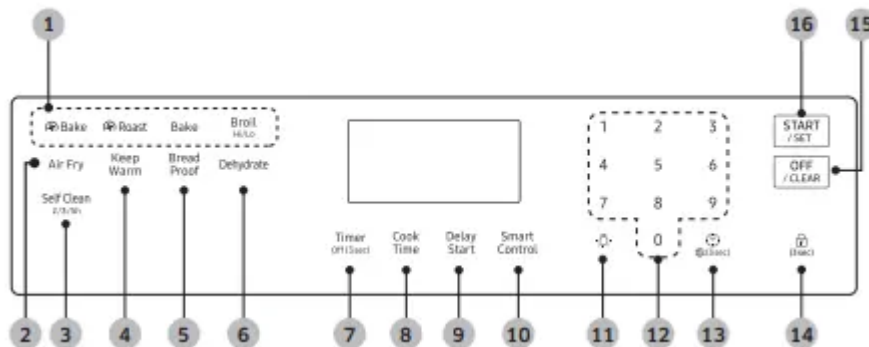


User manual Gas Range

Control panel



01 Oven modes: Activates each oven modes (Convection Bake, Convection Roast, Bake or Broil).

02 Air Fry: Activates Air Fry mode.

03 Self Clean: Burn off food residues in the oven at very high temperatures.

04 Keep Warm: Keep cooked food warm at 175 °F (80 °C).

05 Bread Proof: Activates the Bread Proof function.

06 Dehydrate: Activates the Dehydrate function.

07 Timer Off (3 sec): Activates or deactivates the timer.

08 Cook Time: Set the cooking time.

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

10 Smart Control: Activates the Easy connection.

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

12 Numbers: Use to set the times, temperatures, or presets.

13 Clock: Set the clock time.

14 Lock: Press and hold for 3 seconds to lock the control panel and the door to prevent accidents.

15 OFF/CLEAR: Cancel the current operation but not the timer.

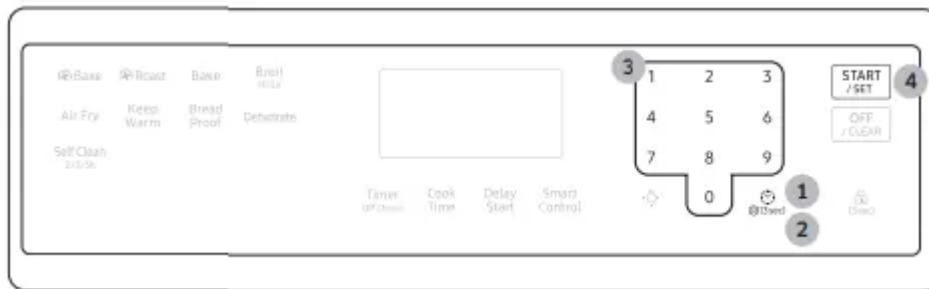
16 START/SET: Start a function or set the time.



Before you start

Clock

You must set the clock correctly to ensure the automatic features work properly. This product supports two time formats: 12-hour (default) and 24-hour. To change time format, see page 33.

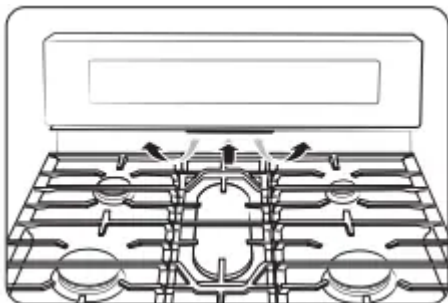
To set the clock time



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

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

Oven vent/cooling vent

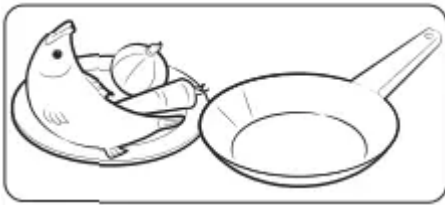


The oven vent is located under the oven Control panel. Proper air circulation prevents oven burner combustion problems and ensures good performance.

- Do not block the vent or its surroundings.
- Use caution when placing items near the vent. Hot steam can cause them to overheat or melt.

Cooktop

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



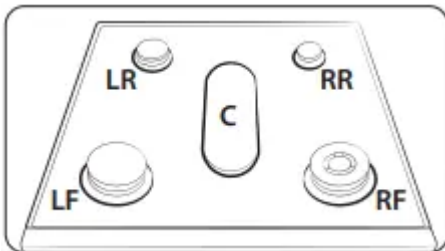
STEP 2 Place the container on a surface burner.



STEP 3 Ignite the surface burner.



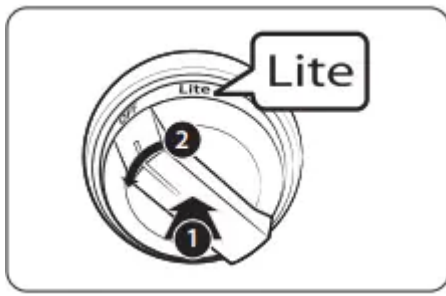
Gas burner



Each burner has a corresponding knob that lets you to set the flame level from LO to HI. In addition, each burner knob has a Lite setting. Turning a knob to Lite ignites the corresponding burner. The burner indicators are located above each knob and show which burner the knob controls. Each burner is designed for specific cooking purposes. See the table below.

