

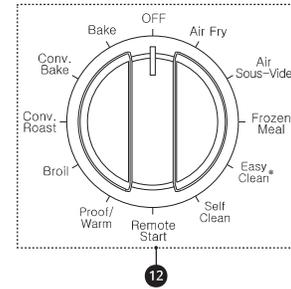
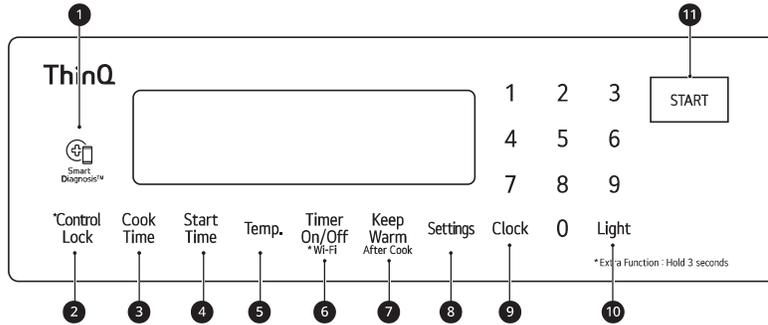
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OPERATION

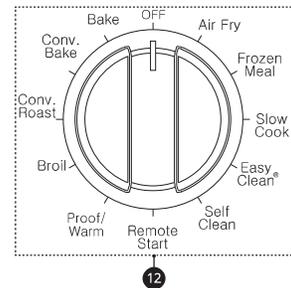
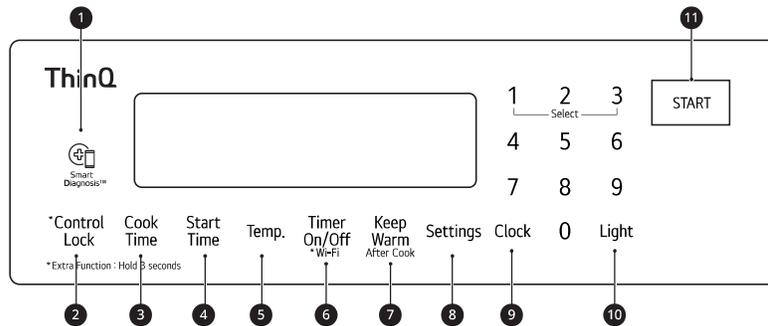
Control Panel

Control Panel Features

Model: LSG6337*



Model: LSG6335*



1 Smart Diagnosis™

Use during the **Smart Diagnosis** feature.

2 Control Lock

Press and hold the button for 3 seconds to lock the control panel.

3 Cook Time

Press the button to set the desired amount of time for food to cook. The oven shuts off when the set cooking time runs out.

4 Start Time

Press the button to set the delayed timed cook. The oven starts at the set time.

5 Temp.

Press the button to set the oven temperature during oven use.

6 Timer On/Off / Wi-Fi

Press the button to set or cancel timer on oven.

Press and hold button for three seconds to connect the appliance to a Wi-Fi network.

7 Keep Warm

Press the button to keep food warm after cooking.

- This feature should be used after cooking in the oven.

8 Settings

Press button to select and adjust oven settings.

9 Clock

Press button to set the time of day.

10 Light

Press the button to turn oven light on or off.

11 START

Press the button to start all oven features.

12 Oven Mode Knob

Turn the knob to select oven operating mode.

NOTE

• **Flashing Clock**

- If the colon in the clock display flashes, press **Clock** and reset the time, or press any key to stop the flashing.

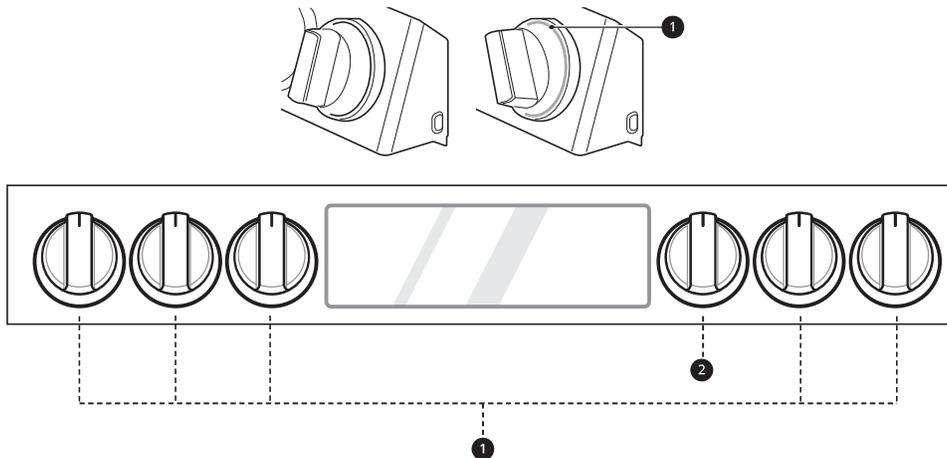
NOTE

- Press any button on the control panel to activate the display.

Knob Lighting

This feature is only available on some models.

Knob lighting illuminates the edge of the knob when you turn the knob to operate the heating elements (excluding Mode Knob).



1 LED Lighting

2 Mode Knob

NOTE

- Oven Mode Knob does not operate the Knob Lighting.

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NOTE

- If the knob lighting does not match the actual operation of the heating elements, it may indicate a problem with the product.

Changing Oven Settings

Clock

The clock must be set to the correct time of day in order for the automatic oven timing functions to work properly.

- 1 Press **Clock**
- 2 Press the numbers to enter the time. For example, to set the clock for 10:30, press the numbers: 1, 0, 3 and 0.
- 3 Press **START**.

NOTE

- The time of day cannot be changed during a timed baking or self-clean cycle.
- To check the time of day when the display is showing other information, press **Clock**.
- If no other keys are pressed within 25 seconds of pressing **Clock**, the display reverts to the original setting.
- If the display time is blinking, there may have been a power failure. Reset the time.

Oven Light

The interior oven light automatically turns on when the door is opened.

- Press **Light** to manually turn the oven light on.

NOTE

- The oven light cannot be turned on if the Self Clean function is active.
- The oven light turns off automatically after 90 seconds.

Timer On/Off

The Timer On/Off serves as an extra timer in the kitchen that beeps when the set time has run out. It does not start or stop cooking.

The Timer On/Off feature can be used during any of the other oven control functions.

For example, to set 5 minutes:

- 1 Press **Timer On/Off** once.
0:00 appears and **Timer** flashes in the display.
- 2 Press **5**.
0:05 appears in the display.
- 3 Press **Timer On/Off** to start the Timer. The remaining time countdown appears in the display.

NOTE

- If **Timer On/Off** is not pressed, the timer returns to the time of day.

- 4 When the set time runs out, **End** shows in the display. The indicator tones sound every 15 seconds until **Timer On/Off** is pressed.

NOTE

- If the remaining time is not in the display, recall the remaining time by pressing **Timer On/Off**.
- Press **Timer On/Off** twice to set the time in minutes and seconds.
- Press **Timer On/Off** once to set the time in hours and minutes.

Canceling the Timer

- 1 Press **Timer On/Off** once.
The display returns to the time of day.

Wi-Fi

The **Wi-Fi** button is used to connect the appliance to a home Wi-Fi network.

- 1 Set the oven mode knob to the **OFF** position.
- 2 Press and hold **Timer On/Off** for 3 seconds.

- 3 The power on chime sounds, **SEt** appears in the display, and the Wi-Fi icon (📶) blinks.
- 4 Connect the appliance to the Wi-Fi network using the smartphone app.
- 5 To disconnect the appliance from the network, delete it from the connected appliances in the app.

NOTE

- See the "Smart Functions" section in the owner's manual for more details.

Settings (Hour Mode, Convection Auto Conversion, Oven Thermostat, Preheat Alarm Light, Beeper Volume, Fahrenheit or Celsius)

Press the **Settings** key repeatedly to toggle through and change oven settings.

The **Settings** key allows you to:

- set the hour mode on the clock (12 or 24 hours)
- enable/disable convection auto conversion
- adjust the oven temperature
- activate/deactivate the preheating alarm light
- set the beeper volume
- switch the temperature scale between Fahrenheit and Celsius

Setting the Hour Mode

The control is set to use a 12-hour clock. To reset the clock to 24-hour mode, follow the steps below.

- 1 Press **Settings** once.
- 2 Press **1** to toggle between a 12-hour and 24-hour clock.
- 3 Press **START** to accept the change.

Setting Convection Auto Conversion

When **Conv. Bake** and **Conv. Roast** are selected, Convection Auto Conversion automatically converts the standard recipe temperature entered to a convection temperature by subtracting 25 °F / 14 °C. This auto converted temperature shows on the display. For example, select **Conv. Bake**, enter 350 °F, and 325 °F shows on the display after preheat.

Convection Auto Conversion is enabled by default. To change the setting, follow these instructions.

- 1 Press **Settings** repeatedly until **Auto** appears in the display.
- 2 Press **1** to disable or enable auto conversion.
- 3 Press **START** to accept the change.

Adjusting the Oven Thermostat

Your new oven may cook differently from the one it replaced. Use your new oven for a few weeks to become more familiar with it before changing the temperature settings. If after familiarizing yourself with the new oven, you still think that it is too hot or too cold, you can adjust the oven thermostat yourself.

- To begin, either raise or lower the thermostat 15 °F (8 °C). Try the oven with the new setting. If the oven still needs adjustment, raise or lower the thermostat again, using the first adjustment as a gauge. For example, if the adjustment was too much, raise or lower the thermostat 10 °F (5 °C). If the adjustment was not enough, raise or lower the thermostat 20 °F (12 °C). Proceed in this way until the oven is adjusted to your satisfaction.

- 1 Press **Settings** repeatedly until **ADJU** appears in the display.
- 2 Use the number keys to enter the number of degrees you want to adjust the oven temperature.
- 3 Adjust the temperature either up or down by pressing **Settings** repeatedly to toggle between plus (+) or minus (-).
- 4 Press **START** to accept the change.

NOTE

- This adjustment does not affect the broiling or Self Clean temperatures. The adjustment is retained in memory after a power failure. The oven temperature can be increased (+) or decreased (-) as much as 35 °F or 19 °C.
- Once the temperature is increased or decreased, the display shows the adjusted temperature until it readjusts.

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Turning the Preheat Alarm Light On/Off

When the oven reaches its set-temperature, the preheating alarm light flashes 5 times or until the oven door is opened.

You can activate or deactivate the preheating alarm light.

- 1 Press **Settings** repeatedly until **PrE** appears in the display.
- 2 Press **1** to turn the light on/off.
- 3 Press **START** to accept the change.

Adjusting the Beeper Volume

- 1 Press **Settings** repeatedly until **Beep** appears in the display.
- 2 Press **1** to select **Hi**, **Lo** or **Off**.
- 3 Press **START** to accept the change.

Selecting Fahrenheit or Celsius

Set the oven temperature display to show either Fahrenheit (°F) or Celsius (°C) units. The oven defaults to Fahrenheit unless changed by the user.

- 1 Press **Settings** repeatedly until **Unit** appears in the display.
- 2 Press **1** to select **F** (Fahrenheit) or **C** (Celsius).
- 3 Press **START** to accept the change.

Control Lock

The **Control Lock** feature locks the control panel and oven mode knob.

- When the **Control Lock** feature is activated, the cooktop still functions, but the oven mode knob does not.

- 1 Press and hold **Control Lock** for three seconds.
- 2 The lock melody sounds. **Loc** and the lock  appear in the display.
- 3 To deactivate the **Control Lock** feature, press and hold **Control Lock** for three seconds. The

unlock melody sounds and the controls unlock.

Start Time (Delayed Timed Cook)

The automatic timer of the Delayed Timed Cook function turns the oven on and off at the time you select. This feature can be used with the **Bake**, **Conv. Bake** and **Conv. Roast** modes.

⚠ CAUTION

- Use caution with the Delayed Timed Cook features. Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil, such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is complete. Eating spoiled food can result in sickness from food poisoning.

