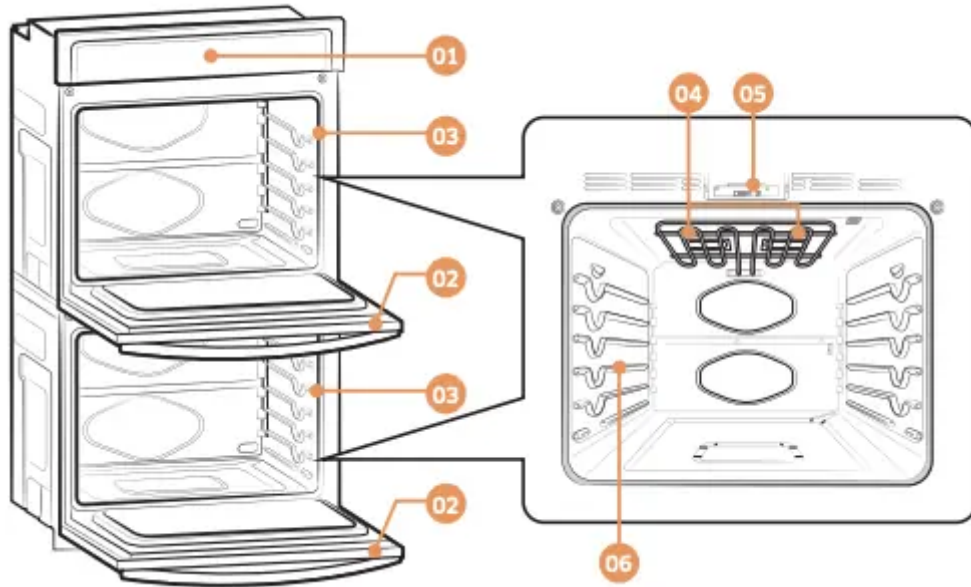


Introducing your new oven

Overview



- 01 Oven control panel
- 02 Oven door
- 03 Oven gasket
- 04 Halogen lamp *
- 05 Door latch
- 06 Shelf position

What's included with your oven



Wire racks (4)*

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

Before you begin

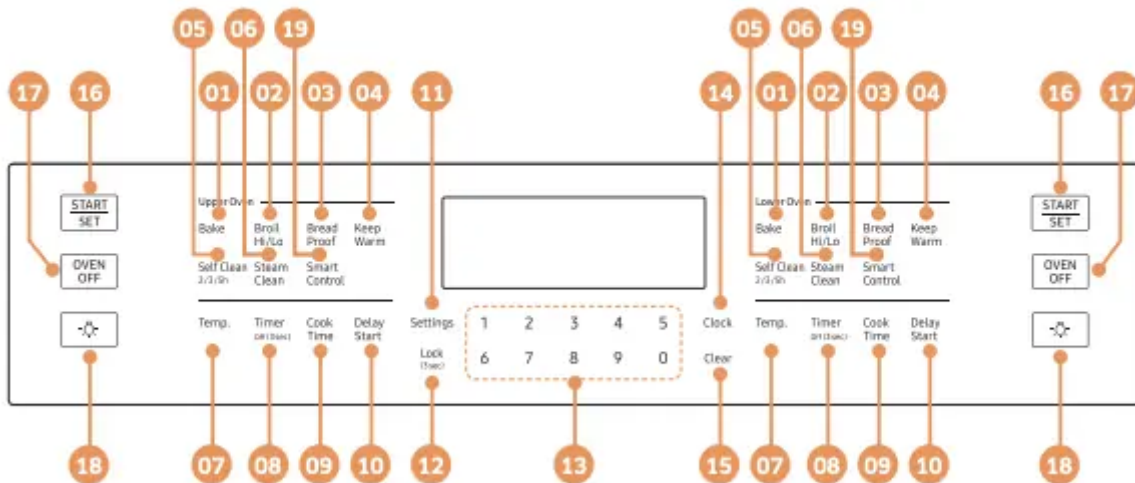
Clean the oven thoroughly before using it for the first time. Then, remove the accessories, set the oven to Bake, and then run the oven at 400 °F for 1 hour. There will be a distinctive odor. This is normal. Ensure your kitchen is well ventilated during this conditioning period.

Energy saving tips

- During cooking, the oven door should remain closed except when you turn food over. Do not open the door frequently during cooking to maintain the oven temperature and to save energy.
- If cooking time is more than 30 minutes, you can switch the oven off 5-10 minutes before the end of the cooking time to save energy. The residual heat will complete the cooking process.
- To save energy and reduce the time needed for re-heating the oven, plan oven use to avoid turning the oven off between cooking one item and the next.
- Whenever possible, cook more than one item at a time.

The oven control panel

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. Detailed instructions for each feature and function follow later in this user manual.



