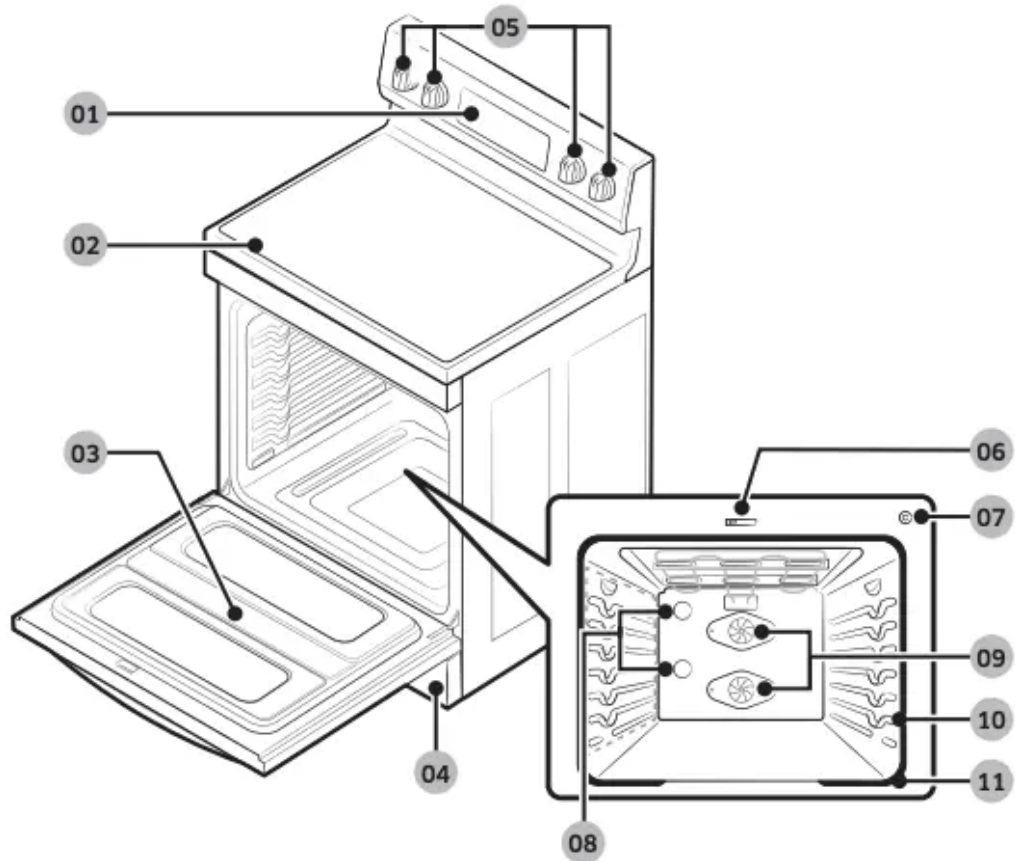


Introducing your new range

Overview



01 Oven control panel (See page 28 for more information)

02 Glass surface

03 Oven door

04 Storage drawer

05 Surface control knobs* (See page 23 for more information)

06 Self/steam clean latch

07 Automatic oven light switch

08 Oven light*

09 Convection fan

10 Shelf position

11 Gasket

What's included



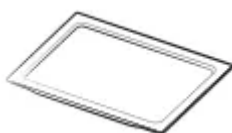
Wire racks (2) *




Air fry tray (1) *



Griddle (1) *



Divider (1)*

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

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. Do not open the door frequently during cooking to maintain the oven temperature and to save energy.
- If cooking time is more than 30 minutes, you can switch the oven off 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 reheating 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.



AFTER COOKING

- Do not touch the surface units until they have cooled down.
- The surface may 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.

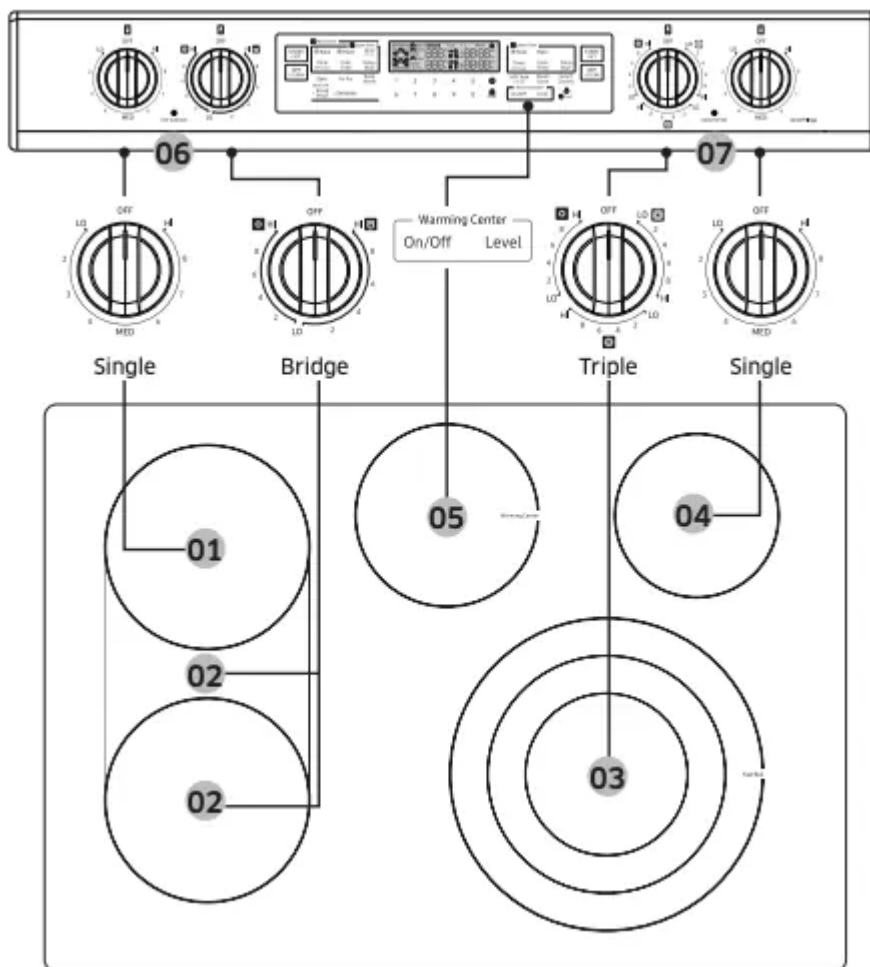
About the radiant surface elements

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. When reassembling the knobs after cleaning, check the knob print and assemble them in the correct position before using cooktop.



01 Left Rear: 7", 1800 W

02 Left Front: 7", 1800 W (Bridge 2600 W)

03 Right Front: 6"/9"/12", 3000 W

04 Right Rear: 6", 1200 W

05 Warming Center: 100 W

06 Hot surface indicator

07 Cooktop On/Off lamp

Hot surface indicator

- Comes on when the unit is turned on or hot to the touch.
- Stays on even after the unit is turned off.
- Glows until the unit is cooled to approximately 150 °F.

Cooktop on/off lamp

- The lamp turns on when the surface control knobs are not in off position.
- The lamp turns off when the surface control knobs are in off position.

Cooking areas

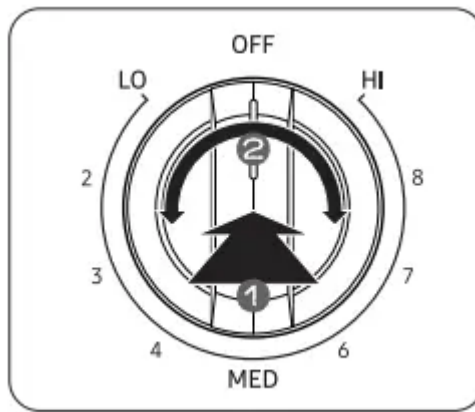
- The cooking areas on your range are identified by permanent circles on the glass cooking surface. For the most efficient cooking, fit the pan size to the element size.
- Pans should not extend more than ½" to 1" beyond the cooking area.
- When a control is turned on, you can see a glow through the glass cooking surface. The element will cycle on and off to maintain the preset heat setting, even at high settings.
- For more information on selecting proper types of cookware, refer to the section "Using the proper cookware" on page 26.

How to set the appliance for surface cooking

CAUTION

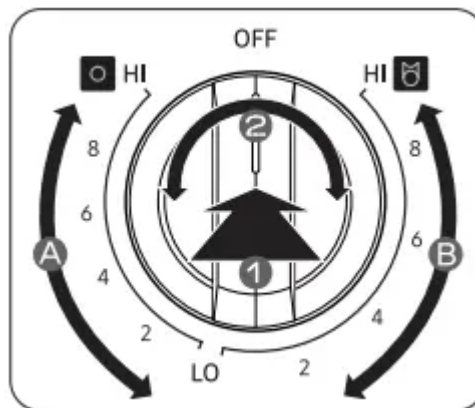
- The surface elements may be hot even when off and burns can occur. Do not touch the surface elements until they have cooled down sufficiently.
- At high or medium-high settings, never leave food unattended. Boilovers cause smoking and greasy spillovers may catch on fire.
- Be sure you turn the control knob to OFF when you finish cooking.

