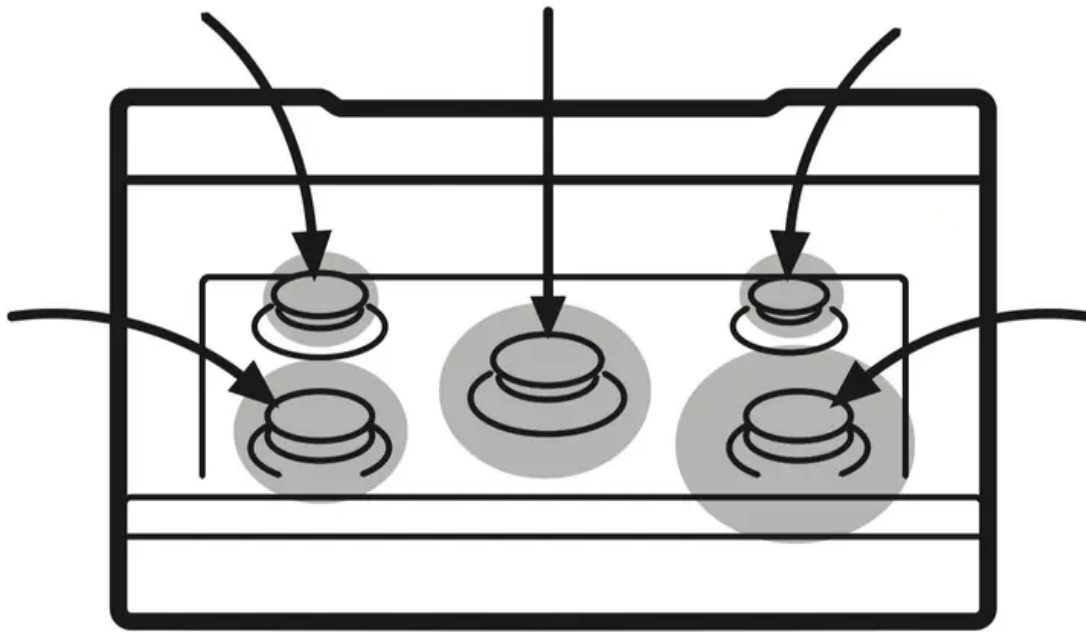


PRODUCT FEATURES

Multiple Gas Burner Sizes

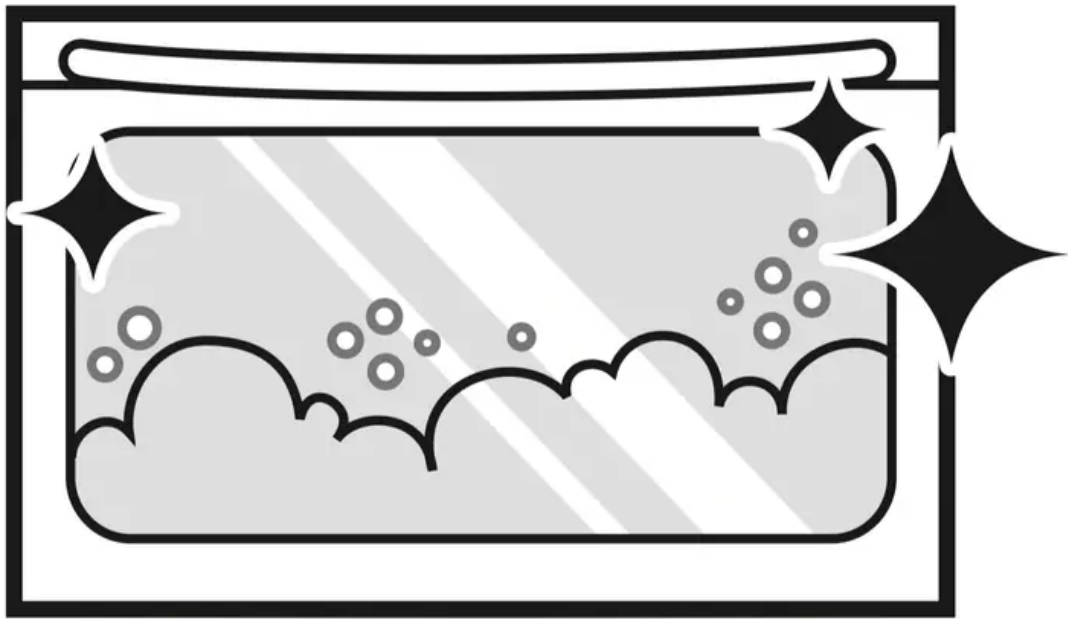
Choose a burner to fit the size of your cookware.

