

Important safety instructions

Surface Burner Warnings

- The burner spreader can be blocked by food or dust.
- Clean the spreader if it appears blocked. If you clean the spreader with water, assemble it only after it is completely dry. If the spreader is wet, it might prevent the burners from igniting.
- Do not pour water on the cooktop for cleaning. It can get inside the range and cause the parts inside to rust.
- Only ignite the cooktop burners with the burner caps in place. If the burner caps are not in place, you can damage the controls or cause an unintended large or dangerous flame.

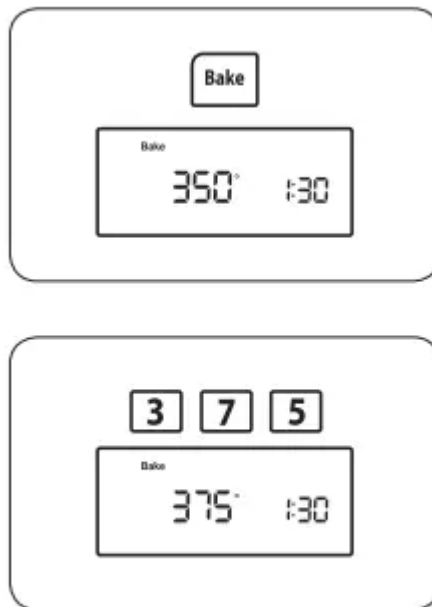
If you smell gas:

- Close the valve and do not use the range.
- DO NOT light a match, candle, or cigarette.
- DO NOT turn on any gas or electric appliances.
- DO NOT touch any electrical switches or plug a power cord into an outlet.
- DO NOT use any phone in your building.
- Clear the room, building, or area of all occupants.
- Immediately call your gas supplier from a neighbor's phone.
- Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

SELF-CLEANING OVEN WARNINGS

1. Follow basic precautions when installing and using this range to reduce the risk of fire, electrical shock, injury, or death to persons, including:
2. Do not leave children unattended near the range during a self-cleaning cycle. The outside surfaces of the range get hot enough to burn if touched.
3. Stand away from the range when opening the oven door after a self-cleaning cycle. The oven will be VERY HOT and the escaping hot air and steam can cause burns.

Introducing your new range



- Lighting a gas surface burner
- Make sure all surface burners are positioned and assembled properly.
- Push in and turn the control knob to the
- LITE position. You will hear a “clicking” sound indicating the electronic ignition system is working properly.
- After the surface burner lights, turn the control knob to adjust the power setting of the surface burner and turn off the electronic ignition system.

NOTE

1. We highly recommend using the left rear side burner for simmering tomato sauce and right rear side burner for melting chocolate.
2. Manually lighting a gas surface burner
3. If a power failure occurs, the surface burners can still be lit manually.

NOTE

- Use extreme caution when manually lighting a surface burner.
- Hold a long gas grill lighter to the surface burner you want to light.
- Push in and turn the control knob for that burner to the LITE position.
- After the burner has lit, set the control knob and the burner to the desired setting.
- Flame size selection

WARNING

- Flames larger than the bottom of the cookware will not result in faster heating, but could result in a fire hazard and/or personal injury.
- The flames on the burners should always stay under the cookware. The flames should never extend beyond the bottom surface and/or up the sides of the cookware.
- Always watch the flames when adjusting the heat setting with the control knob(s).
- The flames should always match the size of the cookware being used.
- Gas surface burners and control knobs

CENTER

- Your gas range cooktop has five gas burners. All sealed cooktop burners use an open-port design which provides easy assembly and accurate and dependable operation. The different burner sizes ensure you have the proper heat source for the desired cooking job.
- The right rear side burner provides precise cooking performance for delicate foods and foods that require low heat for long cooking times. The right rear side burner lets you use the LO setting for a very low simmer setting.
- The left rear side and center round burners are general-purpose burners that can be used for most cooking. The HI to LO settings provide a wide range of cooking temperatures to meet your cooking needs.

Cookware usage

- Using the correct cookware can prevent many problems, such as uneven cooking or extended cooking times.
- Using the proper pans will reduce cooking times and cook food more evenly. Look for the following pan characteristics:
- Flat bottom and straight sides.

Tight-fitting lid.

