

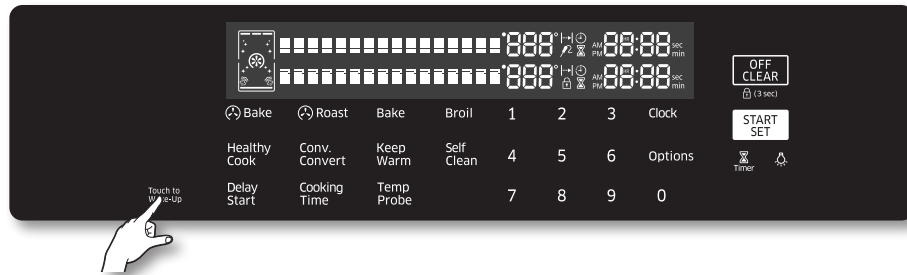
quick guide

For full information, please refer to the User Manual.

CONTROL PANEL DISPLAY MODES

Sleep Mode

Your control panel will remain in a sleep mode when not in use. Only the clock will display. You will need to wake the control panel to begin any function.





Wake Mode



To wake the control panel, touch the wake-up key. After 2 minutes without activity (or one minute when the oven is operating in standby mode), the control panel will return to Sleep mode. User preferences are available in this mode as well as timers, the oven light, and the control lock.

COOKING FEATURES



BAKE

1. Press **BAKE**. 
2. Set a desired temperature. (175 °F - 550 °F)
3. Press **START/SET**. 



CONV BAKE

1. Press **CONV.BAKE**. 
2. Set a desired temperature. (175 °F - 550 °F)
3. Press **START/SET**. 



CONV ROAST

1. Press **CONV.ROAST**. 
2. Set a desired temperature. (175 °F - 550 °F)
3. Press **START/SET**. 



BROIL

1. Press **BROIL**. 
2. Select one of HI/LO pressing **BROIL**.
3. Press **START/SET**. 
 - The oven door must be closed during broiling.



SELF CLEAN

1. Press the **Self Clean** button. 
2. Select one of 2 hr/3 hr/5 hr cleaning time pressing **Self Clean**.
3. Press **START/SET**. 



HEALTHY COOK

1. Press **HEALTHY COOK**. 
2. Press **NUMBER PAD**(1~6) which you want to set.
3. Press **START/SET**. 

TEMP PROBE


1. Push the tip of the probe into food and place in the oven.
2. Insert the probe plug into socket.
3. Choose the desired cooking function (Bake, Conv.Bake, Conv.Roast).
4. Press **TEMP PROBE**. 
5. Set the desired temperature.
6. Press **START/SET**. 

KEEP WARM

1. Press **KEEP WARM**. 
2. Press **START/SET**. 

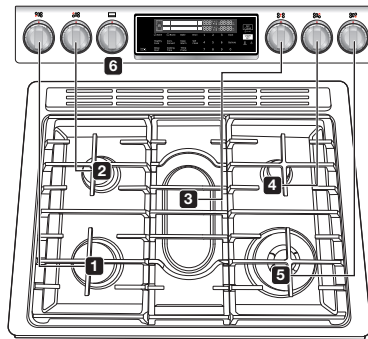
USING THE OPTIONS FUNCTION

This function enables you to control various electronic control options and provides Favorite Cook mode. These options include favorite cook, temp adjust, temp unit, auto conversion, 12 hour time of day or 24 hour time of day, 12 hour energy save, language, sound on/off, and demo mode. The option menu is only available when the oven is not being used (not cooking).

1. Press the **Options** button. 
2. Select one of 9 options.
 - 1) Favorite Cook
 - 2) Temp Adjust
 - 3) Temp Unit
 - 4) Auto Conversion
 - 5) Time of day
 - 6) 12 hour energy save
 - 7) Language
 - 8) Sound on/off
 - 9) Demo mode

LOCATION OF THE SURFACE BURNERS AND WARMING DRAWER CONTROLS

The controls knobs operate the surface burners on the cooktop and warming drawer.



