

# Gas Range

---

## User manual

NX58K3310S\*

---



**SAMSUNG**

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

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

## ANTI-TIP DEVICE



### **▲ WARNING**

ALL RANGES CAN TIP, RESULTING IN PERSONAL INJURY. TIPPING RANGES CAN CAUSE BURNS FROM SPILLS, PERSONAL INJURY, AND/OR DEATH. INSTALL AND CHECK THE ANTI-TIP BRACKET USING THE INSTRUCTIONS AND TEMPLATE SUPPLIED WITH THE BRACKET.



- To prevent accidental tipping of the range, attach an approved anti-tip device to the floor. (See Installing the Anti-Tip Device in the Installation Instructions.) Check for proper installation by carefully tipping the range forward. The anti-tip device should engage and prevent the range from tipping over.
- If the range is pulled out away from the wall for any reason, make sure the anti-tip device is reengaged after the range has been pushed back into place.
- Follow the installation instructions found in the Installation Manual. Failure to follow these instructions can result in death, serious personal injury, and/or property damage.
- To prevent the range from tipping, do not step/sit/lean on the door or drawer.
- If the range is pulled out away from the wall for service or cleaning, make sure the anti-tip device is reengaged after the range has been pushed back into place. See "Installing the Anti-Tip Device" in the installation instructions.

# Contents

<b>Important safety information</b>	<b>4</b>	<b>Gas oven</b>	<b>14</b>
Read all instructions before using this appliance	4	General oven instructions	14
Symbols used in this manual	4	Cooking mode	15
State of California Proposition 65 Warning (US only)	4	Baking	15
Commonwealth of Massachusetts	4	Broiling	15
General safety	4	Using the oven racks	16
Fire safety	5	Cooking options	17
Gas safety	5	Non-Cooking functions	19
Electrical and grounding safety	6	<b>Maintenance</b>	<b>20</b>
Installation safety	6	Cleaning	20
Location safety	7	Replacement	23
Cooktop safety	7	Reinstallation	23
Oven safety	9	<b>Troubleshooting</b>	<b>24</b>
Storage drawer safety	9	Checkpoints	24
<b>Overview</b>	<b>10</b>	Information codes	28
Layout	10	<b>Warranty</b>	<b>28</b>
What's included	10		
Control panel	11		
Clock	11		
Kitchen timer	11		
<b>Gas range</b>	<b>12</b>		
General cooktop instructions	12		
Oven vent/cooling vent	12		
Cookware	12		
Gas burners	13		
Ignition	14		

## Important safety information

### Read all instructions before using this appliance

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

### Symbols used in this manual

#### ⚠ WARNING

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

#### ⚠ CAUTION

Hazards or unsafe practices that may result in electric shock, personal injury, or property damage.

#### 📖 NOTE

Useful tips and instructions.

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

### State of California Proposition 65 Warning (US only)

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

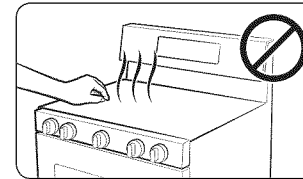
### Commonwealth of Massachusetts

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

### General safety

#### ⚠ WARNING

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



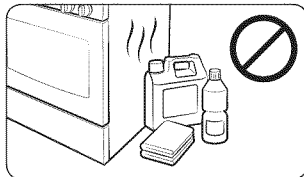
- **Do not touch** any part of the range, including but not limited to, oven burners, surface burners, or interior surfaces during or immediately after cooking.
- **Know** the location of the gas shut-off valve and how to shut it off.
- **Make sure** the anti-tip device is properly installed on the range.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

- When disposing of the range, **cut off** the power cord and **remove** the door to prevent children and animals from getting trapped.
- **Unplug** or **disconnect** power before servicing.
- **Make sure** all meat and poultry is cooked thoroughly. Meat should always be cooked to an internal temperature of 160 °F (71 °C). Poultry should always be cooked to an internal temperature of 180 °F (82 °C).
- Do not make any attempt to operate the electric ignition oven during an electrical power failure.
- Keep the appliance area clear and free of combustible materials, gasoline, and other flammable vapors and liquids.
- **Teach** children not to touch or play with the controls or any part of the range. We recommend you utilize the control / door lockout feature to reduce the risk of misuse by children.

## Fire safety

### ⚠ WARNING

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



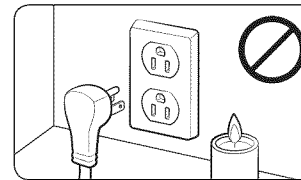
- **Do not store, place, or use** flammable or combustible materials such as paper, plastic, pot holders, linens, curtains, gasoline or other flammable vapors or liquids near the range.
- **Do not wear** loose fitting or hanging garments while using the range.
- To avoid grease buildup, **regularly clean**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

- **Do not heat** unopened food containers. The buildup of pressure may cause the containers to burst and result in injury.
- **NEVER** use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven. Do not use the oven for storage. Paper and other flammable items stored in the oven can ignite.
- **Do not** leave items such as paper, cooking utensils or food in the oven when not in use. Items stored in an oven can ignite.
- **Do not put** any combustible material or items around the range.

## Gas safety

### ⚠ WARNING

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



If you smell gas:

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

### Checking for gas leaks

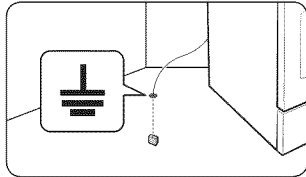
- Leak testing of the appliance must be conducted according to the manufacturer's instructions. **Do not use** a flame to check for gas leaks. Use a brush to spread a soapy water mixture around the area you are checking. If there is a gas leak, you will see small bubbles in the soapy water mixture at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

## Important safety information

### Electrical and grounding safety

#### ⚠ WARNING

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

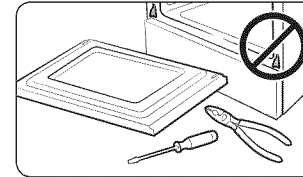


- Plug the range into a grounded 3-prong outlet.
- **Do not remove** the ground prong.
- **Do not use** an adapter or an extension cord.
- **Do not use** a damaged power plug, power cord, or loose power outlet.
- **Do not modify** the power plug, power cord, or power outlet in any way.
- **Do not put**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

### Installation safety

#### ⚠ WARNING

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



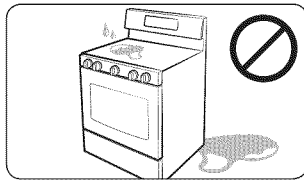
- Have your range installed and properly grounded by a **qualified installer**, in accordance with the installation instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- **Do not attempt** to service, modify, or replace your range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

- Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA.54, latest edition. In Canada, installation must conform with the current Natural Gas Installation Code, CAN/CGA-B149.1, or the current Propane Installation Code, CAN/CGA-B149.2, and with local codes where applicable. This range has been design-certified by ETL according to ANSI Z21.1, latest edition, and Canadian Gas Association according to CAN/CGA-1.1, latest edition.

