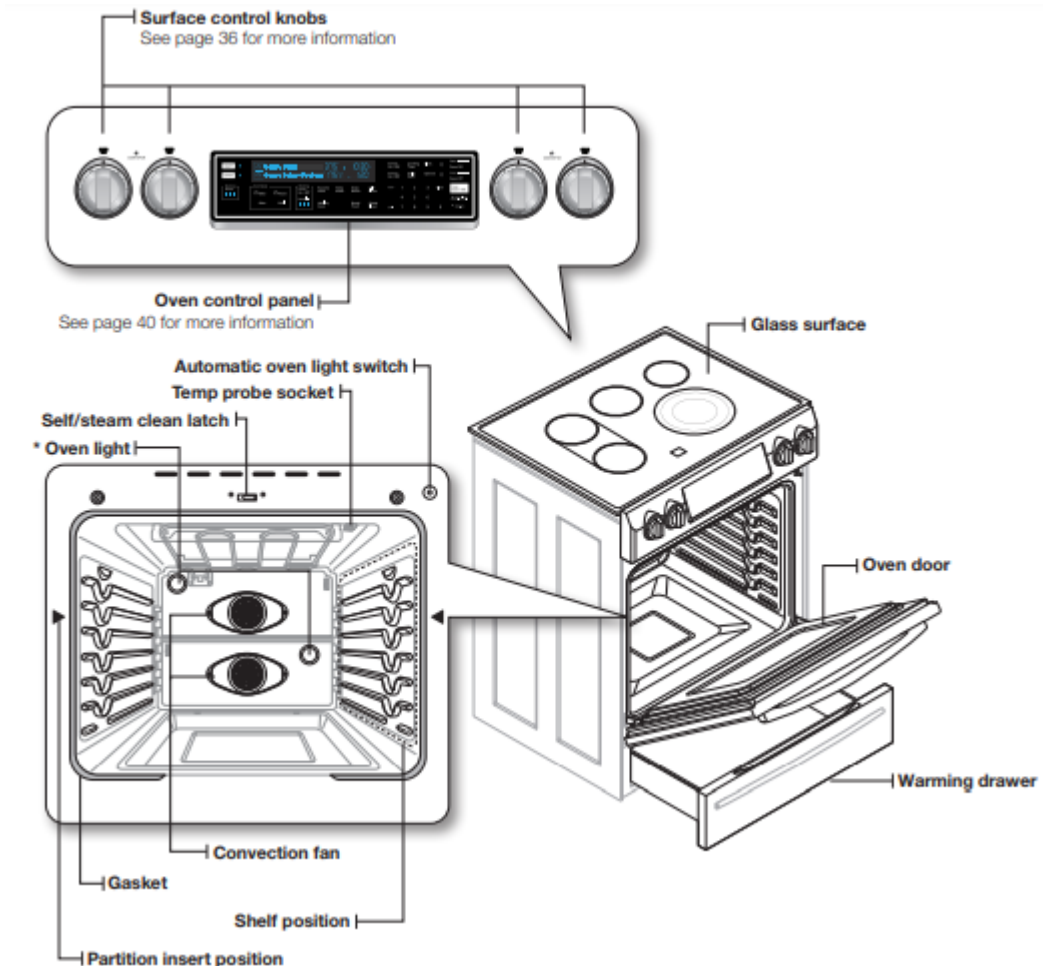


Introducing your new range

OVERVIEW



Getting started

SETTING THE CLOCK

The clock must be set to the correct time of day for the automatic oven timing functions to work properly.

- The time of day cannot be changed during a timed cooking, a delay-timed cooking, or a selfcleaning cycle.
- You can choose between a 12-hour or 24-hour display. The default is 12-hour.

How to set the clock

1. Start the set up. Press Clock.

2. Press Clock to select AM or PM. (Skip this step on 24 hour display setting)
3. Enter the current time in hours and minutes on the number pad. eg. 1,3,0 for 1:30
4. Press Clock or Oven Start/Set to save the changes.

CONTROL PANEL DISPLAY MODES

Sleep Mode

Your control panel will remain in a sleep mode when not in use. Only the clock will display. You will need to wake the control panel to begin any function.



Wake Mode

To wake the control panel, touch the wake-up key. After 2 minutes without activity (or one minute when the oven is operating in standby mode), the control panel will return to Sleep mode. User preferences are available in this mode as well as timers, the oven light, and the control lock.

TURNING THE OVEN LIGHT ON AND OFF

- The oven light turns on automatically when the door is opened.
- The oven light turns off automatically when the door is closed.
- You can turn the oven light on and off manually by pressing OVEN LIGHT.

CONTROL LOCKOUT

Control lockout lets you lock the buttons on the touch pad so they cannot be activated accidentally. Control lockout is only activated in standby mode.

How to activate the control lockout feature

1. Press Control Lock Hold 3 Sec. for 3 seconds.

The display will show "Loc" and Lock icon continuously, as well as the current time.

All functions must be cancelled before Control lockout is activated.

This function is available only when the oven temperature is under 400 °F.

How to unlock the controls

1. Press Control Lock Hold 3 Sec. for 3 seconds.

"Loc" and the Lock icon will disappear from the display.

SETTING THE KITCHEN TIMER

The timer counts down elapsed time and will beep when the time you set has elapsed. It does not start or stop cooking functions. You can use the kitchen timer with any of the other oven functions.

How to set the timer

1. Turn the timer on. Press Timer1 On/Off (Timer2 On/Off).

2. Enter the amount of time you want.

Enter the amount of time you want using the number pad, eg. 1, 5. The timer can be set for any amount of time from 1 minute to 9 hours and 99 minutes. If you make a mistake, press Clear and enter the amount of time again.

3. Start the timer.

Press Timer1 On/Off (Timer2 On/Off) or Oven Start/Set.