1. **Left Front:** 15,000 BTU
2. **Left Rear:** 9,500 BTU
3. **Center:** 9,500 BTU
4. **Right Rear:** 5,000 BTU
5. **Right Front:** ¹19,000 / ²18,000 BTU
6. **Warming drawer**
¹ NX58H9950WS,
² NX58H9500WS

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.

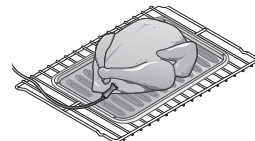
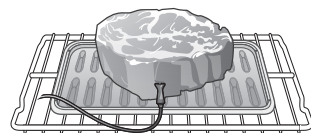


The temp probe lets you cook meat to the exact internal temperature you want, taking the guess work out of determining whether a piece of meat is done or not.

This function can be used with Bake, Convection Bake, or Convection Roast.

After the internal temperature of the food reaches 100 °F, the increasing internal temperature will be shown in the display.

- 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.

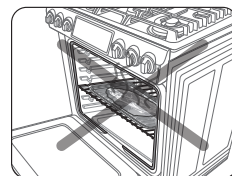


- Insert the probe completely into the meat as shown in the illustrations. It should not touch bone, fat, or gristle.
- If you do not fully insert the probe into the meat, the Temp Probe function will not work correctly because the probe will sense the oven temperature, not the temperature of the meat.
- Available temperature : 100 °F to 200 °F
- The oven automatically turn off when it reached the setting temperature using the temp probe.

BROILING

Broil mode is best for meats, fish, and poultry up to 1" thick. Broiling is a method of cooking tender cuts of meat by direct heat under the broil burner of the oven. The high heat cooks quickly and gives a rich, brown outer appearance. Temp probe cannot be used with this mode.

- This oven is designed for close door broiling. The oven door must be closed during broiling.



MINIMUM AND MAXIMUM SETTINGS

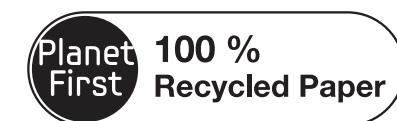
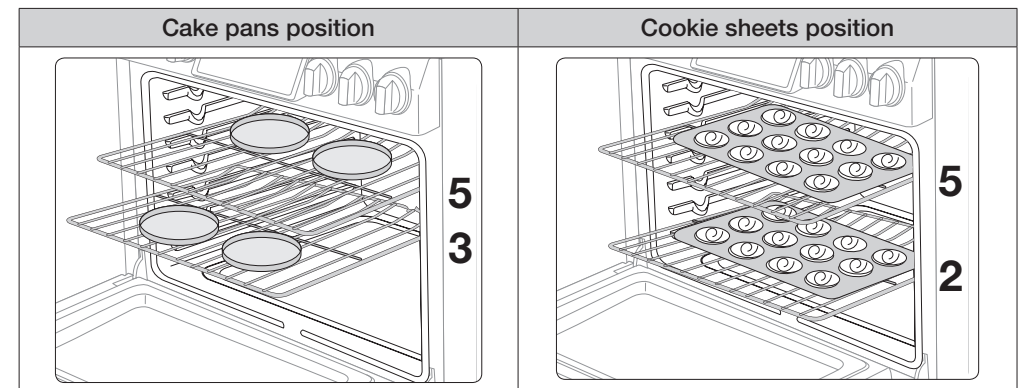
All of the features listed in the table below have minimum and maximum time or temperature settings.

A beep will sound each time you press a pad on the control panel and the entry is accepted. An error tone will sound in the form of a long beep if the temperature or time you entered is below the minimum or above the maximum setting for the feature.

FEATURE	MINIMUM	MAXIMUM
🕒 Bake	175 °F (80 °C)	550 °F (285 °C)
🔥 Broil	Lo	Hi
🕒 Convection Bake	175 °F (80 °C)	550 °F (285 °C)
🕒 Convection Roast	175 °F (80 °C)	550 °F (285 °C)
🕒 Self Clean	2 hours	5 hours
🕒 Keep Warm	-	3 hours
🕒 Warming drawer	Lo	Hi
🕒 Healthy cook	100 °F	550 °F

RACK PLACEMENT

Cooking items	Baking		Broiling	
	Cakes	Cookies	Hamburgers	Toasts
Position	3 and 5	2 and 5	6	5



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