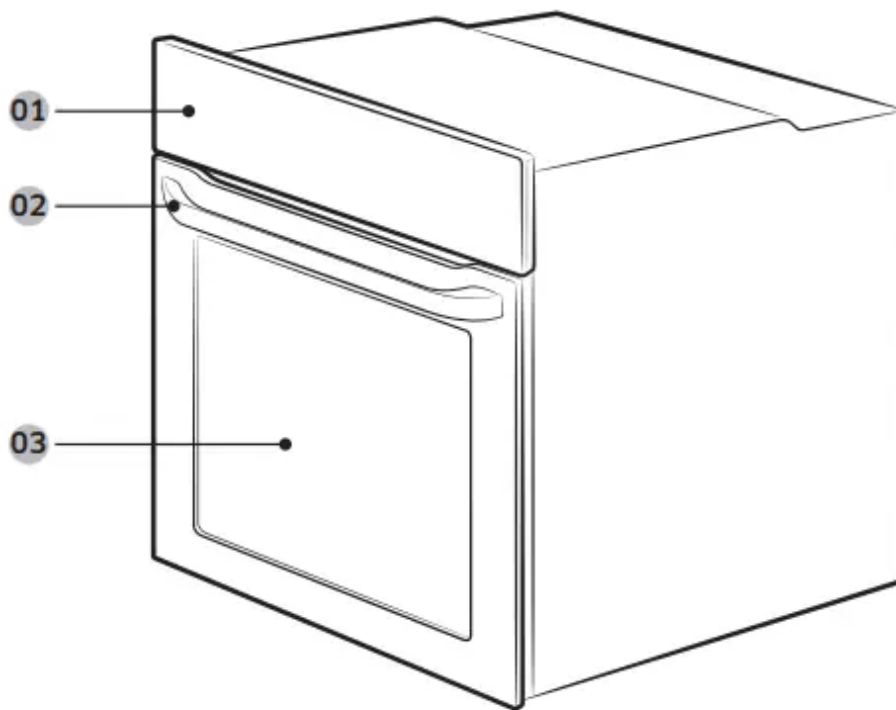


Installation

What's included

Make sure all parts and accessories are included in the product package. If you have a problem with the oven or accessories, contact a local Samsung customer center or the retailer.

Oven at a glance



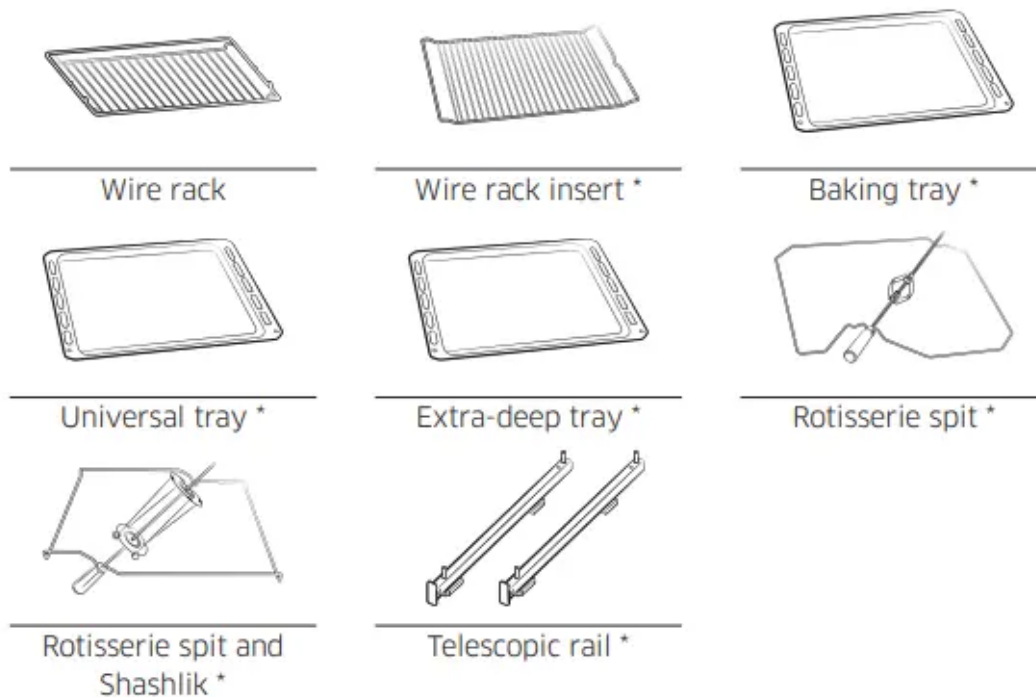
01 Control panel

02 Door handle

03 Door

Accessories

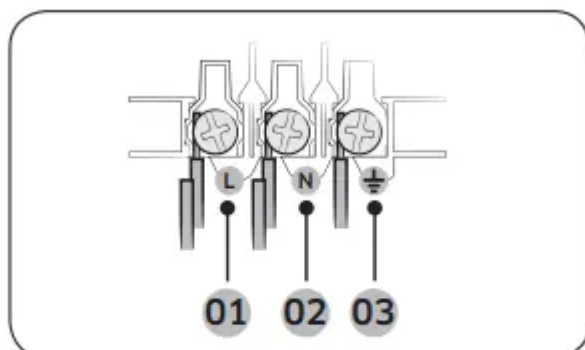
The oven comes with different accessories that help you prepare different types of food.



NOTE

Availability of accessories with an asterisk (*) depends on the oven model.

Power connection



- 01** BROWN or BLACK
- 02** BLUE or WHITE
- 03** YELLOW and GREEN

Plug the oven into an electrical socket. If a plug-type socket is not available due to allowable current limitations, use a multi-pole isolator switch (with at least 3 mm spacing in-between) in order to meet safety regulations. Use a power cord of sufficient length that supports the specification H05 RR-F or H05 VV-F, min. 1.5~2.5 mm².

Rated current(A)	Minimum cross-sectional area
$10 < A \leq 16$	1.5 mm ²
$16 < A \leq 25$	2.5 mm ²

Check the output specifications on the label attached to the oven.

Open the rear cover of the oven using a screwdriver, and remove the screws on the cord clamp. Then, connect the power lines to the relevant connection terminals.

The (⏚)-terminal is designed for earthgrounding. First connect the yellow and green lines (earthgrounding), which must be longer than the others. If you use a plug-type socket, the plug must remain accessible after the oven is installed.

Samsung is not responsible for accidents caused by missing or faulty earthgrounding.

WARNING

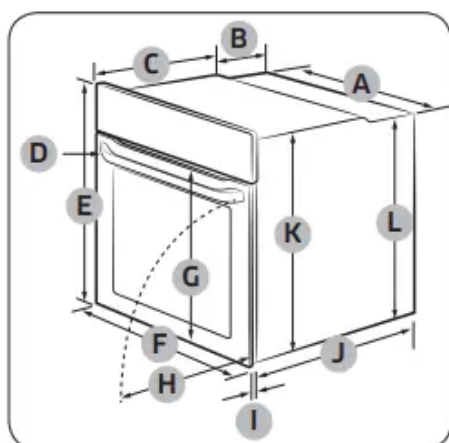
Do not step on or twist the wires during installation, and keep them away from heat-emitting parts of the oven.

Cabinet mount

If installing the oven in a built-in cabinet, the cabinet must have its plastic surfaces and adhesive parts resistant up to 90 °C, and adjacent furniture must be resistant up to 75 °C. Samsung is not responsible for damage to furniture from the oven's heat emission.

