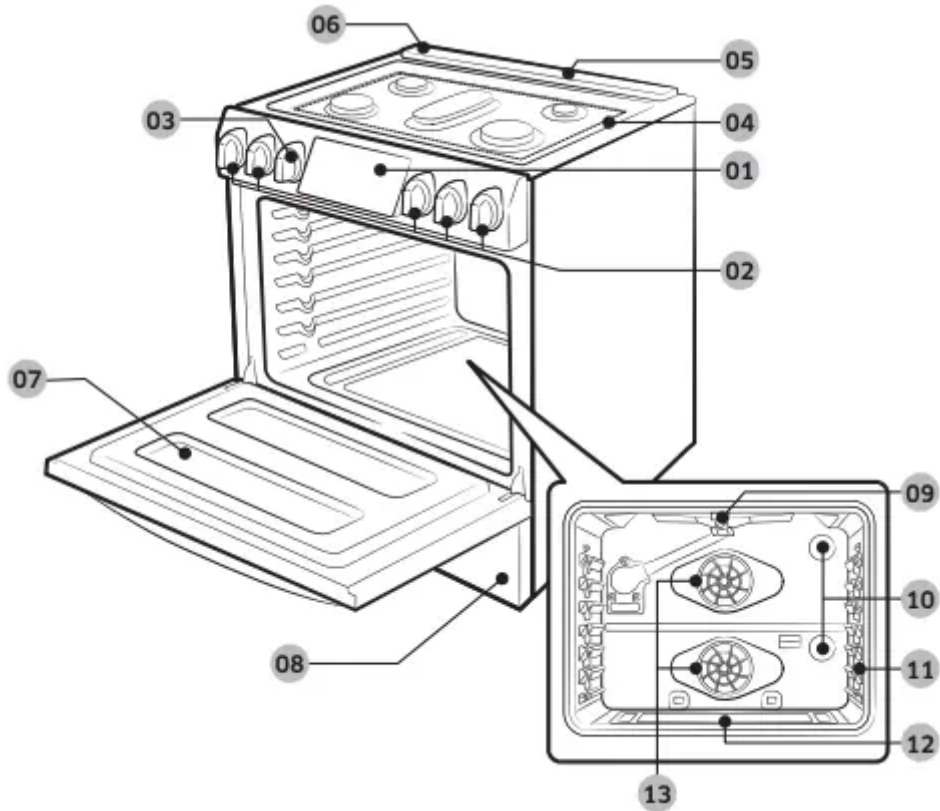


Overview

Layout



01 Touch display

02 Surface burner knobs (5 pcs)

03 Oven lights Knob (1 pc)

04 Surface burners

05 Oven vents

06 Cooling vent

07 Removable dual oven door

08 Storage drawer

09 Broil oven burner

10 Oven light (2 locations)

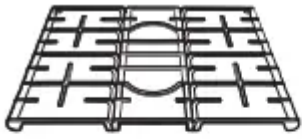
11 Oven rack system

12 Bake oven burner

13 Convection fan / Upper convection heater

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

What's included



Surface burner
grates (3) *



Surface burners and
caps (5) *



Smart divider (1) *



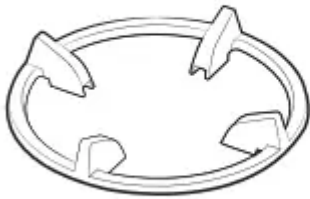
Flat rack (2) *



Split rack (1) *



Griddle (1) *



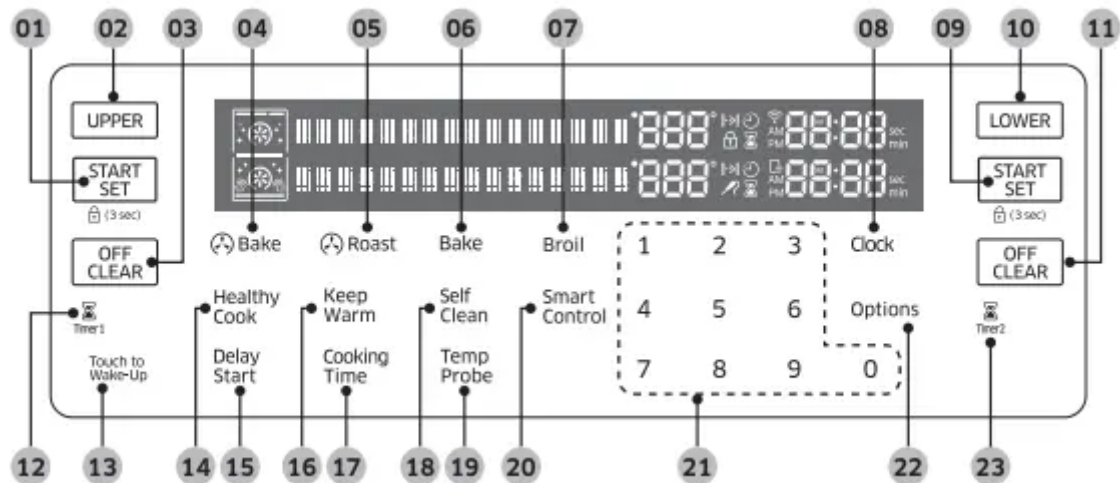
Wok grate (1) *



Temp probe (1) *



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

Control panel



- 01 START/SET: Start a function or set the time.
- 02 UPPER: Select the upper cooking cavity.
- 03 OFF/CLEAR: Cancel the current operation but not the timer.
- 04 Convection Bake: Activate convection baking for large amounts of food on multiple racks.
- 05 Convection Roast: Activate convection roasting for large cuts of meat.
- 06 Bake: Bake food evenly using the lower oven burner.
- 07 Broil: Broil food using the upper oven burner only.
- 08 Clock: Set the clock time.
- 09 START/SET(Lock): Start a function or set the time. Lock the control panel and the door to prevent accidents.
- 10 LOWER: Select the lower cooking cavity.
- 11 OFF/CLEAR: Cancel the current operation but not the timer.
- 12 Timer1: Activate or deactivate the timer (upper).
- 13 Touch to Wake-Up: Activate the control panel display.
- 14 Healthy Cook: Bring up the Healthy Cook recipes that are specially designed for different food types.
- 15 Delay Start: Set the oven to start at a certain time.
- 16 Keep Warm: Keep cooked food warm at lower temperatures between 150 °F and 200 °F (66 °C and 93 °C).
- 17 Cooking Time: Set the cooking time.
- 18 Self Clean: Burn off food residues in the oven at very high temperatures.
- 19 Temp Probe: Activate the temperature probe mode.

- 20 Smart Control: Activates the Easyconnection.

- : When you use the Easy connection, this icon appears in the display.
- : When the oven is connected to Wifi, this icon appears in the display.
- 21 Numbers: Use to set the time, temperature, or preset.
- 22 Options: Display the 9 user options available.
- 23 Timer2: Activate or deactivate the timer.(Lower)

Before you start

You should know about the following features and components before you use your range for the first time.

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.

Wake-Up

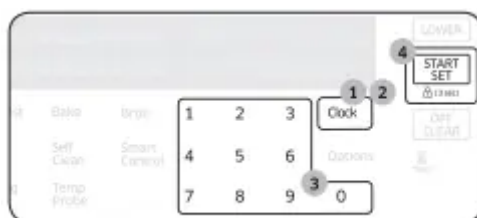


To activate the control panel, press Touch to Wake-Up. User preferences are available in this mode including the timer, oven light, and/or control lock.

