

dacor

User Manual

Induction Pro Range

DOP30*940I*



To find out if your model is ENERGY STAR Certified go to www.energystar.gov/productfinder

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.



To Our Valued Customer:

Congratulations on your purchase of the very latest in Dacor products! Our unique combination of features, style, and performance make us a great addition to your home.

To familiarize yourself with the controls, functions, and full potential of your new Dacor range, read this manual thoroughly, starting with **Important safety instructions page**.

Dacor appliances are designed and manufactured with quality and pride, while working within the framework of our company values. Should you ever have an issue with your range, first consult **Troubleshooting and information code Page**, where you will find suggestions and remedies that may pre-empt a service call.

Valuable customer input helps us continually improve our products and services, so feel free to contact our Customer Assurance Team for assistance with all your product-support needs.

Dacor Customer Assurance

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Thanks for choosing Dacor for your home. We are a company built by families for families, and we are dedicated to serving yours. We are confident that your new Dacor range will deliver top-level performance and enjoyment for decades to come.

Sincerely,

The Dacor Customer Assurance Team

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Important safety instructions

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

WHAT YOU NEED TO KNOW ABOUT SAFETY INSTRUCTIONS

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

Important safety symbols and precautions

What the icons and signs in this user manual mean:

WARNING

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

CAUTION

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

CAUTION

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

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

These warning signs are here to prevent injury to you and others. Please follow them explicitly.

After reading this section, keep it in a safe place for future reference.

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.

Important safety instructions

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

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.

Important safety 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.

ELECTRICAL SAFETY

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

WARNING

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

WARNING

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

Important safety instructions

CHILD SAFETY

WARNING

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

WARNING

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

OVEN

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

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

⚠ CAUTION

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

REMOTE OPERATION

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

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

Important safety 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 a protective coating to line the oven and do not use commercial oven cleaner unless Certified for use in a self-cleaning oven.
 - Remove broiler pan, other utensils and excess spillage from the oven before you begin the self-cleaning cycle, or they may discolor.
 - In the event the self-cleaning mode error signal, turn off or disconnect appliance from power supply and have serviced by a qualified technician.
 - Excess spillage must be removed before you run the self-cleaning cycle.
 - Opening a window or turning on a ventilation fan or hood is recommended during and after self-cleaning.

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 cooktop and the facing of the cooktop.
- **Do not cook on a broken cooktop.** If the cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- ★ **Clean the cooktop with caution.** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

CRITICAL INSTALLATION WARNINGS

⚠ WARNING

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

Important safety instructions

-  • This appliance must be properly grounded.
- Do not ground the appliance to a gas pipe, plastic water pipe, or telephone line.
 - This may result in electric shock, fire, an explosion, or problems with the product.
- Do not cut or remove the ground prong from the power cord under any circumstances.
- Connect the oven to a circuit that provides the correct amperage.
-  • Do not install this appliance in a humid, oily or dusty location, or in a location exposed to direct sunlight or water (rain drops).
 - This may result in electric shock or fire.
- Do not use a damaged power cord or loose wall socket.
 - This may result in electric shock or fire.
- Do not pull or excessively bend the power cord.
- Do not twist or tie the power cord.
- Do not hook the power cord over a metal object, place a heavy object on the power cord, or insert the power cord between objects.
 - This may result in electric shock or fire.
-  If the power cord is damaged, contact your nearest Samsung service center.

CRITICAL USAGE WARNING

CAUTION

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

-
- ★ • Take care not to contact the oven door, heating elements, or any of the other hot parts with your body while cooking or just after cooking.
 - Failing to do so may result in burns.
 - If materials inside the oven should ignite, keep the oven door closed, turn the oven off and disconnect the power cord, or shut off power at the fuse or circuit breaker panel. If the door is opened, the fire may spread.
 - Always observe safety precautions when using your oven. Never try to repair the oven on your own - there is dangerous voltage inside. If the oven needs to be repaired, contact an authorized Samsung service center near you.
 - If you use the appliance when it is contaminated by foreign substance, such as food waste, it may result in a problem with the appliance.
 - Take care when removing the wrapping from food taken out of the appliance.
 - If the food is hot, hot steam may be emitted abruptly when you remove the wrapping and this may result in burns.
 - ☐ • Do not attempt to repair, disassemble, or modify the appliance yourself.
 - Since a high voltage current enters the product chassis, it may result in electric shock or fire.
 - When a repair is needed, contact your nearest Samsung service center.
 - ✍ • If any foreign substance, such as water has entered the appliance, contact your nearest Samsung service center.
 - Failing to do so may result in electric shock or fire.
 - ☐ • Do not touch the power cord with wet hands.
 - This may result in electric shock.
 - Do not turn the appliance off while an operation is in progress.
 - This may cause a spark and result in electric shock or fire.
 - Keep all packaging materials well out of the reach of children, as packaging materials can be dangerous to children.
 - If a child places a plastic bag over its head, the child can suffocate.

Important safety instructions

- ☐ • Do not let children or any person with reduced physical, sensory, or mental capabilities use this appliance unsupervised.
- Make sure that the appliance's controls and cooking areas are out of the reach of children.
 - Failing to do so may result in electric shock, burns, or injury.
- Do not touch the inside of the appliance immediately after cooking. The inside of the appliance will be hot.
 - Failing to do so may result in burns.
- Do not use or place flammable sprays or objects near the oven.
 - Flammable items or sprays can cause fires or an explosion.
- Do not insert fingers, foreign substances, or metal objects, such as pins or needles into inlets, outlets, or holes. If foreign substances are inserted into any of these holes, contact your product provider or nearest Samsung service center.
- Do not tamper with or make any adjustments or repairs to the door. Under no circumstances should you remove the door or outer shell of the oven.
- Do not store or use the oven outdoors.
- Never use this appliance for purposes other than cooking.
 - Using the appliance for any purpose other than cooking may result in fire.
- Open the cap or stopper of sealed containers (herb tonic tea bottle, baby bottle, milk bottle, and so on) before heating them. Make a hole in food items that have shells (eggs, chestnuts, etc) with a knife before cooking them.
 - Failing to do so may result in burns or injury.
- Never heat plastic or paper containers and do not use them for cooking.
 - Failing to do so may result in fire.
- Do not heat food wrapped in paper from magazines, newspapers, etc.
 - This may result in fire.
- Do not open the door when the food in the oven is burning.
 - If you open the door, it causes an inflow of oxygen and may cause the food to ignite.

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

USAGE CAUTIONS

⚠ CAUTION

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

Important safety instructions

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

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

CRITICAL CLEANING WARNINGS

⚠ CAUTION

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

Important safety instructions

BATTERY USAGE (7 inch LCD Display models only)

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

WARNING

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



CALIFORNIA PROPOSITION 65 WARNING

WARNING

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

1. FCC NOTICE

FCC STATEMENT :

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

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

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

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

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

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

Important safety instructions

⚠ WARNING

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

FCC RF Exposure Requirements

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

2. IC Notice

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

- 1) This device may not cause interference.
 - 2) This device must accept any interference, including interference that may cause undesired operation of the device.
- CAN ICES(B)/NMB(B)

IC RADIATION EXPOSURE STATEMENT:

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

Before you begin

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

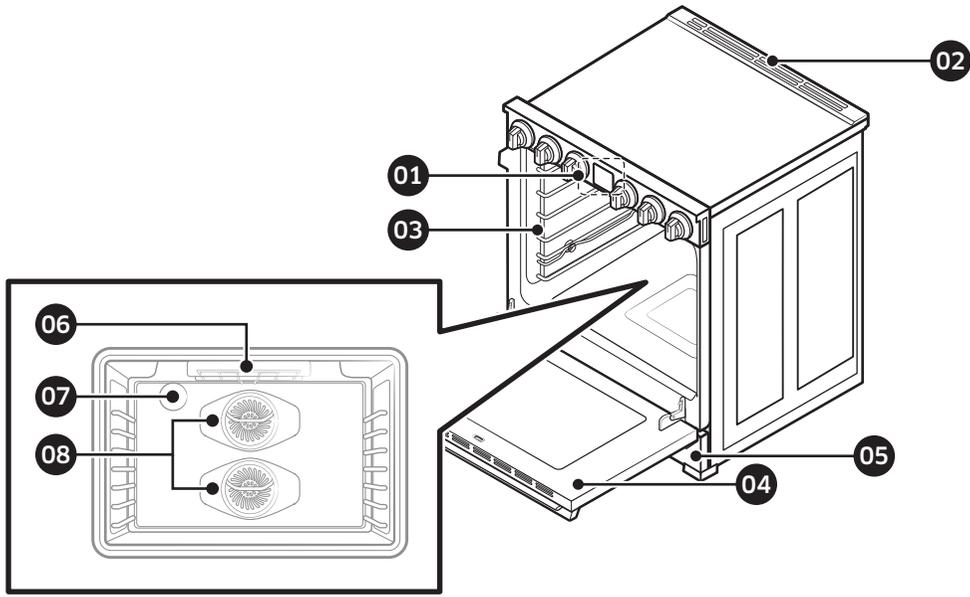
Ensure your kitchen is well ventilated during this conditioning period.

Energy saving tips

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

Introducing your new range

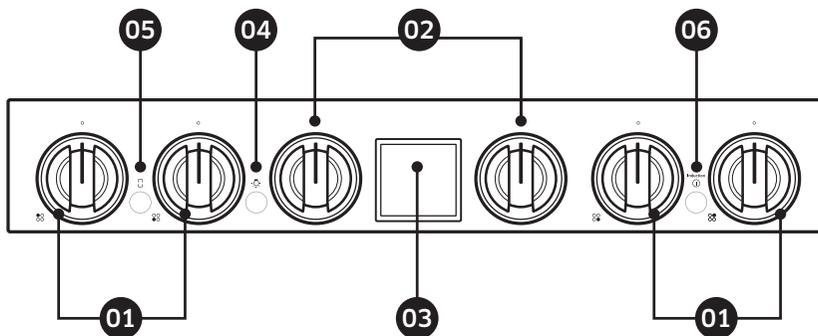
Overview



- 01 Control Panel
- 03 Ladder racks
- 05 Storage Drawer
- 07 Oven light

- 02 Oven vent cover
- 04 Oven door
- 06 Broil oven heater
- 08 Convection fan

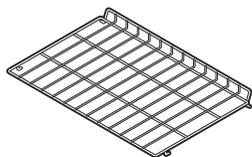
Control panels and displays



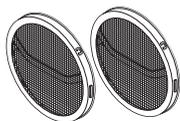
- 01 Induction knobs (4 pcs)
- 03 Oven control panel
- 05 Induction Sync control button

- 02 Oven control knobs (mode, temperature) (2 pcs)
- 04 Oven light button
- 06 Induction Power button

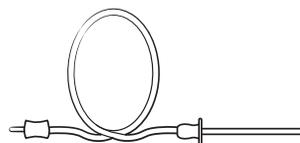
What's included



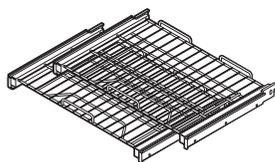
Flat rack (1)



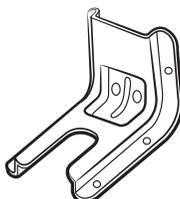
Convection filters (2)



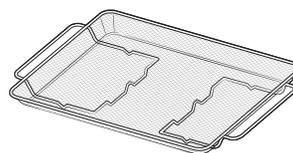
Temperature probe (1)



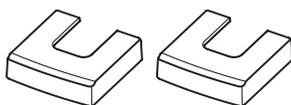
Gliding racks (2)



Anti-tip bracket (1)



Air Fry tray (1)



Front leg covers (2)

 **NOTE**

You need to insert convection filters before using oven.

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.

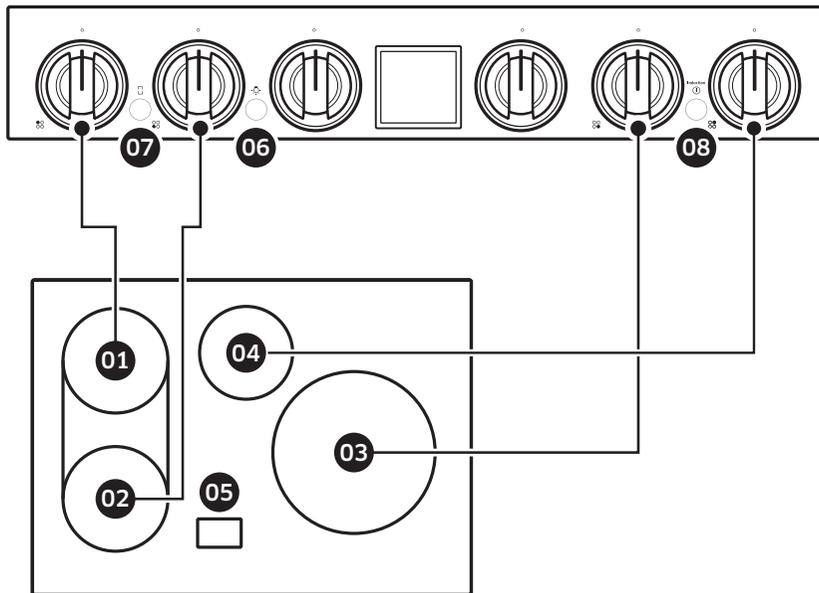
 **NOTE**

When you operate the knob, you will hear a beep.

Surface cooking

Location of the induction cooktop elements and controls

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



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

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

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

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

05 Cooktop display

06 Oven light

07 Induction Sync control

08 Induction Power

Safety instructions. Residual heat

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

Digital display

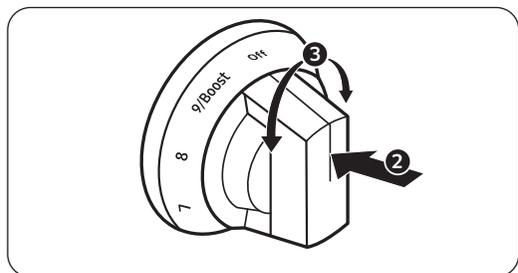
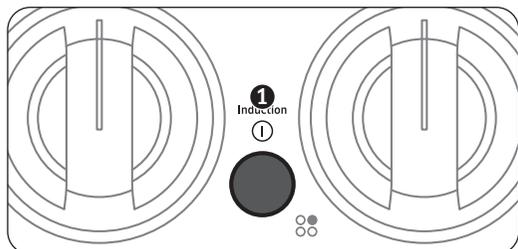
- **P** Power Boost : Use this setting to heat up the contents of a pot or pan faster than the maximum power level "3" (Hi).
- **--** Displayed if the Induction knob was turned before pressing the **Induction Power** button. To use the cooktop, set the knob to the Off position.
- **⚠** Error message. Displayed if the Induction cooktop has overheated because of abnormal operation. Example : Operating with empty cookware.

- **⚠** Error message. Displayed if the cookware on an element is unsuitable, too small, or if no cookware has been placed on the cooking zone.
- **SE** Displayed when the Self-clean mode is operating.
- You should not operate cooktop burners during self-cleaning mode.