- Weight of handle does not tilt pan.
- Pan is well-balanced.
- Pan size matches the amount of food being prepared and the size of the surface burner.
- Made of material that conducts heat well.
- The pot/pan diameter matches the surface burner flame diameter.
- What your cookware is made of determines how evenly and quickly heat is transferred from the surface burner to the pan bottom.

ALUMINUM:

- Excellent heat conductor. Some types of food will cause the aluminum to darken. (Anodized aluminum cookware resists staining and pitting.)

COPPER:

- Excellent heat conductor, but discolors easily.

STAINLESS STEEL:

- Slow heat conductor with uneven cooking results. Is durable, easy to clean, and resists staining.

CAST-IRON:

- A poor conductor, but retains heat very well. Cooks evenly once cooking temperature is reached.

ENAMELWARE:

- Heating characteristics will vary depending on base material.

GLASS:

- Slow heat conductor. Glass cookware is designed for two usages—top-of-range cooking or oven use. Only use cookware where it is designated to be used.

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 placed over any other burners and no other center stovetop grates should be used with this range.
- Wok grate (NX58H5650W* Only)
- Woks are often used for stir frying, pan frying, deep frying, and poaching.
- The wok grate provided can support a 12-14" pan or wok.

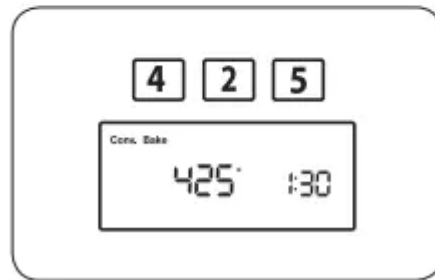
How to use wok grate

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

Using the griddle

- The non-fixed coated griddle provides an extra-large cooking surface for meats, 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 below.



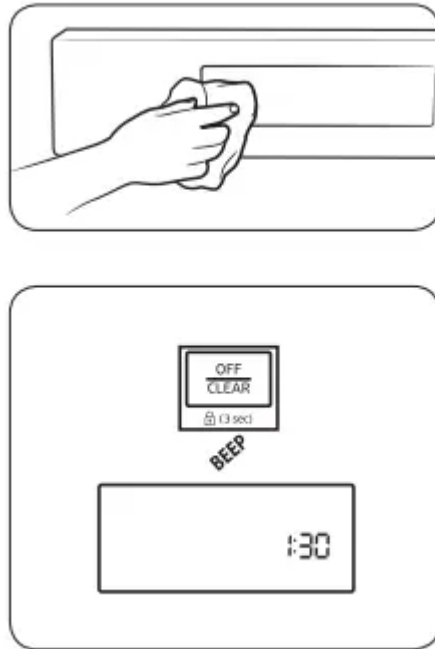
Operating the oven

Food		Minutes Per Pound	Oven Temperature	Internal Temperature	
Beef	Rib Roast (3 to 5 lb)	Medium	28-33	350 °F (177 °C)	160 °F (71 °C)
		Well Done	30-38	350 °F (177 °C)	170 °F (77 °C)
	Tenderloin Roast (2 to 3 lb)	Medium	35-45	350 °F (177 °C)	160 °F (71 °C)
		Well Done	45-55	350 °F (177 °C)	170 °F (77 °C)
Pork	Roast (Bone-in or Boneless) (3 to 5 lb)		22-28	350 °F (177 °C)	170 °F (77 °C)
	Chops (0.5- to 1" thick)	2 chops	30-40 total	350 °F (177 °C)	170 °F (77 °C)
		4 chops	40-50 total	350 °F (177 °C)	170 °F (77 °C)
		6 chops	45-55 total	350 °F (177 °C)	170 °F (77 °C)

Setting the clock

- The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The clock can be adjusted to show a 12-hour or 24-hour display. The 12-hour display is the default setting.
- The time of day cannot be changed during a timed cooking, delayed start, selfcleaning, or Sabbath function operation.

How to set the clock



Press the Clock pad.

- Enter the current time in hours and minutes using the number pads (e.g., 1,
- The display will show the time of day, and the Start indicator will blink.

Setting the timer on/off

1. The timer counts down time remaining and beeps when the set time has elapsed.
2. It does not start or stop cooking functions. You can use the kitchen timer at the same time as any other range functions and set it for any amount of time between minute and 9 hours and 99 minutes.