Single surface unit control knob (Left Rear, Right Rear)



1. Push the knob in.
 2. Turn in either direction to the setting you want.
- At both the off and high settings, the knob clicks into position.

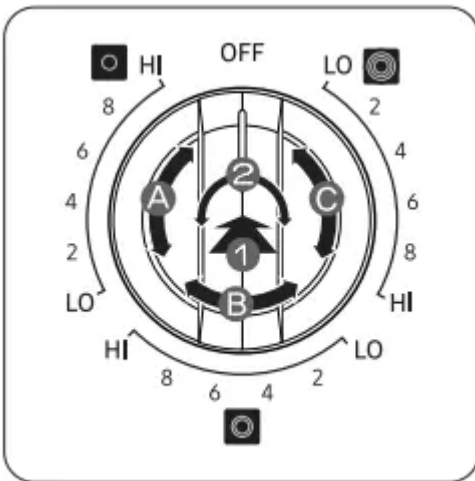
Bridge surface unit control knob (Left Front)



1. Push the knob in.
 2. Turn in either direction to the setting you want.
- To use the single surface unit, turn the control knob to the single burner (A) setting.
 - To use the bridge surface unit, turn the control knob to the bridge burner (B) setting.

Triple surface unit control knob (Right Front)





The triple surface unit has 3 cooking sizes to select from so you can match the size of the cooking area to the size of the cookware you are using.

1. Push the knob in.
2. Turn in either direction to the setting you want.
 - To use the small surface unit, turn the control knob to the small burner (A) settings.
 - To use the middle surface unit, turn the control knob to the middle burner (B) settings.
 - To use the large surface unit, turn the control knob to the large burner (C) settings.

NOTE If you remove the knob for cleaning, make sure to reattach it in the correct orientation. (Refer to the illustration above.)

CAUTION

- Please note, operation of lighting knob may not synchronize with the actual operation of the radiant heater when there is a problem with the product.
- The area on the knob between the high and off settings is not appropriate for cooking.

Recommended settings

SETTING	TYPE OF COOKING
HIGH	Starting most foods, bringing water to a boil, pan broiling
MEDIUM HIGH	Continuing a rapid boil, frying, deep fat frying
MEDIUM	Maintaining a slow boil, thickening sauces and gravies, steaming vegetables
MEDIUM LOW	Keeping foods cooking, poaching, stewing
LOW	Keeping foods warm, melting, simmering

Using the warming center



The warming center, located in the back center of the glass surface, will keep hot, cooked food at serving temperature.

 **NOTE**

The surface warmer will not glow red like the cooking elements.

 **CAUTION**

- Do not warm food on the warming center for more than two hours.
 - Use only cookware and dishes recommended as safe for oven and cooktop use.
 - Always use potholders or oven mitts when removing food from the warming center as cookware and plates will be hot.
 - When warming pastries and breads, use covers that have an opening to allow moisture to escape.
 - Do not use plastic wrap to cover foods. Plastic may melt onto the surface and be very difficult to clean off.
 - Always start with hot food. Eating uncooked or cold food placed on the warming center could result in illness.
1. To turn the warming center on, press the Warming Center On/Off pad.
 2. Select the power setting you want. Press the Warming Center Level pad once for Low, twice for Medium, or three times for High.
 3. To turn the warming center off, press the Warming Center On/Off pad.

 **NOTE**

- Pressing OFF/CLEAR does not turn the warming center off.
- For best results, all foods on the warming center should be covered with a lid or aluminum foil. When warming pastries or breads, the lid or foil should be vented to allow moisture to escape.

Recommended settings

LEVEL	TYPE OF FOOD
Low	Breads/pastries, casseroles, gravies, eggs
Medium	Dinner plate with foods, soups (cream), vegetables, sauces, stews, meats
High	Fried foods, soups (liquid), hot beverages



Choosing the proper cookware

What your cookware is made of determines how evenly and quickly heat is transferred from the surface element to the pan bottom.

- **ALUMINUM** - Excellent heat conductor. Some types of food will cause the aluminum to darken. (Anodized aluminum cookware resists staining & pitting). If aluminum pans are slid across the ceramic cooktop, they may leave metal marks that resemble scratches. Remove these marks as soon as the cooktop cools down.
- **COPPER** - Excellent heat conductor but discolors easily. May leave metal marks on ceramic glass (to remove, see above.)
- **STAINLESS STEEL** - Slow heat conductor with uneven cooking results. It's durable, easy to clean, and resists staining.
- **CAST IRON** - A poor conductor; retains heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.
- **ENAMELWARE** - Heating characteristics will vary depending on the base material. Porcelain enamel coating must be smooth to avoid scratching ceramic cooktops.
- **GLASS** - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the surface.

Griddle

The 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 bridge element. Use caution when putting the griddle on the bridge element. It is advisable to preheat the griddle. See the table below.

Type of Food	Preheat Time	Preheat Condition	Cook Condition
Pancakes	5 min.	MED	MED
Hamburgers	5 min.	6	6
Fried Eggs / Sausages	5 min.	4	4
Grilled Cheese Sandwiches	5 min.	6	4

* This table is for reference only

CAUTION

- Do not remove the griddle until the cooktop, surfaces, and griddle itself cool down.
- The griddle on the cooktop may become very hot when you use the cooktop or oven. Use oven gloves when placing or removing the griddle.
- The griddle is quite heavy. Use both hands when placing or removing the griddle.

- Put the griddle in the glass heater print position properly and use it.
- Do not impact cooktop glass with griddle.
- Do not drag griddle on cooktop glass.
- Do not overheat the griddle. This can damage the coating of the griddle.
- Do not use metal utensils that can damage the griddle surface.
- Do not use the griddle for other purposes like a cutting board or storage.
- Do not cook excessively greasy foods. The grease may spill over.
- Do not preheat cooking for more than 10 minutes. They can be transformed.
- Be careful when cooking, griddle may move.

NOTE

- Griddle settings may need to be readjusted over time.
- The griddle may discolor over time as it becomes seasoned with use.
- Do not leave the griddle rusty. Remove the rust before or during use of the griddle.

Protecting the cooktop

Cleaning

- Clean the cooktop before using it for the first time.
- Clean your cooktop daily or after each use. This will keep your cooktop looking good and can prevent damage.
- If a spillover occurs while you are cooking, immediately clean the spill from the cooking area while it is hot to prevent a tough cleaning chore later. Using extreme care, wipe the spill with a clean, dry towel.
- Do not allow spills to remain on the cooking area or the cooktop trim for a long period of time.
- Do not use abrasive cleansing powders or scouring pads, which will scratch the cooktop.
- Do not use chlorine bleach, ammonia, or other cleansers not specifically recommended for use on a glass-ceramic surface.

Preventing marks and scratches

- Do not use glass cookware. It may scratch the cooktop.
- Do not place a trivet or wok ring between the cooktop and the pan. These items can mark or scratch the cooktop.
- Make sure the cooktop and the pan bottom are clean.
- Do not slide metal pans across the cooktop.

Preventing stains

- Do not use a soiled dish cloth or sponge to clean the cooktop surface. A film will remain, which may cause stains on the cooking surface after the area is heated.
- Continuously cooking on a soiled surface can result in a permanent stain.

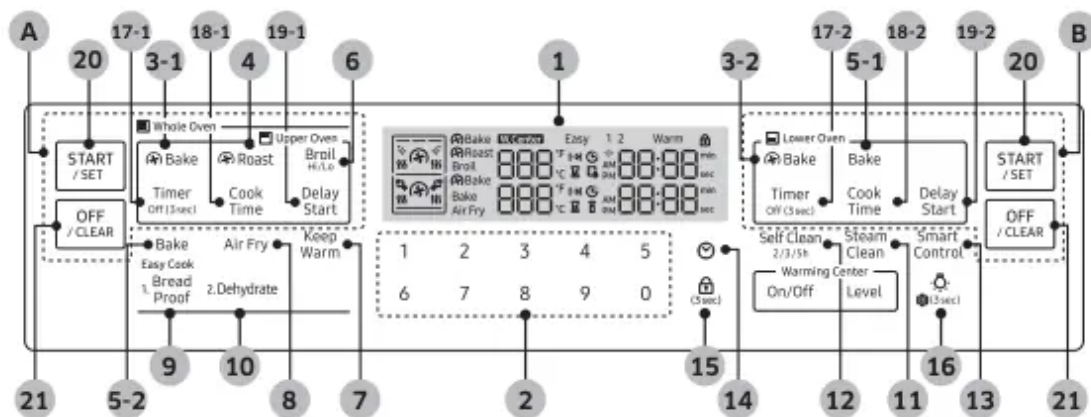
Preventing other damage

- Do not allow plastic, sugar, or foods with high sugar content to melt onto the hot cooktop. Should this happen, clean immediately.
- Do not let a pan boil dry as this will damage the cooktop and the pan.
- Do not use the cooktop as a work surface or cutting board.
- Do not cook food directly on the cooktop. Always use the proper cookware.

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.



A. Upper or whole oven control (Left side of panel)

B. Lower or whole oven control (Right side of panel)

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: Press 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 Convection Bake

- 03-1 Press to select the Convection bake function of the Whole or upper oven.
- 03-2 Press to select the Convection bake function of the Whole or lower oven.

