

Induction Hob

User & installation manual

NZ64R1705CK/EG



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Using this manual

Thank you for choosing SAMSUNG Built-In Cooktop.

This User Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.

Please take the time to read this User Manual before using your oven and keep this book for future reference.

The following symbols are used in this User Manual:

WARNING

Hazards or unsafe practices that may result in severe personal injury, death and/or property damage.

CAUTION

Hazards or unsafe practices that may result in personal injury and/or property damage.

NOTE

Useful tips, recommendations, or information that helps users manipulate the product.

Safety instructions

The safety aspects of this appliance comply with all accepted technical and safety standards. However, as manufacturers we also believe it is our responsibility to familiarize you with the following safety instructions.

Important safety precautions

WARNING

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

The means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.

This Appliance should be allowed to disconnection from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

The method of fixing stated is not to depend on the use of adhesives

Safety instructions

since they are not considered to be a reliable fixing means.

⚠ WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the hob.

⚠ WARNING: Accessible parts may become hot during use. Young children should be kept away.

A steam cleaner is not to be used.

Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.

After use, switch off the hob element by its control and do not rely on the pan detector.

The appliance is not intended to be operated by means of an external timer or separate remote-control system.

⚠ CAUTION: The cooking process has to be supervised. A short term cooking process has to be supervised continuously.

The appliance must not be installed behind a decorative door in order to avoid overheating.

⚠ WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements.

Children less than 8 years of age shall be kept away unless continuously supervised.

⚠ WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.

NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

⚠ WARNING: Danger of fire: Do not store items on the cooking surfaces.

⚠ WARNING: Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer of the

appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.

The surfaces are liable to get hot during use.

Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

Keep the appliance and its cord out of reach of children less than 8 years.

⚠ CAUTION: Be sure the appliance is properly installed and grounded by a qualified technician.

The appliance should be serviced only by qualified service personnel. Repairs carried out by unqualified individuals may cause injury or serious malfunction. If your appliance is in need of repair, contact your local service centre. Failure to follow these instructions may result in damage and void the warranty.

Flush - mounted appliances may be operated only after they have been installed in cabinets and workplaces that conform to the relevant standards. This ensures sufficient protection against contact for electrical units as required by the essential safety standards.

If your appliance malfunctions or if fractures, cracks or splits appear:

- switch off all cooking zones;
- disconnect the hob from the mains supply; and
- contact your local service centre.

If the hob cracks, turn the appliance off to avoid the possibility of electric shock. Do not use your hob until the glass surface has been replaced.

Do not use the hob to heat aluminium foil, products wrapped in aluminium foil or frozen foods packaged in aluminium cookware.

Liquid between the bottom of the pan and the hob can produce steam pressure which may cause the pan to jump.

Safety instructions

Always ensure that the hotplate and the base of the pan are kept dry.

The cooking zones will become hot when you cook.

Always keep small children away from the appliance.

Keep all packaging materials well out of the reach of children, as packaging materials can be dangerous to children.

This appliance is to be used only for normal cooking and frying in the home. It is not designed for commercial or industrial use.

Never use the hob for heating the room.

Take care when plugging electrical appliances into mains sockets near the hob. Mains leads must not come into contact with the hob.

Overheated fat and oil can catch fire quickly. Never leave surface units unattended when preparing foods in fat or oil, for example, when cooking chips.

Turn the cooking zones off after use.

Always keep the control panels clean and dry.

Never place combustible items on the hob, it may cause fire.

There is the risk of burns from the appliance if used carelessly.

Cables from electrical appliances must not touch the hot surface of the hob or hot cookware.

Do not use the hob to dry clothes.

Users with Pacemakers and Active Heart Implants must keep their upper body at a minimum distance of 30 cm from induction cooking zones when turned on. If in doubt, you should consult the manufacturer of your device or your doctor. (Induction hob model only)

Do not attempt to repair, disassemble, or modify the appliance yourself.

Always turn the appliance off before cleaning.

Clean the hob in accordance with the cleaning and care instructions contained in this manual.

Keep pets away from the appliance because pets may step on the controls of the appliance, causing a malfunction.

DISPOSING OF THE PACKAGING MATERIAL

WARNING

All materials used to package the appliance are fully recyclable. Sheet and hard foam parts are appropriately marked. Please dispose of packaging materials and old appliances with due regard to safety and the environment.

PROPER DISPOSAL OF YOUR OLD APPLIANCE

WARNING

Before disposing of your old appliance, make it inoperable so that it cannot be a source of danger. To do this, have a qualified technician disconnect the appliance from the mains supply and remove the mains lead.

The appliance may not be disposed of in the household rubbish. Information about collection dates and public refuse disposal sites is available from your local refuse department or council.

Safety instructions

CE Declaration of conformity



We declare that our products meet the applicable European Directives, Decisions and Regulations and the requirements listed in the standards referenced.

This appliance has been designed to be used only for home cooking. Any other use (such as heating a room) is improper and dangerous.



The operating instructions apply to several models. You may notice differences between these instructions and your model.

Disposal of your old machine

Correct Disposal of This Product (Waste Electrical & Electronic Equipment)



(Applicable in countries with separate collection systems)

This marking on the product, accessories or literature indicates that the product and its electronic accessories (e.g. charger, headset, USB cable) should not be disposed of with other

household waste at the end of their working life. To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate these items from other types of waste and recycle them responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product, or their local government office, for details of where and how they can take these items for environmentally safe recycling.

Business users should contact their supplier and check the terms and conditions of the purchase contract. This product and its electronic accessories should not be mixed with other commercial wastes for disposal.

For information on Samsung's environmental commitments and product-specific regulatory obligations, e.g. REACH, WEEE, Batteries, visit :

samsung.com/uk/aboutsamsung/samsungelectronics/corporatecitizenship/data_corner.html

Installation

⚠ Warning: This appliance must be installed by an authorised service person or qualified technician, according to the instructions in this guide and in compliance with the current local regulations.