How to set the timer

- Press the Timer On/Off pad once for hours/minutes and twice for seconds.
- Press the pad three times to turn off the kitchen timer or cancel it before it starts to run.
- The display will show Timer, and hr --min will blink in the display. (Hr and min characters are not displayed on the NX58H5600S* or NX58J5600S.)

- Press the number pads to enter the amount of time you want in minutes, hours and minutes, or seconds e.g., 1, 5).
- The set time will show in the display.
- Press the Timer On/Off pad to start the timer. The display will show the remaining time. When time has elapsed, the oven will beep and the display will show End until you press the Timer On/Off pad.
- After the pad is pressed, the display will go back to showing the time of day. You can cancel the timer at any time by pressing the Timer On/Off pad.

To remove an oven rack:

1. Pull the rack straight out until it stops.
2. Lift the front of the oven rack, and then pull to remove it from the oven.
3. To replace an oven rack:
4. Place the back edge of the rack on the desired rack supports.
5. Lift the front of the rack, and then slide it into the oven.

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, you can pull the entire Gliding Rack out of the oven.

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 towards you to remove.

Oven vent

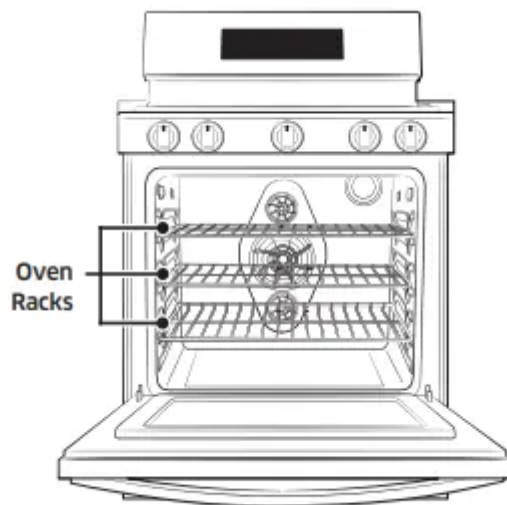
- The oven vent is located under the oven control panel. Do not block or place items in front of the oven vent. Proper air circulation prevents oven burner combustion problems and ensures good cooking results.
- Since the vent and area around the vent can become hot, use care when placing items near the oven vent. Hot steam could heat or melt items placed in front of the oven vent.

Oven light

- The oven has a light that is located on the rear oven wall in the upper right-rear corner. The light can be turned on or off by touching the Oven Light pad on the oven control panel. The oven light allows you to check cooking progress without opening the oven door. Always use a 40-watt appliance bulb when replacing the oven light.
- See page 66 for light-changing instructions.

How to set the oven temperature

- Position the oven rack in the desired location.
- Press the Bake pad. The oven will beep every time a pad is pressed.
- The default temperature, 350°, and the
- Start indicator will blink on the display.
- If the default temperature is the desired cooking temperature, skip to step 4.
- Press the number pads to enter the desired cooking temperature (for example, 3, 7, 5).
- The selected cooking temperature and the Start indicator will blink on the display



- Press the START/SET pad.
- The oven will automatically light and start preheating. The display will show a blinking “•”, along with 150°, Bake, and the bake element icon, until the oven reaches 150°. Then, the display will just show the actual oven temperature.
- When the oven reaches the desired baking temperature, it will beep 6 times.
- Place the food in the oven, and then close the oven door. Preheating is very important for good baking results.
- When baking is complete, remove the item(s) from the oven, close the oven door, and then press the OFF/CLEAR pad.
- The oven will shut off, and the display will show the time of day.

Convection baking and roasting

- The Convection Bake function lets you program the oven to bake at any temperature between 150 °F (66 °C) and
- F (288 °C). The Convection Roast function lets you program the oven to roast at any temperature between 150 °F (66 °C) and 550 °F (288 °C). The convection fan in the back of the oven cavity circulates the hot air evenly throughout the oven cavity.

- As a result, foods are evenly cooked and browned in less time than with regular heat.

