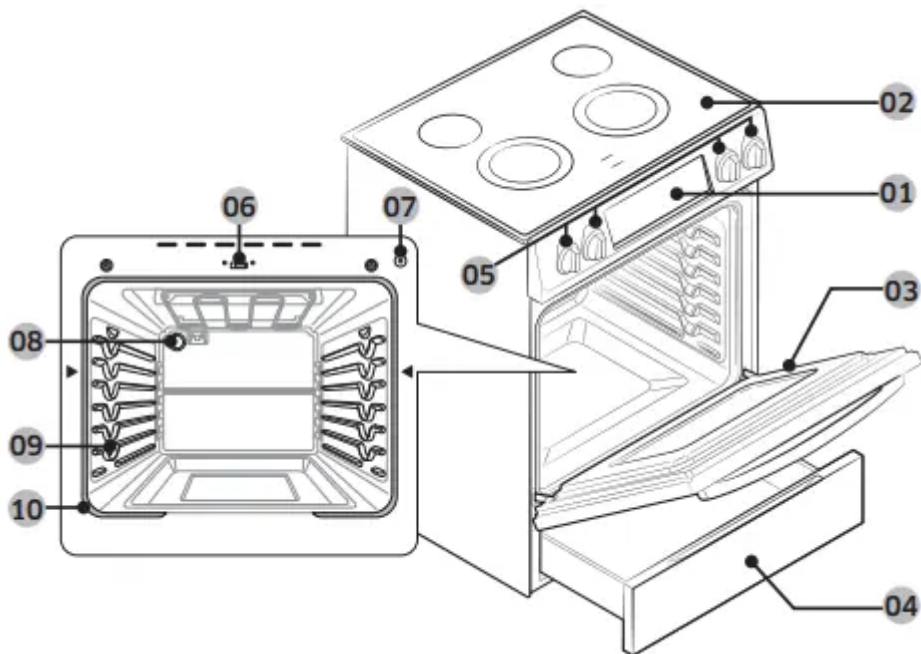


Introducing your new range

Overview



- | | | |
|--|---|----------------------------------|
| 01 Oven control panel
(See page 25 for more information) | 02 Glass surface | 03 Oven door |
| 04 Storage drawer | 05 Surface control knobs* (See page 21 for more information) | 06 Self/steam clean latch |
| 07 Automatic oven light switch | 08 Oven light* | 09 Shelf position |
| 10 Gasket | | |

What's included with your range



Wire racks (2)*

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

Before you begin

Clean the oven thoroughly before using it for the first time. Then, remove the accessories, set the oven to bake, and then run the oven at 400 °F for 1 hour. There will be a distinctive odor. This is normal.

Ensure your kitchen is well ventilated during this conditioning period.

Energy saving tips

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

Surface cooking

About surface cooking



BEFORE COOKING

- Do not use the glass cooktop surface as a cutting board.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used.
- Turn the surface units on only after placing cookware on them.
- Do not store heavy items above the cooktop surface. They could fall and damage it.



DURING COOKING

- Do not place aluminum foil or plastic items such as salt and pepper shakers, spoon holders, or plastic wrappings on the range when it is in use. The hot air from the vent could melt plastics or ignite flammable items.
- Make sure the correct surface unit is turned on.
- Never cook directly on the glass. Always use cookware.
- Always place the pan in the center of the surface unit you are cooking on.
- Never leave surface units unattended while using a high heat setting. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Turn the surface units off before removing cookware.
- Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to remove.
- The cooling fan can be operated during cooktop cooking.



AFTER COOKING

- Do not touch the surface units until they have cooled down.
- The surface may be still be hot and burns may occur if you touch the glass surface before it has cooled down sufficiently.
- Immediately clean spills on the cooking area to prevent a tough cleaning chore later.
- If cabinet storage is provided directly above the cooking surface, make sure that the items are infrequently used and can be safely stored in an area subjected to heat. Temperatures may be unsafe for items such as volatile liquids, cleaners, or aerosol sprays.

