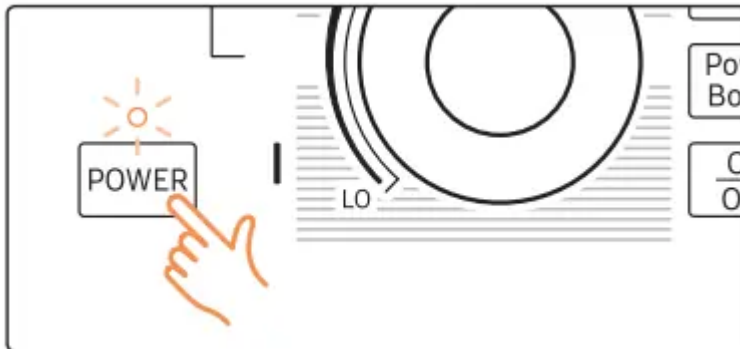


Operation

Switching the appliance on

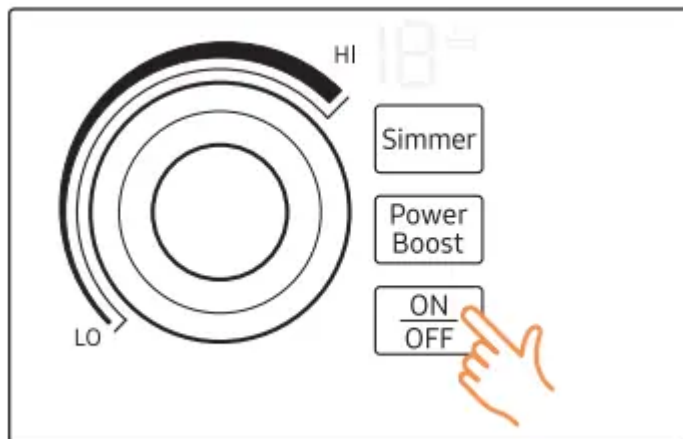


Turn the cooktop on by touching the **POWER** key for approximately 1 second.


NOTE

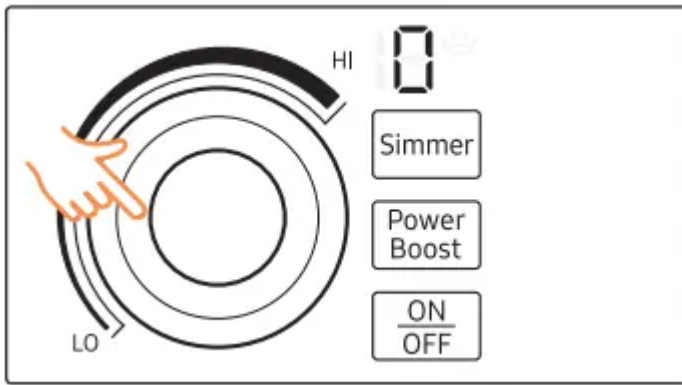
After you have touched the **POWER** key to switch on your cooktop, you must select a cooking zone or element and a power setting within approximately 20 seconds. Otherwise, the cooktop will switch itself off for safety reasons.

Selecting a cooking zone and power setting



1. To select an element or cooking zone, touch the **ON/OFF** key of the zone or element.

- The digital displays will show .



2. To set and adjust the power level, run your finger clockwise or counterclockwise along the surface of the element or zone control as shown in the illustration.

- If you do not set a power level after selecting an element, the element will turn off automatically after 10 seconds.
- You can also use the magnetic knob to control the element or cooking zone. See page **18**.

NOTE

If you try to rotate the magnetic knob by grabbing its side or pushing it, it will not work. Grasp the knob with two fingers, and then turn it.

NOTE

If you turn the magnetic knob while wearing oven gloves, the knob will not work. You must be bare handed.

Recommended settings

The power levels in the table below are guidelines. The power settings required for various cooking methods depend on a number of variables, including the quality of the cookware being used and the type and amount of food being cooked.

SETTING	POWER LEVELS	TYPE OF COOKING
HIGH/BOOST	14-15 Boost	<ul style="list-style-type: none"> • Bringing water to a boil • Start food cooking • Quickly searing meat
MEDIUM HIGH	10-13	<ul style="list-style-type: none"> • Holding a rapid boil • Deep fat frying, pan frying, stir frying
MEDIUM	7-9	<ul style="list-style-type: none"> • Cooking sauces and gravies • Steaming vegetables
MEDIUM LOW	4-6	<ul style="list-style-type: none"> • Maintaining a slow boil • Keeping foods cooking, poaching, stewing
LOW	1-3 Melt, Simmer	<ul style="list-style-type: none"> • Melting chocolate or butter • Keeping foods warm • Simmering



Griddle (Flex zone)

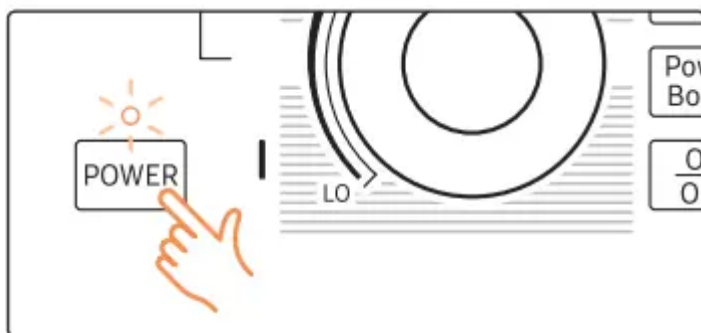
Preheat the griddle (MEDIUM HIGH or HIGH).

Type of cooking	Setting
Pancakes	MEDIUM LOW
Fried eggs	MEDIUM LOW
French toast	MEDIUM
Bacon, sausages	MEDIUM - cook to desired brownness
Hamburgers	MEDIUM HI - cook to desired doneness

NOTE

- The power settings indicated in the table above are provided only as guidelines for your reference.
- You will need to adjust the power settings according to specific cookware and foods.

Switching the appliance off



To completely switch off the appliance, touch the **POWER** key for 1 second.

