Electric Range

User manual

NSI6D*95******



SAMSUNG

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 that the Anti-Tip device has been properly installed and engaged at the 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 doors 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 the 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.

Contents

Important safety instructions 4

What you need to know about safety instructions 4
For your safety 5
Induction cooktop elements 7
Electrical safety 8
Child safety 9
Oven 9
Remote Operation 10
Self-cleaning ovens 11
Ventilating hood 11
Glass/Ceramic cooking surfaces 12
Critical installation warnings 12
Critical usage warning 13
Usage cautions 16
Critical cleaning warnings 18
Battery usage (7 inch LCD Display models only) 19
California Proposition 65 Warning 21

Introducing your new range 22

Overview 22
What's included with your range 22

Before you begin 23

Energy saving tips 23

Surface cooking 23

About induction cooktop cooking 23
How to set the appliance for cooktop cooking 25
Before using the cooktop 26
Cookware for induction cooking zones 27
Using the correct size cookware 28
Pot and pan sizes 28
Operating noises 28
Using suitable induction cookware 28
Compatibility test 29
Temperature detection 30
Suggested settings for cooking specific foods 30
Protecting the cooktop 31

Operating the oven 31

The control panel 31
Lock 32
Display mode 32
Clock 33
Oven cooking 33
Cooking mode 34
Using the oven racks 35
Recipe guide 37
Cooking options 45
More functions 46
Smart control 47
Voice control 48
Special features 49

Maintaining your appliance 50

Self-cleaning 50
Steam-cleaning 52
Care and cleaning of the oven 53
Care and cleaning of the glass cooktop 55
Removing and reinstalling the oven door 57
Removing and reinstalling the storage drawer 58
Changing the oven light 59

Troubleshooting 59

Troubleshooting 59
Information codes 64

Warranty (U.S.A) 66

Warranty (CANADA) 67

Appendix 69

Open Source Announcement 69

Important safety instructions

Read and follow all instructions before using your range to prevent the risk of fire, electric shock, personal injury, or damage when using the range. This guide does not cover all possible conditions that may occur. Always contact your service agent or the manufacturer about problems that you do not understand.

WHAT YOU NEED TO KNOW ABOUT SAFETY INSTRUCTIONS

Warnings and Important safety instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your oven.

Important safety symbols and precautions

What the icons and signs in this user manual mean:

⚠ WARNING

Hazards or unsafe practices that may result in **severe personal injury or death**.

⚠ CAUTION

Hazards or unsafe practices that may result in **minor personal injury or property damage**.

⚠ CAUTION

To reduce the risk of fire, explosion, electric shock, or personal injury when using your range, follow these basic safety precautions.

- Do NOT attempt.
- Do NOT disassemble.
- Do NOT touch.
- Follow directions explicitly.
- Unplug the power plug from the wall socket.
- Make sure the machine is grounded to prevent electric shock.
- Call a Samsung service center for help.
- Note

These warning signs 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.

SAVE THESE INSTRUCTIONS

FOR YOUR SAFETY

When using electrical appliances, you should follow basic safety precautions, including the following:

⚠ CAUTION

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Potentially hot surfaces include the cooktop, areas facing the cooktop, the oven vent opening, surfaces near the opening, and crevices around the oven door.

Be sure your appliance is properly installed and grounded by a qualified technician.

User servicing - Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

Always disconnect the power to the appliance before servicing by removing the fuse or switching off the circuit breaker.

- **Do not enter the oven.**
- **Do not store items of interest to children in cabinets above the range or on the back guard of the range.** Children climbing on the range to reach items could be seriously injured.
- **Do not leave children alone.** Never leave children alone or unattended in an area where this appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- **Never use your appliance for warming or heating the room.**
- **Do not use water on grease fires.** Turn off the oven to avoid spreading the flames. Smother the fire or flames by closing the door or use a dry chemical, baking soda, or foam-type extinguisher.
- Avoid scratching or striking the glass doors, the cooktop, or the control panel. Doing so may lead to glass breakage. Do not cook on a product with broken glass. Shock, fire, or cuts may occur.

SAVE THESE INSTRUCTIONS

Important safety instructions

- If there is a fire in the oven during self-cleaning, turn the oven off and wait for the fire to go out. Do not force the door open. The introduction of fresh air at self-cleaning temperatures may lead to a burst of flame from the oven. Failure to follow these instructions may result in severe burns.
- If the oven is heavily soiled with oil, self-clean the oven before using the oven again. Leaving the oil in place creates a risk of fire.
- Wipe up heavy soil on the oven bottom with a paper towel or rag before self-cleaning. Self-cleaning the oven when there is heavy soil on the oven bottom requires longer cleaning cycles and produces more smoke.
- **Storage in or on the appliance.** Do not store flammable materials in the oven or near the surface units. Be sure all packing materials are removed from the appliance before operating it. Keep plastics, clothes, and paper away from parts of the appliance that may become hot.
- **Wear proper apparel.** Never wear loose-fitting or hanging garments while using the appliance.
- **Use only dry potholders.** Placing moist or damp potholders on hot surfaces may result in burns from steam. Do not let the potholder touch hot heating elements. Do not use a towel or other bulky cloth.
- Teach children not to play with the controls or any other part of the range.
- For your safety, do not use high-pressure water cleaners or steam jet cleaners to clean any part of the range.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid creating a hazard.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Do not lean on the range as you may turn the control knobs inattentively.

SAVE THESE INSTRUCTIONS

INDUCTION COOKTOP ELEMENTS

- **Be sure you know which touch control operates each surface heating unit.** Place a pan of food on the unit before turning it on, and turn the unit off before removing the pan.
- **Use proper pan sizes -** This appliance is equipped with surface units of different sizes. Select pots and pans that have flat bottoms large enough to cover the surface area of the heating element. Using undersized cookware will expose a portion of the heating element to direct contact and may result in the ignition of clothing. Matching the size of the pot or pan to the burner will also improve efficiency.
- **Cookware handles should be turned inward and not extend over adjacent surface elements -** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware, cookware handles should be positioned so that they are turned inward, and do not extend over adjacent surface units.
- **Glazed cookware -** Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed cookware are suitable for range-top service without breaking due to the sudden change in temperature.

- **Never leave surface elements unattended at high heat settings -** Boilovers cause smoking and greasy spillovers that may ignite. A pan that has boiled dry may melt.
- Metallic objects such as knives, forks, spoons, and lids should not be placed on the Induction Cooktop surface since they can get hot.
- **When preparing flaming foods under a ventilating hood, turn the fan on.**
- **Use care when touching the cooktop.** The glass surface of the cooktop will retain heat after the controls have been turned off.
- Always turn the surface units off before removing cookware.
- Keep an eye on foods being fried at high or medium high heat settings.
- Be careful when placing spoons or other stirring utensils on the glass cooktop surface when it is in use. They may become hot and could cause burns.

- **Do not lift the cooktop.** Lifting the cooktop can lead to damage and improper operation of the range.
- Never use the glass cooktop surface as a cutting board.
- Do not operate the cooktop without cookware.
- Appliance is not intended to be operated by means of an external timer or separate remote-control system.

SAVE THESE INSTRUCTIONS

ELECTRICAL SAFETY

- **Proper Installation** - Be sure your appliance is properly installed and grounded by a qualified technician.
- The appliance should be serviced only by qualified service personnel. Repairs carried out by unqualified individuals may cause injury or a serious malfunction. If your appliance is in need of repair, contact a Samsung authorized service center. Failure to follow these instructions may result in damage and void the warranty.
- Flush-mounted appliances may be operated only after they have been installed in cabinets and workplaces that conform to the relevant standards. This ensures that the appliances are installed in compliance with the appropriate safety standards.
- If your appliance malfunctions or if fractures, cracks, or splits appear:
  - switch off all cooking zones.
  - unplug the range from the AC wall outlet.
  - contact your local Samsung service center.

⚠ WARNING

If the surface is cracked, switch off and unplug the appliance to avoid the possibility of electrical shock. Do not use your cooktop until the glass surface has been replaced.

⚠ WARNING

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- The range should not be placed on a base.

SAVE THESE INSTRUCTIONS

CHILD SAFETY

⚠ WARNING

- This appliance is not intended for use by young children or infirm persons without the adequate supervision of a responsible adult.
- Young children should be supervised to ensure that they do not play with the appliance.
- Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.
- The cooking zones will become hot when you cook. To keep small children from being burned, always keep them away from the appliance while you are cooking.
- During self-cleaning, the surfaces may get hotter than usual. Keep small children away from the range when it is in the self-cleaning mode.

⚠ WARNING

Accessible parts may become hot during use. To avoid burns, young children should be kept away.

OVEN

- **DO NOT TOUCH THE HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.** Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, let clothing, or other flammable materials contact the heating elements or interior surfaces of the oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these surfaces are oven vent openings and surfaces near these openings, the oven door, and the window of the oven door.
- **Do not heat unopened food containers.** The build-up of pressure may cause the container to burst and result in injury.
- **Do not use the oven to dry newspapers.** If overheated, newspapers can catch on fire.
- **Do not use the oven for a storage area.** Items stored in an oven can ignite.

SAVE THESE INSTRUCTIONS

Important safety instructions

- **Use care when opening the door.** Let hot air or steam escape before you remove food from or put food into the oven.
- **Protective liners.** Do not use aluminum foil to line the oven bottoms, except as suggested in the manual. Improper installation of these liners may result in a risk of electric shock or fire.
- **Keep oven vent ducts unobstructed.** The oven vent is located above the right rear surface unit. This area could become hot during oven use. Never block this vent or place plastic or heat-sensitive items on it.
- **Placement of oven racks.** Always place oven racks in the desired location while the oven is cool. If the rack must be moved while the oven is hot, use potholders. Do not let the potholders come in contact with the hot heating element in the oven.
- Do not allow aluminum foil or a meat probe to contact the heating elements.
- **During use, the appliance becomes hot.** Care should be taken to avoid touching heating elements inside the oven.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass. They can scratch the surface, which may result in the glass shattering.

SAVE THESE INSTRUCTIONS

⚠ CAUTION

Do not attempt to operate the oven during a power failure. If the power fails, always turn the oven off. If the oven is not turned off and the power returns, the oven may begin to operate again. Food left unattended could catch fire or spoil.

REMOTE OPERATION

This appliance is configurable to allow remote operation at any time.

- **Do not store any flammable materials or temperature sensitive items inside, on top or near surface units of the appliance.**

SELF-CLEANING OVENS

- **Do not clean the door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- **Never keep pet birds in the kitchen.** Birds are extremely sensitive to the fumes released during an oven self-clean cycle. Fumes may be harmful or fatal to birds. Move birds to a well-ventilated room.
- **Clean only the parts listed in this manual in the self-clean cycle.** Before self-cleaning the oven, remove the partition, rack, utensils, and any food.
- Before operating the self-clean cycle, wipe grease and food soils from the oven. Excessive amounts of grease may ignite, leading to smoke damage to your home.
- Do not use a protective coating to line the oven and do not use commercial oven cleaner unless Certified for use in a self-cleaning oven.
- Remove broiler pan, other utensils and excess spillage from the oven before you begin the self-cleaning cycle, or they may discolor.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Excess spillage must be removed before you run the self-cleaning cycle.
- Opening a window or turning on a ventilation fan or hood is recommended during and after self-cleaning.
- In the event the self-cleaning mode error signal, turn off or disconnect appliance from power supply and have serviced by a qualified technician.

VENTILATING HOOD

- **Clean ventilating hoods frequently.** Do not let grease accumulate on the hood or filter.
- **When flaming foods under the hood, turn the fan on.**

SAVE THESE INSTRUCTIONS

GLASS/CERAMIC COOKING SURFACES

- **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS.** Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact the surface units or areas near the units until they have had sufficient time to cool. Among these areas are the cooktop and the facing of the cooktop.
- **Do not cook on a broken cooktop.** If the cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

CRITICAL INSTALLATION WARNINGS

⚠ WARNING

- This appliance must be installed by a qualified technician or service company.
  - Failing to have a qualified technician install the range may result in electric shock, fire, an explosion, problems with the product, or injury.
- Unpack the oven, remove all packaging material and examine the oven for any damage, such as dents on the interior or exterior of the oven, broken door latches, cracks in the door, or a door that is not lined up correctly. If there is any damage, do not operate the oven and notify your dealer immediately.
- Plug the power cord into a properly grounded outlet with the proper configuration. Your oven should be the only item connected to this circuit.
- Keep all packaging materials out of the reach of children. Children may use them for play and injure themselves.
- Install your appliance on a hard, level floor that can support its weight.
  - Failing to do so may result in abnormal vibrations, noise, or problems with the product.

SAVE THESE INSTRUCTIONS

- This appliance must be properly grounded.
- Do not ground the appliance to a gas pipe, plastic water pipe, or telephone line.
  - This may result in electric shock, fire, an explosion, or problems with the product.
- Do not cut or remove the ground prong from the power cord under any circumstances.
- Connect the oven to a circuit that provides the correct amperage.

- Do not install this appliance in a humid, oily or dusty location, or in a location exposed to direct sunlight or water (rain drops).
  - This may result in electric shock or fire.
- Do not use a damaged power cord or loose wall socket.
  - This may result in electric shock or fire.
- Do not pull or excessively bend the power cord.
- Do not twist or tie the power cord.
- Do not hook the power cord over a metal object, place a heavy object on the power cord, or insert the power cord between objects.
  - This may result in electric shock or fire.

If the power cord is damaged, contact your nearest Samsung service center.

CRITICAL USAGE WARNING

⚠ CAUTION

- If the appliance is flooded by any liquid, please contact your nearest Samsung service center. Failing to do so may result in electric shock or fire.
- If the appliance produces a strange noise, a burning smell, or smoke, unplug the power plug immediately and contact your nearest Samsung service center.
  - Failing to do so may result in electric shock or fire.
- In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate the area immediately. Do not touch the power cord. Do not touch the appliance.
  - A spark may result in an explosion or fire.

