

Electric Range

User manual

NE58*9560**

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.

Regulatory Notice

1. FCC Notice

⚠ CAUTION

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

This device complies with Part 15 of FCC Rules. Operation is Subject to following two conditions:

- 1) This device may not cause harmful interference, and
- 2) This device must accept any interference received including interference that cause undesired operation.

For product available in the USA/Canada market, only channel 1~11 can be operated. Selection of other channels is not possible.

FCC STATEMENT:

This equipment has been tested and found to comply within 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 different circuit from that to which the receiver is connected
- Consult the dealer or an experienced radio/TV technician for help.

FCC RADIATION EXPOSURE STATEMENT:

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20cm between the radiator and your body. This device and its antenna(s) must not be co-located or operation in conjunction with any other antenna or transmitter.

Regulatory Notice

2. IC Notice

The term "IC" before the radio certification number only signifies that Industry Canada technical specifications were met. Operation is subject to the following two conditions: (1) this device may not cause interference, and (2) this device must accept any interference, including interference that may cause undesired operation of the device.

This Class B digital apparatus complies with Canadian ICES-003. For product available in the USA/Canada market, only channel 1~11 can be operated. Selection of other channels is not possible.

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 with minimum distance 20cm between the radiator & your body. This device and its antenna(s) must not be co-located or operation in conjunction with any other antenna or transmitter.

General safety instructions

This unit has been tested and found to comply with the limits for a class B digital device, pursuant to Part 18 of the FCC rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This unit 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 unit does cause harmful interference to radio or television reception, which can be determined by turning the unit 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 antennae.
- Increase the distance between the unit and receiver.
- Connect the unit into an outlet or a circuit different from that to which the receiver is connected.

Contents

Important safety instructions	6	
Introducing your new range	21	
Overview	21	
What's included with your range	21	
Before you begin	22	
Energy saving tips	22	
Surface cooking	22	
About induction cooktop cooking	22	
How to set the appliance for cooktop cooking	24	
Before using the cooktop	26	
Cookware for induction cooking zones	27	
Using the correct size cookware	27	
Pot and pan sizes	27	
Operating noises	28	
Using suitable induction cookware	28	
Temperature detection	29	
Suggested settings for cooking specific foods	29	
Protecting the cooktop surface	30	
Operating the oven	31	
The oven control panel	31	
Setting the clock	32	
Setting the kitchen timer	32	
Timed cooking	32	
Delay start	33	
Turning the oven light on and off	33	
Minimum and maximum settings	34	
Using the oven racks	34	
Baking	36	
Convection baking	36	
Convection roasting	37	
Broiling	38	
Using the easy cook feature	39	
Using the smart control feature	40	
Using the keep warm feature	40	
Using the sabbath feature	41	
Extra features	42	
Using the warming drawer	44	
Turning the warming drawer on or off	44	
Maintaining your appliance	45	
Self-cleaning	45	
Steam-cleaning	47	
Care and cleaning of the oven	47	
Care and cleaning of the glass cooktop	49	
Removing and re-installing the oven door	50	
Removing and re-installing the warming drawer	52	
Changing the oven light	52	
Troubleshooting	53	
Troubleshooting	53	
Information codes	58	
Warranty (U.S.A)	60	
Warranty (CANADA)	61	
Open Source Announcement	63	

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 instruction 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**.

SAVE THESE INSTRUCTIONS

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

CALIFORNIA PROPOSITION 65 WARNING

⚠ WARNING

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

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 door, cooktop, or 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

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

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.

SAVE THESE INSTRUCTIONS



- **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

Important safety 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.

SAVE THESE INSTRUCTIONS

⚠ 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.

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.

SAVE THESE INSTRUCTIONS

- 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.
- 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 or 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.

SAVE THESE INSTRUCTIONS

- ☒ • **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.
- ☒ • **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.

SAVE THESE INSTRUCTIONS

Important safety instructions

- 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.

⚠ 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.

WARMING DRAWER

- DO NOT TOUCH THE HEATING ELEMENT OR THE INTERIOR SURFACE OF THE DRAWER.** These surfaces may be hot enough to burn.

REMEMBER: The inside surface of the drawer may be hot when you open the drawer.

