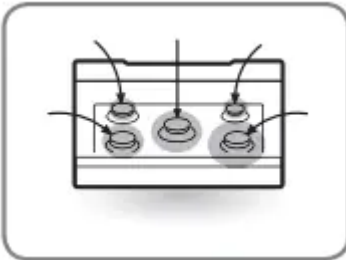


## OWNER'S MANUAL GAS RANGE

### PRODUCT FEATURES



#### Multiple Gas Burner Sizes

Choose a burner to fit the size of the cookware. Cooking multiple items at once is possible by using different burners at the same time.



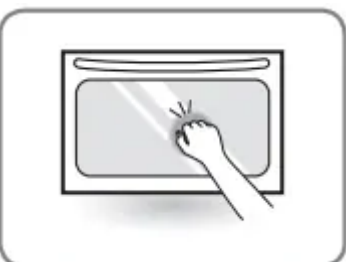
#### Safe and Convenient

Gas Range Provides safety and convenience for cooking.



#### Self Clean (For Some Models) & EasyClean®

Useful for easy cleaning.

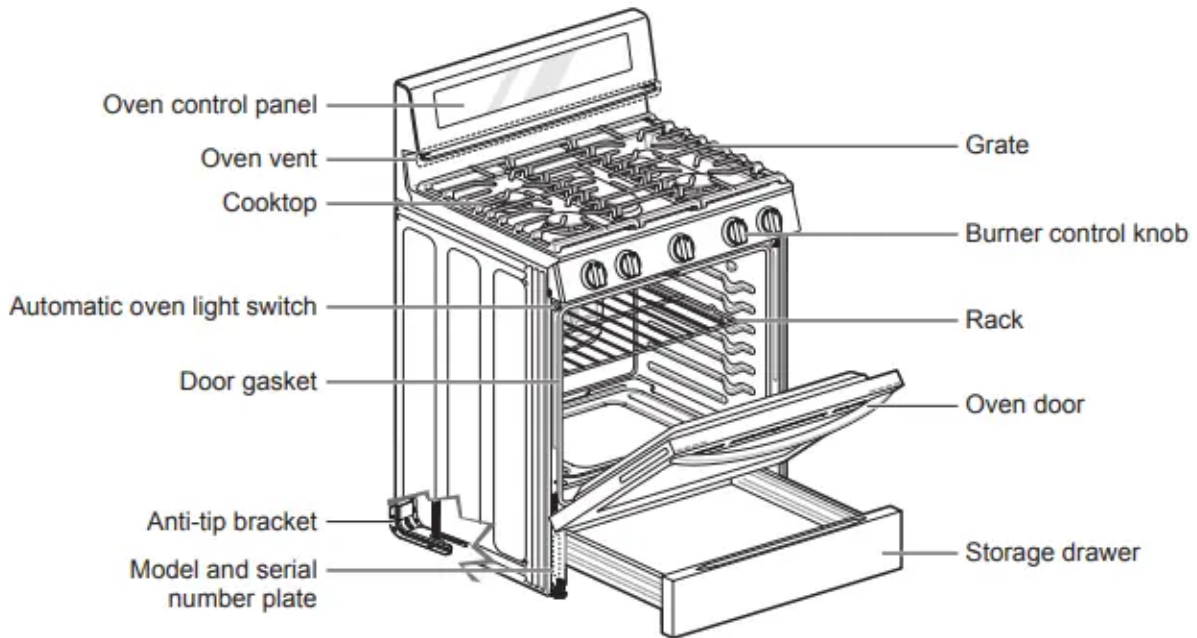


#### InstaView™

Two quick knocks on the sleek, mirrored glass panel allow you to see inside the easy-access compartment without opening the door.

## PRODUCT OVERVIEW

### Parts



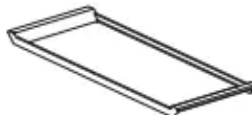
### Accessories

#### Included Accessories



Standard rack

- Model LRGL5825\* (3ea)
- Model LRGL5823\*/LRGL5821\* (2ea)



Griddle (1ea)

- Model LRGL5825\*/LRGL5823\*



Owner's manual (1ea)

#### Anti-tip kit



Anti-tip (1ea)



Screws (4ea)



Anchors (4ea)



Template (1ea)

#### LP nozzle conversion kit

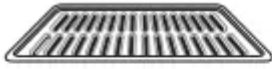


Cooktop Nozzles (5ea)



Oven Nozzles (2ea)

### Optional Accessories



Grid



Air fry tray



Broiler pan

### NOTE

- Contact LG Customer Service at (LG U.S.) 1-800-243-0000 or (LG Canada) 1-888-542-2623, if any accessories are missing.
- For your safety and extended product life, only use authorized components.
- The manufacturer is not responsible for product malfunction or accidents caused by the use of separately purchased, unauthorized components or parts.
- The images in this guide may be different from the actual components and accessories, which are subject to change by the manufacturer without prior notice for product improvement purposes.

## INSTALLATION

### Before Installing the Range

Make sure the range is properly installed and grounded by a qualified installer, according to the installation instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.

#### In the Commonwealth of Massachusetts

- This product must be installed by a licensed plumber or gas fitter.
- When using ball-type gas shut-off valves, they must be the T-handle type.
- When using a flexible gas connector, it must not exceed 3 feet in length.

### Preparing for Installation

#### Tools Needed



Phillips screwdriver



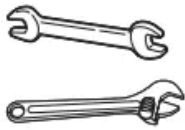
Flat-blade screwdriver



Flat-blade screwdriver  
(simmer adjustment)  
Diameter: 3/32" (2.4 mm)  
L: 3" (76.2 mm)



Pencil and ruler



Open-end or adjustable  
wrench



Pipe wrench (2)  
(one for support)



Level

## Materials You May Need

- Gas line shut-off valve
- Pipe joint sealant that resists the action of natural and LP gases
- Flexible metal appliance connector (3/4" or 1/2" NPT x 1/2" I.D.) Never use an old connector when installing a new range.
- Flare union adapter for connection to gas supply line (3/4" or 1/2" NPT x 1/2" I.D.)
- Flare union adapter for connection to pressure regulator on the range (1/2" NPT x 1/2" I.D.)
- Liquid leak detector or soapy water
- Lag bolt or 1/2" O.D. sleeve anchor (for concrete floors only)

## Installing the Range

### Unpacking and Moving the Range

#### CAUTION

- **You should use two or more people to move and install the range. (Excessive Weight Hazard)** Failure to do so can result in back or other injuries.
- **Do not use the door handles to push or pull the range during installation or when moving the range out for cleaning or service.** Doing so can result in serious damage to the door of the range.

Remove packing material, protective film, tape, and any temporary labels from your range before using. Do not remove any warning-type labels, the model and serial number label, or the Tech Sheet that is located on the back of the range.

To remove any remaining tape or glue, rub the area briskly with your thumb. Tape or glue residue can also be easily removed by rubbing a small amount of liquid dish soap over the adhesive with your fingers. Wipe with warm water and dry.

Do not use sharp instruments, rubbing alcohol, flammable fluids, or abrasive cleaners to remove tape or glue. These products can damage the surface of your range.

Your range is heavy and can be installed on soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring. Use a belt when moving the range to prevent damaging the floor. Or slide the range onto cardboard or plywood to avoid damaging the floor covering.



### **Choosing the Proper Location**

Do not locate your range where it may be subject to strong drafts. Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not blocked by carpeting or woodwork.

Your range, like many other household units, is heavy and can be installed on soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring.

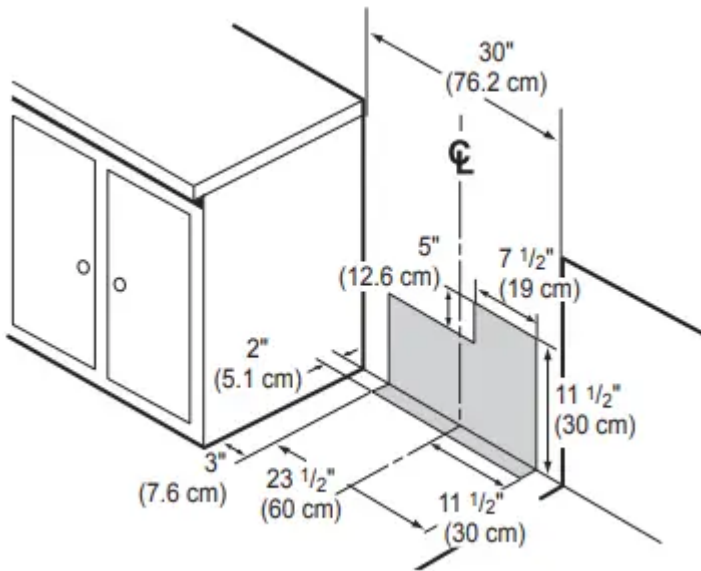
This appliance must not be installed with a ventilation system that blows air downward toward the range. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

When the floor covering ends at the front of the range, the area that the content will be installed on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning and servicing, as well as provide proper airflow to the range.

Also, make sure the floor covering can resist temperatures of at least 167 °F (75 °C). See the Installation Safety Precautions included in this manual.

Make sure the wall coverings around your range can resist the heat generated up to 194 °F (90 °C) by the range. See the Precautions Safety Precautions included in this manual.

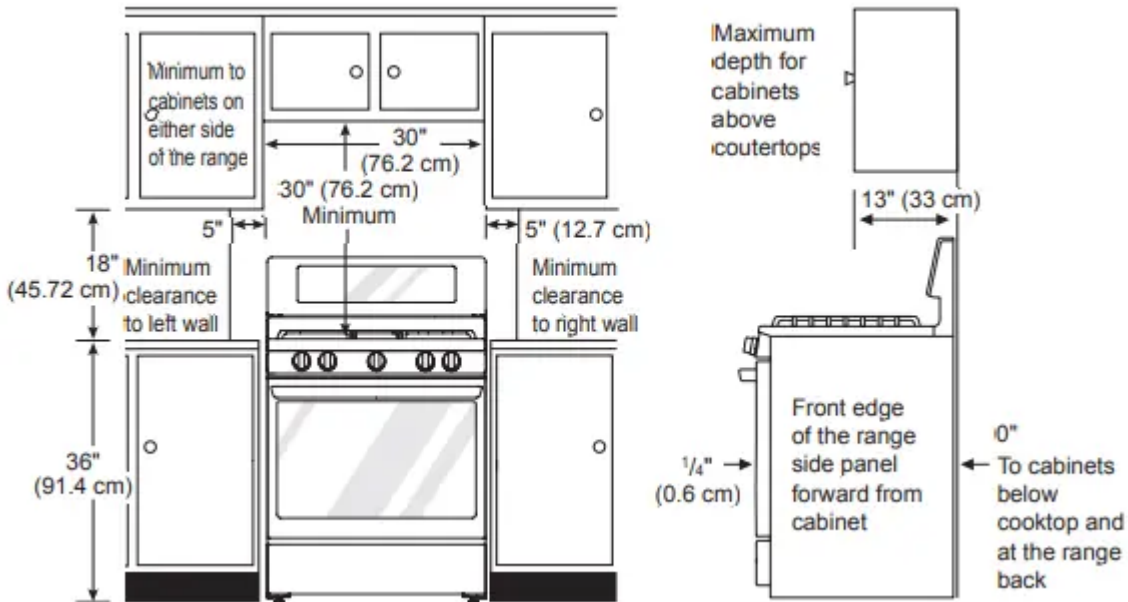
### **Gas Pipe and Electrical Outlet Locations**



### Dimensions and Clearances

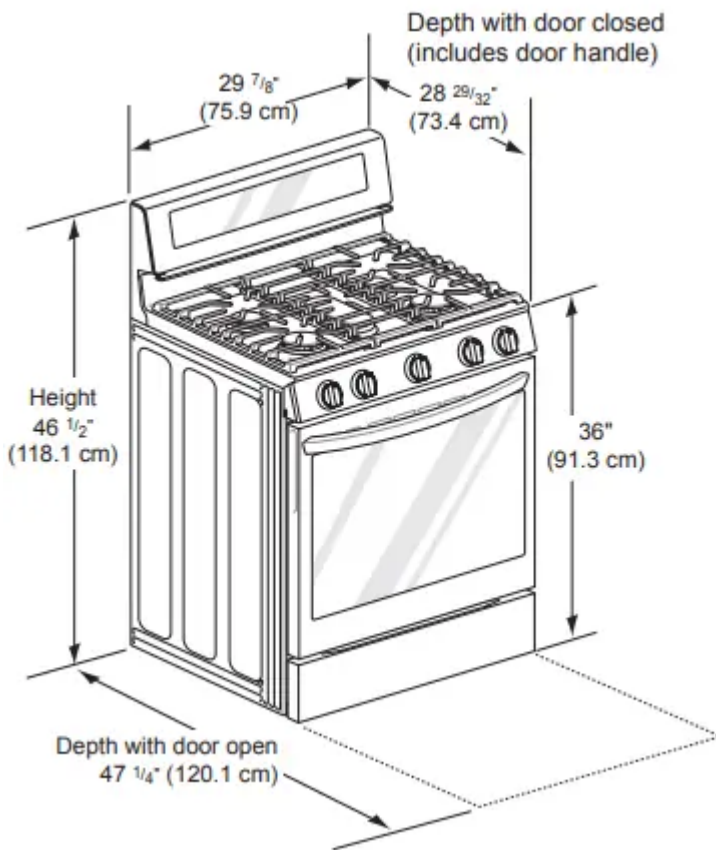
Provide proper clearance between the range and adjacent combustible surfaces. These dimensions must be met for the safe use of your range. The location of the electrical outlet and pipe opening (see Gas Pipe and Electrical Outlet Locations, page 14) may be adjusted to meet specific requirements. The range may be placed at the back wall with 0" clearance (flush).