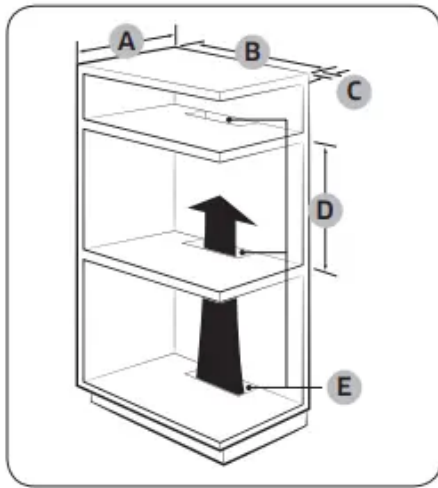
The oven must be properly ventilated. For ventilation, leave a gap of about 50 mm between the lower shelf of the cabinet and the supporting wall. If you install the oven under a cooktop, follow the cooktop's installation instructions.

Required Dimensions for Installation



Oven (mm)

A	560	G	Max. 506
B	175	H	Max. 494
C	370	I	21
D	Max. 50	J	545
E	595	K	572
F	595	L	550

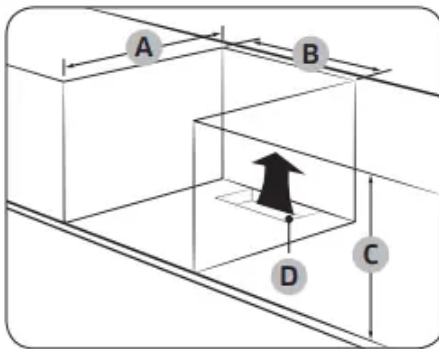


Built-in cabinet (mm)

A	Min. 550
B	Min. 560
C	Min. 50
D	Min. 590 - Max. 600
E	Min 460 x Min. 50

NOTE

The built-in cabinet must have vents (E) to ventilate heat and circulate the air.



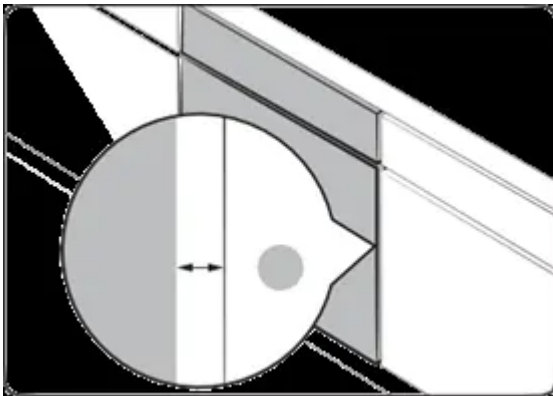
Under-sink cabinet (mm)

A	Min. 550
B	Min. 560
C	Min. 600
D	Min 460 x Min. 50

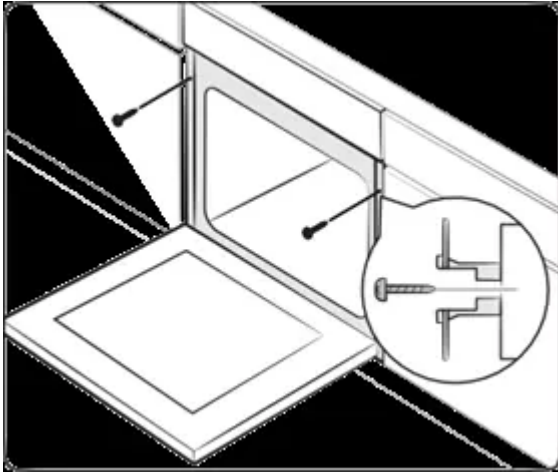
NOTE

The built-in cabinet must have vents (D) to ventilate heat and circulate the air.

Mounting the oven



Make sure to leave a gap (A) of at least 5 mm between the oven and each side of the cabinet.



Fit the oven into the cabinet and fix the oven firmly on both sides using 2 screws.

After installation is complete, remove the protective film, tape, and other packing material, and take out the provided accessories from inside the oven. To remove the oven from the cabinet, first disconnect power to the oven and remove 2 screws on both sides of the oven.

WARNING

The oven requires ventilation for normal operation. Do not block the vents under any circumstance.

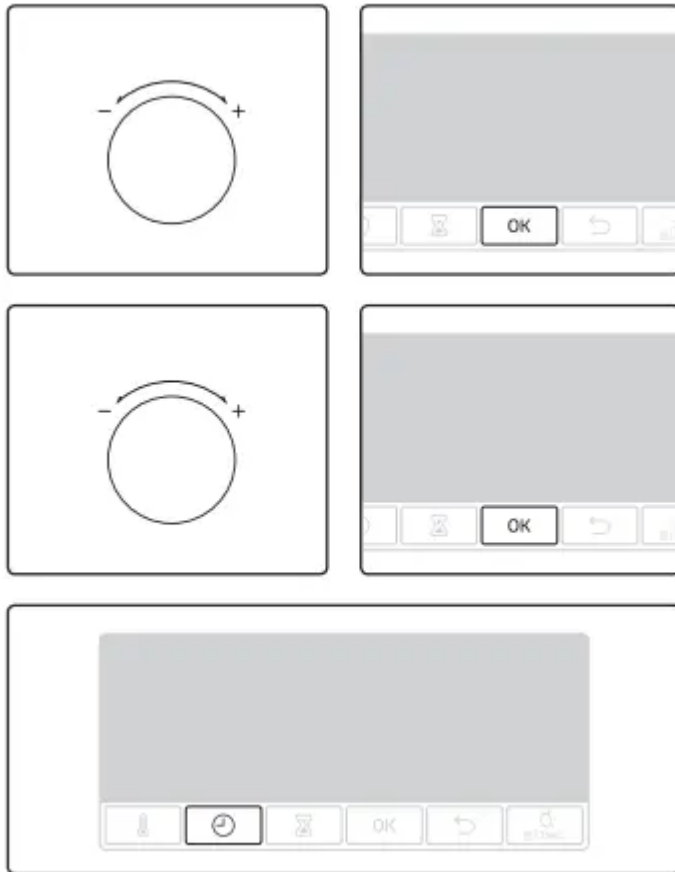
NOTE

The actual appearance of the oven may differ with the model.

Before you start

Initial settings

When you power on the oven for the first time, the default time of “12:00” appears on the display where the hour element (“12”) blinks. Follow the steps below to set the current time.



1. With the hour element blinking, turn the value dial (right-sided dial) to set the hour, and then press OK to move to the minute element.
2. With the minute element blinking, turn the value dial to set the minute, and then press OK.

To change the current time after this initial setting, hold down the button for 3 seconds and follow the above steps.

New oven smell

Before using the oven for the first time, clean inside the oven to remove the new oven smell.

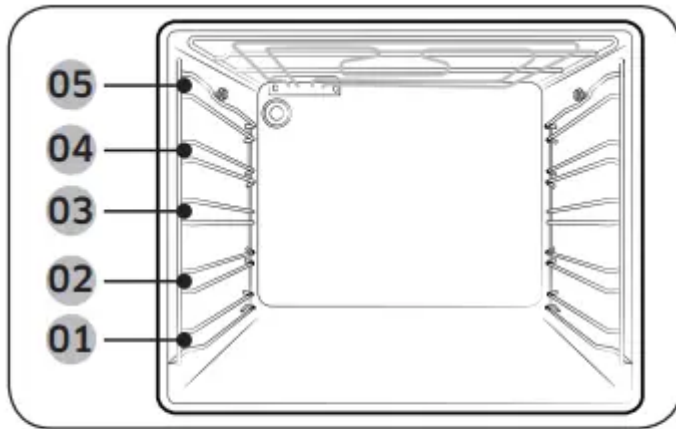
1. Remove all accessories from inside the oven.
2. Run the oven with Convection 200 °C or Conventional 200 °C for an hour. This will burn any remaining production substances in the oven.
3. When complete, turn off the oven.

Smart safety mechanism

If you open the door while the oven is operating, the oven light turns on and both the fan and the heating elements stop operation. This is to prevent physical injuries such as burns as well as to prevent unnecessary energy loss. When this happens, simply close the door and the oven continues to operate normally because this is not a system failure.