04 Convection Roast: Press to select the Convection roast function of the whole or upper oven.

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

- 05-1 Press to select the bake function of the whole or lower oven.
- 05-2 Press to select the bake function of the whole oven.

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

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

- 08 Air Fry: Use to select the air fry function of the whole oven.
- 09 Bread Proof: Use to select the bread proof function of the whole oven.

10 Dehydrate: Use to select the dehydrate function of the whole oven.

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

12 Self Clean: Use to select the self-cleaning function of the whole oven.

13 Smart Control: Use to select the smart control feature.

14 Clock: Use to set the time of day.

15 Oven lock: Use to disable all oven functions.

16 Lamp / Setting: Press to turn the oven light on or off. Use to bring up the user preference menu in the display. (Press for 3 seconds.)

17 Timer: Use to set or off the kitchen timer. The kitchen timer does not start or stop cooking. Press and hold for 3 seconds to turn off the timer.

- 17-1 Press to select the Timer function of the whole or upper oven.
- 17-2 Press to select the Timer function of the whole or lower oven.

18 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.

- 18-1 Press to select the Cook Time function of the whole or upper oven.
- 18-2 Press to select the Cook Time function of the whole or lower oven.

19 Delay Start: Press to set the oven to start and stop automatically at the time you set.

- 19-1 Press to select the Delay Start function of the whole or upper oven.
- 19-2 Press to select the Delay Start function of the whole or lower oven.



20 START / SET: Use to start any cooking or cleaning function in the oven.

21 OFF / CLEAR: Press to cancel all oven operations except the clock and timer. Press to cancel a previously entered temperature or time.

Oven lock

Lock the oven door and the buttons on the touch pad so they cannot be activated accidentally. Oven lock can only be activated in standby mode.

How to activate the oven lock feature

Press Oven lock  for 3 seconds. The display will show the Lock  icon as well as the current time. All functions must be cancelled before Oven lock is activated. This function is available only when the oven temperature is under 400 °F.

How to unlock the Oven




Press Oven lock for 3 seconds. The Lock icon will disappear from the display

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 timed cooking, 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. Press Clock  to select AM or PM. (Skip this step on 24 hour display setting.)
3. Enter the current time in hours and minutes on the number pad, e.g., 1, 3, 0, for 1:30.
4. Press Clock  or START/SET to save the 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. Enter a desired time using the number pad.
3. When done, press START/SET.
4. To cancel the Timer settings, press and hold Timer for 3 seconds.
5. When the set time elapses, the oven beeps and displays the “End” message. Press Timer to delete the message.

NOTE

To change the programmed timer, press Timer, enter a different time, and then press START/SET.

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, air fry, dehydrate).

How to set the oven for timed cooking

1. Start the cooking operation you want, e.g., Bake. The default temperature is 350 °F.
2. Press Cook Time.
 - You can set the Cook Time at any time. (After selecting the cook mode, during preheating, after preheating.)
3. Enter the cooking time you want, e.g., 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.
4. Press START/SET. 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 44.)
5. 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)

NOTE

When timed cooking is done, the range will beep several times.

CAUTION

Use caution with the timed cooking or delay start features. Use these features to cook cured or frozen meats and most fruits and vegetables. Foods that can easily spoil, such as milk, eggs, fish,

meat, or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

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, air fry, 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. Press the pad for the cooking operation you want, e.g., Bake. The default temperature is 350 °F.
3. Enter the temperature you want, e.g., 375 °F, using the number pad.
4. Set the cooking time if you want. (Refer to the section on the timed cooking feature on page 30.)
5. Press Delay Start.
6. Enter the time you want the oven to turn on, e.g., 4:30, using the number pad.
7. 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
	Convection Bake	175 °F (80 °C)	550 °F (285 °C)
	Convection Roast	175 °F (80 °C)	550 °F (285 °C)
	Air Fry	350 °F (175 °C)	500 °F (260 °C)
	Dehydrate	100 °F (40 °C)	225 °F (105 °C)
	Keep Warm*	-	3 Hr.
	Bread Proof*	-	12 Hrs.
	Self Clean	2 Hr.	5 Hr.
	Steam Clean	20 Min.	20 Min.
Twin Oven (With the divider in and only one oven in operation)			
	Bake	175 °F (80 °C)	480 °F (250 °C)
	Broil	LO	HI
	Convection Bake	175 °F (80 °C)	480 °F (250 °C)
	Convection Roast	175 °F (80 °C)	480 °F (250 °C)

NOTE

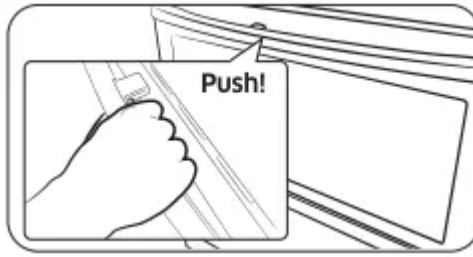
If you turn off the 12-hour energy saving feature, the feature marked with a * will operate until canceled. (12-hour energy saving's default setting : on) See page 48 for more information.

Dual Door™

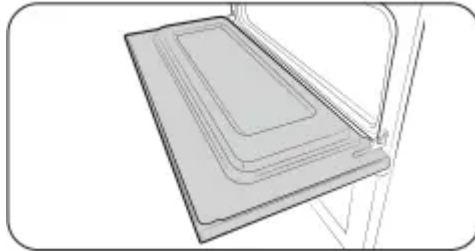
This oven has a unique Dual Door™ that is hinged in the middle. If you have inserted the divider and divided the oven in two (so it is in Twin Mode), you only need to open the top half to access the upper oven. When you're using the Flex Duo™ capability, you can access the top oven space much more easily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

How to use the upper door

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

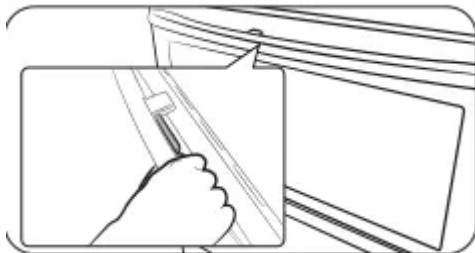


2. This will open only the upper door as shown.



How to use the full door

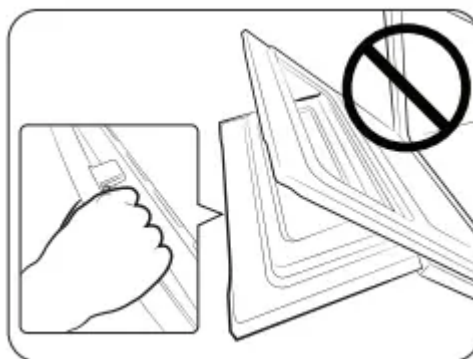
1. Hold the lever-less area of the handle, and then pull.



2. This will open the whole door as shown.



CAUTION



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

NOTE

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

Single mode

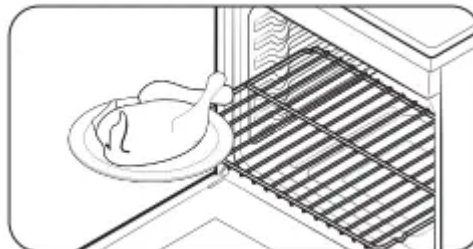
STEP 1 Put all ingredients in a heat-safe container.



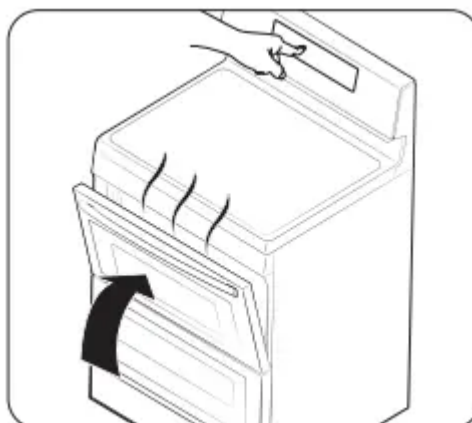
STEP 2 Select a cooking mode, and then start preheating.



STEP 3 Place the container on a rack.



STEP 4 Close the door and start cooking.

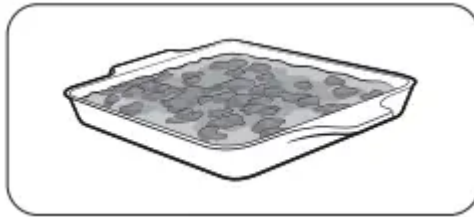


 **NOTE**

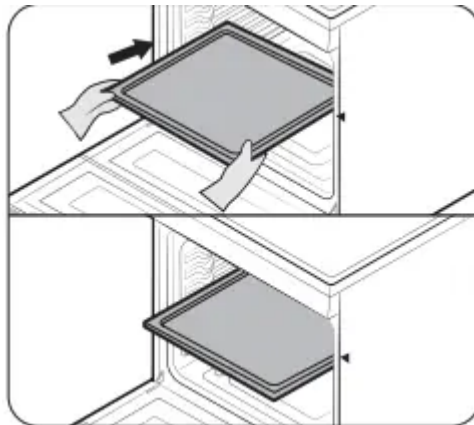
- The cooling fan automatically runs for a certain amount of time after cooking is complete.
- There can be slight popping sound during oven cooking. This sound may occur during the normal oven burner cycling, when the oven burner flame is extinguished.