## Location safety

### ⚠ WARNING

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



- This range is for indoor, household use only. **Do not install** the range in areas exposed to the weather and/or water.
- **Do not install** the range in a place which is exposed to a strong draft.

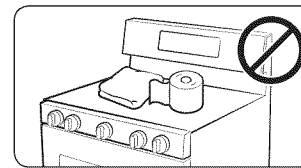
- Select a level, well-constructed floor that can support the range's weight. Synthetic flooring, such as linoleum, must withstand 180 °F (82 °C) temperatures without shrinking, warping, or discoloring. **Do not install** the range directly over interior kitchen carpeting unless a sheet of ¼ inch plywood or a similar insulator is placed between the range and carpeting.
- Select a location where a grounded, 3-prong outlet is easily accessible.
- If the range is located near a window, **do not hang** long curtains or paper blinds on that window.
- For the range to ventilate properly, make sure the range's vents are not blocked, and that there is enough clearance at the top, back, sides, and underneath the range. The vents allow the necessary exhaust for the range to operate properly with correct combustion.
- **Make sure** the wall coverings around the range can withstand heat up to 200 °F (93 °C) generated by the range.

- Cabinet storage above the surface of the range should be avoided. If cabinet storage above the range is necessary: allow a minimum clearance of 40 inches (102 cm) between the cooking surface and the bottom of cabinets; or install a range hood that projects horizontally a minimum of 5 inches (12.7 cm) beyond the bottom of the cabinets.
- **Locate** the range out of kitchen traffic paths and drafty locations to prevent poor air circulation.
- If the range is located near a window, **NEVER** hang long curtains or paper blinds on that window. They could blow over the surface burners and ignite, causing a fire hazard.

## Cooktop safety

### ⚠ WARNING

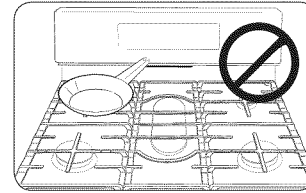
To reduce the risk of fire, electric shock, personal injuries, and/or death, observe the following precautions.



- **Make sure** all burners are off when not using the range.
- **Do not use** aluminium foil to line the grates or any part of the cooktop. This can cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- **Do not leave** burners unattended on medium or high heat settings.
- Before igniting the burners, **make sure** all burner caps are properly in place and all burners are level.
- **Always use** the LITE position when igniting the burners and make sure the burners have ignited. If ignition fails, turn the knob to OFF and wait until the gas has dissipated.
- When you set a burner to simmer, **do not turn** the knob quickly. Make sure the flame stays on.
- **Do not place** any objects other than cookware on the cooktop.
- This cooktop is designed for use with a wok or wok ring attachment.
- To flame food, you must have a ventilation hood. When you flame food, the hood must be on.
- Before removing or changing cookware, turn off the burners.

## Important safety information

- Remove food and cookware immediately after cooking.
- Before removing any parts of the burner for cleaning, make sure the range is off and completely cool.
- After cleaning the burner spreader, make sure it is completely dry before re-assembling.
- **Make sure** the spark mark on the dual burner spreader is placed beside the electrode when it is assembled.
- To avoid carbon monoxide poisoning, do not pour water into the cooktop well while cleaning.
- Select cookware that is designed for range top cooking. Use cookware that is large enough to cover the burner grates. Adjust the burner flames so that the flames do not extend beyond the bottom of the cookware.
- To avoid cookware discoloration, deformity, and/or carbon monoxide poisoning, do not use cookware that is substantially larger than the grate.
- Make sure cookware handles are turned to the side or rear of the cooktop, but not over other surface burners.
- Stand away from the range while frying.
- Always heat frying oils slowly, and watch as they heat. If you are frying foods at high heat, carefully watch during the cooking process. If you are going to use a combination of fats or oils when frying, mix them together before heating.
- Use a deep-fryer thermometer whenever possible. This prevents overheating the fryer beyond the smoking point.
- Use a minimum amount of oil when shallow pan-frying or deep-frying. Avoid cooking unthawed food or food with excessive amounts of ice.
- Before moving cookware full of fats or oils, make sure it has completely cooled.
- To prevent delayed eruptive boiling, always allow heated liquids to stand at least 20 seconds after you have turned off the burner so that the temperature in the liquid can stabilize. In the event of scalding, follow these first aid instructions:
  1. Immerse the scalded area in cool or lukewarm water for at least 10 minutes.
  2. Do not apply any creams, oils, or lotions.
  3. Cover with a clean, dry cloth.



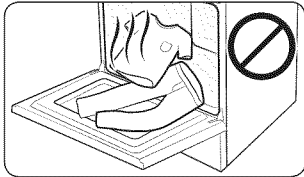
- Place pots in the center of the grate. Do not place a pot larger than 9" in diameter on the rear burners. If you place an oversized pot in the wrong position, it might disrupt necessary air circulation and make the flame on the burner sputter and burn inefficiently.
- **Do not wear** loose or hanging garments when using the range. They could ignite and burn you if they touch a surface burner.
- **Never leave** plastic items on the cooktop. Hot air from the vent can melt or ignite plastic items or cause a build up of dangerous pressure in closed plastic containers.
- **Do not place** portable appliances, or any other object other than cookware on the cooktop. Damage or fire could occur if the cooktop is hot.
- **Always make sure** foods being fried are thawed and dry. Moisture of any kind can cause hot fat to bubble up and over the sides of the pan.
- **Always make sure** the controls are OFF and the grates are cool before you remove them to prevent any possibility of being burned.
- **Do not put** any combustible material or items around the range.
- **Take care** that your hands do not touch the burners when they are on. Turn off the burners when you change a pan or pot.
- To warm liquid such as sauces, stir it while warming.



## Oven safety

### ⚠ WARNING

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



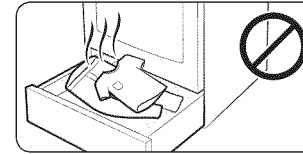
- **Do not use** the oven for non-cooking purposes such as drying clothes or storage. Use the oven for cooking only.
- **Make sure** the inner portion of the split oven-rack is in the proper position within the outer rack.