Clock

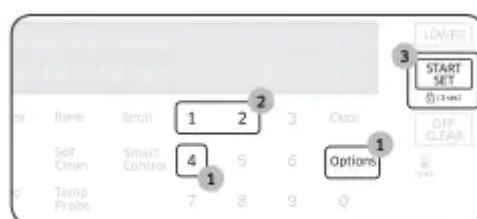
You must set the clock correctly to ensure the automatic features work properly. This product supports two time formats: 12-hour (default) and 24-hour.

To set the clock time



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

To change the time format (12hr/24hr)



1. Press the Options pad, and then 4 on the number pad.
2. Press 1 for the 12-hour format or 2 for the 24-hour format.
3. Press the START/SET pad.

NOTE You can set/change the clock or the kitchen timer before you start a cooking mode or while most cooking modes are operating. However, you cannot set or change the time if a time based function is operating (Time Bake, for example) or the Sabbath option is enabled

Kitchen 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.

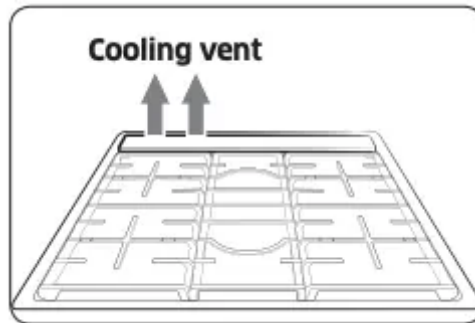


1. Press the Timer1 or Timer2 pad.
2. Enter a desired time using the number pad.
3. When done, press the START/SET or Timer pad.
4. To cancel the Timer settings, press the Timer pad again.



5. When the set time elapses, the oven beeps and displays the “End” message. Press the Timer pad to delete the message.

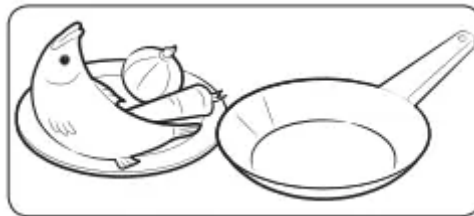
Oven vent/cooling vent



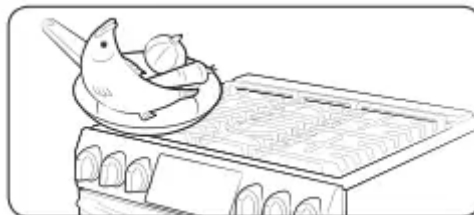
The cooling vents are located at the back of the oven range. Proper air circulation prevents combustion problems and ensures good performance.

- 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.

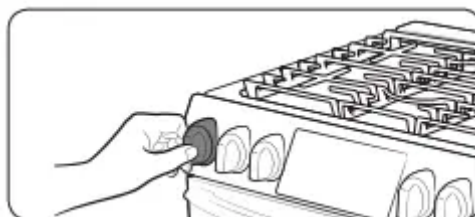
Cooktop



STEP 1 Put all ingredients into a cooking container (pan, pot, etc).

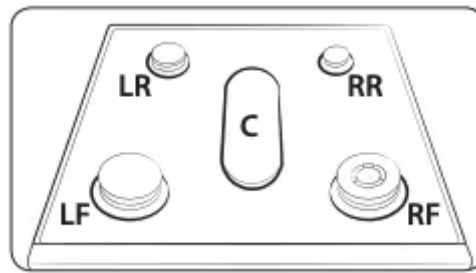


STEP 2 Place the container on a surface burner.



STEP 3 Ignite the surface burner. An LED on the control knob illuminates when you turn the control knob.

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.

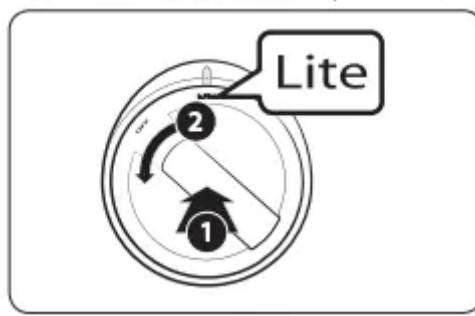
Position	Purpose	Food type	Characteristics
Right Front (RF) 22,000 BTU	Power heating	Boiling food	Maximum output
Right Rear (RR) 5,000 BTU	Low simmering	Chocolate, casseroles, sauces	Delicate food that requires low heat for a long time
Center (C) 9,500 BTU	Grilling/Griddling	Pancakes, hamburgers, fried eggs, hot sandwiches	General-purpose cooking
Left Front (LF) 15,000 BTU	Quick heating	General	General-purpose cooking
Left Rear (LR) 9,500 BTU	General heating/ Low simmering	General food, casseroles, tomato sauce*	General-purpose cooking

* Tomato sauce needs to be stirred while it is simmering

Ignition

CAUTION The knob LED indicates if a burner knob has been turned on. It does not indicate if the burner flame is on. Check for an actual flame, whether the knob LED is on or off





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. The knob LED is on and 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.

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 even if the knob LED is on. 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.

- If the LED on the control knob doesn't go on when the surface burner has ignited, call a qualified service technician.
- If the knob LED illuminates, but the surface burner does not ignite, turn off the control knob immediately.

Cookware

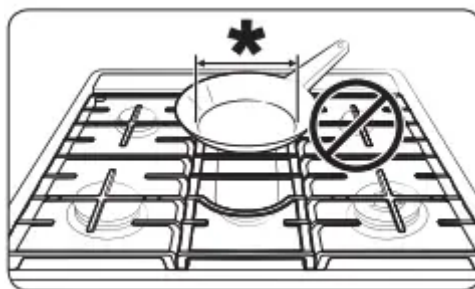
Requirements

- 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.

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.

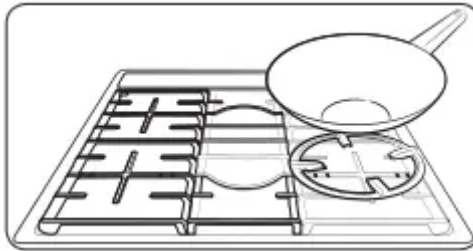
* : 6 inches or less

- 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.

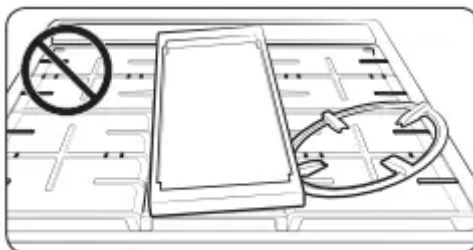
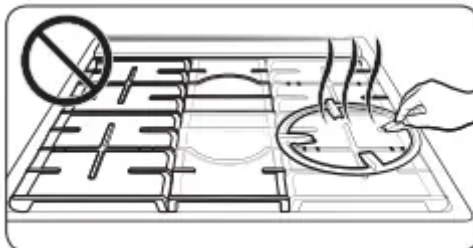
- When using glass cookware, make sure it is designed for range top cooking.
- Never leave plastic items on the cooktop. Hot air from the vent can melt or ignite plastic items or cause a building up of dangerous pressure in closed plastic containers.
- Make sure you hold the handle of a wok or a small one-handled pot while cooking.

Wok grate

Woks are often used for stir frying, pan frying, deep frying, and poaching. The provided wok grate supports 12" to 14" woks.



