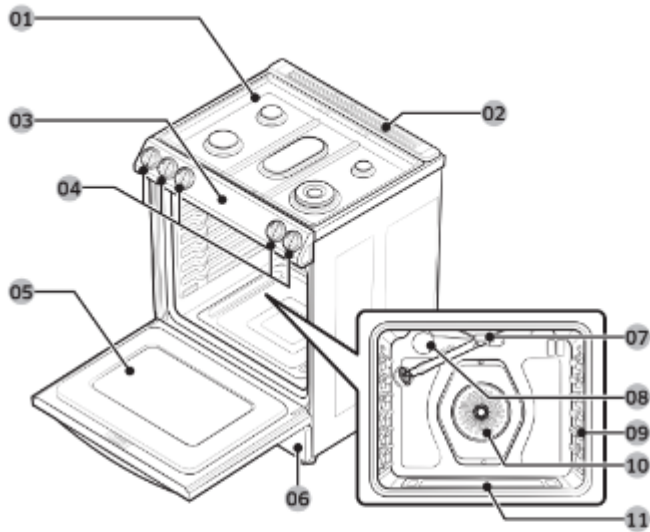


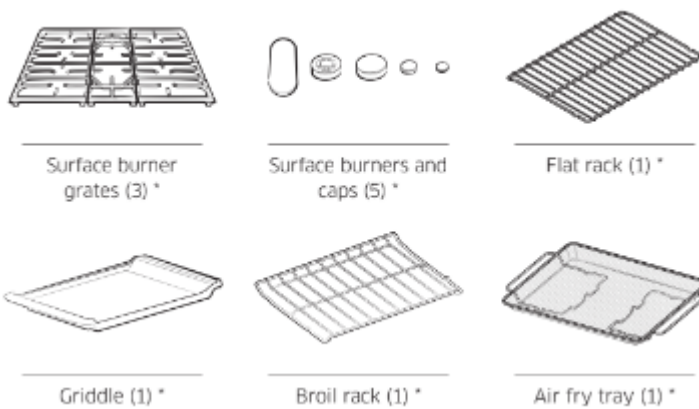
Overview

Layout



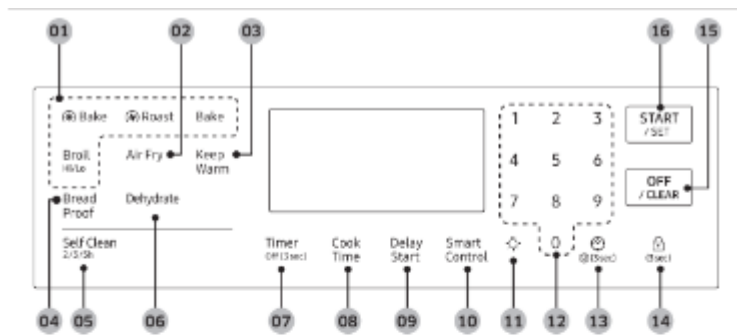
- | | | |
|--|-------------------------------|----------------------------|
| 01 Surface burners | 02 Oven vents | 03 Touch display |
| 04 Surface burner knobs (5 pcs) | 05 Removable oven door | 06 Storage drawer |
| 07 Broil oven burner | 08 Oven light | 09 Oven rack system |
| 10 Convection fan / Convection heater | 11 Bake oven burner | |

What's included



Control panel





- 01 Oven modes:** Activates each oven modes (Convection Bake, Convection Roast, Bake or Broil).
- 02 Air Fry:** Activates Air Fry mode.
- 03 Keep Warm:** Keep Cooked food warm at 175 °F (80 °C).
- 04 Bread Proof:** Activates the Bread Proof function.
- 05 Self Clean:** Burn off food residues in the oven at very high temperatures.
- 06 Dehydrate:** Activates the Dehydrate function.
- 07 Timer Off (3 sec):** Activates or deactivates the timer.
- 08 Cook Time:** Set the cooking time.
- 09 Delay Start:** Set the oven to start at a certain time.
- 10 Smart Control:** Activates the Easy connection.
- 11 Oven Light:** Turn on/Turn off the oven light.
- 12 Numbers:** Use to set the times, temperatures, or presets.
- 13 Clock:** Set the clock time.
- 14 Lock:** Press and hold for 3 seconds to lock the control panel and the door to prevent accidents.
- 15 OFF/CLEAR:** Cancel the current operation but not the timer.
- 16 START/SET:** Start a function or set the time.

Before you start

Display mode

Sleep



After 2 minutes of inactivity (or 1 minute when the oven is in standby mode), the control panel enters Sleep mode. In Sleep mode, the control panel is inactive, displaying only the time, until it is reactivated by the user.

Clock

You must set the clock correctly to ensure the automatic features work properly. This product supports two time formats: 12-hour (default) and 24-hour. To change time format, see page 33.

To set the clock time



1. Press the .
2. To select AM/PM, press the  again.
3. Enter the current time using the number pad.
4. Press **START/SET** to confirm the settings.

1. Press the .
2. To select AM/PM, press the again.
3. Enter the current time using the number pad.
4. Press START/SET to confirm the settings.

Oven vent/cooling vent

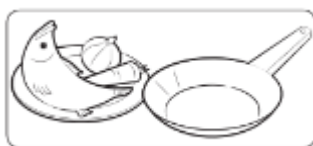
The cooling vents are located at the back of the oven range. Proper air circulation prevents combustion problems and ensures good performance.

