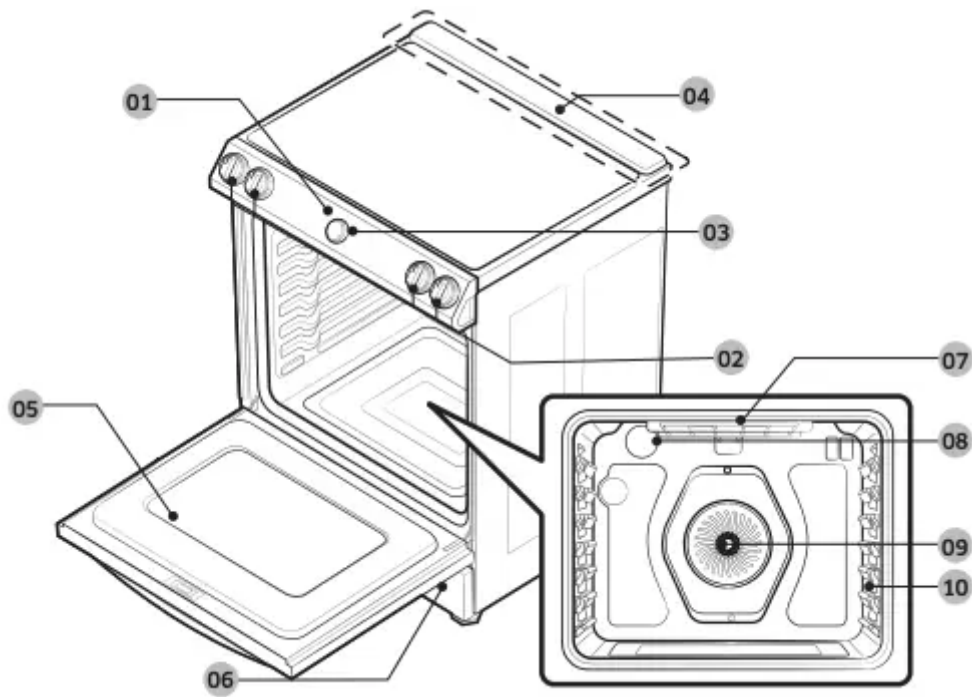


Introducing your new range

Overview



01 Control panel

02 Surface control knobs (See page 23 for more information.)

03 Dial knob (See page 31 for more information.)

04 Vent

05 Oven door

06 Storage drawer

07 Broil oven heater

08 Oven light

09 Convection system

10 Shelf position

What's included with your range



Wire racks (2) *



Air fry tray (1) *



Temperature probe (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 induction cooktop cooking

CAUTION

BEFORE COOKING

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

CAUTION

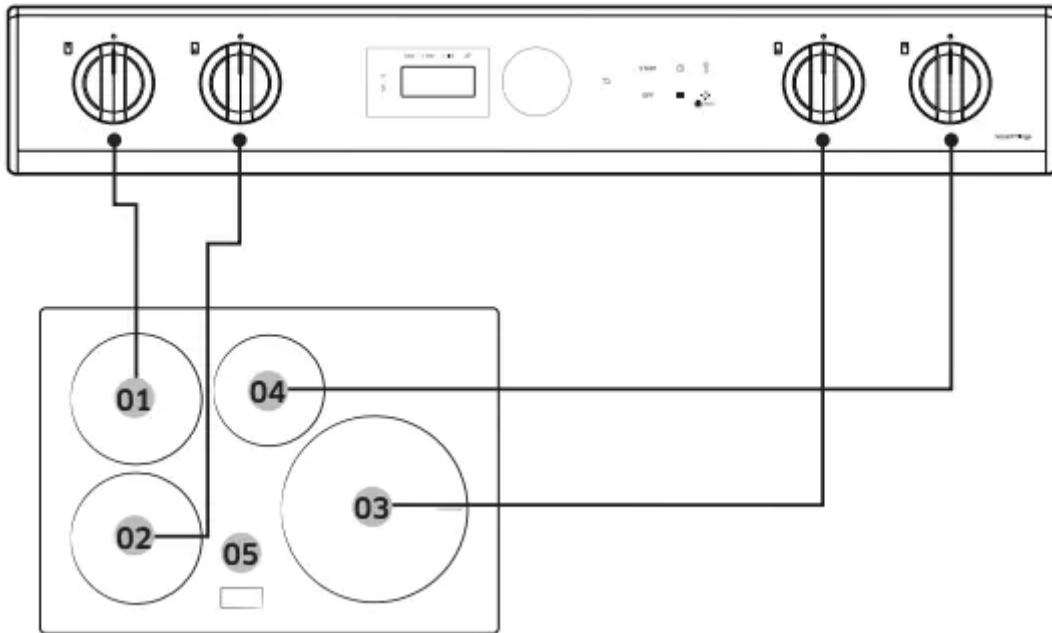
DURING COOKING

- Metallic objects such as knives, forks, spoons, and lids should not be placed on the induction cooktop surface since they can get hot.
- After use, switch off the induction element using its control. Do not rely on the pan detector.
- Use this appliance for normal cooking and frying in the home only. It is not designed for commercial or industrial use.
- Never use the induction cooktop range to heat the room.
- Take care when plugging electrical appliances into a power outlet near the cooktop. Power cords must not come into contact with the cooktop.
- Overheated fat and oil can catch fire quickly. Never leave surface units unattended when preparing foods in fat or oil, for example, when cooking french fries.
- Turn the cooking zones off after use.
- Never place combustible items on the induction cooktop. It may cause a fire.
- Do not use the induction cooktop to heat aluminium foil, products wrapped in aluminium foil, or frozen foods packaged in aluminium cookware.
- There is the risk of burns from the appliance if used carelessly.
- Do not let cables from electrical appliances touch hot cookware or the hot surface of the induction range cooktop.
- Do not use the induction range to dry clothes.
- Never store flammable materials such as aerosols and detergents in the drawer or cupboards under the induction cooktop.
- Users with Pacemakers or Active Heart Implants must keep their upper body at least 1 ft. (30 cm) from the induction cooking zones when they are turned on. If in doubt, you should consult the manufacturer of your device or your doctor.

NOTE When you operate the knob, beep sounds once

Location of the induction cooktop elements and controls

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



01 Left Rear: 7", 1,800 / 2,300 W

02 Left Front: 7", 1,800 / 2,300 W

03 Right Front: 11", 2,400 / 4,200 W

04 Right Rear: 6", 1,200 / 2,000 W

05 Cooktop display

Safety instructions. Residual heat



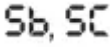
- The Cooktop display has a residual heat indicator for each element. It shows which elements are still hot. You should avoid touching an element when this indicator is displayed.
- Even if the Induction cooktop is switched off, the **h** or **H** indicator will stay lit while an element is still hot. The **H** indicator is hotter than **h**.

NOTE

The knob illumination around the knob turns on when the knob is turned on.

Digital display

- **P** Power Boost : Use this setting to heat up the contents of a pot or pan faster than the maximum power level **"9"** (Hi).
- **--** Displayed if an element knob was set to an On position after the Sabbath or Self-clean mode has ended or been cancelled, and the range was not able to detect a pot or pan on the burner within one minute. To return the display to normal and use the cooktop, set the knob to the Off position.

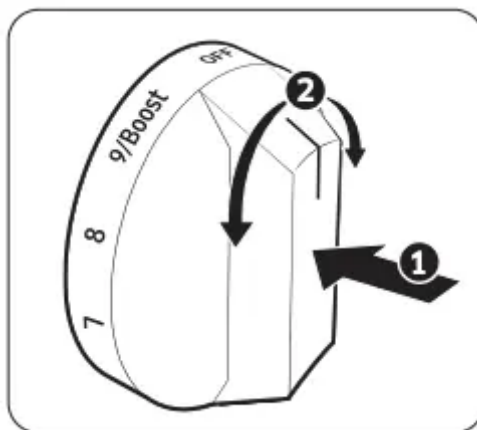
-  Error message. Displayed if the Induction cooktop has overheated because of abnormal operation. Example : Operating with empty cookware.
-  Error message. Displayed if the cookware on an element is unsuitable, too small, or if no cookware has been placed on the cooking zone.
-  Displayed when the Sabbath or Self-clean mode is operating.