- **Make sure** the oven racks are placed on the same level on each side.
- **Do not damage, move, or clean** the door gasket.
- **Do not spray** water on the oven glass while the oven is on or just after you have turned it off.
- **Do not use** aluminium foil or foil liners anywhere in the oven. Do not use aluminium foil or similar material to cover any holes or passages in the oven bottom or to cover an oven rack. This can cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- Stand away from the oven when opening the oven door.
- Keep the oven free from grease buildup.
- When repositioning the oven racks, **make sure** the oven is completely cool.
- **Only use** cookware that is recommended for use in gas ovens.
- To avoid damaging the burner control knobs, always bake and/or broil with the oven door closed.
- **Do not broil** meat too close to the burner flame. Trim excess fat from meat before cooking.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- **NEVER cover** any slots, holes, or passages in the oven bottom or cover an entire rack with material such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

## Storage drawer safety

### ⚠ WARNING

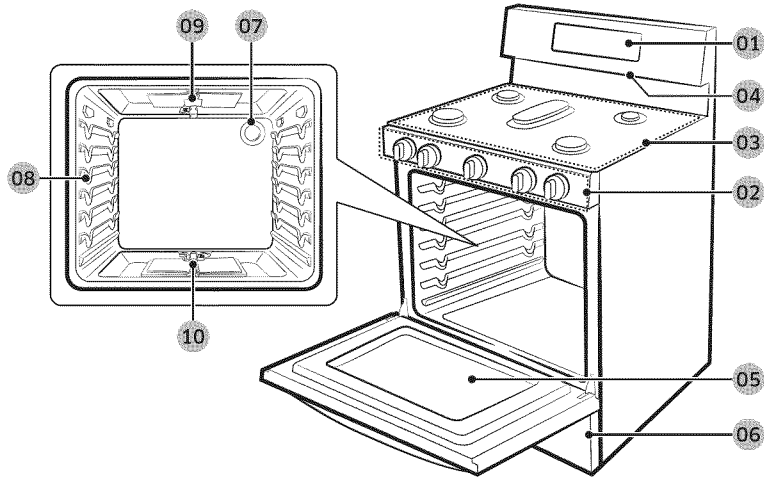
To reduce the risk of fire, electric shock, personal injuries, and/or death, observe the following precautions.



- **Do not use** the drawer for non-cooking purposes such as drying clothes or storage. Use the drawer for cooking purposes only.
- **Do not touch** the interior drawer surface or heating element. These surfaces may be hot and could burn you.
- To avoid steam burns, use caution when opening the drawer.
- **Do not use** aluminium foil to line the drawer.
- **Do not leave** containers of fat drippings in or near the drawer.

# Overview

## Layout

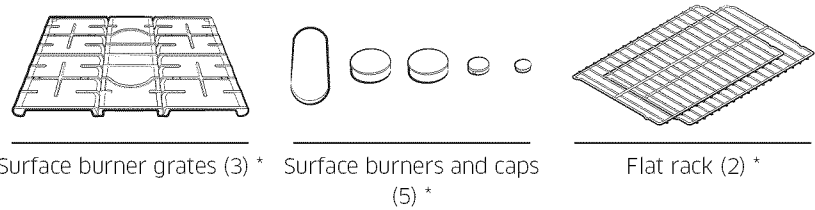


- |                     |                                 |                      |
|---------------------|---------------------------------|----------------------|
| 01 Display          | 02 Surface burner knobs (5 pcs) | 03 Surface burners   |
| 04 Oven Vent        | 05 Removable oven door          | 06 Storage drawer    |
| 07 Oven light *     | 08 Oven rack system             | 09 Broil oven burner |
| 10 Bake oven burner |                                 |                      |

**NOTE**

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

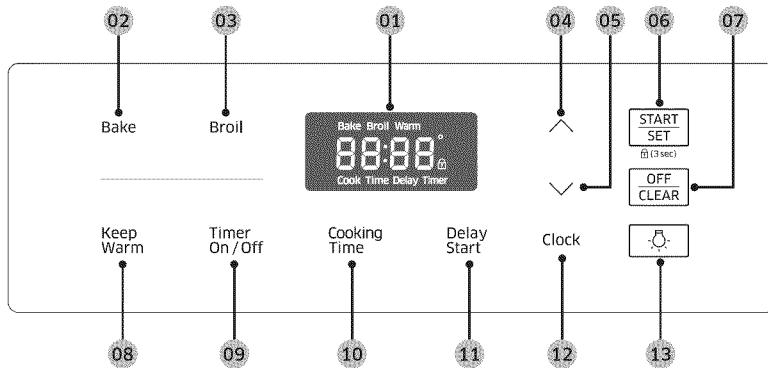
## What's included



**NOTE**

If you need an accessory marked with an \* (asterisk), please contact the Samsung Call Center at 1-800-726-7864 or visit our on-line parts web site at [www.samsungparts.com](http://www.samsungparts.com).

## Control panel



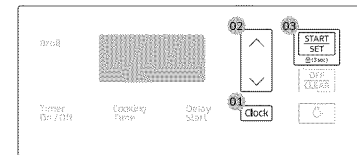
- 01 Display: Shows the time of day, oven temperature, whether the oven is in the bake or broil mode, and displays the time set for the timer or for automatic oven operations.
- 02 Bake: Bake food using the oven burner.
- 03 Broil: Broil food using the upper oven burner only.
- 04 ^ (Up): Set the cooking temperature and time.
- 05 v (Down): Set the cooking temperature and time.
- 06 START/SET (Lock): Start a function or set the time. Lock the control panel to prevent accidents.
- 07 OFF/CLEAR: Cancel the current operation but not the timer.
- 08 Keep Warm: Keep cooked food warm at lower temperatures.
- 09 Timer On/Off: Activate or deactivate the timer.
- 10 Cooking Time: Set the cooking time.
- 11 Delay Start: Set the oven to start at a certain time.
- 12 Clock: Set the clock time.
- 13 Oven Light: Turn on/Turn off the oven light.

### NOTES

- The Door Lock function is not available on this model. Only the Control Lock function is provided.
- To change the cooking temperature rapidly 10 degrees at a time, press and hold the up or down arrow button.

## Clock

You must set the clock correctly to ensure the automatic features work properly. Only a 12-hour clock is available on this model.