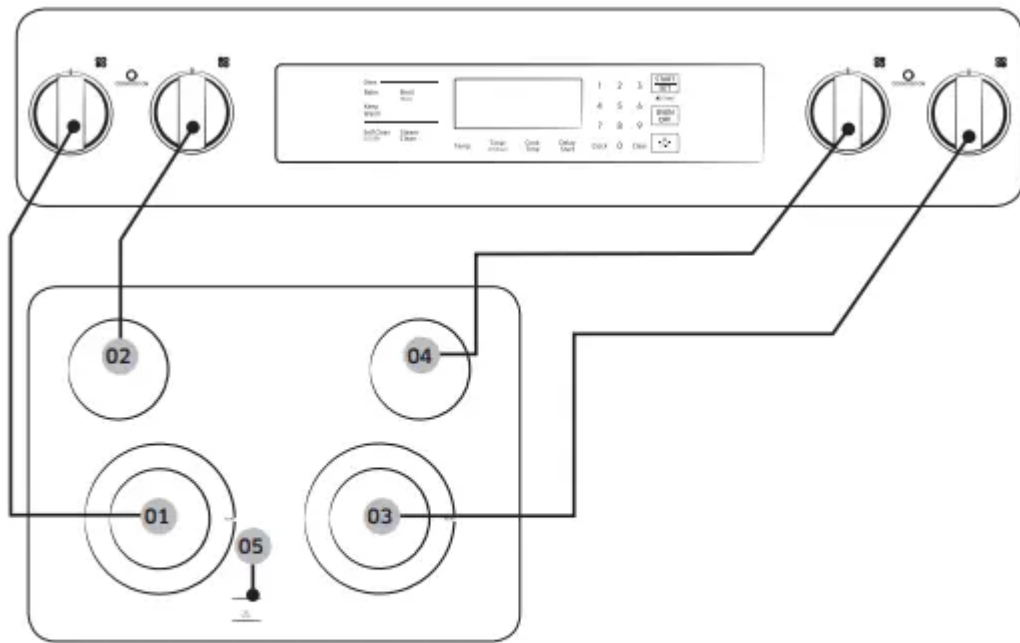
About the radiant surface elements

The temperature rises gradually and evenly. As the temperature rises, the radiant element will glow red. To maintain the selected setting, the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle. For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

NOTE Radiant elements have a limiter that allows the element to cycle ON and OFF, even at the HI setting. This helps to prevent damage to the ceramic cooktop. Cycling at the HI setting is normal and can occur if the cookware is too small for the radiant element or if the cookware bottom is not flat.

Location of the radiant surface elements and controls

The radiant control knobs operate the radiant surface elements on the cooktop as shown below.

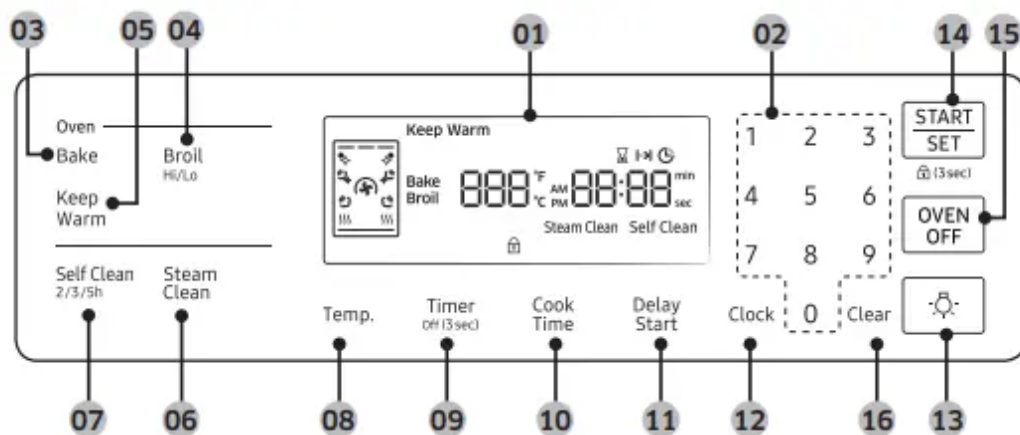


- | | | |
|---|-------------------------------------|--|
| 01 Left Front:
6"/9", 3,000 W | 02 Left Rear:
6", 1,200 W | 03 Right Front:
6"/9", 3,000 W |
| 04 Right Rear:
6", 1,200 W | 05 Hot surface
indicator | |




Operating the oven

The oven control panel

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



01. Display: Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode, and the time set for the timer or automatic oven operations.