- Incorrect installation may cause harm and damage, for which the manufacturer accepts no responsibility and the warranty will not be valid.
- Prior to installation, ensure that the local distribution conditions (electricity voltage and frequency) and the adjustments of the appliance are compatible. The adjustment conditions for this appliance are stated on the label.
- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).

Safety instructions for the installer

After removing the packaging material from the appliance and its accessories, ensure that the appliance is not damaged. If you suspect any damage, do not use it and contact an authorised service person or qualified technician immediately.

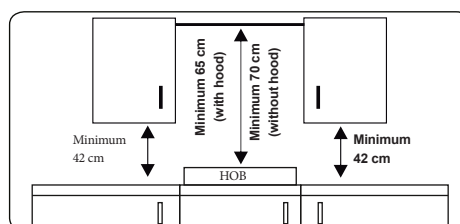
Make sure that there are no flammable or combustible materials in the close vicinity, such as curtains, oil, cloth etc. which may catch fire.

The worktop and furniture surrounding the appliance must be made of materials resistant to temperatures above 100°C.

If a cooker hood or cupboard is to be

installed above the appliance, the safety distance between cooktop and any cupboard/cooker hood should be as shown below.

Make sure that the induction hob is well ventilated and the air inlet and outlet are not blocked.



The appliance should not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer.

Power connection

Before connecting, check that the nominal voltage of the appliance, that is, the voltage stated on the rating plate, corresponds to the available supply voltage. The rating plate is located on the lower casing of the hob.

Shut off power to circuit before connecting wires to circuit.

The heating element voltage is AC230 V~. The appliance also works perfectly on older networks with AC220 V~.

The hob is to be connected to the mains using a device that allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm, eg. automatic line protecting cut - out, earth leakage trips or fuse.

A type H05VV-F cable or one of a higher grade must be used as the mains connecting cable.

Installation

	Rated current of appliance (A)	Nominal cross-sectional area (mm ²)
1N~	> 25 and ≤ 32	> 4 and < 6
2N~	> 10 and ≤ 16	> 1.5 and < 2.5

The connection must be carried out as shown in the diagram. The connecting links should be fitted according to the appropriate connection diagram.

The earth lead is connected to terminal. The earth lead must be longer than leads carrying electric current.

The cable connections must be made in accordance with regulations and the terminal screws tightened securely.

The connecting cable is to be secured with the mains cable cleat and the covering closed by pressing firmly (locking into place). Before switching on for the first time, any protective foil or stickers must be removed from the ceramic glass surface.

⚠ Once the hob is connected to the mains supply, check that all cooking zones are ready for use by briefly switching each on in turn at the maximum setting.

⚠ **Warning:** The electrical connection of this appliance should be carried out by an authorised service person or qualified electrician, according to the instructions in this guide and in compliance with the current local regulations

⚠ **Warning:** The appliance must be earthed.

Before connecting the appliance to the power supply, the voltage rating of the

appliance (stamped on the appliance identification plate) must be checked for correspondence to the available mains supply voltage, and the mains electric wiring should be capable of handling the appliance's power rating (also indicated on the identification plate).

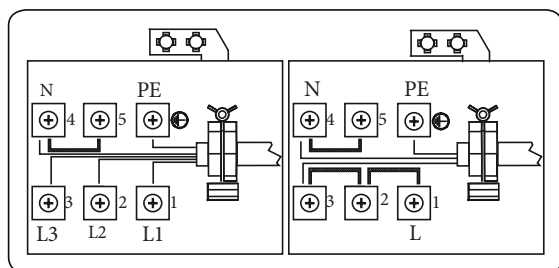
During installation, please ensure that isolated cables are used. An incorrect connection could damage your appliance. If the mains cable is damaged and needs to be replaced this should be done by a qualified person.

Do not use adaptors, multiple sockets and/or extension leads.

The supply cord should be kept away from hot parts of the appliance and must not be bent or compressed. Otherwise the cord may be damaged, causing a short circuit.

- If the appliance is not connected to the mains with a plug, a all-pole disconnector switch (with at least 3 mm contact spacing) must be used in order to meet the safety regulations.
- The appliance is designed for a power supply of 220-240V ~ and 380-415V 3N~. If your supply is different, contact the authorised service person or a qualified electrician.
- The power cable (H05VV-F) must be long enough to be connected to the appliance, even if the appliance stands on the front of its cabinet.
- Ensure all connections are adequately tightened.
- Fix the supply cable in the cable clamp and then close the cover.

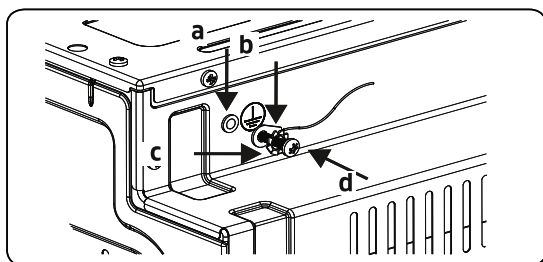
- The terminal box connection is placed on the terminal box.
- The oven and the hob are connected by sockets with each other.



installation kits and can be installed in a worktop with the appropriate dimensions. The dimensions for hob and oven installation are given below.

- The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.).

- Installation of the yellow-green grounding cable should be done as shown in the picture using the screw and washer located in the document bag. This procedure should be applied when the oven is installed.