How to set the appliance for cooktop cooking

CAUTION

- The cooktop elements may be hot even when off and burns can occur. Do not touch the cooktop elements until they have cooled down sufficiently.
- Never leave cooking food unattended when you set the heating element to 6 or higher. Boilovers cause smoke. Greasy spillovers may catch on fire.
- Be sure you turn the control knob to OFF when you finish cooking.

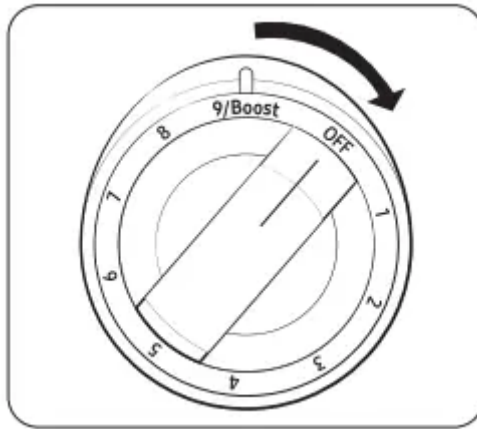
Induction cooktop control knob



- 1. Push the knob in.
- 2. Turn in either direction to the setting you want.
- 3. The digital displays will show "1-8", "9" or "P". • Move the Knob dial until the desired power level setting appears in the digital display: 1 to 9 (Hi), (Boost).

NOTE Should one or more of the cooking zones switch off before the indicated time has elapsed, see the "Troubleshooting" section. (page 60)

Induction power boost control



1. To use the Power boost setting, turn the control knob directly to the "9/Boost" setting.

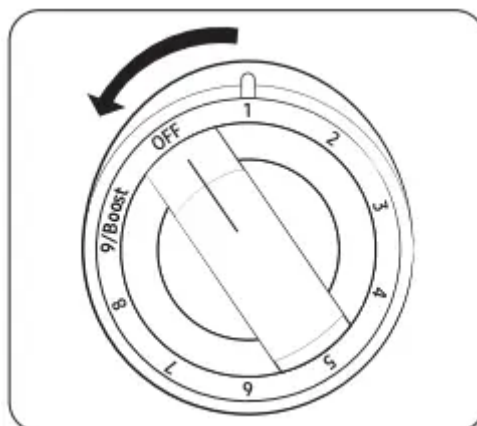
2. The digital display will show "P".

- The power boost function makes additional power available to the induction cooking zone when you need it. **Example:** To bring a large volume of water to a boil.
- The power boost function is activated for a maximum of 10 minutes for each cooking zone. After Power Boost is finished, the cooking zones automatically return to power level "9".

NOTE

- If you turn the control knob to "Hi/Boost" from another power level, the Induction cooking zone will operate at power level "9". (You cannot set Boost "P", if you rotate the knob to the left.)
- In certain circumstances, the Power boost function may be deactivated automatically to protect the internal electronic components of the induction element.

Induction simmer control



1. To use the Simmer setting, turn the control knob to 1.

2. The digital display will show "1".

- Use Simmer to simmer and keep large quantities of foods such as stews and soup warm.



- The simmer setting of the small cooking zone is ideal for delicate foods and melting chocolate.

Virtual Flame™ technology

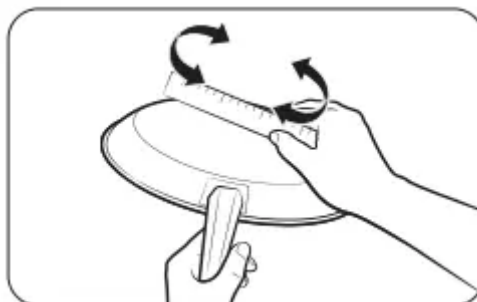


Virtual Flame™ technology creates the appearance of flames when you turn on an induction element.

- If the Virtual Flame™ option is set to On, virtual flames appear when you turn an induction control knob to an On position.
- The virtual flame may look different depending on the appearance, size, or position of the cookware. (For the best results, use cookware that matches the element size. Cookware that is too large can cover the virtual flame. Cookware that is too small can cause the virtual flame to be ill-formed.)
- Impurities on the cookware bottom or the cooktop surface can cause the virtual flame to be ill-formed or incomplete. Clean up the cookware or the cooktop surface before using them.
- To turn off the virtual flames, set the Virtual Flame™ option to Off. If the virtual flame function does not operate, check if the Virtual Flame™ option has been turned off. (See the "System settings" on page 47.)

Before using the cooktop

Use quality cookware in good condition



The cookware used with the cooktop surface should have flat bottoms that make good contact with the entire surface of the Cooking Zone. Check for flatness by rotating a ruler across the bottom of the cookware. Be sure to follow all the recommendations for using cookware

Also remember to

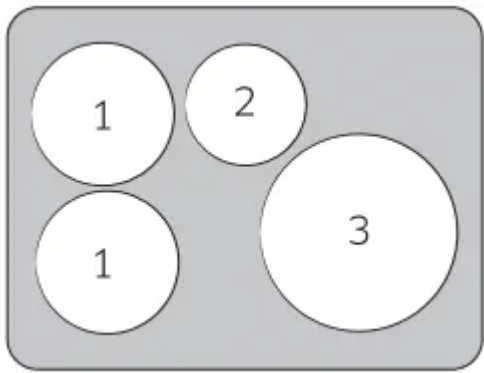
- Use cookware made with the correct material for induction cooking. See "Cookware for induction cooking zones" on page 27.
- Use quality cookware with heavier bottoms for better heat distribution allowing for more even cooking results.
- The pan size should match the amount of food being prepared.
- Do not let pans boil dry. This may cause permanent damage in the form of breakage, fusion, or marring that can affect the ceramic cooktop. (This type of damage is not covered by your warranty.)
- Do not use dirty pans with grease buildup. Always use pans that are easy to clean after cooking.

CAUTION

- The Cooking Zones may appear to be cool while turned ON and after they have been turned OFF. The glass surface may be HOT from residual heat transferred from the cookware and burns may occur.
- DO NOT TOUCH HOT COOKWARE or PANS directly with your hands. Always use oven mitts or pot holders to protect your hands from burns.
- DO NOT SLIDE cookware across the cooktop surface. Doing so may permanently damage the appearance of the ceramic cooktop.


Pot and pan sizes

Induction cooking zones adapt automatically to the size of the bottom of the cookware up to a certain limit. However the magnetic part of the bottom of the cookware must have a minimum diameter depending upon the size of the cooking zone.

	<table border="1"> <thead> <tr> <th>Cooking zones</th> <th>Minimum diameter of the bottom of the cookware</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>5.2 inches (130 mm)</td> </tr> <tr> <td>2</td> <td>4.5 inches (110 mm)</td> </tr> <tr> <td>3</td> <td>7.25 inches (180 mm)</td> </tr> </tbody> </table>	Cooking zones	Minimum diameter of the bottom of the cookware	1	5.2 inches (130 mm)	2	4.5 inches (110 mm)	3	7.25 inches (180 mm)
Cooking zones	Minimum diameter of the bottom of the cookware								
1	5.2 inches (130 mm)								
2	4.5 inches (110 mm)								
3	7.25 inches (180 mm)								

Induction cookware test

You can test whether cookware is most efficient for induction cooktop.

	<p>1. Press and hold(3secs) the OFF and  at the same time.</p>
	<p>2. If you enter test mode, your cooktop display will appear like the image on the left.</p>
	<p>3. Put your cookware on an induction cooking zone, and turn each knob one by one that you want to test to Boost or 1 - 9.</p> <p>Example: If the cookware you want to test is on the Right Front cooking zone, turn the Right Front knob.</p>
	<p>4. After analyzing, the result will be shown on the cooktop display.</p>
	<ul style="list-style-type: none"> • 00 : That cookware can not be used • 01 : That cookware is usable but less efficient • 02 : That cookware is most efficient
	<p>5. After few seconds, you can try again 2 - 4.</p>
	<p>6. To finish this test, Turn all knob to OFF.</p>

Operating noises

You may hear the following operational noises:

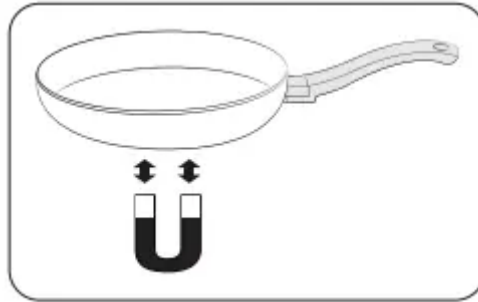
- Cracking noises : You may hear a cracking noise when you are using cookware made of two or more materials.
- Whistling : A whistling noise occurs when both back burners are in use. This is caused by vibrations. Whistling can vary depending on the weight or material of the cookware or the type of food you are cooking. (Noise can be reduced by using thicker cookware.)
- Humming : You may hear a low humming when you set an element to a high power setting. This sound is generated by energy transmission, and it will disappear when cooktop is turned off.
- Clicking : Electric switches are operating.
- Hissing, Buzzing : You may hear a fan noise during cooktop/oven operation. You may continue to hear it even after the cooktop/oven is turned off. This is normal. The fan runs

to cool down the temperature inside. It will automatically shut off itself after a short period of time.

