

Ceramic Glass Hob

User & installation manual

NZ64R3525CK/EG



Contents

Using this manual	4
The following symbols are used in this User Manual:	4
Safety instructions	5
Important safety precautions	5
Installation	11
Safety instructions for the installer	11
Power connection	11
Cabinet mount	13
Parts and Features (Continued)	17
Cooking zones and control panel	17
What's included	18
Before you start	20
Initial cleaning	20
Hob Use	20
Maintenance	22
Cleaning and Care	22
Warranty and Service	24
Troubleshooting & Transport	25
Troubleshooting	25
Transport	26
Appendix	27
Product data sheet	28

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



This symbol on the product or on its packaging indicates that this product should not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the retailer who you purchased this product from.

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.).

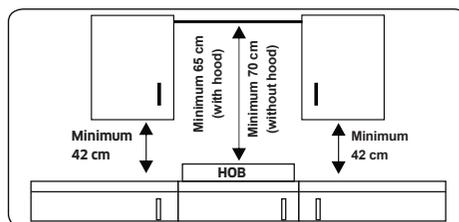
Safety instructions for the installer

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.



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 \sim . The appliance also works perfectly on older networks with AC220 V \sim .

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.

	Rated current of appliance (A)	Nominal cross-sectional area (mm ²)
--	--------------------------------	---

Installation

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

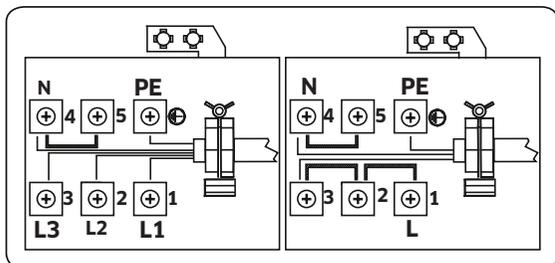
appliance's power rating (also indicated on the identification plate).

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.

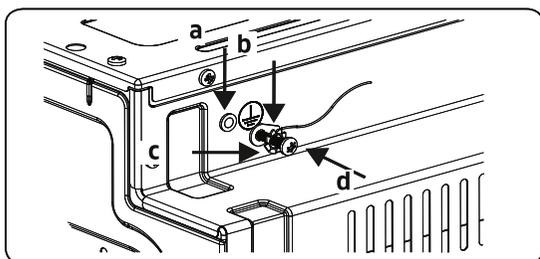
Do not use adaptors, multiple sockets and/or extension leads.

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 disconnect 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.



- 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.
- 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.