NOTE

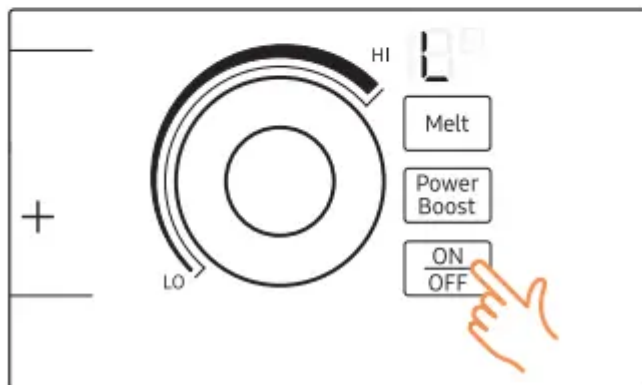
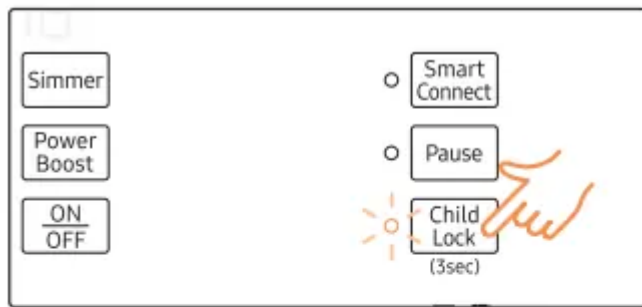
After you switch off a single cooking zone or the entire cooking surface, the presence of residual heat will be indicated in the digital displays of the corresponding cooking zones by an H or h (for "hot").

Using the child lock

You can use the child lock to safeguard against a child unintentionally turning on a cooking zone and activating the cooking surface. Also, the control panel, with the exception of the **POWER** key, can be locked to prevent the settings from being changed unintentionally, for example, by wiping over the panel with a cloth.

Switching the child lock On/Off

1. Touch the **Child Lock** key for approximately 1 seconds. An acoustic signal will sound as confirmation.



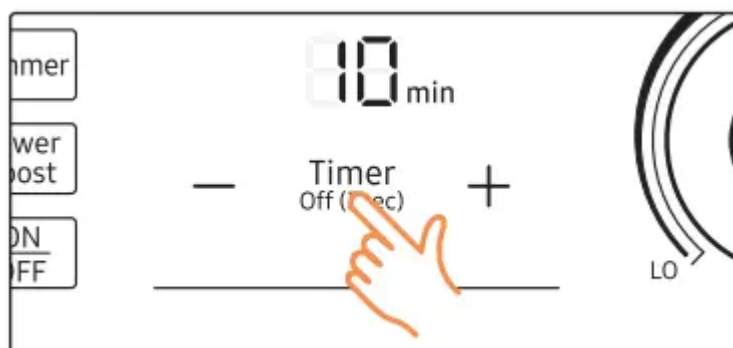
2. Touch any control key. L will appear in the displays, indicating the child lock has been activated.

3. To switch the child lock off, touch the **Child Lock** key again for 1 seconds. An acoustic signal will sound as confirmation.

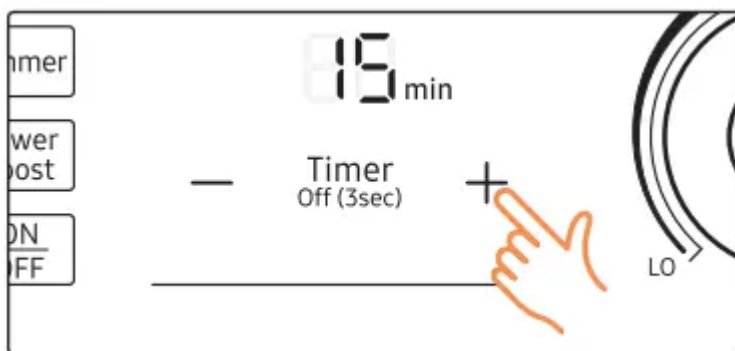
Note

- If you activate the child lock while the cooktop is operating, touch the **POWER** button to turn the cooktop off for safety reasons.
- If the child lock is enabled when the cooktop is not operating, all buttons will be disabled including the **POWER** button.

Timer



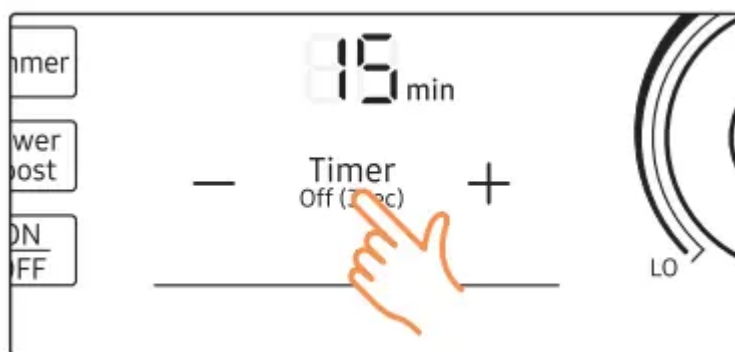
1. Press the **Timer** key. The number 10 will be displayed above the timer display.



2. Use the **Timer setting selectors** (+ or -) to set the desired amount of time. Then, press **Timer** key again.

NOTE

The timer can be adjusted from 0 to 99.



3. To cancel the timer settings, hold down the **Timer** key for 3 seconds.

Note

- To change the settings quicker, touch and hold any of the + or — control keys until the desired value is reached.
- When the timer is terminated, it sounds a beep 4 times. However, the cooking zone will not be turned off.

Power boost control

The **Power Boost P** function makes additional power available to each cooking zone (for example, when you want to bring a large volume of water to a boil).