-  : When you use the self-cleaning feature, this icon appears in the display.
-  : When you use the steam cleaning feature, this icon appears in the display.
-  : When the oven is pre-heating, this icon appears in the display.

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

03. Bake: Use to select the bake function of the oven.

04. Broil: Use to select the broil function of the oven.

05. Keep Warm: Use to select the keep warm function of the oven to keep cooked foods warm.

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

07. Self Clean: Use to select the Self-cleaning function of the oven.

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

09. Timer: Use to set or cancel the minute timer. The minute timer does not start or stop cooking.

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

11. Delay Start: Press to set the oven to start and stop automatically at a time you set. (Bake and Self Clean)

12. Clock: Use to set the time of day.

13. Lamp: Press to turn the oven light on or off.

14. START/SET: Press to start any cooking or cleaning function in the oven.

15. OVEN OFF: Press to cancel all oven operations except the clock and timer.

16. Clear: Use to cancel previously entered temperature or times.

Setting the clock

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

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

How to set the clock

1. Press Clock.
2. Enter the current time in hours and minutes on the number pad, eg. 1, 3, 0, for 1:30.

3. Press Clock or START/SET to save the changes.

How to change between a 12-hour and 24-hour display

1. Press Broil and 4 on the number pad at the same time for 3 seconds. The display will show the present mode (eg. 12 hour).
2. Press 0 on the number pad to select 12 hour or 24 hour.
3. Press START/SET to save changes.

Setting the kitchen timer

The kitchen timer serves as an extra timer that will beep when the set time has elapsed. It does not start or stop cooking functions. You can use the kitchen timer with any of the other oven functions.

How to set the timer

1. Press Timer.
2. Press number keys in the number pad to set the hours and minutes. The timer can be set for any amount of time from 1 minute to 9 hours and 59 minutes. If you want to change the amount of time you set, press Timer, and then enter the amount of time again.
3. Press START/SET.
4. When the set time has elapsed, the oven will beep and the display will show "End" until you press the Timer pad. You can cancel the timer at any time by pressing Timer for 3 seconds.

Timed cooking

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

- You can use the timed cooking feature only with another cooking operation (bake).

How to set the oven for timed cooking

1. Press the pad for the cooking operation you want, eg. Bake. The default temperature is 350 °F.
2. Enter the temperature you want, eg. 375 °F, using the number pad.
3. Press Cook Time.
4. Enter the cooking time you want, eg. 45 min, using the number pad. You can set the cooking time for any amount of time from 1 minute to 9 hours and 59 minutes.
5. Press START/SET to begin cooking. The temperature display will start to change once the oven temperature reaches 175 °F. The oven will continue to cook until the set amount of time has elapsed, then turn off automatically unless you set the keep warm feature. (Refer to the section on the keep warm feature on page 31.)

6. You can cancel a cook time at any time by setting the cook time to 0 minutes. (Press Cook Time -> set cook time to 0 min -> press START/SET)

Delay Start


In a delay timed cooking, the oven's timer turns the oven on and off at times you select in advance.

- You can use the delay start feature only with another cooking operation (bake or self clean).
- You can set the oven for a delay start before setting other cooking operations.
- The clock must be set to the current time.

How to set the oven for delay start






1. Position the oven rack(s) and place the food in the oven.
2. Enter the setup. Press the pad for the cooking operation you want, eg. Bake. The default temperature is 350 °F.
3. Use the number pad to enter the temperature you want, eg. 375 °F.
4. Press Cook Time.
5. Enter the cooking time you want, eg. 45 min, using the number pad. You can set the cooking time for any amount of time from 1 minute to 9 hours and 59 minutes.
6. Press Delay Start.
7. Enter the time you want the oven to turn on, eg. 4:30, using the number pad.
8. Press START/SET. At the set time, a short beep will sound. The oven will begin to bake.

Turning the oven light on and off

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

Minimum and maximum settings

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

FEATURE		MINIMUM	MAXIMUM
	Bake	175 °F (80 °C)	550 °F (285 °C)
	Broil	LO	HI
	Keep Warm	-	3 Hr.
	Self Clean	2 Hr.	5 Hr.
	Steam Clean	20 Min.	20 Min.