How to set the appliance for cooktop cooking

⚠ CAUTION

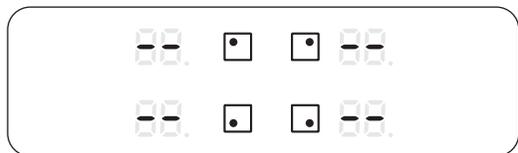
- The cooktop elements may be hot even when off and burns can occur. Do not touch the cooktop elements until they have cooled down sufficiently.
- Never leave cooking food unattended when you set the heating element to 6 or higher. Boilovers cause smoke. Greasy spillovers may catch on fire.
- Be sure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



1. To use Induction, press and hold **Induction Power** button.

2. Push down on the knob then turn to desired setting.
3. The digital displays will show "i - 8", "9" or "P".
 - Move the Knob dial until the desired power level setting appears in the digital display: i, 2 to 9 (Hi), P (Boost).

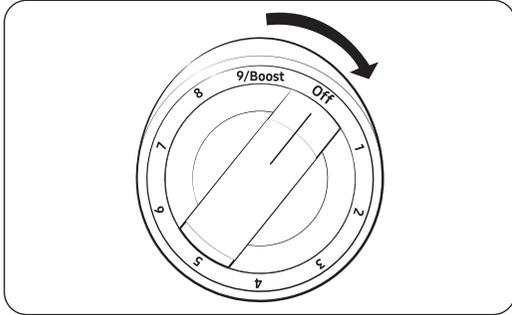
📄 NOTE



(- -) Displayed if the Induction knob was turned before pressing the Induction Power button. To use the cooktop, set the knob to the Off position.

Surface cooking

Induction power boost control

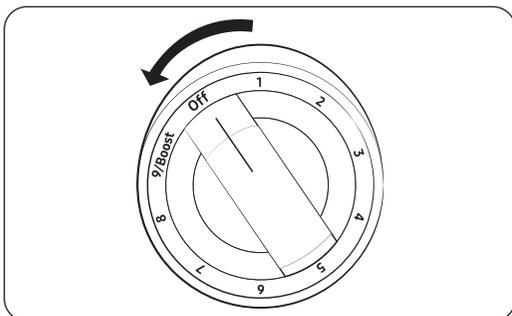


1. To use the Power boost setting, turn the control knob directly to the "9/Boost" setting.
2. The digital display will show "P".
 - The power boost function makes additional power available to the induction cooking zone when you need it.
Example: To bring a large volume of water to a boil.
 - The power 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 "3".

NOTE

- If you turn the control knob to "9/Boost" from another power level, the Induction cooking zone will operate at power level "3". (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.

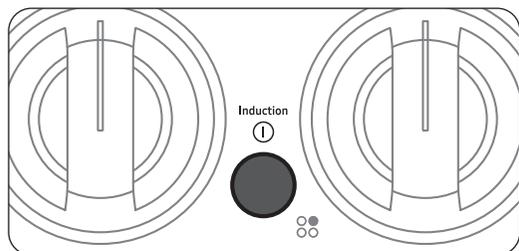
Induction simmer control



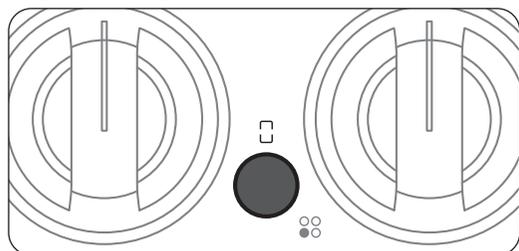
1. To use the Simmer setting, turn the control knob to 1.
2. The digital display will show "1".
 - Use Simmer to simmer and keep large quantities of foods such as stews and soup warm.
 - The simmer setting of the small cooking zone is ideal for delicate foods and melting chocolate.

Induction Sync control

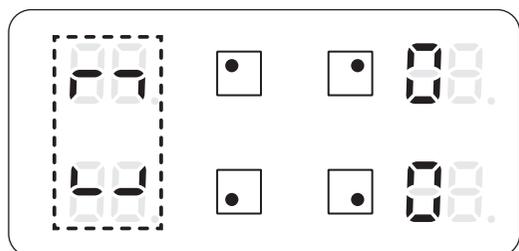
You can use Induction Sync control to operate and control the two elements on the left side simultaneously, as a single cooking zone, and then use the zone for large cookware. (Examples : oval cookware, large spaghetti pots, etc.)



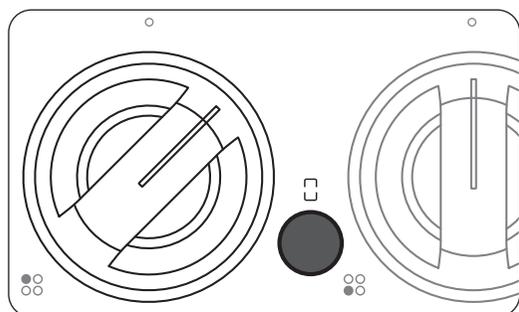
1. To use Induction, press and hold **Induction Power** button.



2. Push **Sync control** (⏏).



3. Check LF (Left Front) / LR (Left Rear) burner's (⏏) on the cooktop display. Control using LR knob only.



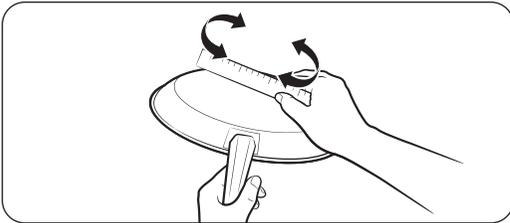
NOTE

- To cancel Induction Sync control, push the Induction Sync control button again, or it will be canceled automatically when the LR Knob is turned off.
- If you use the LF knob while using Induction Sync control, it will be canceled and each burner will operate individually.

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.

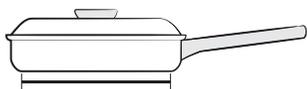
Also remember to

- Use cookware made with the correct material for induction cooking. See "Cookware for induction cooking zones" on page 36.
- 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.

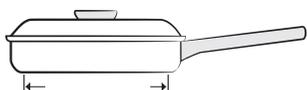
CAUTION

- 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 36.

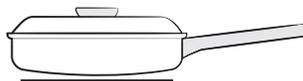


Pan rests completely on the Cooktop surface.

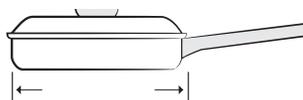


Pan is properly balanced.

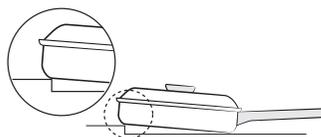
INCORRECT



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 36.



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.

Surface cooking

Cookware for induction cooking zones

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

Cookware material

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

NOTE

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

Using the correct size cookware

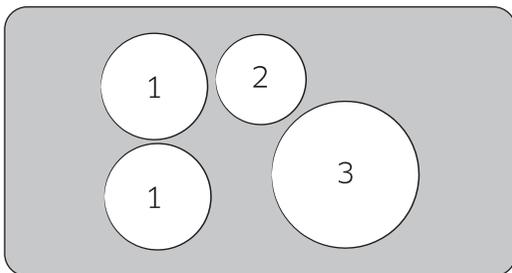
- The Induction Cooking Zones require that you use pots and pans of a **minimum** size or larger at each location. The inner ring of each Cooking Zone is your guide to the correct **minimum** pan size. The pan bottom must fully cover the inner ring for proper cooking to occur.
- The thicker outer ring 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, too small, or no cookware has been placed on the cooking zone,  will be displayed. After 30 seconds, the corresponding cooking zone will turn off.

Pot and pan sizes

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

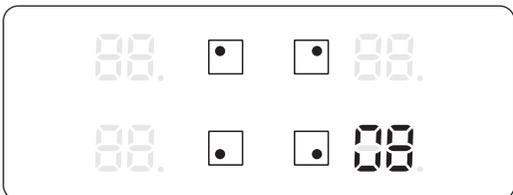
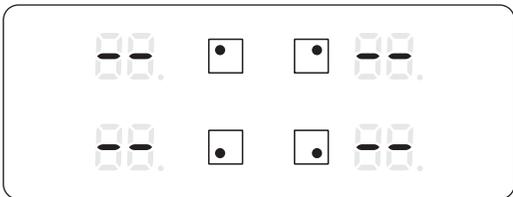
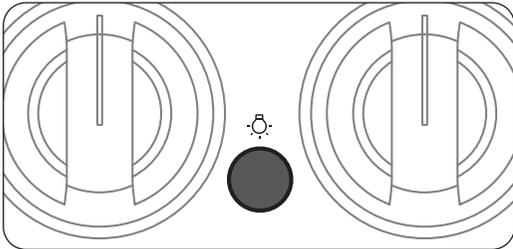


Cooking zones	Minimum diameter of the bottom of the cookware
1	5.2 inches (130 mm)
2	4.5 inches (110 mm)
3	7.25 inches (180 mm)

Surface cooking

Induction cookware test

You can test whether cookware is most efficient for induction cooktop.



1. Press and hold about 1 sec to turn on the Induction cooktop.
2. Press and hold (3 secs) the  at the same time.
3. If you enter test mode, your cooktop display will appear like the image on the left.
4. Put your cookware on an induction cooking zone, and turn each knob one by one that you want to test to Boost or 1 - 9.
Example: If the cookware you want to test is on the Right Front cooking zone, turn the Right Front knob.
5. After analyzing, the result will be shown on the cooktop display.
 - **00**: That cookware can not be used
 - **01 - 05**: That cookware is usable but less efficient
 - **06 - 10**: That cookware is more efficient
6. After few seconds, you can try again **3 - 5**.
7. To finish this test, Turn all knob to **Off**.

Operating noises

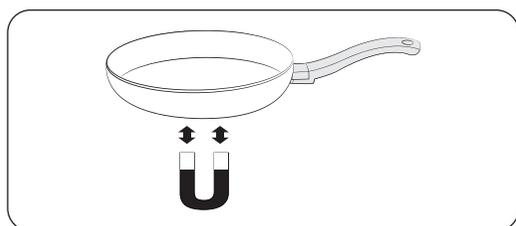
You may hear the following operational noises:

- **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



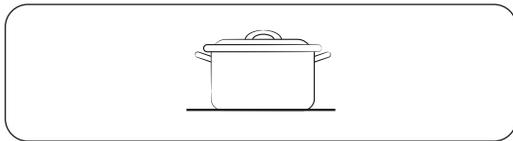
Cookware is suitable for induction cooking if a magnet sticks to the bottom of the cookware and the cookware is labelled as suitable by the cookware manufacturer.

Surface cooking

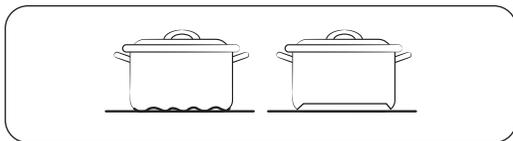
Better pans produce better results

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

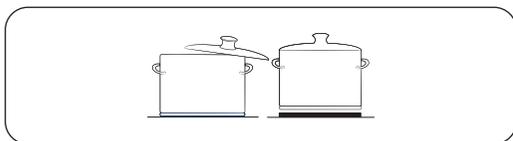
Energy saving tips



Right!



Wrong!



Wrong!

You can save valuable energy by observing the following points:

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

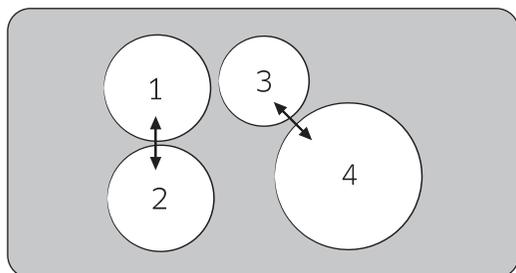
Temperature detection

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.

Surface cooking

Suggested settings for cooking specific foods

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

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

NOTE

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

Protecting the cooktop

Cleaning

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

Preventing marks and scratches

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

Preventing stains

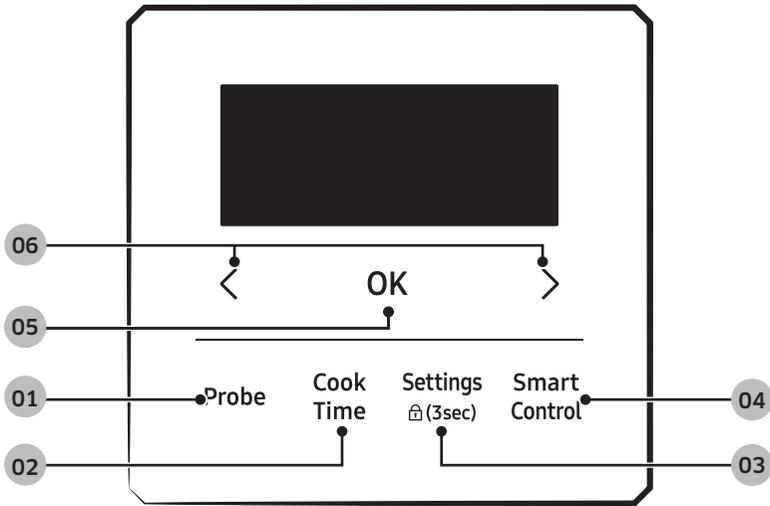
- **Do not** use a soiled dish cloth or sponge to clean the cooktop surface. A film will remain, which may cause stains on the cooking surface after the area is heated.
- Continuously cooking on a soiled surface can result in a permanent stain.

Preventing other damage

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

Using the oven

Oven control panel

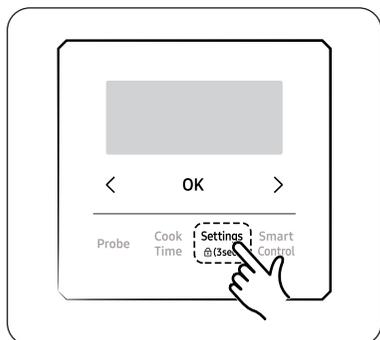


- 01 Probe : Activate the temperature probe mode.
- 02 Cook Time : Set the cooking time.
- 03 Settings : Display the user options available.
- 04 Smart control : Set Smart control function On / Off.
- 05 OK : Start a function or set the time.
- 06 <, > : Select a function or set time.

Child Lock

This feature renders the touchpad inoperable and locks the oven door. You can only activate Child Lock when the oven is in standby mode.

How to activate the Child Lock feature

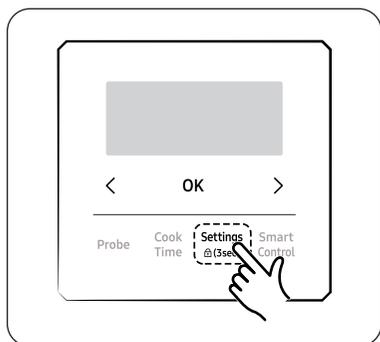


1. Cancel or turn off all functions.
2. Touch **Settings** for 3 seconds.
3. The oven will display 'Child Lock On' and the lock icon along with the current time.

NOTE

- Child Lock is available only when the oven temperature is under 400 °F.
- All other functions must be canceled before you activate Child Lock.

How to unlock the controls



Touch **Settings** for 3 seconds. 'Child Lock off' and the lock icon will disappear from the display.

NOTE

It may take up to 10 seconds for the door to unlock.

Using the oven

Basic settings – Clock, Time format

Sleep

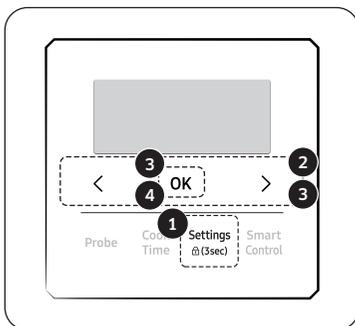
If Range is not used for a certain period of time, it enters sleep mode. Sleep mode is maintained until reactivated by the user.