Cooking zones	Max Boost time
11"	8 min
6"	10 min
Front or Rear Flex Plus	10 min
Complete Flex Plus	5 min



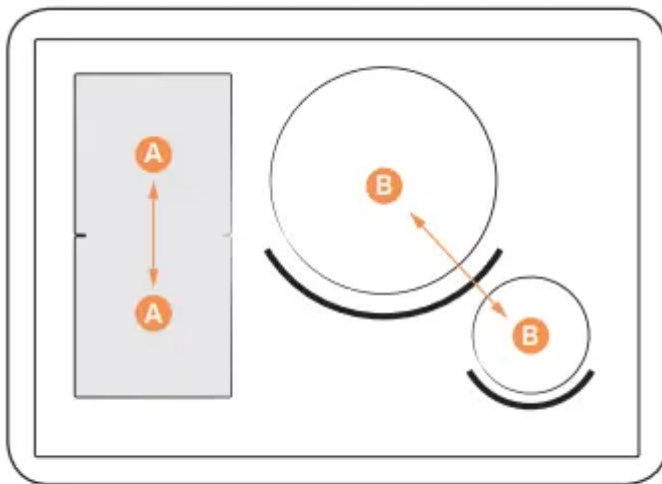
When the Max Boost times expire, the cooking zones automatically return to power level 15.

Note

In certain circumstances, the **Power Boost P** function may be deactivated automatically to protect the internal electronic components of the cooktop.

Power management

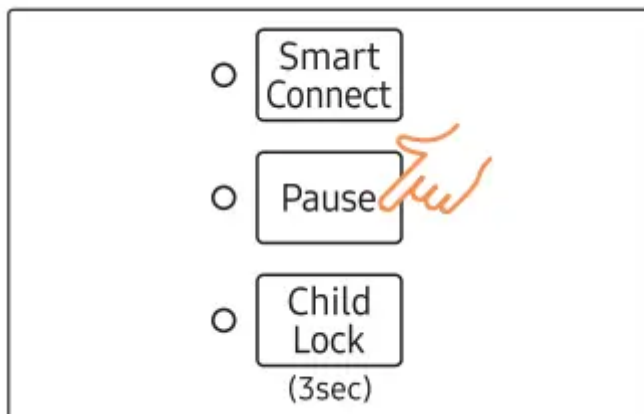
The cooking zones have a maximum power available to them. If this power range is exceeded in a cooking zone when you switch on the Power Boost **P** function, Power Management automatically reduces the power setting of the cooking zone.



- A. Paired cooking zone
- B. Paired cooking zone

The indicator for the cooking zone alternates for some seconds between the set power setting and the maximum possible power setting. Then, the indicator changes from the set power setting to the maximum possible power setting.

Pause



The **Pause** function simultaneously switches all cooking zones that are switched on to the low power setting. This function can be used to briefly interrupt and then continue the cooking process e.g. to take a telephone call.

When the **Pause** function is activated, all touch keys except for the **Pause**, **Child Lock**, **ON/OFF**, and **POWER** keys are disabled. To resume cooking, touch the **Pause** button.

The cooking zones return to their previous setting.

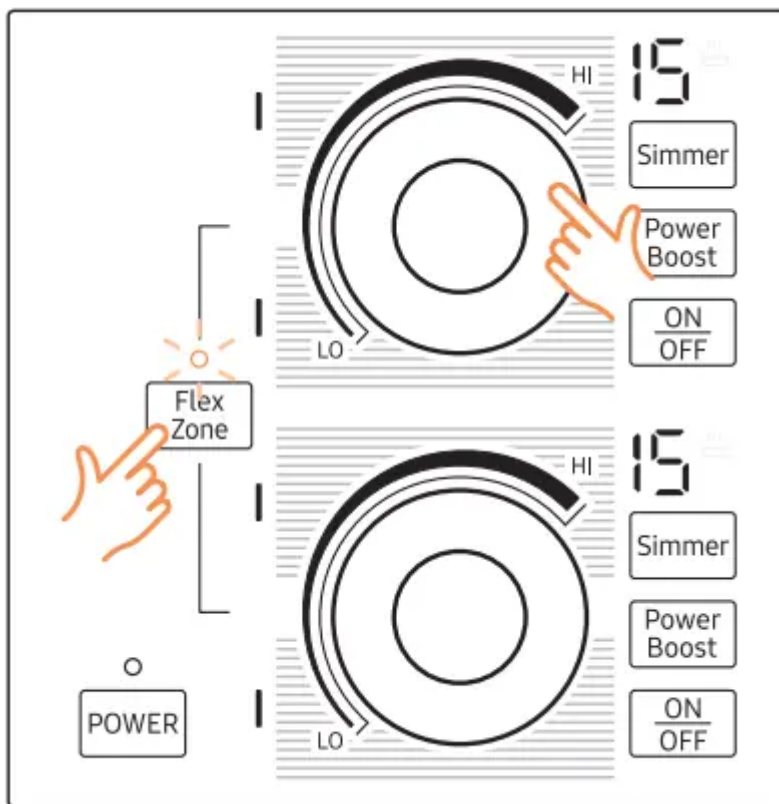
	Control Panel	Display
To Switch On	Touch Pause key	2
To Switch Off	Touch Pause key	Return to previous power level

NOTE

Timer functions are not stopped by the **Pause** function.

Flex zone

You can use the Flex zone function to operate and control the two elements on the left side simultaneously, as a single cooking zone, and then use the zone for large cookware. (Examples: oval cookware, large spaghetti pots, etc.)



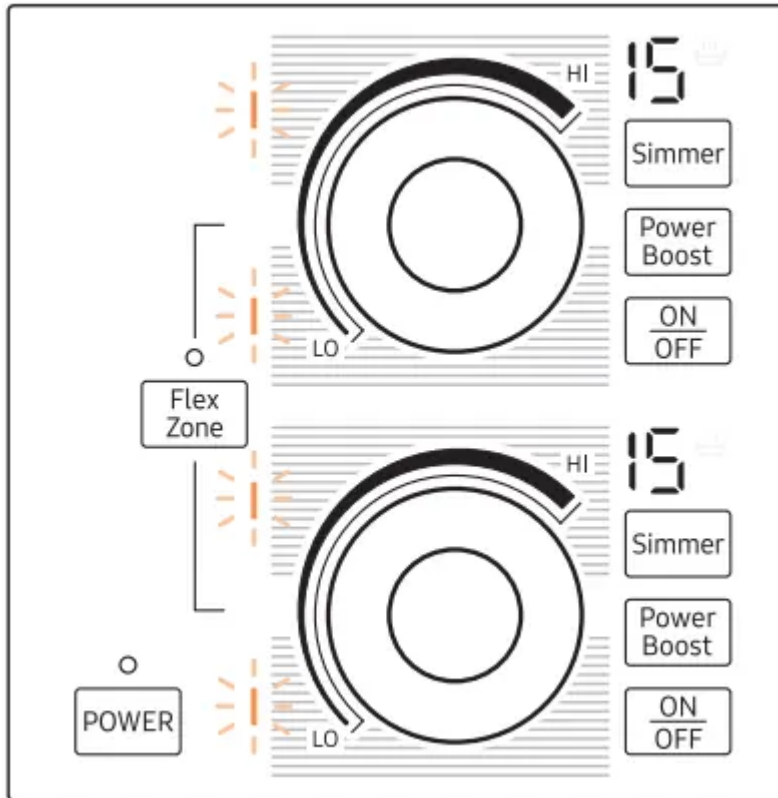
1. Touch the **Flex Zone** selector. The two left elements are synched and will now work together.