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

Cooktop

STEP 1

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



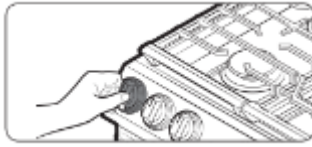
STEP 2

Place the container on a surface burner.

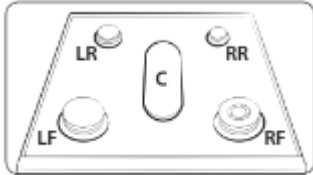


STEP 3

Ignite the surface burner.



Gas burners



Each burner has a corresponding knob that lets you to set the flame level from LO to HI. In addition, each burner knob has a Lite setting. Turning a knob to Lite ignites the corresponding burner. The burner indicators are located above each knob and show which burner the knob controls.

Each burner is designed for specific cooking purposes. See the table below.

Position	Purpose	Food type	Characteristics
Right Front (RF) 18,000 BTU	Power heating	Boiling food	Maximum output
Right Rear (RR) 5,000 BTU	Low simmering	Chocolate, casseroles, sauces	Delicate food that requires low heat for a long time
Center (C) 10,000 BTU	General heating/ Griddling	General food/ Pancakes, fried eggs	General-purpose cooking
Left Front (LF) 16,000 BTU	Quick heating	General	General-purpose cooking
Left Rear (LR) 9,500 BTU	General heating/ Low simmering	General food, casseroles	General-purpose cooking

Ignition

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

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

Cooktop

Manual ignition

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

1. Hold a long gas grill lighter to the surface burner you want to light.

2. Push in the control knob for that burner, and then turn it to the Lite position.

Turn on the grill lighter to ignite the burner.

3. After the burner is lit, turn the control knob to adjust the flame level.

Flame level

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

WARNING

- Flames larger than the cookware bottom may result in a fire or physical injury.
- When you set a burner to simmer, do not turn the burner knob quickly. Watch the flame to make sure it stays on.
- After turning on a surface burner, make sure that the burner has ignited. Adjust the level of the flame by turning the burner knob.
- Always turn off the surface burner controls before removing cookware. All surface burner controls should be turned OFF when you are not cooking.
- Always turn the burners off before you go to sleep or go out.
- If you smell gas, turn off the gas to the range and call a qualified service technician. NEVER use an open flame to locate a leak.

Cookware

Requirements

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

Material characteristics

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

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English 19

Cooktop

Size limitations

CAUTION

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

- Do not use an oversized pan. The burner flames may spread out, causing damage nearby.

* : 6 inches or less

- Always make sure cookware handles are turned to the side or rear of the cooktop and not over other surface burners. This will minimize the chance of burns, spillovers, and the ignition of flammable materials that can be caused if pots or pans are bumped accidentally.

- When using glass cookware, make sure it is designed for range top cooking.

- Never leave plastic items on the cooktop. Hot air from the vent can melt or ignite plastic items or cause build up of dangerous pressure in closed plastic containers. You may get severe burns if you touch the surfaces near the vent while the oven is operating.

- Make sure you hold the handle of a wok or a small one-handled pot while cooking.

Griddle

The removable coated griddle provides an extra cooking surface. This is useful especially when cooking meat, pancakes, or other foods requiring a large cooking area.

The griddle can be used only with the center burner on the center grate. Use caution when putting the griddle on the center grate.

In most cases, you should preheat the griddle before cooking. See the table below.

Type of Food	Preheating Time	Preheat setting	Cook setting
--------------	-----------------	-----------------	--------------

Pancakes	5-10 min.	MED-HI	MED
----------	-----------	--------	-----

Hamburgers	5-10 min.	HI	HI
------------	-----------	----	----

Fried Eggs	5-10 min.	HI	MED-HI
------------	-----------	----	--------

Bacon	5-10 min.	HI	HI
-------	-----------	----	----

Breakfast Sausages	5-10 min.	HI	HI
--------------------	-----------	----	----

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20 English

Gas oven



CAUTION

- Do not remove the griddle until the cooktop grates, surfaces, and griddle itself cool down.
- If you leave the griddle on the cooktop, it may become very hot when you use the cooktop or oven. Use oven gloves when placing or removing the griddle.
- Do not overheat the griddle. This can damage the coating of the griddle.
- Do not use metal utensils that can damage the griddle surface.
- Do not use the griddle for other purposes, for example, as a cutting board or a storage shelf.
- Do not cook excessively greasy foods. The grease may spill over.

NOTE

- You may need to adjust heat settings for the griddle over time.
- The griddle may discolor over time as it becomes seasoned with use.
- Do not let rust remain on the griddle. If rust appears on the griddle, remove it as soon as possible.

Gas oven

STEP 1

Put all ingredients in a heat-safe container.

STEP 2

Select a cooking mode, and then start preheating.

STEP 3

Place the container on a rack.

STEP 4

Close the door and start cooking.

NOTE

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

Cooktop

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English 21

Gas oven

NOTE

- The Oven Rack Settings table is for reference only.
- We recommend cooking pizza and pies using the 2nd rack position for crispy

bottoms.

Inserting and removing an oven rack

To insert an oven rack

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

To remove an oven rack

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

Using the oven racks

The rack positions

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

07

06

05

04

03

02

01

Type of food Rack position

Broiling hamburgers 6

Broiling meats or small cuts of poultry, fish 4-5

Bundt cakes, Pound cakes, Frozen pies, casseroles

3-4

Fresh Pizza, Angel food cakes, Small roasts

2

Turkey, Large roasts,

Hams 1

CAUTION

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

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22 English

Gas oven

Gas oven

Cooking mode

- Make sure to close the door before you start cooking.
- If you leave the door open for 20-30 seconds while the oven is in convection baking/roasting, baking, or broiling modes, the oven burner shuts off. To restart the burner, close the door.

