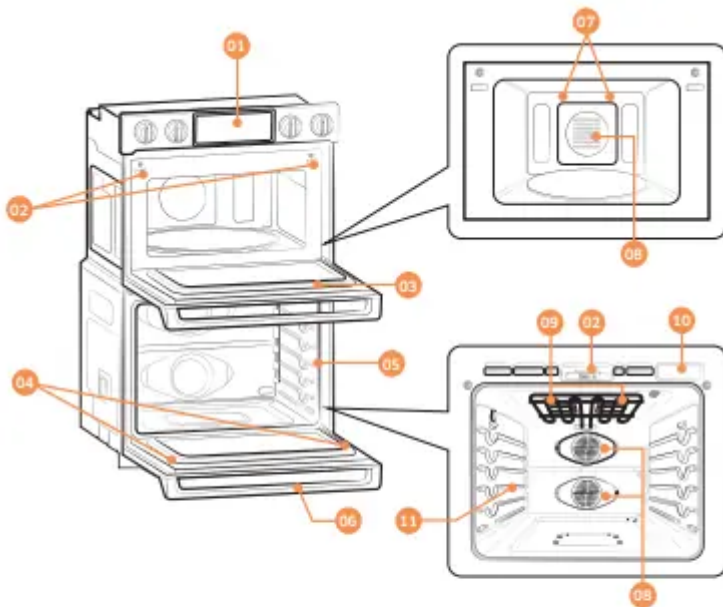


Introducing your new oven

Overview



- | | | |
|--------------------|-------------------|-------------------|
| 01 Control panel | 02 Door latch | 03 MWO door |
| 04 Door LED light | 05 Oven gasket | 06 Oven door |
| 07 LED lamp | 08 Convection fan | 09 Halogen lamp * |
| 10 Water reservoir | 11 Shelf position | |

What's included with your oven

This oven ships with different kinds of accessories that help you cook what you want

Accessories for oven



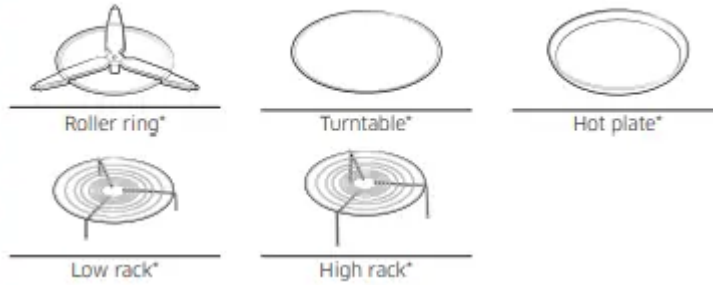
Wire racks Use these racks in the lower oven when baking and broiling.

Gliding rack The fully extendable Gliding Rack makes food preparation easier, especially when you are preparing heavier dishes.

Divider Use the Divider to divide the lower oven into two cavities so you can cook two different items at the same time.

Temp probe The Temp probe lets you cook meat to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not.

Accessories for microwave



Roller ring Put in the center of the base. It supports the turntable.

Turntable Put on the roller ring with the center fitting of the coupler. It serves as a cooking base.

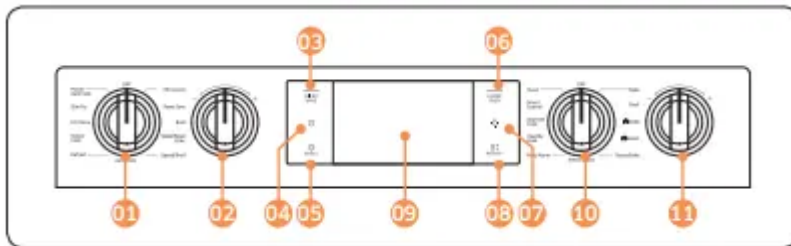
Racks Use one of these racks as appropriate to cook two dishes simultaneously. A smaller dish on the turntable, and the other on the selected rack. You can use these racks with Broil or Convection function.

NOTE Do not use wire racks with Microwave mode except where specifically noted in this manual.

Hot plate Put on the turntable. Use this to brown food, or to keep pastries or pizza crisp.

Basic operations

Control panel




01 Upper Mode Knob: Use to select the mode of the upper Microwave Oven.

02 Temperature Knob: Use to set the temperature for the upper Microwave oven.

03 Microwave: Use to display the upper Microwave oven mode screen on the display. Touching here does not turn the oven on or off. It only displays its current status.

04 Timer  : Use to display the set Timer screen.

05 Settings and Control Lockout  (3sec) : Use to display the Setting screen. If you touch and hold this key for 3 seconds, all oven functions will be disabled.

06 Lower Oven: Use to display the lower oven mode screen on the display. Touching here does not turn the oven on or off. It only displays its current status.

07 Lamp : Use to turn the oven light on or off.

08 Reservoir : Touch to open the water reservoir.

09 Display: Swipe to navigate through the menus and tap to select a desired setting.

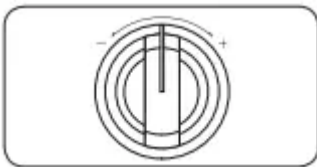
10 Lower Mode Knob: Use to select the mode of the lower Oven.

11 Temperature Knob: Use to set the temperature for the lower oven

Setting the temperature

This oven provides two methods to set the temperature.

Temperature knob



- Use the Temperature Knob on the left or right side of the control panel to set the temperature for the upper Microwave oven and the lower oven respectively. For the upper oven, you can use this knob in Power Convection and Speed Power Convection features. For the lower oven, you can use this knob in Bake, Convection Bake, Convection Roast, Steam Bake and Steam Roast features.
- Turn the appropriate knob clockwise (+) or counterclockwise (-) and then release. The temperature will rise or fall by 5 °F.
- To change the temperature quickly by more than 5 °F, turn and hold the knob at the + or - position.

Numeric pad


- Tap the temperature area to display the numeric pad.
- Tap the numbers in the numeric pad to set the temperature.
- Tap OK.

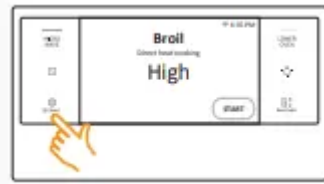


Control lockout

Control Lockout lets you lock the buttons on the touch pad so they cannot be activated accidentally. Control Lock locks only the lower oven door so it cannot be opened. You can only activate Control Lockout when the oven is in standby mode.

How to activate the control lockout feature


1. Cancel or turn off all functions.
2. Touch Control Lockout  (3sec) for 3 seconds.



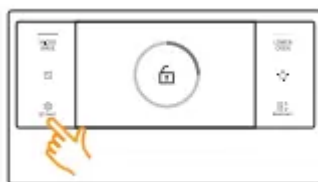
3. The display will change to the control lock screen and the control lock confirmation will appear at the bottom of the screen.



How to unlock the controls

Touch Control Lockout  (3sec) for 3 seconds. The control lock confirmation and the lock icon will disappear from the display.

NOTE It may take up to 10 seconds for the doors to unlock.



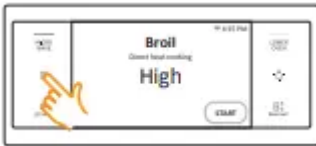
Kitchen timer

The kitchen timer serves as an extra timer that will beep when the set time has elapsed. It does not start or stop cooking functions. You can use the kitchen timer with any of the other oven functions. You can set 10 timers maximum simultaneously. Each timer will count down independently of all the other active timers.

How to set the timer

1. Touch Timer .

The display will change to the timer screen.



2. Tap + Add timer.

NOTE After you have performed Steps 1 to 5, you can return to Step 2 and set additional timers. You can also name timers so you can identify them separately.



3. Tap the numbers in the numeric pad to set the timer. (You can set the timer for any amount of time from 1 sec to 23 hr 59 min 59 sec).

4. Tap OK.



5. Tap START. When the set time has elapsed, the oven will beep and the display will show the Timer has finished.

- You can pause, reset, or delete the timer at any time by tapping the screen



How to change the timer name

You can change the timer name to identify what you are timing, for example, a chicken defrosting.

1. Tap the timer name area.

- The keyboard appears.

2. Enter the new timer name, and then tap OK.

- The display shows the changed timer name.