2. Use an element control as shown to adjust the power level of the two left elements. The power setting displays of the two left elements (front and rear) will change together.

3. To disable the Flex Zone function, touch the **Flex Zone** selector.

- You can also use the magnetic knob to control the two elements. See page 18.

Flex zone Indicator



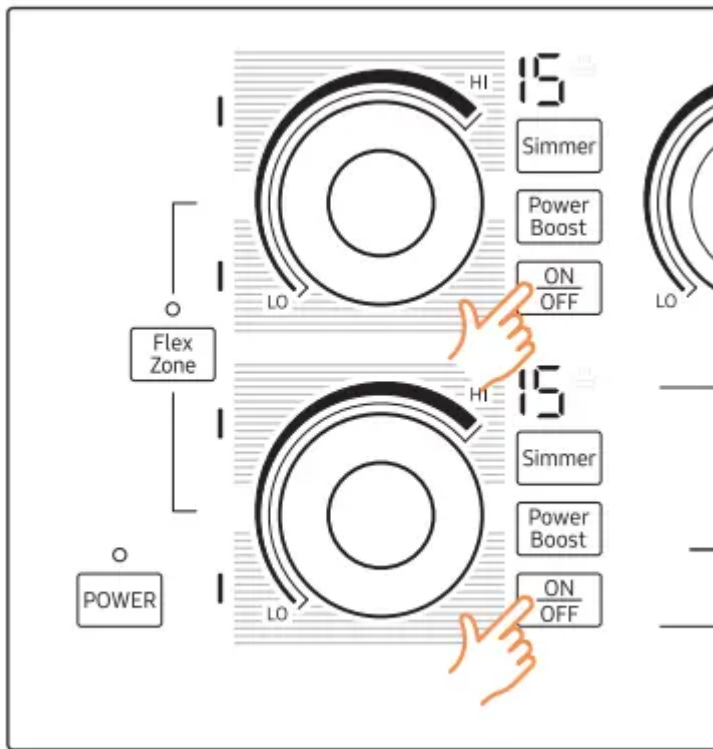
The Flex Zone indicator uses pan detection to display the active zone when the Flex Zone function is enabled.

NOTE

If an inappropriate pot or pan is placed on the cooking zone, the indicator blinks. If the pot or pan is not removed, the cooking zone turns off.

Any one element of the Flex zone may not operate properly with a small pan or pot if it slants to one element even slightly.

NOTE



To turn the synched elements off, touch the **ON/OFF** key for any synched element.

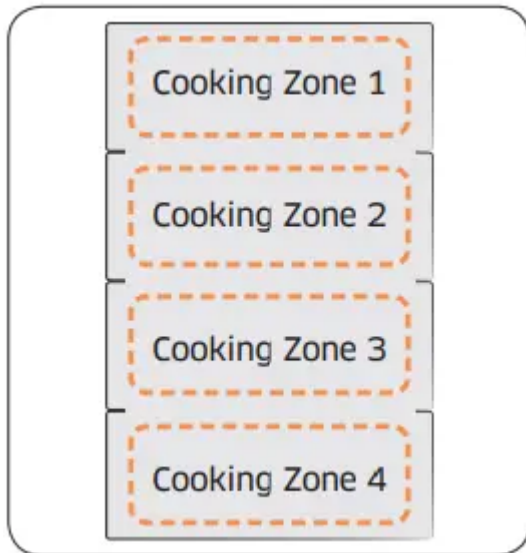
The two synched elements will turn off simultaneously.

Size of pans

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.

Cooking zones	Minimum diameter of the bottom of the cookware
Front or Rear Flex zone plus	5.5 inch (140 mm)
Flex zone plus	9.4 inch (240 mm) (long side dimension), oval, fish kettle

Flex zone Plus



The Flex zone is the large cooking area located on the left side of the hob (see the figure below) that is specially designed to accommodate multiple pots and pans of varying shapes and sizes at once. The Flex zone has four zones that are operated by individual inductors, allowing you to cook regardless of where cookware is placed on a cooking zone.

With Flex zone Plus, you can use a combination of different cooking zones to enlarge the cooking area. See the table below for the corresponding sensor to touch to activate the different combinations.