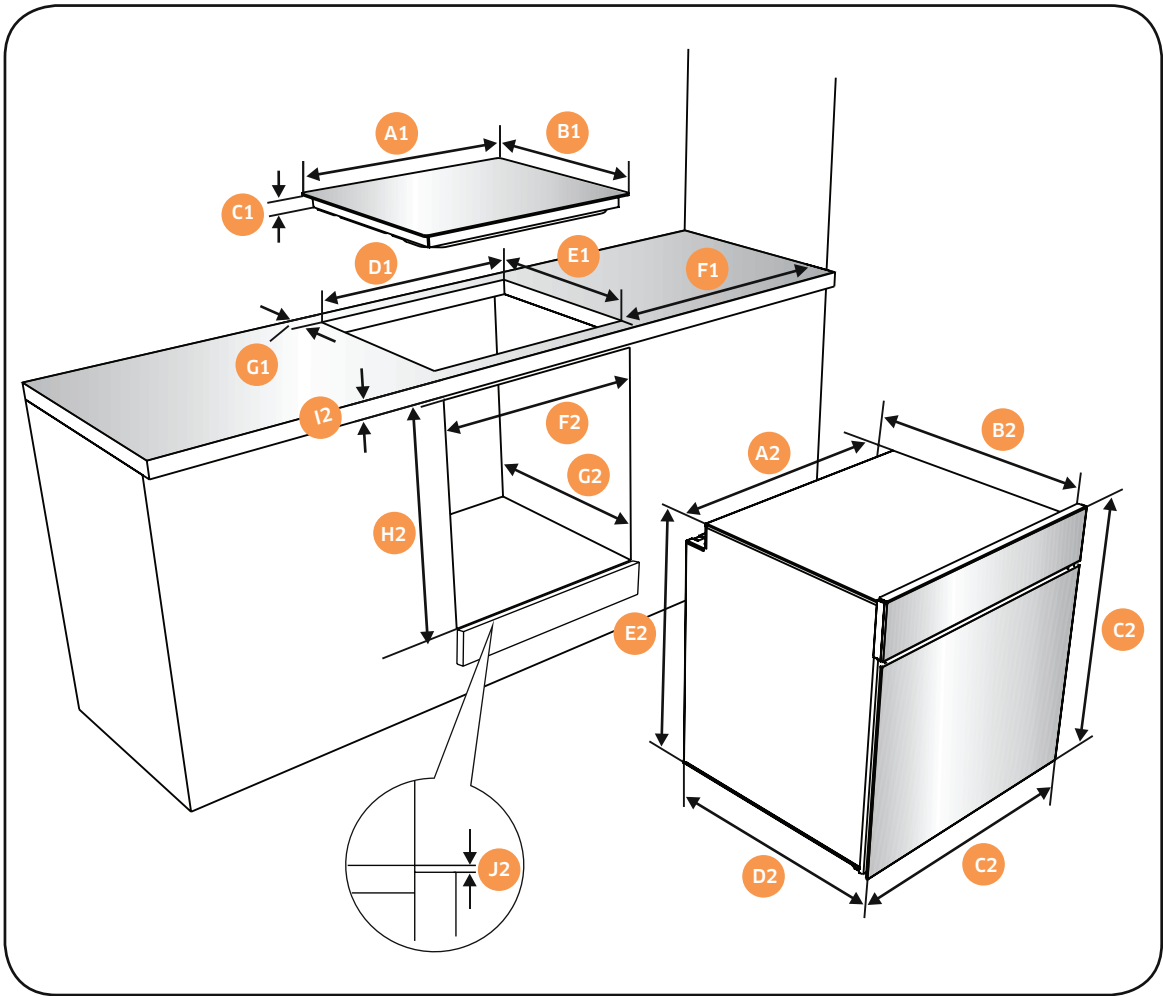
a	Nut	c	Washer
b	Grounding cable	d	Screw

⚠ Warning: Pay attention (conformity) to phase and neutral allocation of house connection and appliance (connection schemes); otherwise, components can be damaged. Warranty does not cover damage resulting from improper installation.

Cabinet mount

The appliances are supplied with

Installation

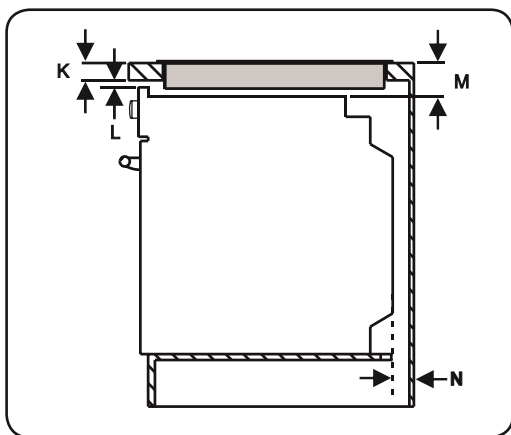


Installation dimensions for induction hob

A1(mm)	590	E1 (mm)	490
B1 (mm)	520	min. F1 (mm)	50
C1 (mm)	56	min. G1 (mm)	50
D1 (mm)	560		