These noises are normal and do not indicate any defects.

Using suitable induction cookware

Suitability test

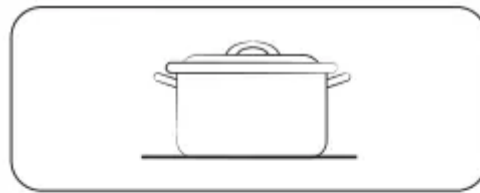


Cookware is suitable for induction cooking if a magnet sticks to the bottom of the cookware and the cookware is labelled as suitable by the cookware manufacturer.

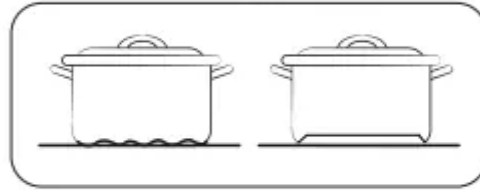
Better pans produce better results

- You can recognize good pots and pans by their bases. The base should be as thick and flat as possible.
- When buying new pots or pans, pay particular attention to the diameter of the base. Manufacturers often give only the diameter of the upper rim.
- Do not use pans which have damaged bases with rough edges. You can scratch the ceramic cooktop permanently if you slide a pot or pan with a damaged base across the surface.
- When cold, pan bases are normally bowed slightly inwards (concave). They should never be bowed outwards (convex).
- If you want to use a special type of pot or pan, for example, a pressure cooker, a simmering pan, or a wok, please follow the manufacturer's instructions.

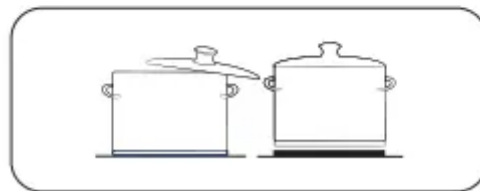
Energy saving tips



Right!



Wrong!




Wrong!

You can save valuable energy by observing the following points:

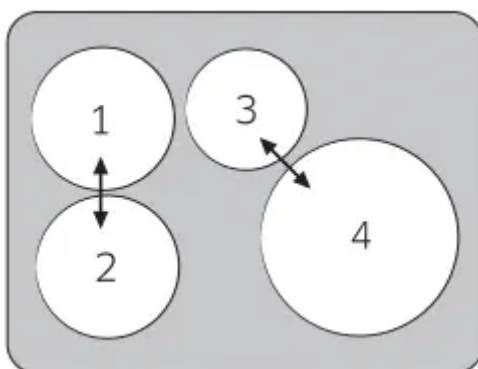
- Always position pots and pans before switching on the cooking zone.
- Dirty cooking zones and pan bases increase power consumption.
- When possible, position lids firmly on pots and pans so that the lids cover them completely.
- Switch the cooking zones off before the end of the cooking time and use the residual heat to keep food warm.

Temperature detection

If for any reason the temperatures on any of the cooking zones exceeds the safety level, then the cooking zone will automatically reduce the heat to a lower power level. When you have finished using the cooktop, the cooling fan will continue to run until the cooktop's electronics have cooled down. The cooling fan switches itself on and off depending upon the temperature of the electronics.

NOTE If the induction cooktop overheats because of abnormal operation , will be displayed and the induction cooktop will turn off.

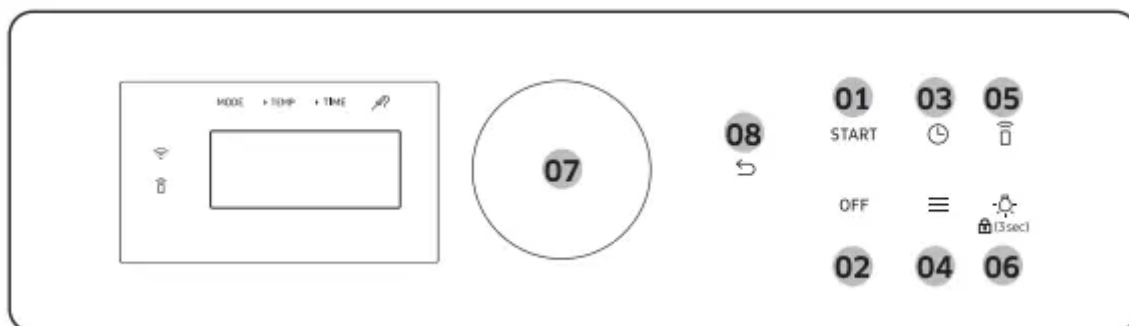
Power management



The cooking zones, which consist of paired cooking elements, are restricted to drawing a certain maximum amount of power. If you cause a cooking zone to exceed its maximum allowed power by switching on the Power Boost function, the Power Management function automatically reduces the power setting of the two elements in the cooking zone and reduces the power draw.

Operating the oven

The oven control panel



01 START: Press to start oven operation.

02 OFF: Delete all information entered, return to the first step. Stop the oven operation.

03 Time Option: Go to set time options. (Cook time, Delay start)

04 Options: Go to set options.

05 Smart Control: Set Smart Control function On/Off.

06 Light: Tap to turn oven light On/Off.

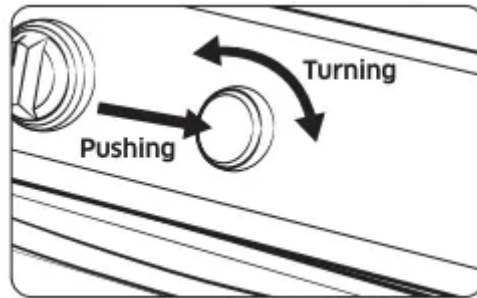
07 Dial Knob: Turn Clockwise - Move focus to next / increase value.

Turn Counterclockwise - Move focus to previous / decrease value.

Push - Select the current value.

08 Back: Go to upper depth, previous page, etc.

How to use dial knob



The dial knob can be used in the following ways:

1. Turning

- Turning the dial knob clockwise or counterclockwise will show next or previous mode when selecting the cooking mode.
- Turning the dial knob clockwise or counterclockwise will increase or decrease the value when selecting the cooking temperature or time.

2. Pushing

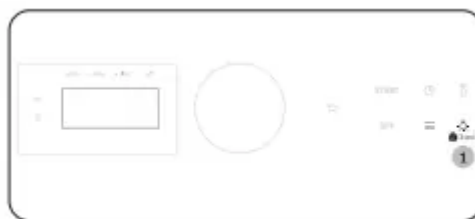
By pushing the dial knob, current value will be entered.


NOTE Dial knob cannot be disassembled. Do not pull it forcibly.

Lock

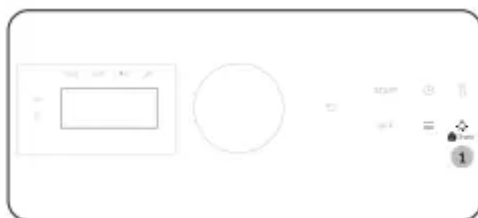
This feature lets you lock Oven controls, Cooktop, and Oven door so they cannot be activated accidentally.


How to activate the Lock feature



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

How to unlock the oven and cooktop



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

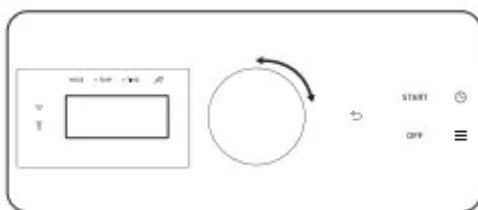
Display mode

Sleep mode

The control panel enters Sleep mode if the oven is not used for a while. In Sleep mode, the control panel is inactive, displaying only the time, until it is reactivated by the user.