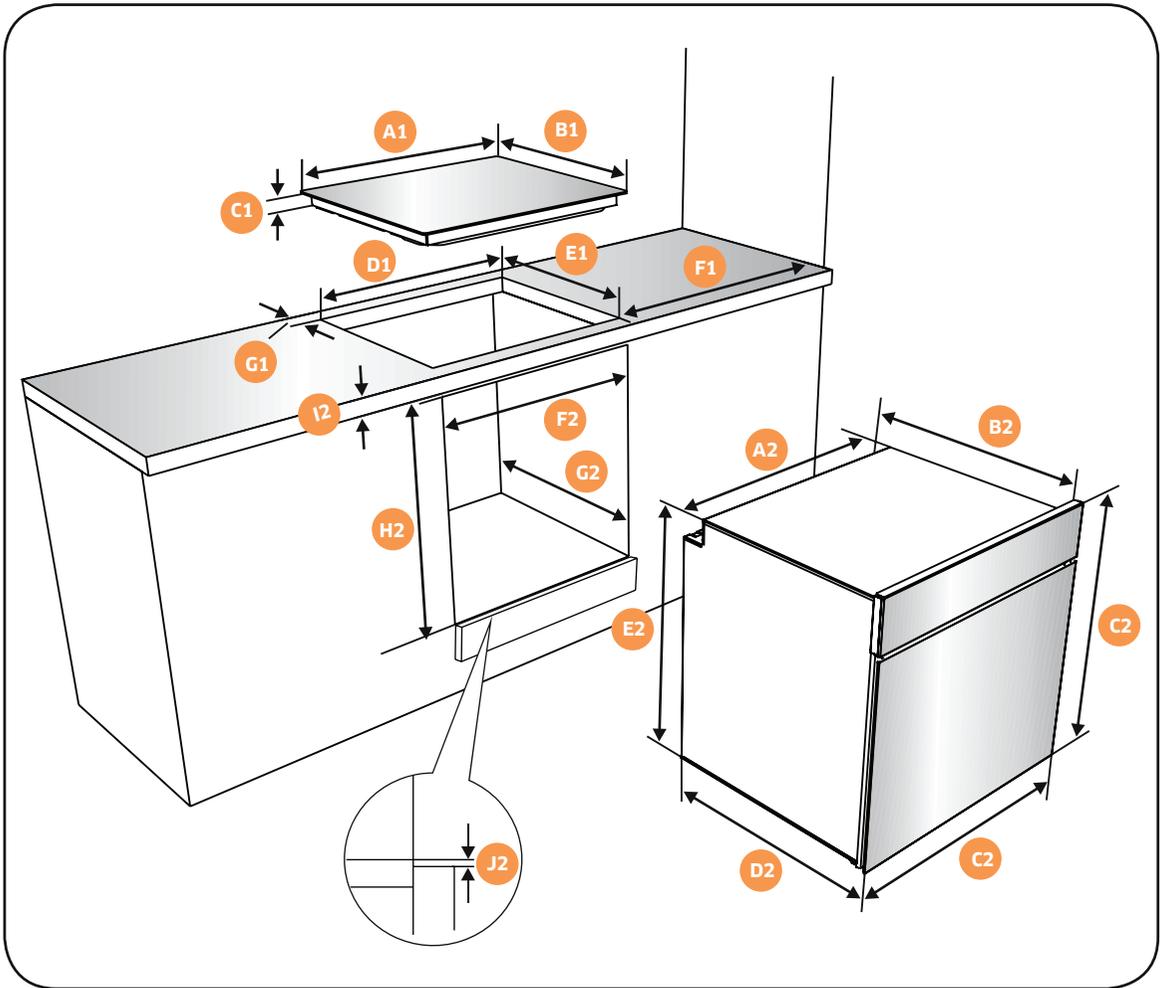
Warranty does not cover damage resulting from improper installation.

Cabinet mount

The appliances are supplied with installation 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

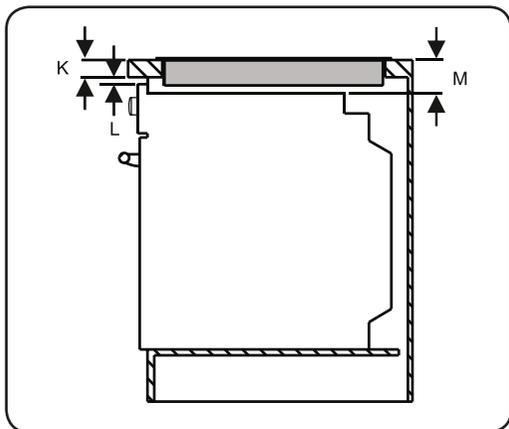


Installation dimensions for vitroc ceramic hob

A1(mm)	590	E1 (mm)	490
B1 (mm)	520	min. F1 (mm)	50
C1 (mm)	41	min. G1 (mm)	50
D1 (mm)	560		