Baking

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

How to set the temperature

1. Press Bake. The default temperature is 350 °F.
2. Enter the temperature you want on the number pad, eg. 3, 7, 5.
3. Press START/SET. The temperature display will start to change once the oven temperature reaches 175 °F.
4. If you want to cancel baking or if you have finished, press OVEN OFF.

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

NOTE If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.

How to adjust the temperature while cooking

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

Broiling

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven.

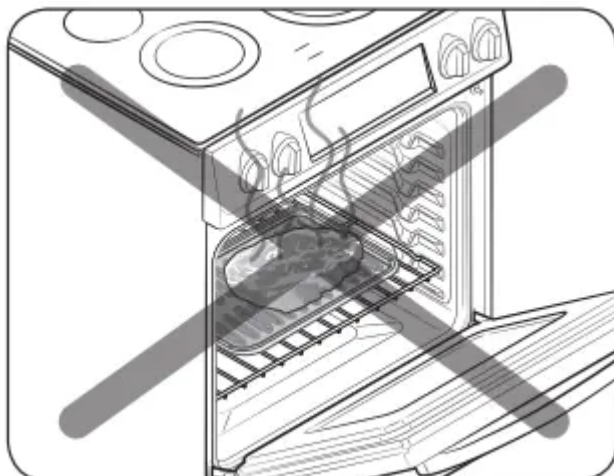
The high heat cooks quickly and gives a rich, brown outer appearance. Broil mode is best for meats, fish, and poultry up to 1" thick.

How to set the oven for broiling

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

NOTE

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



CAUTION Always use this cooking mode with the oven door closed.

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

Broiling Recommendation Guide

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

Food	Doneness	Size	Thickness	Broil setting	Rack position	Cooking time (Minutes)	
						1st side	2nd side
Hamburgers	Medium	9 patties	1"	HI	6	3:40	2:40
	Medium	9 patties	¾"	HI	6	3:20	2:20
Beef steaks	Rare	-	1"	HI	6	3:00-3:30	2:00-2:30
	Medium	-	1"	HI	6	4:30-5:00	3:30-4:00
	Well done	-	1"	HI	5	8:00-9:00	6:00-7:00
	Rare	-	1½"	HI	7	3:30-4:00	2:30-3:00
	Medium	-	1½"	HI	6	5:30-6:00	4:30-5:00
Chicken pieces	Well done	4.5 lbs.	¾"-1"	LO	4	18:00-20:00	16:00-18:00
	Well done	2-2½ lbs.	¾"-1"	LO	4	15:00-18:00	13:00-16:00
Pork chops	Well done	1 lb.	½"	HI	5	8:00-8:30	6:30-7:00
Lamb chops	Medium	10 oz.	1"	LO	4	5:00-6:00	4:00-5:00
	Well done	1 lb.	1½"	LO	4	7:00-8:00	6:00-7:00
Fish fillets	Well done	-	¼-½"	LO	5	5:00-7:00	4:00-5:00
Ham slices (precooked)	-	-	1½"	HI	4	4:00-5:00	3:00-4:00

Using the Keep Warm feature

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

After 3 hours, the feature will shut the oven off automatically. The feature may be used without any other cooking operations or may be set to activate after a timed or delay timed cooking operation.

You should not use this feature to reheat cold foods.

How to use the keep warm feature

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

How to set the oven to activate the keep warm mode after a timed cooking

1. Set up the oven for Timed cooking. (Refer to the section on the timed cooking feature on page 26.)
2. Press Keep Warm before pressing START/SET to begin cooking.
3. Press OVEN OFF at any time to turn the feature off.

Extra features

Thermostat adjustment

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

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

How to adjust the oven temperature

1. Press Broil and 1 at the same time for 3 seconds. The display will show Adj 0.
2. Enter the adjustment you want, eg. 20 °F, using the number pad. You can adjust the temperature so that it is lower than the factory setting by pressing Broil.
3. Press START/SET.

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

Temp Unit (Fahrenheit or Celsius temperature selection)

The oven control can be programmed to display temperatures in Fahrenheit or Centigrade. The oven has been preset at the factory to display in Fahrenheit.

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

1. Press Broil and 2 at the same time for 3 seconds. The display shows F (Fahrenheit) or C (Centigrade). The default is F.
2. Press 0 to select F or C. Pressing 0 changes the display between F and C.
3. Press START/SET.