SAVE THESE INSTRUCTIONS

Important safety instructions

- Take care not to contact the oven door, heating elements, or any of the other hot parts with your body while cooking or just after cooking.
  - Failing to do so may result in burns.
- If materials inside the oven should ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
- Always observe safety precautions when using your oven. Never try to repair the oven on your own - there is dangerous voltage inside. If the oven needs to be repaired, contact an authorized Samsung service center near you.
- If you use the appliance when it is contaminated by foreign substance, such as food waste, it may result in a problem with the appliance.
- Take care when removing the wrapping from food taken out of the appliance.
  - If the food is hot, hot steam may be emitted abruptly when you remove the wrapping and this may result in burns.

- Do not attempt to repair, disassemble, or modify the appliance yourself.
  - Since a high voltage current enters the product chassis, it may result in electric shock or fire.
  - When a repair is needed, contact your nearest Samsung service center.
- If any foreign substance, such as water has entered the appliance, contact your nearest Samsung service center.
  - Failing to do so may result in electric shock or fire.
- Do not touch the power cord with wet hands.
  - This may result in electric shock.
- Do not turn the appliance off while an operation is in progress.
  - This may cause a spark and result in electric shock or fire.
- Keep all packaging materials well out of the reach of children, as packaging materials can be dangerous to children.
  - If a child places a plastic bag over its head, the child can suffocate.

SAVE THESE INSTRUCTIONS

- Do not let children or any person with reduced physical, sensory, or mental capabilities use this appliance unsupervised.
- Make sure that the appliance's controls and cooking areas are out of the reach of children.
  - Failing to do so may result in electric shock, burns, or injury.
- Do not touch the inside of the appliance immediately after cooking. The inside of the appliance will be hot.
  - Failing to do so may result in burns.
- Do not use or place flammable sprays or objects near the oven.
  - Flammable items or sprays can cause fires or an explosion.
- Do not insert fingers, foreign substances, or metal objects, such as pins or needles into inlets, outlets, or holes. If foreign substances are inserted into any of these holes, contact your product provider or nearest Samsung service center.
- Do not tamper with or make any adjustments or repairs to the door. Under no circumstances should you remove the door or outer shell of the oven.

- Do not store or use the oven outdoors.
- Never use this appliance for purposes other than cooking.
  - Using the appliance for any purpose other than cooking may result in fire.
- Open the cap or stopper of sealed containers (herb tonic tea bottle, baby bottle, milk bottle, and so on) before heating them. Make a hole in food items that have shells (eggs, chestnuts, etc) with a knife before cooking them.
  - Failing to do so may result in burns or injury.
- Never heat plastic or paper containers and do not use them for cooking.
  - Failing to do so may result in fire.
- Do not heat food wrapped in paper from magazines, newspapers, etc.
  - This may result in fire.
- Do not open the door when the food in the oven is burning.
  - If you open the door, it causes an inflow of oxygen and may cause the food to ignite.

SAVE THESE INSTRUCTIONS

- Do not apply excessive pressure to the door or the inside of the appliance. Do not strike the door or the inside or the appliance.
  - Hanging on to the door may result in the product falling and cause serious injury.
  - If the door is damaged, do not use the appliance. Contact a Samsung service center.
- Do not hold food in your bare hands during or immediately after cooking.
  - Use cooking gloves. The food may be very hot and you could burn yourself.
  - As the handle and oven surfaces may be hot enough to cause burns after cooking, use cooking gloves to protect your hands from burns.

USAGE CAUTIONS

⚠ CAUTION

- If the surface is cracked, turn the appliance off.
  - Failing to do so may result in electric shock.
- Dishes and containers can become hot. Handle with care.
- Hot foods and steam can cause burns. Carefully remove container coverings, directing the steam away from your hands and face.
- Remove lids from baby food jars before heating. After heating baby food, stir well to distribute the heat evenly. Always test the temperature by tasting before feeding the baby. The glass jar or the surface of the food may appear to be cooler than the interior, which can be hot enough to burn an infant's mouth.
- Take care as beverages or food may be very hot after heating.
  - Especially when feeding a child. Check that it has cooled sufficiently.

SAVE THESE INSTRUCTIONS

- Take care when heating liquids, such as water or other beverages.
  - Make sure to stir during or after cooking.
  - Avoid using a slippery container with a narrow neck.
  - Wait at least 30 seconds after heating before removing the heated liquid.
  - Failing to do so may result in an abrupt overflow of the contents and cause burns.
- Do not stand on top of the appliance or place objects (such as laundry, an oven cover, lighted candles, lighted cigarettes, dishes, chemicals, metal objects, etc.) on the appliance.
  - Items, such as a cloth, may get caught in the door.
  - This may result in electric shock, fire, problems with the product, or injury.
- Do not operate the appliance with wet hands.
  - This may result in electric shock.
- Do not spray volatile substances, such as insecticide onto the surface of the appliance.
  - As well as being harmful to humans, it may also result in electric shock, fire, or problems with the product.
- Do not put your face or body close to the appliance while cooking or when opening the door just after cooking.
  - Take care that children do not come too close to the appliance.
  - Failing to do so may result in children burning themselves.
- Do not place food or heavy objects over the edge of the oven door.
  - If you open the door, the food or object may fall and this may result in burns or injury.
- Do not abruptly cool the door, the inside of the appliance, or a dish by pouring water over it during or just after cooking.
  - This may result in damage to the appliance. The steam or water spray may result in burns or injury.
- Do not operate while empty except for self-cleaning.
- Do not defrost frozen beverages in narrow-necked bottles. The bottles can break.
- Do not scratch the glass of the oven door with a sharp object.
  - This may result in the glass being damaged or broken.
- Do not store anything directly on top of the appliance when it is in operation.

SAVE THESE INSTRUCTIONS

Important safety instructions

- Do not use sealed containers. Remove seals and lids before cooking. Sealed containers can explode due to the build up of pressure even after the oven has been turned off.
- Take care that food you are cooking in the oven does not come into contact with the heating element.
  - This may result in fire.
- Do not overheat food.
  - Overheating food may result in fire.

CRITICAL CLEANING WARNINGS

⚠ CAUTION

- Do not clean the appliance by spraying water directly on to it.
- Do not use benzene, thinner, or alcohol to clean the appliance.
  - This may result in discoloration, deformation, damage, electric shock, or fire.
- Take care not to hurt yourself when cleaning the appliance (externally or internally).
  - You may hurt yourself on the sharp edges of the appliance.
- Do not clean the appliance with a steam cleaner.
  - This may result in corrosion.
- Keep the inside of the oven clean. Food particles or spattered oils stuck to the oven walls or floor can cause paint damage and reduce the efficiency of the oven.

SAVE THESE INSTRUCTIONS

BATTERY USAGE (7 INCH LCD DISPLAY MODELS ONLY)

- Remove and immediately recycle or dispose of used batteries according to local regulations and keep away from children. Do NOT dispose of batteries in household trash or incinerate.
- Even used batteries may cause severe injury or death.
- Call a local poison control center for treatment information.
- Compatible battery is ML414H.
- Nominal battery voltage is 3 V.
- Non-rechargeable batteries are not to be recharged.
- Do NOT force discharge, recharge, disassemble, heat above (–20 °C to +60 °C) or incinerate. Doing so may result in injury due to venting, leakage or explosion resulting in chemical burns.
- This product contains non-replaceable batteries.

⚠ WARNING

- **INGESTION HAZARD:** This product contains a button cell or coin battery.
- **DEATH** or serious injury can occur if ingested.
- A swallowed button cell or coin battery can cause **Internal Chemical Burns** in as little as **2 hours**.
- **KEEP** new and used batteries **OUT OF REACH of CHILDREN**
- **Seek immediate medical attention** if a battery is suspected to be swallowed or inserted inside any part of the body.



SAVE THESE INSTRUCTIONS

Important safety instructions

1. FCC NOTICE

FCC STATEMENT :

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM Equipment pursuant to part 18 of FCC Rules, which are designed to part 18 of FCC Rules, which are designed to provide residential installation.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

- Reorient the receiving antenna of the radio or television.
- Relocate the Microwave Oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave oven into a different outlet so that the microwave oven and the receiver are on different branch codes.

SAVE THESE INSTRUCTIONS

The manufacturer is not responsible for any radio of TV interference caused by unauthorized modification to this microwave oven. It is the responsibility of the user to correct such interference.

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

⚠ WARNING

Any changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

FCC RF Exposure Requirements

This device complies with FCC RF radiation exposure limits set forth for an uncontrolled environment. The antenna(s) used for this transmitter must not be co-located or operating in conjunction with any other antenna or transmitter and must be installed to provide a separation distance of at least 20 cm from all persons.

2. IC Notice

This device contains licence-exempt transmitter(s)/ receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s). Operation is subject to the following two conditions:

1) This device may not cause interference.

2) This device must accept any interference, including interference that may cause undesired operation of the device.

- CAN ICES(B)/NMB(B)

IC RADIATION EXPOSURE STATEMENT:

This equipment complies with IC RSS-102 radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated so there is at least 8 inches (20 cm) between the radiator and your body. This device and its antenna(s) must not be co-located or operated in conjunction with any other antenna or transmitter.

CALIFORNIA PROPOSITION 65 WARNING

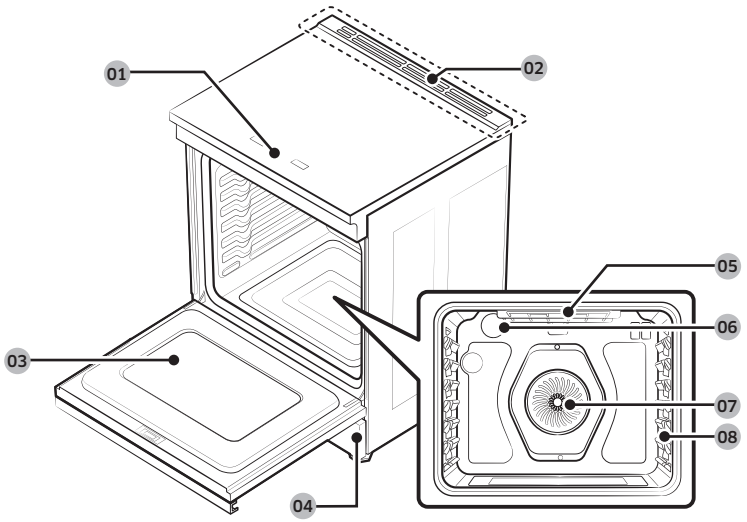
⚠ WARNING

Cancer and Reproductive Harm - www.P65Warnings.ca.gov

SAVE THESE INSTRUCTIONS

Introducing your new range

Overview



01 Control panel (See page 24 for more information.)

02 Vent

03 Oven door

04 Storage drawer

05 Broil oven heater

06 Oven light

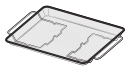
07 Convection system

08 Shelf position

What's included with your range



Wire racks (2) *



Air Fry tray (1) *

NOTE

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

Before you begin

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

Energy saving tips

- During cooking, the oven door should remain closed except when you turn food over.
- Do not open the door frequently during cooking to maintain the oven temperature and to save energy.
- If cooking time is more than 30 minutes, you can switch the oven off 5 - 10 minutes before the end of the cooking time to save energy. The residual heat will complete the cooking process.
- To save energy and reduce the time needed for reheating the oven, plan oven use to avoid turning the oven off between cooking one item and the next.
- Whenever possible, cook more than one item at a time.

Surface cooking

About induction cooktop cooking

⚠ **CAUTION**

BEFORE COOKING

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

⚠ **CAUTION**

DURING COOKING

- Metallic objects such as knives, forks, spoons, and lids should not be placed on the induction cooktop surface since they can get hot.
- After use, switch off the induction element using its control. Do not rely on the pan detector.
- Use this appliance for normal cooking and frying in the home only. It is not designed for commercial or industrial use.
- Never use the induction cooktop range to heat the room.
- Take care when plugging electrical appliances into a power outlet near the cooktop. Power cords must not come into contact with the cooktop.
- Overheated fat and oil can catch fire quickly. Never leave surface units unattended when preparing foods in fat or oil, for example, when cooking french fries.
- Turn the cooking zones off after use.
- Never place combustible items on the induction cooktop. It may cause a fire.
- Do not use the induction cooktop to heat aluminium foil, products wrapped in aluminium foil, or frozen foods packaged in aluminium cookware.
- There is the risk of burns from the appliance if used carelessly.
- Do not let cables from electrical appliances touch hot cookware or the hot surface of the induction range cooktop.

Surface cooking

- Do not use the induction range to dry clothes.
- Never store flammable materials such as aerosols and detergents in the drawer or cupboards under the induction cooktop.
- Users with Pacemakers or Active Heart Implants must keep their upper body at least 1 ft. (30 cm) from the induction cooking zones when they are turned on. If in doubt, you should consult the manufacturer of your device or your doctor.

⚠ CAUTION

AFTER COOKING

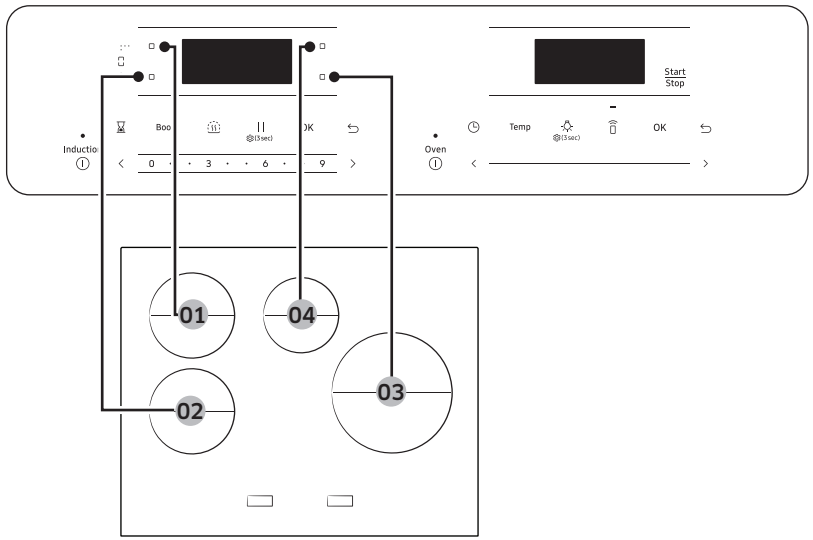
- Do not touch the Induction elements until they have cooled down.
- The surface can stay hot for some time after cooking is complete. If you touch the surface before it has had time to cool down sufficiently, you can burn yourself.
- Immediately clean spills on the cooking area to prevent a tough cleaning chore later.
- After you have activated elements on the cooktop, the internal fan may come on for cooling purposes.
- The fan activation time may differ depending on the temperature of the internal sensor. (10 minutes or 20 minutes)
- If you have cabinet storage directly above the cooking surface, make sure that the items in the cabinet are infrequently used and can be safely stored in an area subjected to heat. Temperatures may be unsafe for items such as volatile liquids, cleaners, or aerosol sprays.