When Screen saver is on (default)	Display brightness decreases
When Screen saver is off	Display screen off

Wake up

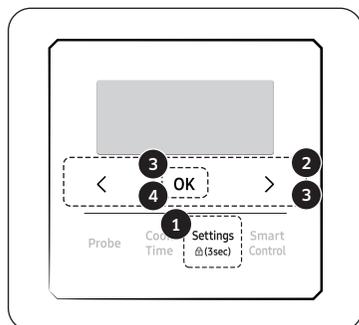
To wake up the Range, operate **Oven mode knob** or **Oven light button** or **Induction Power button**.

Clock theme



1. Tap the **Settings** button.
2. Tap **<**, **>** to select Set Time.
3. Tap **OK**. Tap **<**, **>** to set the current time and tap **OK**. Display the AM/PM option, and then choose by tapping **<**, **>**.
4. Tap **OK** to confirm the settings.

Time format

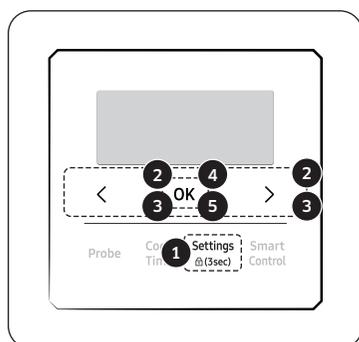


1. Tap the **Settings** button.
2. Tap **<**, **>** to select Time Format.
3. Tap **OK** and then tap **<**, **>** to select 24 hr / 12 hr format.
4. Tap **OK**.

Kitchen timer

The kitchen timer serves as an extra timer that will beep when the set time has elapsed. It does not start or stop cooking functions. You can use the kitchen timer with any of the other oven functions.

How to set the timer



1. Tap the **Settings** button.
2. Tap **<**, **>** to select Timer and the tap **OK**.
3. Tap **<**, **>** key to adjust 'hr' timer. Press **OK** to move to 'min' setting. (Long press to increase or decrease time rapidly)
4. Tap **OK**.
5. When the set time elapses, the oven beeps and displays the 'Time is up' message and show how much time has passed. Tap the **OK** button to delete the message and stop the timer.

Using the oven

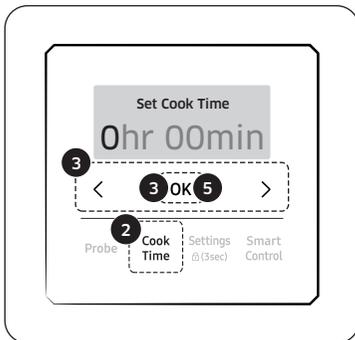
Timed cooking

In timed cooking mode, the oven turns on immediately and cooks for the length of time you select.

At the end of the cooking time, the oven turns off automatically.

- You can use the timed cooking feature only with another cooking operation. (Bake, Convection Bake (Pure), Convection Roast (Pure), Air Fry, Proof, Stone Bake Mode, Air Sous Vide, Dehydrate).

How to set the oven for timed cooking



- Select the cooking mode you want.
- Tap the **Cook Time** button.
- Tap **<**, **>** key to adjust 'hr' cook time. Press **OK** to move to 'min' setting. (Long press to increase or decrease time rapidly)
- You can set the cooking time for any amount of time from 1 minute to 9 hours and 59 minutes. (Only Air-Sous Vide mode available 99 hr 59 min)
- Tap **OK**.



- The cooking time is displayed in the Cook Time area on the screen.
- When time is up, the oven turns off and 'Cooking completed' message will be displayed.
- Tap **OK** to close the message.

NOTE

You can cancel a cook time at any time by setting the Cook Time to 0 minutes.

CAUTION

Use caution with the timed cooking features. You can use these features to cook cured or frozen meats and most fruits and vegetables.

Food that can easily spoil (milk, eggs, and thawed or fresh fish, meat, or poultry) should be chilled in the refrigerator first.

Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed.

Eating spoiled food can result in sickness from food poisoning.

Oven functions

Oven	Oven functions
Basic oven	Bake, Convection Bake (Pure), Convection Roast (Pure), Broil, Air Fry, Stone Bake, Keep warm, Clean, Special Function.

Cooking mode

Select the cooking mode you want. Set the temperature you want.

See **Basic function instructions** on page 52.

Mode	Temperature range	Temp Probe
Bake	150 °F (65 °C) - 550 °F (285 °C)	✓
Convection Bake (Pure)	150 °F (65 °C) - 550 °F (285 °C)	✓
Convection Roast (Pure)	150 °F (65 °C) - 550 °F (285 °C)	✓
Broil	Lo / Med / Hi	✗
Air Fry	350 °F (175 °C) - 500 °F (260 °C)	✗
Stone Bake Mode	350 °F (175 °C) - 500 °F (260 °C)	✗
Keep warm	175 °F (80 °C)	✗

✓ = Available / ✗ = Not Available

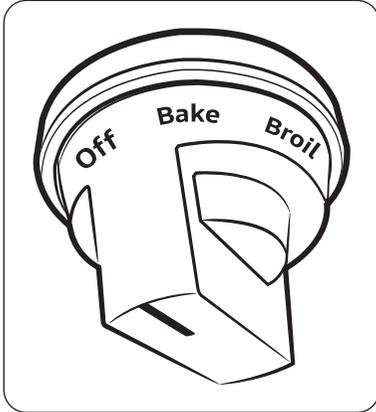
Using the oven

Mode	Instruction
Bake	<ul style="list-style-type: none">• Bake mode is used for baking cakes, cookies, and casseroles. Always preheat the oven.• Baking temperatures and times will vary depending on the ingredients and the size and shape of the baking pan used.• Dark or nonstick coatings may cook faster with more browning.
Convection Bake (Pure)	<ul style="list-style-type: none">• Convection Bake (Pure) uses a fan to circulate the oven's heat evenly and continuously within the oven.• This improved heat distribution allows for even cooking and excellent results while using multiple racks.• Provides the best performance for cookies, biscuits, brownies, cupcakes, cream puffs, sweet rolls, angel food cake and bread.• When convection baking with one rack, place the rack at Level 3 or 5.• When convection baking with two racks, place them at Levels 3 and 5 for cake and cookies.• The oven temperature must be manually reduced by 25 °F while using Convection Bake (Pure) mode.• In this mode, 4-part pure convection is applied.
Convection Roast (Pure)	<ul style="list-style-type: none">• Convection Roast (Pure) is good for cooking large tender cuts of meat, uncovered. The convection fan circulates the heated air evenly over and around the food.• Meat and poultry are browned on all sides as if they were cooked on a rotisserie.• The heated air seals in juices quickly for moist and tender results while, creating a rich, golden-brown exterior.• In this mode, 4-part pure convection is applied.

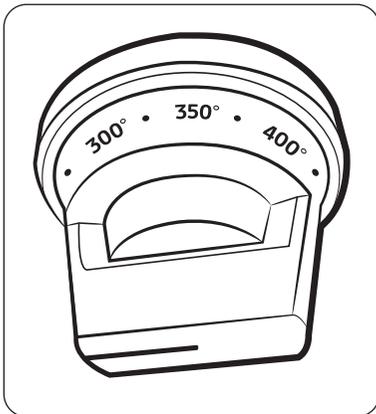
Mode	Instruction
Broil	<ul style="list-style-type: none"> • Broiling cooks tender cuts of meat by direct heat under the broil element of the oven. • The high heat cooks quickly, creating a rich, golden-brown exterior. Broil mode is best for cuts of meat, fish, and poultry up to 1 inch in thickness. • Always preheat the oven for 5 minutes before broiling. • See the Broiling guide section starting on page 58.
Air Fry	<ul style="list-style-type: none"> • Air Fry uses hot air for crispier and healthier frozen or fresh foods without or less oil than normal convection mode. • For best results, use this mode in single oven mode and place the Air Fry tray in position 3. • Preheating is not necessary for this mode. • The temperature can be set between 350 °F - 500 °F.
stone bake mode	<ul style="list-style-type: none"> • Stone accessory required. • Bake on a baking or pizza stone for pizza and bread. • Always do preheat with a stone for the best results. Preheating will take about 20 - 30 mins. • When the beep sounds, put pizza or bread on the rack position 2 or 3.
Keep Warm	<ul style="list-style-type: none"> • The keep warm mode will keep cooked food warm for serving up to 3 hours after cooking has finished. • You can use the keep warm mode without any other cooking operations or you can set it to activate after a timed cooking operation. • You should not use this mode to reheat cold food.

Using the oven

Basic function instructions



1. Select the cooking mode you want.



2. Set the temperature you want.

- Broil mode can be set only Hi, Med or Lo.
- Keep Warm temperatures cannot be changed.
- After selecting Keep Warm mode, press the **OK**.

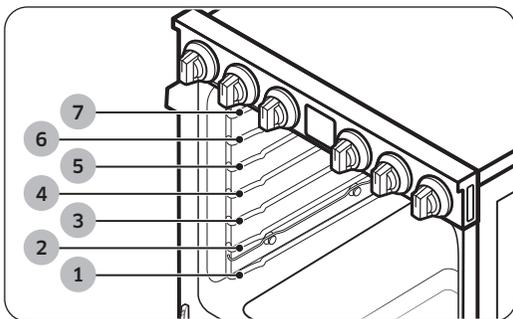
CAUTION

- Place food in the oven after preheating if the recipe calls for it. Preheating is very important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, the oven will beep.
- The convection oven fan shuts off when the oven door is opened.
- DO NOT leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.
- Be sure you turn the oven control knobs to **Off** when you finish cooking.

NOTE

- If you leave the oven door open for more than 20 seconds when the oven is on, all heating elements will shut off automatically.
- When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.
- If you are using an oven thermometer in the oven cavity, the temperature registered by the thermometer may differ from the actual set oven temperature.
- For performance reasons, the convection fan may turn on or off while the oven is cooking.
- This oven is designed for CLOSED DOOR broiling. The oven door must be closed during broiling.

Using the oven racks



Recommended rack positions for cooking

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

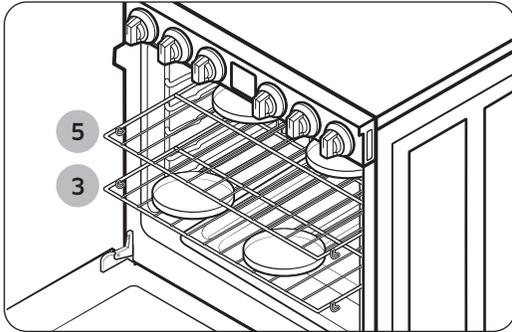
- This table is an example list for reference only.

CAUTION

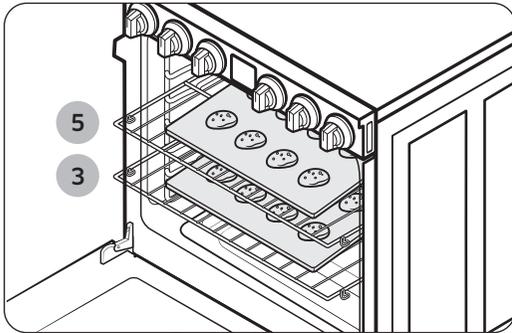
- Do not cover an oven rack with aluminum foil. This will disturb the heat circulation, resulting in poor baking.
- Do not place aluminum foil on the oven bottom. The aluminum can melt and damage the oven.
- Arrange the oven racks only when the oven is cool.
- When placing an oven rack in the topmost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

Using the oven

Multi-rack baking



Cakes pans position

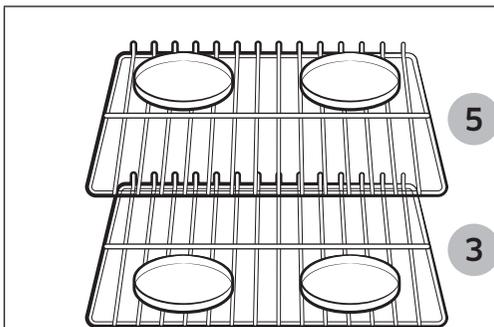


Cookie sheets position

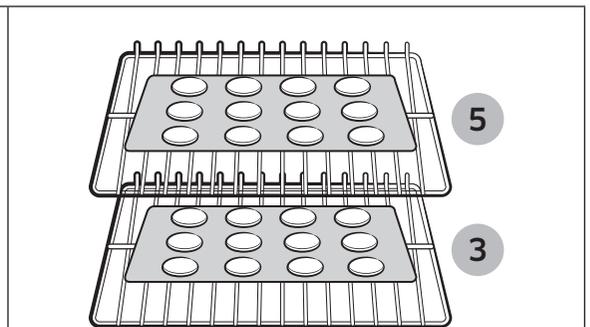
- For dual-rack baking of cakes or cookies, place the racks at Levels 3 and 5.
- For 4 baking pans on two racks: Place two pans in the rear of the upper rack and the other two in the front of the lower rack.
- When baking multiple items on one rack, maintain a 1" to 1.5" (2.5 cm to 3.8 cm) space between items.
- When using the gliding rack, place it below the flat rack.

Using Multiple Oven Racks

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



Cake



Cookie

Before using the racks

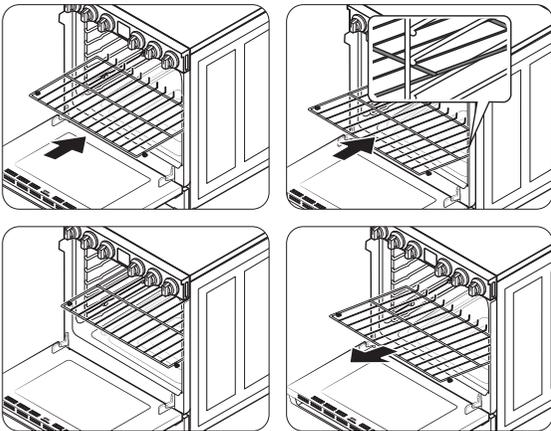
Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

Installing the racks

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

Removing the racks

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



⚠ CAUTION

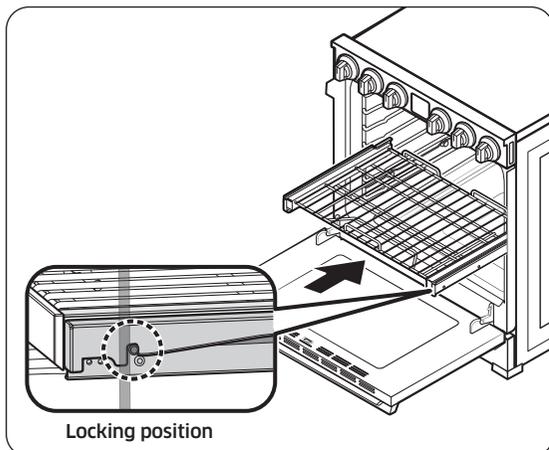
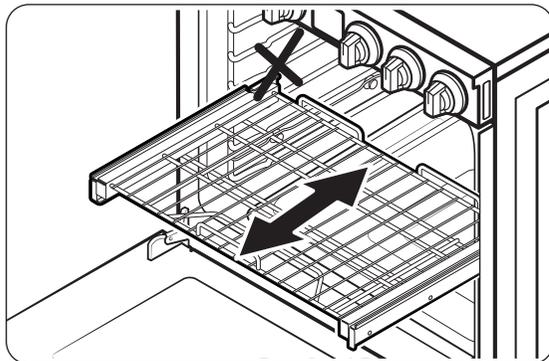
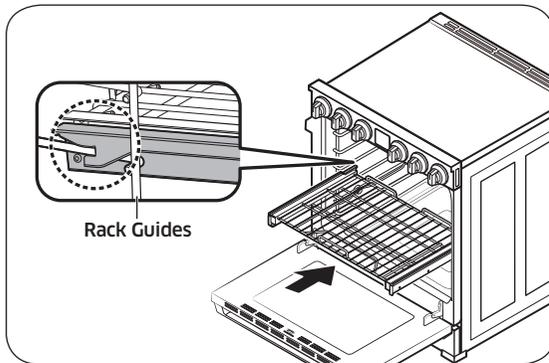
- Do not cover a rack with aluminum foil or place aluminum foil on the oven bottom. This will hamper heat circulation, resulting in poor baking, and may damage the oven bottom.
- Arrange the oven racks only when the oven is cool.