1. Turn off all burners, and wait until the grates completely cool down.
2. Place the wok grate on either side grate.
3. Put a wok on the wok grate. Make sure the wok settles on the wok grate.
4. Turn on the burner, and adjust the flame level as appropriate.



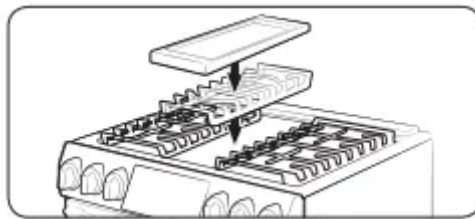
CAUTION

- Do not remove the wok grate until the cooktop grates, surfaces, and wok grate completely cool down.
- When you use the wok with the cooktop or when the oven is on, the wok grate on the cooktop may become very hot. Use oven gloves when placing or removing the wok grate.

- Do not use pans with a flat bottom or woks with a diameter less than the wok ring diameter. The pan or wok may tip over.
- Do not use an oversized pan. The burner flames may spread out, causing damage nearby.
- Do not use the wok grate and the griddle at the same time.
- This cooktop is not designed to flame foods or cook with a wok or wok ring attachment. If foods are flamed, they should only be flamed under a ventilation hood that is on.

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.	HI	MED-HI
Hamburgers	5-10 min.	HI	HI
Fried Eggs	5-10 min.	HI	MED-LO
Bacon	5-10 min.	HI	HI
Breakfast Sausages	5-10 min.	HI	HI
Grilled Cheese Sandwich	4-8 min.	HI	HI

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.
- The griddle is quite heavy because it is made of cast iron. Use both hands when placing or removing the griddle.

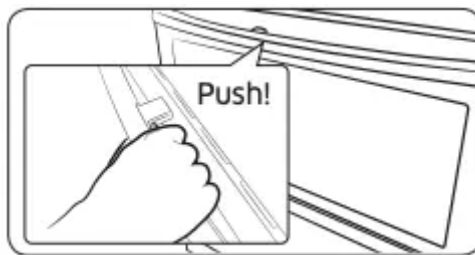
NOTES

- 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.

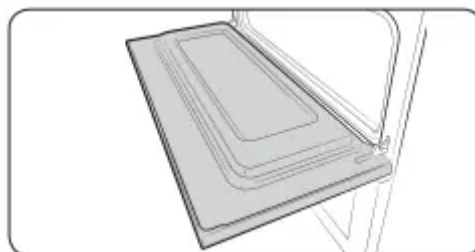
Dual Door™

This oven has a unique Dual Door™ that is hinged in the middle. If you have inserted the Smart Divider and divided the oven in two (so it is in Twin Mode), you only need to open the top half to access the upper cavity. When you're using the Flex Duo™ capability, you can access the top oven space much more easily and with greater energy efficiency.

How to use the upper door

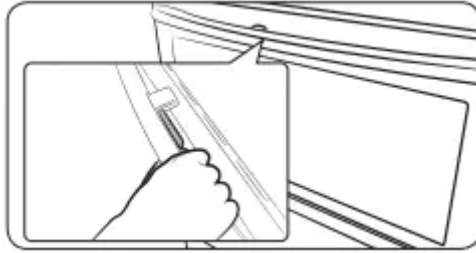


1. Hold the handle and the lever. Press the lever to release the door latch, and then pull the handle.

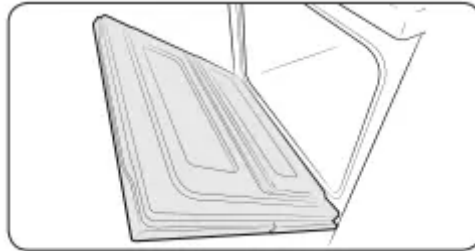


2. This will open only the upper door as shown.

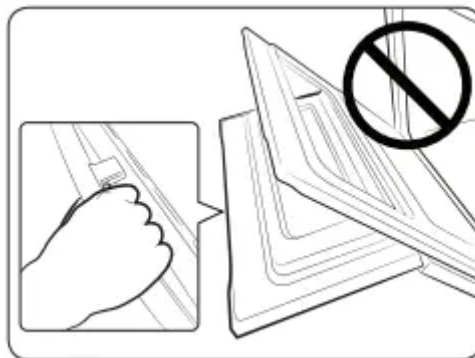
How to use the full door



1. Hold the lever-less area of the handle, and then pull.



2. This will open the whole door as shown.



CAUTION

- When opening the whole door, make sure to grasp the handle by the lever-less portion. If you press the lever halfway through opening the whole door, the upper door may open, causing physical injury

NOTES

- Do not put heavy objects on, or apply excessive force, to the upper door.
- Do not let children play with or on the upper door.

Gas oven

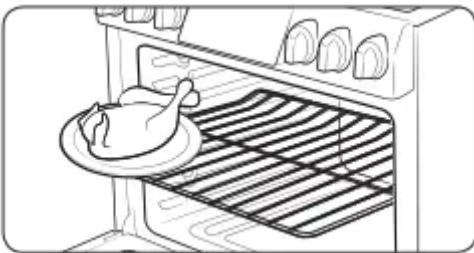
Single mode



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.

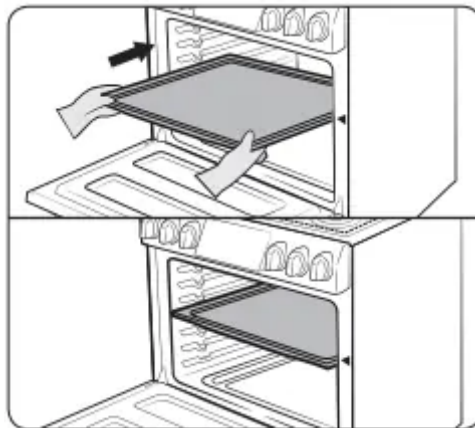
NOTES

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

Twin mode

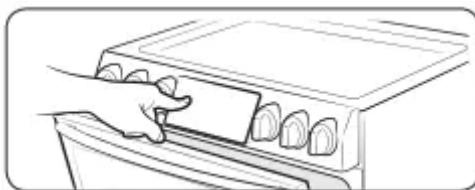


STEP 1 Put all ingredients in a heat-safe container.

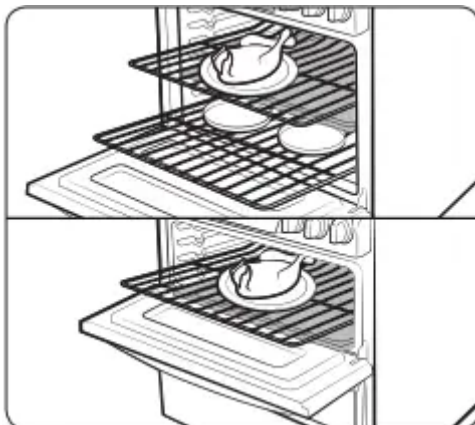


STEP 2 Insert the Smart Divider into the 4th rack position and push in until the range beeps.