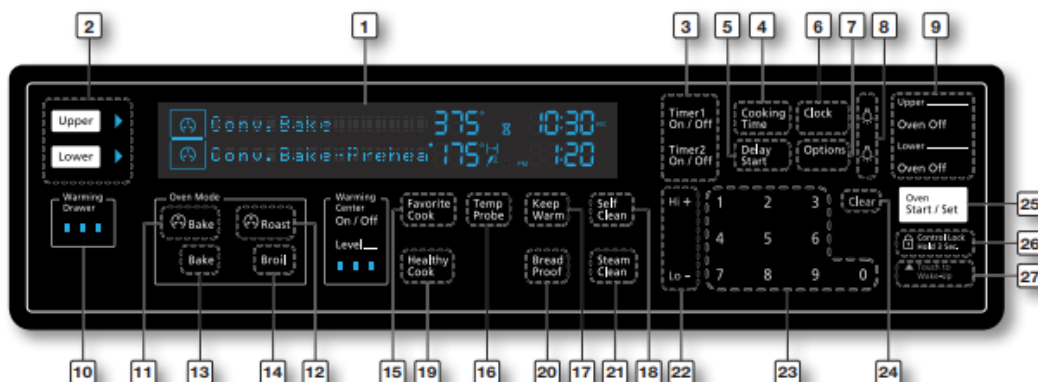
4. When the set time has elapsed, the oven will beep and the display will show End until you press the pad. You can cancel the timer at any time by pressing Timer1 On/Off (Timer2 On/Off).

Operating the oven

THE OVEN CONTROL PANEL

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For the best results, familiarize yourself with the various features and functions of the oven as described below.

Detailed instructions for each feature and function follow later in this user manual.

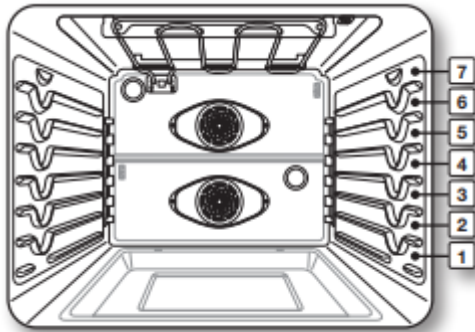


1. DISPLAY: Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode, and the time set for the timer or automatic oven operations.

2. UPPER/LOWER: Use to activate the upper or lower oven for cooking operation.
3. TIMER ON/OFF: Use to set or cancel the minute timer. The minute timer does not start or stop cooking.
4. COOKING TIME: Press and then use the number pad to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.
5. DELAY START: Press to set the oven to start and stop automatically at a time you set. (Bake, Conv.bake/Roast, Cooking Time, and self clean only.)
6. CLOCK: Use to set the time of day.
7. OPTIONS: Use to bring up the user preference menu in the display.
8. LAMP: Press to turn the oven light on or off.
9. OVEN OFF: Press to cancel all oven operations except the clock and timer.
10. WARMING DRAWER: Press to turn the warming drawer on or off. (Low, Mid, Hi)
11. CONVECTION BAKE: Use to select the Convection bake function of the oven.
12. CONVECTION ROAST: Use to select the Convection roast function of the single or upper oven.
13. BAKE: Use to select the bake function of the single or lower oven.
14. BROIL: Use to select the broil function of the single or upper oven.
15. FAVORITE COOK: Use to save or recall a favorite cooking mode.
16. TEMP PROBE: Use to activate the temp probe mode.
17. KEEP WARM: Use to select the keep warm function of the single oven to keep cooked foods warm.
18. SELF CLEAN: Use to select the Self-cleaning function of the single oven.
19. HEALTHY COOK: Press to recall the healthy cook recipe setting of the oven.
20. BREAD PROOF: Use to select the Bread proof function.
21. STEAM CLEAN: Use to select the steam cleaning function of the single oven.
22. HI+/LO-: Use to raise or lower the temperature and increase or decrease times.
23. NUMBER PAD: Use to set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the start time and length of operation for timed baking.
24. CLEAR: Use to cancel previously entered temperature or times.
25. Oven Start/Set: Use to start any cooking or cleaning function in the oven.
26. CONTROL LOCKOUT: Use to disable all oven functions.
27. TOUCH TO WAKE-UP: Press to activate buttons and functions on the display

USING THE OVEN RACKS

Oven rack positions (single mode)

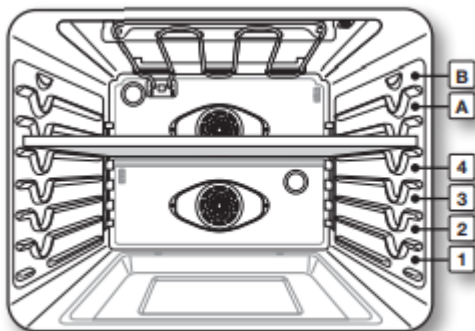


The single oven has 7 rack positions (1~7).

TYPE OF FOOD	RACK POSITION
Muffins, Brownies, Cookies, Cupcakes, Layer cakes, Pies, Biscuits	4
Frozen pies	4
Casserole	4
Bundt or pound cakes	3
Angel food cakes	2
Small roast, hams	2
Turkey, Large roast	1

- This table is for reference only.

Oven rack positions with partition (twin mode)



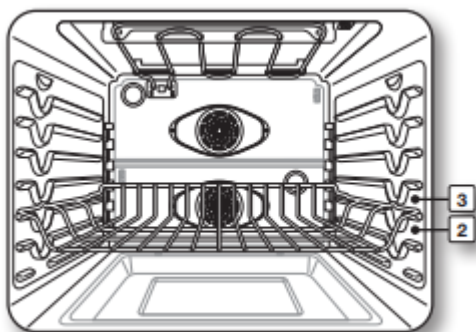
The upper oven has 2 rack positions (A, B).

The lower oven has 4 rack positions (1~4).