SAVE THESE INSTRUCTIONS

 **The purpose of the warming drawer is to hold hot cooked foods at serving temperature.** Always start with hot food. Cold food cannot be heated or cooked in the warming drawer.

 **Use care when opening the drawer.** Open the drawer a crack and let hot air or steam escape before removing or replacing food. Hot air or steam which escapes can cause burns to hands, face, and/or eyes.

- **Do not use the drawer to dry newspapers.** If overheated, newspapers can catch fire.
- **Do not use aluminum foil to line the drawer.** Foil is an excellent heat insulator and will trap heat beneath it. This will upset the performance of the drawer and could damage the interior finish.
- Do not leave paper products, plastics, canned food, or combustible materials in the drawer.
- Never leave jars or cans of fat drippings in or near your drawer.
- Do not warm food in the drawer for more than three hours.

SAVE THESE INSTRUCTIONS

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 any commercial oven cleaner or oven liner protective coating of any kind in or on the outside of the oven.
- Remove the nickel oven shelves from the oven before you begin the self-cleaning cycle or they may discolor.
- If the self-clean mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.

SAVE THESE INSTRUCTIONS

- Excess spillage must be removed before you run the self-cleaning cycle.

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.**

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 cook-top 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.

SAVE THESE INSTRUCTIONS

Important safety instructions

- ★ • **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.

SAVE THESE INSTRUCTIONS

- ★ • 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.
- 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.

SAVE THESE INSTRUCTIONS

- 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.
- 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.

SAVE THESE INSTRUCTIONS

SAVE THESE INSTRUCTIONS

Important safety instructions

-  • 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 substances 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

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.

SAVE THESE INSTRUCTIONS

- 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.

SAVE THESE INSTRUCTIONS

Important safety instructions

-  • 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.
- 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.

SAVE THESE INSTRUCTIONS

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.

SAVE THESE INSTRUCTIONS

- ✗ • 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.

SAVE THESE INSTRUCTIONS

Important safety instructions

-  • 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.
- 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 over-heat food.
 - Overheating food may result in fire.

CRITICAL CLEANING WARNINGS

CAUTION

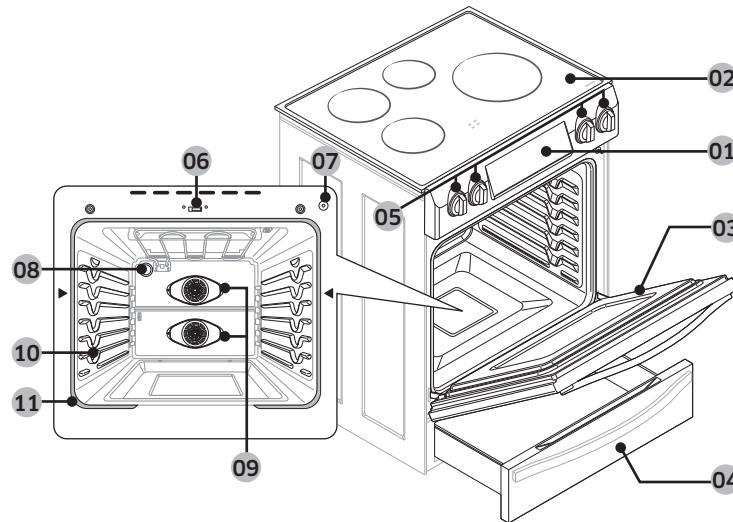
-  • Do not clean the appliance by spraying water directly on to it.
- Do not use benzene, thinner, or alcohol to clean the appliance.
 - This may result in discoloration, deformation, damage, electric shock, or fire.
- Take care not to hurt yourself when cleaning the appliance (externally or internally).
 - 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

SAVE THESE INSTRUCTIONS

Introducing your new range

Overview



01 Oven control panel
(See page 31 for
more information.)

04 Warming drawer

07 Automatic oven
light switch

10 Shelf position

02 Glass surface

05 Surface control knobs*
(See page 23 for more
information.)

08 Oven light*

11 Gasket

03 Oven door

06 Self/Steam clean
latch

09 Convection fan

What's included with your range



Wire racks (2)*



Recessed rack (1)*

NOTE

If you need an 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 re-heating the oven, plan oven use to avoid turning the oven off between cooking one item and the next.
- Whenever possible, cook more than one item at a time.