NOTE

When you operate the knob, beep sounds once.

Location of the induction cooktop elements and controls

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



01 Left Rear: 7", 1,800 / 2,300 W

02 Left Front: 7", 1,800 / 2,300 W

03 Right Front: 11", 2,400 / 4,300 W

04 Right Rear: 6", 1,200 / 2,000 W

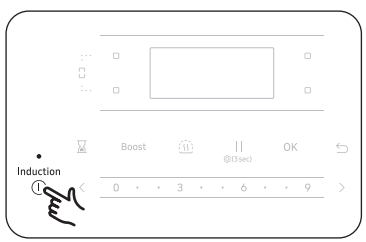
Safety instruction for residual heat

- The Cooktop display has a residual heat indicator for each element. It shows which elements are still hot. You should avoid touching an element when this indicator is displayed.
- Even if the induction cooktop is switched off, the **Hot** message will stay lit while an element is still hot.

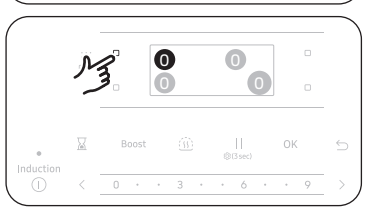
How to set the appliance for cooktop cooking

⚠ CAUTION

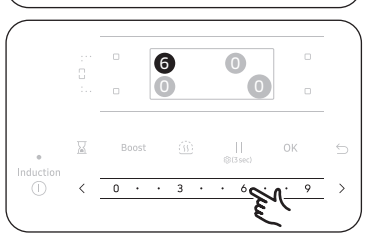
- The cooktop elements may be hot even when off and burns can occur. Do not touch the cooktop elements until they have cooled down sufficiently.
- Never leave cooking food unattended when you set the heating element to 6 or higher. Boilovers cause smoke. Greasy spillovers may catch on fire.
- Be sure you turn off the heating element when you finish cooking.



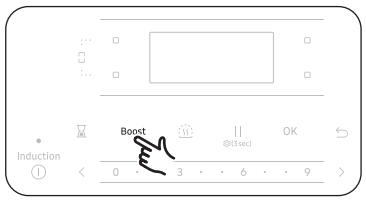
1. Tap and hold the induction power.



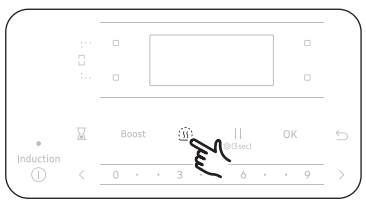
2. Tap the burner you want to use.



3. Drag or tap to the setting you want.



A. To use the Power boost setting, tap the **Boost**.



B. To use the Simmer setting, tap **Simmering Icon**.

- Use Simmer to simmer and keep Large quantities of foods such as Stews and soup warm.
- The simmer setting of the small Cooking zone is ideal for delicate foods and melting chocolate.

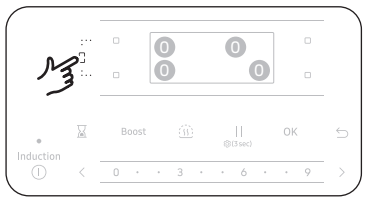
NOTE

Should one or more of the cooking zones switch off before the indicated time has elapsed, see the **Troubleshooting** section. (page 59)

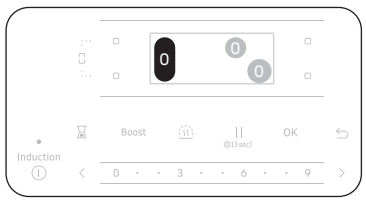
Surface cooking

Sync control

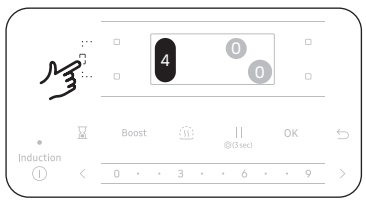
You can use Sync control to operate and control the two elements on the left side simultaneously, as a single cooking zone, and then use the zone for large cookware. (Examples : oval cookware, large spaghetti pots, etc.)



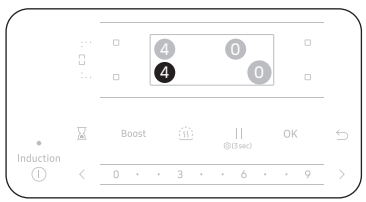
1. Tap **Sync control**.
- The two left elements are synced and will set to level 0.



2. Set the level you want.
- Synced burner will now work together.

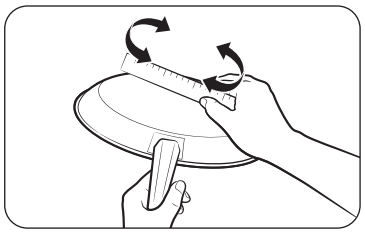


3. To disable Sync control, Tap **Sync control**.
- The two left elements are desynced and set to level you currently set.



Before using the cooktop

Use quality cookware in good condition



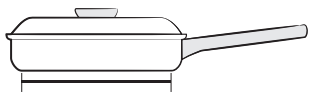
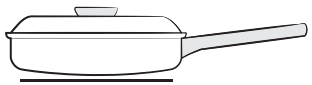
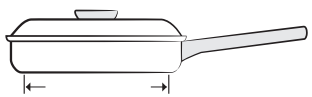
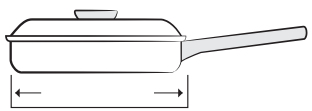
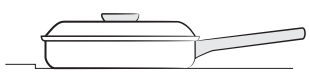
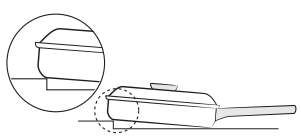
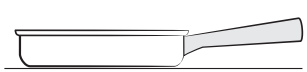
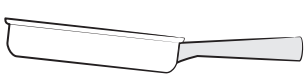
The cookware used with the cooktop surface should have flat bottoms that make good contact with the entire surface of the Cooking Zone. Check for flatness by rotating a ruler across the bottom of the cookware. Be sure to follow all the recommendations for using cookware.

Also remember to

- Use cookware made with the correct material for induction cooking. See '**Cookware for induction cooking zones**' on page **27**.
- Use quality cookware with heavier bottoms for better heat distribution allowing for more even cooking results.
- The pan size should match the amount of food being prepared.
- **Do not let pans boil dry.** This may cause permanent damage in the form of breakage, fusion, or marring that can affect the ceramic cooktop. (This type of damage is not covered by your warranty.)
- Do not use dirty pans with grease buildup. Always use pans that are easy to clean after cooking.

⚠ CAUTION

- The Cooking Zones may appear to be COOL while turned ON and after they have been turned OFF. The glass surface may be HOT from residual heat transferred from the cookware and burns may occur.
- **DO NOT TOUCH HOT COOKWARE or PANS directly with your hands.** Always use oven mitts or pot holders to protect your hands from burns.
- **DO NOT SLIDE cookware across the cooktop surface.** Doing so may permanently damage the appearance of the ceramic cooktop.

CORRECT	INCORRECT
 Flat pan bottom & straight sides.	 Curved or warped pan bottoms or sides.
 Pan size meets or exceeds the recommended minimum size for the Cooking Zone. See '**Using the correct size cookware**' on page **28**.	 Pan does not meet the minimum size required for the Cooking Zone used. See '**Using the correct size cookware**' on page **28**.
 Pan rests completely on the Cooktop surface.	 Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.
 Pan is properly balanced.	 Heavy handle tilts pan.

NOTE

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

Cookware for induction cooking zones

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

Cookware material

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

NOTE

- Cookware appropriate for induction cooking is labelled as suitable by the manufacturer.
- Certain cookware can make noise when being used on induction cooking zones. These noises are not a fault in the appliance and do not affect operation in any way.

Surface cooking

Using the correct size cookware

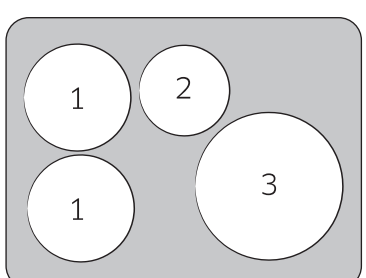
- The Induction Cooking Zones require that you use pots and pans of a **minimum** size or larger at each location. The inner ring of each Cooking Zone is your guide to the correct **minimum** pan size. The pan bottom must fully cover the inner ring for proper cooking to occur.
- The thicker outer ring at each Cooking Zone is helpful to determine the **maximum** pan size. After centering the cookware on the cooktop, make sure the cookware does not extend more than 1/2" beyond the thicker line on the Cooking Zone. The pan must fully contact the glass surface without the bottom of the pan touching the metal cooktop trim.

NOTE

If cookware is unsuitable, too small, or no cookware has been placed on the cooking zone, '**Cookware incompatible or not placed**' message will be showed. After 30 seconds, the corresponding cooking zone will turn off.

Pot and pan sizes

Induction cooking zones adapt automatically to the size of the bottom of the cookware up to a certain limit. However the magnetic part of the bottom of the cookware must have a minimum diameter depending upon the size of the cooking zone.



Cooking zones	Minimum diameter of the bottom of the cookware
1	5.2 inches (130 mm)
2	4.5 inches (110 mm)
3	7.25 inches (180 mm)

Operating noises

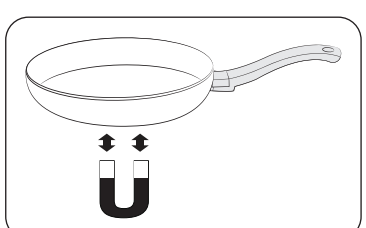
You may hear the following operational noises:

- Cracking noises : You may hear a cracking noise when you are using cookware made of two or more materials.
- Whistling : A whistling noise occurs when both back burners are in use. This is caused by vibrations. Whistling can vary depending on the weight or material of the cookware or the type of food you are cooking. (Noise can be reduced by using thicker cookware.)
- Humming : You may hear a low humming when you set an element to a high power setting. This sound is generated by energy transmission, and it will disappear when cooktop is turned off.
- Clicking : Electric switches are operating.
- Hissing, Buzzing : You may hear a fan noise during cooktop/oven operation. You may continue to hear it even after the cooktop/oven is turned off. This is normal. The fan runs to cool down the temperature inside. It will automatically shut off itself after a short period of time.

These noises are normal and do not indicate any defects.

Using suitable induction cookware

Suitability test

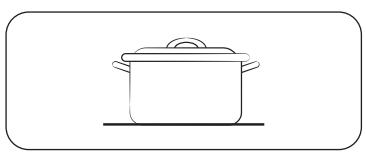


Cookware is suitable for induction cooking if a magnet sticks to the bottom of the cookware and the cookware is labelled as suitable by the cookware manufacturer.

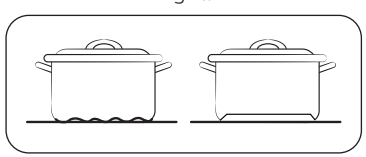
Better pans produce better results

- You can recognize good pots and pans by their bases. The base should be as thick and flat as possible.
- When buying new pots or pans, pay particular attention to the diameter of the base. Manufacturers often give only the diameter of the upper rim.
- Do not use pans which have damaged bases with rough edges. You can scratch the ceramic cooktop permanently if you slide a pot or pan with a damaged base across the surface.
- When cold, pan bases are normally bowed slightly inwards (concave). They should never be bowed outwards (convex).
- If you want to use a special type of pot or pan, for example, a pressure cooker, a simmering pan, or a wok, please follow the manufacturer's instructions.

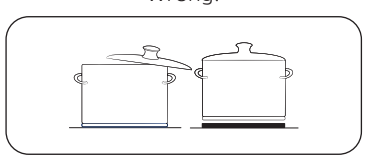
Energy saving tips



Right!



Wrong!

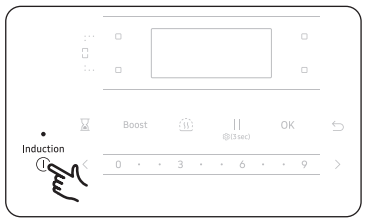


Wrong!

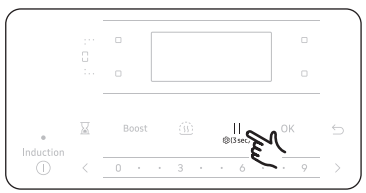
You can save valuable energy by observing the following points:

- Always position pots and pans before switching on the cooking zone.
- Dirty cooking zones and pan bases increase power consumption.
- When possible, position lids firmly on pots and pans so that the lids cover them completely.
- Switch the cooking zones off before the end of the cooking time and use the residual heat to keep food warm.

Compatibility test



1. Press and hold the power ⏻ button for more than 1 second to activate the product.



2. Select Induction Settings ⏸ (3 sec).
3. Press the < > button to select Compatibility test and press OK.
4. Place the cookware on the cooking zone where you want to conduct the test, press and hold the cooking zone button for 3 seconds.

Induction cookware test results

Cookware efficiency	Explanation
0 %	This is not an induction-only cookware.
10 - 70 %	It is a usable cookware, but its efficiency is somewhat low.
80 - 100 %	This is a suitable induction-only cookware.