Position	Purpose	Food type	Characteristics
Right Front (RF) 18,000 BTU	Power heating	Boiling food	Maximum output
Right Rear (RR) 5,000 BTU	Low simmering	Chocolate, casseroles, sauces	Delicate food that requires low heat for a long time
Center (C) 10,000 BTU	General heating/ Griddling	General food/ Pancakes, fried eggs	General-purpose cooking
Left Front (LF) 17,000 BTU	Quick heating	General	General-purpose cooking
Left Rear (LR) 9,500 BTU	General heating/ Low simmering	General food, casseroles	General-purpose cooking

Ignition



Make sure all surface burners are properly installed. To light a burner:

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

Manual ignition

If there is a power failure, you can ignite the burner manually. Use caution when doing this.

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

Flame level

The flames on the burners should always stay under the cookware, and should not extend beyond the cookware bottom at any time.

WARNING

- Flames larger than the cookware bottom may result in a fire or physical injury.
- When you set a burner to simmer, do not turn the burner knob quickly. Watch the flame to make sure it stays on.
- After turning on a surface burner, make sure that the burner has ignited. Adjust the level of the flame by turning the burner knob.
- Always turn off the surface burner controls before removing cookware. All surface burner controls should be turned OFF when you are not cooking.
- Always turn the burners off before you go to sleep or go out.
- If you smell gas, turn off the gas to the range and call a qualified service technician. NEVER use an open flame to locate a leak.

Cookware

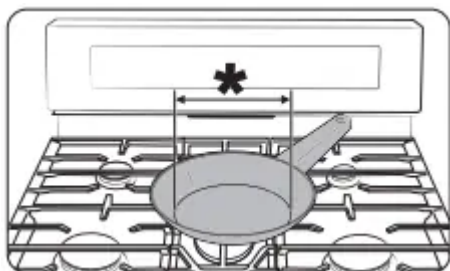
Requirements

- Flat bottom and straight sides.
- Tight-fitting lid.
- Well-balanced with the handle weighing less than the main portion of the pot or pan.

Material characteristics

- Aluminum: An excellent heat conductor. Some types of food may cause the aluminum to darken. However, anodized aluminum cookware resists staining and pitting.
- Copper: An excellent heat conductor but discolors easily.
- Stainless steel: A slow heat conductor with uneven cooking performance, but is durable, easy to clean, and resists staining.
- Cast-Iron: A poor conductor but retains heat very well.
- Enamelware: Heating characteristics depend on the base material.
- Glass: A slow heat conductor. Use only glass cookware that is specified for range top cooking or oven use.

Size limitations



CAUTION

Do not place a small pan or pot with a bottom diameter of about 6 inches or less on the center grate. This cookware may tip over. Use the rear burners for this small sized cookware.

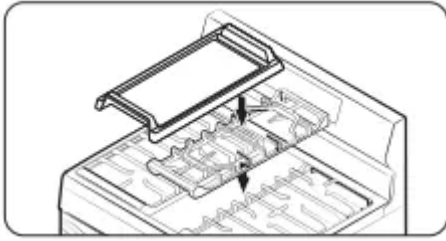
Do not use an oversized pan. The burner flames may spread out, causing damage nearby.

* : 6 inches or less

- Always make sure cookware handles are turned to the side or rear of the cooktop and not over other surface burners. This will minimize the chance of burns, spills, and the ignition of flammable materials that can be caused if pots or pans are bumped accidentally.
- When using glass cookware, make sure it is designed for range top cooking.
- Never leave plastic items on the cooktop. Hot air from the vent can melt or ignite plastic items or cause build up of dangerous pressure in closed plastic containers. You may get severe burns if you touch the surfaces near the vent while the oven is operating.
- Make sure you hold the handle of a wok or a small one-handed pot while cooking.

Griddle

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



The griddle can be used only with the center burner on the center grate. Use caution when putting the griddle on the center grate.

In most cases, you should preheat the griddle before cooking. See the table below:

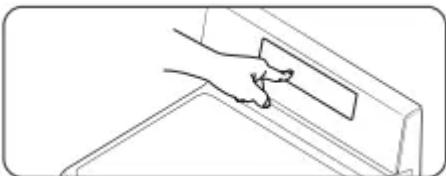
Type of Food	Preheating Time	Preheat setting	Cook setting
Pancakes	5-10 min.	MED-HI	MED
Hamburgers	5-10 min.	HI	HI
Fried Eggs	5-10 min.	HI	MED-HI
Bacon	5-10 min.	HI	HI
Breakfast Sausages	5-10 min.	HI	HI

Gas oven

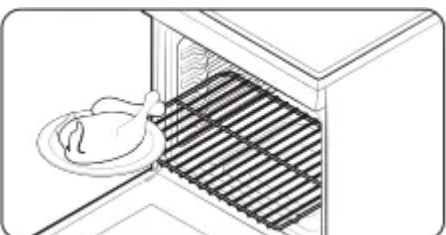
STEP 1 Put all ingredients in a heat-safe container.



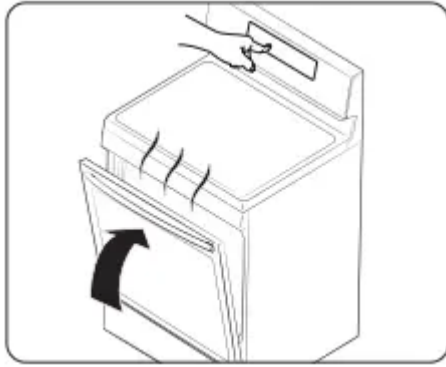
STEP 2 Select a cooking mode, and then start preheating.