Convection baking

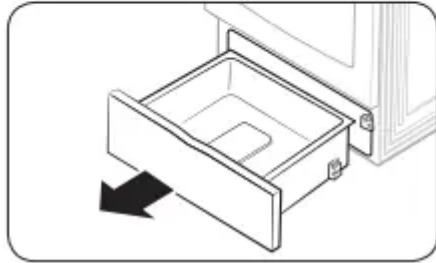
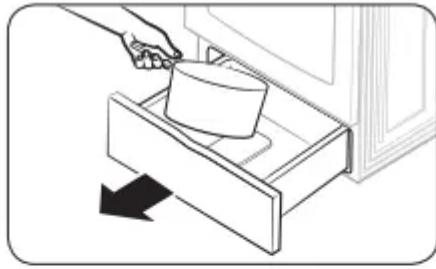
1. Ideal for foods being cooked on multiple racks.
2. Good for large quantities of baked foods.
3. Provides good results with cookies, biscuits, brownies, cupcakes, cream puffs, sweet rolls, angel food cake, and bread.
4. Cookies have best cooking results when cooked on flat cookie sheets.
5. When convection baking on a single rack, place the oven rack in position or 4.
6. When convection baking on multiple racks, place the oven racks in position and 5.

Convection roasting

- Good for larger tender cuts of meat, uncovered.
- Place a broil pan and grid under the meat or poultry during convection roast for best results. The pan catches grease spills and the grid prevents grease spatters.
- Meat and poultry are browned on all sides as if they were cooked on a rotisserie.
- Heated air will be circulated over, under, and around the food being roasted. The heated air seals in juices quickly for a moist and tender interior while creating a rich, golden-brown exterior.
- See the Convection roasting guide on page 40 for recommended cooking times and temperatures

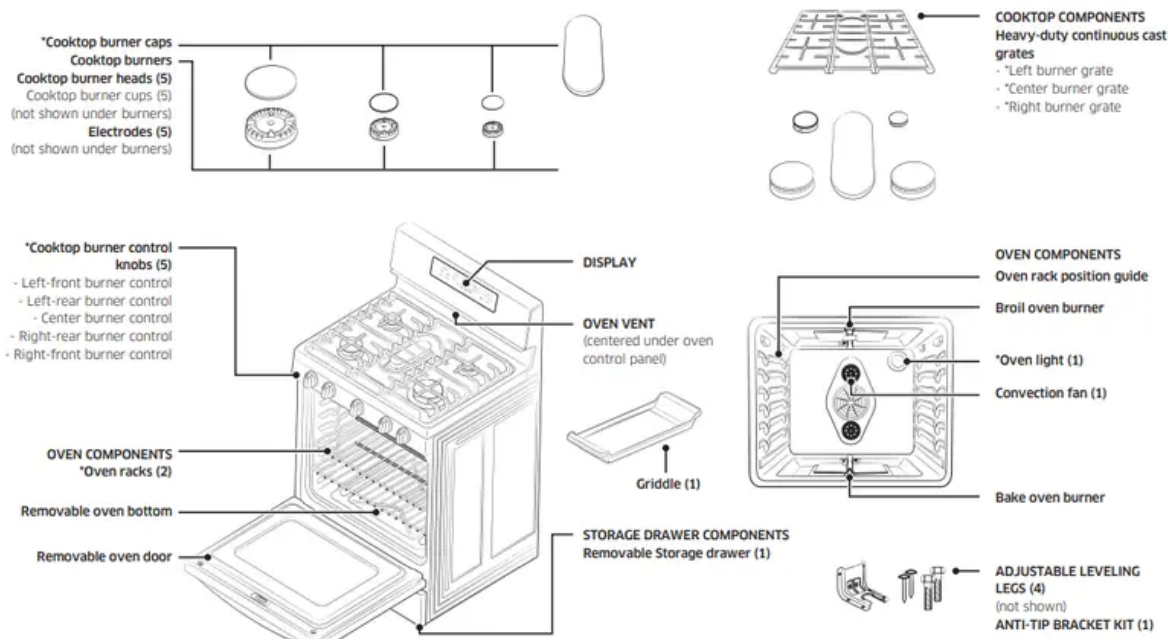
How to set the oven for convection baking or roasting

- Position the oven rack in the desired location.
- Press the Convection Bake () or Convection Roast () pad. The oven will beep every time a pad is pressed.
- The default temperature, 350°, will blink on the display. If the default temperature is the desired cooking temperature, skip to step 4.
- Press the number pads to enter the desired cooking temperature (for example, 4, 2, 5).
- The selected cooking temperature will blink on the display.
- Press the START/SET pad.