Minimum and maximum settings

Upper microwave oven

All the features listed in the table below have minimum and maximum time, temperatures, and power level settings. Turn the Upper Microwave oven mode knob to select the cooking mode. Set the temperature or microwave power level using the Upper Microwave oven knob or the numeric pad. See Setting the Temperature and Basic Baking and Broiling Instructions starting

Feature		Temp./ Power range	Default Temp./ Power	Max. time
Manual mode	Microwave	10-100%	100%	1 Hr. 30 min. The microwave energy enables food to be cooked or reheated without changing either the form or the color.
	Power Convection	100-450 °F (40-230 °C)	350 °F	2 Hr. Power Convection is similar to Convection mode. However, the heating elements generate stronger heat and distribute stronger air currents inside the oven. This is designed to cook food faster while keeping or improving the taste.
	Broil	-	-	1 Hr. 30 min. Use this for grilling food such as meat.

Feature		Temp./ Power range	Default Temp./ Power	Max. time
Manual mode	Speed Power Conv.	100-450 °F (40-230 °C) 10-70%	350 °F 30%	1 Hr. 30 min.
		The heating elements generate heat and the convection fan distributes the heat inside the oven, which is reinforced by microwave energy.		
Manual mode	Speed Broil	10-70%	30%	1 Hr. 30 min.
		The heating elements generate heat, which is reinforced by microwave energy.		
Auto mode	Auto Cook	For cooking beginners, the oven offers a total of 29 auto cooking programs.		
	Defrost	The oven offers 4 defrosting programs for your convenience.		
	Sensor Cook	The 16 Sensor Cooking features provide pre-programmed cooking times. You do not need to set either the cooking times or the power levels.		
	Fit Choice	The Fit Choice menu contains pre-set cooking programs for 26 different items. You do not need to set the cooking times or the power levels.		

Feature		Temp./ Power range	Default Temp./ Power	Max. time
Auto mode	Slim Fry	You don't need to set either the cooking time or power level. You can adjust the slim fry cook category as shown in this manual (see page 41). You will use less oil compared to frying with an oil fryer and feel much healthier as you reduce the use of oil.		
	Power Auto Cook	To accommodate first-time users of the Power Convection mode, the oven offers 15 auto programs.		

O = Available - = Not Available

Microwave oven (Upper Oven)

Setting the power level

- Tap the Power Level area.
- Flick the screen or tap the wheel picker to set the power level. If you tap the wheel picker, the numeric pad will appear.



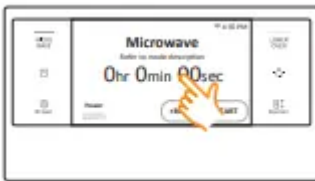
Timed cooking

In timed cooking mode, the oven turns on immediately and cooks for the length of time you select. At the end of the cooking time, the oven turns off automatically.

- You can use the timed cooking feature only with another cooking operation. (Microwave, Power Convection, Broil, Speed Power Convection, Speed Broil).

How to set the oven for timed cooking

1. Turn the upper Oven Mode knob to the cooking operation you want.
2. Tap Cook Time. The display will change to the cooking time screen.



3. Tap numbers in the numeric pad to set the cooking time.



4. Tap OK. The cooking time screen closes.



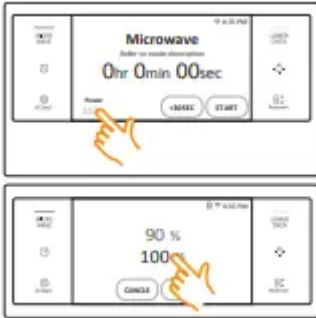
5. The cooking time is displayed in the Cook Time area on the screen.
6. Tap START to start cooking.
7. If you want to pause cooking, tap PAUSE. In PAUSE, you can cancel or continue cooking by tapping CANCEL COOKING or CONTINUE.



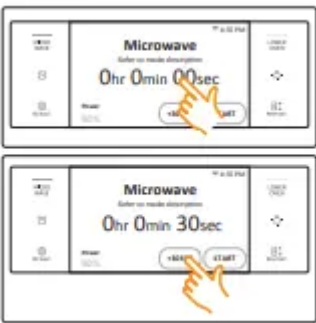
Microwave

Microwaves are high-frequency electromagnetic waves that can be used to cook or reheat food without changing either the form or color of the food

1. Put food in a microwave-safe container, and then place the container in the center of the turntable. Close the door.
2. Turn the Upper mode knob to select Microwave.
3. Tap Power Level, and then, flick the screen or tap the wheel picker to set the power level. If you tap the wheel picker, the numeric pad will appear.



4. Tap Cook Time, and then use the number pad to input a desired cook time. You can also use the +30SEC button to specify the cooking time



5. Tap START to start cooking.
6. If you want to pause cooking, tap PAUSE. In PAUSE, you can cancel or continue cooking by tapping CANCEL COOKING or CONTINUE



CAUTION

- Use only microwave-safe cookware.
- Use oven gloves when taking out food.

Power level

100%	(High)	50%	(Medium)
90%	(Sauté)	40%	(Medium low)
80%	(Reheat)	30%	(Low)
70%	(Medium high)	20%	(Defrost)
60%	(Simmer)	10%	(Warm)

Power convection

The heating elements generate heat, which is evenly distributed inside the oven by the convection fan. You can use a microwave rack or a combination of a rack and hot plate on the turntable. Use this mode for biscuits, individual scones, rolls, and cakes as well as fruit cakes, choux pastries, and soufflés.

1. Put a rack or the combination of a rack and the hot plate on the turntable.
2. Turn the Upper mode knob to select Power Convection, and then tap the temperature area. If you tap the temperature area, the numeric pad will appear. You can input a desired temperature between 100 °F and 450 °F (default: 350 °F).

NOTE To preheat, simply tap START.



3. Tap Cook Time, and then use the number pad to specify a cooking time.



4. Tap START to start cooking.
5. If you want to pause cooking, tap PAUSE. In PAUSE, you can cancel or continue cooking by tapping CANCEL COOKING or CONTINUE.



Broil

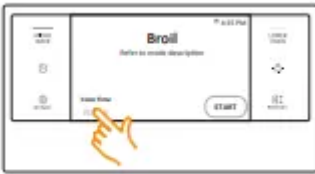
For best performance, make sure all heating elements are in the horizontal position.

1. Put a rack or the combination of a rack and the hot plate on the turntable.

2. Turn the Upper mode knob to select Broil. If preheating is preferred, simply tap START. NOTE You cannot set the temperature in Broil mode.



3. Tap Cook Time, and then use the number pad to specify a cooking time



4. Tap START to start cooking.

5. If you want to pause cooking, tap PAUSE. In PAUSE, you can cancel or continue cooking by tapping CANCEL COOKING or CONTINUE.



Speed power convection

1. Put a rack or the combination of a rack and the hot plate on the turntable.
2. Turn the Upper mode knob to select Speed Power Convection, and then tap the temperature area. If you tap the temperature area, the numeric pad will appear. You can input a desired temperature between 100 °F and 450 °F (default: 350 °F).

NOTE To preheat, simply tap START



3. Tap Power Level, and then flick the screen or tap the wheel picker to specify a power level between 10% and 70%. If you tap the wheel picker, the numeric pad appears.



4. Tap Cook Time, and then use the number pad to specify a cooking time. You can also use the +30SEC button to specify the cooking time.



5. Tap START to start cooking.

6. If you want to pause cooking, tap PAUSE. In PAUSE, you can cancel or continue cooking by tapping CANCEL COOKING or CONTINUE.



Speed broil

The heating elements generate heat, which is reinforced by the microwave energy.

1. Put a rack or the combination of a rack and the hot plate on the turntable.
2. Turn the Upper mode knob to select Speed broil.

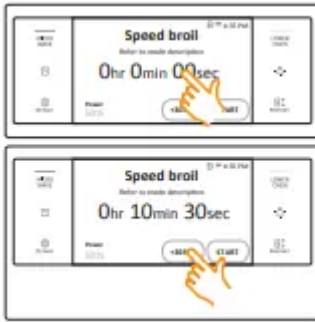
NOTE You cannot set the temperature in Speed broil mode.



3. Tap Power Level, and then flick the screen or tap the wheel picker to specify a power level between 10% and 70%. If you tap the wheel picker, the numeric pad appears.



4. Tap Cook Time, and then use the number pad to specify a cooking time. You can also use the +30SEC button to specify the cooking time.



5. Tap START to start cooking.

6. If you want to pause cooking, tap PAUSE. In PAUSE, you can cancel or continue cooking by tapping CANCEL COOKING or CONTINUE.