Minimum and maximum settings

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

Feature

Temperature (°F)

Min Max

Convection Bake 175 550

Convection Roast 175 550

Bake 175 550

Broil LO HI

Air Fry 350 500

Dehydrate 100 225



Rack and Pan placement

3 or 4

Single Oven Rack

5

3

Cake pan positions

5

3

Cookie sheet positions

Centering the baking pans in the oven as much as possible will produce better results. If baking with more than one pan, place the pans so each has at least 1" to 1½" of air space around it.

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 positions 3 and 5. See the figure on the left.

Using Multiple Oven Racks

Type of Baking Rack Positions

Cakes 3 and 5

Cookies 3 and 5

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English 23

Gas oven

Convection cooking

01

02

03

04

05

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07

The convection fan at the back of the oven circulates hot air evenly throughout the oven cavity so that food is evenly cooked

and browned in less time than with regular heat.

NOTE

- When using convection cooking, always pre-heat the oven for the best results.
- When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.
- For performance reasons, the convection fan may be turned on or off during the operation.

Convection baking

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

Convection roasting

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

Baking and Roasting

2

3

4

1

1. Press Bake, Roast, or Bake.
2. If necessary, use the number pad to change the default temperature.

You can set the oven to any temperature from 175 °F to 550 °F.

3. Press START/SET.

- The oven preheats until it reaches the temperature you set.
- It will beep when it reaches the set temperature.
- When preheating is complete, place the food in the oven, and then close the door.

4. When cooking is complete, press OFF/CLEAR, and then take out the food.

NOTE

To change the temperature during cooking, repeat steps 1 through 3 above.

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24 English

Gas oven

Gas oven

Broiling guide

NOTE

- This is for reference only.
- Preheating for 5 minutes before broiling is recommended.
- The size, weight, thickness, starting temperature, and your doneness preference will affect broiling times.
- This guide is based on meats at refrigerator temperature.
- If you have covered the meat with aluminum foil and you let it stand covered for 10 minutes after cooking is complete, the internal temperature increases by 5-10 °F degrees.
- Use the broil rack for the best results.

Food Doneness Size Thickness Broil

setting

Rack

position

Cooking time

1st side 2nd side

Hamburgers Medium 9 patties 1" HI 6 4'30"-

5'30"

3'30"-

4'30"

Beef steak Medium 1 pc 1" HI 5 8'00"-

10'00"

6'00"-

8'00"



Chicken

pieces Well done 2-3 lbs. 3/4"-1" Lo 4 18'00"-

20'00"

11'00"-

13'00"

Salmon

Filletts Well done 3-4 pcs 1/2"-3/4" HI 5 6'00"-

7'00"

5'00"-

6'00"

Pork chops Well done 1-2 pcs 1/2"-3/4" Lo 4 12'00"-

14'00"

12'00"-

15'00"

Lamb chops Medium 4-6 pcs 1" HI 5 5'00"-

6'00"

4'00"-

5'00"

CAUTION

Make sure to close the door after turning over the food.

Broiling

Broiling uses the oven broil burner at the top of the oven to cook and brown food. Meat or fish must be put on a broiling grid in a broiling pan. Preheating for 5 minutes before broiling is recommended.

3

7

2

1. Put food on a broiling grid in a broiling pan.
2. Press Broil once for Hi temperature broiling or twice for Lo.
3. Press START/SET to start the broiler.
4. Let the oven pre-heat for 5 minutes.
5. Place the pan on the desired rack, and then close the oven door.
6. When one side of the food is browned, turn it over, close the oven door, and start cooking the other side.
7. When cooking is complete, press OFF/CLEAR.

NOTE

- Make sure to close the door before you start cooking.
- Use the low temperature setting for poultry or thick cuts of meat to prevent overbroiling.

- In general, to prevent overbroiling, press Broil to switch from Hi to Lo.
- Use caution when you open the oven door to turn over the food. The air escaping from the oven will be very hot.
- For information about broiler temperatures, rack settings, and cooking times for different foods, see "Broiling guide" on page 24.
- Use the broil rack for the best results.

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English 25

Gas oven

Air Fry mode guide

Item Amount Temperature Time

Potatoes

Frozen French Fries 30-35 oz 425 °F-450 °F 25-30 min

Frozen French Fries,

Seasoned 25-30 oz 425 °F-450 °F 18-23 min

Frozen Tater Tots 40-45 oz 450 °F 20-25 min

Frozen Hash Brown 25-30 oz 450 °F 20-25 min

Frozen Potato Wedges 30-35 oz 425 °F-450 °F 20-25 min

Homemade French Fries 25-30 oz 425 °F 23-28 min

Homemade Potato

Wedges 25-30 oz 450 °F 25-30 min

Frozen

Frozen Chicken Nuggets 24-28 oz 400 °F-425 °F 18-23 min

Frozen Chicken Wings 30-35 oz 425 °F 20-30 min

Frozen Onion Rings 20-25 oz 425 °F 18-22 min

Frozen Fish Fingers 20-25 oz 425 °F 18-22 min

Frozen Chicken Strips 25-30 oz 425 °F-450 °F 25-30 min

Frozen Churros 20-25 oz 425 °F 18-22 min

Air Fry mode

This feature uses hot air for crispier and healthier frozen or fresh foods without any or less oil than normal convection modes. For best results, use this mode in single oven mode and place the Air Fry tray in position 3. The temperature can be set between 350 °F and 500 °F. Preheating is not necessary for this mode. Follow recipe or package directions for set temperature, time or quantity.

