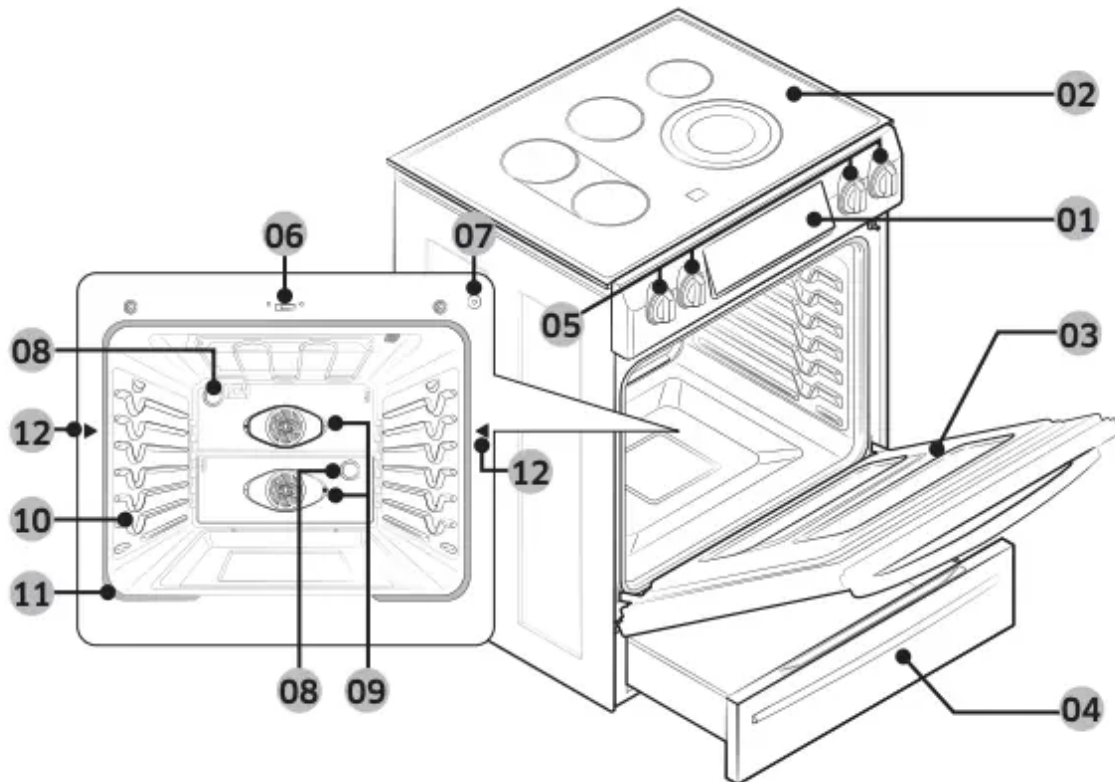


Introducing your new range

Overview



01 Oven control panel (See page 29 for more information.)

02 Glass surface

03 Oven door

04 Warming drawer

05 Surface control knobs* (See page 24 for more information.)

06 Self/steam clean latch

07 Automatic oven light switch

08 Oven light*

09 Convection fan

10 Shelf position

11 Gasket

12 Partition insert position

Before you begin

Clean the oven thoroughly before using it for the first time. Then, remove the accessories, set the oven to bake, and then run the oven at 400 °F for 1 hour. There will be a distinctive odor. This is normal.

Ensure your kitchen is well ventilated during this conditioning period.

Energy saving tips

- During cooking, the oven door should remain closed except when you turn food over.
- Do not open the door frequently during cooking to maintain the oven temperature and to save energy. If cooking time is more than 30 minutes, you can switch the oven off minutes before the end of the cooking time to save energy. The residual heat will complete the cooking process.
- To save energy and reduce the time needed for 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.

Surface cooking

About surface cooking

CAUTION

BEFORE COOKING

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

CAUTION

DURING COOKING

- Do not place aluminum foil or plastic items such as salt and pepper shakers, spoon holders, or plastic wrappings on the range when it is in use. The hot air from the vent could melt plastics or ignite flammable items.
- Make sure the correct surface unit is turned on.
- Never cook directly on the glass. Always use cookware.
- Always place the pan in the center of the surface unit you are cooking on.

- Never leave surface units unattended while using a high heat setting. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Turn the surface units off before removing cookware.
- Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to remove.
- The cooling fan can be operated during cooktop cooking.

CAUTION

AFTER COOKING

- Do not touch the surface units until they have cooled down.
- The surface may be still be hot and burns may occur if you touch the glass surface before it has cooled down sufficiently.
- Immediately clean spills on the cooking area to prevent a tough cleaning chore later.
- If cabinet storage is provided directly above the cooking surface, make sure that the items are infrequently used and can be safely stored in an area subjected to heat. Temperatures may be unsafe for items such as volatile liquids, cleaners, or aerosol sprays.

About the radiant surface elements

The temperature rises gradually and evenly. As the temperature rises, the radiant element will glow red. To maintain the selected setting, the element will cycle on and off. The heating element retains enough heat to provide a uniform and consistent heat during the off cycle. For efficient cooking, turn off the element several minutes before cooking is complete. This will allow residual heat to complete the cooking process.

NOTE

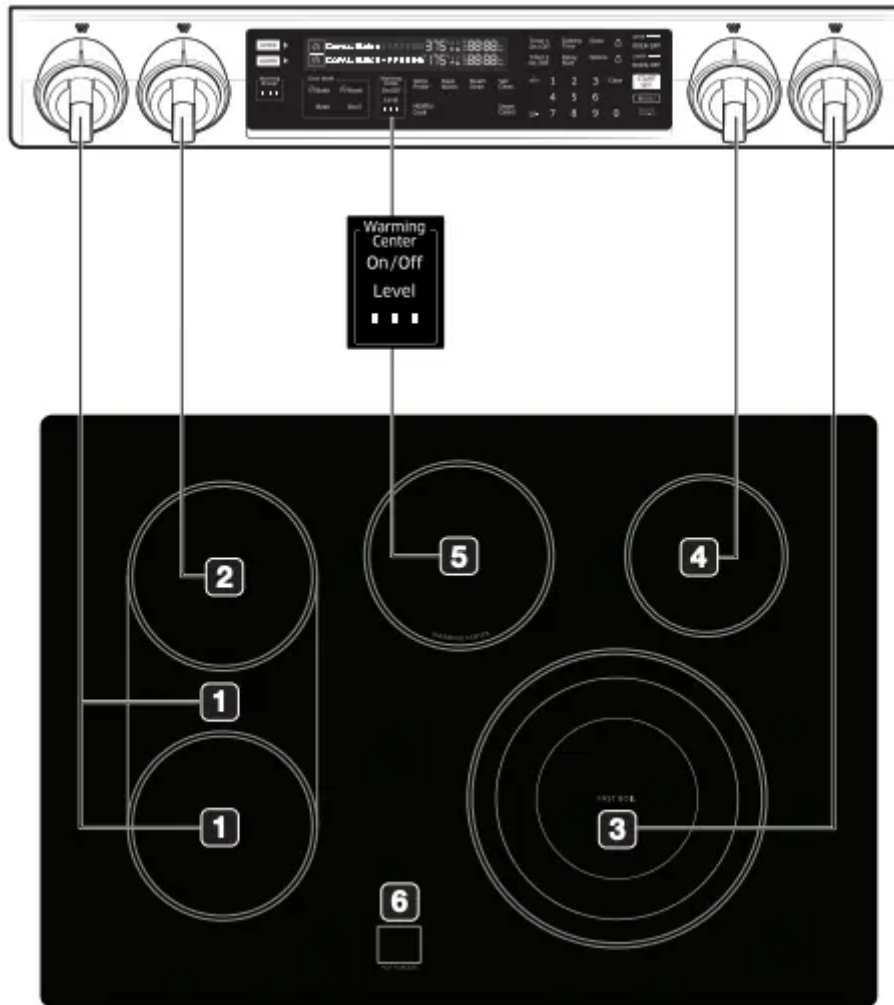
Radiant elements have a limiter that allows the element to cycle ON and OFF, even at the HI setting. This helps to prevent damage to the ceramic cooktop. Cycling at the HI setting is normal and can occur if the cookware is too small for the radiant element or if the cookware bottom is not flat.

NOTE

When you operate the knob, beep sounds once.

Location of the radiant surface elements and controls

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



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

02 Left Rear: 7", 1800 W

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

04 Right Rear: 6", 1200 W

05 Warming Center: 100 W

06 Hot surface indicator

Hot surface indicator

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

Cooking areas

- The cooking areas on your range are identified by permanent circles on the glass cooking surface. For the most efficient cooking, fit the pan size to the element size.
- Pans should not extend more than ½" to 1" beyond the cooking area.

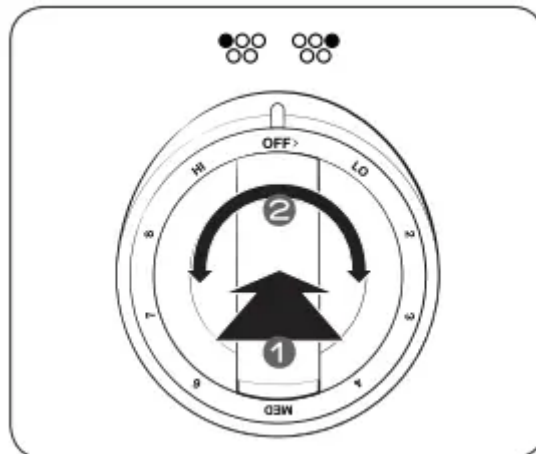
- When a control is turned on, you can see a glow through the glass cooking surface. The element will cycle on and off to maintain the preset heat setting, even at high settings.
- For more information on selecting proper types of cookware, refer to the section "Using the proper cookware" on page 27.

