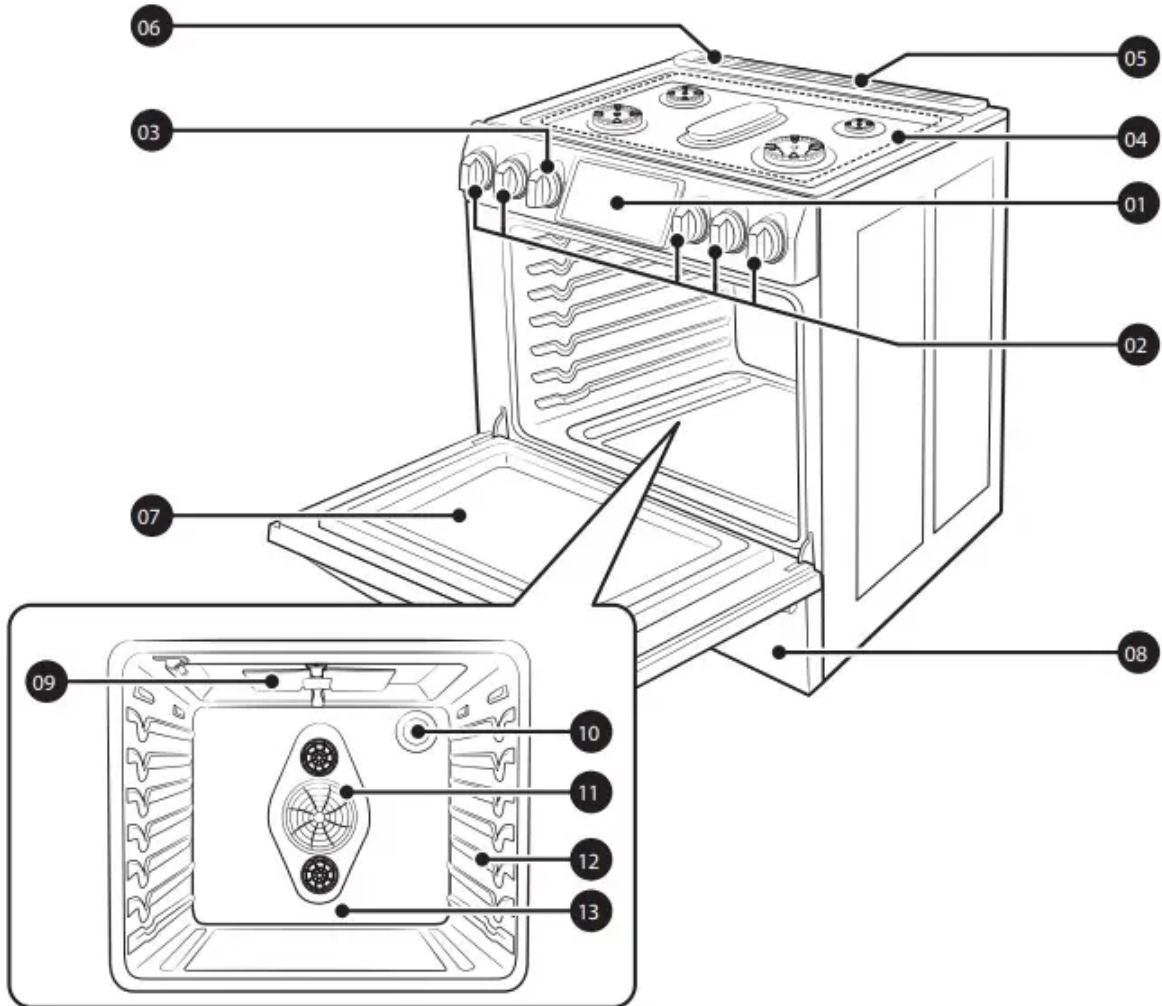


Overview

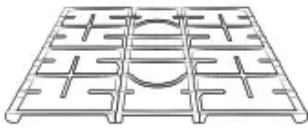
Layout



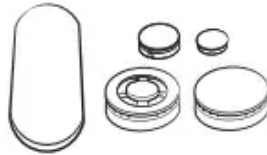
- 01 Touch display
- 02 Surface burner knobs (5 pcs)
- 03 Warming drawer knob (1 pc)
- 04 Surface burners
- 05 Oven vent
- 06 Cooling vent
- 07 Removable oven door
- 08 Warming drawer
- 09 Broil oven burner