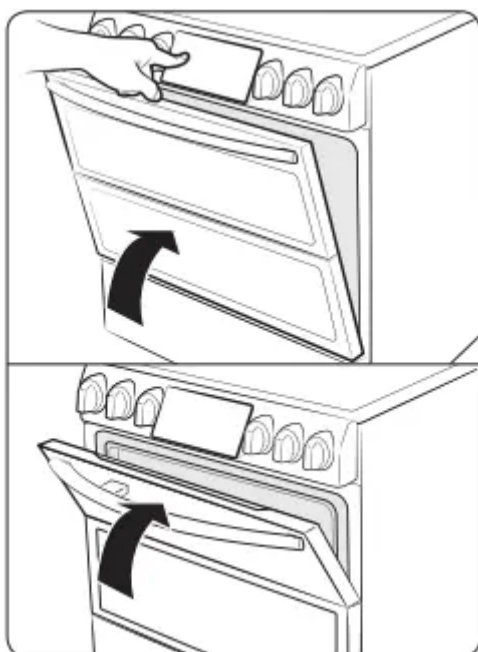
CAUTION When the Smart Divider is properly inserted, the “-” icon appears.



STEP 3 Select a cooking mode, and then start preheating.



STEP 4 Arrange food containers on the racks.



STEP 5 Close the door and start cooking.

NOTES

- To use Twin mode operation, insert the Smart Divider.
- The cooling fan automatically runs for a certain amount of time after cooking is complete.
- When you are not using the Smart Divider, store it at room temperature.
- Handle the Smart Divider with both hands.
- Use oven gloves when inserting or removing the Smart Divider.
- Please note that the time for the upper and lower ovens to preheat is different.
- Do not put food containers directly on the Smart Divider for cooking purposes.

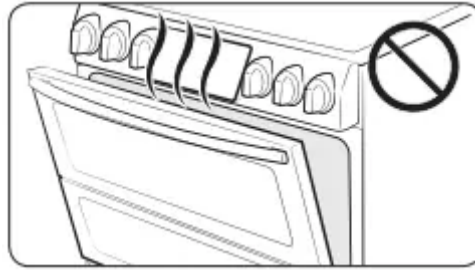


CAUTION

Range displays “-dc-”

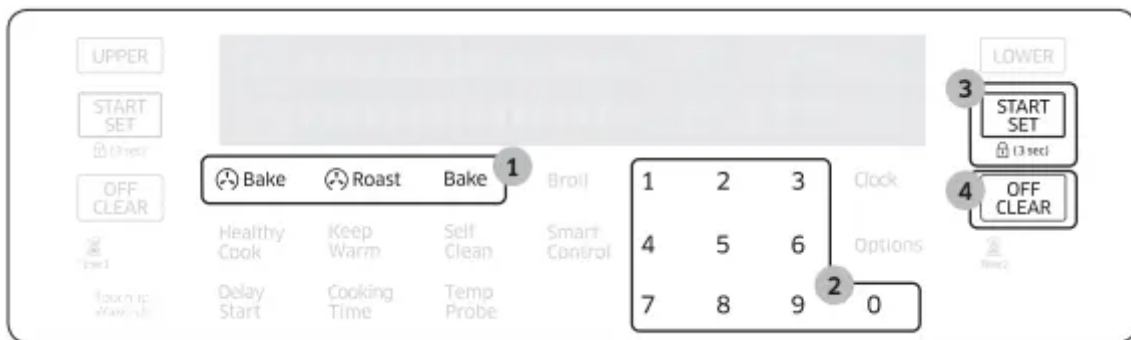
- Check the Smart Divider to see if it is installed correctly.
- Do not insert/remove the Smart Divider during cooking.

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.

Baking and roasting (Single mode)





1. Press the Bake, Roast, or Bake pad.
2. If necessary, use the number pad to change the default temperature (350 °F). You can set the oven to any temperature from 175 °F to 550 °F.
3. Press the START/SET pad.
 - The oven preheats until it reaches the temperature you set.
 - It beeps six times when the temperature reaches you set.
 - When preheating is complete, place the food in the oven, and then close the door.
4. When cooking is complete, press the OFF/CLEAR pad, and then take out the food.

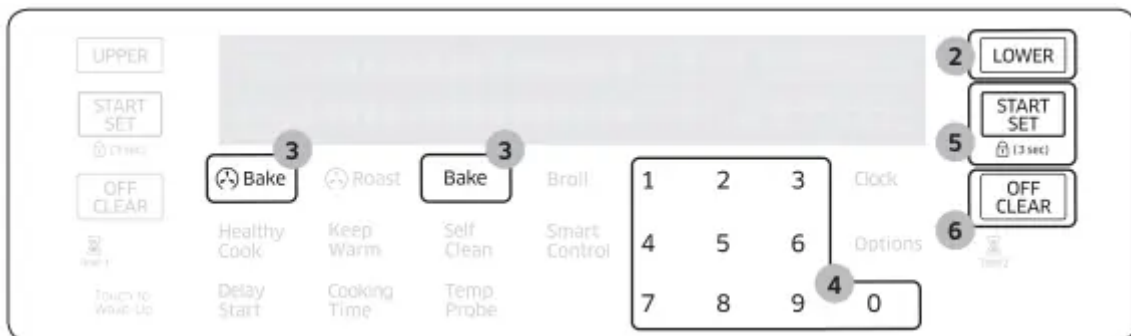
NOTE To change the temperature during cooking, repeat steps 1 through 3 above.


Baking and Roasting (Twin mode upper)



1. Insert the Smart Divider into the cavity.
2. Press the UPPER pad
3. Press the  Bake or  Roast pad.
4. If necessary, use the number pad to change the default temperature (350 °F). You can set the oven to any temperature from 175 °F to 480 °F.
5. Press the START/SET pad.
 - The oven preheats until it reaches the temperature you set.
 - It beeps six times when the temperature reaches you set.
 - When preheating is complete, place the food in the upper oven, and then close the door.
6. When cooking is complete, press the OFF/CLEAR pad.

Baking (Twin mode lower)



1. Insert the Smart Divider into the cavity.
2. Press the LOWER pad.
3. Press the  Bake or Bake pad.
4. If necessary, use the number pad to change the default temperature (350 °F). You can set the oven to any temperature from 175 °F to 480 °F.
5. Press the START/SET pad.
 - The oven preheats until it reaches the temperature you set.
 - It beeps six times when the temperature reaches you set.

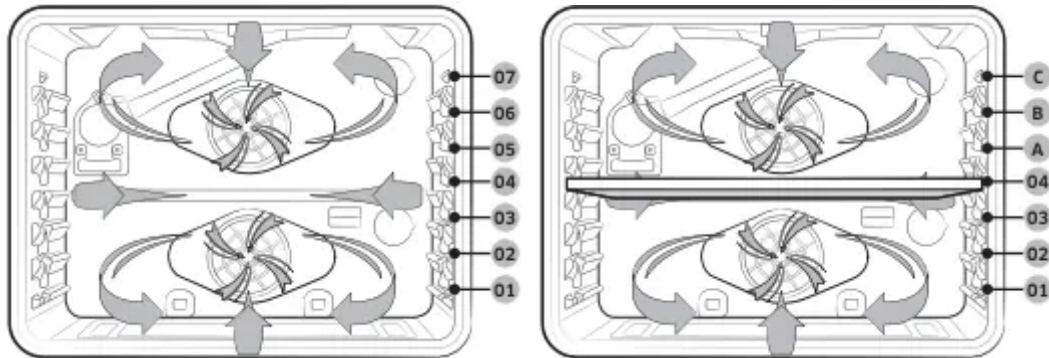
- When preheating is complete, place the food in the lower oven, and then close the door.

6. When cooking is complete, press the OFF/CLEAR pad.

NOTE Your oven has different temperature setting ranges when you use the upper oven and lower oven simultaneously. See "Temperature setting guides" on page 29 for details.

