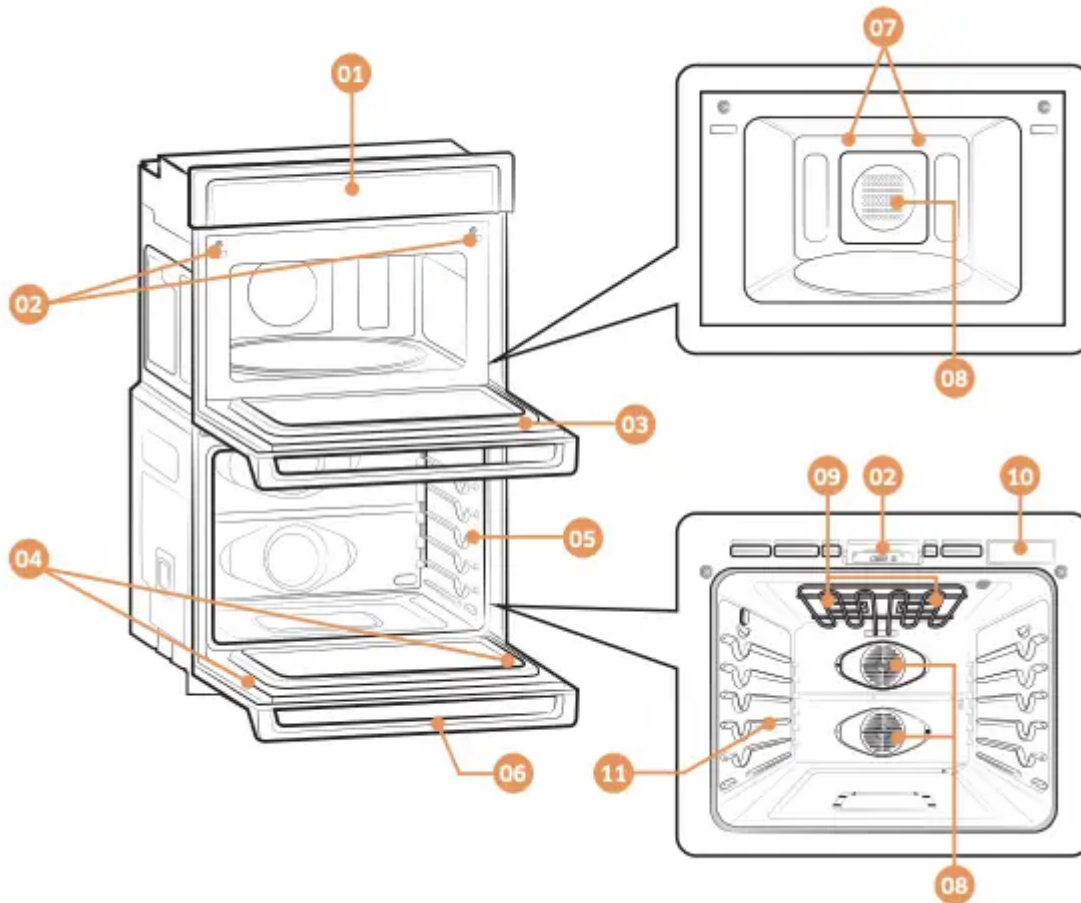


Introducing your new oven

Overview



- 01 Control panel
- 02 Door latch
- 03 MWO door
- 04 Door LED light
- 05 Oven gasket
- 06 Oven door
- 07 LED Lamp
- 08 Convection fan
- 09 Halogen lamp *
- 10 Water Reservoir
- 11 Shelf position



What's included with your oven

This oven ships with different kinds of accessories that help you cook what you want.

Accessories for oven



Wire racks (2)*



Gliding rack (1)*



Temp Probe (1)*

Wire racks	Use these racks in the oven when baking and broiling.
Gliding rack	The fully extendable Gliding Rack makes food preparation easier, especially when you are preparing heavier dishes.
Temp Probe	The Temp Probe lets you cook meat to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not.

Accessories for microwave



Roller ring*



Turntable*



Hot plate*



Low rack*



High rack*

Roller ring	Put in the center of the base. It supports the turntable.
Turntable	Put on the roller ring with the center fitting of the coupler. It serves as a cooking base.
Racks	Use one of these racks as appropriate to cook two dishes simultaneously. A smaller dish on the turntable, and the other on the selected rack. You can use these racks with Broil or Convection function. NOTE Do not use wire racks with Microwave mode except where specifically noted in this manual.
Hot plate	Put on the turntable. Use this to brown food, or to keep pastries or pizza crisp.

NOTE

- Do not use the turntable without the roller ring.
- If you need an accessory marked with a *, you can buy it from the Samsung Contact Center (1-800-726-7864).

Before you begin

Before using the top and bottom ovens for the first time, remove all the accessories, and then clean the ovens thoroughly. Then, set the lower oven to

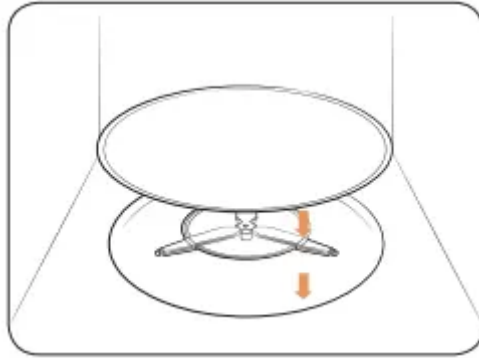
Bake, and run it at 400 °F for 1 hour. Next, set the microwave (top) oven to Convection, and then run it at 400 °F for 1 hour. There will be a distinctive odor. This is normal.

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 5-10 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 re-heating 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.

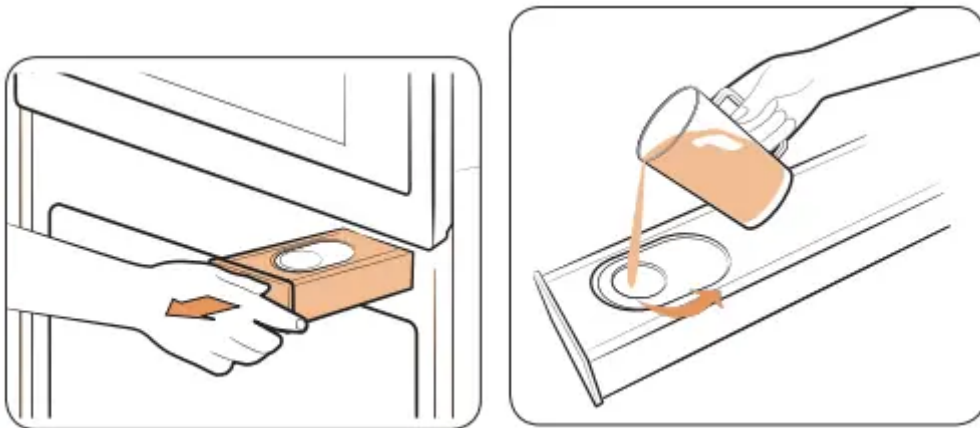
Turntable (For microwave oven)




Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.

Water reservoir

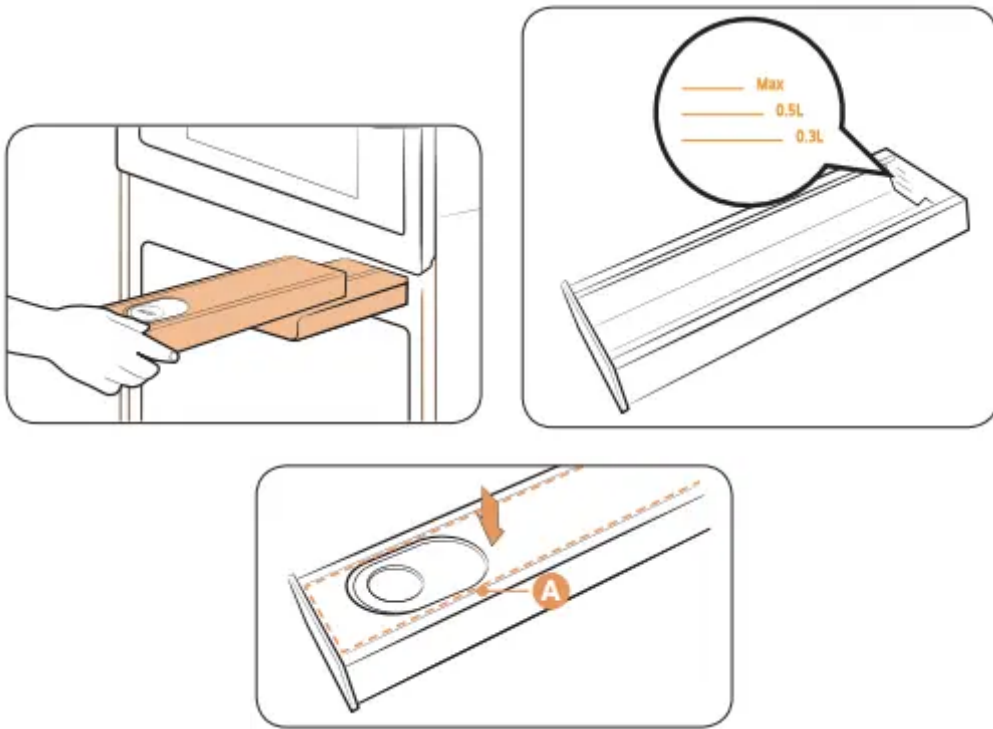
The water reservoir is used for the Steam Bake, Steam Roast, and Hybrid Clean functions and also to remove water scale that may form on the oven walls, especially after Steam Baking, Steam Roasting, and Hybrid cleaning. Fill it with water in advance of Steam cooking or descaling.




1. Locate the water reservoir. The water reservoir is on the right side of the oven, just above the oven opening. Touch Reservoir  on the control panel. The oven ejects the water reservoir. Grasp the front of the reservoir, and then slide it out to remove it.

2. Open the reservoir cap, and then fill the reservoir with 22 oz. (650 ml) of drinkable water.

NOTE You can open the reservoir by removing the rubber cap or by removing the clear plastic top.



