

## Operating the oven

### 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. Select the display mode you want. 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 On/Off.
2. Enter the amount of time you want using the number pad, eg. 1, 5. The timer can be set for any amount of time from 1 minute to 9 hours and 59 minutes. If you make a mistake, press Timer On/Off and enter the amount of time again.
3. Press Timer On/Off or START/SET.
4. When the set time has elapsed, the oven will beep and the display will show End until you press the Timer On/Off pad. You can cancel the timer at any time by pressing Timer On/Off.

## 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, convection bake, convection roast, slow cook, dehydrate, or favorite cook).

### 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 Cooking 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 22.)
6. You can cancel a cook time at any time by setting the cook time to 0 minutes. (Press Cooking 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, convection bake, convection roast, slow cook, dehydrate, 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 Cooking 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.

## 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
🔽	Convection Bake	175 °F (80 °C)	550 °F (285 °C)
🔽	Convection Roast	175 °F (80 °C)	550 °F (285 °C)
🕒	Warming Center	-	3 Hr.
🕒	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 OFF.

### How to adjust the temperature while cooking

- Press Bake. The display will show the present temperature, eg. 375 °F.
- Enter the temperature you want, eg. 425 °F, using the number pad.
- 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 OFF once you have finished cooking or if you want to cancel broiling.

## 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
	Well done	-	1½"	HI	5	12:00-14:00	10:00-12:00
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	-	¾-½"	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 easy cook feature

The Easy Cook feature provides three modes, Slow Cook, Dehydrate and Bread Proof.

### Slow Cook

The Slow Cook feature cooks food more slowly at lower oven temperatures. The extended cooking times allow better distribution of flavors in many recipes. This feature is ideal for roasting beef, pork & poultry. Slow cooking meats may cause the exterior of meats to become dark but not burnt. This is normal.

1. Press Slow Cook once for Hi or twice for Lo.
2. Press START/SET.

**NOTE** Use only 1 rack and place the rack in position 1 or 2 for the best results. Preheating the oven is not necessary.

### Dehydrate

Dehydrate dries food or removes moisture from food via heat circulation. After drying the food, keep it in a cool and dry place. For fruit, adding lemon (or pineapple) juice or sprinkling sugar on the fruit will help fruit retain sweetness.

1. Press Dehydrate. The default temperature is 150 °F.
2. Enter the temperature you want on the number pad. (100 °F - 175 °F)
3. Press START/SET.

Category	Rack position	Temperature (°F)
Vegetables of Fruits	3 or 4	100-150
Meat	3 or 4	145-175

## Using the favorite cook feature

The favorite cook feature lets you record up to 3 different recipe settings. You can use the favorite cook feature for baking, convection baking, or convection roasting. It will not work with any other function, including the delay start feature.

### How to record a recipe setting

1. Press the pad for the cooking operation you want to store, eg. Bake. The default temperature is 350 °F.
2. Use the number pad to enter the temperature you want, eg. 375 °F.
3. Press Cooking Time.
4. Enter the cooking time you want, eg. 45 min, using the number pad.
5. You can store a recipe setting in one of three favorite cook positions. Press Favorite Cook the number of times that corresponds to the position in which you want to store the setting. eg. for Favorite Cook position 2, press Favorite Cook twice. Recipe settings can be stored at position 1, 2, or 3.
6. Press START/SET.

### How to recall a setting

1. Press Favorite Cook the number of times that corresponds to the position in which the recipe setting is stored, eg. for Custom Cook position 2. Press Favorite Cook twice.
2. To start the stored cooking operation, press START/SET.

## 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 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 25.)
2. Press Keep Warm before pressing START/SET to begin cooking.
3. Press 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  $\pm 35$  °F ( $\pm 19$ °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.

### **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.

### **Convection auto conversion feature**

When you use the auto conversion feature, the convection auto conversion feature will automatically convert entered regular baking temperatures to convection baking temperatures.

If this feature is activated, the display will show the actual converted (reduced) temperature. For example, if you enter a regular recipe temperature of 350 °F and press START/SET, the display will show the converted temperature of 325 °F.

### How to disable or enable the auto conversion feature

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

## Maintaining your appliance

Before a self-cleaning cycle

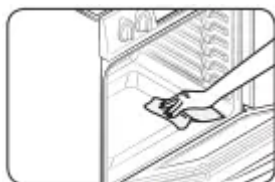


Fig. 1

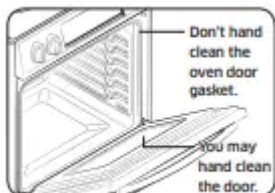


Fig. 2

- We recommend venting your kitchen with an open window or using a ventilation fan or hood during the selfcleaning cycle.
- Remove the wire rack, broil pan, broil pan insert, all cookware, and any aluminum foil from the oven.
- Wipe up debris from the oven bottom. (Fig. 1)
- The silver-colored oven racks can be self-cleaned, but they will darken, lose their luster, and become hard to slide.
- Residue on the front frame of the 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.