Convection cooking

The convection fan at the back of the oven circulates hot air evenly throughout the oven cavities 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.

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. (In Twin mode, position A or 1)
- When convection baking using two racks, place the racks in positions 2 and 5 (Cakes, Cookies). When convection baking using three racks, place the racks in position 2, 4 and 6.
- The oven automatically adjusts the temperature for convection baking.

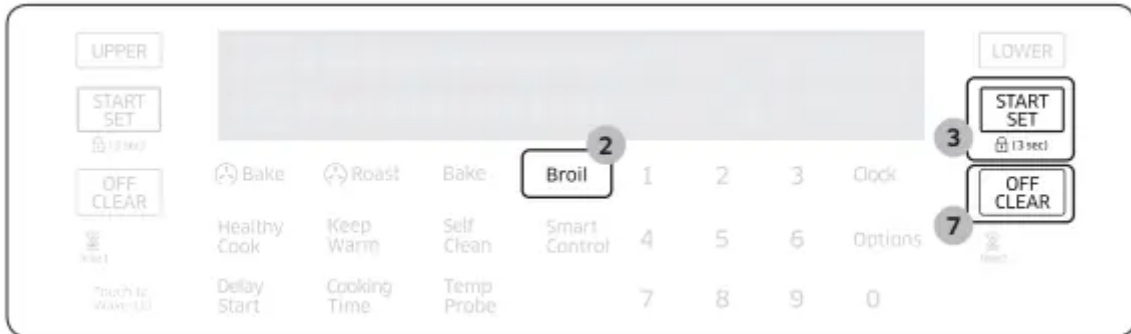
Convection roasting

- 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.

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.

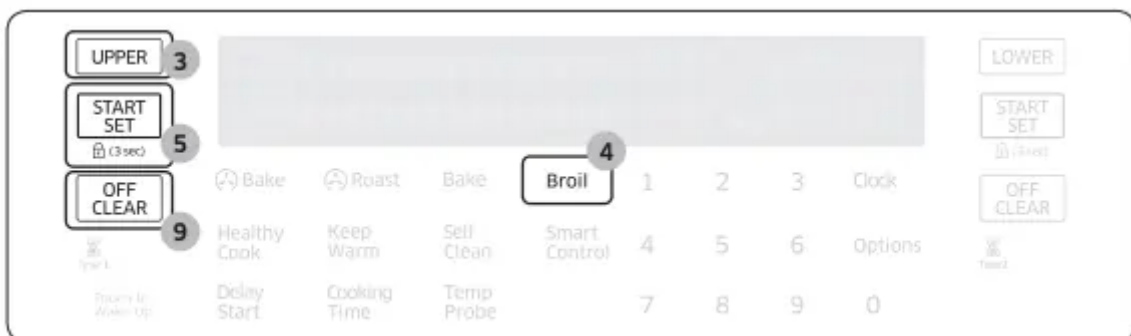
Broiling (Single mode)



1. Put food on a broiling grid in a broiling pan.
2. Press the Broil pad once for high temperature broiling or twice for low.
3. Press the START/SET pad 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 the OFF/CLEAR pad.

NOTE Make sure to close the door before you start cooking.

Broiling (Twin mode)



1. Insert the Smart Divider into the cavity.
2. Put food on a broiling grid in a broiling pan.
3. Press the UPPER pad.
4. Press the Broil pad once for high temperature broiling or twice for low.

5. Press the START/SET pad to start the broiler.
6. Let the oven pre-heat for 5 minutes.
7. Place the pan on the desired rack in the upper oven, and then close the oven door.
8. When one side of the food is browned, turn it over, close the oven door, and start cooking the other side.
9. When cooking is complete, press the OFF/CLEAR pad.

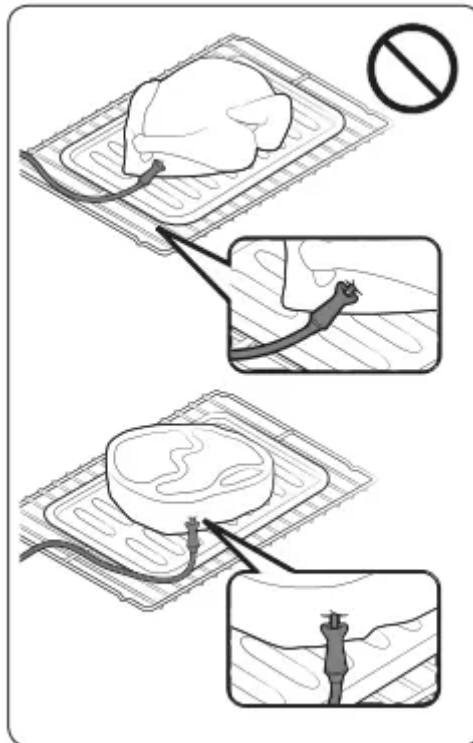
NOTES

- Use the low temperature setting for poultry or thick cuts of meat to prevent overbroiling.
- In general, to prevent overbroiling, press the Broil pad to switch from High to Low.
- Use caution when you open the oven door to turn over the food. The air escaping from the oven will be very hot.
- Your oven has different temperature setting ranges when you use the upper oven and lower oven simultaneously. See "Temperature setting guides" on page 29 for details.

Temperature probe (Single Mode Only)

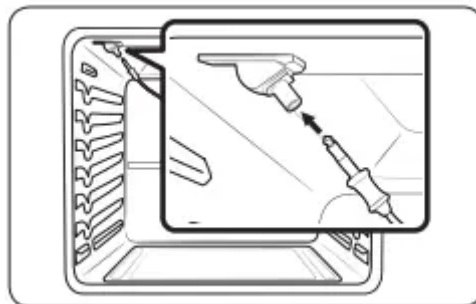
The temperature probe lets you cook roasts and poultry to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not.

You can use the temperature probe with the oven set to Bake, Convection Bake, or Convection Roast. When you use the temperature probe, the internal temperature is shown on the display when it reaches 100 °F.



1. Push the temperature probe into the meat so that the tip of the probe reaches the center of the meat.

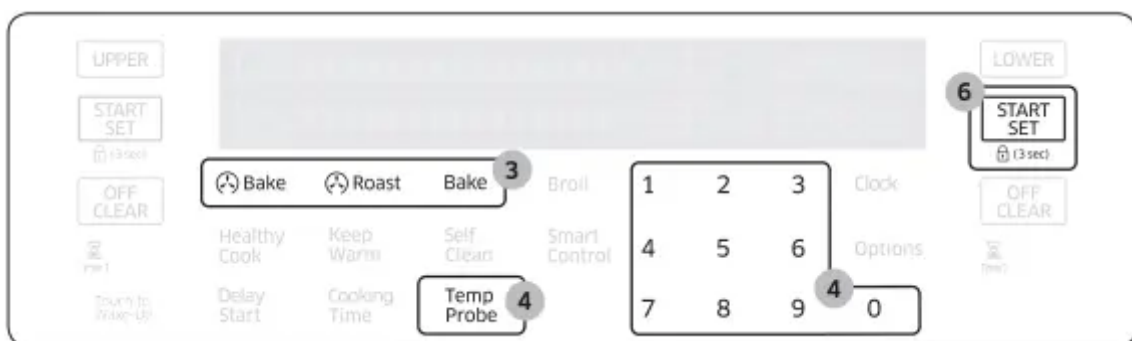
- When you insert the temperature probe, make sure it does not contact bone, fat, or gristle.
- For bone-in meats, insert the probe into the center of the lowest and thickest portion of the piece.
- For whole poultry (turkey, large chickens, etc.), insert the probe into the thickest part of the inner thigh, parallel to the leg.
- If you activate Keep Warm after cooking is complete using the temperature probe, the meat's internal temperature will exceed your initial settings.
- If you remove the temperature probe while cooking is in process, the oven shuts off in 60 seconds.
- The temperature probe may not function properly if inserted into frozen food. (The temperature probe icon doesn't appear.)