Setting a Delayed Timed Cook

For example, to bake at 300 °F and delay the start of baking until 4:30, first set the clock for the correct time of day.

- 1 Turn the oven mode knob to select **Bake**. 350 °F appears in the display.
- 2 Set the temperature: press **3**, **0** and **0**.
- 3 Press **Cook Time** and touch the number keys to set the baking time.
- 4 Press **Start Time**.
- 5 Set the start time: press **4**, **3** and **0** for 4:30.
- 6 Press **START**. A short beep sounds and **Timed Delay** and the start time appear in the display. The oven begins baking at the set start time.

NOTE

- To cancel the Delayed Timed Cook function, turn the oven mode knob to the **OFF** position at any time.
- To change the cooking time, repeat step 3 and press **START**.

- If the oven clock is set as a 12-hour clock, you can delay the cook time for 12 hours. If the oven clock is set as a 24-hour clock, you can delay the cook time for 24 hours.

The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:

- **End** and the time of day show in the display.
- The cook end indicator tone sounds every 60 seconds until the oven mode knob is turned to the **OFF** position.

Cook Time (Timed Cook)

Set the oven to cook for a specific length of time using the Timed Cook feature. This feature can only be used with the **Bake, Conv. Bake, Conv. Roast, Air Sous-Vide, Air Fry, Slow Cook, FrozenMeal** and **Proof** modes.

Setting a Timed Cook

For example, to bake at 300 °F for 30 minutes, first set the clock to the correct time of day.

- 1 Turn the oven mode knob to select **Bake**. 350 °F appears in the display.
- 2 Set the temperature. Press **3, 0** and **0**.
- 3 Press **Cook Time**. **Timed** flashes in the display. **Bake**, 0:00 and 300 °F appear in the display.
- 4 Set the baking time: press **3** and **0** (for 30 minutes).
 - The baking time can be set for any amount of time between 1 minute and 11 hours and 59 minutes
- 5 Press **START**.

The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:

- **End** and the time of day show in the display.
- The cook end indicator tone sounds every 60 seconds until the oven mode knob is turned to the **OFF** position.

Changing the Cook Time during Cooking

For example, to change the cook time to 1 hour and 30 minutes during cooking:

- 1 Press **Cook Time**.
- 2 Change the baking time: press **1, 3, 0**.
- 3 Press **START** to accept the change.

Minimum & Maximum Default Settings

All of the features listed have a minimum and a maximum time or temperature setting that may be entered into the control. An entry acceptance beep sounds each time a control key is pressed.

An entry error tone (two short tones) sounds if the entry of the temperature or time is below the minimum or above the maximum setting for the feature.

† This feature is only available on some models.

Feature		Min. Temp. / Time	Max. Temp. / Time	Default
Clock	12 Hr.	1:00 Hr. / min.	12:59 Hr. / min.	
	24 Hr.	0:00 Hr. / min.	23:59 Hr. / min.	
Timer	12 Hr.	0:10 min. / sec.	11:59 Hr. / min.	
	24 Hr.	0:10 min. / sec.	11:59 Hr. / min.	
Cook Time	12 Hr.	0:01 Hr. / min.	11:59 Hr. / min.	
	24 Hr.	0:01 Hr. / min.	11:59 Hr. / min.	
Conv. Bake		300 °F / (*275 °F)	550 °F / 285 °C	350 °F (*325 °F) / 12 Hr.
Conv. Roast		300 °F / (*275 °F)	550 °F / 285 °C	350 °F (*325 °F) / 12 Hr.

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Feature		Min. Temp. / Time	Max. Temp. / Time	Default
Broil		Lo 400 °F	Hi 500 °F	Hi / 3 Hr.
Bake		170 °F / 80 °C	550 °F / 285 °C	350 °F / 12 Hr.
Proof		0:01 Hr. / min.	11:59 Hr. / min.	12 Hr.
Warm				3 Hr.
Probe [†]		80 °F / 27 °C	210 °F / 100 °C	150 °F / 65 °C
Self Clean		3 Hr.	5 Hr.	4 Hr.
EasyClean				10 min.
Frozen Meal		300 °F / 150 °C 0:01 Hr. / min.	550 °F / 285 °C 11:59 Hr. / min.	400 °F / 205 °C
Air Fry		300 °F / 150 °C 0:01 Hr. / min.	550 °F / 285 °C 11:59 Hr. / min.	400 °F / 205 °C
Air Sous Vide [†]		100 °F / 38 °C	205 °F / 96 °C	130 °F / 54 °C
Slow Cook [†]		Low 0:01 Hr. / min.	High 11:59 Hr. / min.	High

NOTE

- * : Using auto conversion
- † Default cook mode times are without setting cook time.

Gas Surface Burners

Before Using the Gas Surface Burners

Read all instructions before using.

⚠ WARNING

- Even if the top burner flame goes out, gas is still flowing to the burner until the knob is turned to the **OFF** position. If you smell gas, immediately open a window and ventilate the area for five minutes prior to using the burner. Do not leave the burners on unattended.
- Use the proper pan size. Do not use pans that are unstable or that can be easily tipped. Select cookware with flat bottoms large enough to cover burner grates. To avoid spillovers, make sure the cookware is large enough to contain the food properly. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on the range can ignite. Use pans with handles that can be easily grasped and remain cool.

⚠ CAUTION

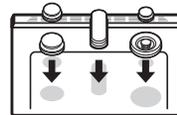
- To avoid discoloration during use, follow the tips in the Maintenance section.
- Do not operate the burner for an extended period of time without cookware on the grate.
- The finish on the grate may chip without cookware to absorb the heat.
- Touching grates before they cool down may cause burns.
- What to do if you smell gas
 - Open windows.
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Be sure that all surface controls are set in the **OFF** position prior to supplying gas to the range.
- Never leave the surface burners unattended at high flame settings. Boilovers may cause smoke and greasy spillovers that may ignite.
- Always turn the knobs to the **Lite** position when igniting the top burners and make sure the burners have ignited.
- Control the top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.
- Only use dry pot holders- moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open

flames when lifting cookware. Do not use towels or other bulky cloth items. Use a pot holder.

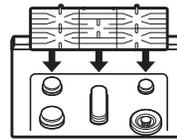
- If using glass cookware, make sure the cookware is designed for range-top cooking.
- To prevent burns from ignition of flammable materials and spillage, turn cookware handles toward the side or back of the range without extending them over adjacent burners.
- Never leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- Carefully watch foods being fried at a high flame setting.
- Always heat fat slowly, and watch as it heats.
- If frying combinations of oils and fats, stir together before heating.
- Use a deep fat thermometer if possible to prevent overheating fat from heating beyond the smoking point.
- Use the least possible amount of fat for effective shallow or deep fat frying. Filling the pan with too much fat can cause spillovers when food is added.
- Do not cook foods directly on an open flame on the cooktop.
- Do not use a wok on the surface burners if the wok has a round metal ring that is placed over the burner grate to support the wok. This ring acts as a heat trap, which may damage the burner grate and burner head. It may also cause the burner to work improperly. This may cause carbon monoxide levels which are higher than what is allowed by current standards, resulting in a health hazard.
- Foods for frying should be as dry as possible. Frost or moisture on foods can cause hot fat to bubble up and spill over the sides of the pan.
- Never try to move a pan of hot fat, especially a deep fryer. Wait until the fat is cool.
- Do not place plastic items on the cooktop- they may melt if left too close to the vent.
- Keep all plastics away from the surface burners.
- To prevent burns, always be sure that the controls for all burners are in the **OFF** position and all grates are cool before attempting to remove them.
- If you smell gas, turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.
- Always turn the knobs to the **OFF** position before removing cookware.

- Do not lift the cooktop. Lifting the cooktop can cause damage and improper operation of the range.
- If the range is located near a window, do not hang long curtains that could blow over the surface burners and catch on fire.
- Use care when cleaning the cooktop. The pointed metal ends on the electrodes could cause injury.

- Make sure that all burners are properly placed.



- Make sure that all grates are properly placed before using the burner.



- Make sure the burners and grates are cool before touching them, or placing a pot holder, cleaning cloth, or other materials on them.

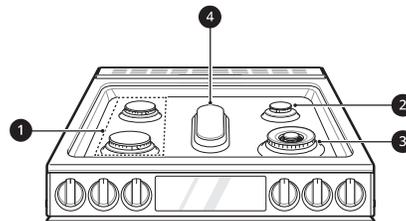


NOTE

- Electric spark igniters from the burners cause a clicking noise. All the spark igniters on the cooktop will activate when igniting just one burner.

Burner Locations

Your gas range cooktop has four or five sealed gas burners, depending on the model. These can be assembled and separated. Follow the guide below.



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1 Medium and large burners

The medium and large burners are the primary burners for most cooking. These general purpose burners can be turned down from **Hi** to **Lo** to suit a wide range of cooking needs.

2 Small burner

The smallest burner is used for delicate foods such as sauces or foods that require low heat for a long cooking time.

3 Dual burner (Extra large burner)

The dual burner is the maximum output burner. Like the other four burners, it can be turned down from **Hi** to **Lo** for a wide range of cooking applications. This burner is also designed to quickly bring large amounts of liquid to a boil. It can be used with cookware 10 inches or larger in diameter.

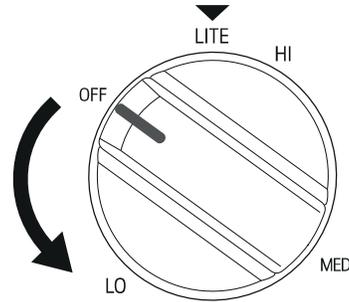
4 Oval burner

The center, oval burner is for use with a griddle or oval pots.

- Turn the control knob to control the flame size.

CAUTION

- Do not attempt to disassemble or clean around any burner while another burner is on. All the burners spark when any burner is turned to **LITE**. An electric shock may result causing you to knock over hot cookware.

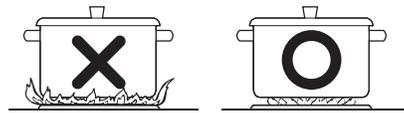


Setting the Flame Size

Watch the flame, not the knob, as you reduce heat. Match the flame size on a gas burner to the cookware being used for fastest heating.

CAUTION

- Never let the flames extend up the sides of the cookware.



NOTE

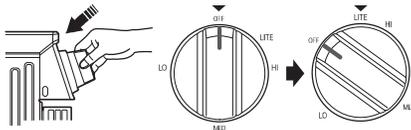
- The flames on the surface burners may burn yellow in the presence of high humidity, such as a rainy day or a nearby humidifier.
- After LP gas conversion, flames can be bigger than normal when you put a pot on the surface burner.

Using the Gas Surface Burners

CAUTION

- Match the size of the cooktop burner or element to the size of the cookware in use. Using a large element for a small pan wastes heating energy, and the exposed surface of the element is a burn or fire hazard.

- Be sure that all of the surface burners and grates are placed in the correct positions.
- Place cookware on the grate.
- Push the control knob and turn to the **LITE** position to light the burner.



NOTE

- The electric spark ignition system makes a clicking noise.

Using the Proper Cookware

- Aluminum
 - Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight fitting lids when cooking with minimum amounts of water.

- Cast-Iron
 - If heated slowly, most skillets will give satisfactory results.
- Stainless Steel
 - This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets work satisfactorily if they are used with medium heat as the manufacturer recommends.
- Enamelware
 - Under some conditions, the enamel of this cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.
- Glass
 - There are two types of glass cookware. Those for oven use only and those for top-of-range cooking.
- Heatproof Glass Ceramic
 - Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

NOTE

- Match the size of the cookware to the amount of food being cooked to save energy when heating. Heating 1/2 quart of water requires more energy in a 3-quart pot than in a 1-quart pot.

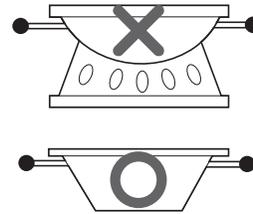
Using a Wok

If using a wok, use a 14-inch or smaller flat-bottomed of wok. Make sure that the wok bottom sits flat on the grate.