Accessories

For first time use, clean the accessories thoroughly with warm water, detergent and a soft clean cloth.



- | | |
|-------------------|-------------------|
| 01 Level 1 | 02 Level 2 |
| 03 Level 3 | 04 Level 4 |
| 05 Level 5 | |

- Insert the accessory to the correct position inside of the oven.
- Allow at least a 1 cm space from the accessory and the bottom of the oven, and from any other accessory.
- Take caution in removing cookware and/or accessories out of the oven. Hot meals or accessories can cause burns.
- The accessories may be deformed while they are gaining heat. Once they have cooled down, they will recover their original appearance and performance.

Basic use

For better cooking experience, familiarise yourself with how to use each accessory.

Wire rack	The wire rack is designed for grilling and roasting. Insert the wire rack into position with the protruding parts (stoppers on both sides) towards the front
Wire rack insert *	The wire rack insert is used with the tray, and prevents liquid from dropping onto the bottom of the oven.
Baking tray *	The baking tray (depth: 20 mm) is used to bake cakes, cookies, and other pastries. Put the slanted side to the front.
Universal tray *	The universal tray (depth : 30 mm) is used for cooking and roasting. Use the wire-tray insert to prevent liquid from dropping onto the bottom of the oven. Put the slanted side to the front.
Extra-deep tray *	The extra-deep tray (depth: 50 mm) is used for roasting with or without the wire-tray insert. Put the slanted side to the front.

<p>Rotisserie spit *</p>	<p>The rotisserie spit is used for grilling food such as chicken. Use the rotisserie spit only in Single mode at level 3 where the spit adapter is available. Unscrew the spit handle to remove while grilling.</p>
<p>Rotisserie spit and Shashlik *</p>	<p>Put the tray at rack position 1 to collect cooking juices, or on the bottom of the oven for a large serving of meat. It is recommended to use the spit accessories for meat under 1.5 kg.</p> <ol style="list-style-type: none"> 1. Insert the spit into the meat. To help insert the spit, screw the spit handle toward the blunt end. 2. Put parboiled potatoes and vegetables around the meat. 3. Put the cradle at the middle tray position with the “V” shape to the front. Rest the spit onto the cradle with the pointed end backward and gently push until the tip of the spit enters the turning mechanism at the back of the oven. The blunt end of the spit must rest on the “V” shape. (The spit has two lugs which should be nearest to the oven door so to stop the spit going forward, the lugs also act as a grip for the handle.) 4. Unscrew the handle before cooking. 5. After cooking, screw the handle back to help remove the spit from the cradle. <p>WARNING</p> <p>Make sure that the rotisserie handle is seated properly.</p> <p>Be careful when using the rotisserie. The forks and pins are pointed and sharp, which can cause physical injury!</p> <p>To prevent burns, use gloves to remove the rotisserie because it is very hot.</p>

<p>Telescopic rails *</p>	<p>Use the telescopic rail plate to insert the tray as follows:</p> <ol style="list-style-type: none"> 1.Stretch the rail plate out from the oven. 2.Put the tray on the rail plate and slide the rail plate into the oven. 3.Close the oven door.
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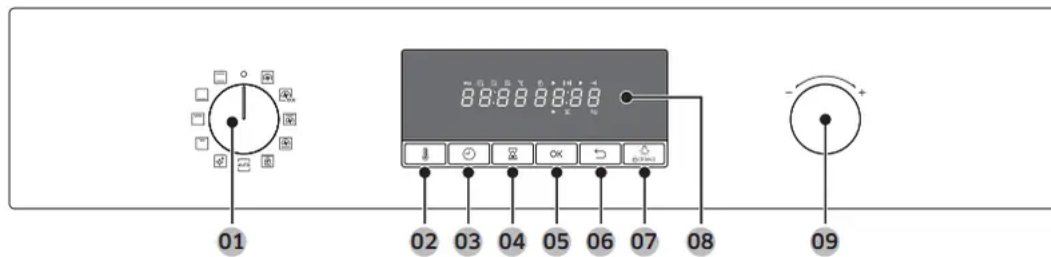
NOTE


Availability of accessories with an asterisk (*) depends on the oven model.

Operations

Control panel

The front panel comes in a wide range of materials and colours. For improved quality, the actual appearance of the oven is subject to change without notice.

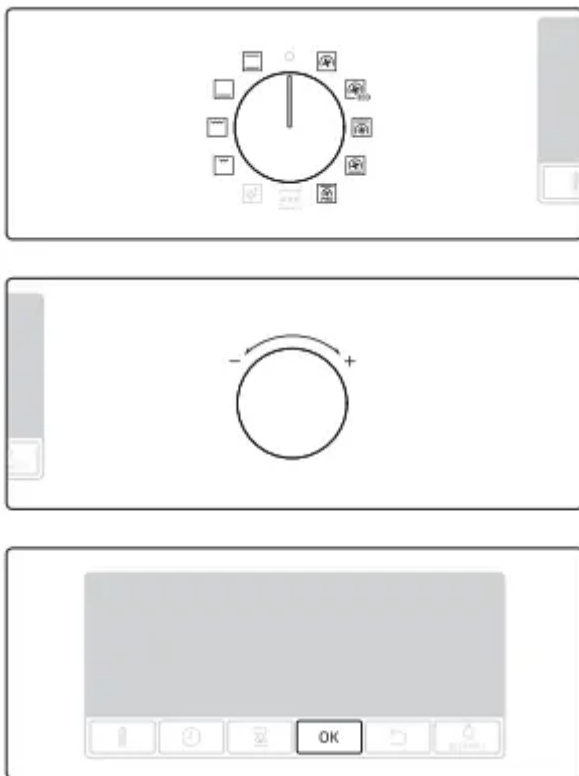


01 Mode selector	Turn to select a cooking mode or function.
02 Temperature	Use to set the temperature.
03 Cooking time	Press to set the cooking time.
04 Timer	Timer helps you check the time or operating duration while cooking.
05 OK	Press to confirm your settings.
06 Back	Cancel current settings, and return to the main screen.
07 Oven light ( Child lock)	<p>Press to turn the internal light on or off.</p> <p>The oven light turns on automatically when the oven operation starts. And it turns off automatically after a certain period of inactivity in order to save power.</p> <p>Child lock : To prevent accidents, Child lock disables all controls. But you can switch off by turning the mode selector to off. Hold down for 3 seconds to activate, or hold down for 3 seconds again to deactivate the lock on the control panel.</p>
08 Display	Shows necessary information of selected modes or settings.
09 Value dial	<p>Use the value dial to:</p> <ul style="list-style-type: none"> •Set the cooking time or temperature. •Choose a sub item of top-level menus: Cleaning, Auto cook, Special function, or Grill. •Choose a serving size for Auto Cook programmes.

Common settings

It is common to change the default temperature and/or cooking time across all cooking modes. Follow the steps below to adjust the temperature and/or cooking time for the selected cooking mode.