Surface cooking

About 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 damage it.

⚠ 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.

- 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.

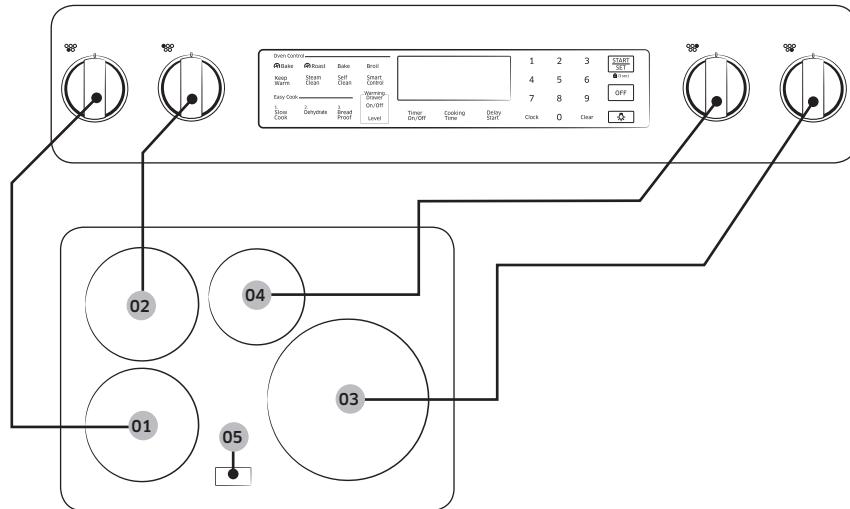
CAUTION

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.

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

03 Right Front: 11", 2,300 / 3,300 W

05 Digital display

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

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

Safety instructions. Residual heat

- The Induction cooktop 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  indicator will stay lit while an element is still hot.

Surface cooking

Digital display

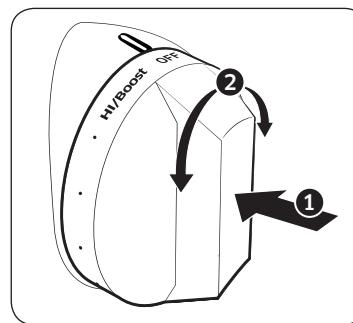
- **P** Power Boost : Use this setting to heat up the contents of a pot or pan faster than the maximum power level "9" (Hi).
- **--** Displayed if an element knob was set to an On position after the Sabbath or Self-clean mode has ended or been cancelled, and the range was not able to detect a pot or pan on the burner within one minute. To return the display to normal and use the cooktop, set the knob to the Off position.
- **E** Error message. Displayed if the Induction cooktop has overheated because of abnormal operation. Example : Operating with empty cookware.
- **V** Error message. Displayed if the cookware on an element is unsuitable or too small or if no cookware has been placed on the cooking zone.
- **Sb, SC** Displayed when the Sabbath or Self-clean mode is operating.

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 the control knob to **OFF** when you finish cooking.

Induction cooktop control knob

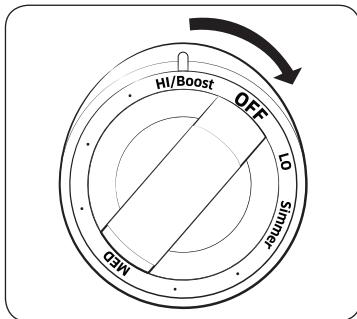


1. Push the knob in.
2. Turn in either direction to the setting you want.
3. The digital displays will show "1 - 8", "9" or "P".
 - Move the Knob dial until the desired power level setting appears in the digital display:
1 (Lo), 2 (Simmer), 3 to 9 (Hi), P (Boost).

>Note

Should one or more of the cooking zones switch off before the indicated time has elapsed, see the "Troubleshooting" section. (page 53)

Induction power boost control

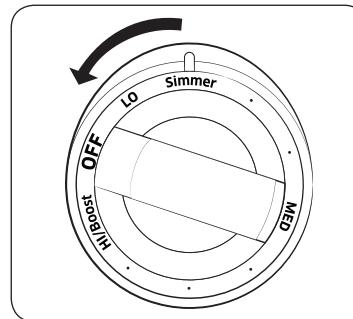


1. To use the Power boost setting, turn the control knob directly to the "Hi/Boost" setting.
2. The digital display will show "P".
 - The power boost function makes additional power available to the induction cooking zone when you need it.
Example: To bring a large volume of water to a boil.
 - The power boost function is activated for a maximum of 10 minutes for each cooking zone.
After Power Boost is finished, the cooking zones automatically return to power level "P".