How to set the oven for Air Fry mode

3

2

4

5

6

1. Place the tray on rack position 3.
2. Press Air Fry.
3. Enter the suggested temperature for your food as recommended by its instructions using the number pad.
4. If necessary, set the Cook Time and Delay Start.
5. Press START/SET.
6. When cooking is complete, press OFF/CLEAR, and then take out the food.

Tray or Baking sheet

Air fry tray

Air Fry Tray recommended
placement

NOTE

- Place a baking sheet or tray on the rack below the Air fry tray to catch any drippings. This will help to reduce splatter and smoke.
- Air Fry is designed for baking on a single oven rack. Place food on rack position 3 for best results.

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26 English

Gas oven

Gas oven

Cooking options

CAUTION

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

Timer

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

1

2

3

1. Press Timer Off (3 sec).
2. Enter a desired time using the number pad.
3. When done, press START/SET.
4. To cancel the Timer settings, press and hold Timer Off (3 sec) for 3 seconds.
5. When the set time elapses, the oven beeps and displays the "End" message. Press Timer Off (3 sec) to delete the message.

NOTE

To change the programmed cooking time, press Timer Off (3 sec), enter a different time, and then press START/SET.

Item Amount Temperature Time

Poultry

Fresh Drumsticks 35-45 oz 425 °F-450 °F 27-32 min

Fresh Chicken Wings 30-35 oz 425 °F-450 °F 25-30 min

Chicken Breasts, Breaded 30-35 oz 400 °F-425 °F 30-35 min

Vegetables

Asparagus, Breaded 15-20 oz 425 °F 20-25 min

Egg Plants, Breaded 20-25 oz 425 °F 20-25 min

Mushroom, Breaded 18-22 oz 425 °F 18-22 min

Onions, Breaded 18-22 oz 425 °F 20-25 min

Cauliflowers, Breaded 30-35 oz 400 °F-425 °F 20-25 min

Vegetable Mix, Breaded 30-35 oz 400 °F-425 °F 20-25 min

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English 27

Gas oven

Delay Start

The Delay Start function lets you use the kitchen timer to automatically start and stop another cooking program. You can set Delay Start so that it delays the automatic start of a cooking operation you select by up to 12 hours.

Mode: Bake / Bake / Roast / Air Fry / Dehydrate / Self Clean

3

6

7

4 5

2

1. Place the container with the food on a rack, and then close the door.
2. Press the pad corresponding to a desired cooking mode such as Bake.
3. If necessary, change the temperature using the number pad.



4. If necessary, press Cook Time and set the cooking time. (See "Cook Time" on previous page.)
5. Press Delay Start to change the time elements.
6. Set the starting time using the number pad.
7. Press START/SET.
8. The oven starts cooking at the set time, and turns off automatically when it completes cooking.

NOTE

To change the starting time, press Delay Start, and enter a new starting time, and then press START/SET.

Cook Time

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

Mode: Bake / Bake / Roast / Air Fry / Dehydrate

- 2
- 4
- 5
- 3
- 1

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

NOTE

- To change the programmed cooking time, press Cook Time, enter a different time, and then press START/SET.
- If necessary, press Keep Warm after setting the cooking time. Then, Keep Warm will start when the cooking time has elapsed.

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28 English

Gas oven

Gas oven

Bread Proof

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

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

2

3

1

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

NOTE

Use rack position 3 for bread proofing.

CAUTION

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

Special features

Keep Warm

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

3

2

1. Place the container with the food on a rack, and then close the door.
2. Press Keep Warm.
3. Press START/SET. The oven heats up to 175 °F (80 °C).

NOTE

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

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English 29

Gas oven

The Sabbath Option

K

(For use on the Jewish Sabbath and Holidays)

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

For more information, visit the website at <http://www.star-k.org>

With the Sabbath option

- The oven temperature can be set higher or lower after you have set this option.
- The display doesn't change and the oven will not beep when you change the temperature.
- Once the oven is properly set for baking with the Sabbath option active, the oven will remain continuously on until the Sabbath feature is cancelled. This will override the factory preset 12 hour energy saving feature.
- If the oven light is needed during the Sabbath, press before activating the Sabbath feature. Once the oven light is turned on and the Sabbath option is active, the oven light will remain on until the Sabbath option is turned off.
- If you want the oven light off, be sure to turn it off before activating the Sabbath feature.
- Do not use the surface cooktop when the Sabbath option is on.

To enable the Sabbath option

3

2

1 4

1. Press Bake.
2. Enter a desired temperature using the number pad. The default temperature is 350 °F.
3. Press START/SET. The display temperature changes after the oven temperature reaches 175 °F.

Dehydrate

Dehydrate dries food or removes moisture from food via heat circulation. After drying the food, keep it in a cool and dry place. For fruit, adding lemon or

pineapple juice or sprinkling sugar on the fruit helps the fruit retain sweetness.

3

1

2

1. Press Dehydrate. The default temperature is 150°F.
2. Enter the temperature you want on number pad. (100°F-225°F.)
3. Press START/SET.

Recommended Dehydration Temperatures

Category Rack position Temperature (°F)

Vegetables or Fruit 3 or 4 100-150

Meat 3 or 4 145-175

NOTE

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

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30 English

Gas oven

Gas oven

4. Press Bake and Timer Off (3 sec) simultaneously for 3 seconds to display "SAb". Once "SAb" appears, the oven control no longer beeps or displays any further changes.