TYPE OF FOOD	RACK POSITION	
	Upper	Lower
Frozen pies	A	2
Angel food cakes	-	2
Bundt or pound cakes	-	2
Muffins, Brownies, Cookies, Cupcakes, Layer cakes, Pies, Biscuits	A	2
Casserole	A	2
Small roast, hams	A	2
Small turkey, Medium roast	-	1

- This table is for reference only.

Recessed rack position



If you use Recessed rack, the recessed ends must be placed in the rack position above the desired position of the food. See the following figure.



These rack positions are for flat racks. If recessed rack is used, the rack position must be adjusted as shown in the previous figure.

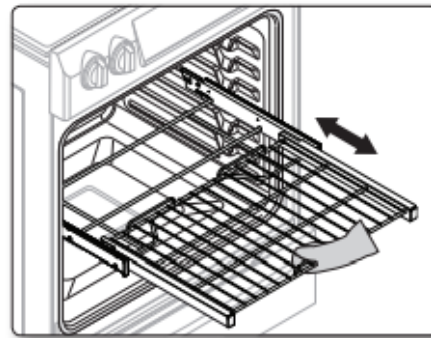
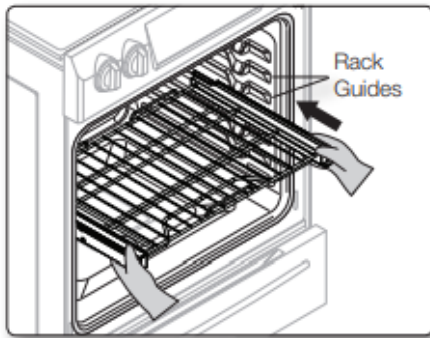
USING THE GLIDING RACK

The fully extendable Gliding Rack makes food preparation easier, especially when preparing heavier dishes. The Gliding Rack has 2 glide tracks that allow you to extend the rack well out of the oven without touching the sides of the oven walls.

Installing the Gliding rack

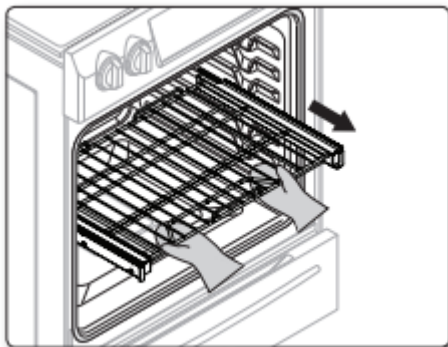
- With the Gliding rack in the "Closed" position and the oven off, carefully insert the Gliding Rack between the guides until the rack reaches the back.

- When using the Gliding Rack in the oven, be sure to pull on the handle of the rack only to slide it in and out. If you grasp the frame while using the rack, the entire Gliding Rack will be removed.



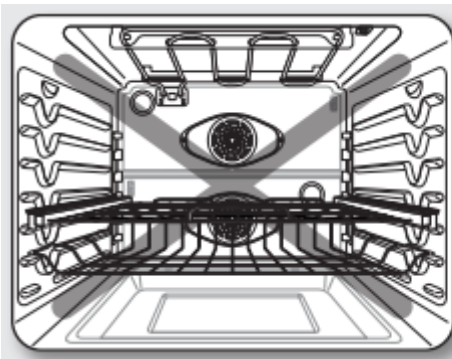
Removing the Gliding rack

- With the Sliding rack in the "Closed" position and the oven off and cool, grasp the rack and frame and pull both forward to remove.



CAUTION Do not install the Gliding rack directly above the Flat rack and Recessed rack.

You will not be able to install it properly and the rack could fall.



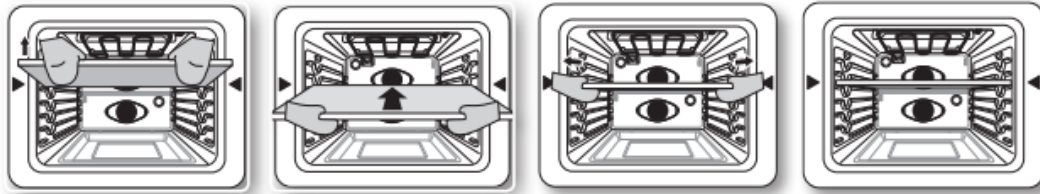
You can install the Gliding rack in any rack positions except the highest (level 7) and lowest (level 1) rack position in the oven.

USING THE PARTITION

- To use twin mode operation, insert the partition.
- You cannot use the Self-Clean or Steam-Clean functions when the partition is installed in the oven cavity.
- Handle the partition with both hands.
- Use oven gloves when inserting or removing the partition.

To Install the Partition into the Oven Cavity

1. Insert the partition into the 5th rack position of the cavity.
2. Push the partition in until its back end rests against the back of the cavity.
3. If the partition is installed correctly, the "-" icon appears on the display.

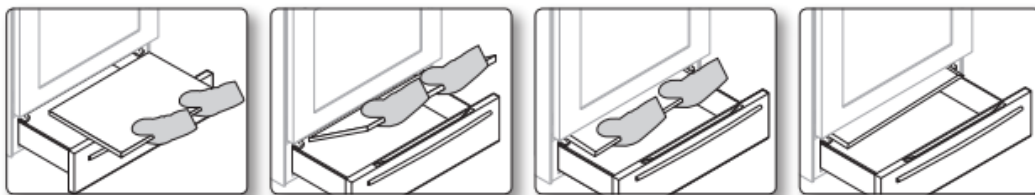


CAUTION Range displays "E-0C"

- Check the partition to see if it is installed correctly

To Insert the Partition into the Partition Storage Location













1. Open the warming drawer.
2. Tilt the partition up slightly and rest it on the slides on either side of the storage location.
3. Tip the partition down and push it in.



MINIMUM AND MAXIMUM SETTINGS

All of the features listed in the table below have minimum and maximum time or temperature settings.