NOTE You can adjust the control panel timeout. (See more information on page 46.)

Wake-Up



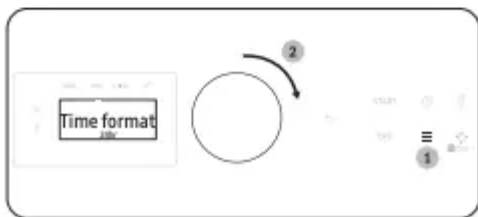
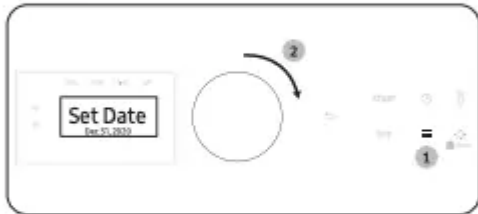
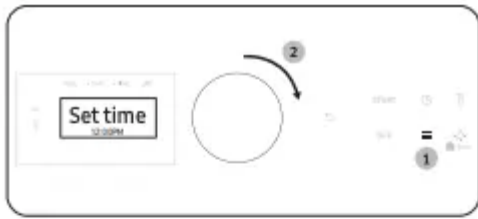
To activate the control panel, turn or push the Dial Knob. User preferences are available in this mode including the timer, oven light, and/or control lock.

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.

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 set the clock time

1. Tap .
2. Select Set time using the dial knob.
3. Enter the current time using the dial knob.
4. Push the dial knob to confirm the settings.

To set the Date


1. Tap .
2. Select Set Date using the dial knob.
3. Enter the current Date using the dial knob.
4. Push the dial knob to confirm the settings.

To change the time format (12hr/24hr)

1. Tap .
2. Select Time format using the dial knob.
3. Turn the dial knob to select 12hr or 24hr.
4. Push the dial knob to save the changes.

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 feature is enabled.

Oven cooking

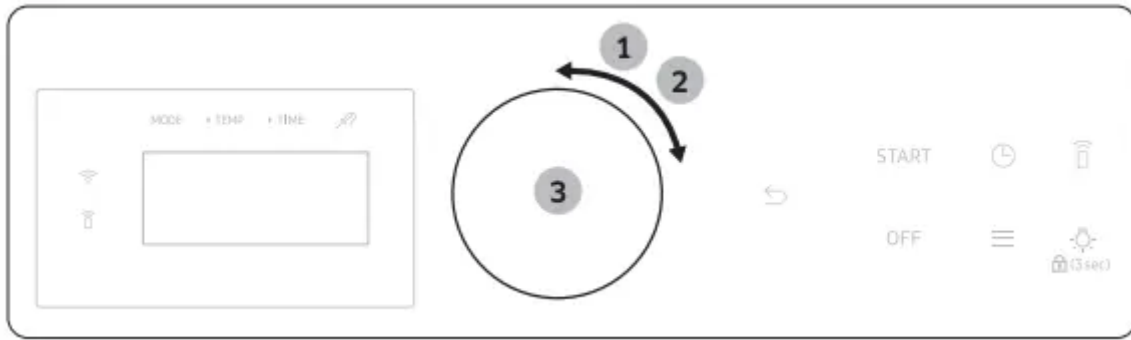
	<p>STEP 1 Put all ingredients in a heat-safe container.</p>
	<p>STEP 2 Select a cooking mode, and then start preheating.</p>
	<p>STEP 3 Place the container on a rack.</p>
	<p>STEP 4 Close the door and start cooking.</p>

NOTE The cooling fan automatically runs for a certain amount of time after cooking is complete.

Cooking mode



- Make sure to close the door before you start cooking.
- If you leave the door open for about 2 minutes while the oven is in convection baking/roasting, baking, or broiling modes, the oven burner shuts off. To restart the burner, close the door.



1. Use the Dial Knob to select a mode: (Bake, Convection Bake, Convection Roast, Air Fry, Broil, etc.).
2. If necessary, use the dial knob to change the default temperature. You can set the oven to any temperature.
3. Push the dial knob, if necessary, you can set the Cook Time and Delay Start when the "Start" Message displays. Tap START or push the dial knob.
 - The oven preheats until it reaches the temperature you set.
 - It beeps several times 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, turn off the oven and then take out the food.

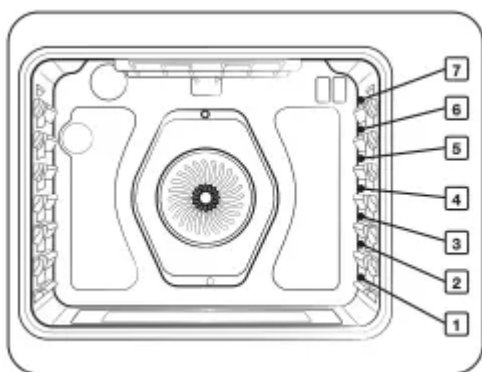
Mode	Temperature range (°F)	Default temperature (°F)	Temp. Probe	Set Cook Time	Delay Start
Bake	175-550	350	O	O	O
Broil	Hi-Lo	Hi	X	X	X
Convection Bake	175-550	325	O	O	O
Convection Roast	175-550	325	O	O	O
Air Fry	350-500	425	X	O	O
Dehydrate	100-225	150	X	O	O
Keep Warm	-	175	X	X	X
Bread Proof	-	95	X	X	X

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

NOTE If the 12hr energy saving feature is disabled, those modes will operate until canceled. (12hr energy saving's default setting : on) See page 46 for more information.

Using the oven racks

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.



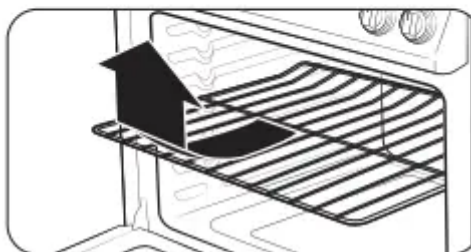
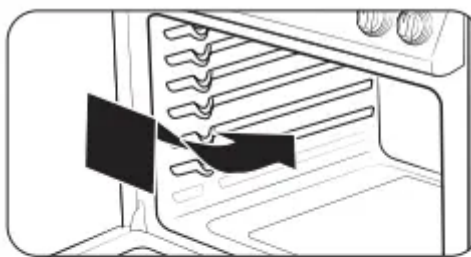
Type of food	Rack position
Broiling hamburgers	7
Broiling meats or small cuts of poultry, fish	4-6
Bundt cakes, Pound cakes, Frozen pies, Casseroles	3 or 4
Angel food cakes, Small roasts, Fresh and Frozen pizza	2
Turkey, Large roasts, Hams	1

This table is for reference only.

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.

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.

Recipe guide



CAUTION Always use this cooking mode with the oven door closed. Use care when opening the door. Let hot air or steam escape before you remove food from or put food into the oven.

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, the size, and shape of the baking pan used. Dark or nonstick coatings may cook faster with more browning.

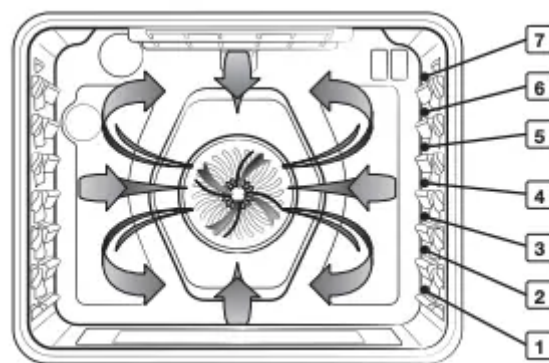
NOTE

- 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.

Convection cooking

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



CAUTION

- 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

- When using convection cooking, always preheat the oven for the best results.
- If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.
- When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.
- For performance reasons, the convection fan may be turned on or off during the operation.

Convection baking	<ul style="list-style-type: none"> • Ideal for foods being cooked using multiple racks. • Good for large quantities of food. • Provides the best performance for cookies, biscuits, brownies, cupcakes, cream puffs, sweet rolls, angel food cake, and bread.
Convection baking	<ul style="list-style-type: none"> • Cookies bake best when cooked on flat cookie sheets. • When convection baking using a single rack, place the rack in rack position 3 or 4. (In Twin mode, position A or 1.) • When convection baking using two racks, place the racks in positions 3 and 5 (Cakes, Cookies). • The oven automatically adjusts the temperature for convection baking.
Convection roasting	<ul style="list-style-type: none"> • Good for larger, tender cuts of meat, uncovered. • For best performance, place a broiler pan and grid under the meat or poultry. The pan catches grease spills and the grid prevents grease spatters. • Heated air circulates over, under, and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie.

