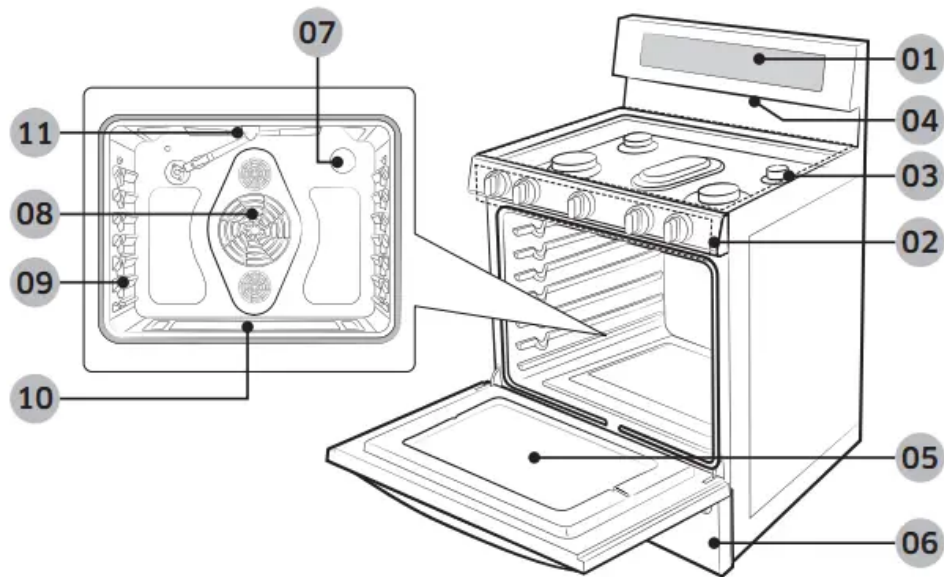


## Overview

### Layout



**01 Display**

**02 Surface burner knobs (5 pcs)**

**03 Surface burners**

**04 Oven vent**

**05 Removable oven door**

**06 Drawer**

**07 Oven light \***

**08 Convection fan/ Convection heater**

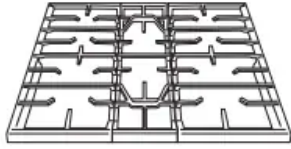
**09 Oven rack system**

**10 Bake oven burner**

**11 Broil oven burner**

**NOTE** If you need a part marked with an \* (asterisk), you can buy it from the Samsung Contact Center (1-800-726-7864).

## What's included (NX58M6650W\*, NX58M6630S\*)



Surface burner grates (3) \*



Flat rack (2) \*



Surface burners and caps (5 sets) \*  
(NX58M6630S\* only)



Surface burners and caps (5 sets) \*  
(NX58M6650W\* only)

## What's included (NX58M6650W\* only)



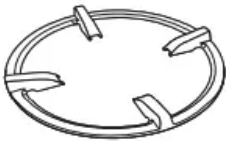
Split rack (1) \*



Steam tray (1)



Griddle (1)

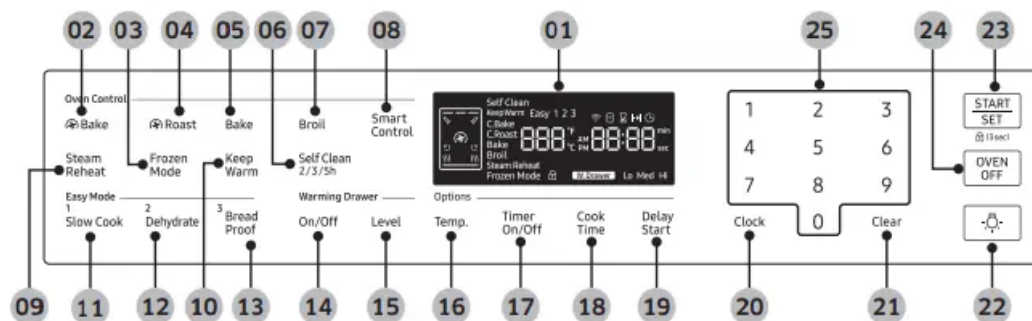


Wok grate (1)

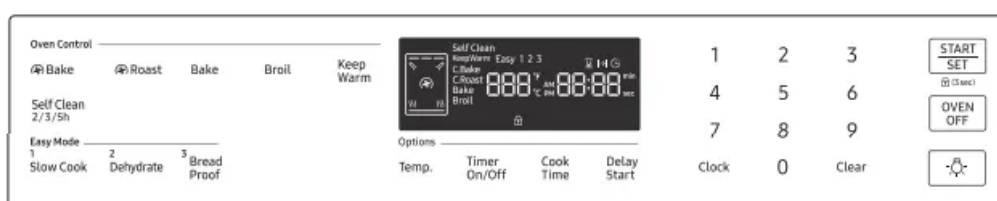
**NOTE** If you need an accessory marked with an \* (asterisk), please contact the Samsung Call Center at 1-800-726-7864 or visit our on-line parts web site

## Control panel

### NX58M6650W\*



### NX58M6630S\*



**01 Display:** Shows the time of day, oven temperature, whether the oven is in the bake, broil, or self-cleaning mode, and the time set for timer or automatic oven operations.

- ✦: When you use the self-cleaning feature, this icon appears in the display.
- 🔥: When the oven is pre-heating, this icon appears in the display.

**02** 🌀 **Bake (Convection Bake):** Activates convection baking.

**03 Frozen Mode:** Activates the cooking mode for frozen foods. (NX58M6650W\* only)

**04** 🌀 **Roast (Convection Roast):** Activates convection roasting.

**05 Bake:** Activates standard baking.

**06 Self Clean:** Burn off food residues in the oven using very high temperatures.

**07 Broil:** Activates the broiler.

**08 Smart Control:** Activates the Easy-connection. (NX58M6650W\* only)

- 📶: When you use the Easy connection, this icon appears in the display.
- 📶: When the oven is connected to Wifi, this icon appears in the display.

**09 Steam Reheat:** Activates the steam reheating feature. (NX58M6650W\* only)

**10 Keep Warm:** Keep cooked food warm at lower temperatures.

**11 Slow Cook:** Activates Slow Cook which cooks food slowly at lower temperatures.

**12 Dehydrate:** Activates the Dehydrate function.

**13 Bread Proof:** Activates the Bread proof function.

**14 On/Off:** Turn on or turn off the warming drawer. (NX58M6650W\* only)

**15 Level:** Determine warming temperature level. (NX58M6650W\* only)

**16 Temp.:** Change cooking temperature of the oven.

**17 Timer On/Off:** Activates or deactivates the timer.

**18 Cook Time:** Set the cooking time.


**19 Delay Start:** Set the oven to start at a certain time.

**20 Clock:** Set the clock time.

**21 Clear:** Clear the numbers just inputted.

**22 Oven Light:** Turn on/Turn off the oven light.

**23 START/SET:** Start a function or set the time.

-  (3sec): Press and hold for 3 seconds to lock the control panel and the door to prevent accidents.

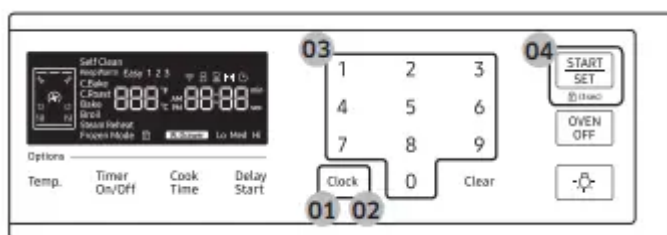
**24 OVEN OFF:** Cancel oven operation.

**25 Numbers:** Use to set the times, temperature, or presets.

## Clock

You must set the clock correctly to ensure the automatic features work properly.

This product supports two time formats: 12-hour (default) and 24-hour.

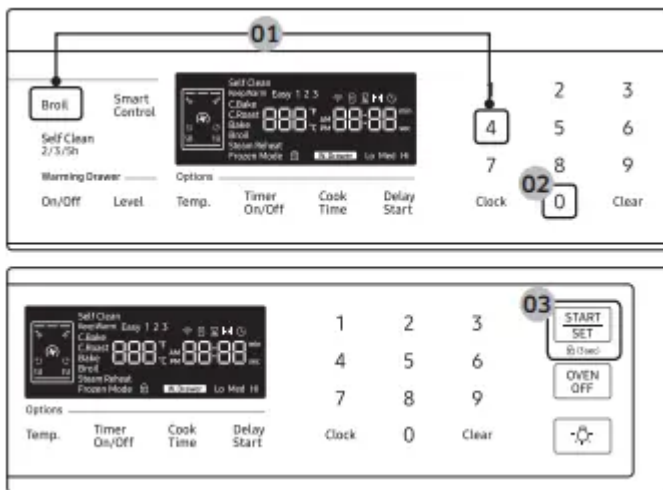


### To set the clock time

1. Press the Clock pad.
2. Set AM or PM by pressing the Clock pad. Press the START/SET pad for the next step.
3. Enter the current time by pressing the number pad. If the value is wrong, press Clear to return to Step 2. If the value is correct, press the START/SET pad.
4. Press the START/SET pad to confirm the settings.

- When the Cooking time, Delay start, or Timer feature is in use, press the Clock pad to display the current time.

### To change the time format (12hr/24hr)

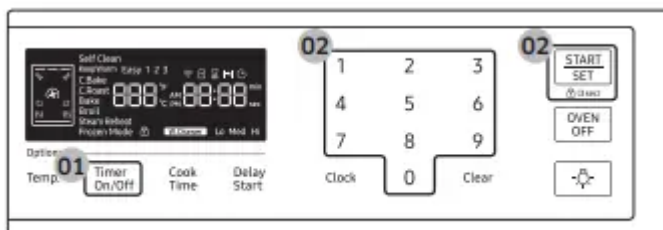


- Press and hold the Broil and 4 pads simultaneously for 3 sec.
- Press the 0 Pad to toggle between the 12-hour and 24-hour display setting.
- Press the START/SET pad to change the clock display mode.

**NOTE** You can set/change the clock or the kitchen timer before you start a cooking mode or while most cooking modes are operating. However, you cannot set or change the time if a time based function is operating (Time Bake, for example) or the Sabbath option is enabled.

### Kitchen timer

The kitchen timer gives you an extra timer you can use to time cooking tasks such a boiling eggs. It does not, however, start or stop any cooking operation. You can set the timer from 1 minute to 9 hours and 59 minutes.

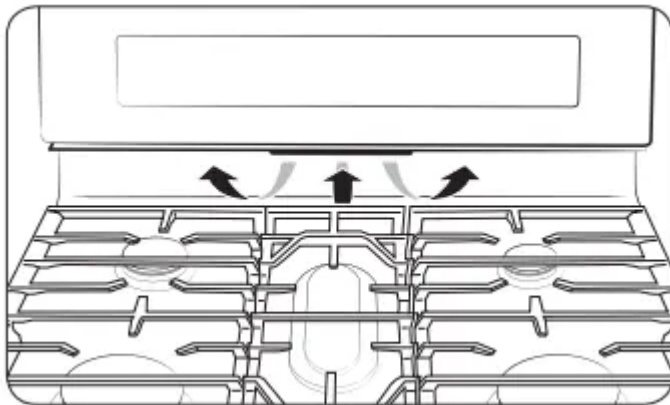


- Press the Timer On/Off pad.  
**Press Once** To set Hours/ Minutes  
**Press Twice** To turn off or cancel the timer

2. Press the number pads to enter the amount of time you want in minutes or hours and minutes. After pressing the number pads, press the START/SET pad to start the timer, or press the Clear pad to undo.

### Oven vent / Cooling vent

The oven vent is located under the oven Control panel. Proper air circulation prevents oven burner combustion problems and ensures good performance.

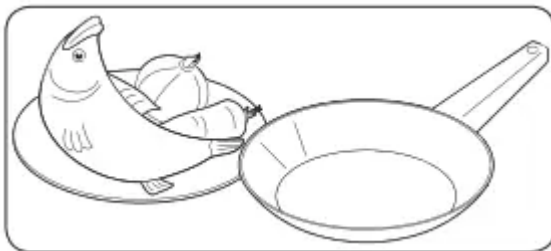


- Do not block the vent or the area around the vent.
- Use caution when placing items near the vent. Hot steam can cause them to overheat or melt

### Gas range

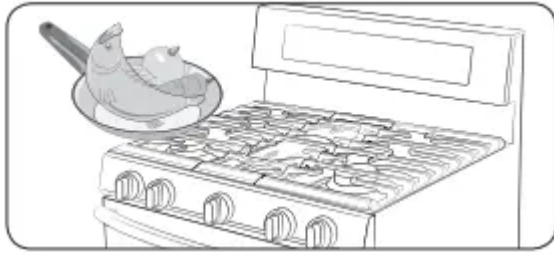
#### STEP 1

Put all ingredients into a cooking container (pan, pot, etc).



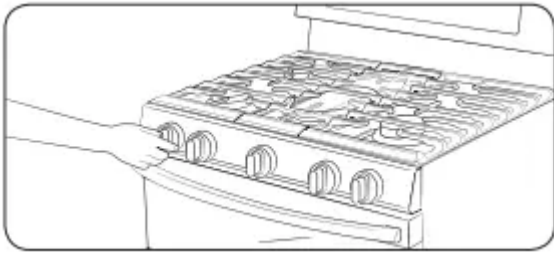
#### STEP 2

Place the container on a surface burner.



### STEP 3

Ignite the surface burner.



## Cookware

### Requirements

- Flat bottom and straight sides.
- Tight-fitting lid.
- Well-balanced with the handle weighing less than the main portion of the pot or pan.

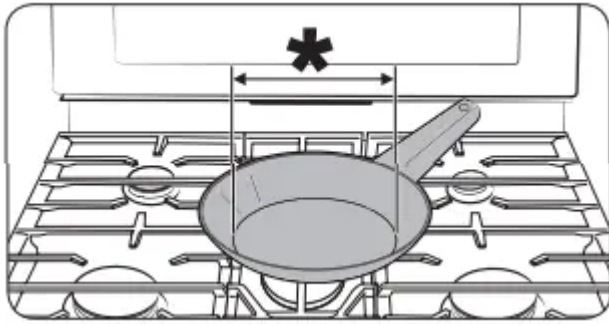
### Material characteristics

- **Aluminum:** An excellent heat conductor. Some types of food may cause the aluminum to darken. However, anodized aluminum cookware resists staining and pitting.
- **Copper:** An excellent heat conductor but discolors easily.
- **Stainless steel:** A slow heat conductor with uneven cooking performance but is durable, easy to clean, and resists staining.
- **Cast-Iron:** A poor conductor but retains heat very well.
- **Enamelware:** Pleating characteristics depend on the base material.
- **Glass:** A slow heat conductor. Use only glass cookware that is specified for range top cooking or oven use.