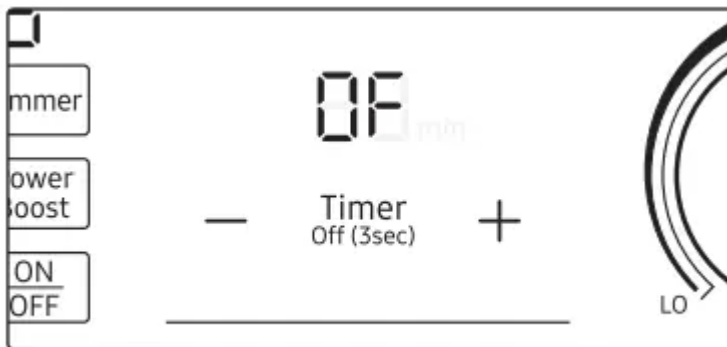
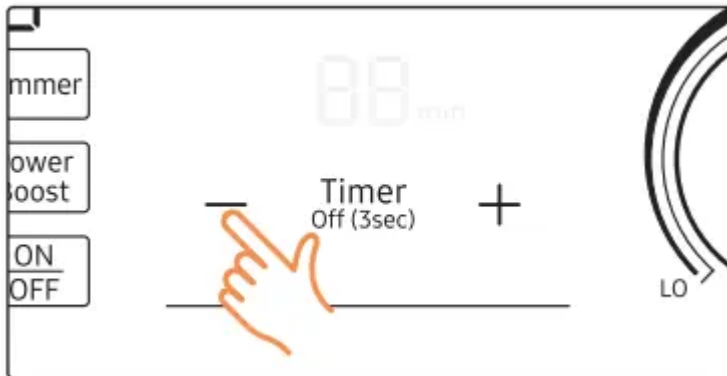
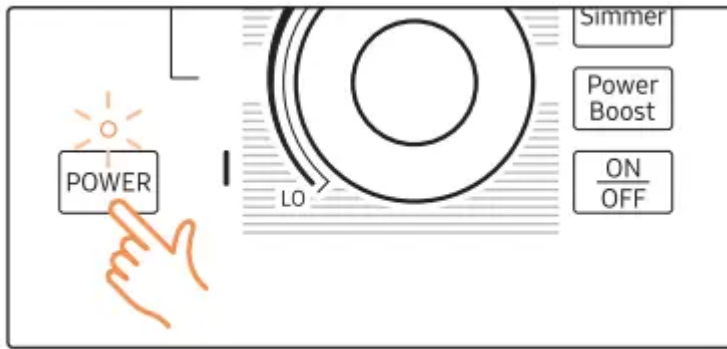
Cooking Zone	1 burner	2 burner		3 burner		4 burner
1	☐	☐				
2	☐		☐	☐		
3	☐	☐	☐		☐	☐
4	☐	☐				

NOTE

- When using only one cooking zone, the diameter of the bottom of the cookware must be less than 14 cm.
- The hob may take 5-10 seconds to recognize the position of cookware.
- Noises may occur while the hob recognizes the cookware.
- Do not remove cookware during cooking. For safety purposes, the hob automatically stops if cookware has been removed for more than 5 seconds.



Sound on/off



1. Touch the POWER key for approximately 1 second.
2. Touch the - key for 3 seconds within 10 seconds of pressing the POWER key.

3. Sound will turn off and OF will appear in the Timer display.

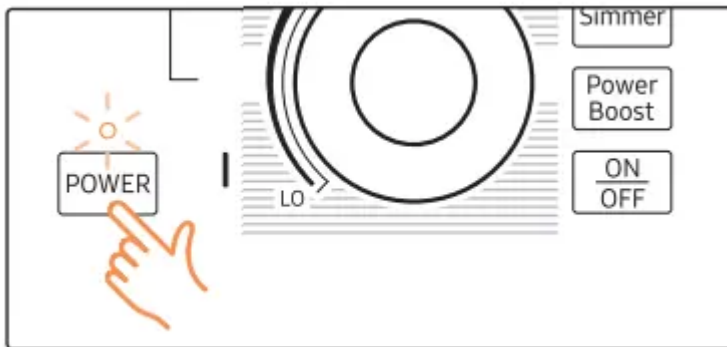
4. To change the Sound setting, repeat Steps 1 and 2.

Sound will turn ON and On will appear in the Timer display.

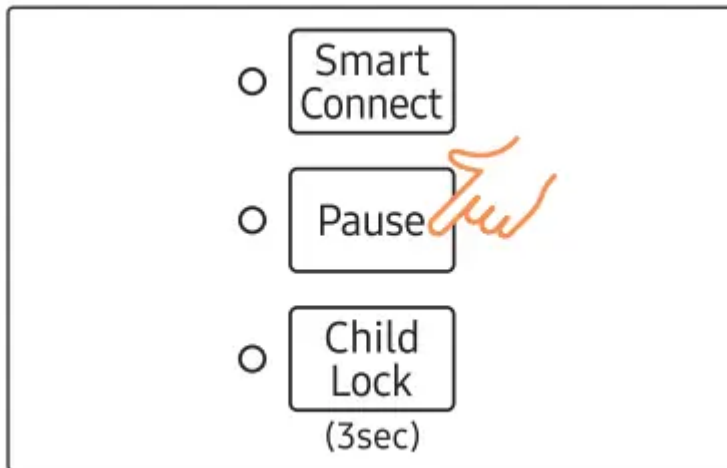
NOTE

To change the Sound On/Off setting, you must operate the Sound On/Off function within 10 seconds of turning the power on.

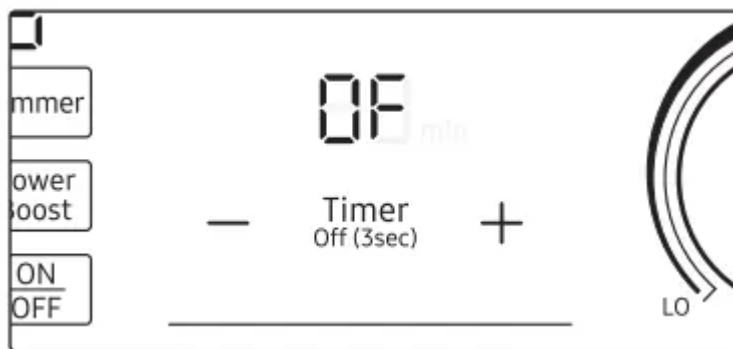
Virtual flame on/off



1. Touch the POWER key for approximately 1 second.



2. Touch the Pause key for 3 seconds within 10 seconds of pressing the POWER key.



3. Virtual flame will turn off and OF will appear in the Timer display.



4. To change the Virtual flame setting, repeat Steps 1 and 2.

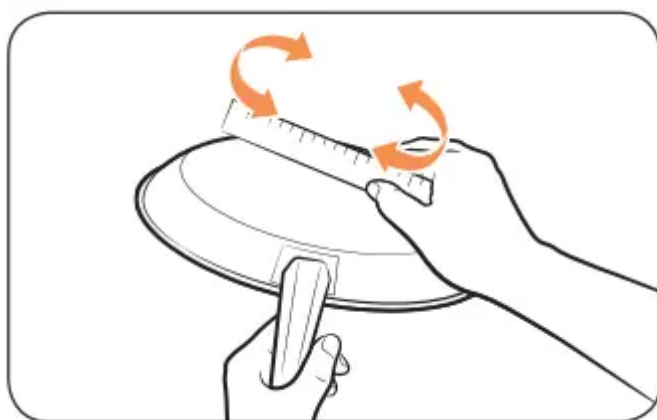
Virtual flame will turn ON and On will appear in the Timer display