How to set the appliance for surface cooking

CAUTION

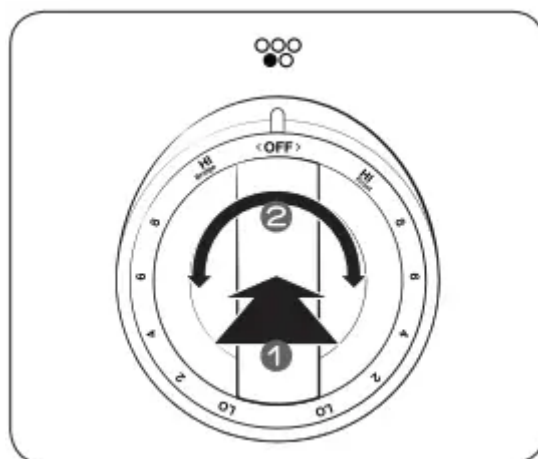
- The surface elements may be hot even when off and burns can occur. Do not touch the surface elements until they have cooled down sufficiently.
- At high or medium-high settings, never leave food unattended. Boilovers cause smoking and greasy spillovers may catch on fire.
- Be sure you turn the control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

Single surface unit control knob (left rear, right rear)



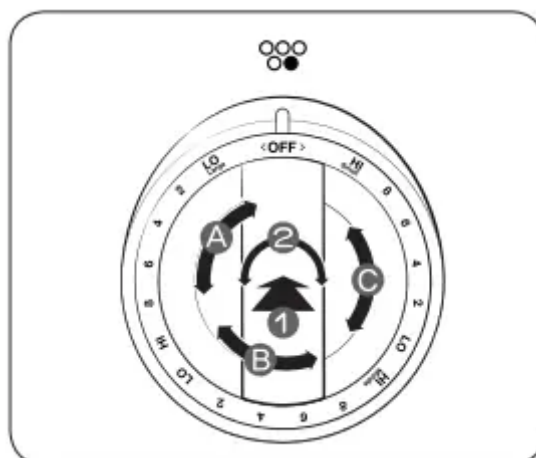
- Push the knob in.
 - Turn in either direction to the setting you want.
1. At both the off and high settings, the knob clicks into position.

Bridge surface unit control knob (left front)



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

Triple surface unit control knob (right front)



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

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

NOTE

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

CAUTION

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

Recommended settings

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

Using the warming center

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

NOTE

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

CAUTION

- Do not warm food on the warming center for more than two hours.
- Use only cookware and dishes recommended as safe for oven and cooktop use.
- Always use potholders or oven mitts when removing food from the warming center as cookware and plates will be hot.
- When warming pastries and breads, use covers that have an opening to allow moisture to escape.
- Do not use plastic wrap to cover foods. Plastic may melt onto the surface and be very difficult to clean off.
- Food should be kept in its container and covered with a lid or aluminum foil to maintain food quality.
- Always start with hot food. Eating uncooked or cold food placed on the warming center could result in illness.

1. To turn the warming center on, press the Warming Center On/Off pad.

2. Select the power setting you want. Press the Warming Center Level pad once for 1, twice for 2, or three times for 3.
3. To turn the warming center off, press the Warming Center On/Off pad.

NOTE

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

Recommended settings

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

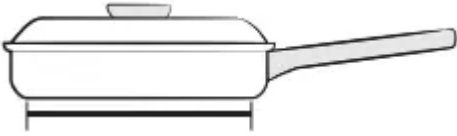
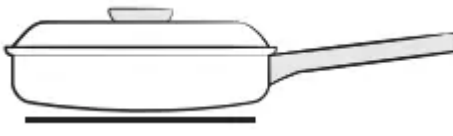
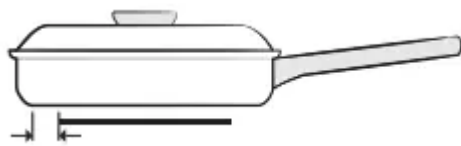
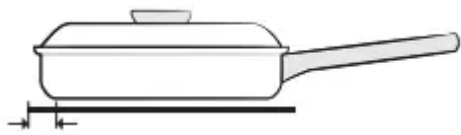

Using the proper cookware

Using the right cookware can prevent many problems, such as uneven cooking or extended cooking times. Using the proper pots and pans will reduce cooking times and cook food more evenly.



Check for flatness by rotating a ruler across the bottom of the cookware.



CORRECT	INCORRECT
 <p>Flat bottom and straight sides.</p> <ul style="list-style-type: none"> • Tight fitting lids. • Weight of handle does not tilt pan. • Pan is well balanced. • Pan size matches the amount of food to be prepared and the size of the surface element. • Made of a material that conducts heat well. <p>Always match pot diameter to element surface diameter.</p>	 <p>Curved and warped pan bottoms.</p>  <p>Pan overhangs element by more than one-half inch.</p>  <p>Pan is smaller than element.</p>  <p>Heavy handle tilts pan.</p>

Choosing the proper cookware

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

- **ALUMINUM** - Excellent heat conductor. Some types of food will cause the aluminum to darken. (Anodized aluminum cookware resists staining & pitting.) If aluminum pans are slid across the ceramic cooktop, they may leave metal marks that resemble scratches. Remove these marks as soon as the cooktop cools down.
- **COPPER** - Excellent heat conductor but discolors easily. May leave metal marks on ceramic glass (To remove, see above.)
- **STAINLESS STEEL** - Slow heat conductor with uneven cooking results. Is durable, easy to clean, and resists staining.
- **CAST IRON** - A poor conductor; retains heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.

- ENAMELWARE - Heating characteristics will vary depending on the base material. Porcelain enamel coating must be smooth to avoid scratching ceramic cooktops.
- GLASS - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the surface.

Protecting the cooktop

Cleaning

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

Preventing marks and scratches

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

Preventing stains

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

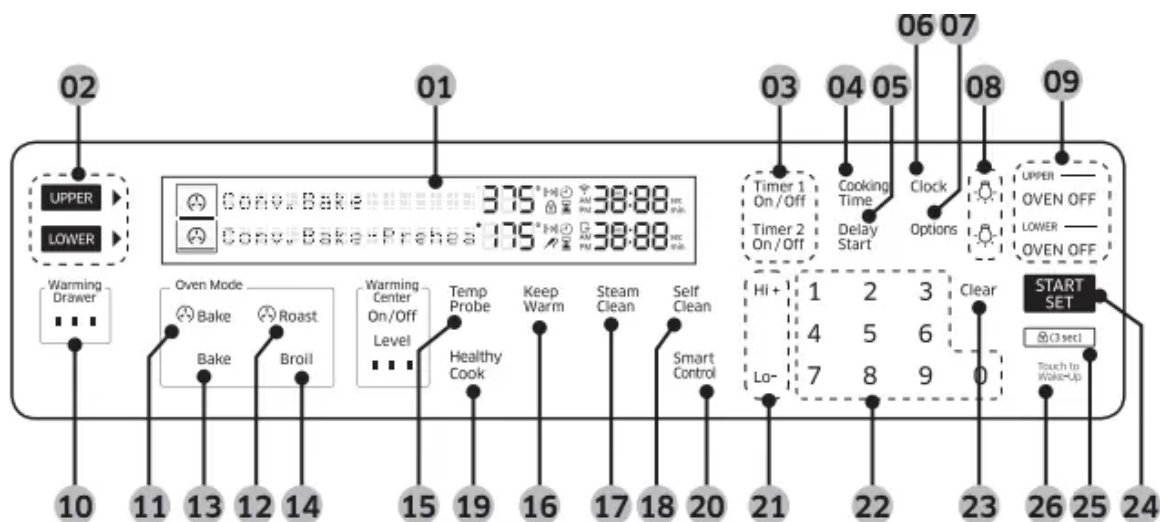
Preventing other damage

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

Operating the oven

The oven control panel

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



01 DISPLAY: Shows the time of day, oven temperature, whether the oven is in the bake, convection bake/roast, broil, or self-cleaning mode, and the time set for the timer or automatic oven operations.

02 UPPER/LOWER: After you have inserted the partition into the oven so it is in twin mode, use to activate the upper or lower oven cavity for cooking.

03 TIMER ON/OFF: Use to set or cancel the kitchen timer. The kitchen timer does not start or stop cooking.

04 COOKING TIME: Press and then use the number pad to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.

05 DELAY START: Press to set the oven to start and stop automatically at a time you set. (Bake, Conv.bake/Roast, Cooking Time, and self clean only.)

06 CLOCK: Use to set the time of day.

07 OPTIONS: Use to bring up the user preference menu in the display.

08 LAMP: Press to turn the oven light on or off.

09 OVEN OFF: Press to cancel all oven operations except the clock and timer.

10 WARMING DRAWER: Press to turn the warming drawer on or off. (Low, Mid, Hi)

11 CONVECTION BAKE: Use to select the Convection bake function of the oven.

12 CONVECTION ROAST: Use to select the Convection roast function of the single or upper oven.

13 BAKE: Use to select the bake function of the single or lower oven.

14 BROIL: Use to select the broil function of the single or upper oven.

15 TEMP PROBE: Use to activate the temp probe mode.

16 KEEP WARM: Use to select the keep warm function of the single oven to keep cooked foods warm.

17 STEAM CLEAN: Use to select the steam cleaning function of the single oven.

18 SELF CLEAN: Use to select the Self-cleaning function of the single oven.

19 HEALTHY COOK: Press to recall the healthy cook recipe setting of the oven.

20 SMART CONTROL : Use to select the smart control feature.

21 HI+/LO-: Use to raise or lower the temperature and increase or decrease times.

22 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 length of operation for timed baking, etc.

