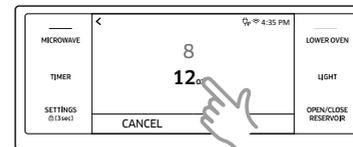
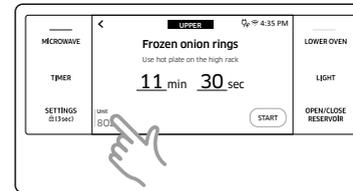


# Microwave oven (Upper Oven)

Food	Amount	Instructions
<b>Grain</b>		
Oatmeal	1 pack 2 packs	Follow the package directions for the recommended amount of water needed. Stir well before cooking and afterwards.
Brown Rice	1 cup 2 cups	Add 1 cup of cold water for 1 cup of rice. Use a large glass bowl. Cover with vented (1 inch vent) plastic wrap. Rice doubles in volume during cooking. After the cooking time is over, stir before standing time, and then salt or add herbs and butter.
White Rice	1 cup 2 cups	Add 1 cup of cold water for 1 cup of rice. Use a large glass bowl. Cover with vented (1 inch vent) plastic wrap. Rice doubles in volume during cooking. After the cooking time is over, stir before standing time, and then salt or add herbs and butter.
Bulgur	½ cup 1 cup	Follow the package directions for the recommended amount of water needed. Stir well before cooking and fluff with a fork afterwards.
Quinoa	1 cup 2 cups	Follow the package directions for the recommended amount of water needed. Stir well before cooking and afterwards.
Whole Wheat Macaroni	1 cup 2 cups	Follow the package directions for the recommended amount of water needed. Carefully remove from the microwave and drain the hot water.

## Healthy Fry



- Put the food in the center of the optitray, and then close the door.
- Turn the upper mode knob to select **Healthy Fry**.
- Tap to select one of 10 different options.
- Tap the weight area to select the food weight screen.
- Flick the wheel picker to select the food weight.
- Tap **OK**.
- Tap **START** to start cooking.
- If you want to pause cooking, tap **PAUSE**. In **PAUSE**, you can cancel or continue cooking by tapping **CANCEL** or **CONTINUE**.

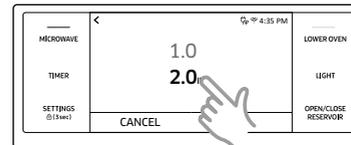
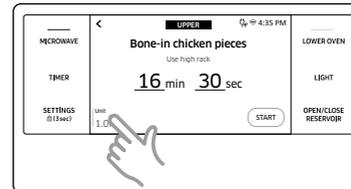
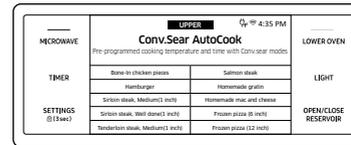
### ⚠ CAUTION

- Use only microwave-safe cookware.
- Use oven gloves when taking out food.

Food	Amount	Instructions
Frozen Onion Rings	8 oz. 12 oz.	Place the onion rings on the even plate, then place the plate on the high rack.
Frozen Potato Croquettes	8 oz. 16 oz.	Place frozen potato croquettes on the even plate, then place the plate on the high rack.
Frozen Prawns, Breaded	8 oz. 12 oz.	Place frozen prawns on the even plate, then place the plate on the high rack.
Frozen Mini Spring Rolls	8 oz. 12 oz.	Place frozen mini spring rolls on the even plate, then place the plate on the high rack.
Frozen Potato Wedges	12 oz. 16 oz.	Place frozen potato wedges on the even plate, then place the plate on the high rack.
Frozen Fish Cutlets	8 oz. 12 oz.	Place frozen fish cutlets on the even plate, then place the plate on the high rack.
Homemade French Fries	8 oz. 12 oz.	Peel potatoes and cut into sticks with a thickness of .4 x .4 in (10 x 10 mm). Soak in cold water for 30-40 minutes. (Put some salt in the cold water for the osmotic pressure.) Dry potato sticks with a towel, and then brush with 1 tsp (5 g) oil. (Try to remove the moisture completely. Otherwise, the potatoes may get scorched and stick to the bottom of the tray.) Place them on the even plate, then place the plate on the high rack.
Drumsticks	3 ea 6 ea	Rinse drumsticks and place them on the even plate, then place the plate on the high rack. When the microwave beeps, turn over drumsticks, and then press <b>START</b> to continue.

Food	Amount	Instructions
Chicken Wings	10 ea 20 ea	Rinse chicken wings and place on the even plate, then place the plate on the high rack.
Roasted Vegetables	8 oz. 12 oz.	Cut eggplants, carrots, zucchini, and then brush them with 1 tsp (5 g) oil. Place sliced vegetables on the even plate, then place the plate on the high rack.

### Conv.Sear AutoCook



- Put the food in the center of the optitray and close the door.
- Turn the upper mode knob to select **Conv.Sear AutoCook**.
- Tap to select one of 20 different options.
- Tap the weight area to select the food weight screen.
- Flick the wheel picker to select the food weight.

Microwave oven (Upper Oven)

# Microwave oven (Upper Oven)



6. Tap **START** to start cooking.
7. If you want to pause cooking, tap **PAUSE**. In **PAUSE**, you can cancel or continue cooking by tapping **CANCEL** or **CONTINUE**.

### ⚠ CAUTION

- Use only microwave-safe cookware.
- Use oven gloves when taking out food.

Food	Amount	Instructions
Bone-In Chicken Pieces	1.0 lb. 2.0 lbs.	Brush the chicken pieces with oil and seasonings. Place the pieces skin side down on the high rack. When the microwave beeps, turn over bone-in chicken pieces, and then press <b>START</b> to continue.
Hamburger	2 ea 4 ea (1 ea: 4 oz.)	Place the hamburgers on the even plate. Place the plate on the high rack. When the microwave beeps, turn the hamburgers over, and then press <b>START</b> to continue.
Sirloin Steak, Medium (1 inch)	1 inch, 1.0 lb.	Brush the steak with oil and seasonings. Place the steak on the high rack. When the microwave beeps, turn over the steak, and then press <b>START</b> to continue. Let the steak rest for 5 minutes before slicing.

Food	Amount	Instructions
Sirloin Steak, Well Done (1 inch)	1 inch, 1.0 lb.	Brush the steak with oil and seasonings. Place the steak on the high rack. When the microwave beeps, turn over the steak, and then press <b>START</b> to continue. Let the steak rest for 5 minutes before slicing.
Tenderloin steak, Medium (1 inch)	1 inch 1.0 lb.	Brush the steak with oil and seasonings. Place the steak on the high rack. When the microwave beeps, turn over the steak and then press <b>START</b> to continue. Let the steak rest for 5 minutes before slicing.
Tenderloin steak, Well done (1 inch)	1 inch 1.0 lb.	Brush the steak with oil and seasonings. Place the steak on the high rack. When the microwave beeps, turn over the steak and then press <b>START</b> to continue. Let the steak rest for 5 minutes before slicing.
T-Bone steak, Medium (1 inch)	1.5 lbs.	Brush the steak with oil and seasonings. Place the steak on the high rack. When the microwave beeps, turn over the steak and then press <b>START</b> to continue. Let the steak rest for 5 minutes before slicing.
T-Bone steak, Well done (1 inch)	1.5 lbs.	Brush the steak with oil and seasonings. Place the steak on the high rack. When the microwave beeps, turn over the steak and then press <b>START</b> to continue. Let the steak rest for 5 minutes before slicing.
Barbecue pork ribs	1.0 lb. 2.0 lbs.	Brush the pork ribs with barbecue sauce. Place the pork ribs on the low rack.
Boneless Pork Chops	2 ea. 4 ea. (1 ea. = 5-6 oz.)	Brush the pork chops with oil and seasonings. Place the pork chops on the high rack. When the microwave beeps, turn over the pork chops, and then press <b>START</b> to continue.

Food	Amount	Instructions
Salmon Steak	2 ea. 4 ea. (1 ea. = 5-6 oz.)	Brush the salmon steak with oil and seasonings. Place the salmon steak on the even plate, and then place the plate on the high rack.
Homemade Gratin	20 oz. 40 oz.	<p><b>Ingredients (40 oz.)</b> 25 oz. potatoes, 4 oz. milk, 4 oz. cream, 1 oz. beaten whole egg, 1 tsp each of salt, pepper, nutmeg, 5-6 oz. grated mozzarella cheese, butter, thyme.</p> <ul style="list-style-type: none"> <li>For a 20 oz. recipe, use half the quantities above.</li> </ul> <p><b>Method</b> Peel potatoes and slice them to 0.1-0.2 inch thickness. Spread the slices on a clean towel and keep them covered with the towel while you prepare the rest of the ingredients. Rub the surface of a gratin dish with the butter. Put the rest of the ingredients except grated cheese into a large bowl and stir well. Layer the potato slices in the dish slightly overlapping and pour the mixture over the potatoes. Spread the grated cheese over the top, and then put the gratin dish on the low rack. After cooking, let stand for 2-3 minutes. Serve sprinkled with a few fresh thyme leaves.</p>
Homemade Mac and Cheese	12 oz.	Put oven dish on the low rack and cook.
Frozen Pizza (6 inch)	6 inch	Place the pizza on the high rack.

Food	Amount	Instructions
Frozen Pizza (12 inch)	12 inch	Place the pizza on the low rack.
Frozen Waffles	2 ea 4 ea	Place the waffles on the even plate, then place the plate on the low rack.
Frozen Cheese Sticks	6 ea 12 ea	Place the cheese sticks on the even plate, then place the plate on the high rack.
Frozen Buffalo Wings	12 oz. 16 oz.	Place the chicken wings on the even plate, then place the plate on the high rack.
Frozen Potato Chips (Frozen French Fries)	12 oz. 16 oz.	Place the frozen potato chips (Frozen french fries) on the even plate, then place the plate on the high rack.
Frozen Chicken Nuggets	8 oz. 16 oz.	Place the frozen chicken nuggets on the even plate, then place the plate on the high rack.