NOTE

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

CAUTION

- Do not attempt to activate any other functions except for Bake when the Sabbath

option is on. Only the following pads will function properly: Number pads, Bake, Oven Start/Set, and Oven Off.

- Do not open the oven door or change the oven temperature for about 30 minutes after you have started the Sabbath option. Let the oven reach the set temperature. The oven fan operates only when the oven temperature increases.

Oven lock

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

Press and hold the for 3 seconds to lock or unlock both the control panel and the door. When the Oven Lock is on, the oven panel does not operate and the oven door is locked and cannot be opened.

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English 31

Gas oven

Demo mode

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

4

2 1

3

1. Press and hold for 3 seconds.
2. Press 0 to enter Demo mode.
3. Press 1 or 2 to turn Demo mode on or off. (1 to on, 2 to off)
4. Press START/SET to save the change.

Changing settings

Press and hold for 3 seconds to change various settings of the range to your preference.

The Setting menu is available only when the oven is off.

Setting Description

0 Demo mode Used by retailers for display purposes only.

1 Temperature adjust Recalibrate the oven temperature.

2 Temperature unit

(°F / °C)

Set the oven control to display temperatures in Fahrenheit or Celsius.

3 Auto Conversion Converts regular baking temperatures to convection baking temperatures.

4 Time format (12hr /
24hr)

Set the clock to display the time in the 12-hour
or 24-hour format.

5 Energy saving Automatically turns off the oven 12 hours after
baking starts or 3 hours after broiling starts.

6 Sound Turn the oven's sound (beeps) on or off.

7 WI-FI On/Off Set the WI-FI mode to ON/Off

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32 English

Gas oven

Gas oven

Temperature adjust

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

2

4

5

1 3

1. Press and hold for 3 seconds.
2. Press 1 to enter Temperature adjust.
3. Press to select a higher(+) or lower(-) temperature.
4. Enter and adjusting temperature value (0-35) using the number pad.
5. Press START/SET to save the change.

NOTE

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

Temperature unit (°F / °C)

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

1

4

2 3

1. Press and hold for 3 seconds.
2. Press 2 to enter Temperature unit.
3. Press 1 or 2 to change the Temperature unit. (1 to Fahrenheit, 2 to Celsius)
4. Press START/SET to save the change.

Auto Conversion

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

- 1
- 4
- 3 2

1. Press and hold for 3 seconds.
2. Press 3 to enter Auto Conversion.
3. Press 1 or 2 to turn Auto Conversion on or off. (1 to on, 2 to off)
4. Press START/SET to save the change.

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English 33

Gas oven

Sound

Mute/unmute the range.

- 1
- 4
- 2
- 3

1. Press and hold for 3 seconds.
2. Press 6 to enter Sound.
3. Press 1 or 2 to turn Sound on or off. (1 to on, 2 to off)
4. Press START/SET to save the change.

WI-FI On/Off

If you set the Wi-Fi mode to Off, mobile devices cannot connect to the range.

- 1
- 4
- 2
- 3

1. Press and hold for 3 seconds.
2. Press 7 to enter Wi-Fi.

3. Press 1 or 2 to turn Wi-Fi on or off. (1 to on, 2 to off)
4. Press START/SET to save the change.

Time format (12hr / 24hr)

- 1
- 4
- 2
- 3

1. Press and hold for 3 seconds.
2. Press 4 to enter Time format.
3. Press 1 or 2 to change the Time format. (1 to 12hr, 2 to 24hr)
4. Press START/SET to save the change.

Energy saving

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

- 1
- 4
- 2
- 3

1. Press and hold for 3 seconds.
2. Press 5 to enter Energy saving.
3. Press 1 or 2 to turn Energy saving on or off. (1 to on (12Hr), 2 to off (--Hr))
4. Press START/SET to save the change.

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34 English

Gas oven

Gas oven

Smart control

Before using Smart control feature, set Wi-Fi mode to on (See the Wi-Fi On/Off on the left).

How to connect the oven

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

To control the oven remotely

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

2. Select the oven icon on the SmartThings app to open the Oven Control app.

When the app is connected to the oven, you can perform the following functions through the application:

Oven remote control using the SmartThings app

Oven/ Cooktop Monitoring

- Check the status of the oven.
- Monitor the on/off status of each cooktop burner.

Oven Remote Control • Set or adjust oven settings remotely.

Oven remote control using the SmartThings app

My Cooking

- Turn the oven off remotely.
- Once cooking starts, change the set cooking time and temperature remotely.

Error Check • Automatically recognize errors.

Temp Probe • Monitor the current temperature and reset the probe setting. (For some available models)

- If is not shown in the display, you are still able to monitor the oven and cooktop status and turn the oven off.

NOTE

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

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English 35

Maintenance

Maintenance

Cleaning

Control panel

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

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

WARNING

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

Stainless steel surface

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

CAUTION

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

Racks

To keep the racks clean, remove them from the cavity, and soak them in lukewarm soapy water. Then, scour soil off of the racks using a plastic scouring pad. If the racks do not slide in and out smoothly after you have cleaned them, rub the side rail guides with wax paper or a cloth containing a few drops of cooking oil. This will help the racks glide more easily on their tracks.

NOTE

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

- For online shopping, visit <http://www.samsungparts.com/Default.aspx> and search for part DG81-01629A.

CAUTION

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

Air Fry tray

To keep the Air fry tray clean, remove them from the cavity, and soak them in Lukewarm soapy water. Then, scour soil off of the Air fry tray using a plastic scouring pad.

