

NX58H9950W*
NX58H9500W*
NX58K9500W*

Slide-In Gas Range

User manual

imagine the possibilities

Thank you for purchasing this Samsung product.

SAMSUNG

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury, or death.

- **DO NOT** store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
 - **DO NOT** try to light any appliance.
 - **DO NOT** touch any electrical switch.
 - **DO NOT** use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

Anti-tip device

 **WARNING:** To reduce the risk of tipping the range, the range must be secured by a properly installed Anti-Tip device. **AFTER THE RANGE HAS BEEN INSTALLED, CONFIRM THAT THE ANTI-TIP DEVICE HAS BEEN PROPERLY INSTALLED AND VERIFY THAT THE ANTI-TIP DEVICE IS PROPERLY ENGAGED.** Refer to the installation manual for instructions.

- a) If the anti-tip device is not installed, a child or adult can tip the range and be killed.
- b) Verify the anti-tip device has been properly installed and engaged at rear right (or rear left) of the range bottom.
- c) If you move the range and then move it back into place, ensure the anti-tip device is re-engaged at the right or left rear of the range bottom.
- d) Do not operate the range without the anti-tip device in place and engaged.

- e) Failure to do so can result in death or serious burns to children or adults.



WARNING

Do not step, lean, or sit on the oven door of the range. You can cause the range to tip, resulting in burns or serious injuries.

Confirm that the Anti-Tip device is installed properly. Then, to verify that the Anti-Tip device is engaged, grasp the top rear edge of the range and carefully attempt to tilt it forward. The Anti-Tip device should prevent the range from tilting forward more than a few inches.

If you pull the range out from the wall for any reason, make sure the anti-tip device is properly engaged when you push the range back against the wall. If it is not, there is a risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door.

Never completely remove the leveling legs. If you remove the leveling legs, the range will not be secured to the anti-tip device properly.

Key features

Bigger is better

With a capacity of 5.8 cubic feet, this Samsung gas oven range offers more space than many other leading brands in the United States and Canadian markets. The enhanced capacity means a better cooking experience.

A cooktop with 5 burners

Power burners, simmer burners, as well as a center oval burner provide flexible cooktop heat for a variety of cookware. The center oval burner delivers heat evenly over a large area, and provides the optimum temperatures for griddle cooking.

Enhanced convenience with easy maintenance

The Samsung gas oven range combines all the benefits of 3 separate home appliances - gas range, gas oven, and warming drawer - to maximize customer convenience with its careful, stylish design.

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Important safety information

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

- All electrical and gas equipment with moving parts can be dangerous. Please read the important safety instructions for this appliance in this manual. The instructions must be followed to minimize the risk of injury, death, or property damage.
- Save this manual. Please Do Not Discard.

SYMBOLS USED IN THIS MANUAL

	WARNING: Hazards or unsafe practices that may result in severe personal injury or death.
	CAUTION: Hazards or unsafe practices that may result in electric shock, personal injury, or property damage.
	NOTE: Useful tips and instructions

These warning icons and symbols are here to prevent injury to you and others. Please follow them explicitly. After reading this section, keep it in a safe place for future reference.

STATE OF CALIFORNIA PROPOSITION 65 WARNING (US ONLY)

WARNING: This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

Gas appliances can cause low-level exposure to Proposition 65 listed substances, including but not limited to, benzene, carbon monoxide, formaldehyde and soot, substances resulting from the incomplete combustion of natural gas or LP fuels.

COMMONWEALTH OF MASSACHUSETTS

- This product must be installed by a licensed plumber or gas fitter qualified or licensed by the State of Massachusetts. When using ball-type gas shut-off valves, you must use the T-handle type. Multiple flexible gas lines must not be connected in series.

GENERAL SAFETY

⚠ WARNING To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions:

- **Do not touch** any part of the range, including but not limited to, oven burners, surface burners, or interior surfaces during or immediately after cooking.
- **Know** the location of the gas shut-off valve and how to shut it off.
- **Make sure** the **anti-tip device** is properly installed on the range. See the installation instructions for more information.
- **Do not let children near** the range. Do not let children go into the range or onto the range. Do not let children play with the range or any part(s) of the range. Do not leave children unattended in an area where the range is in use. For children's safety, we recommend utilizing the control/door lockout feature.
- **Remove** all packaging materials from the range before operating to prevent ignition of these materials. Keep all packaging materials out of children's reach. Properly dispose the packaging materials after the range is unpacked.
- **Do not store** any object of interest to children on the cooktop or backguard of the range. Children climbing on the range to reach items could be killed or seriously injured.
- **Do not operate** the range if the range or any part of the range is damaged, malfunctioning, or missing parts.
- **Do not use** the range as a space heater. Use the range for cooking only.
- **Do not use** oven cleaners or oven liners in or around any part of the oven.
- **Use** only dry pot holders. Pot holders with moisture in them can release steam and cause burns if they come in contact with hot surfaces. Keep pot holders away from open flames when lifting cookware. **Never use** a towel or bulky cloth in place of a pot holder.
- **Do not use** the range to heat unopened food containers.
- **Do not strike** the oven glass.
- When disposing of the range, **cut off** the power cord and **remove** the door to prevent children and animals from getting trapped.
- **Unplug or disconnect** power before servicing.
- **Make sure** all meat and poultry is cooked thoroughly. Meat should always be cooked to an internal temperature of 160 °F (71 °C). Poultry should always be cooked to an internal temperature of 180 °F (82 °C).
- **Teach** children not to touch or play with the controls or any part of the range. We recommend you utilize the control / door lockout feature to reduce the risk of mis-use by children.



FIRE SAFETY

⚠ WARNING To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.

- **Do not store, place, or use** flammable or combustible materials such as paper, plastic, pot holders, linens, curtains, gasoline or other flammable vapors or liquids near the range.
- **Do not wear** loose fitting or hanging garments while using the range.
- To avoid grease buildup, **regularly clean** the vents.
- **Do not let** pot holders or other flammable materials touch a heating element. Do not use a towel or other bulky cloths in place of a pot holder.
- **Do not use** water on a grease fire. To put out a grease fire, turn off the heat source and smother the fire with a tight-fitting lid or use a multipurpose dry chemical or foam-type fire extinguisher.
- If a grease fire should occur in the oven, **turn off the oven** by pressing the **OFF/CLEAR** button. **Keep** the oven door closed until the fire goes out. If necessary, **use a** multipurpose dry chemical or foam-type **fire extinguisher**.
- **Do not heat** unopened food containers - buildup of pressure may cause container to burst and result in injury.
- **Do not put** any combustible material or items around the range.

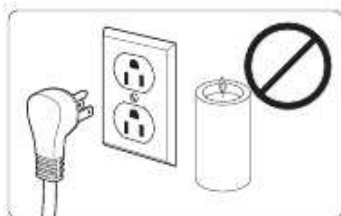


GAS SAFETY

⚠ WARNING To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.

If you smell gas:

- **Close the valve** and do not use the range.
- **Do not light** a match, candle, or cigarette.
- **Do not turn on** any gas or electric appliances.
- **Do not touch** any electrical switches or plug a power cord into an outlet.
- **Do not use** any phone in your building.
- **Evacuate** the room, building, or area of all occupants.
- **Immediately call** your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.



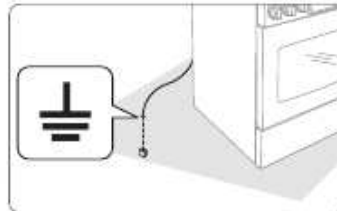
Checking for gas leaks

- Leak testing of the appliance shall be conducted according to the manufacturer's instructions. **Do not use** a flame to check for gas leaks. Use a brush to spread a soapy water mixture around the area you are checking. If there is a gas leak; you will see small bubbles in the soapy water mixture at the leak point.

ELECTRICAL AND GROUNDING SAFETY

⚠ WARNING To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions:

- Plug into a grounded 3-prong outlet.
- **Do not remove** the ground prong.
- **Do not use** an adapter or an extension cord.
- **Do not use** a damaged power plug, power cord, or loose power outlet.
- **Do not modify** the power plug, power cord, or power outlet in any way.
- **Do not put** a fuse in a neutral or ground circuit.
- Use a dedicated 120-volt, 60-Hz, 20-amp, AC, fused electrical circuit for this range. A time-delay fuse or circuit breaker is recommended. Do not plug more than one appliance into this circuit.
- **Do not connect** the ground wire to plastic plumbing lines, gas lines, or hot water pipes.
- This range **must be Earth grounded**. In the event of a malfunction or breakdown, grounding will reduce the risk of electrical shock by providing a path for the electric current. This range is equipped with a cord having a grounding plug. The plug must be firmly plugged into an outlet that is properly installed and grounded in accordance with the local codes and ordinances. If you are unsure whether your electrical outlet is properly grounded, have it checked by a licensed electrician.
- The range is supplied with a 3-pronged grounded plug. This cord must be plugged into a mating, grounded 3-prong outlet that meets all local codes and ordinances. If codes permit the use of a separate ground wire, we recommend that a qualified electrician determine the proper path for this ground wire.
- Electrical service to the range must conform to local codes. Barring local codes, it should meet the latest ANSI/NFPA No. 70 – Latest Revision (for the U.S.) or the Canadian Electrical Code CSA C22.1 – Latest Revisions.
- It is the personal responsibility of the range owner to provide the correct electrical service for this range.



INSTALLATION SAFETY

⚠ WARNING To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.

- Have your range installed and properly grounded by a **qualified installer**, in accordance with the installation instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- **Do not attempt** to service, modify, or replace your range or any part of your range unless it is specifically recommended in this manual. All other service should be referred to a qualified technician.
- Always use new flexible connectors when installing a gas appliance. **Do not use** old flexible connectors.
- **Make sure** the anti-tip device is properly installed on the range. See the installation instructions for more information.
- Due to the size and weight of the range, have **two or more people** move the range.
- **Remove** all tape and packaging materials.
- **Remove** all accessories from the cooktop, oven, and/or lower drawer. Grates and griddles are heavy. Use caution when handling them.
- **Make sure** no parts came loose during shipping. Do not install in an area exposed to dripping water or outside weather conditions.
- **Make sure** your range is correctly installed and adjusted by a qualified service technician or installer for the type of gas (natural or LP) you will use. For your range to utilize LP gas, the installer must replace the 5 surface burner orifices and 2 oven orifices with the provided LP orifice set, and reverse the GPR adapter. These adjustments must be made by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. The qualified agency performing this work assumes the gas conversion responsibility.
- Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1, or the current Propane Installation Code, CAN/CGA-B149.2, and with local codes where applicable. This range has been design-certified by ETL according to ANSI Z21.1, latest edition, and Canadian Gas Association according to CAN/CGA-1.1, latest edition.



LOCATION SAFETY

⚠ WARNING To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.

- This range is for indoor, household use only.
Do not install the range in areas exposed to the weather and/or water.
- **Do not install** the range in a place which is exposed to a strong draft.
- Select a level, well-constructed floor that can support the range's weight. Synthetic flooring, such as linoleum, must withstand 180 °F (82 °C) temperatures without shrinking, warping, or discoloring. **Do not install** the range directly over interior kitchen carpeting unless a sheet of ¼ inch plywood or a similar insulator is placed between the range and carpeting.
- Select a location where a grounded, 3-prong outlet is easily accessible.
- If the range is located near a window, **do not hang** long curtains or paper blinds on that window.
- For the range to ventilate properly, make sure the range's vents are not blocked, and that there is enough clearance at the top, back, sides, and underneath the range. The vents allow the necessary exhaust for the range to operate properly with correct combustion.
- **Make sure** the wall coverings around the range can withstand heat up to 200 °F (93 °C) generated by the range.
- Cabinet storage above the surface of the range should be avoided. If cabinet storage above the range is necessary: allow a minimum clearance of 40 inches (102 cm) between the cooking surface and the bottom of cabinets; or install a range hood that projects horizontally a minimum of 5 inches (12.7 cm) beyond the bottom of the cabinets.
- **Locate** the range out of kitchen traffic paths and drafty locations to prevent poor air circulation.
- If the range is located near a window, **NEVER** hang long curtains or paper blinds on that window. They could blow over the surface burners and ignite, causing a fire hazard.



