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› SAMSUNG 30" Single Wall Oven with Steam Cook (NV51CG600SMTAA) User Manual

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Model: NV51CG600SMTAA

1. PRODUCT OVERVIEW

The SAMSUNG 30" Single Wall Oven with Steam Cook, Model NV51CG600SMTAA, is designed for integration into modern kitchens. This electric wall oven features a 5.1 cubic feet capacity and offers multiple cooking functions including Steam Cook, Air Sous Vide, and Air Fry. It is equipped with Wi-Fi connectivity for remote monitoring and control via the SmartThings App.



Figure 1: Front view of the Samsung 30-inch Single Wall Oven.

Key Features:

- **Steam Cook:** Provides precise moisture for baking, broiling, and roasting.
- **Air Sous Vide:** Preserves food's natural flavor and prevents overcooking.
- **Air Fry:** Allows for healthier fried foods without preheating.
- **Convection Cooking:** Utilizes two powerful dual convection fans for fast and even cooking.
- **Wi-Fi Connectivity:** Enables remote control and monitoring via the SmartThings App.
- **Hybrid Clean:** Combines low-temperature cleaning with less odor.

2. INSTALLATION AND SETUP

This wall oven is designed for built-in installation. Professional installation is recommended to ensure proper electrical connection and secure mounting within cabinetry. Refer to the separate installation guide for detailed instructions, electrical requirements, and cabinet cutout dimensions.



Figure 2: Oven dimensions for installation planning.

Initial Setup:

1. After installation, ensure the oven is properly connected to power.
2. Remove all packing materials, including any tape or protective film from the interior and exterior surfaces.
3. Clean the oven interior with a damp cloth and mild detergent before first use.
4. Connect the oven to your home Wi-Fi network using the SmartThings App for smart features.

3. OPERATING INSTRUCTIONS

The oven features an intuitive control panel with an LCD display and a control knob for selecting functions and temperatures.

Large LCD Screen Controls

Make cooking easy with a control panel that has a large 7" LCD display. It's easy to read with large text and icons so you can easily adjust settings and monitor your cooking progress, even from a distance.



Figure 3: LCD screen and control panel.

3.1 Basic Operation:

1. **Power On/Off:** Press the power button on the control panel.
2. **Selecting a Mode:** Turn the control knob to select desired cooking modes such as Bake, Broil, Roast, Steam Bake, Steam Roast, Healthy Cook, Gourmet Cook, or Keep Warm.
3. **Setting Temperature:** Once a mode is selected, use the temperature adjustment controls on the display to set the desired temperature.
4. **Start Cooking:** Press the 'Start' button to begin the cooking cycle.

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Video 1: Demonstration on how to set the temperature on a similar oven control panel.

3.2 Special Cooking Functions:

- **Steam Cook:** Fill the water reservoir located inside the oven cavity. Select the Steam Cook mode for dishes requiring added moisture.

Stand out or blend in with stunning finishes

Available in Stainless steel and Matte Black Steel to complement other appliances. Whether you prefer to match, complement or contrast – the choice is yours.



Figure 4: Steam Cook function in use with the water reservoir.

- **Air Sous Vide:** Place vacuum-sealed food on a rack. Select Air Sous Vide mode. This function uses precise temperature control to cook food evenly.

Get moist and flavorful foods

This wall oven gives you sous vide results without the water bath." Perfect for fish, poultry, and vegetables. Preserve your food's flavor & avoid overcooking using air sous vide.



Figure 5: Air Sous Vide cooking a vacuum-sealed item.

- **Air Fry:** Use the dedicated Air Fry tray (if included) or a suitable perforated pan. Select Air Fry mode. No preheating is required for this function.

No-Preheat Air Fry

Enjoy healthier fried foods fast without storing another small appliance in your kitchen, by using Air Fry mode, built right into your oven. Air Fry tray included.



Figure 6: Air Fry function in use with a dedicated tray.

- **Convection:** This mode uses fans to circulate hot air for faster and more even cooking, ideal for baking and roasting.

Save Time with Convection

Two powerful dual convection fans save you time by cooking food fast and more evenly. Perfect for baking and roasting.