3. Replace the cap or the clear plastic top, and then slide the water reservoir back into the reservoir slot.

4. Push the reservoir in. There will be soft click when it is in place correctly. Touch Reservoir . The oven retracts the water reservoir.


5. Close the oven door.

NOTE Make sure the cap and the upper portion of the water reservoir (labeled A) are closed before using the oven.

CAUTION

The water reservoir becomes hot during the cooking. Make sure you wear oven gloves to remove or refill the water reservoir.

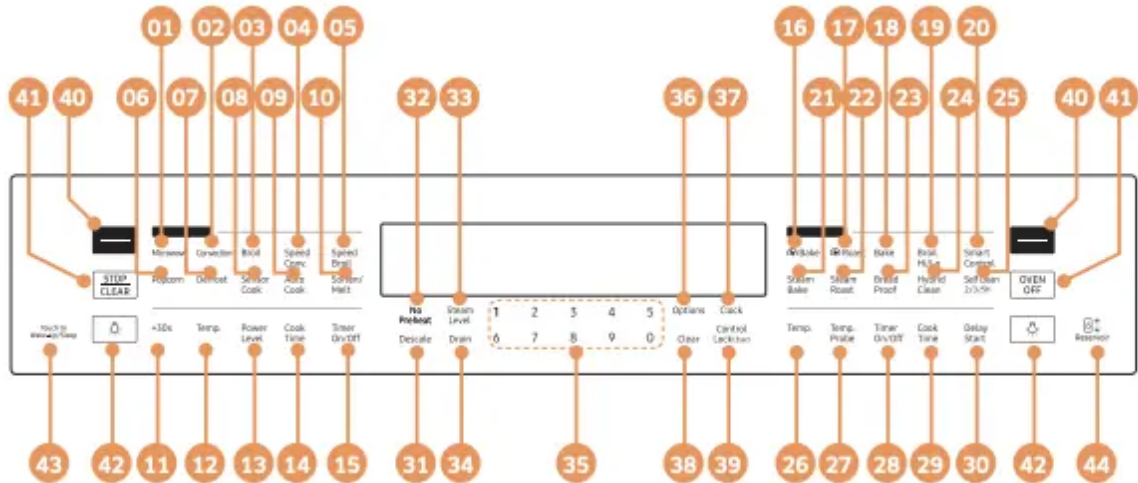
NOTE

- If Reservoir  on the control panel is blinking, the water reservoir is not closed properly. Close the reservoir completely.
- If 'Hot' appears on the display, be careful. The oven and the water reservoir are hot.



Basic operations

Control panel

READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN. For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. Detailed instructions for each feature and function follow later in this user manual.



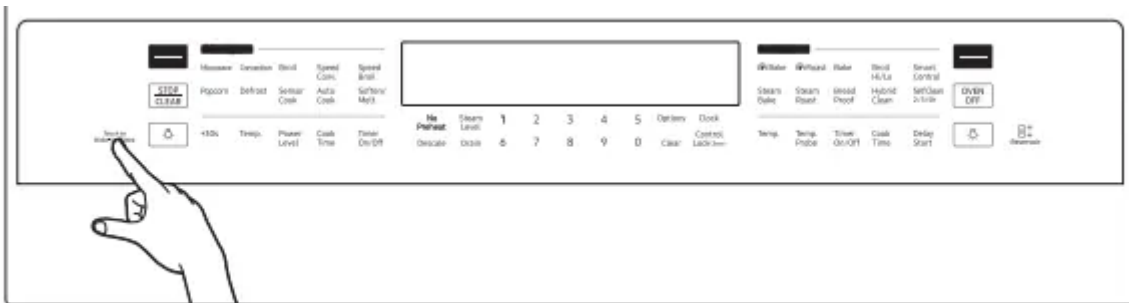
- 01 Microwave: Use to select the Microwave function.
- 02 Convection: Use to select the Convection function.
- 03 Broil: Use to select the Broil function.
- 04 Speed Conv.: Use to select the Convection+Microwave (Speed Conv.) function.
- 05 Speed Broil: Use to select the Broil+Microwave (Speed Broil) function.
- 06 Popcorn: Use to select the Popcorn function.
- 07 Defrost: Use to select the Defrost function.
- 08 Sensor Cook: Use to select the Sensor Cook function.
- 09 Auto Cook: Use to select the Auto Cook function.
- 10 Soften/Melt: Use to select the Soften/Melt function.
- 11 +30s: Press to add operation time during Microwave, Broil, Speed Conv., Speed Broil mode.
- 12 Temp.: Use to change the temperature when the upper oven is in convection or combi mode (upper microwave oven).
- 13 Power Level: Use to change the Microwave power level.
- 14 Cook Time: Touch and then use the number pad to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out (upper microwave oven).

- 15 Timer On/Off: Use to set or cancel the kitchen timer. The kitchen timer does not start or stop cooking (upper microwave oven).
- 16  Bake (Convection Bake): Use to select the Convection Bake function. (Additionally, use to activate the No Preheat function in this mode.)
- 17  Roast (Convection Roast): Use to select the Convection Roast function. (Additionally, use to activate the No Preheat function in this mode.)
- 18 Bake: Use to select the Bake function.
- 19 Broil Hi/Lo: Use to select the Broil function.
- 20 Smart Control: Use to select the Smart Control feature.
- 21 Steam Bake: Use to select the Steam Bake function.
- 22 Steam Roast: Use to select the Steam Roast function.
- 23 Bread Proof: Use to select the Bread Proof function.
- 24 Hybrid Clean: Use to select the Hybrid Clean function.
- 25 Self Clean 2/3/5h: Use to select the Self-cleaning function. While Self-cleaning is running in one oven, you cannot use the other oven for any function.
- 26 Temp.: Use to change the temperature when the oven is operating (lower oven).
- 27 Temp. Probe: Use to activate the Temp Probe mode.
- 28 Timer On/Off: Use to set or cancel the kitchen timer. The kitchen timer does not start or stop cooking (lower oven).
- 29 Cook Time: Touch and then use the number pad to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out (lower oven).
- 30 Delay Start: Use to set the oven to start and stop automatically at a time you set.
- 31 Descale: Use to select the Descale function.
- 32 No Preheat: Use to activate the No Preheat function in the Convection Bake and Convection Roast modes (lower oven).
- 33 Steam Level: Use to select a steam level (Lo, Med, Hi).
- 34 Drain: Use to select the drain function.
- 35 Number Pad: Use to set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the start time, and the length of operation for timed cooking, etc.
- 36 Options: Use to bring up the User Preference menu in the display.
- 37 Clock: Use to set the time of day.
- 38 Clear: Use to cancel a previously entered temperature or time.
- 39 Control Lock(3sec): Use to disable all oven functions.

- 40 START/SET: Use to start any cooking or cleaning function in the oven.
- 41 STOP/CLEAR / OVEN OFF: Use to cancel all oven operations except the clock and timer.
- 42 Lamp: Use to turn the light (Oven and Door) on or off.
- 43 Touch to Wake-Up/Sleep: Use to activate or deactivate buttons and functions on the display.
- 44 Reservoir: Use to open the water reservoir for Steam Bake, Steam Roast and Hybrid Clean cleaning.

Sleep Mode

Your control panel will remain in a sleep mode when not in use. Only the clock will display. You will need to wake the control panel to begin or select any function.

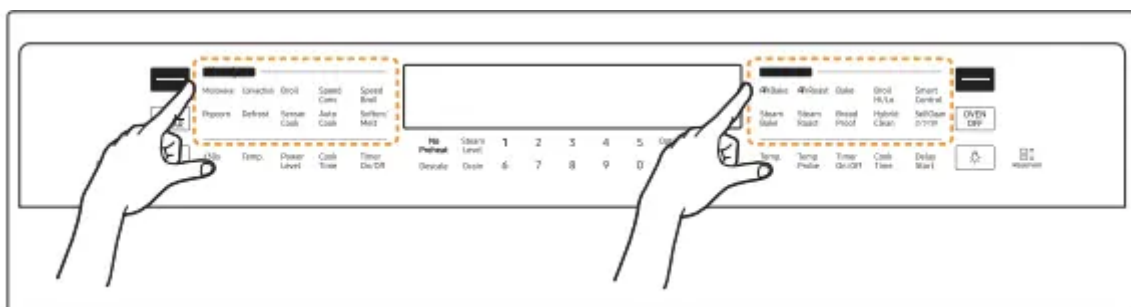


Wake Mode

To wake the control panel, touch Touch to Wake-Up/Sleep. After 2 minutes without activity (or one minute when the oven is operating in standby mode), the control panel will return to Sleep mode.

Oven or Microwave Oven

The Combi Oven provides two operation modes: Oven and Microwave Oven. To select either Oven and Microwave Oven, touch the desired operation mode. Then, the control panel will be activated.



Setting the clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly.

- The time of day cannot be changed during timed cooking, delay-timed cooking, or a self-cleaning cycle.
- You can choose between a 12-hour or 24-hour display. The default is 12-hour.

How to set the clock

1. Touch Clock.
2. Touch Clock to select AM or PM. (Skip this step if you are setting the clock to 24 hour display mode.)
3. Touch keys in the number pad to set the current time of day.
4. Touch Clock or START/SET to save the changes.

Setting the kitchen timer

The kitchen timer serves as an extra timer that will beep when the set time has elapsed. It does not start or stop cooking functions. You can use the kitchen timer with any of the other oven functions.

How to set the timer

1. Touch Timer On/Off.
2. Touch number keys in the number pad to set the hours and minutes. The timer can be set for any amount of time from 1 minute to 9 hours and 59 minutes. If you make a mistake, touch Clear, and then enter the amount of time again.
3. Touch Timer On/Off or START/SET.
4. When the set time has elapsed, the oven will beep and the display will show End until you touch Timer On/Off. You can cancel the timer at any time by touching Timer On/Off.

Control Lockout

Control Lockout lets you lock the buttons on the touch pad so they cannot be activated accidentally. Control Lockout also locks only lower oven doors so they cannot be opened. You can only activate Control Lockout when the oven is in standby mode.

How to activate the Control Lockout

1. Cancel or turn off all other functions.
2. Touch Control Lock(3sec) for 3 seconds. The oven will display “Loc” and the lock icon along with the current time.