Installation dimensions for oven

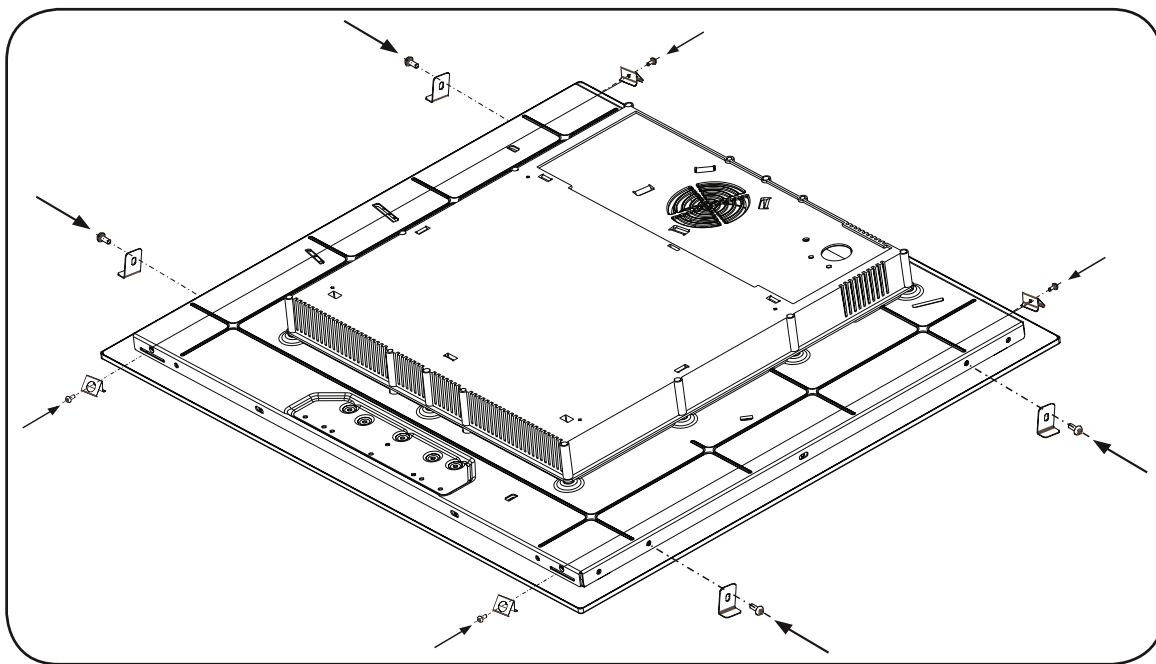
A2 (mm)	557	E2 (mm)	574
B2 (mm)	550	min. F2 (mm)	560-580
C2 (mm)	595	min. G2/J2 (mm)	555/5
D2 (mm)	575	H2 (mm)	600
I2 (mm)	38		



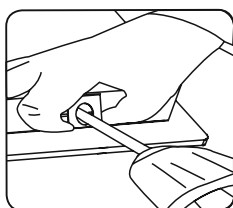
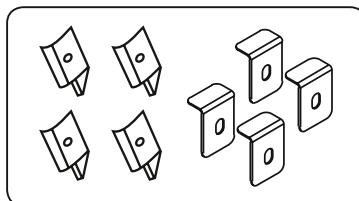
The thickness of the worktop, the distances between the hob and the oven must be as shown in the figures for air circulation.

min. K (mm)	38	min. M (mm)	66
min. L (mm)	5		

Before the Installation of the appliance;



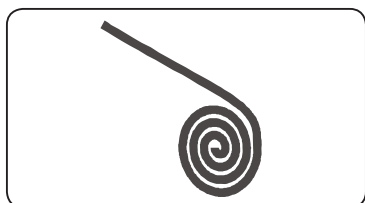
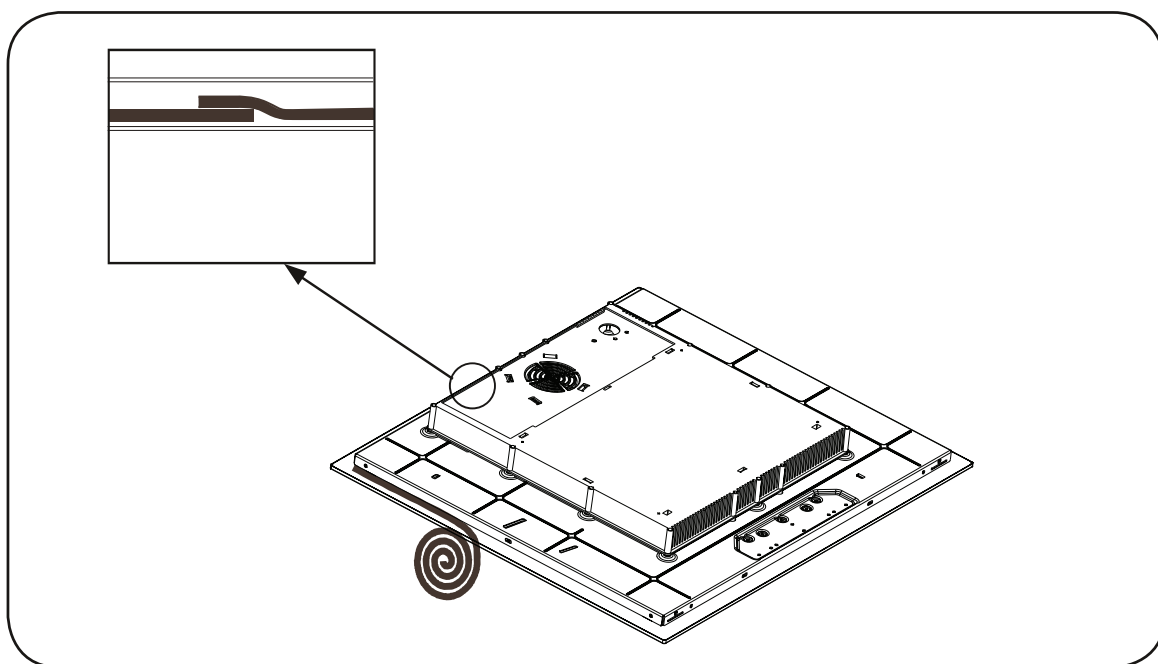
- First, Screw the 8 worktop mounting brackets on to the side walls of the appliance.



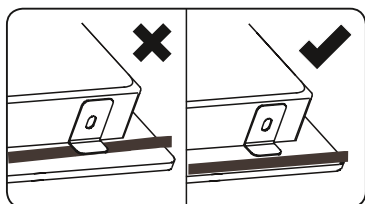
Warning:

Please hold the bracket while fastening the screws.