23 CLEAR: Use to cancel a previously entered temperature or time.

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

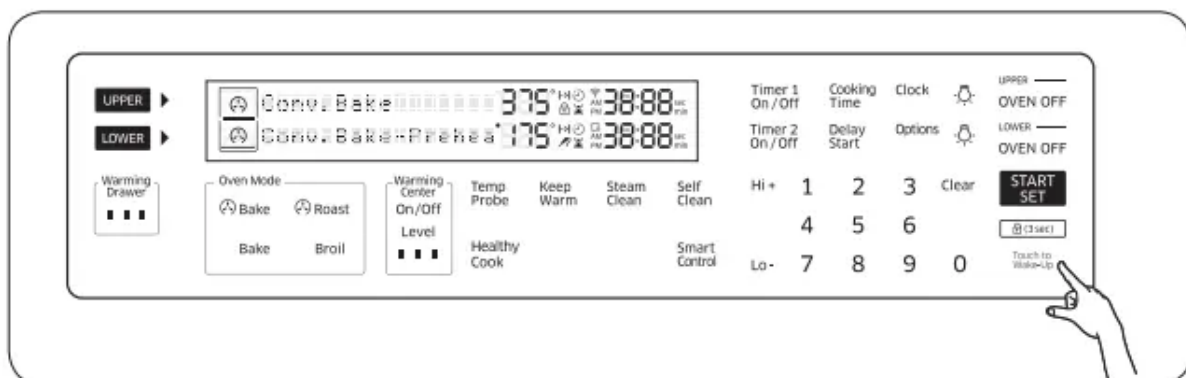
25 CONTROL LOCKOUT: Use to disable all oven functions.

26 TOUCH TO WAKE-UP: Press to activate buttons and functions on the display

Control panel display modes

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 any function.



Wake Mode

To wake the control panel, touch the wake-up key. After 2 minutes without activity or one minute when the oven is operating in standby mode), the control panel will return to Sleep mode. User preferences are available in this mode as well as timers, the oven light, and the control lock.

Setting the clock

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

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

How to set the clock

1. Press Clock.
2. Press Clock to select AM or PM. (Skip this step on 24 hour display setting)
3. Enter the current time in hours and minutes on the number pad, eg. 1, 3, 0, for
4. Press Clock or START/SET to save the changes.

Setting the kitchen timer

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

How to set the timer

1. Press Timer1 On/Off (Timer2 On/Off).
2. Enter the amount of time you want using the number pad, eg. 1, 5. The timer can be set for any amount of time from 1 minute to 9 hours and 59 minutes. If you make a mistake, press Clear, and then enter the amount of time again.
3. Press Timer1 On/Off (Timer2 On/Off) or START/SET.
4. When the set time has elapsed, the oven will beep and the display will show End until you press the Timer1 On/Off (Timer2 On/Off) pad. You can cancel the timer at any time by pressing Timer1 On/Off (Timer2 On/Off).

Control lockout

Control lockout lets you lock the buttons on the touch pad so they cannot be activated accidentally.

Control lockout can only be activated in standby mode.

How to activate the control lockout feature

Press Control Lock Hold 3 Sec. for 3 seconds.

The display will show "Loc" and the Lock icon continuously, as well as the current time.

All functions must be cancelled before Control lockout is activated. This function is available only when the oven temperature is under 400 °F.

How to unlock the controls

Press Control Lock Hold 3 Sec. for 3 seconds.

"Loc" and the Lock icon will disappear from the display.

Timed cooking

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

- You can use the timed cooking feature only with another cooking operation (bake, convection bake, convection roast, healthy cook).

How to set the oven for timed cooking

1. To use twin mode, insert the partition and then press UPPER or LOWER. See page 37 for partition installation instructions. If you are using single mode (no partition), skip this step.
2. Press 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. Press Cooking Time.
5. Enter the cooking time you want, eg. 45 min, using the number pad. You can set the cooking time for any amount of time from 1 minute to 9 hours and 59 minutes.
6. Press 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 unless you set the keep warm feature. (Refer to the section on the keep warm feature on page 27.)
7. You can cancel a cook time at any time by setting the cook time to 0 minutes. (Press Cooking Time -> set cook time to 0 min -> press START/SET)



When timed cooking is done, the range will beep 10 times.

CAUTION

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

Delay start


In a delay timed cooking, the oven's timer turns the oven on and off at times you select in advance.

- You can use the delay start feature only with another cooking operation (bake, convection bake, convection roast, healthy cook, or self-clean).
- You can set the oven for a delay start before setting other cooking operations.
- The clock must be set to the current time.

How to set the oven for delay start

1. To use twin mode, insert the partition and then press UPPER or LOWER. See page 37 for partition installation instructions. If you are using single mode (no partition), skip this step.
2. Position the oven rack(s) and place the food in the oven.
3. Press the pad for the cooking operation you want, eg. Bake. The default temperature is 350 °F.
4. Enter the temperature you want, eg. 375 °F, using the number pad.
5. Set the cooking time if you want. (Refer to the section on the timed cooking feature on page 31).
6. Press Delay Start.
7. Enter the time you want the oven to turn on, eg. 4:30, using the number pad.
8. Press START/SET. At the set time, a short beep will sound. The oven will begin to bake.

Turning the oven light on and off

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

Minimum and maximum settings

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

FEATURE		MINIMUM	MAXIMUM
Single Oven			
	Bake	175 °F (80 °C)	550 °F (285 °C)
	Broil	LO	HI
	Convection Bake	175 °F (80 °C)	550 °F (285 °C)
	Convection Roast	175 °F (80 °C)	550 °F (285 °C)
	Self Clean	2 Hr.	5 Hr.
	Steam Clean	20 Min.	20 Min.
	Warming Drawer	-	3 Hr.
	Keep Warm	-	3 Hr.
Twin Oven (With partition)			
	Bake	175 °F (80 °C)	480 °F (250 °C)
	Broil	LO	HI
	Convection Bake	175 °F (80 °C)	480 °F (250 °C)
	Convection Roast	175 °F (80 °C)	480 °F (250 °C)

Twin cooking mode temperature setting ranges

When you use the upper and lower ovens at the same time, each oven has a minimum and maximum amount of power available and consequently a minimum and maximum temperature setting. Oven temperatures in the lower oven also limit broil settings in the upper oven. The temperature and broil setting limitations are shown in the table below.



UPPER OVEN		LOWER OVEN Available function settings and temp.			
Mode	Set Temp.	BAKE		Convection BAKE	
		MIN	MAX	MIN	MAX
Broil	Hi	400 °F	480 °F	400 °F	480 °F
	Low	325 °F	480 °F	325 °F	480 °F
Convection Bake & Convection Roast	480 °F	400 °F	480 °F	400 °F	480 °F
	450 °F	350 °F	480 °F	350 °F	480 °F
	300 °F	250 °F	375 °F	250 °F	375 °F
	250 °F	225 °F	300 °F	225 °F	300 °F
	175 °F	175 °F	200 °F	175 °F	200 °F

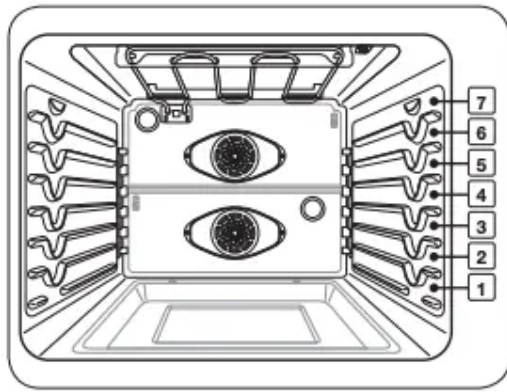
O = Available X = Unavailable

LOWER OVEN		UPPER OVEN Available function settings and temp.			
Mode	Set Temp.	BROIL		Convection BAKE & ROAST	
		LOW	HI	MIN	MAX
Bake & Convection Bake	480 °F	O	O	400 °F	480 °F
	450 °F	O	O	350 °F	480 °F
	350 °F	O	X	275 °F	450 °F
	325 °F	O	X	275 °F	400 °F
	250 °F	X	X	225 °F	300 °F
	175 °F	X	X	175 °F	200 °F

NOTE The twin cooking mode lets you use different settings for the upper and lower compartments, such as different switch off times, cooking times, and temperatures settings. To apply or modify settings in either compartment, press the respective touch pad.

Using the oven racks

Oven rack positions (single mode)

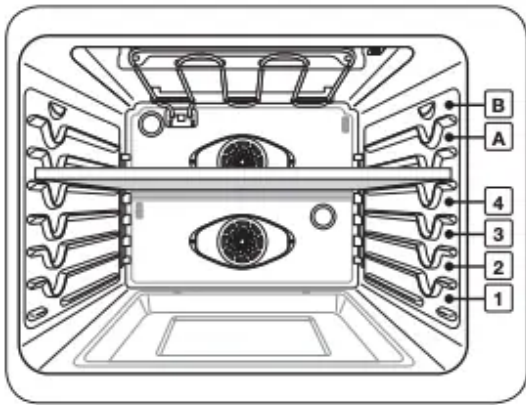


Recommended rack position for cooking

TYPE OF FOOD	RACK POSITION
Broiling hamburgers	6
Broiling meats or small cuts of poultry, fish	4-6
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.

Oven rack positions with partition (twin mode)

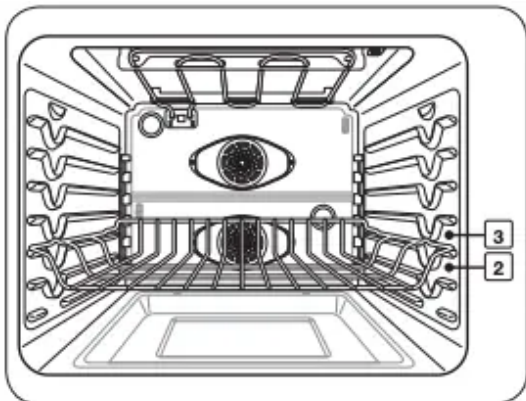


The upper oven has 2 rack positions (A, B).

The lower oven has 4 rack positions (1-4).