NOTE

- Control Lockout is available only when the oven temperature is under 400 °F.

- All other functions must be cancelled before you activate Control Lockout.

How to unlock the controls

Touch Control Lock(3sec) for 3 seconds.

Loc” and the lock icon will disappear from the display.

NOTE

It may take up to 10 seconds for the doors to unlock.

Setting the power level

1. Tap Power Level to set the power level of the microwave.
2. Enter the power level you want by using the number pad. You can set the power level from 10% to 100% in 10% increments.

Timed Cooking

In Timed Cooking mode, the oven turns on immediately and cooks for the length of time you select. At the end of the cooking time, the oven turns off automatically.

- You can use the Timed Cooking only with another cooking operation (Microwave, Convection, Broil, Speed Convection, Speed Broil).

How to set the oven for Timed Cooking

1. Touch the pad for the cooking operation you want, eg. Microwave. Enter the power level or temperature you want, for example, 100%, using the number pad.
2. Touch Cook Time. Enter the number of hours/minutes you want the oven to stay on using the number pad. You can set the cooking time for any amount of time from 1 second to the maximum time for each function.
3. Touch START/SET to begin cooking. The oven will continue to cook until the set amount of time has elapsed, then turn off automatically.
4. You can cancel a cook time at any time by Touch STOP/CLEAR.



When Timed Cooking is done, the oven will beep.








Minimum and maximum settings

All the features listed in the table below have minimum and maximum times, temperatures, and power level settings. A beep will sound each time a pad on the control panel is pressed and the entry is accepted. An error tone will sound in the form of a long beep if the entered temperature or time is below the minimum or above the maximum setting for the feature.

Upper Microwave Oven

FEATURE	TEMP./POWER RANGE	MAX. TIME
Microwave Oven	10-100%	1 Hr. 30 min.
Convection	100-450 °F (40-230 °C)	2 Hr.
Broil	-	1 Hr. 30 min.
Speed Conv.	100-450 °F (40-230 °C) 10-70%	1 Hr. 30 min.
Speed Broil	- 10-70%	1 Hr. 30 min.

Lower Oven

LOWER OVEN			
	Convection Bake	175 °F (80 °C)	550 °F (285 °C)
	Convection Roast	175 °F (80 °C)	550 °F (285 °C)
	Bake	175 °F (80 °C)	550 °F (285 °C)
	Broil	LO	HI
	Steam Bake	230 °F (110 °C)	550 °F (285 °C)
	Steam Roast	230 °F (110 °C)	550 °F (285 °C)
	Hybrid Clean	-	2 Hr.

Microwave Oven (Upper Oven)

Microwave

Microwaves are high-frequency electromagnetic waves that can be used to cook or reheat food without changing either the form or color of the food.

1. Put food in a microwave-safe container, and then place the container in the center of the turntable. Close the door.
2. Touch Microwave.
3. Touch Power Level, and then use the number pad to input a desired power level.
4. Touch Cook Time, and then use the number pad to input a desired cook time. You can also use the +30s button to add cooking time in 30 second increments. (Maximum cooking time is 1 Hr. 30 min.)
5. Touch START/SET to start cooking.
6. If you want to cancel Microwave cooking or if Microwave cooking is finished, touch STOP/CLEAR.

Power level

100%	(High)	50%	(Medium)
90%	(Sauté)	40%	(Medium low)
80%	(Reheat)	30%	(Low)
70%	(Medium high)	20%	(Defrost)
60%	(Simmer)	10%	(Warm)

CAUTION

- Use only microwave-safe cookware.
- Do not use wire racks with Microwave mode.

Convection

The heating elements generate heat, which is evenly distributed inside the oven by the convection fan. You can use the oven racks or a combination of the rack and Hot plate on the turntable. Use this mode for biscuits, individual scones, rolls, and cakes as well as fruit cakes, choux pastries, and soufflés.

1. Put the rack or the combination of the rack and the Hot plate on the turntable.
2. Touch Convection, and then use the number pad to input a desired temperature between 100 °F and 450 °F (default: 350 °F).

NOTE

To preheat, simply touch START/SET.

When preheating is done, the oven will beep.

3. Touch Cook Time, and then use the number pad to specify a cooking time. (Maximum cooking time is 2 Hr.)
4. Touch START/SET to start cooking.
5. If you want to cancel Convection cooking or if Convection cooking is finished, touch STOP/CLEAR.

CAUTION

Use oven gloves when taking out food.

Broil

1. Put the rack or the combination of the rack and the Hot plate on the turntable.
2. Touch Broil. If preheating is preferred, simply touch START/SET.

NOTE

You cannot set the temperature in Broil mode.

3. Touch Cook Time, and then use the number pad to specify a cooking time. (Maximum cooking time is 1 Hr. 30 min.)
4. Touch START/SET to start cooking.
5. If you want to cancel Broiling or if Broiling is finished, touch STOP/CLEAR.

CAUTION

Use oven gloves when taking out food.

Speed Convection

This combination mode combines microwave energy with hot air, resulting in reduced cooking time and producing a brown, crispy surface on the food. Use this mode for all kinds of meat and poultry as well as casseroles and gratin dishes, sponge cakes and light fruit cakes, pies and crumbles, roast vegetables, scones, and breads.

1. Put the rack or the combination of the rack and the Hot plate on the turntable.
2. Touch Speed Conv., and then use the number pad to specify a temperature between 100 °F and 450 °F (default: 350 °F).
3. Touch Power Level, and then use the number pad to specify a power level between 10% and 70%.
4. Touch Cook Time, and then use the number pad to set the cooking time. (Maximum cooking time is 1 Hr. 30 min.)
5. Touch START/SET to start cooking.
6. If you want to cancel Speed Convection cooking or if Speed Convection cooking is finished, touch STOP/CLEAR.

CAUTION

- Use only microwave-safe cookware.
- Use oven gloves when taking out food.

Speed Broil

The heating elements generate heat, which is reinforced by the microwave energy.

1. Put the rack or the combination of the rack and the Hot plate on the turntable.
2. Touch Speed Broil.

NOTE

You cannot set the temperature in Speed Broil mode.

3. Touch Power Level, and then use the number pad to specify a power level between 10% and 70%.

4. Touch Cook Time, and then use the number pad to set the cooking time. (Maximum cooking time is 1 Hr. 30 min.)
5. Touch START/SET to start cooking.
6. If you want to cancel Speed Broiling or if Speed Broiling is finished, touch STOP/CLEAR.

CAUTION

- Use only microwave-safe cookware.
- Use oven gloves when taking out food.

Popcorn

You do not need to set either the cooking time or the power level. Once you have selected Popcorn and touched START/SET, the oven automatically sets the cooking time and starts to cook. The gas sensing animation effect shows the status of the sensing process.

1. Touch Popcorn.
2. Touch START/SET to start cooking.
3. If you want to cancel the Popcorn function or if the Popcorn function is finished, touch STOP/CLEAR.

CAUTION

- Use only microwave-safe cookware.
- Use oven gloves when taking out food.

Code/Food	Amount	Instructions
Popcorn	3.0-3.5 oz. 1 package	Use only one microwave popcorn bag at a time. Be careful when removing the heated bag from the oven and when opening it.

Defrost

The oven provides 4 different defrosting programs for your convenience. The time and power levels are automatically adjusted according to your selection.

1. Put food in suitable cookware, then put the cookware on the turntable and close the door.
2. Touch Defrost, and then use the number pad to select a program.
3. Touch START/SET to move to the next step.
4. Use the number pad to select the weight of food.
5. Touch START/SET to start cooking.
6. If you want to cancel Defrost or if Defrost is finished, touch STOP/CLEAR.



CAUTION

- Use only microwave-safe cookware.
- Use oven gloves when taking out food.

Code/Food	Amount	Instructions
1 Meat	0.1-3.5 lbs.	Shield the edges with aluminium foil. Turn the meat over when the oven beeps. This program is suitable for lamb, pork, steaks, chops, and ground meat. For ground meat, place the meat directly on the turntable tray on wax paper. Do not use an extra tray. Let stand, covered with foil, for 5-10 minutes.
2 Poultry	0.1-3.5 lbs.	Shield the leg and wing tips with aluminium foil. Turn the poultry over when the oven beeps. This program is suitable for whole chicken as well as for chicken portions.

Code/Food	Amount	Instructions
3 Fish	0.1-3.5 lbs.	Shield the tail of a whole fish with aluminium foil. Turn the fish over when the oven beeps. This program is suitable for whole fish as well as for fish fillets.
4 Bread	0.1-2.0 lbs.	Put bread on a piece of paper towel. Turn over as soon as the oven beeps. This program is suitable for all kinds of bread, sliced or whole, as well as for bread rolls and baguettes. Arrange bread rolls in a circle.

Sensor Cook

The 15 Sensor Cook features include/provide pre-programmed cooking times. You do not need to set either the cooking time or the power level. Once you have selected a program and touched START/SET, the oven automatically sets the cooking time and starts to cook. The gas sensing animation effect shows the status of the sensing process.

1. Put the food in the center of the turntable and close the door.
2. Touch Sensor Cook, and then use the number pad to select a program.
3. Touch START/SET to start cooking.
4. If you want to cancel Sensor Cook or if Sensor Cook is finished, touch STOP/ CLEAR.

CAUTION

- Use only microwave-safe cookware.
- Use oven gloves when taking out food.

Code/Food	Amount	Instructions
1 Potato	1 to 5 ea.	Pierce each potato several times with a fork. Place on the turntable in a spoke-like fashion. After cooking, let the potatoes stand for 3-5 minutes. Let the oven cool for at least 5 minutes before using it again.
2 Pizza	1 to 4 slices	Place 1-4 pizza slices on a microwave safe plate with the wide ends of the slices towards the outside edge of the plate. Do not let the slices overlap. Do not cover. Let the oven cool for at least 5 minutes before using it again.