NOTE

The air fry tray is dishwasher-safe

CAUTION

Do not leave the air fry tray in the oven during the self-cleaning cycle. The extreme heat generated in this cycle can permanently peel off the air fry coating, their color will turn slightly blue and finish will be dull.

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36 English

Maintenance

Maintenance

Door

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

Don't hand

clean the

oven door

gasket.

You may

hand clean

the 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.

Door inner side

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

Door outer side

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

*

CAUTION

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

Burner controls

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

1. Pull knobs off the control valve stems.
2. Clean the knobs in warm, soapy water. Then, rinse and dry them thoroughly.
3. Clean the stainless steel surfaces using stainless steel cleaner.
4. Re-attach the knobs to the control valve stems.

CAUTION

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

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Cooktop surface

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

1. Turn off all surface burners.
2. Wait until all burner grates cool down, and then remove them.
3. Clean the cooktop surface using a soft cloth. If food spills run into gaps of the burner components, remove the burner cap and the head, and wipe up the spills.
4. When cleaning is finished, reinsert the burner components, and then put the burner grates back into position.

CAUTION

- Do not use a steel-wool pad or abrasive cleaner, which can scratch or damage the enamel surface.
- Do not remove the cooktop surface to clean it. The gas lines leading to the burner manifolds can be damaged, resulting in a fire or system failure.
- Do not pour water into the cooktop well while cleaning the cooktop. This could leak down into the range gas and electrical systems creating a risk of electrical shock or high levels of carbon monoxide due to corrosion of the gas valves or ports.
- Keep oven vent ducts unobstructed. Clean vents frequently to avoid grease buildup.

Burner grates and components

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

- 1
- 2
- 3

L C R

1. Remove the center burner grate(C) following both sides grates.(L/R)
2. Remove the burner caps from the burner heads.
3. Remove the burner heads from the valve manifolds to reveal the starter electrodes.

4. Clean all removable grates and burner components in warm, soapy water. Do not use steel-wool pads or abrasive cleaners.

5. Rinse and dry grates and burner components thoroughly.

8

7

6

6. Return the burner heads to their positions on top of the manifold valves. Make sure a starter electrode is inserted through the hole in each burner head.

NOTE

See the next page for detailed burner component re-assembly instructions.

7. Return the burner caps to their positions on top of the burner heads. To ensure proper and safe operation, make sure the burner caps lie flat on top of the burner heads.

8. Reinstall the burner grates in their respective positions.

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

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38 English

Maintenance

Maintenance

NOTE

- After cleaning, confirm that the burner port openings aren't plugged.
- Do not wash any burner components in a dish washer.

CAUTION

- The starter electrodes are not removable. Do not attempt to remove them by force.
- To avoid chipping, do not bang grates and caps against each other or against hard surfaces, such as cast iron cookware.
- The burner spreader can be blocked by food or dust. Clean the spreader if it

appears blocked. If you clean the spreader with water, assemble it only after it is completely dry. If the spreader is wet, it might prevent the burners from igniting.

- To avoid falling down the grates, make sure to remove both sides grates first.

Burner reinstall guide

Round Burner head

1. Orient the burner head so that the opening for the electrode lines up with the electrode.
2. Install the burner head so that the electrode passes through the opening for the electrode. Make sure the burner head lies flat on the stove top.

Burner Cap

1. Match the burner caps to the burners by size, and then reinstall the caps on the burner heads.

CAUTION

Make sure each cap is reinstalled on the correct burner head, is centered on the burner head, and lies flat.

Burner Head

Burner cap

CAUTION

Make sure all burner components (heads and caps) are reinstalled properly. They will be stable and rest flat when correctly installed.

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English 39

Maintenance

Self-cleaning

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

CAUTION

- Do not leave small children unattended near the range during the self-cleaning cycle. The outside surfaces of the range can get extremely hot.
- Some birds are extremely sensitive to fumes from a self-cleaning oven. Relocate

birds to a well-ventilated room away from the range.

- Do not line the oven, oven racks, or oven bottom with aluminum foil. Doing so will result in poor heat distribution, produce poor baking results, and cause permanent damage to the oven interior. The aluminum foil will melt onto and adhere to the interior oven surfaces.
- Do not force the oven door open during the self-cleaning cycle. This will damage the automatic door-locking system. The door automatically locks when the self-cleaning cycle is started and stays locked until the cycle is cancelled and the oven temperature is below 400 °F.
- Use caution when opening the oven door after the self-cleaning cycle. The gas oven will still be VERY HOT and hot air and steam might escape when the door is open.
- Wipe off any excess spillage before using the self-cleaning operation.
- Do not use oven cleaners. Commercial oven cleaners or oven liners should NEVER be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven during a self-cleaning operation.

To perform the self-cleaning cycle

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

3

2

6

1. Make sure the oven door is closed completely and unlocked.
2. Press Self Clean once. Then, select the cleaning time by pressing Self Clean one or more times in accordance with the table below.

Once Twice Three times

3-hour cycle 5-hour cycle 2-hour cycle

3. Press START/SET. The oven door is locked and the oven begins to heat up.
4. When the self-cleaning cycle is complete, the oven beeps 10 times. The door will remain locked and the Lock icon will blink until the oven temperature falls below 400 °F (204 °C).
5. When the Lock icon changes to an open lock, you can open the oven door. The Lock icon changes to an open lock when the oven temperature drops below 400 °F (204 °C).
6. Press OFF/CLEAR to display the time of the day.