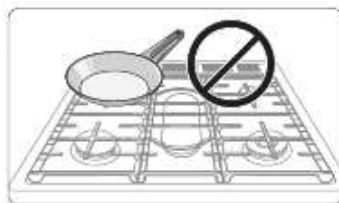
COOKTOP SAFETY

⚠ WARNING To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.

- **Make sure** all burners are off when not in use.
- **Do not use** aluminium foil to line the grates or any part of the cooktop.
- **Do not leave** burners unattended on medium or high heat settings.
- Before igniting, **make sure** all burner caps are properly in place and all burners are level.



- **Always use** the LITE position when igniting the burners and make sure the burners have ignited. If ignition fails, turn the knob to OFF and wait until the gas has dissipated.
- When you set a burner to simmer, **do not turn** the knob quickly. Make sure the flame stays on.
- **Do not place** any objects other than cookware on the cooktop.
- This cooktop is designed to cook with a wok or wok ring attachment. If foods are flamed, they should only be flamed under a ventilation hood that is on.
- Before removing or changing cookware, turn off the burners.
- Remove food and cookware immediately after cooking.
- Before removing any parts of the burner for cleaning, make sure the range is off and completely cool.
- After cleaning the burner spreader, **make sure** it is completely dry before re-assembling.
- **Make sure** the spark mark on the dual burner spreader is placed beside the electrode when it is assembled.
- To avoid carbon monoxide poisoning, **do not pour** water into the cooktop well while cleaning.
- Select cookware that is designed for top-range cooking. Use cookware that is large enough to cover the burner grates. Adjust the burner flames so that the flames do not extend beyond the bottom of the cookware.
- To avoid cookware discoloration, deformity, and/or carbon monoxide poisoning, **do not use** cookware that is substantially larger than the grate.
- **Make sure** cookware handles are turned to the side or rear of the cooktop, but not over other surface burners.
- Stand away from the range while frying.
- Always heat frying oils slowly, and watch as they heat. If you are frying foods at high heat, carefully watch during the cooking process. If a combination of fats or oils is to be used during frying, mix them together before heating.
- Use a deep-fryer thermometer whenever possible. This prevents overheating the fryer beyond the smoking point.
- Use a minimum amount of oil when shallow pan-frying or deep-frying. Avoid cooking unfrozen food or food with excessive amounts of ice.
- Before moving cookware full of fats or oils, make sure it has completely cooled.
- To prevent delayed eruptive boiling, always allow heated liquids to stand at least 20 seconds after you have turned off the burner so that the temperature in the liquid can stabilize. In the event of scalding, follow these first aid instructions:
 - 1) Immerse the scalded area in cool or lukewarm water for at least 10 minutes.
 - 2) Do not apply any creams, oils, or lotions.
 - 3) Cover with a clean, dry cloth.
- Place the pot on the center of the grate. On the Left Rear burner, do not place a pot more than 9" diameter. If you place an oversized at a wrong position, it might disturb the cooling air discharge or make flame on the burner undesired.



- To warm liquid such as sauces, stir it while warming.
- **Do not wear** loose or hanging garments when using the range. They could ignite and burn you if they touch a surface burner.
- **Never leave** plastic items on the cooktop. Hot air from the vent can melt or ignite plastic items or cause a building up of dangerous pressure in closed plastic containers.
- **Do not place** portable appliances, or any other object other than cookware on the cooktop. Damage or fire could occur if the cooktop is hot.
- **Always make sure** foods being fried are thawed and dried. Moisture of any kind can cause hot fat to bubble up and over the sides of the pan.
- **Always make sure** the controls are OFF and the grates are cool before you remove them to prevent any possibility of burning.
- **Do not put** any combustible material or items around the range.
- **Take care** that your hands do not touch the burners when they are on. Turn off the burners when you change a pan or pot.

OVEN SAFETY



WARNING To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.

- **Do not use** the oven for non-cooking purposes such as drying clothes or storage. Use the oven for cooking only.
- **Make sure** the inner portion of the split oven-rack is in the proper position within the outer rack.
- **Make sure** the oven racks are placed on the same level on each side.
- **Do not damage, move, or clean** the door gasket.
- **Do not spray** water on the oven glass while the oven is on or just after you have turned it off.
- **Do not use** aluminium foil or foil liners anywhere in the oven. Do not use aluminium foil or like material to cover any holes or passages in the oven bottom or to cover an oven rack.
- Stand away from the oven when opening the oven door.
- Keep the oven free from grease buildup.
- When repositioning the oven racks, **make sure** the oven is completely cool.
- **Only use** cookware that is recommended for use in gas ovens.
- To avoid damaging the burner control knobs, always bake and/or broil with the oven door closed.
- **Do not broil** meat too close to the burner flame. Trim excess fat from meat before cooking.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.



WARMING DRAWER/LOWER DRAWER SAFETY

WARNING To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions.

- The warming drawer is designed to keep hot foods at serving temperature. Always start with hot food. Cold or room-temperature foods cannot be heated, warmed, or cooked in the warming drawer. Bacteria will grow very rapidly in food that is between 40 and 140 °F.
- **Do not use** the drawer for non-cooking purposes such as drying clothes or storage. Use the drawer for cooking purposes only.
- **Do not touch** the interior drawer surface or heating element. These surfaces may be hot and could burn you.
- To avoid steam burns, use caution when opening the drawer.
- **Do not use** aluminium foil to line the drawer.
- **Do not use** the drawer in the oven. **Do not put** the drawer in the oven during a self-cleaning cycle.
- **Do not leave** containers of fat drippings in or near the drawer.



SELF-CLEANING OVEN SAFETY

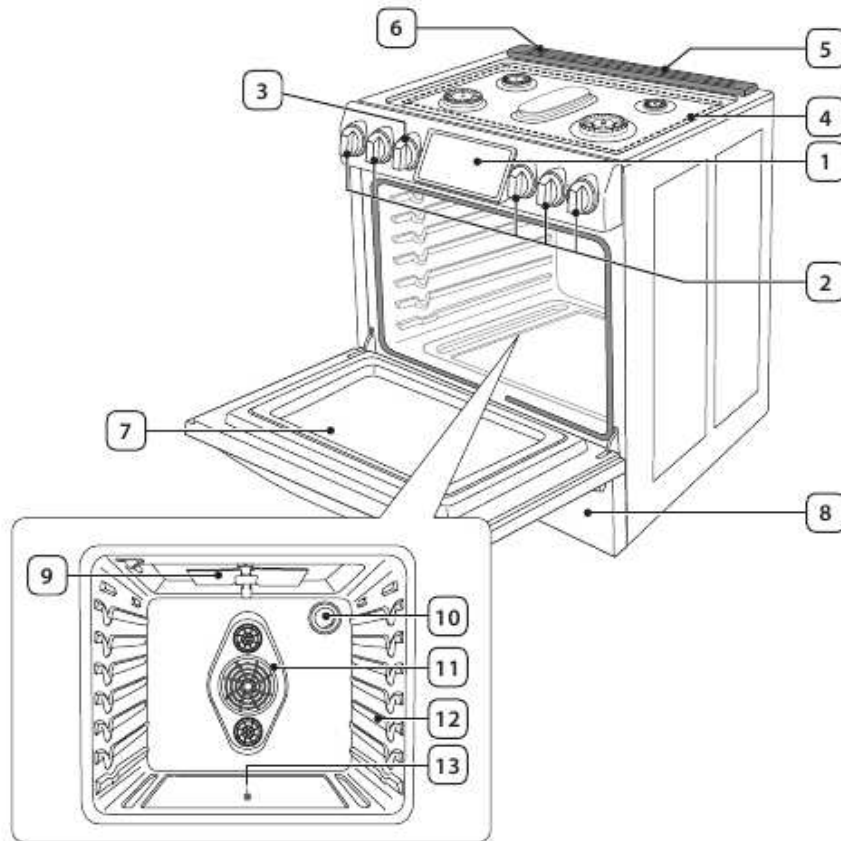
WARNING To reduce the risk of fire, electric shock, personal injuries, and/or death, obey the following precautions:

- The self-cleaning feature operates the oven at temperatures high enough to burn away food soils in the oven. The range is extremely hot during a self-cleaning cycle. **Do not touch** any surfaces of the range during a self-cleaning cycle.
- Keep children away from the oven during a self-cleaning cycle.
- Before starting a self-cleaning cycle, **remove** all racks, cookware, and utensils from the oven. Only porcelain-coated oven racks may be left in the oven.
- Before starting a self-cleaning cycle, wipe grease and food soils from the oven.
- **Do not self-clean** with the lower/warming drawer placed in the oven.
- When opening the door after a self-cleaning cycle, stand away from the oven.
- If the self-cleaning cycle malfunctions, turn off the oven, disconnect the power supply, and contact a qualified service technician.



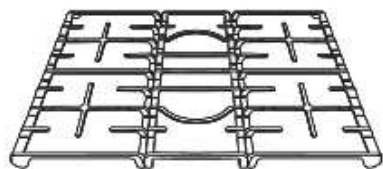
Overview

Layout



1	Touch display	8	Warming drawer
2	Surface burner knobs (5 pcs)	9	Broil oven burner
3	Warming drawer knob (1 pc)	10	* Oven light
4	Surface burners	11	Convection fan / Convection heater
5	Oven vent	12	Oven rack system
6	Cooling vent	13	Bake oven burner
7	Removable oven door		

What's included



* Surface burner grates (3)



* Surface burners and caps (5)



* Flat rack (2)



* Temp probe (1)



* Griddle (1)



* Wok grate (1)



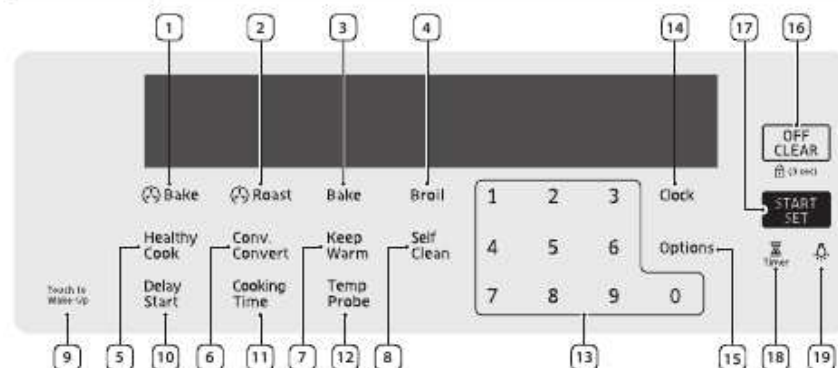
* Gliding rack (1)
NX58H9950W* Only



* Split rack (1)
NX58H9500W*/NX58K9500W* Only

If you need an accessory marked with a *, you can buy it from the Samsung Contact Center (1-800-726-7864).

Control panel



1	Convection Bake	Activate convection baking for large amounts of food on multiple racks.
2	Convection Roast	Activate convection roasting for large cuts of meat.
3	Bake	Bake food evenly using the lower oven burner.
4	Broil	Broil food using the upper oven burner only.
5	Healthy Cook	Bring up the Healthy Cook recipes that are specially designed for different food types.
6	Conv. Convert	Switch between baking mode and convection baking mode.
7	Keep Warm	Keep cooked food warm at lower temperatures between 150 °F and 200 °F (66 °C and 93 °C).
8	Self-Clean	Burn off food residues at very high temperatures.
9	Touch to Wake-Up	Activate the control panel display.
10	Delay Start	Set the oven to start at a certain time.
11	Cooking Time	Set the cooking time.
12	Temp Probe	Activate the temperature probe mode.
13	Numbers	Use to set the time, temperature, or preset.
14	Clock	Set the clock time.
15	Options	Display the user 9 options available.
16	OFF/CLEAR (Lock)	Cancel the current operation but not the timer. Lock the control panel and the door to prevent accidents.
17	START/SET	Start a function or set the time.
18	Timer	Activate or deactivate the timer.
19	Oven Light	Turn on/off the oven light.

Before you start

You should know about the following features and components before you use your range for the first time.

Display mode

Sleep

After 2 minutes of inactivity (or 1 minute when the oven is in standby mode), the control panel enters Sleep mode. In Sleep mode, the control panel stays inactive with just the time display until it is reactivated by the user.