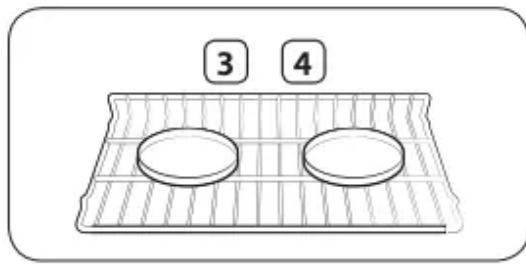
TYPE OF FOOD	RACK POSITION	
	Upper	Lower
Frozen pies	A	2
Angel food cakes	-	2
Bundt or pound cakes	-	2
Muffins, brownies, cookies, cupcakes, layer cakes, Pies, Biscuits	A	2
Casserole	A	2
Small roast, hams	A	2
Small turkey, medium roast	-	1

• This table is for reference only.

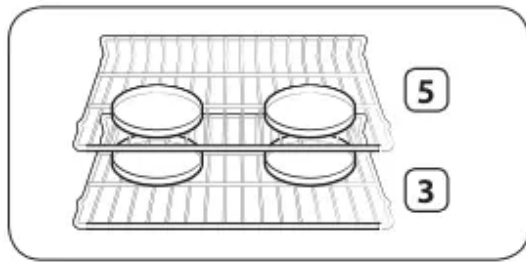


If you use the Recessed rack, the recessed ends must be placed in the rack position above the position you want for the food. For example, if you want the food in rack position 2, you need to put the recessed ends in position 3. See the illustration on the left.

Rack and Pan placement



Single Oven Rack



Multiple Oven Rack

Centering the 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

The oven has two racks.

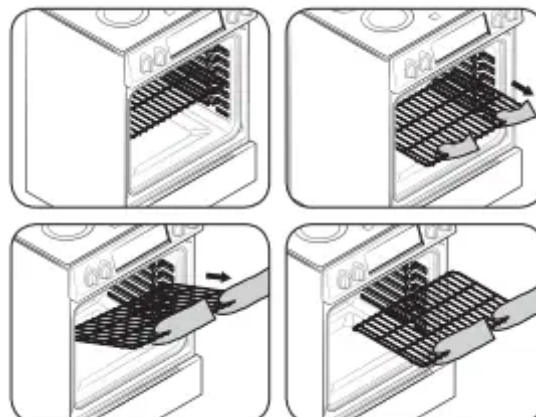
Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

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.



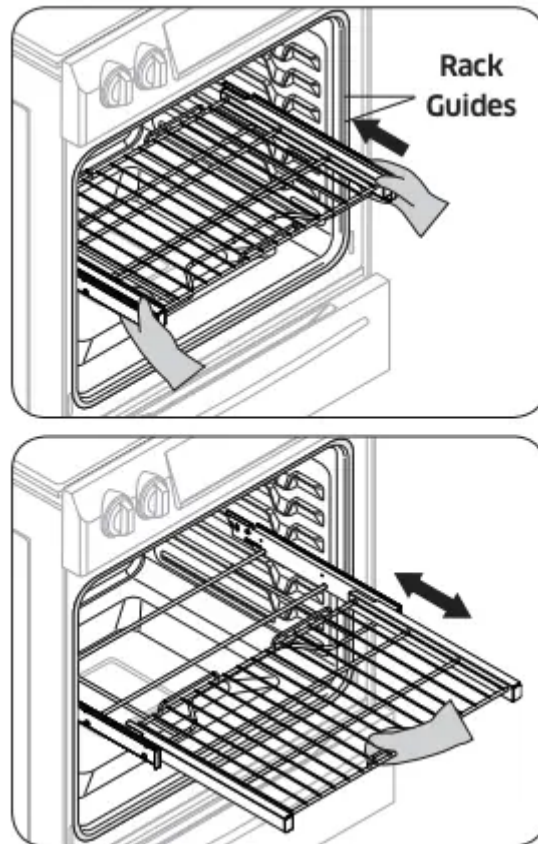
CAUTION

- 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

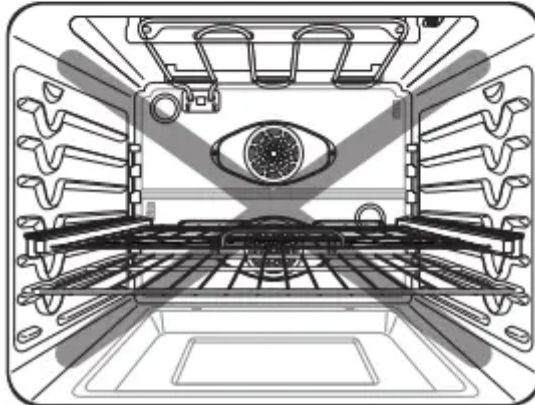
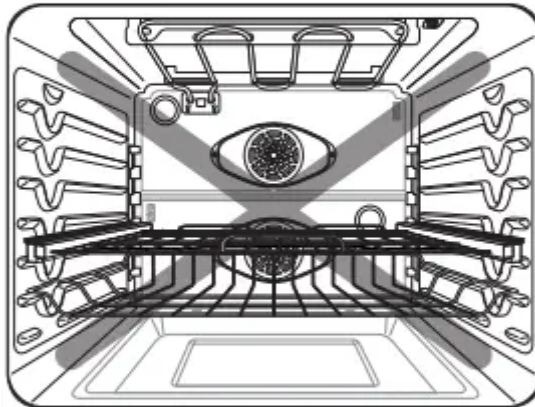
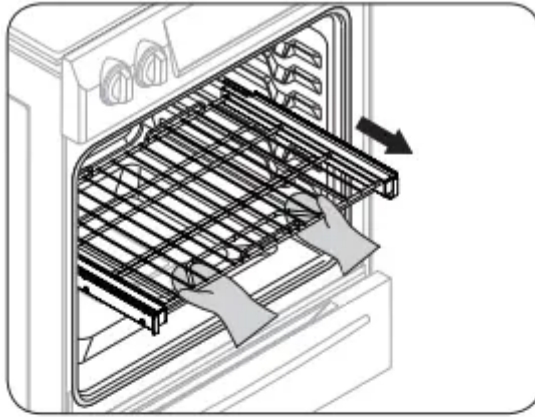
The fully extendable Gliding Rack makes food preparation easier, especially when you are preparing heavier dishes. The Gliding Rack has 2 glide tracks that allow you to extend the rack well out of the oven without touching the sides of the oven walls.

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

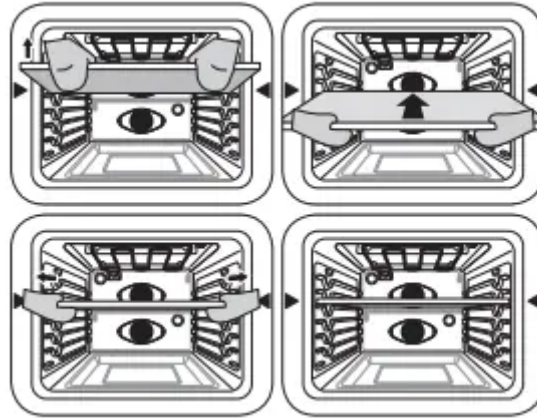
You can install the Gliding rack in any rack positions except the highest (level 7) and lowest (level 1) rack position in the oven.

Using the partition

- To use twin mode operation, insert the partition.

- You cannot use the Self-Clean or Steam-Clean functions when the partition is installed in the oven cavity.
- Handle the partition with both hands.
- Use oven gloves when inserting or removing the partition.

To Install the Partition into the Oven Cavity



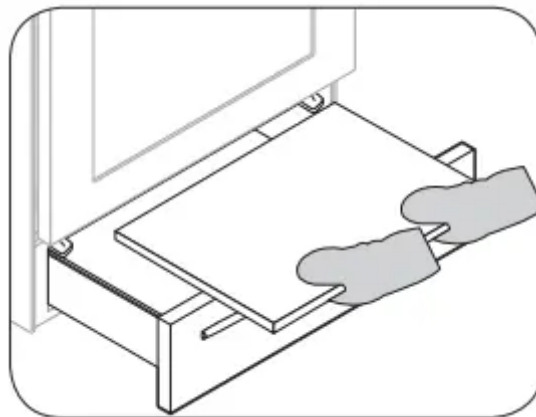
1. Insert the partition into the 5th rack position of the cavity.
2. Push the partition in until its back end rests against the back of the cavity.
3. If the partition is installed correctly, the icon appears on the display.

CAUTION

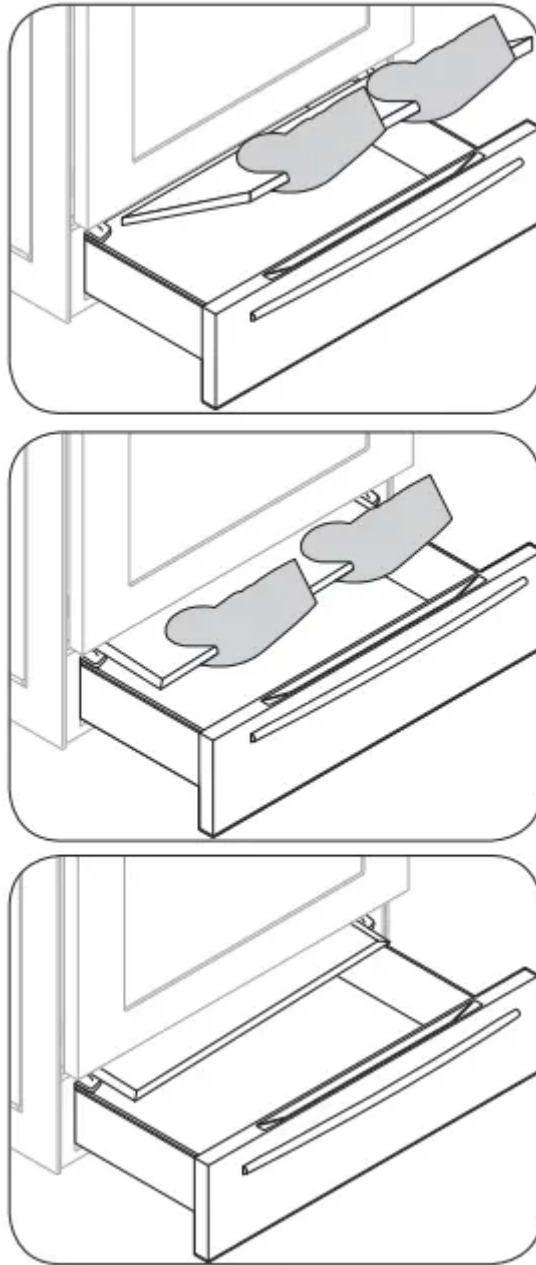
Range displays "-dC-"

- Check the partition to see if it is installed correctly.