Code/Food	Amount	Instructions
3 Beverage	6 to 8 oz.	Use a measuring cup or mug and do not cover. Place the beverage in the oven. After heating, stir well. Let the oven cool for at least 5 minutes before using it again.
4 Dinner Plate	1 serving	<p>Use only precooked, refrigerated foods. Cover the plate with vented (1 inch vent) plastic wrap or waxed paper tucked under the plate. If the food is not as hot as you would like after using the "Sensor" function, continue heating using additional time and power.</p> <p>Contents:</p> <ul style="list-style-type: none"> • 3-4 oz. meat, poultry, or fish (up to 6 oz. with bone) • ½ cup starch (potatoes, pasta, rice, etc.) • ½ cup vegetables (about 3-4 oz.)
5 Casserole	1 to 4 servings	<p>Cover the plate with vented (1 inch vent) plastic wrap. If the food is not as hot as you would like after using the "Sensor" function, continue heating using additional time and power. Stir the food once before serving.</p> <p>Contents: Casseroles: refrigerated</p>



Code/Food	Amount	Instructions
6 Pasta	1 to 4 servings	Cover the plate with vented (1 inch vent) plastic wrap. If the food is not as hot as you would like after using the "Sensor" function, continue heating using additional time and power. Stir the food once before serving. Contents: Pasta: canned spaghetti
7 Soup	1 to 4 servings	Cover the plate with vented (1 inch vent) plastic wrap. If the food is not as hot as you would like after using the "Sensor" function, continue heating using additional time and power. Stir the food once before serving. Contents: Soup: refrigerated
8 Frozen Breakfast	4 to 8 oz.	Use this button for frozen sandwiches, breakfast entrees, pancakes, waffles, etc. Follow the package instructions for covering and standing. Let the oven cool for at least 5 minutes before using it again.
9 Frozen Dinner	13 to 18 oz.	Remove the food from its wrapping and follow the instructions on the box for covering and letting stand. Let the oven cool for at least 5 minutes before using it again.

Code/Food	Amount	Instructions
10 Rice	1 to 2 cups	Add 1 cup of cold water for 1 cup of rice. Use a large glass pyrex bowl. Cover with vented (1 inch vent) plastic wrap. Rice doubles in volume during cooking. After the cooking time is over, stir before standing time, and then salt or add herbs and butter.
11 Mini Ravioli	8 to 14 oz.	Put mini ravioli evenly into a microwave safe glass bowl. Cover with vented (1 inch vent) plastic wrap. Let stand for 2-3 minutes. Stir the food once before serving.
12 Fresh Vegetables	1 to 4 servings	Place the fresh vegetables (broccoli florets, cauliflower florets, zucchini, egg plants etc.) in a microwave safe ceramic, glass, or plastic dish and add 2-4 tbs. water. Cover with vented (1 inch vent) plastic wrap while cooking and stir before letting stand. Let the oven cool for at least 5 minutes before using it again.
13 Fresh Root Vegetables	1 to 4 servings	Place the fresh vegetables (carrots, leeks, potatoes, beet etc.) in a microwave safe ceramic, glass, or plastic dish and add 2-4 tbs. water. Cover with vented (1 inch vent) plastic wrap while cooking and stir before letting stand. Let the oven cool for at least 5 minutes before using it again.

Code/Food	Amount	Instructions
14 Frozen Vegetables	1 to 4 servings	Place the frozen vegetables in a microwave safe ceramic, glass, or plastic dish and add 2-4 tbs. water. Cover with vented (1 inch vent) plastic wrap to cook. Stir before letting stand for 3-5 minutes. Let the oven cool for at least 5 minutes before using it again.
15 Canned Vegetables	1 to 4 servings	Place the canned vegetables in a microwave safe ceramic, glass, or plastic dish. Cover with vented (1 inch vent) plastic wrap while cooking and stir before letting stand. Let the oven cool for at least 5 minutes before using it again.

Auto sensor cooking instructions

The Auto Sensor cooks your food automatically by detecting the amount of gases generated from the food while it is cooking.

- When food is cooked, many kinds of gases are generated. The Auto Sensor determines the proper time and power level by detecting these gases, eliminating the need to set the cooking time and power level.
- When you cover a container with its lid or plastic wrap during Sensor Cooking, the Auto Sensor will detect the gases generated after the container has been saturated with steam.

NOTE

If using cling film or plastic wrap, leave a small opening (vent) near the edge of the dish for ventilation or pierce the plastic with a knife or fork in several places.

- Shortly before cooking ends, the remaining cooking time will begin its count down. This will be a good time for you to rotate or stir the food for even cooking if it is necessary.
- Before Auto Sensor cooking, food may be seasoned with herbs, spices, or browning sauces. A word of caution though: Salt or sugar may cause burn spots on food so these ingredients should be added after cooking.

Utensils & cover

- To obtain good cooking results with the Auto Sensor function, follow the directions for selecting appropriate containers and covers in the charts in this manual.

- Always use microwave-safe containers and cover them with their lids or with plastic wrap. When using plastic wrap, turn back one corner to allow steam to escape at the proper rate.
- Always cover your microwave safe dish or container with its matching lid. If the dish or container does not have its own lid, use plastic wrap.
- Fill containers at least half full.
- Foods that require stirring or rotating should be stirred or turned toward the end of the Sensor Cook cycle, after the time has started to count down on the display.

CAUTION

- After installing the oven and plugging it into an electrical outlet, do not unplug the power cord for 24 hours. The gas sensor needs time to stabilize in order to cook satisfactorily.
- It is not advisable to use the Auto Sensor cooking feature continuously. i.e. one cooking operation immediately after another.
- Install the oven in a well ventilated location for proper cooling and airflow and to ensure the sensor will operate accurately.
- To avoid poor results, do not use the Auto Sensor cooking function when the room ambient temperature is above 90 °F or below 45 °F.
- Do not use volatile detergent to clean your oven. Gas resulting from this detergent may affect the sensor.
- Avoid placing the oven near high moisture or gas emitting appliances, since this will interfere with the proper performance of the Auto Sensor.
- Always keep the inside of the oven clean. Wipe all spills with a damp cloth. This oven is designed for household use only

Auto Cook

You do not need to set either the cooking time or the power level. You can adjust the size of the serving.

1. Put the food in the center of the turntable and close the door.
2. Touch Auto Cook, and then use the number pad to select the appropriate food code.
3. Touch START/SET to go to the next step.
4. Use the number pad to specify amount of servings.
5. Touch START/SET to start cooking.
6. If you want to cancel Auto Cook or if Auto Cook is finished, touch STOP/CLEAR.

CAUTION

- Use only microwave-safe cookware.

- Use oven gloves when taking out food.

Code/Food	Amount	Instructions
1 Bacon	1 serving: 2 slices 2 servings: 4 slices 3 servings: 6 slices	Layer 2 paper towels on a microwave safe plate and arrange the bacon on the towels. Do not overlap bacon. Cover with an additional paper towel. Remove the paper towel immediately after cooking.
2 Hot Dog	1 serving: 2 each 2 servings: 4 each	Pierce the hot dogs 3 times with a fork. Place the hot dogs on the hot plate, then place the plate on the low rack. When the microwave beeps, add the buns and press start to continue.

Code/Food	Amount	Instructions
3 Oatmeal	1 serving: 1 pack 2 servings: 2 packs	Follow the package directions for the recommended amount of water needed. Stir well before and afterwards.
4 Nachos	1 serving	Arrange the tortilla chips uniformly on a microwave safe plate, then place the plate on the high rack. Sprinkle evenly with cheese. Contents: <ul style="list-style-type: none"> • 4 to 5 oz. tortilla chips • ½ cup grated cheese
5 Baked Potato	1 serving: 2ea. 2 serving: 4ea.	Pierce the potatoes 3 times with a fork. Place the potatoes on the low rack. After cooking, let the potatoes stand for 3-5 minutes.
6 Quinoa	1 serving: 1 cup 2 servings: 2 cups	Follow the package directions for the recommended amount of water needed. Stir well before and afterwards.
7 Brownie Mix	1 package	Pour the batter into an 8x8 inch microwave safe pan, then place the pan on the low rack.

Code/Food	Amount	Instructions
8 Meatloaf	2.5 lbs.	<p>Ingredients : 1½ lbs. ground beef, 1 egg, 1 onion (chopped), 1 cup milk, 1 cup dried bread crumbs, salt and pepper to taste</p> <p>Method : In a large bowl, combine the beef, egg, onion, milk and bread crumbs. Season with salt and pepper to taste and place in a lightly greased 5 x 9 inch loaf pan. Place the pan on the low rack.</p>



Code/Food	Amount	Instructions
<p>9 Homemade Lasagna</p>	<p>40 oz.</p>	<p>Ingredients : 0.7 lb. minced beef, 2 tbsp olive oil, 8 oz. tomato sauce, 4 oz. beef stock, 8 Lasagna sheets, 1 onion (chopped), oregano and basil to taste, 8 oz. grated mozzarella cheese</p> <p>Method : Sauce: Heat the oil in a frying pan, then cook the minced beef and chopped onion for about 10 min until browned all over. Combine with the tomato sauce and beef stock, add the dried herbs. Bring to a boil, then simmer for 30 minutes. Cook Lasagna noodles according to the package directions. Layer noodle, meat sauce, and cheese then repeat. Sprinkle the remaining cheese evenly on the top layer. Place the oven dish on the low rack. After cooking, let stand for 2-3 minutes.</p>
<p>10 Frozen Soft Pretzels</p>	<p>1 serving: 2 ea. 2 servings: 4 ea.</p>	<p>Place the pretzels on the hot plate, then place the plate on the high rack.</p>
<p>11 Frozen Buffalo Wings</p>	<p>1 serving: 12 oz. 2 serving: 16 oz.</p>	<p>Place the frozen chicken wings on the hot plate, then place the plate on the high rack.</p>



Code/Food	Amount	Instructions
12 Frozen Potato Chips	12 oz. 16 oz.	Place the frozen potato chips on the hot plate, then place the plate on the high rack.
13 Frozen Chicken Nuggets	8 oz. 16 oz.	Place frozen chicken nuggets on the hot plate, then place the plate on the high rack.
14 Frozen Pizza, 6 inch	6 inch	Place the pizza on the high rack.
15 Frozen Pizza, 12 inch	12 inch	Place the pizza on the low rack.
16 Bone-In Chicken Pieces	1.0 lb. 2.0 lbs.	Brush the chicken pieces with oil and seasonings. Place the pieces skin side down on the high rack. When the microwave beeps, turn over bone-in chicken pieces, and then press Start to continue.
17 Hamburger	1 serving: 2 ea. 2 servings: 4 ea. (1 ea. = 4 oz.)	Place the hamburgers on the hot plate. Place the plate on the high rack. When the microwave beeps, turn the hamburgers over, and then press Start to continue.
18 Salmon Steak	2 servings: 2 ea. 4 servings: 4 ea. (1 ea. = 5 to 6 oz.)	Brush the salmon fillets with oil and seasonings. Place the salmon fillets on the hot plate, then place the plate on the high rack.