CAUTION

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

WARNING

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

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40 English

Maintenance

Maintenance

NOTE

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

To delay starting a self-cleaning cycle

5

4

3

2

1. Make sure the oven door is closed completely and unlocked.
2. Press Self Clean once. Then, select the cleaning time by pressing Self Clean one or more times in accordance with the table below.

Once Twice Three times

3-hour cycle 5-hour cycle 2-hour cycle

3. Press Delay Start.
4. Set the time you want the oven to start self-cleaning using the number pad.
5. Press START/SET. The oven door locks, and the oven will start self-cleaning at your specified time.

To cancel the self-cleaning cycle

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

After self-cleaning

- The door stays locked until the internal oven temperature falls below 400 °F.
- When the oven has cooled down, wipe the oven surfaces with a cloth to remove ash residue.
- Stubborn stains can be removed using a steel-wool pad. Lime deposits can be removed using a vinegar-soaking cloth.
- If you are not satisfied with the cleaning results, repeat the cycle. "HOT" appears

on the display until the oven cools down. Wait until the message disappears, and then start a new cycle.

- The cooling fan automatically runs for certain amount of time after self-cleaning.
- Self-cleaning does not operate within 2 hours after running the self-cleaning cycle.

CAUTION

Do not attempt to open the oven door immediately after the self-cleaning cycle is complete. The oven is still very hot when the door unlocks. Escaping hot air and/or steam could burn you.

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English 41

Maintenance

Replacing the oven light

Oven light

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

Remove

Glass bulb cover Bulb

Replace

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

CAUTION

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

NOTE

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

Removing and reinstalling the oven door

How to remove the door

CAUTION

- The door is very heavy. Be careful when removing and lifting the door. Do not lift the door by the handle.
 - Turn the power OFF before removing the door.
1. Open the door completely.
 2. Pull the hinge locks down toward the door frame to the unlocked position.

Hinge lock

Locked position Unlocked position

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42 English

Maintenance

Maintenance

Fig. 1 about 5°

Fig. 2

3. Firmly grasp both sides of the door at the top.
4. Close the door to the door removal position, which is approximately 5 degrees from vertical (Fig. 1).
5. Lift the door up and out until the hinge arms are clear of the slots (Fig. 2).

How to reinstall the door

1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, slide the indentations of the hinge arms into the bottom edges of the hinge slots. The notches in each hinge arm must be fully inserted into the bottoms of each slot.

Hinge arm

Bottom edge of slot

Indentation

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

Hinge lock

Locked position Unlocked position

5. Close the oven door.

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English 43

Troubleshooting

How to remove and reinstall the Storage drawer

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

Troubleshooting

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

Checkpoints

Gas safety

Problem Possible cause Action

You smell gas. The surface burner knob is not in the OFF position and the burner is not lit.

Turn the burner knob to OFF.

There is a gas leak. Clear the room, building, or area of all occupants.

Immediately call your gas supplier from a neighbor's phone. Do not call from your phone. It is electrical and could cause a spark that could ignite the gas. Follow the gas supplier's instructions.

If you cannot reach your

gas supplier, call the fire department.

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44 English

Troubleshooting

Troubleshooting

Surface burner

Problem Cause Action

All burners do not light.

The power cord is not plugged into the electrical outlet.

Make sure the electrical plug is plugged into a live, properly grounded outlet.

A fuse in your home may be blown or the circuit breaker may have tripped.

Replace the fuse or reset the circuit breaker.

The gas supply is not properly connected or turned on.

See the Installation Instructions that came with your range.

Surface burners do not light.

The control knob is not set properly.

Push in the control knob and turn it to the Lite position.

The burner caps are not in place.

The burner base is misaligned.

Clean the electrodes.

Put the burner cap on the burner head.

Align the burner base.

Surface burner clicks during operation.

The control knob has been left in the Lite position.

After the burner lights, turn the control knob to a desired setting.

If the burner still clicks, contact a service technician.

The burners do not burn evenly.

Surface burner components and caps are not assembled correctly and level.

See page 37.

The surface burners are dirty.

Clean the surface burner components.

(See page 37.)

Problem Cause Action

Very large or yellow surface burner flames.

The wrong burner orifice is installed.

Check the burner orifice size.
Contact your installer if you
have the wrong orifice (LP
gas instead of natural gas or
natural gas instead of LP gas).

Surface burners
light but oven
burners do not
light.

The oven door lock is
turned on.

The display will show the Lock
icon. Hold the oven door open
and press for 3 seconds.

The oven will beep and the
Lock icon will turn off.

The Gas Pressure
Regulator shut off switch
is in the off position.

Call a qualified service
technician.

Oven
Problem Cause Action
The oven control
beeps and displays
an information
code.

There may be an issue
with your oven. See the
“Information codes” chart
on page 48.

Press OFF/CLEAR, and then
restart the oven.

If the problem persists,
disconnect all power to the
range for at least 30 seconds
and then reconnect the power.

If this does not solve the problem, call for service.

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English 45

Troubleshooting

Problem Cause Action

The oven will not turn on.

The oven is not completely plugged into the electrical outlet.

Make sure the electrical plug is fully inserted into a live, properly grounded outlet.

A fuse in your home may be blown or the circuit breaker may have tripped.

Replace the fuse or reset the circuit breaker.

The oven temperature is too hot or cold.

The oven temperature needs to be adjusted and recalibrated.

See page 32.

The oven burner will not shut off.

The oven door lock is turned on.

The display will show the Lock icon. Hold the oven door open and press for 3 seconds.