Wake-Up

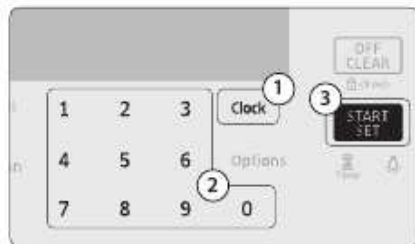


To activate the control panel, press **Touch to Wake-Up**. User preferences are available in this mode including the timer, oven light, and/or control lock.

Clock

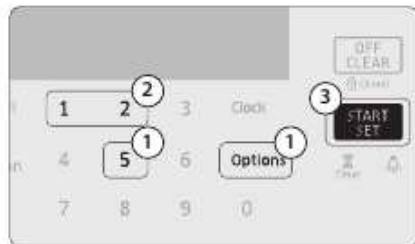
It is important to set the clock correctly to ensure automatic features work properly. This product supports two time formats: 12-hour (default) and 24-hour.

To set the clock time



1. Press the **Clock** button.
To select AM/PM, press it again.
2. Enter the current time using the number pad.
3. Press the **START/SET** button to confirm the settings.

To change the time format



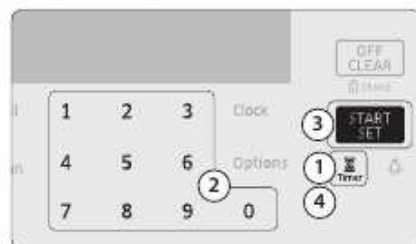
1. Press the **Options** button and then **5** on the number pad.
2. Press **1** for the 12-hour format or **2** for the 24-hour format.
3. Press the **START/SET** button.



You can set/change the clock or the kitchen timer before you start a cooking mode or while most cooking modes are operating. However, you cannot set or change the time if a time based function is operating (Time Bake, for example) or the Sabbath option is enabled.

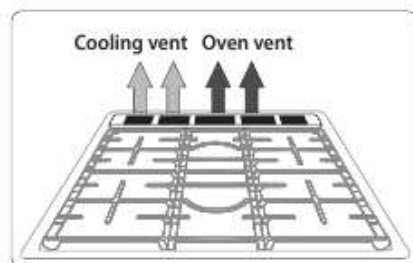
Kitchen timer

The kitchen timer gives you an extra timer you can use to time cooking tasks such as boiling eggs. It does not, however, start or stop any cooking operation. You can set the timer from 1 minute to 9 hours and 99 minutes.



1. Press the **Timer** button.
2. Enter a desired time using the number pad.
3. When done, press the **START/SET** or **Timer** button.
To cancel the Timer settings, press the **Timer** button again.
4. When the set time elapses, the oven beeps and displays the "End" message. Press the **Timer** button to delete the message.

Oven vent/cooling vent



Both the oven vent and the cooling vent are located at the back of the oven range. Proper air circulation prevents combustion problems and ensures good performance.

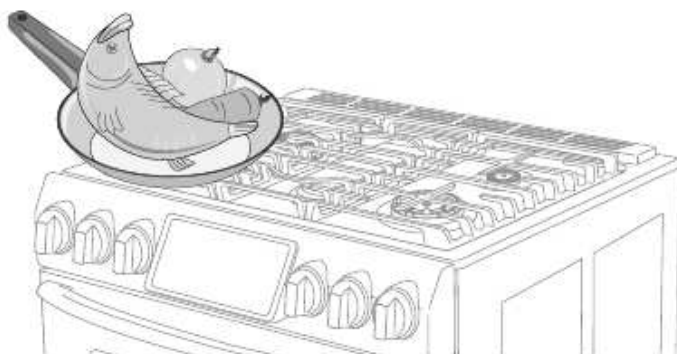
- Do not block the vent or its surroundings with objects.
- Use caution when placing items near the vent. Hot steam can cause them to overheat or melt.

Gas range

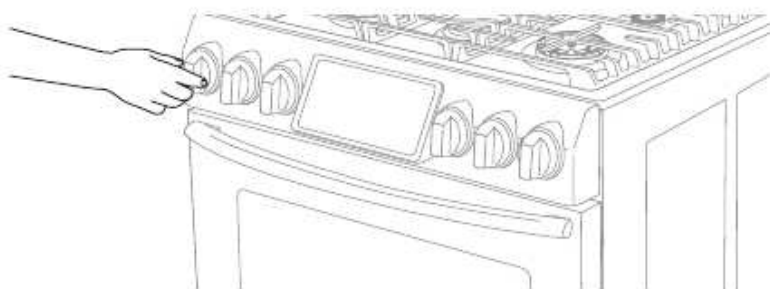
- ✓ Step 1 Put all ingredients into a cooking container (pan, pot, etc).



- ✓ Step 2 Place the container on a surface burner.



- ✓ Step 3 Ignite the surface burner.



Cookware

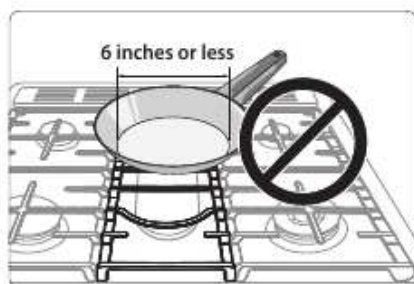
Requirements

- Flat bottom and straight sides
- Tight-fitting lid
- Well-balanced with the handle weighing less than the main portion of the pot or pan.

Material characteristics

- **Aluminum:** An excellent heat conductor. Some types of food may cause the aluminum to darken. However, anodized aluminum cookware resists staining and pitting.
- **Copper:** An excellent heat conductor but discolors easily.
- **Stainless steel:** A slow heat conductor with uneven cooking performance but is durable, easy to clean, and resists staining.
- **Cast-Iron:** A poor conductor but retains heat very well.
- **Enamelware:** Heating characteristics depend on the base material.
- **Glass:** A slow heat conductor. Use only glass cookware that is specified for top-of-range cooking or oven use.

Size limitations

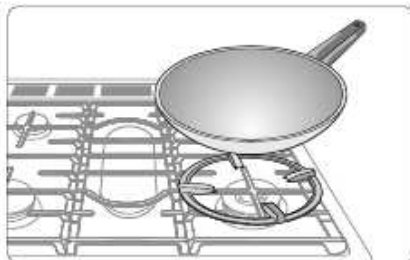


⚠ CAUTION

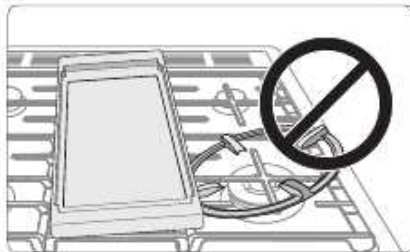
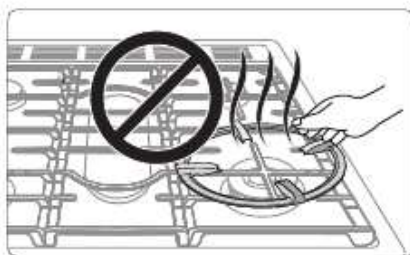
- Do not place a small pan or pot with a bottom diameter of about 6 inches or less on the center grate. This cookware may tip over. Use the rear burners for this small-sized cookware.
- Always make sure cookware handles are turned to the side or rear of the cooktop, but not over other surface burners. This will minimize the chance of burns, spillovers, and the ignition of flammable materials that can be caused if pots or pans are bumped accidentally.
- When using glass cookware, make sure it is designed for top-of-range cooking.
- Never leave plastic items on the cooktop. Hot air from the vent can melt or ignite plastic items or cause a building up of dangerous pressure in closed plastic containers.
- Make sure you hold the handle of a wok or a small one-handed pot while cooking.

Wok grate

Woks are often used for stir frying, pan frying, deep frying, and poaching. The provided wok grate supports 12" to 14" woks.



1. Turn off all burners, and wait until the grates completely cool down.
2. Place the wok grate on either side grate.
3. Put a pan or pot on the wok grate. Make sure the pan or pot settles on the work grate.
4. Turn on the burner, and adjust the flame level as appropriate.

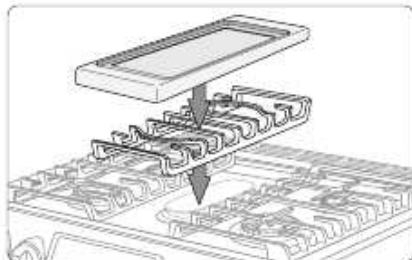


CAUTION

- Do not remove the wok grate until the cooktop grates, surfaces, and wok grate completely cool down.
- When using the cooktop or oven, the wok grate on the cooktop may become very hot. Use oven gloves when placing or removing the wok grate.
- Do not use utensils with a flat bottom or with a diameter less than the wok ring diameter. The utensil may tip over.
- Do not use an oversized utensil. The burner flames may spread out, causing damage nearby.
- Do not use the wok grate with the griddle at the same time.
- This cooktop is not designed to flame foods or cook with a wok or wok ring attachment. If foods are flamed, they should only be flamed under a ventilation hood that is on.

Griddle

The removable coated griddle provides an extra cooking surface. This is useful especially when cooking meats, pancakes, or other foods requiring a large cooking space.



The griddle is available only with the center burner on the center grate. Use caution when putting the griddle on the center grate.

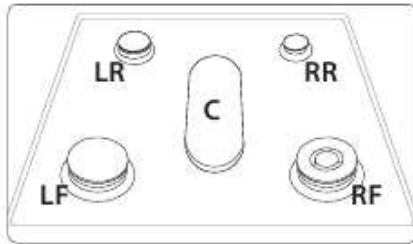
It is advisable to preheat the griddle. See the table below.

Type of Food	Preheating Time	Preheat Condition	Cook Condition
Pancakes	5 min.	7 (HI)	6 (MED-HI)
Hamburgers	5 min.	7 (HI)	7 (HI)
Fried Eggs	5 min.	7 (HI)	6 (MED-HI)
Bacon	-	None	7 (HI)
Breakfast Sausages	5 min.	7 (HI)	7 (HI)
Grilled Cheese Sandwich	4 min.	7 (HI)	6 (MED-HI)

CAUTION

- Do not remove the griddle until the cooktop grates, surfaces, and griddle itself cool down.
 - The griddle on the cooktop may become very hot when you use the cooktop or oven. Use oven gloves when placing or removing the griddle.
 - The griddle is quite heavy because it is made of cast iron. Use both hands when placing or removing the griddle.
 - Do not overheat the griddle. This can damage the coating of the griddle.
 - Do not use metal utensils that can damage the griddle surface.
 - Do not use the griddle for other purposes like a cutting board or storage.
 - Do not cook excessively greasy foods. The grease may spill over.
-
-  Griddle settings may need to be readjusted over time.
 - The griddle may discolor over time as it becomes seasoned with use.
 - Do not leave the griddle rusty. Remove the rust before or during use of the griddle.

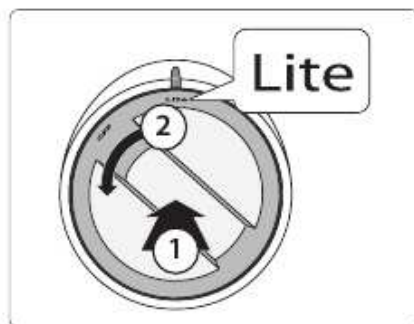
Gas burners



Each burner has a corresponding knob that enables you to set the flame level from LO to HI. In addition, each burner has a LITE setting that is designed only for ignition. The burner indicators are located above the corresponding knob, showing which burner the knob controls. Each burner is designed for specific cooking purposes.

Position	Purpose	Food type	Characteristics
Right Front (RF) 18000 BTU (*NX58H9950W* 19000 BTU)	Power heating/Low simmering	Boiling food, tomato sauce	Maximum output
Right Rear (RR) 5000 BTU	Low simmering	Chocolate, casseroles, sauces	Delicate food that requires low heat for a long time
Center (C) 9500 BTU	Grilling/Griddling	Pancakes, hamburgers, fried eggs, hot sandwiches	General-purpose cooking
Left Front (LF) 15000 BTU	Quick heating	General	General-purpose cooking
Left Rear (LR) 9500 BTU	General heating/Low simmering	General food, casseroles	General-purpose cooking

Ignition



Make sure all surface burners are properly installed.