STEP 3 Place the container on a rack.



STEP 4 Close the door and start cooking.



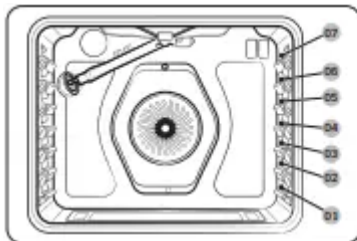
NOTE

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

Using the oven racks

The rack positions

Your oven range comes with 2 racks and 7 rack positions. The rack positions are delineated by rack guides which support the racks. Each rack guide has a stop that prevents the rack from loosening during the oven's operation. Each rack has stoppers that need to be placed correctly on the rack guides. The stoppers prevent the racks from accidentally coming out of the oven completely when you pull the racks out.



Type of food	Rack position
Broiling hamburgers	6
Broiling meats or small cuts of poultry, fish	4-5
Bundt cakes, Pound cakes, Frozen pies, casseroles	3-4
Fresh Pizza, Angel food cakes, Small roasts	2
Turkey, Large roasts, Hams	1

CAUTION

- Do not cover an oven rack with aluminum foil. This will hamper heat circulation, resulting in poor baking.
- Do not place aluminum foil on the oven bottom. The aluminum can melt and damage the oven.
- Arrange the oven racks only when the oven is cool.



- When placing an oven rack in the top-most rack position (position 7), make sure the rack is situated stably on the embossed stop.

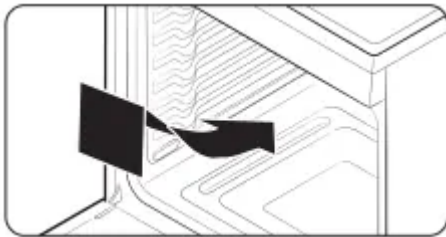
NOTE

- The Oven Rack Settings table is for reference only.
- We recommend cooking pizza and pies using the 2nd rack position for crispy bottoms.

Inserting and removing an oven rack

To insert an oven rack

1. Place the rear end of the rack on a rack guide.
2. Slide the rack into the rack guide while holding the front end of the rack.

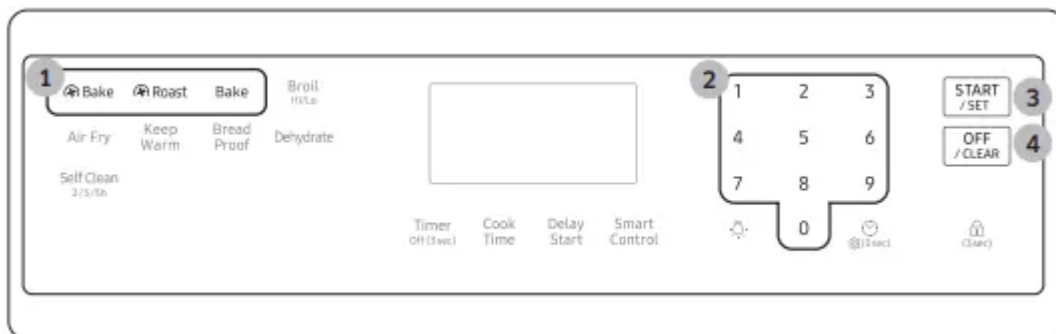


To remove an oven rack

1. Pull out the rack until it stops.
2. Pull up the front end of the rack and remove it from the rack guide.



Baking and Roasting



1. Press Bake, Roast, or Bake.
2. If necessary, use the number pad to change the default temperature. You can set the oven to any temperature from 175 °F to 550 °F.
3. Press START/SET.

The oven preheats until it reaches the temperature you set.

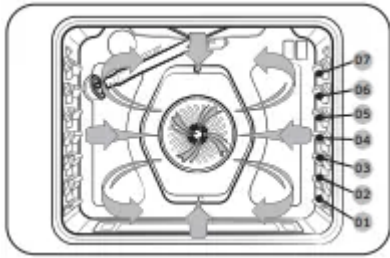
It will beep when it reaches the set temperature.

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

4. When cooking is complete, press OFF/CLEAR, and then take out the food.

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

Convection cooking



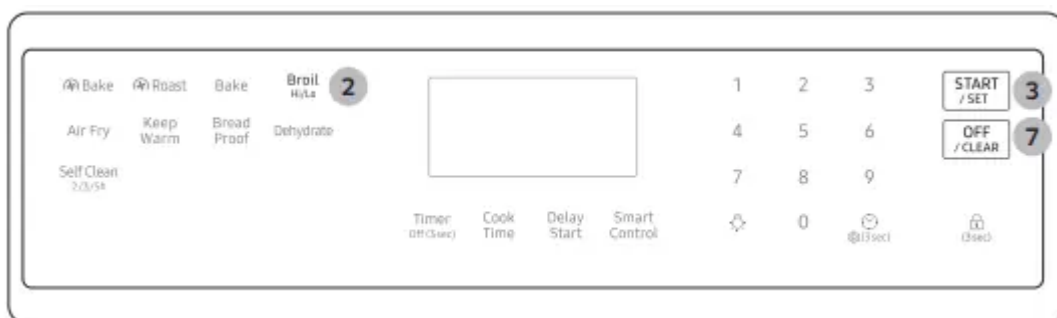
The convection fan at the back of the oven circulates hot air evenly throughout the oven cavity so that food is evenly cooked and browned in less time than with regular heat.

