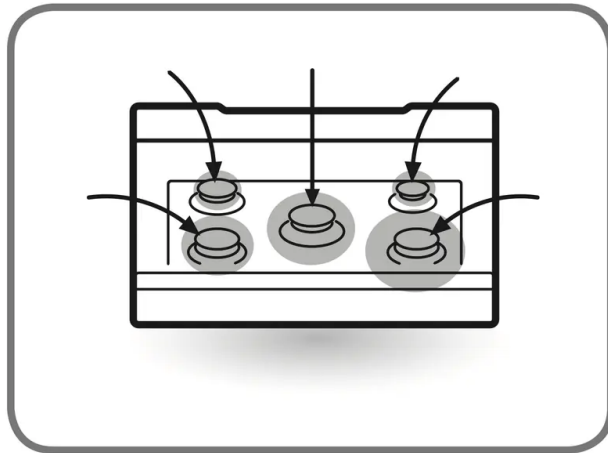


PRODUCT FEATURES

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.



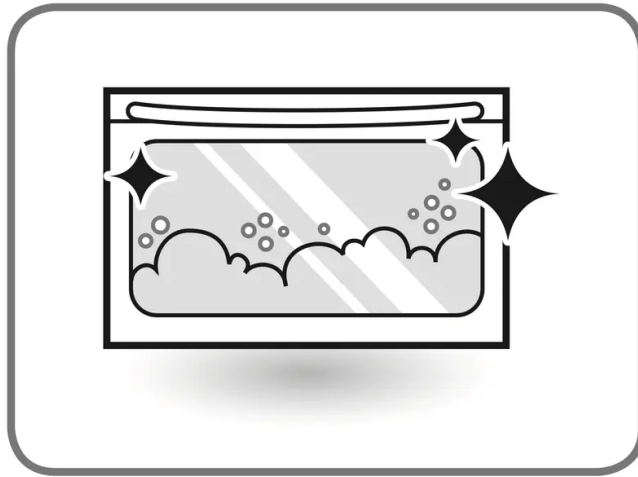
Safe and Convenient Gas Range

Provides safety and convenience for cooking.



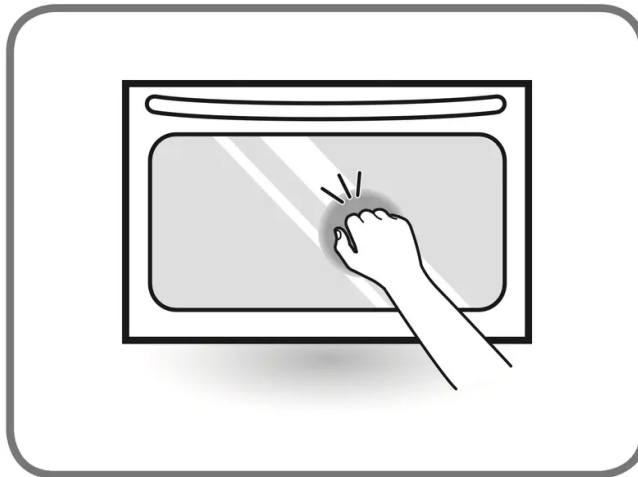
Self Clean (For Some Models) & EasyClean®

Useful for easy cleaning.



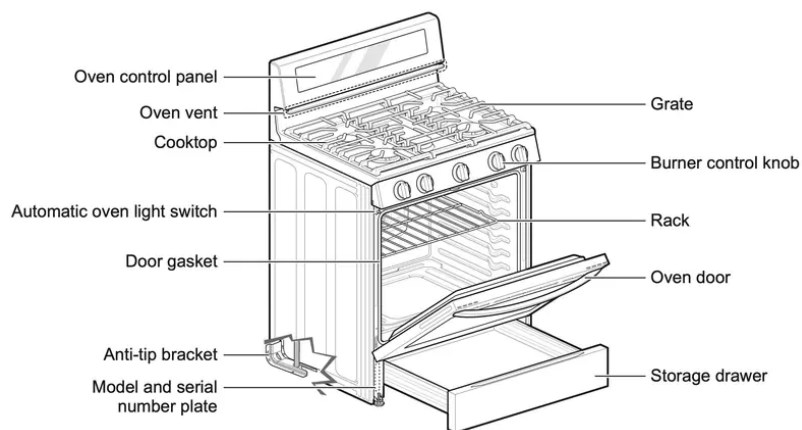
InstaView™

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



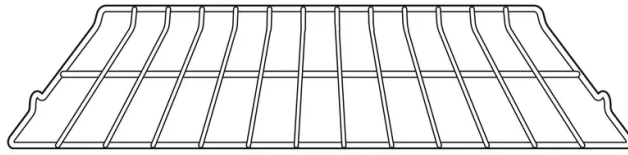
PRODUCT OVERVIEW

Parts

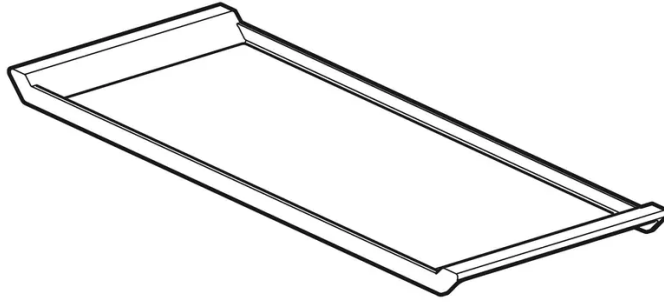


Accessories

Included Accessories



Standard rack

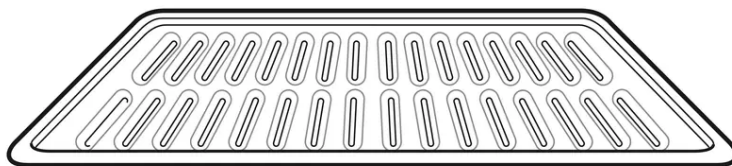


Griddle (1ea)

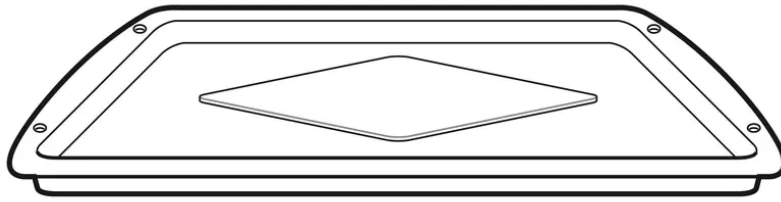


Owner's manual (1ea)