- 10 * Oven light
- 11 Convection fan/ Convection heater
- 12 Oven rack system
- 13 Bake oven burner

What's included



* Surface burner grates (3)



* Surface burners and caps (5)



* Flat rack (2)



* Temp probe (1)



* Griddle (1)



* Wok grate (1)



* Gliding rack (1)
NX58H9950W* Only

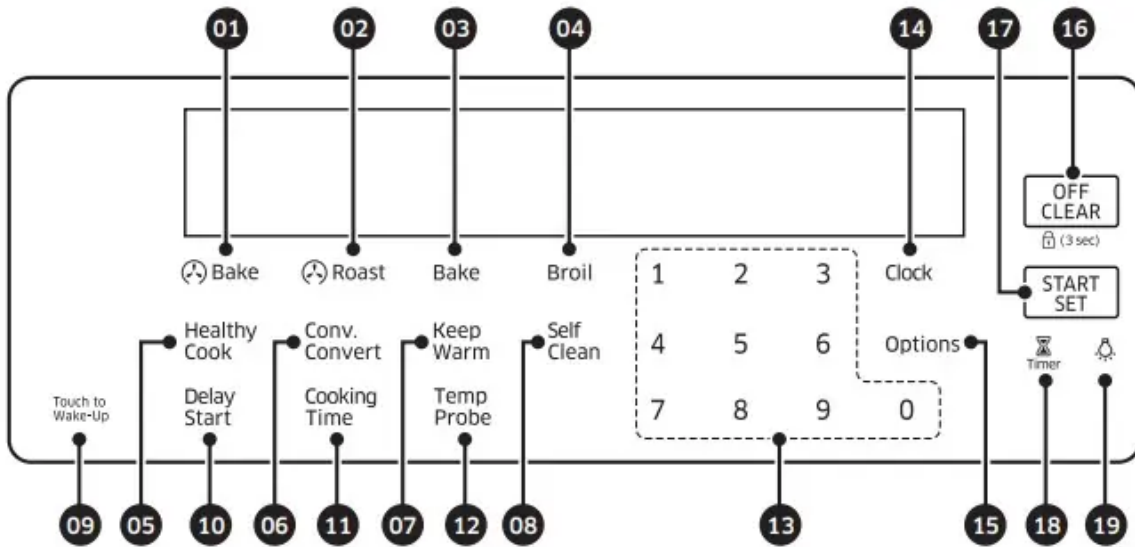


* Split rack (1)
NX58H9500W*/
NX58K9500W* Only

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



Control panel



01 Convection Bake: Activate convection baking for large amounts of food on multiple racks.

02 Convection Roast: Activate convection roasting for large cuts of meat.

03 Bake: Bake food evenly using the lower oven burner.

04 Broil: Broil food using the upper oven burner only.

05 Healthy Cook: Bring up the Healthy Cook recipes that are specially designed for different food types.

06 Conv. Convert: Switch between baking mode and convection baking mode.

07 Keep Warm: Keep cooked food warm at lower temperatures between 150 °F and 200 °F (66 °C and 93 °C).

08 Self-Clean: Burn off food residues at very high temperatures.

09 Touch to Wake-Up: Activate the control panel display.

10 Delay Start: Set the oven to start at a certain time.

11 Cooking Time: Set the cooking time.

12 Temp Probe: Activate the temperature probe mode.

13 Numbers: Use to set the time, temperature, or preset.

14 Clock: Set the clock time.

15 Options: Display the user 9 options available.

16 OFF/CLEAR (Lock): Cancel the current operation but not the timer. Lock the control panel and the door to prevent accidents.