NOTE

- When using convection cooking, always pre-heat the oven for the best results.
- When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.
- For performance reasons, the convection fan may be turned on or off during the operation.

Broiling

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



1. Put food on a broiling grid in a broiling pan.
2. Press Broil once for Hi temperature broiling or twice for Lo.
3. Press START/SET to start the broiler.
4. Let the oven pre-heat for 5 minutes.

5. Place the pan on the desired rack, and then close the oven door.
6. When one side of the food is browned, turn it over, close the oven door, and start cooking the other side.
7. When cooking is complete, press OFF/CLEAR.

NOTE

- Make sure to close the door before you start cooking.
- Use the low temperature setting for poultry or thick cuts of meat to prevent overbroiling.
- In general, to prevent overbroiling, press Broil to switch from Hi to Lo.
- Use caution when you open the oven door to turn over the food. The air escaping from the oven will be very hot.
- For information about broiler temperatures, rack settings, and cooking times for different foods, see "Broiling guide" on page 24.
- Use the broil rack for the best results.

Broiling guide

NOTE

- This is for reference only.
- Preheating for 5 minutes before broiling is recommended.
- The size, weight, thickness, starting temperature, and your doneness preference will affect broiling times.
- This guide is based on meats at refrigerator temperature.
- If you have covered the meat with aluminum foil and you let it stand covered for 10 minutes after cooking is complete, the internal temperature increases by 5-10 °F degrees.
- Use the broil rack for the best results.

Food	Doneness	Size	Thickness	Broil setting	Rack position	Cooking time	
						1st side	2nd side
Hamburgers	Medium	9 patties	1"	Hi	6	4'30"-5'30"	3'30"-4'30"
Beef steak	Medium	1 pc	1"	Hi	5	8'00"-10'00"	6'00"-8'00"
Chicken pieces	Well done	2-3 lbs.	¾"-1"	Lo	4	18'00"-20'00"	11'00"-13'00"
Salmon Fillets	Well done	3-4 pcs	½"-¾"	Hi	5	6'00"-7'00"	5'00"-6'00"
Pork chops	Well done	1-2 pcs	½"-¾"	Lo	4	12'00"-14'00"	12'00"-15'00"
Lamb chops	Medium	4-6 pcs	1"	Hi	5	5'00"-6'00"	4'00"-5'00"

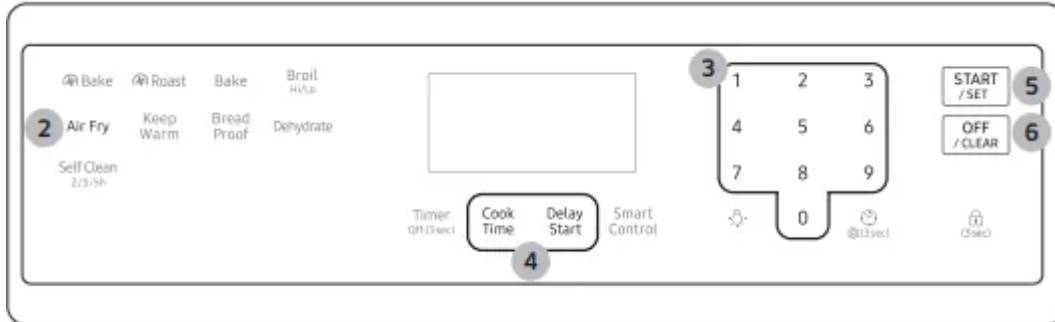
CAUTION Make sure to close the door after turning over the food.



Air Fry mode

This feature uses hot air for crispier and healthier frozen or fresh foods without any or less oil than normal convection modes. For best results, use this mode in single oven mode and place the Air Fry tray in 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.

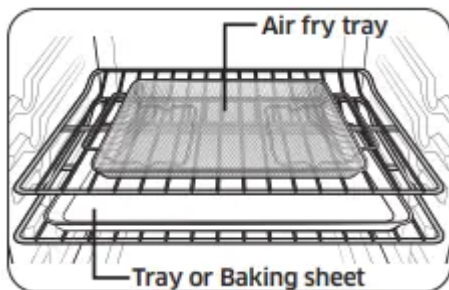
How to set the oven for Air Fry mode



1. Place the tray on rack position 3.
2. Press Air Fry.
3. Enter the suggested temperature for your food as recommended by its instructions using the number pad.
4. If necessary, set the Cook Time and Delay Start.
5. Press START/SET.
6. When cooking is complete, press OFF/CLEAR, and then take out the food.

NOTE

- 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.
- Air Fry is designed for baking on a single oven rack. Place food on rack position 3 for best results.