NOTE

To change the Virtual flame On/Off setting, you must operate the Virtual flame On/Off function within 10 seconds of turning the power on

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

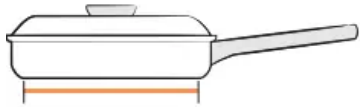
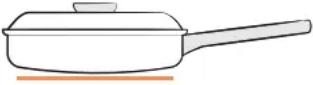
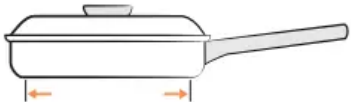
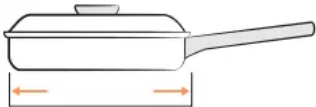

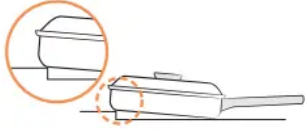


- Use cookware made with the correct material for induction cooking.

See "Cookware for induction cooking zones" on page **26**.

- Use quality cookware with heavier bottoms for better heat distribution. This provides 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.

CORRECT	INCORRECT
 <p data-bbox="253 479 660 512">Flat pan bottom & straight sides.</p>	 <p data-bbox="836 450 1259 524">Curved or warped pan bottoms or sides.</p>
 <p data-bbox="253 790 788 954">Pan size meets or exceeds the recommended minimum size for the Cooking Zone. See "Using the correct size cookware".</p>	 <p data-bbox="836 775 1326 893">Pan does not meet the minimum size required for the Cooking Zone used. See "Using the correct size cookware".</p>
 <p data-bbox="253 1196 716 1270">Pan rests completely on the Cooktop surface.</p>	 <p data-bbox="836 1240 1339 1359">Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.</p>
 <p data-bbox="253 1588 572 1621">Pan is properly balanced.</p>	 <p data-bbox="836 1576 1123 1610">Heavy handle tilts pan.</p>

NOTE

ANY one of the incorrect conditions listed above may be detected by the sensors located below the ceramic cooktop surface. If the cookware does not meet one or more of these conditions, one or more of the Cooking Zones will not heat, and settings will flash in the affected Cooking Zone display. Correct the problems before attempting to activate the cooktop.

Cookware for induction cooking zones



The Induction element can only be turned on when cookware with a magnetic base is placed on one of the cooking zones. You can use the cookware identified as suitable below.

Cookware material

Cookware material	Suitable
Steel, Enamelled steel	Yes
Cast iron	Yes
Stainless steel	If appropriately labelled by the manufacturer
Aluminium, Copper, Brass	No
Glass, Ceramic, Porcelain	No


NOTE

- Cookware appropriate for induction cooking is labelled as suitable by the manufacturer.
- Certain cookware can make noise when being used on induction cooking zones. These noises do not indicate that the cooktop is malfunctioning and do not affect its operation in any way.

Using the correct size cookware

- The Induction Cooking Zones require that you use pots and pans of a **minimum** size or larger at each location. The inner ring of each Cooking Zone is your guide to the correct **minimum** pan size. The pan bottom must fully cover the inner ring for proper cooking to occur.
- The thicker outer ring at each Cooking Zone is helpful to determine the **maximum** pan size. After centering the cookware on the cooktop, make sure the cookware does not extend more than 1/2" beyond the thicker line on the Cooking Zone. The pan must fully contact the glass surface.

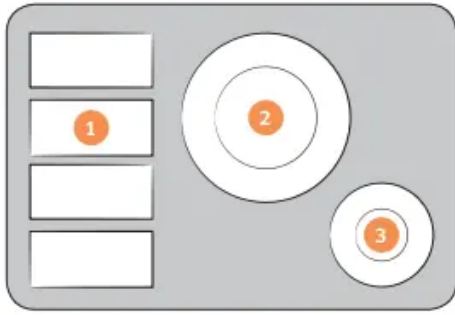
NOTE

- If a pan made of the correct material is centered properly on any of the active Cooking Zones but is too small, the affected Cooking Zone display will flash and the pan will not heat.
- If cookware is unsuitable or too small or no cookware has been placed on the cooking zone,  will be displayed. After 1 minute, the corresponding cooking zone will turn off.

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.





Cooking zones	Minimum diameter of the bottom of the cookware
1	Front or Rear Flex zone plus 5.5 inch (140 mm) (Long side diameter 9.4 inch (240 mm))
2	6.3 inch (160 mm)
3	3.9 inch (100 mm)

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. (The 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 operation. You may continue to hear it even after the cooktop is turned off.

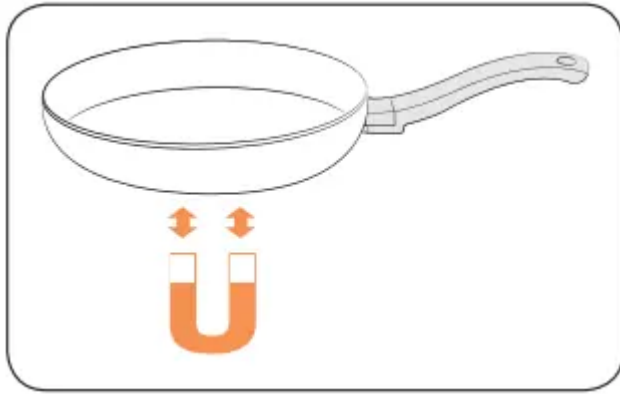
This is normal. The fan runs to cool down the temperature inside the cooktop.

It will automatically shut itself off after a short period of time.

These noises are normal and do not indicate any defects.

