



NV70F7796MS

6Ocm ElectricTwin Convection oven

- Dual Cook
- 70L net capacity
- Pro Roasting

Features

- Twin Convection Technology (Dual Cook)
- Ceramic Enamel Interior
- Large 70L capacity
 - 30L Upper
 - 32L Lower
- · Quadruple Glazed drop down door
- Pyrolytic Self Cleaning
- · Steam cleaning function
- 33 Cooking Functions
- 40 auto modes
- Stylish Pop out buttons
- Twin Ice Blue LED Display

Features Continued

- Smart Buzzer
- 40°C ~ 250°C Temperature range
- Stainless steel trim
- Child Lock
- Included Accessories:
 - BBQ Spit
 - 1 Deep Baking Tray
 - 1 Roast Pan
 - 1 Wire Shelf Rack
 - 1 Wire Roast Racks (small)
 - Cookbook (CD)
- 1 Telescopic Rail

Other

RRP	\$2699
SAP Code	NV70F7796MS/SA
EAN Code	8806085620490

Dimensions (WxHxD)

Cavity	464x370x410mm
External	595x595x572mm
Cutout	560x570x550mm



NV70F7796MS

70L Capacity Twin Convection™ oven

Twin Convection

Twin Convection technology gives you ultimate control with upper and lower cooking zones that can be used alone or together – allowing you to cook two meals at different temperatures at the same time.



Twin LED Display

The dual digital displays highlights oven settings and cooking information so that you can monitor your meals as they cook.

Quadruple Glazed Door

Four layers of glass in the door maintain the internal temperature more efficiently while keeping the external door temperature safer to touch, compared with previous Samsung models.

Ceramic Enamel Interior

Ceramic enamel is a non stick and scratch resistant surface. It also has an anti bacterial coating so that bacteria and food particles can be wiped away when you are cleaning your oven.

g

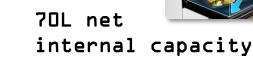
Pyrolytic Cleaning

With Pyrolytic cleaning, the oven does the cleaning for you. The oven is heated to approximately 500C to help burn off deposits from baking, roasting or grilling while staying cool to touch. Simply wipe away the ash when its done.



PRO ROASTING

Master professional techniques with Pro-Roasting Mode, which sears and seals in juices before cooking. This two-step process first engages the top heater and convection fan to sear food, then cooks it at a pre-selected lower temperature



With its divider removed, almost no dish is too large for the NEO Twin Oven. When in single mode there is enough room for a large family roast.