The oven will beep and the Lock icon will turn off.

The Sabbath function has been activated.

SAb and the time of day will show in the display. All other controls and signals will be deactivated. To turn off the oven only, press OFF/CLEAR. To cancel the Sabbath function and reactivate the controls and signals, press and hold Bake and Timer Off (3 sec) simultaneously for 3 seconds.

Problem Cause Action

The oven light (lamp) will not turn on.

The oven door lock is turned on.

The display will show the Lock icon. Hold the oven door open, and then press for 3 seconds. The oven will beep and the Lock icon will turn off.

The Sabbath function has been activated.

SAb and the time of day will show in the display. All other controls and signals will be deactivated. To cancel the Sabbath function and reactivate the light switch and other controls, press and hold Bake and Timer Off (3 sec) simultaneously for 3 seconds.

A loose or burned-out bulb.

See page 41.

The switch operating the oven light needs to be replaced.

Call for a qualified service technician.

The oven smokes excessively during broiling.

Meat or food was not properly prepared before broiling.

Cut away excess fat and/or fatty edges that may curl.

Improperly positioned top oven rack.

See the broiling guide on page 24.

The controls are not being set properly.

See page 24.

Greasy buildup on oven surfaces.

Regular cleaning is necessary when broiling frequently.

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46 English

Troubleshooting

Troubleshooting

Problem Cause Action

Excessive smoking

during a self-cleaning cycle.

This is the first time the oven has been cleaned.

This is normal. The oven will always smoke more the first time it is cleaned.

Wipe up all excessive soil before starting the self-cleaning cycle.

If smoke persists, press OFF/CLEAR. Open the windows to clear the smoke from the room. After the oven has cooled and unlocked, wipe up excessive soil, and then reset the oven for self-cleaning.

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

This is normal. The oven door will stay locked until the oven temperature drops below 400 °F.

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

A fine dust or ash is normal.

This can be wiped clean with a damp cloth.

Set the self-cleaning cycle for a longer cleaning time.

The cycle was not long enough to burn off the dirt buildup.

Extremely dirty ovens require hand-cleaning of excessive spillovers and food buildup before you start a self-cleaning cycle. Multiple self-cleaning cycles may be necessary to completely clean the oven.

Problem Cause Action

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

The fan automatically runs for a certain amount of time to ventilate the inside of the oven.

This is not a product malfunction. The fan is designed to run automatically for a period of time to cool down the oven.

The oven will not self-clean.

The oven door lock is turned on.

The display will show the Lock icon. Hold the oven door open, and then press for 3 seconds. The oven will beep and the Lock icon will turn off.

The oven is too hot. Let the oven cool down, and then reset the controls. The self-clean cycle will not lock the oven door if the oven temperature is too hot. The door must lock before the self-clean cycle can start.

The self-cleaning oven controls are not properly set.

Reset the self-cleaning oven controls. (See page 39.)

A surface burner is on. Turn off the surface burner.

Self-clean will not operate if a surface burner is on.

A crackling or popping sound.

This is normal. This is the sound of the metal heating and cooling during any cooking or cleaning function.

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English 47

Troubleshooting

Others

Problem Cause Action

The product is not level.

The appliance has been installed improperly.

The leveling leg(s) is (are) damaged or uneven.

Make sure the floor is level, strong, and stable. If the floor sags or slopes, contact a carpenter.

Check and level the range. (See the Installation Instructions.)

The kitchen cabinets are not properly aligned and make the range appear to be not level.

Ensure that cabinets are square and provide sufficient room for installation.

The display goes blank.

The electrical outlet Ground Fault Interrupter (GFI or GFCI) has been tripped and needs to be reset.

Your digital control has been damaged.

Replace the fuse or reset the circuit breaker.

Problem Cause Action

There is steam or smoke coming from under the control panel.

This is normal. The oven vent is located there.

More steam is visible when you are using the convection functions or when baking or roasting multiple items at the same time.

A burning or oily odor coming from the vent.

This is normal for a new oven and will disappear within 1/2 hour of the first bake cycle.

To speed the process, set a self-cleaning cycle for a minimum of 3 hours. (See page 39.)

Strong odor. This is temporary. The insulation around the inside of the oven emits an odor the first few times the oven is used.

The oven racks are difficult to slide.

This is normal. Apply a small amount of vegetable oil to a paper towel, and then wipe the edges of the oven racks with the paper towel. Racks become dull and hard to slide if they are left in

the oven during a self-clean cycle.

Fan noise. This is normal. The convection fan runs until the function is over or the door is opened.

The convection fan is not working.

This is normal. The fan starts automatically when the oven reaches the preheat temperature.

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Troubleshooting

Troubleshooting

Information codes

Code symbol Meaning Solution

Oven sensor malfunction. 1. Press OFF/CLEAR, and then restart the oven.

2. If the problem persists, disconnect all power to the oven range for at least 30 seconds and then reconnect the power.

The oven is overheating.

Check the Control PBA NTC Sensor.

Check the PBA NTC Sensor.

Check the PBA NTC Sensor.

Control pad malfunction.

Door lock malfunction.

PCB signal malfunction.

Touch IC and PCB signal malfunction.

Oven vent blocked.

1. If oven vent or cover air is blocked by aluminum foil or others, remove that and restart oven.

2. To reset error, disconnect

power or tap OFF/CLEAR
after opening the oven door
at least 60 seconds.

** If these solutions do not solve the problem, contact a local Samsung service center or call 1-800-SAMSUNG (1-800-726-7864).

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.

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