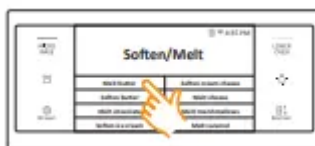
Auto cook

The oven offers 29 different auto cook options for your convenience. You do not need to set either the cooking time or the power level. You can adjust the size of the serving.

1. Put the food in the center of the turntable and close the door.
2. Turn the Upper mode knob to select Auto Cook. The display will show the Speed Cook and Soften/Melt menus. Choose the menu you want, and then view the auto cook programs in the menu by scrolling the list. The two menus together provide 29 auto cook options.



3. Tap the Auto Cook option you want.



4. Tap the weight area to select the food weight screen.



5. Flick the screen to select the food weight.

6. Tap OK.



7. Tap START to start cooking.

8. If you want to pause cooking, tap PAUSE. In PAUSE, you can cancel or continue cooking by tapping CANCEL COOKING or CONTINUE.

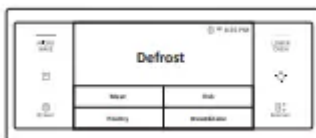


Defrost

The oven provides 4 different defrosting options for your convenience. The time and power levels are automatically adjusted according to your selection

1. Put food in suitable cookware, then put the cookware on the turntable and close the door.

2. Turn the Upper mode knob to select Defrost. The display will show 4 defrost options.



3. Tap the Defrost option you want.

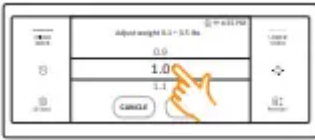


4. Tap the weight area to select the food weight.



5. Flick the screen or tap the number to select the food weight. If you tap the number, the numeric pad appears.

6. Tap OK.



7. Tap START to start defrosting.

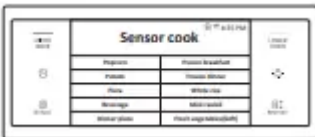
8. If you want to pause defrosting, tap PAUSE. In PAUSE, you can cancel or continue defrosting by tapping CANCEL COOKING or CONTINUE.



Sensor cook

The oven offers 16 different sensor cook options for your convenience, which include pre-programmed cooking times. You do not need to set either the cooking time or the power level. Once you have selected a program and touched START, the oven automatically sets the cooking time and starts to cook. The gas sensing animation effect shows the status of the sensing process

1. Put the food in the center of the turntable and close the door.
2. Turn the Upper mode knob to select Sensor Cook. The display will show 16 sensor cook options. (You can scroll down through the list.)



3. Tap the Sensor Cook option you want



4. Tap START to start cooking.

5. If you want to pause cooking, tap PAUSE. In PAUSE, you can cancel or continue cooking by tapping CANCEL COOKING or CONTINUE.



Auto sensor cooking instructions

The Auto Sensor cooks your food automatically by detecting the amount of gases generated from the food while it is cooking.

- When food is cooked, many kinds of gases are generated. The Auto Sensor determines the proper time and power level by detecting these gases, eliminating the need to set the cooking time and power level.
- When you cover a container with its lid or plastic wrap during Sensor Cooking, the Auto Sensor will detect the gases generated after the container has been saturated with steam.

NOTE

If using cling film or plastic wrap, leave a small opening (vent) near the edge of the dish for ventilation or pierce the plastic with a knife or fork in several places.

- Shortly before cooking ends, the remaining cooking time will begin its count down. This will be a good time for you to rotate or stir the food for even cooking if it is necessary.
- Before Auto Sensor cooking, food may be seasoned with herbs, spices, or browning sauces. A word of caution though: Salt or sugar may cause burn spots on food so these ingredients should be added after cooking.

Utensils & cover

- To obtain good cooking results with the Auto Sensor function, follow the directions for selecting appropriate containers and covers in the charts in this manual.
- Always use microwave-safe containers and cover them with their lids or with plastic wrap. When using plastic wrap, turn back one corner to allow steam to escape at the proper rate.
- Always cover your microwave safe dish or container with its matching lid. If the dish or container does not have its own lid, use plastic wrap.
- Fill containers at least half full.
- Foods that require stirring or rotating should be stirred or turned toward the end of the Sensor Cook cycle, after the time has started to count down on the display.

Fit choice

1. Put the food in the center of the turntable and close the door.
2. Turn the Upper mode knob to select Fit Choice.



3. Tap to select Fit Choice cook. The display will show 4 different menus. These provide 26 Fit Choice cook options. (You can scroll down the list.)

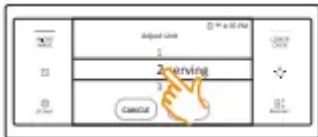


4. Tap the serving area to display the servings of food screen.



5. Flick the number to select the number of servings.

6. Tap OK.



7. Tap START to start cooking.

8. If you want to pause cooking, tap PAUSE. In PAUSE, you can cancel or continue cooking by tapping CANCEL COOKING or CONTINUE.

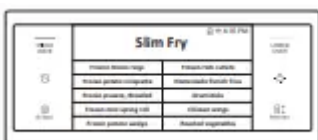


Slim fry

1. Put the food in the center of the turntable, and then close the door.

2. Turn the Upper mode knob to select Slim Fry.

3. Tap to select one of 10 different options.

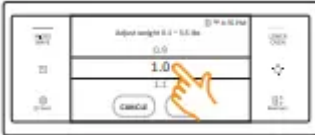


4. Tap the weight area to select the food weight screen



5. Flick the screen to select the food weight.

6. Tap OK



7. Tap START to start cooking.

8. If you want to pause cooking, tap PAUSE. In PAUSE, you can cancel or continue cooking by tapping CANCEL COOKING or CONTINUE.



Power auto cook

1. Put the food in the center of the turntable and close the door.

2. Turn the Upper mode knob to select Power Auto Cook.

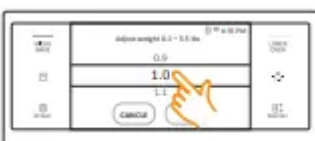
3. Tap to select one of 15 different options.



4. Tap the weight area to select the food weight screen.



5. Flick the screen to select the food weight.



6. Tap START to start cooking.

7. If you want to pause cooking, tap PAUSE. In PAUSE, you can cancel or continue cooking by tapping CANCEL COOKING or CONTINUE.



Oven (Lower Oven)

Timed cooking

In timed cooking mode, the oven turns on immediately and cooks for the length of time you select. At the end of the cooking time, the oven turns off automatically.

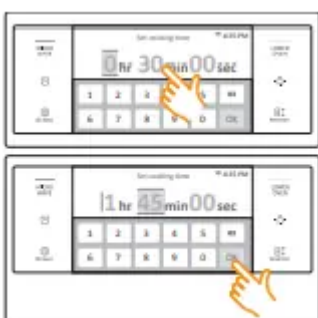
- You can use the timed cooking feature only with another cooking operation. (Bake, Convection Bake, Convection Roast, Steam Bake, Steam Roast, Healthy Cook).

How to set the oven for timed cooking

1. Turn the Lower Oven Mode knob to the cooking operation you want.
2. Tap Cook Time. The display will change to the cooking time screen.



3. Tap numbers in the numeric pad to set the cooking time. (You can set the cooking time for any amount of time from 1 minute to 9 hours and 59 minutes).



4. Tap OK. The cooking time screen closes. The cooking time is displayed in the Cook Time area on the screen.

5. Tap START to start cooking.

6. You can cancel a cook time at any time by setting the Cook Time to 0 minutes.



Delay start

In the delay timed cooking mode, the oven's timer turns the oven on at a time you select in advance. You can have the oven turn off automatically after a set time has elapsed by setting the Timed Cooking function as well.

- You can use the delay start feature only with another cooking operation (Bake, Convection Bake, Convection Roast, Steam Bake, Steam Roast, Healthy Cook, Self Clean).
- You can set the oven for a delayed start before setting other cooking operations.
- The clock must be set to the current time.

How to set the oven for delay timed cooking

1. Position the oven rack(s) and place the food in the oven.
2. Turn the lower Oven Mode knob to the cooking operation you want.
3. Set the cooking time if you want the oven to turn off automatically after a set time. (See the Timed cooking section).
4. Tap Delay Start. The current time is displayed as the first entry.



5. Tap numbers in the numeric pad to set the time you want the oven to start.



6. Tap OK. The Delay Start screen closes. The start time, and, if you set it, the cooking time, is displayed on the screen.
7. Tap START to start cooking.