Code/Food	Amount	Instructions
19 Sirloin Steak, Medium	1 inch, 1.0 lb.	Place the steak on the high rack. When the microwave beeps, turn over the steak, and then press Start to continue. Let the steak rest for 5 minutes before slicing. Brush the steaks with oil and seasonings.
20 Sirloin Steak, Well Done	1 inch, 1.0 lb.	Place the steak on the high rack. When the microwave beeps, turn over the steak, and then press Start to continue. Let the steak rest for 5 minutes before slicing. Brush the steaks with oil and seasonings.
21 Boneless Pork Chops	2 servings: 2 ea. 4 servings: 4 ea. (1 ea. = 5 to 6 oz.)	Place the pork chops on the high rack. When the microwave beeps, turn over the pork chops, and then press Start to continue. Brush the pork chops with oil and seasonings.
22 Homemade Mac and Cheese	12 oz.	Put oven dish on the low rack and cook.

Soften/Melt

You do not need to set either the cooking time or the power level.

1. Put the food in the center of the turntable and close the door.
2. Touch Soften/Melt to select a program.
3. Touch START/SET to go to the next step.
4. Use the number pad to specify the weight of food.
5. Touch START/SET to start cooking.
6. If you want to cancel Soften/Melt or if Soften/Melt is finished, touch STOP/CLEAR.

CAUTION

- Use only microwave-safe cookware.
- Use oven gloves when taking out food.

Code/Food	Amount	Instructions
1 Melt Butter	0.25 lb. (1 stick) 0.5 lb. (2 sticks)	Unwrap the butter and cut the butter into several pieces. Place the butter on a microwave safe dish and cover with wax paper. Stir well afterwards.
2 Soften Butter	0.25 lb. (1 stick) 0.5 lb. (2 sticks)	Remove the butter from the packaging and place on a microwave safe dish.
3 Melt Chocolate	1 cup chips	Place the chocolate chips in a microwave safe dish. When the microwave beeps, stir well, and then press Start to continue. Unless stirred, the chocolate chips will keep their shape even when the heating time is over.

Code/Food	Amount	Instructions
4 Soften Ice Cream	1 serving: 1 pint 2 servings: 1.5 quarts	Remove the lid of the carton. Place the carton in the center of the microwave.
5 Soften Cream Cheese	4 oz. 8 oz.	Unwrap the cream cheese and place on a microwave safe dish.
6 Melt Cheese	4 oz. 8 oz.	Place the cheese in a microwave safe bowl and cover with wax paper. Stir well afterwards.
7 Melt Marshmallows	5 oz. 10 oz.	Place the marshmallows in a large microwave safe dish. Stir well afterwards.
8 Melt Caramel	4 oz. 8 oz.	Place the caramel in a large microwave safe dish. Stir well afterwards.

Oven (Lower Oven)

Timed Cooking

In Timed Cooking mode, the oven turns on immediately and cooks for the length of time you select. At the end of the cooking time, the oven turns off automatically.

- You can use the Timed Cooking only with another cooking operation (Convection Bake, Convection Roast, Bake, Steam Bake, Steam Roast).

How to set the oven for Timed Cooking

1. Touch the pad for the cooking operation you want, eg. Bake. Enter the temperature you want, for example, 400 °F, using the number pad. (The default temperature is 350 °F).
2. Touch Cook Time. Enter the number of hours/minutes you want the oven to stay on using the number pad. You can set the cooking time for any amount of time from 1 minute to 9 hours and 59 minutes.
3. Touch START/SET to begin cooking. The temperature display will start to change once the oven temperature reaches 175 °F. The oven will continue to cook until the set amount of time has elapsed, then turn off automatically.
4. You can cancel a cook time at any time by setting the cook time to 0 minutes. (Touch Cook Time -> set cook time to 0 min -> touch START/SET)



When Timed Cooking is done, the oven will beep.

CAUTION

Use caution with the Timed Cooking or Delay Start features. You can use these features to cook cured or frozen meats and most fruits and vegetables. For food that can easily spoil, such as milk, eggs, and unfrozen or fresh fish, meat, or poultry, chill them in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.

Delay Start


With Delay Start, the oven's timer turns the oven on and off at times you select in advance.

- You can use the Delay Start only with another cooking operation (Convection Bake, Convection Roast, Bake, Steam Bake, Steam Roast, Self Clean).
- You can set the oven for a delay start before setting other cooking operations.
- The clock must be set to the current time.

How to set the oven for delay start

1. Position the oven rack(s) and place the food in the oven.
2. Touch the pad for the cooking operation you want, eg. Bake. The default temperature is 350 °F.
3. Enter the temperature you want, eg. 375 °F, using the number pad.
4. Set the cooking time if you want. (Refer to the section on the Timed Cooking feature on page 37).
5. Touch Delay Start. Use the number pad to set the time.
6. Touch START/SET. At the set time, a short beep will sound. The oven will begin to cook.

Turning the light on and off

- The oven light turns on and door light turns off automatically when the door is opened.
- The oven light turns off automatically when the door is closed.
- You can turn the oven and door light on and off manually by touching the 

Using the oven racks

Oven rack positions

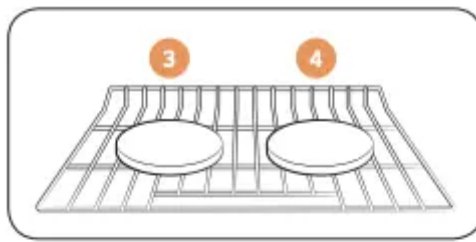


Recommended rack position for cooking

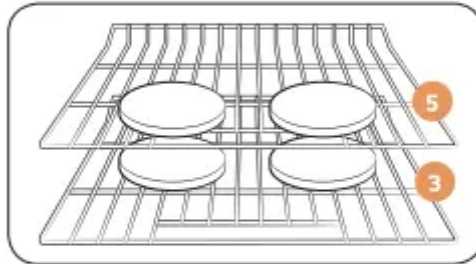
TYPE OF FOOD	RACK POSITION
Broiling hamburgers	6
Broiling meats or small cuts of poultry, fish	3-5
Bundt cakes, pound cakes, frozen pies, casseroles	4 or 3
Angel food cakes, small roasts	2
Turkey, large roast, hams, fresh pizza	1

This table is for reference only

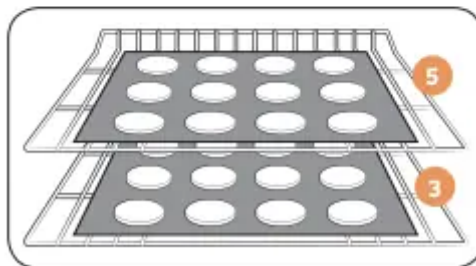
Rack and Pan placement



Single Oven Rack



Multiple Oven Rack



Multiple Oven Rack

Centering baking pans in the oven as much as possible will produce better results. If baking with more than one pan, place the pans so each has at least 1" to 1½" of air space around it. When baking on a single oven rack, place the oven rack in position 3 or 4. See the figure on the left. When baking cakes and cookies on multiple racks, place the oven racks in positions 3 and 5.

Using Multiple Oven Racks

Type of Baking	Rack Positions
Cakes and cookies	3 and 5

Before using the racks

Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

REMOVING THE RACKS

1. Pull the rack straight out until it stops.
2. Lift up the front of the rack, and then pull it out.

REPLACING THE RACKS

1. Place the end of the rack on the support.

2. Tilt the front end up and push the rack in.



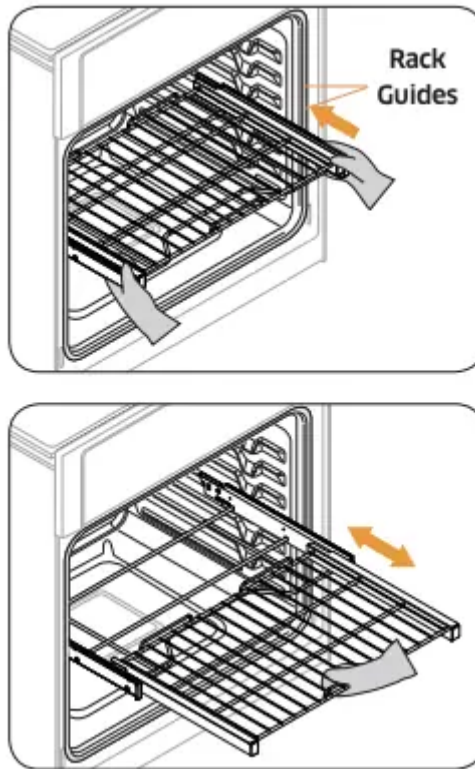
CAUTION

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

Using the Gliding Rack

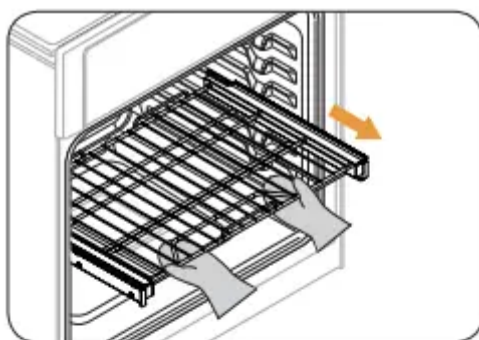
The fully extendable Gliding Rack makes food preparation easier, especially when you are preparing heavier dishes. The Gliding Rack has 2 glide tracks that allow you to extend the rack well out of the oven without touching the sides of the oven walls.