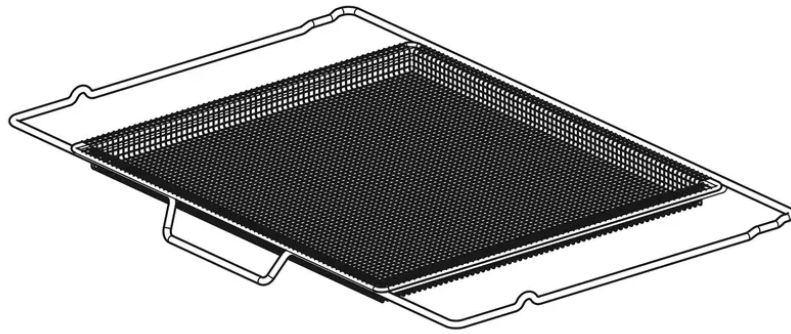
Optional Accessories



Grid



Broiler pan



Air fry tray

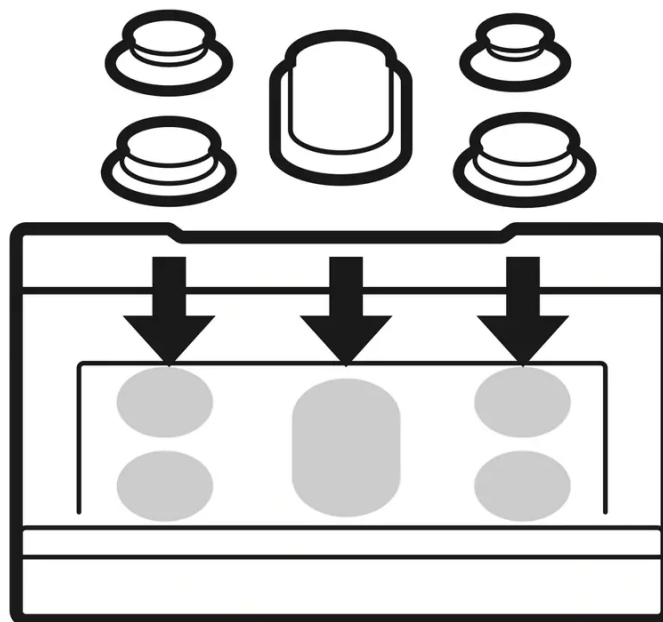
OPERATION

Gas Surface Burners

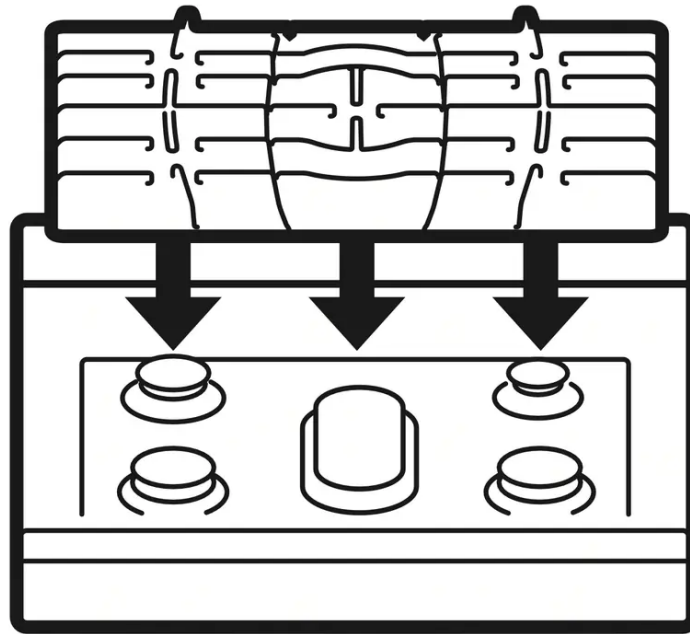
Before Use

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.



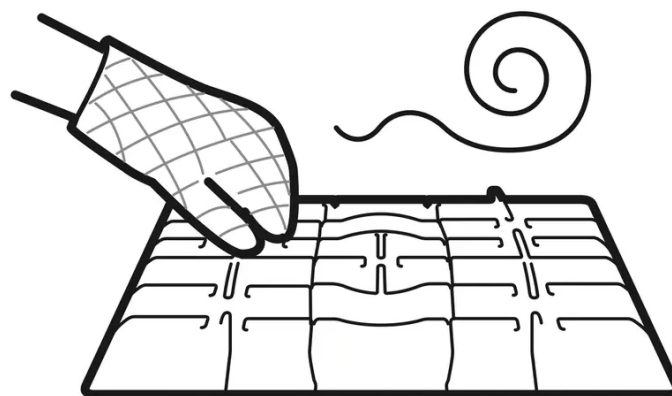
CAUTION

Do not operate the burner for an extended period of time 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

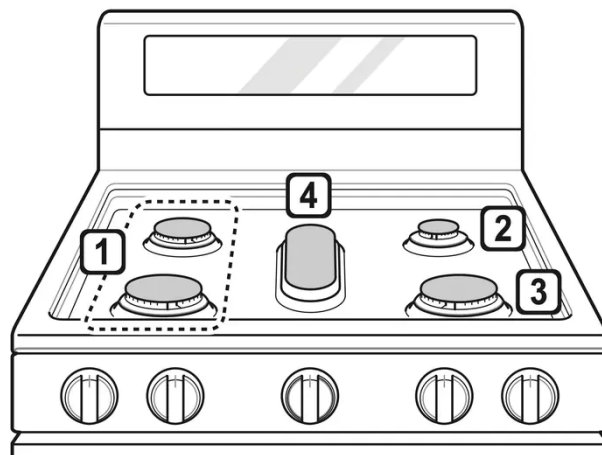
- Open windows.
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.

- 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.

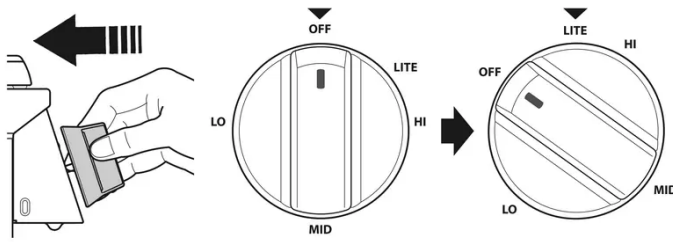
4. Oval Burner

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

Using the Gas Surface Burners

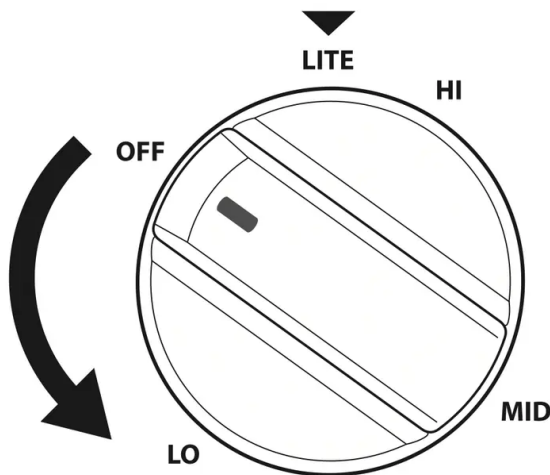
1. Be sure that all of the surface burners and grates are placed in the correct positions.
2. Place cookware on the grate.

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.

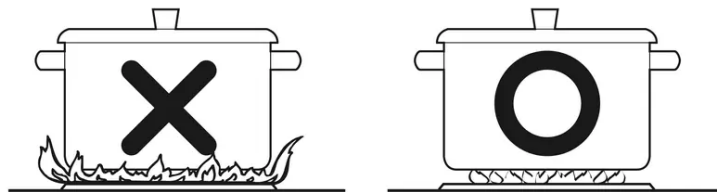
4. Turn the control knob to control the flame size.