To Insert the Partition into the Partition Storage Location



1. Open the warming drawer.



2. Tilt the partition up slightly and rest it on the slides on either side of the storage location.

3. Tip the partition down and push it in

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 temperature

1. To use twin mode, insert the partition and then press LOWER. If you are using single mode, skip this step.
2. Press Bake. The default temperature is 350 °F.

3. Enter the temperature you want on the number pad, eg. 3, 7, 5.
4. Press START/SET. The temperature display will start to change once the oven temperature reaches 175 °F.
5. If you want to cancel baking or if you have finished, press OVEN OFF (LOWER 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 range will beep 6 times.

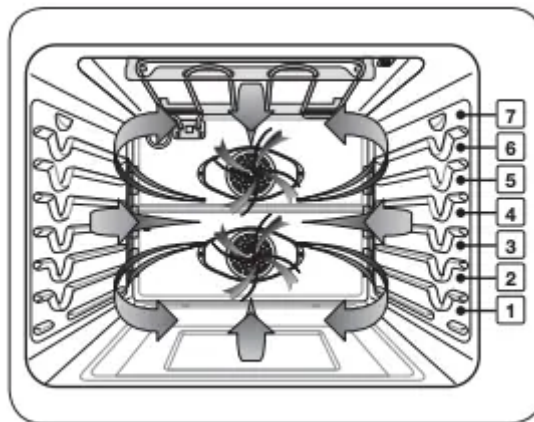
NOTE

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

How to adjust the temperature while cooking

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

Convection baking




By using the convection bake feature, 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 while using multiple racks at the same time. Foods cooked on a single oven rack will generally cook faster and more evenly with convection baking. Multiple oven rack cooking may slightly increase cook times for some foods, but the overall result is time saved. Breads and pastries brown more evenly. 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 position 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. To use twin mode, insert the partition and the press UPPER or LOWER. If you are using single mode (no partition), skip this step.
2. Press  Bake. The default temperature is 350 °F.
3. Enter the temperature you want, eg. 400 °F, using the number pad.
4. Press START/SET. The temperature display will start to change once the oven temperature reaches 175 °F. The range will beep 6 times when the oven reaches the adjusted oven temperature.
5. To turn off or cancel convection baking, press OVEN OFF (UPPER OVEN OFF or LOWER 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.

NOTE

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


Convection roasting

Convection roasting is good for cooking large tender cuts of meat, uncovered.

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

How to set the oven for convection roasting

1. To use twin mode, insert the partition and then press UPPER. If you are using single mode (no partition), skip this step.

2. Press  Roast. The default temperature is 350 °F.
3. Enter the temperature you want, eg. 400 °F, using the number pad.
4. Press START/SET. The temperature display will start to change once the oven temperature reaches 175 °F. The range will beep 6 times when the oven reaches the adjusted oven temperature.
5. To turn off or cancel convection roasting, Press OVEN OFF (UPPER 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.

NOTE

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

Broiling

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

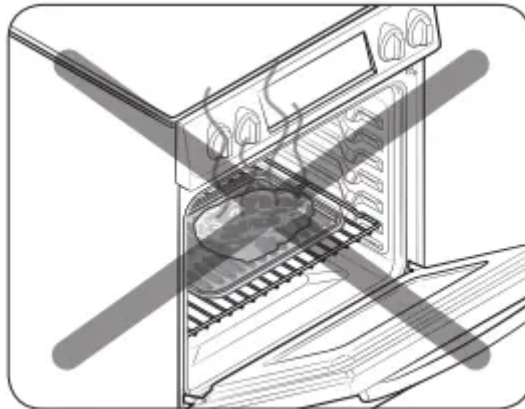
The high heat cooks quickly and gives a rich, brown outer appearance. Broil mode is best for meats, fish, and poultry up to 1" thick.

How to set the oven for broiling

1. To use twin mode, insert the partition and then press UPPER. If you are using single mode (no partition), skip this step.
2. Press Broil once for Hi or twice for Lo. (You can select Hi or Lo by pressing Hi+ or Lo-.) Use Lo to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.
3. To start broiling, press START/SET. Broil one side until the food is browned. Turn over and broil the other side.
4. Press OVEN OFF (UPPER 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.



CAUTION

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

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 minutes before broiling.

Food	Doneness	Size	Thickness	Rack position		Cooking time (min)	
				Single	Upper	1st side	2nd side
Hamburgers	Medium	9 patties	¾"	6	A	3:00	2:30
	Medium	9 patties	1"	6	A	3:30	3:00
	Medium	16 patties	1"	6	A	4:00	3:00
Beef steaks	Rare	-	1"	5	A	5:00	3:30-4:00
	Medium	-	1-1½"	5	A	7:00	5:00-6:00
	Well done	-	1½"	5	A	8:00	6:00-7:00
Chicken pieces	Well done	4.5 lbs.	½-¾"	4	A	18:00-20:00	11:00-15:00
	Well done	2-2½ lbs.	½-¾"	4	A	13:00-15:00	8:00-11:00
Pork chops	Well done	1 lb.	½"	4	A	9:00-10:00	7:00-9:00
Lamb chops	Medium	10-12 oz.	1"	4	A	5:00	4:00-5:00
	Well done	1 lb.	1½"	4	A	7:00	6:00-8:00
Fish fillets	Well done	-	¼-½"	4	A	5:00-9:00	3:00-4:00
Ham slices (precooked)	-	-	½"	4	A	5:00	4:00

Using the healthy cook feature

Healthy cook provides 6 different specialized cooking option. To use a healthy cook option, follow the instructions below.

1. Press the Healthy Cook button.
2. Press the number that corresponds to the option you want. See that table below.

1	2	3
Baked potato (setting temp : 175-550 °C)	Grilled chicken (setting temp : 175-550 °C)	Salmon steak (setting temp : 175-550 °C)
4	5	6
White fish fillet (setting temp : 175-550 °C)	Dehydrate (Single Only) (setting temp : 100-175 °C)	Bread proof (Single Only)

3. Enter the temperature you want on number pad.
4. Press START/SET.

NOTE

- Preheating is not necessary.
- An error beep sounds if the temperature setting is out of the set range.

Specialized items

1. Baked potato

Baked potato is specially designed to cook potatoes or sweet potatoes.

2. Grilled chicken

Grilled chicken is specially designed to cook chicken pieces or chicken breasts. To prevent over-browning and drying of the skin, wrap each piece or breast of the chicken in foil.

3. Salmon steak

Salmon steak is specially designed to cook salmon steaks.

4. White fish fillet

White fish fillet is specially designed to cook white fish fillets.

5. Dehydrate (Single Only)

Dehydrate dries food or removes moisture from food via heat circulation. After drying the food, keep it in a cool and dry place. For fruit, adding lemon or pineapple juice or sprinkling sugar on the fruit helps the fruit retain sweetness.

See the table below for Dehydrate settings.

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

6. Bread proof (Single Only)

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.

CAUTION

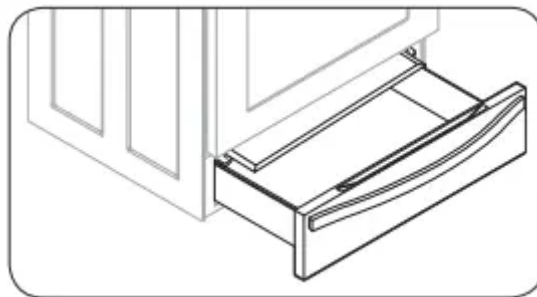
- Do not use Bread proof when the oven temperature is above 125 °F. If temperature is above 125 °F, this mode won't be able to use. Wait until the oven cools down.
- Do not use Bread proof for warming food. The proofing temperature is not hot enough to keep food warm.
- Place the dough in a heat-safe container on rack position 3 or 4 and cover it with a cloth or with plastic wrap. The plastic wrap may need to be anchored underneath the container so that the oven does not blow the plastic wrap off the dough.
- To avoid lowering the temperature and extending proofing time, do not open the oven door.

Rack position chart for special items

Food	Single	Upper	Lower
Baked potato	5	A	1
Grilled chicken	4 or 5	A	1
Salmon steak	4 or 5	A	1
White fish fillet	4 or 5	A	1
Dehydrate	3 or 4	-	-
Bread proof	3	-	-

Using the warming drawer

About the warming drawer



The warming drawer will keep hot, cooked foods warm. Always start with hot food. Do not use to warm cold food other than bread, crackers, chips, or dry cereal. Allow approximately 25 minutes for the warming drawer to preheat.

- Do not line the warming drawer or pan with aluminum foil. Foil is an excellent heat insulator and will trap heat beneath it. This will impede the performance of the drawer and could damage the interior finish.
- Do not put liquid or water in the warming drawer.
- All food placed in the warming drawer should be covered with a lid. When warming pastries or breads, the cover should be vented to allow moisture to escape.
- Remove serving spoons, etc. before placing containers in the warming drawer.
- Food should be kept hot in its cooking container or transferred to a heat-safe serving dish.

CAUTION

Plastic containers or plastic wrap will melt if in direct contact with the drawer pan, or a hot utensil. Melted plastic may not be removable and is not covered under your warranty

Turning the warming drawer on or off

1. Set the warming drawer to the heat level you want. Press WARMING DRAWER once for low, twice for medium, or 3 times for high, or 4 times for off. The warming drawer starts automatically once you have finished selecting the level you want.
2. To turn the warming drawer off, press WARMING DRAWER until the warming drawer turns off.