Using suitable induction cookware

Suitability test

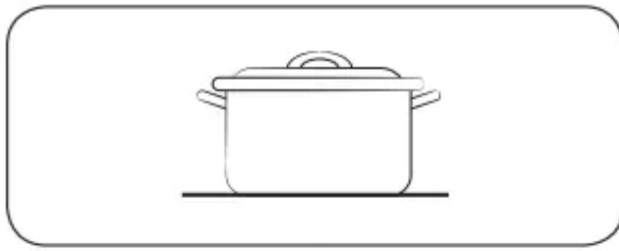


Cookware is suitable for induction cooking if a magnet sticks to the bottom of the cookware and the cookware is labelled as suitable by the cookware manufacturer.

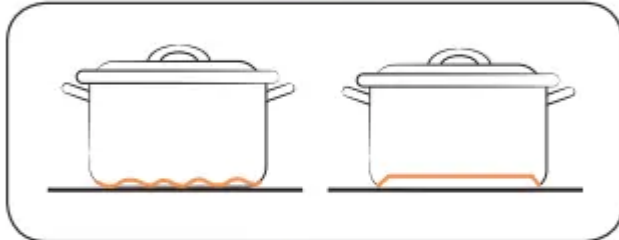
Better pans produce better results

- 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 or burrs. 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.

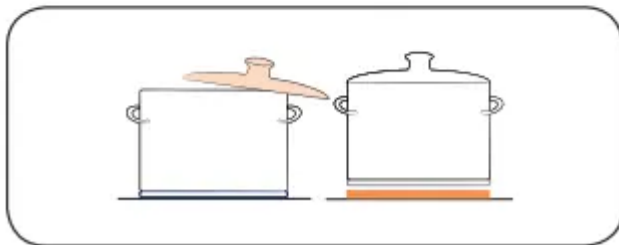
Energy saving tips



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, Cl will be displayed and the induction cooktop will turn off.

Protecting the cooktop surface

Cleaning

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

Preventing marks and scratches

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

Preventing stains

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

Preventing other damage

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

Using the smart connect feature

The cooktop has built in a Wi-Fi module that you can use to sync the cooktop with the SmartThings app. On the smartphone app, you can:

- monitor the operating status and the power level settings of the cooktop elements.

- check and change the timer settings.

Functions that can be operated from the SmartThings app may not work smoothly if communication conditions are poor or the product is installed in a place with a weak Wi-Fi signal.

How to connect the cooktop

Before you can use the remote features of your Samsung cooktop, you must pair it to the SmartThings App.

1. Download and open the SmartThings app on your smart device.
2. Press the **POWER** key to turn the cooktop on.
3. Follow the app's instructions, and then touch and hold the **Smart Connect** key for 3 seconds.
4. While the connection is being made, the LED indicator above the **Smart Connect** key blinks. Once the process is complete, the indicator glows without blinking. Now the cooktop is connected successfully.
5. If the Smart Connect LED indicator does not turn on, follow the instruction in the app to reconnect.

NOTE

- Make sure to set the Smart Connect function only when no hob operation is in process.
- For further instructions, refer to the web manual at www.samsung.com **Wi-Fi On/Off**
- Touch the **Smart Connect** key to turn on or turn off the Wi-Fi connection.

Using the hood control feature

This product features a Bluetooth device that you can use to connect the cooktop to Samsung hood control models. Through the Bluetooth connection, you can use the hood control function on the SmartThings app.

To connect to a hood control model

1. Download and run the SmartThings App on your smartphone. Then, complete the Smart Connect procedure to connect to the cooktop.
2. Follow the Bluetooth instructions of the hood control model and activate the Bluetooth connection.
3. Touch and hold the **Smart Connect** and **Child lock** buttons simultaneously to make the Bluetooth connection. When the Bluetooth connection is successfully established, **bt** appears on the display.
4. Follow the instructions in the user manual of the hood control model and the App guide to use the hood control.

NOTE

- If the Smart Connect connection is not successful, you cannot use the SmartThings App to monitor and control the hood.
- Without a Smart Connect connection to the cooktop, you can use a Bluetooth connection to pair the cooktop with the hood and sync them. To do this, follow steps 2 and 3 above.

Maintaining your appliance

Care and cleaning of the glass cooktop

Normal daily use cleaning

Use only a ceramic cooktop cleaner. Other creams may not be as effective.

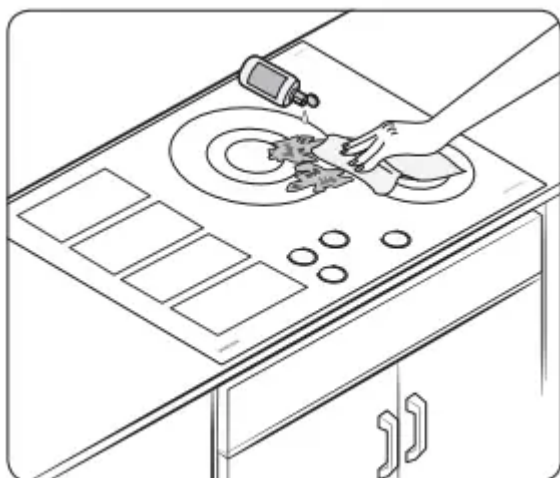
By following these steps, you can maintain and protect the surface of your glass cooktop.

1. Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner.
 - This helps protect the top and makes cleanup easier.
 - Daily use of a ceramic cooktop cleaner will help keep the cooktop looking new.
2. Shake the cleaning cream well. Apply a few drops of cleaner directly to the cooktop.
3. Use a paper towel or a cleaning pad for ceramic cooktops to clean the entire cooktop surface.
4. 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.