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 to knock over hot cookware.

Setting the Flame Size

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



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

NOTE

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

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.

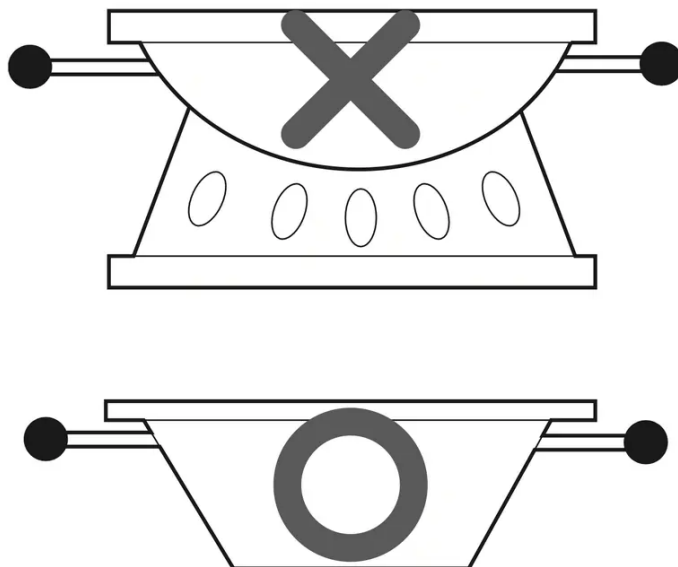
CAUTION: Use extreme caution when lighting burners with a match. It can cause burns and other damage.

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 manufacturer's recommendations for cooking methods.
Glass	There are two types of glass cookware. Those for oven use only and those for top-of-range cooking.
Heatproof Glass Ceramic	Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

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.

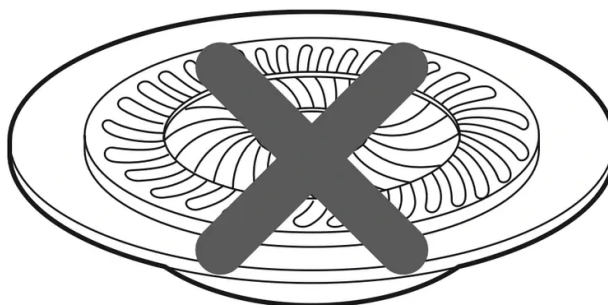


Use flat-bottomed wok

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.

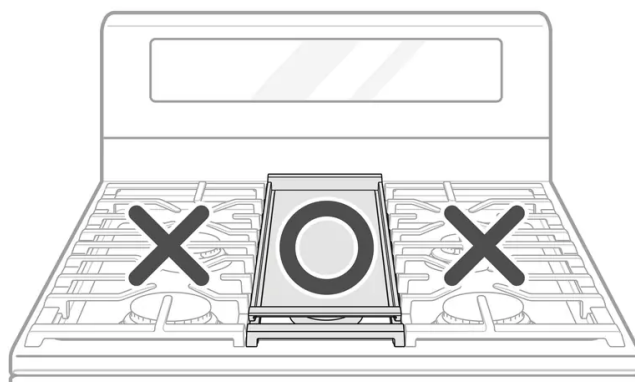
Using Stove-Top Grills

Do not place stove-top grills on the burner.



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

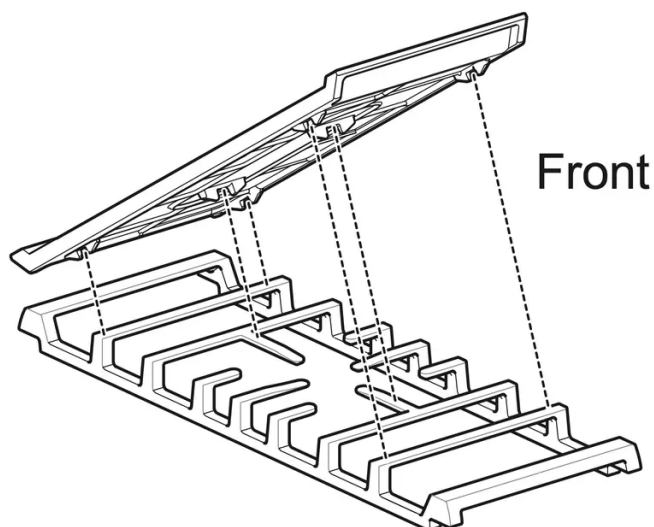
Using the Griddle



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 properly 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 best results.

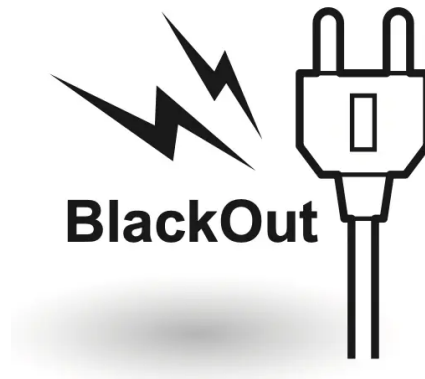
CAUTION - WHAT TO DO IF YOU SMELL GAS

- 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 Broil function).

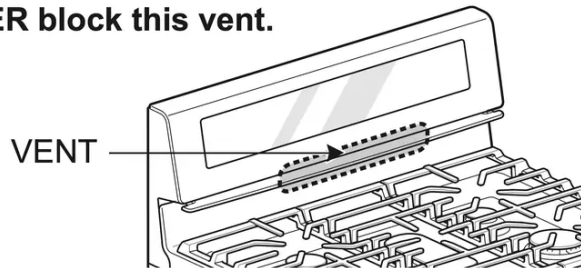


CAUTION: Do not attempt to operate the electric ignition during an electrical power failure.

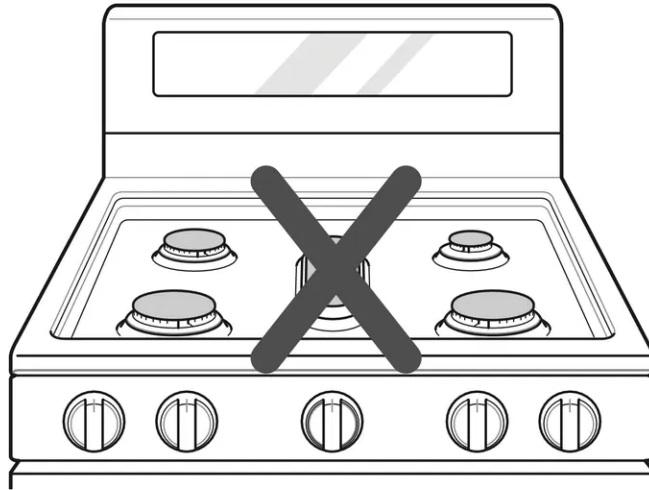
Do not block, touch or place items around the oven vent during cooking.

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

– NEVER block this vent.