Surface cooking

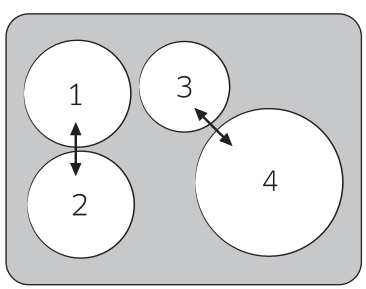
Temperature detection

If for any reason the temperatures on any of the cooking zones exceeds the safety level, then the cooking zone will automatically reduce the heat to a lower power level.
When you have finished using the cooktop, the cooling fan will continue to run until the cooktop's electronics have cooled down. The cooling fan switches itself on and off depending upon the temperature of the electronics.

NOTE

If the induction cooktop overheats because of abnormal operation, **C1** will be displayed and the induction cooktop will turn off.

Power management



The cooking zones, which consist of paired cooking elements, are restricted to drawing a certain maximum amount of power.
If you cause a cooking zone to exceed its maximum allowed power by switching on the Power Boost function, the Power Management function automatically reduces the power setting of the two elements in the cooking zone and reduces the power draw.

Suggested settings for cooking specific foods

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

Setting	Cooking method	Examples for use
8 - 9 (Hi)	Intensive Frying Boiling	Rapid boiling Deep fat frying of frozen foods
6 - 8	Frying Stewing Boiling	Pancakes, steak, cutlets, grilled meat Clear soup
4 - 6	Frying Stewing Boiling	Cooking pasta Frying eggs Thick soup, sauces, and gravies Slow boiling rice and milk dishes
2 - 4	Poaching Defrosting	Cooking potatoes Cooking soft vegetables
1 (Simmer)	Melting, Warming	Defrosting frozen vegetables Melting chocolate and butter, dissolving gelatin, simmer, keep warm.

NOTE

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

Protecting the cooktop

Cleaning

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

Preventing marks and scratches

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

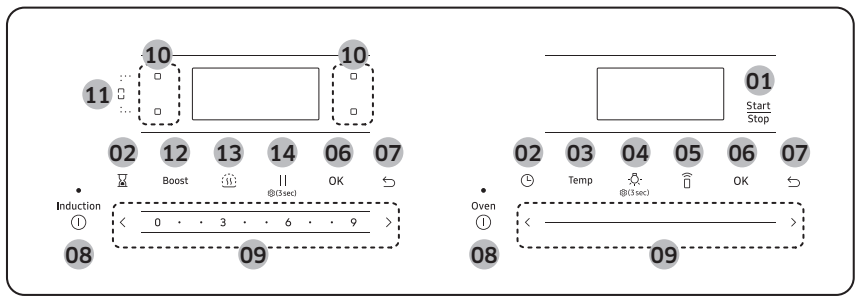
Preventing stains

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

Preventing other damage

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

The control panel



01 Start/Stop: Tap to start or stop oven operation.

02 Time Options: Go to set time options.

03 Temperature: Go to set temperature options.

04 Light: Go to Light turn on/off. Long press (3 sec) to set oven settings.

05 Smart Control: Set Smart Control function On/Off.

06 OK: Confirm, Go to next depth, etc.

07 Back: Go to upper depth, previous page, etc.

08 Power: Tap to On/Off Induction or oven.

09 Drag Slider: Drag Right - Move focus to next/increase value.
Drag Left - Move focus to previous/decrease value.

10 Burner: Tap to select burner

11 Sync control: Tap to use Sync control.

12 Boost: Tap to power Boost setting for Induction.

13 Simmering: Tap to do simmering.

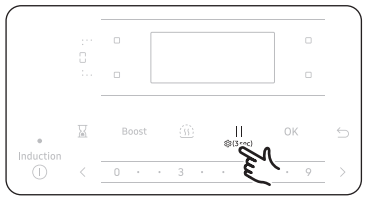
14 Pause / Lock: Tap to stop burner. The burner will change to level 2 when pause activated and will return to level you cook when pause deactivated. Long press (3 sec) to set cooktop settings.

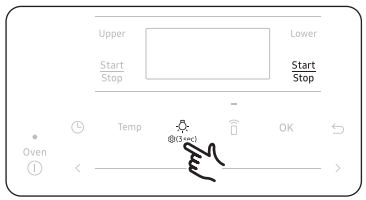
Operating the oven

Lock

This feature lets you lock Cooktop controls, Oven controls, and Oven door so they cannot be activated accidentally.

How to activate the Lock feature





1-1. To set the lock for cooktop control buttons,

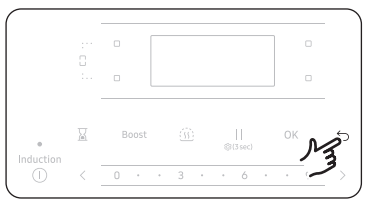
Tap and hold (3 sec) for 3 seconds on induction control area. Settings menu will appear in the cooktop display.

1-2. To set the lock for oven control buttons and door,

Tap and hold (3 sec) for 3 seconds on oven control area. Settings menu will appear in the oven display.

2. Select the Lock feature using < > or drag slider.
3. Tap **OK** to lock

How to unlock the Lock feature.



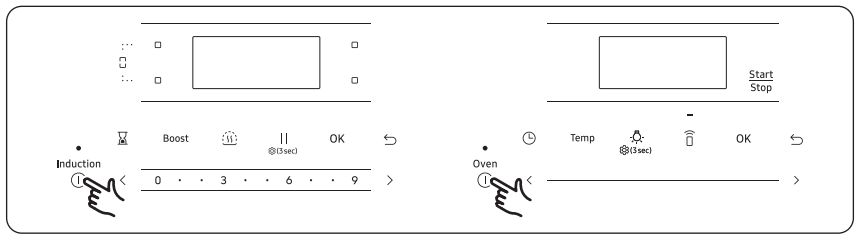
1. Tap and hold ⮌ to unlock.
The lock icon will disappear from the display.

Display mode

Sleep mode

The control panel enters Sleep mode if the oven is not used for a while.
In Sleep mode, the control panel is inactive until it is reactivated by the user.

Wake-Up

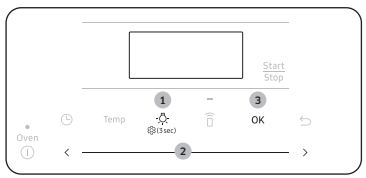


To activate the control panel, tap **Power on** key.

Clock

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

To set the clock time

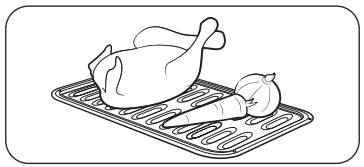


1. Tap and hold (3 sec) for 3 seconds.
2. Select **Date & Time** using drag slider.
3. Enter the current time using drag slider.
4. Tap **OK** to confirm the time.
5. Enter the current date using drag slider.
6. Tap **OK** to confirm the date.

NOTE

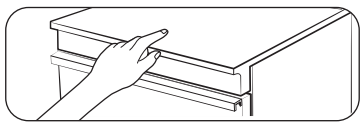
You can set/change the clock or the kitchen timer before you start a cooking mode or while most cooking modes are operating. However, you cannot set or change the time if a time based function is operating (Time Bake, for example) or the Sabbath feature is enabled.

Oven cooking



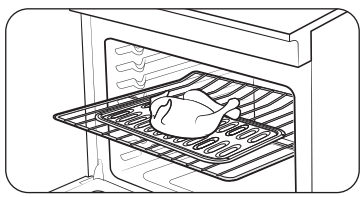
STEP 1

Put all ingredients in a heat-safe container.



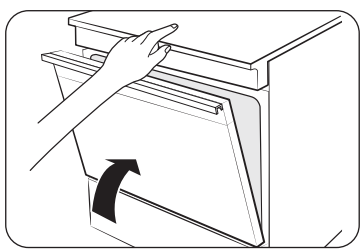
STEP 2

Select a cooking mode, and then start preheating.



STEP 3

Place the container on a rack.



STEP 4

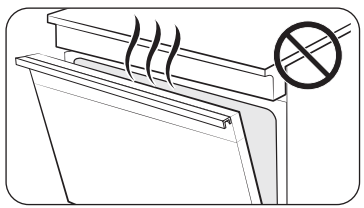
Close the door and start cooking.

NOTE

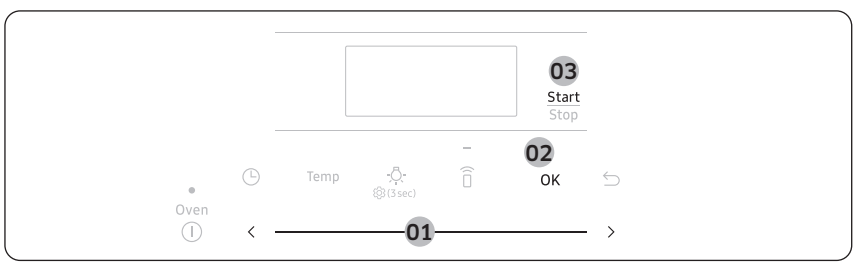
The cooling fan automatically runs for a certain amount of time after cooking is complete.

Operating the oven

Cooking mode



- Make sure to close the door before you start cooking.
- If you leave the door open for about 2 minutes while the oven is in convection baking/roasting, baking, or broiling modes, the oven heating element will shut off. To restart the heating element, close the door.



1. Use the Drag Slider to select a mode. (**Bake, Convection Bake, Convection Roast, Air Fry, Broil**, etc.)
2. If necessary, use the **OK** and Drag Slider to change the default temperature. You can set the oven to any temperature.
3. Tap **OK** to start, if necessary, you can set the **Cook Time** when the '**Start**' Message displays.
   Long tap **Start**.
   - The oven preheats until it reaches the temperature you set.
   - It beeps several times when it reaches the set temperature.
   - When preheating is complete, place the food in the oven, and then close the door.
4. When cooking is complete, turn off the oven and then take out the food.

Download Cooking Mode	Temperature range (°F)	Default temperature (°F)	Set Cook Time	Delay Start
Bake	175 - 550	350	O	O
Broil	Hi - Lo	Hi	X	X
Convection Bake	175 - 550	325	O	O
Convection Roast	175 - 550	325	O	O
Convection Vegetable	350 - 450	400	O	O
Air Fry	350 - 500	425	O	O
Air Sous Vide	100 - 205	150	O	O
Dehydrate	100 - 225	150	O	O
Keep Warm	-	175	X	X
Bread Proof	-	95	X	X

NOTE

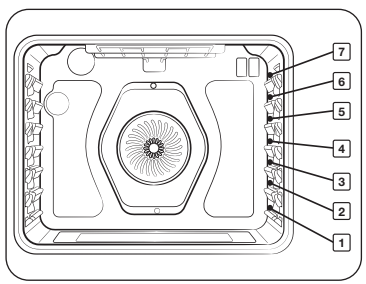
To change the temperature during cooking, tap Temp and change temperature using drag slider.

NOTE

If the **12hr energy saving** feature is disabled, those modes will operate until canceled. (**12hr energy saving**'s default setting : **on**)

Using the oven racks

Your oven range comes with 2 racks and 7 rack positions. The rack positions are delineated by rack guides which support the racks. Each rack guide has a stop that prevents the rack from loosening during the oven's operation. Each rack has stoppers that need to be placed correctly on the rack guides. The stoppers prevent the racks from accidently coming out of the oven completely when you pull the racks out.



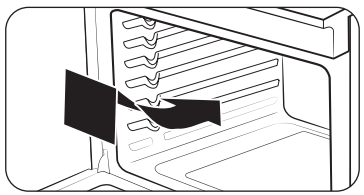
Type of food	Rack position
Broiling hamburgers	7
Broiling meats or small cuts of poultry, fish	4 - 6
Bundt cakes, Pound cakes, Frozen pies, Casseroles	3 or 4
Angel food cakes, Small roats, Fresh and Frozen pizza	2
Turkey, Large roasts, Hams	1

This table is for reference only.

⚠ CAUTION

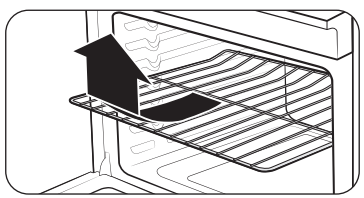
- Do not cover an oven rack with aluminum foil. This will hamper heat circulation, resulting in poor baking.
- Do not place aluminum foil on the oven bottom. The aluminum can melt and damage the oven.
- Arrange the oven racks only when the oven is cool.
- When placing an oven rack in the top-most rack position (position 7), make sure the rack is situated stably on the embossed stop.

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.

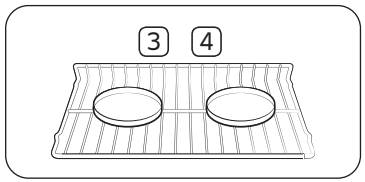


To remove an oven rack

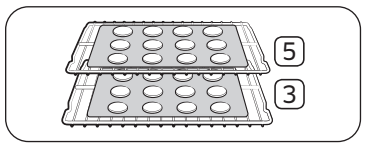
1. Pull out the rack until it stops.
2. Pull up the front end of the rack and remove it from the rack guide.

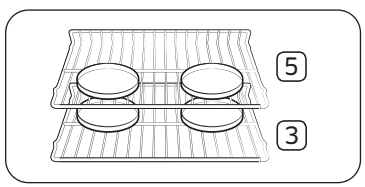
Operating the oven

Rack and Pan placement



Single Oven Rack





Multiple Oven Rack

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

For cakes, place the oven racks in **positions 3** and **5**. For cookies, place the racks in **positions 3** and **5**.