17 START/SET: Start a function or set the time.

18 Timer: Activate or deactivate the timer.

19 Oven Light: Turn on/off the oven light.

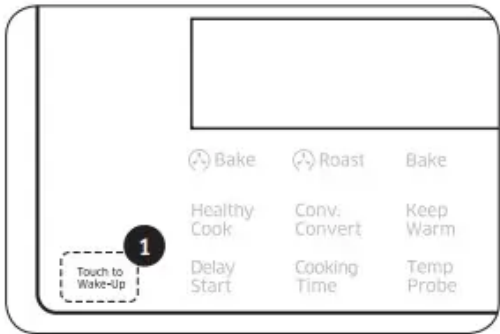
Before you start

Display mode

Sleep

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

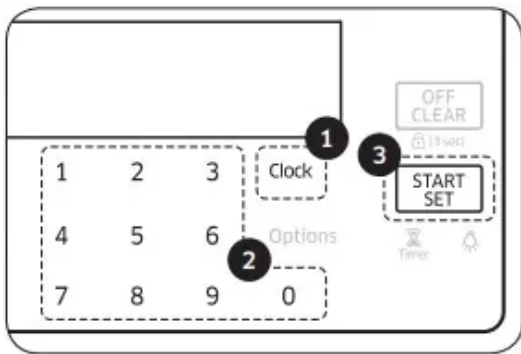
Wake-Up

	<p>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.</p>
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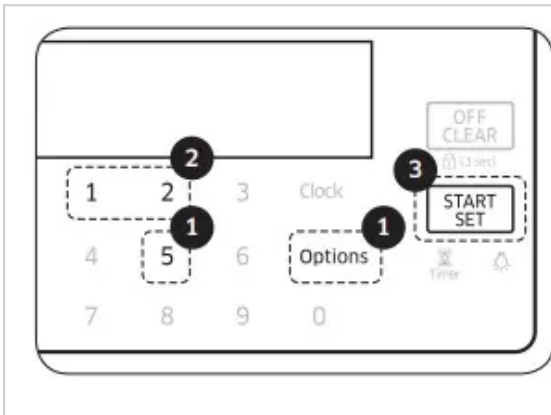
Clock

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

To set the clock time

	<ol style="list-style-type: none">1. Press the Clock button. To select AM/PM, press it again.2. Enter the current time using the number pad.3. Press the START/SET button to confirm the settings.
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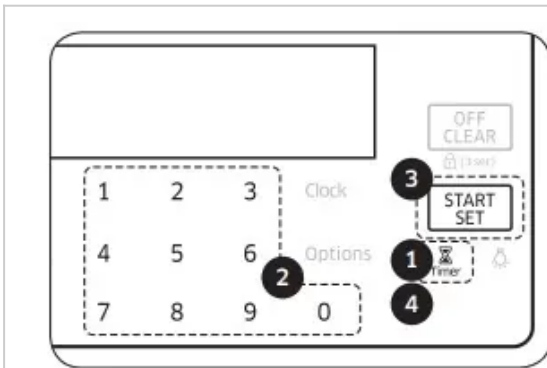
To change the time format



1. Press the Options button and then 5 on the number pad.
2. Press 1 for the 12-hour format or 2 for the 24-hour format.
3. Press the START/SET button.

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 99 minutes.



1. Press the Timer button.
2. Enter a desired time using the number pad.
3. When done, press the START/SET or Timer button. To cancel the Timer settings, press the Timer button again.
4. When the set time elapses, the oven beeps and displays the “End” message. Press the Timer button to delete the message.

Gas range

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 top-of-range cooking or oven use.

Wok grate

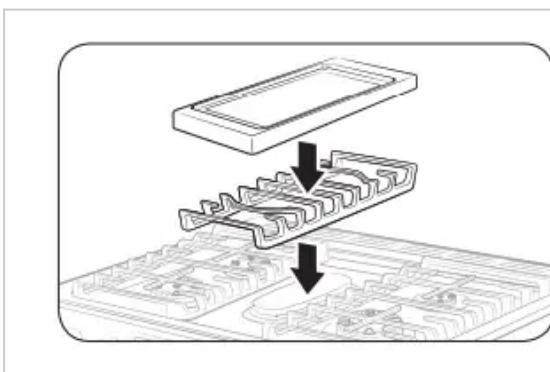
Woks are often used for stir frying, pan frying, deep frying, and poaching. The provided wok grate supports 12" to 14" woks.