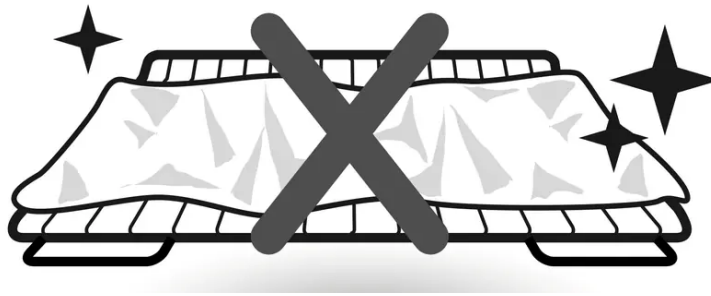
Do not cover the cooktop surface with aluminum foil. Blocking the oven vent can damage the control panel.



CAUTION

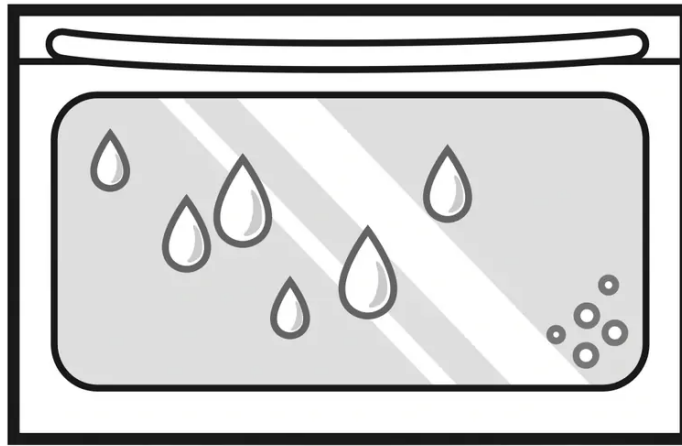
- Do not place plastic or flammable items on the cooktop. They may melt or ignite if left too close to the vent.
- Do not place closed containers on the cooktop.
The pressure in closed containers may increase, which may cause them to burst.
- Metal items will become very hot if they are left on the cooktop, 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 injury.

Do not cover racks or oven bottom with aluminum foil.



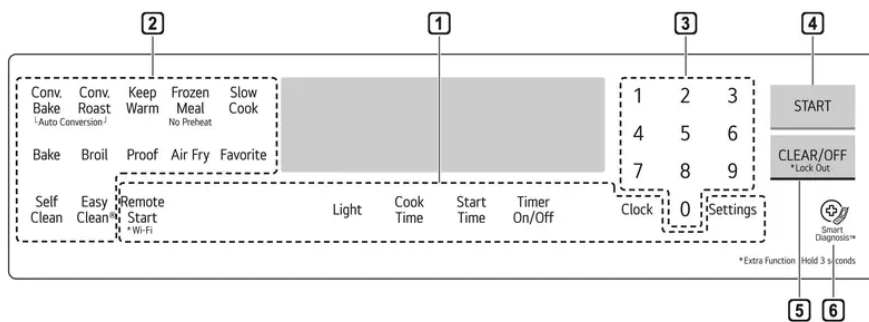
You may see condensation on the oven door glass.

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



Control Panel Overview

Model LRGL5825*



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 press any key to stop the flashing.

Changing Oven Settings

Clock

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

Model LRGL5825*

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

NOTE

- The time of day cannot be changed during a 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 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 Timer On/Off button once to set the time in hours and minutes, or press the button twice to set the time in minutes and seconds. TIMER flashes in the display.

2. Set the time.

Model LRGL5825*

Use the number buttons.

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

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

4. When the 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.

Cancelling the Timer

1. Press 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 Settings button.



2. Press 1 to toggle between a 12-hour and 24hour 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.

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

Model LRGL5825*

1. Press Settings repeatedly until AdJU appears in the display.
2. Use the number keys to enter the number of degrees you want to adjust the oven temperature.
3. Press Settings again to add a minus sign if decreasing the temperature.
4. 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.

Adjusting the Beeper Volume

Model LRGL5825*

1. Press Settings repeatedly until Beep appears in the display.
2. Press 1 repeatedly 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 Unit appears in the display.
2. Press 1 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.

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

- End and the time of day show in the display.
- The cook end indicator tone sounds every 60 seconds until Clear/Off is pressed.

Changing the Cook Time during Cooking

For example, to change the cook 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.

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

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

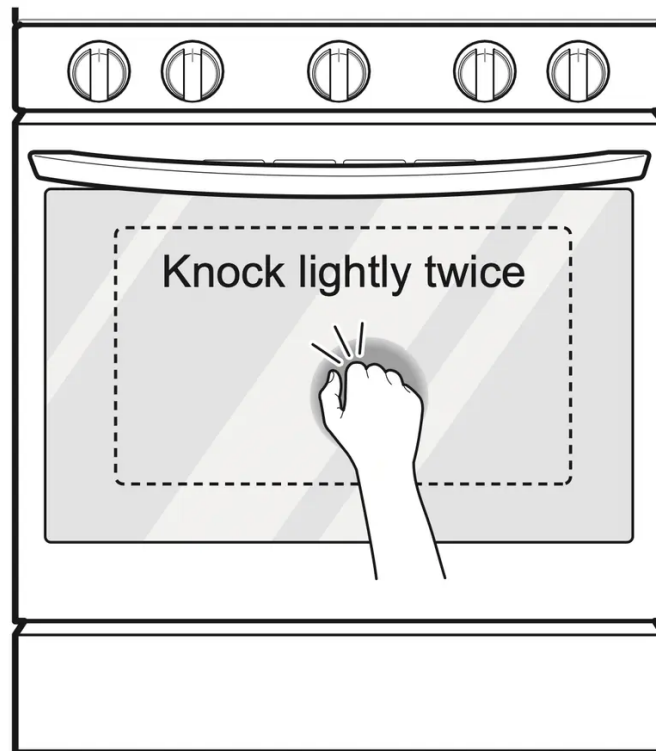
- End and the time of day show in the display.
- The cook end indicator tone sounds every 60 seconds until Clear/Off is touched.
- When Warm is set, the warming function is activated after the cooking time ends.

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.

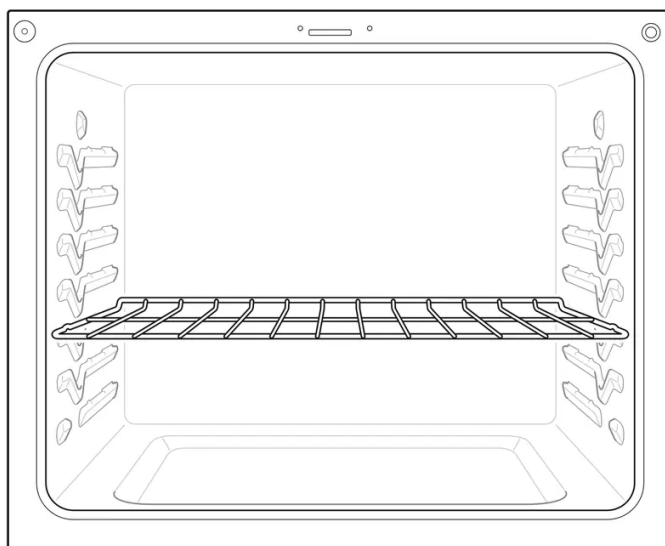
NOTE

- 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 up 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