A beep will sound each time you press a pad on the control panel and the entry is accepted. An error tone will sound in the form of a long beep if the temperature or time you entered is below the minimum or above the maximum setting for the feature.

FEATURE	MINIMUM	MAXIMUM
Single Oven		
 Bake	175 °F (80 °C)	550 °F (287 °C)
 Broil	LO	HI
 Convection Bake	175 °F (80 °C)	550 °F (287 °C)
 Convection Roast	175 °F (80 °C)	550 °F (287 °C)
 Self Clean	3 Hr.	5 Hr.
 Steam Clean	20 Min.	20 Min.
 Warming Drawer	-	3 Hr.
 Keep Warm	-	3 Hr.
Twin Oven (With partition)		
 Bake	175 °F (80 °C)	480 °F (250 °C)
 Broil	LO	HI
 Convection Bake	175 °F (80 °C)	480 °F (250 °C)
 Convection Roast	175 °F (80 °C)	480 °F (250 °C)

BAKING

The oven can be programmed to bake at any temperature from 175 °F to 550 °F.

Baking temperature and time will vary depending on the ingredients, size and shaped of the baking pan used.

Dark or nonstick coatings may be cooked food faster with more browning.

How to set the temperature (Single mode)

1. Start the set up. Press Bake. The default temperature is 350 °F.
2. Enter the temperature you want on the number pad, eg. 3, 7, 5.
3. Start the bake function.

Press Oven Start/Set. The temperature display will start to change once the oven temperature reaches 175 °F.

4. If you want to cancel baking or if you have finished, press Oven Off.

Place food in the oven after preheating if the recipe calls for it. Preheating is very important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, a long beep will sound 6 times.

How to set the temperature (Twin mode)

1. Insert the Partition.
2. Start the set up.

Press Lower. (You can't use this mode on the UPPER oven).

3. Press BAKE. The default temperature is 350 °F.

4. Enter the temperature you want to on the number pad eg. 3, 7, 5.
5. Start the bake function.

Press Oven Start/Set. The temperature display will start to change once the oven temperature reaches 175 °F.

6. If you want to cancel baking or if you have finished, press Lower Oven Off.

Place food in the oven after preheating if the recipe calls for it. Preheating is very important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, a long beep will sound 6 times.

How to adjust the temperature while cooking

1. Start the set up.

Press Bake. The display will show the present temperature, eg. 375 °F.

2. Enter the temperature you want, eg. 425 °F, using the number pad.

3. Complete the entry by pressing Oven Start/Set. The process is the same in twin mode.



If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.



When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.



For performance reasons, the convection fan may be turned on or off during the operation.

BROILING

Broil mode is best for meats, fish, and poultry up to 1" thick. Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven. The high heat cooks quickly and gives a rich, brown outer appearance. Temp probe cannot be used with this mode.

How to set the oven for broiling (single mode)

1. Select the broil setting you want.

Press Broil.

You can select Hi or Lo by pressing HI+ or LO-.

Use Lo to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.

2. Start the broiling function.

Press Oven Start/Set.

Broil one side until the food is browned. Turn over and broil the other side.

3. Press Oven Off once you have finished cooking or if you want to cancel broiling.

How to set the oven for broiling (twin mode)

How to set the oven for broiling (twin mode)

1. Press Upper.

Press Broil.

You can select Hi or Lo by pressing HI+ or LO-.

Use Lo to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.

2. Start the broiling function.

Press Oven Start/Set.

Broil one side until the food is browned. Turn over and broil the other side.

3. Press Upper Oven Off once you have finished cooking or if you want to cancel broiling.



This oven is designed for CLOSE DOOR broiling.

The oven door must be closed during broiling.



If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.



When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.

USING THE KEEP WARM FUNCTION

The keep warm feature maintains an oven temperature of 170 °F and will keep cooked food warm for serving up to 3 hours after cooking has finished.

After 3 hours, the feature will shut the oven off automatically. The feature may be used without any other cooking operations or may be set to activate after a timed or delay timed cooking operation.

You should not use this feature to reheat cold foods.

How to use the Keep Warm function

1. Press Keep Warm.

2. Press Oven Start/Set.

3. Press Oven Off at any time to turn the feature off.

How to set the oven to activate the keep warm mode after a timed cooking

1. Set up the oven for Timed Cooking. (Refer to the section on Timed Cooking on page 50.)
2. Press Keep Warm before pressing Oven Start/Set to begin cooking.
3. Press Oven Off at any time to turn the feature off.

USING THE BREAD PROOF FUNCTION

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 these functions produce 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 feature.

USING THE OPTIONS FUNCTION

This function enables you to control various electronic control options. These options include temp adjust, temp unit, auto conversion, 12 hour time of day or 24 hour time of day, 12 hour energy saving, language, sound on/off, and demo mode.

The option menu is only available when the oven is not being used (not cooking).

Options	Feature
1. Temp Adjust	Lets you correct the temperature in the oven.
2. Temp Unit	Lets you program the oven control to display temperatures in Fahrenheit or Centigrade.
3. Auto Conversion	The convection auto conversion feature automatically converts entered regular baking temperatures to convection baking temperatures.
4. Time of Day	Lets you set the clock to display the time of day in the 12 hour or 24 hour mode.
5. 12 hour energy saving	This feature automatically turns off the oven after 12 hours during baking functions or after 3 hours during a broil function.
6. Language	Lets you select English, French, or Spanish.
7. Sound On/Of	Lets you set the oven controls to operate silently.
8. Demo mode	This option is for use by retail establishments for display purposes only.

Temp Adjust

The temperature in the oven has been calibrated at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, you can correct the temperature in the oven. Before correcting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

The oven temperature can be adjusted $\pm 35^{\circ}\text{F}$ ($\pm 19^{\circ}\text{C}$).

How to correct the oven temperature

1. Press Options and 1 on the number pad.
2. Press Hi+ or Lo- to select higher or lower than the recommended temperature.
3. Enter the adjustment you want using the number pad. (0~35)
4. Press Oven Start/Set to save the changes.