Using Multiple Oven Racks

Type of Baking	Rack Positions
Cookies	3 and 5
Cakes	3 and 5

Before using the racks

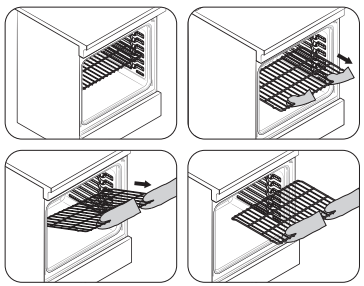
The oven has two racks.
Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

REMOVING THE RACKS

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

REPLACING THE RACKS

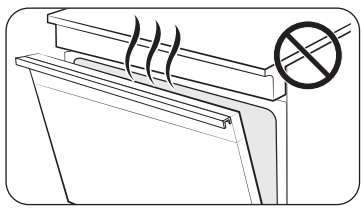
1. Place the end of the rack on the support.
2. Tilt the front end up and push the rack in.



⚠ CAUTION

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

Recipe guide



⚠ CAUTION

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

Baking

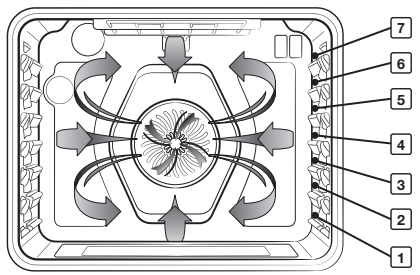
Bake is used to cook cakes, cookies, and casseroles. Always preheat the oven first. Baking temperatures and times will vary depending on the ingredients, the size, and shape of the baking pan used. Dark or nonstick coatings may cook faster with more browning.

NOTE

- Place food in the oven after preheating if the recipe calls for it.
- Preheating is very important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, the oven will beep several times.
- If you are using an oven thermometer in the oven cavity, the temperature registered by the thermometer may differ from the actual set oven temperature.
- For performance reasons, the convection fan may be turned on or off during the operation.

Convection cooking

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



⚠ CAUTION

- The convection oven fan shuts off when the oven door is opened.
- DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

NOTE

- When using convection cooking, always preheat the oven for the best results.
- If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.
- When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.
- For performance reasons, the convection fan may be turned on or off during the operation.

Convevtion bake	• 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. (In Twin mode, position A or 1.) • When convection baking using two racks, place the racks in positions 3 and 5 (Cakes, Cookies). • The oven automatically adjusts the temperature for convection baking.
Convection roast	• 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.
Convection Vegetable	• Convection Vegetable provides excellent cooking conditions for vegetables such as potatoes, tomatoes, onions, carrots, bell peppers, broccoli and It creates optimal texture and taste for vegetable by increasing moisture content when compared to general convection. • The uniform air circulation provided by Pure Convection allows you to use more oven capacity at once. • For best results, use this mode in single oven mode and place the cooking tray in position 3. • Preheating is not necessary for this mode. • See the **Convection Vegetable recommendation guide** section starting on page **38**.

Convection Vegetable recommendation guide

- Preheating is not necessary.
- For best results, use this mode on a single oven rack and place the dish on the rack position 3.
- The temperature can be set between 350 °F - 450 °F.
  The default temperature is 400 °F.

Items	Temperature (°F)	Rack position	Cooking time (min)
Potatoes	375 - 425	3	45 - 65
Tomatoes, sliced	425 - 450	3	15 - 20
Onions, sliced	400 - 425	3	15 - 25
Carrots, sliced	375 - 425	3	30 - 45
Bell peppers, sliced	375 - 425	3	15 - 25
Broccoli, florets	400 - 425	3	15 - 20
Cauliflower, florets	400 - 425	3	15 - 20
Asparagus	425 - 450	3	15 - 20
Mushroom	425 - 450	3	15 - 25
Zucchini, quartered lengthwise	375 - 400	3	30 - 50
Squash, sliced	375 - 400	3	30 - 50
Eggplant, sliced	400 - 425	3	15 - 20
Green beans	400 - 425	3	15 - 20

* This table is for reference only

NOTE

- When cooking vegetables, place baking paper on a baking sheet or tray to catch any drippings.
- It is recommended to use some oil such as olive oil or avocado oil and some salt or pepper.
- It is recommended to serve with fresh herbs such as basil leaves, rosemary leaves, and grated cheeses as your taste after cooking.
- Serve cooked vegetables with your favorite main dish.
- It is recommended to take cooked vegetables every day for your health.
- Vegetables not listed in the table are recommended to be cooked at the default temperature at first, and then cooked at a higher or lower temperature.
- For performance reasons, the convection fan may be turned on or off during the operation automatically.
- For more information, the Samsung website offers special menus and recipes to enjoy cooked vegetables on the guide table, you can download detailed recipes for each feature from the our website. (www.samsung.com/us/support)

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 4 minutes before broiling is recommended.

NOTE

- This oven is designed for **closed door broiling**. While broiling, keep the door closed.
  Only open the door to put food in, turn food over, or take food out.
- Use the Broil Rack for the best results.
- Use the Broil Lo for poultry or thick cuts of meat to prevent overbroiling.
- Use caution when you open the oven door to turn over the food. The air escaping from the oven will be very hot.
- If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.
- When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.

Broiling guide

NOTE

For reference only.

- Preheating for 4 minutes before broiling is recommended.
- The size, weight, thickness, starting temperature, and your doneness preference will affect broiling times.
- This guide is based on meats at refrigerator temperature.

Food	Doneness	Size	Thickness	Broil setting	Rack position	Cooking time	
						1st side	2nd side
Hamburgers	Medium	9 patties	1"	Hi	7	3 : 20 - 3 : 40	2 : 20 - 2 : 40
Beef steak	Medium	-	1"	Hi	5	7 : 00 - 8 : 00	6 : 00 - 7 : 00
	Medium	-	¾"	Hi	5	6 : 00 - 7 : 00	5 : 00 - 6 : 00
Chicken pieces	Well done	2 - 2 ½ lbs.	¾" - 1"	Hi	4	15 : 00 - 16 : 00	13 : 00 - 14 : 00
Pork chops	Well done	1 lb.	½"	Lo	5	15 : 00 - 16 : 00	13 : 00 - 14 : 00
Lamb chops	Well done	1 lb.	¾" - 1"	Hi	5	5 : 00 - 6 : 00	4 : 00 - 5 : 00
Salmon steak	Well done	3 pcs.	¾" - 1"	Hi	5	4 : 00 - 7 : 00	3 : 00 - 6 : 00

CAUTION

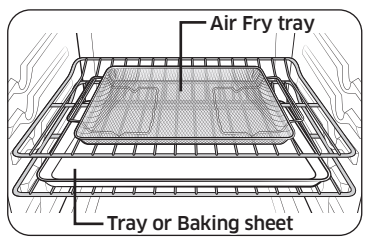
Make sure to close the door after turning over the food.

Air Fry

This feature uses hot air for crispier and healthier frozen or fresh foods without, or less oil, than normal convection modes. For best results, use this mode on a single oven rack and place the Air Fry tray on the position 3. The temperature can be set between 350 °F and 500 °F. Preheating is not necessary for this mode. Follow recipe or package directions for set temperature, time, or quantity.

How to set the oven for Air Fry mode

1. Place the tray on rack position 3.
2. Select **Air Fry** mode using the drag slider.
3. Use the drag slider to change the default temperature. Enter the suggested temperature for your food as recommended cooking guide. The default temperature is 425 °F.
4. Tap **OK** and set the Cook Time, if necessay.
5. Long tap **Start**.
6. When cooking is complete, tap **Stop** and take out the food.



Air Fry tray recommended placement

NOTE

- Place a baking sheet or tray on the rack below the Air Fry tray for getting any drippings. This will help to reduce splatter and smoke for high fat foods, such as chicken wings.
- Air Fry is designed for baking on a single oven rack. Place food on rack position 3 for best results. (Rack position number counts from the bottom.)
- Before using a baking ware, check the maximum allowable temperature of baking sheet.
- Place under a few sheets of paper like parchment paper to absorb the fat for reducing splatter and smoke during the Air Fry.
- For cooking fresh or homemade foods, spread the oil over a larger area more evenly, crisping up the food more effectively.
- Wet or thicken coating will not crisp or set to use with the Air Fry.

⚠ CAUTION

- Foods that are high in fat will smoke when using the Air Fry model, such as chicken wings, bacon, sausage and turkey legs.
- Before you start Air Fry, turn on an exhaust hood at a high level fan setting.
- Open a window in your kitchen if it is possible to make sure the kitchen is well-ventilated.
- Once the oven has cooled, wipe down the interior of the oven before and after Air Fry cooking.
- Regularly, clean the grease filters of exhaust hood for preventing smoke during cooking.
- Avoid opening the oven door, or else it is difficult to maintain the oven temperature, prevent heat loss, and save energy.

NOTE

- Preheating is not necessary.
- Place the Air Fry tray on position 3.
- It is recommended to use avocado oil.
- Place a baking sheet or tray on the rack below the Air Fry tray to catch any drippings. This will help to reduce splatter and smoke.

Air Fry recommendation guide

Item	Amount (oz)	Temperature (°F)	Time (min)	Tips
Potatoes				
Frozen French Fries	30 - 35	425 - 450	25 - 30	-
Frozen French Fries, Seasoned	25 - 30	425 - 450	20 - 25	-
Frozen Tater Tots	40 - 45	450	20 - 25	-
Frozen Hash Brown	25 - 30	450	20 - 25	-
Frozen Potato Wedges	30 - 35	425 - 450	20 - 25	-
Homemade French Fries	25 - 30	425	25-30	Peel potatoes and cut into sticks with a thickness of ⅓ inch. Soak in cold water for 30 min. Brush with 3tbsp of oil. Add salt and pepper to taste.
Homemade Potato Wedges	25 - 30	450	25 - 30	Cut them into wedges. Brush with 3 tbsp of oil. Add salt and pepper to taste.
Frozen				
Frozen Chicken Nuggets	24 - 28	400 - 425	15 - 25	-
Frozen Chicken Wings	30 - 35	425	20 - 30	-
Frozen Onion Rings	20 - 25	425	15 - 20	-
Frozen Fish Fingers	20 - 25	425	18 - 22	-
Frozen Chicken Strips	25 - 30	425 - 450	25 - 30	-
Frozen Churros	20 - 25	425	18 - 22	-

Item	Amount (oz)	Temperature (°F)	Time (min)	Tips
Poultry				
Fresh Drumsticks	35 - 45	425 - 450	30 - 35	Brush with 3 tbsp of oil. Add salt and pepper to taste. Air frying foods that are high in fat can create smoke.
Fresh Chicken Wings	30 - 35	425 - 450	25 - 30	
Chicken Breasts, Breaded	30 - 35	400 - 425	25 - 30	Dip chicken breasts into the flour mixture. Whisk the egg and milk. Dip flour coated breasts into the egg mixture. Place them into breaded crumbs and toss until items are coated with crumbs. Add salt and pepper to taste. Brush with 3 tbsp of oil.
Vegetables				
Asparagus, Breaded	15 - 20	425	20 - 25	Dip sliced vegetables into the flour mixture. Whisk the egg and milk. Dip flour coated vegetables into the egg mixture. Place them into breaded crumbs and toss until items are coated with crumbs. Add salt and pepper to taste. Brush with 3 tbsp of oil.
Egg Plants, Breaded	20 - 25	425	20 - 25	
Mushroom, Breaded	18 - 22	425	20 - 25	
Onions, Breaded	18 - 22	425	20 - 25	
Cauliflowers, Breaded	18 - 22	400 - 425	20 - 25	
Vegetable Mix, Breaded	30 - 35	400 - 425	20 - 25	

Air Sous Vide

Air sous vide mode uses low-temperature hot air to implement Sous Vide method without steam or the water tank. In this mode, the oven keeps constant low temperatures, cooking food that can keep its original fragrance and nutrients while offering enriched flavor and soft texture.

How to set the oven for Air Sous Vide mode

1. Place the vacuum sealed bags of food on the rack in position 3.
2. Select **Air Sous Vide** mode using the drag slider.
3. Use the drag slider to change the default temperature. Enter the suggested temperature for your food as recommended by its instructions. The default temperature is 150 °F.
4. Tap **OK** and set the Cook Time, if necessay. Air Sous Vide mode can set 99 hrs 59 mins.
5. Long tap **Start.**
6. When cooking is complete, tap **Stop** and take out the food.



NOTE

- It is not necessary to preheat the oven when using Air Sous Vide mode.
- Place the vacuum sealed bags of food on the rack 4 of the oven.
- Use it to cook meat, fish, seafood, poultry or vegetables.
- Use fresh and quality ingredients only. Trim them in clean conditions and store in the refrigerator.
- Use heat-resistant vacuum bags for moving and storing ingredients.
- Never reuse the heat-resistant vacuum bags.
- The cooking time depends on the thickness of food. Addition of salt or sugar may shorten the cooking time.
- Use Air Sous Vide recommendation guide to find the recommended cooking time and temperature for the food.
- Only use temperatures below 140 °F (60 °C) to cook foods that can safely be consumed raw.

Tips

- To keep the original taste, we recommend you use less herbs and spices than in ordinary recipes.
- Meat and fish offer better flavors when seared and served.
- Sous vide dishes are best served immedietly after cooking.
- If not served immediately after cooked, put the food in ice water and cool down completely.
  Then, store them under 40 °F (5 °C) to keep the fragrance and texture of food.
- Chicken, especially, is recommended to eat immediately after cooked.

Air Sous Vide recommendation guide

Food	Doneness	Temperature (°F)	Time (hrs.)
Beef			
Steak, 1.5" thick	Rare	130	2.5 - 4
	Medium	140	2.5 - 4
	Well done	155	3 - 5
Roast	Medium	150	6 - 12
	Well done	155	6 - 12
Pork			
Chop, boneless	Tender	150	3 - 5
	Firm	160	3 - 5
Roast	Medium	150	4 - 6
	Well done	160	5 - 7
Pulled pork	Well done	160	15 - 48
Poultry			
Chicken, breast	Tender	145	3 - 4
	Firm	160	3.5 - 4.5
Duck, breast	Tender	145	3 - 4
Fish			
Salmon steak	Tender	130	2 - 4
	Well done	145	2 - 4
Cod fillet	Tender	130	2 - 4

Food	Doneness	Temperature (°F)	Time (hrs.)
Vegetables			
Asparagus	-	180	0.5 - 2
Potato, sliced	-	190	2 - 4
Sweet potato, sliced	-	190	2 - 4
Carrot, sliced	-	190	2 - 4
Squash, cubes	-	180	2 - 3
Fruit			
Apple, sliced	-	180	2 - 3
Pineapple, sliced	-	180	1 - 2
Pear, sliced	-	180	2 - 3

Dehydrate

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

NOTE

- There is no preheating before dehydrating.
- Place the rack in rack position 3 or 4.