CAUTION

- Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon

monoxide levels above allowable standards. This can be hazardous to your health.



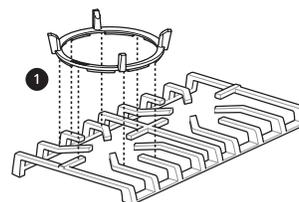
Using the Wok Grate

Use the included wok grate to support a 12" to 14" round-bottomed wok.

CAUTION

- Turn off all burners and allow wok grate, burner grates, and cooktop to cool before installing or removing wok grate.
- The wok grate retains heat for a long time. Always use an oven mitt when installing or removing the wok grate. Do not store the wok grate on the burner grate.
- Do not use flat-bottomed cookware or incorrectly sized woks with the wok grate. The cookware or wok could tip and cause personal injury.
- Do not use a wok larger than 14" with the wok grate. Doing so could cause burner flames to spread excessively and damage the cooktop.

- 1 Turn off all burners and allow the grates and cooktop to cool before installing or removing the wok grate.
- 2 Remove the griddle, if necessary. Do not remove the standard burner grates.
- 3 Place the wok grate on top of the left or right front burner grate, aligning the notches on the wok grate with the burner grate's fingers.
 - Make sure the side marked **FRONT** is toward the front.



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1 Front

NOTE

- Make sure the wok grate is stable and the wok rests firmly on the wok grate.
- Do not use a wok that is the wrong size to fit securely in the wok grate.
- The wok grate and griddle cannot be used at the same time.
- For best performance, place the wok grate over the extra large, right front burner.
- Do not use the wok grate with cookware other than a wok.
- Clean the wok grate with hot, soapy water. Do not use oven cleaners, steel wool, or abrasive cleansers. Do not clean with the self-clean mode.

Using Stove-Top Grills

Do not place stove-top grills on the burner.

CAUTION

- Do not use stove top grills on the surface burners. Using a stove top grill on the surface burner will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be a health hazard.



Using the Griddle

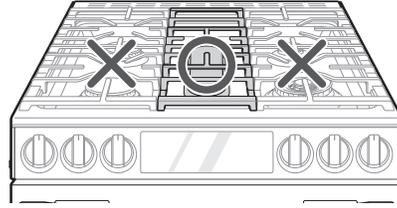
This feature is only available on some models.

The non-stick coated griddle provides an extra-large cooking surface for meats, pancakes or other food usually prepared in a frying pan or skillet.

CAUTION

- Avoid cooking extremely greasy foods as grease spillover can occur.
- The griddle can become hot when surrounding burners are in use.
- Do not overheat the griddle. This can damage the non stick coating.
- Do not use metal utensils that can damage the griddle surface. Do not use the griddle as a cutting board.

- Do not place or store items on the griddle.



NOTE

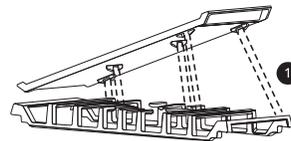
- It is normal for the griddle to become discolored over time.

How to Place the Griddle

The griddle can only be used with the center burner. The griddle must be properly placed on the center grate, as shown below.

CAUTION

- Do not remove the center grate when using the griddle.
- Do not remove the griddle plate until the cooktop grates, surfaces and griddle plate have completely cooled.
- The griddle plate on the cooktop may become very hot when using the cooktop, oven or broiler systems. Always use oven mitts when placing or removing the griddle plate.



1 Front

Preheating Guide

Preheat the griddle according to the guide below and adjust for the desired setting.

- Type of Food : Warming Tortillas
 - Cook Setting: 5 (MED)
- Type of Food : Pancakes
 - Preheat Conditions: HI 5 min.
 - Cook Setting: HI
- Type of Food : Hamburgers
 - Preheat Conditions: HI 5 min.
 - Cook Setting: HI
- Type of Food : Fried Eggs
 - Preheat Conditions: HI 5 min.

- Cook Setting: HI
- Type of Food : Bacon
 - Preheat Conditions: HI 5 min.
 - Cook Setting: HI
- Type of Food : Breakfast Sausage Links
 - Preheat Conditions: HI 5 min.
 - Cook Setting: HI
- Type of Food : Hot Sandwiches
 - Preheat Conditions: HI 5 min.
 - Cook Setting: HI

NOTE

- After cooking on the griddle for an extended period, adjust the griddle temperature settings as the griddle retains heat.

In Case of Power Failure

In case of a power failure, you can light the gas surface burners on your range with a match.

Surface burners in use when an electrical power failure occurs will continue to operate normally.

CAUTION

- Use extreme caution when lighting burners with a match. It can cause burns and other damage.

- 1** Hold a lit match to the burner, then push in the control knob.
- 2** Turn the control knob to the **Lo** position.

Oven

Before Using the Oven

Read all instructions before using.

CAUTION

- To avoid discoloration during use, follow the tips in the Maintenance section.
- What to do if you smell gas
 - Open windows.
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.

- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Do not place plastic or flammable items on the cooktop. They may melt or ignite if left too close to the vent.
- Do not place closed containers on the cooktop. The pressure in closed containers may increase, which may cause them to burst.
- Metal items will become very hot if they are left on the cooktop, and could cause burns.
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.

- Avoid opening the oven door more than necessary during use. This helps the oven maintain temperature, prevents unnecessary heat loss, and saves on energy use.
- Make sure the electrical power cord and the gas valve are properly connected.
- Confirm the correct usage of the range for the type of food you will cook.
 - Make sure you know how to use the oven (temperature setting, time setting and recipe) for best results.

NOTE

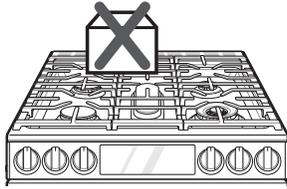
- If using an oven thermometer in the oven cavity, temperatures may differ from the actual set oven temperature with all modes.
- In case of power failure, do not use the oven.

CAUTION

- Do not attempt to operate the electric ignition during an electrical power failure.
- The oven and broiler cannot be used during a power outage. If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. Once power is restored, you will need to reset the oven (or Broil function).
- Do not block, touch or place items around the oven vent during cooking.
 - Your oven is vented through ducts at the center above the burner grate. Do not block the oven vent when cooking to allow for

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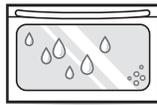
proper air flow. Do not touch vent openings or nearby surfaces during any cooking operation.



- Do not cover racks or oven bottom with aluminum foil.



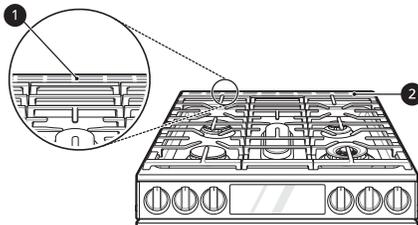
- You may see condensation on the oven door glass.
 - As the oven heats up, the heated air in the oven may cause condensation to appear on the oven door glass. These water drops are harmless and will evaporate as the oven continues to heat up.



Oven Vent

Areas near the vent may become hot during operation and may cause burns. Do not block the vent opening. Avoid placing plastics near the vent as heat may distort or melt the plastic.

It is normal for steam to be visible when cooking foods with high moisture content.



- 1 Oven Vent
- 2 Vent trim

⚠ CAUTION

- The edges of the range vent are sharp. Wear gloves when cleaning the range to avoid injury.

Using Oven Racks

The racks have a turned-up back edge that prevents them from being pulled out of the oven cavity.

⚠ CAUTION

- Replace oven racks before turning the oven on to prevent burns.
- Do not cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.

Removing Racks

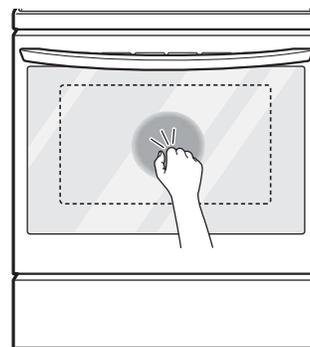
- 1 Pull the rack straight out until it stops.
- 2 Lift up the front of the rack and pull it out.

Replacing Racks

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

Instaview

Knock twice on the center of the glass panel to reveal the contents of the oven without opening the door.



⚠ CAUTION

- Do not hit the glass door panel with excessive force. Do not allow hard objects like cookware or glass bottles to hit the glass door panel. The glass could break, resulting in a risk of personal injury or product damage.

NOTE

- Knocking twice on the glass panel turns the interior light on or off.
- The light turns off automatically after 90 seconds.
- The InstaView function is disabled when the oven door is opened and for one second after closing the door.
- The InstaView function is disabled during Self Clean, Control Lock, and initial power input (on some models only).
- Tapping the edges of the glass panel may not activate the InstaView function.
- The taps on the glass panel must be hard enough to be audible.
- Loud noises near the oven may activate the InstaView function.

Bake

Bake is used to prepare foods such as pastries, breads and casseroles. The oven can be programmed to bake at any temperature from 170 °F (80 °C) to 550 °F (285 °C). The default temperature is 350 °F (175 °C).

Setting the Bake Function (example, 375 °F)

- 1 Turn the oven mode knob to select **Bake**.
- 2 Set the oven temperature: press **3**, **7** and **5**.
- 3 Press **START**. The oven starts to preheat.

NOTE

- As the oven preheats, the temperature is displayed and rises in 5-degree increments. Once the oven reaches the set temperature, a tone sounds and the oven light blinks on and off.
- 4 When cooking is complete, turn the oven mode knob to the **OFF** position.
 - 5 Remove food from the oven.

NOTE

- It is normal for the convection fan to operate periodically throughout a normal bake cycle in the oven. This is to ensure even baking results.

Baking Tips

- Baking time and temperature will vary depending on the characteristics, size, and shape of the baking pan used.
- Check for food doneness at the minimum recipe time.
- Use metal bakeware (with or without a nonstick finish), heatproof glass-ceramic, ceramic or other bakeware recommended for oven use.
- Dark metal pans or nonstick coatings will cook food faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.
- The oven bottom has a porcelain-enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers by placing a cookie sheet on the rack below the rack you are cooking on. This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic may cause pitting and damage to the porcelain-enamel surface and should be wiped up immediately.

Convection Mode

The convection system uses a fan to circulate the heat evenly within the oven. Improved heat distribution allows for even cooking and excellent results while cooking with single or multiple racks.

Setting the Convection Function (example, 375 °F)

- 1 Turn the oven mode knob to select **Conv. Bake** or **Conv. Roast**. The display flashes 350 °F.
- 2 Set the oven temperature: press **3**, **7** and **5**.
- 3 Press **START**. The display shows **Conv. Bake** or **Conv. Roast** and the oven temperature starting at 100 °F.
 - As the oven preheats, the display shows increasing temperatures in 5-degree increments. Once the oven reaches the set adjusted temperature, a tone sounds and the oven light flashes on and off. The

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display shows the auto converted oven temperature, 350 °F and the fan icon.

- When cooking has finished or to cancel, turn the oven mode knob to the **OFF** position.

NOTE

- The oven fan runs while convection baking. The fan stops when the door is open. In some cases, the fan may shut off during a convection bake cycle.

Tips for Convection Baking

- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- When using Convection Bake, place the oven racks in positions suggested in the charts in this manual.
- Multiple oven rack cooking may slightly increase cook times for some foods.
- Cakes, cookies and muffins have better results when using multiple racks.

The Convection Roast feature is designed to give optimum roasting performance. Convection Roast combines cooking with the convection fan to roast meats and poultry. The heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying moist on the inside. Convection roasting is especially good for large tender cuts of meat, uncovered.

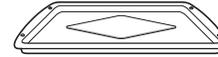
Tips for Convection Roasting

Use a broiler pan and grid when preparing meats for convection roasting. The broiler pan catches grease spills and the grid helps prevent grease splatters.

- Place the oven rack in the recommended position.
- Place the grid in the broiler pan.
- Place the broiler pan on the oven rack.