- The oven will automatically light and start preheating. The display will show a blinking “•”, along with 150°, Conv.
- Bake (), and the convection bake element and fan icons, until the oven reaches 150°. Then, the display will just show the actual oven temperature.
- When the oven reaches the desired baking or roasting temperature, it will beep 6 times.
- Place the food in the oven, and then close the oven door.
- Preheating is very important for good baking results. All roasting should be done on a broil pan and grid.
- When baking or roasting is complete, remove the item(s) from the oven, close the oven door, and press the OFF/CLEAR pad.
- The oven will shut off, and the display will show the time of day.

Convection roasting guide



Delay timed cooking

- The Delay Start function lets you use the kitchen timer to automatically start and stop another cooking program (Bake, Convection Bake, or Convection Roast). Delay
- Start can be set before other cooking operations by up to 12 hours. The clock must be set to the correct time of day for Delay Start to work properly.

CAUTION

- Use caution when using the Cooking Time or Delay Start functions. These functions are best used when cooking cured or frozen meats and most fruits and vegetables.
- Foods that can easily spoil, like milk, eggs, fish, poultry, and meats, 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. Eating spoiled food can result in sickness from food poisoning

Using the warming drawer

About the warming drawer (Model NX58H5650W* Only)

1. The Warming Drawer lets you keep hot, cooked foods warm. Always start with hot food. Do not use the warming drawer to heat or reheat cold food.
2. Allow approximately 25 minutes for the warming drawer to preheat.

CAUTION

- Do not use plastic containers or plastic wrap in the warming drawer. The plastic will melt upon direct contact with the drawer. Melted plastic may not be removable and is not covered under the warranty.
- Do not line the warming drawer with aluminum foil. Foil is an excellent heat insulator and will trap heat beneath it. This will upset 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 or aluminum foil. When warming pastries or breads, vent the cover 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.
- The warming drawer cannot be used during a self-cleaning cycle.
- The warming drawer will shut off automatically after 3 hours.

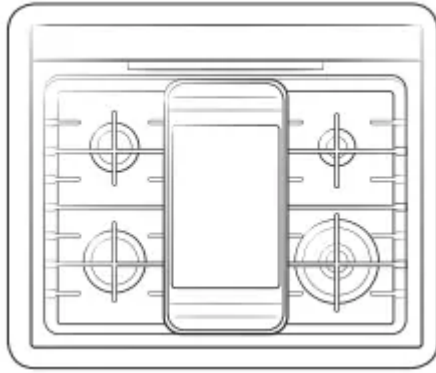
Turning the warming drawer on or off

- Press the Warming Drawer pad once for low warming temperature, twice for medium warming temperature, three times for high warming temperature, or four times to shut off the warming drawer.
- Warming Drawer and the selected temperature light will show on the display, and the warming drawer will start to heat.
- To shut off the warming drawer, press the Warming Drawer pad until the drawer shuts off.

Maintaining your appliance

Oven control panel

- To lock the oven controls and the oven door, press and hold the OFF/CLEAR pad for 3 seconds. This prevents accidental oven operation and appliance tipping.
- The oven will beep and the display will show Loc, the time of day, and the Lock icon.
- Clean spatters with a damp cloth, glass cleaner, or warm, soapy water.
- To unlock the controls and the door, press and hold the OFF/CLEAR pad for seconds.
- To unlock just the controls, hold the door slightly open while pressing and holding the OFF/CLEAR pad for 3 seconds.
- The oven will beep, and Loc and the
- Lock icon will disappear from the display. Close the oven door, if you are holding it open.



- If the racks are left in the oven during a self-cleaning cycle, their color will turn slightly blue and the finish will be dull. After the self-cleaning cycle is complete and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of oil.
- This will help the racks glide more easily into their tracks.
- Gliding racks may be cleaned by hand with an abrasive cleaner or steel wool.
- During cleaning, be careful not to allow water or cleaner to enter the slides on the sides of rack.

NOTE

- Do not clean in a dishwasher.
- If the rack becomes hard to remove or replace, lightly wipe the oven rack guides with cooking oil. Do not wipe cooking oil on the slides.
- If the rack becomes difficult to slide, the rack may need to be lubricated using
- Graphite Lubrication.