Installing the Gliding rack



- With the Gliding Rack in the "Closed" position and the oven off, carefully insert the Gliding Rack between the guides until the rack reaches the back.
- When using the Gliding Rack in the oven, be sure to pull on the handle of the rack only to slide it in and out. If you grasp the frame while using the rack, the entire Gliding Rack will be removed. Make sure you use oven mitts when handling the Gliding Rack during cooking

Removing the Gliding Rack



- With the Gliding Rack in the "Closed" position and the oven off and cool, grasp the rack and frame and pull both forward to remove.

CAUTION

Do not install the Gliding Rack directly above the Flat Rack and Recessed rack. You will not be able to install it properly and the rack could fall.

NOTE

You can install the Gliding Rack in any rack positions except the lowest (level 1) rack position in the oven.

Baking

The oven can be programmed to bake at any temperature from 175 °F to 550 °F. Baking temperature and time will vary depending on the ingredients and the size and shape of the baking pan used. Dark or nonstick coatings may cook faster with more browning.

How to set the oven for baking

1. Touch Bake.
2. Enter the temperature you want using the number pad, eg. 3, 7, 5.
3. Touch Cook Time, and then use the number pad to set the cooking time.
4. Touch START/SET. The temperature display will start to change once the oven temperature reaches 175 °F.
5. If you want to cancel baking or if you have finished, touch OVEN OFF.



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 6 times.

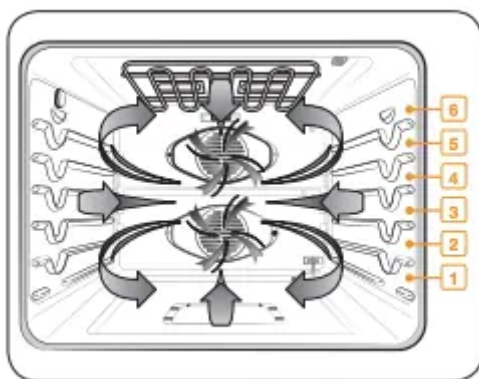
NOTE

- For performance reasons, the convection fan may turn on or off during baking.
- 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.

How to adjust the temperature while cooking

1. Touch Temp.. The display will show the present temperature, eg. 375 °F.
2. Enter the temperature you want, eg. 425 °F, using the number pad.
3. Complete the entry by touching START/SET.

Convection baking




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

Tips for convection baking

The amount of time you save will vary depending on the amount and type of food you are cooking. When baking cookies or biscuits, you should use pans with no sides or very low sides to allow the heated air to circulate around the food. Using a pan with a dark finish will produce faster cooking times. When using convection baking with a single rack, place the oven rack in position 3 or 4. If cooking on multiple racks, place the oven racks in positions 3 and 5. When baking a cake, using the bake mode (not the convection bake mode) will produce better results.

How to set the oven for convection baking

1. Touch  Bake. No Preheat key is activated on the control panel. Touch No Preheat if you want to use the No Preheat feature. (Refer to the No Preheat section on page 42.)
2. Enter the temperature you want, eg. 400 °F, using the number pad.
3. Touch Cook Time, and then use the number pad to set the cooking time.
4. Touch START/SET. The temperature display will start to change once the oven temperature reaches 175 °F. The oven will beep 6 times when the oven reaches the adjusted oven temperature.
5. If you want to cancel convection baking or if baking is finished, touch OVEN OFF.



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

- 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 turn on or off during baking.
- 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.

Convection roasting

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

How to set the oven for convection roasting

1. Touch  Roast. No Preheat is activated on the control panel. Touch No Preheat if you want to use the No Preheat feature. (Refer to the No Preheat section on this page.)
2. Enter the temperature you want, eg. 400 °F, using the number pad.
3. Touch Cook Time, and then use the number pad to set the cooking time.
4. Touch START/SET. The temperature display will start to change once the oven temperature reaches 175 °F. The oven will beep 6 times when the oven reaches the adjusted oven temperature.
5. If you want to cancel convection roasting or if roasting is finished, touch OVEN OFF.



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



- 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 turn on or off during roasting.
- 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.

No Preheat

Use No Preheat to cook without the pre-heating cycle.

This function is only available for Convection Bake and Convection Roast.

How to set the oven for No Preheat

1. Touch  Bake or  Roast. No Preheat is activated on the control panel.
2. Touch No Preheat.
3. Enter the temperature you want, eg. 400 °F, using the number pad.
4. Touch START/SET.
5. The temperature display will show the set temperature.

NOTE

- For best performance, we recommend cooking on a single rack.

Type	Rack Positions
Baking	3 or 4
Roasting	1 or 2

- Place food in the oven before you start cooking when using the No Preheat feature.
- For best performance, preheat the oven when baking rising bakery products such as angel food cakes, Bundt cakes, or puff pastries.

Broiling

Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven.

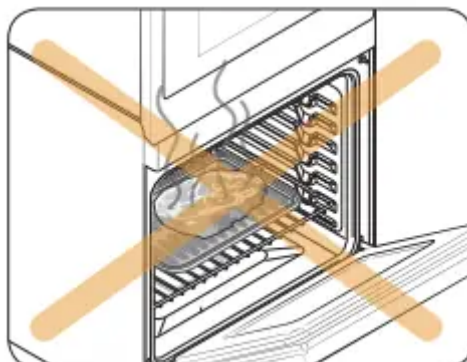
The high heat cooks quickly and gives a rich, brown outer appearance. Broil mode is best for meats, fish, and poultry up to 1" thick.

How to set the oven for broiling

1. Touch Broil once for Hi or twice for Lo. Use Lo to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.
2. To start broiling, touch START/SET. Broil one side until the food is browned. Turn over and broil the other side.
3. Touch OVEN OFF once you have finished cooking or if you want to cancel broiling.

NOTE

- This oven is designed for CLOSED DOOR broiling. The oven door must be closed during broiling.
- 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.
- 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.



CAUTION

Always broil 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

Broiling recommendation guide

The size, weight, thickness, starting temperature, and your doneness preference will affect broiling times. This guide is based on meats at refrigerator temperature. Always use a broiler pan and its grid when broiling. Always preheat the oven for 5 minutes before broiling.

Food	Doneness	Size	Thickness	Level	Rack position	Cooking time (min.)	
						1st side	2nd side
Hamburgers	Medium	9 patties	3/4"	Hi	6	3:00	2:00
	Medium	9 patties	1"	Hi	6	3:20	2:20
Beef steaks	Rare	-	1"	Hi	5	5:00	4:00
	Medium	-	1- 1 1/2"	Hi	5	6:00-6:30	4:30-4:00
	Well done	-	1- 1 1/2"	Lo	4	7:00-8:00	4:00-5:00
Chicken pieces	Well done	4.5 lbs.	1/2-3/4"	Lo	3	16:00-18:00	13:00-15:00
	Well done	2 lbs.	1/2-3/4"	Lo	3 or 4	15:00-16:00	10:00-12:00
Pork chops	Well done	1 lbs.	1"	Lo	3	8:00-10:00	6:00-8:00
Fish fillets	Well done	-	1/4-1/2"	Lo	3 or 4	7:00-8:00	4:00-5:00


Steam baking and roasting


Steam Bake provides excellent baking conditions for breads, pastries, and desserts by increasing moisture content and improving texture and flavor. Steam Roast provides excellent cooking conditions for roasted meats or poultry by maintaining a crispy surface while sealing in the juices for a moist and tender result.

1. Open the oven door, and then touch Reservoir .
2. The oven ejects the reservoir. Grasp the front of the reservoir, and then pull it all the way out of the slot.
3. Fill the water reservoir with 22 oz. (650 ml) of water.

NOTE

You can open the reservoir by removing the rubber cap or by removing the clear plastic top.

4. Replace the rubber cap or clear plastic top.
5. Return the reservoir to the slot, and then push it in. There will be a soft click when it is in place correctly. Touch Reservoir  . The oven retracts the water reservoir.
6. Close the oven door.

7. Touch Steam Bake or Steam Roast.
8. Touch Steam Level once for Hi, twice for Lo, or 3 times for Med. (Default is Med.) The display will show  and the steam level.
9. Enter the temperature you want, eg.400 °F, using the number pad.
10. Touch Cook Time, and then use the number pad to set the cooking time.
11. Touch START/SET. The temperature display will start to change once the oven temperature reaches 175 °F. The oven will beep 6 times when the oven reaches the set oven temperature.
12. If you want to cancel steam baking or steam roasting or if cooking is finished, touch OVEN OFF.

NOTE

- When Steam Bake or Steam Roast is enabled and the water reservoir runs out of water, the display will show “Water Supply”.
 - The oven continues to operate but the steam generator stops operation until you refill the water reservoir with water.
- Make sure to drain the remaining water after using Steam Bake and Steam Roast. Once the oven starts draining, please wait until the draining cycle is complete.
- When Steam Bake and Steam Roast is complete, you must empty the water reservoir because the remaining water can affect other cooking modes.



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

- 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 turn on or off during cooking.
- 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.

Steam cook recommendation guide

Steam mode	Level	Foods
Steam Bake	High	Rye breads, Desserts (Flan caramel)
	Med	Croissants, Pies, Reheats (Pizza, Casserole)
	Low	Pastries
Steam Roast	High	-
	Med	Meats, Poultry
	Low	Turkey, Large meats

Using Bread Proof

Bread Proof provides an optimal temperature for the bread proofing process, and therefore does not require a temperature adjustment.

For the best results, always start the Bread Proof option with a cool oven.

1. Touch Bread Proof.
2. Touch START/SET.
3. Touch OVEN OFF at any time to turn off Bread Proof.

NOTE

Use rack position 3 for Bread Proof.