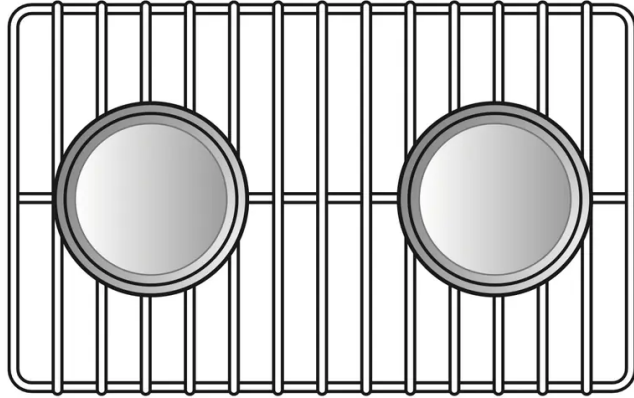
1. While wearing oven mitts, place the end of the rack on the support*.
2. Tilt the front end of the rack up.
3. Push the rack in.
4. Check that the rack is properly in place.

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

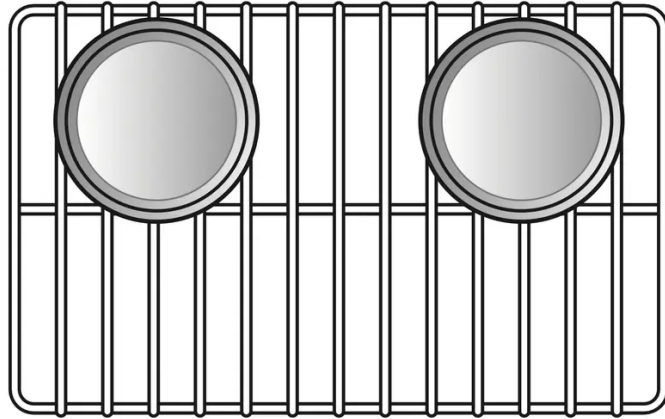
Recommended Baking and Roasting Guide

- 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

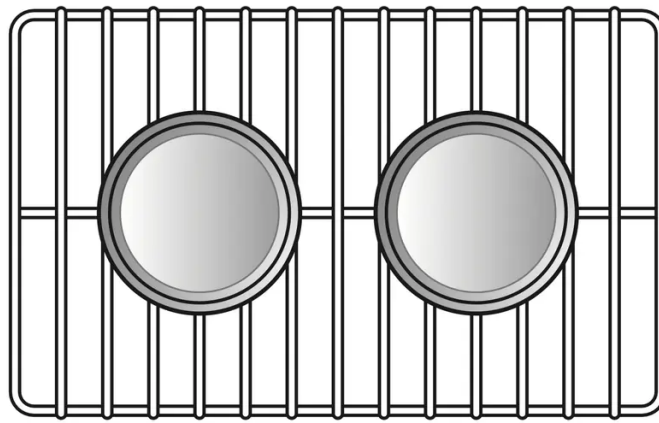


**Standard rack
(Position 2)**

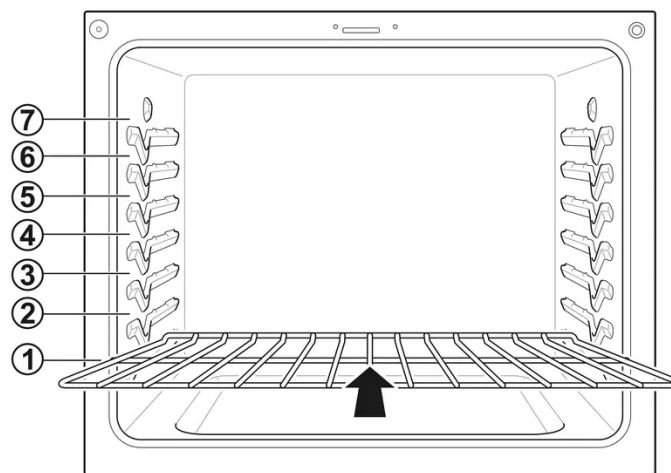


**Standard rack
(Position 5)**

Single Rack Baking



Standard rack



Bake

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

1. Press Bake. 350° appears in the display and BAKE flashes.
2. **Model LRGL5825***
Press the number buttons to enter the desired oven temperature.
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.

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 (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.

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.
- It's normal that convection fan is not turning on directly. The fan will turn on later.

Tips for Convection Baking

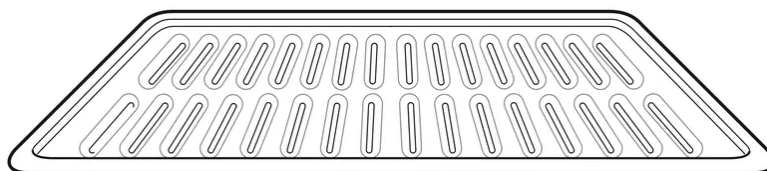
- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- When using Convection Bake 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 optimum roasting performance. Convection Roast combines cooking with the convection fan to roast meats and poultry. The heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying moist on the inside. Convection roasting is especially good for large tender cuts of meat, uncovered.

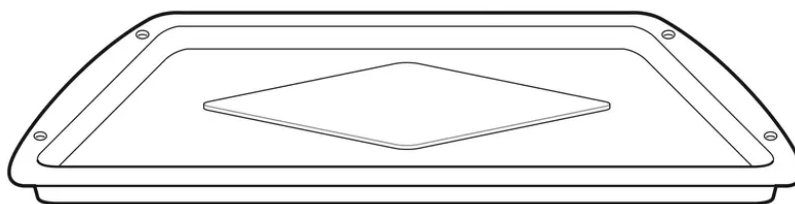
Tips for Convection Roasting

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

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.



Grid (sold separately)



Broiler pan (sold separately)

CAUTION

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

Baking Chart

This chart is only for reference. Adjust the cook 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	
Beef	Rib	Rare	2
		Medium	2
		Well done	2
	Boneless rib, top sirloin	Rare	2
		Medium	2
		Well done	2
Beef tenderloin	Rare	2	
	Medium	2	
Pork	Rib	2	
	Bone-in, sirloin	2	
	Ham, cooked	2	
Poultry	Whole chicken	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.

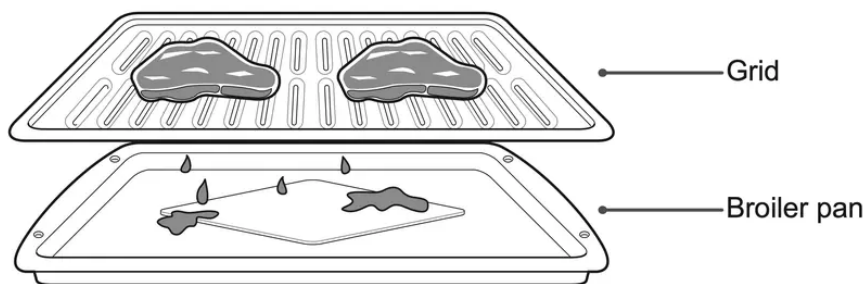
CAUTION

- 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.