Bread Proof

The Bread Proof function automatically provides the optimum temperature for the bread proof process and, therefore does not have a temperature adjustment.
If you select Bread Proof when the oven temperature is above 95 °F, Hot will appear in the display. Because these functions produce the best results when started while the oven is cool, we recommend that you wait until the oven has cooled down and Hot disappears from the display.

NOTE

- There is no preheating before bread proof.
- Place the rack in rack position 3.

Keep Warm

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

NOTE

- Place the rack in rack position 3 or 4.
- If turn off the 12hr energy saving feature, this modes will operate until canceled. (12hr energy saving's default setting : on)

⚠ CAUTION

You should not use this feature to reheat cold food.

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.

Cook Time

Timed cooking sets the oven to cook foods at a set temperature for a set length of time. The oven automatically turns off when it finishes.

Mode: Bake / Convection Bake / Convection Roast / Convection Vegetable / Air Fry / Air Sous Vide / Dehydrate

1. Start a desired cooking mode, such as **Bake**.
2. If necessary, change the temperature using the drag slider.
3. Tap **OK**, and then tap ◷ to set the Cook Time.
4. Set the cooking time between 1 minute and 9 hours and 59 minutes (9:59) using the drag slider.
5. Use the drag slider to select one of the following options you want to run at the end of cooking.
   - **Oven Off**: The oven turns off at the end of cooking. (Default setting)
   - **Keep temp**: Keep running the oven at the current cooking temperature at the end of cooking.
   - **Keep warm**: Activate Keep warm function at the end of cooking.
6. Long tap **Start**. The oven will automatically turn on and start preheating. The temperature will increase until it reaches the temperature you set. The oven starts cooking for the amount of time you set.
7. When preheating is complete, put the container with the food on a rack, and then close the door.
8. When the cooking time has elapsed, the oven will automatically shut off and then beep.

NOTE

To change the programmed cooking time, tap the ◷ or use the drag slider.

Delay Start

The Delay Start function lets you use the kitchen timer to automatically start and stop another cooking program. You can set Delay Start so that it delays the automatic start of a cooking operation you select by up to 12 hours.

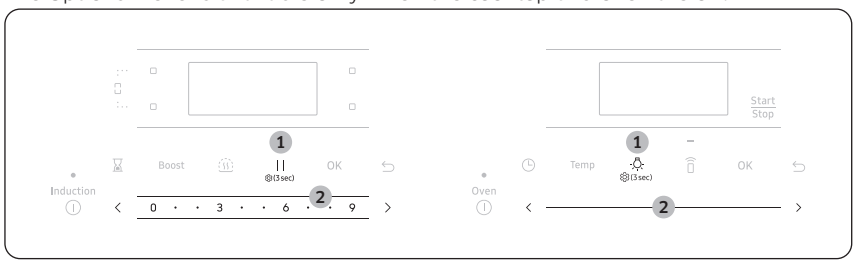
Mode: Bake / Convection Bake / Convection Roast / Convection Vegetable / Air Fry / Air Sous Vide / Dehydrate / Self Clean

1. Place the container with the food on a rack, and then close the door.
2. Tap and hold ☼ (3 sec) for 3 seconds, and select **Delay Start** using drag slider.
3. Select cooking mode and temperature you want, and then tap **OK**.
4. Set the starting time using drag slider.
5. Long tap **Start**.
6. The oven starts cooking at the set time.

Operating the oven

More functions

Tap and hold ⏸ (3 sec) or ☼ (3 sec) 3 seconds on the control panel, and then use the drag slider to change various settings for your oven. Please refer to the following table for detailed descriptions.
The Options menu is available only when the cooktop and oven are off.



Cooktop settings

Setting	Description
Lock	This feature lets you lock cooktop controls so they cannot be activated accidentally. **NOTE** See page 32.
Compatibility test	Check if the cookware is suitable for your induction.
Sounds	Turn the cooktop's sound (beeps) on or off.
Ambient edge lighting	Ambient light lets you know the status of your oven.
Language	You can change language tou want. The default is English.
Wi-Fi	Set the Wi-Fi mode to On/Off.
Restart	Restart the range.
Factory reset	Reset the your setting.

Oven settings

Setting	Description
Timer	Set the timer. The timer gives you an extra timer you can use to time cooking tasks, such as boiling eggs.
Delay Start	Set the delay start cooking. **NOTE** See page 45.
Lock	This feature lets you lock oven controls and oven door so they cannot be activated accidentally.
Favorites	Save the cooking mode and value frequently used.
My Modes	You can edit a mode list to display. To display the mode you want on the oven screen, try editing the list. Certain modes will not disappear. New mode will be updated later on my modes.
My Pattern	Shows your frequently modes and temperatures in order of most used.
Auto Conversion	Automatically lower the temperature by 25 °F (15 °C) when using Convection Bake.
12hr Energy Saving	Automatically turns off the oven 12 hours after baking starts or 3 hours after broiling starts.
Temp Unit	Use to set temp unit. (°F or °C)
Adjust Temp	Recalibrate the oven temperature.
Ambient Edge Lighting	Ambient light lets you know the status of your oven.
Sabbath	Setting Sabbath mode. On/Off. **NOTE** See page 49.
Sounds	Turn the oven's sound (beeps) on or off.
Screen Saver	Set the screen saver On/Off.

Setting	Description
Use 24-hr format	Set the clock to display the time in the 12-hour or 24-hour format.
Date & Time	Set the clock to display the current date and time. **NOTE** See page **33**.
Language	Select a preferred language from English, French, or Spanish.
Wi-Fi	Set the Wi-Fi mode to On/Off.
Restart	Restart the range.
Factory Reset	Reset the your setting.

Demo mode

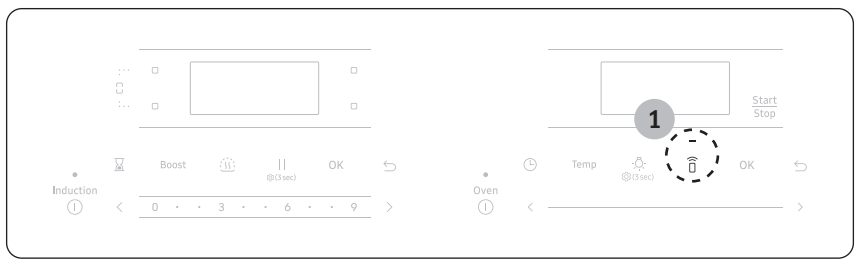
This option is for use by retail establishments for display purposes only.
(The heating elemnet does not operate.)

1. Tap and hold (3 sec) for 3 seconds.
2. Select the **Date & Time** option.
3. Set time to 12:34.
4. Tap and at the same time for 3 seconds.
5. The demo mode is on and indicator appears in display.

Smart control

How to connect the oven

1. Download and open the SmartThings app on your smart device.
2. Follow the app's on-screen instructions to connect your range.
3. Once the process is complete, the connected icon located on your range displays and the app will confirm you are connected.
4. If the connection icon does not turn on, follow the instruction on the app to reconnect.



Operating the oven

To control the oven remotely

1. Tap **Smart Control** appears in the display. The oven can now be controlled remotely with a connected remote device.
2. Select the oven icon on the SmartThings app to open the Oven Control app. When the app is connected to the oven, you can perform the following functions through the application:

Oven remote control using the SmartThings app	
Oven/ Cooktop Monitoring	• Check the status of the oven. • Monitor the On/Off status of each cooktop burner.
Oven Remote Control	• Set or adjust oven settings remotely.
My Cooking	• Turn the oven off remotely. • Once cooking starts, change the set cooking time and temperature remotely.
Error Check	• Automatically recognize errors.
If is not shown in the display, you are still able to monitor the oven and cooktop status and turn the oven off.	

NOTE

See the SmartThings app manual for detailed information.

Voice control

To use the Range's Voice Control function, you need Bixby / Amazon Alexa App / Google Assistant App on your mobile device.

Bixby

- Bixby is the name of Samsung's artificial intelligence solution that makes it possible to control the product by voice.
- To use the voice recognition function, you need to connect the SmartThings app and the product on your smartphone.
- For models that do not directly recognize voice input for the product after connecting to the app, some functions can still be controlled through Bixby on Samsung smartphones.
- SmartThings App Menu → Voice assistant → Bixby, you can refer to the Bixby utterance of device.

Amazon Alexa & Google Assistant

Samsung smart home appliances are supported by SmartThings skill in Alexa & action in Google Assistant.

Installation Guide

Here's how to link SmartThings account into Amazon Alexa or Google Assistant. SmartThings App and Alexa App(or Google Assistant App) Should be installed on your phone.

1. Setup the supported devices to SmartThings.
2. After device setup, tap **+** button on the screen.
3. Tap 'Voice assistant' and link your Samsung account to Amazon Alexa. (or Google Assistant)
4. Check the devices are visible on Amazon Alexa app. Then account linking is complete. (Check the devices are visible and set the location(home&room) of devices in Google home app. Then account linking is complete.)

NOTE

On/Off spec of smart control is same as guided in SmartThings app.

Special features

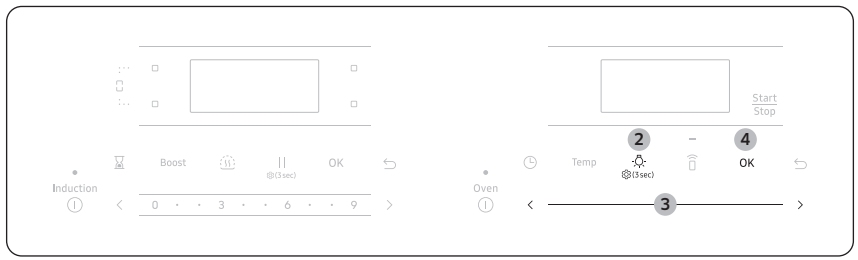
The Sabbath feature

(For use on the Jewish Sabbath and Holidays)
Use this option only for baking on the Jewish Sabbath and Holidays.
For more information, visit the website at http://www.star-k.org

With the Sabbath feature

- The oven temperature can be set higher or lower after you have set this option.
- The display doesn't change and make no beep sounds when you change the temperature.
- Once the oven is properly set for baking with the Sabbath feature 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, tap the (3 sec) pad before activating the Sabbath feature. Once the oven light is turned on and the Sabbath feature is active, the oven light will remain on until the Sabbath feature 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 feature is on.

To enable the Sabbath feature



1. Start a **Bake** Mode.
2. Tap and hold (3 sec) 3 seconds, and select the **Sabbath** feature.
3. Use the drag slider to select **On/Off**.
4. Tap **OK** to save the changes.

NOTE

- 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 tapping **Stop**. However, this doesn't deactivate the Sabbath feature.
- To deactivate the Sabbath feature, hold down ⮌ for 3 seconds.
- You can set the cooking time before activating the Sabbath feature.
- After a power failure, the oven will not resume operation automatically. '**Sabbath**' 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 feature and turn the oven back on until after the Sabbath/Holidays.
- After the Sabbath observance, turn off the Sabbath feature by pressing and holding ⮌ for at least 3 seconds.

Operating the oven

⚠ **CAUTION**

- Do not attempt to activate any other functions except for Bake when the Sabbath feature is on. Only the following functions will function properly: 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 feature. Let the oven reach the set temperature. The oven fan operates only when the oven temperature increases.

Maintaining your appliance

Self-cleaning

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

⚠ **CAUTION**

- During the self-cleaning cycle, the outside of the range will become very hot to the touch. **Do not** leave small children unattended near the appliance.
- Some birds are extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.
- **Do not** line the oven walls, racks, bottom, or any other part of the range with aluminum foil. Doing so will result in poor heat distribution, poor baking results, and cause permanent damage to the oven interior. Aluminum foil will melt and adhere to the interior surface of the oven.
- **Do not** force the oven door open. This can damage the automatic door locking system. Use care when opening the oven door after the self-cleaning cycle is complete. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be **VERY HOT**.
- Wear the glove during cleaning.

Before a self-cleaning cycle

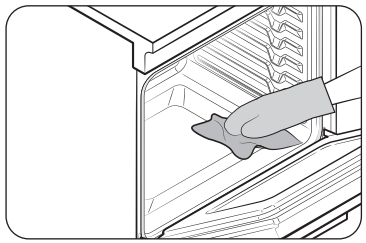


Fig. 1

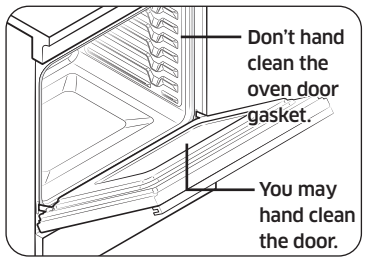


Fig. 2

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

NOTE

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

How to run a self-cleaning cycle

1. Make sure the oven door is closed completely and unlocked. Turn off all oven and cooktop functions.
2. Select Self Clean using drag slider. Then, select the cleaning time. (2 hour / 3 hour / 5 hour)
3. Tap **OK** or long tap **Start**.
   The oven door is locked automatically and the oven begins to heat up.

   NOTE

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

How to delay the start of self-cleaning

1. Tap and hold (3 sec), and then select **Delay Start** using drag slider.
2. Select **Self Clean** mode using drag slider.
3. Set the time you want the oven to start self-cleaning using drag slider.
4. Tap **OK** or long tap **Start**.
   The oven will start self-cleaning at your specified time.