This adjustment will not affect the broiling or the self-cleaning temperatures. The adjustment will be retained in memory after a power failure.

Temp Unit (Fahrenheit or Celsius temperature selection)

You can program the oven control to display temperatures in Fahrenheit or Centigrade. The oven has been preset at the factory to display in Fahrenheit.

How to change the display from Fahrenheit to Celsius or Celsius to Fahrenheit

1. Press Options and 2 on the number pad.
2. Press 1 (Fahrenheit) or 2 (Celsius) on the number pad.
3. Press Oven Start/Set to save the changes.

Auto Conversion

When you use the auto conversion feature, the convection auto conversion feature will automatically convert entered regular baking temperatures to convection baking temperatures. If this feature is activated, the display will show the actual converted (reduced) temperature. For example, if you enter a regular recipe temperature of 350 °F and press Oven Start/Set, the display will show the converted temperature of 325 °F.

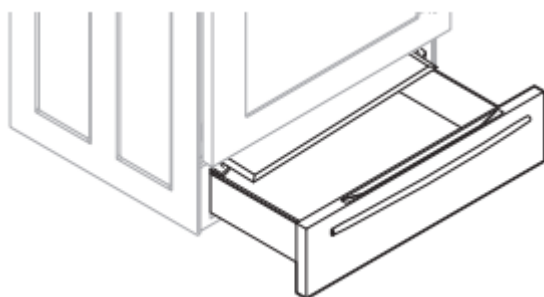
(Default setting : off)

How to enable or disable the auto conversion feature

1. Press Options and 3 on the number pad.
2. Press 1 (Off) or 2 (On) on the number pad.
3. Press Oven Start/Set to save the changes.

Using the warming drawer

ABOUT THE WARMING DRAWER



The warming drawer will keep hot, cooked foods warm. Always start with hot food. Do not use to warm cold food other than bread, crackers, chips or dry cereal.

Allow approximately 25 minutes for the warming drawer to preheat.

- Do not line the warming drawer or pan with aluminum foil. Foil is an excellent heat insulator and will trap heat beneath it. This will impede the performance of the drawer and could damage the interior finish.

- Do not put liquid or water in the warming drawer.
- All foods placed in the warming drawer should be covered with a lid. When warming pastries or breads, the cover should be vented to allow moisture to escape.
- Remove serving spoons, etc. before placing containers in the warming drawer.
- Food should be kept hot in its cooking container or transferred to a heat-safe serving dish.



Plastic containers or plastic wrap will melt if in direct contact with the drawer, pan or a hot utensil. Melted plastic may not be removable and is not covered under your warranty

TURNING THE WARMING DRAWER ON OR OFF

1. Set the warming drawer to the heat level you want.

Press Warming Drawer once for low, twice for medium, or 3 times for high, or 4 times for off.

The warming drawer starts automatically once you have finished selecting the level you want.

2. To turn the warming drawer off, press Warming Drawer until the warming drawer turns off.



- Pressing Oven Off does not turn the warming drawer off.
- The warming drawer cannot be used during a self-cleaning cycle.

Recommended settings

LEVELS	TYPE OF FOOD
Low	Rolls (soft), empty dinner plates
Medium	Gravies, eggs, biscuits, pastries, casseroles, vegetables, rolls (hard), roasts (beef, pork, lamb)
High	Bacon, poultry, pizza, hamburger patties, pork chops, fried foods



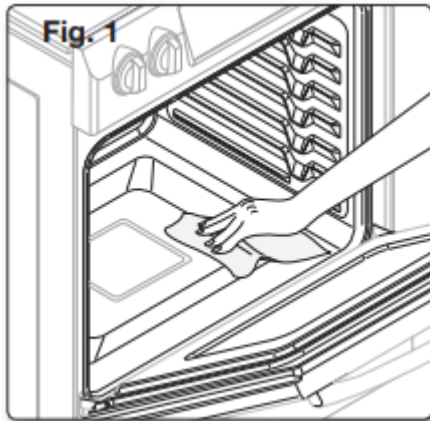
- Different types of food may be placed in the warming drawer at the same time. For best results, do not leave foods in the warming drawer for longer than 1 hour. Do not leave smaller quantities or heat-sensitive foods, such as eggs, for longer than 30 minutes.
- The warming drawer will shut off automatically after 3 hours.

Maintaining your appliance

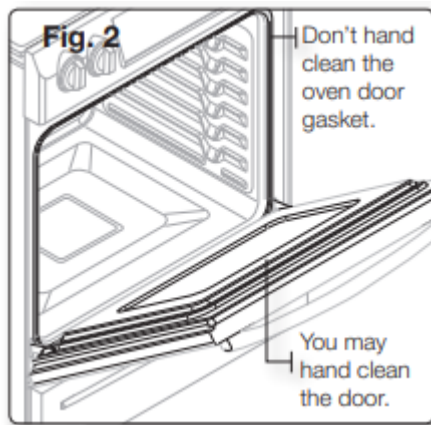
SELF-CLEANING

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.

Before a self-cleaning cycle



- We recommend venting your kitchen by opening a window or using a ventilation fan or hood during the self-cleaning cycle.
- Remove the wire rack, broil pan, broil pan insert, all cookware, and any aluminum foil from the oven.
- Wipe up debris from the oven bottom. (Fig. 1)
- The silver-colored oven racks can be self-cleaned, but they will darken, lose their luster, and become hard to slide.
- Residue on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads, or cleansers such as Soft Scrub. Rinse well with clean water and dry.



- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it. (Fig. 2)
- Make sure the oven light bulb cover is in place and the oven light is off.



Remove oven racks and accessories before starting the self-clean mode.

How to run a self-cleaning cycle

1. Select the length of time for the self-cleaning operation, eg. 3 hours.

Press Self Clean once for a 3 hour clean time, twice for a 4 hour clean time, or 3 times for a 5 hour clean time.