01 Bake: Use to select the Bake function.

02 Broil Hi/Lo: Use to select the Broil function.

03 Bread Proof: Use to select the Bread Proof function.

04 Keep Warm: Use to select the Keep Warm function to keep cooked foods warm.

05 Self Clean 2/3/5h: Use to select the Self-cleaning function.

06 Steam Clean: Use to select the steam cleaning function of the oven.

07 Temp.: Use to change the temperature when the oven is operating.

08 Timer Off (3 sec): Use to set or cancel the kitchen timer. The kitchen timer does not start or stop cooking.

09 Cook Time: Touch and then use the number pad to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.

10 Delay Start: Use to set the oven to start and stop automatically at a time you set.

11 Settings: Use to bring up the User Preference menu in the display.

12 Lock (3 sec): Use to disable all oven functions.

13 Number pad: Use to set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the start time, and the length of operation for timed baking, etc.

14 Clock: Use to set the time of day.

15 Clear: Use to cancel a previously entered temperature or time.

16 START/SET: Use to start any cooking or cleaning function in the oven.

17 OVEN OFF: Use to cancel all oven operations except the clock and timer.

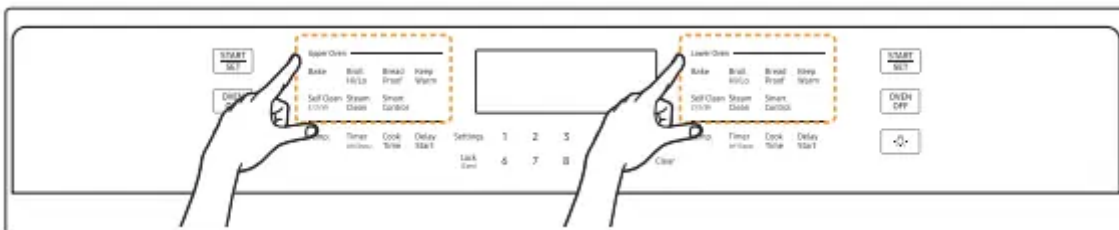
18 Oven light : Use to turn the oven light on or off.

19 Smart Control: Use to select the Smart Control feature.

Control panel display modes

Selecting the upper or lower oven

To change between the upper and lower oven, touch the UPPER OVEN or LOWER OVEN area. Note that each oven has its own set of control buttons. The button sets are identical and perform the same functions.



Setting the clock

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

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

How to set the clock

1. Touch Clock.
2. Touch Clock to select AM or PM. (Skip this step if you are setting the clock to 24 hour display mode.)
3. Touch keys in the number pad to set the current time of day.
4. Touch Clock or START/SET to save the changes.

Setting the 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.

How to set the timer

1. Touch Timer Off (3 sec).
2. Touch number keys in the number pad to set the hours and minutes. The timer can be set for any amount of time from 1 minute to 9 hours and 59 minutes. If you make a mistake, touch Clear, and then enter the amount of time again.
3. Touch Timer Off (3 sec) or START/SET.
4. When the set time has elapsed, the oven will beep and the display will show End until you touch Timer Off (3 sec). You can cancel the timer at any time by touching Timer Off (3 sec) for 3 seconds.

Operating the oven

Control Lockout

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

How to activate the Control Lockout

1. Cancel or turn off all other functions.

2. Touch Lock (3 sec) for 3 seconds. The oven will display "LoC" and the lock icon along with the current time.

NOTE

- Control Lockout is available only when the oven temperature is under 400 °F.
- All other functions must be cancelled before you activate Control Lockout.

How to unlock the controls

Touch Lock (3 sec) for 3 seconds.

"LoC" and the lock icon will disappear from the display.

NOTE

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

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 Timed Cooking only with the Bake cooking operation.

How to set the oven for Timed Cooking

1. Touch the pad for the cooking operation you want, eg. Bake. Enter the temperature you want, for example, 400 °F, using the number pad. (The default temperature is 350 °F).
2. Touch Cook Time. Enter the number of hours/minutes you want the oven to stay on using the number pad. You can set the cooking time for any amount of time from 1 minute to 9 hours and 59 minutes.
3. Touch START/SET to begin cooking. The temperature display will start to change once the oven temperature reaches 175 °F. The oven will continue to cook until the set amount of time has elapsed, then turn off automatically unless you set the Keep Warm feature. (Refer to the Using Keep Warm section on page 23.)
4. You can cancel a cook time at any time by setting the cook time to 0 minutes. (Touch Cook Time -> set cook time to 0 min -> touch START/SET)



When Timed Cooking is done, the oven will beep 4 times.

CAUTION

Use caution with the Timed Cooking or Delay Start features. You can use these features to cook cured or frozen meat and most fruits and vegetables. For food that can easily spoil, such as milk, eggs, and unfrozen or fresh fish, meat, or poultry, chill them in the refrigerator first. Even when chilled, they should not stand in the oven 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.

Delay Start


With Delay Start, the oven's timer turns the oven on and off at times you select in advance.

- You can use Delay Start only with the Bake cooking and Self Clean operation.
- You can set the oven for a delay start before setting other cooking operations.
- The clock must be set to the current time.

How to set the oven for delay start





1. Position the oven rack(s) and place the food in the oven.
2. Touch the pad for the cooking operation you want, eg. Bake. The default temperature is 350 °F.
3. Enter the temperature you want, eg. 375 °F, using the number pad.
4. Set the cooking time if you want. (Refer to the section on the timed cooking feature on page 18).
5. Touch Delay Start. Use the number pad to set the time.
6. Touch START/SET. At the set time, a short beep will sound. The oven will begin to cook.