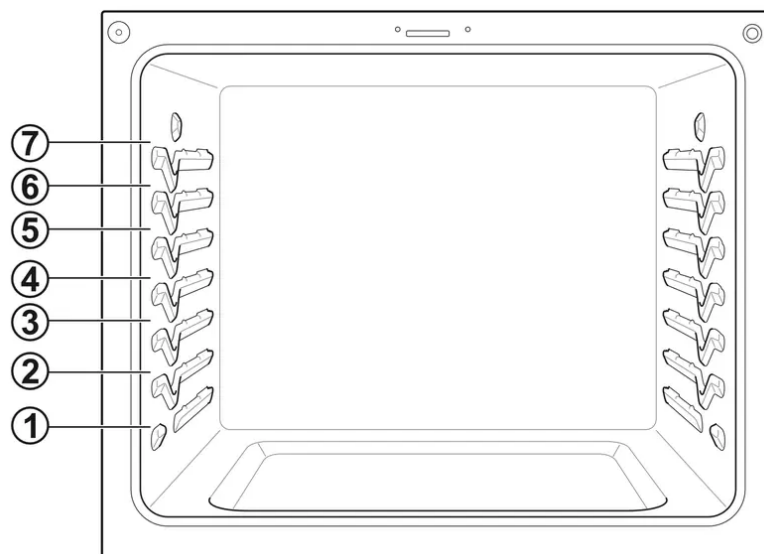
- Never use a broiler pan that is not thoroughly cleaned and at room temperature. If your broiler pan is damaged, warped, or has heavy permanent soiling, consider replacing it to reduce the amount of smoke experienced during broiling.

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

WARNING

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

- Keeping the door closed when broiling
- Always wearing 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 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.

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

Food	Quantity and/or Thickness	Rack Position	First Side (minutes)	Second Side (minutes)	Comments
Ground Beef	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.
Beef Steaks					
Rare	1" thick 1 to 1 1/2 lbs.	6	7	5	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
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	
Toast	1 to 9 pieces	5	1-2	1-2	
Chicken	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	
Fish Fillets	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.
Ham Slices (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.
Pork chops Well Done	2 (1/2" thick)	4	10	8	
	2 (1" thick) about 1lb.	4	13	8-9	
Lamb Chops					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	
Bacon	1/2 lb. (about 8 thin slices)	4	8	3	Arrange in single layer.
Lobster Tails	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.
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.

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.
3. Press the START button.

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

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 cook 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 function 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 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 cook 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 food-borne 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 renders 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*

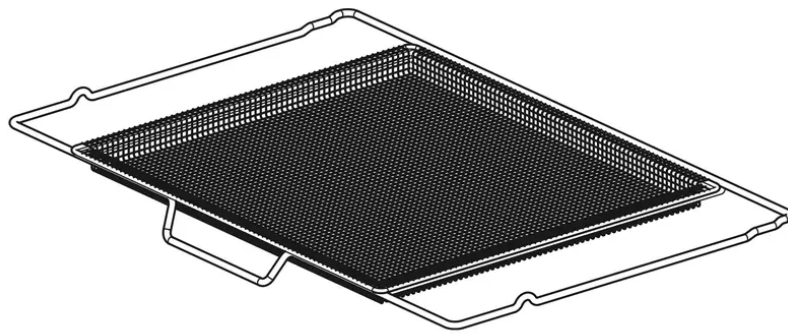
Press the number buttons to enter the desired temperature.

3. Press START.

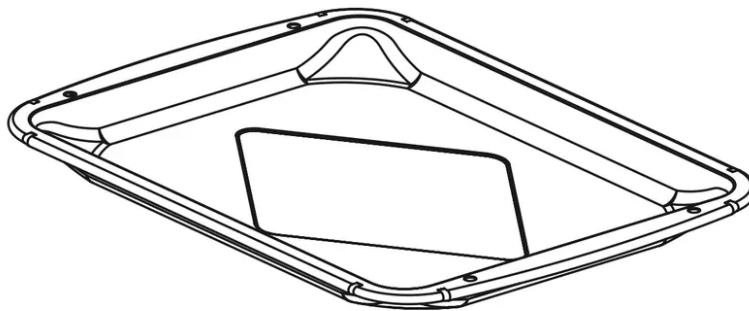
4. When cooking is complete, press Clear/Off.

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 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
POTATOES - Frozen					
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	
POTATOES - Fresh/Homemade					
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	
CHICKEN - Frozen					
Crispy Chicken Nuggets	30	450	4	13-24	
Chicken Strips	35	450	4	22-32	
Hot Wings, Bone-in	50	450	4	25-35	
CHICKEN - Fresh, Skin on*					
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	
OTHER					
Onion Rings - Frozen, Breaded	20	425	4	23-30	
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.

Air Fry Cook Guide

- 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
				1st Side	2nd Side	
POTATOES - Frozen						
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	
POTATOES - Fresh/Homemade						
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	
CHICKEN - Frozen						
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	
CHICKEN - Fresh, Skin on*						
Wings	40	450	4	18-25	5–12	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	5–12	*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	5–12	
OTHER						
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

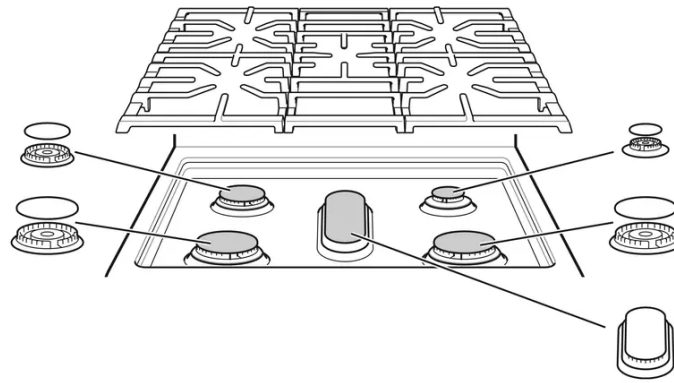
Gas Surface Burners

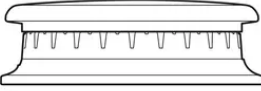
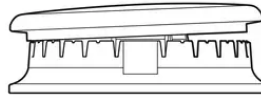
CAUTION