NOTE

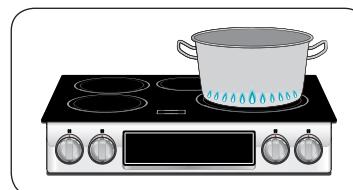
- If you turn the control knob to "Hi/Boost" from another power level, the Induction cooking zone will operate at power level "P". (You cannot set Boost "P", if you rotate the knob to the left.)
- In certain circumstances, the Power boost function may be deactivated automatically to protect the internal electronic components of the induction element.

Induction simmer control



1. To use the Simmer setting, turn the control knob to Simmer.
2. The digital display will show "E".
 - 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.

Virtual flame technology



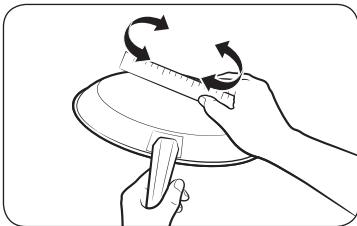
Virtual flame technology creates the appearance of flames when you turn on an induction element.

- If the Virtual Flame option is set to On, virtual flames appear when you turn an induction control knob to an On position.
- The virtual flame may look different depending on the appearance, size, or position of the cookware. (For the best results, use cookware that matches the element size. Cookware that is too large can cover the virtual flame. Cookware that is too small can cause the virtual flame to be ill-formed.)
- Impurities on the cookware bottom or the cooktop surface can cause the virtual flame to be ill-formed or incomplete. Clean up the cookware or the cooktop surface before using them.
- To turn off the virtual flames, set the Virtual Flame option to Off. If the virtual flame function does not operate, check if the Virtual Flame option has been turned off. (See the "Extra features" on page 42.)

Surface cooking

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.

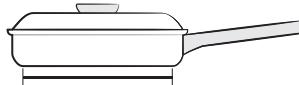
Also remember to

- 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.

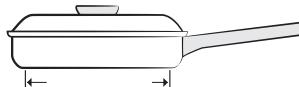
CAUTION

- 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



Flat pan bottom & straight sides.



Pan size meets or exceeds the recommended minimum size for the Cooking Zone. See "Using the correct size cookware" on page 27.

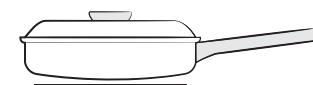


Pan rests completely on the Cooktop surface.

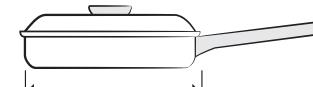


Pan is properly balanced.

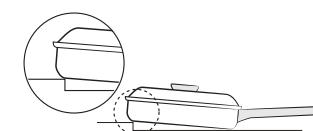
INCORRECT



Curved or warped pan bottoms or sides.



Pan does not meet the minimum size required for the Cooking Zone used. See "Using the correct size cookware" on page 27.



Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.



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 noise are not a fault in the appliance and do not affect operation in any way.

Using the correct size cookware

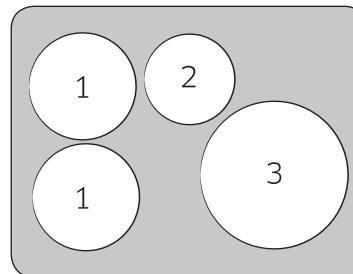
- The Induction Cooking Zones require that you use pots and pans of a **minimum** size or larger at each location. The inner ring of each Cooking Zone is your guide to the correct **minimum** pan size. The pan bottom must fully cover the inner ring for proper cooking to occur.
- The thicker outer ring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

NOTE

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

Pot and pan sizes

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



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

Surface cooking

Operating noises

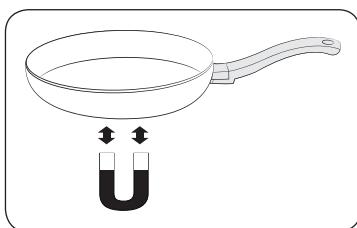
You may hear the following operational noises:

- **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

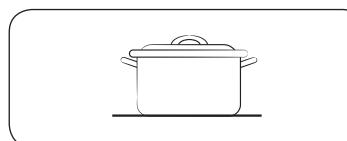


Cookware is suitable for induction cooking if a magnet sticks to the bottom of the cookware and the cookware is labelled as suitable by the cookware manufacturer.