### To set the clock time

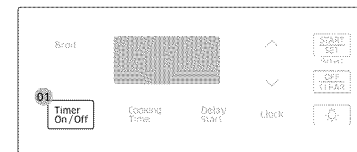
1. Press the **CLOCK** button.
2. Enter the current time using the arrow buttons.
3. Press the **START/SET** button to confirm the settings.

### 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 option is enabled.

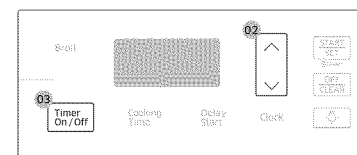
## Kitchen timer

The kitchen timer gives you an extra timer you can use to time cooking tasks such as boiling eggs. It does not, however, start or stop any cooking operation. You can set the timer from 1 minute to 9 hours and 59 minutes.



1. Press the **Timer On/Off** button.

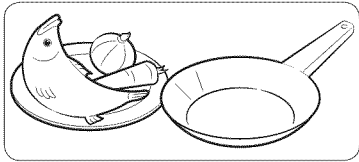
Once	Twice
Hours/Minutes	Turn off or Cancel the timer



2. Press the arrow buttons to enter the amount of time you want in minutes or hours and minutes.
3. Press the **Timer On/Off** button to start the timer.

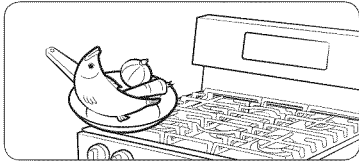
## Gas range

### General cooktop instructions



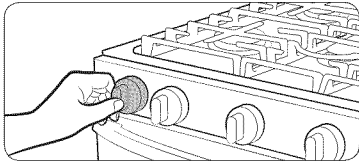
#### STEP 1

Put all ingredients into a cooking container (pan, pot, etc).



#### STEP 2

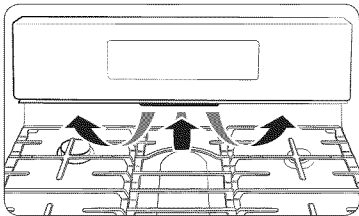
Place the container on a surface burner.



#### STEP 3

Ignite the surface burner.

### Oven vent/cooling vent



The oven vent is located under the oven Control panel. Proper air circulation prevents oven burner combustion problems and ensures good performance.

- Do not block the vent or the area around the vent.
- Use caution when placing items near the vent. Hot steam can cause them to overheat or melt.

### Cookware

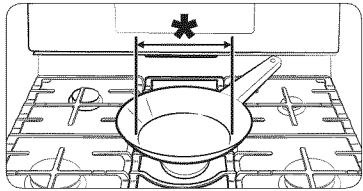
#### Requirements

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

#### Material characteristics

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

## Size limitations



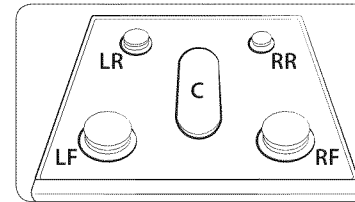
### ⚠ CAUTION

- Do not place a small pan or pot with a bottom diameter of about 6 inches or less on the center grate. This cookware may tip over. Use the rear burners for this small-sized cookware.

\* : 6 inches or less

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

## Gas burners



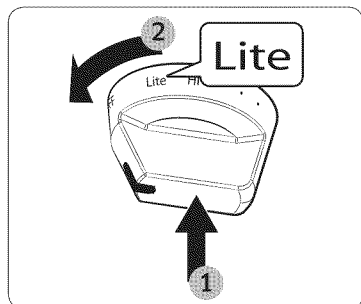
Each burner has a corresponding knob that lets you to set the flame level from LO to HI. In addition, each burner knob has a LITE setting. Turning a knob to LITE ignites the corresponding burner. The burner indicators are located above each knob, showing which burner the knob controls. Each burner is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

Position	Purpose	Food type	Characteristics
Right Front (RF) 17,000 BTU	Power heating	Boiling food	Maximum output
Right Rear (RR) 5,000 BTU	Low simmering	Chocolate, casseroles, sauces	Delicate food that requires low heat for a long time
Center (C) 9,500 BTU	Grilling/Griddling	Pancakes, hamburgers, fried eggs, hot sandwiches	General-purpose cooking
Left Front (LF) 15,000 BTU	Quick heating	General	General-purpose cooking
Left Rear (LR) 9,500 BTU	General heating/ Low simmering	General food, casseroles, tomato sauce*	General-purpose cooking

\* Tomato sauce needs to be stirred while it is simmering.

## Gas range

### Ignition



Make sure all surface burners are properly installed. To light a burner:

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

### Manual ignition

If there is a power failure, you can ignite the burner manually. Use caution when doing this.

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

### Flame level

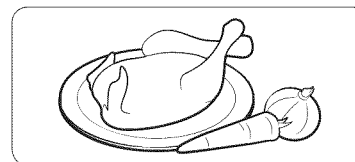
The flames on the burners should always stay under the cookware, and should not extend beyond the cookware bottom at any time.

### ⚠ WARNING

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

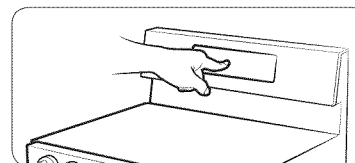
## Gas oven

### General oven instructions



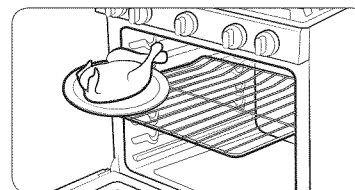
#### STEP 1

Put all ingredients in a heat-safe container.



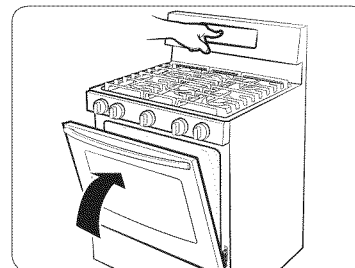
#### STEP 2

Select a cooking mode, and then start preheating.



#### STEP 3

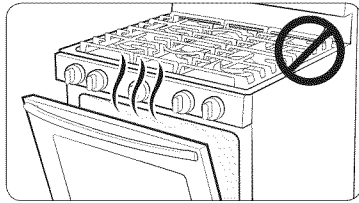
Place the container on a rack.



#### STEP 4

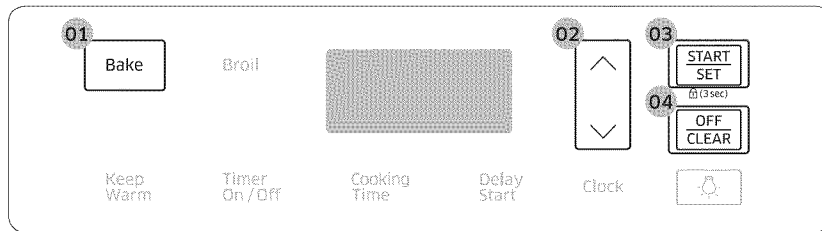
Close the door and start cooking.