# Oven (Lower Oven)

## Timed cooking

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

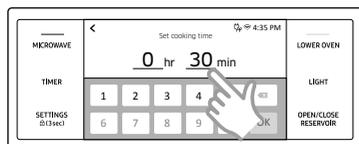
At the end of the cooking time, the oven turns off automatically.

- You can use the timed cooking feature only with another cooking operation. (Bake, Convection Bake, Convection Roast, Pure Convection, Steam Bake, Steam Roast, Steam Proof, Dehydrate).

### How to set the oven for timed cooking



- Turn the lower oven mode knob to the cooking operation you want.
- Tap **Cook Time**. The display will change to the cooking time screen.



- Tap numbers in the numeric pad to set the cooking time. (You can set the cooking time for any amount of time from 1 minute to 9 hours and 59 minutes).



- Tap **OK**. The cooking time screen closes. The cooking time is displayed in the Cook Time area on the screen.
- Tap **START** to start cooking.
- You can cancel a cook time at any time by setting the Cook Time to 0 minutes.

### NOTE

See pages 54 through 55 for **Basic baking and broiling instructions**.

### CAUTION

Use caution with the timed cooking or delay start features. You can use these features to cook cured or frozen meats and most fruits and vegetables. For food that can easily spoil, such as milk, eggs, and unfrozen or fresh fish, meat, or poultry, chill them 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.

### Delay start

In the delay timed cooking mode, the oven's timer turns the oven on at a time you select in advance. You can have the oven turn off automatically after a set time has elapsed by setting the Timed Cooking function as well.

- You can use the delay start feature only with another cooking operation (Bake, Convection Bake, Convection Roast, Pure Convection, Steam Bake, Steam Roast, Steam Proof, Dehydrate, Self clean).
- You can set the oven for a delayed start before setting other cooking operations.
- The clock must be set to the current time.

## How to set the oven for delay timed cooking



1. Position the oven rack(s) and place the food in the oven.
2. Turn the lower oven mode knob to the cooking operation you want.
3. Set the cooking time if you want the oven to turn off automatically after a set time.  
(See the **Timed cooking** section on page 48).
4. Tap **Delay start**. The current time is displayed as the first entry.



5. Tap numbers in the numeric pad to set the time you want the oven to start.
6. Tap **OK**. The Delay Start screen closes. The start time, and, if you set it, the cooking time, is displayed on the screen.
7. Tap **START** to start cooking.

### NOTE

See pages 54 through 55 for **Basic baking and broiling instructions**.

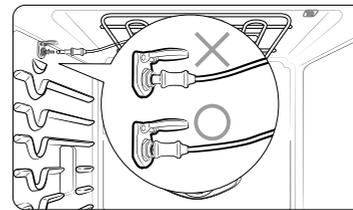
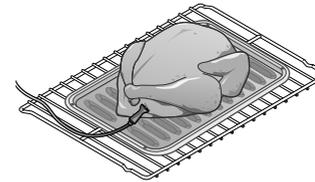
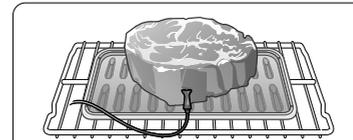


## Using the temp probe

For many foods, especially roasts and poultry (beef, chicken, turkey, pork, lamb, etc), measuring the internal temperature is the best way to determine if the food is properly cooked. The Temp probe lets you cook meat to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not. This function can be used with Bake, Convection Bake, Convection Roast, Steam Bake, Steam Roast, or Pure Convection. After the internal temperature of the food reaches 100 °F, the increasing internal temperature will be shown in the display.

### How to use the temp probe

1. Push the tip of the Temp probe into the meat as fully as possible, 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 Temp 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.

## Oven (Lower Oven)

- Insert the temp probe plug into the socket on the top side wall of the oven as far as it will go.
- Turn the lower oven mode knob to select the desired cooking mode (Bake, Convection Bake or Convection Roast). Set the cooking temperature. (See pages 24.)
- Tap **Temp Probe**.
- Set the desired internal temperature using the numeric pad.

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

- If you want to use Cook time or Delay start, set each function.
- Tap **START**.
- When the desired internal temperature is reached, the function automatically stops and an alarm sounds.

### CAUTION

To protect the Temp probe's tip, be careful not to insert the probe so that the tip protrudes through the surface of the meat. Make sure that the tip is in or near the center of the meat.

### CAUTION

- Do not store the probe in the oven.
- Do not leave the probe inside the oven during a self-cleaning or broiling cycle. You can permanently damage the probe and it will no longer work.
- To avoid breaking the probe's tip, defrost your food completely.
- Do not use tongs when inserting or removing the probe. Tongs can damage the probe.
- Use the Temp probe for Temp Probe function cooking only. Do not use the Temp probe for any other purpose.

### NOTE

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

### Temp probe table

Type of Food		Internal temperature
Beef / Lamb	Rare	140 °F
	Medium	160 °F
	Well done	170 °F
Pork		170 °F
Poultry		180-185 °F

### 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 temp probe

Remove the temp probe plug from the socket.

### CAUTION

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

## Oven functions

### Cooking mode

Turn the Upper or Lower oven mode knob to select the cooking mode. Set the temperature using the Upper or Lower oven Temp knob, the numeric pad, or the wheel picker. See Setting the Temperature on pages 24 and Basic Baking and Broiling Instructions starting on page 54.

Mode	Temperature range	Lower	Temp probe	InstantHeat™
Bake	175 °F (80 °C) - 550 °F (285 °C)	O	O	-
Broil	LO / HI	O	-	-
Convection Bake	175 °F (80 °C) - 550 °F (285 °C)	O	O	O
Convection Roast	175 °F (80 °C) - 550 °F (285 °C)	O	O	O
Pure convection	175 °F (80 °C) - 550 °F (285 °C)	O	O	-
Steam Bake	230 °F (110 °C) - 550 °F (285 °C)	O	O	-
Steam Roast	230 °F (110 °C) - 550 °F (285 °C)	O	O	-
Steam Proof	95 °F (35 °C) - 105 °F (40 °C)	O	-	-
Dehydrate	100 °F (40 °C) - 225 °F (105 °C)	O	-	-

O = Available                      - = Not Available

\*\* None means that a factory set temperature is applied for the best performance. You cannot adjust this temperature.

Mode	Instruction
Bake	<ul style="list-style-type: none"> <li>Bake is used to cook cakes, cookies, and casseroles. Always preheat the oven first.</li> <li>Baking temperatures and times will vary depending on the ingredients and the size and shape of the baking pan used.</li> <li>Dark or nonstick coatings may cook faster with more browning.</li> </ul> <p> <b>NOTE</b> For performance reasons, the convection fan may turn on or off during baking.</p>
Broil	<ul style="list-style-type: none"> <li>Broiling is a method of cooking tender cuts of meat by direct heat under the broil element of the oven.</li> <li>The high heat cooks quickly and gives a rich, brown outer appearance. Broil mode is best for meats, fish, and poultry up to 1 inch thick.</li> <li>Always preheat the oven for 5 minutes before broiling.</li> <li>See the <b>Broil recommended guide</b> section starting on page 53.</li> </ul>
Convection Bake	<ul style="list-style-type: none"> <li>Convection Bake uses a fan to circulate the oven's heat evenly and continuously within the oven.</li> <li>This improved heat distribution allows for even cooking and excellent results while using multiple racks at the same time.</li> <li>Breads and pastries brown more evenly.</li> </ul>
Convection Roast	<ul style="list-style-type: none"> <li>Convection Roast is good for cooking large tender cuts of meat, uncovered. The convection fan circulates the heated air evenly over and around the food.</li> <li>Meat and poultry are browned on all sides as if they were cooked on a rotisserie.</li> <li>The heated air seals in juices quickly for moist and tender results while, at the same time, creating a rich golden brown exterior.</li> </ul>

# Oven (Lower Oven)

Oven (Lower Oven)

Mode	Instruction
Pure convection	<ul style="list-style-type: none"> <li>Pure Convection uses the convection element and fan. The uniform air circulation provided by Pure Convection allows you to use more oven capacity at once. Use this mode for single rack baking, multiple rack baking, roasting, and preparation of complete meals. Many foods, such as pizzas, cakes, cookies, biscuits, muffins, rolls and frozen convenience foods can be successfully prepared on two or three racks at a time. Pure Convection is also good for whole roasted duck, lamb shoulder and short leg of lamb.</li> </ul>
Steam Bake	<ul style="list-style-type: none"> <li>Steam Bake provides excellent baking conditions for breads, pastries, and desserts by increasing moisture content and improving texture and flavor.</li> <li>See the <b>Steam cook recommendation guide</b> section starting on page 53.</li> </ul>
Steam Roast	<ul style="list-style-type: none"> <li>Steam Roast provides excellent cooking conditions for roasted meats or poultry by maintaining a crispy surface while sealing in the juices for a moist and tender result.</li> <li>See the <b>Steam cook recommendation guide</b> section starting on page 53.</li> </ul>
Steam Proof	<p>For bread dough (yeast dough and sour dough), added steam shortens fermentation time and keeps the surface of the dough from drying out.</p> <ul style="list-style-type: none"> <li>Place the dough on rack position 1 or 2. There is no need to cover it with cloth or with plastic wrap.</li> <li>For the best result, always start the Steam Proof option with a cool oven.</li> <li>Do not use Steam Proof for warming food. The proofing temperature is not hot enough to keep food warm.</li> </ul>

Mode	Instruction									
Dehydrate	<ul style="list-style-type: none"> <li>Dehydrate dries food or removes moisture from food via heat circulation.</li> <li>After drying the food, keep it in a cool and dry place.</li> <li>For fruit, adding lemon or pineapple juice or sprinkling sugar on the fruit helps the fruit retain sweetness.</li> <li>See the table below for Dehydrate settings.</li> </ul>									
	<table border="1"> <thead> <tr> <th>Category</th> <th>Rack position</th> <th>Temperature (°F)</th> </tr> </thead> <tbody> <tr> <td>Vegetables or Fruit</td> <td>3 or 4</td> <td>100-150</td> </tr> <tr> <td>Meat</td> <td>3 or 4</td> <td>145-225</td> </tr> </tbody> </table>	Category	Rack position	Temperature (°F)	Vegetables or Fruit	3 or 4	100-150	Meat	3 or 4	145-225
	Category	Rack position	Temperature (°F)							
	Vegetables or Fruit	3 or 4	100-150							
Meat	3 or 4	145-225								

### Broiling recommendation guide

The size, weight, thickness, starting temperature, and your doneness preference will affect broiling times. This guide is based on meats at refrigerator temperature. Always use a broiler pan and its grid when broiling. Always preheat the oven for 5 minutes before broiling.