NOTE

1. To order Graphite Lubrication, call our customer center at
2. SAMSUNG (726-7864) or visit our homepage www.samsung.com/us/support, www.samsung.com/ca/support (English) or, www.samsung.com/ca_fr/support (French)) and reference DG81-01629A.
3. If you want to buy directly, visit our on-line parts distributor at <http://www.samsungparts.com/Default.aspx>.

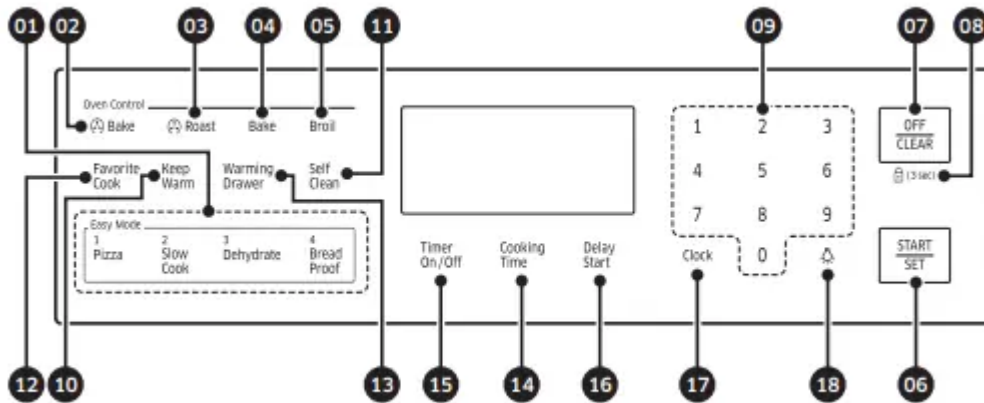
To lubricate the slides

- Remove the rack from the oven. See removing the gliding rack in the Using the gliding rack section.
- Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy cleanup.

- If there is debris in the slide tracks, wipe it away using a paper towel. (Any graphite lubricant wiped away must be replaced - See steps 4 through 7.)

Oven racks

- To keep racks shiny and looking like new, remove racks from the oven and clean by hand in hot, soapy water with a plastic or soap-filled scouring pad.



CAUTION

- Do not leave the oven racks in the oven during a self-cleaning cycle. The extreme heat in the self-cleaning cycle will permanently discolor the oven racks and make them difficult to slide
- If racks become difficult to slide, rub the side rails with wax paper or a cloth containing a small amount of cooking oil. This will help the racks slide more easily in the tracks.

Surface burner controls

- Make sure all surface burner knobs are in the OFF position.
- Pull the control knobs straight off the surface burner control valve stems.

CAUTION

- Do not clean the control knobs in a dishwasher. They are not dishwasher-safe.
- Clean the control knobs in warm, soapy water. Rinse and completely dry all surfaces (including back and stem hole).

WARNING

- Do not use spray cleaners on the surface burner control panel. Spray entering the valve holes could contact electrical components resulting in death, personal injury, or product damage.
- Clean stainless steel surfaces with stainless steel cleaner on a damp, soft cloth. See page 59.

Oven door

1. Do not allow moisture to enter the door or contact the door gasket during cleaning. Moisture entering the door assembly and or getting on the door gasket will damage the gasket.
2. Do not move or clean gasket. Handclean gray areas.
3. The oven door has multiple surfaces that require different cleaning techniques.
4. The gasket on the inside surface of the oven door should never be cleaned or moved to clean other surfaces. The gasket is made of woven material which is essential for a good heat seal.
5. The inside door surface outside of the gasket should be cleaned by hand with hot, soapy water and a soapy plastic scouring pad. Rinse and dry thoroughly with a clean, soft cloth. Do not get the gasket wet or allow moisture to get inside the door assembly.
6. The inside door surface inside of the gasket and the inside door glass are cleaned during the oven's self-cleaning cycle.
7. The outside door surface is stainless steel and should be cleaned using the instructions on page 59.
8. The outside glass surface can be cleaned with glass cleaner or warm, soapy wat

Cooktop surface

1. The cooktop surface is a porcelain-enamel surface. To prevent this surface from becoming dull, wipe up and clean spills as they happen.
2. Foods with a lot of acid (tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content can cause dull spots if allowed to set.