12 hour energy saving

With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

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

1. Press Broil and 5 at the same time for 3 seconds. The display will show 12 Hr (12 hour shut-off) or -- Hr (No shut-off). The default is 12 Hr.
2. Press 0 to select -- Hr (Shut off Off) or 12 Hr (Shut off On). Pressing 0 changes the mode between 12 Hr and -- Hr.
3. Press START/SET.

Sound on/off

By using this feature, you can set the oven controls to operate silently.

How to turn the sound on or off

1. Press Broil and 6 at the same time for 3 seconds. The display will show Snd On (sound on) or Snd OFF (sound off).
2. The default setting is Snd On. Press 0 to select Snd OFF or Snd On. Pressing 0 changes the mode between Snd On and Snd OFF.
3. Press START/SET.

Demo mode

This option is for use by retail establishments for display purposes only. (The heating element does not operate.)

How to enable or disable the demo mode

1. Press Broil and 7.
2. Pressing 0 changes the mode between On and OFF.
3. Press START/SET.

Control lockout

This feature lets you lock the buttons on the touch pad so they cannot be activated accidentally.

How to activate the control lockout feature

1. Press START/SET for 3 seconds. Loc and the lock icon appear in the display as well as the current time. All functions must be cancelled before the control lockout is activated. This function is available when the oven temperature is under 400 °F.

How to unlock the controls

1. Press START/SET for 3 seconds. Loc and the lock icon will disappear from the display.

Maintaining your appliance

Self-cleaning

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

CAUTION

- During the self-cleaning cycle, the outside of the range will become very hot to the touch. Do not leave small children unattended near the appliance.
- Some birds are extremely sensitive to the fumes given off during the selfcleaning cycle of any range. Move birds to another well-ventilated room.

- Do not line the oven walls, racks, bottom, or any other part of the range with aluminum foil. Doing so will result in poor heat distribution, poor baking results, and cause permanent damage to the oven interior. Aluminum foil will melt and adhere to the interior surface of the oven.
- Do not force the oven door open. This can damage the automatic door locking system. Use care when opening the oven door after the self-cleaning cycle is complete. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.

Before a self-cleaning cycle

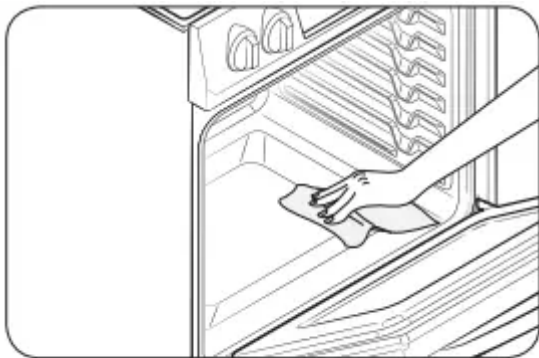


Fig. 1

- We recommend venting your kitchen with an open window or using a ventilation fan or hood during the selfcleaning cycle.
- Remove the wire rack, broil pan, broil pan insert, all cookware, and any aluminum foil from the oven.
- Wipe up debris from the oven bottom. (Fig. 1)

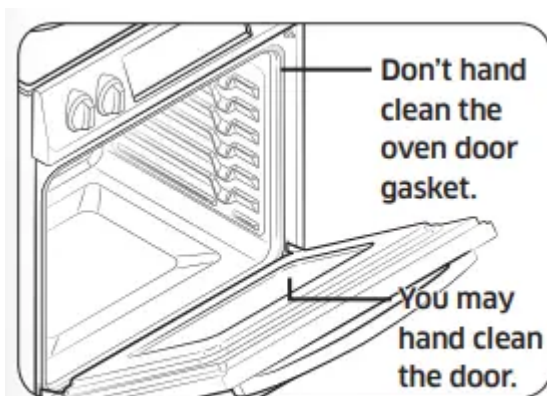


Fig. 2

- The silver-colored oven racks can be self-cleaned, but they will darken, lose their luster, and become hard to slide.

- Residue on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads, or cleansers such as Soft Scrub. Rinse well with clean water and dry.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, have it replaced. (Fig. 2)
- Make sure the oven light bulb cover is in place and the oven light is off.