Temperature



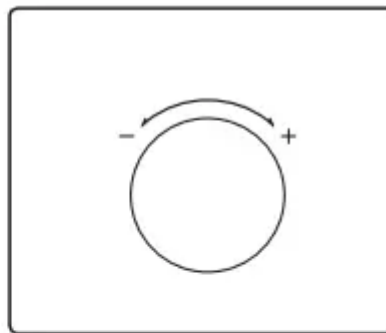
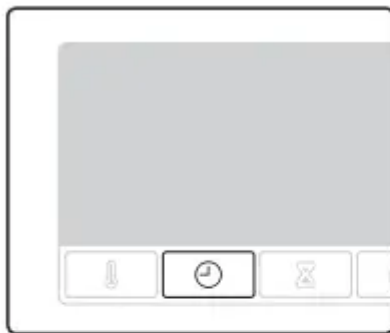
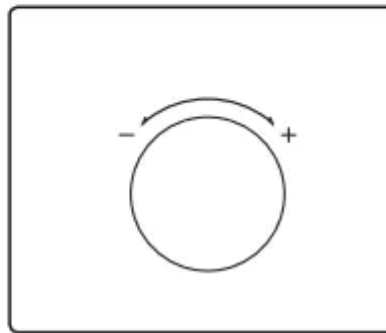
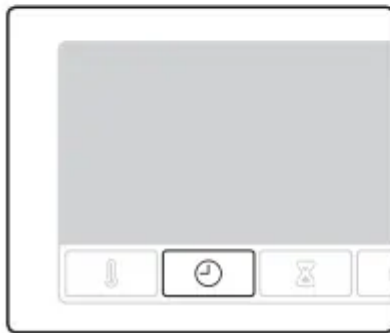
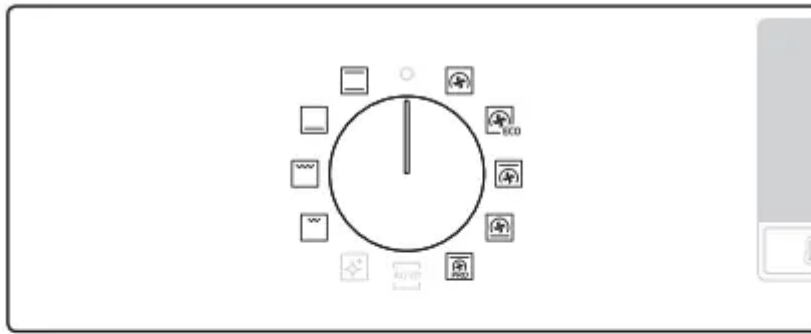
1. Turn the mode selector to choose a mode or function. The default temperature of each selection appears.
2. Turn the value dial to set a desired temperature.
3. Press OK to confirm your changes.



NOTE

If you do not make any further settings within a few seconds, the oven starts cooking automatically with the default settings.

To change the set temperature, press  button and follow the above steps.

Cooking time



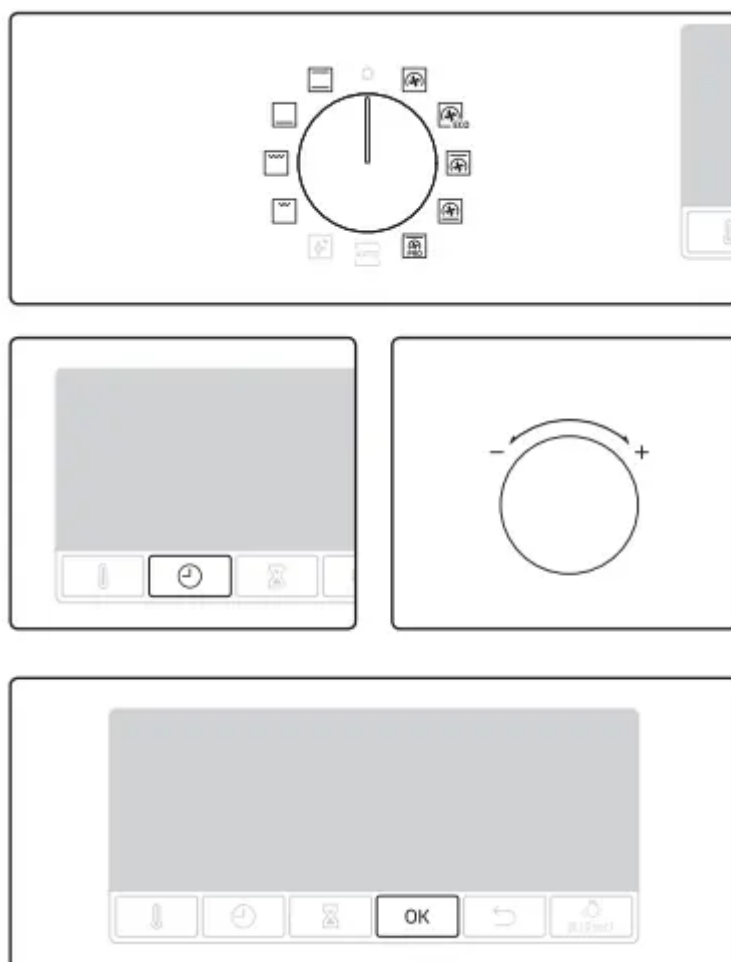
1. Turn the mode selector to choose a mode or function.
2. Press the  button, and then turn the value dial to set a desired time.
You can set the time to a max of 23 hours and 59 minutes.
3. Optionally, you can delay the end time of your cooking to a desired point. Press the  button, and use the value dial to set an end point. See Delay End for more information.
4. Press OK to confirm your changes.


NOTE

•You can cook without setting the cooking time if you want to. In this case, the oven starts cooking at set temperatures without time information, and you must stop the oven manually when cooking is complete.

•To change the set cooking time, press  button and follow the above steps.

End time



1. Turn the mode selector to choose a mode or function.
2. Press  twice, and turn the value dial to set a desired end time.
3. Press OK to confirm your changes.

NOTE

•You can cook without setting the end time if you want to. In this case, the oven starts cooking at set temperatures without time information, and you must stop the oven manually when cooking is complete.

•To change the end time, press  twice, and follow the above steps.

Delay End

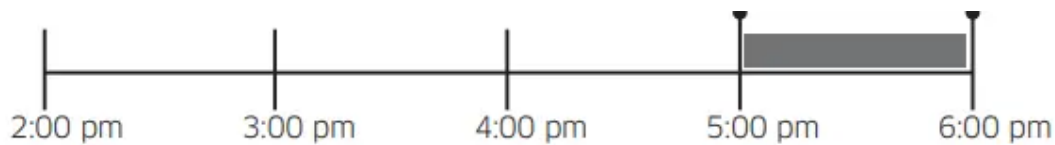
Delay End is designed to make cooking more convenient.

Case 1

Suppose you select a one-hour recipe at 2:00 PM and you want the oven to finish cooking at 6:00 PM. To set the end time, change the Ready At time to 6:00 PM. The oven will start cooking at 5:00 PM and end at 6:00 PM as you set.

Current time: 2 pm Set cooking time: 1 hour Set Delay End time: 6 pm

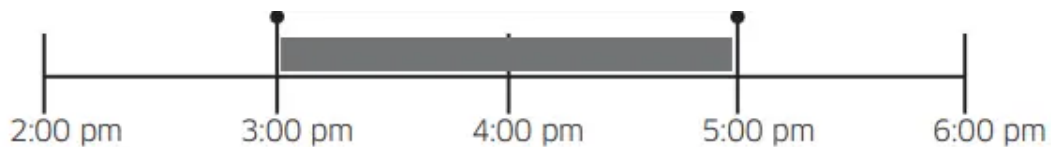
The oven will start cooking at 5:00 PM and end at 6:00 PM automatically.



Case 2

Current time: 2 pm Set cooking time: 2 hour Set Delay End time: 5 pm

The oven will start cooking at 3:00 PM and end at 5:00 PM automatically.

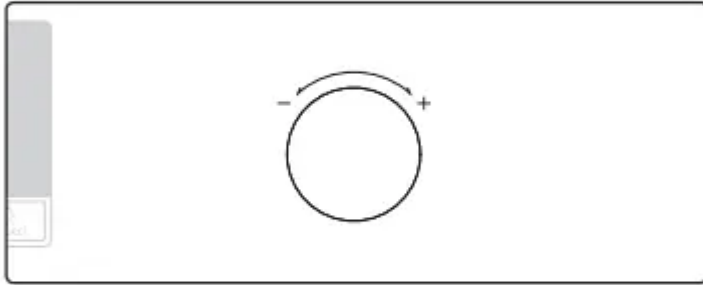




CAUTION

- Delay End is not available in Dual cook mode.
- Do not keep cooked food in the oven too long. The food may spoil.

