NX58H9500WS

5.8 cu. ft. Slide-in Gas Range with Intuitive Controls

Features

- Slide-in Design
- 5 Gas Burners
 - Right Front: Dual 18K BTU
 - Left Front: 15K BTU
 - Right Rear: 5K BTU
 - Left Rear: 9.5K BTU
 - Center: 9.5K BTU (Oval)
- Large Oven Capacity 5.8 cu. ft.
- Guiding Light Controls
- Cast Iron 3 Piece Grates
- Reversible Cast Iron Griddle
- Wok Grate
- True Convection Oven (3-Fan)
- Temperature Probe
- Warming Drawer (3 Levels)
- Grate Indicator Marks
- Healthy Cook Options



Power/Flexible Cooktop



Guiding Light Controls



Cast Iron Reversible Griddle

Convenience

- Auto Oven Light
- Sabbath Mode
- Delay Start
- Auto Shut-Off Option
- Child Safety Lock
- Self Clean
- 3 Favorite Cook Presets
- 4 Healthy Cook Presets
- 3 Chrome Oven Racks, including 1 Split Rack

Available Color



Stainless Steel

Signature Features

POWERFUL/FLEXIBLE COOKTOP

 True dual-power burner allows for even heat distribution and reduced cooking time, plus the convenience of a large oval burner.

GUIDING-LIGHT CONTROLS

- Intuitive controls offer simple, step-by-step instructions for choosing cooking options.
- Only illuminates cooking options that are able to be selected and goes from left to right eliminating back and forth.
- $\bullet \ {\sf Control} \ {\sf temperature} \ {\sf and} \ {\sf time} \ {\sf settings}, \\ {\sf select} \ {\sf cooking} \ {\sf functions} \ {\sf and} \ {\sf program} \ {\sf your} \ {\sf favorite} \ {\sf recipes}.$

TRUE CONVECTION

 Heated fan system is great for baking and broiling because temperature is distributed thoroughly and food cooks evenly.

REVERSIBLE CAST IRON GRIDDLE

• Reversible griddle provides the flexibility of cooking on flat or grilled surface, while the Cast Iron provides even cooking.

GRATE INDICATOR MARKS

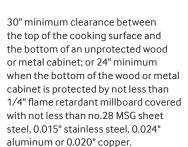
• Indicator marks located on the grates allow cookware to be ideally placed for precise cooking.



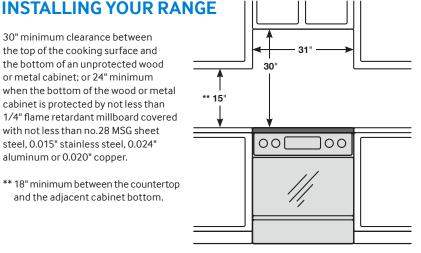
Ranked "Highest in Customer Satisfaction with Ranges, Cooktops and Ovens" by J.D. Power and Associates.

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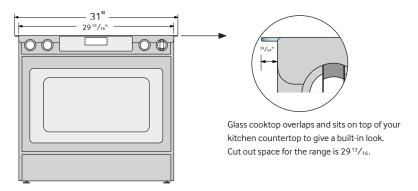


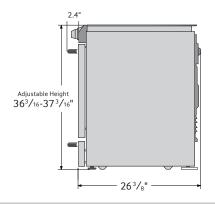
** 18" minimum between the countertop and the adjacent cabinet bottom.



IMPORTANT: To eliminate the risk of burns or fire caused by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.

Dimensions





Total Power (BTU)

57.000 BTU

Power Source

120 V/60 Hz

Black Enamel 5 Burner Cooktop

- Right Front: 18000 BTU Dual
- Left Front: 15000 BTU
- Right Rear: 5000 BTU
- Left Rear: 9500 BTU
- Center Rear: 9500 BTU Oval

Oven

- Bake: 150°F 550°F
- Convection Bake: 150°F 550°F
- Bake Burner: 18000 BTU
- Broil Burner: 16000 BTU
- Variable Broil: Low/Hi (375°F 480°F)
- Convection Roast: 150°F 550°F
- Sabbath Mode

Warming Drawer

- Capacity: 0.7 cu. ft.
- Heating Performance: 600 W
- Temperature Settings: 3 Level

Warranty

One (1) Year All Parts and Labor Five (5) Years Gas Cooktop

Product Dimensions & Weight (WxHxD)

Actual Oven Dimensions:

25" x 21¹/₈" x 19"

Outside Dimensions:

 $29^{13}/_{16}$ " x $36^{3}/_{16}$ - $37^{3}/_{16}$ " (Adjustable) x $26^{3}/_{8}$ "

Weight: 202 lbs.

Shipping Dimensions & Weight (WxHxD)

 $32^{7/8}$ " x $43^{11}/_{16}$ " x $30^{1/8}$ "

Weight: 225 lbs.

UPC Code Color Model# Stainless Steel NX58H9500WS 887276032047



Samsung received the highest numerical score for ranges, cooktops and ovens in the proprietary J.D. Power 2014 Kitchen Appliance Study⁵⁴. Study based on 15,380 total responses measuring 17 ranges, cooktops and oven brands and measures opinions of consumers about their new appliance purchased in the past 24 months Proprietary study results are based on experiences and perceptions of consumers surveyed in January-March 2014. Your experiences may vary. Visitidpower.com.