## Cooking mode



- Make sure to close the door before you start cooking.
- If you leave the door open for 20-30 seconds while the oven is in the baking or broiling modes, the oven burner shuts off. To restart the burner, close the door.

## Baking



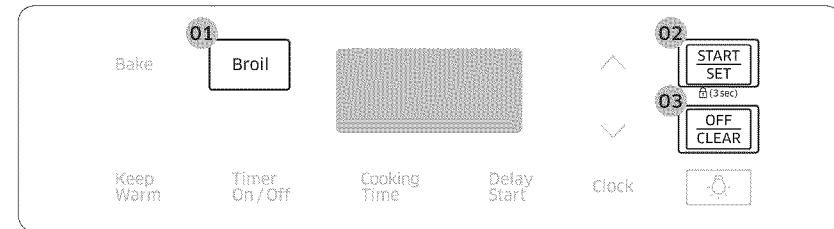
1. Press the **Bake** button.
2. If necessary, use the arrow buttons to change the default temperature (350 °F). You can set the oven to any temperature from 175 °F to 550 °F.
3. Press the **START/SET** button.
  - The oven preheats until it reaches the temperature you set.
  - When preheating is complete,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

### NOTES

- To change the temperature during cooking, repeat steps 1 through 3 above.
- When pre-heating is complete, the oven beeps 6 times.
- To change the cooking temperature rapidly 10 degrees at a time, press and hold the up or down arrow button.

## Broiling

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



1. Put food on a broiling grid in a broiling pan.
2. Press the **Broil** button once for **HI** temperature broiling or twice for **LO**.
3. Press the **START/SET** button to start the broiler.
4. Let the oven pre-heat for 5 minutes.
5. Place the pan on the desired rack, and then close the oven door.
6. When one side of the food is browned, turn it over, close the oven door, and start cooking the other side.
7. When cooking is complete, press the **OFF/CLEAR** button.

### NOTE

For a detailed broil rack guide, see page 16.

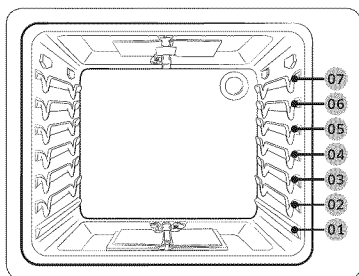
### Temperature Limitations by Mode

Feature	Min	Max
Bake	175 °F (80 °C)	550 °F (285 °C)
Broil	LO	HI
Keep Warm	-	3 hours

# Gas oven

## Using the oven racks

Your gas oven range comes with 3 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 racks 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 accidentally coming out of the oven completely when you pull the racks out.



Type of food	Rack position
Broiling hamburgers	6
Broiling meats or small cuts of poultry, fish	6-4
Bundt cakes, pound cakes, frozen pies, casseroles	4 or 3
Fresh pizza, angel food cakes, small roasts	2
Turkey, large roasts, hams	1

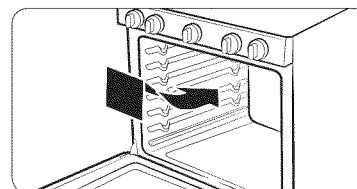
### ⚠ CAUTION

- 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 topmost rack position (position 7), make sure the rack is situated stably on the embossed stop.

### 📖 NOTE

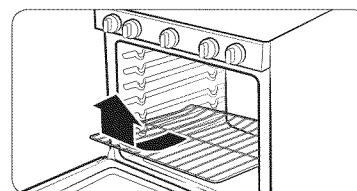
This table is for reference only.

## Inserting and removing an oven rack



To insert an oven rack

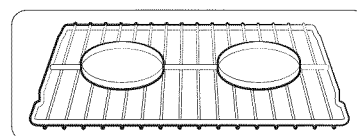
1. Place the rear end of the rack on a rack guide.
2. Slide the rack into the rack guide while holding the front end of the rack.



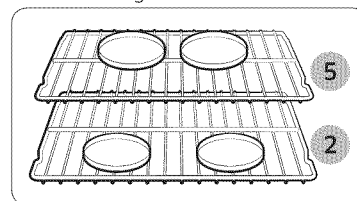
To remove an oven rack

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

## 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. When 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 rack in position 3 or 4. When baking on two racks place the oven racks in positions 3 and 5 for the best results.



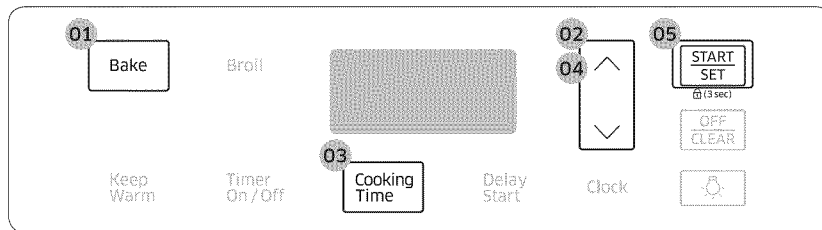
## Cooking options

### ⚠ CAUTION

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

### Timed Cook

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.



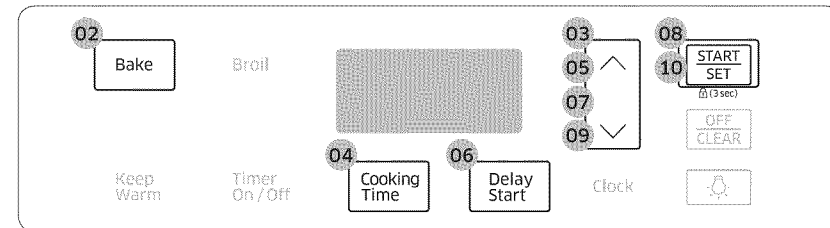
1. Press the **Bake** button.
2. If necessary, change the temperature using the arrow buttons.
3. Press the **Cooking Time** button.
4. Set the cooking time between 1 minute and 9 hours and 59 minutes (9:59) using the arrow buttons.
5. Press the **START/SET** button. The oven will automatically light and start preheating. The temperature will increase until it reaches the temperature you set.
6. When preheating is complete, put the container with the food on a rack, and then close the door. The oven starts cooking for the amount of time you set.
7. When the cooking time has elapsed, the oven will automatically shut off and then beep.