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 4 minutes before broiling is recommended.

NOTE

- This oven is designed for closed door broiling. While broiling, keep the door closed. Only open the door to put food in, turn food over, or take food out.
- Use the Broil Rack for the best results.
- Use the Broil LO for poultry or thick cuts of meat to prevent overbroiling.
- Use caution when you open the oven door to turn over the food. The air escaping from the oven will be very hot.
- If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.
- When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.

Broiling guide

NOTE

- This is for reference only.
- Preheating for 4 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.

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

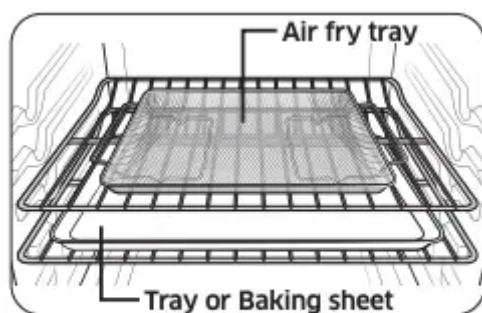
CAUTION Make sure to close the door after turning over the food.

Air fry

This feature uses hot air for crispier and healthier frozen or fresh foods 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 using the dial knob.
3. Use the dial knob to change the default temperature. Enter the suggested temperature for your food as recommended cooking guide. The default temperature is 425 °F.
4. Push the dial knob and set the Cook Time or Delay Start, if necessary.
5. Tap START or push the dial knob.
6. When cooking is complete, tap OFF 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.
- Before using a baking sheet, check the maximum allowable temperature of baking sheet.
- Air fry is designed for a single oven rack. Place food on rack position 3 for best results.
- For cooking fresh or homemade foods, spread the oil over a larger area more evenly, crisping up the food more effectively

Air fry cooking 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	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
Homemade Potato Wedges	40-45 oz	425 °F-450 °F	25-30 min
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
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



Item	Amount	Temperature	Time
Poultry			
Fresh Drumsticks	40-45 oz	425 °F-450 °F	30-35 min
Fresh Chicken Wings	30-35 oz	425 °F-450 °F	27-32 min
Chicken Breasts, Breaded	25-30 oz	450 °F	25-30 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	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

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 helps the fruit retain sweetness.

NOTE

- There is no preheating before dehydrating.
- Place the rack in rack position 3 or 4.

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.

NOTE

- There is no preheating before bread proof.
- Place the rack in rack position 3.

Keep Warm

Keeps cooked food warm at a low temperature up to 3 hours.

NOTE

- Place the rack in rack position 3 or 4.
- If turn off the 12hr energy saving feature, this modes will operate until canceled. (12hr energy saving's default setting : on) See page 46 for more information.

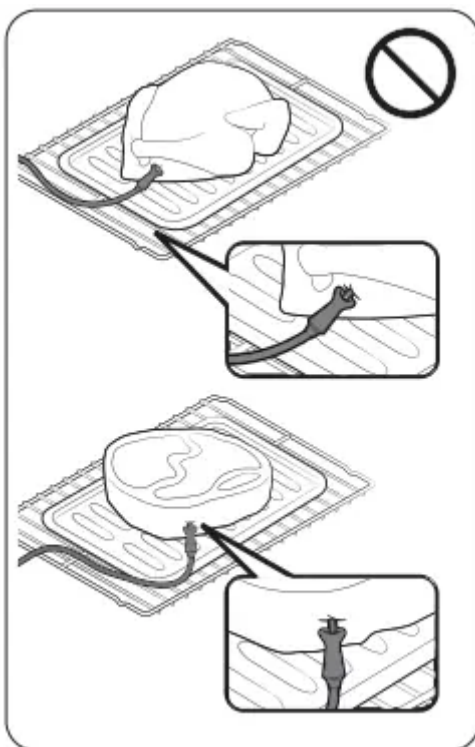
CAUTION

You should not use this feature to reheat cold food.

Temperature probe

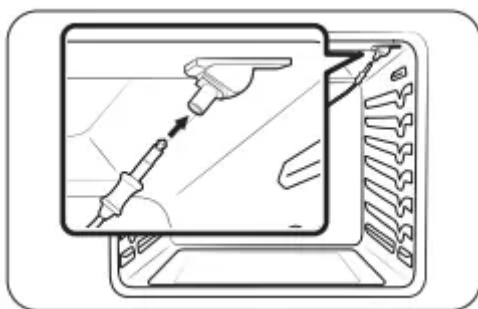
The temperature probe lets you cook roasts and poultry to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not.

You can use the temperature probe with the oven set to Bake, Convection Bake, or Convection Roast. When you use the temperature probe, the internal temperature is shown on the display when it reaches 100 °F.

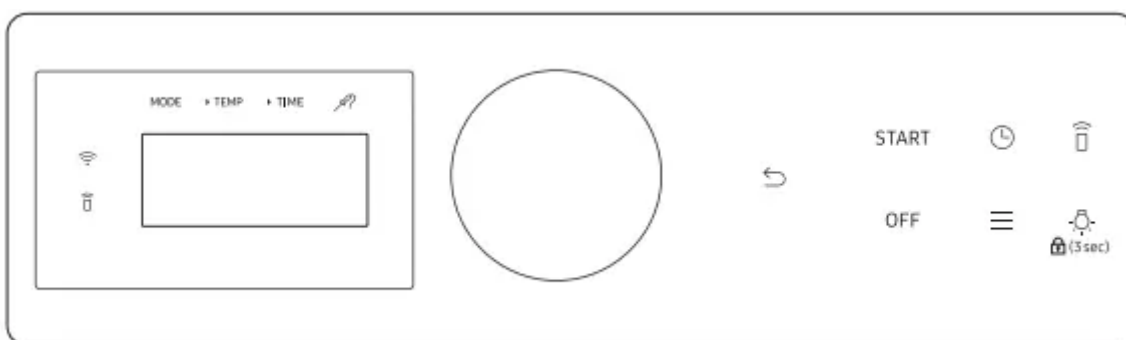


1. Push the temperature probe into the meat so that the tip of the probe reaches the center of the meat.

- When you insert the temperature probe, make sure it does not contact bone, fat, or gristle.
- For bone-in meats, insert the probe into the center of the lowest and thickest portion of the piece.
- For whole poultry (turkey, large chickens, etc.), insert the probe into the thickest part of the inner thigh, parallel to the leg.
- If you remove the temperature probe while cooking is in process, the oven shuts off in 60 seconds.
- The temperature probe may not function properly if inserted into frozen food. (The temperature probe icon doesn't appear.)



2. Insert the temperature probe plug into the socket on the top side wall of the oven.
3. Select the cooking operation (Convection Bake, Convection Roast, or Bake) and the temperature.
4. Set the internal temperature between 100 °F to 200 °F using the dial knob.



5. Set an option (Delay Start) if necessary.
6. Tap START. When the food reaches the set internal temperature, the oven automatically shuts off, and then beeps.

NOTE Temperature probe operation will shut off either :

- When cooking time is over.
- When the temperature reaches the temperature you set.

Temperature table

Type of Food		Internal temperature (°F)
Beef / Lamb	Rare	140-150
	Medium	160-170
	Well done	170-180
Pork		170-180
Poultry		165-185

CAUTION

- To protect the temperature probe, be careful not to insert the probe so that it comes out of the meat. Make sure that the probe is inserted around the center of the meat.

- Do not store the probe in the oven.
- Do not leave the probe inside the oven during the Self-Cleaning or Broiling cycle. This will cause permanent damage to the probe.
- To avoid damage to the probe, defrost food in advance.
- Do not use tongs when inserting or removing the probe. Tongs can damage the probe.
- Use the temperature probe only for the applicable cooking operations.

NOTE

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.


Cooking options

CAUTION Food that can easily spoil, such as milk, eggs, fish, poultry, and meat, should be chilled in a refrigerator before they are placed in the oven. Even when chilled, they should not stand for more than 1 hour before cooking begins and should be removed promptly when cooking is completed.