## Size limitations

### CAUTION

Do not place a small pan or pot with a bottom diameter of about 6 inches or less on the center grate. This cookware may tip over. Use the rear burners for this small-sized cookware.



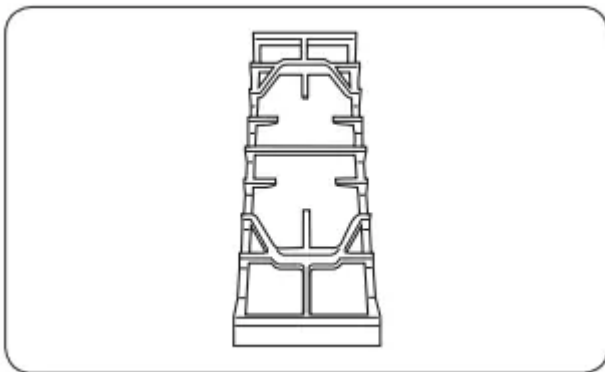
\*: 6 inches or less

- Always make sure cookware handles are turned to the side or rear of the cooktop and not over other surface burners. This will minimize the chance of burns, spillovers, and the ignition of flammable materials that can be caused if pots or pans are bumped accidentally.
- When using glass cookware, make sure it is designed for range top cooking.
- Never leave plastic items on the cooktop. Hot air from the vent can melt or ignite plastic items or cause a build up of dangerous pressure in closed plastic containers.
- Make sure you hold the handle of a wok or a small one-handed pot while cooking.

#### **CAUTION**

Do not use pots with diameter less than 5 inches (127mm) on either the Left Front burner or Right Front burner. The pot can tilt and cause burns or other injuries.

#### **Center burner grate**



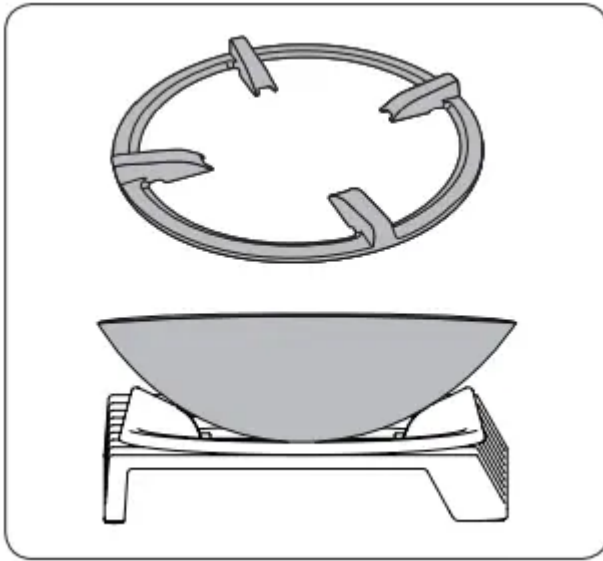
Samsung gas ranges come with a center burner grate. This grate fits over the center oval burner. The center burner grate should not be used over any other burners and no other center stovetop grates should be used with this range.

#### **Wok grate (NX58M6650W\* only)**

Woks are often used for stir frying, pan frying, deep frying, and poaching.

The wok grate provided can support 12-14 inch pan or wok.

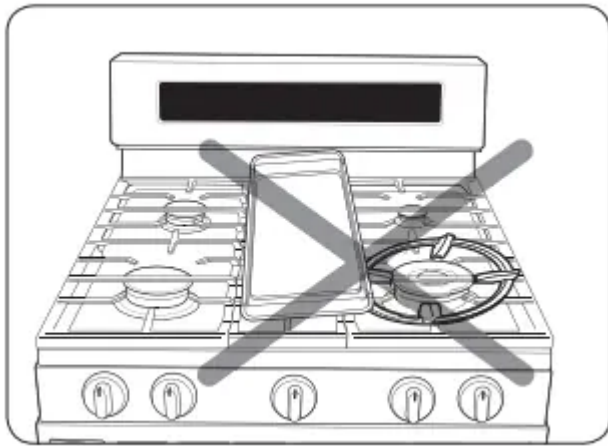
### How to use wok grate



1. Before placing the wok grate, make sure that the burner is off and the grate is completely cool.
2. Place the wok grate on either side grate.
3. Place the wok on the wok grate. (Make sure that the wok sits securely on the work grate.)
4. Turn on the burner and adjust the flame size.

### CAUTION

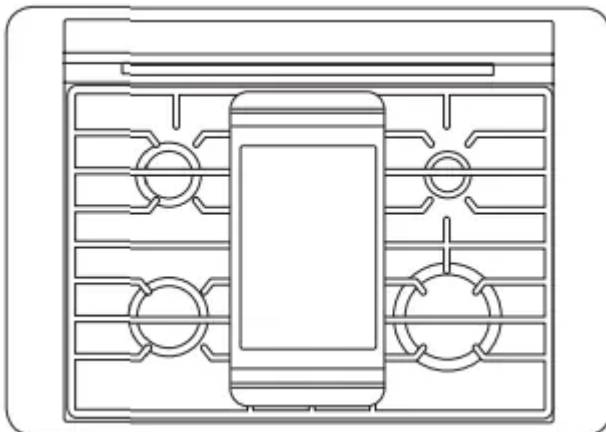
- Do not remove the wok grate until the cooktop grates, surfaces, and wok grate are completely cooled.
- When using the cooktop, oven, or broil systems, the wok grate on the cooktop may become very hot. Always use oven gloves when placing or removing the wok grate.
- Do not use a pot or pan with a flat bottom on the wok grate or a wok with a diameter that is smaller than the wok ring diameter. If you do, it is likely that the pan, pot, or wok will tip over.
- Using an oversized wok may cause the flames to spread out and damage the surrounding cooktop.
- Make sure the wok sits securely on the wok grate.
- Do not use the wok grate with the griddle at the same time.



### **Using the griddle (NX58M6650W\* only)**

The non-fixed, coated griddle provides an extra-large cooking surface for meat, pancakes, or other food usually prepared in a frying pan or skillet.

#### **How to place the griddle**



The griddle can only be used with the center burner. The griddle must be properly placed on the center grate as shown in the figure to the left.

DO NOT remove the center grate when using the griddle.

#### **How to cook**

Preheat the griddle according to the guide below, and then adjust for the cooking conditions.

Type of food	Preheat time	Preheat condition	Cook condition
<b>Pancakes</b>	5 min	5 (MED-HI)	4 (MED)
<b>Hamburgers</b>	5 min	7 (HI)	5 (MED-HI)
<b>Fried Eggs</b>	5 min	7 (HI)	5 (MED-LO)
<b>Bacon</b>	-	None	4 (MED)
<b>Breakfast Sausages</b>	5 min	7 (HI)	5 (MED)
<b>Grilled Cheese Sandwich</b>	4 min	7 (HI)	6 (MED-HI)

#### CAUTION

- DO NOT remove the griddle until the cooktop grates, surfaces, and griddle are completely cooled.
- When the griddle plate is on the cooktop, it may become very hot when you use the cooktop, oven, or broil systems. Always use oven gloves when placing or removing the griddle.

#### NOTE

- Carefully put the griddle on the center grate.
- Griddle settings may need to be adjusted if the griddle is used for an extended time.
- Your griddle will discolor over time as it becomes seasoned with use.
- After use, return the griddle to storage only after it has cooled.

#### Important Note :

- DO NOT overheat the griddle. This can damage the non-fixed coating.
- DO NOT use metal utensils that can damage the griddle surface. Do not use the griddle as a cutting board.
- DO NOT place or store items on the griddle.
- DO NOT turn the griddle over and use the underside for cooking. Use the top side of the griddle only.
- DO NOT use the griddle for any purpose other than cooking.

- Avoid cooking extremely greasy foods. Grease spill overs can occur.
- The griddle can become hot when surrounding burners are in use.

### Minimum and maximum settings

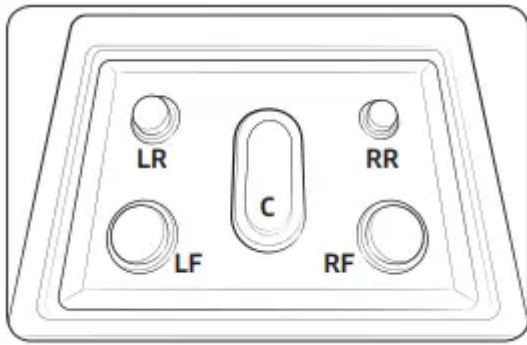
All the features listed in the table below have minimum and maximum time or temperature settings. A beep will sound each time a pad on the control panel is pressed and the entry is accepted. An error tone will sound in the form of a long beep if the entered temperature or time is below the minimum or above the maximum setting for the feature.

Feature	Temperature (F)	
	Min	Max
<b>Bake</b>	175 °F (80 °C)	550 °F (285 °C)
<b>Broil</b>	LO	HI
<b>Self Clean</b>	2 hours	5 hours
<b>Convection Bake</b>	175 °F (80 °C)	550 °F (285 °C)
<b>Convection Roast</b>	175 °F (80 °C)	550 °F (285 °C)
<b>Keep Warm</b>	170 °F (77 °C)	
<b>Bread Proof</b>	100 °F (40 °C)	
<b>Dehydrate</b>	100 °F (40 °C)	175 °F (80 °C)
<b>Slow Cook</b>	LO	HI
<b>Fronzen mode<sup>1</sup></b>	175 °F (80 °C)	550 °F (285 °C)
<b>Steam Reheat</b>	175 °F (80 °C)	550 °F (285 °C)

<sup>1</sup> NX58M6650W\*



## Gas burners



Each burner has a corresponding knob that lets you to set the flame level from LO to HI. In addition, each burner knob has a Lite setting. Turning a knob to Lite ignites the corresponding burner. The burner indicators are located above each knob and show which burner the knob controls. Each burner is designed for specific cooking purposes. See the table below.

Position	Purpose	Food type	Characteristics
<b>Right Front (RF)</b> <b>20.000 BTU<sup>1</sup></b> <b>18.000 BTU<sup>2</sup></b>	Power heating	Boiling food	Maximum output
<b>Right Rear (RR)</b> <b>5,000 BTU</b>	Low simmering	Chocolate, casseroles, sauces	Delicate food that requires low heat for a long time
<b>Center (C)</b> <b>10,000 BTU</b>	Grilling/Griddling	Pancakes, hamburgers, fried eggs, hot sandwiches	General-purpose cooking
<b>Left Front (LF)</b> <b>15.000 BTU<sup>1</sup></b> <b>16.000 BTU<sup>2</sup></b>	Quick heating	General	General-purpose cooking
<b>Left Rear (LR)</b> <b>9,500 BTU</b>	General heating/ Low simmering	General food, casseroles, tomato sauce*	General-purpose cooking

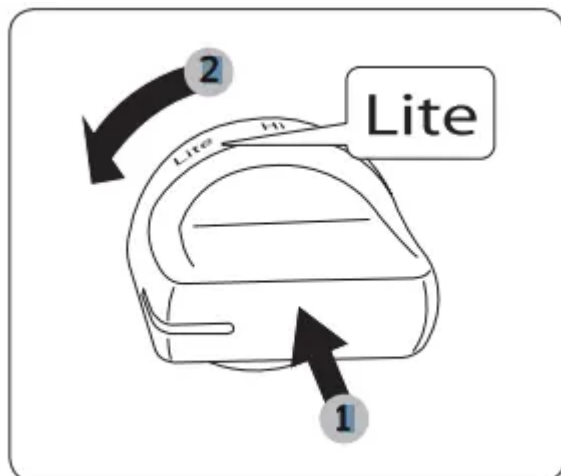
<sup>1</sup> NX58M6650W\*

<sup>2</sup> NX58M6630S\*

\* Tomato sauce needs to be stirred while it is simmering.

## Ignition

Make sure all surface burners are properly installed. To light a burner:



1. Push in the control knob, and then turn it to the Lite position. You will hear a "clicking" sound indicating the electronic ignition system is working properly.
2. After the surface burner lights, turn the control knob to shift it out of the Lite position and turn off the electronic ignition system.
3. Turn the control knob to adjust the flame level.

### Manual ignition

If there is a power failure, you can ignite the burner manually. Use caution when doing this.

1. Hold a long gas grill lighter to the surface burner you want to light.
2. Push in the control knob for that burner, and then turn it to the Lite position. Turn on the grill lighter to ignite the burner.
3. After the burner is lit, turn the control knob to adjust the flame level.

### Flame level

The flames on the burners should always stay under the cookware, and should not extend beyond the cookware bottom at any time.

### WARNING

- Flames larger than the cookware bottom may result in a fire or physical injury.
- When you set a burner to simmer, do not turn the burner knob quickly. Watch the flame to make sure it stays on.