Turning the light on and off

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

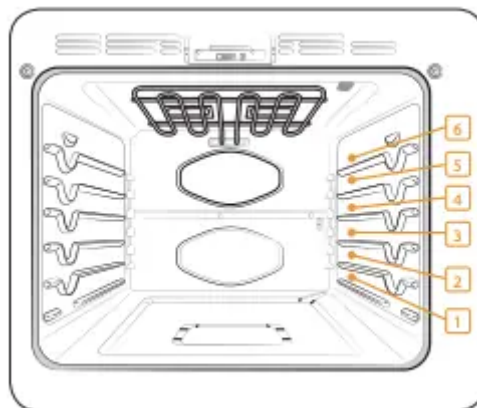
Minimum and maximum settings

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

| FEATURE | | MINIMUM | MAXIMUM |
|---|-------------|----------------|-----------------|
| UPPER OVEN | | | |
|  | Bake | 175 °F (80 °C) | 550 °F (285 °C) |
|  | Broil | LO | HI |
|  | Bread Proof | - | 12 Hrs. |
|  | Keep Warm | - | 3 Hrs. |
|  | Self Clean | 2 Hrs. | 5 Hrs. |
|  | Steam Clean | 20 Min. | 20 Min. |
| LOWER OVEN | | | |
|  | Bake | 175 °F (80 °C) | 550 °F (285 °C) |
|  | Broil | LO | HI |
|  | Bread Proof | - | 12 Hrs. |
|  | Keep Warm | - | 3 Hrs. |
|  | Self Clean | 2 Hrs. | 5 Hrs. |
|  | Steam Clean | 20 Min. | 20 Min. |

Using the oven racks

Oven rack positions

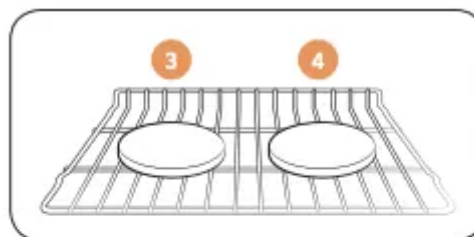


Recommended rack position for cooking

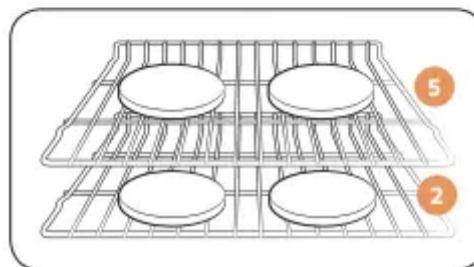
| TYPE OF FOOD | RACK POSITION |
|---|---------------|
| Broiling hamburgers | 6 |
| Broiling meat or small cuts of poultry, fish | 3-5 |
| Bundt cakes, pound cakes, frozen pies, casseroles | 4 or 3 |
| Angel food cakes, small roasts | 2 |
| Turkey, large roast, hams, fresh pizza | 1 |

• This table is for reference only.

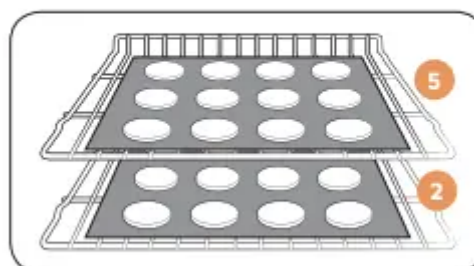
Rack and Pan placement



Single Oven Rack



Multiple Oven Rack



Multiple Oven Rack

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 2 and 5.

Using Multiple Oven Racks

| Type of Baking | Rack Positions |
|-------------------|----------------|
| Cakes and cookies | 2 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.

Baking

The oven can be programmed to bake at any temperature from 175 °F to 550 °F. Baking temperature and time will vary depending on the ingredients and the size and shape of the baking pan used. Dark or nonstick coatings may cook faster with more browning.

How to set the oven for baking

1. Touch Bake.
2. Enter the temperature you want using the number pad, eg. 3, 7, 5.
3. Touch START/SET. The temperature display will start to change once the oven temperature reaches 175 °F.
4. If you want to cancel baking or if you have finished, touch OVEN OFF.



Place food in the oven after preheating if the recipe calls for it. Preheating is very important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, the oven will beep 3 times.

NOTE

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.

How to adjust the temperature while cooking

1. Touch Temp.. The display will show the present temperature, eg. 375 °F.
2. Enter the temperature you want, eg. 425 °F, using the number pad.
3. Complete the entry by touching START/SET.

Broiling

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 meat, fish, and poultry up to 1" thick.

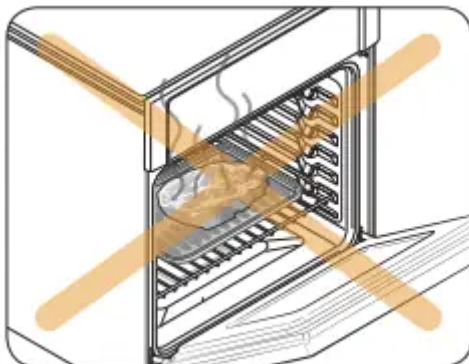
How to set the oven for broiling

1. Touch Broil once for Hi or twice for Lo. Use Lo to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.
2. To start broiling, touch START/SET. Broil one side until the food is browned. Turn over and broil the other side.
3. Touch OVEN OFF once you have finished cooking or if you want to cancel broiling.