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 pan or pot on the wok grate. Make sure the pan or pot settles on the work grate.
4. Turn on the burner, and adjust the flame level as appropriate.

Griddle

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

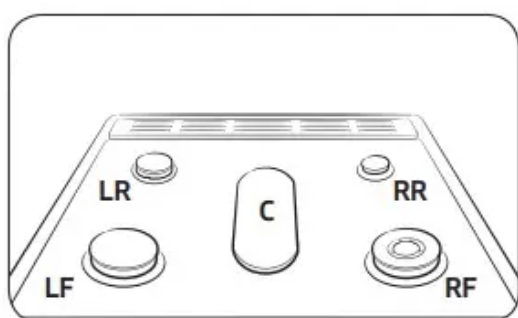


The griddle is available only with the center burner on the center grate. Use caution when putting the griddle on the center grate.

It is advisable to preheat the griddle. See the table below.

Type of Food	Preheating Time	Preheat Condition	Cook Condition
Pancakes	5 min.	7 (HI)	6 (MED-HI)
Hamburgers	5 min.	7 (HI)	7 (HI)
Fried Eggs	5 min.	7 (HI)	6 (MED-HI)
Bacon	-	None	7 (HI)
Breakfast Sausages	5 min.	7 (HI)	7 (HI)
Grilled Cheese Sandwich	4 min.	7 (HI)	6 (MED-HI)

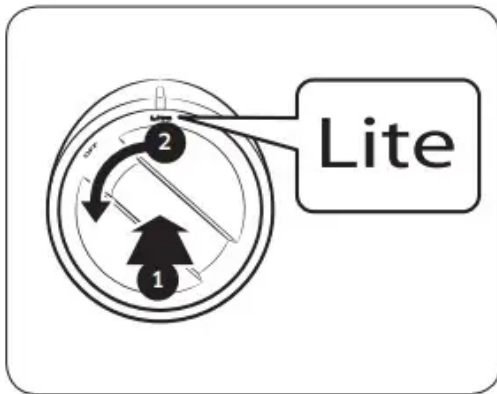
Gas burners



Each burner has a corresponding knob that enables you to set the flame level from LO to HI. In addition, each burner has a LITE setting that is designed only for ignition. The burner indicators are located above the corresponding knob, showing which burner the knob controls. Each burner is designed for specific cooking purposes.

Position	Purpose	Food type	Characteristics
Right Front (RF) 18,000 BTU (*NX58H9950W* 19,000 BTU)	Power heating/ Low simmering	Boiling food, tomato sauce	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	General-purpose cooking

Ignition



Make sure all surface burners are properly installed.

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

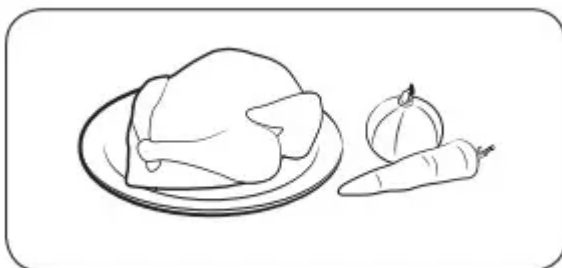
Manual ignition

You can ignite the burner manually in case of a power failure. Use caution when doing this.

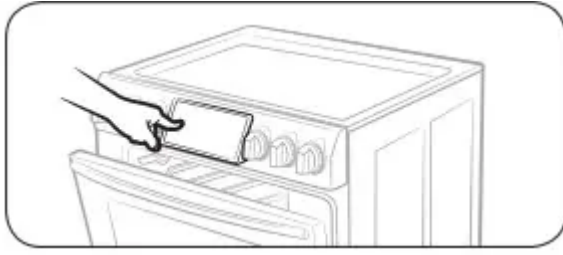
1. Hold a long gas grill lighter to the surface burner you want to light.
2. Push in and turn the control knob for that burner to the LITE position. Turn on the grill lighter to ignite the burner.
3. After the burner is lit, turn the control knob to adjust the flame level.