Installation



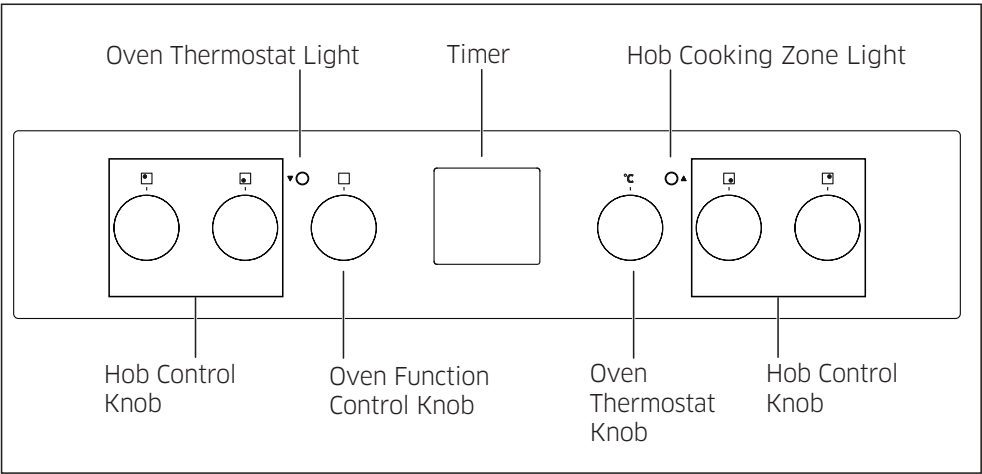
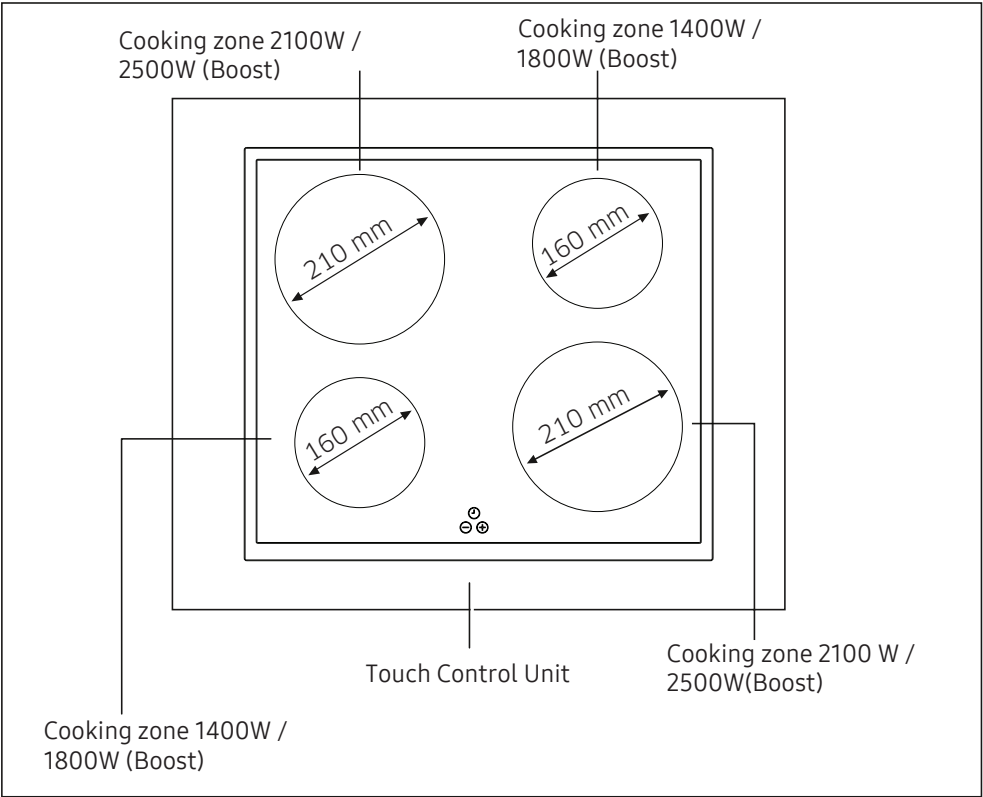
- Apply the supplied one-sided self-adhesive sealing tape all the way around the lower edge of the cooktop. Do not stretch it.



⚠ Warning
Be careful not to overlap the mounting bracket over the sealing tape.

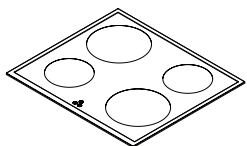
Parts and Features

Cooking zones and control panel



Parts and Features (Continued)

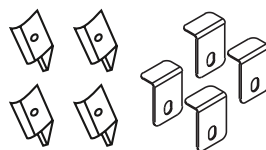
What's included



Induction Hob



Self-adhesive
sealing tape



Mounting Bracket (4+4)



ST3,5 x L9,5
Mounting Bracket
Screw (8)



User and Installation
Manual

The key features of your appliance

- **Ceramic glass cooking surface:** The appliance has a ceramic glass cooking surface and four rapid - response cooking zones. The hob's powerful Induction heater elements significantly shorten the amount of time required for the zones to heat up.
- **Easy cleaning:** The advantage of the ceramic glass cooking surface and the control sensors is their accessibility for cleaning. The smooth, flat surface is easy to clean.
- **👉 IMPORTANT:** Your appliance is operated using the knobs located on the control panel of the built in oven.
- **Hob Control Knob:** 4 position knob. that controls each cooking zone on the hob. Turn the knob to the corresponding symbol of the desired heat level. For the details of different functions see 'Hob Use'.
- **Oven Function Control Knob:** Controls the oven cavity. Turn the knob to the corresponding symbol of the desired cooking function.
- **Timer:** You can set the time of day, set audible warning or program the cooking period.
- **Oven Thermostat Knob:** Controls the oven cavity. Turn the knob to the corresponding symbol of the desired cooking function.
- **Oven Thermostat Light:** The oven thermostat light will illuminate whenever the thermostat is in operation to heat up the oven or maintain the temperature.