Grid (sold separately)



Broiler pan (sold separately)

CAUTION

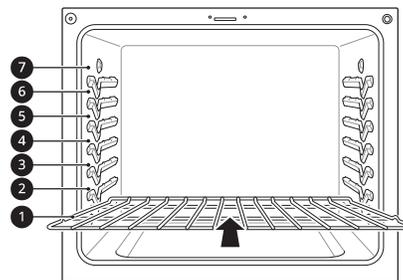
- Do not use a broiler pan without a grid.
- Do not cover the grid with aluminum foil.
- Position food (fat side up) on the grid.

Recommended Baking and Roasting Guide

Baking results will be better if baking pans are centered in the oven as much as possible. If cooking on multiple racks, place the oven racks in the positions shown.

Multiple-rack cooking saves time and energy. Whenever possible, cook foods requiring the same cooking temperature together in one oven.

Rack and Pan Placement



Multiple rack baking	
Offset rack (Position 4)	Heavy duty rack (Position 1)
Single rack baking	
Heavy duty rack	

Baking Rack Guide

Food		Rack position
Cakes	Layer cakes	4
	Bundt cakes	3
	Angel food cake	3
Cookies	Sugar cookies	3
	Chocolate chips	3
	Brownies	3
Pizza	Fresh	4
	Frozen	4
Pastry Crust	From scratch	4
	Refrigerated	4
Breads	Biscuit, canned	5
	Biscuit, from scratch	5
	Muffins	5
Desserts	Fruit crisps and cobbles, from scratch	3
	Pies, from scratch, 2-crust fruit	3
Custards	Cheesecake, crème brûlée	2
Soufflés	Sweet or savory	2
Casserole	Frozen lasagna	5

Roasting Rack Guide

Food		Rack position	
Beef	Rib	Rare	2
		Medium	2
		Well done	2
	Boneless rib, top sirloin	Rare	2
		Medium	2
		Well done	2
Beef tenderloin	Rare	2	
	Medium	2	
Pork	Rib		2
	Bone-in, sirloin		2
	Ham, cooked		2
Poultry	Whole chicken		3
	Chicken pieces		3
	Turkey		3

Broil

The Broil function uses intense heat from the upper heating element to cook food. Broiling works best for tender cuts of meat, fish, and thinly cut vegetables.

Some models may feature a hybrid broiler consisting of an inner broiler that utilizes a carbon heating element which provides instantaneous heat, and a traditional outer broiling element. During normal broiler operation, it is normal for either element to cycle off intermittently.

CAUTION

- Do not use a broiler pan without a grid. Oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.
- When using your broiler, the temperature inside the oven will be extremely high. Take caution to avoid possible burns by:
 - Keeping the door closed when broiling
 - Always wearing oven mitts when inserting or removing food items

NOTE

- This range is designed for closed-door broiling. Close the door to set the Broil function. If the door is open, the Broil function cannot be set and "door" appears on the display. Close the door and reset the Broil function. Opening the door turns off the broil burner during broiling. If the door is opened during broiling, the broil burner turns off after five seconds. The broiler turns back on automatically once the door is closed.

Setting the Oven to Broil

- 1 Turn the oven mode knob to select **Broil**.
 - Press **1** to set **Hi** or press **2** to set **Lo**.
- 2 Press **START**. The oven begins to heat.
- 3 Let the oven preheat for approximately five minutes before cooking the food if using **Broil**.

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- 4 Turn the oven mode knob to the **OFF** position to cancel at any time or when cooking is complete.

Tips for Reducing Smoke

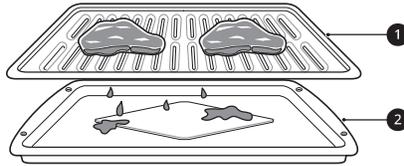
Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural byproduct of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount of smoke in your oven.

- Always use a broiler pan. Do not use saute pans or regular baking sheets for safety reasons.
- The broiler pan should always be thoroughly cleaned and at room temperature at the beginning of cooking.
- Always run your cooktop ventilation system or vent hood during broiling.
- Keep the interior of your oven as clean as possible. Leftover debris from prior meals can burn or catch fire.
- Avoid fatty marinades and sugary glazes. Both of these will increase the amount of smoke you experience. If you would like to use a glaze, apply it at the very end of cooking.
- If you are experiencing significant smoke with any food item, consider:
 - Lowering the broiler to the **Lo** setting.
 - Lowering the rack position to cook the food further away from the broiler.
 - Using the **Hi** broil setting to achieve the level of searing you desire, and then either switching to the **Lo** broil setting, or switching to the Bake function.
- As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.
- Adhere to the "Recommended Broiling Guide" section whenever possible.

Recommended Broiling Guide

The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times.

This guide is based on meats at refrigerator temperature. For best results when broiling, use a pan designed for broiling.



❶ Grid (sold separately)

❷ Broiler pan (sold separately)

* : This feature is for the offset rack use.

Food	Quantity and/or Thickness	Rack Position	First Side (min.)	Second Side (min.)	Comments
Hamburgers	9 patties 1/2 to 3/4" thick	7*	6-7	4-5	Space evenly. Up to 9 patties may be broiled at once.
Beef Steaks	1" thick 1 to 1 1/2 lbs.	Rare	6 (7*)	7	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
		Medium	6 (7*)	12	
		Well done	6 (7*)	13	
	1 1/2" thick 2 to 2 1/2 lbs.	Rare	4 (5*)	10	
		Medium	4 (5*)	12-15	
		Well done	4 (5*)	25	
Toast	1 to 9 pieces	5 (6*)	1-2	1-2	
Chicken	1 whole 2 to 2 1/2 lbs., split lengthwise	2 (3*)	35-40	25	Broil skin-side-down first.
	2 Breasts	2 (3*)	25-30	10-15	
Lobster Tails	2-4 6 to 8 oz. each	3 (4*)	13-16	Do not turn over	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	1/4 to 1/2" thick	5 (6*)	7-8	6	
Ham Slices (precooked)	1" thick	3 (4*)	10	5	
	1/2" thick	4 (5*)	7	4	
Pork Chops Well done	2 (1/2" thick)	4 (5*)	10	8	
	2 (1" thick) about 1lb.	4 (5*)	13	8-9	

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Food	Quantity and/or Thickness		Rack Position	First Side (min.)	Second Side (min.)	Comments
Lamb Chops	2 (1" thick) about 10 to 12 oz.	Medium	5 (6*)	6	4-7	
		Well Done	5 (6*)	10	10	
	2 (1 1/2" thick) about 1lb.	Medium	5 (6*)	10	4-6	
		Well done	5 (6*)	17	12-14	
Bacon	1/2 lb. (about 8 thin slices)		4 (5*)	8	3	

- This guide is only for reference. Adjust cook time according to your preference.

NOTE

- The USDA advises that consuming raw or undercooked fish, meat, or poultry can increase your risk of food-borne illness.
- The USDA has indicated the following as safe minimum internal temperatures for consumption:
 - Ground beef: 160 °F (71.1 °C)
 - Poultry: 165 °F (73.9 °C)
 - Beef, veal, pork, or lamb: 145 °F (62.8 °C)
 - Fish / Seafood: 145 °F (62.8 °C)

Tips for Broiling

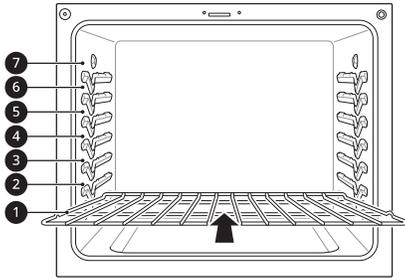
- **Beef**
 - Steaks and chops should always be allowed to rest for five minutes before being cut into and eaten. This allows the heat to distribute evenly through the food and creates a more tender and juicy result.
 - Pieces of meat that are thicker than two inches should be removed from the refrigerator 30 minutes prior to cooking. This will help them cook more quickly and evenly, and will produce less smoke when broiling. Cooking times will likely be shorter than the times indicated in the Broiling Chart.
 - For bone-in steaks or chops that have been frenched (all meat removed from around the bone), wrap the exposed sections of bone in foil to reduce burning.
- **Seafood**
 - When broiling skin-on fish, always use the Lo broil setting and always broil the skin side last.
 - Seafood is best consumed immediately after cooking. Allowing seafood to rest after cooking can cause the food to dry out.
 - It is a good idea to rub a thin coating of oil on the surface of the broiling pan before cooking to reduce sticking, especially with fish and seafood. You can also use a light coating of non-stick pan spray.
- **Vegetables**
 - Toss your vegetables lightly in oil before cooking to improve browning.

Proof

This feature maintains a warm oven for rising yeast leavened products before baking. (Set temperature: 92 °F)

Setting the Proof Function

- 1 Use rack position 2 or 3 for proofing.



- 2 Turn the oven mode knob to select **Proof/Warm** until **Proof** appears in the display.
- 3 Press **START**.
- 4 Turn the oven mode knob to the **OFF** position when proofing is finished.

NOTE

- To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily. Check bread products early to avoid over proofing.
- Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to keep foods at safe temperatures. Use the Warm feature to keep food warm. Proofing does not operate when the oven is above 125 . **Hot** shows in the display.
- It is normal for the fan to operate during the Proof function.

Warm

This function will maintain an oven temperature of 170 °F. The Warm function will keep cooked food warm for serving up to 3 hours after cooking has finished. The Warm function may be used without any other cooking operations or can be used after cooking has finished using a Timed Cook or a Delayed Timed Cook.

Setting the Warm Function

- 1 Turn the oven mode knob to select **Proof/Warm** until **Proof** appears in the display.
- 2 Press **2** to set **Warm**.
- 3 Press **START**.
- 4 To cancel the Warm function, turn the oven mode knob to the **OFF** position.

NOTE

- The Warm function is intended to keep food warm. Do not use it to cool food down.
- It is normal for the fan to operate during the Warm function.
- The Warm function will be maintained up to 3 hours unless the oven mode knob is turned to the **OFF** position.

Keep Warm

This function will maintain an oven temperature of 170 °F. The Keep Warm function will keep cooked food warm for serving up to 3 hours after cooking has finished. The Keep Warm function should be used with any other cooking operations. The Keep Warm function can be used after cooking has finished using a Timed Cook or a Delayed Timed Cook.

Setting the Keep Warm Function after a Timed Cook

- 1 Select the **Bake, Conv. Bake, Conv. Roast, Air Fry, Slow Cook, or FrozenMeal** cooking mode.
- 2 Set the temperature.
- 3 Press **Cook Time** and enter the cook time using the number buttons.
- 4 Press **Keep Warm**.
- 5 To cancel the Keep Warm function, turn the oven mode knob to the **OFF** position.

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NOTE

- You can also activate the Keep Warm function while operating some cook modes.
- The Keep Warm function will be maintained up to 3 hours unless you turn the oven mode knob to the **OFF** position.

Air Fry

This feature automatically increases the entered temperature by 50°F for optimal performance when using Air Fry.

The Air Fry function is specially designed for oil-free frying.

Setting the Air Fry Function

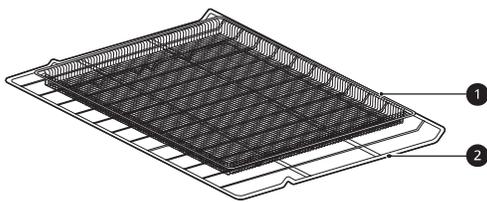
- Turn the oven mode knob to select **Air Fry**. 400°F appears in the display.
- Set the oven temperature. (Range: 300°F ~ 550°F)
- Press **START**.
- When cooking is complete, turn the oven mode knob to the **OFF** position.

NOTE

- No preheating is required when using the Air Fry mode.
- If cooking multiple batches, the later batches may take less time to cook.
- Wet batters and coatings will not crisp or set when using the Air Fry mode.