2. Insert the temperature probe plug into the socket on the top side wall of the oven.

3. Select the cooking operation (Bake, Roast, or Bake) and the temperature.

4. Press the Temp Probe pad, and then set the internal temperature between 100 °F to 200 °F using the number pad.



5. Set an option (Cooking Time, Delay Start, or Keep Warm) if necessary.

6. Press the START/SET pad. When the food reaches the set internal temperature, the oven automatically shuts off, and then beeps.

NOTES Temperature probe operation will shut off either :

- When cooking time is over.
- When the temperature reaches the temperature you set.

Temperature table

Type of Food		Internal temperature (°F)
Beef / Lamb	Rare	140-150
	Medium	160-170
	Well done	170-180
Pork		170-180
Poultry		165-185

CAUTION

- To protect the temperature probe, be careful not to insert the probe so that it comes out of the meat. Make sure that the probe is inserted around the center of the meat. • Do not store the probe in the oven.
- Do not leave the probe inside the oven during the Self-Cleaning or Broiling cycle. This will cause permanent damage to the probe.
- To avoid damage to the probe, defrost food in advance.
- Do not use tongs when inserting or removing the probe. Tongs can damage the probe.
- Use the temperature probe only for the applicable cooking operations.

NOTE 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.

Recipe guide

Broiling guide

For detailed instructions, see page 26.

NOTES

- 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.

Food	Doneness	Size	Thickness	Broil setting	Rack position		Cooking time	
					Single	Upper	1st side	2nd side
Hamburgers	Medium	9 patties	1"	HI	6	B	5:00-5:30	4:00-4:30
	Medium	9 patties	¾"	HI	6	B	5:00	4:00
Beef steak	Medium	-	1"	HI	6	B	7:00-6:00	6:00-5:00
	Medium	-	1½"	HI	6	B	9:00-10:00	6:00-7:00
Chicken pieces	Well done	2-2½ lbs.	¾"-1"	HI	5	A	15:00-17:00	13:00-15:00
Chicken breasts	Well done	2-3 pcs	-	HI	5	A	15:00-18:00	12:00-15:00
Pork chops	Well done	1 lb.	½"	HI	5	A	9:00-11:00	6:00-9:00
Lamb chops	Medium	10 oz.	1"	HI	4	A	8:00-12:00	5:00-8:00
	Well done	1 lb.	1½"	HI	4	A	10:00-15:00	7:00-11:00

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

Temperature setting guides

Twin Mode Temperature setting ranges

Your oven has different temperature setting ranges when you use the upper oven and lower oven simultaneously. The range for each oven changes, depending on the function and temperature setting of the other oven. See the tables below and on the next page for details.

Upper Oven		Lower Oven Available Setting Function and Temp.			
Mode	Set Temp.	Bake		🕒 Bake	
		Min	Max	Min	Max
Broil	HI	400 °F	480 °F	400 °F	480 °F
	LO	325 °F	480 °F	325 °F	480 °F
🕒 Bake 🕒 Roast	480 °F	400 °F	480 °F	400 °F	480 °F
	450 °F	350 °F	480 °F	350 °F	480 °F
	300 °F	250 °F	375 °F	250 °F	375 °F
	250 °F	225 °F	300 °F	225 °F	300 °F
	175 °F	175 °F	200 °F	175 °F	200 °F

(O - Available, X - Not available)

Lower Oven		Upper Oven Available Setting Function and Temp.			
Mode	Set Temp.	Broil		🌀 Bake and 🌀 Roast	
		LO	HI	Min	Max
Bake	480 °F	O	O	400 °F	480 °F
	450 °F	O	O	350 °F	480 °F
	350 °F	O	X	275 °F	450 °F
	325 °F	O	X	275 °F	400 °F
	250 °F	X	X	225 °F	300 °F
	175 °F	X	X	175 °F	200 °F
🌀 Bake	480 °F	O	O	400 °F	480 °F
	450 °F	O	O	350 °F	480 °F
	350 °F	O	X	275 °F	450 °F
	325 °F	O	X	275 °F	400 °F
	250 °F	X	X	225 °F	300 °F
	175 °F	X	X	175 °F	200 °F

Temperature Limitations by Mode

Feature	Single Mode		Twin Mode	
	Min	Max	Min	Max
Bake	175 °F (80 °C)	550 °F (285 °C)	175 °F (80 °C)	480 °F (250 °C)
Broil	LO	HI	LO	HI
🌀 Bake	175 °F (80 °C)	550 °F (285 °C)	175 °F (80 °C)	480 °F (250 °C)
🌀 Roast	175 °F (80 °C)	550 °F (285 °C)	175 °F (80 °C)	480 °F (250 °C)
Self Clean	2 hours	5 hours	-	
Storage Drawer	-	-	-	
Keep Warm	-	3 hours	-	

For 🌀 Bake or 🌀 Roast, use Auto Conversion to set the minimum temperature to 200 °F (95 °C) if necessary. See “Auto Conversion” on page 39 for details.



Maintenance

Cleaning

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

1. Press and hold the START/SET pad 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 the START/SET pad 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.

NOTES

- 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).

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

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.



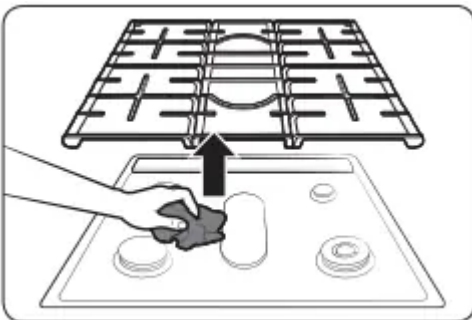
1. Pull knobs off the control valve stems.
2. Clean the knobs in warm, soapy water. Then, rinse and dry them thoroughly.
3. Clean the stainless steel surfaces using stainless steel cleaner.
4. Re-attach the knobs to the control valve stems.

CAUTION

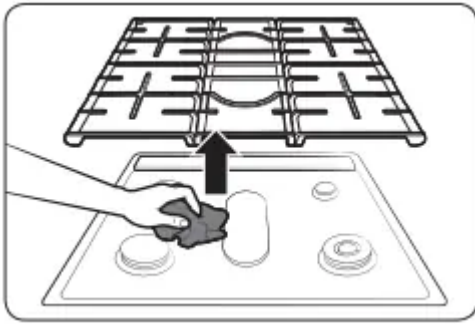
- Do not clean the control knobs in a dish washer.
- Do not spray cleansers directly onto the control panel. Moisture entering the electric circuits may cause electric shock or product damage.

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.