How to turn off the self-cleaning feature

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

1. Tap **Stop**.
2. You will be able to open the oven door once the oven has cooled down for approximately 1 hour.

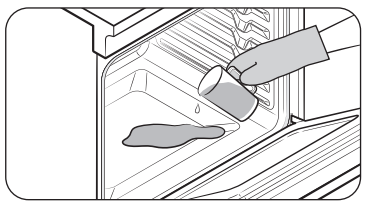
After a self-cleaning cycle

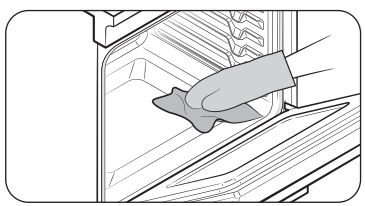
- You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools. (If white spots remain, remove them with a soap-filled steel wool pad and rinse thoroughly with a vinegar and water mixture.)
- If the oven is not clean after one cycle, repeat the cycle.
- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.

Steam-cleaning

How to set the oven for steam-cleaning

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





1. Remove all accessories from the oven.
2. Pour approximately 1 ¾ cups of water onto the bottom of the empty oven and then close the oven door.
   Use normal water only, not distilled water.
3. Select **Steam Clean** using drag slider.
4. Long tap **Start**.
   The oven door is locked automatically and the oven begins to heat up.
   When the operation is complete, a beep will sound.
5. Tap **Stop**.
6. Clean the oven's interior.
   There will be a significant amount of water remaining on the bottom of the oven after a steam-cleaning cycle.
   Remove the residual water with a sponge or soft dry cloth.

NOTE

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

NOTE

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

⚠ CAUTION

Wear the glove during cleaning.

After a steam-cleaning cycle

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

Care and cleaning of the oven

⚠ WARNING

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



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

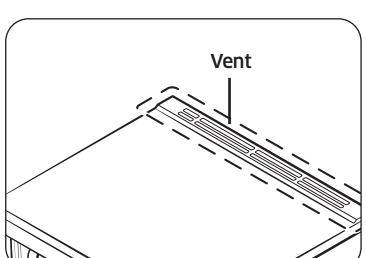
Control panel

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

⚠ WARNING

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

Vent



- The cooling vents are located at the back of the oven range.
- This area could become hot during oven use.
- It is normal for steam to come out of the vent.
- The vent is important for proper air circulation. **Never block this vent.**

Maintaining your appliance

Cleaning painted parts and decorative trim

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

Cleaning stainless steel surfaces

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

NOTE

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

Oven racks

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

NOTE

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

Air Fry tray

To keep the Air Fry tray clean, remove them from the cavity, and soak them in Lukewarm soapy water. Then, scour soil off of the Air Fry tray using a plastic scouring pad.

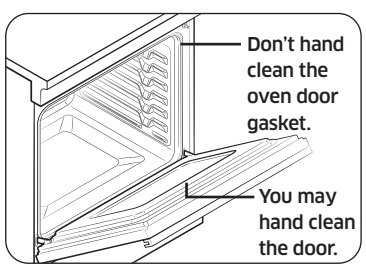
NOTE

The Air Fry tray is dishwasher-safe.

⚠ CAUTION

Do not leave the Air Fry tray in the oven during the self-cleaning cycle.
The extreme heat generated in this cycle can permanently peel off the air fry coating, their color will turn slightly blue and finish will be dull.

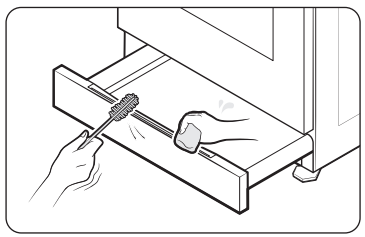
Oven door



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

Drawer Handle

Remove dust with soft brush or soft cloth covered with water.



⚠ CAUTION

- Do not use alkaline detergents, sulfuricacid, hydrochloric acid, organic solvents, or disinfectants.
  - Surface can be damaged.

Care and cleaning of the glass cooktop

Normal daily use cleaning

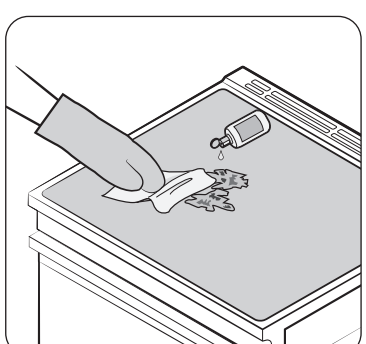
Use only a ceramic cooktop cleaner. Other creams may not be as effective.
By following these steps, you can maintain and protect the surface of your glass cooktop.

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

⚠ WARNING

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

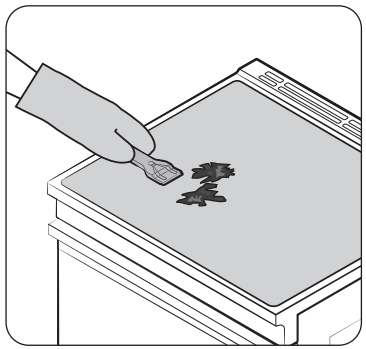
Removing burned-on residue



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

Maintaining your appliance

Removing heavy, burned-on residue



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

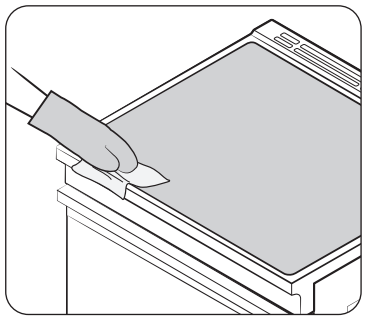
Removing metal marks and scratches

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

⚠ WARNING

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

Cleaning the cooktop seal



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

Potential for permanent damage to the glass surface

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

Cleaning sugary spills and melted plastic

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

NOTE

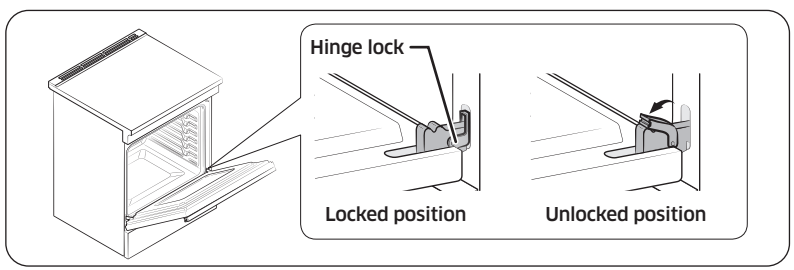
If pitting or indentations in the glass surface have already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

Removing and reinstalling the oven door

How to remove the door

⚠ CAUTION

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



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

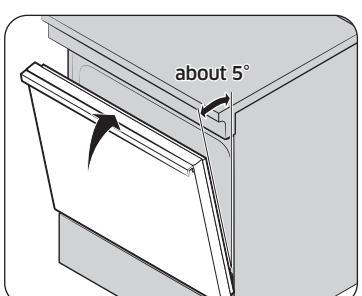


Fig. 1

3. Firmly grasp both sides of the door at the top.
4. Close the door to the door removal position, which is approximately 5 degrees from vertical (Fig. 1).

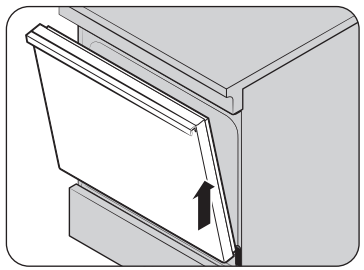
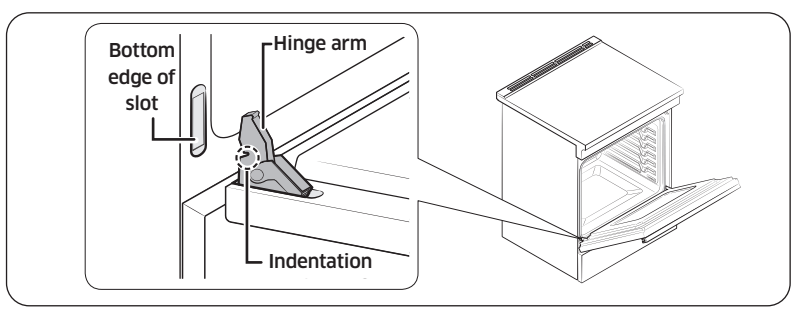


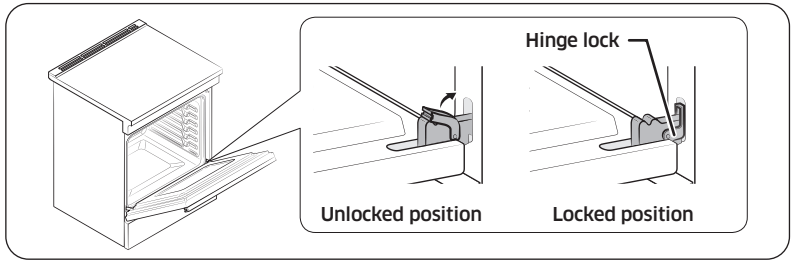
Fig. 2

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

How to re-install the door

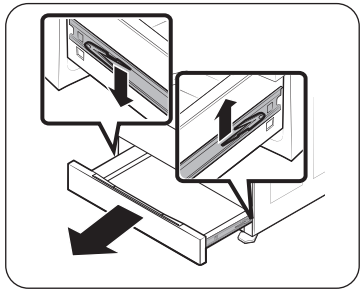


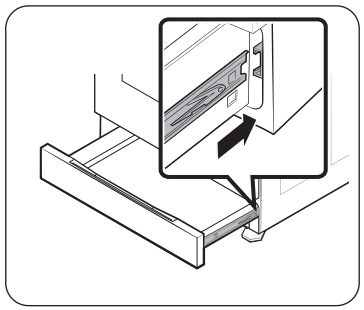
1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, slide the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully inserted into the bottom of the slot.



3. Open the door fully. If the door will not open fully, the indentation is not inserted correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity to the locked position.
5. Close the oven door.

Removing and reinstalling the storage drawer

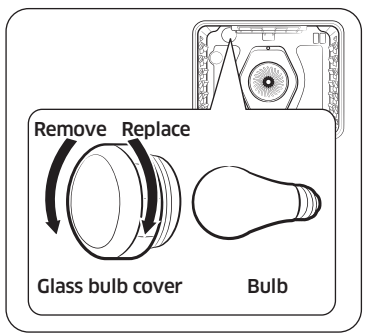




1. Slide open the drawer until it stops.
2. Locate the roller guide clips on either side. Using both hands, pull down the left clip while lifting the right clip, and then remove the drawer.
3. Clean the drawer in warm, soapy water using a cloth or soft brush. Then, rinse and dry it thoroughly.
4. Put the drawer in the roller guides on either side, and then snap the clips into place.

Changing the oven light

The oven light is a standard 40-watt appliance bulb. It will come on when the oven door is open. When the oven door is closed, tap the (3 sec) pad to turn it on or off. It will not work during a self-cleaning cycle.



1. Make sure the oven and the bulb are cool.
2. Unplug the range or disconnect the power.
3. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
4. Turn the bulb counterclockwise to remove it from its socket.
5. Insert a new 40-watt appliance bulb, and then turn it clockwise to tighten. Replace the bulb cover by turning clockwise.
6. Plug in the range or reconnect the power.

⚠ CAUTION

- To prevent electric shock, make sure the oven is turned off and cool before replacing the oven light.
- When replacing the oven light, be careful not to damage the product due to excessive force.

Troubleshooting

Troubleshooting

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

Installation

Problem	Possible cause	Solution
The range is not level.	The appliance has been installed improperly.	• Place the oven rack in the center of the oven. Place a level on the oven rack. Adjust the leveling legs at the base of the range until the oven rack is level. • Insure the floor is level and strong and stable enough to adequately support the range.
	The floor is sagging or sloping.	Contact a carpenter to correct the situation.
	The kitchen cabinets are not properly aligned and make the range appear to be not level.	Insure the cabinets are square and provide sufficient room for installation.
The appliance must be accessed for servicing and cannot be moved easily.	The kitchen cabinets are not square and too close to the appliance.	Contact a builder or installer to make the appliance accessible.
	Carpet is interfering with movement of the range.	Provide sufficient space so the range can be lifted over the carpet.

Troubleshooting

CONTROL DISPLAY

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

COOKTOP

Problem	Possible cause	Solution
The surface units will not maintain a rolling boil or will not cook fast enough.	You may be using inappropriate cookware.	Use pans that are flat and match the diameter of the surface unit selected.
	In some areas, the power (voltage) may be low.	Cover the pan with a lid until the desired heat is obtained.
The surface units will not turn on.	A fuse in your home may be blown or a circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker.
	The cooktop controls are set improperly.	Check if the correct control is set for the surface unit you are using.
Areas of discoloration on the cooktop.	Food spillover was not cleaned.	Refer to the section on the care and cleaning of the glass cooktop on page 55.
	The surface is hot and the model features a light-colored cooktop.	This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
The surface unit frequently cycles on and off.	The element will cycle on and off to maintain the power setting.	This is normal operation, and not a system failure. Use the range as usual.
The surface unit stops glowing when changed to a lower setting.	This is normal. The unit is still on and hot.	
Scratches or abrasions on the cooktop surface.	The cooktop is being cleaned improperly.	Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning. Use ceramic glass top cleaning cream. Do not use chemical or corrosive agents. These agents may damage the surface of the product.
	Cookware with rough bottoms was used on the cooktop or there were coarse particles (e.g., salt or sand) present between the cookware and the surface of the cooktop.	To avoid scratches, follow the recommended cleaning procedures. Make sure cookware bottoms are clean before use, and use cookware with smooth bottoms.
	Cookware has been slid across the cooktop surface.	

Problem	Possible cause	Solution
Brown streaks or specks.	Boilovers have been cooked onto the surface.	• Wait until the surface cools down. Then, use a single-edge razor-blade scraper at approximately a 45° angle against the glass surface to remove the soil. • See the section on the care and cleaning of the glass cooktop on page 55.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food have been left on the surface of the cooktop.	• Remove using a ceramic-glass cooktop cleaning cream. • Use cookware with clean, dry bottoms. Clean the cooktop with a ceramic cleaning agent regularly every week.
"Cracking" or "popping" sound.	This is the sound of the metal heating and cooling during both the cooking and self-cleaning functions.	This is normal operation, and not a system failure. Use the range as usual.