1. Push in and turn the control knob to the **LITE** position. You will hear a "clicking" sound indicating the electronic ignition system is working properly.
2. After the surface burner lights, turn the control knob to shift it out of the **LITE** position and turn off the electronic ignition system.
3. Turn the control knob to adjust the flame level.

Manual ignition

You can ignite the burner manually in case of a power failure. Use caution when doing this.

1. Hold a long gas grill lighter to the surface burner you want to light.
2. Push in and turn the control knob for that burner to the **LITE** position. Turn on the grill lighter to ignite the burner.
3. After the burner is lit, turn the control knob to adjust the flame level.

Flame level

The flames on the burners should always stay under the cookware, and should not extend beyond the cookware bottom at any time.

WARNING

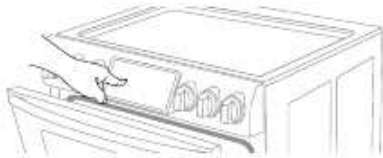
- Flames larger than the cookware bottom may result in a fire or physical injury.
- When you set a burner to simmer, do not turn the burner knob quickly. Watch the flame to make sure it stays on.
- After turning on a surface burner, check to make sure that the burner has ignited. Adjust the level of the flame by turning the burner knob.
- Always turn off the surface burner controls before removing cookware. All surface burner controls should be turned OFF when you are not cooking.
- Always turn the burners off before you go to sleep or go out.
- If you smell gas, turn off the gas to the range and call a qualified service technician. NEVER use an open flame to locate a leak.

Gas oven

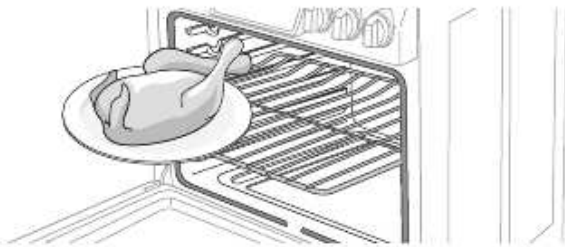
✓ Step 1 Put all ingredients in a heat-safe container.



✓ Step 2 Select a cooking mode, and then start preheating.



✓ Step 3 Place the container on a rack.



✓ Step 4 Close the door and start cooking.



Cooking mode



- Make sure to close the door before you start cooking.
- If you leave the door open for 30 seconds while the oven is in convection baking/roasting, baking, broiling, Healthy Cook, or Favorite Cook modes, the oven burner shuts off. To restart the burner, close the door.

Baking and roasting



1. Press the **Bake**, **Roast**, or **Bake** button.
2. If necessary, use the number pad to change the default temperature (350 °F). You can set the oven to any temperature from 175 °F to 550 °F.
3. Press the **START/SET** button.
 - The gas oven preheats until it reaches the temperature you set.
 - When preheating is complete, place the food in the gas oven, and then close the door.
4. When cooking is complete, press the **OFF/CLEAR** button, and then take out the food.



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

Limitations

Feature	Minimum	Maximum
Bake	175 °F (80 °C)	550 °F (285 °C)
Broil	Lo	Hi
Self-Clean	2 hours	5 hours
Convection Bake	175 °F (80 °C)	550 °F (285 °C)
Convection Roast	175 °F (80 °C)	550 °F (285 °C)
Keep Warm	-	3 hours
Warming Drawer	Lo	Hi
Healthy Cook	100 °F	550 °F

For Convection Bake or Convection Roast, use **Auto Conversion** to set the minimum temperature to 200 °F (95 °C) if necessary.

Convection cooking

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

Convection baking	• Ideal for foods being cooked using multiple racks. • Good for large quantities of food. • Provides the best performance for cookies, biscuits, brownies, cupcakes, cream puffs, sweet rolls, angel food cake, and bread. • Cookies bake best when cooked on flat cookie sheets. • When convection baking using a single rack, place the rack in rack position 3 or 4. • When convection baking using multiple racks, place the racks in positions 3 and 5(for Cake), 2 and 5(for Cookie). • The oven automatically adjusts the temperature for convection baking.
Convection roasting	• Good for larger, tender cuts of meat, uncovered. • For best performance, place a broiler pan and grid under the meat or poultry. The pan catches grease spills and the grid prevents grease spatters. • Heated air circulates over, under, and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. • See the "Roasting guide" on page 32 for details.



To change the programmed temperature, press the  **Bake** or  **Roast** or **Bake** button, and enter a new temperature. Then, press the **START/SET** button.

Broiling

Broiling uses the oven broil burner at the top of the oven to cook and brown food. Meat or fish must be put on a broiling grid in a broiling pan. Preheating for 5 minutes before broiling is recommended.

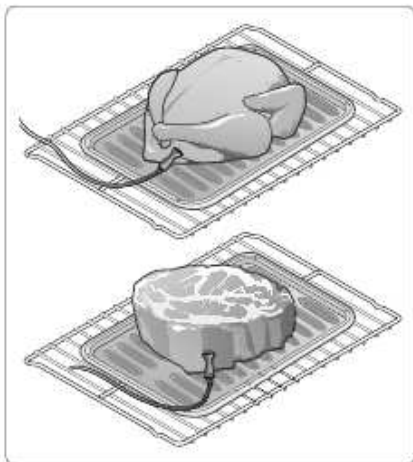


1. Put food on a broiling grid in a broiling pan, and then place the pan on the desired rack.
 2. Press the **Broil** button once for high temperature broiling or twice for low.
 3. Press the **START/SET** button to start cooking.
 4. When one side of the food is browned, turn it over and start cooking the other side.
 5. When broiling on both sides is complete, press the **OFF/CLEAR** button.
- Use the low temperature setting for poultry or thick cuts of meat to prevent overbroiling.
 - In general, to prevent overbroiling, press the **Broil** button to switch from High to Low.
 - Use caution when you open the oven door to turn over the food. The air escaping from the oven will be very hot.

Temperature probe

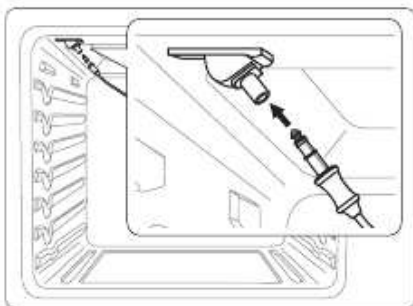
The temperature probe lets you cook roasts and poultry to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not.

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



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

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



2. Insert the temperature probe plug into the socket on the top side wall of the oven.



3. Select the cooking operation (**Bake**, **Roast**, or **Bake**) and the temperature.
4. Press the **Temp Probe** button, and then set the internal temperature between 100 °F to 200 °F using the number pad.
5. Set an option (**Cooking Time**, **Delay Start**, or **Keep Warm**) if necessary.
6. Press the **START/SET** button. When the food reaches the set internal temperature, the oven automatically shuts off, and then beeps.

- The Temperature probe operation will shut off at either cases.
- When cooking time is over.
 - When the temperature reaches to the setting value.
- Once probe operation meets any conditions above, the operation will shut off automatically.

Temperature table

Type of food		Internal temperature (°F)
Beef / Lamb	Rare	140-150
	Medium	160-170
	Well done	175-185
Pork		175-185
Poultry		185-195

- CAUTION**
- To protect the temperature probe, be careful not to insert the probe so that it comes out of the meat. Make sure that the probe is inserted around the center of the meat.
 - Do not store the probe in the oven.
 - Do not leave the probe inside the oven during the Self-Cleaning or Broiling cycle. This will cause permanent damage to the probe.
 - To avoid damage to the probe, defrost food in advance.
 - Do not use tongs when inserting or removing the probe. Tongs can damage the probe.
 - Use the temperature probe only for the applicable cooking operations.

- If you have covered meat with aluminum foil and leave it for 10 minutes after cooking is complete, the internal temperature increases by 5-10 °F degrees.

Recipe guide

Roasting guide

For detailed instructions, see page 27.

Food	Amount (lb)	Roasting time (minutes per pound)		Temperature (°F/°C)
Beef				
Rib Roast	3-5	Medium	28-33	350/177
		Well Done	30-38	350/177
Tenderloin Roast	2-3	Medium	35-45	350/177
		Well Done	45-55	350/177
Pork				
Roast (Bone-in or Boneless)	3-5	22-28		350/177
Chops	0.5-1 in thick	2 chops	30-40 total	350/177
		4 chops	40-50 total	350/177
		6 chops	45-55 total	350/177
Poultry				
Chicken, Whole	2.5-3.5	26-30		375/191
Turkey, Whole (Unstuffed *)	10-16	10-16		325/163
Turkey, Whole (Unstuffed *)	18-24	8-15		325/163
Turkey Breasts	4-6	18-23		325/163
Cornish Hen	1-1.5	50-75 total		325/163
Lamb				
Half Leg	3-4	Medium	25-30	325/163
		Well Done	30-35	325/163
Whole Leg	6-7	Medium	25-30	325/163
		Well Done	30-35	325/163

* Stuffed turkey requires additional roasting time. The minimum safe temperature for stuffing in poultry is 165 °F (74 °C).



The size, weight, thickness, roasting temperature setting, and your preference of doneness will affect the roasting time. The guide above is based on foods starting at refrigerator temperature.

Broiling guide

For detailed instructions, see page 27.

Food	Quantity and/or Thickness		Power	Rack position	1st side time (min.)	2nd side time (min.)
Beef						
Ground Beef	Medium	1" thick (9 patties)	Hi	6	5	4
	Space evenly. Up to 8 patties may be broiled at once.					
Beef Steaks	Medium	1-in thick	Hi	6	7-8	4-6
	Well Done	1 to 1.5 lbs	Hi	6	10-12	5-7
	Medium	1.5-in thick	Hi	6	12-16	11-14
	Well Done	2 to 2.5 lbs	Hi	6	15-18	14-17
	Steaks less than 1-in thick cook through before browning. Pan frying is recommended. Slash fat.					
Chicken						
Chicken	1 whole cut-up 2 to 2.5 lbs Split lengthwise		Lo	4	32-40	15-20
	2-3 breasts		Hi	4	15-20	7-12
	Chicken pieces 2.5lbs		Hi	4	18-20	12-15
	Broil skin-side-down first. Spread open. Brush with melted butter before and halfway through broiling.					
Fish						
Fish Fillets	0.25- to 0.5-in thick		Hi	5 or 4	6-10	3-4
	0.5-in thick		Hi	5 or 4	7-10	5-6
	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.					
Ham						
Ham Slices (precooked)	0.5-in thick		Hi	5 or 4	7-10	5-6
	Increase time 5 to 10 minutes per side for 1.5-in thick or home-cured ham.					
Pork						
Pork Chops	Well Done	2 (0.5-in thick)	Hi	5	9-11	6-9
	Slash fat.					
Lamb						
Lamb Chops	Medium	2 (1-in thick) about	Hi	5 or 4	8-12	5-8
	Well Done	10 to 12 oz	Hi	5 or 4	10-16	7-11
	Slash fat.					

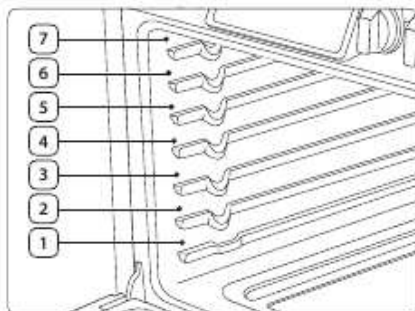
 Preheating for 5 minutes before broiling is recommended.

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

Racks

Position

The gas oven range comes with 3 racks in 7 different positions. Each rack guide has a stop to prevent loosening during operation.



Position	Food type
6	Hamburgers and steaks
6 or 5	Toast
4 or 3	Biscuits, muffins, brownies, cookies
3	Bundt or pound cakes
2	Angel food cake, pies
1 or 2	Roasts (small or large), ham, turkeys



CAUTION

- Do not cover an oven rack with aluminum foil. This will disturb the heat circulation, resulting in poor baking.
- Do not place aluminum foil on the oven bottom because it could cause damage.
- Arrange the oven racks only when the oven is cool.
- When placing an oven rack in the topmost rack position (position 7), make sure the rack is situated stably on the embossed stop.