NOTE Remove oven racks and accessories before starting the self-clean mode.

How to run a self-cleaning cycle

1. Select the length of time for the self-cleaning operation, eg. 3 hours. Press Self Clean once for a 3 hour clean time, twice for a 5 hour clean time, or 3 times for a 2 hour clean time. The default setting is 3 hours.
2. Press START/SET to start the self-cleaning cycle. The motor-driven door lock will engage automatically.

NOTE

- You will not be able to start a self-cleaning cycle if the control lockout feature is activated or if the oven's temperature is too hot.
- The oven door locks automatically. The display will show the clean time remaining. It is not possible to open the oven door until the temperature drops to a safe/cool temperature.

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

How to delay the start of self-cleaning

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

How to turn off the self-cleaning feature

You may find it necessary to stop or interrupt a self-cleaning cycle due to smoke in the oven.

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

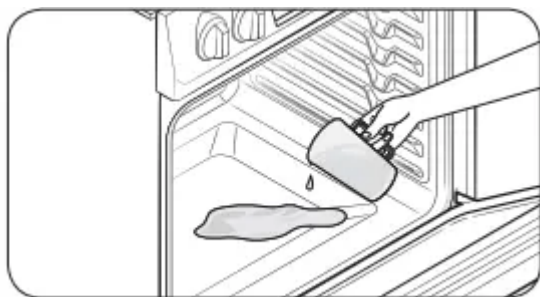
After a self-cleaning cycle

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

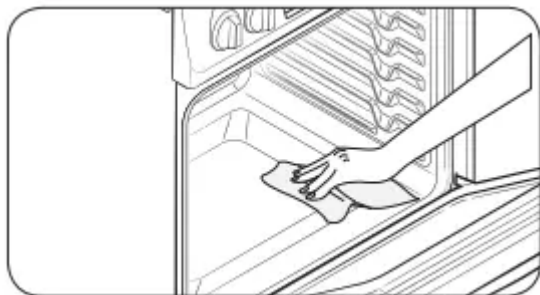
Steam-cleaning

How to set the oven for steam-cleaning

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



1. Remove all accessories from the oven.
2. Pour approximately 10 oz. (300 ml) of water onto the bottom of the empty oven and close the oven door. Use normal water only, not distilled water.
3. Press Steam Clean.
4. Press START/SET. When the operation is complete, the display will blink and a beep will sound.
5. Press OVEN OFF.



6. Clean the oven's interior. There will be a significant amount of water remaining on the bottom of the oven after a steam-cleaning cycle. Remove the residual water with a sponge or soft dry cloth.

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

NOTE If you press Steam Clean when the oven temperature is above 100°F, Hot will appear in the display. Because 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.

After a steam-cleaning cycle

- Take care when opening the door after a steam-cleaning procedure has ended. The water on the bottom is hot.
- Open the oven door and remove the remaining water with a sponge. Do not leave the residual water in the oven for any length of time. Wipe the oven clean and dry with a soft cloth. Do not forget to wipe under the oven door seal.
- Use a detergent-soaked sponge, a soft brush, or a nylon scrubber to wipe the oven interior. Remove stubborn residue with a nylon scourer. You can remove lime deposits with a cloth soaked in vinegar.
- If the oven remains dirty, you can repeat the procedure once the oven has cooled.
- For heavy residue, such as grease left over from roasting, we recommend that you rub detergent into the residue before activating the steam-cleaning function.
- After cleaning, leave the oven door ajar at a 15° angle to allow the interior enamel surface to dry thoroughly

Care and cleaning of the glass cooktop

Normal daily use cleaning

Use only a ceramic cooktop cleaner. Other creams may not be as effective. By following these steps, you can maintain and protect the surface of your glass cooktop.

1. Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
2. Daily use of a ceramic cooktop cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of cleaner directly to the cooktop.
4. Use a paper towel or a cleaning pad for ceramic cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

WARNING DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

Troubleshooting

Troubleshooting

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

Installation

Problem	Possible cause	Solution
The range is not level.	The appliance has been installed improperly	<ul style="list-style-type: none">• Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the range until the oven rack is level.• Insure the floor is level and strong and stable enough to adequately support the range.
	The floor is sagging or sloping.	Contact a carpenter to correct the situation.
	The kitchen cabinets are not properly aligned and make the range appear to be not level.	Insure the cabinets are square and provide sufficient room for installation.
The appliance must be accessed for servicing and cannot be moved easily.	The kitchen cabinets are not square and too close to the appliance.	Contact a builder or installer to make the appliance accessible.
	Carpet is interfering with movement of the range.	Provide sufficient space so the range can be lifted over the carpet.