Twin mode

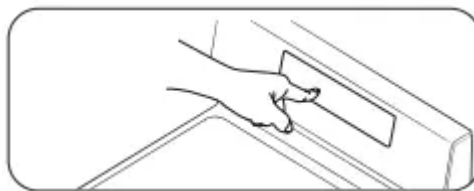
STEP 1 Put all ingredients in a heat-safe container.



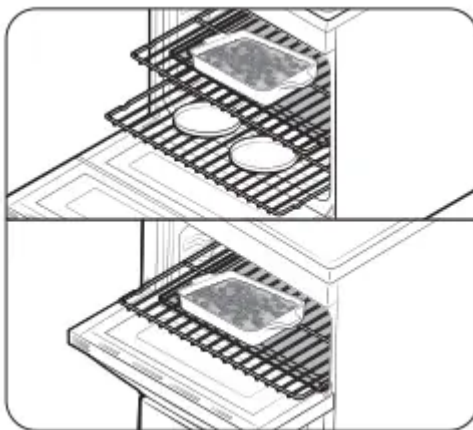
STEP 2 Insert the divider into the 4th rack position and push in until the range beeps.



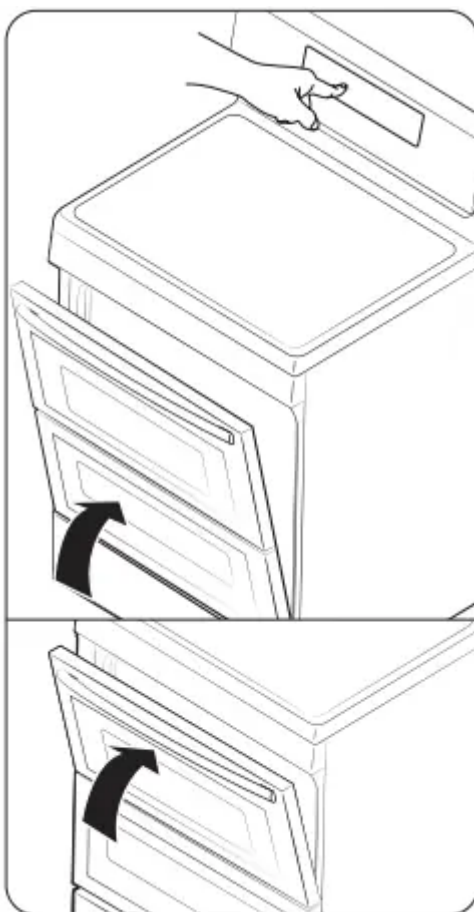
STEP 3 Select a cooking mode, and then start preheating.



STEP 4 Place a wire rack into the oven, arrange food containers on the racks.



STEP 5 Close the door and start cooking.



 **NOTE**

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

- Do not put food containers directly on the divider for cooking purposes.



⚠ CAUTION

Range displays “-dc-”

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

Twin Mode Temperature setting ranges

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

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

(O - Available, X - Not available)



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

Baking

Bake is used to cook cakes, cookies, and casseroles. Always preheat the oven first. Baking temperatures and times 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. To use Twin mode, insert the divider. If you are using Single mode, skip this step.
2. Press Bake. the default temperature is 350 °F.
3. Enter the temperature you want on the number pad eg. 3, 7, 5.
4. Press START/SET. The temperature display will start to change once the oven temperature reaches 175 °F.
5. If you want to cancel baking or if baking is complete, press OFF/CLEAR. Press OFF/CLEAR on the Lower/Single oven control side if you are using Twin mode.)

NOTE

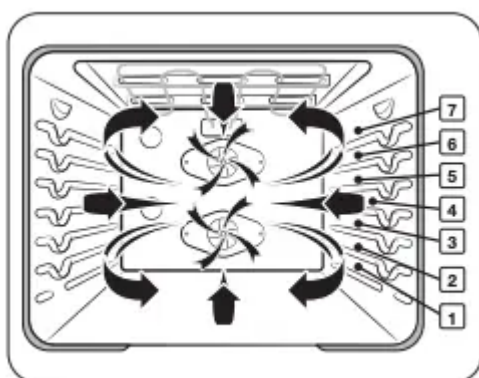
- Place food in the oven after preheating if the recipe calls for it.
- Preheating is very important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, the oven will beep several times.

- If you are using an oven thermometer in the oven cavity, the temperature registered by the thermometer may differ from the actual set oven temperature.
- For performance reasons, the convection fan may be turned on or off during the operation.

How to adjust the temperature while cooking

1. Start the setup. Press Bake. 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. The process is the same in Twin Mode.

Convection baking





By using the convection bake feature, you will be able to cook faster. You can program the oven for convection baking at any temperature between 175 °F and 550 °F, except in Twin mode when you are using both ovens. (See page 36.) Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven. This improved heat distribution allows for even cooking and excellent results using multiple racks at the same time. Foods cooked on a single oven rack will generally cook faster and more evenly with convection baking. Multiple oven rack cooking may slightly increase cook times for some foods, but the overall result is time saved. Breads and pastries brown more evenly

Tips for convection baking

The amount of time you save will vary depending on the amount and type of food you are cooking. When baking cookies or biscuits, you should use pans with no sides or very low sides to allow the heated air to circulate around the food. Using a pan with a dark finish will allow faster cooking times. When using convection baking with a single rack, place the oven rack in position 3 or 4. If cooking on multiple racks, place the oven racks in position 3 and 5 (Cakes), position 2 and 5 (Cookies). When baking a cake, using the bake mode will produce better results.

How to set the oven for convection baking

1. To use Twin mode, insert the divider. If you are using Single mode, skip this step.

2. Press  Bake on the Upper/Single oven control side if you are using the upper oven.
Press  Bake on the Lower/Single oven control side if you are using the lower oven.
You can select  Bake on either side if you are using a single oven.
3. The default temperature is 325 °F.
4. Enter the temperature you want, eg. 400 °F, using on the number pad.
5. Press START/SET. The temperature display will start to change once the oven temperature reaches 175 °F.
6. The range will beep several times when the oven reaches the adjusted oven temperature.
7. If you want to cancel convection baking or if baking is complete, press OFF/ CLEAR.
 - Press OFF/CLEAR on the Upper/Single oven control side if you are using the upper oven.
 - Press OFF/CLEAR on the Lower/Single oven control side if you are using the lower oven.

NOTE

The convection oven fan shuts off when the oven door is opened. DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.


NOTE

For performance reasons, the convection fan may be turned on or off during the operation.

Convection roasting

Convection roasting is good for cooking large tender cuts of meat, uncovered. Heat comes from the top heating element. The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. The heated air seals in juices quickly for a moist and tender product while, at the same time, creating a rich golden brown exterior.

How to set the oven for convection roasting

1. To use Twin mode, insert the divider. If you are using Single mode, skip this step.
2. Press  Roast The default temperature is 325 °F.
3. Enter the temperature you want, eg. 400 °F, using on the number pad.
4. Press START/SET. The temperature display will start to change once the oven temperature reaches 175 °F. The range will beep several times when the oven reaches the adjusted oven temperature.

5. If you want to cancel convection roasting or if roasting is complete, press OFF/ CLEAR.

- Press OFF/CLEAR on the Upper/Single oven control side if you are using the upper oven.

 **NOTE**

The convection oven fan shuts off when the oven door is opened. DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

 **NOTE**

For performance reasons, the convection fan may be turned on or off during the operation.

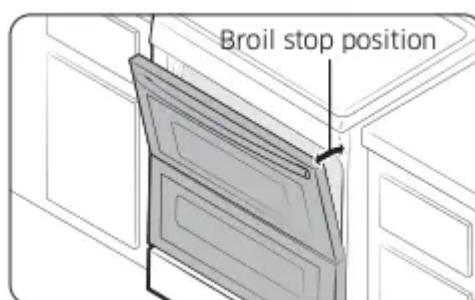
Broiling

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. Always preheat the oven for 4 minutes before broiling.

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/CLEAR once you have finished cooking or if you want to cancel broiling.

Broil stop position



Leave the door open at the broil stop position. The door will stay open by itself, yet the proper temperature is maintained in the oven.

 **CAUTION**

Should an oven fire occur, close the oven door and turn the oven off. If the fire continues, throw baking soda on the fire or use a foam-type fire extinguisher. Do not put water or flour on the fire. Flour can explode and water can cause a grease fire to spread and cause personal injury

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 4 minutes before broiling.