Food	Doneness	Size	Thickness	Level	Rack position	Cooking time(min)	
						1st side	2nd side
Hamburgers	Medium	9 patties	3/4"	Hi	6	3:00	2:00
	Medium	9 patties	1"	Hi	6	3:20	2:20
Beef steaks	Rare	-	1"	Hi	5	5:00	4:00
	Medium	-	1- 1 1/2"	Hi	5	6:00-6:30	4:30-4:00
	Well done	-	1- 1 1/2"	Lo	4	7:00-8:00	4:00-5:00
Chicken pieces	Well done	4.5 lbs.	1/2-3/4"	Lo	3	16:00-18:00	13:00-15:00
	Well done	2 lbs.	1/2-3/4"	Lo	3 or 4	15:00-16:00	10:00-12:00
Pork chops	Well done	1 lbs.	1"	Lo	3	8:00-10:00	6:00-8:00
Fish fillets	Well done	-	1/4-1/2"	Lo	3 or 4	7:00-8:00	4:00-5:00

### Steam cook recommendation guide

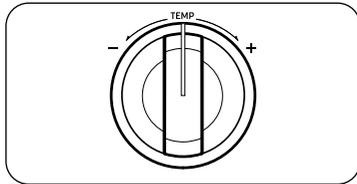
Steam mode	level	Foods
Steam bake	High	Rye breads, Desserts (Flan caramel)
	Med	Croissants, Pies, Reheats (Pizza, Casseroles)
	Low	Pastries
Steam Roast	High	-
	Med	Meats, Poultry
	Low	Turkey, Large meats

# Oven (Lower Oven)

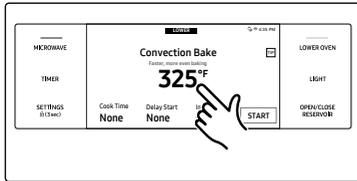
## Basic Baking and Broiling Instructions



1. Turn the upper or lower oven Mode knob to select the desired cooking mode.



2. Set the temperature you want. (See the **Setting the temperature** section on page 24.)



- Broil mode can be set only Hi or Low.
- Some mode's temperatures are fixed and cannot be changed.



3. Follow the steps below to use the InstantHeat™ feature, Steam Bake, or Steam Roast. If you are not using these features, skip these steps and go to Step 4 in the next column.

- InstantHeat™
  - If you are select Convection Bake or Convection Roast, the display will show the InstantHeat™ information. (The default is OFF).
  - Tap the InstantHeat™ area. The InstantHeat™ feature is activated and the display will show ON.

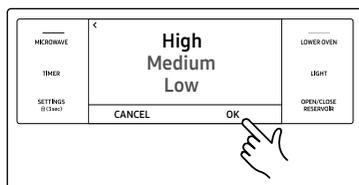
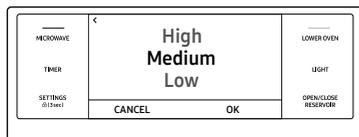


### NOTE

- For best performance, we recommend cooking on a single rack.

Type	Rack Positions
Baking	3 or 4
Roasting	1 or 2

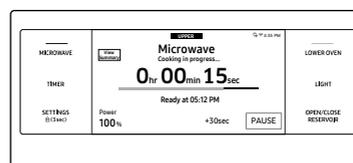
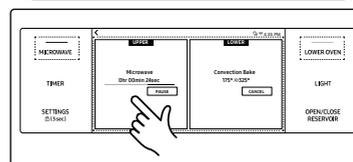
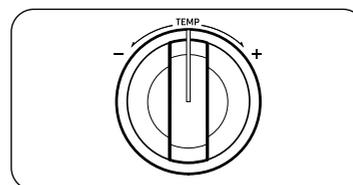
- Place food in the oven before you start cooking when using the InstantHeat™ feature.
- **InstantHeat™** is one of the preheating option and not required for preheating when you cook. It just can be used for Convection Bake and Convection Roast mode and it is required for the Single rack cooking. Refer to as above the Rack positions.
- For best performance, preheat the oven when baking rising bakery products such as angel food cakes, bundt cakes, or puff pastries.



- Steam Bake, Steam Roast
  - a. If you selected Steam Bake or Steam Roast, the display will show the steam level information. (The default is Medium).
  - b. Tap the Steam area to adjust the steam level. The steam level adjustment screen appears. You can set the steam level to Low, Medium, or High.
  - c. Tap **OK**. The steam level adjustment screen closes and the steam level information is displayed on the screen.
 

**Important:** You must fill the water reservoir before you start steam cooking. See the **Water reservoir** section on page 23.
4. If you want to use the Cook Time, or Delay Start function, set each function now. See pages 48 and 49 for instructions.
5. Tap **START** to begin cooking.
6. Tap **CANCEL** when cooking is done or if you want to cancel cooking.

## How to adjust the temperature while cooking



If you are using the ovens in single mode, do one of the following:

- Use the upper or lower oven temperature knob to adjust the temperature.
- Tap **UPPER** on the screen, tap the temperature area, enter the new temperature using the numeric keypad, and then tap **OK**.
- Tap **UPPER** on the screen, touch and hold the temperature area, flick the wheel picker to set the temperature, and then tap **OK**.
- Use the upper oven temperature knob to adjust the temperature.
- Tap the temperature area, enter the new temperature using the numeric keypad, and then tap **OK**.
- Touch and hold the temperature area, flick the wheel picker to set the temperature, and then tap **OK**.



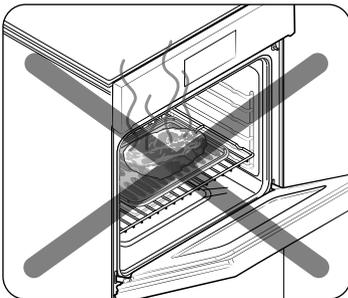
- Place food in the oven after preheating if the recipe calls for it. Preheating is very important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, the oven will beep 6 times.
- The convection oven fan shuts off when the oven door is 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.

# Oven (Lower Oven)

**NOTE**

- If you leave the oven door open for more than 2 minutes when the oven is on, all heating elements will shut off automatically.
- When you have finished cooking, the cooling fan will continue to run until the oven has cooled down.
- Make sure to drain the remaining water after using steam cooking. Once the oven starts draining, please wait until the draining cycle is complete.
- When a steam function is complete, you must empty the water reservoir because the remaining water can affect other cooking modes.
- 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.

**CAUTION**

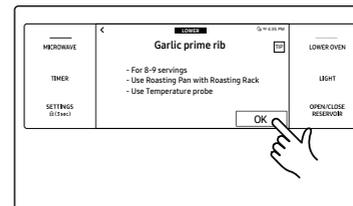
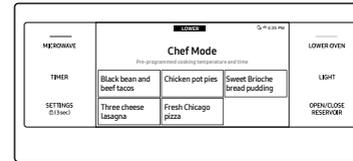
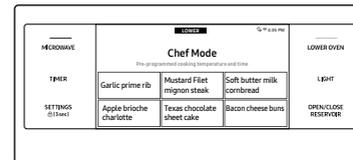


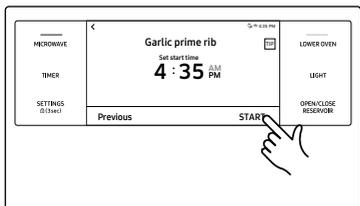
Always broil with the oven door closed. Use care when opening the door. Let hot air or steam escape before you remove food from or put food into the oven.

## Using the Chef Mode feature

For inexperienced cooks, the oven offers 11 gourmet auto cook features. Take advantage of this feature to save time or shorten your learning curve. The cooking time and temperature will be adjusted according to the selected recipe.

1. Turn the Mode knob to the **Chef Mode**. The display will show 11 auto cook features. (You can scroll down through the list).
2. Tap the **Chef Mode** feature you want.
3. Follow the on-screen instructions.



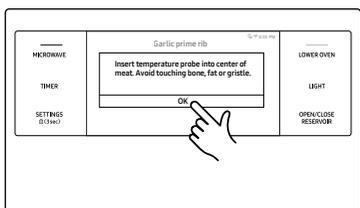


4. Tap **START** to start cooking.

### Cooking tips in the Chef Mode



1. Tap **TIP** on the screen to see a cooking tip.



2. The display will show the cooking tip. You can see the cooking tip before you start cooking or while you are cooking.

### Using the iQ control feature

To use the oven's IQ control, 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.