### Installation Clearances

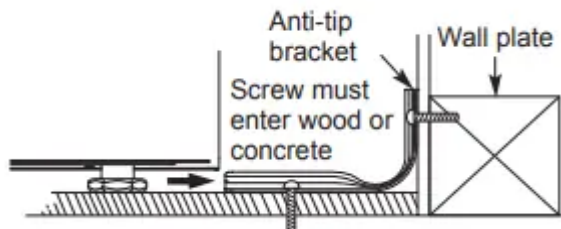


### Dimensions





### Installing the Anti-tip Device



The anti-tip bracket is packaged with an installation template. The instructions include the necessary information to complete the installation. Read and follow the range installation instruction sheet.

### WARNING

- The range must be secured with an approved anti-tip device.
- The range could be tipped by standing, sitting, or leaning on an open door if the range or anti-tip device is not properly installed.
- After installing the anti-tip device, verify that it is in place by carefully attempting to tilt the range forward.
- This range has been designed to meet all recognized industry tip standards for all normal conditions.

- The installation of the anti-tip device must meet all local codes for securing the appliance.
- The use of this device does not preclude tipping the range when not correctly installed.
- A child or adult can tip the range and be killed.
- Install the anti-tip device to the structure and/ or the range. Verify the anti-tip device has been properly installed and engaged by following the guidelines of the Anti-tip bracket template.
- Engage the range to the anti-tip device by following the guide of the Anti-tip bracket template. Ensure the anti-tip device is re-engaged when the range is moved by following the guidelines of the Anti-tip bracket template.
- Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.
- See installation instructions for details.
- Failure to do so can result in death or serious burns to children or adults.

## **Providing Adequate Gas Supply**

The range is designed to operate at a pressure of 5" on natural gas or 10" of the water column on LP.

Ensure you are supplying your range with the type of gas for which it is configured.

This range is convertible for use on natural or LP gas. When using this range on LP gas, conversion must be made by a qualified LP installer before attempting to operate the range.

For proper operation, the pressure of natural gas supplied to the regulator must be between 5" and 13" of the water column.

For LP gas, the pressure supplied to the regulator must be between 10" and 13" of the water column. When checking for the correct operation of the regulator, the inlet pressure must be at least 1" more than the operating (manifold) pressure as given above.

The pressure regulator located at the inlet of the range must remain in the supply line regardless of which type of gas is being used.

A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of 5/8" and a maximum length of 5 feet. In Canada, flexible connectors must be single-wall metal connectors less than 6 feet in length.

## **Connecting the Range to Gas**

**Shut off the range gas supply valve before removing the old range and leave it off until the new hook-up has been completed.**

Because hard piping restricts movement of the range, the use of a CSA International-certified flexible metal appliance connector should be used unless local codes require a hard-piped connection.

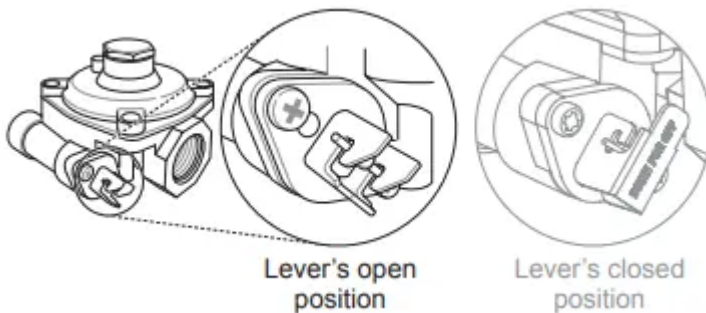
A manual valve shall be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.

Never reuse an old connector when installing a new range.

To protect against gas leaks, use a qualified pipe joint sealant on all external threads.

1. Install a male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back up the shut-off valve to keep it from turning.
2. Install a male 1/2" flare union adapter to the 1/2" NPT internal thread at the inlet of the pressure regulator. Use a backup wrench on the pressure regulator fitting to prevent damage.

Check that the gas pressure regulator valve is in the open position.



#### **NOTE**

- The gas pressure regulator valve is open when shipped. If the range does not work properly after installation, make sure the regulator valve is still open.

3. Connect a flexible metal appliance connector to the adapter on the range. Position the range to permit connection at the shut-off valve.

4. When all connections have been made, be sure all range controls are in the OFF position and the pressure regulator valve is open before turning on the main gas supply valve. Gas leaks may occur in your system and create a hazard. Gas leaks may not be detected by smell alone.

Check all gas connection joints and fittings for leaks with a non-corrosive leak detection fluid, then wipe them off.

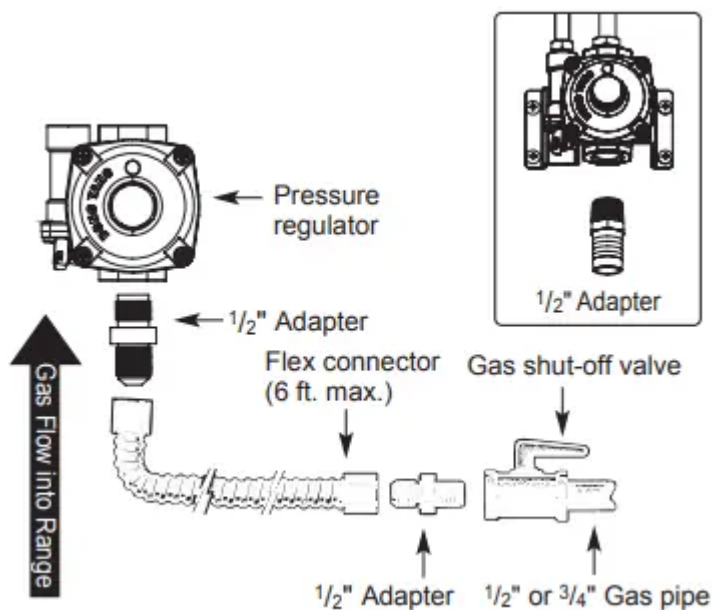
Gas suppliers recommend you purchase and install a UL-approved gas detector. Install and use the installation instructions.

#### **WARNING**

- Do not use a flame to check for gas leaks.

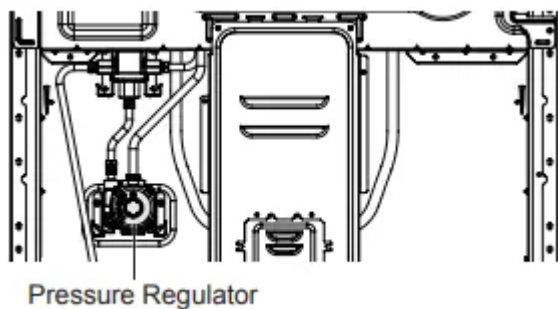
- Isolate the range from the gas supply system by closing its shut-off valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- The appliance and its shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures over 1/2 psi (3.5 kPa).

### Flexible Connector Hookup



Installer: Inform the consumer of the location of the gas shut-off valve.

### Pressure Regulator Position



## Electrical Connections

### Electrical Requirements

120 Volt, 60 Hz, properly grounded dedicated circuit protected by a 15 or 20 Amp circuit breaker, or slow blow fuse.

If an external electrical source is utilized, a statement that the appliance, when installed, must be electrically grounded by local codes or, in the absence of local codes, with the National Electrical Code, NFPA 70, or the Canadian Electric Code, CSA C22.1-02.

## Grounding

**IMPORTANT: FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.**

The power cord of this appliance is equipped with a 3-prong (grounding) plug which mates with a standard 3-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.

The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the box is properly grounded.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

**DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.**

A word about GFCIs – GFCIs are not required or recommended for gas range receptacles.

Ground Fault Circuit Interrupters (GFCIs) are devices that sense leakage of current in a circuit and automatically switch off power when a threshold leakage level is detected. These devices must be manually reset by the consumer. The National Electrical Code requires the use of GFCIs in kitchen receptacles installed to serve countertop surfaces.

Performance of the range will not be affected if operated on a GFCI-protected circuit but the occasional resetting of the circuit can become an annoyance.

## Preferred Method



## CAUTION

Has the circuit been checked by a qualified electrician to make sure the receptacle is properly grounded?

Do not use an adapter plug. Disconnecting the power cord places undue strain on the adapter and leads to the eventual failure of the adapter ground terminal.

Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1.

The installation of appliances designed for mobile home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD, Part 280) or, when the such standard is not applicable, the Standard for Manufactured Home Installations, latest edition (Manufactured Home Sites, Communities and Set-Ups), ANSI A225.1, latest edition, or with local codes. In Canada, mobile home installation must be by the current CAN/CSA Z240/MH Mobile Home Installation Code.

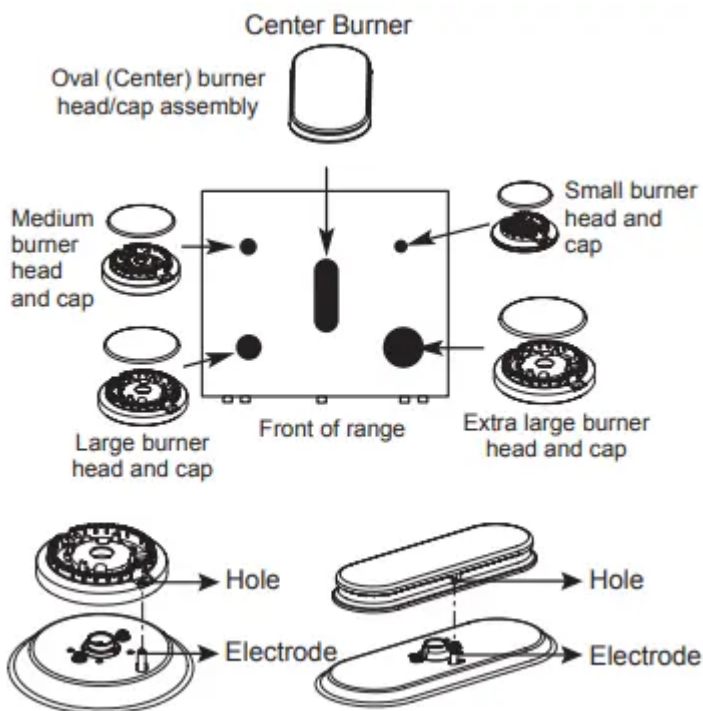
## Sealing the Openings

Seal any openings in the wall and floor after electrical and gas supplies are completed.

## Assembling the Surface Burners

**CAUTION** Do not operate the burners without all parts in place.

Place the burner caps and heads on the cooktop. Make sure that the caps and heads are placed in the correct locations. There is one small, one medium, one large, and one extra large burner head and cap.



Make sure the hole in the burner head is positioned over the electrode.

## Checking Ignition of the Surface Burners

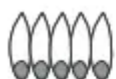
### Electric Ignition

Select a surface burner knob and simultaneously push in and turn to the **Lite** position. You will hear a clicking sound indicating the proper operation of the spark module.

Once the air has been purged from the supply lines the burner should ignite within 4 seconds. After the burner ignites, rotate the knob out of the **Lite** position. Try each burner in succession until all burners have been checked.

## Quality of Flames

The combustion quality of the burner flames needs to be confirmed visually.



**A Yellow flames** - Call for service.



**B Yellow tips on outer cones** - This is normal for LP gas.



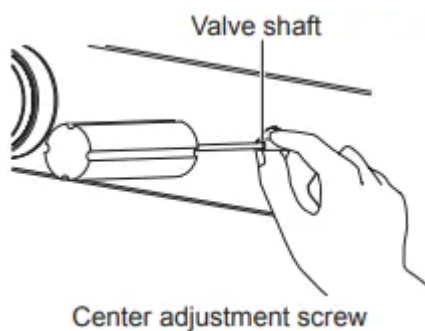
**C Soft blue flames** - This is normal for natural gas.

## NOTE

- With LP gas, some yellow tipping on the outer cones is normal.