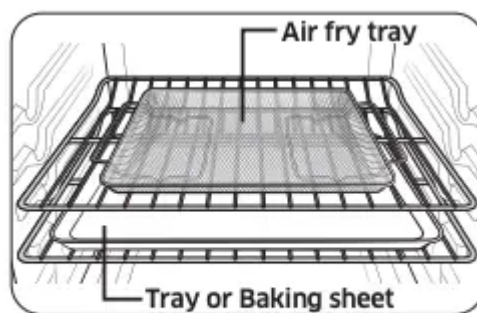
Food	Doneness	Size	Thickness	Broil Setting	Rack position	Cooking time	
						1st side	2nd side
Hamburgers	Medium	9 patties	1"	HI	7	3:20-3:40	2:20-2:40
Beef steak	Medium	-	1"	HI	5	7:00-8:00	6:00-7:00
	Medium	-	¾"	HI	5	6:00-7:00	5:00-6:00
Chicken pieces	Well done	2-2½ lbs.	¾"-1"	HI	4	15:00-16:00	13:00-14:00
Pork chops	Well done	1 lb.	½"	LO	5	15:00-16:00	13:00-14:00
Lamb chops	Well done	1 lb.	¾"-1"	HI	5	5:00-6:00	4:00-5:00
Salmon steak	Well done	3 pcs.	¾"-1"	HI	5	4:00-7:00	3:00-6:00

Air fry

This feature uses hot air for crispier and healthier frozen or fresh foods, such as frozen potato chips, chicken nuggets, chicken wings and so on, without or less oil than normal convection modes. For best results, use this mode on a single oven rack and place the Air fry tray on the position 3. The temperature can be set between 350 °F and 500 °F. Preheating is not necessary for this mode. Follow recipe or package directions for set temperature, time or quantity.

How to set the oven for Air fry mode

1. Place the tray on rack position 3.
2. Select Air fry mode.
3. Use the number pad to change the default temperature. Enter the suggested temperature for your food as recommended cooking guide. The default temperature is 425 °F.
4. Set the Cook Time or Delay Start, if necessary.
5. Tap START/SET.
6. When cooking is complete, tap OFF/CLEAR and take out the food.



Air Fry Tray recommended placement

NOTE

- Place a baking sheet or tray on the rack below the Air fry tray for getting any drippings. This will help to reduce splatter and smoke for high fat foods, such as chicken wings.
- Before using a baking sheet, check the maximum allowable temperature of baking sheet.
- For cooking fresh or homemade foods, spread the oil over a larger area more evenly, crisping up the food more effectively.
- Place under a few sheets of paper like parchment paper to absorb the fat for reducing splatter and smoke during the Air Fry or Adding water to the tray underneath the basket helps prevent grease from getting smoking.
- Wet or thicken coating will not crisp or set to use with the Air Fry

Air fry cooking guide

NOTE

- Preheating is not necessary.
- Place the Air fry tray on the position 3.
- It is recommended to use avocado oil.
- Place a baking sheet or tray on the rack below the Air Fry Tray to catch any drippings. This will help to reduce splatter and smoke.

Item	Amount	Temperature	Time	Tips
Potatoes				
Frozen French Fries	30-35 oz	425 °F-450 °F	25-30 min	
Frozen French Fries, Seasoned	25-30 oz	425 °F-450 °F	20-25 min	
Frozen Tater Tots	40-45 oz	450 °F	20-25 min	
Frozen Hash Brown	25-30 oz	425 °F-450 °F	20-25 min	
Frozen Potato Wedges	30-35 oz	425 °F-450 °F	20-25 min	
Homemade French Fries	25-30 oz	400 °F-425 °F	25-30 min	Peel potatoes and cut into sticks with a thickness of ½ inch. Soak in cold water for 30 min. Brush with 3 tbsp of oil. Add salt and pepper to taste.
Homemade Potato Wedges	40-45 oz	425 °F-450 °F	25-30 min	Cut them into wedges. Brush with 3 tbsp of oil. Add salt and pepper to taste.
Frozen				
Frozen Chicken Nuggets	24-28 oz	400 °F-425 °F	15-25 min	
Frozen Chicken Wings	30-35 oz	425 °F-450 °F	20-30 min	

Item	Amount	Temperature	Time	Tips
Frozen Onion Rings	20-25 oz	400 °F-425 °F	15-20 min	
Frozen Fish Fingers	20-25 oz	425 °F	18-22 min	
Frozen Chicken Strips	25-30 oz	425 °F-450 °F	20-30 min	
Frozen Churros	20-25 oz	425 °F	18-22 min	
Poultry				
Fresh Drumsticks	40-45 oz	425 °F-450 °F	30-35 min	Brush with 3 tbsp of oil. Add salt and pepper to taste. Air frying foods that are high in fat can smoke.
Fresh Chicken Wings	30-35 oz	425 °F-450 °F	27-32 min	
Chicken Breasts, Breaded	25-30 oz	450 °F	25-30 min	Dip Chicken breasts into the flour mixture. Whisk the egg and milk. Dip flour coated breasts into the egg mixture. Place them into breaded crumbs and shake until items are coated with crumbs. Add salt and pepper to taste. Brush with 3 tbsp of oil.
Vegetables				
Asparagus, Breaded	15-20 oz	425 °F	20-25 min	Dip sliced vegetables into the flour mixture. Whisk the egg and milk. Dip flour coated vegetables into the egg mixture. Place them into breaded crumbs and shake until items are coated with crumbs. Add salt and pepper to taste. Brush with 3 tbsp of oil.
Egg Plants, Breaded	20-25 oz	425 °F	20-25 min	
Mushroom, Breaded	18-22 oz	425 °F	20-25 min	
Onions, Breaded	18-22 oz	425 °F	20-25 min	
Cauliflowers, Breaded	40-45 oz	400 °F-425 °F	20-25 min	
Vegetable Mix, Breaded	30-35 oz	425 °F	20-25 min	

 **NOTE**

Frozen foods may cook faster with Air Fry mode than recommended time on the package. Check food early and adjust cooking time as needed.

 **NOTE**

- For models, which Air Fry Tray is not included, use a dark surface bake ware with low rimmed sides or no sides is recommended when using Air Fry mode.

- The darker pan increases better browning and crisping on the food surface.
- Check foods often and shake it or flip it over for crispier and the best results.
- When using a dark surface bake ware, set the cooking time slightly longer than guide time suggested on table with Air Fry Tray.

 **CAUTION**

- Foods in high-in fat will smoke when using the Air Fry model, such as chicken wings, bacon, sausage and turkey legs.
- Before you start Air Fry, turn on an exhaust hood at a high level fan setting
- Ventilate your kitchen frequently during Air Fry cooking.
- Once the oven has cooled, wipe down the interior of the oven before and after Air Fry cooking.
- Regularly, Clean the grease filters of exhaust hood for preventing smoke during cooking.
- Avoid opening the oven door, or else it is difficult to maintain the oven temperature, prevent heat loss, and save energy.

Using the special function

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 - 225 °F)
3. Press START/SET.

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

 **NOTE**

- Drying time depends on the moisture content of the food, the size of the food, and the atmospheric humidity.
- Preheating the oven is not necessary.

Bread Proof

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

the oven temperature is above 95 °F, Hot will appear in the display. Because these functions produce 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.

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

NOTE

Use rack position 3 for bread proofing.

CAUTION

- Do not use Bread proof for warming food. The proofing temperature is not hot enough to keep food warm.
- Place the dough in a heat-safe container on rack position 3 and cover it with a cloth or with plastic wrap. The plastic wrap may need to be anchored underneath the container so that the oven does not blow the plastic wrap off the dough.
- To avoid lowering the temperature and extending proofing time, do not open the oven door.

Using the keep warm feature

When cooking is finished, Keep Warm will hold the food at a safe serving temperature for up to 3 hours. After 3 hours, the feature will shut off automatically. You can use the keep warm feature without any other cooking operations, or you can set it to activate after a timed or delay timed cooking operation. You should not use this feature to reheat cold food.

How to use the keep warm feature

1. Press Keep Warm.
2. Press START/SET.
3. Press OFF/CLEAR 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 Timed Cooking to start cooking. (Refer to the section on the timed cooking feature on page 30.)
2. Press Keep Warm to use the feature.
3. Cooking mode is switched directly to Keep Warm mode after the Timed cooking period has ended. In this case, you can turn off Keep Warm by pressing OFF/CLEAR.
 - Press Keep Warm once again to cancel Keep Warm setting during cooking mode operation.

NOTE

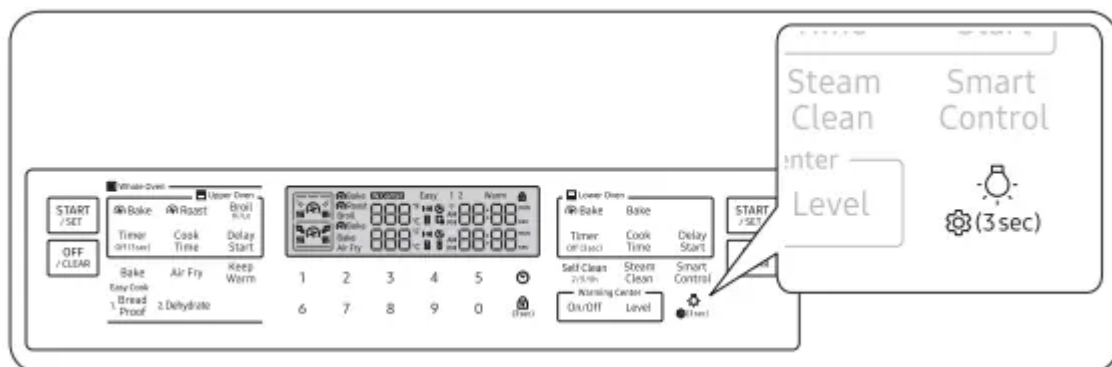
If you turn off the 12-hour energy saving feature, the keep warm feature will operate until canceled. (12-hour energy saving's default setting : on). See page 48 for more information.