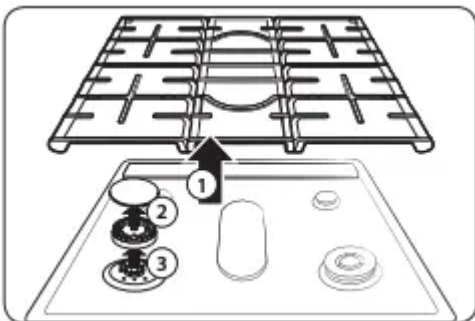


CAUTION

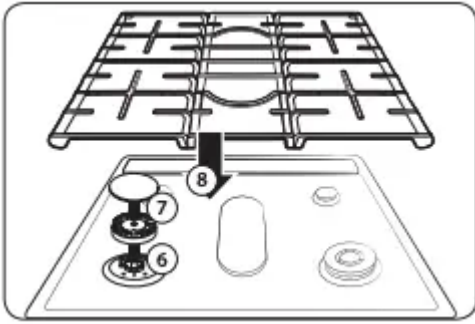
- Do not use a steel-wool pad or abrasive cleaner, which can scratch or damage the enamel surface.
- Do not remove the cooktop surface to clean it. The gas lines leading to the burner manifolds can be damaged, resulting in a fire or system failure.
- Do not pour water into the cooktop well while cleaning 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. Remove the burner grates.
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

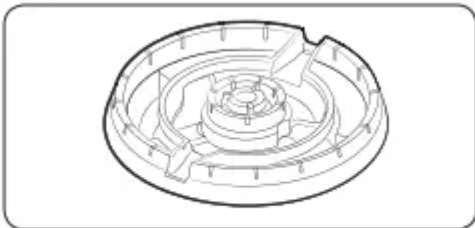
6. Return the burner heads to their positions on top of the manifold valves. Make sure a starter electrode is inserted through the hole in each burner head.

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. Re-install 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.



Brass burner head

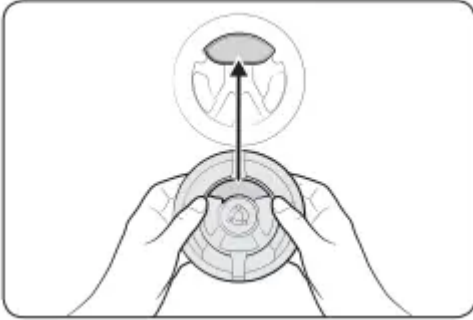
NOTES

- The brass parts of your burner will change color with use. However, this will not affect performance and you can clean the brass parts with a brass cleaner.
- After cleaning, confirm that the burner port openings aren't plugged.
- Do not wash any burner components in a dish washer.

CAUTION

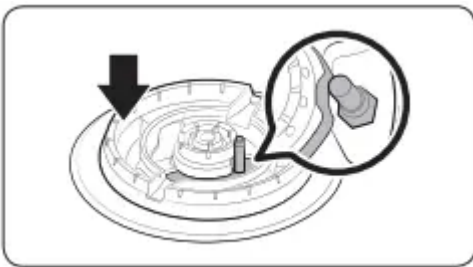
- The starter electrodes are not removable. Do not attempt to remove them by force.
- To avoid chipping, do not bang grates and caps against each other or against hard surfaces such as cast iron cookware.
- The burner spreader can be blocked by food or dust. Clean the spreader if it appears blocked.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

Burner reinstall guide



Dual Burner head

1. Orient the burner head so that the opening for the electrode lines up with the electrode.

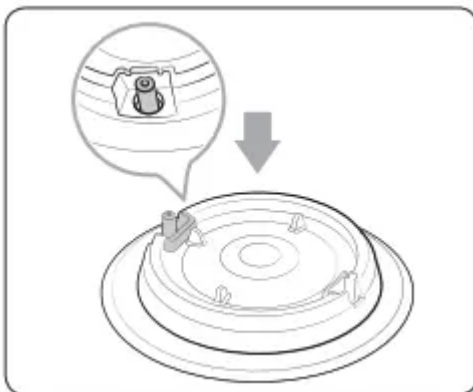


2. Install the burner head so that the electrode passes through the opening for the electrode. Make sure the burner head lies flat on the stove top.

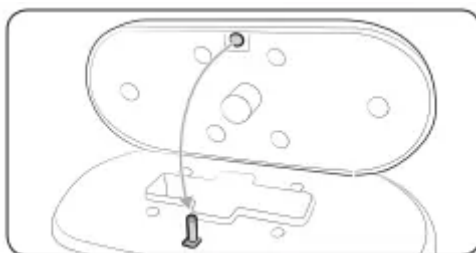


Round Burner head

1. Orient the burner head so that the opening for the electrode lines up with the electrode.

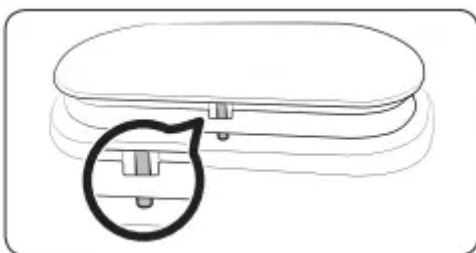


2. Install the burner head so that the electrode passes through the opening for the electrode. Make sure the burner head lies flat on the stove top.

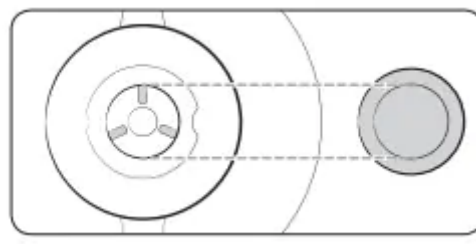


Oval Burner

1. Orient the burner head so that the opening for the electrode lines up with the electrode.

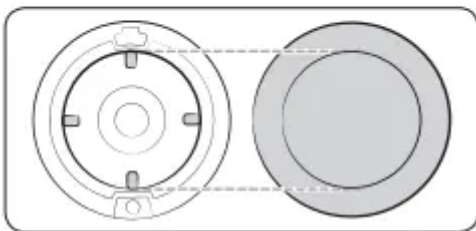
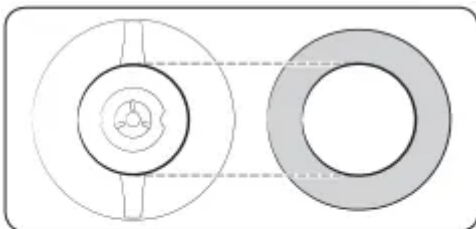


2. Install the burner head so that the electrode passes through the opening for the electrode. Make sure the burner head lies flat on the stove top.

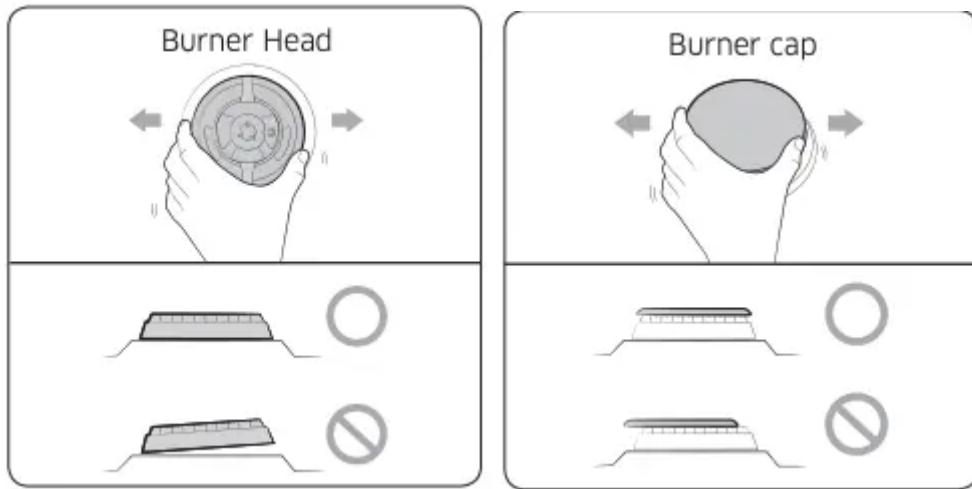


Burner Cap

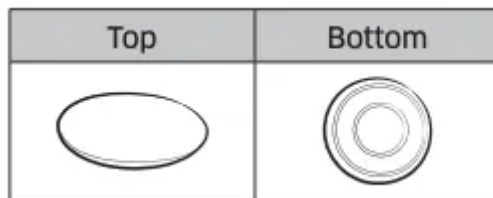
1. Match the burner caps to the burners by size, and then re-install the caps on the burner heads.