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

When IQ control on the oven is off	Monitoring (Oven, Probe), Oven off
When IQ control on the oven is on	Monitoring (Oven, Probe), Oven start, Oven off, Error check

### How to connect the oven

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

# Oven (Lower Oven)

## To start the oven remotely

1. Tap SETTINGS > iQ Control, and then tap ON of LOWER.

### When IQ control is on you can:

- Remotely change oven settings (mode, time, temperature) using your mobile device.
- Remotely start the oven.
- Remotely turn off the oven.
- Once cooking starts, you can change the cooking time and temperature remotely.

**NOTE**

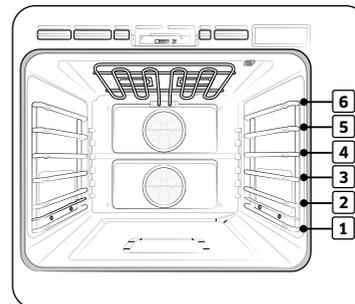
**Important:** Self Clean mode cannot be started remotely.

**NOTE**

- Opening the oven door or turning the mode knob to other modes will deactivate IQ control and prevent you from turning the oven on or controlling the oven remotely.
- If IQ control is deactivated, you can still monitor the oven's status and turn the oven off.
- When oven cooking is finished or cancelled, IQ control will be deactivated.

## Using the oven racks

### Lower oven rack positions

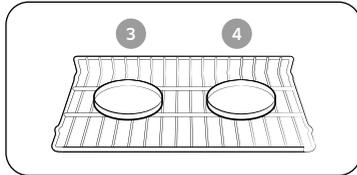


Recommended rack positions for cooking

TYPE OF FOOD	RACK POSITION
Broiling hamburgers	6
Broiling meats or small cuts of poultry, fish	3-5
Bundt cakes, pound cakes, frozen pies, casseroles	3 or 4
Angel food cakes, small roasts	2
Turkeys, large roasts, hams, fresh pizza	1

- This table is for reference only.

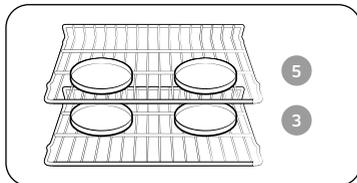
## Rack and Pan placement



Single Oven Rack

Centering baking pans in the oven as much as possible will produce better results. If baking with more than one pan, place the pans so each has at least 1" to 1½" of air space around it.

When baking on a single oven rack, place the oven rack in **position 3** or **4**. See the figure on the left.

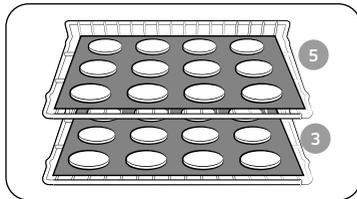


Multiple Oven Racks

When baking cakes and cookies on multiple racks, place the oven racks in **positions 3** and **5**.

### Using multiple oven racks

Type of Baking	Rack Positions
Cakes and cookies	3 and 5



Multiple Oven Racks

## Before using the racks

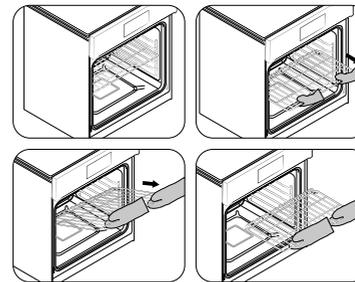
Each rack has stops that need to be placed correctly on the supports. These stops will keep the rack from coming completely out.

### Removing the racks

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

### Replacing the racks

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



### CAUTION

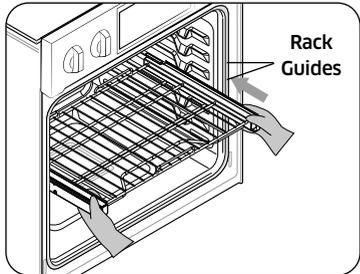
- Do not cover a rack with aluminum foil or place aluminum foil on the oven bottom. This will hamper heat circulation, resulting in poor baking, and may damage the oven bottom.
- Arrange the oven racks only when the oven is cool.

# Oven (Lower Oven)

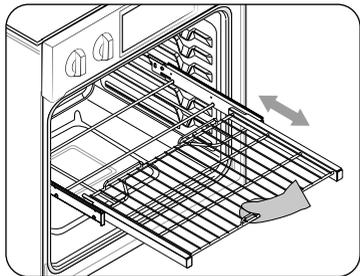
## Using the gliding rack

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

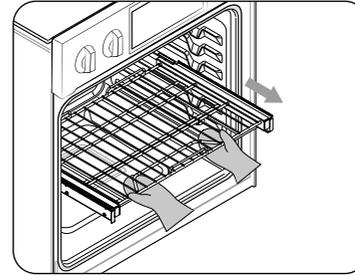


- With the Gliding rack in the Closed position and the oven off, carefully insert the Gliding Rack between the guides until the rack reaches the back.

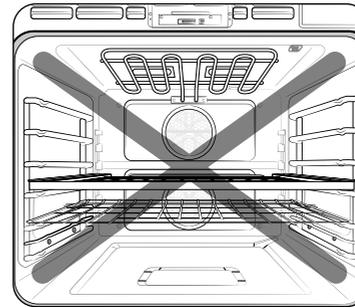


- When using the Gliding rack in the oven, be sure to pull on the handle of the rack only to slide it in and out. If you grasp the frame while using the rack, the entire Gliding rack will be removed. Make sure you use oven mitts when handling the Gliding rack during cooking.

### 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 install the Gliding rack directly above the Wire rack. You will not be able to install it properly and the rack could fall.

#### 📄 NOTE

You can install the Gliding rack in any rack positions except the lowest rack position in the oven (level 1).

## Using the clean feature

The Clean feature has four selections: Self-Clean, GreenClean™, Descale, and Draining.

### Self Clean

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

#### ⚠ CAUTION

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

### Before a self cleaning cycle

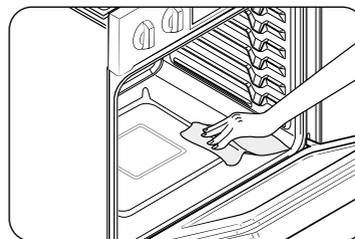


Fig. 1

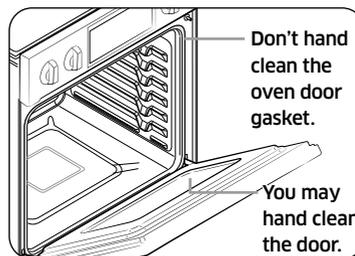
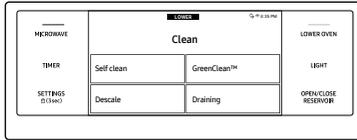


Fig. 2

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

# Oven (Lower Oven)

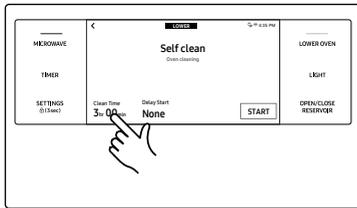
## How to run a self cleaning cycle



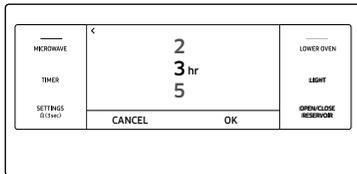
1. Turn the Mode knob to **Clean**. The display will show 4 cleaning selections.



2. Tap **Self Clean**.

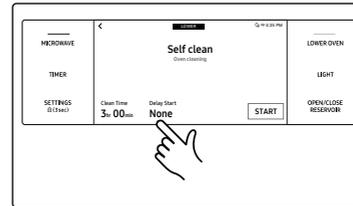


3. Tap **Clean Time**.

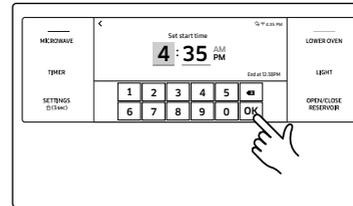


4. Flick the screen to set the clean time. You can choose 2 hours, 3 hours, or 5 hours. (The default is 3h).

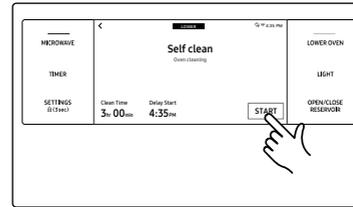
5. Tap **OK**.



6. If you don't want to use the Delay Start feature, go to Step 8. Otherwise, tap **Delay Start**, and then go to Step 7..

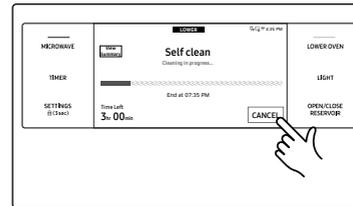


7. Set the time you want self-cleaning to start, and then tap **OK**.



8. Tap **START** to begin self-cleaning. The motor-driven door lock will engage automatically.

- **Important:** Both doors lock when you run a self cleaning cycle on either oven.



9. If you need to stop or interrupt a self cleaning cycle, tap **CANCEL**.

**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 cleaning time remaining. You cannot open the oven doors until the temperature drops to a safe/cool temperature.
- The self-clean feature can be used in only one oven at a time. While one oven is in self-cleaning mode, you cannot use the other oven for cooking.