Using the options function

This function enables you to control various electronic control options. Refer to the following table for available options. The option menu is only available when the oven is not being used (not cooking).

Options	Feature
1. Temp Adjust	Lets you correct the temperature in the oven.
2. Temp Unit	Lets you program the oven control to display temperatures in Fahrenheit or Celsius.
3. Auto Conversion	The convection auto conversion feature automatically converts entered regular baking temperatures to convection baking temperatures.
4. Time of Day (12hr/24hr)	Lets you set the clock to display the time of day in the 12-hour or 24-hour mode.
5. 12-hour energy saving	This feature automatically turns off the oven after 12-hours during baking functions or after 3 hours during a broil function.
6. Sound On/Off	Lets you set the oven controls to operate silently.
7. Wi-Fi On/Off	Lets you set the wi-fi network to deactivate.
0. Demo mode	This option is for use by retail establishments for display purposes only.

NOTE Options key location.



Temp Adjust



The temperature in the oven has been calibrated 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, you can correct



the temperature in the oven. Before correcting, 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 correct the oven temperature

1. Press  (3 sec) Options for 3 seconds, and then Press 1 on the number pad.
2. Press  Clock to select higher or lower than the current temperature.
3. Enter the adjustment you want to make using the number pad. (0-35).
4. Press START/SET to save the changes.


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)

You can program the oven control to display the temperature in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit.

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


1. Press  (3 sec) Options for 3 seconds, and then Press 2 on the number pad.
2. Press 1 (Fahrenheit) or 2 (Celsius) on the number pad.
3. Press START/SET to save the changes.

Auto Conversion

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 Oven Start/Set, the display will show the converted temperature of 325 °F. (Default setting : off)

How to enable or disable the auto conversion feature


1. Press  (3 sec) Options for 3 seconds, and then Press 3 on the number pad.
2. Press 1 (On) or 2 (Off) on the number pad.
3. Press START/SET to save the changes.

Time of Day (12hr/24hr)

The oven control can be programmed to display time of day in the 12-hour or hour mode. -

The oven has been preset at the factory to display in the 12-hour mode.


How to change between the 12- and 24-hour time of day display

1. Press  (3sec) Options for 3 seconds, and then Press 4 on the number pad.
2. Press 1 (12) or 2 (24) on the number pad.
3. Press START/SET to save the changes.

12 -hour energy saving

If you accidentally leave the oven on, this feature will automatically turn off the oven after 12-hours during baking functions or after 3 hours during a broil function. (Default setting : on)


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

1. Press  (3sec) Options for 3 seconds, and then Press 5 on the number pad.
2. Press 1 (On) or 2 (Off) on the number pad.
3. Press START/SET to save the changes.

Sound On/Off

Using Sound On/OFF, you can set the oven controls to operate silently.


How to turn the sound on or off

1. Press  (3sec) Options for 3 seconds, and then Press 6 on the number pad.
2. Press 1 (On) or 2 (Off) on the number pad.
3. Press START/SET to save the changes.

Wi-Fi On/Off

You can turn the range's Wi-Fi connection on or off.

How to turn the Wi-Fi on or off

1. Press  (3sec) Options for 3 seconds, and then Press 7 on the number pad.
2. Press 1 (On) or 2 (Off) on the number pad.
3. Press START/SET to save the changes.


NOTE

When you turn the range's Wi-Fi connection off, users can't set to easy setup.

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  (3sec) Options for 3 seconds, and then Press 0 on the number pad.
2. Press 1 (On) or 2 (Off) on the number pad.


3. Press START/SET to save the changes.

Using the Sabbath feature

(For use on the Jewish Sabbath & Holidays)



For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at <http://www.star-k.org>.

You can use the Sabbath feature with baking only. The oven temperature may be set higher or lower after you set the Sabbath feature. (The oven temperature adjustment feature should be used only during Jewish holidays.) The display, however, will not change and tones will not sound when a change occurs. Once the oven is properly set for baking with the Sabbath feature active, the oven will remain on continuously until the Sabbath feature is cancelled. This will override the factory preset 12-hour energy saving feature. If the oven light is needed during the Sabbath, press  before activating the Sabbath feature. Once the oven light is turned on and the Sabbath feature is active, the oven light will remain on until the Sabbath feature is turned off. If the oven light needs to be off, be sure to turn the oven light off before activating the Sabbath feature.

How to use the Sabbath feature

1. Press Bake. The default temperature is 350 °F.
2. Enter the temperature you want, e.g., 375 °F, by using the number pad.
3. Press START/SET. The temperature display will start to change once the oven temperature reaches 175 °F.
4. Press Bake and 1 at the same time for 3 seconds. The display will show SAb. Once SAb appears in the display, the oven will not beep or display any further changes. You may change the oven temperature once baking has started. Remember that the oven will not beep or display any further changes once the Sabbath feature is engaged.
5. You can turn the oven off at any time by pressing OFF/CLEAR. This will turn only the oven off. If you want to deactivate the Sabbath feature, hold down Bake and 1 at the same time for 3 seconds. Sab will disappear from the display





Do not attempt to activate any other program feature except BAKE while the Sabbath feature is active. ONLY the following key pads will function correctly with the Sabbath feature on: Number, Bake, START/SET and OFF/ CLEAR. All other keys should not be used once the Sabbath feature is activated.





You can change the oven temperature, but the display will not change and tones will not sound when a change occurs. (The oven temperature adjustment feature should be used only on Jewish

holidays.) After changing the temperature while the unit is in Sabbath mode, there is a 15-second delay before the unit recognizes the change.

 You can set the Cook time function before activating the Sabbath feature.

 Should you experience a power failure or interruption, the oven will shut off. When power is returned, the oven will not turn back on automatically. SAb will be displayed in the oven control display, but the oven will not operate. Food may be safely removed from the oven while it is still in the Sabbath mode, however the oven cannot be turned back on until after the Sabbath/ Holidays. After the Sabbath observance, turn OFF the Sabbath mode. Press and hold both Bake and 1 for at least 3 seconds simultaneously to turn the Sabbath mode off. The oven can then be used with all normal functions.

 Do not open the oven door or change the oven temperature for about 30 minutes after you have started Sabbath mode to allow the oven to reach the set temperature. Note that, for best performance, the oven fan operates only when the oven temperature is rising.

 Do not cover the surface cooktop with a blech.

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.

- Wear gloves during cleaning.

Before a self-cleaning cycle

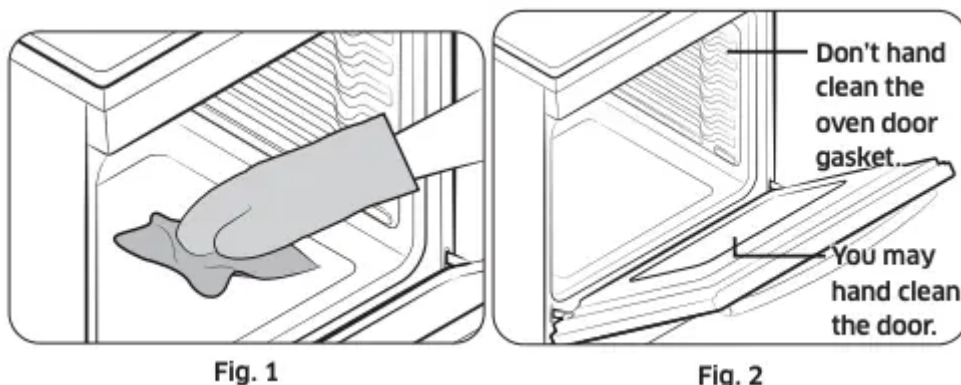


Fig. 1

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.

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, e.g., 3 hours.

Press Self Clean once for a 3 hour clean time, twice for a 5 hour clean time, or 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 Oven lock feature is activated or if the oven's temperature is too hot.
 - The oven door locks automatically. The display will show the cleaning time remaining. It is not possible to open the oven door until the temperature drops to a safe and cool temperature.
 - The self-cleaning feature will not operate when the warming center is on.
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 OFF/CLEAR.
2. You will be able to open the oven door once the oven has cooled down for approximately 1 hour.

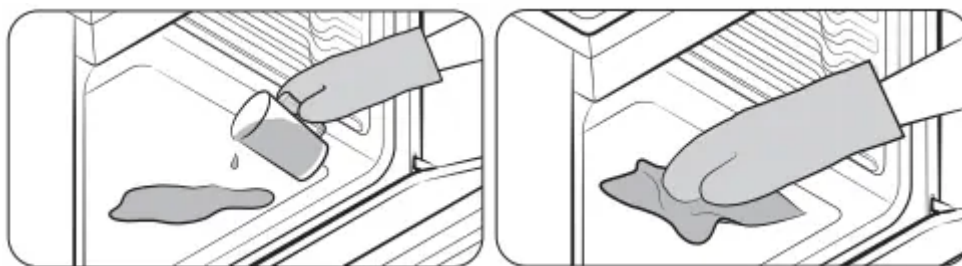
After a self-cleaning cycle

- 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 then 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 end and a beep will sound.
5. Press OFF/CLEAR.
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.

 **CAUTION**

Wear gloves during cleaning.

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.