NOTE

- This oven is designed for CLOSED DOOR broiling. The oven door must be closed during broiling.
- If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.
- When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.

- 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.



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.

Broiling recommendation guide

The size, weight, thickness, starting temperature, and your doneness preference will affect broiling times. This guide is based on meat at refrigerator temperature. Always use a broiler pan and its grid when broiling. Always preheat the oven for 5 minutes before broiling.

| Food | Doneness | Size | Thickness | Level | Rack position | Cooking time (min) | |
|----------------|-----------|-----------|-----------|-------|---------------|--------------------|-------------|
| | | | | | | 1st side | 2nd side |
| Hamburgers | Medium | 9 patties | 3/4" | Hi | 6 | 3:00 | 2:00 |
| | Medium | 9 patties | 1" | Hi | 6 | 3:20 | 2:20 |
| Beef steaks | Rare | - | 1" | Hi | 5 | 5:00 | 4:00 |
| | Medium | - | 1- 1 1/2" | Hi | 5 | 6:00-6:30 | 4:30-4:00 |
| | Well done | - | 1- 1 1/2" | Lo | 4 | 7:00-8:00 | 4:00-5:00 |
| Chicken pieces | Well done | 4.5 lbs. | 1/2-3/4" | Lo | 3 | 16:00-18:00 | 13:00-15:00 |
| | Well done | 2 lbs. | 1/2-3/4" | Lo | 3 or 4 | 15:00-16:00 | 10:00-12:00 |
| Pork chops | Well done | 1 lbs. | 1" | Lo | 3 | 8:00-10:00 | 6:00-8:00 |
| Fish fillets | Well done | - | 1/4-1/2" | Lo | 3 or 4 | 7:00-8:00 | 4:00-5:00 |

Using Bread Proof

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. Touch Bread Proof.
2. Touch START/SET.

3. Touch OVEN OFF at any time to turn off Bread Proof.

NOTE

Use rack position 3 for Bread Proof.

Using Keep Warm

Keep Warm will keep cooked food warm for serving up to 3 hours after cooking has finished.

After 3 hours, the feature will shut off automatically. You can use the Keep Warm feature 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 feature to reheat cold food.

How to use Keep Warm

1. Touch Keep Warm.
2. Touch START/SET.
3. Touch OVEN OFF at any time to turn the feature off.

How to set the oven to activate Keep Warm after a timed cooking

1. Set up the oven for Timed cooking. (Refer to the Timed Cooking section on page 18.)
2. Touch Keep Warm before touching START/SET to begin cooking.
3. Touch OVEN OFF at any time to turn the feature off.

Using Settings

This function lets you control various electronic control settings. These settings include Temp Adjust, Temp Unit, Time of Day, 12 hour energy saving, Sound On/ Off, and Demo mode. The setting menu is only available when the oven is not being used (not cooking).

| Settings | Feature |
|-----------------------------------|--|
| 1. Temp Adjust | Lets you correct the temperature in the oven. |
| 2. Temp Unit | Lets you program the oven control to display temperatures in Fahrenheit or Centigrade. |
| 3. Time of Day (12hr/24hr) | Lets you set the clock to display the time of day in the 12 hour or 24 hour mode. |
| 4. 12 hour energy saving | This feature automatically turns off the oven after 12 hours during baking functions or after 3 hours during a broil function. |
| 5. Sound On/Off | Lets you set the oven controls to operate silently. |
| 0. Demo mode | This setting is for use by retail establishments for display purposes only. |

Temp Adjust

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

The oven temperature can be adjusted ± 35 °F (± 19 °C).

How to correct the oven temperature

1. Touch Settings, and then 1 on the number pad.
2. Touch Settings to select higher or lower than the current temperature.
3. Enter the adjustment you want to make using the number pad. (0-35)
4. Touch START/SET to save the changes.

NOTE

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

Temp Unit (Fahrenheit or Celsius temperature selection)

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

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

1. Touch Settings, and then 2 on the number pad.
2. Touch 1 (Fahrenheit) or 2 (Celsius) on the number pad.
3. Touch START/SET to save the changes.

Time of Day (12hr/24hr)

The oven control can be programmed to display the time of day in the 12 hour or 24 hour mode. The oven has been preset at the factory to display in the 12 hour mode.

How to change between the 12 and 24 hour time of day display

1. Touch Settings, and then 3 on the number pad.
2. Touch 1 (12hr) or 2 (24hr) on the number pad.
3. Touch START/SET to save the changes.

12 hour energy saving

If you accidentally leave the oven on, this feature will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

How to turn the 12 hour energy saving feature on or off

1. Touch Settings, and then 4 on the number pad.
2. Touch 1 (On) or 2 (Off) on the number pad.
3. Touch START/SET to save the changes.

Sound On/Off

Using Sound On/Off, you can set the oven controls to operate silently.

How to turn the sound on or off

1. Touch Settings, and then 5 on the number pad.
2. Touch 1 (On) or 2 (Off) on the number pad.
3. Touch START/SET to save the changes.