To clear the cooking time

You can clear the cooking time. This is useful if you want to stop the oven manually at any time during the process.



1. While the oven is cooking, press  to display the remaining cooking time.
2. Turn the value dial to set the cooking time to "00:00". Alternatively, simply press .
3. Press OK. The oven continues to cook at set temperatures without time information.

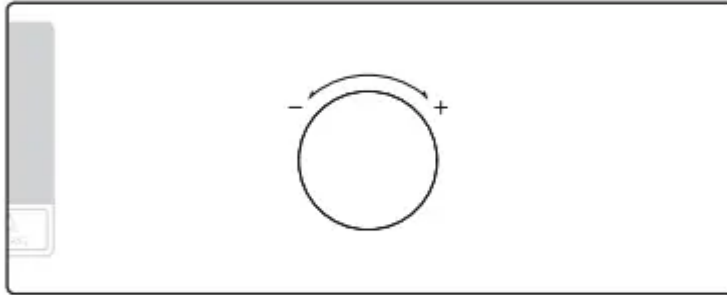
NOTE



If you have cancelled the cooking time, you must stop the oven manually when cooking is complete.

To clear the end time

You can clear the end time. This is useful if you want to stop the oven manually at any time during the process.





1. While the oven is cooking, press  twice.
2. Turn the value dial to set the end time to the current time. Alternatively, simply press .
3. Press OK. The oven continues to cook at set temperatures without time information.



NOTE

If you have cancelled the end time, you must stop the oven manually when cooking is complete.

To stop cooking

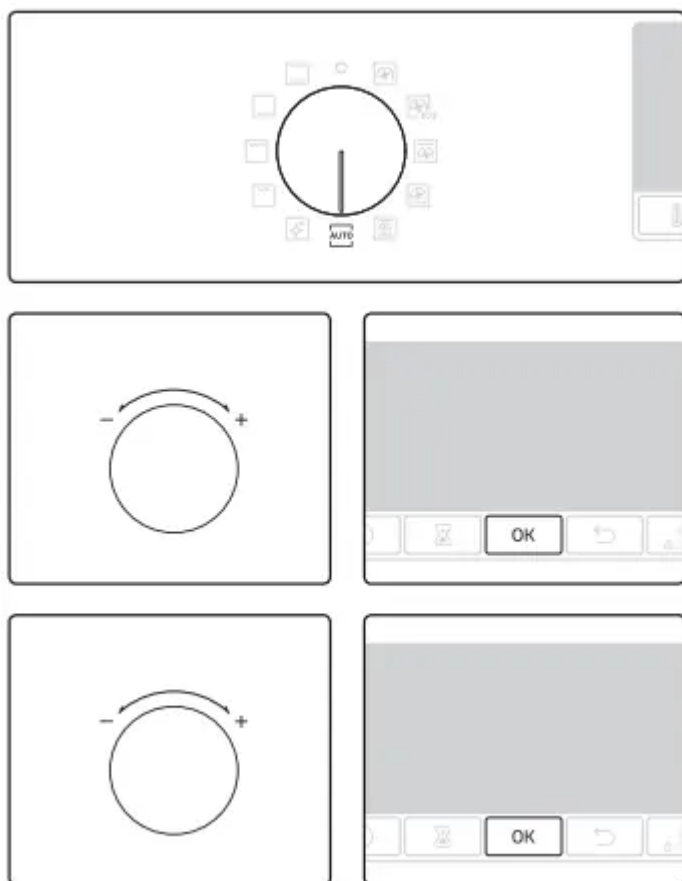





1. While cooking is in process, press .
2. Press OK to cancel cooking.
3. Alternatively, simply turn the mode selector to “  ”

Auto cook

For inexperienced cooks, the oven offers a total of 20 auto cooking recipes. Take advantage of this feature to save you time or shorten your learning curve. The cooking time and temperature will be adjusted according to the selected programme and serving size.



1. Turn the mode selector to select .
2. Turn the value dial to select a programme, and then press OK. The available weight range (serving size) is presented for you.
3. Turn the value dial to set the serving size, and then press OK to start cooking.

NOTE

- Some of the items in the Auto cook programmes include preheating. For those items the preheating progress is displayed. Please put the food in the oven after preheating beep. Then, press Cooking time to start Auto Cook.
- For more information, see the Auto cook programmes section in this manual.

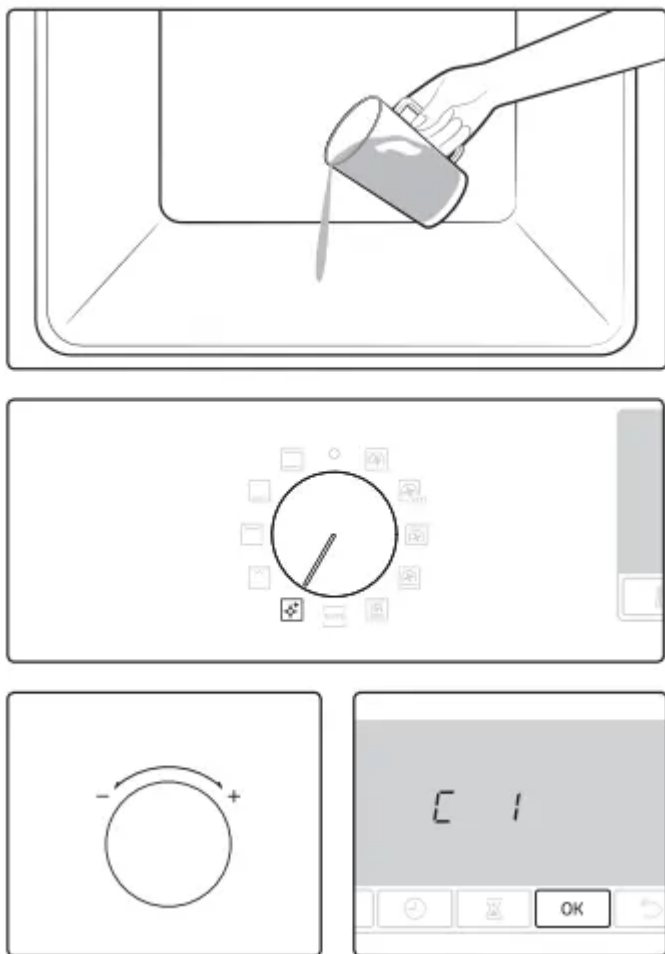
Cleaning


Two cleaning modes are available for you. This function saves you time by removing the need for regular manual cleaning. The remaining time appears on the display during this process.

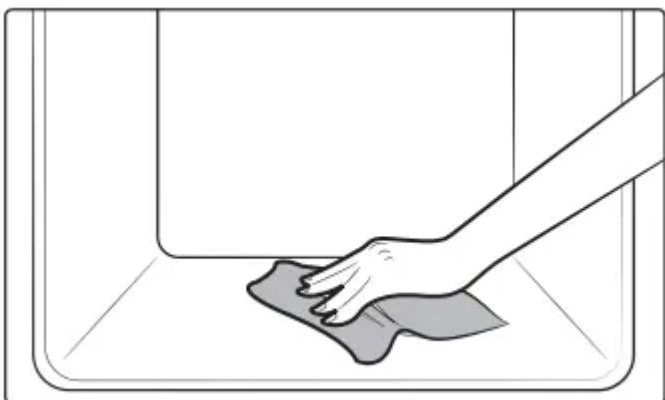
Function		Instructions
C 1	Steam cleaning	This is useful for cleaning light soiling with steaming.
C 2	Pyro cleaning	Pyrolytic features high temperature thermal cleaning. It burns off oily leftovers to facilitate manual cleaning.