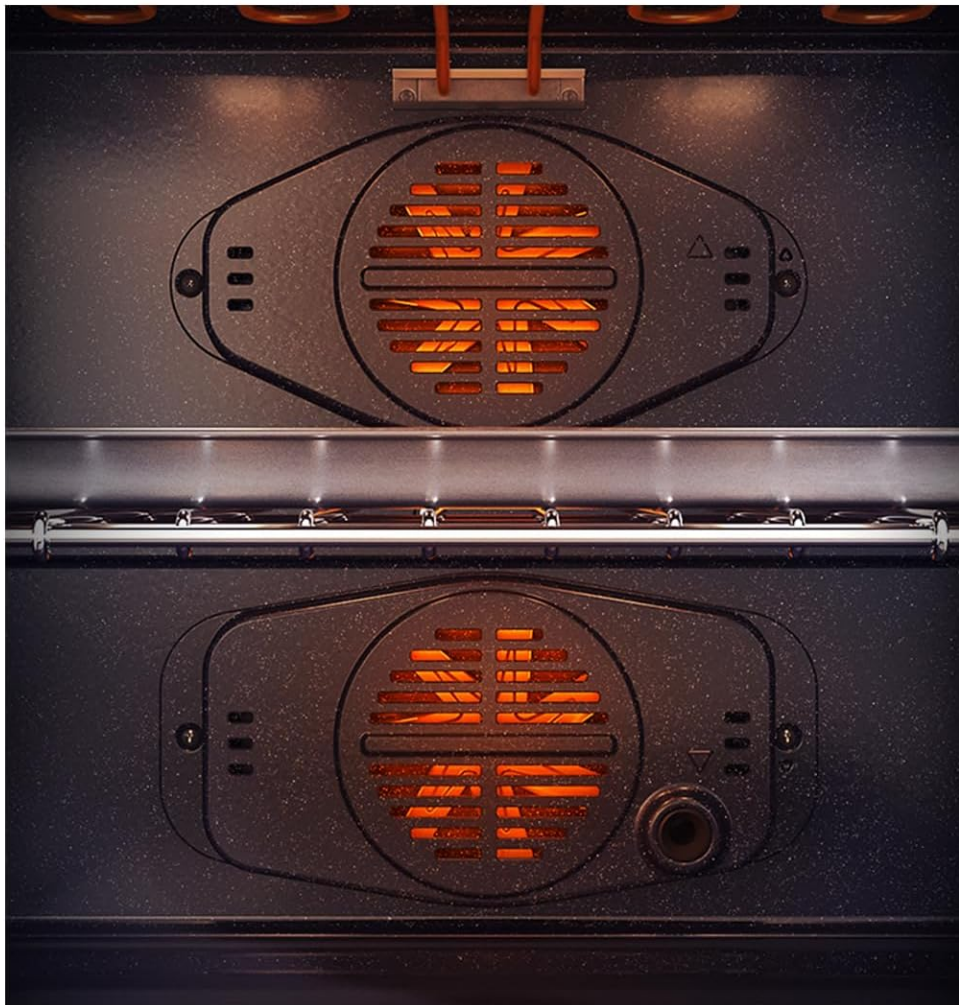


Figure 7: Dual convection fans for even heat distribution.

3.3 SmartThings App Integration:

The SmartThings App allows you to control and monitor your oven remotely. You can preheat the oven, adjust cooking temperatures, and receive notifications on your smartphone. The app also provides access to recipes and meal planning features.

Life in sync with SmartThings

The SmartThings app lets you search recipes, plan meals and pre heat your oven from your phone.



Figure 8: Controlling the oven via the SmartThings App.

4. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure optimal performance and longevity of your oven.

4.1 Cleaning the Oven Interior:

- **Hybrid Clean:** This setting uses low temperatures to clean stuck-on grease and residue, emitting less odor. Follow the instructions on the oven display for initiating a Hybrid Clean cycle.

Hybrid Clean

The hybrid setting uses low temperatures to easily clean stuck-on grease and residue while emitting less odor from within the oven.