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

CAUTION

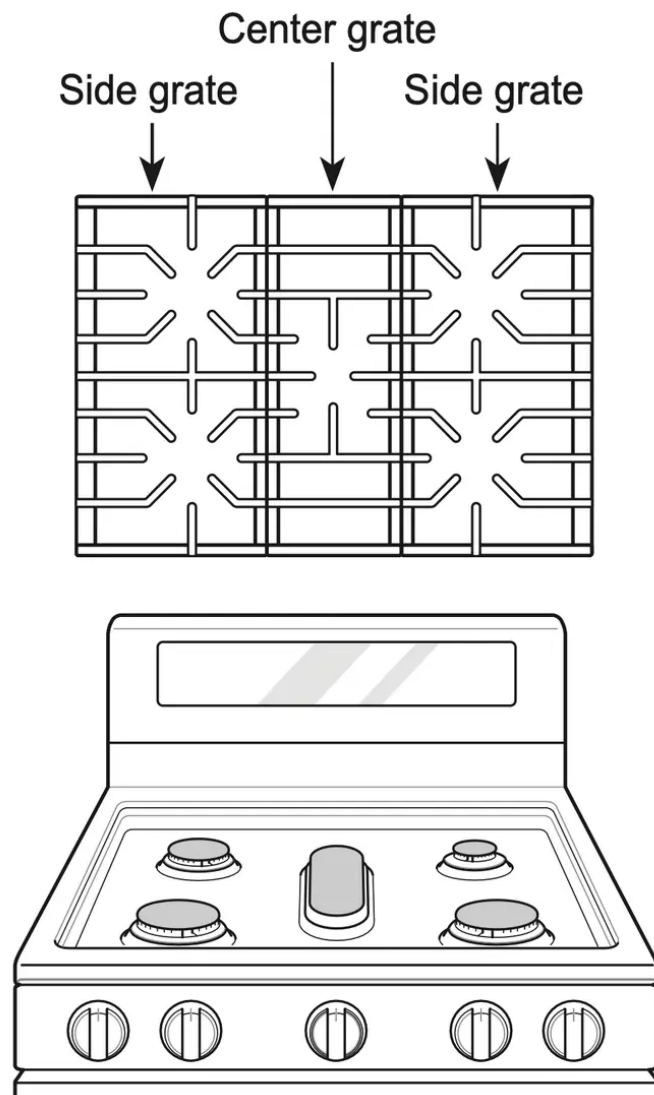
- Do not hit the electrodes with anything hard. Doing so could damage them.
- Do not use steel wool or scouring powders to clean the burners.

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

Cleaning the Burner Grates

CAUTION

- Do not lift the grates out until they have cooled.
- 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.

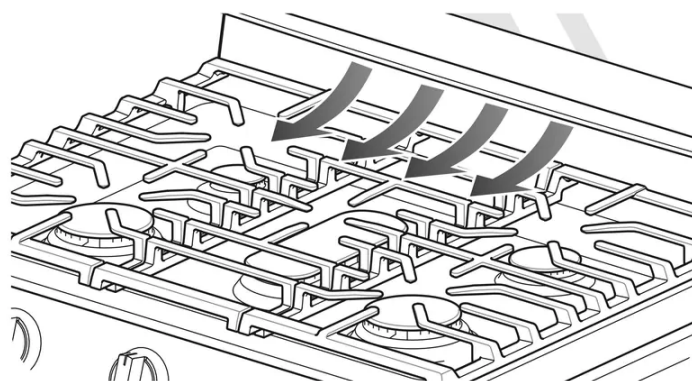
Cleaning the Cooktop Surface

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 which 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 residue is removed.

Oven Air Vents

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

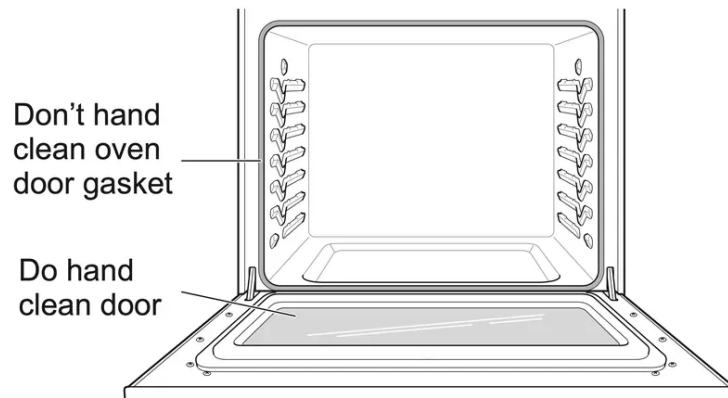
NOTE

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

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 handcleaning.

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.


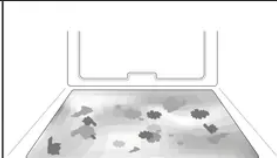
Benefits of EasyClean®

- 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
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

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 (10 oz or 300 ml) with water and use the spray bottle to thoroughly spray the inside surfaces of the oven.
4. Use at least 1 / 5 (2 oz or 60 ml) of the water in the bottle to completely saturate the soil on both the walls and in the corners of the oven.
5. Spray or pour the remaining water (8 oz or 240 ml) onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils. Add water if necessary.

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

6. Close the oven door. Turn the oven mode knob to select EasyClean® . Press Start.

CAUTION

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

7. A tone will sound at the end of the 10 minute cycle. 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, run the Self Clean cycle. Be sure that the oven cavity is empty of oven racks and other accessories, and that the oven cavity surface is dry before running the Self Clean cycle. Consult the Self Clean section of your owner's manual for further details.

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.
- It is normal for the fan to operate during the EasyClean® cycle.

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. The health of some birds is extremely sensitive to the fumes given off during the Self Clean cycle of any range.
- Do not line the oven walls, racks, bottom or any other part of the range with aluminum foil or any other material. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).
- Do not force the door open. This can damage the automatic door locking system. Use care when opening the oven door after the Self Clean cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.

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

1. Remove all racks and accessories from the oven.
2. Turn the oven mode knob to select **Self Clean**. The oven defaults to the recommended four-hour self clean for a moderately soiled oven. Press **plus(+)** or **minus(-)** repeatedly to cycle through self-clean times in the upper or lower oven. Both ovens cannot use the self-clean function at the same time.
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. Turn the oven mode knob to select **Self Clean**. The oven defaults to the recommended four-hour self clean for a moderately soiled oven. Press **plus(+)** or **minus(-)** repeatedly to cycle through self-clean times in the upper or lower oven. Both ovens cannot use the self-clean function at the same time.
3. Press **Start Time**.
4. Press **plus(+)** or **minus(-)** to enter 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 **Clear/Off**.

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 and hold Start for three seconds 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 power and make sure that the oven and bulb are cool first.
 2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
 3. Turn the bulb counterclockwise to remove it from the socket.
 4. Insert the new bulb and turn it clockwise.
 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

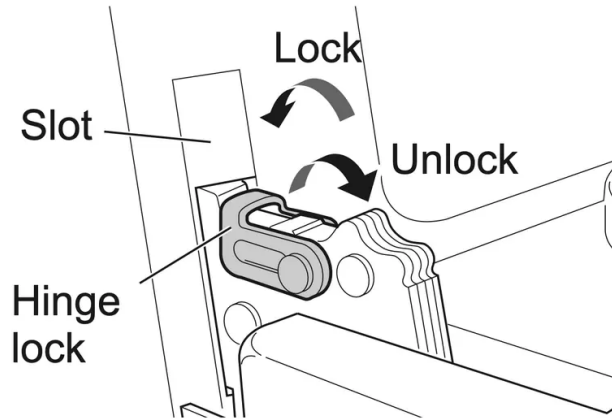
CAUTION

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

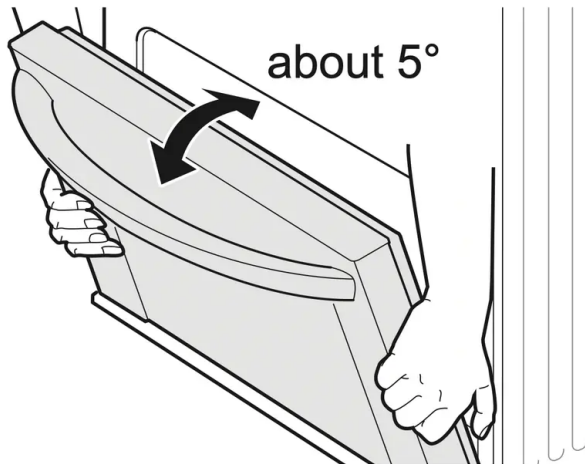
Removing the Door

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.