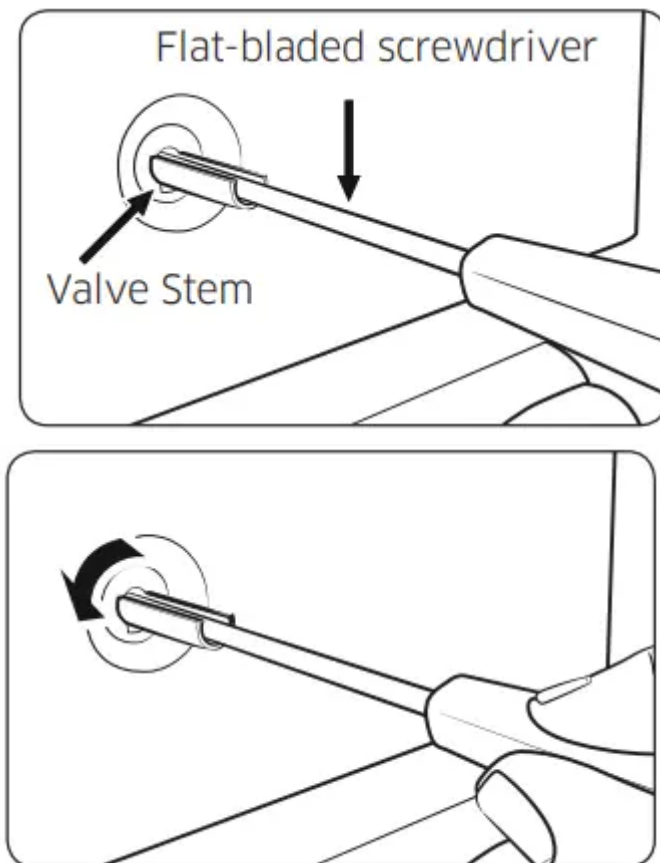
- After turning on a surface burner, check to make sure that the burner has ignited. Adjust the level of the flame by turning the burner knob.
- Always turn off the surface burner controls before removing cookware. All surface burner controls should be turned OFF when you are not cooking.
- Always turn the burners off before you go to sleep or go out.
- If you smell gas, turn off the gas to the range and call a qualified service technician. NEVER use an open flame to locate a leak.

### Adjusting low flame settings on cooktop burners

All Cooktop burner flames should be checked at their lowest setting. Use the following steps to check and adjust the cooktop burner settings.

#### NOTE

Low setting adjustments should always be made with two or more burners operating at the same time.



1. Turn on two or more surface burners, and then set them between MED and HI.
2. Quickly turn one of the control knobs counterclockwise to the lowest setting. The flame should stay lit. If the flame flutters or goes out, adjust the bypass valve on the control valve for that burner.
3. Pull the control knob for that burner straight off.

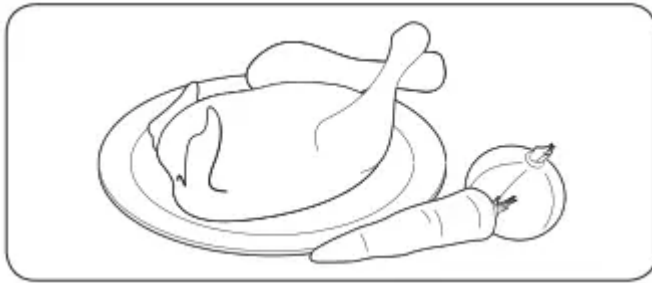
4. Using a small flat-bladed screwdriver, adjust the bypass valve screw in the base of the valve stem. Turn the bypass valve screw counterclockwise to increase the flame size.
5. Replace the control knob, and then recheck the low flame setting.
6. Repeat step 1 thru 5 to check and adjust the low flame settings on the remaining surface burners.

## Gas oven

### Using the Oven

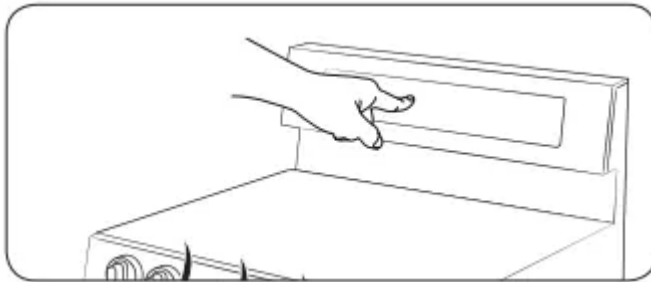
#### STEP 1

Put all ingredients in a heat-safe container.



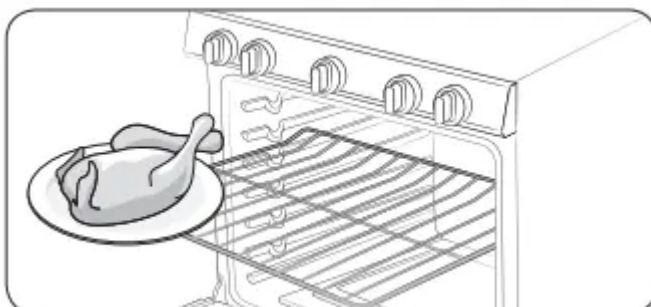
#### STEP 2

Select a cooking mode, and then start preheating.



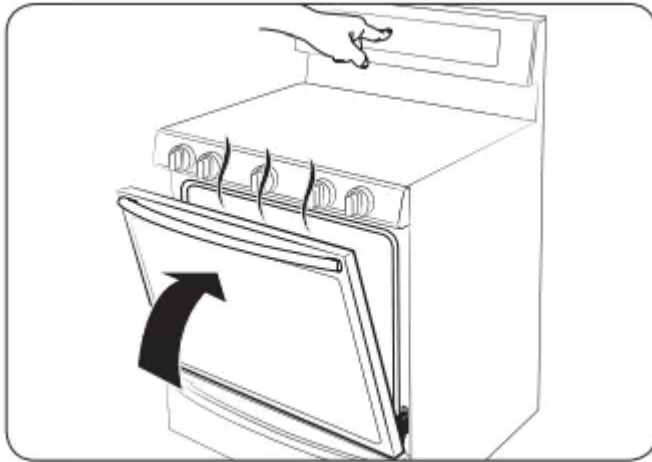
#### STEP 3

Place the container on a rack.



#### STEP 4

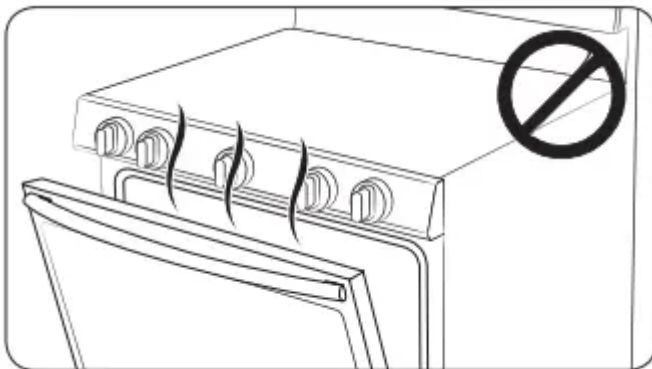
Close the door and start cooking.



#### NOTE

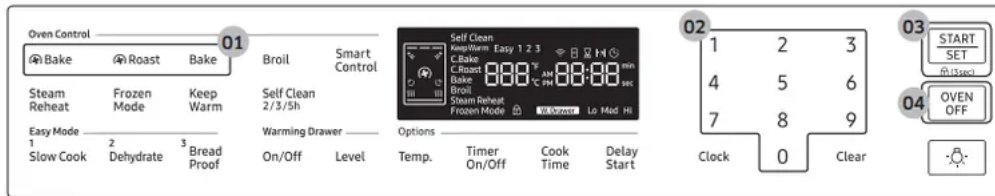
- The cooling fan automatically runs for a certain amount of time after cooking is complete.
- There can be slight popping sound during oven cooking. This sound may occur during normal oven burner cycling, when the oven burner flame is extinguished.

#### Baking, Roasting, and Convection Cooking



- Make sure to close the oven door before you start cooking.
- If you leave the door open for 20- seconds while the oven is in the convection baking/roasting, baking, or broiling modes, the oven burner shuts off. To restart the burner, close the door.

#### Baking and roasting



1. Press the **Bake**, **Roast**, or **Bake** pad.
2. If necessary, use the number pad to change the default temperature (350 °F).  
You can set the oven to any temperature from 175 °F to 550 °F. If you enter a wrong value, press the Clear pad, and then press the number pads again.
3. Press the **START/SET** pad.
  - The oven preheats until it reaches the temperature you set.
  - When preheating is complete, place the food in the oven, and then close the door.
4. When cooking is complete, press the **OVEN OFF** pad, and then take out the food.

## NOTE

To change the temperature during cooking, press the Temp. pad, and then enter the desired temperature by pressing the number pads. After entering, press the **START/SET** pad.

## Convection cooking

The convection fan at the back of the oven circulates hot air evenly throughout the oven cavity so that food is evenly cooked and browned in less time than with regular heat.

## NOTE

When using convection cooking, always pre-heat the oven for the best results.

## Convection baking

- Ideal for foods being cooked using multiple racks.
- Good for large quantities of food.
- Provides the best performance for cookies, biscuits, brownies, cupcakes, cream puffs, sweet rolls, angel food cake, and bread.
- Cookies bake best when cooked on flat cookie sheets.
- When convection baking using a single rack, place the rack in rack position 3 or 4.
- When convection baking using two racks, place the racks in positions 3 and 5 (Cakes, Cookies). When convection baking using three racks, place the racks in positions 2, 4, and 6.
- The oven automatically adjusts the temperature for convection baking.

## Convection roasting

- Good for larger, tender cuts of meat, uncovered.
- For best performance, place a broiler pan and grid under the meat or poultry. The pan catches grease spills and the grid prevents grease spatters.
- Heated air circulates over, under, and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie.

## Broiling

Broiling uses the oven broil burner at the top of the oven to cook and brown food.

Meat or fish must be put on a broiling grid in a broiling pan. Preheating for 5 minutes before broiling is recommended.

### Broiling



1. Put food on a broiling grid in a broiling pan.
2. Press the **Broil** pad once for high temperature broiling or twice for low.

### NOTE

If you want to cancel broiling at this point, do not go on to Step 3 (Pressing the START/SET pad) or press the OVEN OFF pad.

3. Press the START/SET pad to start the broiler.
4. Let the oven pre-heat for 5 minutes.
5. Place the pan on the desired rack, and then close the oven door.
6. When one side of the food is browned, turn it over, close the oven door, and start cooking the other side.
7. When cooking is complete, press the OVEN OFF pad.

### Broiling guide

This is for reference only.

Preheating for 5 minutes before broiling is recommended.

The size, weight, thickness, starting temperature, and your doneness preference will affect broiling times.

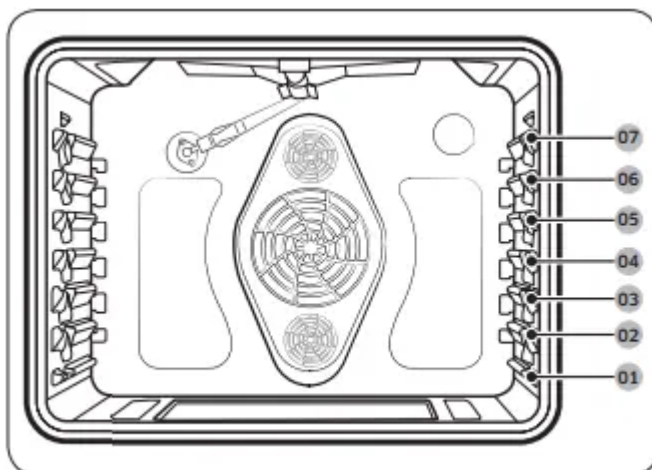
This guide is based on meats at refrigerator temperature

Food	Doneness	Size	Thick-ness	Broil setting	Rack position		Cooking time	
					Single	Upper	1st side	2nd side
Hamburgers	Medium	9 patties	1"	HI	6	B	5:00-5:30	4:00-4:30
	Medium	9 patties	¾"	HI	6	B	5:00	4:00
Beef steak	Medium	-	1"	HI	6	B	7:00-6:00	6:00-5:00
	Medium	-	1½"	HI	6	B	9:00-10:00	6:00-7:00
Chicken pieces	Well done	2-2½ lbs.	¾"-1"	HI	5	A	15:00-17:00	13:00-15:00
Chicken breasts	Well done	2-3 pcs	-	HI	5	A	15:00-18:00	12:00-15:00
Pork chops	Well done	1 lb.	½"	HI	5	A	9:00-11:00	6:00-9:00
Lamb chops	Medium	10 oz.	1"	HI	4	A	8:00-12:00	5:00-8:00
	Well done	1 lb.	1½"	HI	4	A	10:00-15:00	7:00-11:00
Fish fillets	Well done	-	¼-½"	HI	5	A	5:00-6:00	3:00-4:00

**CAUTION** Make sure to close the door after turning over the food

### Using the oven racks

Your gas oven range comes with 2 racks and 7 rack positions. The rack positions are delineated by rack guides which support the racks. Each rack guide has a stop that prevents racks from loosening during the oven's operation. Each rack has stoppers that need to be placed correctly on the rack guides. The stoppers prevent the racks from accidentally coming out of the oven completely when you pull the racks out



Type of food	Rack position
Hamburgers and steaks	6 or 7
Toast	5 or 6
Biscuits, muffins, brownies, cookies	4
Bundt or pound cakes	3
Angel food cake, pies	2
Roasts (small or large), ham, turkeys	1 or 2

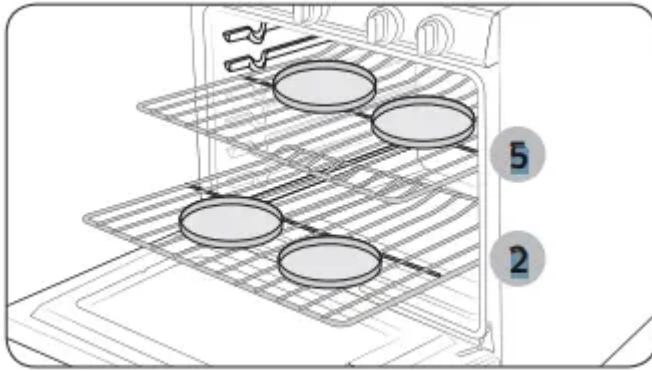
### CAUTION

- Do not cover an oven rack with aluminum foil. This will hamper heat circulation, resulting in poor baking.
- Do not place aluminum foil on the oven bottom. The aluminum can melt and damage the oven.
- Arrange the oven racks only when the oven is cool.
- When placing an oven rack in the topmost rack position (position 7), make sure the rack is situated stably on the embossed stop.
- When you use the gliding rack and a flat rack, always place the gliding rack below the flat rack.