Steam cleaning

This is useful for cleaning light soiling with steaming



1. Pour 400 ml (3/4 pint) of water onto the bottom of the oven and close the oven door.
2. Turn the mode selector to select .
3. Turn the value dial to select C 1 (Steam cleaning), and then press OK to start cleaning. Steam cleaning runs for 26 minutes.



4. Use a dry cloth to clean inside the oven.

WARNING

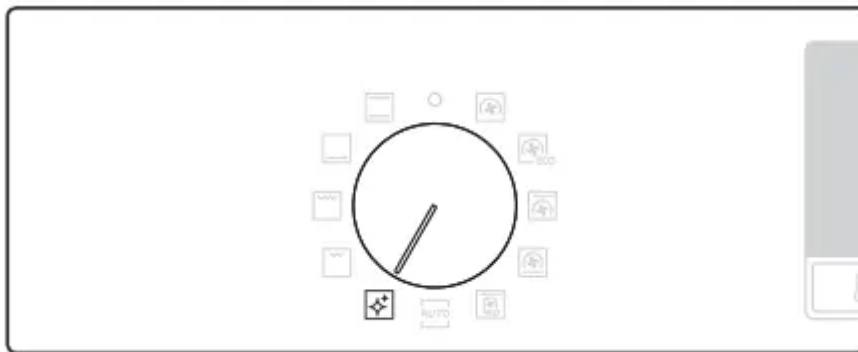
Do not open the door before the cycle is complete. The water inside the oven is very hot, and it can cause a burn.

NOTE

- If the oven is heavily soiled with grease, for example, after roasting or grilling, it is recommended to remove stubborn soils manually using a cleaning agent before activating Steam cleaning.
- Leave the oven door ajar when the cycle is complete. This is to allow the interior enamel surface to dry thoroughly.
- While the oven is hot inside, auto cleaning is not activated. Wait until the oven cools down, and try again.
- Do not pour water onto the bottom by force. Do it gently. Otherwise, the water overflows to the front.

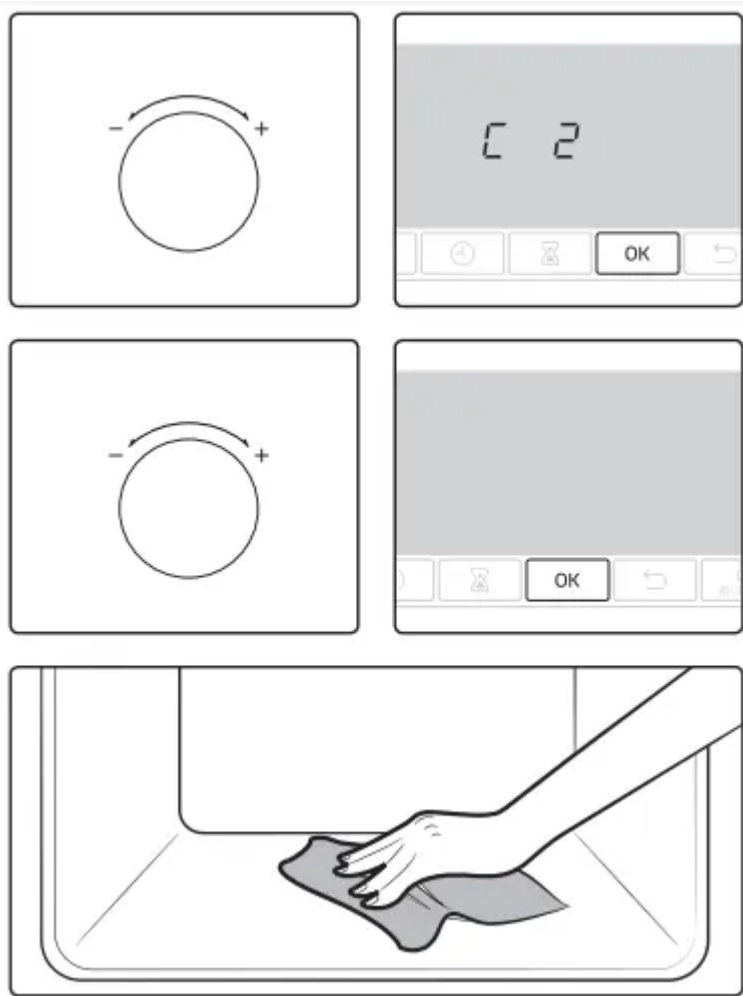
Pyro cleaning

Pyrolytic features high temperature thermal cleaning. It burns off oily leftovers to facilitate manual cleaning.



1. Remove all accessories including the side runners, and wipe out large pieces of impurities manually from inside the oven. Otherwise, they may cause flames during the cleaning cycle, resulting in fire.

2. Turn the mode selector to select  .



3. Turn the value dial to select Pyro cleaning (C 2), and then press OK.
4. Turn the value dial to select a cleaning time from 3 levels: 1 hr 50 min, 2 hr 10 min, and 2 hr 30 min.
5. Press OK to start cleaning. 6. When complete, wait until the oven cools down, and then wipe the door along its edges using a wet cloth.

CAUTION

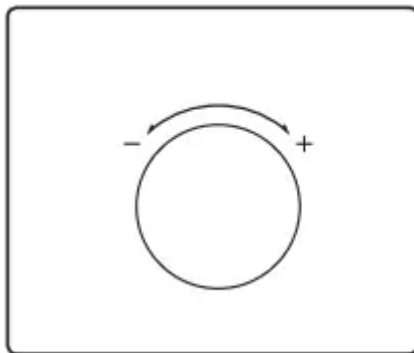
- Do not touch the oven because the oven becomes very hot during the cycle.
- To avoid accidents, keep children away from the oven.
- After the cycle is complete, do not power off while the cooling fan is operating to cool the oven down.

NOTE

- Once the cycle starts, the oven becomes hot inside. Then, the door will be locked for safety. When the cycle is complete and the oven cools down, the door will be unlocked.
- Make sure you empty the oven before cleaning. Accessories can be deformed due to high temperatures inside the oven.

Timer

Timer helps you check the time or operating duration while cooking.




1. Press .

2. Turn the value dial to set the desired duration, and then press OK. You can set the time to a max of 23 hours and 59 minutes.

Sound On/Off



- To mute the sound, press and hold down  for 3 seconds.
- To unmute the sound, press and hold down again for 3 seconds.

Maintenance

Cleaning

WARNING

Make sure the oven and accessories are cool before cleaning.

Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or any other abrasive materials.

Oven interior

- For cleaning the interior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Do not hand-clean the door seal.
- To avoid damaging the enamelled oven surfaces, only use standard oven cleaners.
- To remove stubborn soils, use a special oven cleaner.

Oven exterior

For cleaning the exterior of the oven such as the oven door, handle, and display, use a clean cloth and a mild cleaning detergent or warm soapy water, and dry with a kitchen roll or dry towel.

Grease and dirt can remain, especially around the handle because of the hot air coming from inside. It is recommended to clean the handle after each use.

Accessories

Wash the accessories after every use, and dry it with a tea towel. To remove stubborn impurities, soak the used accessories in warm soapy water for about 30 minutes before washing.

Catalytic enamel surface (applicable models only)

The removable parts are coated with dark grey catalytic enamel. They can be soiled with oil and fat spattered by the circulating air during convection heating. However, these impurities burn off at oven temperatures of 200 °C or above.

- 1.Remove all accessories from the oven.
- 2.Clean the interior of the oven.
- 3.Select Convection mode with max temperature, and run the cycle for an hour.