Tips for Air Fry

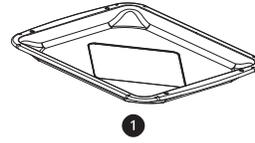
- For best results, use the provided air fry tray.
 - The mesh section of the air fry tray can be cleaned in a dishwasher.



1 Air Fry Tray

2 Heavy Duty Rack

- If you don't have the air fry tray, place food on a wire rack inside a foil-lined cookie pan.



1 Broiler Pan

- For best results, cook food on a single rack placed in positions suggested in the chart in this manual.
- Spread the food out evenly in a single layer.
- Use either the optional air fry tray available from LG or a dark baking tray with no sides or short sides that does not cover the entire rack. This allows for better air circulation.
- If desired, spray the baking tray or air fry tray with a pan spray. Use an oil that can be heated to a high temperature before smoking, such as avocado, grapeseed, peanut or sunflower oil.
- Place a foil-lined baking tray on a rack in position 1 to catch the oil falling from the food. For high-fat foods like chicken wings, add a few sheets of parchment paper to absorb the fat.
- Check food often and shake it or turn it over for crisper results.
- Prepared frozen foods may cook faster with the Air Fry mode than stated on the package. Reduce the cooking time by about 20 percent, check food early, and adjust cooking time as needed.
- Use a food thermometer to make sure food has reached a safe temperature for consumption. Eating undercooked meats can increase your risk of food-borne illness.
- For the crispiest results, dredge fresh chicken wings or tenders in seasoned flour. Use 1/3 cup flour for 2 pounds.

Recommendations When Air Frying High-Fat Foods

Foods high in fat will smoke when using the Air Fry mode. For best results, follow these recommendations when air frying foods that are high in fat, such as chicken wings, bacon, sausage, hot dogs, turkey legs, lamb chops, ribs, pork loin, duck breasts, or some plant-based proteins.

CAUTION

- Never cover slots, holes, or passages in the oven bottom or cover entire racks with materials such as aluminum foil. Doing so blocks airflow

through the oven and can result in carbon monoxide poisoning. Aluminum foil can also trap heat, causing a fire hazard or poor oven performance.

- Turn on your exhaust hood at a high fan setting before you start Air Fry and leave it on for 15 minutes after you're done.
- Open a window or sliding glass door, if possible, to make sure the kitchen is well-ventilated.
- Clean the grease filters on your exhaust hood regularly.

- Keep the oven free from grease buildup. Wipe down the interior of the oven before and after air frying (once the oven has cooled).
- Run oven cleaning cycles (Easy Clean or SelfClean) regularly, depending on how often and what types of food you Air Fry.
- Avoid opening the oven door more than necessary to help maintain the oven temperature, prevent heat loss, and save energy.
- Air-frying fresh chicken pieces such as wings or drumsticks with the skin left on can produce smoke as the fat renders at high temperatures. If the smoke is excessive, use the Convection Roast mode instead of Air Fry.

Recommended Air Frying Guide

- Arrange food evenly in a single layer.
- Put a foil-lined baking pan on a rack in position 1 to catch drips. If needed, add parchment paper to absorb oil and reduce smoking.
- Flip food over during cooking to avoid burning it.

† High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.

Recommended Items	Quantity (oz)	Temp. (°F)	Rack Position	Time	Guide
POTATOES-Frozen					
Frozen French Fries (Shoestring)	20	425	5	15-25	
Frozen French Fries (Crinkle cut, 10x10 mm)	35	425	5	20-30	
Frozen Sweet Potato Fries	25	425	5	20-35	
Frozen Tater Tots	50	450	5	20-30	
Frozen Hash Browns	40	450	5	23-33	
POTATOES-Fresh/Homemade					
Homemade French Fries (10x10 mm)	25	450	5	30-40	Cut the potatoes and soak for 30 minutes in hot tap water. Drain and pat dry. Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste.
Homemade Potato Wedges	60	450	5	30-40	
CHICKEN-Frozen					
Frozen Chicken Nuggets, Crispy	30	425	5	15-25	
Frozen Chicken Strips	35	425	5	30-40	

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Recommended Items	Quantity (oz)	Temp. (°F)	Rack Position	Time	Guide
Frozen Hot Wings, Bone-in	50	425	5	25-35	
CHICKEN-Fresh, Skin on					
Fresh Chicken Wings [†]	40	450	5	30-35	Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste.
Fresh Chicken Drumsticks [†]	40	450	5	30-40	
Thighs	40	450	5	30-35	
Breasts	40	450	5	30-35	
OTHER					
Frozen Onion Rings, Breaded	20	400	5	15-25	
Frozen Spring Rolls (0.7 oz each)	45	425	5	18-28	
Thin Sausage (2.5 oz each, diameter 0.8")	90	425	5	20-30	
Frozen Coconut Shrimp	25	425	5	20-30	Brush or lightly spray the surface of food with oil.
Fresh Scallops on the half shell (35.3 oz)	35	425	5	20-30	Melt 4 tbsp. of butter and brush on scallops. Mix 1/2 cup bread crumbs, 1 tbsp. minced garlic, 1/4 cup grated parmesan cheese and season to taste. Sprinkle mixture over scallops.
Fresh Shrimp	50	425	5	20-30	
Mixed Vegetables	35	425	5	20-30	Brush or lightly spray with 4 tbsp. of olive oil. Add salt and pepper to taste.

Air Sous-Vide

Air Sous-Vide cooking uses air to cook foods "low and slow." Use it to cook meat, fish, seafood, poultry or vegetables. Food must be vacuum packed in pouches before cooking.

- It is not necessary to preheat the oven when using Air Sous-Vide.
- Refer to the cooking guide for recommended Air Sous-Vide settings.

Benefits of Air Sous-Vide

The lower temperatures and long cooking times used in Air Sous-Vide cooking provide many benefits.

- Healthier
 - Compared to other cooking methods, Air Sous-Vide retains most of the original nutrients in food.
- Safe and Convenient
 - The long cooking times used in Air Sous-Vide cooking allow food to be pasteurized. Because food is vacuum packed before cooking, the unopened pouches can be quickly chilled in an ice bath and stored in the freezer or refrigerator after cooking.
- Crisp and Moist Results
 - The fine temperature control of Air Sous-Vide cooking is an excellent way to achieve the

perfect texture when cooking meat and poultry. The low temperatures used retain more of the moisture in food than conventional cooking methods. After cooking, a final sear in a frying pan adds the perfect crisp finish.

Setting Air Sous-Vide Mode

- 1 Place the heavy duty rack in position 3 and place the sealed food bag on it.
- 2 Turn the oven mode knob to select **Air Sous-Vide** mode.
- 3 Set the desired oven temperature. (Range: 100 °F ~ 205 °F)
- 4 Press **START**.
- 5 Once cooking is finished, allow the oven to cool completely.

Recommended Air Sous-Vide Guide

Food	Quantity (oz)	Temp. (°F)	Time		
			Min	Target	Max
Beef steak	1" thick 14.1-17.6 oz	135	-	2 hr.	2.5 hr.
Chicken breast	4.2-5.3 oz	145	-	2.5 hr.	3 hr.
Salmon	1" thick 7 oz	130	-	2 hr.	2.5 hr.
Asparagus	2.8 oz / 6 ea 5.6 oz / 12 ea	185	20 min.	30 min.	45 min.

Frozen Meal

The Frozen Meal function is specially designed for cooking frozen prepared meals. It heats from both the top and bottom to brown food more evenly.

This system is designed to give the optimum cooking performance by automatically selecting a combination of the broil and bake heating systems. No preheating is required when using the Frozen Meal mode. For best results with frozen pizza, cook food on a single rack placed in position 4 at 400 °F.

Setting the Frozen Meal Function

- 1 Turn the oven mode knob to select **Frozen Meal**. **Frozen** appears in the display.
- 2 Set the cook temperature using the number buttons.
- 3 Press **START**. The Frozen Meal function starts operation.

- 4 When cooking is complete, turn the oven mode knob to the **OFF** position.

NOTE

- To cancel the Frozen Meal function during use, turn the oven mode knob to the **OFF** position at any time.

Slow Cook

This feature is only available on some models.

The Slow Cook function is specially designed for grilling beef, pork and poultry. It is common for the surface of the food to darken after the completion of the Slow Cook. No preheating is required when using the Slow Cook mode.

Setting the Slow Cook Function

- 1 Turn the oven mode knob to select **Slow Cook**. **Hi** appears in the display.

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- 2 Select the desired option by pressing either 1 or 2.
 - 1: Hi (275 °F)
 - 2: Lo (220 °F)
- 3 Press **START**.
 - The Slow Cook function starts operation.
- 4 When cooking is complete, turn the oven mode knob to the **OFF** position.

NOTE

- To cancel Slow Cook during use, turn the oven mode knob to the **OFF** position at any time.
- For best results, use a single rack in position 1 or 2.

Remote Start

If the appliance is connected to a home Wi-Fi network, this function starts preheating and then holds the temperature for up to 12 hours (including preheating time). If the appliance is not connected to the network, **OFF** appears in the display. Follow the instructions in the Smart Functions section to connect the appliance to the network.

Setting Remote Start

- 1 Open the oven door to make sure the oven is empty and ready for pre-heating. Close the oven door.
- 2 Turn the oven mode knob to select **Remote Start**.
- 3 When **ON** appears in the display, the Remote Start function is ready to use.
- 4 Follow the directions in the smart phone application to set the cook mode, temperature, and run time (preheating time plus holding time).

NOTE

- Do not place food in the oven before or during the Remote Start run time.

- Remote Start is disconnected in the following situations:
 - Remote Start is never set up in the smartphone app.
 - The Remote Start status is **OFF** or **door**.
 - Remote Start experiences a problem during operation.
 - The Remote Start function cannot be started when the oven door is open. A beep alerts you to shut the door.

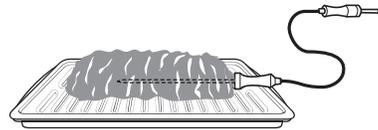
Meat Probe

This feature is only available on some models.

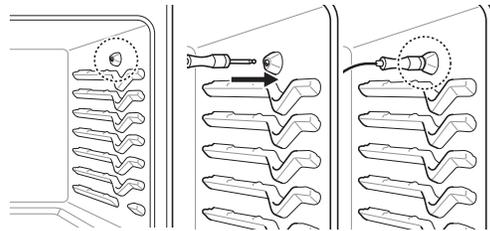
The meat probe accurately measures the internal temperature of meat, poultry and casseroles. It should not be used during broiling, self clean, warming, proofing, FrozenMeal or Air Sous-Vide. Always unplug and remove the meat probe from the oven when removing food. Before using, insert the probe into the center of the thickest part of the meat or into the inner thigh or breast of poultry, away from fat or bones. Place food in the oven and connect the meat probe to the jack. Keep the probe as far away from heat sources as possible.

Setting the Meat Probe Function (example for Roast 375 °F with Probe temp. 160 °F)

- 1 Insert the meat probe into the meat.



- 2 Connect the meat probe to the jack.



- 3 The meat probe icon flashes in the display if the meat probe is properly connected.

Method

- 1 Select cook mode. Turn the oven mode knob to select **Conv. Roast**.

- 2** Set the oven temperature: touch **3, 7** and **5** until 375 °F appears in the display.
- 3** Press **Start**.
- 4** Set the probe temperature: touch **1, 6** and **0** until 160 °F appears in the display.
- 5** Press **Start**.

- Do not pull wire to remove probe. Hold the probe head, not the wire, when inserting or removing probe.



NOTE

- The default probe temperature is 150 °F (65 °C), but can be changed to any temperature between 80 °F (27 °C) and 210 °F (100 °C). The display shows the changing probe temperature. When the set probe temperature is reached, the oven shuts off automatically.

Recommended Probe Temperature

Beef, Lamb and Veal

- Rare: 130 °F (54 °C)
- Medium Rare: 140 °F (60 °C)
- Medium: 150 °F (66 °C)
- Well Done: 160 °F (71 °C)

Pork

- Well Done: 170 °F (77 °C)

Poultry

- Breast, Well Done: 170 °F (77 °C)
- Thigh, Well Done: 180 °F (82 °C)
- Stuffing, Well Done: 165 °F (74 °C)

Changing the Probe Temperature

- 1** Press **Temp**.
- 2** Set the oven temperature.
- 3** Press **Start**.
- 4** Set the probe temperature.
- 5** Press **Start**.