Residual Heat Indicator

After using the hob there will be heat stored in the vitroceramic glass called residual heat. If the residual heat level is greater than +60°C, the residual heat indicator will be active for the cooking zone which is above this temperature.

Before you start

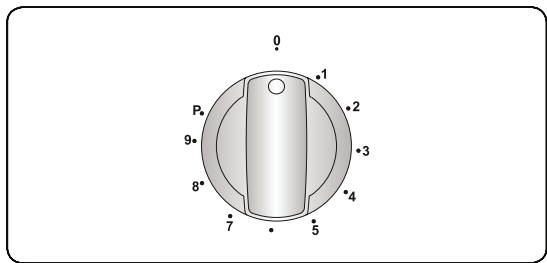
Initial cleaning

Wipe the ceramic glass surface with a damp cloth and ceramic cooktop glass cleaner. Important: Do not use caustic or abrasive cleaners. The surface could be damaged.

Hob Use

Induction Zone

The induction zone is controlled by a knob with 9 positions. The induction zone is operated by turning the control knob to the required setting. Near each control knob is a symbol which indicates the zone that is controlled by the knob.

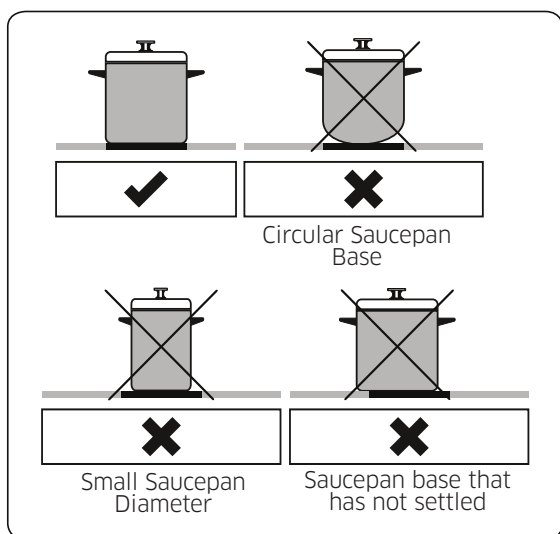


The information given in the following table is for guidance only.

Settings	Use for
0	Element off
1-3	Delicate warming
4-5	Gentle simmering, slow warming
6-7	Reheating and rapid simmering
8	Boiling, saute and searing
9	Maximum heat
P	Boost function

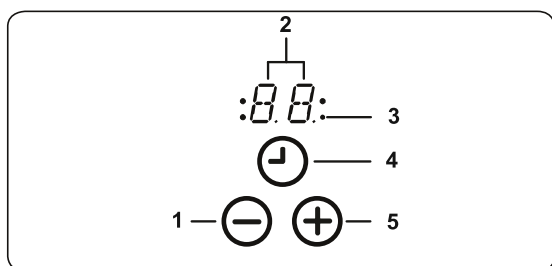
Cookware

- Use thick, flat, smooth bottomed good quality cookware made of steel, enamelled steel, cast iron or stainless steel. The quality and composition of the cookware has a direct affect on cooking performance.
- Cookware with enamelled steel, aluminium or copper bottoms can cause a metallic residue to remain on the hob. If left, this becomes difficult to remove. Clean the hob after every use.
- Cookware is suitable for induction cooking if a magnet sticks to the bottom of it.
- Cookware must be placed centrally on the cooktop. If it is not placed correctly, is displayed.
- When using certain pans, you may hear various noises coming from them, this is due to the design of the pans and does not effect the performance or safety of the hob.
- The minimum cookware diameter that the elements can detect is Q110mm for 160mm - 210mm hobs and Q160mm for a 290mm hob. Cooking performance is improved with a larger cooking area.



The appliance is operated by knobs on from oven and the functions are displayed on hob.

Touch Control Unit



- 1- Decrease timer
- 2- Timer display
- 3- Timer zone indicator
- 4- Timer selection
- 5- Increase timer

Use the induction cooking zones with suitable cookware.

After mains voltage is applied, the hob is in the stand-by mode and is ready for operation.

The hob is controlled by the use of knobs

for setting the cooking level and touch sensors for setting the timer. Each button pressed is followed by a buzzer sound.

Switching the Cooking Zones On

Use the corresponding knob to set the cooking level from 0 to 9. The element is now ready to use. For fast boil times, keep the knob at the "P" position for 2 seconds to activate the Boost function and then adjust to the desired level.

Switching the Cooking Zones Off

Adjust the knob to "0".

If the cooking zone is hot, "H" will be displayed instead of "0".

Residual Heat Indicator

The residual heat indicator indicates that the glass ceramic area has a temperature that is dangerous to touch.

After switching off the cooking zone, the respective display will show "H" until the corresponding cooking zone temperature is at a safe level.

Safety Switch-Off Function

A cooking zone will automatically switch off if the heat setting has not been modified for a specified duration of time. A change in the heat setting of the cooking zone will reset the time duration to the initial value. This initial value depends on the selected temperature level, as shown below.

Before you start

Heat setting	Safety switch off after
1-2	6 Hours
3-4	5 Hours
5	4 Hours
6-9	1.5 Hours

Timer Function

Cooking Zone Timer (1 - 99 min.)

When the hob is switched on, an independent timer can be programmed for each cooking zone.

Select a cooking zone, then select the temperature setting and, finally, activate the timer setting button , the timer can be programmed to switch off a cooking zone. Four LEDs are arranged around the timer that indicate which cooking zone the timer has been set for.