**After a self-cleaning cycle**

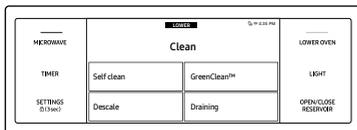
- You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools. (If white spots remain, remove them with a soap-filled steel wool pad and rinse thoroughly with a vinegar and water mixture.)
- If the oven is not clean after one cycle, repeat the cycle.
- You cannot set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

**GreenClean™**

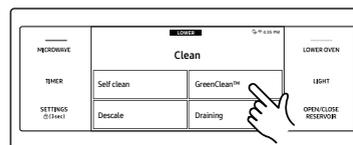
The GreenClean™ function saves time and energy by removing leftover grease and residue that you can wipe away with a damp cloth.

**NOTE**

The oven door locks during GreenClean™. **Do not** force the oven door open. This can damage the automatic door locking system. Use care when opening the oven door after a GreenClean™ cycle is complete. Stand to the side of the oven when opening the door to allow hot air or steam to escape.

**How to run a GreenClean™ cycle**

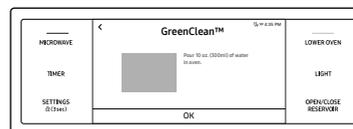
- Swipe the screen to Clean. The display will show 4 cleaning selections. (Descal and Draining features can be used only LOWER oven).



- Tap GreenClean™.



- Tap START to begin GreenClean™.



- Follow the on-screen instructions. GreenClean™ will start automatically.

**NOTE**

Both oven doors are locked during GreenClean™.



- When GreenClean™ is complete, clean the oven's interior. There will be a significant amount of water remaining on the bottom of the oven after a GreenClean™ cycle. Remove the residual water with a sponge or soft, dry cloth.

**NOTE**

- For GreenClean™, use exactly 10 oz (300 ml). of water since this produces the best results.
- You will not be able to start a GreenClean™ cycle if the Control lockout feature is activated or if the oven's temperature is too high.

## Oven (Lower Oven)

### After a GreenClean™ cycle

- Take care when opening the door after a GreenClean™ procedures 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 GreenClean™ function.
- After cleaning, leave the oven door ajar at a 15° angle to allow the interior enamel surface to dry thoroughly.

### NOTE

The GreenClean™ feature can be used in only one oven at a time. While one oven is in GreenClean™ mode, you cannot use the other oven for cooking.

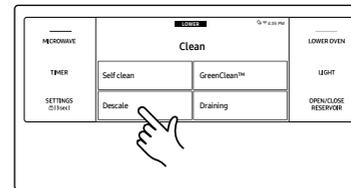
### Descal (LOWER oven only)

If you use Steam Bake or Steam Roast functions frequently, we recommend descaling regularly to remove minerals from the oven that may affect the taste or quality of food cooked. When running a descaling cycle, use only descaling agents that are specific to steam ovens or coffee machines.

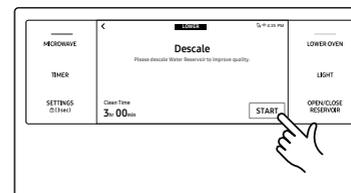
### NOTE

If you use Steam Bake or Steam Roast functions for more than a total of 12 hours, the Descal indicator turns on. You can still enable the Steam Bake or Steam Roast functions for the next two hours without descaling. However, after those two hours are up, the Steam Bake or Steam Roast functions will be disabled until you run a descaling cycle.

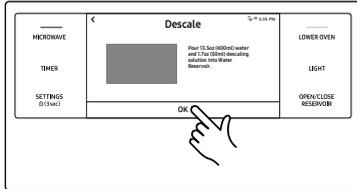
### How to run a descale cycle



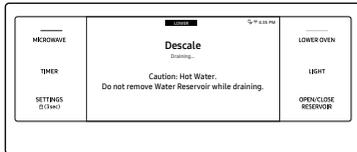
1. Turn the Mode knob to **Clean**. The display will show 4 cleaning selections.
2. Tap **Descal**.



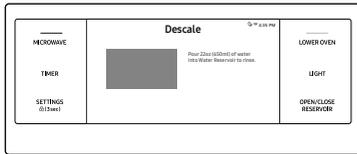
3. Tap **START**.



- Follow the on-screen instructions. It takes 3 hours to complete the cycle.
  - Empty and clean the water reservoir, and then fill it with 1.7 oz (50 ml) of descaling agent and 13.5 oz (400 ml) of drinkable water.



- When descaling is complete, the oven drains water automatically.
- Use oven gloves to remove and empty the water reservoir, and then refill it with 22 oz (650 ml) of drinkable water for rinsing.



- Follow the on-screen instructions, and then tap **OK** to start rinsing.



- When rinsing is complete, use oven gloves to empty and clean the water reservoir.

#### ⚠ WARNING

Use only descaling agents that are specific to steam ovens or coffee machines.

#### ⚠ CAUTION

- Running the Descaling function disables Steam Bake and Steam Roast. Do not cancel descaling while it is in process. If you stop it, you must restart the descaling cycle and complete it within the next three hours to re-enable the Steam Bake and Steam Roast functions.
- To avoid accidents, keep children away from the oven.
- For the correct ratio of water and the descaling agent, follow the agent manufacturer's instructions. If the ratio of water to descaling agent differs from the instructions here (8 to 1), use the ratio indicated in the instructions for the descaling agent.

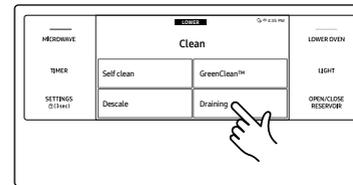
#### 📖 NOTE

Although the oven automatically starts descaling in 5 seconds without your confirmation, we recommend that you confirm your selection. This is to prevent descaling from starting by mistake.

#### Draining (LOWER oven only)

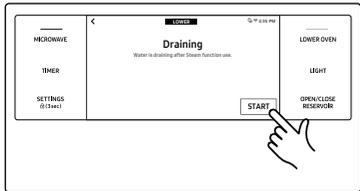
When a steam function is complete, you must drain the remaining water to prevent the water from affecting other cooking modes. To drain the water, follow these steps:

#### How to run a draining

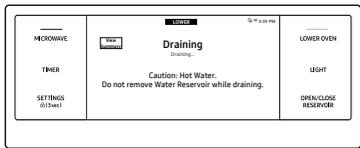


- Turn the Mode knob to Clean. The display will show 4 cleaning selections.
- Tap **Draining**.

# Oven (Lower Oven)



3. Tap **START**. The oven drains water from the steam generator to the water reservoir.



4. When draining is complete, use oven gloves to remove and empty the water reservoir.



## NOTE

Once the oven starts draining, please wait until the draining cycle is complete.

## Settings

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



Tap **SETTINGS**. The display will show the Setting item.

## Wi-Fi

To enable a Wi-Fi connection

1. Tap **SETTINGS** > **Wi-Fi**, and then tap **ON** in the right screen.
2. Tap **Wi-Fi**, and then tap a Wi-Fi network in the list that appears.
3. You will be prompted to provide a password for a secure network. Enter the password.

To manually input an IP

1. Tap **SETTINGS** > **Wi-Fi**, and then tap **ON** in the right screen.
2. Tap **Add Network**.
3. Enter an IP manually, and then tap **CONNECT** to apply your settings.

## NOTE

- To disable a Wi-Fi connection, Tap **SETTINGS** > **Wi-Fi**, and then tap **OFF** in the right screen.
- For details about the Wi-Fi connection and using the SmartThings app, see the SmartThings app user manual.

## iQ control

To start the oven remotely.

- Tap **SETTINGS** > **iQ Control**, and then tap **ON** of **LOWER**. (See the using the iQ control feature section on page 57.)

## Easy connection

Easy connection enables you to easily configure the network settings including the authentication procedure.

## Display

- Brightness
 

You can change the brightness of the display screen.

  - Tap **SETTINGS**  > **Display** > **Brightness**, and then use the bar next to Brightness to adjust the brightness of the screen.
- Screen saver
 

If screen saver is turned off, the Clock theme and Timeout menu are disabled.

  - Tap **SETTINGS**  > **Display** > **Screen saver**, and then tap **OFF** in the right screen.
- Clock theme
  - Tap **SETTINGS**  > **Display** > **Clock theme**, and then tap in the right screen. You can select a theme.
- Timeout
  - Tap **SETTINGS**  > **Display** > **Timeout**, and then tap in the right screen. You can select a time from 5 minutes to Always on.

## Date & Time

To enable automatic date and time

- Turn on the Wi-Fi connection.
- Tap **SETTINGS**  > **Date & Time**, and then tap **Date & Time**.
- Tap **ON** in the right screen. The data and time are set automatically.

To manually input the date and time

- Tap **SETTINGS**  > **Date & Time**, and then tap **Date & Time**.
- Tap **OFF** in the right screen. Time zone, set date, and set time are activated.
- You can set the time zone, date, and time.

To change the time format

- Tap **SETTINGS**  > **Date & Time** > Select time format, and then tap in the right screen.
- You can select 12-hour clock or 24-hour clock.

## Language

Choose a display language.

- Tap **SETTINGS**  > **Language**, and then tap in the right screen.
- You can select English, Spanish, or French.

## Volume

Adjust the volume level for beeps and melodies.

- Tap **SETTINGS**  > **Volume**, and then use the bar next to Volume to adjust the volume.

## Temp

- Temp unit
 

You can program the oven control to display the temperature in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit.

  - Tap **SETTINGS**  > **Temp** > **Temperature Unit**, and then tap in the right screen. You can select °C or °F.
- 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 decide how much of an adjustment is needed. The oven temperature can be adjusted  $\pm 35$  °F ( $\pm 19$  °C).

  - Tap **SETTINGS**  > **Temp** > **Temperature Adjust**, and then tap in the right screen. You can increase or decrease the temperature by 35 °F (19 °C).

## NOTE

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

## Oven (Lower Oven)

### 12 hour energy Saving

If you accidentally 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 **SETTINGS**  > **12 hour energy Saving**, and then tap **ON** in the right screen.
2. The 12 hour energy saving icon will appear in the indicator area.