The default setting is 3 hours.

2. Start the self-cleaning cycle.

Press Oven Start/Set. The motor-driven door lock will engage automatically.

3. When the self-cleaning cycle is done, End will show in the display and a beep will sound 6 times.



- You will not be able to start a self-cleaning cycle if the control lockout feature is activated or if the oven's temperature is too hot.
- The oven door locks automatically. The display will show the cleaning time remaining. It is not possible to open the oven door until the temperature drops to a safe/cool temperature.
- The self-cleaning feature will not operate when the warming drawer is on.

How to delay the start of self-cleaning

1. Press Self Clean. Select the desired self-clean time by pressing Self Clean.
2. Press Delay Start.

3. Enter the time you want the clean cycle to start.
4. Press Oven Start/Set. The display will show delay start, self clean, and the Lock icon. The motor-driven door lock will engage automatically.
5. The Self-Cleaning cycle will turn on automatically at the set time.

How to turn off the self-cleaning feature

You may find it necessary to stop or interrupt a self-cleaning cycle due to smoke in the oven.

1. Press Oven Off.
2. You will be able to open the oven door once the oven has cooled down for approximately 1 hour.

After a self-cleaning cycle

- You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools. (If white spots remain, remove them with a soap-filled steel wool pad and rinse thoroughly with a vinegar and water mixture.)
- If the oven is not clean after one cycle, repeat the cycle.
- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.

STEAM-CLEANING

How to set the oven for steam-cleaning

For light cleaning, the Steam-cleaning function saves time and energy. For heavier-duty cleaning of debris and grease, use the self-cleaning function.

1. Remove all accessories from the oven.
2. Pour approximately 10 oz. (300 ml) of water onto the bottom of the empty oven and close the oven door.

Use normal water only, not distilled water.



3. Press Steam Clean.
4. Press Oven Start/Set. When the operation is complete, the display will blink and a beep will sound.
5. Press Oven Off.

6. Clean the oven's interior.

There will be a significant amount of water remaining on the bottom of the oven after a steam-cleaning cycle. Remove the residual water with a sponge or soft dry cloth.



★ When steam-cleaning, use exactly 10 oz. of water since this produces the best results.

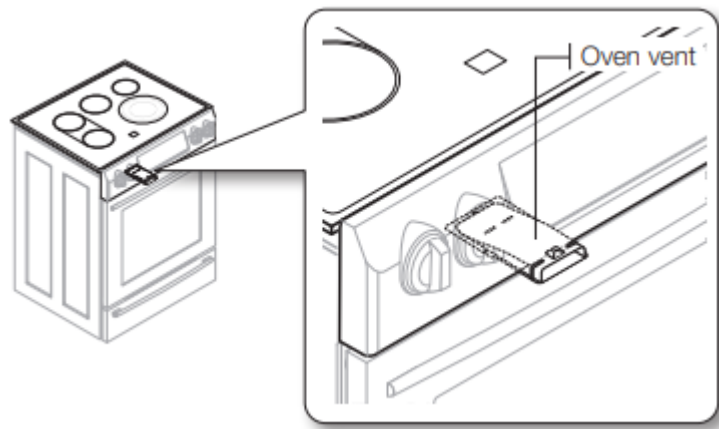
✎ If you press Steam Clean when the oven temperature is above 100 °F, Hot will appear in the display. Because these functions produce the best results when started while the oven is cool, we recommend that you wait until the oven has cooled down and Hot disappears from the display.

After a steam-cleaning cycle

- Take care when opening the door after a steam-cleaning procedure has ended. The water on the bottom is hot.
- Open the oven door and remove the remaining water with a sponge. Do not leave the residual water in the oven for any length of time. Wipe the oven clean and dry with a soft cloth. Do not forget to wipe under the oven door seal.
- Use a detergent-soaked sponge, a soft brush, or a nylon scrubber to wipe the oven interior. Remove stubborn residue with a nylon scourer. You can remove lime deposits with a cloth soaked in vinegar.
- If the oven remains dirty, you can repeat the procedure once the oven has cooled.
- For heavy residue, such as grease left over from roasting, we recommend that you rub detergent into the residue before activating the steam-cleaning function.
- After cleaning, leave the oven door ajar at a 15 ° angle to allow the interior enamel surface to dry thoroughly.

CARE AND CLEANING OF THE OVEN

Oven vent



- The oven vent is located below the control box.
- This area could become hot during oven use.
- It is normal for steam to come out of the vent.
- The vent is important for proper air circulation. Never block this vent.

Cleaning painted parts and decorative trim

- For general cleaning, use a cloth with hot and soapy water.
- For more difficult residue and built-up grease, apply a liquid detergent directly onto the area and leave for 30 to 60 minutes. Wipe with a damp cloth and dry. Do not use abrasive cleaners on any of these surfaces. They can scratch.

Cleaning stainless steel surfaces

1. Shake the bottle of Stainless Steel Appliance Cleaner or polish well.
2. Place a small amount of Stainless Steel Appliance Cleaner or polish on a damp cloth or damp paper towel.
3. Clean a small area, rubbing with the grain of the stainless steel if applicable.
4. Dry and buff with a clean, dry paper towel or soft cloth.
5. Repeat as necessary.



- Do not use a steel-wool pad. It will scratch the surface.
- If a mineral oil-based stainless steel appliance cleaner has been used before to clean the appliance, wash the surface with dishwashing liquid and water prior to using the Stainless Steel Appliance Cleaner or polish.

CARE AND CLEANING OF THE GLASS COOKTOP

Normal daily use cleaning

Use only a ceramic cooktop cleaner. Other creams may not be as effective.