CAUTION Make sure each cap is re-installed on the correct burner head, is centered on the burner head, and lies flat.



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



NOTE The precise simmer burner (RR) cap and the inner Dual burner (RF) cap are interchangeable.

Self-cleaning (Single mode only)

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

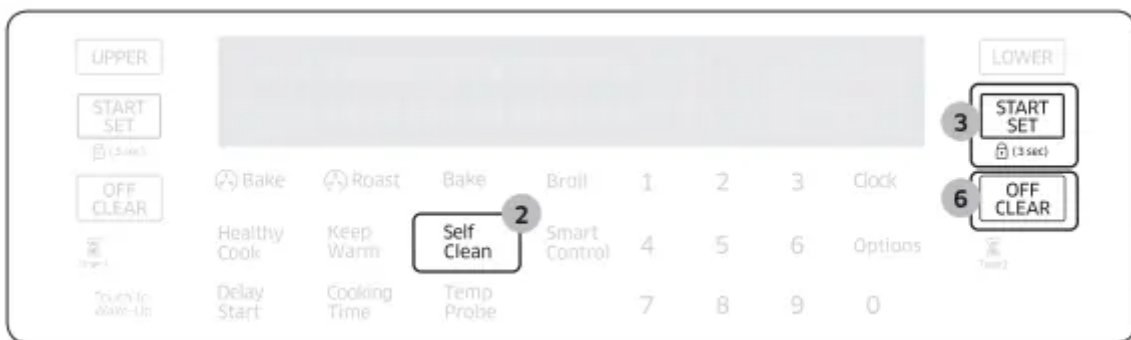
- Do not leave small children unattended near the range during the self-cleaning cycle. The outside surfaces of the range can get extremely hot.
- Some birds are extremely sensitive to fumes from a self-cleaning oven. Relocate birds to a well-ventilated room away from the range.
- Do not line the oven,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



1. Make sure the oven door is closed completely and unlocked.
2. Press the Self Clean pad once. Then, select the cleaning time by pressing the Self Clean pad 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 the START/SET pad. 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 (200 °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 (200 °C).
6. Press the OFF/CLEAR pad 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.



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



1. Repeat steps 1 and 2 on the previous page.
2. Press the Delay Start pad. The oven door locks.
3. Set the time you want the oven to start self-cleaning using the number pad.
4. Press the START/SET pad. 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 the OFF/CLEAR pad. The cycle turns off, but the door remains locked and the Lock icon blinks until the oven temperature falls below 400 °F (200 °C).

After self-cleaning

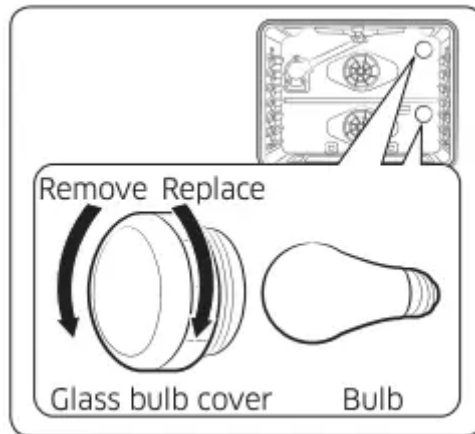
- The door stays locked until the internal oven temperature falls below 400 °F.
- When the oven has cooled down, wipe the oven surfaces with a cloth to remove ash residue.
- Stubborn stains can be removed using a steel-wool pad. Lime deposits can be removed using a vinegar-soaking cloth.
- If you are 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.

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.



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.

NOTES

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

Troubleshooting

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

Checkpoints

Gas safety

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.

Surface burner

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 43.

The surface burners are dirty.

- Clean the surface burner components. (See page 43.)

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 the START/SET pad 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

The oven control beeps and displays an information code.

There may be an issue with your oven. See the “Information codes” chart on page 55.

- Press the OFF/CLEAR pad, 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.

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 thermostat needs adjustment.

- See page 38.

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 the START/SET pad 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 the OFF/CLEAR pad. To cancel the Sabbath function and reactivate the controls and signals, press and hold the Bake and Touch to Wake Up pads simultaneously for seconds.

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 the START/SET pad 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 the Bake and Touch to WakeUp pads simultaneously for 3 seconds.

A loose or burned-out bulb.

- See page 47.

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 28.

The controls are not being set properly.

- See page 26.

Greasy buildup on oven surfaces.

- Regular cleaning is necessary when broiling frequently.

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 the START/SET pad for 3 seconds. The oven will beep and the Lock icon will turn off.

The Smart Divider is installed in the oven.

- Self-clean will not operate with the Smart Divider installed. Remove it from the oven.

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 selfclean cycle can start.

The self-cleaning oven controls are not properly set.

- Reset the self-cleaning oven controls. (See page 46.)

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.

Excessive smoking during a selfcleaning cycle.

This is the first time the oven has been cleaned.

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

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 selfcleaning 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.

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 46.)

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.

Others

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 fuse or reset circuit breaker.

Food does not bake or roast properly in the oven.

The wrong cooking mode is selected.

- See page 24.

The oven racks have not been positioned properly for the foods being cooked.

- See page 30.

Incorrect cookware or cookware of improper size is being used.

- See page 18.

The oven thermostat needs adjustment.

- See page 38.

There is aluminum foil on racks and/or oven bottom.

- Remove foil.

The clock or timers are not set correctly.

- See page 17.

Food does not broil properly in the oven.

The oven controls are not set properly.

- See page 26.

The oven door was not closed during broiling.

- See page 24.

The rack has not been properly positioned.

- See the broiling guide on page 28.

Information codes

C-20 : Oven sensor malfunction.

C-21 : The oven is overheating.

C- 23 : Temp probe malfunction.

C-30 : Check the PBA NTC Sensor

C-31 : Check the PBA NTC Sensor

C- A2 : Check the cooling system.

C-d0: Control pad malfunction.

C-d1: Door lock malfunction.

C- E0 : PCB signal malfunction.

C- E2 : Touch IC and PCB signal malfunction.

- 1. Press the OFF/CLEAR pad, 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.

-dC- Divider switch malfunction.

- 1. If the Divider is in the oven, make sure it is pushed in all the way.
- 2. If the Divider is not in the oven, see if something is pressing against the divider switch in the back of the oven.
- 3. If the Divider is all the way in or there is nothing pressing against the Divider switch, press the OFF/CLEAR pad, and then restart the oven. If the problem persists, disconnect all power to the oven range for at least 30 seconds, and then reconnect the power.

**** 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.