Using the Temp Probe

For many foods, especially roasts and poultry (beef, chicken, turkey, pork, lamb, etc), measuring the internal temperature is the best way to determine if the food is properly cooked.

The Temp Probe lets you cook meat to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not. This function can be used with Bake, Convection Bake, or Convection Roast.

After the internal temperature of the food reaches 100 °F, the increasing internal temperature will be shown in the display.

How to use the Temp Probe

1. Push the tip of the temp probe into the meat as fully as possible, so that the tip is in the center of the meat.

- Insert the probe completely into the meat as shown in the illustrations. It should not touch bone, fat, or gristle.
- If you do not fully insert the probe into the meat, the Temp. Probe function will not work correctly because the probe will sense the oven temperature, not the temperature of the meat.
- For bone-in meats, insert the probe into the center of the lowest and thickest portion of the piece.
- For whole poultry (turkey, large chickens, etc.), insert the probe into the thickest part of the inner thigh, parallel to the leg.
- If you activate Keep Warm to keep the meat warm after you have cooked it using the Temp. Probe function, the meat's internal temperature will exceed the temperature you want.

2. Insert the temp probe plug into the socket on the top side wall of the oven as far as it will go.

3. Select the desired cooking function (Bake, Convection Bake, or Convection Roast) and temperature.

4. Tap Temp Probe to set the desired internal temperature.

5. Set the desired internal temperature using the number pad.

- **Available temperatures** 100 °F to 200 °F

6. If you want to use Cook Time, Delay Start, or Keep Warm, set each function.

7. Tap START.

8. When the desired internal temperature is reached, the function automatically stops and an alarm sounds.

CAUTION To protect the Temp Probe's tip, be careful not to insert the probe so that the tip protrudes through the surface of the meat. Make sure that the tip is in or near the center of the meat.

CAUTION

- Do not store the probe in the oven.
- Do not leave the probe inside the oven during a self-cleaning or broiling cycle. You can permanently damage the probe and it will no longer work.
- To avoid breaking the probe's tip, defrost your food completely.
- Do not use tongs when inserting or removing the probe. Tongs can damage the probe.
- Use the Temp Probe for Temp. Probe function cooking only. Do not use the Temp Probe for any other purpose.

NOTE

- If you remove the Temp Probe while the Temp. Probe function is operating or insert the Temp Probe while baking or cooking normally, cooking will stop after 1 minute.
- If you use the probe to cook frozen food, there are times when it cannot be detected. (the Temp. Probe icon doesn't show in the display.)

Temp Probe table

Removing the Temp Probe

Remove the temp probe plug from the socket.

CAUTION After cooking, the Temp Probe is hot enough to cause burns.

Twin cooking mode temperature setting ranges

Using the divider, you can divide the Lower oven into two compartments, flex upper and flex lower. This is also called twin mode. When you use the flex upper and flex lower compartments in the Lower oven at the same time, each compartment has a minimum and maximum amount of power available and consequently minimum and maximum temperature settings. Oven temperatures in the flex lower compartment also limit broil settings in the flex upper compartment. The temperature and broil setting limitations are shown in the table below and on the next page



FLEX UPPER COMPARTMENT		FLEX LOWER COMPARTMENT (Available function settings and temperatures)	
Mode	Set Temp.	Bake, Convection Bake	
		Min	Max
Broil	Hi	400 °F	480 °F
	Low	325 °F	480 °F
Convection Bake & Convection Roast	480 °F	400 °F	480 °F
	450 °F	350 °F	480 °F
	300 °F	250 °F	375 °F
	250 °F	225 °F	300 °F
	175 °F	175 °F	200 °F

FLEX LOWER COMPARTMENT		FLEX UPPER COMPARTMENT (Available function settings and temperatures)			
Mode	Set Temp.	Broil		Convection Bake, Convection Roast	
		Low	Hi	Min	Max
Bake & Convection Bake	480 °F	O	O	400 °F	480 °F
	450 °F	O	O	350 °F	480 °F
	350 °F	O	X	275 °F	450 °F
	325 °F	O	X	275 °F	400 °F
	250 °F	X	X	225 °F	300 °F
	175 °F	X	X	175 °F	200 °F

O = Available X = Not Available

Oven functions

Cooking mode

Turn the Upper or Lower oven mode knob to select the cooking mode. Set the temperature using the Upper or Lower oven Temp knob, the numeric pad, or the wheel picker. See Setting the Temperature and Basic Baking and Broiling Instructions starting

Mode	Temperature range		Single oven	* Twin oven		Temp probe	No preheat (Only Single oven)
	Single oven	* Twin oven		Upper	Lower		
Bake	175 °F (80 °C) - 550 °F (285 °C)	175 °F (80 °C) - 480 °F (250 °C)	O	-	O	O	-
Broil	LO / HI	LO / HI	O	O	-	-	-
Convection Bake	175 °F (80 °C) - 550 °F (285 °C)	175 °F (80 °C) - 480 °F (250 °C)	O	O	O	O	O
Convection Roast	175 °F (80 °C) - 550 °F (285 °C)	175 °F (80 °C) - 480 °F (250 °C)	O	O	-	O	O
Steam Bake	230 °F (110 °C) - 550 °F (285 °C)	230 °F (110 °C) - 480 °F (250 °C)	O	O	-	-	-
Steam Roast	230 °F (110 °C) - 550 °F (285 °C)	-	O	-	-	-	-
Keep Warm	175 °F (80 °C)	-	O	-	-	-	-

O = Available - = Not Available

Bake

- Bake is used to cook cakes, cookies, and casseroles. Always preheat the oven first.

- Baking temperatures and times will vary depending on the ingredients and the size and shape of the baking pan used.
- Dark or nonstick coatings may cook faster with more browning.

NOTE For performance reasons, the convection fan may turn on or off during baking.

Broil

- 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. Broil mode is best for meats, fish, and poultry up to 1 inch thick.
- Always preheat the oven for 5 minutes before broiling.
- See the Broiling recommendation guide section starting

Convection Bake

- Convection Bake uses a fan to circulate the oven's heat evenly and continuously within the oven.
- This improved heat distribution allows for even cooking and excellent results while using multiple racks at the same time.
- Breads and pastries brown more evenly.

Convection Roast

- Convection Roast is good for cooking large tender cuts of meat, uncovered. The convection fan circulates the heated air evenly over and around the food.
- Meat and poultry are browned on all sides as if they were cooked on a rotisserie.
- The heated air seals in juices quickly for moist and tender results while, at the same time, creating a rich golden brown exterior

Steam Bake

- Steam Bake provides excellent baking conditions for breads, pastries, and desserts by increasing moisture content and improving texture and flavor.
- See the Steam cook recommendation guide section starting

Steam Roast

- Steam Roast provides excellent cooking conditions for roasted meats or poultry by maintaining a crispy surface while sealing in the juices for a moist and tender result.
- See the Steam cook recommendation guide section starting

Keep Warm

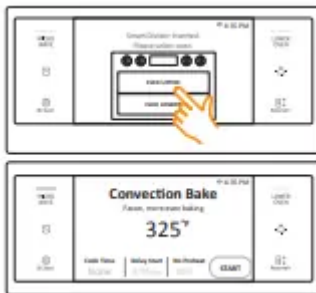
- The keep warm mode will keep cooked food warm for serving up to 3 hours after cooking has finished.

- You can use the keep warm mode without any other cooking operations or you can set it to activate after a timed or delay timed cooking operation.
- You should not use this mode to reheat cold food.

Oven		Oven functions	
<div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">Upper Microwave Oven</div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">Single Lower</div> Without a divider	Single oven	Upper	Microwave, Power Convection, Broil, Speed Power Convection, Speed Broil, Auto Cook, Defrost, Sensor Cook, Fit Choice, Slim Fry, Power Auto Cook
		Lower	Bake, Broil, Convection Bake, Convection Roast, Steam Bake, Steam Roast, Keep Warm, Healthy Cook, Gourmet Cook, Smart Control, Clean
<div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">Upper Microwave Oven</div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">Flex Upper</div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">Flex Lower</div> With a divider	* Twin oven	Flex Upper	Broil, Convection Bake, Convection Roast, Steam Bake, Healthy Cook, Smart Control
		Flex Lower	Bake, Convection Bake, Healthy Cook, Smart Control

Basic baking and broiling instructions

1. To use Twin Flex mode, insert the divider into the Lower oven. See page 61 for details. If you are using single oven mode, skip this step and go to Step 2.
2. Turn the lower oven Mode knob to select the desired cooking mode. If you inserted the divider, select FLEX UPPER or FLEX LOWER on the screen.