NOTE

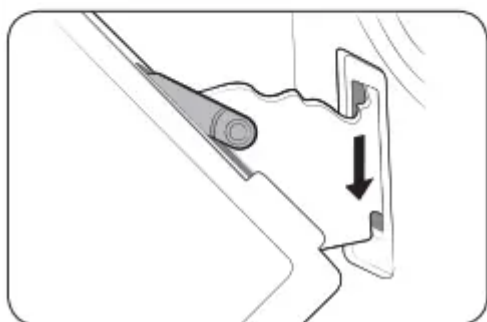
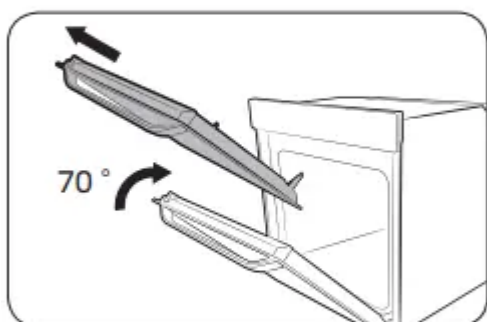
The catalytic parts are coated on either a single side or 3 sides, depending on the model.

Door removal

For normal use, the oven door must not be removed but if removal is necessary, for example, for cleaning purposes, follow these instructions.

CAUTION

The oven door is heavy.



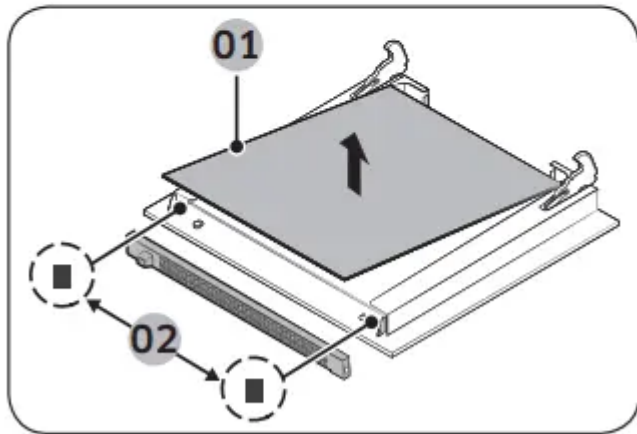
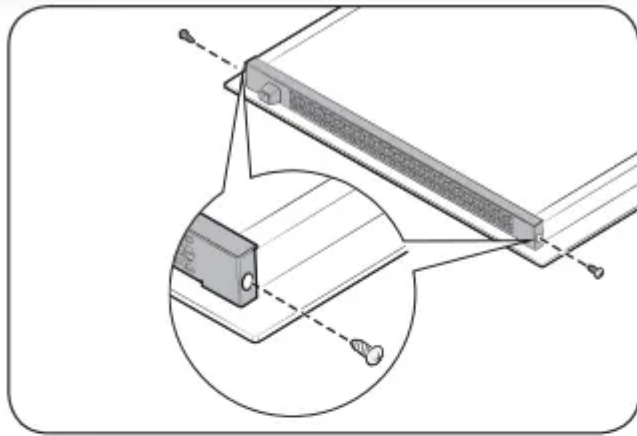
1. Open the door and flip open the clips at both hinges completely
2. Close the door by approximately 70 °. With both hands, grasp the sides of the oven door at its middle and pull-lift until the hinges can be taken out.
3. After cleaning, for attaching the door repeat the 1 and 2 steps in revers order. The clip on the hinge should be closed on both side.

Door glass removal

The oven door is equipped with 3 sheets of glass placed against each other. These sheets can be removed for cleaning.

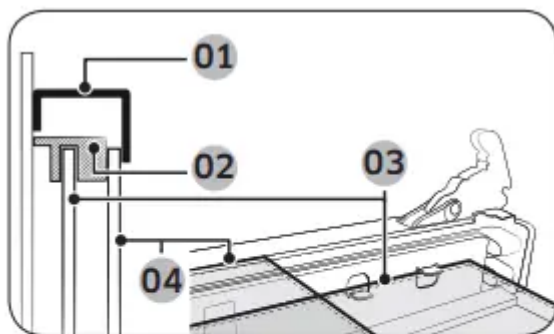
WARNING

The oven door must be removed from the oven for cleaning the door glasses.



- 01** Glass 1
- 02** 2 Guide rubbers

1. Remove 2 screws on the left and right sides of the door.
2. Detach the cover and remove glass 1, 2 and 2 guide rubbers from the door.



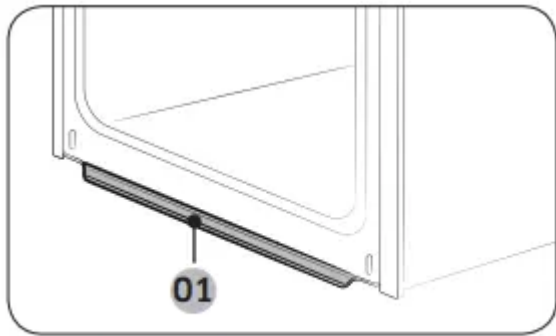
- 01** Cover
- 02** Guide rubbers (Right and Left)
- 03** Glass 2
- 04** Glass 1

3. After cleaning the door glasses, for assembly repeat 1, 2 steps in revers order. Check the right locations of glasses with above picture.

NOTE

When assembly the inner glass 1, make sure not to use glass 2 and put printing to direction below.

Water collector



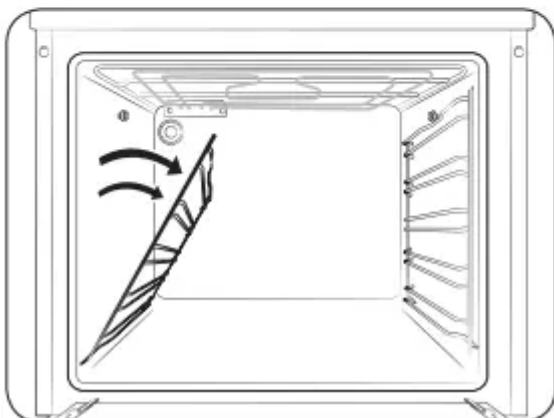
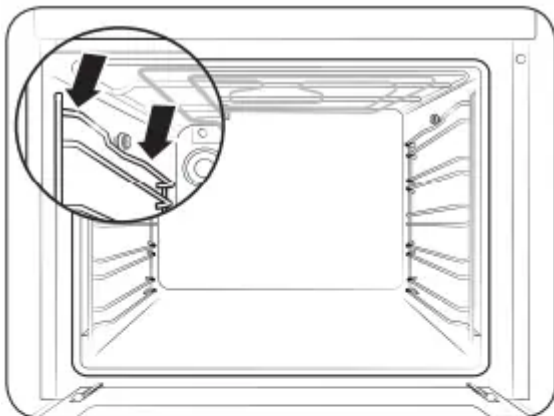
01 Water collector

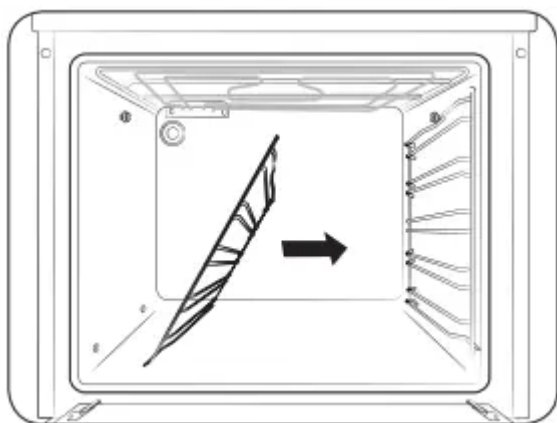
The water collector collects not only excess moisture from cooking but also food residue. Regularly empty and clean the water collector.

WARNING

If you encounter a water leak from the water collector, contact us at a local Samsung service center.