### 📖 NOTE

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

## Delay Start

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



1. Place the container with the food on a rack, and then close the door.
2. Press the **Bake** button.
3. If necessary, change the temperature using the arrow buttons.
4. Press the **Cooking Time** button.
5. Set the cooking time between 1 minute and 9 hours and 59 minutes (9:59) using the arrow buttons
6. Press the **Delay Start** button.
7. Set the starting hour using the arrow buttons.
8. Press the **START/SET** button.
9. Set the starting minutes using the arrow buttons.
10. Press the **START/SET** button.
11. The oven starts cooking at the set time, and turns off automatically when it completes cooking.

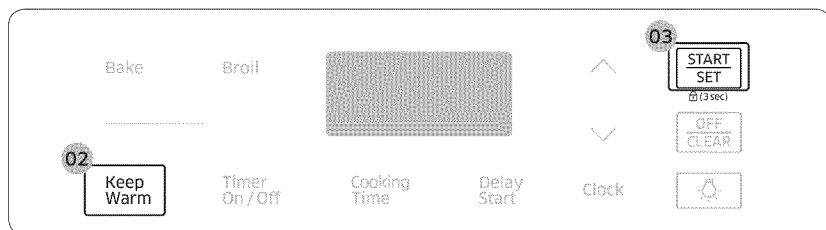
### 📖 NOTES

- To change the starting time, press the **Delay Start** button, enter a new starting time, and then press the **START/SET** button.
- To change the programmed cooking time, press the **Cooking Time** button, enter a different time, and then press the **START/SET** button.

# Gas oven

## Keep Warm

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

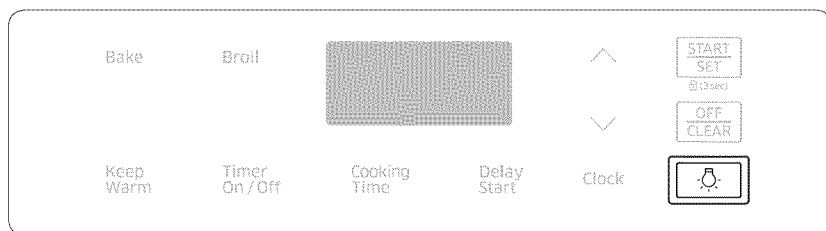


1. Place the container with the food on a rack, and then close the door.
2. Press the **Keep Warm** button.
3. Press the **START/SET** button. The oven heats up to 170 °F (77 °C).

### NOTES

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

## Oven Light

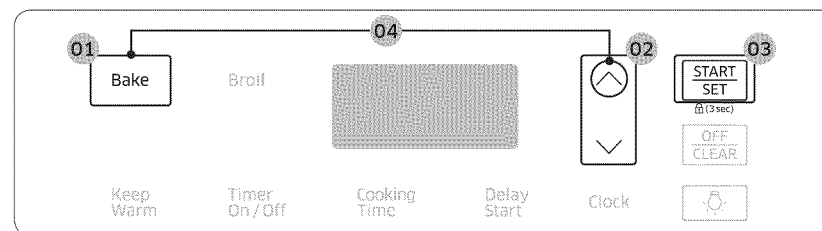


Press the **Oven Light** button to turn the oven light on and off.

## The Sabbath Option

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

## To enable the Sabbath option



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

## NOTES

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

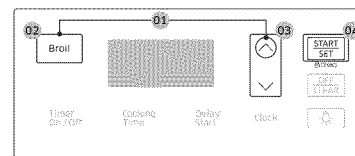
## CAUTION

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

## Non-Cooking functions

### Temperature adjust

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



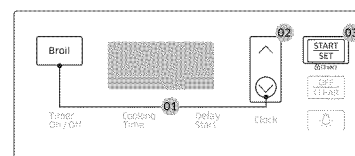
1. Press the **Broil** button and **^ (Up)** button simultaneously for 3 seconds.
2. Press the **Broil** button to select a higher(+) or lower(-) temperature.
3. Enter an adjusting temperature value (0-35) using the arrow buttons.
4. Press the **START/SET** button to save the changes.

### NOTE

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

### Sound

Mute/unmute the oven.



1. Press the **Broil** button and **v (Down)** button simultaneously for 3 seconds.
2. Press the arrow buttons to select unmute or mute.
3. Press the **START/SET** button to save the changes.

# Maintenance

## Cleaning

### Control panel

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

1. Press and hold the **START/SET** button for 3 seconds to lock the control panel.
2. Clean the control panel using a soft cloth dampened with plain water, warm soapy water, or glass cleaner. Do not spray cleansers directly onto the control panel.
3. When done, press and hold the **START/SET** button again for 3 seconds.

### WARNING

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

### Stainless steel surface

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

### CAUTION

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

### Racks

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

### NOTES

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

## Door

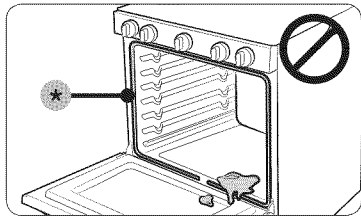
Do not remove the inner gasket of the oven door for cleaning.

### Inner side

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

### Outer side

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



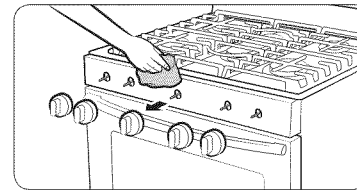
#### **⚠ CAUTION**

- Do not let moisture enter the door or contact the door gasket (\*). Moisture may reduce the gasket's performance.
- Do not let moisture or water enter the burner, electrical controls, or switches.

## Surface burners

### Burner controls

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



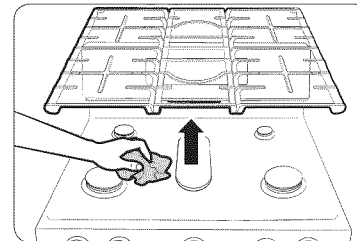
1. Pull the knobs off the control valve stems as shown.
2. Clean the knobs in warm, soapy water. Then, rinse and dry them thoroughly.
3. Clean the stainless steel surfaces using stainless steel cleaner.
4. Push the knobs back onto the control valve stems.

#### **⚠ CAUTION**

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

### Cooktop surface

The porcelain-enamelled cooktop surface needs to be kept clean. We recommend that you remove food spills immediately after they take place.