Gas oven

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



2. Select a cooking mode, and then start preheating.



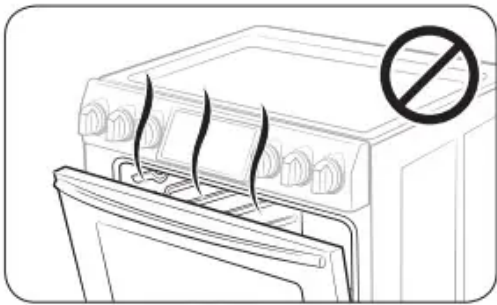
3. Place the container on a rack.



4. Close the door and start cooking.

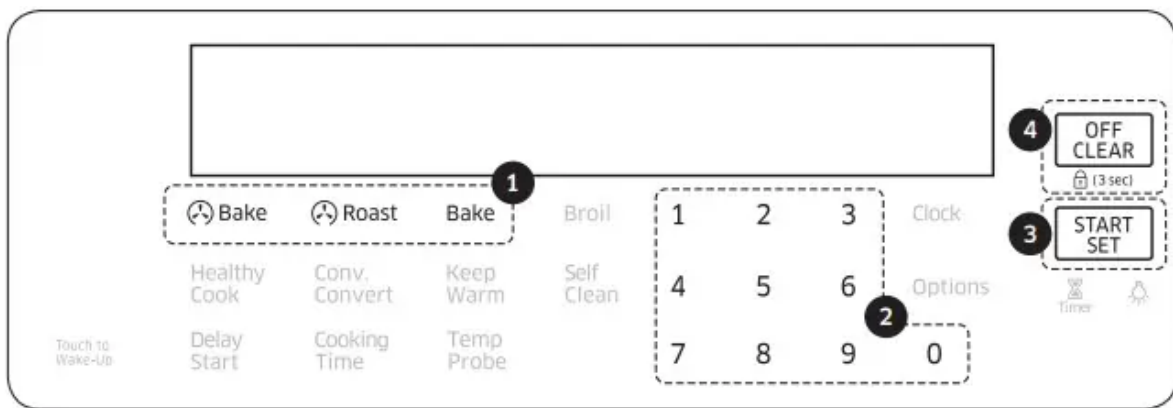


Cooking mode



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

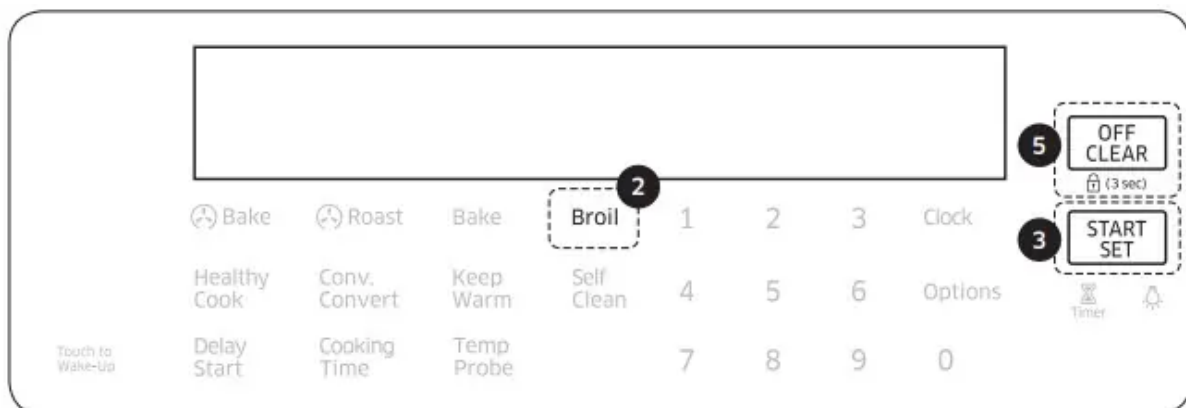
Baking and roasting



1. Press the Bake, Roast, or Bake button.
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 button
 - The gas oven preheats until it reaches the temperature you set.
 - When preheating is complete, place the food in the gas oven, and then close the door.
4. When cooking is complete, press the OFF/CLEAR button, and then take out the food.