## Adjusting the Surface Burner to the Low Flame (Simmer) Setting

1. Light all surface burners.
2. Turn the knob on the burner being adjusted to Lo.
3. Remove the knob.
4. Insert a small, flat-blade screwdriver with a minimum length of 3" (76.2 mm) and a diameter of 3/32" (2.4 mm) into the valve shaft.



**NOTE** Hold the valve shaft with one hand while turning the screw to adjust with the other.

5. Replace the knob.
6. Test the flame stability.

Test 1: Turn the knob from **Hi** to **Lo** quickly. If the flame goes out, increase the flame size and test again.

Test 2: With the burner on a **Lo** setting, open and close the oven door quickly. If the flame is extinguished by the air currents created by the door movement, increase the flame height and test again.

7. Repeat steps 1-6 for each surface burner.

### Checking the Operation of Bake / Broil Burners

To check the ignition of the Bake burner, follow the steps below

1. Remove all packing materials from inside the oven cavity.
2. Press the **Bake**. 350 °F appears in the display.
3. Press the **Start**.

It may take between 30 and 90 seconds for the burner to heat.

To check the ignition of the Broil burner, follow the steps below

1. Press the **Broil. Hi** appears in the display.
2. Make sure the door is closed.
3. Press the **Start**.

It may take between 30 and 90 seconds for the burner to heat.

### NOTE

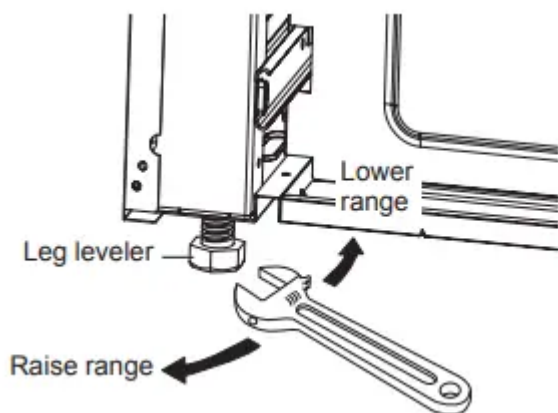
Do not try to light either the Bake or Broil burners during a power outage. The range has an electrical ignition system and cannot be used without power.

### Adjusting Air Shutters (for LP Conversions)

The range comes from the factory with the air shutters adjusted for proper airflow for natural gas. If converted to LP, follow the instructions provided in the conversion kit to properly adjust the air shutters. LP conversion must be performed by a qualified technician

### Leveling the Range

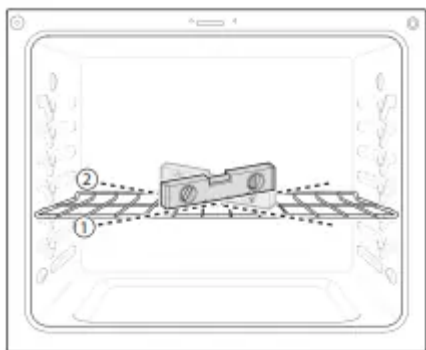
Level the range by adjusting the leveling legs. Extending the legs slightly may also make it easier to insert the rear leg into the anti-tip bracket.



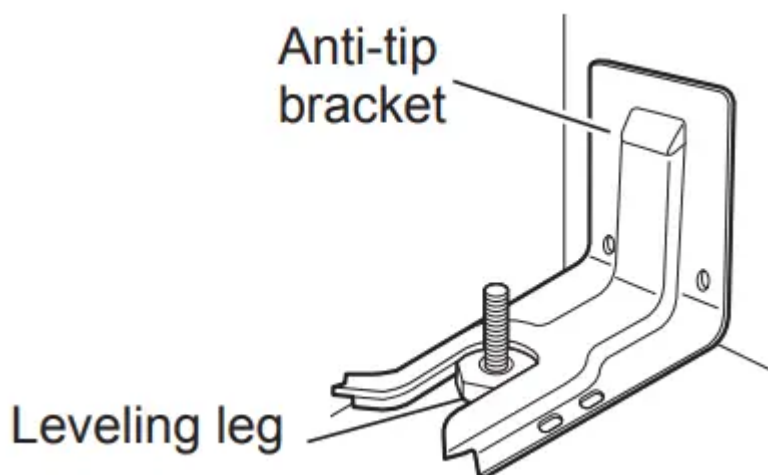
Use a level to check your adjustments. Place the level diagonally on the oven rack, and check each direction for level.

First, check the direction ①.

Then check the direction ②. If the level doesn't show level on the rack, adjust the leveling legs.



### Engaging the Anti-tip Device



1. Slide the range against the wall, making sure the back leg slides into and engages the anti-tip bracket.
2. Check for proper installation by grasping the front edge of the cooktop and carefully attempting to tilt the range forward.

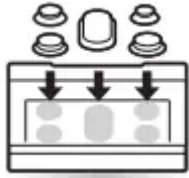
## OPERATION

### Gas Surface Burners

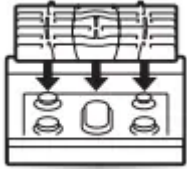
#### Before Use

Read all instructions before using.

**Make sure that all burners are properly placed.**



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



### **CAUTION**

Do not operate the burner for an extended period without cookware on the grate.

The finish on the grate may chip without cookware to absorb the heat.

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

Touching grates before they cool down may cause burns.



### **CAUTION**

#### **WHAT TO DO IF YOU SMELL GAS**

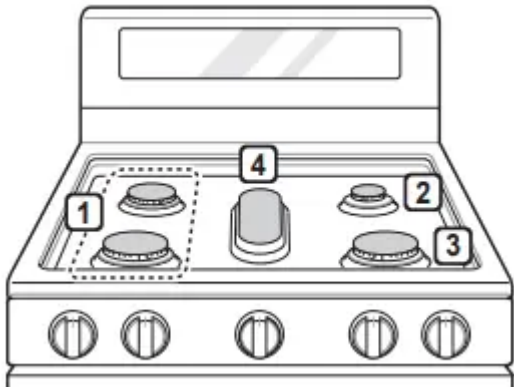
- Open windows.
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

### **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.



### 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. Extra Large Burner

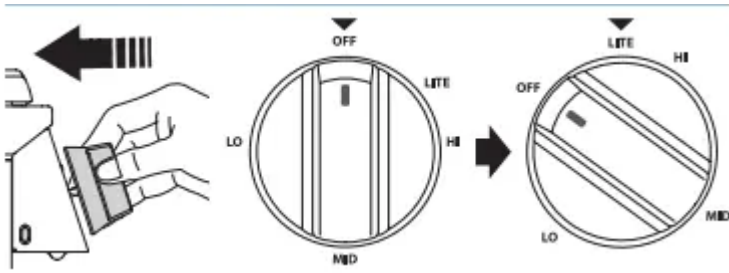
- The extra large burner is the maximum output burner. Like the other four burners, it can be turned down from **Hi** to **Lo** for a wide range of cooking applications. This burner is also designed to quickly bring large amounts of liquid to a boil. It can be used with cookware 10 inches or larger in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

### 4. Oval Burner

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

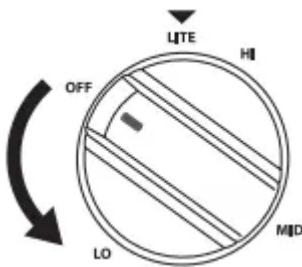
## Using the Gas Surface Burners

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



The electric spark ignition system makes a clicking noise. Once the burner is lit, turn the knob counterclockwise to the **HI** position to stop hearing the clicking noise.

4. Turn the control knob to control the flame size.

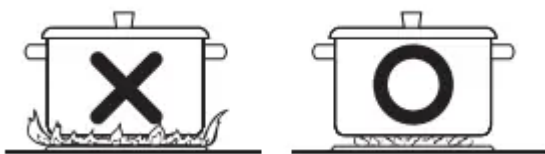


### CAUTION

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 knocking 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 the fastest heating.



### CAUTION

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

### NOTE

- The flames on the surface burners may turn yellow in the presence of high humidity, such as on 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.

## In Case of Power Failure

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

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

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

## CAUTION

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

## Range-Top 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 manufacturers' recommendations for cooking methods.

### Glass

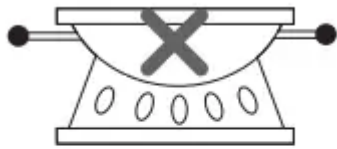
- There are two types of glass cookware—those for oven use only and those for top-of-range cooking.

### Heatproof Glass Ceramic

- Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check the cookware manufacturer's directions to be sure it can be used on gas ranges.

## Using a Wok

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



Use flat-bottomed wok

### 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 Stove-Top Grills

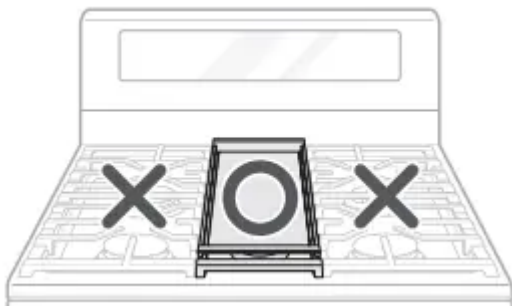
Do not place stovetop grills on the burner.



### CAUTION

Do not use stovetop grills on the surface burners. Using a stovetop 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.

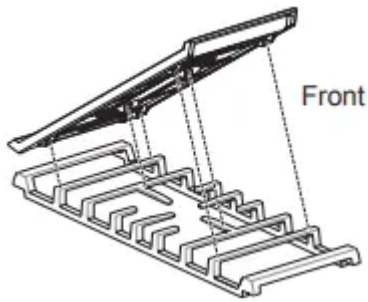
### Using the Griddle



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.

**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.

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

Type of Food	Preheat Conditions	Cook Setting
Warming Tortillas	-	HI
Pancakes	HI 10 min.	HI
Hamburgers	HI 10 min.	HI
Fried Eggs	HI 5 min.	HI
Bacon	HI 10 min.	HI
Breakfast Sausage Links	HI 10 min.	HI
Hot Sandwiches	HI 10 min.	HI

**NOTE**

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

**IMPORTANT NOTES**

- 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.



## The Oven

### Before Use

Read all instructions before using.

**Make sure the electrical power cord and the gas valve are correctly connected.**

**Confirm the correct use 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 the best results.

### CAUTION

#### WHAT TO DO IF YOU SMELL GAS

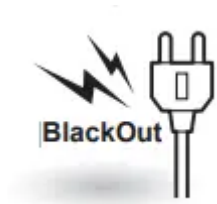
- Open windows.
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

### 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.**

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 relit until power is restored. Once power is restored, you will need to reset the oven (or the Broil function).



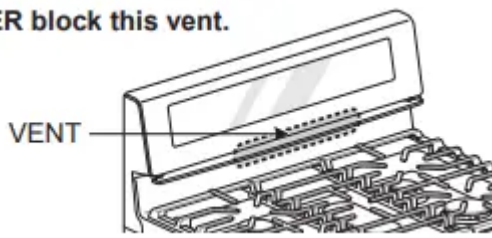
### CAUTION

Do not attempt to operate the electric ignition during an electrical power failure.

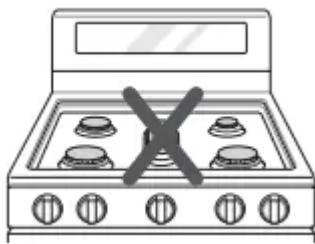
**Do not block, touch or place items around the oven vent during cooking.**

Your oven is vented through ducts at the center above the burner grate. Do not block the oven vent when cooking to allow for proper airflow. Do not touch vent openings or nearby surfaces during any cooking operation.

**- NEVER block this vent.**



**Do not cover the cooktop surface with aluminum foil. Blocking the oven vent can damage the control panel.**



#### **CAUTION**

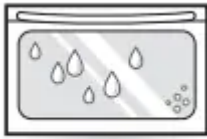
- Do not place plastic or flammable items on the cooktop. They may melt or ignite if left too close to the vent.
- Do not place closed containers on the cooktop. The pressure in closed containers may increase, which may cause them to burst.
- Metal items will become very hot if they are left on the cooktop, and could cause burns.
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.
- **The edges of the range vent and vent trim are sharp and may become hot during operation.** Wear gloves when cleaning the range to avoid burns or other injuries.