CONTROL DISPLAY



Problem	Possible cause	Solution
The display goes blank.	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
The display flashes.	There was a power Failure.	Reset the clock.

COOKTOP

Problem	Possible cause	Solution
The surface units will not maintain a rolling boil or will not cook Fast enough.	You may be using inappropriate cookware.	Use pans which are flat and match the diameter of the surface unit selected.
	In some areas, the power (voltage) may be low.	Cover the pan with a lid until the desired heat is obtained.

Problem	Possible cause	Solution
The surface units will not turn on.	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The cooktop controls are set improperly.	Check if the correct control is set for the surface unit you are using.
Areas of discoloration on the cooktop.	Food spillover was not cleaned.	Refer to the section on the care and cleaning of the glass cooktop on page 38.
	The surface is hot and the model features a light-colored cooktop.	This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
The surface unit frequently cycles on and off.	The element will cycle on and off to maintain the power setting.	This is normal operation, and not a system failure. Use the range as usual.
The surface unit stops glowing when changed to a lower setting.	This is normal. The unit is still on and hot.	

Problem	Possible cause	Solution
Scratches or abrasions on the cooktop surface.	The cooktop is being cleaned improperly.	Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning. Use ceramic glass top cleaning cream. Do not use chemical or corrosive agents. These agents may damage the surface of the product.
	Cookware with rough bottoms was used on the cooktop or there were coarse particles (eg. salt or sand) present between the cookware and the surface of the cooktop.	To avoid scratches, follow the recommended cleaning procedures. Make sure cookware bottoms are clean before use, and use cookware with smooth bottoms.
	Cookware has been slid across the cooktop surface.	
Brown streaks or specks.	Boilovers have been cooked onto the surface.	<ul style="list-style-type: none"> • Wait until the surface cools down. Then, use a single-edge razor-blade scraper at approximately a 45° angle against the glass surface to remove the soil. • See the section on the care and cleaning of the glass cooktop on page 38.



Problem	Possible cause	Solution
Areas of discoloration with metallic sheen.	Mineral deposits from water and food have been left on the surface of the cooktop.	<ul style="list-style-type: none"> • Remove using a ceramic-glass cooktop cleaning cream. • Use cookware with clean, dry bottoms. Clean the cooktop with a ceramic cleaning agent regularly every week.
“Cracking” or “popping” sound.	This is the sound of metal heating and cooling during both the cooking and selfcleaning functions.	This is normal operation, and not a system failure. Use the range as usual.

OVEN



Problem	Possible cause	Solution
The oven will not turn on.	The range is not completely plugged into the electrical outlet.	Make sure the electrical plug is inserted into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The oven controls have been set improperly.	See the chapter on operating the oven starting on page 25.
	The oven is too hot.	Allow the oven to cool.
	Incomplete service wiring.	Call for service.
	Power outage.	Check to see if the house lights will turn on. If required, call your local electric company for service.
The oven light will not turn on.	The light bulb is loose or defective.	Tighten or replace the bulb.
	The switch operating the light is broken.	Call for service.

Problem	Possible cause	Solution
The appliance will not turn on.	The appliance is not completely plugged into the electrical outlet or a fuse in your home may be blown or the circuit breaker tripped.	Make sure the power cord is plugged into a live, properly grounded outlet. Check the fuse and circuit breakers.
	Incomplete service wiring.	Call for service.
	Power outage.	Check to see if the house lights will turn on. If required, call your local electric company for service.
The oven smokes excessively during broiling.	The oven controls have not been set properly.	Refer to the section on using the broiler starting on page 30.
	The meat has been placed too close to the element.	Reposition the rack to provide proper clearance between the meat and the element. Preheat the broil element for searing.
	The meat has not been properly prepared.	Remove the excess fat from the meat. Cut away fatty edges that may curl, leaving the lean intact.
	Grease has built up on oven surfaces.	Regular cleaning is necessary when broiling frequently.