NOTE

- Pressing OVEN OFF does not turn the warming drawer off.
- The warming drawer cannot be used during a self-cleaning cycle.

Recommended settings

LEVELS	TYPE OF FOOD
Low	Rolls (soft), empty dinner plates
Medium	Gravies, eggs, biscuits, pastries, casseroles, vegetables, rolls (hard), roasts (beef, pork, lamb)
High	Bacon, poultry, pizza, hamburger patties, pork chops, fried foods

NOTE

- Different types of food may be placed in the warming drawer at the same time. For best results, do not leave food in the warming drawer for longer than 1 hour. Do not leave smaller quantities or heat-sensitive food, such as eggs, for longer than 30 minutes.
- The warming drawer will shut off automatically after 3 hours.

Maintaining your appliance

Self-cleaning

This self-cleaning oven uses high temperatures (well above cooking temperatures) to burn off leftover grease and residue completely or reduce them to a finely powdered ash that you can wipe away with a damp cloth.

CAUTION

- During the self-cleaning cycle, the outside of the range will become very hot to the touch. Do not leave small children unattended near the appliance.
- Some birds are extremely sensitive to the fumes given off during the selfcleaning cycle of any range. Move birds to another well-ventilated room.

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

Before a self-cleaning cycle

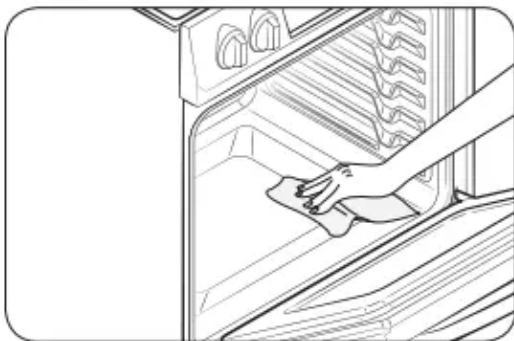


Fig. 1

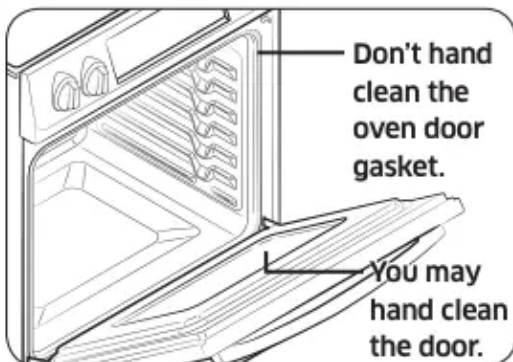


Fig. 2

- We recommend venting your kitchen with an open window or using a ventilation fan or hood during the selfcleaning cycle.
- Remove the wire rack, broil pan, broil pan insert, all cookware, and any aluminum foil from the oven.
- Wipe up debris from the oven bottom. (Fig. 1)
- The silver-colored oven racks can be self-cleaned, but they will darken, lose their luster, and become hard to slide. Residue on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads, or cleansers such as Soft Scrub. Rinse well with clean water and dry.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, have it replaced. (Fig. 2)
- Make sure the oven light bulb cover is in place and the oven light is off.

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

How to run a self-cleaning cycle

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

NOTE

- You will not be able to start a self-cleaning cycle if the control lockout feature is activated or if the oven's temperature is too hot.
 - The oven door locks automatically. The display will show the cleaning time remaining. It is not possible to open the oven door until the temperature drops to a safe/cool temperature.
 - The self-cleaning feature will not operate when the warming center is on.
3. When the self-cleaning cycle is done, End will appear in the display and the range will beep 6 times.

How to delay the start of self-cleaning

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

How to turn off the self-cleaning feature

You may find it necessary to stop or interrupt a self-cleaning cycle due to smoke in the oven.

1. Press OVEN OFF.
2. You will be able to open the oven door once the oven has cooled down for approximately 1 hour.

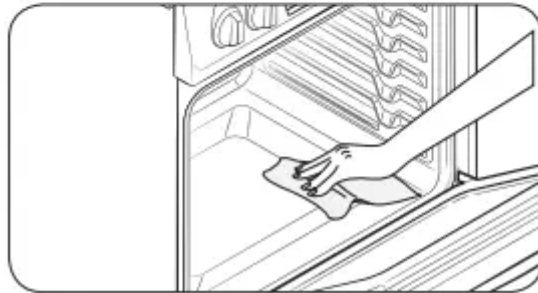
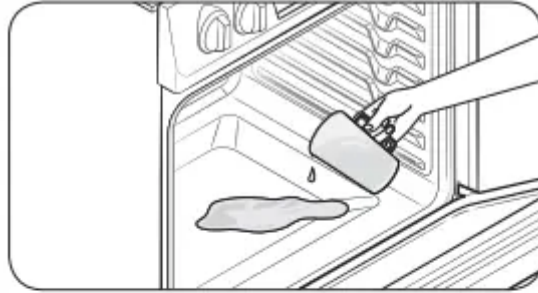
After a self-cleaning cycle

1. 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.)
2. If the oven is not clean after one cycle, repeat the cycle.
3. You cannot set the oven for cooking until the oven is cool enough for the door to unlock.

Steam-cleaning

How to set the oven for steam-cleaning

For light cleaning, the Steam-cleaning function saves time and energy. For heavier duty cleaning, use the self-cleaning function.



1. Remove all accessories from the oven.
2. Pour approximately 10 oz. (300 ml) of water onto the bottom of the empty oven and then close the oven door. Use normal water only, not distilled water.
3. Press Steam Clean.
4. Press START/SET. When the operation is complete, the display will blink and a beep will sound.
5. Press OVEN OFF.
6. Clean the oven's interior. There will be a significant amount of water remaining on the bottom of the oven after a steam-cleaning cycle. Remove the residual water with a sponge or soft dry cloth.

NOTE

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

NOTE

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

After a steam-cleaning cycle

- Take care when opening the door before a steam-cleaning procedure has ended. The water on the bottom is hot.
- Open the oven door and remove the remaining water with a sponge. Do not leave the residual water in the oven for any length of time. Wipe the oven clean and dry with a soft cloth. Do not forget to wipe under the oven door seal.
- Use a detergent-soaked sponge, a soft brush, or a nylon scrubber to wipe the oven interior. Remove stubborn residue with a nylon scourer. You can remove lime deposits with a cloth soaked in vinegar.
- If the oven remains dirty, you can repeat the procedure once the oven has cooled.
- For heavy residue, such as grease left over from roasting, we recommend that you rub detergent into the residue before activating the steam-cleaning function.
- After cleaning, leave the oven door ajar at a 15° angle to allow the interior enamel surface to dry thoroughly

Care and cleaning of the oven

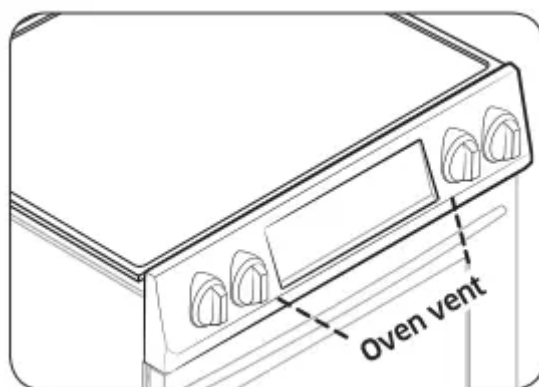
WARNING

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



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

Oven vent



- The oven vent is located below the control panel.
- This area could become hot during oven use.
- It is normal for steam to come out of the vent.
- The vent is important for proper air circulation. Never block this vent.

Cleaning painted parts and decorative trim

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

Cleaning stainless steel surfaces

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

NOTE

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

Oven racks

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

- 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

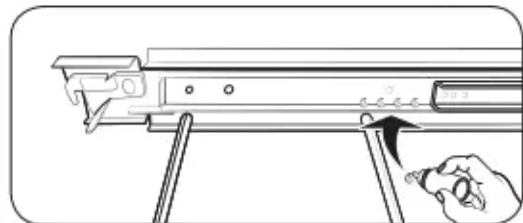
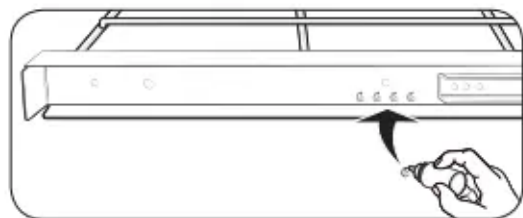
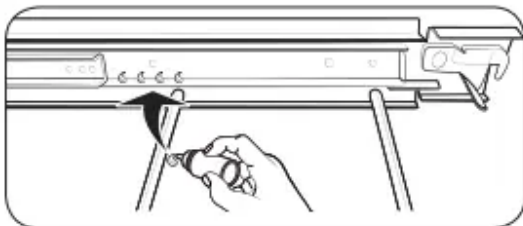
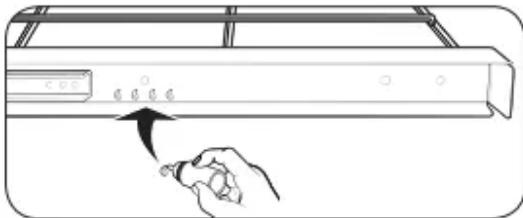
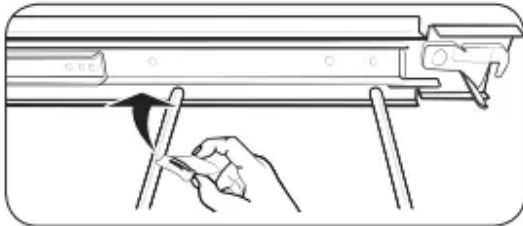
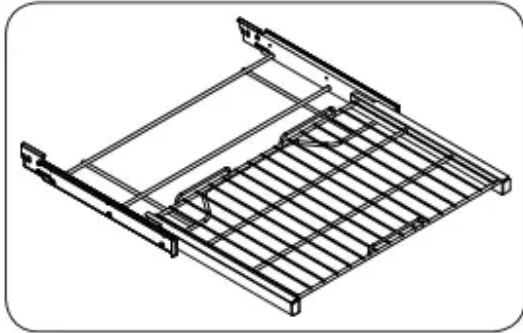
- Do not clean in a dishwasher.
- If the rack becomes hard to remove or replace, lightly wipe the oven rack guides with cooking oil. Do not wipe cooking oil on the slides.
- If the rack becomes difficult to slide, the rack may need to be lubricated using a graphite lubricant.