**Do not cover racks or oven bottoms with aluminum foil.**



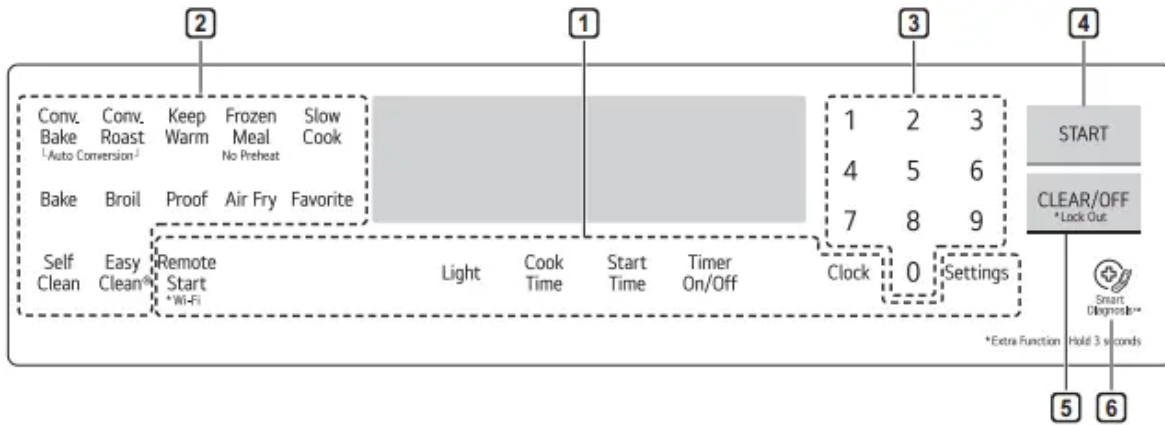
**You may see condensation on the oven door glass.**

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.

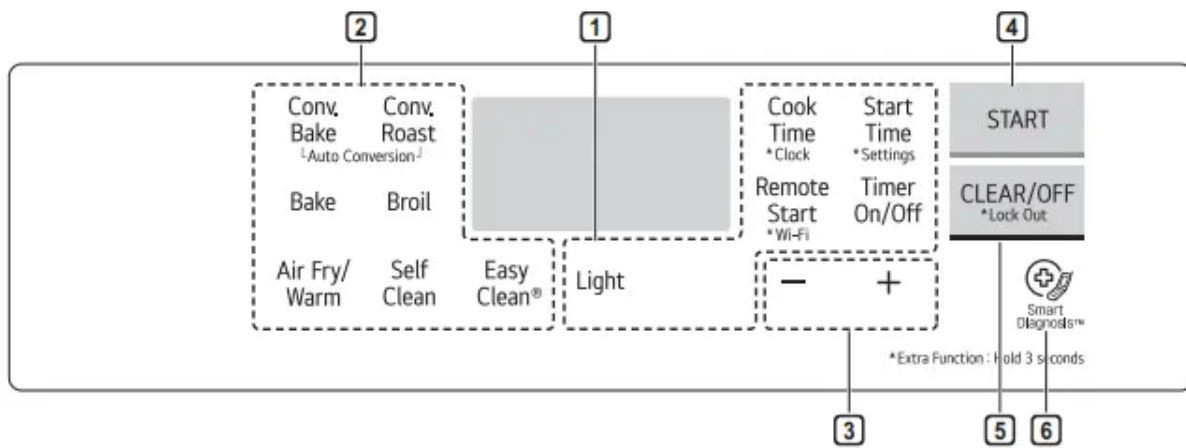


## Control Panel Overview

### Model LRGL5825\*

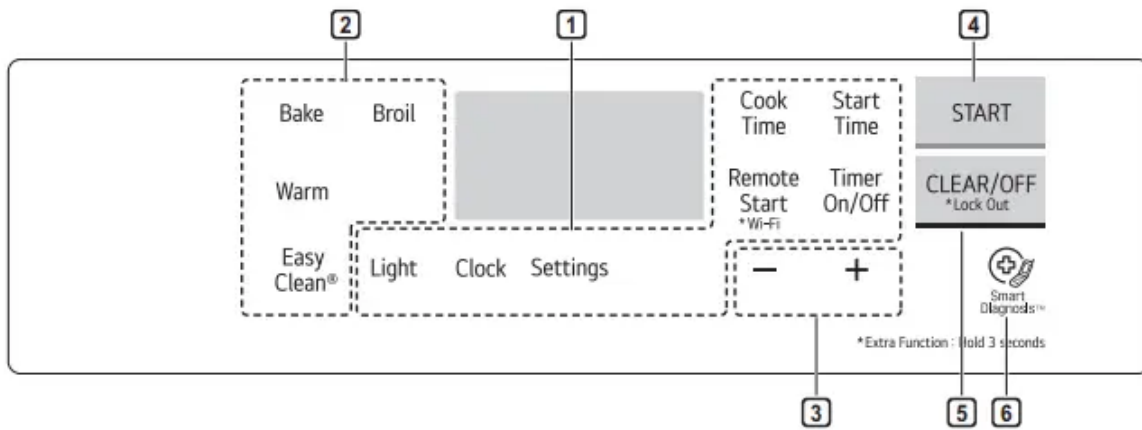


### Model LRGL5823\*



### Model LRGL5821\*





**NOTE**

For best results, press buttons in the center, even when activating a button's secondary function. The buttons may not work properly if pressed too far from the center.



1. **Features**
2. **Oven Controls**
3. **Number Buttons or +/- Buttons**
4. **Start Button**
5. **Clear Off / Lockout Button**
6. **Smart Diagnosis™**

**Flashing Time**

If your oven displays a flashing clock, press **Clock** or presses any key to stop the flashing.

**Changing Oven Settings**

**Clock**

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

**Model LRGL5825\***

1. Press **Clock**.
2. Press **numbers** to enter the time.
3. Press **Start**.



## Model LRGL5823\* / LRGL5821\*

1. **Model LRGL5823\***: Press and hold **Cook Time** for 3 seconds. **Model LRGL5821\***: Press **Clock**.
2. Press the **+/-** buttons to set the time.
3. Press **Start**.

### NOTE

- The time of day cannot be changed during timed baking.
- 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.
- When the power is turned on for the first time, the clock screen flashes. Press any key to turn on the product.

## Oven Light

The interior oven light automatically turns on/off when the door is opened and closed. Press the **Light** or knock on the door glass twice to manually turn the oven light on/off.

### NOTE

- The oven light cannot be turned on if the Self Clean (Model LRGL5825\*/LRGL5823\*) function is active.

## Minimum & Maximum Default Settings

All of the features listed have a minimum and a maximum time or temperature setting that can be entered into the control. A beep sounds each time a button is pressed.

Two short tones sound if the entry of the temperature or time is below the minimum or above the maximum setting for the feature.

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 (LRGL5825*)		0:01 min. / sec.	11:59 Hr. / min.	
Timer (LRGL5823*/ LRGL5821*)		0:10 min. / sec.	11:59 Hr. / min.	
Cook Time		0:01 min.	11:59 Hr. / min.	
*Conv. Bake		300 °F / 150 °C	550 °F / 285 °C	350 °F (* 325 °F)/ 12 Hr.
*Conv. Roast		300 °F / 150 °C	550 °F / 285 °C	350 °F (* 325 °F)/ 12 Hr.
Broil		Lo	Hi	Hi / 3 Hr.
Bake		170 °F / 80 °C	550 °F / 285 °C	350 °F / 12 Hr.
Favorite ① - Bread		170 °F	550 °F	375 °F / 12 Hr.
Favorite ② - Meat		300 °F	550 °F	325 °F / 12 Hr.
Favorite ③ -Chicken		300 °F	550 °F	350 °F / 12 Hr.
Frozen Meal		300 °F	550 °F	400 °F / 12 Hr.
Air Fry		300 °F	550 °F	400 °F / 12 Hr.
Slow Cook		Lo	Hi	Hi / 12 Hr.
Proof				12 Hr.
Warm				3 Hr.
Self Clean (on some models)		3 Hr.	5 Hr.	4 Hr.
EasyClean®				10 min.

\* Using Auto Conversion (Model LRGL5825\*/ LRGL5821\*)

- Default cook mode times are without setting cook time.

## Timer On/Off

The Timer On/Off feature 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.

1. Press the **Timer On/Off** button once to set the time in hours and minutes, or press the button twice to select the time in minutes and seconds. TIMER flashes in the display.
2. Set the time.

### Model LRGL5825\*

Use the number buttons.

### Model LRGL5823\* / LRGL5821\*

Use the +/- buttons.

3. Press the **Timer On/Off** to start the Timer. The remaining time countdown appears on the display.

### NOTE

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

4. When the timer reaches 0:00, End shows in the display. The clock beeps every 15 seconds until the Timer On/Off button is pressed.

### NOTE

If the remaining time is not in the display, recall the remaining time by pressing **Timer On/Off**.

## Canceling the Timer

1. Press the **Timer On/Off** once.

The display returns to the time of day.

## Settings

### Model LRGL5823\*

Press and hold **Start Time** for 3 seconds. Then press the **Start Time** key repeatedly to toggle through and change oven settings.

### Model LRGL5825\* / LRGL5821\*

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

The oven settings allow you to:

- set the hour mode on the clock (12 or 24 hours)
- Set the Convection Auto Conversion Function (Model LRGL5825\* / LRGL5823\*)
- 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.

#### Model LRGL5825\*

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

#### Model LRGL5823\* / LRGL5821\*

1. **Model LRGL5823\*** Press and hold the **Start Time** button for 3 seconds. **Model LRGL5821\*** Press and hold the **Settings** button.
2. Press **+/-** to toggle between a 12-hour and 24- hour clock.
3. Press **Start** to accept the change.

### Setting the Convection Auto Conversion Function (Model LRGL5825\*, LRGL5823\*)

When using convection bake and convection roast, the convection auto conversion feature will automatically convert entered regular baking temperatures to convection baking temperatures. When this feature is enabled, the display will show the actual converted temperature. For example, if you enter a regular recipe temperature of 350°F and press the START button, the display will show the converted temperature of **325°F**.

#### Model LRGL5825\*

1. Press **Settings** repeatedly until **Auto** appears in the display.
2. Press **1** to switch Auto Conversion on or off.
3. Press **Start** to accept the change.

#### Model LRGL5823\*

1. Press and hold the **Start Time** button for 3 seconds.
2. Press **Start Time** repeatedly until **Auto** appears in the display.
3. Press the **+/-** button to switch Auto Conversion on/ off.

4. Press **Start** to accept the change.

### Adjusting the Oven Thermostat

This oven may cook differently from the one it replaced. Use the oven for a few weeks to become more familiar with it before changing the temperature settings. After becoming more familiar with the oven, if you notice a pattern of over- or underheating, follow these steps to adjust the thermostat.

#### NOTE

To begin, either raise or lower the thermostat to 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 to 10 °F (5 °C). If the adjustment was not enough, raise or lower the thermostat to 20 °F (12 °C). Proceed in this way until the oven is adjusted to your satisfaction.

#### Model LRGL5825\*

1. Press **Settings** repeatedly until **AdJU** appears on the display.
2. Use the number keys to enter the number of degrees you want to adjust the oven temperature. Press **Settings** again to add a minus sign if decreasing the temperature.
3. Press **Start** to accept the change.

#### Model LRGL5823\* / LRGL5821\*

1. **Model LRGL5823\*** Press and hold the **Start Time** button for 3 seconds. Press **Start Time** repeatedly until **AdJU** appears in the display. **Model LRGL5821\*** Press **Settings** repeatedly until **AdJU** appears in the display.
2. Set the number of degrees to adjust: Press or press and hold the **+/-** buttons until the desired number of degrees appears in the display. Press **Settings** again to add a minus sign if decreasing the temperature.
3. Press **Start** to accept the change.

#### NOTE

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

### 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.

### Model LRGL5825\*

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.

### Model LRGL5823\* / LRGL5821\*

1. **Model LRGL5823\*** Press and hold the **Start Time** button for 3 seconds. Press **Start Time** repeatedly until **PrE** appears in the display. **Model LRGL5821\*** Press **Settings** repeatedly until **PrE** appears in the display.
2. Press **+/-** to turn the light on/off.
3. Press **Start** to accept the change.

### Adjusting the Beeper Volume

#### Model LRGL5825\*

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

#### Model LRGL5823\* / LRGL5821\*

1. **Model LRGL5823\*** Press and hold the **Start Time** button for 3 seconds. Press **Start Time** repeatedly until a **Beep** appears in the display. **Model LRGL5821\*** Press **Settings** repeatedly until **Beep** appears in the display.
2. Press **+/-** 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.

#### Model LRGL5825\*

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



#### Model LRGL5823\* / LRGL5821\*

1. **Model LRGL5823\*** Press and hold the **Start Time** button for 3 seconds. Press **Start Time** repeatedly until the **Unit** appears in the display. **Model LRGL5821\*** Press **Settings** repeatedly until the **Unit** appears in the display.
2. Press **+/-** to select **F** (Fahrenheit) or **C** (Celsius).


3. Press **Start** to accept the change.

## Lockout

The Lockout feature automatically locks the oven door and prevents most oven controls from being turned on. It does not disable the timer and the interior oven light.

1. Press and hold **Clear/Off** for three seconds.
2. The lock melody sounds, **Loc** appears in the display(available on some models) and the lock  blinks in the display.
3. Once the oven door is locked, the lock  indicator stops blinking and remains on.
4. To deactivate the Lockout feature, press and hold **Clear/Off** for three seconds. The unlock melody sounds and the door and the controls unlock.

## NOTE

In models without a self-clean mode, the Lockout feature locks the controls but not the oven door. The lock  indicator does not blink.