WARNING

1. Do not use a steel-wool pad or abrasive cleaners on porcelain-enamel surfaces.
2. Abrasive pads and cleaners will scratch and damage the surface.
3. Changing the oven light
4. The oven light is a standard 40-watt appliance bulb. It will automatically come on when the oven door is opened. It can also be turned on and off when the oven door is closed by pressing the Oven Light pad on the oven control panel.

NOTE

1. The oven light will not work during a self-cleaning cycle.

WARNING

- Disconnect electrical power to the range before replacing the oven light. This will prevent any personal injury due to electric shock.
- Oven light cover and bulb

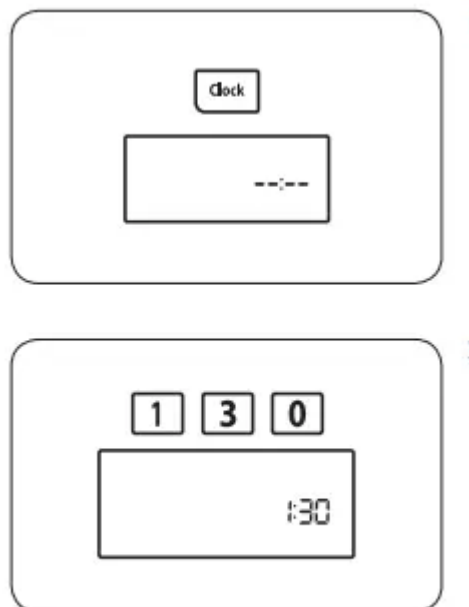
- Make sure the oven and the light bulb are cool.
- Open the oven door.

NOTE

1. If the oven racks are in the way, they can be repositioned or removed before you change the oven light.
2. Turn the glass light cover in the rear upper-right corner counterclockwise to remove it.
3. Turn the bulb counterclockwise to remove it from its socket.
4. Replace the bulb with a new 40-watt appliance bulb. Turn the bulb clockwise until it is seated securely in the socket.
5. Replace the glass light cover by turning it clockwise until it is seated securely.
6. Close the oven door and reconnect the electrical power to the range.

To remove the storage drawer

- Pull out the drawer and remove any stored content.
- While supporting the drawer, pull it out until the top of the drawer sides come out of the two nylon drawer guides.
- Then, lift to remove the drawer.
- Clean the drawer in warm, soapy water.
- Rinse and dry thoroughly.



How to set the oven for self-cleaning

- Make sure the oven door is completely closed.
- Press the Self Clean pad on the oven control panel.

- Press the pad once for a 2-hour cleaning cycle, twice for a 3-hour cleaning cycle, or three times for a 4-hour cleaning cycle.
- Pressing the pad a fourth time will reselect the 2-hour default time.
- The display will show Clean, and the
- Start indicator will blink under the selected cleaning cycle time.
- Press the START/SET pad to start the cycle.
- The display will show Clean and the selected cleaning cycle time, and the
- Lock icon will blink until the door is locked. Then the Lock icon will stay on until the cycle is over and the oven temperature is below 350 °F (177 °C).
- The oven temperature will rise and hold the preset self-clean temperature for the duration of the selected cleaning cycle.
- The display will count down the cleaning cycle in minutes and hours.
- When the time elapses, the oven will turn off and beep 6 times. End will show in the display and the Lock icon will blink. When the oven temperature falls below 350 °F (177 °C), the door unlocks and the Lock icon turns off.
- Press the OFF/CLEAR pad.
- The display will go back to showing the time of day.

Troubleshooting

You smell gas

There is a gas leak. The surface burner knob is not in the 'off' position, yet the burner itself is not ignited.

- 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

The range is not level.

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

The oven control beeps and displays an error code.

- You have a function error code. See the Troubleshooting and information codes chart on page 79.
- Press the OFF/CLEAR pad 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. All burners do not light. The power cord is not plugged into the electrical outlet. Make sure the el

All burners do not light.

- The power cord is not plugged into the electrical outlet.
- A fuse in your home may be blown or the circuit breaker tripped.
- The gas supply is not properly connected or turned on.
 - Make sure the electrical plug is plugged into a live, properly grounded outlet.
 - Replace the fuse or reset the circuit breaker.
 - See the Installation Instructions that came with your range

Surface burners do not light.