Multi-rack Baking



Cakes pans position



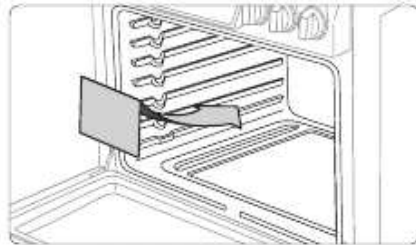
Cookie sheets position

- When baking cakes on two racks, place the racks in **position 3** and **5** for the best performance.
- When baking cookies on two racks, place the oven racks in **position 2** and **5**.
- For 4 baking pans on two racks: Place two pans in the rear of the upper rack, and the other two in the front of the lower rack.
- When baking multiple items on one rack, secure a 1" to 1.5" (2.5 cm to 3.8 cm) space across items.
- When using the gliding rack, place it below the flat rack.

Baking items	Rack position
Cake	3 and 5
Cookie	2 and 5

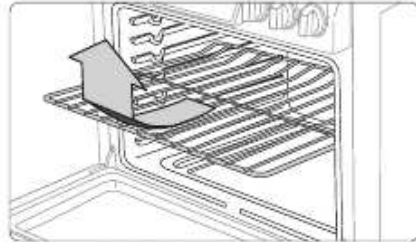
Inserting and removing an oven rack

To insert an oven rack



1. Place the rear end of the rack on a rack guide.
2. Slide the rack into the rack guide while holding the front end of the rack.

To remove an oven rack



1. Pull out the rack until it stops.
2. Pull up the front end of the rack and remove it from the rack guide.

Cooking options

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

Timed cooking

Timed cooking instructs the oven to cook foods at a set temperature for a set length of time. The oven automatically turns off when it finishes. (Bake / Conv. Bake / Conv. Roast / Healthy Cook)



1. Put food on a rack, and then close the door.
2. Press the button corresponding to a desired cooking mode such as **Bake**.
3. If necessary, change the temperature using the number pad.
4. Press the **Cooking Time** button.
5. Set the cooking time between 1 minute and 9 hours and 99 minutes (9:99) using the number pad.
6. Press the **START/SET** button. The oven will automatically light and start preheating. The temperature will increase until it reaches the temperature you set.
7. When preheating is complete, the oven starts cooking for the amount of time you set.
8. When the cooking time has elapsed, the oven will automatically shut off and then beep.

 To change the programmed cooking time, press the **Cooking Time** button and enter a different time. Then, press the **START/SET** button.

Delay start

The Delay Start function lets you use the kitchen timer to automatically start and stop another cooking program. Delay Start can be set before other cooking operations for up to 12 hours.



1. Place the food and container on a rack, and then close the door.
 2. Press the button corresponding to a desired cooking mode such as **Bake**.
 3. If necessary, change the temperature using the number pad.
 4. Press the **Cooking Time** button.
 5. Set the cooking time between 1 minute and 9 hours and 99 minutes (9:99) using the number pad.
 6. Press the **Delay Start** button.
 7. Set the starting time using the number pad.
 8. Press the **START/SET** button.
The gas oven starts cooking at the set time, and turns off automatically when it completes cooking.
- To change the starting time, press the **Delay Start** button, and enter a new starting time. Then, press the **START/SET** button.
 - To change the programmed cooking time, press the **Cooking Time** button and enter a different time. Then, press the **START/SET** button.

Special features

Healthy Cook

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



1. Press the **Healthy Cook** button. The default temperature is 375 °F.
2. Press the number that corresponds to the option you want. See the table below.

1	2	3	4	5	6
Dehydrate	Baked potato	Grilled chicken	Salmon steak	White fish fillet	Bread proof

3. Set the temperature between 100 °F and 550 °F using the number pad. See pages 39 and 40 for more information.
4. Press the **START/SET** button to start cooking.
5. When the cooking is complete, press the **OFF/CLEAR** button.



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

Specialized items

1. Dehydrate

Dehydrate dries food or removes moisture from food via heat circulation. After drying the food, keep it in a cool and dry place. In case of fruits, adding lemon(or pineapple) juice or sprinkling sugar is helpful to make a sweet taste.

Category	Rack position		Weight (oz)	Temperature (°F)
	Single rack	Two racks		
Vegetables	3 or 4	2 and 5	9-21 (250-600 g)	100-150
Fruit	3 or 4	2 and 5	9-21 (250-600 g)	100-150
Meat	3 or 4	2 and 5	14-30 (400-850 g)	145-175

2. Baked potato

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

3. 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.

4. Salmon steak

Salmon steak is specially designed to cook salmon steaks.

5. White fish fillet

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

6. Bread proof

Bread proof provides an optimal temperature for the bread proofing process, and therefore does not require a temperature adjustment. For the best results, always start the Bread proof option with a cool oven.



CAUTION

- Do not use Bread proof when the oven temperature is above 100 °F. If temperature is above 100 °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 off the dough.
- To avoid lowering the temperature and extending proofing time, do not open the oven door.

Healthy Cook guide

The Healthy Cook guide below provides recommended settings for each cooking item. Use this guide for your reference.

Food	Quantity	Rack position	Temperature (°F)	Cooking time (min.)	Recommendations
Dehydrate	Fruits or Vegetables 150-200 g	3 or 4	100-175	Over 180	See page 39.
Baked Potato	6 ea 42.3 oz (1200 g)	2	375-425	40-50	Put 6 potatoes on a tray or baking dish. Do not cut the potatoes in half. Season the potatoes after cooking if desired.
Grilled Chicken	Chicken pieces 1000 g - 1200 g	2	375-425	40-50	Put the chicken pieces on a tray or baking dish. Season the chicken after cooking if desired.
Salmon Steak	3 pieces 19.5 oz (550 g)	2	HI-Lo	10-15	Put the salmon steaks on a tray or baking dish. Season the salmon after cooking if desired.
White Fish Fillet	3 fillets (520 g)	3 or 4	400-425	10-15	Put the fish fillets on a broiler pan or baking dish. Season the fish after cooking if desired. To prevent the fish from over browning or drying out, cover the fish with aluminum foil.



In case of chicken, salmon, and fish, making the sheath in a thick portion is recommended.

Keep Warm

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



1. Place the food and container on a rack, and then close the door.
2. Press the **Keep Warm** button.
3. Press the **START/SET** button. The oven heats up to 170 °F (77 °C).



- You can cancel warming at any time by pressing the **OFF/CLEAR** button.
- To set the warming function during a timed cooking, press the **Keep Warm** button in timed cooking mode. When the timed cooking is complete, the gas oven will lower the temperature to the warming default, and keep that temperature until the warming finishes or is canceled.

The Sabbath Option



(For use on the Jewish Sabbath & Holidays)

Use this option only for baking on the Jewish Sabbath & Holidays. For more information, visit the website at <http://www.star-k.org>

With the Sabbath option

- The oven temperature can be set higher or lower after you have set this option.
- The display doesn't change and no beep sounds when you change the temperature.
- Once the oven is properly set for baking with the Sabbath option active, the oven will remain continuously on until the Sabbath feature is cancelled. This will override the factory preset 12-hour energy saving feature.
- If the oven light is needed during the Sabbath, press **OVEN LIGHT** before activating the Sabbath feature. Once the oven light is turned on and the Sabbath option is active, the oven light will remain on until the Sabbath option is turned off.
- If you want the oven light off, be sure to turn it off before activating the Sabbath feature.
- Do not use the surface cooktop when the Sabbath option is on.

To enable the Sabbath option



1. Press the **Bake** button.
2. Enter a desired temperature using the number pad. The default temperature is 350 °F.
3. Press the **START/SET** button. The display temperature changes after the oven temperature reaches 175 °F.
4. Hold down both **Bake** and **Touch to Wake-Up** for 3 seconds to display "SAb". Once "SAb" appears, the oven control no longer beeps or displays any further changes.



- You can change the oven temperature once baking starts, but the display will not change or beep. After changing the temperature, it takes 15 seconds before the oven recognizes the change.
- You can turn off the oven at any time by pressing **OFF/CLEAR**. However, this doesn't deactivate the Sabbath option.
- To deactivate the Sabbath option, hold down **Bake** and **Touch to Wake-Up** simultaneously for 3 seconds.
- You can set the cooking time before activating the Sabbath option.
- After a power failure, the oven will not resume operation automatically. "SAb" will appear in the control panel, but the oven will not go back on. Food can be safely removed from the oven, but you should not turn off the Sabbath option and turn the oven back on until after the Sabbath/Holidays.
- After the Sabbath observance, turn off the Sabbath option by pressing and holding **Bake** and **Touch to Wake-Up** simultaneously for at least 3 seconds.



CAUTION

- Do not attempt to activate any other functions except for Bake when the Sabbath option is on. Only the following buttons will function properly: Number Pad, Bake, Oven Start/Set, and Oven Off.
- Do not open the oven door or change the oven temperature for about 30 minutes after you have started the Sabbath option. Let the oven reach the set temperature. The oven fan operates only when the oven temperature increases.

Changing option settings

Press the Options button to change various settings of the gas oven range to your preference. The Options menu is available only when the oven is off.

Setting		Description
1	Favorite Cook	Create a favorite cooking mode with 3 different personalized settings.
2	Temperature	Adjust the oven temperature to your needs.
3	Temp. Unit (°F / °C)	Set the oven control to display temperatures in Fahrenheit or Centigrade.
4	Auto Conversion	Converts regular baking temperatures to convection baking temperatures.
5	Time/date (12hr / 24hr)	Set the clock to display the time in the 12-hour or 24-hour format.
6	Energy saving	Automatically turns off the oven 12 hours after baking starts or 3 hours after broiling starts.
7	Language	Select a preferred language from English, French, or Spanish.
8	Sound	Mute the oven.
9	Demo mode	Used by retailers for display purposes only.

Favorite Cook

Create a favorite cooking recipe with 3 different personalized settings. This is available only with baking, convection baking, or convection roasting.

To set or change a favorite cook mode

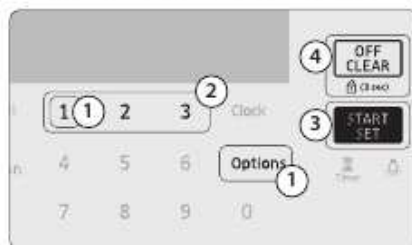


1. Press the button corresponding to a desired cooking mode such as **Bake**.
2. Keep the default temperature (350 °F) or enter a desired temperature using the number pad.
3. Press the **Cooking Time** button.
4. Enter a desired cooking time using the number pad.
5. Press the **Options** button, and then **1** on the number pad.
6. See the table below, and then press a number on the number pad that corresponds to the "location" in which you want to store the recipe. You can select 1, 2, or 3.

1	2	3
Recipe 1	Recipe 2	Recipe 3

7. Press the **START/SET** button to save the changes.

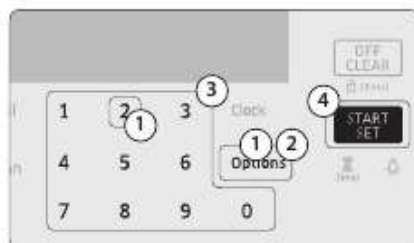
To use or recall a favorite cook mode



1. Press the **Options** button and then **1** on the number pad.
2. Press the number that corresponds to the desired favorite cooking recipe.
3. Press the **START/SET** button to start cooking.
4. When the cooking is complete, press the **OFF/CLEAR** button, and take out the food.

Temperature

The oven temperature has been calibrated at the factory. When first using the oven, follow the recommended recipe times and temperatures. If it appears that the oven is too hot or too cool, you can recalibrate the oven temperature. Before recalibrating, test a recipe by using a temperature setting that is higher or lower than recommended. The baking results should help you decide how much of an adjustment is needed. The oven temperature can be adjusted by $\pm 35^{\circ}\text{F}$ ($\pm 19^{\circ}\text{C}$).



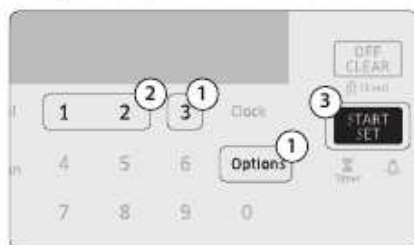
1. Press the **Options** button and then **2** on the number pad.
2. Press the **Options** button to select a higher (+) or lower (-) temperature.
3. Enter an adjusting temperature value (0~35) using the number pad.
4. Press the **START/SET** button to save the changes.