Cook Time

Timed cooking sets the oven to cook foods at a set temperature for a set length of time. The oven automatically turns off when it finishes. Mode: Bake / Convection Bake / Convection Roast / Air Fry / Dehydrate

1. Start a desired cooking mode, such as Bake.
2. If necessary, change the temperature using the dial knob.
3. When "Start" displays, select Set Cook Time using the dial knob.
4. Set the cooking time between 1 minute and 9 hours and 59 minutes (9:59) using the dial knob.
5. Use the dial knob to select one of the following options you want to run at the end of cooking.
 - Oven Off: The oven turns off at the end of cooking. (Default setting)
 - Keep temp: Keep running the oven at the current cooking temperature at the end of cooking.
 - Keep warm: Activate Keep warm function at the end of cooking.
6. Tap "Start". The oven will automatically turn on and start preheating. The temperature will increase until it reaches the temperature you set. The oven starts cooking for the amount of time you set.
7. When preheating is complete, put the container with the food on a rack, and then close the door.
8. When the cooking time has elapsed, the oven will automatically shut off and then beep.


NOTE To change the programmed cooking time, press the  or use the dial knob.

Delay Start


The Delay Start function lets you use the kitchen timer to automatically start and stop another cooking program. You can set Delay Start so that it delays the automatic start of a cooking operation you select by up to 12 hours. **Mode:** Bake / Convection Bake / Convection Roast / Air Fry / Dehydrate / Self-clean

1. Place the container with the food on a rack, and then close the door.
2. Start a desired cooking mode, such as Bake.
3. If necessary, change the temperature using the dial knob.
4. When "Start" displays, select Set Delay Start using the dial knob.
5. Set the starting time using the dial knob.
6. When "Delay Start" displays, press START or push the dial knob to start.
7. The oven starts cooking at the set time.

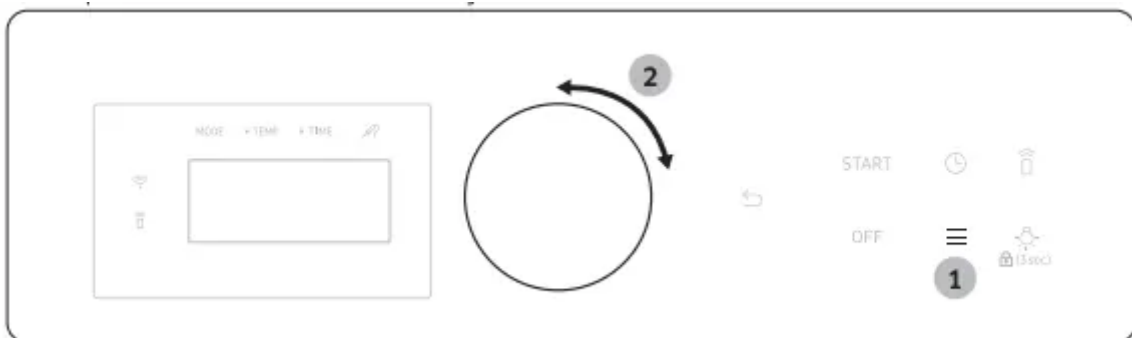
NOTE



To change the starting time, press the , or use the dial knob.




More functions

Tap the  button on the control panel, and then turn the dial knob to change various settings for your oven. Please refer to the following table for detailed descriptions.

The Options menu is available only when the oven is off




Setting	Description
Timer	Set the timer.
Cleaning	Burn off leftover grease and residue completely or reduce them.  NOTE See page 51.
Favorites	Save the cooking mode and value frequently used.
My Mode List	Edit cooking mode list.
Auto Conversion	Automatically lower the temperature by 25 °F (15 °C) when using Convection Bake.
Screen Timeout	Adjust the display timeout.
Set time	Set the clock to display the current time.  NOTE See page 33.

Setting	Description
Set Date	Set the clock to display the current date.  NOTE See page 33.
Time format	Set the clock to display the time in the 12-hour or 24-hour format.  NOTE See page 33.
12hr energy saving	Automatically turns off the oven 12 hours after baking starts or 3 hours after broiling starts.
Sound	Turn the oven's sound (beeps) on or off.
Sabbath	Setting Sabbath mode. ON/Off.  NOTE See page 43.

Timer

The 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. Tap . To select Timer using the dial knob.
2. Enter a desired time using the dial knob.

3. When done, push the dial knob.
4. To cancel the Timer settings, push or turn the dial knob. To select cancel using the dial knob.
5. When the set time elapses, the oven beeps and displays the "Time's up." message. Count up timer starts after finishing Timer. Push the dial knob, count up timer will be disappeared.

Favorites

You can add up to 10 frequently used cook settings to the Favorites list to easily apply them in the future.


Adding the new cook settings to the Favorites

1. Tap , and select Favorites using the dial knob.
2. Set the cook setting (Mode, Temperature, Cook Time, Probe Temp).
3. If necessary, select option (Cook Time and Probe Temp).


NOTE

Alternatively, you can simply tap Add to Favorites that appears when the oven completes cooking.

Editing the favorite cook settings

1. Tap , and select Favorites using the dial knob.
2. Select Edit.
3. Change the cook settings. Items appear on the list may change upon what you select. (Cook mode, temperature, Cook Time, etc.)

Deleting the favorite cook settings


1. Tap , and select Favorites using the dial knob.
2. Select Delete.
3. Select the favorite cook setting you want to delete.

Using the favorite cook settings

1. To select Favorites Mode using the dial knob.
2. Select the favorite cook setting you want to start.
3. Tap START.

My Mode List


You can edit the mode lists.

1. Tap , and select My Mode List using the dial knob.

2. Turn the dial knob to select or unselect modes.
3. Select Save to save the changes.


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 tap START, the oven displays the converted temperature of 325 °F.

1. Tap , and select Auto Conversion using the dial knob.
2. Turn the dial knob to select On/Off. (Default setting is "Off".)
3. Push the dial knob to save the changes.

Screen Timeout

You can set the length of time before the screen saver turns on.


1. Tap , and select Screen Timeout using the dial knob.
2. Turn the dial knob to select setting time.
3. Push the dial knob to save the changes.

NOTE

Energy consumption may increase depending on your setting. When the timeout setting is set to "Always on", the brightness of the LCD automatically changes to level 2 if there is no action for 3 minutes.


12hr energy saving

This will automatically turn off the oven 12 hours after baking starts or 3 hours after broiling starts.

1. Tap , and select 12hr energy saving using the dial knob.
2. Turn the dial knob to select On/Off.
3. Push the dial knob to save the changes.

Sound

Turn sound (beeps) On/Off.

1. Tap , and select Sound using the dial knob.
2. Turn the dial knob to select On/Off.
3. Push the dial knob to save the changes.

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

Before a self-cleaning cycle

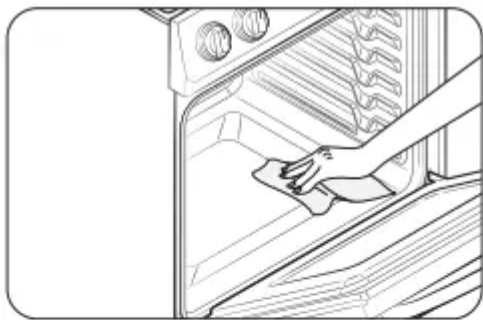


Fig. 1

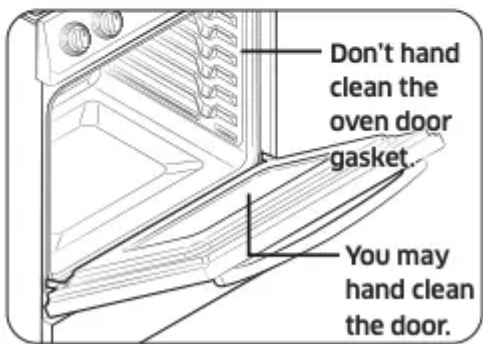



Fig. 2

- 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)
- 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. Make sure the oven door is closed completely and unlocked. Turn off all oven and cooktop functions.
2. Tap , and select Cleaning > Self Clean using the dial knob. Then, select the cleaning time. (2 hour / 3 hour / 5 hour)
3. Tap START/SET. The oven door is locked automatically and the oven begins to heat up.

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/cool temperature.