10 seconds after the last operation, the timer display will change to the timer that will run out next (in cases where a timer is set for more than one cooking zone).

When the timer has run down, a signal will sound, the timer display will show '00' and the assigned cooking zone timer LED will blink. The programmed cooking zone will switch off and "H" will be displayed if the cooking zone is hot.

The sound signal and the blinking of the timer LED will stop automatically after 2 minutes and/or by pressing any button.

Buzzer

While the hob is in operation, the following activities will be signalled by the buzzer.

- Normal button activation will be accompanied with a short sound signal.
- Continuous button operation over a longer period of time (10 seconds) will be accompanied with a longer, intermittent sound signal.

Boost Function

To use this function, select a cooking zone and set the desired cooking level, then press the "P" (Boost) button.

The Boost function can only be activated if it is applicable with the cooking zone selected. If the Boost Function is active, a "P" is shown on the corresponding display.

Activating the booster can exceed the maximum power, in which case the integrated power management will be activated.

The necessary power reduction is shown by the corresponding cooking zone display blinking. Blinking will be active for 3 seconds to allow for further adaptations of the settings before power reduction.

Maintenance

Cleaning and Care

⚠ Hob

Important: Cleaning agents must not come into contact with a heated ceramic glass surface: All cleaning agents must be removed with adequate amounts of clean water after cleaning because they can have a caustic effect when the surface becomes hot. Do not use any aggressive cleaners such as grill or oven sprays, scouring pads or abrasive pan cleaners.

Clean the ceramic glass surface after each use when it is still warm to the touch. This will prevent spillage from becoming burnt onto the surface. Remove scales, watermarks, fat drippings and metallic discolouration with the use of a commercially available ceramic glass or stainless steel cleaner.

Light Soiling

1. Wipe the ceramic glass surface with a damp cloth.
2. Rub dry with a clean cloth. Remnants of cleaning agent must not be left on the surface.
3. Thoroughly clean the entire ceramic glass cooking surface once a week with a commercially available ceramic glass or stainless steel cleaner.
4. Wipe the ceramic glass surface using adequate amounts of clean water and rub dry with a clean lint - free cloth.

Problem Dirt

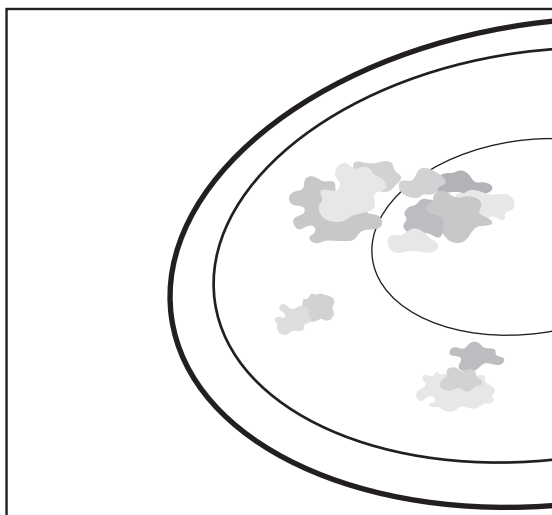
1. Remove burnt-on sugar, melted plastic, aluminium foil or other materials with a glass scraper immediately and while still hot.

Important: There is a risk of burning yourself when the glass scraper is used on a hot cooking zone:

2. Clean the hob as normal when it has cooled down.

If the cooking zone on which something has melted has been allowed to cool, warm it up again for cleaning.

Scratches or dark blemishes on the ceramic glass surface, caused, for example, by a pan with sharp edges, cannot be removed. However, they do not impair the function of the hob.



Hob Frame

Important: Do not use vinegar, lemon juice or scale remover on the hob frame; otherwise dull blemishes will appear.

1. Wipe the frame with a damp cloth.
2. Moisten dried debris with a wet cloth. Wipe and rub dry.

To avoid damaging your appliance

- Do not use the cooktop as a work

Maintenance

surface or for storage.

- Do not operate a cooking zone if there is no pan on the cooktop or if the pan is empty.
- Ceramic glass is very tough and resistant to temperature shock, but it is not unbreakable. It can be damaged by a particularly sharp or hard object dropping onto the cooktop.
- Do not use pans made of cast iron or which have damaged bases with rough edges or burrs. Scratching may occur if these pans are slid across the surface.
- Do not place pans on the hob frame. Scratching and damage to the finish may occur.
- Avoid spilling acidic liquids, for example, vinegar, lemon juice and descaling agents, onto the hob frame, since such liquids can cause dull spots.
- If sugar or a preparation containing sugar comes into contact with a hot cooking zone and melts, it should be cleaned off immediately with a kitchen scraper while it is still hot. If allowed to cool, it may damage the surface when removed.
- Keep all items and materials that could melt, for example, plastics, aluminium foil and oven foils, away from the ceramic glass surface. If something of this nature melts onto the cooktop, it must be removed immediately with a scraper.

Warranty and Service

If you request a service call because of an error made in operating the appliance, the visit from the customer service technician may incur a charge even during the warranty period.

Service

Before calling for assistance or service, please check the section “Troubleshooting”.

If you still need help, follow the instructions below.

Is it a technical fault?

If so, please contact your customer service centre.

Always prepare in advance for the discussion. This will ease the process of diagnosing the problem and also make it easier to decide if a customer service visit is necessary.

Please take note of the following information.

- What form does the problem take?
- Under what circumstances does the problem occur?

When calling, please know the model and serial number of your appliance. This information is provided on the rating plate as follows:

- Model description
- S / N code (15 digits)

We recommend that you record the information here for easy reference.

Model:

Serial number:

When do you incur costs even during the warranty period?