Using the oven

Using the gliding rack

The fully extendable gliding rack makes food preparation easier, especially when you are preparing heavier dishes. The gliding rack has 2 glide tracks that allow you to extend the rack well out of the oven without touching the sides of the oven walls.

Installing the gliding rack

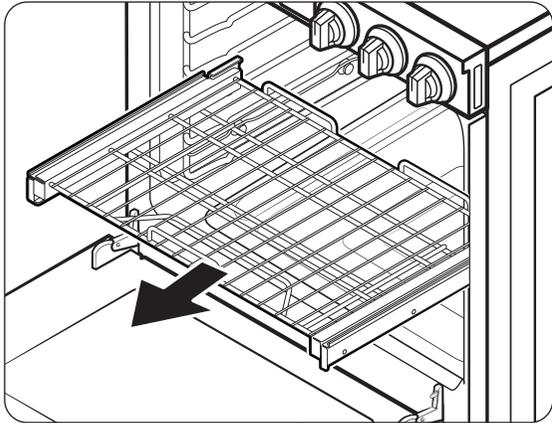


- With the gliding rack in the closed position and the oven off, carefully insert the gliding rack between the guides until the rack reaches the back. See picture on the bottom left for closed position.
- Always grasp the gliding rack by its handle at the center-front of the rack. Pulling by the rack frame can cause the rack to come loose, resulting in spills and possible personal injury.

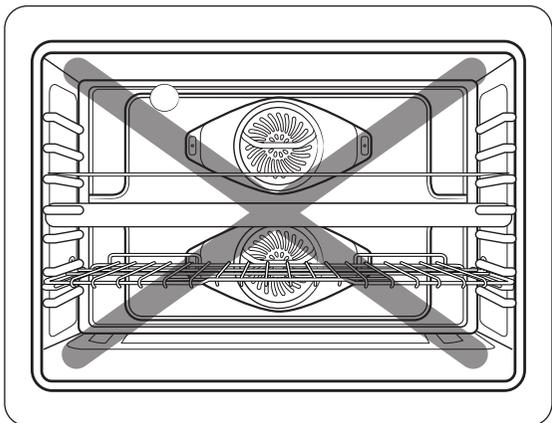
NOTE

Be sure to lock the gliding rack onto the rack support. Otherwise, the rack may come loose and cause personal injury.

Removing the gliding rack



With the gliding rack in the closed position and the oven off and cool, grasp the rack and frame and pull both forward to remove.



CAUTION

- Do not attempt to place a gliding rack one level above a wire rack.
- You will not be able to install it properly and the rack could fall.
- Keep at least one open rack level between a glide rack and a flat rack.

NOTE

You may place a gliding rack at any but the lowest level (Level 1).

Using the oven

Broiling guide

NOTE

- This is for reference only.
- Preheating for 5 minutes before broiling is recommended.
- The size, weight, thickness, starting temperature, and your preference of how well done you like your food will affect broiling times.
- This guide is based on meats at refrigerator temperature.

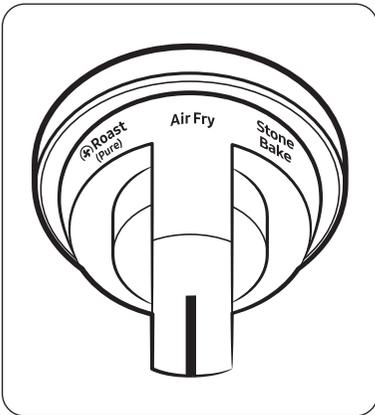
Food	Doneness	Size	Thickness	Broil setting	Rack position	Cooking time	
						1st side	2nd side
Hamburgers	Medium	9 patties	1"	Hi	7	3:20 - 3:40	2:20 - 2:40
Beef Steak	Medium	-	1"	Hi	5	7:00 - 8:00	6:00 - 7:00
	Medium	-	3/4"	Hi	5	6:00 - 7:00	5:00 - 6:00
Chicken Pieces	Well done	2 - 2 1/2 lb.	3/4" - 1"	Hi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

CAUTION

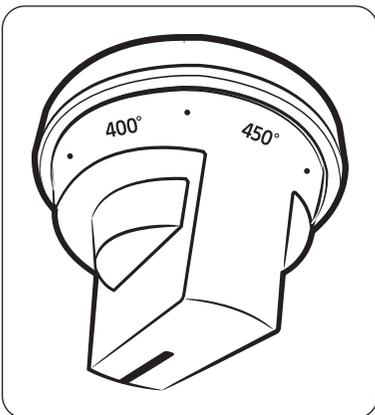
Make sure to close the door after turning over the food.

Air Fry mode

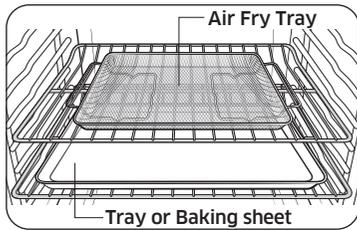
This feature uses hot air for crispier and healthier frozen or fresh foods without oil or less oil than normal convection modes. For best results, use this mode in single oven mode and place the Air Fry tray in position 3. The temperature can be set between 350 °F and 500 °F. Preheating is not necessary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



1. Place the Air Fry tray on rack position 3, and place a baking sheet or tray on rack position 2 or 1.
2. Rotate the mode selector knob from **Off** to the **Air Fry** position, and then turn the temperature selector knob to set the baking temperature. You can set the temperature from 350 °F (175 °C) to 500 °F (260 °C)
3. When baking is complete, turn both knobs to the **Off** position.



Using the oven



Air Fry Tray recommended placement

NOTE

- Place a baking sheet or tray on the rack below the Air Fry tray for getting any drippings. This will help to reduce splatter and smoke for high fat foods, such as chicken wings.
- Air Fry is designed for baking on a single oven rack. Place food on rack position 3 for best results.

- Before using a baking ware, check the maximum allowable temperature of baking sheet.
- Place the baking sheet under a few sheets of paper like parchment paper to absorb the fat for reducing splatter and smoke during the Air Fry.
- For cooking fresh or homemade foods, spreading the oil over a larger area more evenly, will crisp up the food more effectively.
- Wet or thick coating will not crisp or cook effectively with the Air Fry.

CAUTION

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

Air Fry mode guide

NOTE

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

Item	Amount (oz)	Temperature (°F)	Time (min)	Tips
Potatoes				
Frozen French Fries	30 - 35	425 - 450	25 - 30	-
Frozen French Fries, Seasoned	25 - 30	425 - 450	20 - 25	-
Frozen Tater Tots	40 - 45	450	20 - 25	-
Frozen Hash Brown	25 - 30	450	20 - 25	-
Frozen Potato Wedges	30 - 35	425 - 450	20 - 25	-
Homemade French Fries	25 - 30	425	25 - 30	Peel potatoes and cut into sticks with a thickness of $\frac{1}{3}$ inch. Soak in cold water for 30 min. Brush with 3tbsp of oil. Add salt and pepper to taste.
Homemade Potato Wedges	25 - 30	450	25 - 30	Cut them into wedges. Brush with 3 tbsp of oil. Add salt and pepper to taste.
Frozen				
Frozen Chicken Nuggets	24 - 28	400 - 425	15 - 25	-
Frozen Chicken Wings	30 - 35	425	20 - 30	-
Frozen Onion Rings	20 - 25	425	15 - 20	-
Frozen Fish Fingers	20 - 25	425	18 - 22	-

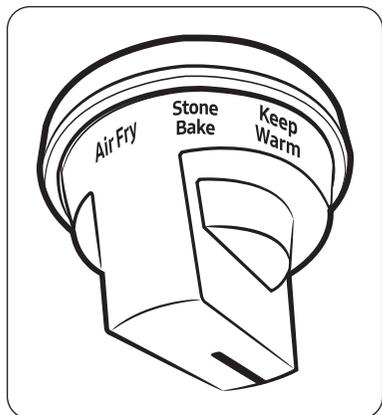
Using the oven

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

Using the oven

Stone bake mode

This feature bake on a baking or pizza stone for pizza and bread. So stone accessory required. Always preheat with a stone for the best results. Preheating will take about 20 - 30 mins. When the beep sounds, put pizza or bread on the rack position 2 or 3.



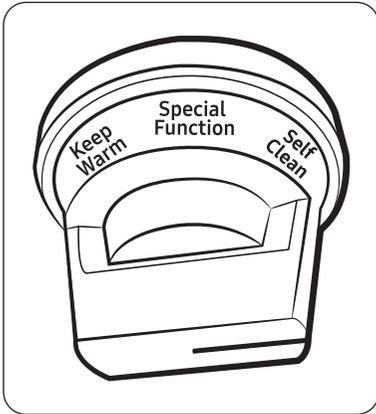
1. Rotate the mode selector knob from **Off** to the **Stone bake** mode position, and then turn the temperature selector knob from **Off** to set the temperature. You can set the temperature from 350 °F (175 °C) to 500 °F (260 °C)



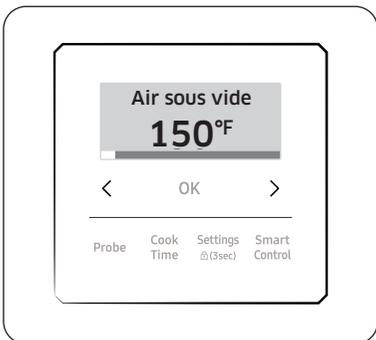
2. Let the oven preheat. The temperature display will start to change once the oven temperature reaches 150 °F.
3. When preheating is complete, Place the food on the desired rack. Close the oven door.
4. When cooking is complete, turn both knobs to the **Off** position.

Using the oven

Using the special function feature



1. Set the temperature knob to the **Off** position.
2. Turn the mode selector knob from **Off** to the **Special Function** position.



3. Find cooking menu you want through < or > keys and press **OK**.

Special function provides 3 different specialized cooking options.

Mode	Temperature range
Proof	95 °F (35 °C)
Air Sous Vide	100 °F (40 °C) - 205 °F (95 °C)
Dehydrate	150 °F (65 °C)

** A factory set temperature is applied for the best performance. You cannot adjust this temperature.

NOTE

You can Adjust 1°F unit by tapping < or > key of the Air sous vide mode.
(Long press < or > key to decrease or increase rapidly at constant speed).

Mode	Instruction
Proof	<ul style="list-style-type: none"> • Proof provides an optimal temperature for the bread proofing process (95 °F). • For the best results, always start the Proof option with a cool oven. • Proof mode functions properly only if oven temperature is below 125 °F. • The proofing temperature is not hot enough to keep food warm. • Place the dough in a heat-safe container on rack position 2 or 3 and cover it with a cloth or with plastic wrap. You may need to anchor the plastic wrap underneath the container so that the oven fan does not blow the plastic wrap off the dough. • To avoid lowering the temperature and extending proofing time, do not open the oven door.
Air Sous Vide	<ul style="list-style-type: none"> • Air Sous Vide mode uses low-temperature hot air to implement Sous Vide mode without steam or the water tank. • In this mode, the oven keeps constant low temperatures inside the cooking chamber, cooking food that can keep its original fragrance and nutrients while offering enriched flavor and soft texture. • You can Adjust 1 °F unit by tapping < or > key of the Air sous vide mode. (Long press < or > key to decrease or increase rapidly at constant speed).
Dehydrate	<ul style="list-style-type: none"> • Dehydrate dries food or removes moisture from food via heat circulation. • After drying the food, keep it in a cool and dry place. • For fruit, adding lemon or pineapple juice or sprinkling sugar on the fruit helps the fruit retain sweetness.

 **NOTE**

Preheating is not necessary on special function feature.

Rack position chart for special cooking options

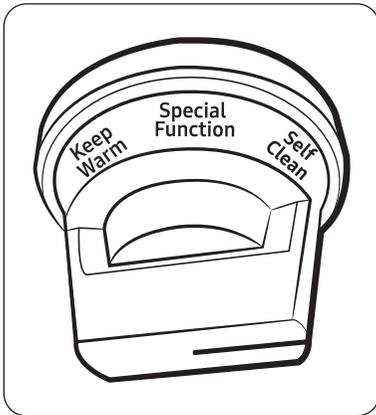
Mode	Rack position
Proof	2 or 3
Air Sous Vide	3 or 4
Dehydrate	2 or 3

For some common features, refer to **Using the oven** page.

Using the oven

Air sous vide mode

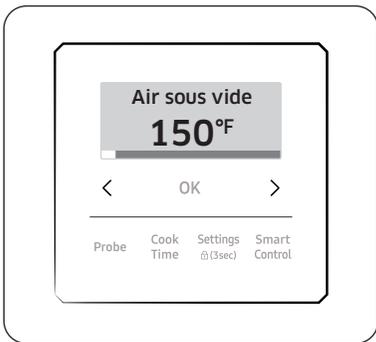
Air sous vide mode uses low-temperature hot air to implement Sous Vide method without steam or the water tank. In this mode, the oven keeps constant low temperatures, cooking food that can keep its original fragrance and nutrients while offering enriched flavor and soft texture.



1. Place the vacuum sealed bags of food on the rack in position 3 or 4 and then close the door.
2. Set the temperature knob to the **Off** position.
3. Turn the mode selector knob from **Off** to the **Special Function** position.
4. Find Air sous vide menu through < or > keys and press **OK**.
5. Adjust 1 °F unit by tapping < or > key and press **OK**. (Long press < or > key to decrease or increase rapidly at constant speed.)

NOTE

For cook time setting, see the **Timed cooking** section on page 48.





NOTE

- It is not necessary to preheat the oven when using Air Sous-Vide mode.
- Place the vacuum sealed bags of food on the rack 3 or 4 of the oven.
- Use it to cook meat, fish, seafood, poultry or vegetables.
- Use fresh and quality ingredients only. Trim them in clean conditions and store in the refrigeration.
- Use heat-resistant vacuum bags for moving and storing ingredients.
- Never reuse the heat-resistant vacuum bags.
- The cooking time depends on the thickness of food. Addition of salt or sugar may shorten the cooking time.
- Use Air Sous-Vide recommendation guide to find the recommended cooking time and temperature for the food.
- Only use temperatures below 140 °F (60 °C) to cook foods that can safely be consumed eaten raw.