Care and cleaning of the oven

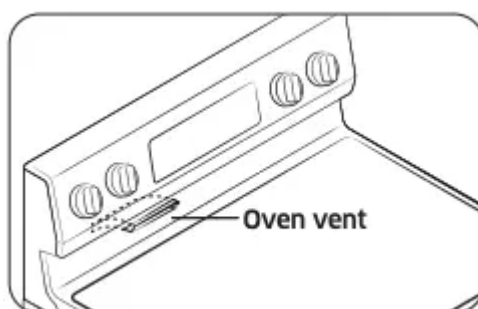
WARNING

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



- If your range is moved for cleaning, servicing, or any reason, be sure the Anti-Tip device is re-engaged properly when the range is replaced. If you fail to reengage the Anti-Tip device, the range could tip and cause serious injury.

Vent



- The oven vent is located above the left rear surface unit.
- This area could become hot during oven use.
- It is normal for steam to come out of the vent.
- The vent is important for proper air circulation. Never block this vent.

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.

 **NOTE**

- Do not use a steel-wool pad. It will scratch the surface.
- If a mineral oil-based STAINLESS STEEL APPLIANCE CLEANER has been used before to clean the appliance, wash the surface with dishwashing liquid and water prior to using the STAINLESS STEEL APPLIANCE CLEANER or POLISH.

Oven racks

If the racks are left in the oven during a self-cleaning cycle, their color will turn slightly blue and the finish will be dull. After the self-cleaning cycle is complete and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of oil. This will help the racks glide more easily on their tracks.

 **NOTE**

- Do not clean in a dishwasher.
- If the rack becomes hard to remove or replace, lightly wipe the oven rack guides with cooking oil. Do not wipe cooking oil on the slides.
- If the rack becomes difficult to slide, the rack may need to be lubricated using a graphite lubricant.

 **NOTE**

- To order graphite lubricant., call Samsung customer care at 1-800-SAMSUNG or visit our homepage (www.samsung.com/us/support, www.samsung.com/ca/support, or www.samsung.com/ca_fr/support) and reference part number DG81-01629A.
- If you want to buy directly, connect to <http://www.samsungparts.com/Default.aspx>.

Air fry tray

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

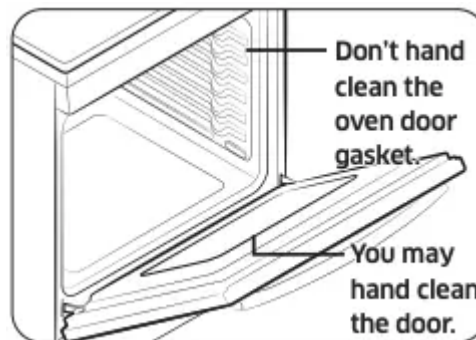
 **NOTE**

The air fry tray is dishwasher-safe.

 **CAUTION**

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

Oven door



- Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT immerse the door in water. DO NOT spray or allow water or the glass cleaner to enter the door vents. DO NOT use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.
- DO NOT clean the oven door gasket. The oven door gasket is made of a woven material, which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.

Care and cleaning of the glass cooktop

CAUTION

Do not block the vent and cooling motors or let any foreign matter get into them when cleaning the cooktop.

Normal daily use cleaning

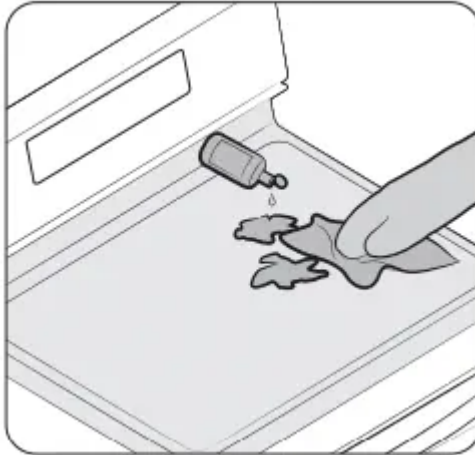
Use only a ceramic cooktop cleaner. Other creams may not be as effective. By following these steps, you can maintain and protect the surface of your glass cooktop.

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

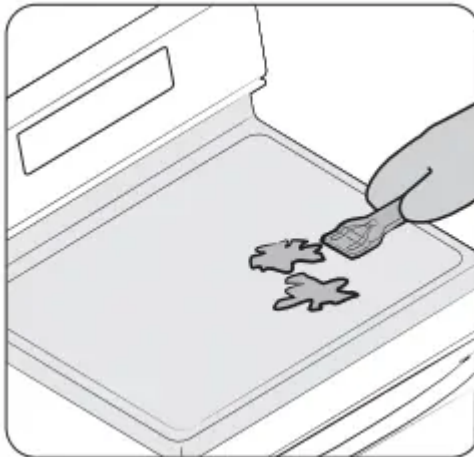
DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

Removing burned-on residue



1. Allow the cooktop to cool.
2. Spread a few drops of ceramic cooktop cleaner on the entire burned residue area.
3. Using a cleaning pad for ceramic cooktops, rub the residue area, applying pressure as needed.
4. If any residue remains, repeat the steps listed above as needed.
5. For additional protection, after all residue has been removed, polish the entire surface by applying ceramic cooktop cleaner with a paper towel.

Removing heavy, burned-on residue



1. Allow the cooktop to cool.
2. Use a single-edge razor-blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to remove the residue.
3. After scraping with the razor scraper, spread a few drops of ceramic cooktop cleaner on the entire burned residue area. Use a cleaning pad to remove any remaining residue. (Do not scrape the seal.)

4. For additional protection, after all residue has been removed, polish the entire surface by applying ceramic cooktop cleaner with a paper towel.

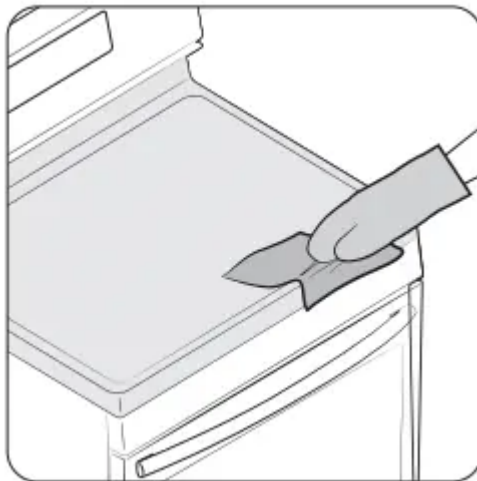
Removing metal marks and scratches

1. Be careful not to slide pots and pans across your cooktop. It will leave marks on the cooktop surface. You can remove these marks by applying ceramic cooktop cleaner with a cleaning pad for ceramic cooktops.
2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop. You should remove this discoloration immediately or it may become permanent.

WARNING

Carefully check the bottoms of pans for roughness that may scratch the cooktop.

Cleaning the cooktop seal



To clean the seal around the edges of the glass, lay a wet cloth on it for a few minutes, then wipe clean with a nonabrasive cleaner.

Potential for permanent damage to the glass surface

1. Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop. This is not covered under the warranty. You should clean the spill while it is still hot. Take special care when removing hot substances. Refer to the section below.
2. When using a scraper, be sure it is new and the razor blade is still sharp. Do not use a dull or nicked blade.

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.

 **NOTE**

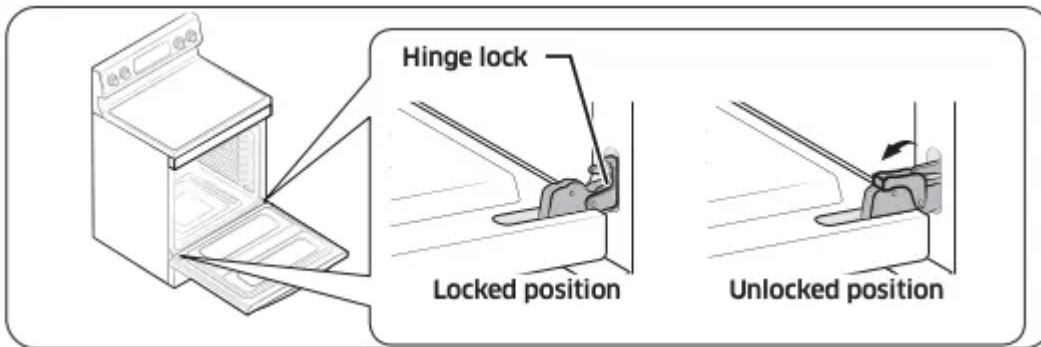
If pitting or indentations in the glass surface have already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

Removing and reinstalling the oven door

How to remove the door

CAUTION

1. The door is very heavy. Be careful when removing and lifting the door. Do not lift the door by the handle.
2. Turn the power OFF before removing the door.



1. Open the door completely.
2. Pull the hinge locks down toward the door frame to the unlocked position.

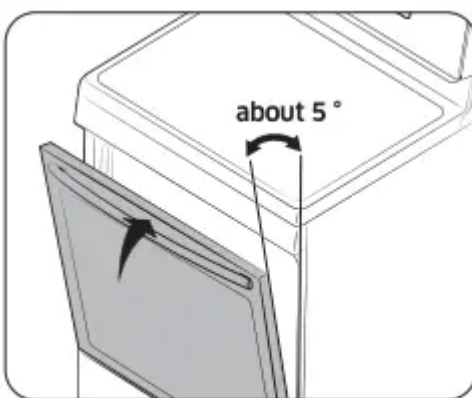


Fig. 1

3. Firmly grasp both sides of the door at the top.
4. Close the door to the door removal position, which is approximately 5 degrees from vertical (Fig. 1).