### NOTE

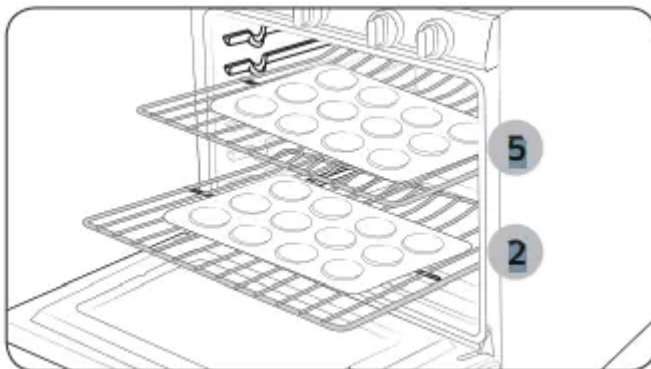
- The table on the previous page is for reference only.
- We recommend cooking pizza and pies using the 2nd rack position.

### Multi-rack Baking



### Cake pan positions

- When baking cakes on two racks place the racks in positions 2 and 5 for the best performance.
- When using 4 pans on two racks, place two pans in the rear of the upper rack, and the other two in the front of the lower rack.
- When baking multiple items on one rack, maintain a 1" to 1.5" (2.5 cm to 3.8 cm) space between items.

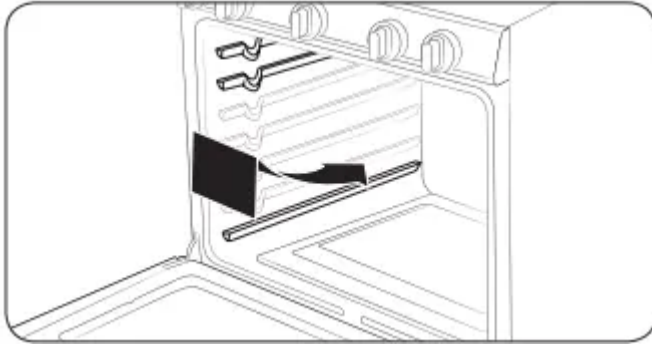


### Cookie sheet positions

- When baking cookies on two racks, place the oven racks in positions 2 and 5

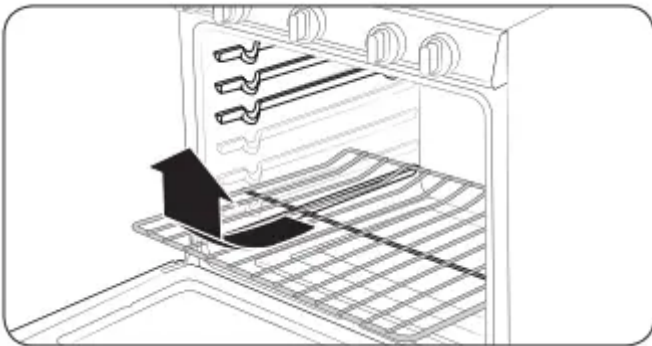
### Inserting and removing an oven rack

#### To insert an oven rack



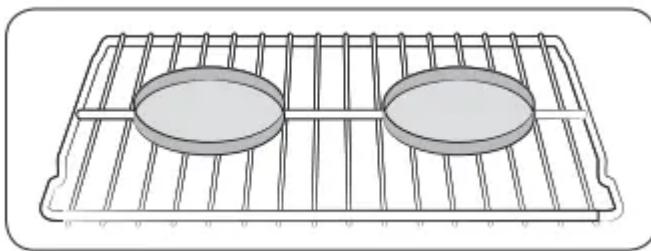
1. Place the rear end of the rack on a rack guide.
2. Slide the rack into the rack guide while holding the front end of the rack.

### To remove an oven rack

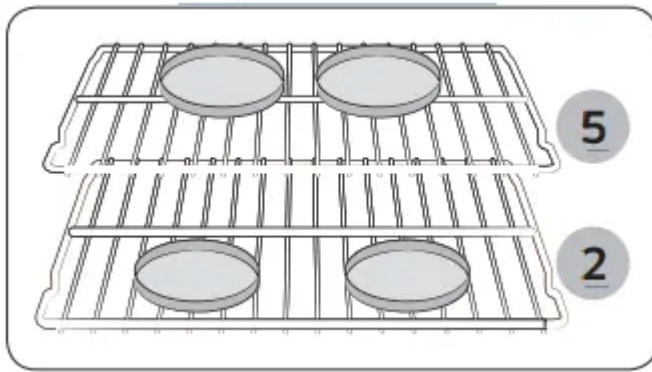


1. Pull out the rack until it stops.
2. Pull up the front end of the rack and remove it from the rack guide.

### Rack and Pan Placement



### Single Oven Rack



## Multiple Oven Rack

Centering the baking pans in the oven as much as possible will produce better results.

If baking with more than one pan, place the pans so each has at least 1" to 1½" of air space around it.

If baking on two racks, place the oven racks in positions 2 and 5 for the best results.

When baking on a single oven rack, place the rack in position 3 or 4.

- When you use the Gliding Rack, place the Gliding Rack below the flat rack.



## Cooking options

### CAUTION

Food that can easily spoil, such as milk, eggs, fish, poultry, and meat, should be chilled in a refrigerator before they are placed in the oven. Even when chilled, they should not stand for more than 1 hour before cooking begins and should be removed promptly when cooking is completed.

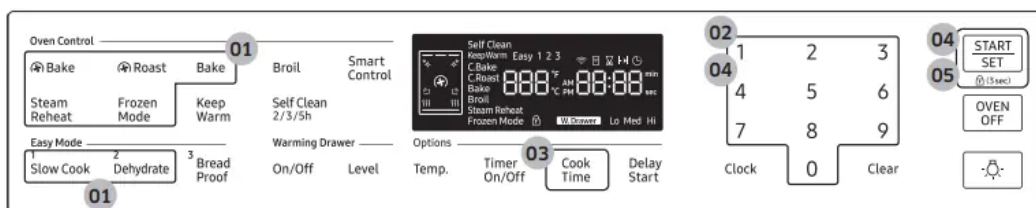
### Timed Cook


Timed cooking sets the oven to cook foods at a set temperature for a set length of time. The oven automatically turns off when it finishes.

**Mode:** Bake /  Bake /  Roast / Steam Reheat\* / Frozen Mode\* / Slow Cook / Dehydrate.

### NOTE

Modes with an asterisk (\*) are only available on the NX58M6650W\* model.



1. Press the pad corresponding to a desired cooking mode such as the  **Bake** pad.



2. If necessary, change the temperature using the number pad.
3. Press the Cook Time pad.
4. Set the cooking time between 1 minute and 9 hours and 59 minutes (9:59) using the number pad. Press the START/SET pad to confirm the cooking time, or press the Clear pad to undo.
5. Press the START/SET pad to start cooking. The oven will automatically light and start preheating. The temperature will increase until it reaches the temperature you set.
6. When preheating is complete, put the container with the food on a rack, and then close the door. The oven starts cooking for the amount of time you set.
7. When the cooking time has elapsed, the oven will automatically shut off and then beep.

## NOTE

To change the programmed cooking time, press the Cook Time pad and enter a different time. Then, press the START/SET pad.

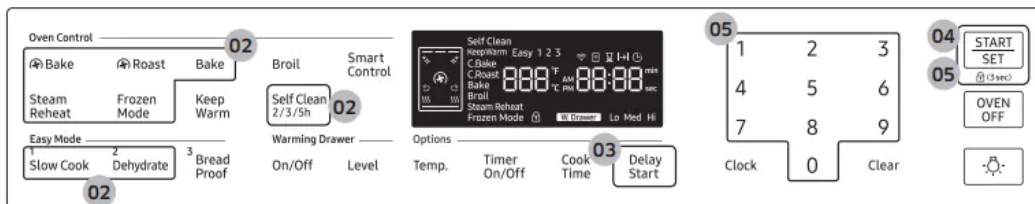
## Delay Start


The Delay Start function lets you use the kitchen timer to automatically start and stop another cooking program at the time you want. Delay Start can be set before other cooking operations for up to 12 hours.

**Mode:** Bake /  Bake /  Roast / Frozen Mode\* / Slow Cook / Dehydrate / Self-clean.

## NOTE

Modes with an asterisk (\*) are only available on the NX58M6650W\* model.



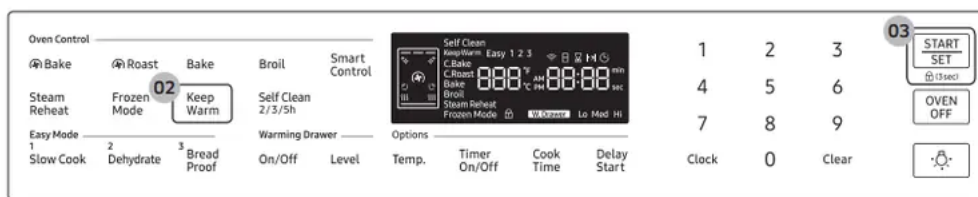
1. Place the container with the food on a rack, and then close the door.
2. Press the pad corresponding to a desired cooking mode such as the  Bake pad.
3. Press the Delay Start pad to delay the starting time.
4. Press the Delay Start pad again to set AM or PM, and then press the START/ SET pad.
5. Press the number pads to set the time to start cooking. Press the Clear pad to undo or press the START/SET pad to activate the "Delay Start" function.

## NOTE

- To change the starting time, press the Delay Start pad, and then enter a new starting time. Then, press the START/SET pad.
- To use the Delay Start feature while using the Timed Cook feature, follow Steps 1 to 4 in the "Timed Cook" section, and then follow Steps 3 to 5 in the "Delay Start" section.
- To change the programmed cooking time, press the Cook Time pad and enter a different time. Then, press the START/SET pad.

## Keep Warm

Keep cooked food warm at a low temperature up to 3 hours.



1. Place the container with the food on a rack, and then close the door.
2. Press the Keep Warm pad. To undo, press the OVEN OFF pad.
3. Press the START/SET pad on the left or right side of the panel. The oven heats up to 170 °F (77 °C).

## NOTE

- You can cancel warming at any time by pressing the OVEN OFF pad.
- To set the warming function during a timed cooking, press the Keep Warm pad in timed cooking mode. When the timed cooking is complete, the oven will lower the temperature to the warming default, and keep that temperature until warming finishes or is canceled.

## The Sabbath option



**(For use on the Jewish Sabbath & Holidays)**

Use this option only for baking on the Jewish Sabbath and Holidays.

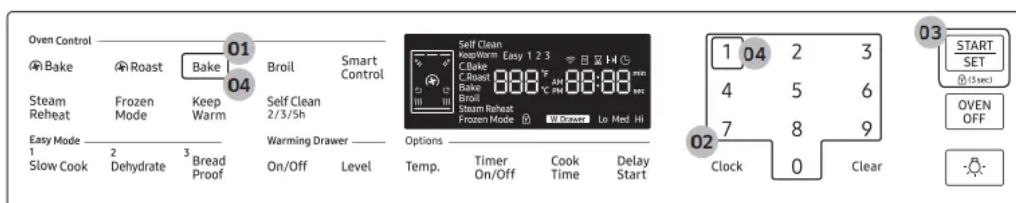
For more information, visit the website

## With the Sabbath option

- The oven temperature can be set higher or lower after you have set this option.
- The display doesn't change and no beep sounds when you change the temperature.

- Once the oven is properly set for baking with the Sabbath option active, the oven will remain continuously on until the Sabbath feature is cancelled. This will override the factory preset 12 hour energy saving feature.
- If the oven light is needed during the Sabbath, press OVEN LIGHT before activating the Sabbath feature. Once the oven light is turned on and the Sabbath option is active, the oven light will remain on until the Sabbath option is turned off.
- Sabbath option is active, the oven light will remain on until the Sabbath option is turned off.
- If you want the oven light off, be sure to turn it off before activating the Sabbath feature.
- Do not use the surface cooktop when the Sabbath option is on.

### To enable the Sabbath option



1. Press the Bake pad.
2. Enter a desired temperature using the number pad. The default temperature is 350 °F.
3. Press the START/SET pad. The display temperature changes after the oven temperature reaches 175 °F.
4. Press the Bake and Number 1 pads simultaneously for 3 seconds to display "SAb". Once "SAb" appears, the oven control no longer beeps or displays any further changes.

### NOTE

- You can change the oven temperature once baking starts, but the display will not change or beep. After changing the temperature, it takes 15 seconds before the oven recognizes the change.
- You can turn off the oven at any time by pressing OVEN OFF. However, this doesn't deactivate the Sabbath option.
- To deactivate the Sabbath option, hold down Bake and the Number 1 simultaneously for 3 seconds.
- You can set the cooking time before activating the Sabbath option.
- After a power failure, the oven will not resume operation automatically. "SAb" will appear in the control panel, but the oven will not go back on. Food can be safely removed from the oven, but you should not turn off the Sabbath option and turn the oven back on until after the Sabbath/Holidays.

- After the Sabbath observance, turn off the Sabbath option by pressing and holding Bake and the Number 1 simultaneously for at least 3 seconds.

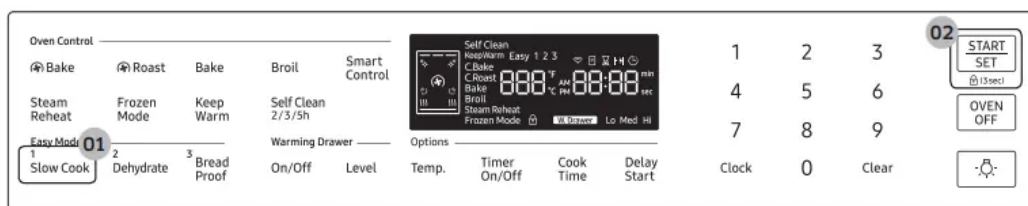
## CAUTION

- Do not attempt to activate any other functions except for Bake when the Sabbath option is on. Only the following pads will function properly: Number pads, Bake, Oven Start/Set, and Oven Off.
- Do not open the oven door or change the oven temperature for about 30 minutes after you have started the Sabbath option. Let the oven reach the set temperature. The oven fan operates only when the oven temperature increases.

## Slow cook, Dehydrate, Bread Proof

### Slow Cook

The Slow cook feature cooks food slowly at lower oven temperatures. The extended cooking times allow better distribution of flavors in many recipes. This feature is ideal for roasting beef, pork, and poultry. Slow cooking meats may cause the exterior of meats to become dark but not burnt. This is normal.



1. Press Slow Cook once for HI or twice for LO.
2. Press START/SET.

## NOTE

Use only 1 rack and place the rack in position 1 or 2 for the best results. Preheating the oven is not necessary.

