NY58J9850WS

5.8 cu. ft. Slide-in, Dual-Fuel Range with Flex Duo™ Door

Features

- Premium Slide-in Design
- Dual-Fuel Range
- Flex Duo[™] Technology Large 5.8 cu. ft. Convection Oven Splits into Two Cavities with a Removable Smart Divider (2.4 cu. ft. upper oven/3.3 cu. ft. lower oven)
- True Convection Oven
- Full Touch Controls with Guiding Light System
- 61K BTU Total Power, including a 22K BTU Dual-Power and a 5K BTU Simmer Burner
- 5 Gas Burners
 - Right Front: Dual 22K BTU
 - Left Front: 15K BTU
 - Right Rear: 5K BTU
 - Left Rear: 9.5K BTU
 - Center Rear: 9.5K BTU (Oval)
- Reversible Griddle and Wok Grate Included
- Continuous Matte Black Grates
- Warming Drawer
- SteamQuick™ (20 min. oven cleaning) and Self Clean

Convenience

- Auto Oven Light
- Custom Cook
- Delay Start
- Kitchen Timer
- Sabbath Mode
- Child Safety Lock



Ranked "Highest in Customer Satisfaction with Ranges, Cooktops and Ovens."* - J.D. Power





Flex Duo™ Oven



22K BTU Burner

Available Color:



Stainless Steel

Signature Features

DUAL-FUEL RANGE

- Gas cooktop for precision, electric oven for faster and more even cooking.
- Samsung's first combination gas cooktop and electric oven.¹
- \bullet True Convection electric oven heats evenly for superior baking, warming and broiling.
- Gas burners offer even, precise heating.

¹Requires both a gas line and a 220V electric line.

FLEX DUO™ OVEN

- Cooks two dishes at two different temperatures simultaneously.
- Removable Smart Divider splits oven into two separate cavities with independent temperature controls.
- Smaller oven for everyday use; larger oven for holiday feasts.
- Virtually no transfer of smell or taste from dish to dish.

22K BTU TRUE DUAL POWER BURNER

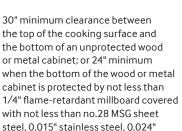
- The most powerful and precise heating available.²
- Flexible burner offers two independent heating elements with power ranging from 22K to 5K BTU.
- Quickly goes from a high heat to a true simmer for intense and even cooking.
- Cook food faster with 22K BTU.
- ²10% stronger than any competitor model in its class; best in market vs. 20K BTU competitors.

DUAL DOOR™

- Access two ovens at once with the unique hinged design.
- Choose one door or two with just the push of a button.
- No more wasted energy; use only the oven space you need.

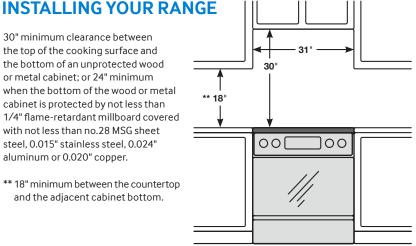
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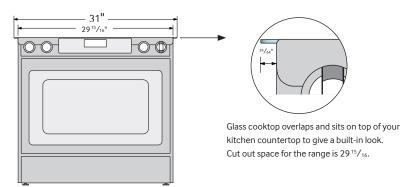
** 18" minimum between the countertop and the adjacent cabinet bottom.

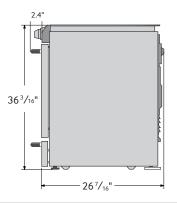
aluminum or 0.020" copper.



IMPORTANT: To eliminate the risk of burns or fire caused by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets.

Dimensions





Total Power (BTU)

61.000 BTU

Power Source

240V/60Hz

Stainless Steel Five-Burner Cooktop (BTU)

- Right Front: 22K (Dual)
- Left Front: 15K
- Right Rear: 5K
- Left Rear: 9.5K
- Center (Oval): 9.5K

Oven

- True Convection
- Capacity: 5.8 cu. ft.
- Bake: 175°F-550°F
- Variable Broil: Low-High
- Convection Bake: 175°F–550°F
- Convection Roast: 175°F–550°F
- Sabbath Mode

Warranty

One (1) Year All Parts and Labor

Product Dimensions & Weight (WxHxD)

Actual Oven Dimensions:

25" x $20^{13}/_{16}$ " x $19^{1}/_{4}$ "

Outside Net Dimensions: $29^{15}/_{16}$ " x $36^{3}/_{16}$ " x $26^{7}/_{16}$ "

Weight: 233.2 lbs.

Shipping Dimensions & Weight (WxHxD)

Dimensions:

 $36^{1}/_{16}$ " x $41^{3}/_{4}$ " x $30^{5}/_{16}$ "

Weight: 255.3 lbs.

UPC Code Color Model# Stainless Steel NY58J9850WS 887276066349



*Samsung received the highest numerical score for ranges, cooktops and ovens in the proprietary J.D. Power 2014 Kitchen Appliance Study⁵⁴. Study based on 15,380 total responses measuring 17 ranges, cooktops and oven brands and measures opinions of consumers about their new appliance purchased in the past 24 months. Proprietary study results are based on experiences and perceptions of consumers surveyed in January-March 2014. Your experiences may vary. Visit jdpower.com.