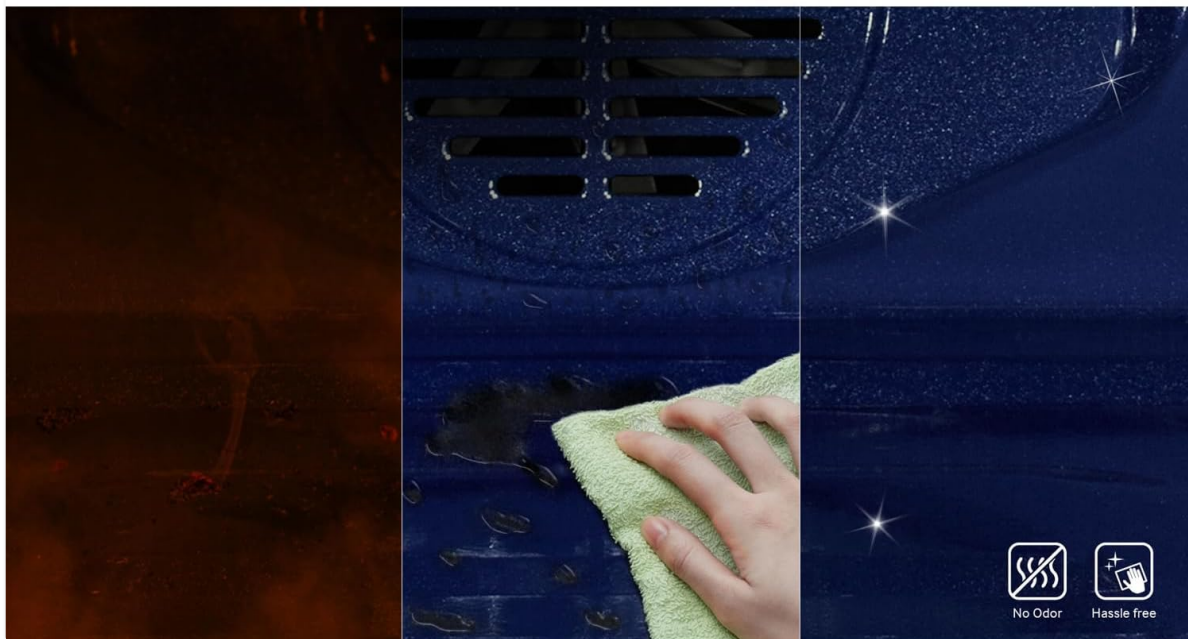


Figure 9: The Hybrid Clean process for removing residue.

- **Steam Clean:** For lighter cleaning, the Steam Clean function can be used. Add water to the oven cavity as instructed and run the cycle. Wipe away loosened debris after the cycle.
- **Manual Cleaning:** For spills, allow the oven to cool completely. Use a damp cloth and mild, non-abrasive cleaner. Do not use harsh chemicals or abrasive pads.

4.2 Cleaning the Exterior:

Wipe the exterior surfaces, including the control panel and door, with a soft cloth and mild soap or a stainless steel cleaner. Avoid spraying cleaners directly onto the control panel.

5. TROUBLESHOOTING

If you encounter issues with your oven, refer to the following common troubleshooting tips:

- **Oven Not Heating:** Check if the oven is properly plugged in and if the circuit breaker has tripped. Ensure the correct cooking mode and temperature are selected.
- **Uneven Cooking:** Verify that bakeware is not blocking vents and that the oven racks are positioned correctly. For best results, use the convection mode.
- **Display Not Working:** Try resetting the oven by turning off the power at the circuit breaker for a few minutes, then turning it back on.
- **SmartThings App Connectivity Issues:** Ensure your home Wi-Fi network is active and the oven is within range. Re-pair the oven with the app if necessary.

For more detailed troubleshooting or issues not listed, please consult the full product manual or contact Samsung customer support.

6. SPECIFICATIONS

Feature	Specification
Brand	Samsung
Model Number	NV51CG600SMTAA
Capacity	5.1 Cubic Feet
Installation Type	Built-In
Color	Matte Black
Fuel Type	Electric
Voltage	240 Volts
Wattage	4.9 kWh
Annual Energy Consumption	2422 Kilowatt Hours
Oven Cooking Mode	Convection
Item Weight	167.6 pounds
Package Dimensions	33.5 x 33 x 30 inches
Included Components	Wall Oven

7. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official Samsung website. For technical support, service requests, or to purchase replacement parts, please contact Samsung Customer Service. You can find contact details on the Samsung website or in your product documentation.

Online Resources: www.samsung.com