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

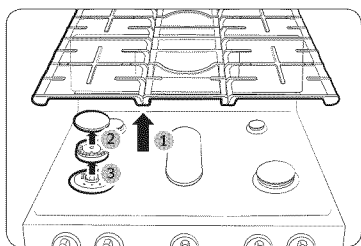
# Maintenance

## ⚠ CAUTION

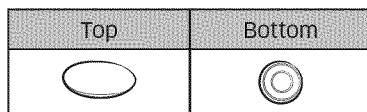
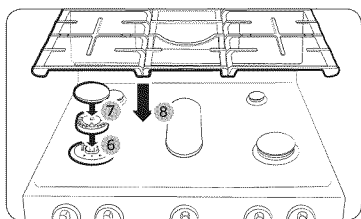
- Do not use a steel-wool pad or abrasive cleaner, which can scratch or damage the enamel surface.
- Do not remove the cooktop surface to clean it. The gas lines leading to the burner manifolds can be damaged, resulting in a fire or system failure.

### Burner grates and components

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



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



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

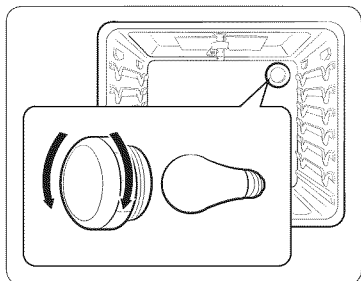
## ⚠ CAUTION

- The starter electrodes are not removable. Do not attempt to remove them by force.
- Make sure all burner components (heads and caps) are reinstalled properly. They are stable and rest flat when installed properly.
- To avoid chipping, do not bang grates and caps against each other or against hard surfaces such as cast iron cookware.

## Replacement

### Oven light

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



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

#### **⚠ CAUTION**

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

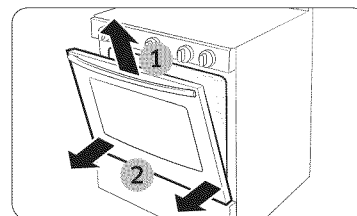
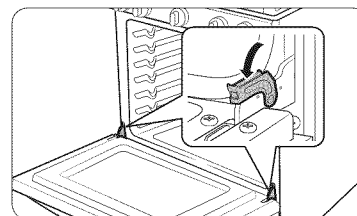
#### **📖 NOTE**

Remove the racks if they prevent you from accessing the oven light.

## Reinstallation

### Oven door

To remove the oven door



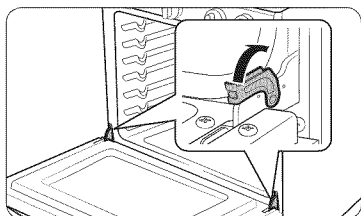
1. Turn off the oven.
2. Fully open the oven door.
3. Pull the hinge locks away from the oven body and down toward the door frame into the unlocked position.
4. Close the door to 5 degrees from vertical. This is the removal position.
5. While holding both sides of the oven door tightly, lift it up and out until the hinge arms come clear of the slots at the bottom of the oven door.
6. Place the door in a safe location.

#### **⚠ WARNING**

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

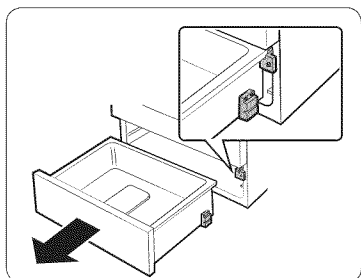
## Maintenance

To re-install the oven door



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

Storage drawer



1. Pull out the drawer and remove any stored content.
2. While supporting the drawer, pull it out until the top of the drawer sides come out of the two nylon drawer guides. Then, lift to remove the drawer.
3. Clean the drawer with warm, soapy water. Rinse and dry thoroughly.
4. Place the top of both drawer sides in the openings on the two nylon drawer guides and push in enough to support the drawer.
5. Replace any stored content, and then push in the drawer while slightly lifting the front to close it.

## Troubleshooting

If you encounter a problem with the range, check the tables starting below, and then try the suggested actions.

### Checkpoints

#### Gas safety

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



## Surface burner

Problem	Possible cause	Action
All burners do not light.	The power cord is not plugged into the electrical outlet.	Make sure the electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or a circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker.
	The gas supply is not properly connected or turned on.	See the Installation Instructions that came with your range.
A surface burners do not light.	The control knob is not set properly.	Push in the control knob and turn it to the LITE position.
	The burner caps are not in place. The burner base is misaligned.	Clean the electrodes. Put the burner cap on the burner head. Align the burner base.
A surface burner clicks during operation.	The control knob has been left in the LITE position.	After the burner lights, turn the control knob to a desired setting. If the burner still clicks, contact a service technician.
The burners do not burn evenly.	The surface burner components and caps are not assembled correctly and level.	See page <b>21</b> .
	The surface burners are dirty.	Clean the surface burner components. (See page <b>21</b> .)

Problem	Possible cause	Action
Very large or yellow surface burner flames.	The wrong burner orifice is installed.	Check the burner orifice size and contact your installer if you have the wrong orifice (LP gas instead of natural gas or natural gas instead of LP gas).
The surface burners light but oven burners do not light.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the <b>START/SET</b> button for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Gas Pressure Regulator shut off switch is in the off position.	Call a qualified service technician.

## Oven

Problem	Possible cause	Action
The oven control beeps and displays an information code.	There may be a malfunction. See the "Information codes" chart on page <b>28</b> .	Press the <b>OFF/CLEAR</b> button and restart the oven. If the problem persists, disconnect all power to the range for at least 30 seconds, and then reconnect the power. If this does not solve the problem, call for service.
Very large or yellow oven burner flames.	The oven burner air adjustment shutters need to be adjusted.	Call for a qualified service technician.
	The gas supply is not properly connected or turned on.	See the Installation Instructions that came with your range.

# Troubleshooting

Problem	Possible cause	Action
The oven temperature is too hot or cold.	The oven thermostat needs adjustment.	See page <b>19</b> .
The oven burner will not shut off.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the <b>START/SET</b> button for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Sabbath function has been activated.	SAb and the time of day will show in the display. All other controls and signals will be deactivated. To turn off the oven only, press the <b>OFF/CLEAR</b> button. To cancel the Sabbath function and reactivate the controls and signals, hold down <b>Bake</b> and <b>^ (Up)</b> simultaneously for 3 seconds.