Cooking multiple items at once is possible by using different burners at the same time.



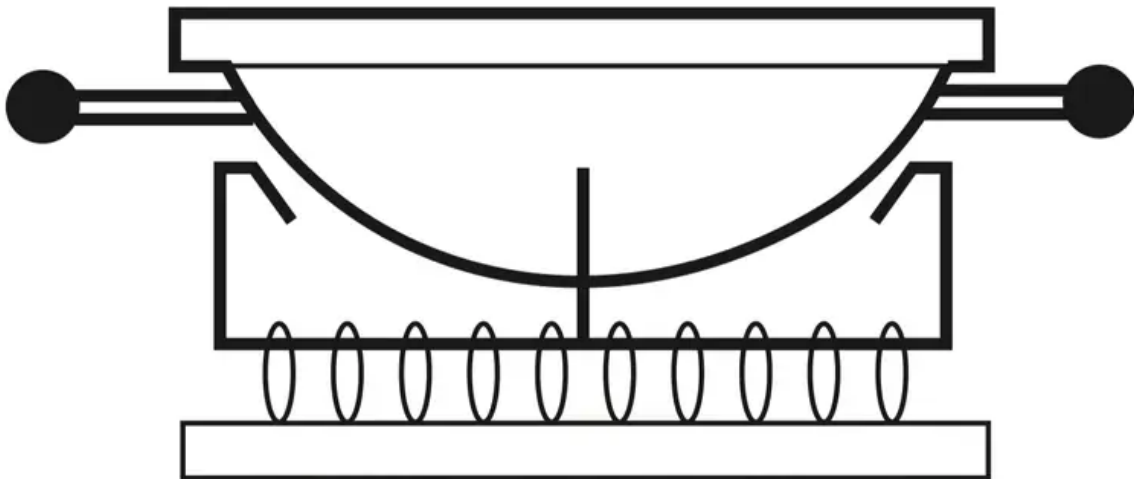
Self Clean & EasyClean®

Useful for easy cleaning.