Demo mode

This setting is for use by retail establishments for display purposes only.

(When Demo mode is on, the heating element is disabled and does not operate.)

How to enable or disable the demo mode

1. Touch Settings, and then 0 on the number pad.
2. Touch 1 (On) or 2 (Off) on the number pad.
3. Touch START/SET to save the changes.

Using the Sabbath feature

(For use on the Jewish Sabbath & Holidays)

You can use the Sabbath feature with baking only. The oven temperature may be set higher or lower after you set 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 on continuously 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, touch



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. Touch Bake. The default temperature is 350 °F.
2. Enter the temperature you want, eg. 375 °F, by using the number pad.

3. Touch START/SET. The temperature display will start to change once the oven temperature reaches 175 °F.

4. Touch Bake and the Number 1 at the same time for 3 seconds.

The display will show SAb.

Once SAb appears in the display, 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 touching OVEN OFF. This will turn only the oven off. If you want to deactivate the Sabbath feature, touch Bake and the Number 1 at the same time for 3 seconds. SAb will disappear from the display



Do not attempt to activate any other program feature except Bake while the Sabbath feature is active. ONLY the following key pads will function correctly with the Sabbath feature on: Number, Bake, START/SET and OVEN OFF. All other keys should not be used once the Sabbath feature is activated.



You can change the oven temperature, but the display will not change and tones will not sound when a change occurs. (The oven temperature adjustment feature should be used only on Jewish holidays.) After changing the temperature while the unit is in Sabbath mode, there is a 15 second delay before the unit recognizes the change.



You can set the Cook time function before activating the Sabbath feature.



Should there be a power failure or interruption, the oven will shut off. When power is returned, the oven will not turn back on automatically. SAb will be displayed in the oven control display, but the oven will not operate. Food may be safely removed from the oven while it is still in the Sabbath mode, however the oven cannot be turned back on until after the Sabbath/ Holidays. After the Sabbath observance, turn OFF the Sabbath mode. Touch and hold both Bake and the Number 1 for at least 3 seconds simultaneously to turn the Sabbath mode off. The oven can then be used with all normal functions.



Do not open the oven door or change the oven temperature for about 30 minutes after you have started Sabbath mode to allow the oven to reach the set temperature. Note that, for best performance, the oven fan operates only when the oven temperature is rising.

Using Smart Control


To use the oven's Smart Control, you must download the SmartThings app to a mobile device. Functions that can be operated using the SmartThings 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 Smart Control on the oven is off ----- Monitoring (Oven), Oven off

When Smart Control on the oven is on. -----Monitoring (Oven), Oven start, Oven off, Error check

How to connect the oven

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

To start the oven remotely

1. Touch Smart Control.  appears in the display. 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.

NOTE

Important: Self clean mode cannot be started remotely.

NOTE

- Opening the oven door or touching Smart Control will delete  from the display and prevent you from turning the oven on or controlling the oven remotely.
- If  is not shown in the display, you can still monitor the oven's status and turn the oven off.
- When oven cooking is finished or cancelled,  will turn off.
- If you use a microwave oven, you may not be able to use the Smart Control app due to Wi-Fi signal interference.

Maintaining your appliance

Self-cleaning

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

CAUTION

- During the self-cleaning cycle, the outside of the oven will become very hot to the touch. Do not leave small children unattended near the appliance.
- Some birds are extremely sensitive to the fumes given off during the selfcleaning cycle of any oven. Move birds to another well-ventilated room.
- Do not line the oven walls, racks, bottom, or any other part of the oven with aluminum foil. Doing so will result in poor heat distribution, poor baking results, and cause permanent damage to the oven interior. Aluminum foil will melt and adhere to the interior surface of the oven.
- The oven door locks during self-cleaning. Do not force the oven door open. This can damage the automatic door locking system. Use care when opening the oven door after the self-cleaning cycle is complete. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.

Before a self-cleaning cycle

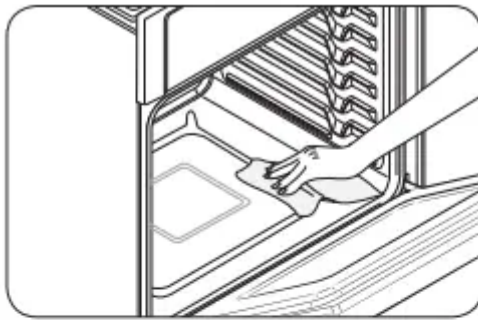


Fig. 1

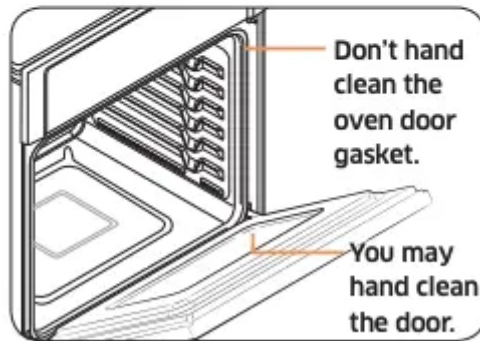


Fig. 2

- We recommend venting your kitchen with an open window or using a ventilation fan or hood during the selfcleaning 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. Select the length of time for the self-cleaning operation, eg. 3 hours. Touch Self Clean 2/3/5h once for a 3 hour clean time, twice for a 5 hour clean time, or 3 times for a 2 hour clean time The default setting is 3 hours.
2. Touch START/SET to start the self-cleaning cycle. The motor-driven door lock will engage automatically.