Using the oven

Tips

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

Air Sous-Vide recommendation guide

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

Food	Doneness	Temperature (°F)	Time (hrs.)
Vegetables			
Asparagus	-	180	0.5 - 2
Potato, sliced	-	200	2 - 4
Sweet potato, sliced	-	200	2 - 4
Carrot, sliced	-	190	2 - 4
Squash, cubes	-	180	2 - 4
Fruit			
Apple, sliced	-	180	1 - 2
Pineapple, sliced	-	180	1 - 2
Pear, sliced	-	180	1 - 2

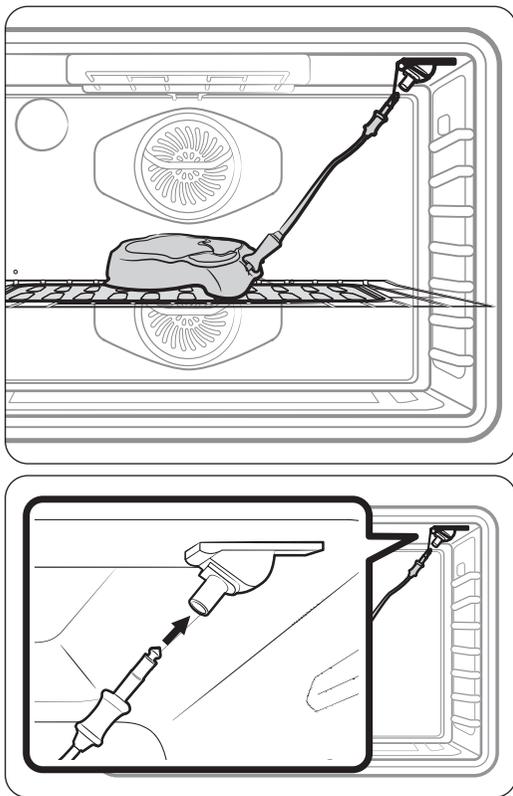
Using the oven

Temperature probe

For many meats, especially roasts and poultry, measuring the internal temperature is the best way to determine if the food is properly cooked. The temperature probe lets you cook meat to the exact internal temperature you want. This function can be used with Bake, Convection Bake (Pure), Convection Roast (Pure). After the internal temperature of the food reaches 100 °F, the increasing internal temperature will be shown on the display.

How to use the temperature probe

1. Push the probe into the meat, so that the tip is in the center of the meat.



- Insert the probe completely into the meat as shown in the illustrations. It should not touch bone, fat, or gristle. If you do not fully insert the probe into the meat, the temperature probe function will not work correctly because the probe will sense the oven temperature, not the temperature of the meat.
- For bone-in meats, insert the probe into the center of the lowest and thickest portion of the piece.
- For whole poultry (turkey, large chickens, etc.), insert the probe into the thickest part of the inner thigh, parallel to the leg.
- If you activate the Keep Warm function to keep the meat warm after you have cooked it using the temperature probe function, the meat may be overcooked.

2. Plug the temperature probe fully into the socket on the upper-side wall of the oven.
3. Select the cooking operation (Bake, Convection Bake (Pure), Convection Roast (Pure) you want. Select the cooking mode you want. Set the cooking temperature. (See page 52.)
4. Tap **Temp Probe** to set the desired internal temperature.

Available temperatures	100 °F to 200 °F
------------------------	------------------

5. Tap **START**. When the desired internal temperature is reached, the function automatically stops and an alarm sounds.

 **CAUTION**

Do not let the probe tip protrude from the meat. Ensure the tip is in or near the thickest part of the meat.

- To avoid breaking the probe's tip, defrost your food completely.
- To avoid damaging the probe, do not leave it in the oven for any reason other than its intended use. Tongs can damage the probe.
- Use the temperature probe for Temp Probe function cooking only.

 **NOTE**

- If you remove the temperature probe while the Temp Probe function is operating or insert the temperature probe while baking or cooking normally, cooking will stop after 1 minute.
- If you use the probe to cook frozen food, there are times when it cannot be detected. (The probe icon will not appear in the display.)

Using the oven

Temperature table

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

NOTE

If you cover the meat with aluminum foil and allow it to stand for 10 minutes after cooking, the Internal temperature will rise 5-10 degrees.

Removing the temperature probe

Unplug the temperature probe, then remove it from the meat. Store the meat probe in a separate place, do not leave it attached to the socket.

CAUTION

After cooking, the temperature probe is hot enough to cause burns. Let it cool sufficiently before attempting to remove it.

Clean feature

Self Clean

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

CAUTION

- Do not leave small children unattended near the oven during the self-cleaning cycle. The outside surfaces of the oven can get extremely hot.
- Some birds are extremely sensitive to fumes from a self-cleaning oven. Relocate birds to a well-ventilated room away from the oven.
- Do not line the oven, oven racks, or oven bottom with aluminum foil. Doing so will result in poor heat distribution, produce poor baking results, and cause permanent damage to the oven interior. The aluminum foil will melt onto and adhere to the interior oven surfaces.
- Do not force the oven door open during the self-cleaning cycle. This will damage the automatic door-locking system. The door automatically locks when the self-cleaning cycle is started and stays locked until the cycle is completed or cancelled and the oven temperature is below 400 °F.
- Use caution when opening the oven door after the self-cleaning cycle. The Electric oven will still be VERY HOT and hot air and steam might escape when the door is open.
- Wipe off any excess spillage before using the self-cleaning operation.
- Do not use oven cleaners. Commercial oven cleaners or oven liners should NEVER be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven during a self-cleaning operation.
- Both knobs must be in the **Off** position initially before you set the mode selector knob to the **Self Clean** position.

Using the oven

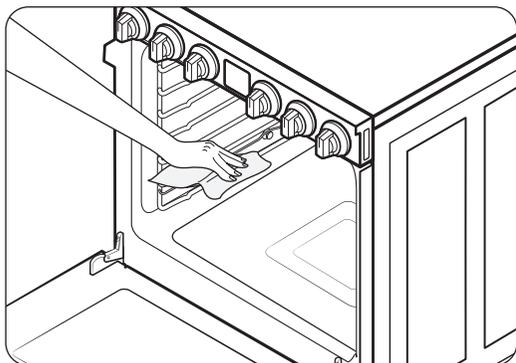


Fig. 1

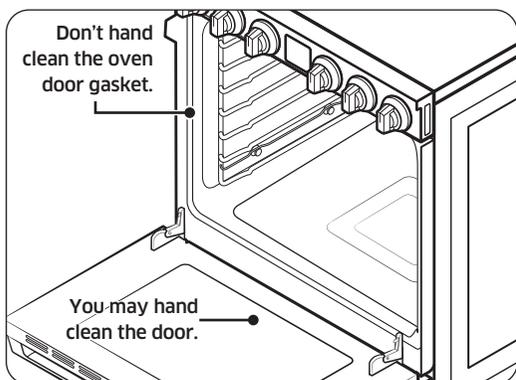


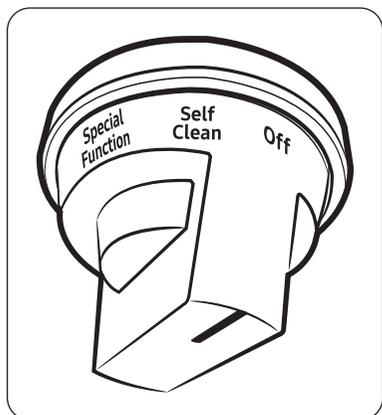
Fig. 2

NOTE

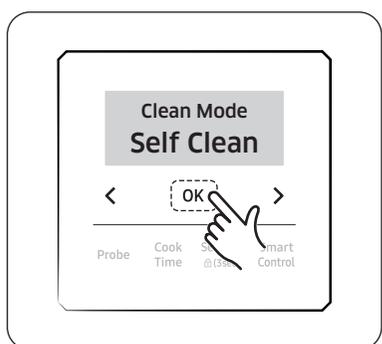
- For details about removing the racks, see pages **55** and **57**.
- For details about removing the rack supports, see page **96**.

- Keep the kitchen well ventilated during a self-cleaning cycle.
- Remove the racks, rack supports, and all foreign/loose items from the oven.
- Wipe up debris from the oven bottom. (Fig. 1)
- Clean the oven door and front frame around the gasket with hot water and soap-filled steel-wool pads or non-abrasive cleansers. Rinse with clean water and wipe dry.
- The oven-door gasket is fragile and cannot withstand hand-cleaning. Do not clean the gasket. If the gasket becomes worn or frayed, have it replaced.
- Make sure the oven light cover is in place and the oven light is off.

How to run a self cleaning cycle



1. Make sure the oven door is unlocked and closed completely.
2. Turn the mode and temperature selector knobs to the **Off** position.
3. Turn the mode selector knob from **Off** to the **Self Clean** position.



4. Tap <, > to select Self Clean mode. Press **OK** to start Self clean.
5. Set the self cleaning time. 3 hr is the default. Tap <, > to select another time set. Press **OK** to start Self Cleaning.
6. The oven door is locked and the oven begins to heat up. When the cycle is complete, an alert beep sounds. The door will remain locked until the oven temperature falls below 400 °F (205 °C).
7. When the Self-Cleaning cycle is complete, turn the mode selector knob to the **Off** position.

NOTE

- You will not be able to start a self-cleaning cycle if the control lockout feature is activated or if the oven's temperature is too hot.
- The oven doors lock automatically. The display will show the remaining cleaning time. You cannot open the oven doors until the temperature drops to a safe/cool temperature.
- You should not operate cooktop burners during self-cleaning mode.

Using the oven

To cancel the self-cleaning cycle

You may find it necessary to stop or interrupt a self-cleaning cycle due to smoke in the oven. To turn off the self-cleaning cycle, turn the mode selector knobs to the **Off** position. The cycle turns off, but the door remains locked until the oven temperature falls below 400 °F (205 °C).

After self-cleaning

- The door stays locked until the internal oven temperature falls below 400 °F.
- When the oven has cooled down, wipe the oven surfaces with a cloth to remove ash residue.
- Stubborn stains can be removed using a steel-wool pad. Lime deposits can be removed using a vinegar-soaking cloth.
- If you are not satisfied with the cleaning results, repeat the self-cleaning cycle.
- The oven will not let you repeat a self-cleaning cycle immediately. You must wait 2 hours before running self-cleaning again.
- Fine lines generated inside the cavity may occur during repeated cooling and heating of the product after long-term use. This phenomenon is normal, does not affect product performance, and is harmless to the human body.

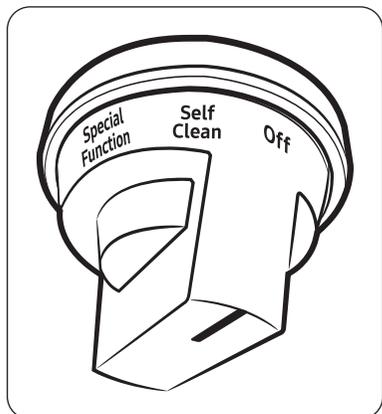
CAUTION

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

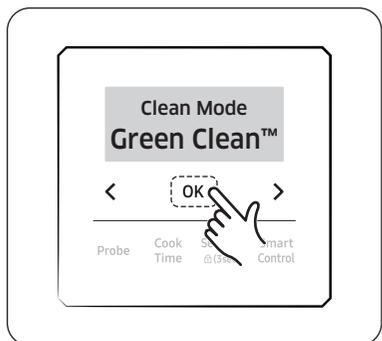
Green cleaning

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

How to run a green cleaning cycle



1. Make sure the oven door is unlocked and closed completely.
2. Pour approximately 10 oz (300 ml) of water onto the bottom of the empty oven and then close the oven door. Use normal water only, not distilled water.
3. Turn the mode and temperature selector knobs to the **Off** position.
4. Turn the mode selector knob from **Off** to the **Self Clean** position.



5. Tap **<, >** to select Green cleaning mode. Press **OK** to start **Green Cleaning**.
6. When the operation is complete, the display will blink and a beep will sound. And then turn the mode knob to the **Off** position.
7. Clean the oven's interior. There will be a significant amount of water remaining on the bottom of the oven after a green-cleaning cycle. Remove the residual water with a sponge or soft dry cloth.

You can cancel Green Cleaning at any time by setting the mode selector knob to the **Off** position.

Using the oven

NOTE

- When green-cleaning, use exactly 10 oz of water since this produces the best results.
- If you press **Green Clean** when the oven temperature is above 125 °F, Hot will appear in the display. Because this function produces the best results when started while the oven is cool, we recommend that you wait until the oven has cooled down and Hot disappears from the display.

After a green-cleaning cycle

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

Using the Sabbath feature

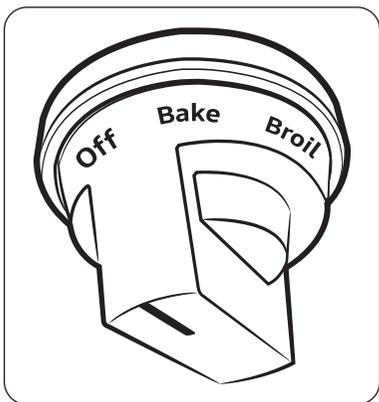
(For use on the Jewish Sabbath & Holidays)



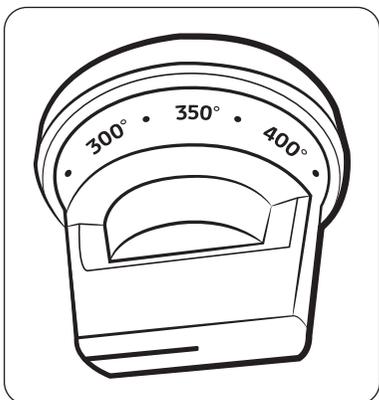
For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, visit :
<http://www.star-k.org>.

You can use the Sabbath feature with baking only. The oven temperature may be set higher or lower after you set the Sabbath feature. (The oven temperature adjustment feature should be used only during Jewish holidays.) The display, however, will not change and tones will not sound when a change occurs. Once the oven is properly set for baking with the Sabbath feature active, the oven will remain on continuously 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** button before activating the Sabbath feature. Once the oven light is turned on and the Sabbath feature is active, the oven interior light will remain on until the Sabbath feature is turned off. If the oven light needs to be off, be sure to turn the oven light off before activating the Sabbath feature.

How to use the Sabbath feature

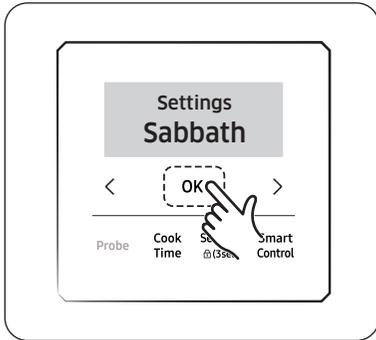


1. Turn the mode selector knob from **Off** to **Bake**.

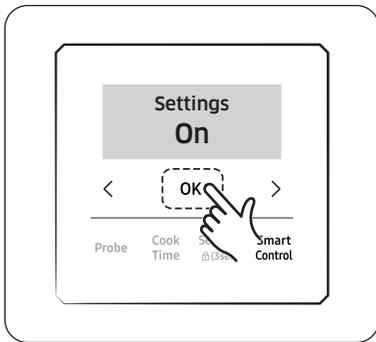


2. Rotate the temperature selector knob from the **Off** position to set the temperature. You can set the oven to any temperature from Lo to 550 °F.

Using the oven



3. Tap the **Settings** button, and then tap <, > to select **Sabbath** mode.



4. Tap **OK** and then tap <, > to select **On / Off**.
5. Tap **OK** to Sabbath mode on.

CAUTION

- Do not use the surface cooktop when the Sabbath feature is on.
- Do not attempt to activate any other program feature except Bake while the Sabbath feature is active.
- Do not open the oven door or change the oven temperature for about 30 minutes after you have started Sabbath mode to allow the oven to reach the set temperature. Note that for best performance, the oven fan operates only when the oven temperature is rising.