Installation dimensions for oven

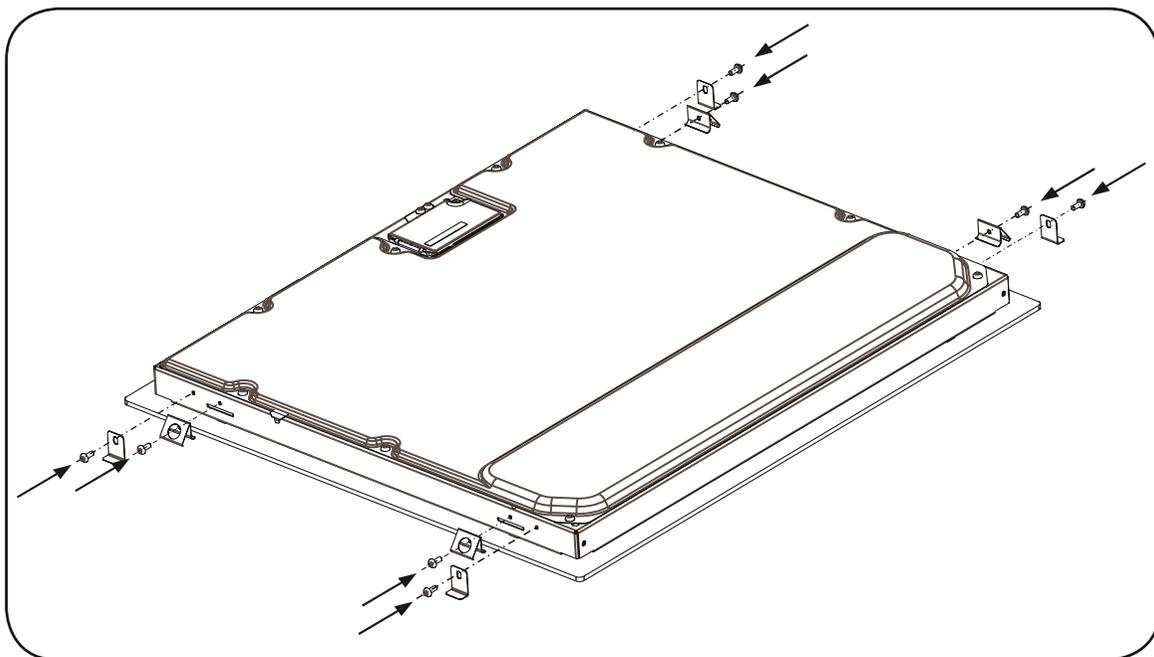
A2 (mm)	557	E2 (mm)	574
B2 (mm)	550	min. F2 (mm)	560-580
C2 (mm)	595	min. G2/J2 (mm)	555/5
D2 (mm)	575	H2 (mm)	600
I2 (mm)	25		



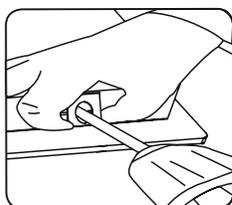
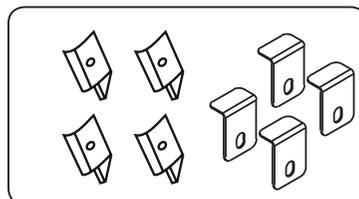
The thickness of the worktop, the distances between the hob and the oven must be as shown in the figures for air circulation.

min. K (mm)	25	min. M (mm)	49
min. L (mm)	5		

Before the Installation of the appliance;



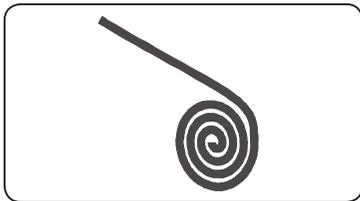
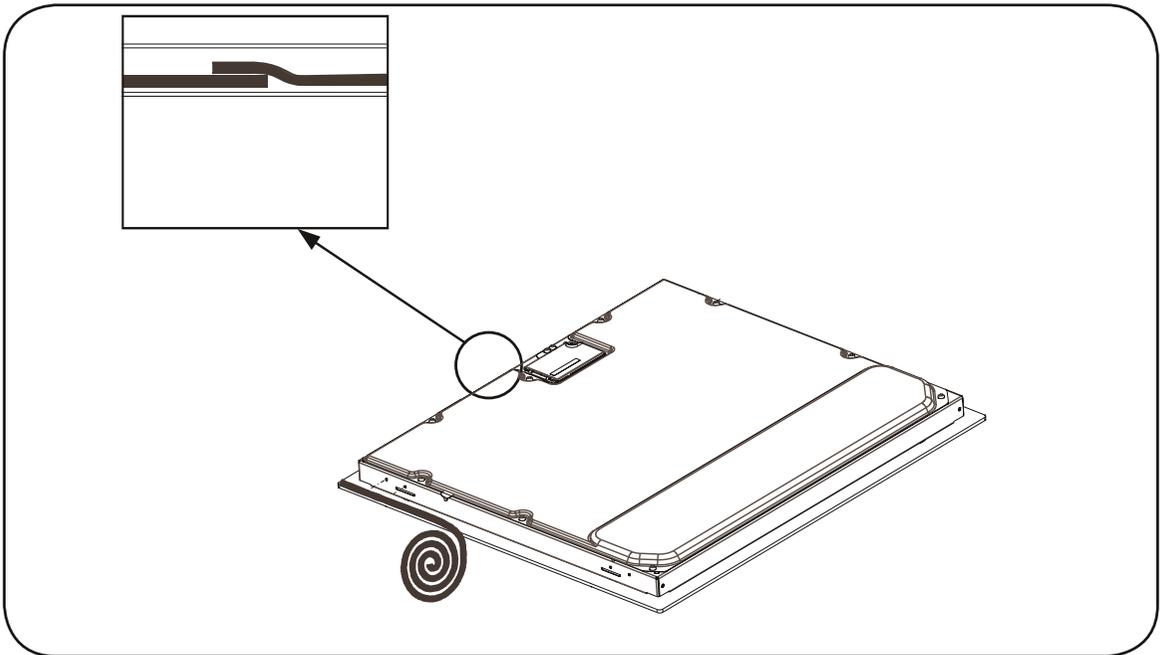
- First, Screw the 8 worktop mounting brackets on to the side walls of the appliance.