IMPORTANT: Both doors lock when you run a self cleaning cycle on either oven.

NOTE

- You will not be able to start a self-cleaning cycle if the Control Lockout feature is activated or if the oven's temperature is too hot.
- The oven doors lock automatically. The display will show the cleaning time remaining. You cannot to open the oven doors until the temperature drops to a safe/cool temperature.
- The self-clean feature can be used in only one oven at a time. While one oven is in self-cleaning mode, you cannot use the other oven for cooking.

3. When the self-cleaning cycle is done, End will appear in the display and the oven will beep 3 times.

How to delay the start of self-cleaning

1. Touch Self Clean 2/3/5h. Select the desired self-clean time by touching Self Clean 2/3/5h.
2. Touch Delay Start.
3. Enter the time you want the self-clean cycle to start.
4. Touch START/SET. The display will show Delay, Self clean, and the Lock icon. The motor-driven door lock will engage automatically.
5. The Self-Cleaning cycle will turn on automatically at the set time.

How to turn off the self-cleaning feature

If you need to stop or interrupt a self-cleaning cycle:

1. Touch OVEN OFF.
2. You will be able to open the oven door once the oven has cooled down for approximately 1 hour.

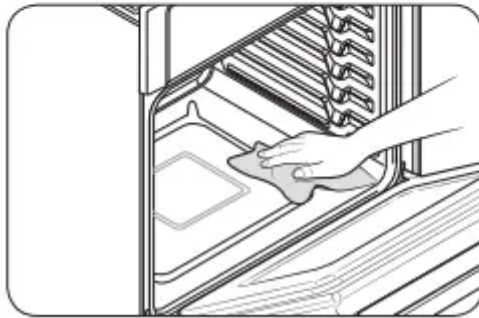
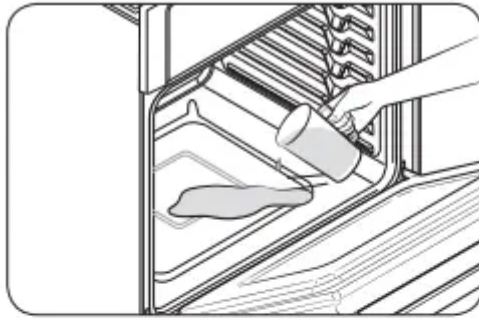
After a self-cleaning cycle

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

Steam-cleaning

How to set the oven for steam-cleaning

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



1. Remove all accessories from the oven.
2. Pour approximately 10 oz. (300 ml) of water onto the bottom of the empty oven and close the oven door. Use tap water only, not distilled water.
3. Press Steam Clean.
4. Press START/SET. When the operation is complete, the display will blink and a beep will sound.
5. Press OVEN OFF.
6. Clean the oven's interior. There will be a significant amount of water remaining on the bottom of the oven after a steam-cleaning cycle. Remove the residual water with a sponge or soft dry cloth.



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

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

After a steam-cleaning cycle

- Take care when opening the door after a steam-cleaning procedure has ended. The water on the bottom is hot.
- Open the oven door and remove the remaining water with a sponge. Do not leave the residual water in the oven for any length of time. Wipe the oven clean and dry with a soft cloth. Do not forget to wipe under the oven door seal.

- Use a detergent-soaked sponge, a soft brush, or a nylon scrubber to wipe the oven interior. Remove stubborn residue with a nylon scourer. You can remove lime deposits with a cloth soaked in vinegar.
- If the oven remains dirty, you can repeat the procedure once the oven has cooled.
- For heavy residue, such as grease left over from roasting, we recommend that you rub detergent into the residue before activating the steam-cleaning function.
- After cleaning, leave the oven door ajar at a 15° angle to allow the interior enamel surface to dry thoroughly

Care and cleaning of the oven

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.

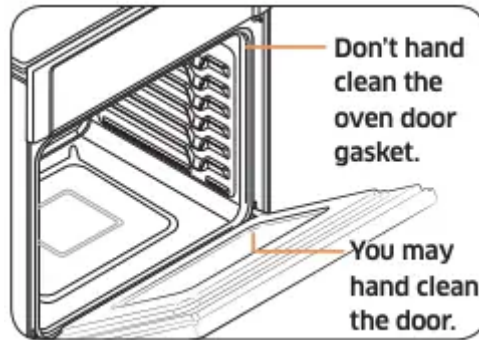
Oven racks

- 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 the 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 grease lubricant.