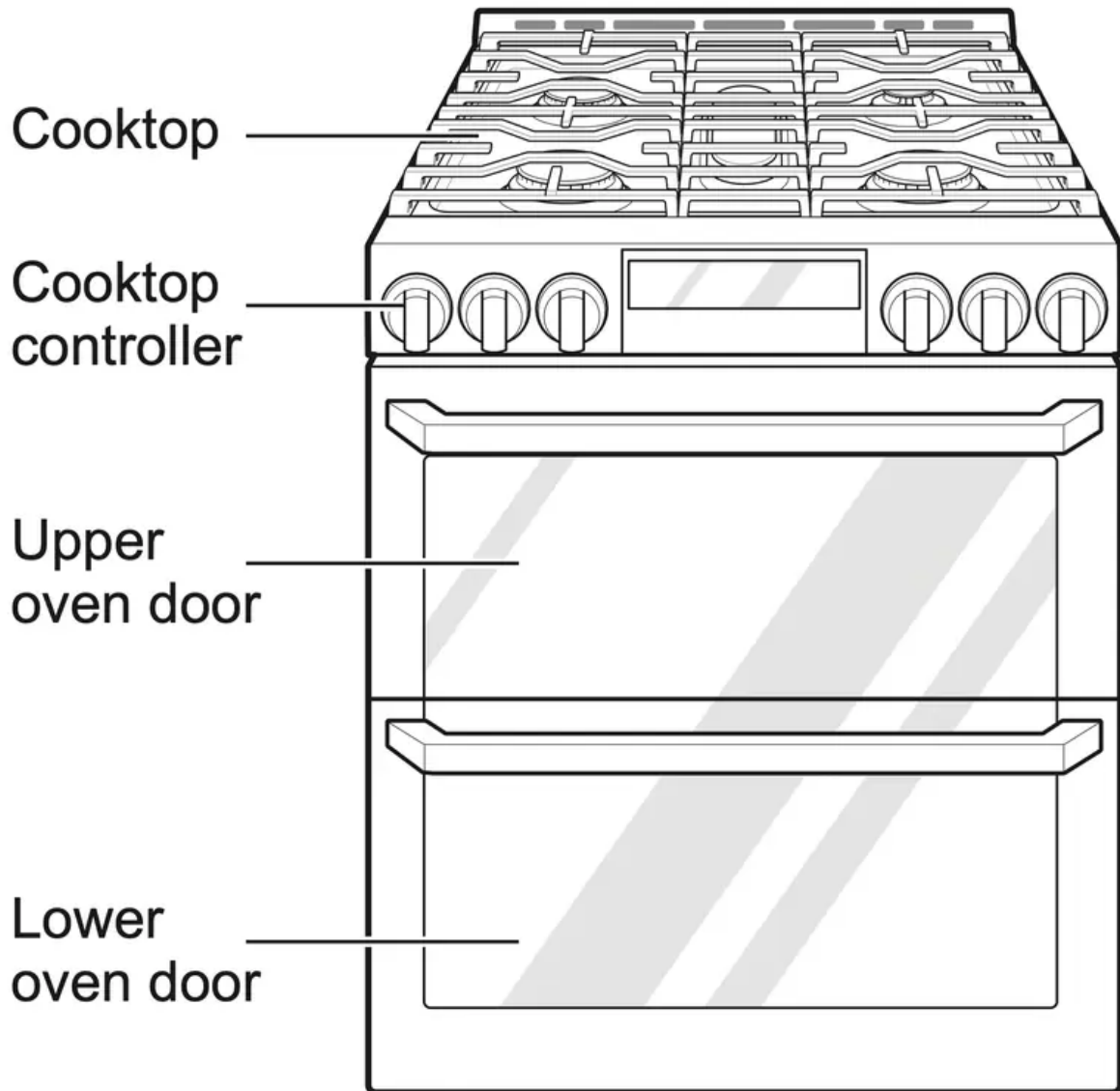
Wok Grate

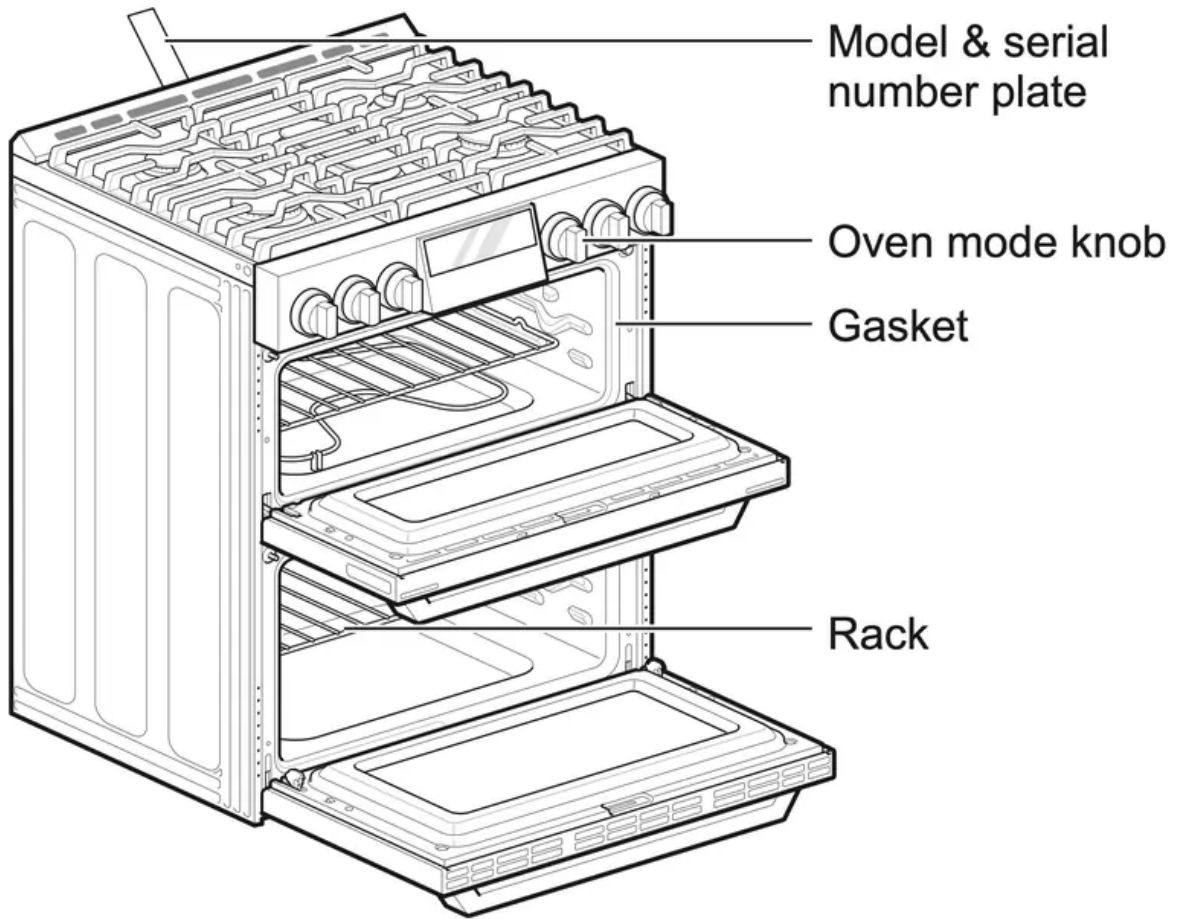
Use the included wok grate to safely support a 12" to 14" round-bottomed wok to stir-fry or saute meats, fish, or vegetables.