NOTE

- After you change the temperature while the unit is in Sabbath mode, there is a 15 second delay before the unit recognizes the change.
- You can set the Cook Time function before activating the Sabbath feature.
- Should the power fail, the oven shuts itself off. When power is restored, the oven does not turn itself on. **Sabbath** appears on the control panel, but the oven is not on. Food may be safely removed from the oven during Sabbath mode, but the oven is inoperable until after the Sabbath holidays, at which time you can tap-hold **OK** for 3 seconds to turn off Sabbath mode.

Using the Smart Control feature

To use the oven's Smart Control feature, you must download the SmartThings app to a mobile device. Functions that can be operated using the SmartThings app may not work smoothly if communication conditions are poor or the oven is installed in a place with a weak Wi-Fi signal.

A Wi-Fi Booster may be necessary. Wi-Fi Booster is not supplied by Dacor.

Refer to the following table for the main functions that can be operated from the app.

When Smart Control is off.	Monitoring (Oven, Probe, Cooktop), Oven off
When Smart Control is on.	Monitoring (Oven, Probe, Cooktop), Oven start, Oven off, Error check

Installation

Visit the Google Play Store, Galaxy Apps, or Apple App Store and search for "SmartThings". Download and install the SmartThings app provided by Samsung Electronics to your smart device.

NOTE

- The supporting software version of the SmartThings app is subject to change according to the OS supporting policy the manufacturer provides. In addition, as for the SmartThings app or the functions that the app supports, the new application update policy on the existing OS version can be suspended due to usability or security reasons.
- The SmartThings app is subject to change without notice to improve usability or performance. As the mobile phone OS version is updated every year, the SmartThings is also updated continually according to the latest OS.
- If you have enquiries regarding the items mentioned above, please contact us on st.service@samsung.com
- Recommended encryption systems include WPA/TKIP and WPA2/AES. Any newer or non-standard Wi-Fi authentication protocols are not supported.
- Wireless networks may be affected by the surrounding wireless communication environment.
- If your Internet service provider has registered the MAC address of your PC or modem for identification, your device may fail to connect to the Internet. If this happens, contact your Internet service provider for technical assistance.
- The firewall settings of your network system may prevent your device from accessing the Internet. Contact your Internet service provider for technical assistance. If this symptom continues, contact a local Samsung service center or retailer.

Using the oven

- To configure the wireless access point (AP) settings, see the user manual of the AP (router).
- Device support both Wi-Fi 2.4 GHz with IEEE 802.11 b/g/n and Soft-AP protocols. (IEEE 802.11 n is recommended.)
- Unauthorized Wi-Fi wireless routers may fail to connect to applicable device.

Samsung account

You are required to register your Samsung account to use the app. If you don't have a Samsung account, follow the app's onscreen instructions to create a free Samsung account.

Getting started

Turn on the range, open the SmartThings app on your phone, then follow the instructions below. If a pop-up appears saying that a new device has been found, tap ADD NOW. If a pop-up doesn't appear, tap the + button, then select the device you want to connect from the list of available devices.

If your device isn't in the list of available devices, add the device manually by selecting the device type, and then selecting the specific device model. Follow the instructions for setting up your device.

1. Sign in to your Samsung account (if not already signed in).
2. Add the device.
3. Check the connection.
4. Find and connect to a Wi-Fi network.
5. Register the device.
6. Setup is complete. Your device will now appear as a card on the My devices screen.

When Smart Control is on you can:

- Remotely change oven settings (mode, time, temperature) using your mobile device.
- Remotely turn on/off the oven.

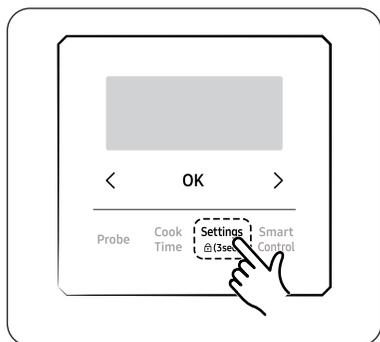
NOTE

Important: Self Clean mode cannot be started remotely.

- If Smart Control is deactivated, you can still monitor the oven's status and turn the oven off.
- The range continues operating even if the Wi-Fi connection is lost.
- The **SmartThings Application** will not work properly if the Wi-Fi Connection is unstable.
- See the SmartThings app web manual for detailed information at www.dacor.com

Settings

In Settings, you can change the default settings to your preference or diagnose problems with the network connection.



Tap the **Settings** button.

Wi-Fi

To enable a Wi-Fi connection

1. Tap the **Settings** button.
2. Tap <, > to select **Wi-Fi**.
3. Tap **OK** and then tap <, > to select **On** or **Off** then Tap **OK**.

NOTE

For details about the Wi-Fi connection and using the SmartThings app, see the SmartThings user manual.

Welcome Lighting

When you operate the oven control knob and oven light button in sleep mode, the knob lightings turns on sequentially.

You can turn the welcome lighting **On / Off**.

1. Tap the **Settings** button.
2. Tap <, > to select **Welcome Lighting**.
3. Tap **OK** and then tap <, > to select **On** or **Off** then tap **OK**.

Using the oven

Screen Saver

You can turn the screen saver on/off.

1. Tap the **Settings** button.
2. Tap <, > to select **Screen Saver**.
3. Tap **OK** and then tap <, > to select the **On / Off**.
4. Tap **OK**.

Temp

Temp unit

You can program the oven control to display the temperature in Fahrenheit (default) or Celsius.

1. Tap the **Settings** button.
2. Tap <, > to select **Temp. Unit**.
3. Tap **OK** and then tap <, > to select the temperature unit.
4. Tap **OK**.

Temp adjust

The temperature in the oven has been calibrated at the factory. When first using the oven, be sure to follow recipe times and temperatures.

If you think the oven is too hot or too cool, you can correct the temperature in the oven. Before correcting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature.

The baking results should help you to determine the proper adjustment. The oven temperature can be adjusted ± 35 °F (± 19 °C).

1. Tap the **Settings** button.
2. Tap <, > to select **Temp. Adjust**.
3. Tap **OK** and then tap <, > to select the adjustment you want to make.
4. Tap **OK**.

NOTE

This adjustment will not affect the broiling or the self-cleaning temperatures. The adjustment will be retained in memory after a power failure.

Sound

Using Sound setting, you can set the oven controls to operate silently.

1. Tap the **Settings** button.
2. Tap <, > to select **Sound**.
3. Tap **OK** and then tap <, > to select **Sound On / Alerts Only On / Sound Off**.
4. Tap **OK**.

12 hour energy saving

If you leave the oven on, this feature will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

1. Tap the **Settings** button.
2. Tap <, > to select **12hr Energy Saving**.
3. Tap **OK** and then tap <, > to select **On** or **Off**.
4. Tap **OK**.

Demo Mode

This option is for use by retail establishments for display purposes only. (When Demo Mode is on, the heating elements are disabled and do not operate.)

1. Tap the **Settings** button.
2. Tap <, > to select **Demo Mode**.
3. Tap **OK** and then tap <, > to select **On** or **Off**.
4. Tap **OK**.

Using the oven

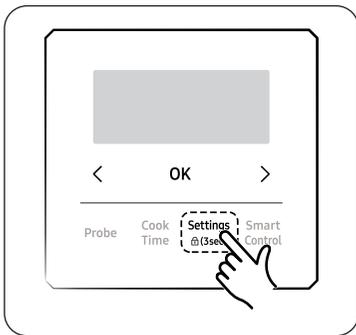
Using the hood control feature

NOTE

This product features a Bluetooth device that you can use to connect the range to Dacor hood control models. Through the Bluetooth connection, you can use the hood control function on the SmartThings app.

To connect to a hood control model and a hood:

1. Download and run the SmartThings app on your smartphone. Then, complete the Smart Control procedure to connect to the range. See page **81**.
2. Follow the hood control model's Bluetooth instructions and activate the Bluetooth connection.
3. Press the **Bluetooth** icon  on the hood's control panel. The Bluetooth icon LED blinks.



4. Tap the **Settings** button on the range display screen. Tap **<**, **>** to select **Hood Connection**. Tap **OK** to connect to the hood.
5. When Bluetooth pairing is finished, the Bluetooth icon LED stops blinking and glows steadily. Tap the **Settings** button to exit.
6. Follow the instructions in the user manual of the hood control model and the App guide to use the hood control.

Bluetooth on/off

Press the **Bluetooth** icon  on the hood's control panel.

NOTE

- The Bluetooth icon LED on the hood is on when Bluetooth is enabled. The Bluetooth icon LED on the hood is off when Bluetooth is not enabled.
- If the Smart Control connection is not successful, you cannot use the SmartThings app to monitor and control the hood.
- Without a Smart Control connection to the range, you can use a Bluetooth connection to pair the range with the hood and sync them. To do this, follow the Bluetooth connection steps on page **86**.
- Bluetooth will not work properly if the Bluetooth connection is unstable.
- See the SmartThings app manual for detailed information.

Care and maintenance - Cooktop

Care and cleaning of the glass cooktop

Normal daily use cleaning

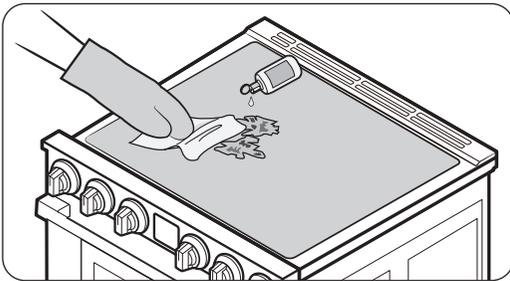
Use only a ceramic cooktop cleaner. Other creams may not be as effective. By following these steps, you can maintain and protect the surface of your glass cooktop.

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.

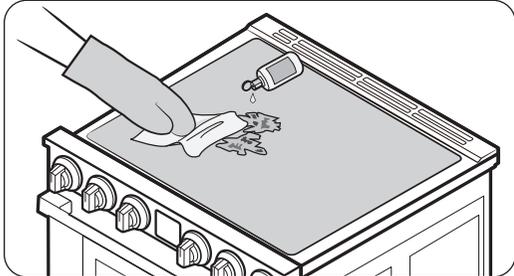
Removing burned-on residue



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.

Care and maintenance - Cooktop

Removing heavy, burned-on residue



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

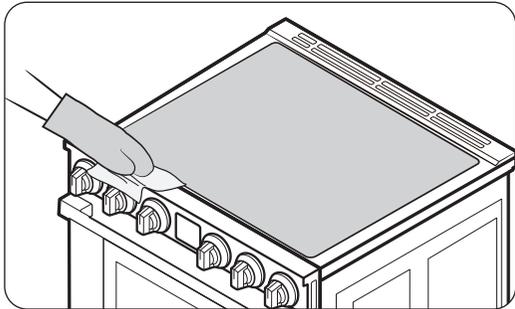
Removing metal marks and scratches

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

⚠ WARNING

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

Cleaning the cooktop seal



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

Potential for permanent damage to the glass surface

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

Cleaning sugary spills and melted plastic

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

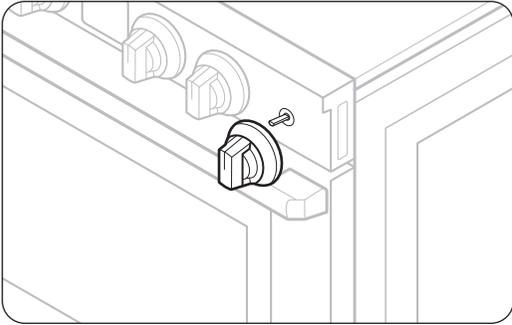
NOTE

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

Care and maintenance - Cooktop

Control knobs

Turn off all burner knobs.



1. Pull the knobs off.
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. Re-attach the knobs in the **Off** position.

CAUTION

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

Care and maintenance - Oven

Care and cleaning of the oven

WARNING

Be sure electrical power is off and all surfaces are cool before cleaning any part of the appliance.

Cleaning painted parts and decorative trim

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

Cleaning stainless steel surfaces

1. Shake a bottle of stainless steel appliance cleaner or polish well.
2. Place a small amount of stainless steel appliance cleaner or polish on a damp cloth or damp paper towel.
3. Clean a small area, rubbing along the grain of the stainless steel if applicable.
4. Dry and buff with a clean, dry paper towel or soft cloth.

NOTE

Some paper towels tend to scratch stainless steel, test on an inconspicuous location before using.

5. Repeat as necessary.

NOTE

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

Convection filter

The convection filters are located in the back of each oven chamber.

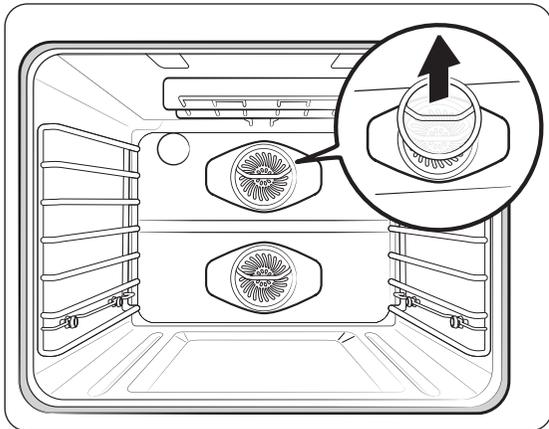
Clean them regularly. If you allow them to become clogged, the oven's convection cooking modes will not work properly.

NOTE

For your safety and proper oven performance, re-install the convection filters before cooking.

Care and maintenance - Oven

Removing your oven's convection filter

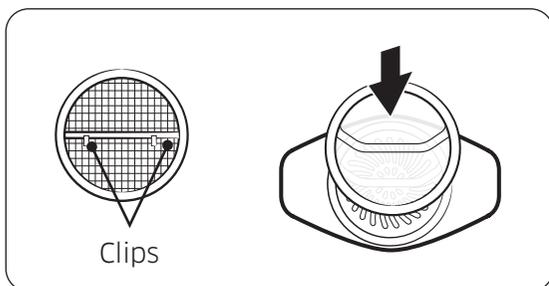


When the oven is cool, put your fingers around the edges of the filter and gently push up.

To clean the filter

Soak the filter in hot, soapy water, and rinse well. You may also place it in a dishwasher on the top rack. Dry the filter before re-installing it.

Installing your oven's convection filter



Carefully hook the metal clips on the back of the filter over the metal bar across the fan hole. Make sure it is centered over the hole. Be careful not to scratch the porcelain surfaces with the back of the filter

Air fry tray

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

NOTE

The air fry tray is dishwasher-safe.

CAUTION

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

Oven racks

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



NOTE

- Do not clean the oven racks in a dishwasher.
- If the rack becomes hard to remove or replace, lightly wipe the oven rack guides with cooking oil. Do not wipe cooking oil on the slides.
- If the rack becomes difficult to slide, the rack may need to be lubricated using a graphite lubricant.
- Graphite lubricant is available for retail purchase. Verify that the lubricant is FDA-approved.