### Dehydrate

Dehydrate dries food or removes moisture from food via heat circulation. After drying the food, keep it in a cool and dry place. For fruit, adding lemon or pineapple juice or sprinkling sugar on the fruit helps the fruit retain sweetness.



1. Press Dehydrate. The default temperature is 150 °F.
2. Enter the temperature you want on the number pad. (100 °F-175 °F)
3. Press START/SET.

### Recommended Dehydration Temperatures

Category	Rack position	Temperature (°F)
Vegetables or Fruit	3 or 4	100-150
Meat	3 or 4	145-175

### NOTE

- Drying time depends on the amount of moisture inside of the food, the size of the food, and the humidity in the air.
- Preheating the oven is not necessary

### Bread Proof

The Bread Proof function automatically provides the optimum temperature for the bread proof process, and therefore does not have a temperature adjustment.

If you press Bread Proof when the oven temperature is above 100 °F, Hot will appear in the display. Because this function produces the best results when started while the oven is cool, we recommend that you wait until the oven has cooled down and Hot disappears from the display.



1. Press Bread Proof.
2. Press START/SET.
3. Press OVEN OFF at any time to turn off the Bread Proof function.

**NOTE** Use rack position 3 for bread proofing.

**CAUTION**

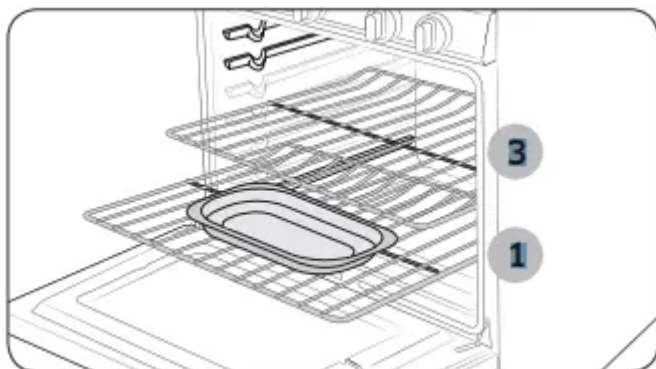
- Do not use Bread Proof when the oven temperature is above 125 °F. If the temperature is above 125 °F, this mode will not heat the oven to the optimal temperature. Wait until the oven cools down.
- Do not use Bread Proof for warming food. The proofing temperature is not hot enough to keep food warm.
- Place the dough in a heat-safe container on rack position 3 or 4 and cover it with a cloth or with plastic wrap. You may need to anchor the plastic wrap underneath the container so that the oven does not blow it off the dough.
- To avoid lowering the temperature and extending proofing time, do not open the oven door.

**Steam Reheat (NX58M6650W\* only)**

The Steam Reheat function works in conjunction with the steam tray to provide additional moisture during baking.

The water in the steam tray generates steam in the oven cavity during the Steam Reheat cycle. The food can be reheated evenly without becoming dry.

**Before operating Steam Reheat**

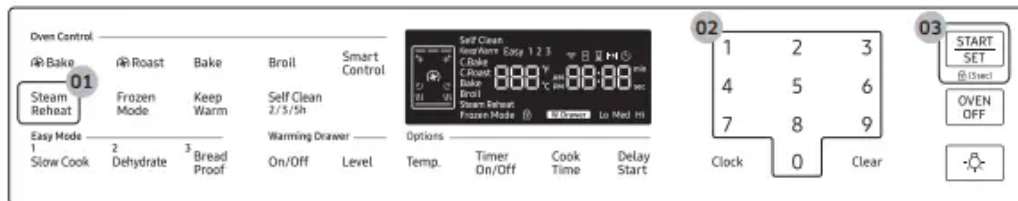


- Fill the steam tray with 8 oz (225 ml) of distilled or filtered water to supply moisture before preheating. Preheating should be done with the steam tray filled and in place.
- Place a flat rack in the lowest rack position, and then place the steam tray on it.
- Place another rack on the second or third rack position from the bottom, and then place the food to be reheated on that rack.
- After the Steam Reheat cycle is completed, empty the remaining water in the steam tray.
- You can set the cooking temperature 25 °F higher to reduce reheating time.



## CAUTION

- Be careful when opening the oven door during or immediately after Steam
- Reheat cycle, hot steam can cause burns or injury.
- Use oven gloves to empty remaining water from the steam tray after cooking or wait until both oven and the steam tray have cooled enough to be handled safely.



1. Press the Steam Reheat pad. Pressing the OVEN OFF pad or not pressing any pads for 30 seconds will cancel the function.
2. Press the number pads to enter the desired temperature. If you make a mistake, press Clear, and then press the number pads to enter the temperature again.
3. Press the START/SET pad to start.

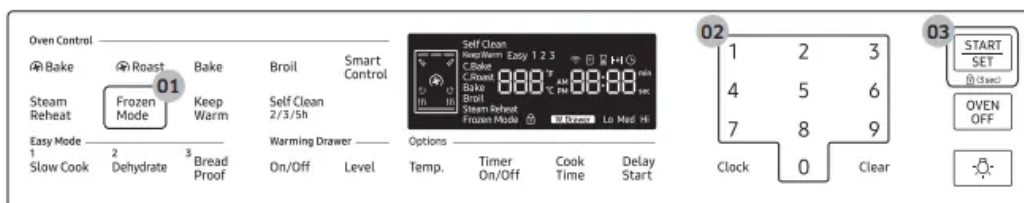
### Frozen Mode (NX58M6650W\* only)

Using the Frozen Mode, you can easily cook food that just came out of the freezer without defrosting. Just put the food in the oven, and then press the Frozen Mode pad.

Use this mode for single rack baking. It is good for frozen french fries, nuggets, pizza, fish or cheese sticks.

#### Before operating Frozen Mode

- Place the flat rack on the third or fourth rack position from the lowest available rack position.
- You can preheat the oven if you want.



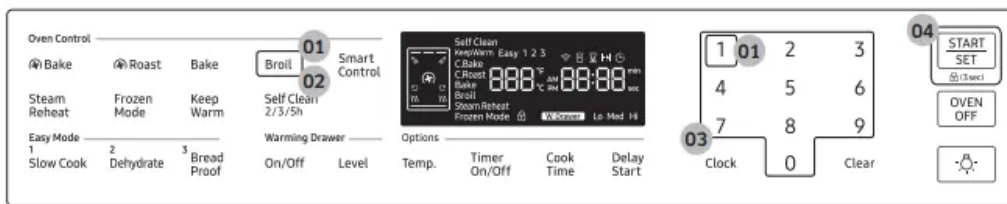
1. Press the Frozen Mode pad. Pressing the OVEN OFF pad or not pressing any pads for 30 seconds will cancel the function.
2. Press the number pads to enter the desired temperature. If you make a mistake, press Clear, and then press the number pads to enter the temperature again.

3. Press the START/SET pad to start

## Non-cooking functions

### Temperature adjust

The oven temperature has been calibrated at the factory. When first using the oven, follow the recommended recipe times and temperatures. If it appears that the oven is too hot or too cool, you can recalibrate the oven temperature. Before recalibrating, test a recipe by using a temperature setting that is higher or lower than recommended. The baking results should help you decide how much of an adjustment is needed. The oven temperature can be adjusted by  $\pm 35^{\circ}\text{F}$  ( $\pm 19^{\circ}\text{C}$ ).



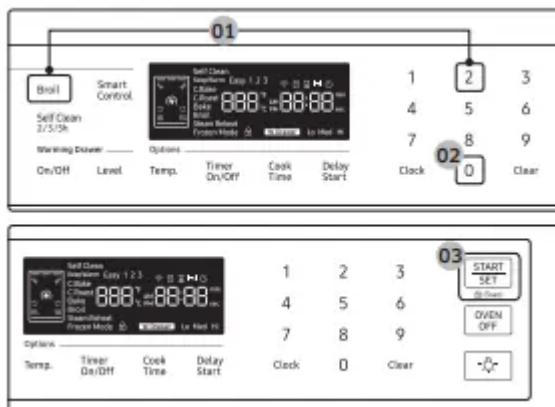
1. Press the Broil pad and 1 on the number pad simultaneously for 3 seconds.
2. Press the Broil pad to select a higher(+) or lower(-) temperature.
3. Enter an adjusting temperature value (0-35) using the number pad.
4. Press the START/SET pad to save the changes.

### NOTE

This adjustment does not affect the broiling or the self-cleaning temperature, and is retained in memory after a power failure

### Temp. Unit ( $^{\circ}\text{F}$ / $^{\circ}\text{C}$ )

Change the temperature format of the oven to Fahrenheit or Centigrade. The default is Fahrenheit.

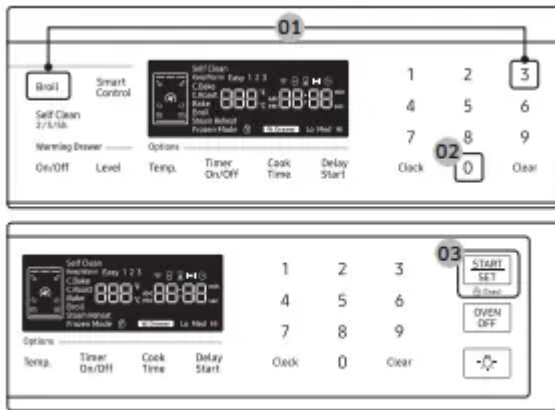


1. Press the Broil pad and 2 on the number pad simultaneously for seconds.
2. Press 0 on the number pad to select Fahrenheit or Centigrade.

3. Press the START/SET pad to save the changes.

### Auto Conversion

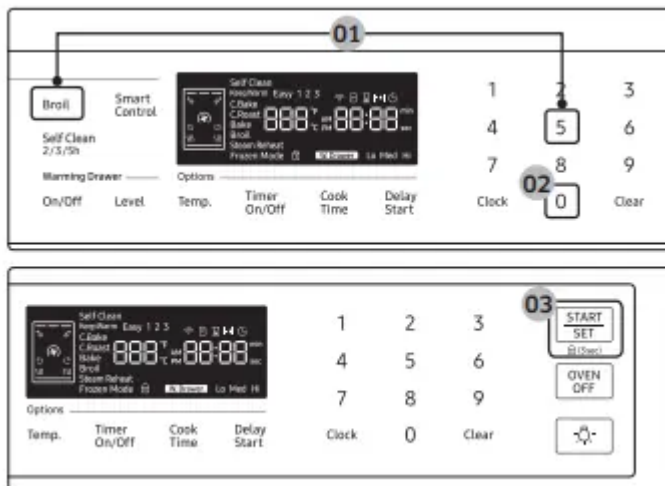
Auto Conversion automatically converts regular baking temperatures to convection baking temperatures. For example, if you enter a regular recipe temperature of 350 °F and press START/SET, the oven displays the converted temperature of 325 °F



1. Press the Broil pad and 3 on the number pad simultaneously for 3 seconds.
2. Press 0 on the number pad to select Off or On. (Default setting is \*OFF.)
3. Press the START/SET pad to save the changes.

### Energy saving

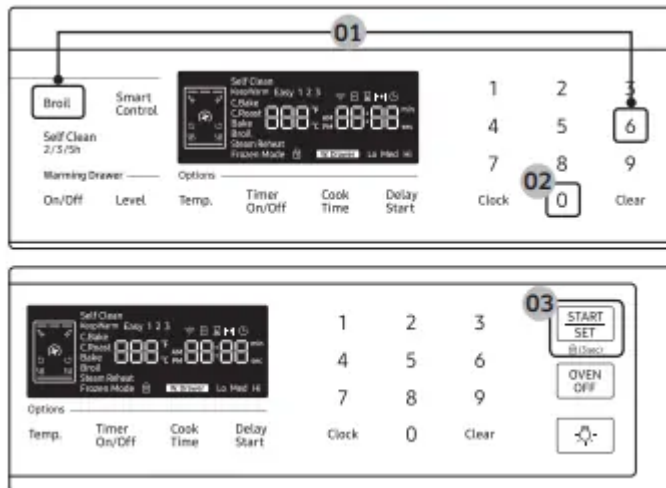
This will automatically turn off the oven 12 hours after baking starts or 3 hours after broiling starts.



1. Press the Broil pad and 5 on the number pad simultaneously for seconds.
2. Press 0 on the number pad to select Off or On.
3. Press the START/SET pad to save the changes.

### Sound

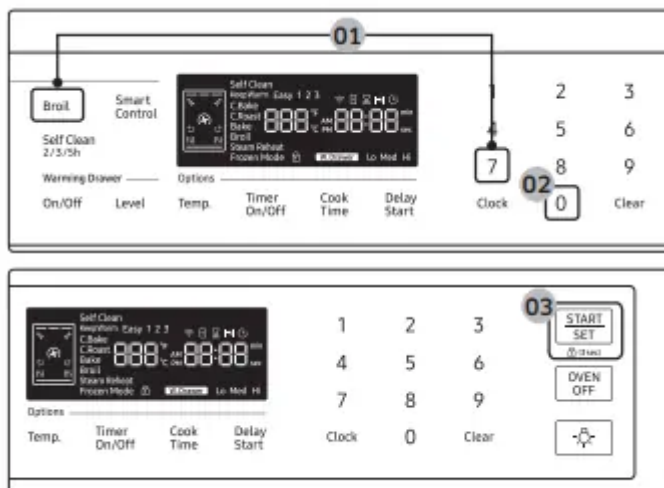
Mute/unmute the range.



1. Press the Broil pad and 6 on the number pad simultaneously for 3 seconds.
2. Press 0 on the number pad to select unmute or mute.
3. Press the START/SET pad to save the changes.

### Demo mode

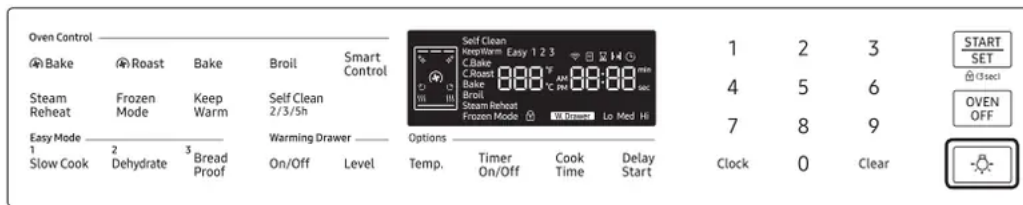
This is used by retailers for display purposes only. In this mode, the heating elements do not operate.