Oven door

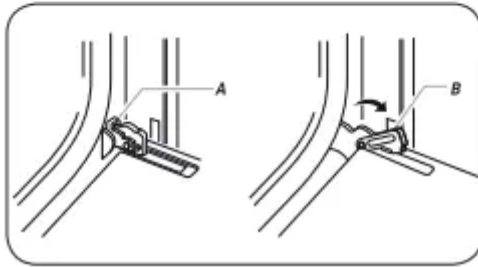
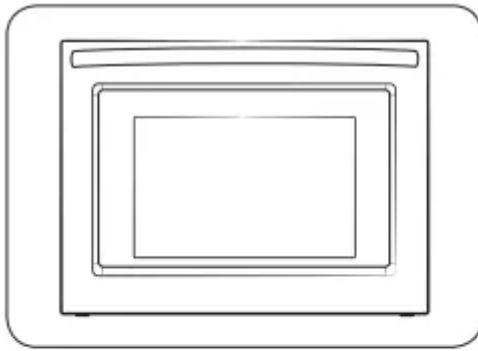


- Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT immerse the door in water. DO NOT spray or allow water or the glass cleaner to enter the door vents. DO NOT use oven cleaners, cleaning 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

CAUTION

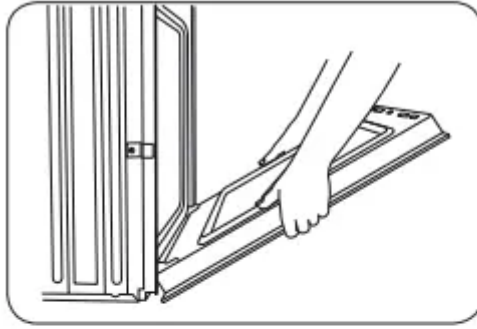
- The door is very heavy. Be careful when removing and lifting the door.
- Do not lift the door by the handle. Use two hands to remove an oven door. For double ovens, repeat the process for each door.



A. Oven door hinge lock in locked position

B. Oven door hinge lock in unlocked position

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. Open the oven door.
3. 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



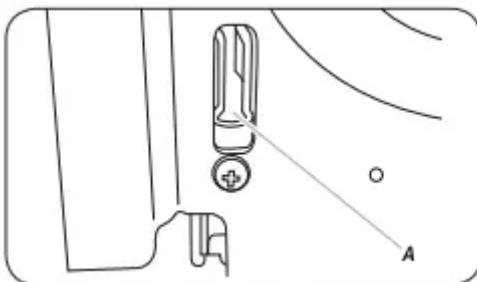
4. Partially close the door to engage the door latch locks. The door will stop at this point.

5. 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.

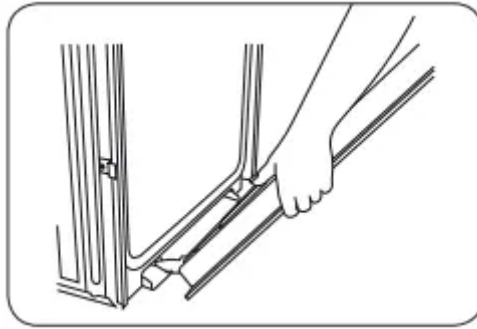
6. Set the oven door aside on the prepared covered work surface with the oven door resting on its handle.

Replacing the oven doors

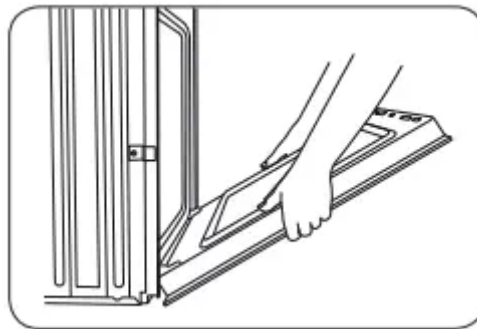
CAUTION The door is very heavy. You may need help lifting the door high enough to slide it into the hinge slots. Do not lift the door by the handle.



A. Slot in the oven cavity for the door hinge lock




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.

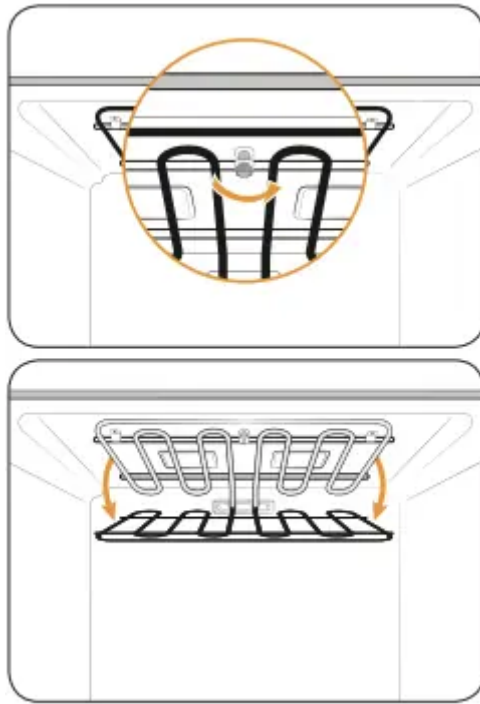


4. Lower the oven door to the fully open position. If the oven door does not open to a full 90°, repeat steps 1 through 3.
5. Locate the oven door hinge locks in the corners of the oven door, and rotate the hinge locks toward the oven cavity to the locked position. See Step 3 (illustration A) in the “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.