This adjustment does not affect the broiling or the self-cleaning temperature, and is retained in memory after a power failure.

Temp. Unit ($^{\circ}\text{F}$ / $^{\circ}\text{C}$)

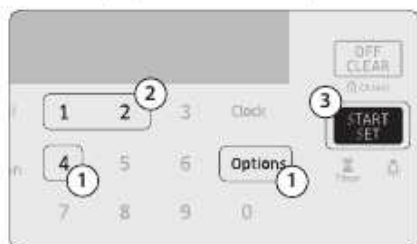
Change the temperature format of the oven to Fahrenheit or Centigrade. The default is Fahrenheit.



1. Press the **Options** button and then **3** on the number pad.
2. Press **1** (Fahrenheit) or **2** (Celsius) on the number pad.
3. Press the **START/SET** button to save the changes.

Auto Conversion

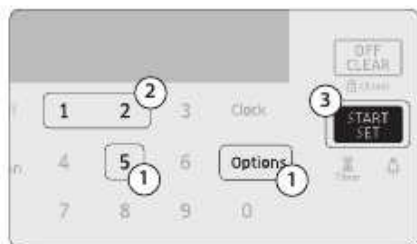
Auto Conversion automatically converts regular baking temperatures to convection baking temperatures. For example, if you enter a regular recipe temperature of 350 °F and press **START/SET**, the oven displays the converted temperature of 325 °F.



1. Press the **Options** button and then **4** on the number pad.
2. Press **1** (Off) or **2** (On) on the number pad. (Default setting is "Off")
3. Press the **START/SET** button to save the changes.

Time/date (12hr / 24hr)

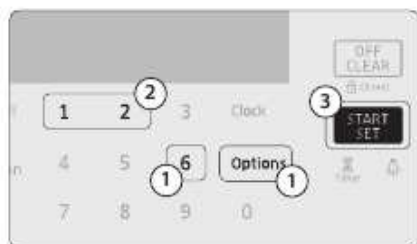
Set the clock to display the time in the 12-hour or 24-hour format.



1. Press the **Options** button and then **5** on the number pad.
2. Press **1** (12hr) or **2** (24hr) on the number pad. (Default setting is "12-hour")
3. Press the **START/SET** button to save the changes.

Energy saving

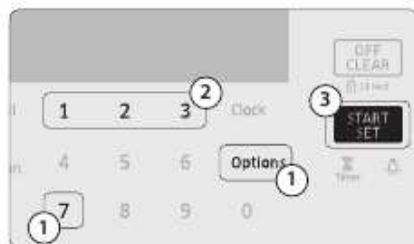
This will automatically turn off the oven 12 hours after baking starts or 3 hours after broiling starts.



1. Press the **Options** button and then **6** on the number pad.
2. Press **1** (Off) or **2** (On) on the number pad.
3. Press the **START/SET** button to save the changes.

Language

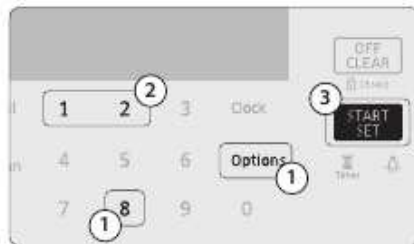
Select a preferred language from English, French, or Spanish.



1. Press the **Options** button and then **7** on the number pad.
2. Press **1**(EN), **2** (FR), or **3** (SP) on the number pad.
3. Press the **START/SET** button to save the changes.

Sound

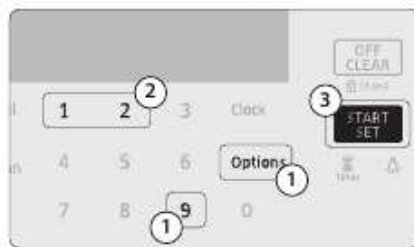
Mute/unmute the oven.



1. Press the **Options** button and then **8** on the number pad.
2. Press **1** (unmute) or **2** (mute) on the number pad.
3. Press the **START/SET** button to save the changes.

Demo mode

This is used by retailers for display purposes only. In this mode, the heating element does not operate.



1. Press the **Options** button and then **9** on the number pad.
2. Press **1** (Off) or **2** (On) on the number pad.
3. Press the **START/SET** button to save the changes.

Others

Oven light

Turns the oven light on and off.



Press the **Oven Light** button to turn the oven light on and off.

Oven lock

Lock the control panel and the door to prevent accidental operations and/or product tipping.



Press and hold the **OFF/CLEAR** button for 3 seconds to lock or unlock both the control panel and the door.

When the Oven Lock is on, the oven panel does not operate and the oven door is locked and cannot be opened.

Conv. Convert

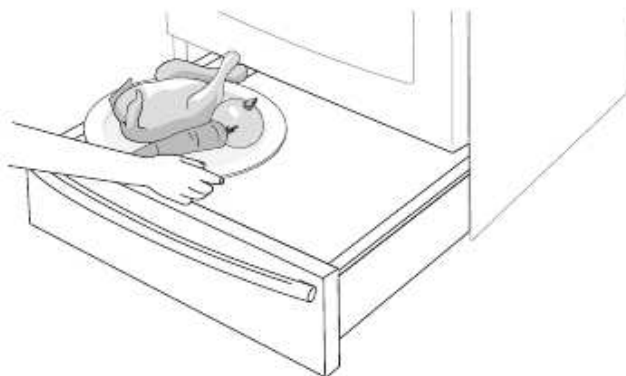
Switch between baking and convection baking modes. In baking mode, press the **Conv. Convert** button to switch to convection baking mode.



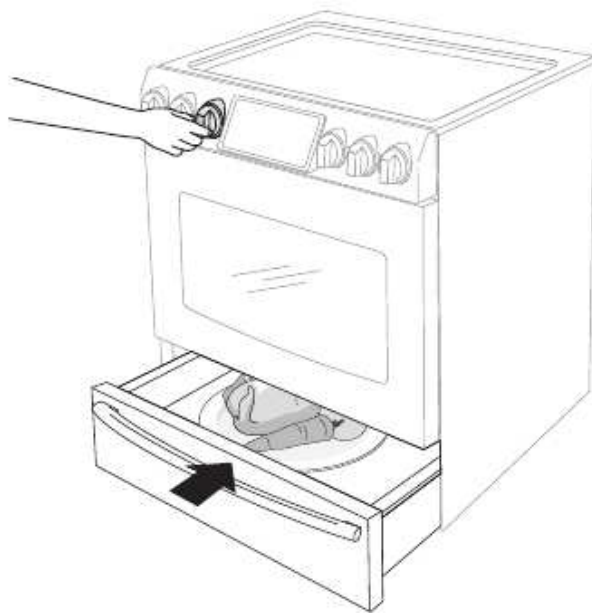
When you press the **Conv. Convert** button in the Bake mode, the cooking mode will be changed to Convection Bake.

Warming drawer

✓ Step 1 Put the cooked food in its container into the warming drawer.



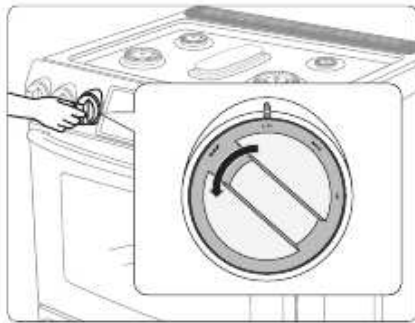
✓ Step 2 Close the warming drawer and set the Warming level, (Lo-Med-Hi)



06 WARMING DRAWER

Warming drawer

Keep your cooked food warm. This drawer is designed to keep hot food warm, but not for heating cold food. The drawer takes about 25 minutes to warm up.



1. Turn the warming drawer knob to set the desired temperature.
2. To turn off the warming drawer, turn the knob to the **OFF** position.



If you set the 12Hr Energy Save mode, warming drawer operation will automatically shut off in 3 hours. Pay special attention to the knob position after turning off the warming operation in 3 hours. Knob dial does not return to Off position automatically.

Recommendations

Temperature	Food type
Low	Soft rolls, empty dinner plates
Medium	Roasts (beef, pork, lamb), casseroles, vegetables, eggs, pastries, biscuits, hard rolls, gravies
High	Poultry, pork chops, hamburgers, pizza, bacon, fried foods



- For best performance, do not keep food in the warming drawer for longer than 1 hour.
- Do not keep small quantities of food or heat-sensitive food (eggs, for example) in the warming drawer longer than 30 minutes.



CAUTION

- Do not use plastic containers or plastic wraps.
- Do not cover the inner area of the warming drawer with aluminum foils.
- Do not store liquid or water inside the warming drawer.
- Close food containers with a lid or cover them with aluminum foil.
- Remove food utensils before inserting food into the drawer.
- Place food on a heat safe dish after you remove it from the warming drawer.
- The warming drawer is disabled during a self-cleaning cycle.
- The warming drawer turns off automatically after 3 hours.

Maintenance

Cleaning

Control panel

First, lock the control panel and the door to prevent accidental operations and/or product tipping.

1. Press and hold the **OFF/CLEAR** button for 3 seconds to lock both the control panel and the door.
2. Clean the control panel using a soft, wet cloth or glass cleanser in warm, soapy water.
3. When done, press and hold the **OFF/CLEAR** button again for 3 seconds.

WARNING

- Make sure the control panel turns off and all surfaces of the gas oven are cool before cleaning. Otherwise, you can get burned.
- If the gas oven has been moved away from the wall, make sure the anti-tip device is reinstalled properly when the gas oven has been put into place again. Otherwise, the gas oven may tip over, causing physical injuries.
- Do not use steel-wool or abrasive cleansers of any kind. These can scratch or damage the surface.

Stainless steel surface

1. Remove any spills, spots, and grease stains using a soft, wet cloth.
2. Apply an approved stainless steel cleanser to a cloth or paper towel.
3. Clean one small area at a time, rubbing with the grain of the stainless steel if applicable.
4. When done, dry the surface using a soft, dry cloth.
5. Repeat steps 2 through 4 as many times as necessary.

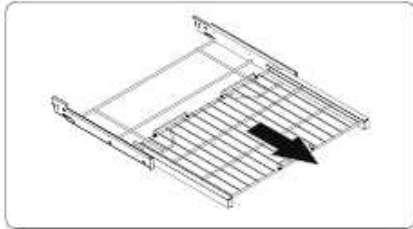
CAUTION

- Do not use a steel-wool pad or abrasive cleanser on stainless steel surfaces. It will scratch the surface.
- Do not spray any type of cleanser into the manifold holes. The ignition system is located in those holes and must be kept free of moisture.

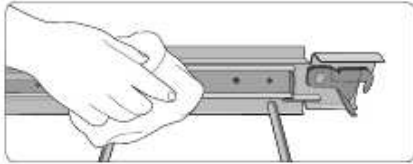
Racks

To keep the racks clean, remove them from the cavity, and soak them in lukewarm soapy water. Then, scour impurities off of the racks using a plastic scouring pad. If the racks do not slide in and out smoothly after you have cleaned them, rub the side rail guides with wax paper or a cloth containing a few drops of cooking oil. This will help the racks glide more easily on their tracks.

Gliding rack (NX58H9950W* Only)

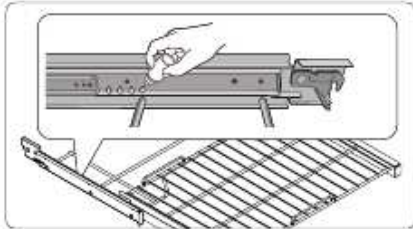


1. Remove the gliding rack from the oven.
2. Fully extend the gliding rack on a table. It is a good idea to put newspaper beneath the rack for later cleanup.

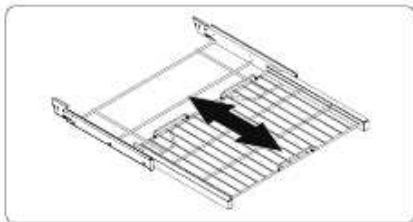
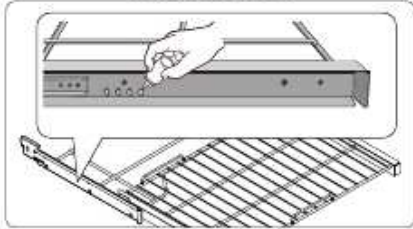


3. If the sliding tracks are contaminated, remove impurities using a paper towel. Reapply the graphite lubricant according to the instructions below:

To apply the graphite lubricant



1. Shake the graphite lubricant before opening it.
2. Apply 4 drops of lubricant to the inner side of the left sliding track, and 4 drops to the outer side of the left sliding track.
3. Repeat step 2 above on the right sliding track.