1. Press the Broil pad and 7 on the number pad simultaneously for seconds.
2. Press 0 on the number pad to select Off or On.
3. Press the START/SET pad to save the changes.

### Oven light

Turns the oven light on and off.



Press the Oven Light pad to turn the oven light on and off

### Oven lock

Lock the control panel and the door to prevent accidental operations and/or product tipping.

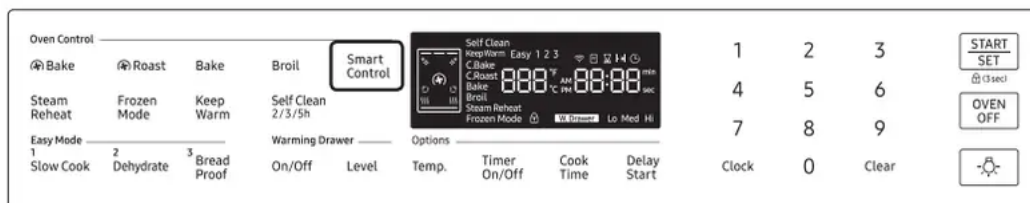


Press and hold the START/SET pad for 3 seconds to lock or unlock both the control panel and the door. When the range lock is on, the range panel does not operate and the range door is locked and cannot be opened.


## Smart Control (NX58M6650W\* only)

### How to connect the oven


1. Download and open the SmartThings app on your smart device.
2. Follow the app's on-screen instructions to connect your range.
3. Once the process is complete, the connected icon located on your range displays and the app confirms you are connected.
4. If the connection icon does not turn on, follow the instruction in the app to reconnect.



### To control the oven remotely

1. Press Smart Control.  appears in the display. The oven can now be controlled remotely using a connected remote device.

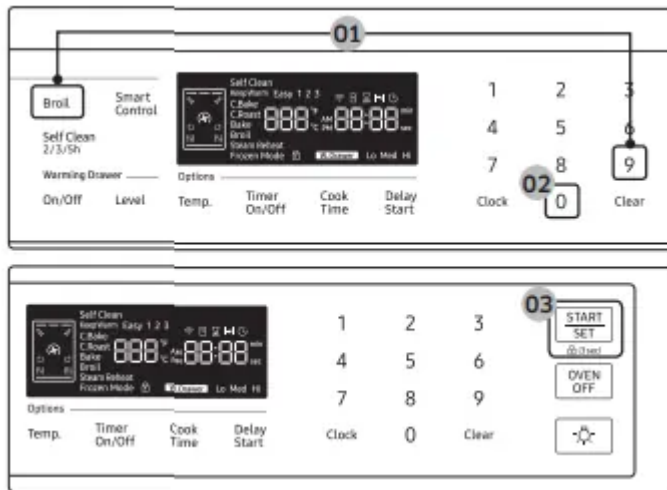
2. Select the oven icon in the SmartThings app to open the Oven Control app. When the app is connected to the oven, you can perform the following functions through the application:

<b>Oven remote control using the SmartThings app</b>	
<b>Oven/ Cooktop Monitoring</b>	<ul style="list-style-type: none"> <li>• Check the status of the oven</li> <li>• Monitor the on/off status of each cooktop burner.</li> </ul>
<b>Oven Remote Control</b>	<ul style="list-style-type: none"> <li>• Set or adjust oven settings remotely.</li> </ul>
<b>My Cooking</b>	<ul style="list-style-type: none"> <li>• Turn the oven off remotely.</li> <li>• Once cooking starts, change the set cooking time or temperature remotely.</li> </ul>
<b>Error Check</b>	<ul style="list-style-type: none"> <li>• Automatically recognize errors.</li> </ul>
<ul style="list-style-type: none"> <li>•  is not shown in the display, you are still able to monitor the oven and cooktop status and turn the oven off.</li> </ul>	

### **WI-FI On/Off**



If you activate the WI-FI Off mode, mobile devices cannot connect to the range.





- Press the Broil pad and 9 on the number pad simultaneously for 3 seconds.
- Press 0 on the number pad to select Off or On.
- Press the START/SET pad to save the changes.

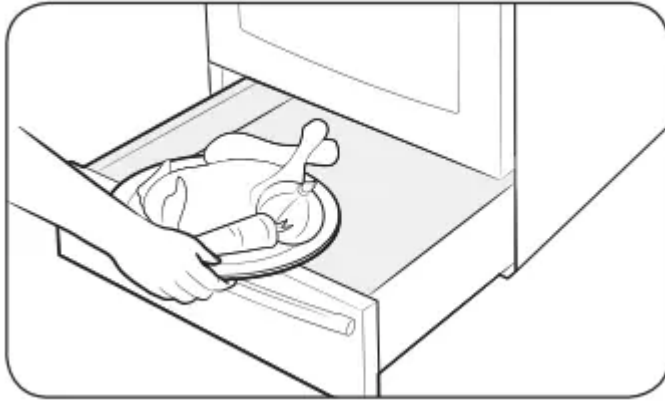
## NOTE

- Opening the oven door or pressing Smart Control will delete  from the display and prevent most of the remote functions from operating.
- When oven cooking is finished or cancelled,  is removed from the display.
- For safety reasons, you cannot turn on the gas oven remotely.
- For safety reasons, you must specify the cooking time to enable remote control.
- The oven continues operating even if the Wi-Fi connection is lost.
- Smart Control will not work properly if the Wi-Fi connection is unstable.
- See the SmartThings app manual for detailed information.

## Warming drawer (NX58M6650W\* only)

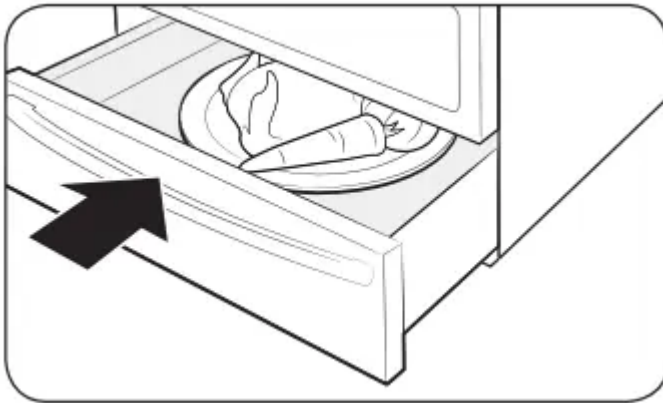
### STEP 1

Put the cooked food in its container into the warming drawer.



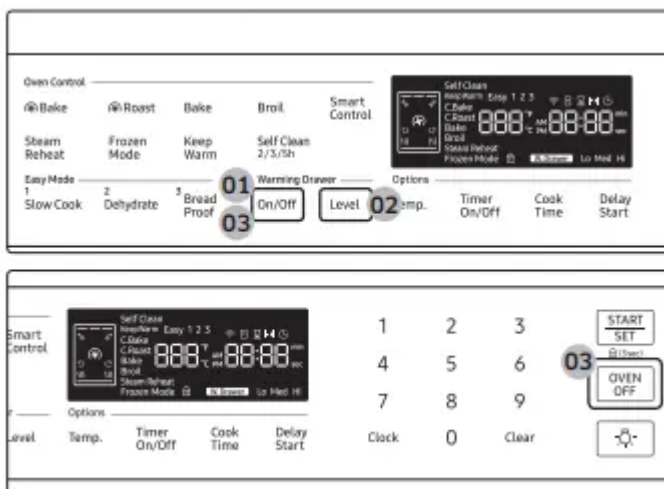
## STEP 2

Close the warming drawer and set the Warming level. (Lo-Med-Hi)



## Warming drawer

Keep your cooked food warm. This drawer is designed to keep hot food warm, but not for heating cold food. The drawer takes about 25 minutes to warm up.



1. Press the Warming Drawer On/Off pad once.

2. Press the Level pad to change the warming temperature. The temperature will change in the following sequence: Lo, Med, Hi.
3. To turn off the warming drawer, press the Warming Drawer On/Off pad.

**Important:** Pressing the OVEN OFF pad does not turn off the warming drawer

### Recommendations

Category	Food type
Low	Soft rolls, empty dinner plates
Medium	Roasts (beef, pork, lamb), casseroles, vegetables, eggs, pastries, biscuits, hard rolls, gravies
High	Poultry, pork chops, hamburgers, pizza, bacon, fried foods

### NOTES

- For best performance, do not keep food in the warming drawer for longer than 1 hour.
- Do not keep small quantities of food or heat-sensitive food (eggs, for example) in the warming drawer longer than 30 minutes.

### CAUTION

- Do not use plastic containers or plastic wrap.
- Do not cover the inner area of the warming drawer with aluminum foil.
- Do not store liquid or water inside the warming drawer.
- Close food containers with a lid or cover them with aluminum foil.
- Remove food utensils before inserting food into the drawer.
- Place food on a heat safe dish after you remove it from the warming drawer.
- The warming drawer is disabled during a self-cleaning cycle.
- The warming drawer turns off automatically after 3 hours.

## Maintenance

### Cleaning

#### Control panel

First, lock the control panel and the door to prevent accidental operations and/or product tipping.

1. Press and hold the START/SET pad for 3 seconds to lock both the control panel and the door.
2. Clean the control panel using a soft cloth dampened with plain water, warm soapy water, or glass cleaner. Do not spray cleansers directly onto the control panel.
3. When done, press and hold the START/SET pad again for 3 seconds.

#### **WARNING**

- Make sure the control panel turns off and all surfaces of the range are cool before cleaning. Otherwise, you can get burned.
- If the range has been moved away from the wall, make sure the anti-tip device is reinstalled properly when the range has been put into place again. Otherwise, the range may tip over, causing physical injuries.
- Do not use steel-wool or abrasive cleansers of any kind. These can scratch or damage the surface.

#### **Stainless steel surface**

1. Remove any spills, spots, and grease stains using a soft, wet cloth.
2. Apply an approved stainless steel cleanser to a cloth or paper towel.
3. Clean one small area at a time, rubbing with the grain of the stainless steel if applicable.
4. When done, dry the surface using a soft, dry cloth.
5. Repeat steps 2 through 4 as many times as necessary.

#### **CAUTION**

- Do not use a steel-wool pad or abrasive cleanser on stainless steel surfaces. They will scratch the surface.
- Do not spray any type of cleanser into the manifold holes. The ignition system is located in those holes and must be kept free of moisture

#### **Racks**

To keep the racks clean, remove them from the cavity, and soak them in lukewarm, soapy water. Then, scour impurities off of the racks using a plastic scouring pad.

If the racks do not slide in and out smoothly after you have cleaned them, rub the side rail guides with wax paper or a cloth containing a few drops of cooking oil.

This will help the racks glide more easily on their tracks.

#### **NOTES**

- Do not put the racks in a dishwasher.

- If a rack does not slide in and out smoothly, apply a few drops of cooking oil to the oven rack guides.
- If a rack becomes too difficult to slide in or out, lubricate the rack with graphite lubricant.
- To purchase the graphite lubricant, contact us at 1-800-SAMSUNG (726-7864).

### CAUTION

- Do not leave the racks in the oven during the self-cleaning cycle. The extreme heat generated in this cycle can permanently peel off the rack coating and make it difficult to slide the racks on the guide rails.
- Do not spray cooking oil or lubricant directly onto the racks.

### Door

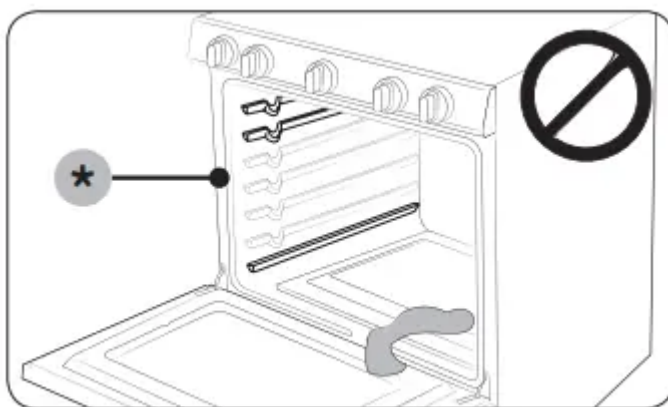
Do not remove the inner gasket of the oven door for cleaning.

#### Inner side

- Inner surface: Clean the inner side of the door manually using a soapy plastic scouring pad, and then wipe with a dry cloth. Take care not to get the gasket wet or allow moisture into the door.
- Inner glass: The inner glass is cleaned automatically during the self-cleaning cycle.

#### Outer side

- Outer surface: Follow the cleaning instructions for stainless steel surfaces in the previous section.
- Outer glass: Clean the outer glass using a glass cleanser or soapy water. Rinse and dry thoroughly. Take care not to get the gasket wet or allow moisture into the door.



### CAUTION

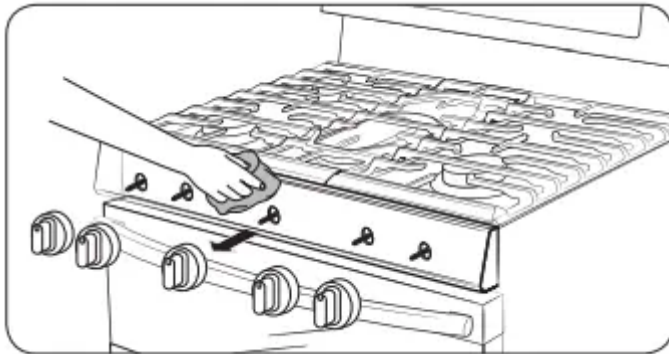
Do not let moisture enter the door or contact the door gasket (\*). Moisture may reduce the gasket's performance.

Do not let moisture or water enter the burners, electrical controls, or switches.

## Surface burners

### Burner controls

Make sure all surface burner knobs are in the OFF position.