## 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, Frozen Meal, Slow Cook, and Favorite Cook** modes.

### Setting the Cook Time Function

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

#### Model LRGL5825\*

1. Press **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**, 300 °F, and 0:00 appear in the display.
4. Set the baking time: Press **3** and **0**. The baking time can be set for any amount of time between 1 minute and 11 hours and 59 minutes.
5. Press **START**.

#### Model LRGL5823\* / LRGL5821\*

1. Press **Bake**. 350 °F appears in the display.
2. Set the temperature. Press the **+/-** button.
3. Press **Cook Time. Timed** flashes in the display. **Bake**, 0:00 appear in the display.

4. Set the baking time: Press the **+/-** button to set the baking time. 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 a set amount of time and then turn off automatically. When the cooking time has elapsed:

- **The end** and the time of day are shown on the display.
- The cook end indicator **tone sounds every 60 seconds until** Clear/Off is pressed.

### Changing the Cook Time During Cooking

For example, to change the cooking time from 30 minutes to 1 hour and 30 minutes, do the following.

#### Model LRGL5825\*

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

#### Model LRGL5823\* / LRGL5821\*

1. Press **Cook Time**.
2. Change the baking time: Press the **+/-** button.
3. Press **START** to accept the change.

### 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**, **Conv. Roast** and **Self-Cleaning** modes.

#### Setting a Delayed-Timed Cook

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

#### Model LRGL5825\*

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

## Model LRGL5823\* / LRGL5821\*

1. Press **Bake**. 350 °F appears in the display.
2. Set the temperature: Press or press and hold the **+/-** buttons until the desired temperature appears in the display.
3. Press **Cook Time** and touch the **+/-** keys to set the baking time: touch **3** and **0**.
4. Press **Start Time**.
5. Set the start time: Use the **+/-** buttons to adjust the time displayed to match your desired start time.
6. Press **Start**. A short beep sound, **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, touch **Clear/Off** at any time.
- To change the cooking time, repeat step 3 and touch **Start**.
- If the oven clock is set as a 12-hour clock, you can delay the cooking time for 12 hours. If the oven clock is set as a 24-hour clock, you can delay the cooking time for 24 hours.

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

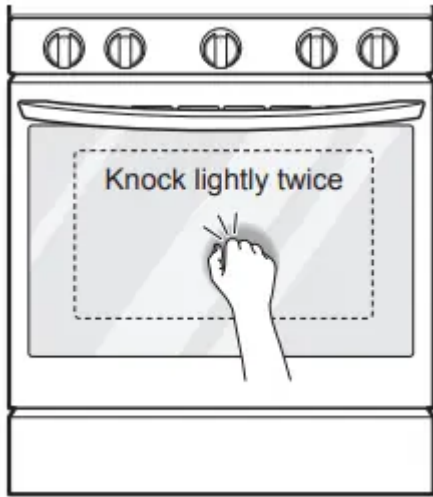
- **The end** and the time of day are shown on the display.
- The cook end indicator tone sounds every 60 seconds until **Clear/Off** is touched.
- When **Warm** is set, the warming function is activated after the cooking time ends.

### CAUTION

- 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. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed.
- Eating spoiled food can result in sickness from food poisoning.

## InstaView™ (Model LRGL5825\*)

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



- 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, Lockout, and initial power input.

#### **WARNING**

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**

- 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.

### **Removing and Replacing the Oven Racks**

#### **CAUTION**

- Replace the 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 performance and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.



### Removing Racks

1. While wearing oven mitts, grasp the oven rack\*.
2. Pull the rack straight out until it stops.
3. Lift the front of the rack.
4. Pull out the rack.

\* When possible, adjust oven racks before using the oven. Always wear oven mitts if adjusting racks while the oven is on.

### Replacing Racks

1. While wearing oven mitts, place the end of the rack on the support\*
2. Tilt the front end of the rack up.
3. Push the rack in.
4. Check that the rack is properly in place.

\*When possible, adjust oven racks before using the oven. Always wear oven mitts if adjusting racks while the oven is on.

### Recommended Baking and Roasting Guide

- Center pans on racks for best baking results. If baking with more than one pan, place the pans so that each one has at least 1" to 1 1/2" of air space around it. Do not allow pans to touch the walls of the oven.
- If cooking on a single rack, place the standard rack in the position suggested in the charts on the following pages. Center the cookware as shown in the single-rack baking image.
- If cooking on multiple racks in the oven, place standard racks in positions 2 and 5. For best results, place the cookware as shown. (Place standard racks in positions 3 and 5. Model LRGL5821\*)

## Multiple Rack Baking

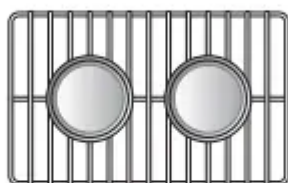


Standard rack  
(Position 2)

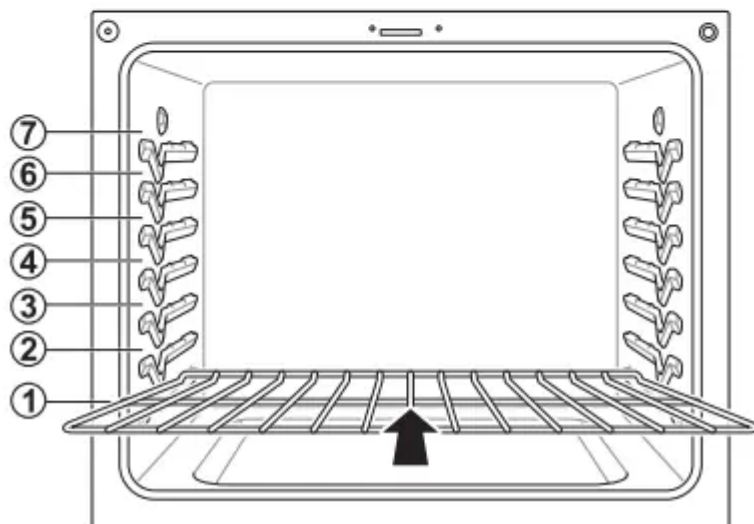


Standard rack  
(Position 5)

## Single Rack Baking



Standard rack



## Bake

Bake is used to prepare foods such as pastries, bread, 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).

1. Press **Bake**. 350° appears in the display and BAKE flashes.
2. **Model LRGL5825\*** Press the **number** buttons to enter the desired oven temperature.  
**Model LRGL5823\* / LRGL5821\*** Press the **+/-** buttons until the desired temperature appears in the display.

3. Press **Start** to accept the temperature change. 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, press **Clear/Off**.
5. Remove food from the oven.

### Changing the Temperature while Cooking

1. Press **Bake**.
2. **Model LRGL5825\*** Press the **number** buttons to enter the new temperature. **Model LRGL5823\* / LRGL5821\*** Press the **+/-** buttons until the desired temperature appears in the display.
3. Press **Start**.

#### NOTE

If the door is opened during baking, the bake burner turns off after 30 seconds. The burner turns back on automatically once the door is closed.

### Convection Mode (Model LRGL5825\* / LRGL5823\*)

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 (for example, 375 °F)

1. Press **Conv. Bake** or **Conv. Roast**. The display flashes 350 °F.
2. Set the oven temperature: **Model LRGL5825\*** Press **3, 7, and 5**. **Model LRGL5823\*** Using the **+/-** key set the temperature.
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 display shows the auto-converted oven temperature, 350 °F, and the fan icon.
4. When cooking has finished or to cancel, press **Clear/Off**.

#### 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.
- Normally, the convection fan is not turning on directly. The fan will turn on later.

## Tips for Convection Baking

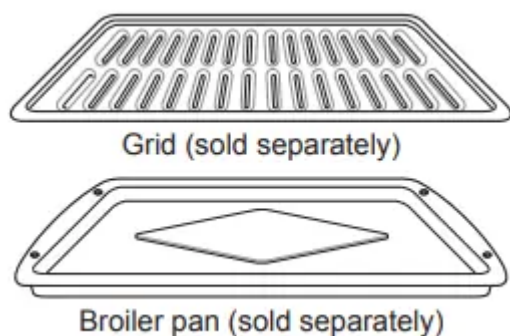
- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and bread of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate the food. Food baked on pans with a dark finish will cook faster.
- When using Convection Bake with a single rack, place the oven rack in position 4. If cooking on multiple racks, place the oven racks in positions 2(or 3) and 5 for two racks.
- Multiple oven rack cooking may slightly increase cook times for some foods.
- You will have better results when baking cakes, cookies, and muffins using multiple racks.

The Convection Roast feature is designed to give an optimum roasting performance. Convection Roast combines cooking with the convection fan to roast meats and poultry. The heated air circulates 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.

1. Place the oven rack on the bottom.
2. Place the grid in the broiler pan.
3. Place the broiler pan on the oven rack.



## 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.

## Baking Chart

This chart is only for reference. Adjust the cooking time according to the recipe.

Type of Food	Rack Position
Frozen pies (on cookie sheet)	2 or 3
Angel food cake, bundt or pound cakes	3
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	4
Casseroles	4
Roasting	1 or 2
Fresh/frozen pizza	3

### Roasting rack guide

Food			Rack position
<b>Beef</b>	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	
<b>Pork</b>	Rib		2
	Bone-in, sirloin		2
	Ham, cooked		2
<b>Poultry</b>	Whole chicken		2
	Chicken pieces		2
	Turkey		2

### Broil

The oven is designed for closed-door broiling. Broil uses the intense radiant heat from the upper gas burner.

The Broil function works best when broiling thin, tender cuts of meat (1" or less), poultry, or fish.

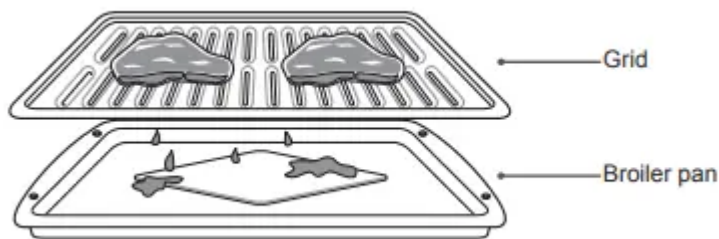
#### CAUTION

- Do not use a broiler pan without a grid. The 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.

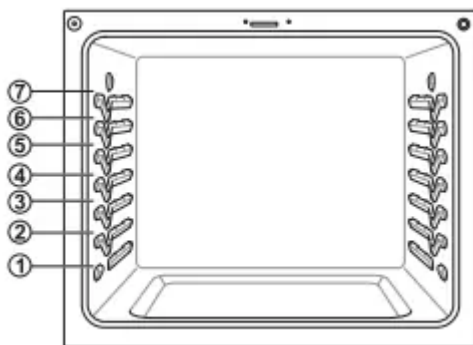
- Never use a broiler pan that is not thoroughly cleaned and at room temperature. If your broiler pan is damaged, warped, or has heavy permanent soiling, consider replacing it to reduce the amount of smoke experienced during broiling.

#### NOTE

- Use Lo broil to broil foods such as poultry and thick cuts of meat.
- Remove the pan from the oven to cool down for easy cleaning.
- For best results, use a pan designed for broiling, as shown below. The broiler pan will catch grease spills and the grid will help prevent grease splatters.



When broiling refer to the broiling guide for placing the rack.



#### Setting the Oven to Broil

1. Press **Broil** once for Hi and twice for Lo.
2. Press **Start**.
3. Allow the broiler to preheat for five minutes.
4. Place food in the oven.
5. Close the oven door. The oven door must be closed during broiling.

#### WARNING

When using the broiler, the temperature inside the oven is boiling. Use caution and avoid possible burns by:

- Keeping the door closed when broiling

- Always wear oven mitts when inserting/ removing food items Improper use of the broiler may result in excessive smoke or a grease fire.

Improper use conditions include but are not limited to

- Setting the broiler to a higher power level than recommended.
- Using dirty/greasy broiler pans.
- Broiling beyond recommended cooking times.

#### **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 the 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 5 seconds. The broiler turns back on automatically once the door is closed.

6. When the broiling is finished, press **Clear/Off**.

#### **NOTE**

During any Broil function, it is normal for the broiler to cycle on and off. The igniter for the broil burner on the ceiling of the oven glows orange periodically during normal broil operation.

#### **Recommended Broiling Guide**

The size, weight, thickness, starting temperature, and preference for 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.