4. 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. Repeat steps 1 and 2 on 'How to run a self-cleaning cycle'.
2. Select Set Delay Start.
3. Set the time you want the oven to start self-cleaning using the dial knob.
4. Tap START/SET. The oven will start self-cleaning at your specified 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.
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 1 $\frac{3}{4}$ cups of water onto the bottom of the empty oven and then close the oven door. Use normal water only, not distilled water.

3. Tap , and select Cleaning > Steam Clean using the dial knob.

4. Tap START/SET. The oven door is locked automatically and the oven begins to heat up. When the operation is complete, a beep will sound.

5. Press OFF.

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

NOTE

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

NOTE

If you press Steam Clean when the oven temperature is above 100°F, Hot will appear in the display. Because this function produces the best results when started while the oven is cool, we recommend that you wait until the oven has cooled down and Hot disappears from the display.

After a steam-cleaning cycle

- Take care when opening the door 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

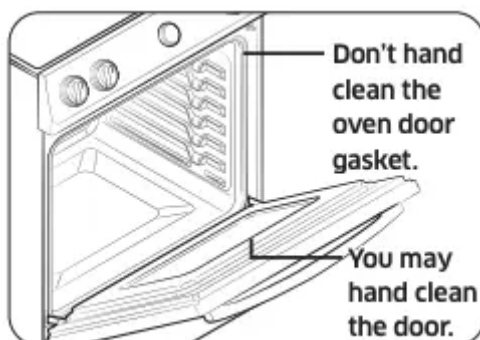
Care and cleaning of the oven

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.

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.

Normal daily use cleaning

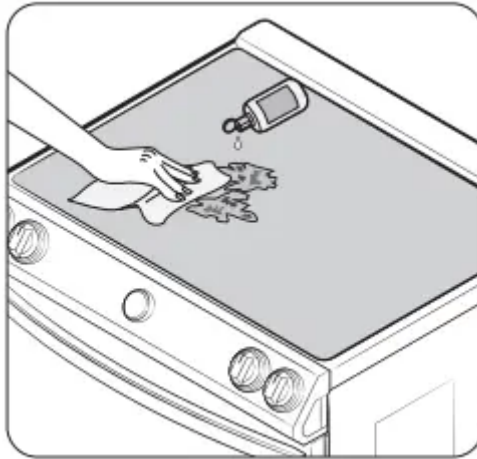
Use only a ceramic cooktop cleaner. Other creams may not be as effective. By following these steps, you can maintain and protect the surface of your glass cooktop.

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.

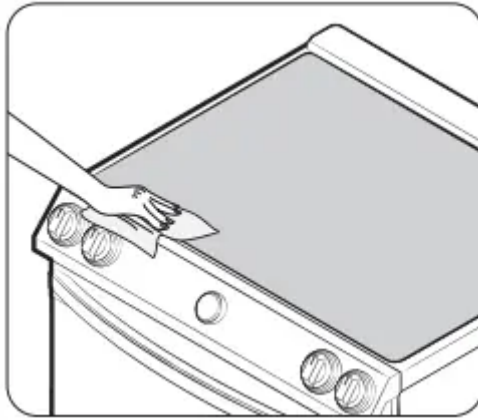
Removing metal marks and scratches

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

- 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.
- 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

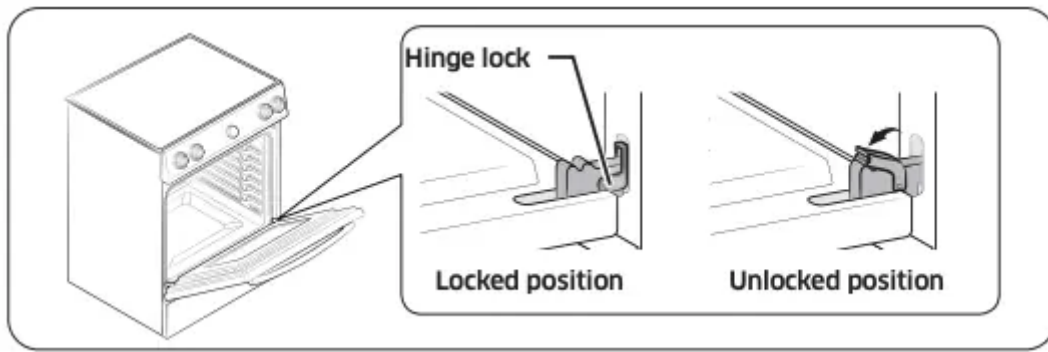
If pitting or indentations in the glass surface have already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary

Removing and reinstalling the oven door

How to remove the door

CAUTION

- The door is very heavy. Be careful when removing and lifting the door. Do not lift the door by the handle.
- 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

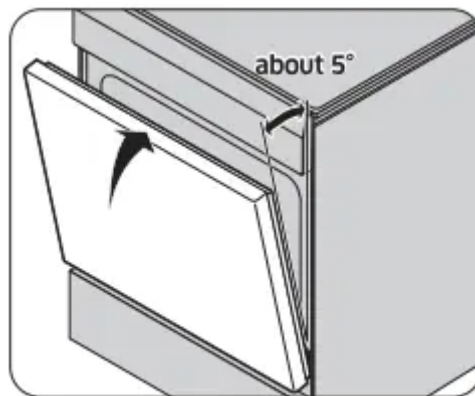


Fig. 1

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).

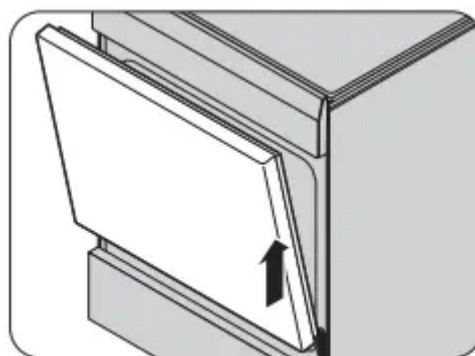
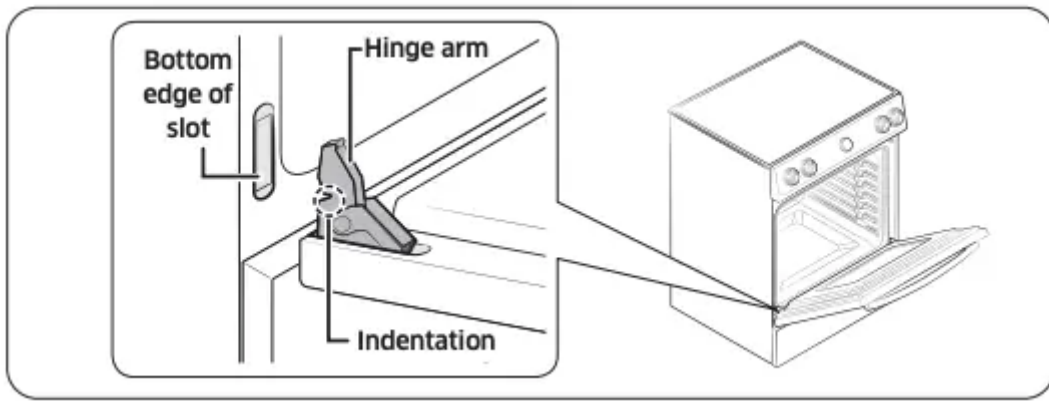


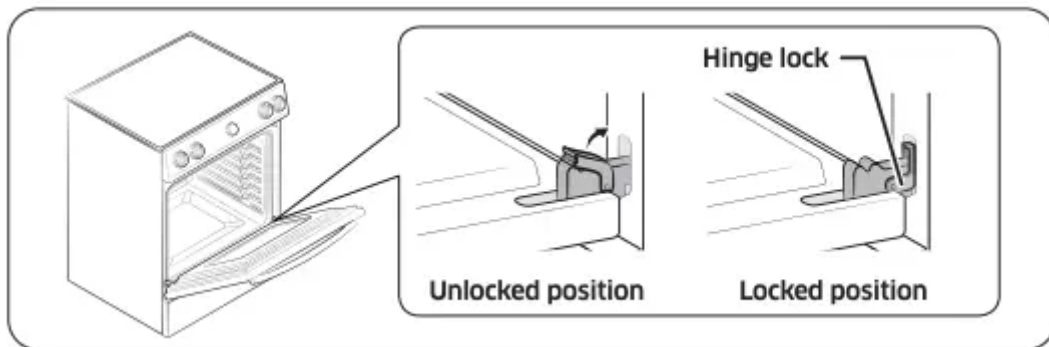
Fig. 2

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

How to re-install the door.