Changing the oven light

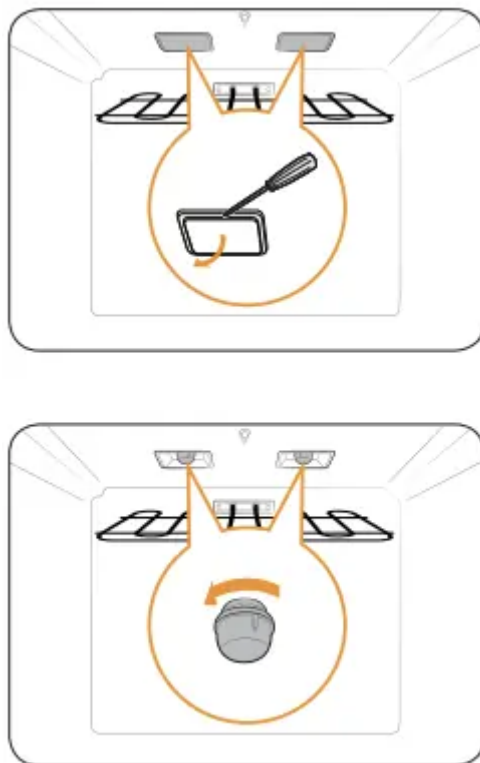
The oven light is a standard 40-watt appliance halogen bulb. It comes on when the oven door is open. When the oven door is closed, touch  to turn the light on or off. It will not work during a self-cleaning cycle.

CAUTION Before changing the oven light, make sure to wear gloves to protect your hands.



1. To change the 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.

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



2. While holding the glass cover with one hand, insert a flat-sharp tool such as a table knife between the glass and the frame to remove the glass cover.

3. Turn the bulb cap counterclockwise to remove.

NOTE If necessary, remove the metal rings and clean the bulb cap.

4. Replace the bulb.

5. Place the bulb cap and glass cover back into their position.

6. Return the broil heater back by following step 1 in reverse order.

CAUTION Before changing your oven light, disconnect the electrical power to the oven at the main fuse or circuit breaker panel. Make sure the oven and the halogen bulb are cool.

Troubleshooting

Troubleshooting

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

CONTROL DISPLAY

| Problem | Possible cause | Solution |
|--|--|---|
| 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 | <ul style="list-style-type: none">• There is foreign matter caught between the buttons• Touch model: There is moisture on the exterior• The lock function is set | <ul style="list-style-type: none">• Remove the foreign matter and try again.• Remove the moisture and try again.• Check whether the lock function is set. |

OVEN

| Problem | Possible cause | Solution |
|---|---|--|
| 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 chapter on operating the oven starting on page 16. |
| | 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 | <ul style="list-style-type: none"> • 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 | Refer to the section on operating the oven on page 22. |
| | 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 properly | The oven controls have not been set correctly | See the chapter on operating the oven starting on page 16. |
| | The oven rack has been positioned incorrectly or is not level. | See the section on using the oven racks on page 20. |
| | Incorrect cookware or cookware of improper size is being used. | |
| | The oven thermistor needs to be adjusted. | See the Temp Adjust section on page 24. |
| Food does not broil properly. | The serving size may not be appropriate. | Refer to the broiling recommendation guide for serving sizes on page 22, and then try again. |
| | The rack has not been properly positioned. | See the broiling recommendation guide on page 22. |
| | The cookware is not suited for broiling. | Use suitable cookware. |
| | In some areas, the power (voltage) may be low. | <ul style="list-style-type: none"> • Preheat the broil element for 10 minutes. • See the broiling recommendation guide on page 22. |
| The oven temperature is too hot or too cold. | The oven sensor needs to be adjusted. | See the section on adjusting the thermostat on page 24. |
| 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 section on selfcleaning on page 27. |
| | A self-cleaning cycle cannot be started if the oven lockout feature has been activated. | See the section on selfcleaning on page 27. |



| | | |
|--|--|--|
| Excessive smoking during a self-cleaning cycle. | There is excessive soiling in the oven. | Touch OVEN OFF. Open the windows to rid the room of smoke. Wait until the selfcleaning cycle is cancelled. Wipe up the excessive soil and then start the selfcleaning cycle again |
| The oven door will not open after a selfcleaning 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 section on selfcleaning on page 27. |
| | The oven was heavily soiled. | Wipe up heavy spillovers before starting the selfcleaning cycle. Heavily soiled ovens may need to be selfcleaned again or for a longer period of time. |
| Steam is coming out of the 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. | <ul style="list-style-type: none"> • To speed the process, set a self-cleaning cycle for a minimum of 3 hours. • See the section on selfcleaning on page 27. |
| 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 1 hour. |
| The oven racks are difficult to slide. | The shiny, silver-colored racks were cleaned in a selfcleaning 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 Control Lockout section on page 18. |

Information codes

OVEN

| Displayed Code | Possible cause | Solution |
|-----------------------|--|--|
| 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. | Touch OVEN 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-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-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. | Touch OVEN 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-30 | The PCB sensor is open when the oven is operating. | |
| | The PCB sensor is short when the oven is operating. | |
| C-31 | This code occurs if the PCB temperature rises abnormally high. | Call for service |
| C-A2 | Cooling motor is abnormally operated. | Call for service. |
| bAd LinE | | |

| | |
|---|--|
| This code occurs if the power connection is plugged in improperly | Reconnect the power connection properly, and the message disappears. |
|---|--|

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.