4. Extend and collapse the gliding rack several times to distribute the lubricant.

- Do not use a dishwasher to clean the racks.
- If a rack does not slide in and out smoothly, apply a few drops of cooking oil to the oven rack guides.
- If a rack becomes too difficult to slide in or out, lubricate the rack.
- To purchase the graphite lubricant, contact us at 1-800-SAMSUNG (726-7864).
- For online shopping, visit <http://www.samsungparts.com/Default.aspx> and search for part DG81-01629A.

CAUTION

- Do not leave racks in the oven during the self-cleaning cycle. The extreme heat generated in this cycle can permanently peel off the rack coating and make it difficult to remove the rack.
- Do not spray cooking oil or lubricant directly onto the gliding rack.

Door

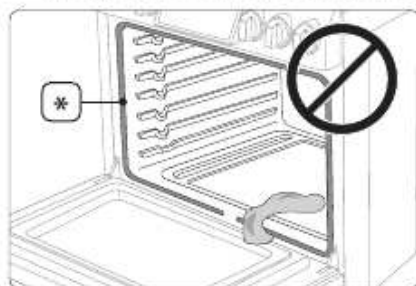
Do not remove the inner gasket of the oven door for cleaning.

Inner side

- **Inner surface:** Clean the inner side of the door manually using a soapy plastic scouring pad, and then wipe with a dry cloth. Take care not to get the gasket wet or allow moisture into the door.
- **Inner glass:** The inner glass is cleaned automatically during the self-cleaning cycle.

Outer side

- **Outer surface:** Follow the cleaning instructions for the stainless steel surface in the previous section.
- **Outer glass:** Clean the outer glass using a glass cleanser or soapy water. Rinse and dry thoroughly. Take care not to get the gasket wet or allow moisture into the door.

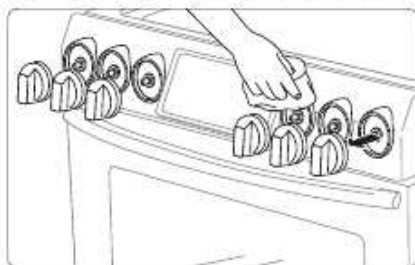


CAUTION Do not let moisture enter the door or contact the door gasket (*). Moisture may reduce the gasket's performance.

Surface burners

Burner controls

Make sure all surface burner knobs are in the OFF position.



1. Pull out the knobs from the control valve stems as shown.
2. Clean the knobs in warm, soapy water. Then, rinse and dry them thoroughly.
3. Clean the stainless steel surfaces using stainless steel cleaner.
4. Reinsert the knobs into the control valve stems.

CAUTION

- Do not clean the control knobs in a dish washer.
- Do not spray cleansers directly onto the control panel. Moisture entering the electric circuits may cause electric shock or product damage.

Cooktop surface

The porcelain-enameled cooktop surface needs to be kept clean. It is advisable to remove food spills immediately after they took place.



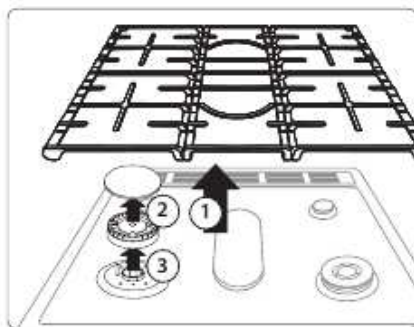
1. Turn off all surface burners.
2. Wait until all burner grates cool down, and then remove them.
3. Clean the cooktop surface using a soft cloth. If food spills run into gaps of the burner components, remove the burner cap and the head, and wipe out the spills.
4. When cleaning is finished, reinsert the burner components, and put the burner grates into position.

CAUTION

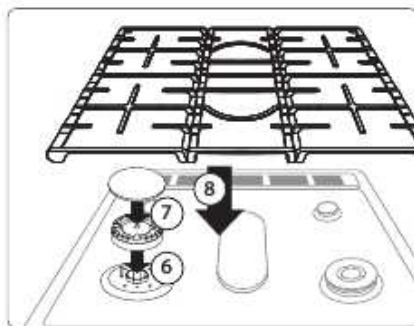
- Do not use a steel-wool pad or abrasive cleaner, which can scratch or damage the enamel surface.
- Do not remove the cooktop surface for cleaning purposes. The gas lines leading to the burner manifolds can be damaged, resulting in a fire or system failure.
- Do not pour water into the cooktop well while cleaning the cooktop. This could leak down into the range gas and electrical systems creating a risk of electrical shock or high levels of Carbon Monoxide, due to corrosion of the gas valves or ports.
- Keep oven vent ducts unobstructed. Clean vents frequently to avoid grease buildup. There can be slight popping sound during oven cooking. This sound may occur during the normal oven burner cycling, when the oven burner flame is extinguished.

Burner grates and components

Turn off all surface burners, and make sure they are all cooled down.



1. Remove the burner grates.
2. Remove the burner caps from the burner heads.
3. Remove the burner heads from the valve manifolds to reveal the starter electrodes.
4. Clean all removable grates and burner components in warm, soapy water. Do not use steel-wool pads or abrasive cleaners.
5. Rinse and dry grates with burner components thoroughly.



6. Return the burner heads to their positions on top of the manifold valves. Make sure a starter electrode is inserted through the hole in each burner head.
7. Return the burner caps to their positions on top of burner heads. To ensure proper and safe operation, make sure the burner caps lie flat on top of the burner heads.
8. Reinstall the burner grates in their respective positions.
9. Turn on each burner and check if it operates properly. After verifying that a burner operates normally, turn it off.

 The precise simmer burner (RR) cap and the inner dual burner (RF) cap are interchangeable.

Top	Bottom
	

CAUTION

- The starter electrodes are not removable. Do not attempt to remove them by force.
- Make sure all burner components (heads and caps) are reinstalled properly. They are stable and rest flat when installed properly.
- To avoid chipping, do not bang grates and caps against each other or hard surfaces such as cast iron cookware.
- The burner spreader can be blocked by food or dust. Clean the spreader if it appears blocked. If you clean the spreader with water, assemble it only after it is completely dry. If the spreader is wet, it might prevent the burners from igniting.

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

- Do not leave small children unattended near the gas oven during the self-cleaning cycle. The outside surfaces of the gas oven can get extremely hot.
- Some birds are extremely sensitive to fumes from a self-cleaning gas oven. Relocate birds to a well-ventilated room away from the gas oven.
- Do not line the oven, oven racks, or oven bottom with aluminum foil. Doing so will result in poor heat distribution, produce poor baking results, and cause permanent damage to the oven interior. The aluminum foil will melt onto and adhere to the interior oven surfaces.
- Do not force the oven door open during the self-cleaning cycle. This will damage the automatic door-locking system. The door automatically locks when the self-cleaning cycle is started and stays locked until the cycle is cancelled and the oven temperature is below 392 °F.
- Use caution when opening the oven door after the self-cleaning cycle. The gas oven will still be VERY HOT and hot air and steam might escape when the door is open.
- Wipe off any excess spillage before using the self-cleaning operation.
- Do not use oven cleaners. Commercial oven cleaners or oven liners should NEVER be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven during a self-cleaning operation.

To perform the self-cleaning cycle

Make sure the door lock is released. Remove all racks from the oven cavity.



1. Make sure the oven door is unlocked and closed completely.
2. Press the **Self Clean** button, and then select the cleaning time. See the table below.

Once	Twice	Three times
2-hour cycle	3-hour cycle	5-hour cycle

3. Press the **START/SET** button. The oven door is locked and the oven begins to heat up. When the cycle is complete, the oven beeps 6 times. The door will remain locked and the Lock icon will blink until the oven temperature falls below 392 °F (200 °C).
4. When the Lock icon changes to an open lock, you can open the oven door. The Lock icon changes to an open lock when the oven temperature drops below 392 °F (200 °C).
5. Press the **OFF/CLEAR** button to display the time of the day.

CAUTION Do not use the surface burners while the gas oven is performing a self-cleaning cycle.

To delay starting the self-cleaning cycle



1. Repeat steps 1 and 2 on the previous page.
2. Press the **Delay Start** button. The oven door locks.
3. Set the time you want the oven to start self-cleaning using the number pad.
4. Press the **START/SET** button. The oven will start self-cleaning at your specified time.

To cancel the self-cleaning cycle

You may find it necessary to stop or interrupt a self-cleaning cycle due to smoke in the oven. To turn off the self-cleaning cycle, press the **OFF/CLEAR** button. The cycle turns off, but the door remains locked and the Lock icon blinks until the oven temperature falls below 392 °F (200 °C).

After self-cleaning

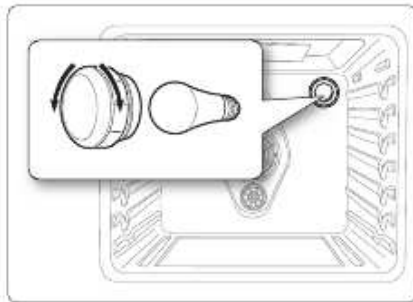
- The door stays locked until the internal oven temperature falls below 392 °F.
- When the oven has cooled down, wipe the oven surfaces with a cloth to remove ash residue.
- Stubborn stains can be removed using a steel-wool pad. Lime deposits can be removed using a vinegar-soaking cloth.
- If you are not satisfied with the cleaning results, repeat the cycle. "HOT" appears on the display until the oven cools down. Wait until the message disappears, and start a new cycle.

CAUTION Do not attempt to open the oven door immediately after the self-cleaning cycle is complete. The oven is still very hot when the door unlocks. Escaping hot air and/or steam could burn you.

Replacement

Oven light

The oven light is a standard 40-watt appliance bulb. It comes on when you open the oven door.



1. Turn off the oven.
2. Make sure the oven and oven light are cool.
3. Open the door, and remove the glass cover by turning it counterclockwise.
4. Remove the oven light from the socket by turning it counterclockwise.
5. Insert a new 40-watt appliance bulb into the socket, and then turn it clockwise to tighten.
6. Reinsert the glass cover, and then turn it clockwise to tighten.

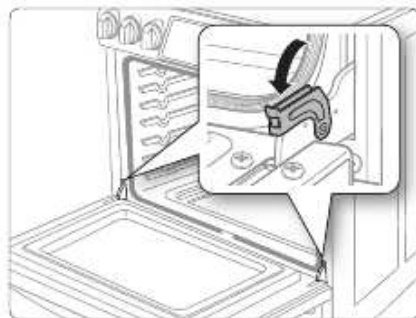
CAUTION To prevent electric shock, make sure the gas oven is turned off and cool before replacing the oven light.

- The oven light does not operate during the self-cleaning cycle.
- Remove the racks if they are in the way to the oven light.

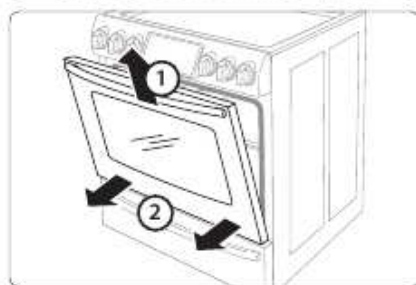
Reinstallation

Oven door

To remove the oven door



1. Turn off the oven.
2. Fully open the oven door.
3. Pull the hinge locks away from the oven body and down toward the door frame into the unlocked position.

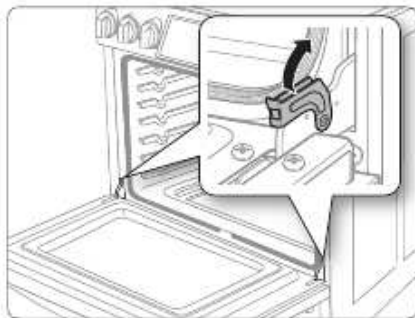


4. Close the door to 5 degrees from vertical. This is the removal position.
5. While holding both sides of the oven door tightly, lift it up and out until the hinge arms come clear of the slots at the bottom of the oven door.
6. Place the door in a safe location.