Food	Quantity and/or Thickness	Rack Position	First Side (minutes)	Second Side (minutes)	Comments
<b>Ground Beef</b>	1 lb. (4 patties) 1/2 to 3/4" thick	6	4-6	3-5	Space evenly. Up to 9 patties may be broiled at once.
<b>Beef Steaks</b>					Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare	1" thick 1 to 1 1/2 lbs.	6	7	5	
Medium		6	12	5-6	
Well Done		6	13	8-9	
Rare	1 1/2" thick 2 to 2 1/2 lbs.	4	10	6-7	
Medium		4	12-15	10-12	
Well Done		4	25	16-18	
<b>Toast</b>	1 to 9 pieces	5	1-2	1-2	
<b>Chicken</b>	1 whole 2 to 2 1/2 lbs., split lengthwise 4 bone-in breasts	2	35-40	25	Brush each side with melted butter. Broil skin-side down.
		2	25-30	10-15	
<b>Fish Fillets</b>	1/4 to 1/2" thick	5	7-8	6	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
<b>Ham Slices</b> (precooked)	1" thick 1/2" thick	3 4	10 7	5 4	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.
<b>Pork chops</b> Well Done	2 (1/2" thick) 2 (1" thick) about 1lb.	4 4	10 13	8 8-9	Slash fat.
<b>Lamb Chops</b>					Slash fat.
Medium	2 (1" thick) about 10 to 12 oz.	5	6	4-7	
Well Done		5	10	10	
Medium	2 (1/2" thick) about 1lb.	5	10	4-6	
Well done		5	17	12-14	
<b>Bacon</b>	1/2 lb. (about 8 thin slices)	4	8	3	Arrange in single layer.
<b>Lobster Tails</b>	2-4 6 to 8 oz. each	3	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.

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

## NOTE

The USDA advises that consuming raw or undercooked fish, meat, or poultry can increase the risk of foodborne illness.

The USDA has indicated the following as safe minimum internal temperatures for consumption:

- Ground meat : 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)


## 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, except for the CLEAR/OFF are inactive. Sb will appear in both the cooktop and oven displays.

### NOTE

- If the oven light is turned ON and the SABBATH mode is active, the oven light will turn OFF. If the oven light needs to be OFF, be sure to turn the oven light OFF before activating the SABBATH mode. SABBATH mode can only be used in Bake mode.

### Setting the Sabbath mode

1. Press the **Bake** button.
2. Set the Bake temperature
  - **Model LRGL5825\*** Use the number buttons.
  - **Model LRGL5823\*, LRGL5821\*** Use the +/- buttons.
3. Press the **START** button.
4. **Model LRGL5825\*, LRGL5821\*** Press and hold the **Settings** button for three seconds.  
SB and  will appear in the display when the Sabbath mode is activated. **Model LRGL5823\*** Press and hold the **Start Time** button for three seconds.
5. To cancel the Sabbath mode, press and hold the **Settings** button for three seconds. To cancel the Bake function, press the **CLEAR/OFF** button at any time.

### Changing the temperature while in Sabbath mode

1. Press the **Bake** button. (No tones will sound and the display will not change.)
2. Set the Bake temperature
  - **Model LRGL5825\*** Use the number buttons.
  - **Model LRGL5823\*, LRGL5821\*** Use the +/- buttons.
3. Press the **START** button.

### NOTE

- There is a 15-second delay before the oven will recognize the temperature change.

## Favorite (Model LRGL5825\*)

The FAVORITE feature is used to record and recall favorite recipe settings. This feature can store and recall up to 3 different settings. The Favorite feature can be used with the Cook Time mode. It will not work with any other function including the Start Time (delayed cook) mode.

1. Place the food in the oven.
2. Press **FAVORITE** once for Bread, twice for Meat, and 3 times for Chicken. The default temperature appears and COOK flashes.

Category	How to Select	Default Temp. (may be changed and recalled)	Operating Feature
1. Bread	Press FAVORITE once.	375 °F	BAKE
2. Meat	Press FAVORITE twice.	325 °F	Convection Roast
3. Chicken	Press FAVORITE 3 times.	350 °F	Convection Roast

3. Press the **number buttons** to set the desired oven temperature. This temperature is stored and recalled when next used.
4. Press **START**. The preheat indicator beeps 1 time and lamps 5 times when the oven reaches the set temperature.

### NOTE

- Only the selected temperature is stored, not the cooking time.
- If the oven temperature is changed, the changing temperature is stored.

## Wi-Fi

Connect the appliance to a home Wi-Fi network to use Remote Start and other smart functions. See the Smart Functions section for more details.

### Setting Up Wi-Fi

1. Press and hold **Remote Start** until the icon blinks.
2. Follow the instructions in the LG ThinQ app to connect the appliance.

## Remote Start

Remotely starts or stops the preheating function of the appliance. The appliance must be connected to a home Wi-Fi network to use Remote Start.

### Setting Remote Start

1. Open the oven door and make sure that the oven is empty.
2. Press the **Remote Start** button to enable the function.
3. Start the preheat function on the oven from the LG ThinQ app.

## Frozen Meal (Model LRGL5825\*)

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 on a single rack in position 5 at 400 °F.

### Setting the Frozen Meal Function

1. Touch **Frozen Meal**. Frozen appears in the display.
2. Enter the cooking temperature using the **number buttons**.
3. Touch **Start**. The Frozen Meal function starts operation.
4. Touch **Clear/Off** to cancel Frozen Meal at any time.

## Slow Cook (Model LRGL5825\*)

The Slow Cook function is specially designed for cooking grilled beef, pork, and poultry dishes. 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. Touch **Slow Cook** once. Hi appears in the display. Touch **Slow Cook** repeatedly to toggle between Hi and Lo. Select the desired option.
2. Touch **Start**. The Slow Cook function starts operation.
3. Touch **Clear/Off** to cancel Slow Cook at any time.

### NOTE

- For best results, use a single rack in position 1 or 2.
- Hi: 275 °F, Lo:220 °F

## Warm / Keep Warm

This function will maintain an oven temperature of 170 °F. The Warm part will keep cooked food warm for serving up to three hours after cooking has finished. The Warm function may be used without any other cooking operations.

The Warm function can be used after cooking has finished using a Timed Cook or a Delayed Timed Cook. (Model LRGL5825\*)

### Setting the Warm Function (Model LRGL5823\*/ LRGL5821\*)

1. Press **Warm** or **Air fry/Warm** once for Model LRGL5821\* and twice for Model LRGL5823\*.
2. Press **Start**.
3. Press **Clear/Off** at any time to cancel.

### Setting the Warm Function after a Timed Cook (Model LRGL5825\*)

1. Select the cooking function.
2. Enter the oven temperature using the number keys or the +/- keys.
3. Press **Cook Time** and enter the cooking time using the number keys.
4. Press **Warm** or **Keep Warm**.
5. Press **Start**.
6. When cooking is finished, press **Clear/Off** to cancel the Warm function.

#### 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.

## Proof (Model LRGL5825\*)

This feature maintains a warm oven for rising yeast-leavened products before baking. For best-proof performance, cover the food with foil.

### Setting the Proof Function

1. Use rack position 2 or 3 for proofing.
2. Press **Proof** until **Proof** appears in the display.
3. Press **Start**.
4. Press **Clear/Off** 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 °F. **Hot** shows in the display.

## **Air Fry (Model LRGL5825\* / LRGL5823\*)**

This Feature automatically increases the entered temperature by 60 °F for optimal performance when using Air Fry. The function is specially designed for oil-free frying.

- No preheating is required when using the Air Fry mode.
- For best results, cook food on a single rack placed in position 3 or 4.
- 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 oven 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 2 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.
- If cooking multiple batches, the later batches may take less time to cook.
- Use a food thermometer to make sure food has reached a safe temperature for consumption. Eating undercooked meats can increase your risk of foodborne illness.
- Wet batters and coating will not crisp or set when using the Air Fry mode.
- For the crispiest results, dredge fresh chicken wings or tenders in seasoned flour. Use 1/3 cup flour for 2 pounds.

### **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 Self Clean) 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 render at high temperatures. If the smoke is excessive, use the Convection Roast mode instead of Air Fry.

### Setting the Air Fry Function

1. Press **Air Fry**. 400 °F appears in the display.
2. Set the oven temperature (Range:300°F~550°F)
  - **Model LRGL5825\*** Press the number buttons to enter the desired temperature.
  - **Model LRGL5823\*** Use the +/- buttons to set the desired temperature.
3. Press **START**.
4. When cooking is complete, press **Clear/Off**.

### NOTE

- The Air Fry function can be used with a wire rack inside a foil-lined baking pan.
- For best results, use the air fry tray sold separately at [www.lg.com](http://www.lg.com) and use a foil-lined baking pan below it as a drip pan.
- The mesh section of the air fry tray can be cleaned in a dishwasher.

Air fry tray



Baking Pan



## Air Fry Cook Guide

### - Air Fry Tray

- Arrange food evenly in a single layer.
- Put a foil-lined baking pan on a rack in position 2 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	Approx. Quantity (oz)	Temp (°F)	Rack Position	Time (min)	Guide
<b>POTATOES - Frozen</b>					
French Fries	20	400	4	15-25	
Crinkle Cut Fries 3/8" (10 mm)	35	400	4	20-30	
Sweet Potato Fries	25	400	4	15-30	
Tater Tots	50	450	4	15-25	
Hash Browns	40	450	4	23-33	
<b>POTATOES - Fresh/Homemade</b>					
French Fries 3/8" (10 mm)	25	450	4	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.
Potato Wedges	60	450	4	30-40	
<b>CHICKEN - Frozen</b>					
Crispy Chicken Nuggets	30	450	4	13-24	
Chicken Strips	35	450	4	22-32	
Hot Wings, Bone-in	50	450	4	25-35	
<b>CHICKEN - Fresh, Skin on*</b>					
Wings	40	450	4	20-30	Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste.
Drumsticks	70	450	4	35-45	
Thighs	40	450	4	30-35	*High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.
Breasts	40	450	4	30-35	
<b>OTHER</b>					
Onion Rings - Frozen, Breaded	20	425	4	23-28	
Spring Rolls (0.7 oz/20 g each) - Frozen	50	425	4	18-28	
Coconut Shrimp - Frozen	25	400	4	20-30	Brush or lightly spray the surface of food with oil.
Scallops on Half Shell - Fresh	35	425	4	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.
Shrimp - Fresh	50	425	4	20-30	
Mixed Vegetables	35	425	4	15-25	Brush or lightly spray with 4 tbsp. of olive oil. Add salt and pepper to taste.
Thin Sausage* - 2.5 oz each, 3/4" diam. (70 g each, 2 cm diam.)	90	425	4	20-30	*High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.

- Dark Nonstick Baking Pan

- Arrange food evenly in a single layer.
- Use a dark, nonstick baking pan on a rack in position 4.
- 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	Approx. Quantity (oz)	Temp (°F)	Rack Position	Time (min)		Guide
				1 <sup>st</sup> Side	2 <sup>nd</sup> Side	
<b>POTATOES - Frozen</b>						
French Fries	20	400	4	19-26	–	
Crinkle Cut Fries 3/8" (10 mm)	35	400	4	19-25	5-11	
Sweet Potato Fries	25	400	4	19-26	5-11	
Tater Tots	50	450	4	13-19	5-11	
Hash Browns	40	450	4	14-20	4-10	
<b>POTATOES - Fresh/Homemade</b>						
French Fries 3/8" (10 mm)	25	450	4	16-22	8-14	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.
Potato Wedges	60	450	4	16-22	8-14	
<b>CHICKEN - Frozen</b>						
Crispy Chicken Nuggets	30	450	4	12-18	2-8	
Chicken Strips	35	450	4	13-19	2-9	
Hot Wings, Bone-in	50	450	4	14-20	5-11	
<b>CHICKEN - Fresh, Skin on*</b>						
Wings	40	450	4	18-25	5-12	Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste.  *High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.
Drumsticks	70	450	4	35-45	–	
Thighs	40	450	4	30-35	5-12	
Breasts	40	450	4	30-35	5-12	
<b>OTHER</b>						
Onion Rings - Frozen, Breaded	20	425	4	10-16	2-8	
Spring Rolls (0.7 oz/20 g each) - Frozen	50	425	4	12-18	3-9	
Coconut Shrimp - Frozen	25	400	4	10-16	10-16	Brush or lightly spray the surface of food with oil.
Scallops on Half Shell - Fresh	35	425	3	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.
Shrimp - Fresh	50	425	4	20-30	–	
Thin Sausage* - 2.5 oz each, 3/4" diam. (70 g each, 2 cm diam.)	90	425	4	11-18	1-7	*High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.



# MAINTENANCE

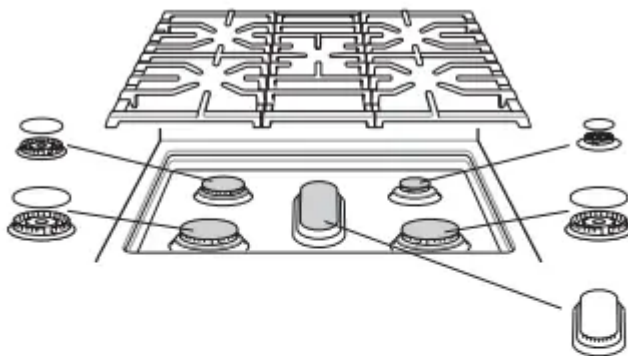
## Gas Surface Burners

### 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.

### Removing and Replacing the Gas Surface Burners

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



	General burner
Burner cap is properly set.	
Burner cap is NOT properly set.	