Broiling

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



1. Put food on a broiling grid in a broiling pan, and then place the pan on the desired rack.
2. Press the Broil button once for high temperature broiling or twice for low.
3. Press the START/SET button to start cooking.
4. When one side of the food is browned, turn it over and start cooking the other side.
5. When broiling on both sides is complete, press the OFF/CLEAR button.

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 OFF/CLEAR button for 3 seconds to lock both the control panel and the door.
2. Clean the control panel using a soft, wet cloth or glass cleanser in warm, soapy water.
3. When done, press and hold the OFF/CLEAR button again for 3 seconds.

WARNING

- Make sure the control panel turns off and all surfaces of the gas oven are cool before cleaning. Otherwise, you can get burned.
- If the gas oven has been moved away from the wall, make sure the anti-tip device is reinstalled properly when the gas oven has been put into place again. Otherwise, the gas oven 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.

Racks

- To keep the racks clean, remove them from the cavity, and soak them in lukewarm soapy water. Then, scour impurities 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.

Door

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

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.

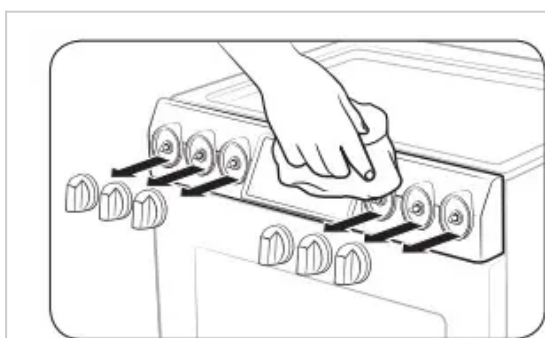
Outer side

- 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.

Surface burners

Burner controls

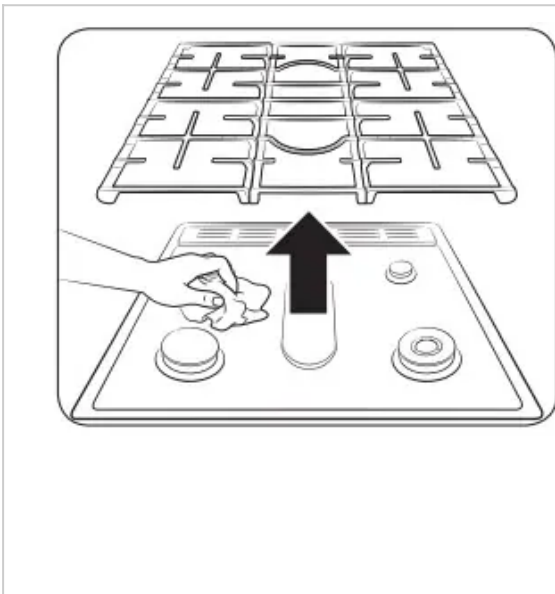
Make sure all surface burner knobs are in the OFF position



1. Pull out the knobs from the control valve stems as shown.
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. Reinsert the knobs into the control valve stems.