PRODUCT OVERVIEW

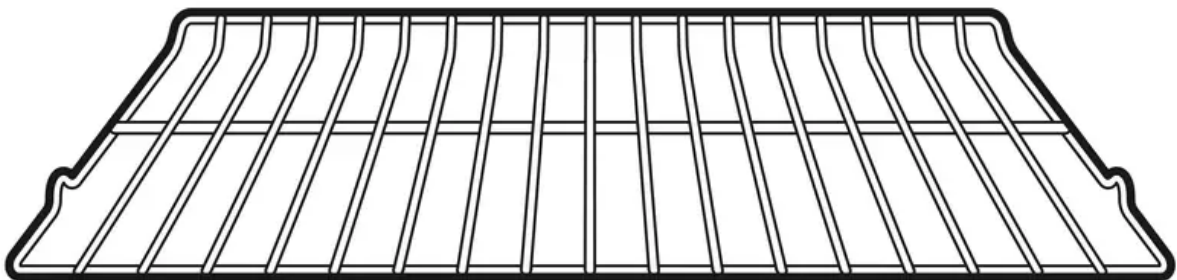
Parts



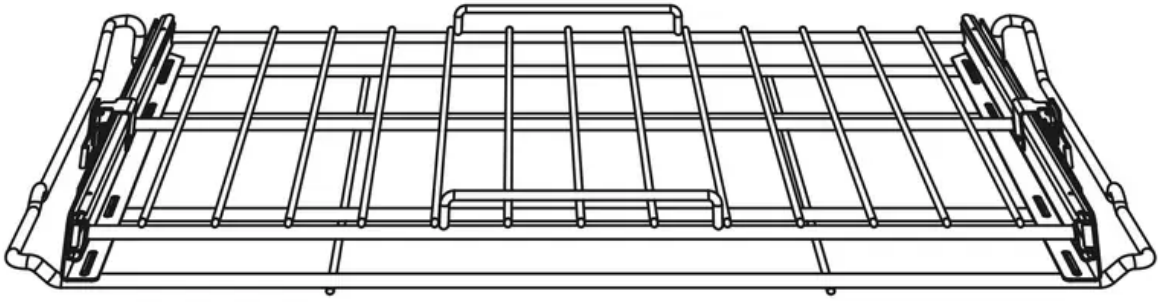


Accessories

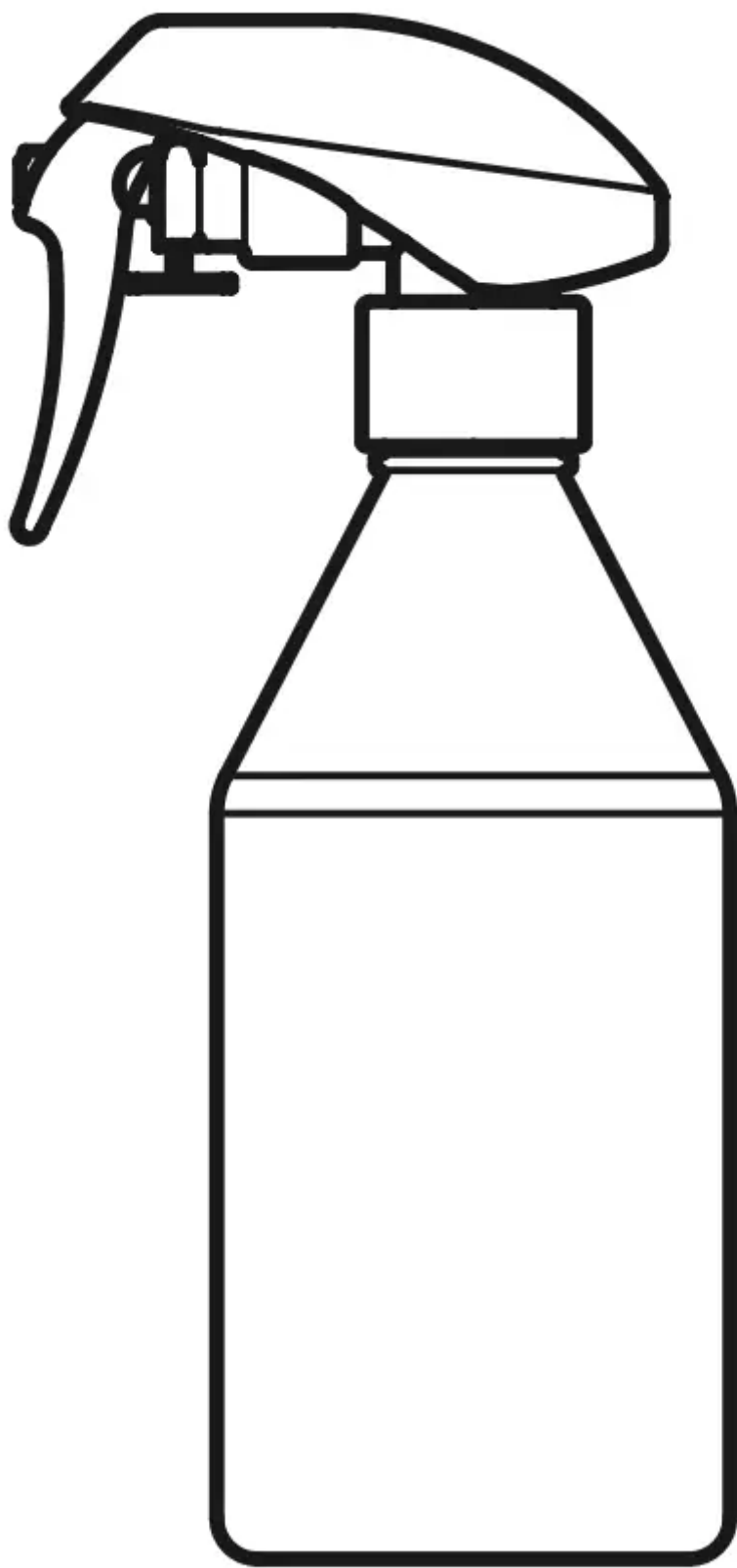