### Help

Help provides useful tips and explanations on a specific item that you select.

1. Troubleshooting
  - Tap a checkpoint directly on the screen, and try the suggestions.
2. Guide for first use
  - Provides simple instructions on the basic use of the oven.

### About device

You can see information about the oven and do a software update.

To update the software:

1. Tap **SETTINGS**  > **About device** > **Software update**, and then tap **Update** in the right screen.
2. Tap **INSTALL**. The software is updated and the system restarts automatically.

### Sabbath

You can set Sabbath mode. See the **Using the sabbath feature** section on the next page.

### Demo mode

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

1. Tap **SETTINGS**  > **Demo mode**, and then tap **ON** in the right screen.
2. The Demo mode indicator appears on screen.

### Remote Management

The call center will access your product remotely to check internal when you have some problems.

- Tap **SETTINGS**  > **Remote management**, and then tap **ACTIVATE**.

## Using the sabbath feature

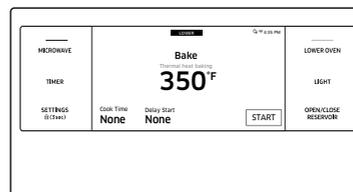
(For use on the Jewish Sabbath & Holidays)



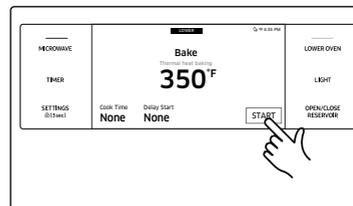
For further assistance, guidelines for proper usage, and a complete list of models with the Sabbath feature, please visit the web at <http://www.star-k.org>.

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, touch **LIGHT** before activating the Sabbath feature. Once the oven light is turned on and the Sabbath feature is active, the oven light will remain on until the Sabbath feature is turned off. If the oven light needs to be off, be sure to turn the oven light off before activating the Sabbath feature.

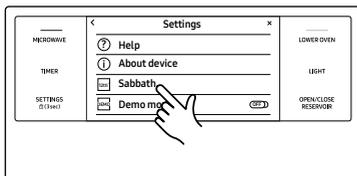
### How to use the Sabbath feature



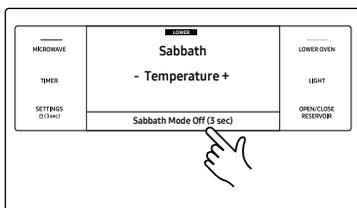
1. Turn the Mode knob to Bake mode.



2. Set the temperature and cook time you want.
3. Tap **START**.



4. Tap **SETTINGS**  > **Sabbath**, and then tap **Sabbath** to use the Sabbath feature. The oven will not beep or display any further changes. You may change the oven temperature once baking has started. Remember that the oven will not beep or display any further changes once the Sabbath feature is engaged.



5. You can turn the oven off at any time by turning the Mode knob to the **OFF** position.

 **NOTE**

that this does not turn Sabbath mode off.

6. To turn Sabbath mode off, touch and hold **Sabbath Mode Off** for 3 seconds.

 **CAUTION**

- 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**

- You can change the oven temperature, but the display will not change and tones will not sound when a change occurs. (The oven temperature adjustment feature should be used only on Jewish holidays.) 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 you experience a power failure or interruption, the oven will shut off. When power is returned, the oven will not turn back on automatically. **Sabbath** will be displayed in the oven control display, but the oven will not operate. Food may be safely removed from the oven while it is still in the Sabbath mode, however the oven cannot be turned back on until after the Sabbath Holidays. After the Sabbath observance, turn off the Sabbath mode. Touch and hold **Sabbath Mode Off** for 3 seconds.

# Care and maintenance

## Care and cleaning of the oven

### Cleaning painted parts and decorative trim

- For general cleaning, use a cloth with hot, soapy water.
- For more difficult residue and built-up grease, apply a liquid detergent directly onto the area and leave for 30 to 60 minutes. Wipe with a damp cloth and dry. Do not use abrasive cleaners on any oven surface. They can be scratched.
- Clean soil from the porcelain surfaces of the door outside of the door gasket. Rinse surfaces well with a solution of vinegar and water, then wipe dry. Heavily soiled areas may be cleaned with a non-scratching scouring pad.

### 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 with the grain of the stainless steel if applicable.
4. Dry and buff with a clean, dry paper towel or soft cloth.
5. Repeat as necessary.

#### NOTE

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

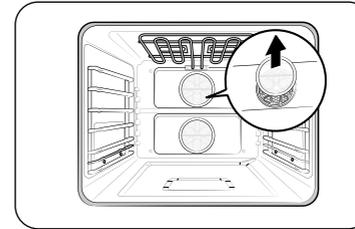
### Convection filter

The convection filter is located in the back of each oven chamber. Clean the filter regularly. If you allow it to become clogged, the oven's convection cooking modes will not work properly. You also need to remove the filter during the self-clean cycle.

#### NOTE

For your safety and proper oven performance, re-install the filter before using the oven to cook. If you don't, the spinning fan blades at the back of the oven will be exposed.

### Removing your oven's convection filter

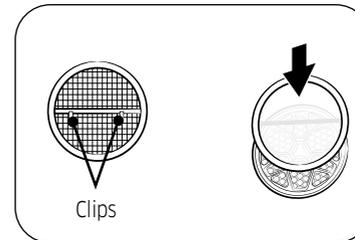


When the oven is cool, put your fingers around the edges of the filter and gently push up.

### To clean the filter

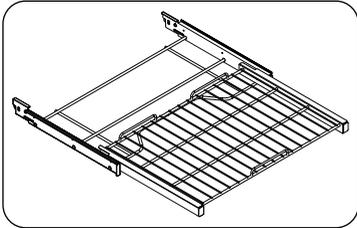
Soak it in hot, soapy water. Rinse well. You may also place it in a dishwasher on the top rack. Dry the filter before re-installing it.

### Installing your oven's convection filter

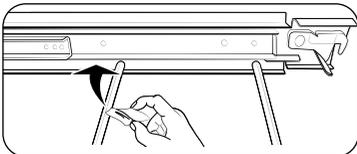


Carefully hook the metal clips on the back of the filter over the metal bar across the fan hole. Make sure it is centered over the hole. Be careful not to scratch the porcelain surfaces with the back of the filter

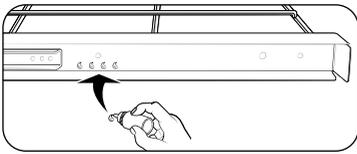
### To lubricate the slides of the gliding rack



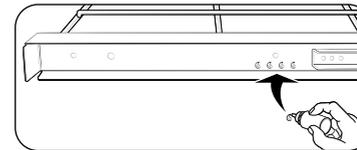
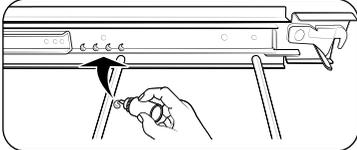
1. Remove the rack from the oven. See removing the gliding rack in the **Using the gliding rack** section on page 60.
2. Fully extend the rack on a table or countertop. Newspaper may be placed underneath the rack for easy cleanup.



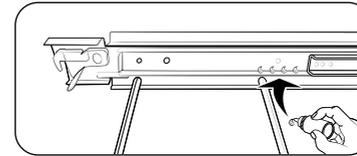
3. If there is debris in the slide tracks, wipe it away using a paper towel. (Any graphite lubricant wiped away must be replaced - See steps 4 through 7.)



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.



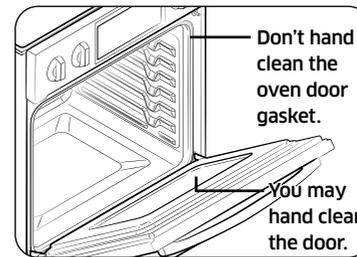
5. Repeat for the right (front and back) slide mechanism of the rack.
6. Open and close the rack several times to distribute the lubricant.
7. Replace the cap on the lubricant and shake it again. Turn the rack over and repeat steps 3, 4, 5, and 6.
8. Close the rack, turn the rack right-side-up, and then place in oven. See **Installing the Gliding rack** on page 60.



#### NOTE

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

### Oven door



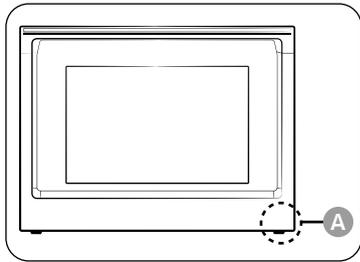
- Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. **DO NOT immerse the door in water. DO NOT spray or allow water or the glass cleaner to enter the door vents.** DO NOT use oven cleaners, 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.

## Care and maintenance

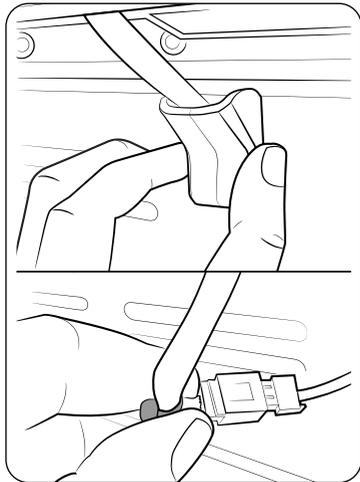
### Removing the oven doors

#### ⚠ 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. For double ovens, repeat the process for each door.



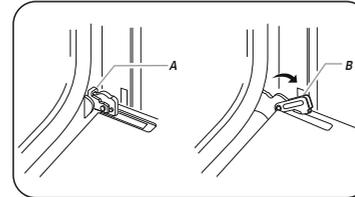
A. Wire Harness



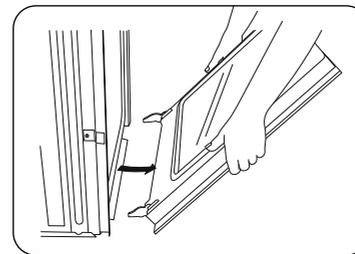
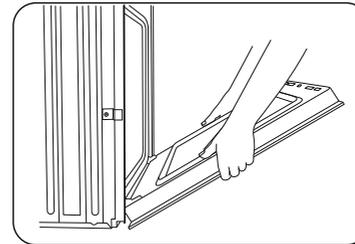
1. Prior to removing the oven door, prepare a surface where you will place it. This surface should be flat and covered with a soft blanket. You can also use the corner posts from your packaging material.
2. Remove the rubber cap (for LOWER oven door), and then disconnect the LED light's Wire Harness from the bottom right of the door.