3. Set the temperature you want. (See the Minimum and maximum settings section .)

- Broil mode can be set only Hi or Low.
- Keep Warm temperatures are fixed and cannot be changed.



4. Follow the steps below to use the No Preheat feature, Steam Bake, or Steam Roast. If you are not using these features, skip these steps and go to Step 5 on the next page.

- No Preheat (Only Single oven)

a. If you are select Convection Bake or Convection Roast, the display will show the No preheat information. (The default is OFF).

b. Tap the No Preheat area. The No Preheat feature is activated and the display will show ON.



- Steam Bake, Steam Roast

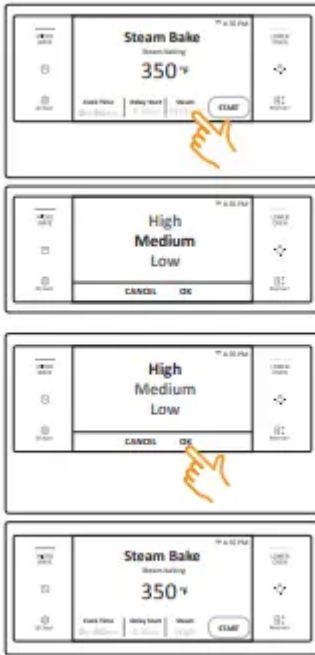
a. If you selected Steam Bake or Steam Roast, the display will show the steam level information. (The default is Medium).

b. Tap the Steam area to adjust the steam level. The steam level adjustment screen appears. You can set the steam level to Low, Medium, or High

c. Tap OK. The steam level adjustment screen closes and the steam level information is displayed. Important: You must fill the water reservoir before you start steam cooking. See the Water reservoir section .

5. If you want to use the Cook Time, or Delay Start function, set each function now. See pages 44 and 45 for instructions.





6. Tap START to begin cooking.

7. Tap CANCEL when cooking is done or if you want to cancel cooking



How to adjust the temperature while cooking

If you are using the ovens in single mode, do one of the following:

To adjust the temperature in the lower oven

- Use the lower oven temperature knob to adjust the temperature or
- Tap LOWER OVEN on the screen, tap the temperature area, enter the new temperature using the numeric keypad, and then tap OK. To adjust the temperature in the upper microwave oven
- Use the upper oven temperature knob to adjust the temperature or
- Tap Microwave on the screen, tap the temperature area, enter the new temperature using the numeric keypad, and then tap OK



If you are using the Lower oven in twin flex mode, tap FLEX UPPER or FLEX LOWER, and then do one of the following:

- Use the lower oven temperature knob to adjust the temperature or
- Tap the temperature area, enter the new temperature using the numeric keypad, and then tap OK.



NOTE

- 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.
- Make sure to drain the remaining water after using steam cooking. Once the oven starts draining, please wait until the draining cycle is complete.
- When a steam function is complete, you must empty the water reservoir because the remaining water can affect other cooking modes.
- If you are using an oven thermometer in the oven cavity, the temperature registered by the thermometer may differ from the actual set oven temperature.
- For performance reasons, the convection fan may turn on or off while the oven is cooking.
- This oven is designed for CLOSED DOOR broiling. The oven door must be closed during broiling.

CAUTION

Always broil with the oven door closed. Use care when opening the door. Let hot air or steam escape before you remove food from or put food into the oven.



Using the healthy cook feature

Health Cook provides 6 different specialized cooking options.

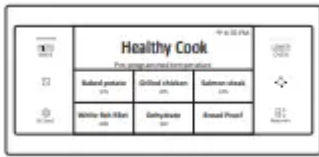
Mode	Temperature range		Single oven	*Twin oven	
	Single oven	*Twin oven		Upper	Lower
Baked Potato	175 °F (80 °C) - 550 °F (285 °C)	175 °F (80 °C) - 480 °F (250 °C)	0	0	0
Grilled Chicken	175 °F (80 °C) - 550 °F (285 °C)	175 °F (80 °C) - 480 °F (250 °C)	0	0	0
Salmon Steak	175 °F (80 °C) - 550 °F (285 °C)	175 °F (80 °C) - 480 °F (250 °C)	0	0	0
White Fish Fillet	175 °F (80 °C) - 550 °F (285 °C)	175 °F (80 °C) - 480 °F (250 °C)	0	0	0
Dehydrate	100 °F (40 °C) - 225 °F (105 °C)	-	0	-	-
Bread Proof	** None	-	0	-	-

* To use the twin flex oven functionality, you must insert the divider into the lower oven and divide it into an upper and lower compartment.

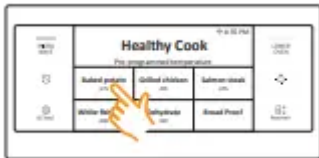
** None means that a factory set temperature is applied for the best performance. You cannot adjust this temperature.

Mode	Instruction									
Baked Potato	<ul style="list-style-type: none"> Baked Potato is specially designed to cook potatoes or sweet potatoes. 									
Grilled Chicken	<ul style="list-style-type: none"> Grilled Chicken is specially designed to cook chicken pieces or chicken breasts. To prevent over-browning and drying of the skin, wrap each piece or breast of the chicken in foil. 									
Salmon Steak	<ul style="list-style-type: none"> Salmon Steak is specially designed to cook salmon steaks. 									
White Fish Fillet	<ul style="list-style-type: none"> White Fish Fillet is specially designed to cook white fish fillets. 									
Dehydrate	<ul style="list-style-type: none"> 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. See the table below for Dehydrate settings. <table border="1" data-bbox="327 1769 901 1877"> <thead> <tr> <th>Category</th> <th>Rack position</th> <th>Temperature (°F)</th> </tr> </thead> <tbody> <tr> <td>Vegetables or Fruit</td> <td>3 or 4</td> <td>100-150</td> </tr> <tr> <td>Meat</td> <td>3 or 4</td> <td>145-225</td> </tr> </tbody> </table>	Category	Rack position	Temperature (°F)	Vegetables or Fruit	3 or 4	100-150	Meat	3 or 4	145-225
	Category	Rack position	Temperature (°F)							
	Vegetables or Fruit	3 or 4	100-150							
Meat	3 or 4	145-225								
Bread Proof	<ul style="list-style-type: none"> Bread Proof provides an optimal temperature for the bread proofing process, and therefore does not require a temperature adjustment. For the best results, always start the Bread Proof option with a cool oven. 									

1. Turn the Mode knob to the Healthy Cook mode. The display will show the specialized cooking options.



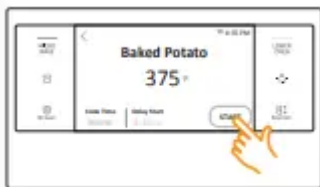
2. Tap the cooking option you want



3. Set the temperature you want.

4. Tap START.

NOTE You cannot adjust the temperature of the Bread Proof mode



NOTE

- Preheating is not necessary.
- An error beep sounds if the temperature setting is out of the set range

Rack position chart for special cooking options

Food	Single (Both Ovens)	Flex Upper	Flex Lower
Baked Potato	5	A	1
Grilled Chicken	4 or 5	A	1
Salmon Steak	4 or 5	A	1
White Fish Fillet	4 or 5	A	1
Dehydrate	3 or 4	-	-
Bread Proof	3	-	-

Using the gourmet cook feature

For inexperienced cooks, the oven offers 10 gourmet auto cook options. Take advantage of this feature to save time or shorten your learning curve. The cooking time and temperature will be adjusted according to the selected recipe. You can download detailed recipes for each option from the Samsung website.

1. Turn the Mode knob to the Gourmet Cook mode. The display will show 10 auto cook options. (You can scroll down through the list.)





2. Tap the Gourmet Cook option you want.



3. Follow the on-screen instructions



4. Tap START to start cooking.



Cooking tips in the gourmet cook mode

1. Tap OK



2. Tap 1 on the screen to see a cooking tip.



3. The display will show the cooking tip. You can see the cooking tip before you start cooking or while you are cooking.



Using the smart control feature (Lower oven only)

To use the oven's Smart Control, you must download Samsung's Smart Home app to a mobile device. Functions that can be operated using Samsung's Smart Home app may not work smoothly if communication conditions are poor or the oven is installed in a place with a weak Wi-Fi signal. Please refer to the following table for the main functions that can be operated from the app.