Air Fry Tray recommended placement

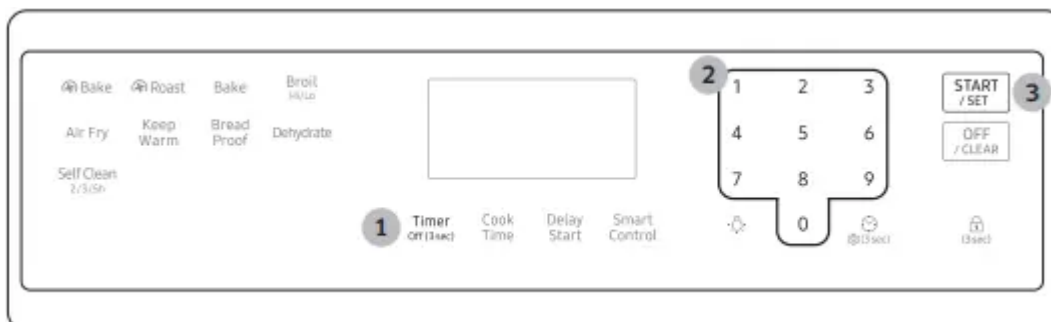
Air Fry mode guide

Item	Amount	Temperature	Time
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	18-23 min
Frozen Tater Tots	40-45 oz	450 °F	20-25 min
Frozen Hash Brown	25-30 oz	450 °F	20-25 min
Frozen Potato Wedges	30-35 oz	425 °F-450 °F	20-25 min
Homemade French Fries	25-30 oz	425 °F	23-28 min
Homemade Potato Wedges	25-30 oz	450 °F	25-30 min
Frozen			
Frozen Chicken Nuggets	24-28 oz	400 °F-425 °F	18-23 min
Frozen Chicken Wings	30-35 oz	425 °F	20-30 min
Frozen Onion Rings	20-25 oz	425 °F	18-22 min
Frozen Fish Fingers	20-25 oz	425 °F	18-22 min
Frozen Chicken Strips	25-30 oz	425 °F-450 °F	25-30 min
Frozen Churros	20-25 oz	425 °F	18-22 min

Item	Amount	Temperature	Time
Poultry			
Fresh Drumsticks	35-45 oz	425 °F-450 °F	27-32 min
Fresh Chicken Wings	30-35 oz	425 °F-450 °F	25-30 min
Chicken Breasts, Breaded	30-35 oz	400 °F-425 °F	30-35 min
Vegetables			
Asparagus, Breaded	15-20 oz	425 °F	20-25 min
Egg Plants, Breaded	20-25 oz	425 °F	20-25 min
Mushroom, Breaded	18-22 oz	425 °F	18-22 min
Onions, Breaded	18-22 oz	425 °F	20-25 min
Cauliflowers, Breaded	30-35 oz	400 °F-425 °F	20-25 min
Vegetable Mix, Breaded	30-35 oz	400 °F-425 °F	20-25 min

Timer

The kitchen timer gives you an extra timer you can use to time cooking tasks such as boiling eggs. It does not, however, start or stop any cooking operation. You can set the timer from 1 minute to 9 hours and 59 minutes.



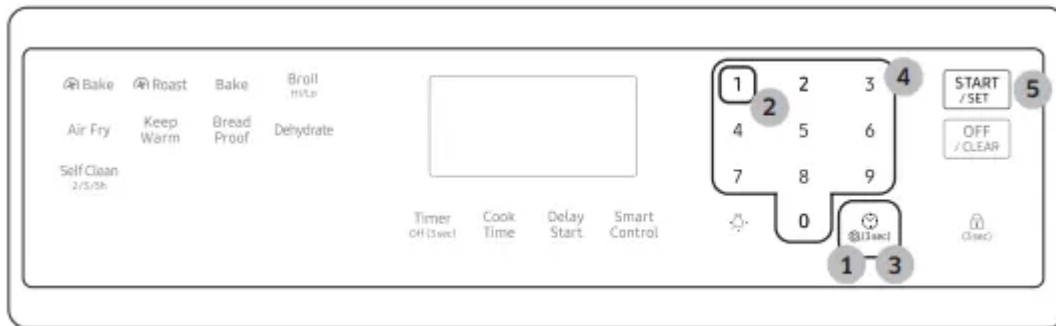
1. Press Timer Off (3 sec).
2. Enter a desired time using the number pad.



3. When done, press START/SET.
4. To cancel the Timer settings, press and hold Timer Off (3 sec) for 3 seconds.
5. When the set time elapses, the oven beeps and displays the “End” message. Press OFF/CLEAR to delete the message.

NOTE To change the programmed cooking time, press Timer Off (3 sec), enter a different time, and then press START/SET.

Temperature adjust

The oven temperature has been calibrated at the factory. When first using the oven, follow the recommended recipe times and temperatures. If it appears that the oven is too hot or too cool, you can recalibrate the oven temperature. Before recalibrating, test a recipe by using a temperature setting that is higher or lower than recommended. The baking results should help you decide how much of an adjustment is needed. The oven temperature can be adjusted by ± 35 °F (± 19 °C).

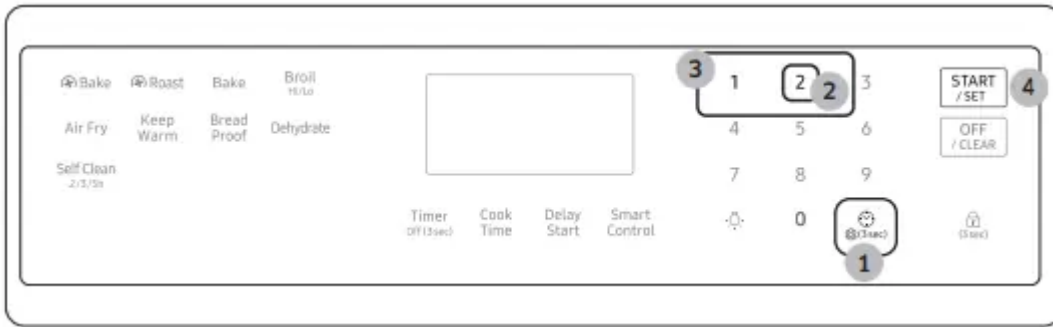



1. Press and hold  for 3 seconds.
2. Press 1 to enter Temperature adjust.
3. Press  to select a higher(+) or lower(-) temperature.
4. Enter and adjusting temperature value (0-35) using the number pad.
5. Press START/SET to save the change.