Detaching the side runners (depending on model)

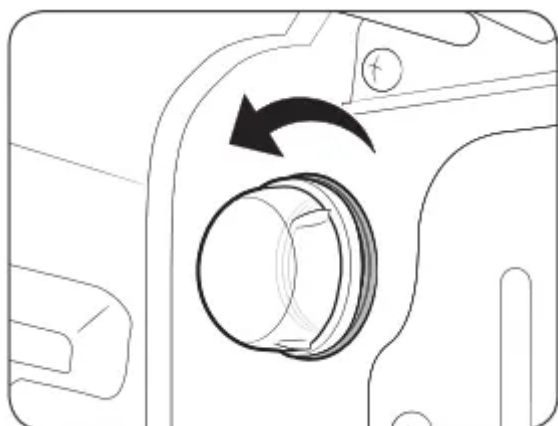




1. Press central part of the side runner top portion.
2. Rotate the side runner by approximately 45 °.
3. Pull and remove the side runner from bottom two holes.

Replacement

Bulbs



1. Remove the glass cap by turning anticlockwise.
2. Replace the oven light.
3. Clean the glass cap.
4. When done, follow step 1 above in the reverse order to reinsert the glass cap.

WARNING

- Before replacing a bulb, turn off the oven and unplug the power cord.
- Use only 25-40 W/220-240 V, 300 °C heat-resistant bulbs. You can purchase approved bulbs at a local Samsung service center.
- Always use a dry cloth when handling a halogen bulb. This is to prevent the bulb from being tampered with fingerprints or sweat, resulting in a shortened lifecycle.

Troubleshooting

Checkpoints

If you encounter a problem with the oven, first check the table below and try the suggestions. If the problem continues, contact a local Samsung service centre.



Problem	Cause	Action
The buttons cannot be pressed properly.	•If there is foreign matter caught between the buttons	•Remove the foreign matter and try again.
	•Touch model: if there is moisture on the exterior	•Remove the moisture and try again.
	•If the lock function is set	•Check whether the lock function is set.
The time is not displayed.	•If there is no power supplied	•Check whether there is power supplied.
The oven does not work.	•If there is no power supplied	•Check whether there is power supplied.
The oven stops while in operation.	•If it is unplugged from the power socket	•Reconnect the power.
The power turns off during operation.	•If continuous cooking takes a long time	•After cooking for a long time, let the oven cool.
	•If the cooling fan does not work	•Listen for the sound of the cooling fan.
	•If the oven is installed in a place without good ventilation	•Keep the gaps specified in the product installation guide.

	<ul style="list-style-type: none">•When using several power plugs in the same socket	<ul style="list-style-type: none">•Use a single plug.
There is no power to the oven.	<ul style="list-style-type: none">•If there is no power supplied	<ul style="list-style-type: none">•Check whether there is power supplied.



<p>The oven exterior is too hot during operation.</p>	<ul style="list-style-type: none"> •If the oven is installed in a place without good ventilation 	<ul style="list-style-type: none"> •Keep the gaps specified in the product installation guide.
<p>The door cannot be opened properly.</p>	<ul style="list-style-type: none"> •If there is food residue stuck between the door and product interior 	<ul style="list-style-type: none"> •Clean the oven well and then open the door again.
<p>The interior light is dim or does not turn on.</p>	<ul style="list-style-type: none"> •If the lamp turns on and then off 	<ul style="list-style-type: none"> •The lamp automatically turns off after a certain amount of time to save power. You can turn it on again by pressing the oven light button.
	<ul style="list-style-type: none"> •If the lamp is covered by foreign matter during cooking 	<ul style="list-style-type: none"> •Clean the inside of the oven and then check.
<p>Electric shock occurs on the oven.</p>	<ul style="list-style-type: none"> •If the power is not properly grounded 	<ul style="list-style-type: none"> •Check whether the power supply is properly grounded.
	<ul style="list-style-type: none"> •If you are using a socket without grounding 	
<p>There is water dripping.</p>	<ul style="list-style-type: none"> •There may be water or steam in some cases depending on the food. This is not a product malfunction. 	<ul style="list-style-type: none"> •Let the oven cool and then wipe with a dry dish towel.
<p>There is steam through a crack in the door.</p>		
<p>There is water remaining in the oven.</p>		



<p>The brightness inside the oven varies.</p>	<ul style="list-style-type: none"> •The brightness changes depending on power output changes. 	<ul style="list-style-type: none"> •Power output changes during cooking are not malfunctions, so there is no need to worry.
<p>Cooking is finished, but the cooling fan is still running.</p>	<ul style="list-style-type: none"> •The fan automatically runs for a certain amount of time to ventilate inside the oven. 	<ul style="list-style-type: none"> •This is not a product malfunction, so there is no need to worry.
<p>The oven does not heat.</p>	<ul style="list-style-type: none"> •If the door is open 	<ul style="list-style-type: none"> •Close the door and restart.
	<ul style="list-style-type: none"> •If oven controls are not correctly set 	<ul style="list-style-type: none"> •Refer to the chapter on oven operation and reset the oven.
	<ul style="list-style-type: none"> •If the household fuse has been blown or the circuit breaker has operated 	<ul style="list-style-type: none"> •Replace the fuse or reset the circuit. If it happens repeatedly, call an electrician.
<p>Smoke comes out during operation.</p>	<ul style="list-style-type: none"> •During initial operation 	<ul style="list-style-type: none"> •Smoke may come from the heater when you first use the oven. This is not a malfunction, and if you run the oven 2-3 times, it should stop happening.
	<ul style="list-style-type: none"> •If there is food on the heater 	<ul style="list-style-type: none"> •Let the oven cool sufficiently and remove the food from the heater.
<p>There is a burning or plastic smell when using the oven.</p>	<ul style="list-style-type: none"> •If using plastic or other containers that are not heat-resistant 	<ul style="list-style-type: none"> •Use glass containers suitable for hot temperatures.



<p>The oven does not cook properly.</p>	<ul style="list-style-type: none"> •If the door is often opened during cooking 	<ul style="list-style-type: none"> •Do not frequently open the door unless you are cooking things that need to be turned. If you frequently open the door, the interior temperature will be lower and this may affect the results of your cooking.
<p>The set is warm during pyro cleaning.</p>	<ul style="list-style-type: none"> •This is because pyro cleaning uses high temperatures. 	<ul style="list-style-type: none"> •This is not a product malfunction, so there is no need to worry.
<p>There is a burning smell during pyro cleaning.</p>	<ul style="list-style-type: none"> •Pyro cleaning uses high temperatures, so you may smell food residue burning. 	<ul style="list-style-type: none"> •This is not a product malfunction, so there is no need to worry.
<p>Steam cleaning does not work.</p>	<ul style="list-style-type: none"> •This is because the temperature is too high. 	<ul style="list-style-type: none"> •Cool the oven and then use

Information codes

If the oven fails to operate, you may see an information code on the display. Check the table below and try the suggestions.

Code	Meaning	Action
C-d1	Door lock malfunctions	Turn off the oven and then restart. If the problem continues, turn off all power for 30 seconds or more and then reconnect. If the problem is not fixed, please contact a service centre.
C-20	Sensor malfunctions	
C-21		
C-22		
C-F1	Only occurs during EEPROM Read/ Write	
C-F0	If there is no communication between the main PCB and sub PCB	
C-F2	Occurs when a communication problem is maintained between the Touch IC <-> Main or Sub micom	Turn off the oven and then restart. If the problem continues, turn off all power for 30 seconds or more and then reconnect. If the problem is not fixed, please contact a service centre.
C-d0	Button problem Occurs when a button is pressed and held for a period of time.	Clean the buttons and make sure there is no water on/around them. Turn off the oven and try again. If the problem continues, contact a local Samsung service centre.
S-01	Safety shutoff Oven has continued operating at a set temperature for an extended time. •Under 105 °C - 16 hours •From 105 °C to 240 °C - 8 hours	This is not system failure. Turn off the oven and remove food. Thenm try again normally.

	<ul style="list-style-type: none">•From 245 °C to Max - 4 hours	
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Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