Using the Temp Probe

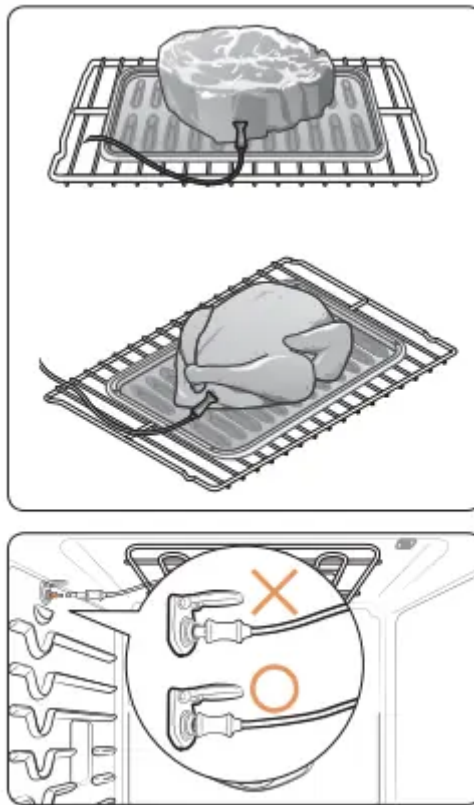
For many foods, especially roasts and poultry (beef, chicken, turkey, pork, lamb, etc), measuring the internal temperature is the best way to determine if the food is properly cooked.

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

This function can be used with Bake, Convection Bake, or Convection Roast. After the internal temperature of the food reaches 100 °F, the increasing internal temperature will be shown in the display.

How to use the Temp Probe

1. Push the tip of the temp probe into the meat as fully as possible, so that the tip is in the center of the meat.



- Insert the probe completely into the meat as shown in the illustrations. It should not touch bone, fat, or gristle.
 - If you do not fully insert the probe into the meat, the Temp. Probe function will not work correctly because the probe will sense the oven temperature, not the temperature of the meat.
 - 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
2. Insert the temp probe plug into the socket on the top side wall of the oven as far as it will go.
 3. Select the desired cooking function (Bake, Convection Bake, or Convection Roast) and temperature.
 4. Touch Temp. Probe to set the desired internal temperature.
 5. Set the desired internal temperature using the number pad.

Available temperatures	100 °F to 200 °F
------------------------	------------------

6. If you want to use Cook Time, or Delay Start, set each function.
7. Touch START/SET.

8. When the desired internal temperature is reached, the function automatically stops and an alarm sounds.

CAUTION

- To protect the Temp Probe's tip, be careful not to insert the probe so that the tip protrudes through the surface of the meat. Make sure that the tip is in or near the center of the meat.
- Do not store the probe in the oven.
- Do not leave the probe inside the oven during a self-cleaning or broiling cycle. You can permanently damage the probe and it will no longer work.
- To avoid breaking the probe's tip, defrost your food completely.
- Do not use tongs when inserting or removing the probe. Tongs can damage the probe.
- Use the Temp Probe for Temp. Probe function cooking only. Do not use the Temp Probe for any other purpose.

NOTE

- If you remove the Temp Probe while the Temp. Probe function is operating or insert the Temp Probe while baking or cooking normally, cooking will stop after 1 minute.
- If you use the probe to cook frozen food, there are times when it cannot be detected. (The Temp. Probe icon doesn't show in the display.)

Temp Probe table

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

NOTE

If you cover the meat with aluminum foil and allow it to stand for 10 minutes after cooking, the Internal temperature will rise 5-10 degrees.

Removing the Temp Probe

Remove the temp probe plug from the socket.

CAUTION

After cooking, the Temp Probe is hot enough to cause burns.



Maintaining your appliance

Self-cleaning (Lower oven only)

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 oven 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 oven. Move birds to another well-ventilated room.
- Do not line the oven walls, racks, bottom, or any other part of the oven 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.
- The oven door locks during self-cleaning. 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

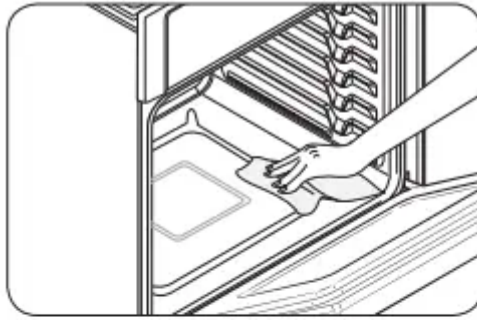


Fig. 1

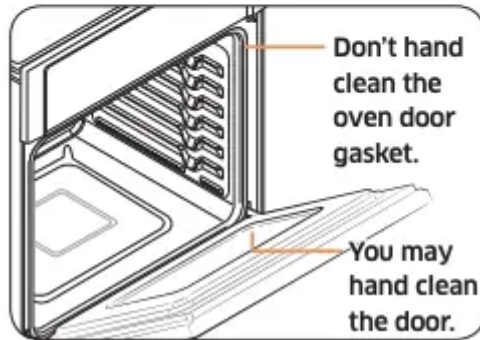


Fig. 2

- 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)
- The silver-colored oven racks can be self-cleaned, but they will darken, lose their luster, and become hard to slide.
- Residue on the front frame of the oven 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 cover is in place and the oven light is off.

NOTE Remove oven racks and accessories before starting the self-clean mode.

How to run a self-cleaning cycle

1. Select the length of time for the self-cleaning operation, eg. 3 hours. Touch Self Clean 2/3/5h once for a 3 hour clean time, twice for a 5 hour clean time, or 3 times for a 2 hour clean time. (The default setting is 3 hours.)
2. Touch START/SET to start the self-cleaning cycle. The motor-driven door lock will engage automatically.

IMPORTANT: Both doors lock when you run a self cleaning cycle on either oven.

NOTE

- You will not be able to start a self-cleaning cycle if the Control Lockout feature is activated or if the oven's temperature is too hot.
- The oven doors lock automatically. The display will show the cleaning time remaining. You cannot to open the oven doors until the temperature drops to a safe/cool temperature.
- The self-clean feature can be used in only one oven at a time. While one oven is in self-cleaning mode, you cannot use the other oven for cooking.

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

How to delay the start of self-cleaning

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

How to turn off the self-cleaning feature

If you need to stop or interrupt a self-cleaning cycle:

1. Touch OVEN 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.

Hybrid Cleaning (lower oven only)

The Hybrid cleaning function saves time and energy by removing leftover grease and residue that you can then wipe away with a damp cloth.

CAUTION

- Do not line the oven walls, racks, bottom, or any other part of the oven 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.
- The oven door locks during Hybrid cleaning. Do not force the oven door open. This can damage the automatic door locking system. Use care when opening the oven door after a Hybrid Cleaning cycle is complete. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

Before a Hybrid cleaning cycle

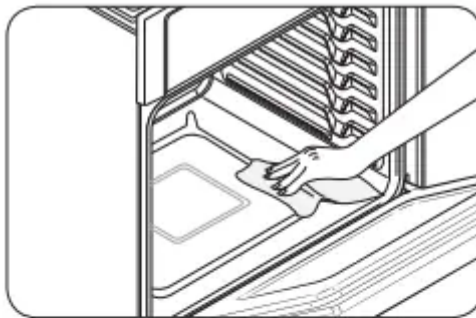


Fig. 1

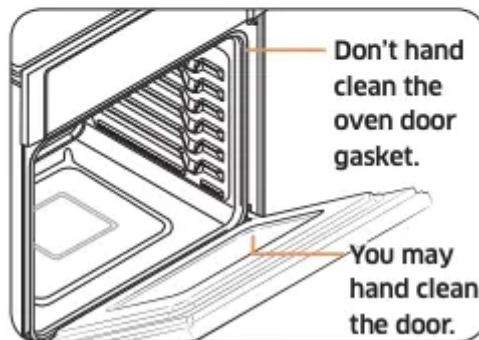


Fig. 2

- Remove the wire rack, broil pan, broil pan insert, all cookware, and any aluminum foil from the oven.
- Wipe up debris from the oven bottom. (Fig. 1)
- The silver-colored oven racks can be Hybrid Cleaned, but they will darken, lose their luster, and become harder to slide.
- Residue on the front frame of the oven 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 cover is in place and the oven light is off.


NOTE Remove oven racks and accessories before starting the Hybrid clean mode.

How to run a Hybrid cleaning cycle

1. Remove all accessories from the oven.
2. Open the oven door, and then touch Reservoir . The oven ejects the water reservoir. Grasp the front of the reservoir and pull it all the way out of the slot.
3. Pour approximately 20 oz. (600 ml) of water into the water reservoir. Use normal water only, not distilled water.

NOTE

You can open the reservoir by removing the rubber cap or by removing the clear plastic top.

4. Replace the rubber cap or clear plastic top.
5. Return the reservoir to the slot, and then push it in. There will be slight click when it is in place correctly. Touch Reservoir . The oven retracts the water reservoir.
6. Close the oven door.
7. Touch Hybrid Clean. Touch Hybrid Clean once for a 20 min clean time, twice for a 90 min clean time. (The default setting is 20 min.)
8. Touch START/SET. The motor-driven door lock will engage automatically. When the operation is complete, the display will blink and a beep will sound.

NOTE Only the lower oven door is locked during Hybrid cleaning.

9. Touch OVEN OFF.
10. Clean the oven's interior. There will be a significant amount of water remaining on the bottom of the oven after a Hybrid cleaning cycle. Remove the residual water with a sponge or soft dry cloth.

NOTE For Hybrid Cleaning, use exactly 20 oz. (600 ml). of water since this produces the best results.

After a Hybrid cleaning cycle

- Take care when opening the door after a Hybrid 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 Hybrid cleaning function.
- After cleaning, leave the oven door ajar at a 15° angle to allow the interior enamel surface to dry thoroughly.



NOTE

- You will not be able to start a Hybrid cleaning cycle if the control lockout feature is activated or if the oven's temperature is too hot.
- The oven doors lock automatically. The display will show the cleaning time remaining. You cannot to open the oven doors until the temperature drops to a safe/cool temperature.
- The Hybrid clean feature can be used in only one oven at a time. While one oven is in Hybrid cleaning mode, you cannot use the other oven for cooking.
- 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.

Draining

When a steam function is complete, you must drain the remaining water to prevent the water from affecting other cooking modes.

To drain the water, follow these steps:

1. Touch Drain. The oven drains water from the steam generator to the water reservoir.
2. When draining is complete open the oven door, and then touch Reservoir . The oven ejects the water reservoir. Use oven gloves to remove and empty the water reservoir.
3. When done, re-insert the reservoir, push it in until there is a soft click, and then touch Reservoir . The oven retracts the reservoir.
4. Close the oven door.