#### 📄 NOTE

If you are removing the LOWER door, you must open the lower door to access the wire harness.



- A. Oven door hinge lock in locked position  
B. Oven door hinge lock in unlocked position

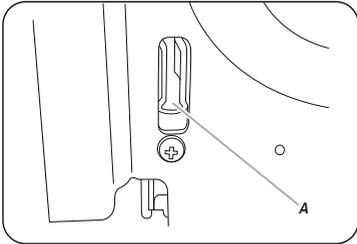


3. Open the oven door.
4. Locate the oven door hinge locks in both corners of the oven door, and then rotate the hinge locks toward the oven door to the unlocked position. If the door hinge lock is not rotated fully (see illustration B on the left for an example of full rotation), you will not be able to remove the door properly.
5. Partially close the door to engage the door latch locks. The door will stop at this point.
6. Using two hands, grasp the edges of the oven door. Lift and pull the oven door toward you and remove. You may need to gently shift the door from side to side as you pull.
7. Set the oven door aside on the prepared covered work surface with the oven door resting on its handle.

## Replacing the oven doors

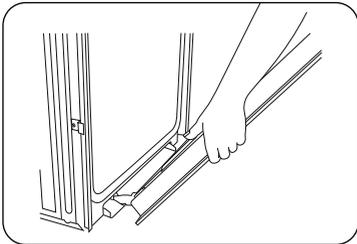
### ⚠ CAUTION

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.

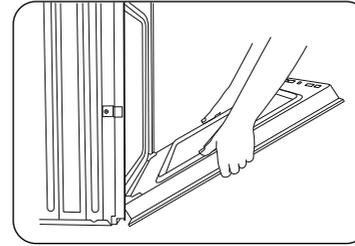


A. Slot in the oven cavity for the door hinge lock

1. Using two hands, grasp the side edges of the door at the midpoint. Face the oven cavity.
2. Locate the slots on each side of the oven cavity for the door hinge locks.



3. 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.



4. Lower the oven door to the fully open position. If the oven door does not open to a full 90°, repeat steps 1 through 3.
5. Locate the oven door hinge locks in the corners of the oven door, and rotate the hinge locks toward the oven cavity to the locked position. See Step 3 (illustration A) in the "Removing the oven doors" section for the proper locked position.
6. Close the oven door.
7. 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.
8. Reconnect the LED light's Wire Harness and re-insert the rubber.

### ⚠ CAUTION

After replacing the door, make sure to reconnect the wires. Push them inward to arrange them as they were before you removed the door. Wires that are not connected or arranged correctly can be caught in the door or damaged by heat.

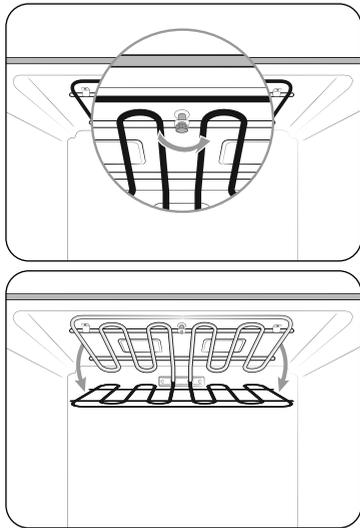
## Care and maintenance

### Changing the oven light

The oven light is a standard 40-watt appliance halogen bulb. It comes on when the oven door is open. When the oven door is closed, touch **LIGHT** to turn the light on or off. It will not work during a self-cleaning or GreenClean™ cycle.

#### ⚠ CAUTION

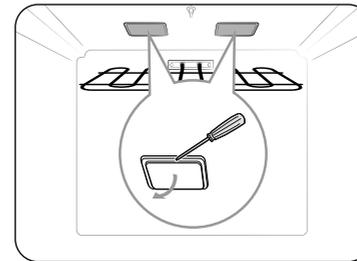
Before changing the oven light, make sure to wear gloves to protect your hands.



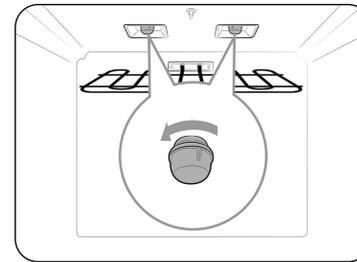
1. To change the bulb, you must tilt the broil heater down. To do this, turn the circular nut on the support counterclockwise while holding the broil heater. The broil heater should loosen and tilt down.

#### ⚠ CAUTION

The broil heater is not a removable part. Do not force the broil heater down. Do not let it drop down.



2. While holding the glass cover with one hand, insert a flat-sharp tool such as a table knife between the glass and the frame to remove the glass cover.



3. Turn the bulb cap counterclockwise to remove.

#### 📄 NOTE

If necessary, remove the metal rings and clean the bulb cap.

4. Replace the bulb.
5. Place the bulb cap and glass cover back into their position.
6. Return the broil heater back by following step 1 in reverse order.

#### ⚠ CAUTION

Before changing your oven light, disconnect the electrical power to the oven at the main fuse or circuit breaker panel. Make sure the oven and the halogen bulb are cool.

# Troubleshooting

If you experience malfunctions or performance issues, review the tables in this section to resolve the issue yourself. If you still cannot resolve the issue, call Dacor Customer Service 833-353-5483(USA), 844-509-4659(Canada).

## Control Display

Problem	Possible cause	Solution
The display goes blank.	A fuse in your home may be blown or the circuit breaker tripped.	Replace the fuse or reset the circuit breaker.
The buttons cannot be pressed properly.	<ul style="list-style-type: none"> <li>There is foreign matter caught between the buttons</li> <li>Touch model: There is moisture on the exterior</li> <li>The lock function is set</li> </ul>	<ul style="list-style-type: none"> <li>Remove the foreign matter and try again.</li> <li>Remove the moisture and try again.</li> <li>Check whether the lock function is set.</li> </ul>

## For the Microwave Oven

Symptom	Cause	Action
General		
The buttons cannot be pressed properly.	Foreign matter may be caught between the buttons.	Remove the foreign matter and try again.
	For touch models: Moisture is on the exterior.	Wipe the moisture from the exterior.
	Control lock is activated.	Deactivate Control lock.
The oven does not work.	Power is not supplied.	Make sure power is supplied. Make sure the oven is plugged in. Check if a fuse has been blown or circuit breaker has been tripped.
	The door is open.	Close the door and try again.
	The door open safety mechanisms are covered in foreign matter.	Remove the foreign matter and try again.
The oven stops while in operation.	The user has opened the door to turn food over.	After turning over the food, press the <b>Start</b> button again to start operation.

# Troubleshooting

Symptom	Cause	Action
The power turns off during operation.	The oven has been cooking for an extended period of time.	After cooking for an extended period of time, let the oven cool.
	The cooling fan is not working.	Listen for the sound of the cooling fan.
	Trying to operate the oven without food inside.	Put food in the oven.
	There is insufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Maintain the gaps specified in the product installation guide.
	Several power plugs are being used in the same socket.	Designate only one socket to be used for the oven.
There is a popping sound during operation, and the oven doesn't work.	Cooking food in a sealed container or using a container with a lid may cause popping sounds.	Do not use sealed containers as they may burst during cooking due to expansion of the contents.
The oven exterior is too hot during operation.	There is insufficient ventilation space for the oven.	There are intake/exhaust outlets on the front and rear of the oven for ventilation. Maintain the gaps specified in the product installation guide.
	Objects are on top of the oven.	Remove all objects on the top of the oven.
The door cannot be opened properly.	Food residue is stuck between the door and oven interior.	Clean the oven and then open the door.

Symptom	Cause	Action
Heating including the Warm function does not work properly.	The oven may not work, too much food is being cooked, or improper cookware is being used.	Put one cup of water in a microwave-safe container and run the microwave for 1-2 minutes to check whether the water is heated. Reduce the amount of food and start the function again. Use a cooking container with a flat bottom.
The thaw function does not work.	Too much food is being thawed.	Reduce the amount of food and start the function again.
The interior light is dim or does not turn on.	The door has been left open for a long time.	The interior light may automatically turn off when the Eco function operates. Close and reopen the door or press the <b>Cancel</b> button.
	The interior light is covered by foreign matter.	Clean the inside of the oven and check again.
A beeping sound occurs during cooking.	If the Auto Cook function is being used, this beeping sound means it's time to turn over the food during thawing.	After turning over the food, press the <b>Start</b> button again to restart operation.
The oven is not level.	The oven is installed on an uneven surface.	Make sure the oven is installed on flat, stable surface.
There are sparks during cooking.	Metal containers are used during oven/thawing functions.	Do not use metal containers.