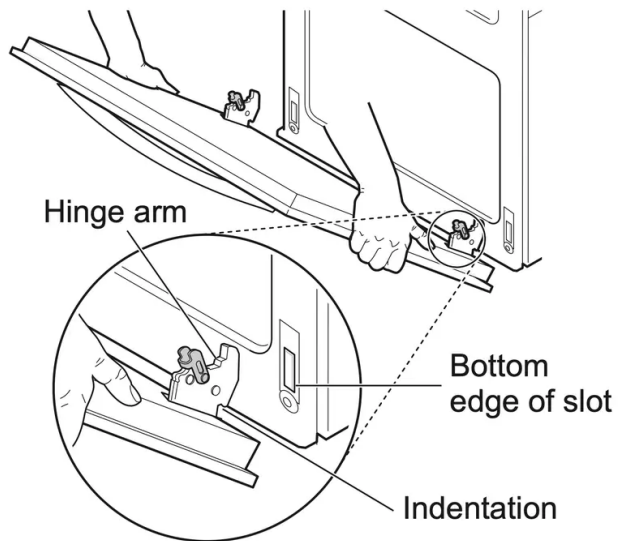


5. Lift door up and out until the hinge arms are clear of the slots.

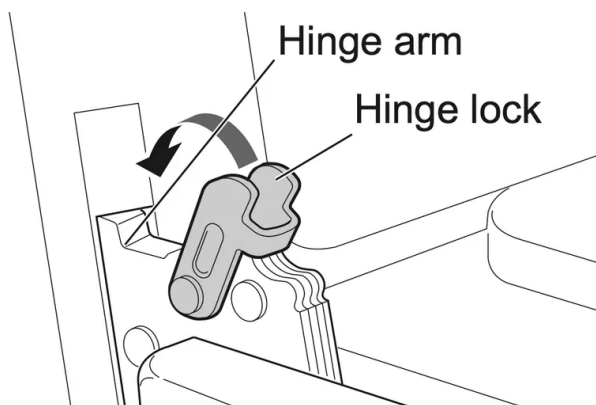
Replacing the Door

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.



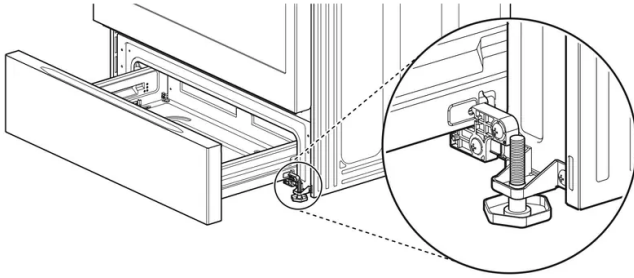
5. Close the oven door.

Removing the Drawer

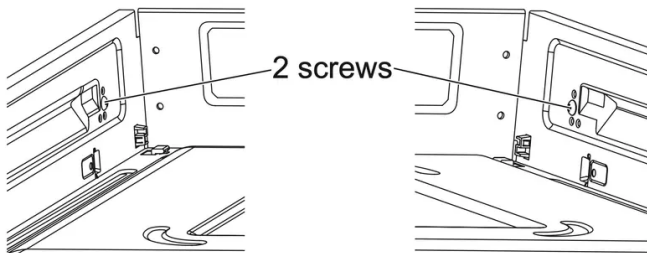
CAUTION: Disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electric shock.

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.

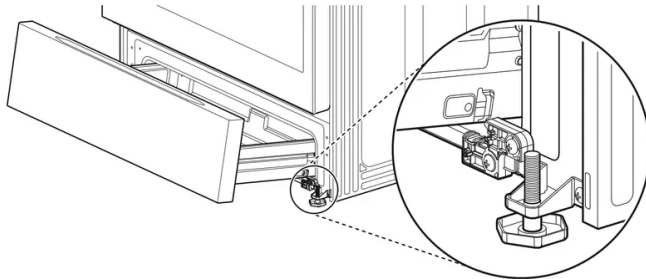
1. Pull the drawer out until it stops.



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



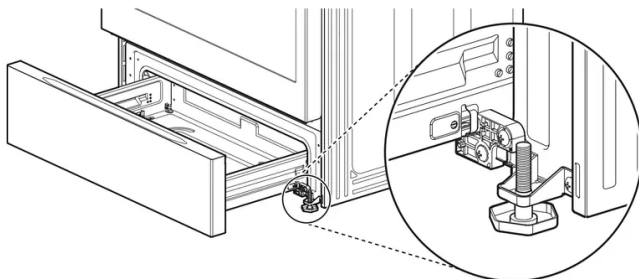
3. Lift the front of the drawer until the stops clear the guides.



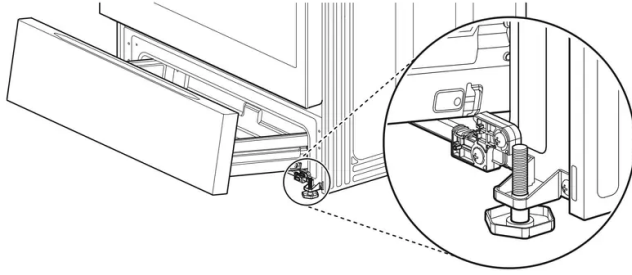
4. Remove the drawer.

Replacing the Drawer

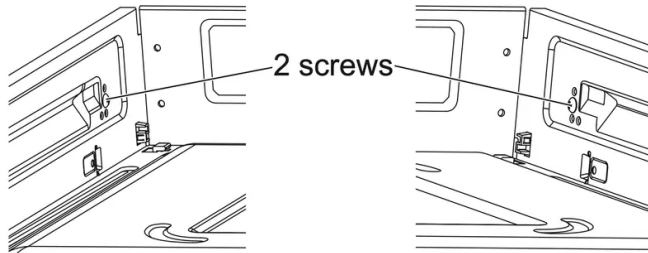
1. Place the drawer rails on the guides.
2. Push the drawer back until it stops.



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 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 woks or 12" to 14" roundbottom woks when using a LG supplied wok grate.

Why do the heating elements appear to be turning ON and OFF during use of the cooktop or oven?

Depending on your cooktop element setting or the temperature selected in your oven, it is NORMAL for the cooking elements to cycle on and off.

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 a 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 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 air flow, 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 the 1 / 5 of spray bottle recommended.

Will EasyClean® get all of the soils 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 nonscratch 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 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.

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.

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