IMPORTANT NOTE

Turn the oven mode knob to the **OFF** position to cancel the Meat Probe function at any time. To avoid breaking the probe, make sure food is completely defrosted before inserting.

CAUTION

- Always use an oven mitt to remove the temperature probe. Do not touch the broil element. Failure to obey this caution can result in severe personal injury.
- To avoid damage to the meat probe, Do not use tongs to pull on the probe when removing it.
- Do not store the meat probe in the oven.

Using the Sabbath Mode

Sabbath mode is typically used on the Jewish Sabbath and Holidays. When the SABBATH mode is activated, the oven does not turn off until the SABBATH mode is deactivated. In SABBATH mode, all function buttons are inactive. **5b** will appear in display.

- 1** Disconnect the probe. The probe function is not available in Sabbath mode.
- 2** Turn the oven mode knob to select **Bake**.
- 3** Set the desired temperature and cook time.
- 4** Press **START**.
- 5** Press and hold **Settings** for three seconds. **5b** appears in the display when the Sabbath mode is activated.
- 6** To stop Sabbath mode, press and hold **Settings** for three seconds. To cancel the Bake function, set the oven mode knob to the **OFF** position at any time.

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NOTE

- If a cook time is set, the oven turns off automatically at the end of the cook time, without chiming. The oven remains in Sabbath mode, but is turned off.
 - If no cook time is set, the oven will not automatically turn off.
 - After a power failure, the display will turn back on in Sabbath mode, but the oven will be off.
 - Please always close the oven door first before engaging Sabbath Mode.
-

SMART FUNCTIONS

LG ThinQ Application

This feature is only available on models with Wi-Fi.

The **LG ThinQ** application allows you to communicate with the appliance using a smartphone.

LG ThinQ Application Features

- **Smart Diagnosis™**
 - This function provides useful information for diagnosing and solving issues with the appliance based on the pattern of use.
- **Settings**
 - Allows you to set various options on the oven and in the application.
- **Scan to Cook**
 - Scan the barcode on a ready-made meal using the LG ThinQ application and send the recommended or customized cooking instructions straight to your oven. Remote Start must be activated on the oven to use Scan to Cook.
- **Monitoring**
 - This function helps you check the current status, remaining time, cook settings and end time in one place.
- **Product Notifications**
 - Turn on the Push Alerts to receive appliance status notifications. The notifications are triggered even if the **LG ThinQ** application is off.
- **Timer**
 - You can set the timer from the application.
- **Firmware Update**
 - Keep the appliance updated.

NOTE

- If you change your wireless router, Internet service provider, or password, delete the connected appliance from the **LG ThinQ** application and connect it again.
- This information is current at the time of publication. The application is subject to change for product improvement purposes without notice to users.

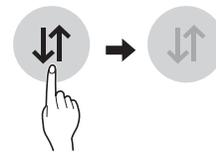
NOTE

- Scan to Cook cannot be used while the timer is running. Cancel the timer operation to use Scan to Cook.

ENGLISH

Before Using LG ThinQ Application

- 1** Use a smartphone to check the strength of the wireless router (Wi-Fi network) near the appliance.
 - If the distance between the appliance and the wireless router is too far, the signal becomes weak. It may take a long time to register or fail to install the application.
- 2** Turn off the **Mobile data** or **Cellular Data** on your smartphone.



- 3** Connect your smartphone to the wireless router.



NOTE

- To verify the Wi-Fi connection, check that  icon on the control panel is lit.
- The appliance supports 2.4 GHz Wi-Fi networks only. To check your network frequency, contact your Internet service provider or refer to your wireless router manual.
- **LG ThinQ** is not responsible for any network connection problems or any faults, malfunctions, or errors caused by network connection.
- The surrounding wireless environment can make the wireless network service run slowly.
- If the appliance is having trouble connecting to the Wi-Fi network, it may be too far from the router. Purchase a Wi-Fi repeater (range extender) to improve the Wi-Fi signal strength.

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NOTE

- The network connection may not work properly depending on the Internet service provider.
- The Wi-Fi may not connect or the connection may be interrupted because of the home network environment.
- If the appliance cannot be registered due to problems with the wireless signal transmission, unplug the appliance and wait about a minute before trying again.
- If the firewall on your wireless router is enabled, disable the firewall or add an exception to it.
- The wireless network name (SSID) should be a combination of English letters and numbers. (Do not use special characters.)
- Smartphone user interface (UI) may vary depending on the mobile operating system (OS) and the manufacturer.
- If the security protocol of the router is set to **WEP**, network setup may fail. Change the security protocol (**WPA2** is recommended), and register the product again.

Installing the LG ThinQ Application

Search for the **LG ThinQ** application from the Google Play Store or Apple App Store on a smartphone. Follow instructions to download and install the application.

Connecting to Wi-Fi

The **Wi-Fi** button, when used with the **LG ThinQ** application, allows the appliance to connect to a home Wi-Fi network. The  icon shows the status of the appliance's network connection. The icon illuminates when the appliance is connected to the Wi-Fi network.

• Initial Appliance Connection

Run the **LG ThinQ** application and follow the instructions in the application to connect the appliance.

• Reconnecting the Appliance or Connecting Another User

Press and hold the **Wi-Fi** button for 3 seconds. Run the **LG ThinQ** application and follow the instructions in the application to connect the appliance.

Wireless LAN Module Specifications

Frequency Range	2412 - 2462 MHz
Output Power (Max)	< 30 dBm

FCC Notice

The following notice covers the transmitter module contained in this product.

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

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

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference and
- (2) This device must accept any interference received, including interference that may cause undesired operation.

Any changes or modifications in construction of this device which are not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

FCC RF Radiation Exposure Statement

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

This equipment should be installed and operated with a minimum distance of 20 cm (7.8 inches) between the antenna and your body. Users must follow the specific operating instructions for satisfying RF exposure compliance.

Open Source Software Notice Information

To obtain the source code under GPL, LGPL, MPL, and other open source licenses, that is contained in this product, please visit <http://opensource.lge.com>. In addition to the source code, all referred license terms, warranty disclaimers and copyright notices are available for download.

LG Electronics will also provide open source code to you on CD-ROM for a charge covering the cost of performing such distribution (such as the cost of media, shipping, and handling) upon email request to opensource@lge.com. This offer is valid for a period of three years after our last shipment of this product. This offer is valid to anyone in receipt of this information.

Smart Diagnosis™ Feature

This feature is only available on models with the  or  logo.

Use this feature to help you diagnose and solve problems with your appliance.

NOTE

- For reasons not attributable to LGE's negligence, the service may not operate due to external factors such as, but not limited to, Wi-Fi unavailability, Wi-Fi disconnection, local app store policy, or app unavailability.
- The feature may be subject to change without prior notice and may have a different form depending on where you are located.

Using LG ThinQ to Diagnose Issues

If you experience a problem with your Wi-Fi equipped appliance, it can transmit

troubleshooting data to a smartphone using the **LG ThinQ** application.

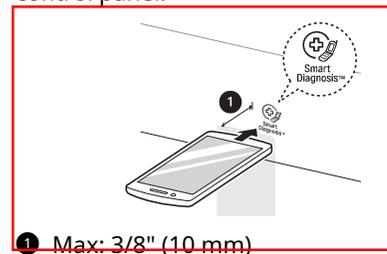
- Launch the **LG ThinQ** application and select the **Smart Diagnosis** feature in the menu. Follow the instructions provided in the **LG ThinQ** application.

Using Audible Diagnosis to Diagnose Issues

Follow the instructions below to use the audible diagnosis method.

- Launch the **LG ThinQ** application and select the **Smart Diagnosis** feature in the menu. Follow the instructions for audible diagnosis provided in the **LG ThinQ** application.

- 1 Press the **START** button for three seconds.
 - If the display has been locked, you must deactivate the lock and then reactivate it.
- 2 Hold the mouthpiece of your phone in front of the Smart Diagnosis logo located on the control panel.



- 3 Keep the phone in place until the tone transmission has finished. The display will count down the time. Once the countdown is over and the tones have stopped, the diagnosis will be displayed in the application.

NOTE

- For best results, do not move the phone while the tones are being transmitted.

MAINTENANCE

Cleaning

CAUTION

- Do not clean this appliance with bleach.
- To prevent burns, wait until the cooktop has cooled down before touching any of its parts.
- Always wear gloves when cleaning the cooktop.

General Cleaning Tips

- A plastic spatula can be used as a scraper to scrape off any chunks or debris before and during oven cleaning.
- Using the rough side of a non-scratch scouring pad may help to take off burnt-on stains better than a soft sponge or towel.
- Certain non-scratch scrubbing sponges, such as those made of melamine foam, available at your local stores, can also help improve cleaning.

Exterior

Control Panel

To prevent activating the control panel during cleaning, unplug the range. Clean up splatters with a damp cloth using a glass cleaner. Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

Front Manifold Panel and Knobs

It is best to clean the manifold panel after each use of the range. For cleaning, use a damp cloth and mild soapy water or a 50/50 solution of vinegar and water. For rinsing, use clean water and polish dry with a soft cloth.

CAUTION

- Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the manifold panel. Doing so will damage the finish.
- Do not try to bend the knobs by pulling them up or down, and do not hang a towel or other objects on them. This can damage the gas valve shaft.
- The control knobs may be removed for easy cleaning.

- To clean the knobs, make sure that they are in the **OFF** position and pull them straight off the stems.
- To replace the knobs, make sure the knob has the **OFF** position centered at the top, and slide the knob directly onto the stem.

NOTE

- To prevent scratching, do not use abrasive cleaners on any of these materials.

Painted and Decorative Trim

For general cleaning, use a cloth with hot soapy water. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave it on for 30 to 60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners.

Stainless Steel Surfaces

To avoid scratches, do not use steel wool pads.

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

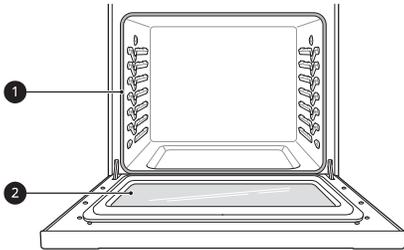
NOTE

- To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish.
- Always wipe in the direction of the metal surface finish.
- Stainless steel appliance cleaner or polish can be purchased online or from most retailers of appliances or home goods.

Oven Door

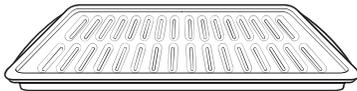
⚠ CAUTION

- Do not use harsh cleaners or harsh abrasive cleaning materials on the outside of the oven door. Doing so can cause damage.
- Use soapy water to thoroughly clean the oven door. Rinse well. Do not immerse the door in water.
- You may use a glass cleaner on the outside glass of the oven door. Do not spray water or glass cleaner on the door vents.
- Do not use oven cleaners, cleaning powders, or 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 that is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.



- 1 Don't hand clean oven door gasket
- 2 Do hand clean door

Broiler Pan and Grid



- Do not store a soiled broiler pan or grid anywhere in the range.
- Do not clean the broiler pan or grid in a self cleaning mode. (On some models)
- Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.
- Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.
- If food has burned on, sprinkle the grid with cleaner while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.

- Both the broiler pan and grid may be cleaned with a commercial oven cleaner or in the dishwasher.

Oven Racks

Remove the oven racks before operating the Self Clean cycle (On some models) and EasyClean.

- 1 Clean with a mild, abrasive cleaner.
 - Food spilled into the tracks could cause the racks to become stuck.
- 2 Rinse with clean water and dry.