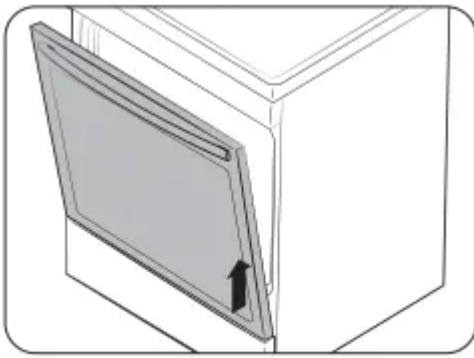
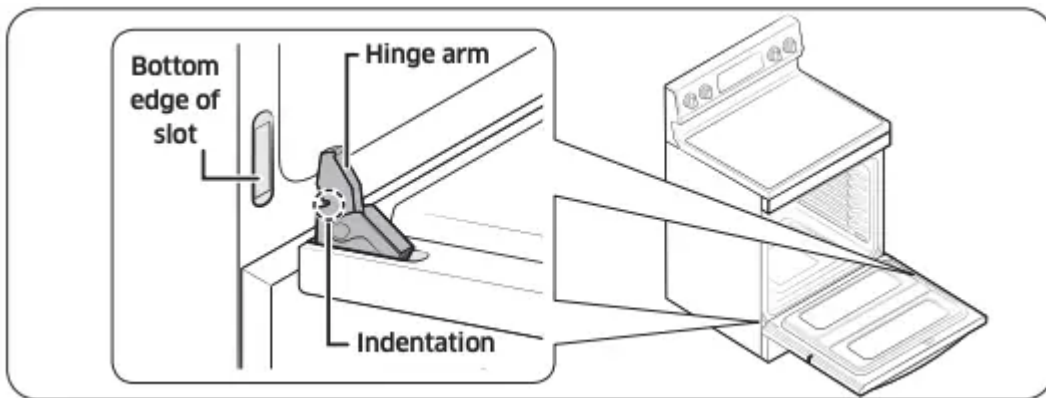


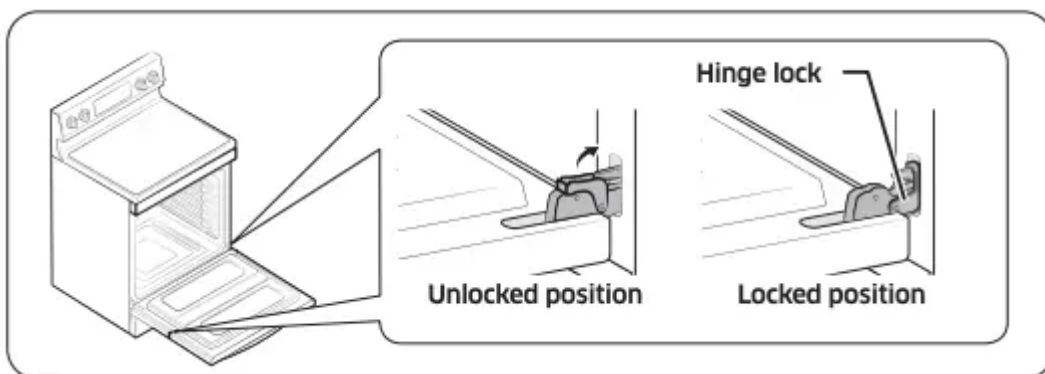
Fig. 2

5. Lift door up and out until the hinge arm is clear of the slot (Fig. 2).

How to re-install the door



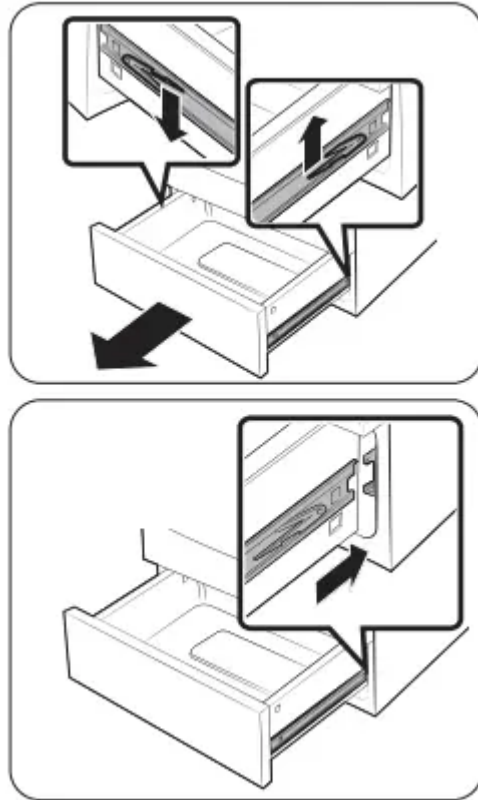
1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, slide the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully inserted into the bottom of the slot.



3. Open the door fully. If the door will not open fully, the indentation is not inserted correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity to the locked position.
5. Close the oven door.




Removing and reinstalling the storage drawer.

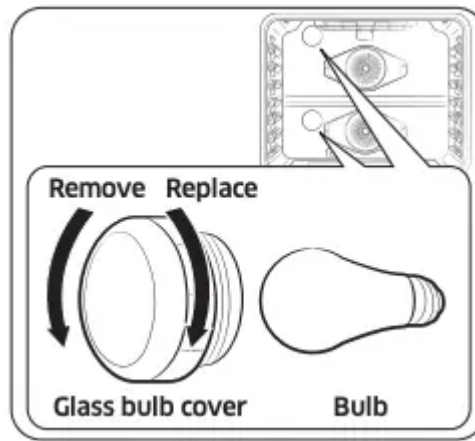


1. Slide open the drawer until it stops.
2. Locate the roller guide clips on either side. Using both hands, pull down the left clip while lifting the right clip, and then remove the drawer.
3. Clean the drawer in warm, soapy water using a cloth or soft brush. Then, rinse and dry it thoroughly.
4. Put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

Changing the oven light

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

When the oven door is closed, press the  pad to turn it on or off. It will not work during a self-cleaning cycle.



1. Make sure the oven and the bulb are cool.
2. Unplug the range or disconnect the power.
3. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
4. Turn the bulb counterclockwise to remove it from its socket.
5. Insert a new 40 watt appliance bulb, and then turn it clockwise to tighten. Replace the bulb cover by turning clockwise.
6. Plug in the range or reconnect the power.

CAUTION

- Before changing your oven light bulb, disconnect the electrical power to the range at the main fuse or circuit breaker panel. Make sure the oven and the bulb are cool.
- Before changing the oven light, make sure to wear gloves to protect your hands.

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 you're still having trouble after trying the suggested solution, 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 that 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 a circuit breaker may have 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

The surface is hot and the model features a lightcolored 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 (e.g., 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 55.

Areas of discoloration with metallic sheen.

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

- 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 the metal heating and cooling during both the cooking and self-cleaning 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 a circuit breaker may have 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 28

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 necessary, 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 a circuit breaker may have 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 necessary, 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 40

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 28

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

Incorrect cookware or cookware of improper size is being used.

- See the section on using the oven racks on page 36.

The oven sensor needs to be adjusted.

- See the section on adjusting the thermostat on page 47.

Food does not broil properly.

The serving size may not be appropriate.

- Refer to the cooking guide for serving sizes on page 40, and then try again.

The rack has not been properly positioned.

- See the broiling recommendation guide on page 40.

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 40.

The oven temperature is too hot or too cold.

The oven sensor needs to be adjusted.

- See the section on adjusting the thermostat on page 47.

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 50.

A self-cleaning cycle cannot be started if the oven lock feature has been activated or if a radiant surface element is on.

- Deactivate the oven lock see page 29). Make sure all surface elements are turned off.

Excessive smoking during a self-cleaning cycle.

There is excessive soiling in the oven.

- Press OFF/CLEAR. 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 selfcleaning cycle.

The oven is too hot.

- Allow the oven to cool.

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

The oven controls were not set correctly.

- See the section on selfcleaning on page 50.

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 50.

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 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 then wipe the edges of the oven racks with the paper towel.

DRAWER

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 59.

The drawer is overloaded or the load is unbalanced.

- Reduce weight. Redistribute drawer contents.

Excessive condensation in the drawer.

There is liquid present in the drawer.

- Remove the liquid.

Uncovered foods.

- Cover food with a lid.

Information codes

OVEN

C-d0 There is a short in the control key.

C-d1 The door lock is misaligned.

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.

- Press OFF/CLEAR, and then restart the oven. If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.

C-20 The oven sensor is open when the oven is operating. There is a short in the Oven sensor.

C-21 This code occurs if the internal temperature rises abnormally high.

C-30 The main PCB sensor is open when the oven is operating. There is a short in the main PCB sensor.

- Press OFF/CLEAR, and then restart the oven. If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.

C-31

This code occurs if the PCB temperature rises abnormally high.

- Call for service.

-dC-

This code appears if the divider is inserted or removed while the oven is operating.

- Make sure the divider is inserted properly, and then restart the oven. If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.

bAd LinE

This error message appears if the power cord is installed improperly.

- 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.