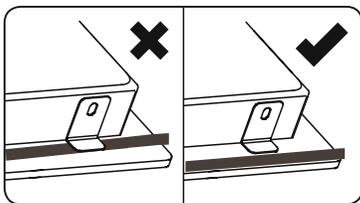
⚠ Warning:

Please hold the bracket while fastening the screws.

Installation



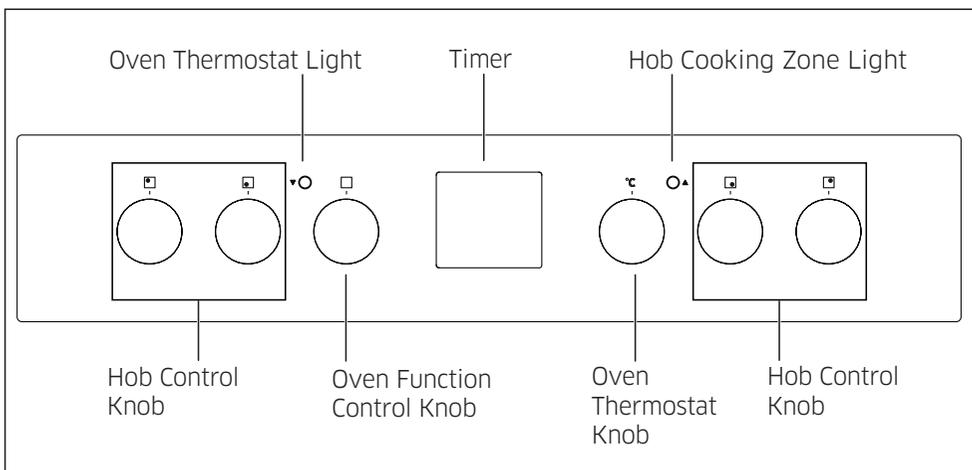
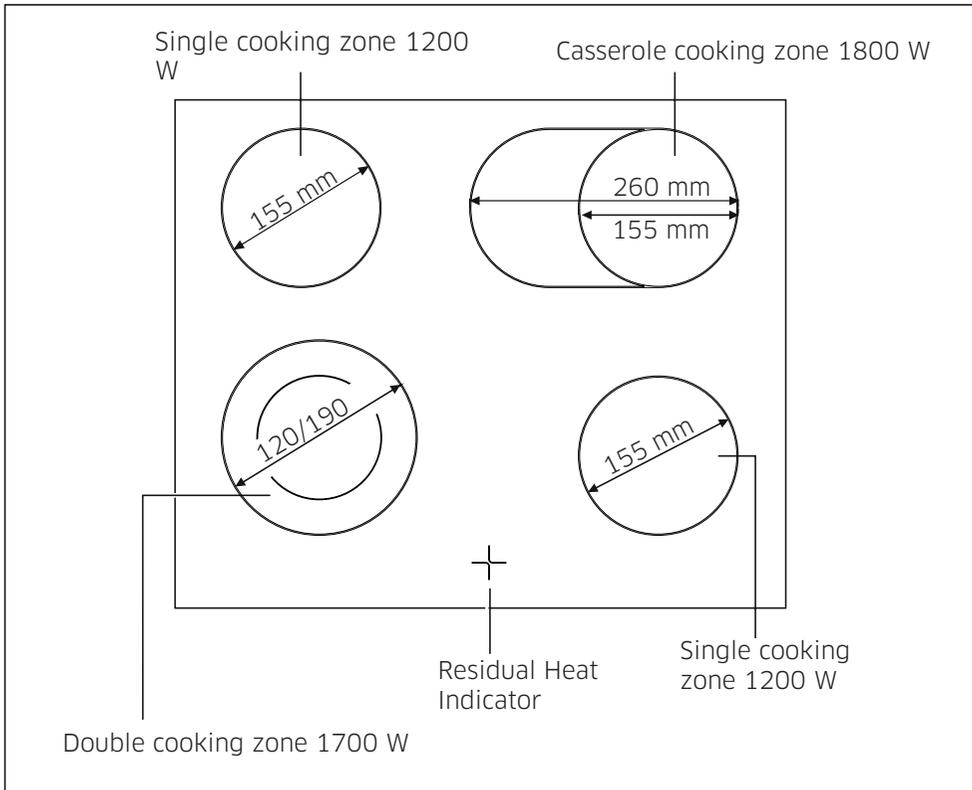
- Apply the supplied one-sided self-adhesive sealing tape all the way around the lower edge of the cooktop. Do not stretch it.