### CAUTION

- 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.

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, etc., wash with soap and water when the surface has cooled, then rinse and polish with a dry cloth.

### 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 middle cap.

- 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 an excessive spillover.
- Burners will not light if the cap is removed.

#### **CAUTION**

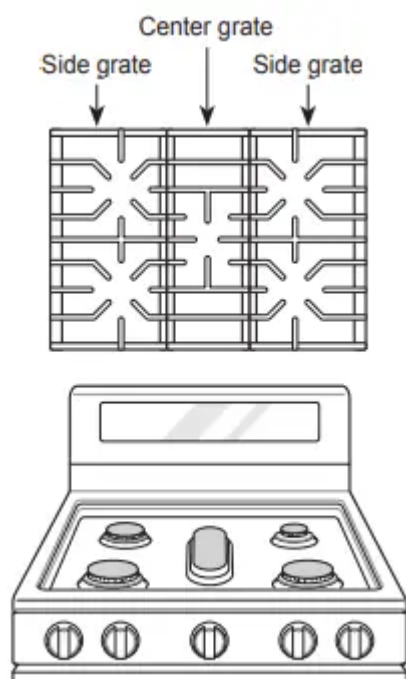
- Do not hit the electrodes with anything hard. Doing so could damage them.
- Do not use steel wool or scouring powders to clean the burners.

#### **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 two side grates can be interchanged from left to right and front to back. The center grate can be interchanged from front to back.



## NOTE

Do not operate a burner for an extended period 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.
- 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

### CAUTION

- 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.
1. Carefully remove all items from the top of the range, including grates and knobs.
  2. Spray the cleared range top surface with a grease remover. (**DO NOT** use chlorine bleach, ammonia, or other cleaners.)

3. Use a soft, dry cloth to remove all food and grease residue. **DO NOT** use abrasive cloths, sponges, or cleaners that may dull or scratch the surface.
4. Rinse off the cloth in hot water and continue to wipe the surface until all of the soap residues are removed.

## Oven Air Vents

Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and the bottom of the range.



### CAUTION

- **The edges of the range vent are sharp.** Wear gloves when cleaning the range to avoid injury.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

### NOTE

Do not block the vents and air openings of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion.

## 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.

### CAUTION

Do not use the cooktop at high temperatures for an excessive period as the control panel could be damaged.

### NOTE

When spraying on the glass surface, intermittent touch operation is possible.

## 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.

## Cleaning the Exterior

### 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

- Do not use a steel wool pad; it will scratch the surface.
- 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.

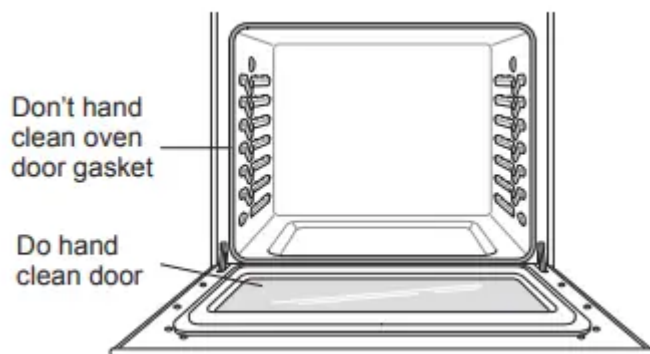
- To purchase stainless steel appliance cleaner or polish, or to locate a dealer near you, call our toll-free customer service number: 1-800-243-0000 (USA), 1-888-542-2623(CANADA)

### Oven Door

- 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 essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.

### CAUTION

Do not use harsh cleaners or harsh abrasive cleaning materials on the outside of the oven door. Doing so can cause damage.



### Door Care Instructions

Most oven doors contain glass that can break.

### CAUTION

- Do not close the oven door until all the oven racks are entirely 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.

### Oven Racks

1. Food spilled into the tracks could cause the racks to become stuck. Clean racks with a mild, abrasive cleaner.

2. Rinse with clean water and dry.

## **EasyClean®**

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.

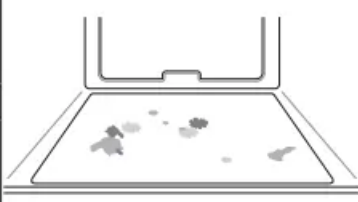
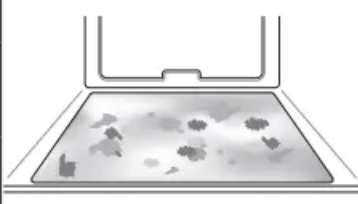
### **Benefits of EasyClean®**

- Helps loosen light soils before hand-cleaning
- EasyClean® only uses water; no chemical cleaners
- Makes for a better self-clean experience
- Delays the need for a self-clean cycle
- Minimizes smoke and odors
- Can allow shorter self-clean time

### **NOTE**

Some models do not include a self-clean option. The EasyClean® feature may not be effective in removing heavy, built-up soils. If 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.

### **When to Use EasyClean®**

Suggested Cleaning Method	Example of Oven Soiling	Soil Pattern	Types of Soils	Common Food Items That Can Soil Your Oven
EasyClean®		Small drops or spots	Cheese or other ingredients	Pizza
		Light splatter	Fat/grease	Steaks, broiled
				Fish, broiled
				Meat roasted at low temperatures
Self Clean* (For Some Models)		Medium to heavy splatter	Fat/grease	Meat roasted at high temperatures
		Drops or spots	Filling or sugar based soils	Pies
			Cream or tomato sauce	Casseroles

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

### EasyClean® Instruction Guide

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

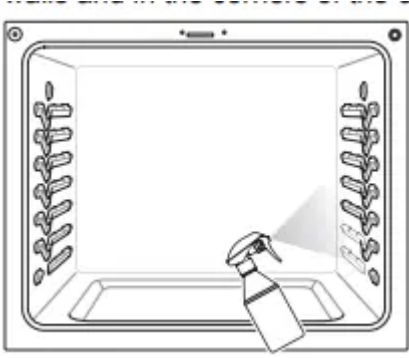


Suggested plastic scrapers:

- Hard plastic spatula
- Plastic pan scraper
- Plastic paint scraper
- Old credit card

3. Fill a spray bottle with water (10 oz or 300 ml) 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 250 ml) onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soil. 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 (10 oz or 300 ml) dripping onto the floor.

6. Close the oven door. Press **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 minutes cycle. Press **Clear/Off** 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. If stubborn soils remain after multiple EasyClean® cycles.

#### **NOTE**

- If you forget to saturate the inside of the oven with water before starting EasyClean®, press Clear/ Off 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.

#### **Cleaning Tips**

- Allow the oven to cool to room temperature before using the EasyClean® cycle. If your 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.
- 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 store, can also help improve cleaning.
- 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.

#### **Self Clean (Model LRGL5825\* / LRGL5823\*)**

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 the oven is heavily soiled.

During Self Clean, the kitchen should be well-ventilated to minimize the odors from cleaning.

## Before Starting Self Clean

- Remove the oven racks, broiler pan, broiler grid, all cookware, aluminum foil, or any other material from the oven.
- The kitchen should be well-ventilated to minimize the odors from cleaning.
- Wipe any heavy spillovers on the bottom of the oven.
- Make sure that the oven light bulb cover is in place and the oven light is off.
- 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.

## CAUTION

- 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. Some birds are 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.

During the Self Clean cycle, the cooktop elements cannot be used.

## NOTE

- Remove oven racks and accessories before starting the Self Clean cycle.
- 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.
- 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.
- Wipe up any heavy spillovers on the oven bottom.
- Make sure that the oven light bulb cover is in place and the oven light is off.
- If the cooktop is used during Self Clean operation, a buzzer will sound for 1 minute and then Self Clean will turn off.

- If the cooktop is in use when a Self Clean is activated, a buzzer will sound and Self Clean will not start.

### 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. Press the **Self Clean** button. The oven defaults to the recommended four-hour self-clean for a moderately soiled oven. Press Self Clean to select a self-clean time of 3, 4, or 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.
2. Press the **Self Clean** button. The oven defaults to the recommended four-hour self-clean for a moderately soiled oven. Press the **Self Clean** button to set the time.
3. Press **Start Time**.
4. **Model LRGL5825\*** Use the **number** buttons to enter the time of day you would like the Self Clean to start. **Model LRGL5823\* / LRGL5821\*** Press the **+/-** buttons until the display shows the time of day you would like the Self Clean to start.
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, press the **CLEAR/OFF** button.


## During Self Clean

- 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 the oven is heavily soiled.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- Do not force the oven door open when the lock  is displayed. The oven door remains locked until the oven temperature has cooled. Forcing the door open will damage the door.

## After the Self-Clean Cycle

- The oven door remains locked until the oven temperature has cooled.
- 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.
- Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.

## NOTE

- The Self Clean cycle cannot be started if the Lockout 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.

## Changing the Oven Light

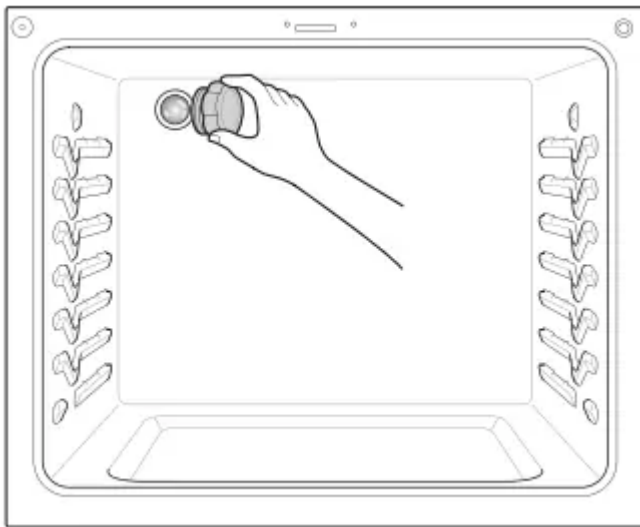
The oven light is a standard 40-watt appliance bulb. It turns on when the oven door is open. When the oven door is closed, press Light or knock twice on the oven door glass to turn it on or off.

## WARNING

- Make sure that the oven and bulb 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 electric shock.

1. Unplug the range or disconnect the power.
2. Turn the glass bulb cover in the back of the oven counterclockwise to remove it.
3. Pull the bulb out of the socket.
4. Insert a new bulb into the socket.
5. Insert the glass bulb cover and turn it clockwise.
6. Plug in the range or reconnect the power.



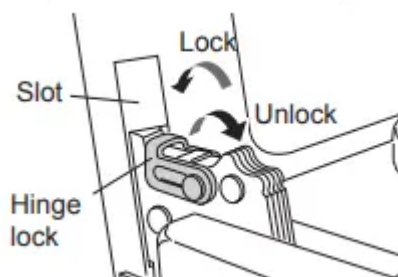
## Removing and Replacing the Lift-Off Oven Doors and Drawer

### CAUTION

- **Be careful when removing and lifting the door.**
- **Do not lift the door by the handle.** The door is very heavy.

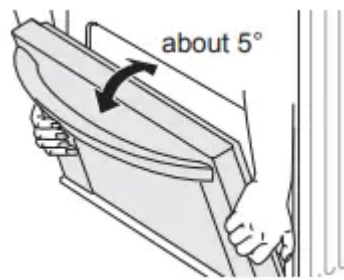
### Removing Door

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



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

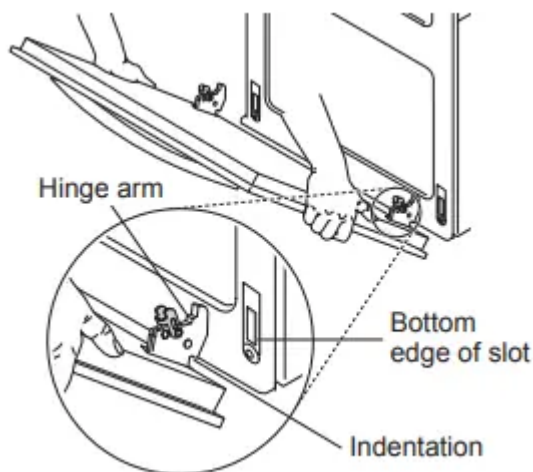


will move freely.

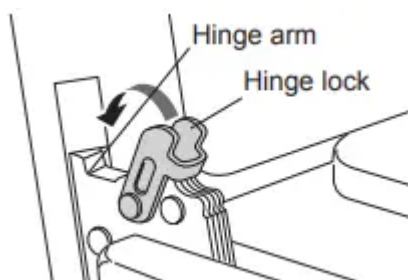
5. Lift the door up and out until the hinge arms are clear of the slots.

### Replacing the Door

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.



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. Hinge arm Hinge lock.