Problem	Possible cause	Solution
Food does not bake or roast properly.	The oven controls have not been set correctly.	See the chapter on operating the oven starting on page 25.
	The oven rack has been positioned incorrectly or is not level.	See the section on using the oven racks on page 28.
	Incorrect cookware or cookware of improper size is being used.	
	The oven sensor needs to be adjusted.	See the section on adjusting the thermostat on page 32.
Food does not broil properly.	The serving size may not be appropriate.	Refer to the cooking guide for serving sizes on page 30, and then try again.
	The rack has not been properly positioned.	See the broiling recommendation guide on page 30.
	The cookware is not suited for broiling.	Use suitable cookware.
	In some areas, the power (voltage) may be low.	<ul style="list-style-type: none"> • Preheat the broil element for 10 minutes. • See the broiling recommendation guide on page 30.



<p>The oven temperature is too hot or too cold.</p>	<p>The oven sensor needs to be adjusted.</p>	<p>See the section on adjusting the thermostat on page 32.</p>
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Problem	Possible cause	Solution
The oven will not self-clean.	The oven temperature is too high to start a self-clean operation.	Allow the range to cool and then reset the controls.
	The oven controls have been set incorrectly.	See the section on selfcleaning on page 34.
	A self-cleaning cycle cannot be started if the oven lockout feature has been activated or if a radiant surface element is on.	Deactivate the oven lockout (see page 33), Make sure all surface elements are turned off.
Excessive smoking during a selfcleaning cycle.	There is excessive soiling in the oven.	Press OVEN OFF, Open the windows to rid the room of smoke, Wait until the selfcleaning cycle is cancelled, Wipe up the excessive soil and then start the selfcleaning cycle again.
The oven door will not open after a self-cleaning cycle.	The oven is too hot.	Allow the oven to cool.
The oven is not clean after a selfcleaning cycle.	The oven controls were not set correctly.	See the section on selfcleaning on page 34.
	The oven was heavily soiled.	Wipe up heavy spillovers before starting the selfcleaning cycle, Heavily soiled ovens may need to be self-cleaned again or for a longer period of time.

Problem	Possible cause	Solution
Steam is coming out of the vent.	When using steam clean, it is normal to see steam coming out of the oven vent.	This is normal operation, and not a system failure, Use the range as usual.
	As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	
A burning or oily odor is coming from the vent.	This is normal in a new oven and will disappear in time.	<ul style="list-style-type: none"> • To speed the process, set a self-cleaning cycle for a minimum of 3 hours. • See the section on selfcleaning on page 34.
Strong odor.	An odor coming from the insulation around the inside of the oven is normal for the first few times the oven is used.	Operate the oven empty on the bake setting at 400 °F for 1 hour.
Oven racks are difficult to slide.	The shiny, silver-colored racks were cleaned in a self-cleaning cycle.	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.

DRAWER



Problem	Possible cause	Solution
The drawer does not slide smoothly or drags.	The drawer is out of alignment.	Fully extend the drawer and push it all the way in, See the page 42.
	The drawer is overloaded or the load is unbalanced.	Reduce weight, Redistribute drawer content.

Information codes

OVEN

Displayed Code	Possible cause	Solution
C-d0	This code occurs if the control key is short for 1 minute.	Press OVEN OFF and restart the oven, If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power, If this does not solve the problem, call for service.
C-d1	This code occurs if the door lock is mispositioned.	
C-F0	This code occurs if communication between the Main and Sub PBA is interrupted.	
C-F2	This code occurs if communication between the Main and Touch is interrupted.	

Displayed Code	Possible cause	Solution
C-20	The oven sensor is open when the oven is operatin.	Press OVEN OFF and restart the oven, If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power, If this does not solve the problem, call for service.
	The oven sensor is short when the oven is operating.	
C-21	This code occurs if the internal temperature rises abnormally high.	
C-30	The PCB sensor is open when the oven is operating.	
	The PCB sensor is short when the oven is operating.	
C-31	This code occurs if the PCB temperature rises abnormally hig.,	Call for service
bAd LinE	This error message appears if the power cord is installed improperl.,	If the power connection is plugged in improperly, “bAd LinE” appears on the display, Reconnect the power connection properly, and the message disappears.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