Included Accessories



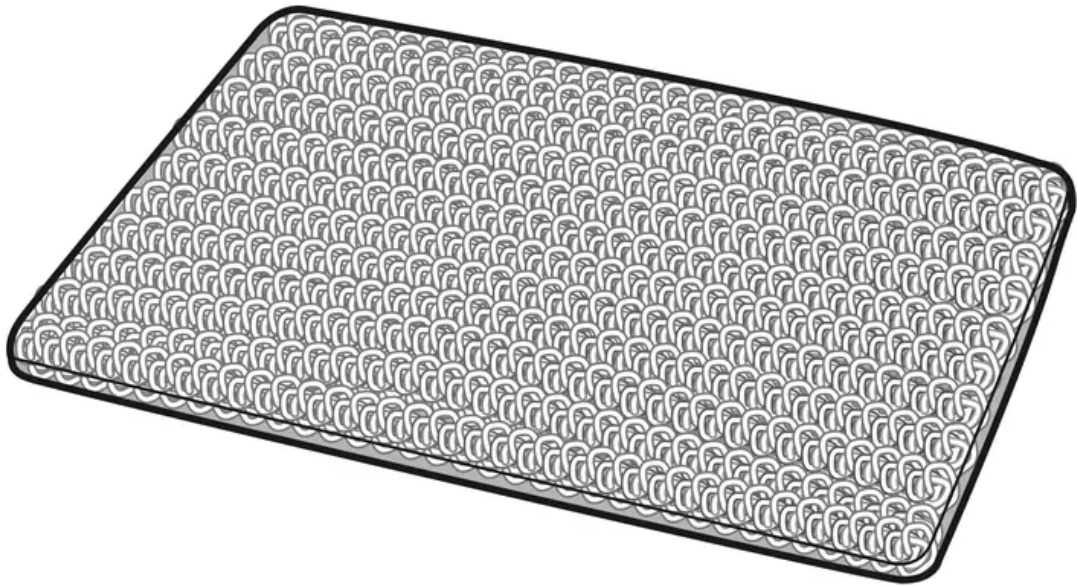
Heavy rack (2ea)



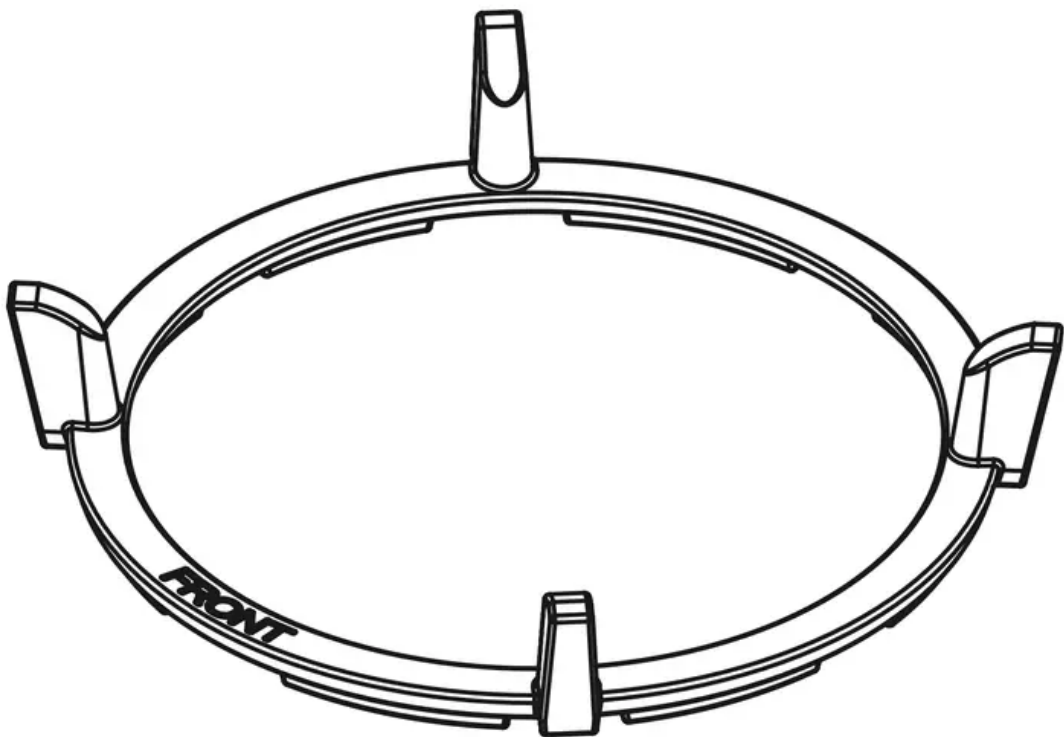
Gliding rack (1ea)