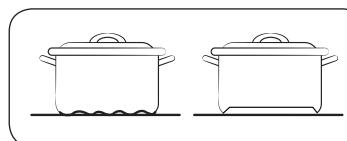
Better pans produce better results

- 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 or burrs. You can scratch the ceramic cooktop permanently if you slide a pot or pan with a damaged base across the surface.
- When cold, pan bases are normally bowed slightly inwards (concave). They should never be bowed outwards (convex).
- If you want to use a special type of pot or pan, for example, a pressure cooker, a simmering pan, or a wok, please follow the manufacturer's instructions.

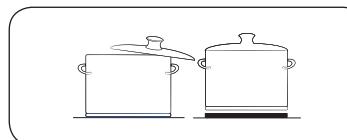
Energy saving tips



Right!



Wrong!



Wrong!

You can save valuable energy by observing the following points:

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

Temperature detection

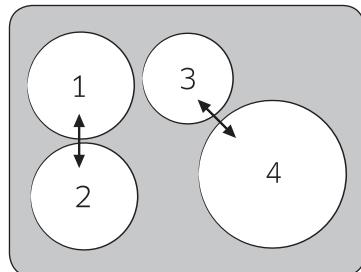
If for any reason the temperatures on any of the cooking zones exceeds the safety level, then the cooking zone will automatically reduce the heat to a lower power level.

When you have finished using the cooktop, the cooling fan will continue to run until the cooktop's electronics have cooled down. The cooling fan switches itself on and off depending upon the temperature of the electronics.

NOTE

If the induction cooktop overheats because of abnormal operation,  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 and 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 (Simmer) - 4	Poaching Defrosting	Cooking potatoes Cooking soft vegetables
1 (Lo) - 2 (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.

Surface cooking

Protecting the cooktop surface

Cleaning

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

Preventing marks and scratches

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

Preventing stains

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

Preventing other damage

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

Care and cleaning of the glass cooktop

Normal daily use cleaning

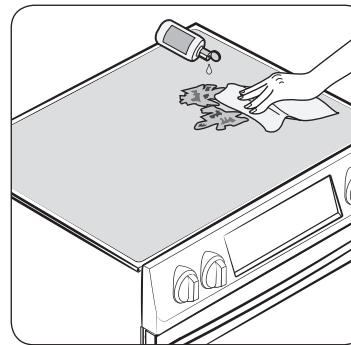
Use only a ceramic cooktop cleaner. Other creams may not be as effective. By following these steps, you can maintain and protect the surface of your glass cooktop.

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

⚠ WARNING

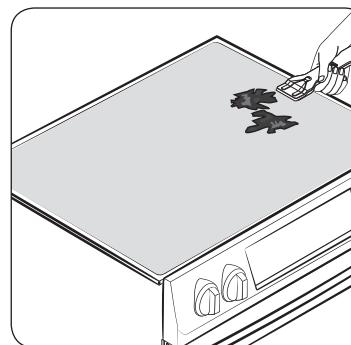
DAMAGE to your glass surface may occur if you use scrub pads other than those recommended.

Removing burned-on residue



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

Removing heavy, burned-on residue



1. Allow the cooktop to cool.
2. Use a single-edge razor-blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to remove the residue.
3. After scraping with the razor scraper, spread a few drops of ceramic cooktop cleaner on the entire burned residue area. Use the 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.

Maintaining your appliance

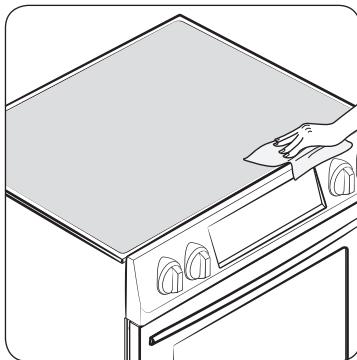
Removing metal marks and scratches

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 following section.
- When using a scraper, be sure it is new and the razor blade is still sharp. Do not use a dull or nicked blade.