NOTE This adjustment does not affect the broiling or the self-cleaning temperature, and is retained in memory after a power failure.

Temperature unit (°F / °C)

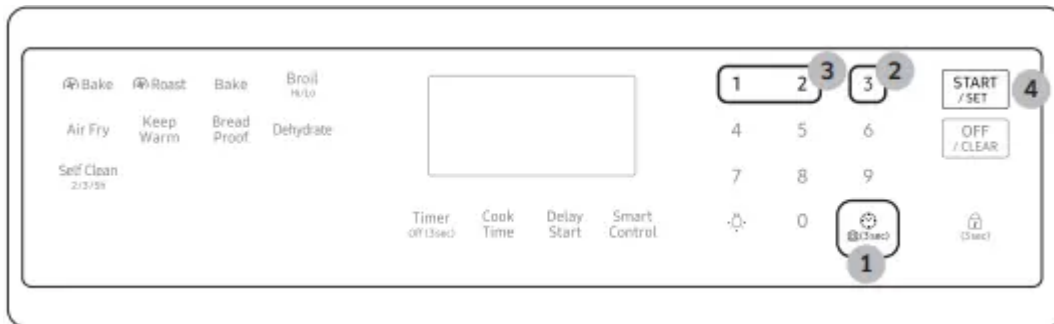
Change the temperature format of the oven to Fahrenheit or Celsius. The default is Fahrenheit.




1. Press and hold  for 3 seconds.
2. Press 2 to enter Temperature unit.
3. Press 1 or 2 to change the Temperature unit. (1 to Fahrenheit, 2 to Celsius)
4. Press START/SET to save the change.

Auto Conversion

Auto Conversion automatically converts regular baking temperatures to convection baking temperatures. For example, if you enter a regular recipe temperature of 350 °F and press START/SET, the oven displays the converted temperature of 325 °F.



1. Press and hold  for 3 seconds.
2. Press 3 to enter Auto Conversion.
3. Press 1 or 2 to turn Auto Conversion on or off. (1 to on, 2 to off)
4. Press START/SET to save the change.

Maintenance

Cleaning

Control panel

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

1. Press and hold for 3 seconds to lock both the control panel and the door.
2. Clean the control panel using a soft cloth dampened with plain water, warm soapy water, or glass cleaner. Do not spray cleansers directly onto the control panel.

3. When done, press and hold again for 3 seconds.

WARNING

- Make sure the control panel turns off and all surfaces of the range are cool before cleaning. Otherwise, you can get burned.
- If the range has been moved away from the wall, make sure the Anti-Tip device is reinstalled properly when the range has been put into place again. Otherwise, the range may tip over, causing physical injuries.
- Do not use steel-wool or abrasive cleansers of any kind. These can scratch or damage the surface.

Stainless steel surface

- Remove any spills, spots, and grease stains using a soft, wet cloth.
- Apply an approved stainless steel cleanser to a cloth or paper towel.
- Clean one small area at a time, rubbing with the grain of the stainless steel if applicable.
- When done, dry the surface using a soft, dry cloth.
- Repeat steps 2 through 4 as many times as necessary

CAUTION

- Do not use a steel-wool pad or abrasive cleanser on stainless steel surfaces. It will scratch the surface.
- Do not spray any type of cleanser into the manifold holes. The ignition system is located in those holes and must be kept free of moisture.

Racks

To keep the racks clean, remove them from the cavity, and soak them in lukewarm soapy water. Then, scour soil off of the racks using a plastic scouring pad. If the racks do not slide in and out smoothly after you have cleaned them, rub the side rail guides with wax paper or a cloth containing a few drops of cooking oil. This will help the racks glide more easily on their tracks.

NOTE

- Do not put the racks in a dishwasher.
- If a rack does not slide in and out smoothly, apply a few drops of cooking oil to the oven rack guides.
- If a rack becomes too difficult to slide in or out, lubricate the rack with graphite lubricant.
- To purchase the graphite lubricant, contact us at 1-800-SAMSUNG (726-7864).
- For online shopping, visit <http://www.samsungparts.com/Default.aspx> and search for part DG81-01629A.

CAUTION

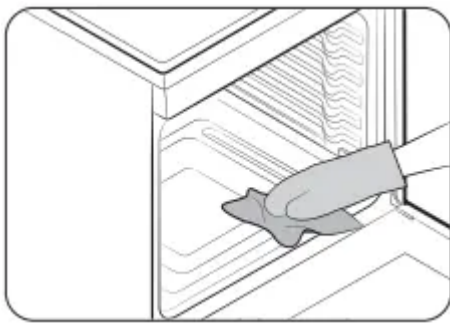
- Do not leave the racks in the oven during the self-cleaning cycle. The extreme heat generated in this cycle can permanently peel off the rack coating and make it difficult to slide the racks on the guide rails.
- Do not spray cooking oil or lubricant directly onto the racks.

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

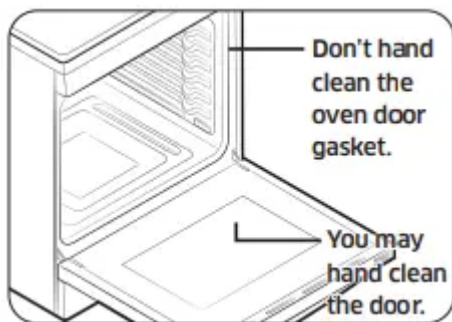
Oven



Wear the glove during cleaning.