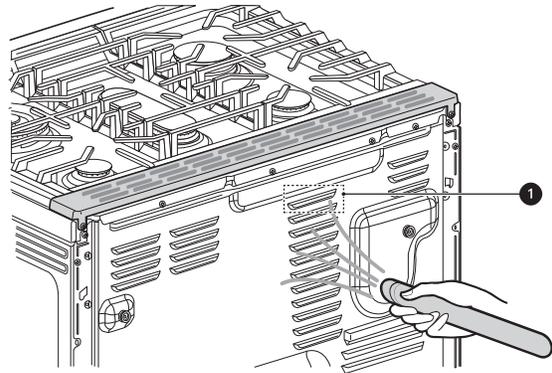
NOTE

- For Models with Self Clean function:
 - If the racks are cleaned using the Self Clean cycle (not recommended), the color will turn slightly blue and the finish will become dull. After the Self Clean cycle is complete, and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of oil. This will make the racks glide more easily into the rack tracks.

Vent Louvers

- The appearance of the range may differ from model to model.

Use a vacuum cleaner with a brush or crevice attachment to clean the vent louvers 1. Do not remove the panel covering the range.



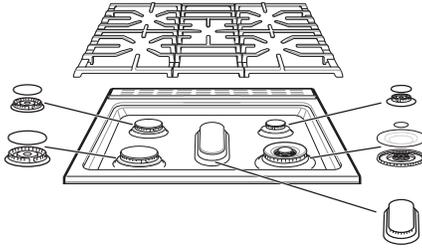
Gas Surface Burners

Removing and Replacing the Gas Surface Burners

Position and size of burners vary by model.

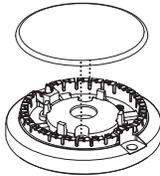
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Grates and burner heads/caps can be removed for care and cleaning.

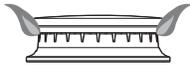


CAUTION

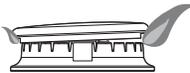
- Make sure burner heads and caps are reinstalled properly. They will be stable and rest flat when correctly installed.



- When burner cap is properly set.



- When burner cap is not properly set.



Cleaning Burner Heads/Caps

For even and unhampered flame, the slits in the burner heads must be kept clean at all times. The burner heads and caps (and the oval burner head and cap assembly) can be lifted off. Do not attempt to remove the oval burner cap.

CAUTION

- Do not hit the electrodes with anything hard. Doing so could damage them.
- Do not use steel wool or scouring powders to clean the burners.
- Wash the burner caps in hot soapy water and rinse with clean water. Run water through the oval burner from the bottom stem to flush out debris.
- Use care when cleaning the cooktop. The pointed metal ends on the electrodes could

cause injury. Hitting an electrode with a hard object may damage it.

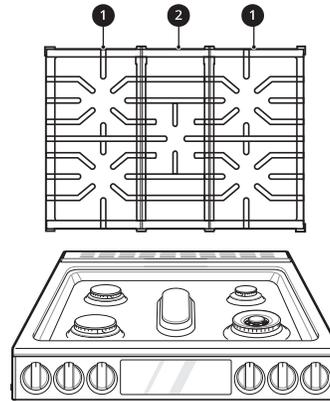
- To remove burnt-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For stubborn stains, use a toothbrush or wire brush.
- The burners will not operate properly if the burner ports or electrodes are clogged or dirty.
- Burner caps and heads should be cleaned routinely, especially after excessive spillover.
- Burners will not light if the cap is removed.

After Cleaning the Burner Heads/Caps

Shake out any excess water and then let them dry thoroughly. Placing the oval burner upside down will allow the water to drain out more easily. Replace the burner heads and caps over the electrodes on the cooktop in the correct locations according to their size. Make sure the hole in the burner head is positioned over the electrode.

Burner Grates

The range consists of three separate professional-style grates. For maximum stability, these grates should only be used when in their proper position. The center grate can be interchanged from front to back.



- ① Side grate
- ② Center grate

CAUTION

- Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

Cleaning the Burner Grates

CAUTION

- Do not lift the grates out until they have cooled.
 - Do not put the grate in the oven during self cleaning mode. (On some models)
-
- Grates should be washed regularly and after spillovers.
 - Wash the grates in hot, soapy water and rinse with clean water.
 - The grates are dishwasher safe.
 - After cleaning the grates, let them dry completely and securely position them over the burners.

Cleaning the Cooktop Surface

The EasyClean coating makes cleaning the cooktop easier. Even heavy grease stains can be removed using only warm water.

CAUTION

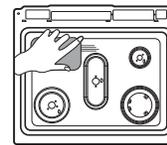
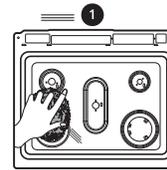
- Before cleaning, turn all controls to **OFF** and allow the cooktop to cool.
- To avoid burns, do not clean the cooktop surface until it has cooled.
- Do not lift the cooktop surface. Lifting the cooktop surface can lead to damage and improper operation of the range.
- When water is spilled on the cooktop, wipe up water immediately. If water is left on the cooktop for a long time, discoloration may occur.

Foods with high acid or sugar content may cause a dull spot if allowed to set. Wash and rinse soon after the surface has cooled. For other spills such as oil/grease spattering, wash with soap and water when the surface has cooled, then rinse and polish with a dry cloth.

- 1 Remove grates, burners and burner caps from the cooktop.
- 2 Scrape off and remove any burned-on debris with a plastic scraper or old credit card.
- 3 Clean the cooktop with a wet, non-scratch scouring sponge or pad.

NOTE

- EasyClean Stainless Steel Cooktop
 - To avoid scratching the cooktop surface, do not use abrasive or metal scouring sponges or pads.
 - Rub in the direction of the grain to avoid damaging the surface.



- 1 Direction of the grain

- As with any cooktop, some stains may not be removable.
- If the cooktop has hardened residue, use a kitchen detergent for an easier cleaning.

EasyClean

This feature is only available on some models.

LG's EasyClean enamel technology provides two cleaning options for the inside of the range. The EasyClean feature takes advantage of LG's new enamel to help lift soils without harsh chemicals, and it runs using **ONLY WATER** for just 10 minutes in low temperatures to help loosen **LIGHT** soils before hand cleaning.

While EasyClean is quick and effective for small and **LIGHT** soils, the Self Clean feature can be used to remove **HEAVY**, built up soils. The intensity and high heat of the Self Clean cycle may result in smoke which will require the opening up of windows to provide ventilation. Compared to the more intense Self Clean process, your LG oven gives you the option of cleaning with **LESS HEAT**, **LESS TIME**, and virtually **NO SMOKE OR FUMES**. You can reduce energy use by cleaning light oven soils with the EasyClean feature instead of Self Clean.

When needed, the range still provides the Self Clean option for longer, more thorough oven cleaning for heavier, built up soils. (On some models)

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- For hard to reach areas such as the back surface of the oven, it is better to use the Self Clean cycle.

Benefits of EasyClean

- Helps loosen light soils before hand-cleaning
- EasyClean only uses water; no chemical cleaners
- Makes for a better Self Clean experience (On some models)
 - Delays the need for a Self Clean cycle
 - Minimizes smoke and odors
 - Can allow shorter Self Clean time

NOTE

- For models without Self Clean option
 - The EasyClean feature may not be effective in removing heavy, built-up soils. Because the range does not include a Self Clean option, clean the oven regularly using the EasyClean feature to prevent heavy, burnt-on soil from building up in the oven.

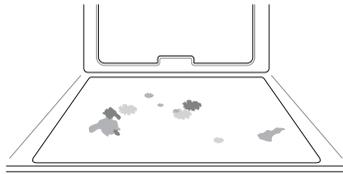
cavity is above 150 °F (65 °C), Hot will appear in the display, and the EasyClean cycle will not be activated until the oven cavity cools down.

- The range should be level to ensure that the bottom surface of the oven cavity is entirely covered by water at the beginning of the EasyClean cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Soil baked on through several cooking cycles will be more difficult to remove with the EasyClean cycle.
- Do not open the oven door during the EasyClean cycle. Water will not get hot enough if the door is opened during the cycle.

- 1 Remove oven racks and accessories from the oven.
- 2 Scrape off and remove any burnt-on debris with a plastic scraper.

When to Use EasyClean

- Example of oven soiling



Case 1

- Soil pattern: Small drops or spots
- Types of soils: Cheese or other ingredients
- Common food items that can soil your oven: Pizza

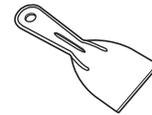
Case 2

- Soil pattern: Light splatter
- Types of soils: Fat/grease
- Common food items that can soil your oven: Steaks, broiled / Fish, broiled / Meat roasted at low temperatures

EasyClean Instruction Guide

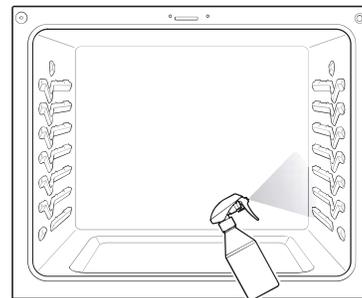
NOTE

- Allow the oven to cool to room temperature before using the EasyClean cycle. If your oven



- Suggested plastic scrapers:
 - Hard plastic spatula
 - Plastic pan scraper
 - Plastic paint scraper
 - Old credit card

- 3 Fill a spray bottle (10 oz or 300 ml) with water and use the spray bottle to thoroughly spray the inside surfaces of the oven.
- 4 Use at least 1/5 (2 oz or 60 ml) of the water in the bottle to completely saturate the soil on both the walls and in the corners of the oven.



- 5** Spray or pour the remaining water (8 oz or 240 ml) onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils. Add water if necessary.

NOTE

- If cleaning multiple ovens, use an entire bottle of water to clean each oven. Do not spray water directly on the door. Doing so will result in water dripping to the floor.

- 6** Close the oven door. Turn the oven mode knob to select **EasyClean**. Press **START**.

CAUTION

- Some surfaces may be hot after the EasyClean cycle. Wear rubber gloves while cleaning to prevent burns.
- During the EasyClean cycle, the oven becomes hot enough to cause burns. Wait until the cycle is over before wiping the inside surface of the oven. Failure to do so may result in burns.
- Avoid leaning or resting on the oven door glass while cleaning the oven cavity.

- 7** A tone will sound at the end of the 10 minute cycle. Turn the oven mode knob to the **OFF** position to clear the display and end the tone.

- 8** After the cleaning cycle and during hand-cleaning, enough water should remain on the oven bottom to completely submerge all soils. Add water if necessary. Place a towel on the floor in front of the oven to capture any water that may spill out during hand-cleaning.

- 9** Clean the oven cavity immediately after the EasyClean cycle by scrubbing with a wet, non-scratch scouring sponge or pad. (The scouring side will not scratch the finish.) Some water may spill into the bottom vents while cleaning, but it will be captured in a pan under the oven cavity and will not hurt the burner.

**NOTE**

- Do not use any steel scouring pads, abrasive pads or cleaners as these materials can permanently damage the oven surface.

- 10** Once the oven cavity is cleaned, wipe any excess water with a clean dry towel. Replace racks and any other accessories.

- 11** If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas.
- For models with Self Clean function
 - If stubborn soils remain after multiple EasyClean cycles, run the Self Clean cycle. Be sure that the oven cavity is empty of oven racks and other accessories, and that the oven cavity surface is dry before running the Self Clean cycle. Consult the Self Clean section of your owner's manual for further details. If a Self Clean option is not available, scrape off and remove stubborn soil using a scraper.

NOTE

- If you forget to saturate the inside of the oven with water before starting EasyClean, turn the oven mode knob to the **OFF** position to end the cycle. Wait for the range to cool to room temperature and then spray or pour water into the oven and start another EasyClean cycle.
- The cavity gasket may be wet when the EasyClean cycle finishes. This is normal. Do not clean the gasket.
- If mineral deposits remain on the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.
- It is normal for the fan to operate during the EasyClean cycle.
- Using commercial oven cleaners or bleach to clean the oven is not recommended. Instead, use a mild liquid cleanser with a pH value below 12.7 to avoid discoloring the enamel.

Self Clean

This feature is only available on some models.