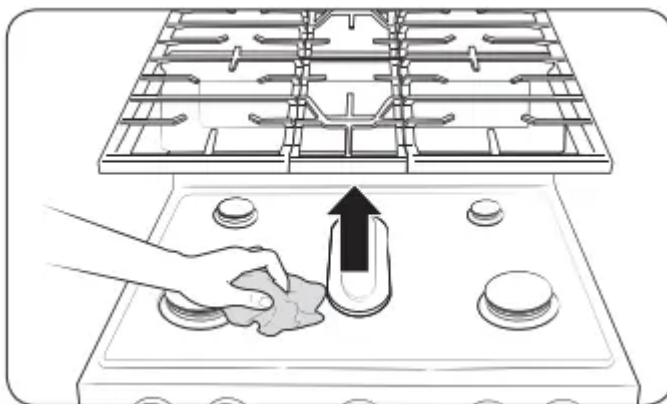
1. Pull the knobs off the control valve stems as shown.
2. Clean the knobs in warm, soapy water.  
Then, rinse and dry them thoroughly.
3. Clean the stainless steel surfaces using stainless steel cleaner.
4. Push the knobs back onto the control valve stems.

### CAUTION

- Do not clean the control knobs in a dish washer.
- Do not spray cleansers directly onto the control panel. Moisture entering the electric circuits may cause electric shock or product damage

### Cooktop surface

The porcelain-enameled cooktop surface needs to be kept clean. We recommend that you remove food spills immediately after they take place.



1. Turn off all surface burners.
2. Wait until all burner grates cool down, and then remove them.

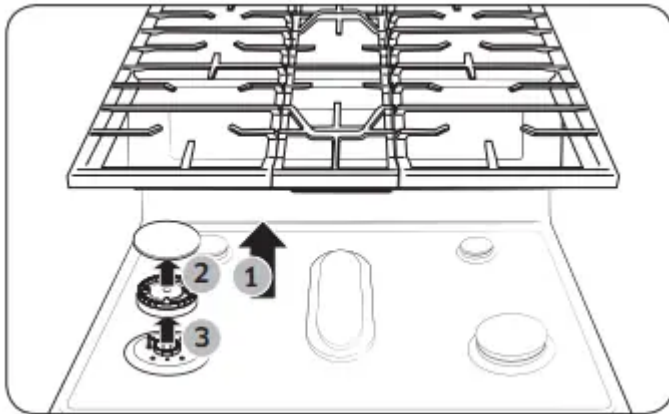
3. Clean the cooktop surface using a soft cloth. If food spills run into the gaps of the burner components, remove the burner cap and the head, and then wipe up the spills.
4. When cleaning is finished, re-install the burner components, and then put the burner grates into position.

### CAUTION

- Do not use a steel-wool pad or abrasive cleaner, which can scratch or damage the enamel surface.
- Do not remove the cooktop surface to clean it. The gas lines leading to the burner manifolds can be damaged, resulting in a fire or system failure.

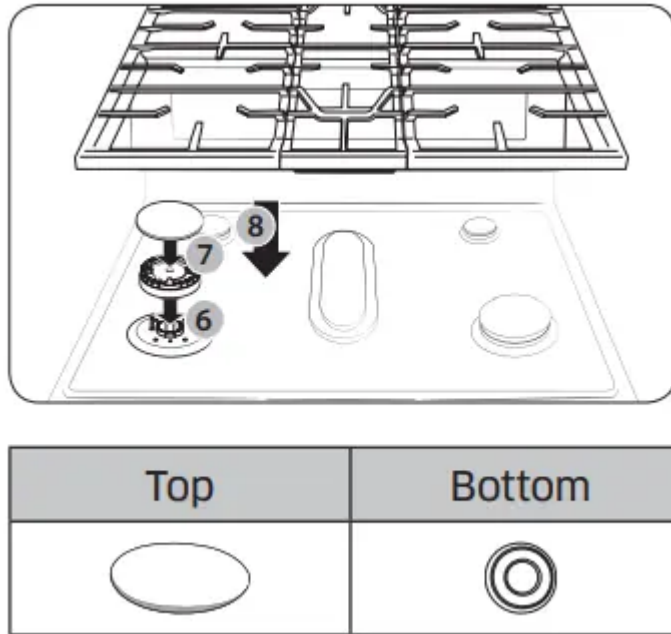
### Burner grates and components

Turn off all surface burners, and make sure they have all cooled down.



1. Remove the burner grates.
2. Remove the burner caps from the burner heads.
3. Remove the burner heads from the valve manifolds to reveal the starter electrodes.
4. Clean all removable grates and burner components in warm, soapy water. Do not use steel-wool pads or abrasive cleaners.
5. Rinse and dry grates and burner components thoroughly.
6. Return the burner heads to their positions on top of the manifold valves. Make sure a starter electrode is inserted through the hole in each burner head.
7. Return the burner caps to their positions on top of burner heads. To ensure proper and safe operation, make sure the burner caps lie flat on top of the burner heads.

8. Re-install the burner grates in their respective positions.



9. Turn on each burner and check if it operates properly. After verifying that a burner operates normally, turn it off.

• **CAUTION**

- The starter electrodes are not removable. Do not attempt to remove them by force.
- Make sure all burner components (heads and caps) are reinstalled properly. When installed properly, they are stable and rest flat.
- To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.

### Self-cleaning

This self-cleaning oven uses high temperatures (well above cooking temperatures) to burn off leftover grease and residue completely or reduce them to a finely powdered ash that you can wipe away with a damp cloth.

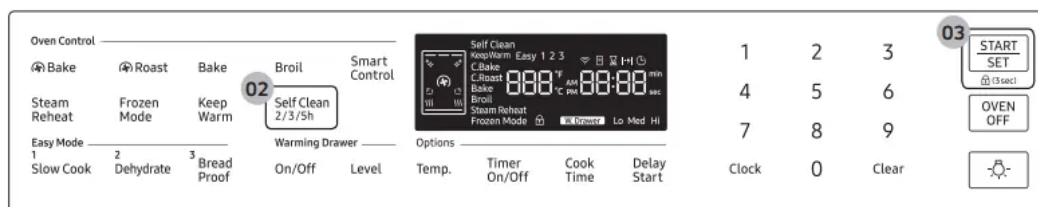
**CAUTION**

- Do not leave small children unattended near the range during the selfcleaning cycle. The outside surfaces of the range can get extremely hot.
- Some birds are extremely sensitive to fumes from a self-cleaning gas oven.
- Relocate birds to a well-ventilated room away from the range.
- Do not line the oven, oven racks, or oven bottom with aluminum foil. Doing so will result in poor heat distribution, produce poor baking results, and cause permanent damage to the oven interior. The aluminum foil will melt onto and adhere to the interior oven surfaces.

- Do not force the oven door open during the self-cleaning cycle. This will damage the automatic door-locking system. The door automatically locks when the self-cleaning cycle is started and stays locked until the cycle is cancelled and the oven temperature is below 400 °F.
- Use caution when opening the oven door after the self-cleaning cycle. The gas oven will still be VERY HOT and hot air and steam might escape when the door is open.
- Wipe off any excess spillage before using the self-cleaning operation.
- Do not use oven cleaners. Commercial oven cleaners or oven liners should NEVER be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven during a self-cleaning operation.

## How to run a self-cleaning cycle

Make sure the door lock is released. Remove all racks from the oven cavity.



1. Make sure the oven door is unlocked and closed completely.
2. Press the Self Clean pad once. Then, select the cleaning time by pressing the Self Clean pad one or more times in accordance with the table below.
  - Once 3 hour
  - Twice 5 hour
  - Three times 2 hour
3. Press the START/SET pad. The oven door is locked and the oven begins to heat up.
4. When the cycle is complete, the oven beeps 6 times. The door will remain locked and the Lock icon will blink until the oven temperature falls below 400 °F (204 °C).
5. When the Lock icon changes to an open lock, you can open the oven door. The Lock icon changes to an open lock when the oven temperature drops below 400 °F (204 °C).
6. Press the OVEN OFF pad to display the time of day.

## CAUTION

Do not use the surface burners while the gas oven is performing a self-cleaning cycle.

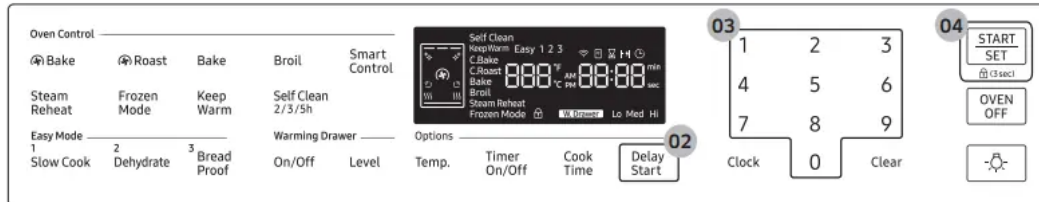
## WARNING

Be sure all controls are OFF and all surfaces are COOL before cleaning any part of the range.

## NOTE

Make sure all surface burners are off while the oven is performing a self cleaning cycle. Self-clean will not operate if a surface burner is on.

### To delay starting the self-cleaning cycle



1. Repeat steps 1 and 2 on the previous page.
2. Press the Delay Start pad. The oven door locks.
3. Set the time you want the oven to start self-cleaning using the number pad.
4. Press the START/SET pad. The oven will start self-cleaning at your specified time.

### To cancel the self-cleaning cycle

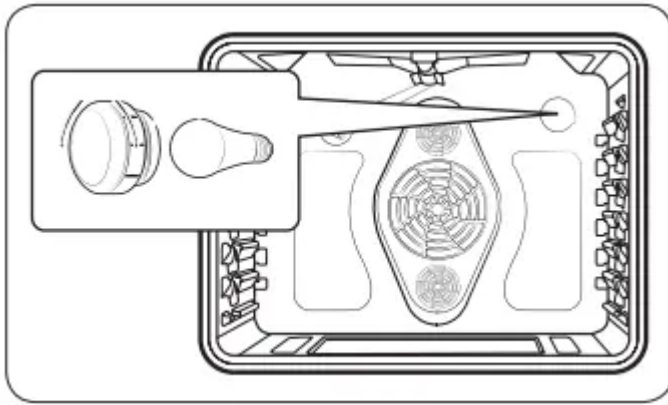
You may find it necessary to stop or interrupt a self-cleaning cycle due to smoke in the oven. To turn off the self-cleaning cycle, press the OVEN OFF pad. The cycle turns off, but the door remains locked and the Lock icon blinks until the oven temperature falls below 400 °F (204 °C).

### After self-cleaning

- The door stays locked until the internal oven temperature falls below 400 °F.
- When the oven has cooled down, wipe the oven surfaces with a cloth to remove ash residue.
- Stubborn stains can be removed using a steel-wool pad. Lime deposits can be removed using a vinegar-soaking cloth.
- If you are not satisfied with the cleaning results, repeat the cycle. "HOT" appears on the display until the oven cools down. Wait until the message disappears, and then start a new cycle.
- The cooling fan automatically runs for certain amount of time after self-cleaning.
- Self-cleaning does not operate within 2 hours after running the self-cleaning cycle.

## Replacing the Oven Light

The oven light is a standard 40-watt appliance bulb. It comes on when you open the oven door.



1. Turn off the oven.
2. Make sure the oven and oven light are cool.
3. Open the door, and remove the glass cover by turning it counterclockwise.
4. Remove the oven light from the socket by turning it counterclockwise.
5. Insert a new 40-watt appliance bulb into the socket, and then turn it clockwise to tighten.
6. Reinsert the glass cover, and then turn it clockwise to tighten.

### CAUTION

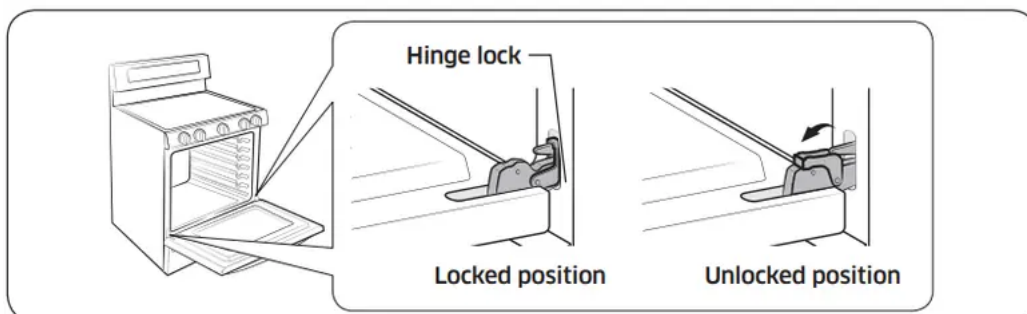
To prevent electric shock, make sure the oven is turned off and cool before replacing the oven light.

### NOTE

- The oven light does not operate during the self-cleaning cycle.
- Remove the racks if they prevent you from accessing the oven light.

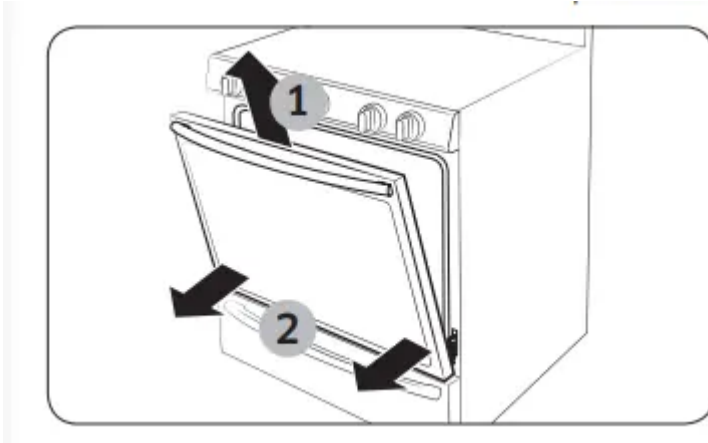
## Oven Door: Remove and Re-Install

### To remove the oven door



1. Turn off the oven.

2. Fully open the oven door.



3. Pull the hinge locks away from the oven body and down toward the door frame into the unlocked position.

4. Close the door to 5 degrees from vertical. This is the removal position.

5. While holding both sides of the oven door tightly, lift it up and out until the hinge arms come clear of the slots at the bottom of the oven door.