Door

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



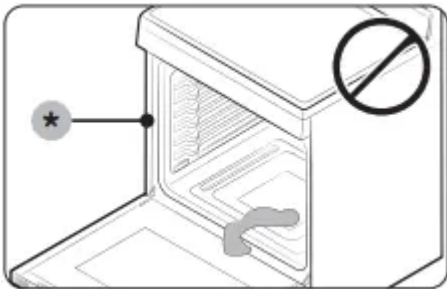
- Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. DO NOT immerse the door in water. DO NOT spray or allow water or the glass cleaner to enter the door vents. DO NOT use oven cleaners, cleaning 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.

Door inner side

- Inner surface: Clean the inner side of the door manually using a soapy plastic scouring pad, and then wipe with a dry cloth. Take care not to get the gasket wet or allow moisture into the door.
- Inner glass: The inner glass is cleaned automatically during the self-cleaning cycle.

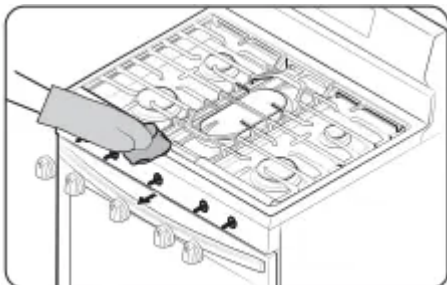
Door outer side

- Outer surface: Follow the cleaning instructions for the stainless steel surface in the previous section.
- Outer glass: Clean the outer glass using a glass cleanser or soapy water. Rinse and dry thoroughly. Take care not to get the gasket wet or allow moisture into the door.



CAUTION Do not let moisture enter the door or contact the door gasket. Moisture may reduce the gasket's performance.

Burner controls



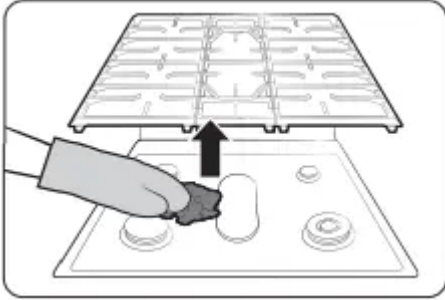
Make sure all surface burner knobs are in the OFF position.

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

CAUTION

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

Cooktop surface



The porcelain-enameled cooktop surface needs to be kept clean. We recommend that you remove food spills immediately after they take place.

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

CAUTION

- Do not use a steel-wool pad or abrasive cleaner, which can scratch or damage the enamel surface.
- Do not remove the cooktop surface to clean it. The gas lines leading to the burner manifolds can be damaged, resulting in a fire or system failure.
- Do not pour water into the cooktop well while cleaning the cooktop. This could leak down into the range gas and electrical systems creating a risk of electrical shock or high levels of carbon monoxide due to corrosion of the gas valves or ports.
- Keep oven vent ducts unobstructed. Clean vents frequently to avoid grease buildup.

Troubleshooting

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

Checkpoints

Gas safety

Problem	Possible cause	Action
You smell gas.	The surface burner knob is not in the OFF position and the burner is not lit.	Turn the burner knob to OFF.
	There is a gas leak.	Clear the room, building, or area of all occupants. Immediately call your gas supplier from a neighbor's phone. Do not call from your phone. It is electrical and could cause a spark that could ignite the gas. Follow the gas supplier's instructions. If you cannot reach your gas supplier, call the fire department.

Surface burner



Problem	Cause	Action
All burners do not light.	The power cord is not plugged into the electrical outlet.	Make sure the electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker.
	The gas supply is not properly connected or turned on.	See the Installation Instructions that came with your range.
Surface burners do not light.	The control knob is not set properly.	Push in the control knob and turn it to the Lite position.
	The burner caps are not in place. The burner base is misaligned.	Clean the electrodes. Put the burner cap on the burner head. Align the burner base.
Surface burner clicks during operation.	The control knob has been left in the Lite position.	After the burner lights, turn the control knob to a desired setting. If the burner still clicks, contact a service technician.
The burners do not burn evenly	Surface burner components and caps are not assembled correctly and level.	See page 39.
	The surface burners are dirty.	Clean the surface burner components. (See page 38.)
Very large or yellow surface burner flames.	The wrong burner orifice is installed.	Check the burner orifice size. Contact your installer if you have the wrong orifice (LP gas instead of natural gas or natural gas instead of LP gas).

Surface burners light but oven burners do not light.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Gas Pressure Regulator shut off switch is in the off position.	Call a qualified service technician.

Oven

Problem	Cause	Action
The oven control beeps and displays an information code.	There may be an issue with your oven. See the "Information codes" chart on page 50.	There may be an issue with your oven. See the "Information codes" chart on page 50.
The oven will not turn on.	The oven is not completely plugged into the electrical outlet.	Make sure the electrical plug is fully inserted into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker.
The oven temperature is too hot or cold.	The oven temperature needs to be adjusted and recalibrated.	See page 32.
The oven burner will not shut off.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Sabbath function has been activated.	SAb and the time of day will show in the display. All other controls and signals will be deactivated. To turn off the oven only, press OFF/CLEAR. To cancel the Sabbath function and reactivate the controls and signals, press and hold Bake and Number 1 simultaneously for 3 seconds.
The oven light (lamp) will not turn on.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open, and then press for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Sabbath function has been activated.	SAb and the time of day will show in the display. All other controls and signals will be deactivated. To cancel the Sabbath function and reactivate the light switch and other controls, press and hold Bake and Number 1 simultaneously for 3 seconds.