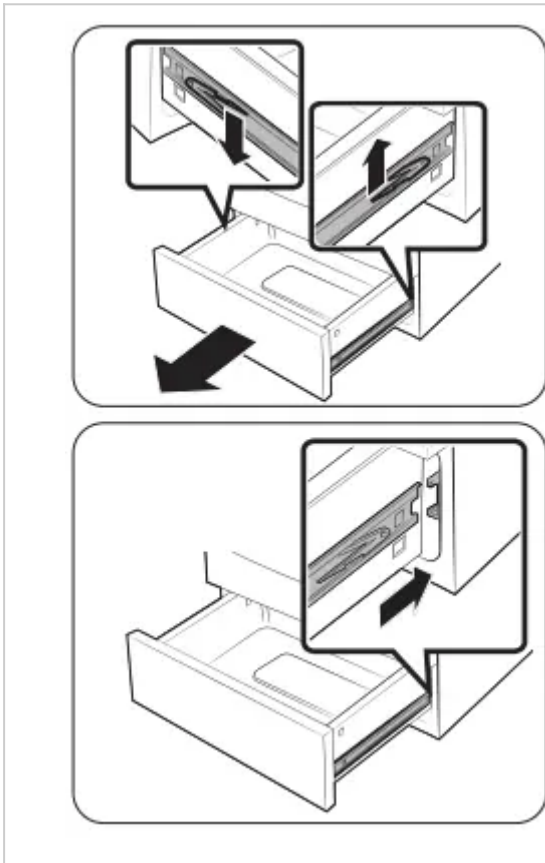


1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, slide the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully inserted into the bottom of the slot.



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

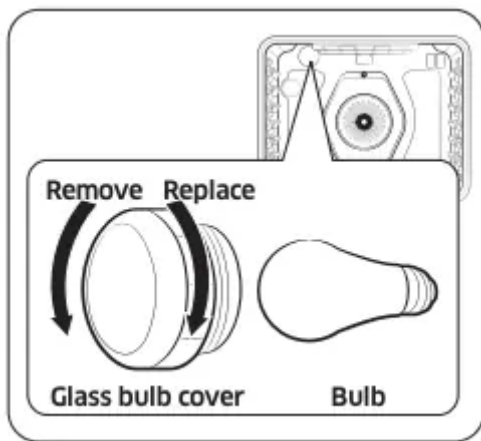


1. Slide open the drawer until it stops.
2. Locate the roller guide clips on either side. Using both hands, pull down the left clip while lifting the right clip, and then remove the drawer.
3. Clean the drawer in warm, soapy water using a cloth or soft brush. Then, rinse and dry it thoroughly.
4. Put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

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

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

CONTROL DISPLAY

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

COOKTOP

Problem	Possible cause	Solution
The surface units will not maintain a rolling boil or will not cook fast enough.	A fuse in your home may be blown or a circuit breaker may have tripped.	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 55.
	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	To avoid scratches, follow the recommended cleaning procedures. Make sure cookware bottoms are clean



	(e.g., salt or sand) present between the cookware and the surface of the cooktop.	before use, and use cookware with smooth bottoms.
	Cookware has been slid across the cooktop surface.	
Brown streaks or specks.	Boilovers have been cooked onto the surface.	<ul style="list-style-type: none"> • Wait until the surface cools down. Then, use a single-edge razor-blade scraper at approximately a 45° angle against the glass surface to remove the soil. • See the section on the care and cleaning of the glass cooktop on page 55.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food have been left on the surface of the cooktop.	<ul style="list-style-type: none"> • Remove using a ceramic-glass cooktop cleaning cream. • Use cookware with clean, dry bottoms. Clean the cooktop with a ceramic cleaning agent regularly every week.
"Cracking" or "popping" sound.	This is the sound of 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



Problem	Possible cause	Solution
The oven will not turn on.	The range is not completely plugged into the electrical outlet.	Make sure the electrical plug is inserted into a live, properly grounded outlet.
	A fuse in your home may be blown or 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 31.
	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 38.
	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 31.
	The oven rack has been positioned incorrectly or is not level	See the section on using the oven racks on page 35.
	Incorrect cookware or cookware of improper size is being used.	
	The oven sensor needs to be adjusted.	See the section on adjusting the thermostat on page 47.
Food does not broil properly.	The serving size may not be appropriate.	Refer to the cooking guide for serving sizes on page 38, and then try again.
	The rack has not been properly positioned.	See the broiling recommendation guide on page 38.
	The cookware is not suited for broiling.	Use suitable cookware
	In some areas, the power (voltage) may be low.	<ul style="list-style-type: none"> • Preheat the broil element for 10 minutes. • See the broiling recommendation guide on page 38.
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 51.
	A self-cleaning cycle cannot be started if the oven lock feature has been activated or if a cooktop element is on.	Deactivate the oven lock (see page 32). Make sure all surface elements are turned off.
Excessive smoking during a self-cleaning cycle.	There is excessive soiling in the oven.	Press OFF. Open the windows to rid the room of smoke. Wait until the self-cleaning cycle is cancelled. Wipe up the excessive soil and then start the self-cleaning cycle again.
The oven door will not open after a selfcleaning cycle.	The oven is too hot.	Allow the oven to cool.
The oven is not clean after a self-cleaning cycle.	The oven controls were not set correctly.	See the section on selfcleaning on page 51.
	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.	This is normal operation and not a system failure. Use the range as usual.
	As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	
A burning or oily odor is coming from the vent.	This is normal in a new oven and will disappear in time.	<ul style="list-style-type: none"> • To speed the process, set a self-cleaning cycle for a minimum of 3 hours. • See the section on selfcleaning on page 51.
Strong odor.		

	An odor coming from the insulation around the inside of the oven is normal for the first few times the oven is used.	Operate the oven empty on the bake setting at 400 °F for 1 hour.
Fan noise.	A convection fan may automatically turn on and off.	This is not a system failure but normal operation.
Oven fan is making a noise, or won't turn off.	The cooling fan is not visible, but you will hear it running whenever the electronics get hot and turn off when the electronics are cool.	This is normal operation to cool the oven, cooling fan automatically shuts down when the oven cools.
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

Problem	Possible cause	Solution
The drawer does not slide smoothly or drags.	The drawer is out of alignment.	Fully extend the drawer and push it all the way in. See 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

Displayed code	Possible cause	Solution
C-d0	There is a short in the dial knob	Press OFF, 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-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.	
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-22	The sub PCB sensor is open when the oven is operating.	Press OFF, 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.
	There is a short in the sub PCB sensor.	
C-23	The temperature probe sensor is short when the oven is operating.	
C-30	The main PCB sensor is open when the oven is operating.	
	There is a short in the main PCB sensor.	

C-31	This code occurs if the PCB temperature rises abnormally high.	Call for service
Bad line	This error message appears if the power cord is installed improperly	If the power connection is plugged in improperly, that code appears on the display. Reconnect the power connection properly, and the message disappears.
C-A2	This code occurs if the sub PCB temperature rises abnormally high.	Press OFF. Check the oven vent and cooling vent. If the vent is closed, never block the vent by anything. After cooling the oven, restart the oven. If this does not solve the problem, call for service.

COOKTOP

Displayed code	Possible cause	Solution
F0H	This code occurs if communication between the Main and Inverter PBA is interrupted.	Turn the knob to Off, and then turn it to the setting you want again. 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.
C0	The top sensor is open when the burner is operating.	Call for service
	The top sensor is short when the burner is operating.	
C2	The IGBT sensor is open when the burner is operating	
	The IGBT sensor is short when the burner is operating.	
A2	This code occurs if the DC fan motor is open or locked.	
-U	Displayed if the cookware on an element is unsuitable or too small or no cookware has been placed on the cooking zone.	Check the cookware
--	Displayed if an element knob was set to an On position when the Sabbath or Self-clean mode has ended or been cancelled, and the burner was not able to detect pan during 1 minute.	To return the display to normal and use the cooktop, turn the knob to the Off position.
C1	This code appears if the internal temperature of a burner rises abnormally high.	Turn the knob to Off, and then turn it to the setting you want again. 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.

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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