Problem	Possible cause	Action
The oven light (lamp) will not turn on.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open and press the <b>START/SET</b> button for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Sabbath function has been activated.	SAb and the time of day will show in the display. All other controls and signals will be deactivated. To cancel the Sabbath function and reactivate the controls and signals, hold down <b>Bake</b> and <b>^ (Up)</b> simultaneously for 3 seconds.
	A loose or burned-out bulb.	See page <b>23</b> .
	The switch operating the oven light needs to be replaced.	Call for a qualified service technician.
The oven smokes excessively during broiling.	Meat or food was not properly prepared before broiling.	Cut away excess fat and/or fatty edges that may curl.
	Improperly positioned top oven rack.	See the broiling guide on page <b>16</b> .
	The controls are not being set properly.	See page <b>15</b> .
Crackling or popping sound.	Greasy buildup on oven surfaces.	Regular cleaning is necessary when broiling frequently.
	This is normal.	This is the sound of the metal heating and cooling during any cooking or cleaning function.

Problem	Possible cause	Action
Steam or smoke is coming from under the control panel.	This is normal.	The oven vent is located there. More steam is visible when using the convection functions or when baking or roasting multiple items at the same time.
Burning or oily odor coming from the vent.	This is normal for a new oven and will disappear within 1/2 hour of the first bake cycle.	To speed the process, remove all food from the oven, and then set it to Bake at 550 °F for a minimum of 1 hour.
Strong odor.	This is temporary.	The insulation around the inside of the oven emits an odor the first few times the oven is used.
The oven racks are difficult to slide.	This is normal.	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.

#### Others

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

Problem	Possible cause	Action
The display goes blank.	The electrical outlet Ground Fault Interrupter (GFI or GFCI) has been tripped and needs to be reset. Your digital control has been damaged.	Replace the fuse or reset the circuit breaker.
Food does not bake or roast properly in the oven.	The wrong cooking mode is selected.	See page <b>15</b> .
	The oven racks have not been positioned properly for the foods being cooked.	See page <b>16</b> .
	Incorrect cookware or cookware of improper size is being used.	See page <b>12</b> .
	The oven thermostat needs adjustment.	See page <b>19</b> .
	There is aluminum foil on the racks and/or oven bottom.	Remove the foil.
	The clock or timers are not set correctly.	See page <b>11</b> .
	Food does not broil properly in the oven.	The oven controls are not set properly.
The oven door was not closed during broiling.		See page <b>15</b> .
The rack has not been properly positioned.		See the broiling guide page on <b>16</b> .

## Troubleshooting

### Information codes

Code symbol	Meaning	Solution
C-20	Check the oven sensor.	<ol style="list-style-type: none"> <li>1. Press the <b>OFF/CLEAR</b> button, and then restart the oven.</li> <li>2. If the problem persists, disconnect all power to the range for at least 30 seconds, and then then reconnect the power.</li> </ol>
C-21	Oven overheating.	
C-30	Check the PBA NTC Sensor.	
C-31	Check the PBA NTC Sensor.	
C-F0	Check the PCB signals.	
C-d0	Check the control panel pads	
<p>** If these solutions do not solve the problem, contact a local Samsung service center 1-800-SAMSUNG (1-800-726-7864).</p>		

## Warranty

PLEASE DO NOT DISCARD.

### SAMSUNG GAS RANGE

#### LIMITED WARRANTY TO ORIGINAL PURCHASER

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

#### One (1) Year Parts and Labor

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

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

EXCEPT AS SET FORTH HEREIN, THERE ARE NO WARRANTIES OR CONDITIONS ON THIS PRODUCT EITHER EXPRESS OR IMPLIED AND SAMSUNG DISCLAIMS ALL WARRANTIES AND CONDITIONS INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY, INFRINGEMENT, OR FITNESS FOR A PARTICULAR PURPOSE.

NO WARRANTY OR GUARANTEE GIVEN BY ANY PERSON, FIRM, OR CORPORATION WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON SAMSUNG.

SAMSUNG SHALL NOT BE LIABLE FOR LOSS OF REVENUE OR PROFITS, FAILURE TO REALIZE SAVINGS OR OTHER BENEFITS, OR ANY OTHER GENERAL, INDIRECT, SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES CAUSED BY THE USE, MISUSE, OR INABILITY TO USE THIS PRODUCT, REGARDLESS OF THE LEGAL THEORY ON WHICH THE CLAIM IS BASED, AND EVEN IF SAMSUNG HAS BEEN ADVISED OF THE POSSIBILITY OF SUCH DAMAGES.

NOR SHALL RECOVERY OF ANY KIND AGAINST SAMSUNG BE GREATER IN AMOUNT THAN THE PURCHASE PRICE OF THE PRODUCT SOLD BY SAMSUNG AND CAUSING THE ALLEGED DAMAGE. WITHOUT LIMITING THE FOREGOING, PURCHASER ASSUMES ALL RISK AND LIABILITY FOR LOSS, DAMAGE, OR INJURY TO PURCHASER AND PURCHASER'S PROPERTY AND TO OTHERS AND THEIR PROPERTY ARISING OUT OF THE USE, MISUSE, OR INABILITY TO USE THIS PRODUCT.

THIS LIMITED WARRANTY SHALL NOT EXTEND TO ANYONE OTHER THAN THE ORIGINAL PURCHASER OF THIS PRODUCT, IS NONTRANSFERABLE, AND STATES YOUR EXCLUSIVE REMEDY.

Some states or provinces 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 or province to province.

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](http://www.samsung.com/us/support)

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

#### Registration

Please register your product online at [www.samsung.com/register](http://www.samsung.com/register).

#### Questions

For questions about features, operation/performance, parts, accessories, or service, call 1-800-726-7864, or visit our Web site at [www.samsung.com/us/support](http://www.samsung.com/us/support), [www.samsung.com/ca/support](http://www.samsung.com/ca/support) (English), or [www.samsung.com/ca\\_fr/support](http://www.samsung.com/ca_fr/support) (French).

Model # \_\_\_\_\_ Serial # \_\_\_\_\_

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

# Memo

---

# Memo

---



Scan this with your smartphone

Scan the QR code\* or visit  
[www.samsung.com/spsn](http://www.samsung.com/spsn)  
 to view our helpful  
 How-to Videos and Live Shows

\* Requires reader to be installed on your  
 smartphone

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)	<a href="http://www.samsung.com/us/support">www.samsung.com/us/support</a>
CANADA	1-800-SAMSUNG (726-7864)	<a href="http://www.samsung.com/ca/support">www.samsung.com/ca/support</a> (English) <a href="http://www.samsung.com/ca_fr/support">www.samsung.com/ca_fr/support</a> (French)

DG68-00773A-00