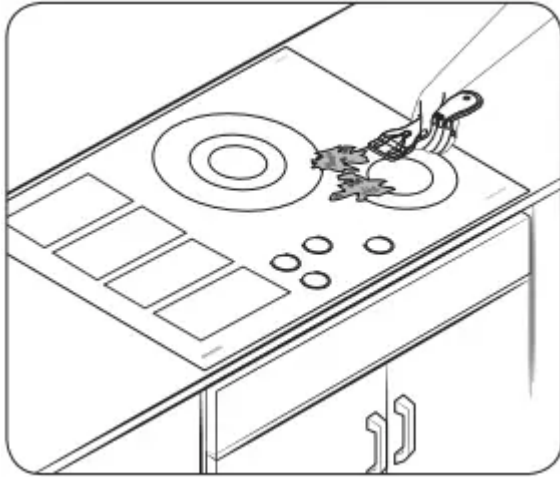
Removing burned-on residue



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

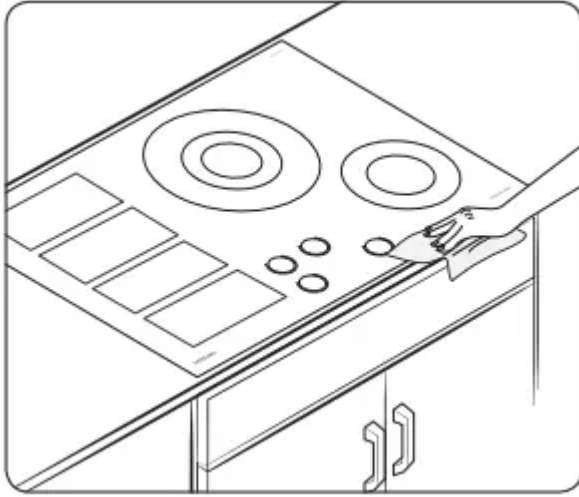


1. Allow the cooktop to cool.
2. Use a single-edge razor-blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to remove the residue.
3. After scraping with the razor scraper, spread a few drops of ceramic cooktop cleaner on the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

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.

Troubleshooting

Troubleshooting

Samsung works hard to ensure that you don't have problems with your new electric cooktop. 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).

Symptom	Possible cause	Solution
The burners heat up slowly or cannot maintain a rolling boil.	You may be using incorrect cookware.	Place the cookware in the center of the cooking zone. Use cookware with ferromagnetic bottoms whose diameter is appropriate for the cooking zone. See the Cookware section on page 26.
The cooktop will not turn on.	There is a blown fuse or tripped circuit breaker.	Replace the fuse or reset the circuit breaker.
The burners do not turn on.	There is a blown fuse or tripped circuit breaker.	Replace the fuse or reset the circuit breaker.
	The cooktop controls are not set correctly.	Make sure the controls are set correctly for the respective surface unit.
The cooktop has streaks or specks.	Spillovers have cooked onto the cooktop.	Wait until the cooktop is cool. Use a single-edge razor-blade scraper to remove the streaks or specks. For more information, see the Cleaning section on page 30.

<p>The cookware is not detected.</p>	<p>Inappropriate cookware was used, or the cookware is not placed on the cooking zone.</p>	<p>Place the cookware in the center of the cooking zone.</p> <p>Use cookware with ferromagnetic bottoms whose diameter is appropriate for the cooking zone. See the Cookware section on page 26.</p>
<p>The boost function has been deactivated or cannot be activated.</p>	<p>A cooking position is already paired, and the cooktop is too hot.</p>	<p>You can activate the boost function only once for a single burner.</p> <p>If a second cooking position is switched on or is already in operation, the boost function will not be available or is deactivated, and the cooking position returns to power level 15.</p> <p>The cooktop may be hot. Wait until the cooktop cools down.</p>
<p>The cooktop responds unusually or can no longer be operated correctly.</p>		<p>Disconnect the appliance from the electric supply by switching the circuit breaker off to the off position for 15 seconds.</p>
<p>There are cracking or popping sounds.</p>	<p>The power level is set between 1.0 and 3.0. And two pots are put on the Flex Zone.</p>	<p>This is normal. The strength of sound depends on the number and the size of the pots.</p>
<p>There are beeping sounds.</p>	<p>Occurs if buttons are repeatedly pressed.</p>	<p>Cookware is on the touch buttons, and hot cookware can damage the buttons.</p> <p>Remove the cookware.</p>

<p>The cooktop has stains or</p>	<p>Food spills/stains were not cleaned.</p>	<p>See the Cleaning section on page 30.</p>
<p>discoloration.</p>	<p>The cooktop is hot.</p>	<p>The cooktop may appear discolored if it is hot. This is temporary, and the discoloration will disappear as the cooktop cools.</p>
<p>The cooktop has scratches or abrasions.</p>	<p>The cooktop is not being correctly cleaned.</p>	<p>Scratches cannot be removed. However, tiny scratches will become less visible with cleaning. Use glass-ceramic cleaning cream. Do not use chemical or corrosive agents. These agents may damage the cooktop.</p>
	<p>Cookware with rough bottoms were used. There were coarse particles such as salt between the cookware and cooktop.</p>	<p>To avoid scratches, follow the recommended cleaning instructions. Before using, make sure cookware bottoms are clean. Only use smooth, flat-bottomed cookware.</p>
	<p>Cookware may have slid across the cooktop.</p>	
<p>The cooktop has metallic discolorations.</p>	<p>Mineral deposits from water and food have stained the cooktop.</p>	<p>To remove the stains, use a glassceramic cooktop cleaning cream. For best results and care, clean the cooktop weekly. Only use clean, dry cookware.</p>



Information codes

Displayed code	Possible cause	Solution
CO	The top sensor is open when the burner is operating.	Turn off the cooktop and then restart. If the problem continues, unplug the power cord for 30 seconds or more and then reconnect. If the problem is not fixed, please contact a local Samsung service center.
	The top sensor is short when the burner is operating.	
C1	This code appears if the internal temperature of a burner rises abnormally high.	
C2	The IGBT sensor is open when the burner is operating.	
	The IGBT sensor is short when the burner is operating.	
dO	The key is pressed for more than 8 seconds.	Check if the key pad is wet or a key is depressed. If the problem continues, restart the appliance using the POWER button. If the problem still continues, contact a local Samsung service center.
FO	Communications between main and sub PCBs failed.	Restart the appliance using the POWER button. If the problem continues, disconnect power for more than 30 seconds. Then, restart the appliance. If the problem still continues, contact a local Samsung service center.
F1	Communications between main and EEPROM failed.	

F2	The touch-enabled IC communicates abnormally.	
UP	The voltage is too high or low.	Check the power connection and make sure to turn the appliance on after regulating the voltage (208 V to 240 V).
A2	DC Motor Locking Information	It occurs when DC Motor cannot operate due to defects of PCB, wiring or blockage of on motor blade.

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.