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

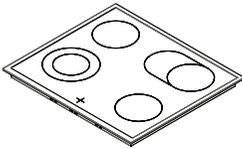
Parts and Features

Cooking zones and control panel



Parts and Features (Continued)

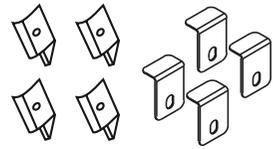
What's included



Ceramic Glass 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 radiant 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.
 - **Residual heat indicator:** An icon for residual heat appears in the display if the cooking zone is so hot that there is a risk of burning.
 - **Double cooking zone:** The cooking surface features a double cooking zone. This provides the appliance with a cooking zone of variable size, for instance, for when cooking with smaller cookware. This allows savings in energy.
 - **Multipurpose cooking zone:** The hob is equipped with a multipurpose / casserole cooking zone. Depending on the setting, it can be used as a round or oval cooking zone, for example, for when cooking with oval casseroles or for keeping dishes or food warm.
-  **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'.
 - **Hob Cooking Zone Light:** The on/off light on the control panel will show if any of the ceramic heaters are in 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 (if available)

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

Using suitable cookware

Better pans produce better results.

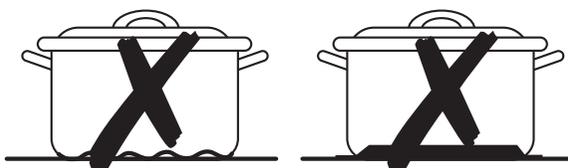
- You can recognise good pans by their bases. The base should be as thick and flat as possible.
- When buying new pans, pay particular attention to the diameter of the base. Manufacturers often give only the diameter of the upper rim.
- Pots with aluminium or copper bases can cause metallic discolouration on the ceramic glass surface. The discolouration is very difficult or impossible to remove.
- Do not use pans made of cast iron or which have damaged bases with rough edges or burrs. Permanent scratching can occur if these pan are slid across the surface.
- When cold, pan bases are normally bowed slightly inwards (concave). They should never be bowed outwards (convex).
- If you wish to use a special type of pan, for example, a pressure cooker, a simmering pan, or a wok, please observe the manufacturer's instructions.

Energy saving tips

You can save valuable energy by observing the following points.

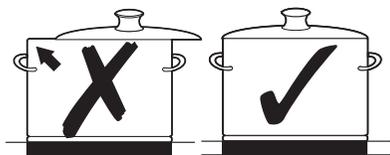


Right!

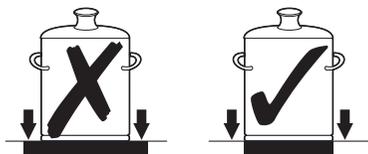


Wrong!

- Always position pots and pans before switching on the cooking zone.
- Dirty cooking zones and pan bases increase power consumption.
- When possible, position the lids firmly on the pots and pans to cover completely.
- Switch the cooking zones off before the end of the cooking time to use the residual heat for keeping foods warm or for thawing.



- The base of the pan should be the same size as the cooking zone.
- Using a pressure cooker reduces cooking times by up to 50 %



Hob controls

Each cooking zone is operated by a 6 position knob placed on the control panel of the built in oven .

The ceramic heater is operated by turning the control knob to the required setting. Near each control knob there is a symbol which indicates the cooking zone that is controlled by that knob. The on/off light on the control panel will show if any of the ceramic heaters are in use.

On each control knob the heater levels are indicated by numbers. The functions of each position number is explained in

the table below.