5. Close the oven door.

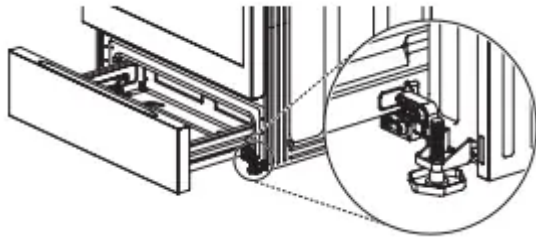
## Removing the Drawer

### CAUTION

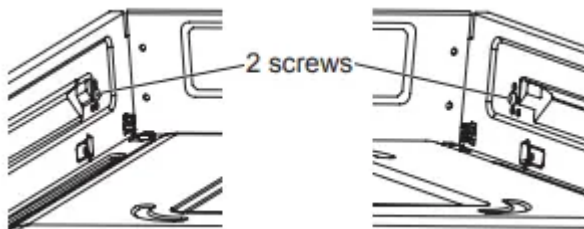
Disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electric shock.

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.

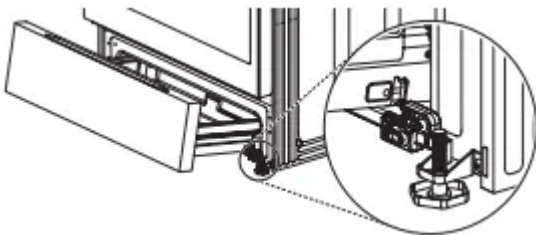
1. Pull the drawer out until it stops.



2. **Model LRGL5825\*** Unscrew the 2 screws on the back of the drawer.



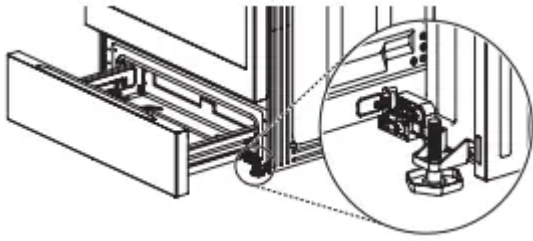
3. Lift the front of the drawer until the stops clear the guides.



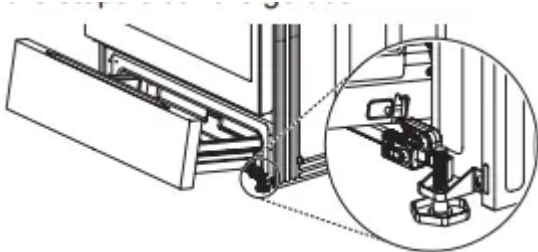
4. Remove the drawer.

## Replacing the Drawer

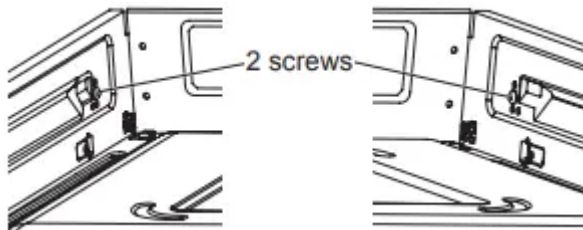
1. Place the drawer rails on the guides.
2. Push the drawer back until it stops.



3. Lift the front of the drawer and push back until the stops clear the guides.



4. **Model LRGL5825\*** Screw the 2 screws on the back of the drawer.



5. Lower the front of the drawer and push back until it closes.

## TROUBLESHOOTING

### FAQs

#### What types of cookware are recommended for use with the cooktop?

- The pans must have a flat bottom and straight sides.
- Only use heavy-gauge pans.
- The pan's size must match the amount of food to be prepared and the size of the surface element.
- Use tight-fitting lids.
- Only use flat-bottom works.

#### My new oven doesn't cook like my old one. Is there something wrong with the temperature settings?

No, your oven has been factory tested and calibrated. For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the oven temperature yourself to meet your specific cooking needs. Refer to the Oven

Temperature Adjustment section in this manual for easy instructions on how to adjust your thermostat.

### **Is it normal to hear a clicking noise coming from the back of my oven when I am using it?**

Your new range is designed to maintain tighter control over your oven's temperature. You may hear your oven's heating elements click on and off more frequently on your new oven. This is NORMAL.

### **Why is the time flashing?**

This means that the product has just been plugged in, or that it has experienced a power interruption. To clear the flashing time, press any button and reset the clock if needed.

### **Can I use aluminum foil to catch drippings in my oven cavity?**

Never use aluminum foil to line the bottom or sides of the oven or the warming drawer. The foil will melt and stick to the bottom surface of the oven and will not be removable. Use a sheet pan placed on a lower oven rack to catch drippings instead. (If the foil has already melted onto the bottom of the oven, it will not interfere with the oven's performance.)

### **Can I use aluminum foil on the racks?**

Do not cover racks with aluminum foil. Covering entire racks with foil restricts airflow, leading to poor cooking results. Use a sheet pan lined with foil under fruit pies or other acidic or sugary foods to prevent spillovers from damaging the oven finish.

### **CAUTION**

Foil may be used to wrap food in the oven or warming drawer, but do not allow the foil to come into contact with the exposed heating/broiling elements in the oven. The foil could melt or ignite, causing smoke, fire, or injury.

### **What should I do if my racks are sticky and have become hard to slide in and out?**

Over time, the racks may become hard to slide in and out. Apply a small amount of olive oil to the ends of the racks. This will work as a lubricant for easier gliding.

### **What should I do for hard-to-remove stains on my cooktop?**

The cooktop should be cleaned after every use to prevent permanent staining. When cooking foods with high sugar content, such as tomato sauce, clean the stain off with a scraper while the cooktop is still warm. Use an oven mitt when scraping to prevent burns. Refer to the MAINTENANCE section of this owner's manual for further instruction.

### **Why aren't the function buttons working?**

Make sure that the range is not in Lockout mode. **LOCKED** will show in the display if Lockout is activated. To deactivate Lockout, press and hold **Clear/Off** for three seconds.

### **My range is still dirty after running the EasyClean® cycle. What else should I do?**

The EasyClean® cycle only helps to loosen light soils in your oven range to assist in hand-cleaning of your oven. It does not automatically remove all soils after the cycle. Some scrubbing of your oven range is required after running the EasyClean® cycle.

**I tried scrubbing my oven after running EasyClean®, but some soils still remain. What can I do?**

The EasyClean® feature works best when the soils are fully soaked and submerged in water before running the cycle and during hand-cleaning. If soils are not sufficiently soaked in water, it can negatively affect the cleaning performance. Repeat the EasyClean® process using sufficient water. Sugar-based and certain greasy soils are especially hard to clean.

**Soils on my oven walls are not coming off. How can I get my walls clean?**

Soils on the side and rear walls of your oven range may be more difficult to fully soak with water. Try repeating the EasyClean® process with more than 1/5 of the spray bottle recommended.

**Will EasyClean® get all of the soil and stains out completely?**

It depends on the soil type. Sugar-based and certain grease stains are especially hard to clean. Also, if stains are not sufficiently soaked in water, this can negatively affect cleaning performance.

**Do I need to use the full contents of the spray bottle for EasyClean®?**

Yes. It is highly recommended that 4/5 of the water be sprayed or poured on the bottom and an additional 1/5 of the water be sprayed on walls and other soiled areas to fully saturate the soils for better cleaning performance.

**I see smoke coming out of my oven range's cooktop vents during EasyClean®. Is this normal?**

This is normal. This is not smoke. It is actually water vapor (steam) from the water in the oven cavity. As the oven heats briefly during EasyClean®, the water in the cavity evaporates and escapes through the oven vents.

**How often should I use EasyClean®?**

EasyClean® can be performed as often as you wish. EasyClean® works best when your oven is LIGHTLY soiled from such things as LIGHT grease splatter and small drops of cheese. Please refer to the EasyClean® section in your owner's manual for more information.

**What is required for EasyClean®?** A spray bottle filled with water, a scraper, a non-scratch scrubbing pad, and a towel. You should not use abrasive scrubbers such as heavy-duty scouring pads or steel wool.

**Is it safe for water to spill into the oven bottom vents during cleaning?**

Some water spillage into the oven bottom vents (gas range) is okay. However, it is recommended to try to avoid spilling too much water into the vents.

## **Before Calling for Service**

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

### **Top burners do not light or do not burn evenly.**

- Make sure that the electrical plug is inserted into a live, properly grounded outlet.
- Remove the burners and clean them. Check the electrode area for burnt food or grease. See Cleaning Burner Heads/Caps in the MAINTENANCE section.
- Make sure that the burner parts are installed correctly. See Removing and Replacing the Gas Surface Burners in the MAINTENANCE section.

### **Buttons not working**

- If the Lockout feature is on, most controls will be disabled. To turn off the Lockout feature, press and hold the **Clear/Off** button for 3 seconds.
- The sensitivity of buttons is highest at the center. Press buttons in the center, even when activating a button's secondary function. The buttons will not work properly if they are pressed too far from the center.

### **Burner flames are very large or yellow.**

- If the range is connected to LP gas, contact the technician who installed your range or made the conversion.

### **Surface burners light but the oven does not.**

- Make sure that the oven gas shut-off valve, located behind the range, is fully open.

### **Food does not bake or roast properly.**

- Incorrect oven control settings. See Control Panel Overview in the OPERATION section.
- Incorrect rack position. See Removing and Replacing the Oven Racks in the OPERATION section.
- Incorrect cookware is being used. See Convection Bake in the OPERATION section.
- The oven thermostat needs adjustment.
- See Adjusting the Oven Thermostat in the OPERATION section.
- The Clock is not set correctly. See Changing Oven Settings in the OPERATION section.
- Aluminum foil is used improperly in the oven. See Removing and Replacing the Oven Racks.

### **Food does not broil properly in the oven.**

- Incorrect oven control settings. See Control Panel Overview in the OPERATION section.
- The oven door is not closed. See Broil in the OPERATION section.

- The aluminum foil used on the broiling pan and grid is not fitted properly.

#### **The oven temperature is too hot or too cold.**

- The oven thermostat needs adjustment. See Adjusting the Oven Thermostat in the OPERATION section.

#### **The clock and timer do not work.**

- Make sure the electrical plug is inserted into a live, properly grounded outlet. Replace the fuse or reset the circuit breaker.
- Improper oven control settings. See Changing Oven Settings in the OPERATION section.

#### **The oven light does not work.**

- The light bulb is loose or defective. Tighten or replace the bulb.
- The plug on the range is not completely inserted in the electrical outlet. Make sure the electrical plug is inserted into a live, properly grounded outlet.

#### **Self-Clean is not working.**

- The oven temperature is too high to set a self-clean operation. Allow the range to cool down to room temperature and reset the controls.
- Improper oven control settings. See Self Clean in the MAINTENANCE section

#### **“Crackling” or “popping” sound.**

- This is the sound of the metal heating up and cooling down during both the cooking and cleaning functions. This is normal.

#### **Too much smoke during the Self Clean cycle.**

- Too much soil in the oven. Open the windows to get rid of the smoke from the room. Press the **CLEAR/OFF** button to cancel Self Clean. Wait until the light goes off before trying to open the oven door. Wipe up the excess soil and reset the clean cycle.

#### **The oven door does not open after a Self Clean cycle.**

- The oven temperature is too high. Wait up to one hour for it to cool down.

#### **The oven door is not clean after a Self Clean cycle.**

- Incorrect oven control settings. See Self Clean in the MAINTENANCE section.
- The oven was heavily soiled. Clean up heavy spills before beginning the Self Clean cycle. Heavily soiled ovens may need either a longer Self Clean or two Self Clean cycles.

#### **Clean and door flash in the display**

- The self-clean cycle has been selected, but the door is not closed.

- Close the oven door.

### **The oven control beeps and displays an F error code.**

- Check the main gas shut-off valve or the oven gas shut-off valve and call for service.
- Remove the power from the range for five minutes and then reconnect the power. If the function error code repeats, call for service.
- CODE F-3
  - Key short error
- CODE F-9
  - Oven not heating

### **The oven racks were cleaned in a Self Clean cycle.**

- Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks. Do not use lubricant sprays.

### **The clock is flashing.**

- Power outage or surge. Reset the clock. If the oven was in use, you must reset it by pressing the **CLEAR/OFF** button. Reset the clock and any cooking function.

### **“Burning” or “oily” odor emitting from the vent.**

- This is normal in a new oven and will disappear with use. To speed up the process, set a Self Clean cycle for a minimum of three hours. See Self Clean in the MAINTENANCE section.

### **Strong odor.**

- An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.

### **Fan noise**

- A convection fan may automatically turn on and off.
- This is normal.

### **Fan operation**

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

### **Burners are not lighting properly after cleaning the cooktop surface.**

- Make sure that the burner heads and caps are completely dry and properly positioned.

### **When lighting just one burner, a clicking noise is heard from all the burners.**

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

## Light can be seen through the oven air vents.

- While the Broil function is running, it is normal to see a light between the oven air vents.

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.