OVEN

Problem	Possible cause	Solution
The oven will not turn on.	The range is not completely plugged into the electrical outlet.	Make sure the electrical plug is inserted into a live, properly grounded outlet.
	A fuse in your home may be blown or a circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker.
	The oven controls have been set improperly.	See the chapter on operating the oven starting on page 31.
	The oven is too hot.	Allow the oven to cool.
	Incomplete service wiring.	Call for service.
	Power outage.	Check to see if the house lights will turn on. If necessary, call your local electric company for service.
The oven light will not turn on.	The light bulb is loose or defective.	Tighten or replace the bulb.
	The switch operating the light is broken.	Call for service.
The appliance will not turn on.	The appliance is not completely plugged into the electrical outlet or a fuse in your home may be blown or a circuit breaker may have tripped.	Make sure the power cord is plugged into a live, properly grounded outlet. Check the fuse and circuit breakers.
	Incomplete service wiring.	Call for service.
	Power outage.	Check to see if the house lights will turn on. If necessary, call your local electric company for service.

Troubleshooting

Problem	Possible cause	Solution
The oven smokes excessively during broiling.	The oven controls have not been set properly.	Refer to the section on using the broiler starting on page 39.
	The meat has been placed too close to the element.	Reposition the rack to provide proper clearance between the meat and the element. Preheat the broil element for searing.
	The meat has not been properly prepared.	Remove the excess fat from the meat. Cut away fatty edges that may curl, leaving the lean intact.
	Grease has built up on oven surfaces.	Regular cleaning is necessary when broiling frequently.
Food does not bake or roast properly.	The oven controls have not been set correctly.	See the chapter on operating the oven starting on page 31.
	The oven rack has been positioned incorrectly or is not level.	See the section on using the oven racks on page 35.
	Incorrect cookware or cookware of improper size is being used.	
	The oven sensor needs to be adjusted.	See the section on More functions on page 46.

Problem	Possible cause	Solution
Food does not broil properly.	The serving size may not be appropriate.	Refer to the cooking guide for serving sizes on page 40, and then try again.
	The rack has not been properly positioned.	See the broiling recommendation guide on page 40.
	The cookware is not suited for broiling.	Use suitable cookware.
	In some areas, the power (voltage) may be low.	• Preheat the broil element for 10 minutes. • See the broiling recommendation guide on page 40.
The oven temperature is too hot or too cold.	The oven sensor needs to be adjusted.	See the section on More functions on page 46.
The oven will not self-clean.	The oven temperature is too high to start a self-clean operation.	Allow the range to cool and then reset the controls.
	The oven controls have been set incorrectly.	See the section on self-cleaning on page 50.
	A self-cleaning cycle cannot be started if the oven lock feature has been activated or if a cooktop element is on.	Deactivate the oven lock (see page 32). Make sure all surface elements are turned off.

Problem	Possible cause	Solution
Excessive smoking during a self-cleaning cycle.	There is excessive soiling in the oven.	Tap **Stop**. Open the windows to rid the room of smoke. Wait until the self-cleaning cycle is cancelled. Wipe up the excessive soil and then start the self-cleaning cycle again.
The oven door will not open after a self-cleaning cycle.	The oven is too hot.	Allow the oven to cool.
The oven is not clean after a self-cleaning cycle.	The oven controls were not set correctly.	See the section on self-cleaning on page 50.
	The oven was heavily soiled.	Wipe up heavy spillovers before starting the self-cleaning cycle. Heavily soiled ovens may need to be self-cleaned again or for a longer period of time.
Steam is coming out of the vent.	When using the convection feature, it is normal to see steam coming out of the oven vent.	This is normal operation and not a system failure. Use the range as usual.
	As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	
A burning or oily odor is coming from the vent.	This is normal in a new oven and will disappear in time.	• To speed the process, set a self-cleaning cycle for a minimum of 3 hours. • See the section on self-cleaning on page 50.

Problem	Possible cause	Solution
Strong odor.	An odor coming from the insulation around the inside of the oven is normal for the first few times the oven is used.	Operate the oven empty on the bake setting at 400 °F for 1 hour.
Fan noise.	A convection fan may automatically turn on and off.	This is not a system failure but normal operation.
Oven fan is making a noise, or won't turn off.	The cooling fan is not visible, but you will hear it running whenever the electronics get hot and turn off when the electronics are cool.	This is normal operation to cool the oven, cooling fan automatically shuts down when the oven cools.
Oven racks are difficult to slide.	The shiny, silver-colored racks were cleaned in a self-cleaning cycle.	Apply a small amount of vegetable oil to a paper towel, and then wipe the edges of the oven racks with the paper towel.

DRAWER

Problem	Possible cause	Solution
The drawer does not slide smoothly or drags.	The drawer is out of alignment.	Fully extend the drawer and push it all the way in. See page 58.
	The drawer is overloaded or the load is unbalanced.	Reduce weight. Redistribute drawer contents.
Excessive condensation in the drawer.	There is liquid present in the drawer.	Remove the liquid.
	Uncovered foods.	Cover food with a lid.

Troubleshooting

Information codes

OVEN

Displayed code	Possible cause	Solution
C-d0	There is a short in the control panel.	Tap **Stop**, and then restart the oven. If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.
C-d1	The door lock is misaligned.	
C-F0	This code occurs if communication between the Main and Sub PBA is interrupted.	
C-F2	This code occurs if communication between the Main and Touch is interrupted.	
C-20	The oven sensor is open when the oven is operating.	
	There is a short in the Oven sensor.	
C-21	This code occurs if the internal temperature rises abnormally high.	
C-22	The sub PCB sensor is open when the oven is operating.	Tap **Stop**, and then restart the oven. If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.
	There is a short in the sub PCB sensor.	
C-30	The main PCB sensor is open when the oven is operating.	
	There is a short in the main PCB sensor.	
C-31	This code occurs if the PCB temperature rises abnormally high.	Call for service
Bad line	This error message appears if the power cord is installed improperly.	If the power connection is plugged in improperly, that code appears on the display. Reconnect the power connection properly, and the message disappears.
C-A2	This code occurs if the sub PCB temperature rises abnormanlly high.	Tap **Stop**. Check the oven vent and cooling vent. If the vent is closed, never block the vent by anything. After cooling the oven, restart the oven. If this does not solve the problem, call for service.

COOKTOP

Displayed code	Possible cause	Solution
F0	This code occurs if communication between the Main and Inverter PBA is interrupted.	Power Off, and then Power On to the setting you want again. 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.
C0	The top sensor is open when the burner is operating.	Call for service
	The top sensor is short when the burner is operating.	
C2	The IGBT sensor is open when the burner is operating.	
	The IGBT sensor is short when the burner is operating.	
A2	This code occurs if the DC fan motor is open or locked.	

Displayed code	Possible cause	Solution
C1	This code appears if the internal temperature of a burner rises abnormally high.	Power Off, and then Power On to the setting you want again. 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.
UP	UP The voltage is too high or low.	Check the power connection and make sure to turn the appliance on after regulating the voltage.
F2	The touch-enabled IC communicates abnormally.	Restart the appliance using the POWER key. If the problem continues, disconnect power for more than 30 seconds. Then, restart the appliance. If the problem still continues, contact a local Samsung service center.
F1	Communications between main and EEP-ROM failed.	

Warranty (U.S.A)

PLEASE DO NOT DISCARD. THIS PAGE REPLACES THE WARRANTY PAGE IN THE USE & CARE GUIDE

Samsung ELECTRIC RANGE

LIMITED WARRANTY TO ORIGINAL PURCHASER WITH PROOF OF PURCHASE

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

One (1) Year Parts and Labor

This limited warranty is valid only on products purchased and used in the United States that have been installed, operated, and maintained according to the instructions attached to or furnished with the product. To receive warranty service, the purchaser must contact Samsung at the address or phone number provided below for problem determination and service procedures. Warranty service can only be performed by a Samsung authorized service center. The original dated bill of sale and/or proof of delivery must be presented upon request as proof of purchase to Samsung or Samsung's authorized service center to receive warranty service.

Samsung will provide in-home service within the contiguous United States during the warranty period at no charge, subject to availability of Samsung authorized servicers within the customer's geographic area. If in-home service is not available, Samsung may elect, at its option, to provide transportation of the product to and from an authorized service center. If the product is located in an area where service by a Samsung authorized servicer is not available, you may be responsible for a trip charge or required to bring the product to a Samsung authorized service center for service.

To receive in-home service, product must be unobstructed and accessible to the service agent.

During the applicable warranty period, a product will be repaired, replaced, or the purchase price refunded, at the sole option of Samsung. Samsung may use new or reconditioned parts in repairing a product, or replace the product with a new or reconditioned product. Replacement parts and products are warranted for the remaining portion of the original product's warranty or ninety (90) days, whichever is longer. All replaced parts and products are the property of Samsung and you must return them to Samsung.

This limited warranty covers manufacturing defects in materials or workmanship encountered in normal household, noncommercial use of this product and shall not cover the following: damage that occurs in shipment, delivery, installation, and uses for which this product was not intended; damage caused by unauthorized modification or alteration of the product; product where the original factory serial numbers have been removed, defaced, changed in any way, or cannot be readily determined; cosmetic damage including scratches, dents, chips, and other damage to the product's finishes; damage caused by abuse, misuse, pest infestations, accident, fire, floods, or other acts of nature or God; damage caused by use of equipment, utilities, services, parts, supplies, accessories, applications, installations, repairs, external wiring or connectors not supplied or authorized by Samsung; damage caused by incorrect electrical line current, voltage, fluctuations and surges; damage caused by failure to operate and maintain the product according to instructions; in-home instruction on how to use your product; and service to correct installation not in accordance with electrical or plumbing codes or correction of household electrical or plumbing (i.e., house wiring, fuses, or water inlet hoses). In addition, damage to the glass cooktop caused by (i) use of cleaners other than the recommended cleaners and pads or (ii) 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 by this limited warranty.

The cost of repair or replacement under these excluded circumstances shall be the customer's responsibility.

Visits by an authorized servicer to explain product functions, maintenance or installation are not covered by this limited warranty.Please contact Samsung at the number below for assistance with any of these issues.

Warranty (CANADA)

EXCLUSION OF IMPLIED WARRANTIES

IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. Some states do not allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific rights, and you may also have other rights, which vary from state to state.

LIMITATION OF REMEDIES

YOUR SOLE AND EXCLUSIVE REMEDY IS PRODUCT REPAIR, PRODUCT REPLACEMENT, OR REFUND OF THE PURCHASE PRICE AT Samsung's OPTION, AS PROVIDED IN THIS LIMITED WARRANTY. Samsung SHALL NOT BE LIABLE FOR SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING BUT NOT LIMITED TO TIME WAY FROM WORK, HOTELS AND/OR RESTAURANT MEALS, REMODELING EXPENSES, LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF Samsung HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES. Some states do not allow exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific rights, and you may also have other rights, which vary from state to state.

Samsung does not warrant uninterrupted or error-free operation of the product. No warranty or guarantee given by any other person, firm, or corporation with respect to this product shall be binding on Samsung.

To obtain warranty service, please contact Samsung at:

Samsung Electronics America, Inc.
85 Challenger Road
Ridgefield Park, NJ 07660
1-800-SAMSUNG (726-7864) and www.samsung.com/us/support

PLEASE DO NOT DISCARD. THIS PAGE REPLACES THE WARRANTY PAGE IN THE USE & CARE GUIDE

Samsung ELECTRIC RANGE

LIMITED WARRANTY TO ORIGINAL PURCHASER

This Samsung brand product, as supplied and distributed by Samsung ELECTRONICS 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:

One (1) Year Parts and Labor, One (1) Year Parts Warranty
For Glass Cooktop

This limited warranty begins on the original date of purchase, and is valid only on products purchased and used in the 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. 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 warranty period at no charge subject to availability within the contiguous 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.

Warranty (CANADA)

Samsung will repair or replace this product, at our option and at no charge as stipulated herein, with new or reconditioned parts or products if found to be defective during the limited warranty period specified above. All replaced parts and products become the property of Samsung and must be returned to Samsung. Replacement parts and products assume the remaining original warranty, or ninety (90) days, whichever is longer. This limited warranty covers manufacturing defects in materials and workmanship encountered in normal, noncommercial use of this product and shall not apply to the following: damage which occurs in shipment; delivery and installation; applications and uses for which this product was not intended; altered product or serial numbers; cosmetic damage or exterior finish; accidents, abuse, neglect, fire, water, lightning or other acts of nature; use of products, equipment, systems, utilities, services, parts, supplies, accessories, applications, installations, repairs, external wiring or connectors not supplied or authorized by Samsung which damage this product or result in service problems; incorrect electrical line voltage, fluctuations and surges; customer adjustments and failure to follow operating instructions, maintenance and environmental instructions that are covered and prescribed in the instruction book; product removal and reinstallation; problems caused by pest infestations, and overheating or overcooking by user. 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 glass cooktop caused by the use of cleaners other than the recommended cleaners and pads, damage to the glass cook top 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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Some states do not allow limitations on how long an implied warranty lasts, or the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

To obtain warranty service, please contact Samsung at:

Samsung Electronics Canada Inc.
2050 Derry Road West, Mississauga, Ontario L5N 0B9 Canada
1-800-SAMSUNG (726-7864) and www.samsung.com/ca/support (English)
www.samsung.com/ca_fr/support (French)

Appendix

Open Source Announcement

The software included in this product contains open source software.
The following URL http://opensource.samsung.com/opensource/SMART_TP1_0/seq/0 leads to open source license information as related to this product.

Memo

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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.

QUESTIONS OR COMMENTS?

COUNTRY	CALL	OR VISIT US ONLINE AT
U.S.A Consumer Electronics	1-800-SAMSUNG (726-7864)	www.samsung.com/us/support
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