Cleaning sugary spills and melted plastic

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

■ NOTE

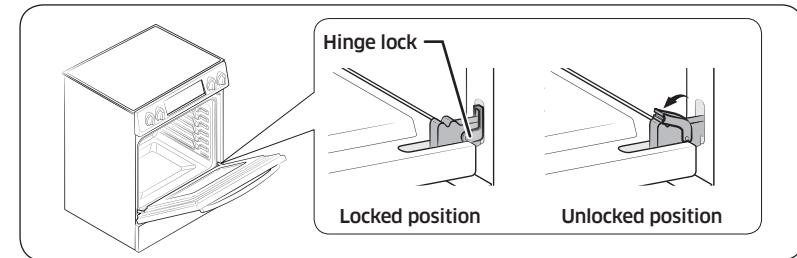
If pitting or indentations in the glass surface have already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.

Removing and re-installing the oven door

How to remove the door

⚠ 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.

Troubleshooting

Troubleshooting

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

Installation

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

CONTROL DISPLAY

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

COOKTOP

Problem	Possible cause	Solution
The surface units will not maintain a rolling boil or will not cook fast enough.	You may be using inappropriate cookware.	Use pans which are flat and match the diameter of the surface unit selected.
	In some areas, the power (voltage) may be low.	Cover the pan with a lid until the desired heat is obtained.
The surface units will not turn on.	A fuse in your home may be blown or a circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker.
	The cooktop controls are set improperly.	Check if the correct control is set for the surface unit you are using.
Areas of discoloration on the cooktop.	Food spillover was not cleaned.	Refer to the section on the care and cleaning of the glass cooktop on page 49.
	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.

Troubleshooting

Problem	Possible cause	Solution
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 (eg. 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.	<ul style="list-style-type: none">Wait until the surface cools down. Then, use a single-edge razor-blade scraper at approximately a 45° angle against the glass surface to remove the soil.See the section on the care and cleaning of the glass cooktop on page 49.
Areas of discoloration with metallic sheen.	Mineral deposits from water and food have been left on the surface of the cooktop.	<ul style="list-style-type: none">Remove using a 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.

Troubleshooting

Information codes

OVEN

Displayed code	Possible cause	Solution
C- D0	This code occurs if the control key is short for 1 minute.	
C- D1	This code occurs if the door lock is mispositioned.	
C- F0	This code occurs if communication between the Main and Sub PBA is interrupted.	Press OFF , and then restart the oven. If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.
C- F2	This code occurs if communication between the Main and Touch is interrupted.	
C- 20	The oven sensor is open when the oven is operating.	
	The oven sensor is short when the oven is operating.	
C- 21	This code occurs if the internal temperature rises abnormally high.	
C- 30	The PCB sensor is open when the oven is operating.	
	The PCB sensor is short when the oven is operating.	
C- 31	This code occurs if the PCB temperature rises abnormally high.	Call for service

COOKTOP

Displayed code	Possible cause	Solution
F0 H	This code occurs if communication between the Main and Inverter PBA is interrupted.	Turn the knob to Off, and then turn it 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.	
R2	This code occurs if the DC fan motor is open or locked.	
H	Displayed if the cookware on an element is unsuitable or too small or no cookware has been placed on the cooking zone.	Check the cookware

Displayed code	Possible cause	Solution
--	Displayed if an element knob was set to an On position when the Sabbath or Self-clean mode has ended or been cancelled, and the burner was not able to detect pan during 1 minute.	To return the display to normal and use the cooktop, turn the knob to the Off position.
C1	This code appears if the internal temperature of a burner rises abnormally high.	Turn the knob to Off, and then turn it 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.

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 from the date of original purchase, of:

One (1) Year Parts and Labor

Five (5) Years Glass Cooktop Part and Radiant Heater Part (Parts Only)

During this limited additional four-years warranty, you will responsible for any labor or in-home service.

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 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 (U.S.A)

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

Warranty (CANADA)

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, Five (5) Years Parts Warranty
For Glass Cooktop**

During this limited additional four-years warranty, you will responsible for any labor or in-home service.

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, the 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.