Cooktop surface

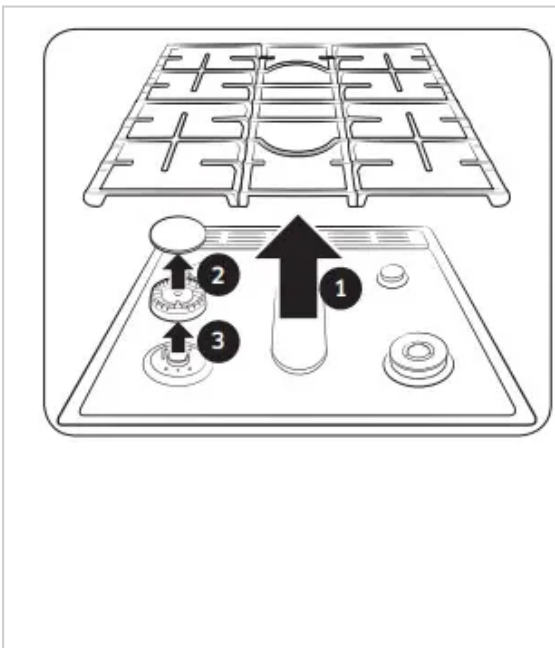
The porcelain-enameled cooktop surface needs to be kept clean. It is advisable to remove food spills immediately after they took place.



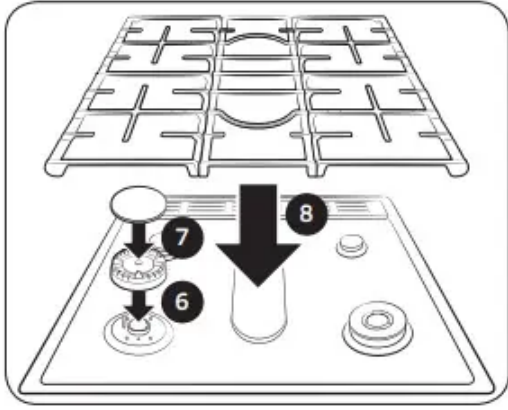
1. Turn off all surface burners.
2. Wait until all burner grates cool down, and then remove them.
3. Clean the cooktop surface using a soft cloth. If food spills run into gaps of the burner components, remove the burner cap and the head, and wipe out the spills.
4. When cleaning is finished, reinsert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

Burner grates and components

Turn off all surface burners, and make sure they are 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 with 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.

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

8. Reinstall the burner gates 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.

Troubleshooting

Checkpoints

Gas safety

Problem	Possible cause	Action
You smell gas.	There is a gas leak. The surface burner knob is not in the OFF position and the burner is not lit.	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

Problem	Possible cause	Action
All burners do not light.	The power cord is not plugged into the electrical outlet.	Make sure the electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker 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 46.
	Surface burners are dirty.	Clean surface burner components. (See page 45.)
Very large or yellow surface burner flames	Wrong orifice is assembled.	Check the burner orifice size and 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 button for 3 seconds. The oven will beep and the Lock icon will turn off.
		Call a qualified service technician.

Problem	Possible cause	Action
	Gas Pressure Regulator shut off switch is in the 'off position.	

Oven



Problem	Possible cause	Action
The oven control beeps and displays an information code.	You have a function information code. See the Information codes chart on page 56	Press the OFF/CLEAR button 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.
Very large or yellow oven burner flames.	The oven burner air adjustment shutters need to be adjusted.	Call for a qualified service technician.
	Gas supply is not properly connected or turned on.	See the Installation Instructions that came with your range.
	Wrong orifice is assembled.	Check the burner orifice size and contact your installer if you have the wrong orifice (LP gas instead of natural gas or natural gas instead of LP gas).
Oven temperature is too hot or cold.	Oven thermostat needs adjustment.	See page 38.
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 button 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 button. To cancel the Sabbath function and reactivate the controls and signals, press and hold the Bake and Touch to Wake-Up buttons simultaneously for 3 seconds.
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 press the START/ SET button for 3 seconds. The oven will beep and the Lock icon will turn off.

Problem	Possible cause	Action
	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 buttons simultaneously for 3 seconds
	Loose or burned-out bulb	See page 48
	The switch operating the oven light needs to be replaced.	Call for a qualified service technician.
Oven smokes excessively during broiling.	Meat or food not properly prepared before broiling.	Cut away excess fat and/or fatty edges that may curl.
	Improperly positioned top oven rack.	See broiling guide on page 31.
	Controls are not being set properly.	See page 28.
	Greasy buildup on oven surfaces.	Regular cleaning is necessary when broiling frequently.
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 press the START/ SET button for 3 seconds. The oven will beep and the Lock icon will turn off.
	The warming drawer is being used	Self-clean will not operate when the warming drawer is on
	The oven is too hot.	Let the oven cool down and reset the controls. The self-clean cycle will not lock the oven door if the oven temperature is too hot. The door must lock before the self-clean cycle can start.