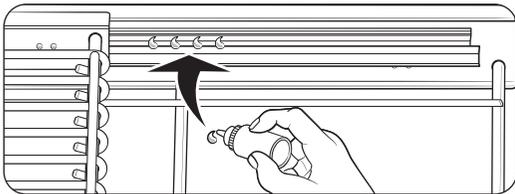
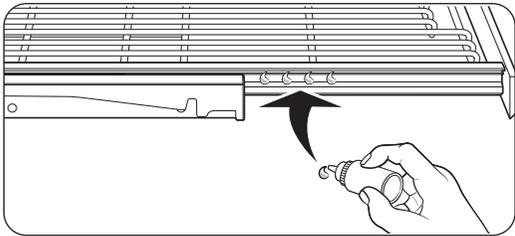
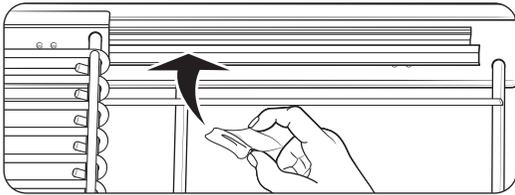
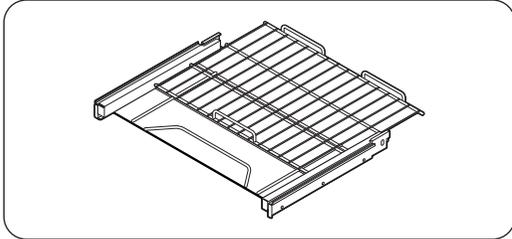


CAUTION

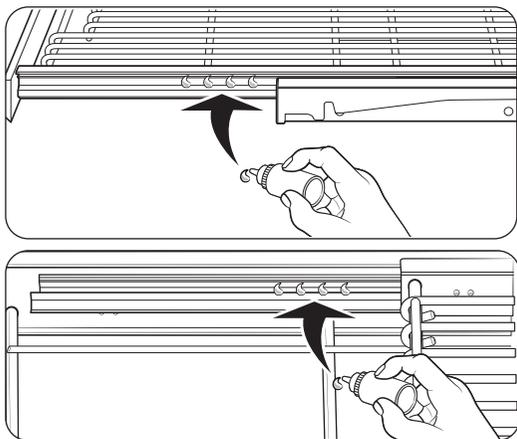
- Do not leave racks in the oven during the self-cleaning cycle. The extreme heat generated in this cycle can permanently peel off the racks' coating and make it difficult to remove the racks.
- Do not spray cooking oil or lubricant directly onto the gliding rack.

Care and maintenance - Oven

To lubricate the slides of the gliding rack



1. Remove the rack from the oven. See removing the gliding rack in the **Using the gliding rack** section on page 56.
2. Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy cleanup.
3. If there is debris in the slide tracks, wipe it away using a paper towel. (Any graphite lubricant wiped away must be replaced - See steps 4 through 7.)
4. Shake the graphite lubricant before opening it. Starting with the left (front and back) slide mechanism of the rack, place four (4) small drops of lubricant on the two (2) bottom tracks of the slide close to the bearing carriers.



5. Repeat for the right (front and back) slide mechanism of the rack.
6. Open and close the rack several times to distribute the lubricant.
7. Replace the cap on the lubricant and shake it again. Turn the rack over and repeat steps 3, 4, 5, and 6.
8. Close the rack, turn the rack right-side-up, and then install it in the oven. See **Installing the gliding rack** on page 56.

 **NOTE**

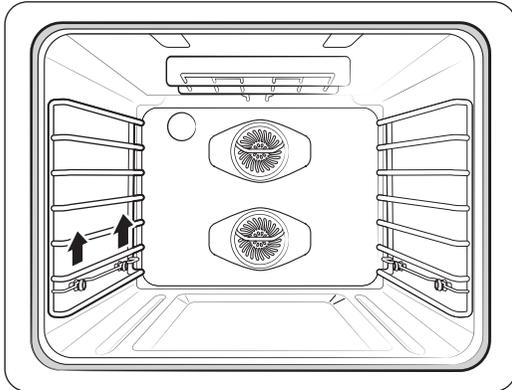
Do not spray the gliding rack with cooking spray or other lubricant sprays.

Care and maintenance - Oven

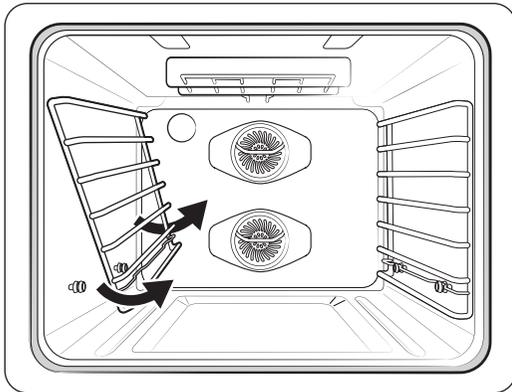
Ladder racks

Ladder Racks can be removed for manual cleaning or to prevent discoloration during a Self-Cleaning cycle.

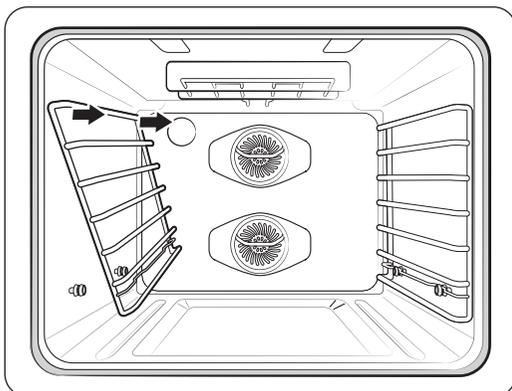
Removing the Ladder racks



1. Grasp the Position 2 rack guide, and then lift the Ladder Rack straight up. This frees the Ladder Rack from its two supports on the oven wall.

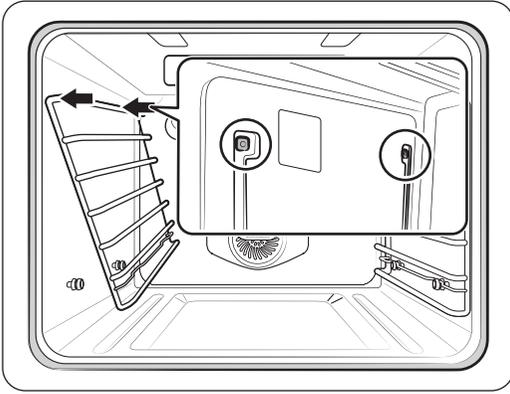


2. Rotate the Ladder Rack by approximately 45°.

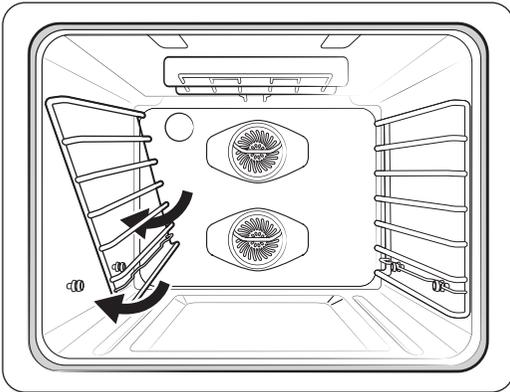


3. Pull the Rack away from the oven wall to remove it from the two support holes in the wall of the oven.
4. Repeat this procedure with the Ladder Rack on the opposite wall.

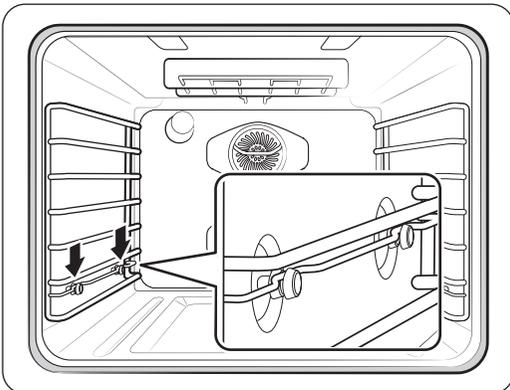
Replacing the Ladder racks



1. Put the top of the Ladder Rack back into the two support holes in the oven wall.



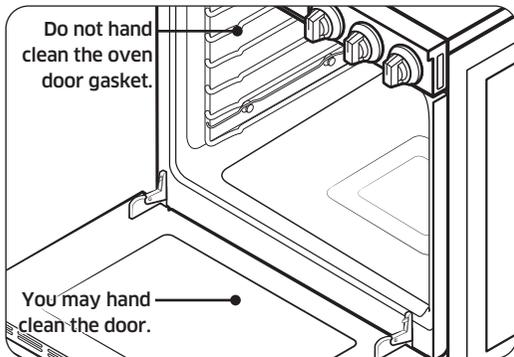
2. Rotate the Ladder Rack towards the oven wall.



3. Pull up on the Position 2 rack guide, and then press the Rack into the two supports on the oven wall.
4. Repeat this procedure with the Ladder Rack on the opposite wall.

Care and maintenance - Oven

Oven door

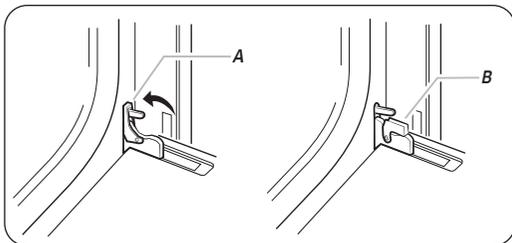
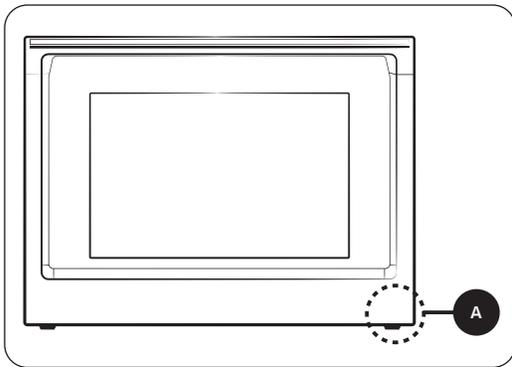


- Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. **DO NOT immerse the door in water. DO NOT spray or allow water or the glass cleaner to enter the door vents. DO NOT use oven cleaners, cleaning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

Removing the oven doors

⚠ CAUTION

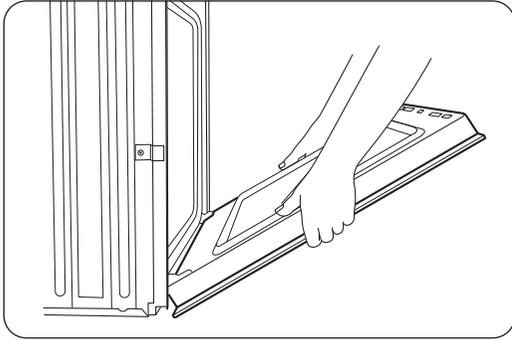
- The door is very heavy. Be careful when removing and lifting the door.
- Do not lift the door by the handle.
Use two hands to remove an oven door.
 - Take care when moving the oven door. Improper handling could result in physical injury.
 - To prevent electric shock, make sure the oven is turned off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



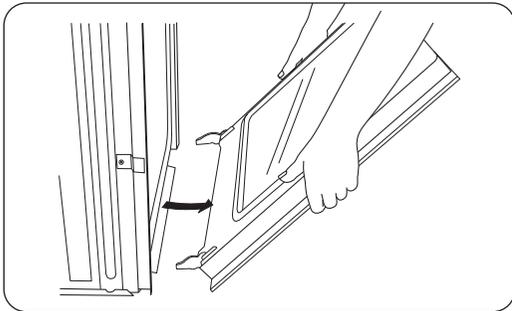
- A.** Oven door hinge latch in locked position
- B.** Oven door hinge latch in unlocked position

1. Prior to removing the oven door, prepare a surface where you will place it. This surface should be flat and covered with a soft blanket. You can also use the corner posts from your packaging material.
2. Open the oven door.
3. At the bottom corners of the door, flip the hinge locks fully out to unlock them; otherwise, the door cannot be removed.

Care and maintenance - Oven



4. Partially close the door to engage the door latch locks. The door will stop at this point.

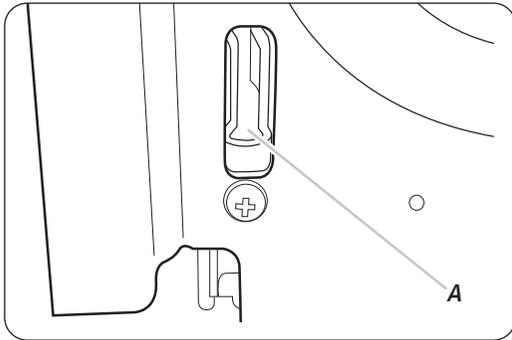


5. Grasp each side of the door below the handle, and lift the door slightly to expose the cabling at the base.
6. Set the oven door aside on the prepared covered work surface with the oven door resting on its handle.

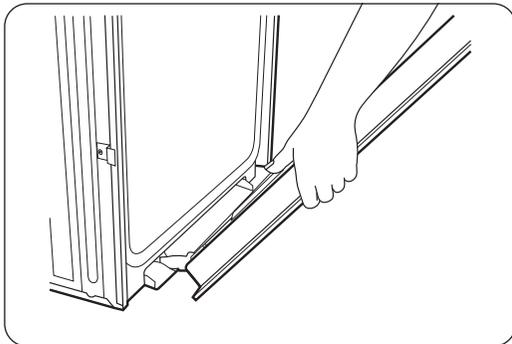
Reinstalling the oven doors

⚠ CAUTION

The door is very heavy. You may need help lifting the door high enough to slide it into the hinge slots. Do not lift the door by the handle.

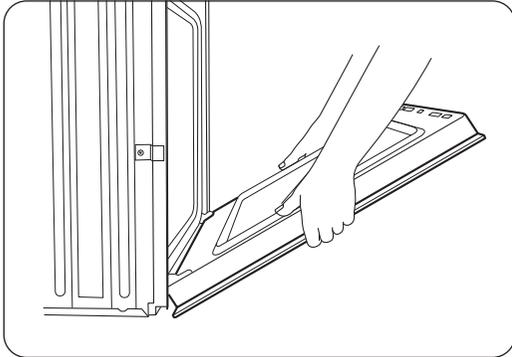


A. Slot in the oven cavity for the door hinge lock



1. Using two hands, grasp the side edges of the door at the midpoint. Face the oven cavity.
2. Place the door near the product.
3. Locate the slots on each side of the oven cavity for the door hinge locks.
4. Hold the door at a 45° angle, and then align the door hinges with the slots in the lower front of the oven cavity. Slowly insert the door, making sure you maintain the 45° angle. You will know the door is engaged in the slot when you feel a slight drop.

Care and maintenance - Oven



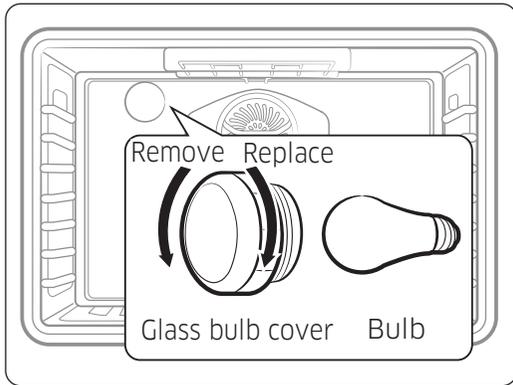
5. Open the door fully. If the oven door does not open to a full 90°, repeat steps 1 through 4.
6. At the bottom corners of the door, flip the hinge locks forward to lock them. See Step 3 (illustration A) in the **Removing the oven doors** section for the proper locked position.
7. Close the oven door.

NOTE

When the hinges are properly installed and the door is closed, there should be an even gap between the door and the control panel. If one side of the oven door is hanging lower than the other, the hinge on that side is not properly installed.

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 oven is turned off and cool before replacing the oven light.
- When replacing the oven light, be careful not to damage the product due to excessive force.