When the remote control is off Monitoring (Oven, Cooktop), Oven off

When the remote control is on Monitoring (Oven, Cooktop), Oven start, Oven off, Error check
How to connect the oven

How to connect the oven

1. Download and open the SmartThings app on your smart device.
2. Follow the app onscreen instruction to connect your range.
3. Once the process is complete, the connected icon located on your range appears in the display and the app will confirm you are connected.
4. If the connection icon does not appear, follow the instruction in the app to reconnect.

To start the oven remotely



Turn the Mode knob to Smart Control. The oven can now be started and controlled remotely by a connected mobile device.

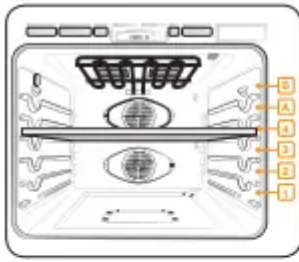
When Smart Control is on you can:

- Remotely change oven settings (mode, time, temperature) using your mobile device.
- Remotely start the oven.
- Remotely turn off the oven.
- Once cooking starts, you can change the cooking time and temperature remotely

Using the oven racks

Lower oven rack positions (single mode)

Lower oven rack positions with divider (twin mode)



The upper compartment has 2 rack positions (A, B).
The lower compartment has 3 rack positions (1-3).

Type of Food	Rack Positions	
	Upper	Lower
Frozen pies	A	1
Angel food cakes	-	1
Bundt or pound cakes	-	1
Muffins, brownies, cookies, cupcakes, layer cakes, Pies, Biscuits	A	1
Casseroles	A	1
Small roast, hams	A	1
Small turkeys, medium roasts	-	1

• This table is for reference only.

Rack and Pan placement

Centering 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. When baking on a single oven rack, place the oven rack in position 3 or 4. See the figure on the left. When baking cakes and cookies on multiple racks, place the oven racks in position 3 and 5.

Using Multiple Oven Racks

Cakes and cookies 3 and 5

Before using the racks

Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

Removing the racks

1. Pull the rack straight out until it stops.
2. Lift up the front of the rack, and then pull it out.

Replacing the racks

1. Place the end of the rack on the support.
2. Tilt the front end up and push the rack in.

CAUTION

- Do not cover a rack with aluminum foil or place aluminum foil on the oven bottom. This will hamper heat circulation, resulting in poor baking, and may damage the oven bottom.
- Arrange the oven racks only when the oven is cool.

Using the Gliding Rack

The fully extendable Gliding Rack makes food preparation easier, especially when you are 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. Make sure you use oven mitts when handling the Gliding Rack during cooking.

Removing the Gliding Rack

- With the Gliding 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 oven could fall



Using the divider

- To use twin mode operation, insert the divider into the Lower oven.
- Handle the divider with both hands.
- Use oven gloves when inserting or removing the divider.

To install the divider into the lower oven cavity

1. Insert the divider into the 4th rack position of the cavity.
2. Push the divider in until its back end rests against the back of the cavity



Using the clean feature

The Clean feature has four selections: Self-Clean, Hybrid Clean, Descale, and Draining.

Self clean

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

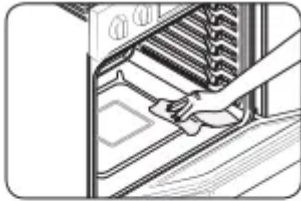


Fig. 1

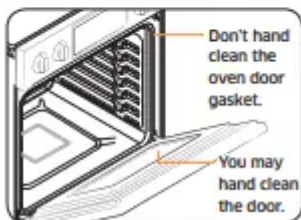
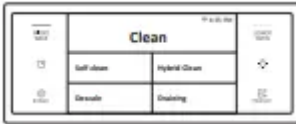


Fig. 2

- We recommend venting your kitchen with an open 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 oven 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, have it replaced. (Fig. 2)
- Make sure the oven light cover is in place and the oven light is off.

How to run a self cleaning cycle

1. Turn the Mode knob to Clean. The display will show 4 cleaning selections.



2. Tap Self Clean.

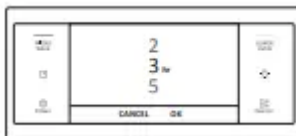


3. Tap Clean Time.



4. Flick the screen to set the clean time. You can choose 2 hours, 3 hours, or 5 hours. (The default is 3h).

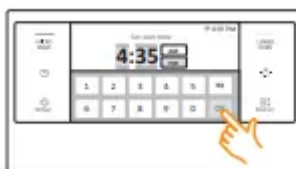
5. Tap OK.



6. If you don't want to use the Delay Start feature, go to Step 8. Otherwise, tap Delay Start, and then go to Step 7.



7. Set the time you want self-cleaning to start, and then tap OK.



8. Tap START to begin self-cleaning. The motor-driven door lock will engage automatically. Important: Only lower oven door locks when you run a self cleaning cycle on the lower oven.

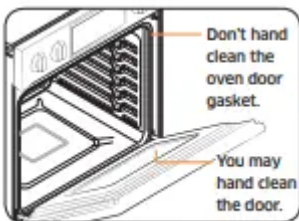
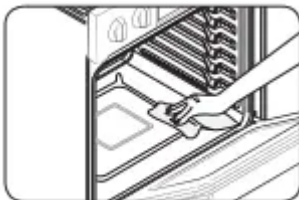


9. If you need to stop or interrupt a self cleaning cycle, tap CANCEL.



Hybrid clean

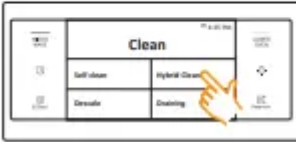
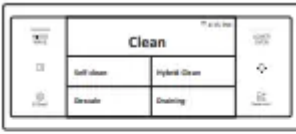
The Hybrid cleaning function saves time and energy by removing leftover grease and residue that you can wipe away with a damp cloth.



- 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 Hybrid cleaned, but they will darken, lose their luster, and become harder to slide.
- Residue on the front frame of the oven 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, have it replaced. (Fig. 2)
- Make sure the oven light cover is in place and the oven light is off.

How to run a hybrid cleaning cycle

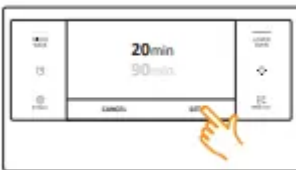
1. Turn the Mode knob to Clean. The display will show 4 cleaning selections
2. Tap Hybrid Clean.



3. Tap the Clean Time area to adjust the clean time. The clean time adjustment screen appears. You can set the clean time to 20 min or 90 min



4. Tap SET. The clean time adjustment screen closes and the clean time information is displayed on the screen

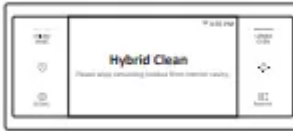


5. Tap START to begin Hybrid cleaning
6. Follow the on-screen instructions. Hybrid cleaning will start automatically after the oven senses water in the water reservoir.

NOTE Both oven doors are locked during Hybrid cleaning



7. When Hybrid cleaning is complete, clean the oven's interior. There will be a significant amount of water remaining on the bottom of the oven after a Hybrid cleaning cycle. Remove the residual water with a sponge or soft dry cloth



Descal

If you use Steam Bake or Steam Roast functions frequently, we recommend descaling regularly to remove minerals from the oven that may affect the taste or quality of food cooked. When running a descaling cycle, use only descaling agents that are specific to steam ovens or coffee machines.

NOTE If you use Steam Bake or Steam Roast functions for more than a total of 12 hours, the Descal indicator turns on. You can still enable the Steam Bake or Steam Roast functions for the next two hours without descaling. However, after those two hours are up, the Steam Bake or Steam Roast functions will be disabled until you run a descaling cycle.

How to run a descale cycle

1. Turn the Mode knob to Clean. The display will show 4 cleaning selections.
2. Tap Descal.
3. Tap START.



4. Follow the on-screen instructions. It takes 3 hours to complete the cycle.

- Empty and clean the water reservoir, and then fill it with 1.7 oz. (50 ml) of descaling agent and 13.5 oz. (400 ml) of drinkable water.