WARNING

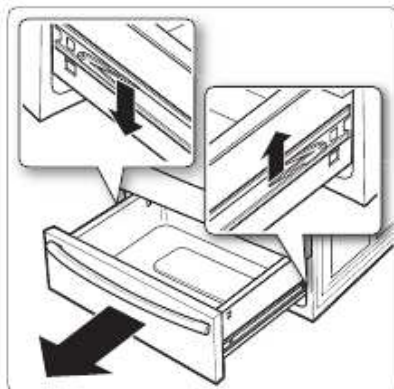
- The door is very heavy. Be careful when removing and lifting the door. Do not lift the door by the handle.
- Take care when moving the oven door, improper handling could result in physical injury.
- To prevent electric shock, make sure the oven is turned off before removing the oven door.

To reinstall the door

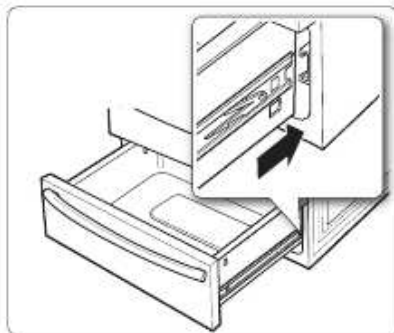


1. Firmly grasp both sides of the door at the top.
2. With the door set at the same angle as the removal position (about 5 degrees from vertical), slide the hinge arms into the hinge slots at the bottom of the door.
3. Open the door fully. If you cannot open the door fully, the hinge arms are not properly in the hinge slots.
4. Lock the hinge arms by pushing them up against the front frame of the oven.
5. Close the door, and make sure it opens and closes normally.

Warming drawer



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



4. Put the drawer in the roller guides on either side, and then snap the clips into place.

Troubleshooting

If you encounter a problem with the gas oven, first check the table below and try the suggestions.

Checkpoints

Gas safety

Problem	Possible cause	Action
You smell gas.	There is a gas leak. The surface burner knob is not in the OFF position and the burner is not lit.	Clear the room, building, or area of all occupants. Immediately call your gas supplier from a neighbor's phone. Do not call from your phone. It is electrical and could cause a spark that could ignite the gas. Follow the gas supplier's instructions. If you cannot reach your gas supplier, call the fire department.

Surface burner

Problem	Possible cause	Action
All burners do not light.	The power cord is not plugged into the electrical outlet.	Make sure the electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
	The gas supply is not properly connected or turned on.	See the Installation Instructions that came with your range.
Surface burners do not light.	The control knob is not set properly.	Push in the control knob and turn it to the LITE position.
	The burner caps are not in place. The burner base is misaligned.	Clean the electrodes. Put the burner cap on the burner head. Align the burner base.
	The control knob has been left in the LITE position.	After the burner lights, turn the control knob to a desired setting. If the burner still clicks, contact a service technician.

Problem	Possible cause	Action
The burners do not burn evenly.	Surface burner components and caps are not assembled correctly and level.	See page 55.
	Surface burners are dirty.	Clean surface burner components. (See page 54.)
Very large or yellow surface burner flames.	Wrong orifice is assembled.	Check the burner orifice size and contact your installer if you have the wrong orifice (LP gas instead of natural gas or natural gas instead of LP gas).
Surface burners light but oven burners do not light.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the START/SET button for 3 seconds. The oven will beep and the Lock icon will turn off.
	Gas Pressure Regulator shut off switch is in the 'off' position.	Call a qualified service technician.

Oven

Problem	Possible cause	Action
The oven control beeps and displays an information code.	You have a function information code. See the "Information codes" chart on page 67.	Press the OFF/CLEAR button and 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.
Very large or yellow oven burner flames.	The oven burner air adjustment shutters need to be adjusted.	Call for a qualified service technician.
	Gas supply is not properly connected or turned on.	See the Installation Instructions that came with your range.
	Wrong orifice is assembled.	Check the burner orifice size and contact your installer if you have the wrong orifice (LP gas instead of natural gas or natural gas instead of LP gas).
Oven temperature is too hot or cold.	Oven thermostat needs adjustment.	See page 45.

Problem	Possible cause	Action
Oven burner will not shut off.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the START/SET button for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Sabbath function has been activated.	SAb and the time of day will show in the display. All other controls and signals will be deactivated. To turn off the oven only, press the OFF/CLEAR button. To cancel the Sabbath function and reactivate the controls and signals, press and hold the Bake and Touch to Wake-Up buttons simultaneously for 3 seconds.
Oven light (lamp) will not turn on.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the START/SET button for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Sabbath function has been activated.	SAb and the time of day will show in the display. All other controls and signals will be deactivated. To cancel the Sabbath function and reactivate the light switch and other controls, press and hold the Bake and Touch to Wake-Up buttons simultaneously for 3 seconds.
	Loose or burned-out bulb.	See page 58.
	The switch operating the oven light needs to be replaced.	Call for a qualified service technician.
Oven smokes excessively during broiling.	Meat or food not properly prepared before broiling.	Cut away excess fat and/or fatty edges that may curl.
	Improperly positioned top oven rack.	See broiling guide on page 33.
	Controls are not being set properly.	See page 29.
	Greasy buildup on oven surfaces.	Regular cleaning is necessary when broiling frequently.

Problem	Possible cause	Action
Oven will not self-clean.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the START/SET button for 3 seconds. The oven will beep and the Lock icon will turn off.
	The warming drawer is being used.	Self-clean will not operate when the warming drawer is on.
	The oven is too hot.	Let the oven cool down and reset the controls. The self-clean cycle will not lock the oven door if the oven temperature is too hot. The door must lock before the self-clean cycle can start.
	The self-cleaning oven controls are not properly set.	Reset the self-cleaning oven controls. (See page 56.)
	The door is opened.	Make sure that the door is closed.
Crackling or popping sound.	This is normal.	This is the sound of the metal heating and cooling during any cooking or cleaning function.
Excessive smoking during a self-cleaning cycle.	This is the first time the oven has been cleaned.	This is normal. The oven will always smoke more the first time it is cleaned. Wipe up all excessive soiling before starting the self-cleaning cycle. If smoke persists, press the OFF/CLEAR button. Open the windows to clear the smoke from the room. After the oven has cooled and unlocked, wipe up excessive soil and reset the oven for self-cleaning.
Oven door will not open after a self-cleaning cycle.	This is normal.	The oven door will stay locked until the oven temperature drops below 392 °F.

Problem	Possible cause	Action
Oven not clean after a self-cleaning cycle.	A fine dust or ash is normal.	This can be wiped clean with a damp cloth. Set the self-cleaning cycle for a longer cleaning time. The cycle was not long enough to burn off the dirt buildup. Extremely dirty ovens require hand-cleaning of excessive spillovers and food buildup before starting a self-cleaning cycle. Multiple self-cleaning cycles may be necessary to completely clean the oven.
Steam or smoke coming from under the control panel.	This is normal.	The oven vent is located there. More steam is visible when using the convection functions or when baking or roasting multiple items at the same time.
Burning or oily odor coming from the vent.	This is normal for a new oven and will disappear within 1/2 hour of the first bake cycle.	To speed the process, set a self-cleaning cycle for a minimum of 3 hours. (See page 56.)
Strong odor.	This is temporary.	The insulation around the inside of the oven emits an odor the first few times the oven is used.
Oven racks are difficult to slide.		Apply a small amount of vegetable oil to a paper towel and wipe edges of the oven racks with the paper towel. Racks become dull and hard to slide when they are left in the oven during a self-clean cycle.
Fan noise.	This is normal.	The convection fan runs until the function is over or the door is opened.
Convection fan is not working.		The fan starts automatically when the oven meets the preheat temperature.

Warming drawer

Problem	Possible cause	Action
Warming drawer will not work.	The controls are not set properly.	Reset the controls as described on page 50.
	The Self-Clean or Sabbath function is being used.	The warming drawer will not operate when either of these functions is operating. Try again after these functions are completed or cancelled.
	The oven controls have been locked.	Unlock the controls and try again.
	There is a blown fuse or tripped circuit breaker.	Replace blown fuse or reset tripped circuit breaker.
Excessive condensation in the warming drawer.	The temperature setting is too high.	See page 50.
	The foods being warmed are not covered with a lid or aluminum foil.	Cover foods with a lid or aluminum foil.
	You are trying to warm liquids.	Liquid should not be warmed in the drawer. Remove liquids.
Warming drawer or storage drawer does not slide smoothly or drags.	The drawer is not properly aligned with the full-extension roller guide rails or nylon drawer guides.	Remove and replace the drawer. (See page 60.)
	The contents in the drawer are too heavy.	Reduce the weight and/or redistribute the contents in the drawer.

Others

Problem	Possible cause	Action
The product is not level.	The appliance has been installed improperly. The leveling leg(s) is (are) damaged or uneven.	Make sure the floor is level, strong, and stable. If the floor sags or slopes, contact a carpenter. Check and level the range. (See the Installation Instructions.)
	The kitchen cabinets are not properly aligned and make the range appear to be not level.	Ensure that cabinets are square and provide sufficient room for installation.

Problem	Possible cause	Action
Display goes blank.	The electrical outlet Ground Fault Interrupter (GFI or GFCI) has been tripped and needs to be reset. Your digital control has been damaged.	Replace fuse or reset circuit breaker.
Food does not bake or roast properly in the oven.	Wrong cooking mode is selected.	See page 27.
	The oven racks have not been positioned properly for the foods being cooked.	See page 34.
	Incorrect cookware or cookware of improper size being used.	See page 21.
	Oven thermostat needs adjustment.	See page 45.
	There is aluminum foil on racks and/or oven bottom.	Remove foil.
	Clock or timers not set correctly.	See pages 18 and 19.
Food does not broil properly in the oven.	Oven controls not set properly.	See page 29.
	Oven door was not closed during broiling.	See page 27.
	The rack has not been properly positioned.	See broiling guide on page 34.

Information codes

Code symbol	Meaning	Solution
SE	Shorted Key.	Press the OFF/CLEAR button and restart the oven. If the problem persists, disconnect all power to the oven range for at least 30 seconds and then reconnect the power. If this does not solve the problem, contact a local Samsung service center.
E-21	Oven sensor opened problem.	
E-22	Oven sensor shorted problem.	
E-24	Oven overheating.	
E-OE	Door locking error.	

Warranty

PLEASE DO NOT DISCARD.

SAMSUNG GAS RANGE

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This SAMSUNG brand product, as supplied and distributed by SAMSUNG ELECTRONICS AMERICA or CANADA INC. (SAMSUNG) and delivered new, in the original carton to the original consumer purchaser, is warranted by SAMSUNG against manufacturing defects in materials and workmanship for a limited warranty period of:

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This limited warranty begins on the original date of purchase, and is valid only on products purchased and used in the United States or Canada. To receive warranty service, the purchaser must contact SAMSUNG for problem determination and service procedures. Warranty service can only be performed by a SAMSUNG-authorized service center, and any unauthorized service will void this warranty. The original dated bill of sale must be presented upon request as proof of purchase to SAMSUNG or SAMSUNG's authorized service center. Samsung will provide in-home service during the one (1) year warranty period at no charge subject to availability within the contiguous United States or Canada. In-home service is not available in all areas. To receive in-home service, product must be unobstructed and accessible to the service agent. If service is not available, Samsung may elect to provide transportation of the product to and from an authorized service center.

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This limited warranty shall not cover cases of incorrect electric current, voltage or supply, light bulbs, house fuses, house wiring, cost of a service call for instructions, or fixing installation errors. Furthermore, damage to the cooktop caused by the use of cleaners other than the recommended cleaners and pads and damage to the cooktop caused by hardened spills of sugary materials or melted plastic that are not cleaned according to the directions in the use and care guide are not covered. SAMSUNG does not warrant uninterrupted or error-free operation of the product.

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Model # _____ Serial # _____

Please attach your receipt (or a copy) to this manual. You may need it, along with your model and serial number, when calling for assistance.

Memo

Memo

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www.samsung.com/spsn
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How-to Videos and Live Shows

* Requires reader to be installed on
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Please be advised that the Samsung warranty does NOT cover service calls to explain product operation, correct improper installation, or perform normal cleaning or maintenance.

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