Care and cleaning of the oven

Cleaning painted parts and decorative trim

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

Cleaning stainless steel surfaces

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

NOTE

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

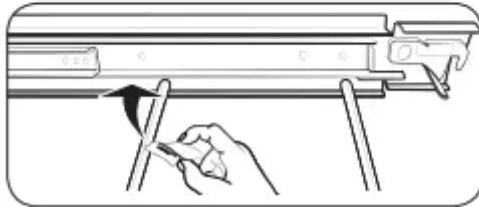
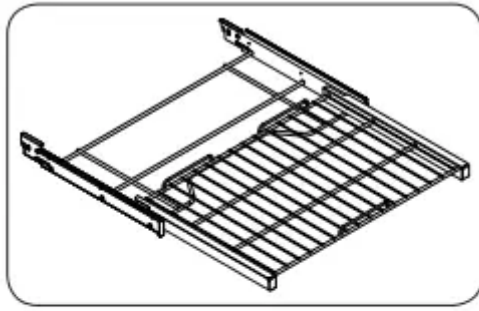
Oven racks

- If the racks are left in the oven during a self-cleaning cycle, their color will turn slightly blue and the finish will be dull. After the self-cleaning cycle is complete and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of oil. This will help the racks glide more easily on their tracks.
- Gliding racks may be cleaned by hand with an abrasive cleaner or steel wool. During cleaning, be careful not to allow water or cleaner to enter the slides on the sides of rack.

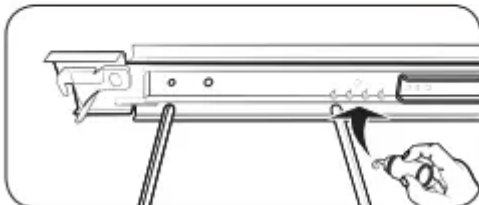
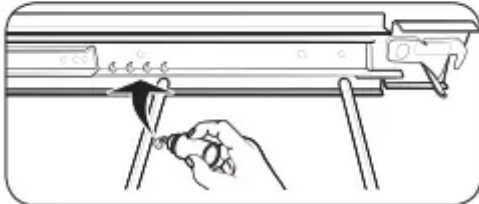
NOTE

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

To lubricate the slides of the gliding rack



1. Remove the rack from the oven. See removing the gliding rack in the Using the Gliding Rack section.
2. Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy cleanup.
3. If there is debris in the slide tracks, wipe it away using a paper towel. (Any graphite lubricant wiped away must be replaced - See steps 4 through 7.)



4. Shake the graphite lubricant before opening it. Starting with the left (front and back) slide mechanism of the rack, place four (4) small drops of lubricant on the two (2) bottom tracks of the slide close to the bearing carriers.
5. Repeat for the right (front and back) slide mechanism of the rack.
6. Open and close the rack several times to distribute the lubricant.
7. Replace the cap on the lubricant and shake it again. Turn the rack over and repeat steps 3, 4, 5 and 6.
8. Close the rack, turn the rack right-sideup, and then place in the oven. See installing the gliding rack in Using the Gliding Rack on page 39.

NOTE Do not spray the gliding rack with cooking spray or other lubricant sprays.

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.

Troubleshooting

Samsung works hard to ensure that you don't have problems with your new electric oven. If you run into unexpected trouble, look first for a solution in the tables starting below. If you're still having trouble after trying the suggested solution, call Samsung at 1-800-SAMSUNG (1-800-726-7864).

Control Display



Symptom	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 buttons cannot be pressed properly	<ul style="list-style-type: none"> • There is foreign matter caught between the buttons • Touch model: There is moisture on the exterior • The lock function is set 	<ul style="list-style-type: none"> • Remove the foreign matter and try again. • Remove the moisture and try again. • Check whether the lock function is set.

For the Microwave Oven

Symptom	Possible cause	Solution
General		
The buttons cannot be pressed properly	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Child lock is activated.	Deactivate Child lock
The oven does not work.	Power is not supplied.	Make sure power is supplied. Make sure the oven is plugged in. Check if a fuse has been blown or circuit breaker has been tripped.
	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.
The oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the Start button again to start operation.

The power turns off during operation.	The oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the oven without food inside.	Put food in the oven.
	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Several power plugs are being used in the same socket.	Designate only one socket to be used for the oven.
There is a popping sound during operation, and the oven doesn't work.	Cooking sealed food or using a container with a lid may cause popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.
The oven exterior is too hot during operation.	There is not sufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Keep the gaps specified in the product installation guide.
	Objects are on top of the oven.	Remove all objects on the top of the oven.
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.
Heating including the Warm function does not work properly.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.



The thaw function does not work.	Too much food is being cooked.	Reduce the amount of food and start the function again.
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the Cancel button.
	The interior light is covered by foreign matter.	Clean the inside of the oven and check again.
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the Start button again to restart operation.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during the oven/thawing functions.	Do not use metal containers.
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
1. Water drips. 2. Steam is emitted through a door crack. 3. Water remains in the oven.	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
	Brightness changes depending on power output	

The brightness inside the oven varies.	changes according to function.	Power output changes during cooking are not malfunctions. This is not an oven malfunction.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 3 minutes after cooking is complete.	This is not an oven malfunction.
Turntable		
While turning, the turntable comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.
The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave	Adjust the amount of food and do not use containers that are too large.
The turn table rattles while turning and is noisy.	Food residue is stuck to the bottom of the oven.	Remove any food residue stuck to the bottom of the oven.
Broiling		
Smoke comes out during operation.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
	Food is too close to the grill.	Put the food a suitable distance away while cooking.
	Food is not properly prepared and/or arranged.	Make sure food is properly prepared and arranged.
Convection		

The oven does not heat.	The door is open	Close the door and try again.
Smoke comes out during preheating	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction, and if you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
There is a burning or plastic smell when using the oven.	Plastic or non heatresistant cookware is used.	Use glass cookware suitable for high temperatures.
There is a bad smell coming from inside the oven.	Food residue or plastic has melted and stuck to the interior.	Use the steam function and then wipe with a dry cloth. You can put a lemon slice inside and run the oven to remove the odor more quickly.
The oven does not cook properly	The oven door is frequently opened during cooking.	If you open the door often, the interior temperature will be lowered and this may affect the results of your cooking.
	The oven controls are not correctly set.	Correctly set the oven controls and try again.
	The broil heater or other accessories are not correctly inserted.	Correctly insert the accessories.
	The wrong size or wrong type of cookware is used.	Use suitable cookware with flat bottoms.
For the Lower Oven		
Symptom	Possible cause	Solution
The oven will not turn on.	The oven 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 22.
	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 is loose or defective.	<ul style="list-style-type: none"> • Tighten or replace the lamp. • Call for service if the door light does not turn on
	The switch operating the light is broken.	Call for service
The oven smokes excessively during broiling.	The oven controls have not been set properly	Refer to the section on operating the oven starting on page 22.
	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 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 22.
	The oven rack has been positioned incorrectly or is not level.	See the section on using the oven racks on page 38.

	Incorrect cookware or cookware of improper size is being used.	
	The oven temperature needs to be adjusted.	See the Temp Adjust section on page 48.
Food does not broil properly.	The serving size may not be appropriate.	Refer to the broiling recommendation guide for serving sizes on page 43, and then try again.
	The rack has not been properly positioned.	See the broiling recommendation guide on page 43.
	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 43.
The oven temperature is too hot or too cold.	The oven temperature needs to be adjusted.	See the section on adjusting the temperature on page 48.
There is water dripping.	You may see water or steam in some cases depending on the food you are cooking. This is not a product malfunction.	Let the oven cool and then wipe with a dry dish towel.
There is steam coming through the crack between the oven body and the door.		
Water is remaining in the oven.		
I can hear water boiling during steam cooking.	Water is being heated by the steam heater.	This is not a product malfunction.
The oven will not self-clean.		Allow the oven to cool and then reset the controls.

	The oven temperature is too high to start a self-clean operation.	
	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 lockout feature has been activated.	Deactivate the oven lockout (see page 25).
Excessive smoking during a self-cleaning cycle.	There is excessive soiling in the oven.	Touch OVEN OFF. Open the windows to rid the room of smoke. Wait until the selfcleaning cycle is cancelled. Wipe up the excessive soil and then start the selfcleaning cycle again.
The oven door will not open after a selfcleaning cycle.	The oven is too hot.	Allow the oven to cool.
The oven is not clean after a self-cleaning cycle.	The oven controls were not set correctly.	See the section on selfcleaning on page 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 oven 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 for 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.

		<ul style="list-style-type: none"> • 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.
The 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.
The oven door is locked.	The circuit breaker has been tripped or there was a power failure while the oven door was locked.	Activate Control Lockout, and then unlock the control. See the Control Lockout section on page 25.



Information codes

Displayed Code	Possible cause	Solution
C-d0	This code occurs if the control key is short for 1 minute.	Clean the buttons and make sure there is no water on/ around them. Turn off the oven and try again. If the problem continues, contact a local Samsung service center
C-d1	This code occurs if the door lock is mispositioned.	
C-F0	This code occurs if communication between the Main and Sub PBA is interrupted	
C-F2	This code occurs if communication between the Main and Touch is interrupted.	
C-10	The cooking sensor is open when the microwave is operating.	
	The cooking sensor is short when the microwave is operating.	
C-20	The oven sensor is open when the oven is operating.	
	The oven sensor is short when the oven is operating.	

C-21	This code occurs if the internal temperature rises abnormally high.	Touch OVEN OFF, and then restart the oven. If the problem persists, disconnect all power to the oven for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.
C-23	The temp probe sensor is short when the oven is operating.	
C-30	The PCB sensor is open when the oven is operating.	
	The PCB sensor is short when the oven is operating.	
C-31	This code occurs if the PCB temperature rises abnormally high.	Call for service
C-70	The Steam sensor is open when the oven is operating.	Touch OVEN OFF, and then restart the oven. If the problem persists, disconnect all power to the oven for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.
	The Steam sensor is short when the oven is operating.	
C-72	There are drain system-related problems.	
C-A2	The cooling motor is operating abnormally.	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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