NOTE

- The oven light does not operate during the self-cleaning cycle.
- Remove the racks if they prevent you from accessing the oven light.

Troubleshooting and information code

If you run into unexpected trouble, look first for a solution in the tables below. If you are still having trouble after trying the suggested solution, call 833-353-5483 (USA), 844-509-4659 (CANADA).

Troubleshooting

Cooktop

Problem	Cause	Action
The surface units will not maintain a rolling boil or will not cook fast enough.	You may be using inappropriate cookware.	Use pans that are flat and match the diameter of the surface unit selected.
	In some areas, the power (voltage) may be low.	Cover the pan with a lid until the desired heat is obtained.
The surface units will not turn on.	A fuse in your home may be blown or a circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker.
	The cooktop controls are set improperly.	Check if the correct control is set for the surface unit you are using.
Areas of discoloration on the cooktop.	Food spillover was not cleaned.	Refer to the section on the care and cleaning of the glass cooktop on page 87 .
	The surface is hot and the model features a light-colored cooktop.	This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
The surface unit frequently cycles on and off.	The element will cycle on and off to maintain the power setting.	This is normal operation, and not a system failure. Use the range as usual.
The surface unit stops glowing when changed to a lower setting.	This is normal. The unit is still on and hot.	

Problem	Cause	Action
Scratches or abrasions on the cooktop surface.	The cooktop is being cleaned improperly.	Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning. Use ceramic glass top cleaning cream. Do not use chemical or corrosive agents. These agents may damage the surface of the product.
	Cookware with rough bottoms was used on the cooktop or there were coarse particles (e.g., salt or sand) present between the cookware and the surface of the cooktop.	To avoid scratches, follow the recommended cleaning procedures. Make sure cookware bottoms are clean before use, and use cookware with smooth bottoms.
	Cookware has been slid across the cooktop surface.	
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 87.
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 and information code

Control display

Problem	Cause	Action
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.
Touch controls do not respond when tapped	There is foreign matter caught between the buttons	Remove the foreign matter and try again.
	There is moisture on the exterior	Remove the moisture and try again.
	The lock function is set	Check whether the lock function is set.

Oven

Problem	Cause	Action
The oven control beeps and displays an information code.	There may be an issue with your oven. See the Information codes chart on page 112 .	Turn the burner knob to 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.
The oven will not turn on.	The oven is not completely plugged into the electrical outlet.	Make sure the electrical plug is fully inserted into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker.
The oven temperature is too hot or cold.	The oven thermostat needs adjustment.	See page 84 .

Problem	Cause	Action
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 tap and hold Settings 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, Turn the burner knob to off . To cancel the Sabbath function and reactivate the controls and signals, tap and hold OK for 3 seconds.
Oven fan is making a noise, or won't turn off. * Slide-In oven model only.	The cooling fan is not visible, but you will hear it running whenever the electronics get hot and turn off when the electronics are cool.	This is normal operation to cool the oven, cooling fan automatically shuts down when the oven cools.
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 then tap and hold Settings for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Sabbath function has been activated.	SAb and the time of day will show in the display. All other controls and signals will be deactivated. To cancel the Sabbath function and reactivate the light switch and other controls, tap and hold OK for 3 seconds.
	A loose or burned-out bulb.	See page 103 .
	The switch operating the oven light needs to be replaced.	Call for a qualified service technician.

Troubleshooting and information code

Problem	Cause	Action
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 58 .
	The controls are not being set properly.	See page 45 .
	Greasy buildup on oven surfaces.	Regular cleaning is necessary when broiling frequently.
Cooking is finished, but the cooling fan is still running.	The fan automatically runs for a certain amount of time to ventilate the inside of the oven.	This is not a product malfunction. The fan is designed to run automatically for a period of time to cool down the oven.
The oven will not self-clean.	The oven door lock is turned on.	The display will show the Lock icon. Hold the oven door open, and then tap Settings for 3 seconds. The oven will beep and the Lock icon will turn off.
	The Smart Divider is installed in the oven.	Self-clean will not operate with the Smart Divider installed. Remove it from the oven.
	The oven is too hot.	Let the oven cool down, and then reset the controls. The self-clean cycle will not lock the oven door if the oven temperature is too hot. The door must lock before the self-clean cycle can start.
	The self-cleaning oven controls are not properly set.	Reset the self-cleaning oven controls. (See page 73 .)
	A surface burner is on.	Turn off the surface burner. Self-clean will not operate if a surface burner is on.
A crackling or popping sound.	This is normal.	This is the sound of the metal heating and cooling during any cooking or cleaning function.

Problem	Cause	Action
Excessive smoking during a self-cleaning cycle.	This is the first time the oven has been cleaned.	This is normal. The oven will always smoke more the first time it is cleaned. Wipe up all excessive soil before starting the self-cleaning cycle. If smoke persists, Turn the burner knob to Off . Open the windows to clear the smoke from the room. After the oven has cooled and unlocked, wipe up excessive soil, and then reset the oven for self-cleaning.
The oven door will not open after a self-cleaning cycle.	This is normal.	The oven door will stay locked until the oven temperature drops below 400 °F.
The oven is not clean after a self-cleaning cycle.	A fine dust or ash is normal.	This can be wiped clean with a damp cloth. Set the self-cleaning cycle for a longer cleaning time. The cycle was not long enough to burn off the dirt buildup. Extremely dirty ovens require hand-cleaning of excessive spillovers and food buildup before you start a self-cleaning cycle. Multiple self-cleaning cycles may be necessary to completely clean the oven.
There is steam or smoke coming from under the control panel.	This is normal.	The oven vent is located there. More steam is visible when you are using the convection functions or when baking or roasting multiple items at the same time.
A burning or oily odor coming from the vent.	This is normal for a new oven and will disappear within 1/2 hour of the first bake cycle.	To speed the process, set a self-cleaning cycle for a minimum of 3 hours. (See page 73 .)

Troubleshooting and information code

Problem	Cause	Action
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 then wipe the edges of the oven racks with the paper towel. Racks become dull and hard to slide if they are left in the oven during a self-clean cycle.
Fan noise.	This is normal.	The convection fan runs until the function is over or the door is opened.
The convection fan is not working.	This is normal.	The fan starts automatically when the oven reaches the preheat temperature.

Others

Problem	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.
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 fuse or reset circuit breaker.

Problem	Cause	Action
Food does not bake or roast properly in the oven.	The wrong cooking mode is selected.	See page 49 .
	The oven racks have not been positioned properly for the foods being cooked.	See page 53 .
	There is aluminum foil on racks or oven bottom.	Remove foil.
	The clock or timers are not set correctly.	See page 46 .
Food does not broil properly in the oven.	The oven controls are not set properly.	See page 45 .
	The oven door was not closed during broiling.	Close the oven door during broiling.
	The rack has not been properly positioned.	See the broiling guide on page 58 .

Smart Control

Problem	Action
Could not find “SmartThings” in the app market.	<ul style="list-style-type: none"> • SmartThings is incompatible with tablets and some mobile devices. <ul style="list-style-type: none"> - Android 6.0 or later (at least 2 GB of RAM) is recommended. - Supported resolutions: 1280 x 720 (HD), 1920 x 1080 (FHD), 2560 x 1440 (WQHD) • For Apple devices, iPad and some mobile devices may not be supported. <ul style="list-style-type: none"> - iOS 10.0 or later / iPhone 6 or later - Supported resolutions: 1334 x 750, 1920 x 1080
The SmartThings app fails to operate.	<ul style="list-style-type: none"> • The SmartThings app is available for applicable models only.

Troubleshooting and information code

Problem	Action
The SmartThings app is installed but is not connected to my appliance.	<ul style="list-style-type: none">You must log into your Samsung account to use the app.Make sure that your router is operating normally.If you have not connected your appliance to the SmartThings app after the app was installed, you must make the connection using the device registration function of the app.
Could not log into the app.	<ul style="list-style-type: none">You must log into your Samsung account to use the app.If you don't have a Samsung account, follow the app's onscreen instructions to create one.
An error message appears when I try to register my appliance.	<ul style="list-style-type: none">Easy Connection may fail due to the distance from your access point (AP) or electrical interference from the surrounding environment. Wait a moment and try again.
The SmartThings app is successfully connected to my appliance but does not run.	<ul style="list-style-type: none">Exit and restart the SmartThings app or disconnect and reconnect the router.Unplug the power cord of the appliance, and then plug it in again after 1 minute.

Information codes

Oven

Displayed code	Possible cause	Solution
C-d0	This code occurs if the control key is short for 1 minute.	Clean the buttons and make sure there is no water on/around them. Turn off the oven and try again. If the problem continues, contact a local Dacor service center.

Displayed code	Possible cause	Solution
C-d1	This code occurs if the door lock is mispositioned.	Turn the burner knob to Off , and then restart the oven. If the problem persists, disconnect all power to the oven 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 Touch and Sub PCB is interrupted.	
C-F5	This code occurs if communication between the Display and Sub PCB is interrupted.	
C-F6	This code occurs if communication between the Main and Sub PCB is interrupted.	
C-F7	This code occurs if communication between the Main and Cooktop Main PCB 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.	Restart the appliance.
C-22	The Sub PCB sensor is open when the oven is operating.	Turn both the mode and temperature selector knobs to Off , and then restart the oven. If the problem persists, disconnect all power to the oven for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.
	The Sub PCB sensor is short when the oven is operating.	
C-23	The temperature probe sensor is short when the oven is operating.	Turn the burner knob to Off , and then restart the oven. If the problem persists, disconnect all power to the oven for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.
C-30	The PCB sensor is open when the oven is operating.	
	The PCB sensor is short when the oven is operating.	

Troubleshooting and information code

Displayed code	Possible cause	Solution
C-31	This code occurs if the PCB temperature rises abnormally high.	Call for service
C-A2	The cooling motor is operating abnormally.	Call for service.

Cooktop

Displayed code	Possible cause	Solution
F8	This code occurs if communication between the Induction Main and Left Inverter PBA is interrupted.	Power Off, and then Power On to the setting you want again. If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.
FA	This code occurs if communication between the Induction Main and Right Inverter PBA is interrupted.	
C0	The top sensor is open when the burner is operating.	Call for service.
	The top sensor is short when the burner is operating.	
C2	The IGBT sensor is open when the burner is operating.	
	The IGBT sensor is short when the burner is operating.	
A2	This code occurs if the DC fan motor is open or locked.	

Displayed code	Possible cause	Solution
C1	This code appears if the internal temperature of a burner rises abnormally high.	Power Off, and then Power On to the setting you want again. If the problem persists, disconnect all power to the range for at least 30 seconds and then reconnect the power. If this does not solve the problem, call for service.
UP	UP The voltage is too high or low.	Check the power connection and make sure to turn the appliance on after regulating the voltage.
F1	Communications between main and EEP-ROM failed.	Restart the appliance using the POWER key. If the problem continues, disconnect power for more than 30 seconds. Then, restart the appliance. If the problem still continues, contact a local Samsung service center.

Warranty and Service

Warranty

What Is Covered

CERTIFICATE OF WARRANTIES: DACOR RANGE / RANGETOP / COOKTOP
WITHIN THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA, AND CANADA:

FULL TWO-YEARS WARRANTY

The warranty applies only to the Dacor appliance sold to the first use purchaser, starting from the date of delivery to the original consumer purchaser or closing date for new construction, whichever period is longer. Warranty is valid on products purchased brand new from a Dacor Authorized Dealer, or other seller authorized by Dacor.

If your Dacor product fails to function within two years of the date of delivery to the original consumer purchaser, due to a defect in material or workmanship, Dacor will remedy it without charge to you.

All cosmetic damage (such as scratches on stainless steel, paint/porcelain blemishes, etc.) to the product or included accessories must be reported to Dacor within 60 days from the date of delivery to the original consumer purchaser to qualify for warranty coverage. Consumable parts such as filters and light bulbs are not covered and are the responsibility of the purchaser.

LIMITATIONS OF COVERAGE

Service will be provided by a Dacor designated service company during regular business hours. Please note service providers are independent entities and are not agents of Dacor. Dealer display and model home display products with a production date greater than 5 years, products sold "As Is," and products installed for non-residential use, which include but are not limited to religious organizations, fire stations, bed and breakfast, and spas carry a two years parts warranty only. All delivery, installation, labor costs, and other service fees are the responsibility of the purchaser.

Warranty will be null and void on product that has altered, defaced, or missing serial numbers and tags.

The owner must provide proof of purchase or closing statement for new construction upon request. All Dacor products must be accessible for service.

Warranty is null and void if non-ETL or non-CUL approved product is transported from the U.S.A.

OUTSIDE THE FIFTY STATES OF THE U.S.A., THE DISTRICT OF COLUMBIA, AND CANADA:

LIMITED TWO-YEARS WARRANTY

If your Dacor product fails to function within two years from the date of delivery to the original consumer purchaser due to a defect in material or workmanship, Dacor will furnish a new part, F.O.B. factory to replace the defective part.

All delivery, installation, labor costs and other service fees are the responsibility of the purchaser.

What Is Not Covered

- Slight color variations may be noticed because of differences in painted parts, kitchen lighting, product placement and other factors; this warranty does not apply to color variation.
- Service calls to educate the customer on proper use and care of the product.
- Service fees for travel to islands and remote areas, which include but are not limited to, ferries, toll roads or other travel expenses.
- Consequential or incidental damage, including but not limited to food or medicine loss, time away from work or restaurant meals.
- Failure of the product when used for commercial, business, rental or any application other than for residential consumer use.
- Failure of the product caused by improper product installation.
- Replacement of house fuses, fuse boxes or resetting of circuit breakers.
- Damage to the product caused by accident, fire, flood, power interruption, power surges or other acts of God.
- Liability or responsibility for damage to surrounding property including cabinetry, floors, ceilings and other structures or objects around the product.
- Breakage, discoloration, or damage to glass, metal surfaces, plastic components, trim, paint or other cosmetic finish caused by improper usage, care, abuse or neglect.

Warranty and Service

Out of Warranty

Should you experience a service issue beyond the standard warranty period, please contact us. Dacor reviews each issue and customer concern to provide the best possible solution based on the circumstances.

THE REMEDIES PROVIDED IN THE ABOVE EXPRESS WARRANTIES ARE THE SOLE AND EXCLUSIVE REMEDIES. THEREFORE, NO OTHER EXPRESS WARRANTIES ARE MADE, AND OUTSIDE THE FIFTY STATES OF THE UNITED STATES, THE DISTRICT OF COLUMBIA AND CANADA, ALL IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE OR PURPOSE, ARE LIMITED IN DURATION TO TWO YEARS FROM THE DATE OF DELIVERY TO THE ORIGINAL CONSUMER PURCHASER. IN NO EVENT SHALL DACOR BE LIABLE FOR INCIDENTAL EXPENSE OR CONSEQUENTIAL DAMAGES. IN THE EVENT DACOR PREVAILS IN ANY LAWSUIT, DACOR SHALL BE ENTITLED TO REIMBURSEMENT OF ALL COSTS AND EXPENSES, INCLUDING ATTORNEY'S FEES, FROM THE DACOR CUSTOMER. NO WARRANTIES, EXPRESS OR IMPLIED, ARE MADE TO ANY BUYER FOR RESALE.

Some states do not allow limitations on how long an implied warranty lasts, or do not allow the exclusion or limitation of inconsequential damages, therefore the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

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Security updates information

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* The website supports only some languages.



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