Problem	Possible cause	Action
	The self-cleaning oven controls are not properly set.	Reset the self-cleaning oven controls.
	The door is opened.	Make sure that the door is closed.
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 self-cleaning cycle.	This is the first time the oven has been cleaned.	<p>This is normal. The oven will always smoke more the first time it is cleaned. Wipe up all excessive soiling before starting the selfcleaning cycle.</p> <p>If smoke persists, press the OFF/CLEAR button. Open the windows to clear the smoke from the room. After the oven has cooled and unlocked, wipe up excessive soil and reset the oven for self-cleaning.</p>
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 392 °F.
Oven 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 starting a self-cleaning cycle. Multiple self-cleaning cycles may be necessary to completely clean the oven.
Steam or smoke coming from under the control panel.	This is normal.	The oven vent is located there. More steam is visible when using the convection functions or when baking or roasting multiple items at the same time.
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 47.)

Problem	Possible cause	Action
Strong odor.	This is temporary.	The insulation around the inside of the oven emits an odor the first few times the oven is used.
Oven racks are difficult to slide.		Apply a small amount of vegetable oil to a paper towel and wipe edges of the oven racks with the paper towel. Racks become dull and hard to slide when 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.
Convection fan is not working.		The fan starts automatically when the oven meets the preheat temperature.

Warming drawer


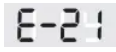
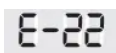




Problem	Possible cause	Action
Warming drawer will not work.	The controls are not set properly.	Reset the controls as described on page 42.
	The Self-Clean or Sabbath function is being used.	The warming drawer will not operate when either of these functions is operating. Try again after these functions are completed or cancelled.
	The oven controls have been locked.	Unlock the controls and try again.
	There is a blown fuse or tripped circuit breaker.	Replace blown fuse or reset tripped circuit breaker.
Excessive condensation in the warming drawer.	The temperature setting is too high.	See page 42.
	The foods being warmed are not covered with a lid or aluminum foil.	Cover foods with a lid or aluminum foil.
	You are trying to warm liquids.	Liquid should not be warmed in the drawer. Remove liquids.
Warming drawer or storage drawer does not slide smoothly or drags.	The drawer is not properly aligned with the full-extension roller guide rails or nylon drawer guides.	Remove and replace the drawer. (See page 49.)
	The contents in the drawer are too heavy.	Reduce the weight and/or redistribute the contents in the drawer.

Others

Problem	Possible cause	Action
The product is not level.	The appliance has been installed improperly. The leveling leg(s) is (are) damaged or uneven.	Make sure the floor is level, strong, and stable. If the floor sags or slopes, contact a carpenter. Check and level the range. (See the Installation Instructions.)
	The kitchen cabinets are not properly aligned and make the range appear to be not level.	Ensure that cabinets are square and provide sufficient room for installation.
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.	Wrong cooking mode is selected.	See page 26.
	The oven racks have not been positioned properly for the foods being cooked.	See page 32.
	Incorrect cookware or cookware of improper size being used.	See page 22.
	Oven thermostat needs adjustment.	See page 38.
	There is aluminum foil on racks and/or oven bottom.	Remove foil.
	Clock or timers not set correctly.	See pages 20 and 21.
Food does not broil properly in the oven.	Oven controls not set properly.	See page 28.
	Oven door was not closed during broiling.	See page 26.
	The rack has not been properly positioned.	See broiling guide on page 32.

Information codes

Code symbol	Meaning	Solution
	Shorted Key.	Press the OFF/CLEAR button and 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 this does not solve the problem, contact a local Samsung service center.
	Oven sensor opened problem.	
	Oven sensor shorted problem.	
	Oven overheating.	
	Door locking error.	

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.