6. Place the door in a safe location.

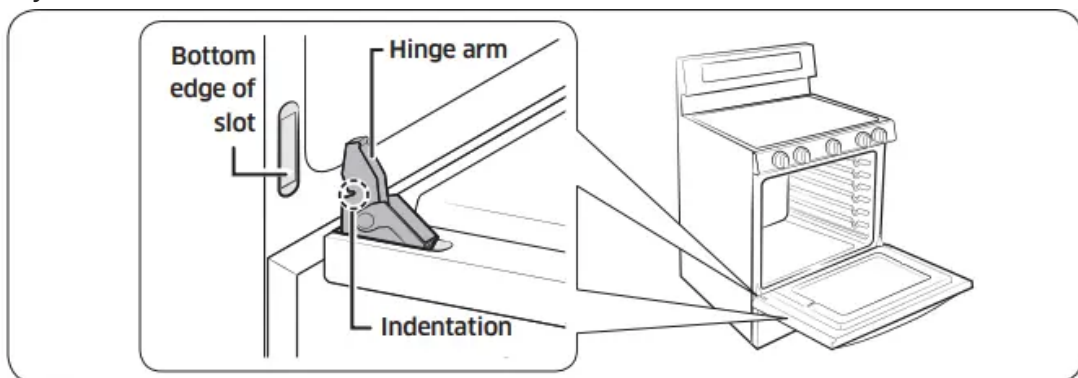
#### WARNING

- The door is very heavy. Be careful when removing and lifting the door. Do not lift the door by the handle.
- Take care when moving the oven door. Improper handling could result in physical injury.
- To prevent electric shock, make sure the oven is turned off before removing the oven door

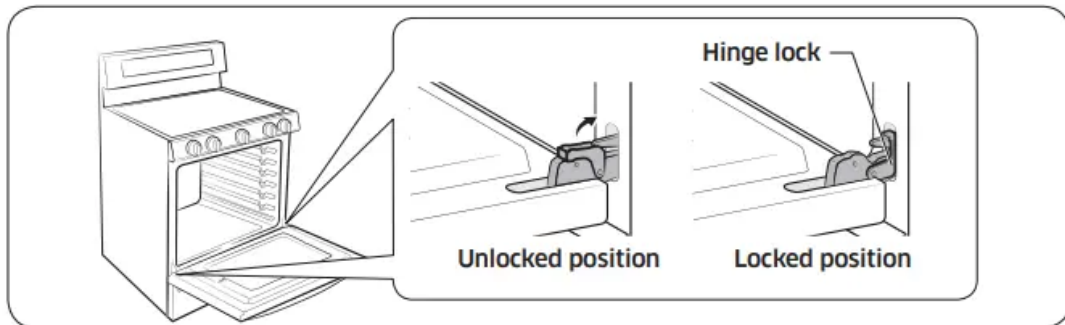
#### To re-install the oven door

1. Firmly grasp both sides of the door at the top.

2. With the door at the same angle as the removal position, slide the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully inserted into the bottom of the slot.



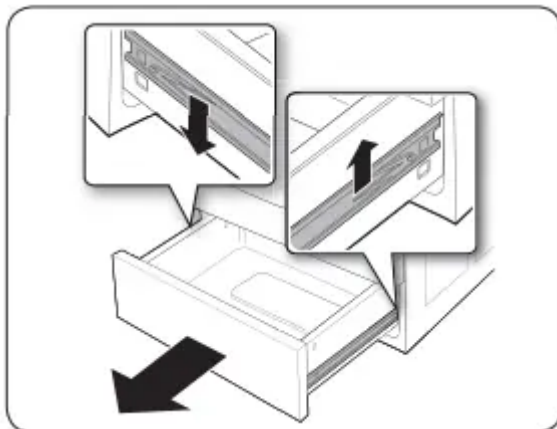
3. Open the door fully. If the door will not open fully, the indentation is not inserted correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity into the locked position.



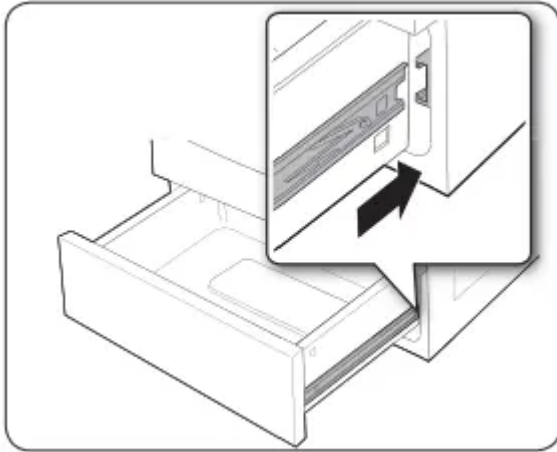
5. Close the oven door

### Warming / Storage drawer

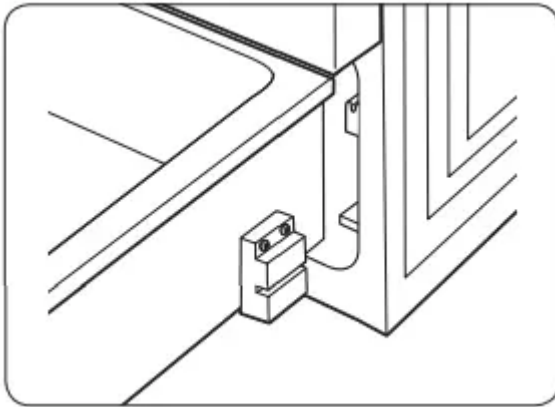
#### Warming drawer (NX58M6650W\* Only)



1. Slide open the drawer until it stops.
2. Locate the roller guide clips on either side. Using both hands, pull down the left clip while lifting the right clip, and then remove the drawer.
3. Clean the drawer in warm, soapy water using a cloth or soft brush. Then, rinse and dry it thoroughly.
4. Put the drawer in the roller guides on either side, and then snap the clips into place.



### Storage drawer (NX58M6630S\* Only)



1. Slide open the drawer until it stops.
2. Pull the drawer with lifting it for removal.
3. Clean the drawer in warm, soapy water using a cloth or soft brush. Then, rinse and dry it thoroughly.
4. Push in the drawer while slightly lifting the front to close it.

## Troubleshooting

If you encounter a problem with the range, check the tables starting below, and then try the suggested actions.

## Checkpoints

### Gas safety

Problem	Possible cause	Action
You smell gas.	The surface burner knob is not in the <b>OFF</b> position and the burner is not lit.	Turn the burner knob to <b>OFF</b> .
	There is a gas leak.	Clear the room, building, or area of all occupants.  Immediately call your gas supplier from a neighbor's phone. Do not call from your phone. It is electrical and could cause a spark that could ignite the gas. Follow the gas supplier's instructions.  If you cannot reach your gas supplier, call the fire department.



## Surface burner

<b>Problem</b>	<b>Possible cause</b>	<b>Action</b>
<b>All burners do not light.</b>	The power cord is not plugged into the electrical outlet.	Make sure the electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The gas supply is not properly connected or turned on.	See the Installation Instructions that came with your range.
<b>The surface burners do not light.</b>	The control knob is not set properly.	Push in the control knob and turn it to the Lite position.
	The burner caps are not in place. The burner base is misaligned.	Clean the electrodes. Put the burner cap on the burner head. Align the burner base.
<b>A surface burner clicks during operation.</b>	The control knob has been left in the Lite position.	After the burner lights, turn the control knob to a desired setting. If the burner still clicks, contact a service technician.
<b>The burners do not burn evenly.</b>	The surface burner components and caps are not assembled correctly and level.	See page 39.
	The surface burners are dirty.	Clean surface burner components. (See page 39.)



<b>Very large or yellow surface burner flames.</b>	The wrong burner orifice is installed.	Check the burner orifice size. Contact your installer if you have the wrong orifice (LP gas instead of natural gas or natural gas instead of LP gas).
<b>The surface burners light but the oven burners do not light.</b>	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the START/SET pad for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Gas Pressure Regulator shut off switch is in the off position.	Call a qualified service technician.



## Oven

<b>Problem</b>	<b>Possible cause</b>	<b>Action</b>
<b>The oven control beeps and displays an information code.</b>	There may be a malfunction. See the "Information codes" chart on page 47.	Press the OVEN OFF pad, and then restart the oven.  If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.
<b>Very large or yellow oven burner flames.</b>	The oven burner air adjustment shutters need to be adjusted.	Call for a qualified service technician.
	The gas supply is not properly connected or turned on.	See the Installation Instructions that came with your range.
<b>The oven temperature is too hot or cold.</b>	Oven thermostat needs adjustment.	See page 32.
<b>An oven burner will not shut off.</b>	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the START/SET pad for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Sabbath function has been activated.	SAB and the time of day will show in the display. All other controls and signals will be deactivated. To turn off the oven only, press the OVEN OFF pad.  To cancel the Sabbath function and reactivate the controls and signals, press and hold the Bake and the Number 1 pads simultaneously for 3 seconds.
<b>The oven light (lamp) will not turn on.</b>	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the START/SET pad for 3 seconds. The oven will beep and the Lock icon will turn off.

	The Sabbath function has been activated.	SAb and the time of day will show in the display. All other controls and signals will be deactivated.  To cancel the Sabbath function and reactivate the light switch and other controls, press and hold the Bake and the Number 1 pads simultaneously for 3 seconds.
	A loose or burned-out bulb.	See page 41.
	The switch operating the oven light needs to be replaced.	Call for a qualified service technician.
<b>Oven smokes excessively during broiling.</b>	Meat or food was not properly prepared before broiling.	Cut away excess fat and/or fatty edges that may curl.
	An improperly positioned top oven rack.	See broiling guide on page 24.
	The controls are not being set properly.	See page 23.
	Greasy buildup on oven surfaces.	Regular cleaning is necessary when broiling frequently.
<b>Cooking is finished, but the cooling fan is still running.</b>	The fan automatically runs for a certain amount of time to ventilate the inside of the oven.	This is not a malfunction.



<b>Oven will not self-clean.</b>	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the START/SET pad for 3 seconds. The oven will beep and the Lock icon will turn off.
	The oven is too hot.	Let the oven cool down and reset the controls. The self-clean cycle will not lock the oven door if the oven temperature is too hot. The door must lock before the selfclean cycle can start.
	The self-cleaning oven controls are not properly set.	Reset the self-cleaning oven controls. (See page 39 and 40.)
<b>Crackling or popping sound.</b>	This is normal.	This is the sound of the metal heating and cooling during any cooking or cleaning function.
<b>Excessive smoking during a self-cleaning cycle.</b>	This is the first time the oven has been cleaned.	<p>This is normal. The oven will always smoke more the first time it is cleaned.</p> <p>Wipe up all excessive soil before starting the self-cleaning cycle.</p> <p>If smoke persists, press the OVEN OFF pad. Open the windows to clear the smoke from the room.</p> <p>After the oven has cooled and unlocked, wipe up excessive soil and reset the oven for selfcleaning.</p>
<b>The oven door will not open after a selfcleaning cycle.</b>	This is normal.	The oven door will stay locked until the oven temperature drops below 400 °F.



<p><b>The oven is not clean after a self-cleaning cycle.</b></p>	<p>A fine dust or ash is normal.</p>	<p>This can be wiped clean with a damp cloth.</p> <p>Set the self-cleaning cycle for a longer cleaning time.</p> <p>The cycle was not long enough to burn off the dirt buildup. Extremely dirty ovens require hand-cleaning of excessive spillovers and food buildup before you start a self-cleaning cycle. Multiple self-cleaning cycles may be necessary to completely clean the oven.</p>
<p><b>Steam or smoke coming from under the control panel.</b></p>	<p>This is normal.</p>	<p>The oven vent is located there. More steam is visible when you use the convection functions or when baking or roasting multiple items at the same time.</p>
<p><b>A burning or oily odor coming from the vent.</b></p>	<p>This is normal for a new oven and will disappear within 1/2 hour of the first bake cycle.</p>	<p>To speed the process, set a selfcleaning cycle for a minimum of 3 hours. (See page 39 and 40.)</p>
<p><b>A strong odor.</b></p>	<p>This is temporary.</p>	<p>The insulation around the inside of the oven emits an odor the first few times the oven is used.</p>
<p><b>Oven racks are difficult to slide.</b></p>	<p>This is normal.</p>	<p>Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Racks become dull and hard to slide if they are left in the oven during a self-clean cycle.</p>
<p><b>Fan noise.</b></p>	<p>This is normal.</p>	<p>The convection fan runs until the function is over or the door is opened.</p>
<p><b>The convection fan is not working.</b></p>	<p>This is normal.</p>	<p>The fan starts automatically when the oven reaches the preheat temperature.</p>



## Others



<b>Problem</b>	<b>Possible cause</b>	<b>Action</b>
<b>The product is not level.</b>	The appliance has been installed improperly. The leveling leg(s) is (are) damaged or uneven.	Make sure the floor is level, strong, and stable. If the floor sags or slopes, contact a carpenter. Check and level the range. (See the Installation Instructions.)
	The kitchen cabinets are not properly aligned and make the range appear to be not level.	Ensure that cabinets are square and provide sufficient room for installation.
<b>The display goes blank.</b>	The electrical outlet Ground Fault Interrupter (GFI or GFCI) has been tripped and needs to be reset.  Your digital control has been damaged.	Replace fuse or reset circuit breaker.
<b>Food does not bake or roast properly in the oven.</b>	The wrong cooking mode is selected.	See page 22.
	The oven racks have not been positioned properly for the foods being cooked.	See page 24.
	Incorrect cookware or cookware of improper size is being used.	See page 16.
	The oven thermostat needs adjustment.	See page 32.



	There is aluminum foil on the racks and/or oven bottom.	Remove foil.
	The clock or timers are not set correctly.	See page 15.
<b>Food does not broil properly in the oven.</b>	The oven controls are not set properly.	See page 23.
	The oven door was not closed during broiling.	See page 22.
	The rack has not been properly positioned.	See the broiling guide on page 24.



## Information codes

Code symbol	Meaning	Solution
C-20	Check the oven sensor.	<ol style="list-style-type: none"> <li>1. Press the OVEN OFF pad, and then restart the oven.</li> <li>2. If the problem persists, disconnect all power to the range for at least 30 seconds, and then reconnect the power.</li> </ol>
C-21	Oven overheating.	
C-30	Check the PBA NTC Sensor	
C-31	Check the PBA NTC Sensor	
C-d1	Check the door lock.	
C-F2	Check the Touch PBA signals.	
C-d0	Check the control panel pads	
<p><b>** If these solutions do not solve the problem, contact a local Samsung service center or call 1-800-SAMSUNG (1-800-726-7864).</b></p>		

### 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.