5. When descaling is complete, the oven drains water automatically.
6. Use oven gloves to remove and empty the water reservoir, and then refill it with 22 oz. (650 ml) of drinkable water for rinsing.
7. Follow the on-screen instructions, and then tap OK to start rinsing



8. When rinsing is complete, use oven gloves to empty and clean the water reservoir.



Draining

When a steam function is complete, you must drain the remaining water to prevent the water from affecting other cooking modes. To drain the water, follow these steps:

How to run a draining

1. Turn the Mode knob to Clean. The display will show 4 cleaning selections.
2. Tap Draining.



3. Tap START. The oven drains water from the steam generator to the water reservoir
4. When draining is complete, use oven gloves to remove and empty the water reservoir



Using the sabbath feature

The Sabbath feature


(For use on the Jewish Sabbath and Holidays) For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web

You can use the Sabbath feature with baking only. The oven temperature may be set higher or lower after setting the Sabbath feature. (The oven temperature adjustment feature should be used only during Jewish holidays.) The display, however, will not change and tones will not sound when a change occurs. Once the oven is properly set for baking with the Sabbath feature 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 before activating the Sabbath feature. Once the oven light is turned on and the Sabbath feature is active, the oven light will remain on until the Sabbath feature is turned off. If the oven light needs to be off, be sure to turn the oven light off before activating the Sabbath feature

How to use the Sabbath feature

1. Turn the Mode knob to Bake mode.
2. Set the temperature and cook time you want.
3. Tap START.



4. Touch Settings  (3sec) and then tap Sabbath to use the Sabbath feature. The oven will not beep or display any further changes. You may change the oven temperature once baking has started. Remember that the oven will not beep or display any further changes once the Sabbath feature is engaged.



5. You can turn the oven off at any time by turning the Mode knob to the OFF position. Note that this method does not turn Sabbath mode off.

6. To turn Sabbath mode off, tap and hold Sabbath OFF for 3 seconds. Note that this turns the oven off too.



Maintaining your appliance

Care and cleaning of the oven

Cleaning painted parts and decorative trim

- For general cleaning, use a cloth with hot, 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 oven surface. They can be scratched.

Cleaning stainless steel surfaces

1. Shake a 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.

NOTE

- 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.

Oven racks

- 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 on 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 a graphite lubricant.

To lubricate the slides of the gliding rack

1. Remove the rack from the oven. See removing the gliding rack in the USING THE GLIDING RACK section.
2. Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy cleanup.
3. 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.)
4. Shake the graphite lubricant before opening it. Starting with the left (front and back) slide mechanism of the rack, place four (4) small drops of lubricant on the two (2) bottom tracks of the slide close to the bearing carriers.
5. Repeat for the right (front and back) slide mechanism of the rack.
6. Open and close the rack several times to distribute the lubricant.
7. Replace the cap on the lubricant and shake it again. Turn the rack over and repeat steps 3, 4, 5 and 6.
8. Close the rack, turn the rack right side-up, and then place in oven. See Installing the gliding rack.

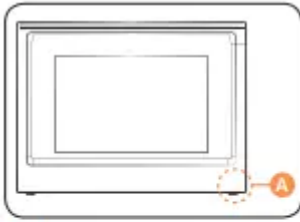
Oven door

- Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT immerse the door in water. DO NOT spray or allow water or the glass cleaner to enter the door vents. DO NOT use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.
- DO NOT clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.

Removing the oven doors (Lower oven only)

1. Prior to removing the oven door, prepare a surface where you will place it. This surface should be flat and covered with a soft blanket. You can also use the corner posts from your packaging material.

2. Disconnect the LED light's Wire Harness from the bottom right of the door.



A. Wire Harness



3. Open the oven door.

4. Locate the oven door hinge locks in both corners of the oven door, and then rotate the hinge locks toward the oven door to the unlocked position. If the door hinge lock is not rotated fully (see illustration B on the left for an example of full rotation), you will not be able to remove the door properly.

5. Partially close the door to engage the door latch locks. The door will stop at this point.

6. Using two hands, grasp the edges of the oven door. Lift and pull the oven door toward you and remove. You may need to gently shift the door from side to side as you pull.

7. Set the oven door aside on the prepared covered work surface with the oven door resting on its handle.

Replacing the oven doors (Lower oven only)

1. Using two hands, grasp the side edges of the door at the midpoint. Face the oven cavity.

2. Locate the slots on each side of the oven cavity for the door hinge locks.

3. Hold the door at a 45° angle, and then align the door hinges with the slots in the lower front of the oven cavity. Slowly insert the door, making sure you maintain the 45° angle. You will know the door is engaged in the slot when you feel a slight drop.

4. Lower the oven door to the fully open position. If the oven door does not open to a full 90°, repeat steps 1 through 3.

5. Locate the oven door hinge locks in the corners of the oven door, and rotate the hinge locks toward the oven cavity to the locked position. See Step 3 (illustration A) in the “Removing the oven doors” section for the proper locked position.

6. Close the oven door.

7. When the hinges are properly installed and the door is closed, there should be an even gap between the door and the control panel. If one side of the oven door is hanging lower than the other, the hinge on that side is not properly installed.

8. Reconnect the Wire Harness and then re-install the rubber cap (for upper oven door).

Changing the oven light

The oven light is a standard 40-watt appliance halogen bulb. It comes on when the oven door is open. When the oven door is closed, touch to turn the light on or off. It will not work during a self-cleaning or Hybrid Cleaning cycle.

1. To change the halogen bulb, you must tilt the broil heater down. To do this, turn the circular nut on the support counterclockwise while holding the broil heater. The broil heater should loosen and tilt down.

Important: The broil heater is not a removable part. Do not force the broil heater down. Do not let it drop down.

2. Remove the glass cover.

3. Remove the halogen bulb cover.

4. Replace the halogen bulb.

5. When done, replace the halogen bulb cover, replace the glass cover, and then follow Step 1 above in the reverse order to return the broiler to its correct position

Troubleshooting

CONTROL DISPLAY

The display goes blank.

- A fuse in your home may be blown or the circuit breaker tripped.
 - Replace the fuse or reset the circuit breaker.

The buttons cannot be pressed properly.

- There is foreign matter caught between the buttons
 - Touch model: There is moisture on the exterior
- The lock function is set
 - Remove the foreign matter and try again.
- Remove the moisture and try again.
 - Check whether the lock function is set.

General

The buttons cannot be pressed properly.

- Foreign matter may be caught between the buttons.
 - Remove the foreign matter and try again.
- For touch models: Moisture is on the exterior.
 - Wipe the moisture from the exterior.
- Child lock is activated.
 - Deactivate Child lock.

The oven does not work.

- Power is not supplied.
 - Make sure power is supplied. Make sure the oven is plugged in. Check if a fuse has been blown or circuit breaker has been tripped.
- The door is open.
 - Close the door and try again.
- The door open safety mechanisms are covered in foreign matter.
 - Remove the foreign matter and try again.

The oven stops while in operation.

- The user has opened the door to turn food over.
 - After turning over the food, press the Start button again to start operation.

The power turns off during operation.

- The oven has been cooking for an extended period of time.
 - After cooking for an extended period of time, let the oven cool.
- The cooling fan is not working.
 - Listen for the sound of the cooling fan.
- Trying to operate the oven without food inside.
 - Put food in the oven.
- There is insufficient ventilation space for the oven.
 - There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
- Several power plugs are being used in the same socket.
 - Designate only one socket to be used for the oven.

There is a popping sound during operation, and the oven doesn't work.

- Cooking sealed food or using a container with a lid may cause popping sounds.
 - Do not use sealed containers as they may burst during cooking due to expansion of the contents.

The oven exterior is too hot during operation.

- There is insufficient ventilation space for the oven.
 - There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
- Objects are on top of the oven.
 - Remove all objects on the top of the oven.

The door cannot be opened properly.

- Food residue is stuck between the door and oven interior.
 - Clean the oven and then open the door.

Heating including the Warm function does not work properly.

- The oven may not work, too much food is being cooked, or improper cookware is being used.
 - Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.

The thaw function does not work.

- Too much food is being thawed.
 - Reduce the amount of food and start the function again.

The interior light is dim or does not turn on.

- The door has been left open for a long time.
 - The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the Cancel button.
- The interior light is covered by foreign matter.
 - Clean the inside of the oven and check again.

A beeping sound occurs during cooking.

- If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.
 - After turning over the food, press the Start button again to restart operation.

The oven is not level.

- The oven is installed on an uneven surface.
 - Make sure the oven is installed on flat, stable surface.