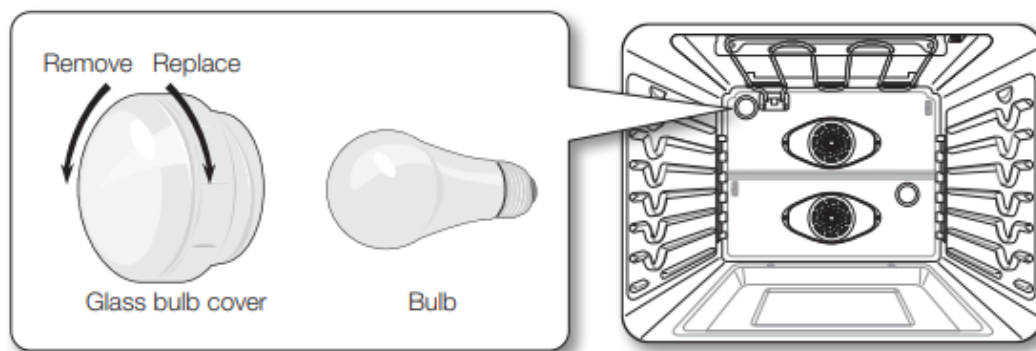
By following these steps, you can maintain and protect the surface of your glass cooktop.

1. Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
2. Daily use of a ceramic cooktop cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of cleaner directly to the cooktop.
4. Use a paper towel or a cleaning pad for ceramic cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

CHANGING THE OVEN LIGHT

The oven light is a standard 40-watt appliance bulb. It will come on when the oven door is open. When the oven door is closed, press OVEN LIGHT to turn it on or off. It will not work during a self-cleaning cycle.

1. Make sure the oven and the bulb are cool.
2. Unplug the range or disconnect the power.
3. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
4. Turn the bulb counterclockwise to remove it from its socket.



5. Replace the light bulb and glass bulb cover by turning them clockwise.
6. Plug in the range or reconnect power.

Troubleshooting

TROUBLESHOOTING

Samsung works hard to ensure that you don't have problems with your new electric range. If you run into unexpected trouble, look first for a solution in the table below. If, after trying the suggested solution, you're still having trouble, call Samsung at 1-800-SAMSUNG (1-800-726-7864).

PROBLEM	POSSIBLE CAUSE	SOLUTION																		
The range is not level.	The appliance has been installed improperly.	<ul style="list-style-type: none"> Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the range until the oven rack is level. Insure the floor is level and strong and stable enough to adequately support the range. 																		
	The floor is sagging or sloping.	<ul style="list-style-type: none"> Contact a carpenter to correct the situation. 																		
	The kitchen cabinets are not properly aligned and make the range appear to be not level.	Insure the cabinets are square and provide sufficient room for installation.																		
The appliance must be accessed for servicing and cannot be moved easily.	The kitchen cabinets are not square and built too tightly in to the appliance.	<ul style="list-style-type: none"> Contact a builder or installer to make the appliance accessible. 																		
	Carpet is interfering with movement of the range.	<ul style="list-style-type: none"> Provide sufficient space so the range can be lifted over the carpet. 																		
The oven control beeps and displays an error code.	<p>You have a function error code.</p> <table border="1" data-bbox="539 1512 858 1792"> <thead> <tr> <th>CODE</th> <th>CAUSE</th> </tr> </thead> <tbody> <tr> <td>E-21</td> <td>Oven sensor opened</td> </tr> <tr> <td>E-22</td> <td>Oven sensor shorted</td> </tr> <tr> <td>E-24</td> <td>Oven heating over</td> </tr> <tr> <td>E-2E</td> <td>Temp probe error</td> </tr> <tr> <td>E-0E</td> <td>Door locking error</td> </tr> <tr> <td>E-83</td> <td>Communication error</td> </tr> <tr> <td>-tE-</td> <td>Communication error (Touch)</td> </tr> <tr> <td>-dE-</td> <td>Divider error</td> </tr> </tbody> </table>	CODE	CAUSE	E-21	Oven sensor opened	E-22	Oven sensor shorted	E-24	Oven heating over	E-2E	Temp probe error	E-0E	Door locking error	E-83	Communication error	-tE-	Communication error (Touch)	-dE-	Divider error	<ul style="list-style-type: none"> Press Oven Off and 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.
CODE	CAUSE																			
E-21	Oven sensor opened																			
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The surface units will not maintain a rolling boil or will	You may be using inappropriate cookware.	<ul style="list-style-type: none"> Use pans which are flat and match the diameter of the surface unit selected. 																		

not cook fast enough.	In some areas, the power (voltage) may be low.	<ul style="list-style-type: none"> • Cover the pan with a lid until the desired heat is obtained.
The surface units will not turn on.	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	The cooktop controls are set improperly.	<ul style="list-style-type: none"> • Check to see the correct control is set for the surface unit you are using.
The surface unit stops glowing when changed to a lower setting.	This is normal. The unit is still on and hot.	
Areas of discoloration on the cooktop.	Food spillover was not cleaned.	<ul style="list-style-type: none"> • Refer to the section on care and cleaning of the glass cooktop on page 69.
	The surface is hot and the model features a light-colored cooktop.	<ul style="list-style-type: none"> • This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
The surface unit frequently cycles on and off.	This is normal.	<ul style="list-style-type: none"> • The element will cycle on and off to maintain the power setting.
The oven will not turn on.	The range is not completely plugged into the electrical outlet.	<ul style="list-style-type: none"> • Make sure the electrical plug is inserted into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	The oven controls have been set improperly.	<ul style="list-style-type: none"> • See the chapter on operating the oven.
	The oven is too hot.	<ul style="list-style-type: none"> • Allow the oven to cool.
The appliance will not turn on.	The appliance is not completely plugged into	<ul style="list-style-type: none"> • Make sure the power cord is plugged into a live, properly