Symptom	Cause	Action
When power is connected, the oven immediately starts to work.	The door is not properly closed.	Close the door and check again.
There is electricity coming from the oven.	The power or power socket is not properly grounded.	Make sure the power and power socket are properly grounded.
<ol style="list-style-type: none"> <li>1. Water drips.</li> <li>2. Steam is emitted through a door crack.</li> <li>3. Water remains in the oven.</li> </ol>	There may be water or steam in some cases depending on the food. This is not an oven malfunction.	Let the oven cool and then wipe with a dry dish towel.
The brightness inside the oven varies.	The brightness can change depending on power output which can change according to the function you choose.	Power output changes during cooking are not malfunctions.
Cooking is finished, but the cooling fan is still running.	To ventilate the oven, the cooling fan continues to run for about 3 minutes after cooking is complete.	This is not an oven malfunction.

Symptom	Cause	Action
<b>Optitray</b>		
While turning, the optitray comes out of place or stops turning.	There is no roller ring, or the roller ring is not properly in place.	Install the roller ring and then try again.
The turn table drags while turning.	The roller ring is not properly in place, there is too much food, or the container is too large and touches the inside of the microwave.	Correct the placement of the roller ring. Adjust the amount of food. Do not use containers that are too large.
The turn table rattles while turning and is noisy.	Food residue is stuck to the bottom of the oven.	Remove any food residue stuck to the bottom of the oven.
<b>Broiling</b>		
Smoke comes out during operation.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction. After you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
	Food is too close to the grill.	Put the food a suitable distance away while cooking.
	Food is not properly prepared and/or arranged.	Make sure food is properly prepared and arranged.

# Troubleshooting

Symptom	Cause	Action
Convection		
The oven does not heat.	The door is open.	Close the door and try again.
Smoke comes out during preheating.	During initial operation, smoke may come from the heating elements when you first use the oven.	This is not a malfunction. After you run the oven 2-3 times, it should stop.
	Food is on the heating elements.	Let the oven cool and then remove the food from the heating elements.
There is a burning or plastic smell when using the oven.	Plastic or non heat-resistant cookware is used.	Use glass cookware suitable for high temperatures.
There is a bad smell coming from inside the oven.	Food residue or plastic has melted and stuck to the interior.	Run the Steam Bake function for an hour, and then wipe with a dry cloth. You can put a lemon slice inside, and then run Steam Bake to remove the odor more quickly.

Symptom	Cause	Action
The oven does not cook properly.	The oven door is frequently opened during cooking.	If you open the door often, the interior temperature will be lowered and this may affect the results of your cooking.
	The oven controls are not correctly set.	Correctly set the oven controls and try again.
	The broil heater or other accessories are not correctly inserted.	Correctly insert the accessories.
	The wrong size or wrong type of cookware is used.	Use suitable cookware with flat bottoms.

## For the Lower Oven

Problem	Possible cause	Solution
The oven will not turn on.	The oven is not completely plugged into the electrical outlet.	Make sure the electrical plug is inserted into a live, properly grounded outlet.
	A fuse in your home may be blown or a circuit breaker may have tripped.	Replace the fuse or reset the circuit breaker.
	The oven controls have been set improperly.	See the <b>Basic operations</b> section starting on page 24.
	The oven is too hot.	Allow the oven to cool.
	Incomplete service wiring.	Call for service.
	Power outage.	Check to see if the house lights will turn on. If necessary, call your local electric company for service.
The oven light will not turn on.	The light is loose or defective.	<ul style="list-style-type: none"> <li>Tighten or replace the lamp.</li> <li>Call for service if the door light does not turn on.</li> </ul>
	The switch operating the light is broken.	Call for service.

Problem	Possible cause	Solution
The oven smokes excessively during broiling.	The oven controls have not been set properly.	See the <b>Basic operations</b> section starting on page 24.
	The meat has been placed too close to the element.	Reposition the rack to provide proper clearance between the meat and the element. Preheat the broil element for searing.
	The meat has not been properly prepared.	Remove excess fat from the meat. Cut away fatty edges that may curl, leaving the lean intact.
	Grease has built up on oven surfaces.	Regular cleaning is necessary when broiling frequently.
	Food does not bake or roast properly.	See the <b>Basic operations</b> section starting on page 24.
Food does not bake or roast properly.	The oven controls have not been set correctly.	See the <b>Basic operations</b> section starting on page 24.
	The oven rack has been positioned incorrectly or is not level.	See the <b>Using the oven racks</b> section on page 58.
	The oven thermistor needs to be adjusted.	See <b>Temp adjust</b> in the Settings section on page 67.

# Troubleshooting

Problem	Possible cause	Solution
Food does not broil properly.	The serving size may not be appropriate.	Refer to the <b>Broiling recommendation guide</b> for serving sizes on page 53, and then try again.
	The rack has not been properly positioned.	See the <b>Broiling recommendation guide</b> on page 53.
	The cookware is not suited for broiling.	Use suitable cookware.
	In some areas, the power (voltage) may be low.	<ul style="list-style-type: none"> <li>Preheat the broil element for 10 minutes.</li> <li>See the <b>Broiling recommendation guide</b> on page 53.</li> </ul>
The oven temperature is too hot or too cold.	The oven thermistor needs to be adjusted.	See <b>Temp adjust</b> in the Settings section on page 67.
There is water dripping.	You may see water or steam in some cases depending on the food you are cooking. This is not a product malfunction.	Let the oven cool and then wipe up with a dry dish towel.
There is steam coming through the crack between the oven body and the door.		
Water remains in the oven.		

Problem	Possible cause	Solution
I can hear water boiling during steam cooking.	Water is being heated by the steam heater.	This is not a product malfunction.
The oven will not self-clean.	The oven temperature is too high to start a self-clean operation.	Allow the oven to cool, and reset the controls.
	The oven controls have been set incorrectly.	See the <b>Self Clean</b> section on page 61.
	A self-cleaning cycle cannot be started if the oven lockout feature has been activated.	Deactivate the oven <b>Control lockout</b> (see page 25).
Excessive smoking during a self-cleaning cycle.	There is excessive soiling in the oven.	Press <b>CANCEL</b> . Open the windows to rid the room of smoke. Wait until the self-cleaning cycle is cancelled. Wipe up the excessive soil and then start the self-cleaning cycle again.
The oven door will not open after a self-cleaning cycle.	The oven is too hot.	Allow the oven to cool.
The oven is not clean after a self-cleaning cycle.	The oven controls were not set correctly.	See the <b>Self Clean</b> section on page 61.
	The oven was heavily soiled.	Wipe up heavy spillovers before starting the self-cleaning cycle. Heavily soiled ovens may need to be self-cleaned again or for a longer period of time.

Problem	Possible cause	Solution
Steam is coming out of the vent.	When using the convection feature, it is normal to see steam coming out of the oven vent.	This is normal operation and not a system failure. Use the oven as usual.
	As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.	
A burning or oily odor is coming from the vent.	This is normal for a new oven and will disappear in time.	<ul style="list-style-type: none"> <li>To speed the process, set a self-cleaning cycle for a minimum of 3 hours.</li> <li>See the <b>Self Clean</b> section on page 61.</li> </ul>
Strong odor.	An odor coming from the insulation around the inside of the oven is normal for the first few times the oven is used.	Operate the oven empty on the bake setting at 400 °F for 1 hour.
Fan noise.	A convection fan may automatically turn on and off.	This is not a system failure but normal operation.
The oven racks are difficult to slide.	The shiny, silver-colored racks were cleaned in a self-cleaning cycle.	Apply a small amount of vegetable oil to a paper towel, and then wipe the edges of the oven racks with the paper towel.
The oven door is locked.	The circuit breaker has been tripped or there was a power failure while the oven door was locked.	Activate Control Lockout, and then unlock the control. See the oven <b>Control lockout</b> section on page 25.

## Information codes

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.  Press <b>CANCEL</b> , 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-d1	This code occurs if the door lock is mispositioned.	
C-F0	This code occurs if communication between the Main and Sub PBA is interrupted.	
C-F2	This code occurs if communication between the Main and Touch is interrupted.	
C-10	The cooking sensor is open when the microwave is operating.	
	The cooking sensor is short when the microwave is operating.	
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.	

## Troubleshooting

Displayed Code	Possible cause	Solution
C-23	The temp probe sensor is short when the oven is operating.	Press <b>CANCEL</b> , 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.
C-31	This code occurs if the PCB temperature rises abnormally high.	Call for service
C-70	The steam sensor is open when the oven is operating	Press <b>CANCEL</b> , 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 does not solve the problem, call the service.
	The steam sensor is short when the oven is operating	
C-72	There are drain system-related problems.	
C-A2	The cooling motor is operating abnormally.	Call for service.

## Warranty and Service

### Getting Help

Before you request service:  
you request service:

1. Review the **Troubleshooting** section of this manual (see page 75).
2. Use the helpful tips found in our **Troubleshooting**.
3. Become familiar with the warranty terms and conditions of your product.
4. If none of these tips or suggestions resolves your problem, call our Customer Service center at the number below.

### Warranty

#### What Is Covered

**CERTIFICATE OF WARRANTIES: DACOR OVENS  
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.

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### 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.

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### 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

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### 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.

## Appendix

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### Open Source Announcement

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The software included in this product contains open source software. You may obtain the complete corresponding source code for a period of three years after the last shipment of this product by contacting our support team via <http://opensource.samsung.com> (Please use the "Inquiry" menu.)

It is also possible to obtain the complete corresponding source code in a physical medium such as a CD-ROM; a minimal charge will be required.

The following URL [http://opensource.samsung.com/opensource/OVEN\\_A20\\_TZ/seq/O](http://opensource.samsung.com/opensource/OVEN_A20_TZ/seq/O) leads to the open source license information as related to this product. This offer is valid to anyone in receipt of this information.



# Memo

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**dacor**



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