NOTE

To order graphite lubricant., call Samsung customer care at 1-800-SAMSUNG or visit our homepage and reference part number DG81-01629A.

To lubricate the slides





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.

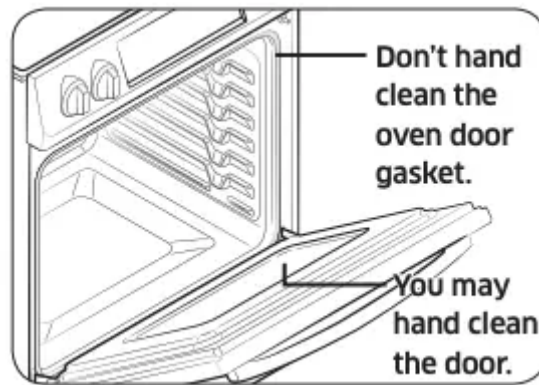
7. Replace the cap on the lubricant and shake it again. Turn the rack over and repeat steps 3, 4, 5 and 6.

8. Close the rack, turn rack rightside-up and place in the oven. See installing the gliding rack in the USING THE GLIDING RACK section.

NOTE

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

Oven door



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

Care and cleaning of the glass cooktop

Normal daily use cleaning

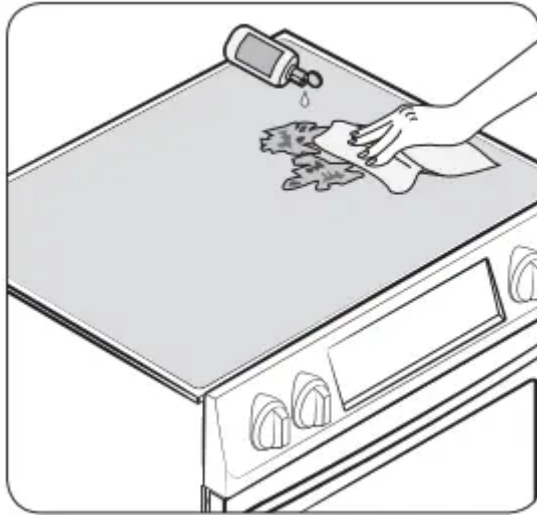
Use only a ceramic cooktop cleaner. Other creams may not be as effective. By following these steps, you can maintain and protect the surface of your glass cooktop.

1. Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
2. Daily use of a ceramic cooktop cleaner will help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of cleaner directly to the cooktop.
4. Use a paper towel or a cleaning pad for ceramic cooktops to clean the entire cooktop surface.
5. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

WARNING

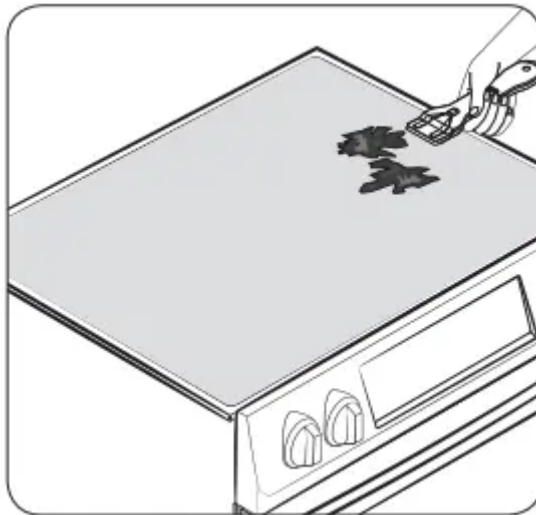
DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

Removing burned-on residue



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

Removing heavy, burned-on residue



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

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

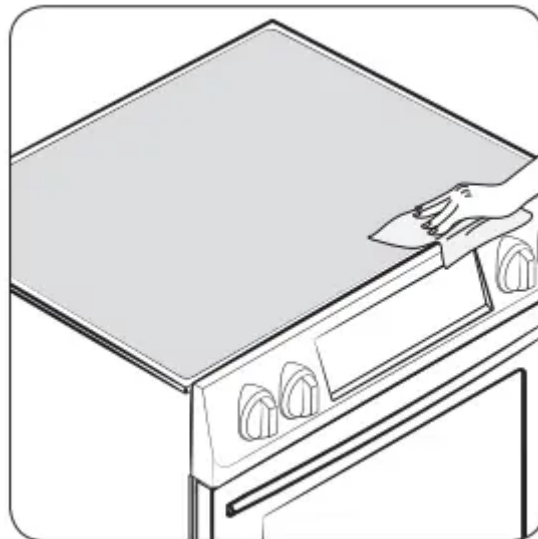
Removing metal marks and scratches

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

WARNING

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

Cleaning the cooktop seal



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

Potential for permanent damage to the glass surface

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

Cleaning sugary spills and melted plastic

1. Turn off all surface units. Remove hot pans.

2. Wearing an oven mitt, use a single-edge razor-blade scraper to move the spill to a cool area of the cooktop. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

NOTE

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

Removing and re-installing the oven door

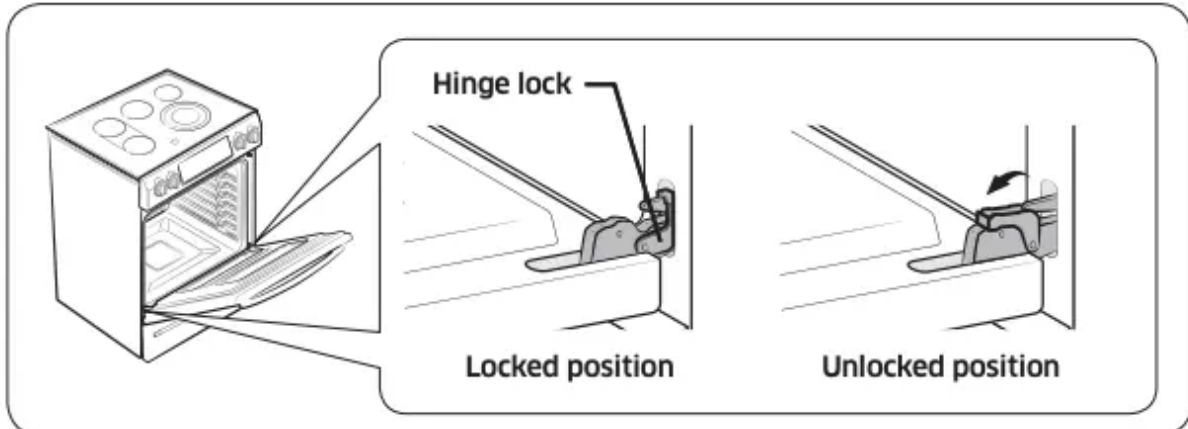
How to remove the door

You can remove the upper door the same way you remove the full door.

CAUTION

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

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



3. Firmly grasp both sides of the door at the top.

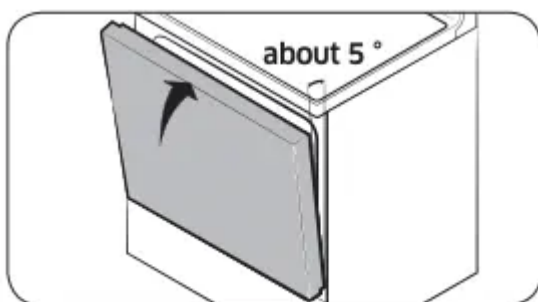


Fig. 1

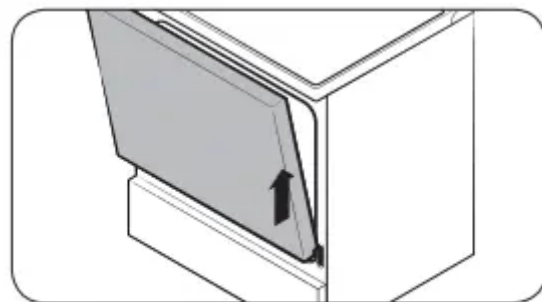


Fig. 2

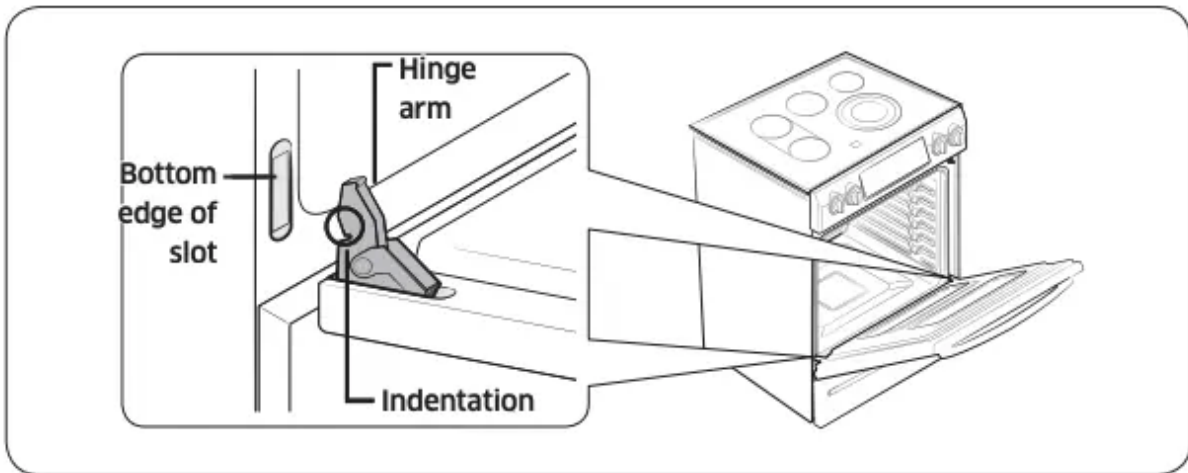
4. Close the door to the door removal position, which is approximately 5 degrees from vertical (Fig. 1).