	the electrical outlet or a fuse in your home may be blown or the circuit breaker tripped.	grounded outlet. Check the fuse and circuit breakers.
	Incomplete service wiring.	• Call for service.
	Power outage.	• Check to see if the house lights will turn on. If required, call your local electric company for service.
The oven light will not turn on.	The light bulb is loose or defective.	• Tighten or replace the bulb.
	The switch operating light is broken.	• Call for service.
Oven smokes excessively during broiling.	The control has not been set properly.	• Refer to the section on setting oven controls. • Make sure the oven door is opened to the broil stop position.
	The meat has been placed too close to the element.	• Reposition the rack to provide proper clearance between the meat and the element. Preheat the broil element for searing.
	The meat has not been properly prepared.	• Remove the excess fat from the meat. Cut away fatty edges that may curl, leaving the lean intact.
	Grease has built up on oven surfaces.	• Regular cleaning is necessary when broiling frequently.
Food does not bake or roast properly.	The oven controls have not been set correctly.	• See the chapter on operating the oven.
	The oven rack has been positioned incorrectly or is not level.	• See the section on using the oven racks on page 41.

	Incorrect cookware or cookware of improper size is being used.	
	The oven sensor needs to be adjusted.	<ul style="list-style-type: none"> • See the section on adjusting the thermostat on page 58.
Food does not broil properly.	The oven controls have been set incorrectly.	<ul style="list-style-type: none"> • Press BROIL.
	The rack has not been properly positioned.	<ul style="list-style-type: none"> • See the broiling recommendation guide on page 53.
	Cookware not suited for broiling.	<ul style="list-style-type: none"> • Use suitable cookware.
	In some areas the power (voltage) may be low.	<ul style="list-style-type: none"> • Preheat the broil element for 10 minutes. • See the broiling recommendation guide on page 53.
The oven temperature is too hot or too cold.	The oven sensor needs to be adjusted.	<ul style="list-style-type: none"> • See the section on adjusting the thermostat on page 58.
Scratches or abrasions on cooktop surface.	The cooktop is being cleaned improperly.	<ul style="list-style-type: none"> • Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.
	Cookware with rough bottoms was used on the cooktop or there were coarse particles (eg. salt or sand) present between the cookware and the surface of the cooktop.	<ul style="list-style-type: none"> • To avoid scratches, use the recommended cleaning procedures. Make sure cookware bottoms are clean before use, and use cookware with smooth bottoms.
	Cookware has been slid across the cooktop surface.	

Brown streaks or specks.	Boilovers have been cooked onto the surface.	<ul style="list-style-type: none"> • Use the blade scraper to remove soil. • See the section on care and cleaning of the glass cooktop on page 69.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food have been left on the surface of the cooktop.	<ul style="list-style-type: none"> • Remove using a ceramic-glass cooktop cleaning cream. • Use cookware with clean, dry bottoms.
The oven will not self-clean.	The oven temperature is too high to set a self-clean operation.	<ul style="list-style-type: none"> • Allow the range to cool and reset the controls.
	The oven controls have been set incorrectly.	<ul style="list-style-type: none"> • See the section on self-cleaning on page 64.
	A self-cleaning cycle cannot be started if the oven lockout feature has been activated or if a radiant surface element is on.	
"Crackling" or "popping" sound.	This is the sound of the metal heating and cooling during both the cooking and cleaning functions.	<ul style="list-style-type: none"> • This is normal.
Excessive smoking during a selfcleaning cycle.	There is excessive soiling in the oven.	<ul style="list-style-type: none"> • Press Oven Off. Open the windows to rid the room of smoke. Wait until the self-cleaning cycle is cancelled. Wipe up the excessive soil and reset the oven for self-cleaning.
The oven door will not open after a self-cleaning cycle.	The oven is too hot.	<ul style="list-style-type: none"> • Allow the oven to cool.
Oven not clean after a self-cleaning cycle.	The oven controls were not set correctly.	<ul style="list-style-type: none"> • See the section on self-cleaning on page 64.

	The oven was heavily soiled.	<ul style="list-style-type: none"> Wipe up heavy spillovers before starting the self-cleaning cycle. Heavily soiled ovens may need to be self-cleaned again or for a longer period of time.
Steam from the vent.	When using the convection feature, it is normal to see steam coming out of the oven vent.	<ul style="list-style-type: none"> This is normal.
	As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	
Burning or oily odor emitting from the vent.	This is normal in a new oven and will disappear in time.	<ul style="list-style-type: none"> To speed the process, set a self-cleaning cycle for a minimum of 3 hours. See the section on self-cleaning on page 64.
Strong odor.	An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.	<ul style="list-style-type: none"> This is temporary.
Fan noise.	A convection fan may automatically turn on and off.	<ul style="list-style-type: none"> This is normal.
Oven racks are difficult to slide.	The shiny, silver-colored racks were cleaned in a self-cleaning cycle.	<ul style="list-style-type: none"> Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.
Display goes blank.	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker.

Display flashes.	There was a power failure.	<ul style="list-style-type: none"> • Reset the clock.
Drawer does not slide smoothly or drags.	The drawer is out of alignment.	<ul style="list-style-type: none"> • Fully extend the drawer and push it all the way in. See the page 72.
	The drawer is over-loaded or the load is unbalanced.	<ul style="list-style-type: none"> • Reduce weight. Redistribute drawer contents.
Warming drawer will not work.	A fuse in your home may be blown or circuit breaker tripped.	<ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	The controls are not set correctly.	<ul style="list-style-type: none"> • See the chapter on using the warming drawer on page 63.
Excessive condensation in the drawer.	There is liquid present in the drawer.	<ul style="list-style-type: none"> • Remove the liquid.
	Uncovered foods.	<ul style="list-style-type: none"> • Cover food with a lid.
	The temperature is set too high.	<ul style="list-style-type: none"> • Adjust the temperature to a lower setting.
Food dries out in the warming drawer.	Moisture is escaping.	<ul style="list-style-type: none"> • Cover food with a lid.
	The drawer is not fully closed.	<ul style="list-style-type: none"> • Push the drawer in until the latch engages.

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.