	A loose or burned-out bulb.	See page 43.
	The switch operating the oven light needs to be replaced.	Call for a qualified service technician.
The oven smokes excessively during broiling.	Meat or food was not properly prepared before broiling.	Cut away excess fat and/or fatty edges that may curl.
	Improperly positioned top oven rack.	See the broiling guide on page 24.
	The controls are not being set properly.	See page 24.
	Greasy buildup on oven surfaces.	Regular cleaning is necessary when broiling frequently
Cooking is finished, but the cooling fan is still running.	The fan automatically runs for a certain amount of time to ventilate the inside of the oven.	This is not a product malfunction. The fan is designed to run automatically for a period of time to cool down the oven.
The oven will not self-clean.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open, and then press for 3 seconds. The oven will beep and the Lock icon will turn off.
	The oven is too hot.	Let the oven cool down, and then reset the controls. The self-clean cycle will not lock the oven door if the oven temperature is too hot. The door must lock before the selfclean cycle can start.
	The self-cleaning oven controls are not properly set.	Reset the self-cleaning oven controls. (See page 41.)
	A surface burner is on.	Turn off the surface burner. Self-clean will not operate if a surface burner is on.
A crackling or popping sound.	This is normal.	This is the sound of the metal heating and cooling during any cooking or cleaning function.

Excessive smoking during a selfcleaning cycle.	This is the first time the oven has been cleaned.	This is normal. The oven will always smoke more the first time it is cleaned. Wipe up all excessive soil before starting the selfcleaning cycle. If smoke persists, press OFF/CLEAR. Open the windows to clear the smoke from the room. After the oven has cooled and unlocked, wipe up excessive soil, and then reset the oven for self-cleaning.
The oven door will not open after a self-cleaning cycle.	This is normal.	The oven door will stay locked until the oven temperature drops below 400 °F.
The oven is not clean after a selfcleaning cycle.	A fine dust or ash is normal.	This can be wiped clean with a damp cloth. Set the self-cleaning cycle for a longer cleaning time. The cycle was not long enough to burn off the dirt buildup. Extremely dirty ovens require hand-cleaning of excessive spillovers and food buildup before you start a self-cleaning cycle. Multiple self-cleaning cycles may be necessary to completely clean the oven.
There is steam or smoke coming from under the control panel.	This is normal.	The oven vent is located there. More steam is visible when you are using the convection functions or when baking or roasting multiple items at the same time.
A burning or oily odor coming from the vent.	This is normal for a new oven and will disappear within 1/2 hour of the first bake cycle.	To speed the process, set a self-cleaning cycle for a minimum of 3 hours. (See page 41.)
Strong odor.	This is temporary.	The insulation around the inside of the oven emits an odor the first few times the oven is used.
The oven racks are difficult to slide.	This is normal.	Apply a small amount of vegetable oil to a paper towel, and then wipe the edges of the oven racks with the paper towel. Racks become dull and hard to slide if they are left in the oven during a self-clean cycle.



Fan noise.	This is normal.	The convection fan runs until the function is over or the door is opened.
The convection fan is not working.	This is normal.	The fan starts automatically when the oven reaches the preheat temperature.

Others



Problem	Cause	Action
The product is not level.	The appliance has been installed improperly. The leveling leg(s) is (are) damaged or uneven.	Make sure the floor is level, strong, and stable. If the floor sags or slopes, contact a carpenter Check and level the range. (See the Installation Instructions.)
	The kitchen cabinets are not properly aligned and make the range appear to be not level.	Ensure that cabinets are square and provide sufficient room for installation.
The display goes blank.	The electrical outlet Ground Fault Interrupter (GFI or GFCI) has been tripped and needs to be reset. Your digital control has been damaged.	Replace the fuse or reset the circuit breaker.
Food does not bake or roast properly in the oven.	The wrong cooking mode was selected.	See page 22.
	The oven racks have not been positioned properly for the foods being cooked.	See page 21.
	Incorrect cookware or cookware of improper size is being used.	See page 18.
	The oven temperature needs to be adjusted and recalibrated.	See page 32.
	There is aluminum foil on racks and/ or oven bottom.	Remove foil.
	The clock or timers are not set correctly.	See pages 15
Food does not broil properly in the oven.	The oven controls are not set properly	See page 24.
	The oven door was not closed during broiling.	See page 24.

	The rack has not been properly positioned.	See the broiling guide on page 24.
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Information codes

Code symbol	Meaning	Solution
C-20	Oven sensor malfunction.	<ol style="list-style-type: none"> 1. Press OFF/CLEAR, and then restart the oven. 2. If the problem persists, disconnect all power to the oven range for at least 30 seconds and then reconnect the power.
C-21	The oven is overheating.	
C-22	Check the Control PBA NTC Sensor.	
C-30	Check the PBA NTC Sensor.	
C-31	Check the PBA NTC Sensor.	
C-d0	Control pad malfunction.	
C-d1	Door lock malfunction.	
C-F0	PCB signal malfunction	
C-F2	Touch IC and PCB signal malfunction.	
C-24	Oven vent blocked	
<p>** If these solutions do not solve the problem, contact a local Samsung service center or call 1-800-SAMSUNG (1-800-726-7864).</p>		

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.

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