- if you could have remedied the problem yourself by applying one of the solutions provided in the section “Troubleshooting”.
- if the customer service technician has to make several service calls because he was not provided with all of the relevant information before his visit and as a result, for example, has to make additional trips for parts. Preparing for your phone call as described above will save you the cost of these trips.

Troubleshooting & Transport

Troubleshooting

A fault may result from a minor error that you can correct yourself with the help of the following instructions listed in the table below. Do not attempt any further repairs if the following instructions do not help in each specific case. If the problem continues, contact a local Samsung service centre.

⚠ Warning: Repairs to the appliance are to be performed only by a qualified service technician. Improperly effected repairs may result in considerable risk to the user. If your appliance needs repair, please contact your customer service centre.

Problem	Possible Cause	Solution
• Hob control card's display is blacked out. The hob or cooking zones cannot be switched on.	• There is no power supply.	• Check the household fuse for the appliance. • Check whether there is a power cut by trying other electronic appliances.
• The hob switches off while it is in use and an 'F' flashes on each display.	• The controls are damp or an object is resting on them.	• Dry the controls or remove the object.
• The hob switches off while it is use.	• One of the cooking zones has been on for too long.	• You can use the cooking zone again by switching it back on.
• The saucepans make noise during cooking or your hob makes a clicking sound during cooking.	• This is normal with induction hob cookware. This is caused by the transfer of energy from the hob to the cookware.	• This operation is normal. There is no risk, neither to your hob nor to your cookware.
• The 'U' symbol lights up in the display of one of the cooking zones.	• There is no pan on the cooking zone, or the pan is unsuitable.	• Use a suitable pan.

Problem	Possible Cause	Solution
Power level 9 or 'P' is automatically reduced. If you select power level 'P' or 9 on two cooking zones which are on the same side at the same time.	Maximum power level for the two zones is reached	Operating both zones at power level 'P' or 9 would exceed the permitted maximum power level for the two zones.
induction does not switch on.	Power is switched off.	Check whether there is power supplied. Also check that other kitchen appliances are working.
The timer buttons cannot be pressed properly.	- There is foreign matter caught between the timer buttons. - Touch model: there is moisture on the control panel. - The key lock function is set.	- Remove the foreign matter and try again. - Remove the moisture and try again. - Check whether the key lock function is set.

Error Codes

The hob switches off while it is in use and an 'F' flashes on each display. The controls are damp or an object is resting on them. Dry the controls or remove the object.

E1	Cooling Fan is disabled. Call an authorised service agent.
E3	Supply voltage is other than the rated values. Switch the hob off by pressing  , wait until "H" disappears for all zones, switch the hob on by pressing  and continue to use. If the same error is displayed again, call an authorised service agent.
E4	Supply frequency is different from the rated values. Switch the hob off by pressing  , wait until "H" disappears from all zones, switch the hob on by pressing  and continue to use. If the same error is displayed again, switch the plug for the appliance off and on. Switch the hob on by pressing  and continue to use. If the same error is displayed again, call an authorised service agent.
E5	Internal temperature of the hob is too high, switch the hob off by pressing  and let the heaters cool down.

E6	Communication error between the touch control and heater. Call an authorised service agent.
E7	Coil temperature sensor is disabled. Call an authorized service agent.
E8	Cooler temperature sensor is disabled. Call an authorized service agent.
EA	Large Coil Saturation Error. Switch the hob off by pressing on/off button, switch the hob on by pressing on/off button and continue to use. If the same error is displayed again, call an authorised service agent.
EC	Supply Voltage Error. Switch the hob off by pressing on/off button, switch the hob on by pressing on/off button and continue to use. If the same error is displayed again, call an authorised service agent.
C1-C8	Microprocessor alert. Switch the hob off by pressing on/off button, switch the hob on by pressing on/off button and continue to use. If the same error is displayed again, call an authorised service agent.

Transport

If you need to transport the product, use the original product packaging and carry it using its original case. Follow the transport signs on the packaging. Tape all independent parts to the product to prevent damaging the product during transport.

If you do not have the original packaging, prepare a carriage box so that the appliance, especially the external surfaces of the product, is protected against external threats.

Appendix

Appliance dimensions

Width 590 mm

Depth 520 mm

Height 56 mm

Worktop cut - out dimensions

Width 560 mm

Depth 490 mm

Corner radius 3 mm

Cooking rings

Position	Diameter	Power
Front left	160 mm	1400W/Boost 1800W
Rear left	210 mm	2100W/Boost 2500W
Rear right	160 mm	1400W/Boost 1800W
Front right	210 mm	2100W/Boost 2500W

Connection voltage 230V~/400V 3N~

Maximum connected load power 7.4 kW

Weight : Net 8.5 kg

Product data sheet

Supplier's name	Samsung Electronics co. Ltd.	
Model identification	NZ64R1705CK/EG	
Type of hob	Built-In	
Heating technology	Induction cooking zones	
Number of cooking zones and/or areas	4	
For cooking zones or area: diameter of useful surface area per electric heated cooking zone (Ø)	160mm 210mm	
Energy consumption per cooking zone or area calculated per kg (EC electric cooking)	160mm (front left)	: 186,1 Wh/kg
	210mm (front right)	: 194,4 Wh/kg
	210mm (rear left)	: 193,4 Wh/kg
	160mm (rear right)	: 177,0 Wh/kg
Energy consumption for the hob calculated per kg (EC electric hob)	187,7 Wh/kg	

* Data determined according to standard EN 60350-2 and Commission Regulations (EU) No 66/2014.

Energy saving tips

- Always position pots and pans before switching on the cooking zone.
- Dirty cooking zones and pan bases increase power consumption.
- Using a pressure cooker reduces cooking time.

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
GERMANY	06196 77 555 77	www.samsung.com/de/support