Knob Position	Function
OFF	Off position
1	Keep warm position
2-3	Heating position at low heat
4-5-6	Cooking, roasting and boiling position

Dual and Oval Heaters

Dual and oval heaters have two heating zones. To activate the outer zone of a dual/oval heater, turn the knob to  position. Both outer zones will switch on. To deactivate the outer zone of a dual/oval heater, turn the knob to the 'Off' position. Both outer zones will switch off.

Hints and Tips

Important: When ceramic heaters are operated in higher heat settings, the heated areas may be seen switching on and off. This is due to a safety device which prevents the glass from overheating. This is normal at high temperatures, causing no damage to the hob and little delay in cooking times.

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

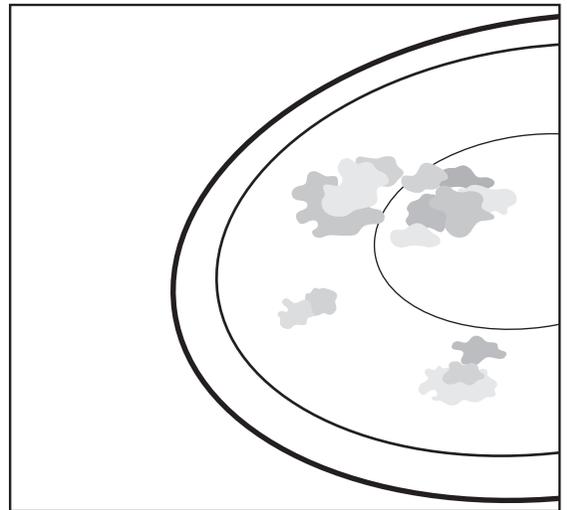
1. Remove burnt-on sugar, melted plastic, aluminium foil or other materials with a glass scraper immediately and while still hot.

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

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
The hob or cooking zones cannot be switched on.	<ul style="list-style-type: none"> There is no power supply. 	<ul style="list-style-type: none"> Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances. Check the wire connection between hob and oven.
What should I do if the cooking zones are not functioning?	<ul style="list-style-type: none"> Check for the following possibilities 	<ul style="list-style-type: none"> The appliance is properly switched on. The control indicators in the control panel are illuminated. The cooking zone is switched on. The cooking zones are set at the desired heat settings.
		<ul style="list-style-type: none"> The fuse in the house wiring (fuse box) is intact. If the fuses trip a number of times, call an authorized electrician.
What should I do if the cooking zones will not switch on?	<ul style="list-style-type: none"> Check for the following possibilities 	<ul style="list-style-type: none"> A period of more than 10 seconds has elapsed between when the hob control knob was actuated and the desired cooking zone switches on.

Problem	Possible Cause	Solution
What should I do if, after the cooking zones have been switched off, residual warmth is not indicated in the indicator?	<ul style="list-style-type: none"> • Check for the following possibility 	<ul style="list-style-type: none"> • The cooking zone was only briefly used and therefore did not become hot enough. If the cooking zone is hot, please call the customer service centre.
What does it mean when the burner does not glow red?	<ul style="list-style-type: none"> • Check for the following possibilities 	<ul style="list-style-type: none"> • The selected heat setting of the cooking zone is maintained by a sensor that cycles the zone on and off, so the surface cooking area will not always glow red. • If you select a low heat setting, the heat will cycle on and off more frequently than at higher settings. The heat also cycles on and off at the highest setting.

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 46 mm

Worktop cut - out dimensions

Width 560 mm

Depth 490 mm

Corner radius 3 mm

Cooking rings

Position	Diameter	Power
Front left	120/190 mm	700/1700 W
Rear left	155 mm	1200 W
Rear right	155/260 mm	1000/1800 W
Front right	155 mm	1200 W

Connection voltage 230V~/400V 3N~

Maximum connected load power 5.9 kW

Weight : Net 7.5 kg

Product data sheet

Supplier's name	Samsung Electronics co. Ltd.	
Model identification	NZ64R3525CK	
Type of hob	Built-In	
Heating technology	Radiant cooking zones	
Number of cooking zones and/or areas	4	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone (Ø)	Dual: 19.0 cm Single: 15.5 cm Oval: 15.5x26.0 cm	
Energy consumption per cooking zone or area calculated per kg (EC electric cooking)	Dual (front left)	: 194.3 Wh/kg
	Single (front right)	: 192.3 Wh/kg
	Single (rear left)	: 199.1 Wh/kg
	Oval (rear right)	: 193.3 Wh/kg
Energy consumption for the hob calculated per kg (EC electric hob)	194.8 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