The Self Clean cycle uses extremely hot temperatures to clean the oven cavity. While running the Self Clean cycle, you may notice smoking or an odor. This is normal; especially if

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the oven is heavily soiled. During Self Clean, the kitchen should be well ventilated to minimize the odors from cleaning.

Before Starting Self Clean

- Clean only parts listed in manual. Remove the oven racks, broiler pan, broiler grid, all cookware, aluminum foil or any other material from the oven.
 - If oven racks are left in the oven cavity during the Self Clean cycle, they will discolor and become difficult to slide in and out.
- The kitchen should be well ventilated to minimize the odors from cleaning. Open a window or turn on a ventilation fan or hood before self-cleaning.
- Wipe any heavy spillovers on the bottom of the oven.
- Make sure that the oven light lamp cover is in place and the oven light is off.
- Clean the frame of the oven and door with hot soapy water. Rinse well.

WARNING

- If the oven is heavily soiled with oil, self-clean the oven before using the oven again. The oil could cause a fire.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

CAUTION

- Do not use oven cleaners. Commercial oven cleaner or oven liner protective coating of any kind should not be used in or around any part of the oven.
- The oven displays an F error code and sounds three long beeps during the self-cleaning process if it malfunctions in the self-clean mode. Switch off the electrical power to the main fuse or breaker and have the oven serviced by a qualified technician.
- If the self cleaning mode malfunctions, turn the range off and disconnect the power supply. Have it serviced by a qualified technician.
- It is normal for parts of the oven to become hot during a Self Clean cycle. Avoid touching the cooktop, door, window or oven vent area during a Self Clean cycle.

- Do not leave small children unattended near the appliance. During the Self Clean cycle, the outside of the range can become very hot to the touch.
- If you have pet birds, move them to another well-ventilated room. The health of some birds is extremely sensitive to the fumes given off during the Self Clean cycle of any range.
- Do not line the oven walls, racks, bottom or any other part of the range with aluminum foil or any other material. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).
- Do not force the door open. This can damage the automatic door locking system. Use care when opening the oven door after the Self Clean cycle. 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.

NOTE

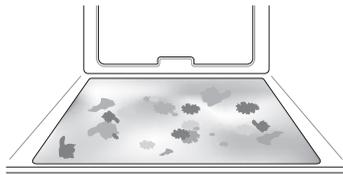
- The oven light cannot be turned on during a Self Clean cycle. The oven light cannot be turned on until the oven temperature has cooled below 500 °F (260 °C) after a Self Clean cycle is complete.
- During the Self Clean cycle, the cooktop elements and warming drawer cannot be used.
- Clean the frame of the oven and door with hot soapy water. Rinse well.
- 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, replace it.
- It is normal for the fan to operate during the Self Clean cycle.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- You may notice some white ash in the oven. Wipe it off with a damp cloth or a soap-filled steel wool pad after the oven cools. If the oven is not clean after one Self Clean cycle, repeat the cycle.
- If oven racks were left in the oven and do not slide smoothly after a Self Clean cycle, wipe racks and rack supports with a small amount of vegetable oil to make them glide more easily.
- After a Self Clean cycle, fine lines may appear in the porcelain because it went through heating

and cooling. This is normal and will not affect performance.

- The Self Clean cycle cannot be started if the Control Lock feature is active.
- Once the Self Clean cycle is set, the oven door locks automatically. You will not be able to open the oven door until the oven is cooled. The lock releases automatically.
- Once the door has been locked, the lock  indicator light stops flashing and remains on. Allow about 15 seconds for the oven door lock to activate.
- If the clock is set for a 12-hour display (default) the Delayed Self Clean can never be set to start more than 12 hours in advance.
- After the oven is turned off, the convection fan keeps operating until the oven has cooled down.

When to Use Self Clean

- Example of oven soiling



Case 1

- Soil pattern: Medium to heavy splatter
- Types of soils: Fat/grease
- Common food items that can soil your oven: Meat roasted at high temperatures

Case 2

- Soil pattern: Drops or spots
- Types of soils: Filling or sugar based soils
- Common food items that can soil your oven: Pies

Case 3

- Soil pattern: Drops or spots
- Types of soils: Cream or tomato sauce
- Common food items that can soil your oven: Casseroles

NOTE

- The Self Clean cycle can be used for soil that has been built up over time.

Setting Self Clean

The Self Clean function has cycle times of 3, 4, or 5 hours.

Self Clean Soil Guide

Soil Level	Cycle Setting
Lightly Soiled Oven Cavity	3-Hour Self Clean
Moderately Soiled Oven Cavity	4-Hour Self Clean
Heavily Soiled Oven Cavity	5-Hour Self Clean

- 1 Remove all racks and accessories from the oven.
- 2 Turn the oven mode knob to select **Self Clean**. The oven defaults to the recommended four-hour Self Clean for a moderately soiled oven. Press buttons as below to select a self clean time from 3 to 5 hours.
 - 1 : 3 hours
 - 2 : 4 hours
 - 3 : 5 hours
- 3 Press **START**.
- 4 Once the Self Clean cycle is set, the oven door locks automatically and the lock icon  displays. You will not be able to open the oven door until the oven has cooled. The lock releases automatically when the oven has cooled.

CAUTION

- Do not force the oven door open when the lock icon is displayed. The oven door remains locked until the oven temperature has cooled. Forcing the door open will damage the door.

Setting Self Clean with a Delayed Start

- 1 Remove all racks and accessories from the oven.

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2 Turn the oven mode knob to select **Self Clean**. The oven defaults to the recommended four-hour self clean for a moderately soiled oven. Press buttons as below to select a self clean time from 3 to 5 hours.

- **1** : 3 hours
- **2** : 4 hours
- **3** : 5 hours

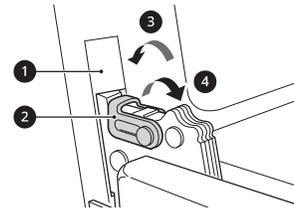
3 Press **Start Time**.

4 Set the time of day you would like the Self Clean to start by pressing numbers.

5 Press **START**.

NOTE

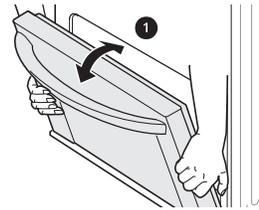
- It may become necessary to cancel or interrupt a Self Clean cycle due to excessive smoke or fire in the oven. To cancel the Self Clean function, turn the oven mode knob to the **OFF** position.



- 1** Slot
- 2** Hinge Lock
- 3** Lock
- 4** Unlock

3 Firmly grasp both sides of the door at the top.

4 Close the door to the removal position (approximately five degrees) which is halfway between the broil stop position and fully closed. If the position is correct, the hinge arms will move freely.



- 1** about 5°

5 Lift door up and out until the hinge arms are clear of the slots.

Removing/Assembling Lift-Off Oven Doors

Door Care Instructions

Most oven doors contain glass that can break.

CAUTION

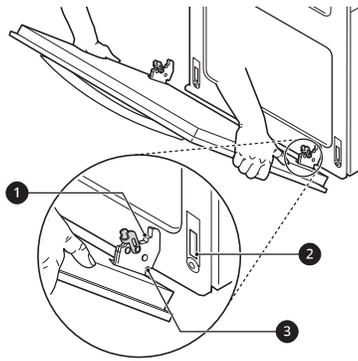
- Do not close the oven door until all the oven racks are fully in place.
- Do not hit the glass with pots, pans, or any other object.
- Scratching, hitting, jarring, or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.

Removing Doors

- 1** Fully open the door.
- 2** Unlock the hinge locks, rotating them as far toward the open door frame as they will go.

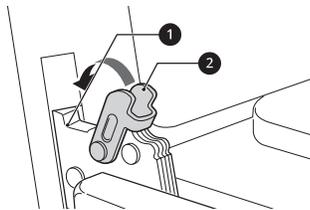
Assembling Doors

- 1** Firmly grasp both sides of the door at the top.
- 2** With the door at the same angle as the removal position, seat the indentation of the hinge arms into the bottom edge of the hinge slots. The notch in the hinge arms must be fully seated into the bottom edge of the slots.



- ❶ Hinge arm
- ❷ Bottom edge of slot
- ❸ Indentation

- 3 Open the door fully. If the door will not open fully, the indentation is not seated correctly in the bottom edge of the slots.
- 4 Lock the hinge locks, rotating them back toward the slots in the oven frame until they lock.



- ❶ Hinge arm
- ❷ Hinge lock

- 5 Close the oven door.

Removing/Assembling Drawers

Removing Drawers

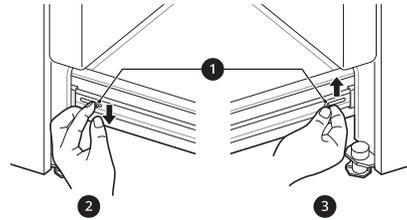
⚠ CAUTION

- Disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electrical shock.

Most cleaning can be done with the drawer in place; however, the drawer may be removed if

further cleaning is needed. Use warm water to thoroughly clean.

- 1 Fully open the drawer.
- 2 Locate the glide lever on each side of the drawer. Push down on the left glide lever and pull up on the right glide lever.



- ❶ Lever
- ❷ Push down with finger
- ❸ Pull up with finger

- 3 Pull the drawer away from the range.

Assembling Drawers

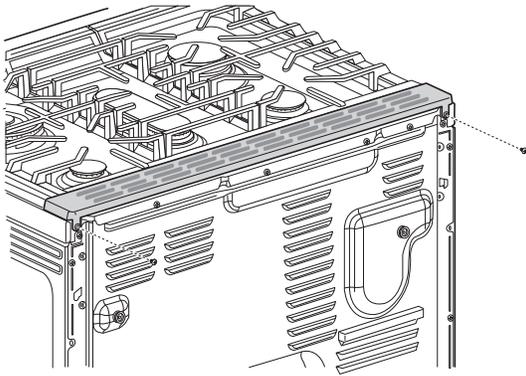
- 1 Pull the bearing glides to the front of the chassis glide.
- 2 Align the glide on each side of the drawer with the glide slots on the range.
- 3 Push the drawer into the range until levers click (approximately 2 inches).
- 4 Pull the drawer open again to seat the bearing glides into position.

Removing/Assembling the Vent Trim

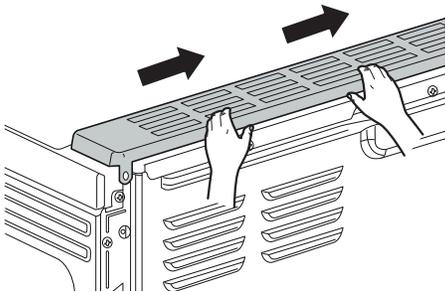
Removing the Vent Trim

- 1 Using a screwdriver, remove the two screws holding the vent trim in place.

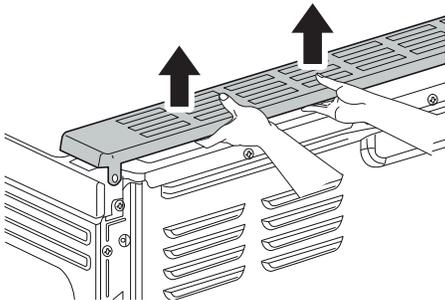
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- 2** Move the vent trim in the indicated direction approximately 1/4".



- 3** Lift the vent trim.



Assembling the Vent Trim

Assemble the vent trim in the reverse sequence of its removal.

Replacing

Changing the Oven Light

The oven light is a standard 40-watt appliance halogen. It turns on when the oven door is open. When the oven door is closed, press **Light** to turn it on or off.

⚠ WARNING

- Make sure that the oven and lamp are cool.
- Disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electrical shock.

- 1** Unplug the range or disconnect power.
- 2** Turn the glass lamp cover in the back of the oven counterclockwise to remove.
- 3** Remove the halogen lamp from the socket.
- 4** Insert the new halogen lamp.
- 5** Insert the glass lamp cover and turn it clockwise.
- 6** Plug in the range or reconnect the power.