- The control knob is not set properly.
- The burner caps are not in place. The burner base is misaligned
 - Push in the control knob and turn it to the LITE position. Clean the electrodes. Put the burner cap on the burner head. Align the burner base.
 - Clean the electrodes. Put the burner cap on the burner head. Align the burner base.

Surface burner clicks during operation.

- 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.

The burners do not burn evenly.

- Surface burner components and caps are not assembled correctly and level
- Surface burners are dirty.
 - Clean surface burner components. (See pages 63 and 64.)

Surface burners light but oven burners do not light.

- The oven door lock is turned on.

- Gas Pressure Regulator shut off switch is in the 'off position.
 - 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.
 - Call a qualified service technician.

Display goes blank.

- 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.

Very large or yellow oven burner flames.

- The oven burner air adjustment shutters need to be adjusted.
- Gas supply is not properly connected or turned on.
 - Call for a qualified service technician.
 - See the Installation Instructions that came with your range.

Food does not bake or roast properly in the oven.

- Wrong cooking mode is selected
- The oven racks have not been positioned properly for the foods being cooked.
- Incorrect cookware or cookware of improper size being used.
- Oven thermostat needs adjustment.
- There is aluminum foil on racks and/or oven bottom
- Clock or timers not set correctly.

Oven burner will not shut off.

- The oven door lock is turned on.
- The Sabbath function has been activated.
 - 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.
 - 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 OFF/CLEAR pad. To cancel the Sabbath function and reactivate the controls and signals, press and hold the SABBATH pad for 3 seconds.

Oven light (lamp) will not turn on.

- The oven door lock is turned on.



- The Sabbath function has been activated.
 - 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.
 - 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 SABBATH pad for 3 seconds

Greasy buildup on oven surfaces..

- Meat or food was not properly prepared before broiling.
- Improperly positioned top oven rack.
- Controls are not being set properly.
- Greasy buildup on oven surfaces.
 - Cut away excess fat and/or fatty edges that may curl
 - See Broiling guide on page 46.
 - Regular cleaning is necessary when broiling frequently.

Oven will not self-clean.

- The oven door lock is turned on.
- The warming drawer is being used.
- The oven is too hot.
- The self-cleaning oven controls are not properly set.
 - 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
 - Self-clean will not operate when the warming drawer is on.
 - 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
 - Reset the self-cleaning oven controls. (See pages 71 and 72.)

Excessive smoking during a selfcleaning cycle.

- This is the first time the oven has been cleaned
- This is normal. The oven will always smoke more the first time it is cleaned. Wipe up all excessive soiling before starting the selfcleaning cycle.
- If smoke persists, press the OFF/CLEAR pad. Open the windows to clear the smoke from the room. After the oven has cooled and unlocked, wipe up excessive soil and reset the oven for self-cleaning.

Oven door will not open after a self-cleaning cycle.

- The oven door will stay locked until the oven temperature drops below 350 °F.

Oven not clean after a selfcleaning cycle.

1. A fine dust or ash is normal.
2. This can be wiped clean with a damp cloth. Set the self-cleaning cycle for a longer cleaning time. The cycle was not long enough to burn off the dirt buildup.
3. Extremely dirty ovens require hand-cleaning of excessive spillovers and food buildup before starting a self-cleaning cycle. Multiple self-cleaning cycles may be necessary to completely clean the oven.

Steam or smoke coming from under the control panel.

- The oven vent is located there. More steam is visible when using the convection functions or when baking or roasting multiple items at the same time

Oven racks are difficult to slide.

- Apply a small amount of vegetable oil to a paper towel and wipe edges of the oven racks with the paper towel. Racks become dull and hard to slide when they are left in the oven during a self-clean cycle.

Convection fan is not working.

- The fan starts automatically when the oven meets the preheat temperature.

Excessive condensation in the warming drawer (Model NX58H5650W*).

- The temperature setting is too high.
- The foods being warmed are not covered with a lid or aluminum foil.
- You are trying to warm liquids.
 - Cover foods with a lid or aluminum foil.
 - Liquid should not be warmed in the drawer. Remove liquids

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.