### **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
3. When the self-cleaning cycle is done, End will appear in the display and the range will beep 6 times.

### **How to delay the start of self-cleaning**

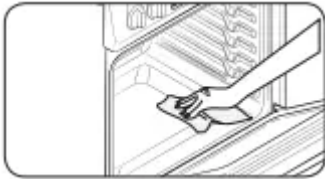
1. Press Self Clean. Select the desired self-clean time by pressing Self Clean.
2. Press Delay Start.
3. Enter the time you want the clean cycle to start.
4. Press START/SET. The display will show Delay, Self clean, and the Lock icon. The motor-driven door lock will engage automatically.
5. The Self-Cleaning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

## **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 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.



### **After a steam-cleaning cycle**

- Take care when opening the door before 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

### **Cleaning painted parts and decorative trim**

- For general cleaning, use a cloth with hot, soapy water.
- For more difficult residue and built-up grease, apply a liquid detergent directly onto the area and leave for 30 to 60 minutes. Wipe with a damp cloth and dry. Do not use abrasive cleaners on any of these surfaces. They can scratch.

### **Cleaning stainless steel surfaces**

1. Shake the bottle of Stainless Steel Appliance Cleaner or Polish well.
2. Place a small amount of stainless steel appliance cleaner or polish on a damp cloth or damp paper towel.
3. Clean a small area, rubbing with the grain of the stainless steel if applicable.
4. Dry and buff with a clean, dry paper towel or soft cloth.
5. Repeat as necessary.

## 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.

### Cleaning sugary spills and melted plastic

1. Turn off all surface units. Remove hot pans.
2. Wearing an oven mitt, use a single-edge razor-blade scraper to move the spill to a cool area of the cooktop. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

## 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 (1-800-726-7864).

### Installation

#### The range is not level.

The appliance has been installed improperly.

- 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**

**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**

**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.

**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 39.

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.

**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.

Cookware has been slid across the cooktop surface.

- To avoid scratches, follow the recommended cleaning procedures. Make sure cookware bottoms are clean before use, and use cookware with smooth bottoms.

**Brown streaks or specks.**

Boilovers have been cooked onto the surface.

- 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 39.

**Areas of discoloration with metallic sheen.**

Mineral deposits from water and food have been left on the surface of the cooktop.

- Remove using a ceramicglass 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 the 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**

### **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 24.

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.

### **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.

### **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 24.

The oven rack has been positioned incorrectly or is not level.

Incorrect cookware or cookware of improper size is being used.

- 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 34.

### **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.

- Preheat the broil element for 10 minutes.
- See the broiling recommendation guide on page 30.

### **The oven temperature is too hot or too cold.**

The oven sensor needs to be adjusted.

- The oven sensor needs to be adjusted.

### **The oven sensor needs to be adjusted.**

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 35.

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 35). Make sure all surface elements are turned off.

### **Excessive smoking during a self-cleaning cycle.**

There is excessive soiling in the oven.

- Press OFF. Open the windows to rid the room of smoke. Wait until the self-cleaning cycle is cancelled. Wipe up the excessive soil and then start the self-cleaning cycle again.

### **The oven door will not open after a selfcleaning cycle.**

The oven is too hot

- Allow the oven to cool.

The oven controls were not set correctly.

- See the section on selfcleaning on page 35.

The oven was heavily soiled.

- Wipe up heavy spillovers before starting the selfcleaning cycle. Heavily soiled ovens may need to be selfcleaned again or for a longer period of time.

### **Steam is coming out of the vent.**

When using the convection feature, it is normal to see steam coming out of the oven vent.

As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.

- This is normal operation, and not a system failure. Use the range as usual.

### **A burning or oily odor is coming from the vent.**

This is normal in a new oven and will disappear in time.

- To speed the process, set a self-cleaning cycle for a minimum of 3 hours.
- See the section on selfcleaning on page 35.

### **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.

#### **Fan noise.**

A convection fan may automatically turn on and off.

- This is not a system failure but normal operation.

#### **Oven racks are difficult to slide.**

The shiny, silver-colored racks were cleaned in a selfcleaning cycle.

- Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.

#### **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 41.

The drawer is over-loaded or the load is unbalanced.

- Reduce weight. Redistribute drawer contents.

## **Information codes**

### **OVEN**

#### **C-d0**

- This code occurs if the control key is short for 1 minute.

#### **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.

#### **C-20**

- The oven sensor is open when the oven is operating.
- The oven sensor is short when the oven is operating.

#### **C-21**

- This code occurs if the internal temperature rises abnormally high.

### C-30

- The PCB sensor is open when the oven is operating.
- The PCB sensor is short when the oven is operating.

#### Solution

- Press 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-31

- This code occurs if the PCB temperature rises abnormally high.

#### Solution

- Call for service

#### 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.