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

How to re-install the door

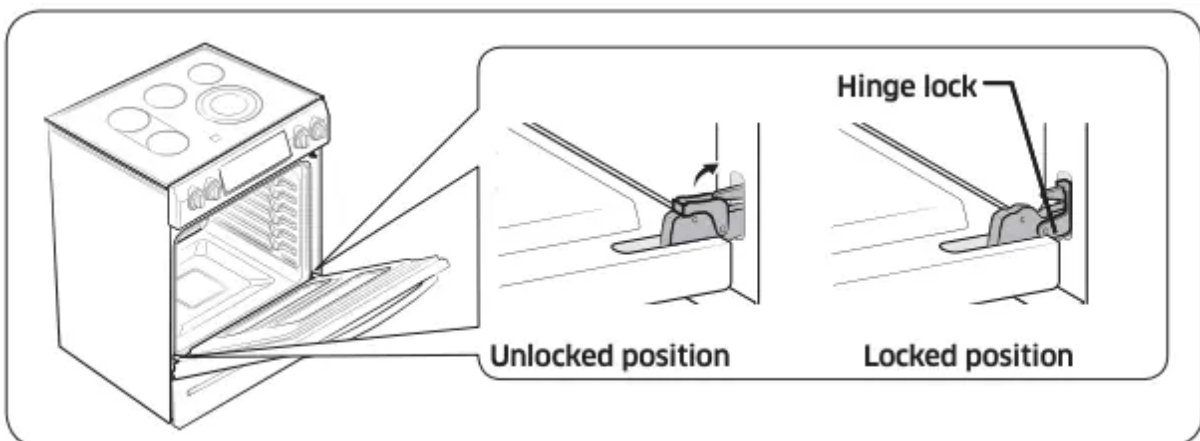
You can replace the upper door the same way you replace the full door.

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



3. Open the door fully. If the door will not open fully, the indentation is not inserted correctly in the bottom edge of the slot.

4. Push the hinge locks up against the front frame of the oven cavity into the locked position.



5. Close the oven door.

Troubleshooting

Troubleshooting

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

Installation

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

CONTROL DISPLAY



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

COOKTOP



Problem	Possible cause	Solution
The surface units will not maintain a rolling boil or will not cook fast enough.	You may be using inappropriate cookware.	Use pans which are flat and match the diameter of the surface unit selected.
	In some areas, the power (voltage) may be low.	Cover the pan with a lid until the desired heat is obtained.
The surface units will not turn on.	A fuse in your home may be blown or a circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker.
	The cooktop controls are set improperly	Check if the correct control is set for the surface unit you are using.
Areas of discoloration on the cooktop.	Food spillover was not cleaned.	Refer to the section on the care and cleaning of the glass cooktop on page 54.
	The surface is hot and the model features a light-colored cooktop.	This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
The surface unit frequently cycles on and off.	The element will cycle on and off to maintain the power setting.	This is normal operation, and not a system failure. Use the range as usual.
The surface unit stops glowing when changed to a lower setting.	This is normal. The unit is still on and hot	
Scratches or abrasions on the cooktop surface.	The cooktop is being cleaned improperly.	Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning. Use ceramic glass top cleaning cream. Do not use chemical or corrosive agents. These agents may damage the surface of the product.
	Cookware with rough bottoms was used on the cooktop or there were coarse particles	To avoid scratches, follow the recommended cleaning procedures. Make sure cookware bottoms are clean

	(eg. salt or sand) present between the cookware and the surface of the cooktop	before use, and use cookware with smooth bottoms.
	Cookware has been slid across the cooktop surface.	
Brown streaks or specks.	Boilovers have been cooked onto the surface.	<ul style="list-style-type: none"> • Wait until the surface cools down. Then, use a single-edge razor-blade scraper at approximately a 45° angle against the glass surface to remove the soil. • See the section on the care and cleaning of the glass cooktop on page 54.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food have been left on the surface of the cooktop	<ul style="list-style-type: none"> • Remove using a ceramicglass cooktop cleaning cream. • Use cookware with clean, dry bottoms. Clean the cooktop with a ceramic cleaning agent regularly every week.
"Cracking" or "popping" sound.	This is the sound of the metal heating and cooling during both the cooking and selfcleaning functions.	This is normal operation, and not a system failure. Use the range as usual.

OVEN

Problem	Possible cause	Solution
The oven will not turn on.	The range is not completely plugged into the electrical outlet.	Make sure the electrical plug is inserted into a live, properly grounded outlet.
	A fuse in your home may be blown or a circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker.
	The oven controls have been set improperly.	See the chapter on operating the oven starting on page 29.
	The oven is too hot.	Allow the oven to cool.
	Incomplete service wiring.	Call for service.
	Power outage.	Check to see if the house lights will turn on. If necessary, call your local electric company for service.
The oven light will not turn on.	The light bulb is loose or defective.	Tighten or replace the bulb.
	The switch operating the light is broken	Call for service.
The appliance will not turn on	The appliance is not completely plugged into the electrical outlet or a fuse in your home may be blown or a circuit breaker may have tripped.	Make sure the power cord is plugged into a live, properly grounded outlet. Check the fuse and circuit breakers.
	Incomplete service wiring.	Call for service.
	Power outage.	Check to see if the house lights will turn on. If necessary, call your local electric company for service.
The oven smokes excessively during broiling.	The oven controls have not been set properly	Refer to the section on using the broiler starting on page 40.
	The meat has been placed too close to the element.	Reposition the rack to provide proper clearance between the meat and the

		element. Preheat the broil element for searing.
	The meat has not been properly prepared.	Remove the excess fat from the meat. Cut away fatty edges that may curl, leaving the lean intact.
	Grease has built up on oven surfaces.	Regular cleaning is necessary when broiling frequently.
Food does not bake or roast properly	The oven controls have not been set correctly.	See the chapter on operating the oven starting on page 29.
	The oven rack has been positioned incorrectly or is not level.	See the section on using the oven racks on page 34.
	The oven rack has been positioned incorrectly or is not level.	
	Incorrect cookware or cookware of improper size is being used.	
	The oven sensor needs to be adjusted.	See the section on adjusting the thermostat on page 44.
Food does not broil properly	The serving size may not be appropriate.	Refer to the cooking guide for serving sizes on page 41, and then try again.
	The rack has not been properly positioned.	See the broiling recommendation guide on page 41.
	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 41.
The oven temperature is too hot or too cold.	The oven sensor needs to be adjusted.	See the section on adjusting the thermostat on page 44.



The oven will not self-clean.	The oven temperature is too high to start a self-clean operation.	Allow the range to cool and then reset the controls.
	The oven controls have been set incorrectly.	See the section on selfcleaning on page 49.
	A self-cleaning cycle cannot be started if the oven lockout feature has been activated or if a radiant surface element is on.	Deactivate the oven lockout (see page 49). Make sure all surface elements are turned off.
Excessive smoking during a self-cleaning cycle.	There is excessive soiling in the oven.	Press OFF. Open the windows to rid the room of smoke. Wait until the self-cleaning cycle is cancelled. Wipe up the excessive soil and then start the self-cleaning cycle again.
The oven door will not open after a selfcleaning cycle.	The oven is too hot.	Allow the oven to cool.
The oven is not clean after a self-cleaning cycle.	The oven controls were not set correctly.	See the section on selfcleaning on page 49.
	The oven was heavily soiled.	Wipe up heavy spillovers before starting the selfcleaning cycle. Heavily soiled ovens may need to be selfcleaned again or for a longer period of time.
Steam is coming out of the vent.	When using the convection feature, it is normal to see steam coming out of the oven vent.	This is normal operation and not a system failure. Use the range as usual.
	As the number of racks or amount of food being cooked increases, the amount of visible steam will increase	
A burning or oily odor is coming from the vent.	This is normal in a new oven and will disappear in time.	<ul style="list-style-type: none"> To speed the process, set a self-cleaning cycle for a minimum of 3 hours.



		<ul style="list-style-type: none"> • See the section on selfcleaning on page 49.
Strong odor.	An odor coming from the insulation around the inside of the oven is normal for the first few times the oven is used.	Operate the oven empty on the bake setting at 400 °F for 1 hour.
Fan noise.	A convection fan may automatically turn on and off.	This is not a system failure but normal operation.
Oven racks are difficult to slide.	The shiny, silver-colored racks were cleaned in a selfcleaning cycle.	Apply a small amount of vegetable oil to a paper towel, and then wipe the edges of the oven racks with the paper towel.

DRAWER



Problem	Possible cause	Solution
The drawer does not slide smoothly or drags.	The drawer is out of alignment.	Fully extend the drawer and push it all the way in. See the page 48.
	The drawer is over-loaded or the load is unbalanced.	Reduce weight. Redistribute drawer contents.
The Warming drawer will not work.	A fuse in your home may be blown or a circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker.
	The controls are not set correctly.	See the chapter on using the warming drawer on page 48.
Excessive condensation in the drawer.	There is liquid present in the drawer.	Remove the liquid.
	Uncovered foods.	Cover food with a lid.
	The temperature is set too high.	Adjust the temperature to a lower setting.
Food dries out in the warming drawer.	Moisture is escaping	Cover food with a lid.
	The drawer is not fully closed.	Push the drawer in until the latch engages.

Information codes

OVEN

Displayed Code	Possible cause	Solution
C-d0	This code occurs if the control key is short for 1 minute.	Press OFF, and then restart the oven. If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.
C-d1	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-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.	
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
-dC-		

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

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

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.