There are sparks during cooking.

- Metal containers are used during oven/thawing functions.
 - Do not use metal containers.

When power is connected, the oven immediately starts to work.

- The door is not properly closed.
 - Close the door and check again.

There is electricity coming from the oven.

- The power or power socket is not properly grounded.
 - Make sure the power and power socket are properly grounded.

1. Water drips.

2. Steam is emitted through a door crack.

3. Water remains in the oven.

- There may be water or steam in some cases depending on the food. This is not an oven malfunction.
 - Let the oven cool and then wipe with a dry dish towel.

The brightness inside the oven varies.

- Brightness changes depending on power output changes according to function.
 - Power output changes during cooking are not malfunctions.

Cooking is finished, but the cooling fan is still running.

- To ventilate the oven, the cooling fan continues to run for about 3 minutes after cooking is complete.
 - This is not an oven malfunction.

Turntable

While turning, the turntable comes out of place or stops turning.

- There is no roller ring, or the roller ring is not properly in place.
 - Install the roller ring and then try again.

The turn table drags while turning.

- The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.
 - Adjust the amount of food. Do not use containers that are too large.

The turn table rattles while turning and is noisy.

- Food residue is stuck to the bottom of the oven.
 - Remove any food residue stuck to the bottom of the oven.

Broiling

Smoke comes out during operation.

- During initial operation, smoke may come from the heating elements when you first use the oven.
 - This is not a malfunction. After you run the oven 2-3 times, it should stop.
- Food is on the heating elements.
 - Let the oven cool and then remove the food from the heating elements.
- Food is too close to the grill.
 - Put the food a suitable distance away while cooking.
- Food is not properly prepared and/or arranged.
 - Make sure food is properly prepared and arranged.

Convection

The oven does not heat.

- The door is open.
 - Close the door and try again.

Smoke comes out during preheating.

- During initial operation, smoke may come from the heating elements when you first use the oven.
 - This is not a malfunction. After you run the oven 2-3 times, it should stop.
- Food is on the heating elements.
 - Let the oven cool and then remove the food from the heating elements.

There is a burning or plastic smell when using the oven.

- Plastic or non heat resistant cookware is used.
 - Use glass cookware suitable for high temperatures.

There is a bad smell coming from inside the oven.

- Food residue or plastic has melted and stuck to the interior.
 - Run the Steam Bake function for an hour, and then wipe with a dry cloth. You can put a lemon slice inside, and then run Steam Bake to remove the odor more quickly.

The oven does not cook properly.

- The oven door is frequently opened during cooking.
 - If you open the door often, the interior temperature will be lowered and this may affect the results of your cooking.
- The oven controls are not correctly set.
 - Correctly set the oven controls and try again.
- The broil heater or other accessories are not correctly inserted.
 - Correctly insert the accessories.
- The wrong size or wrong type of cookware is used.
 - Use suitable cookware with flat bottoms.

For the Lower Oven

The oven will not turn on.

- The oven is not completely plugged into the electrical outlet.
 - Make sure the electrical plug is inserted into a live, properly grounded outlet.
- A fuse in your home may be blown or a circuit breaker may have tripped.
 - Replace the fuse or reset the circuit breaker.
- The oven controls have been set improperly.
 - See the Basic operations section starting on page 22.
- The oven is too hot. Allow the oven to cool.
- Incomplete service wiring.
 - Call for service.

- Power outage.
 - Check to see if the house lights will turn on. If necessary, call your local electric company for service.

The oven light will not turn on.

- The light is loose or defective.
 - Tighten or replace the lamp.
 - Call for service if the door light does not turn on.
- The switch operating the light is broken.
 - Call for service.

The oven smokes excessively during broiling.

- The oven controls have not been set properly.
 - See the Basic operations section starting
- 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 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 Basic operations section starting.
- The oven rack has been positioned incorrectly or is not level.
 - See the Using the oven racks section .
- The oven thermistor needs to be adjusted.
 - See Temp adjust in the Settings section

Food does not broil properly.

- The serving size may not be appropriate.
 - Refer to the Broiling recommendation guide for serving sizes , and then try again.



- The rack has not been properly positioned.
 - See the Broiling recommendation guide
- The cookware is not suited for broiling.
 - Use suitable cookware.
- In some areas, the power voltage) may be low.
 - Preheat the broil element for 10 minutes.
 - See the Broiling recommendation guide.

The oven temperature is too hot or too cold.

- The oven thermistor needs to be adjusted.
 - See Temp adjust in the Settings section .

There is water dripping.

There is steam coming through the crack between the oven body and the door.

Water remains in the oven

- You may see water or steam in some cases depending on the food you are cooking. This is not a product malfunction.
 - Let the oven cool and then wipe with a dry dish towel.

I can hear water boiling during steam cooking.

- Water is being heated by the steam heater.
 - This is not a product malfunction.

The oven will not self-clean.

- The oven temperature is too high to start a self-clean operation.
 - Allow the oven to cool and then reset the controls.
- The oven controls have been set incorrectly.
 - See the Self clean section .
- A self-cleaning cycle cannot be started if the oven lockout feature has been activated.
 - Deactivate the oven control lockout .

Excessive smoking during a self-cleaning cycle.

- There is excessive soiling in the oven.
 - Press OFF. Open the windows to rid the room of smoke. Wait until the self-cleaning cycle is cancelled. Wipe up the excessive soil and then start the self-cleaning cycle again.



The oven door will not open after a self cleaning cycle.

- The oven is too hot.
 - Allow the oven to cool.

The oven is not clean after a self-cleaning cycle.

- The oven controls were not set correctly.
 - See the Self clean section .
- The oven was heavily soiled.
 - 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 is coming out of the vent.

- When using the convection feature, it is normal to see steam coming out of the oven vent.
- As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.
 - This is normal operation and not a system failure. Use the oven as usual.

A burning or oily odor is coming from the vent.

- This is normal for a new oven and will disappear in time.
 - To speed the process, set a self-cleaning cycle for a minimum of 3 hours.
 - See the Self clean section.

Strong odor.

- An odor coming from the insulation around the inside of the oven is normal for the first few times the oven is used.
 - Operate the oven empty on the bake setting at 400 °F for hour.

Fan noise.

- A convection fan may automatically turn on and off.
 - This is not a system failure but normal operation.

The oven racks are difficult to slide.

- The shiny, silver-colored racks were cleaned in a self cleaning cycle.
 - Apply a small amount of vegetable oil to a paper towel, and then wipe the edges of the oven racks with the paper towel.

The oven door is locked.

- The circuit breaker has been tripped or there was a power failure while the oven door was locked.
 - Activate Control Lockout, and then unlock the control. See the Oven Control Lockout section

Information codes

Displayed Code C-d0

- This code occurs if the control key is short for 1 minute.
 - Clean the buttons and make sure there is no water on/ around them. Turn off the oven and try again. If the problem continues, contact a local Samsung service center.
- **C-d1** This code occurs if the door lock is mispositioned.
- **C-F0** This code occurs if communication between the Main and Sub PBA is interrupted.
- **C-F2** This code occurs if communication between the Main and Touch is interrupted.
- **C-10** The cooking sensor is open when the microwave is operating. The cooking sensor is short when the microwave is operating.
- **C-20** The oven sensor is open when the oven is operating. The oven sensor is short when the oven is operating.
- **C-21** This code occurs if the internal temperature rises abnormally high
 - Press OFF, and then restart the oven. If the problem persists, disconnect all power to the oven for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.
- **C-23** The temp probe sensor is short when the oven is operating.
- **C-30** The PCB sensor is open when the oven is operating. The PCB sensor is short when the oven is operating.
 - Press OFF, and then restart the oven. If the problem persists, disconnect all power to the oven for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.

Displayed Code C-31

- This code occurs if the PCB temperature rises abnormally high.
 - Call for service

Displayed Code -dC-

- This code appears if the divider is inserted or removed while the oven is operating.
 - Make sure the divider is inserted properly, and then restart the oven. If the problem persists, disconnect all power to the oven for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.
- **C-70** The steam sensor is open when the oven is operating The steam sensor is short when the oven is operating
- **C-72** There are drain system-related problems.
 - Press OFF, and then restart the oven. If the problem persists, disconnect all power to the oven for at least 30 seconds and then reconnect the power. If it does not solve the problem, call the service.

Displayed Code C-A2

- The cooling motor is operating abnormally.
 - Call for service.

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.