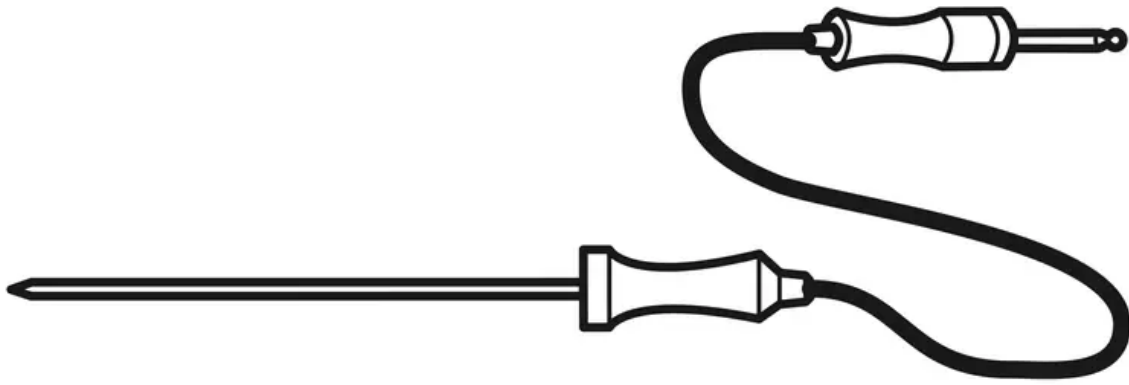
Spray bottle (1ea)



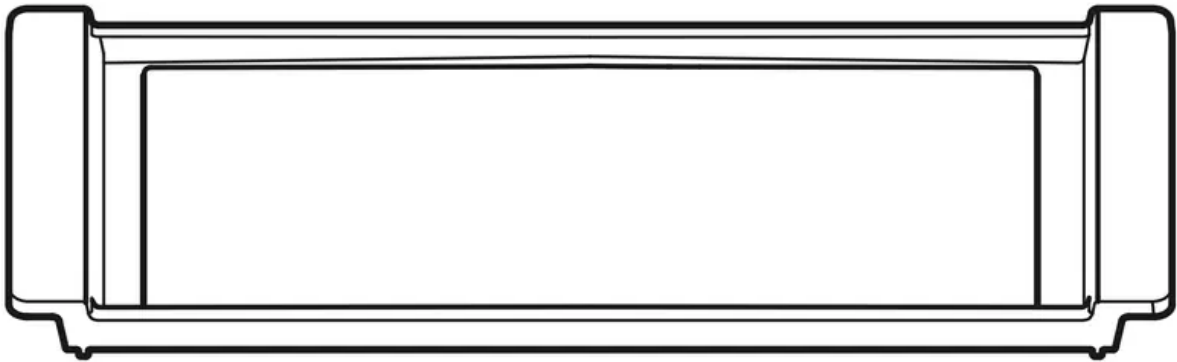
Non-scratch scouring pad (1ea)



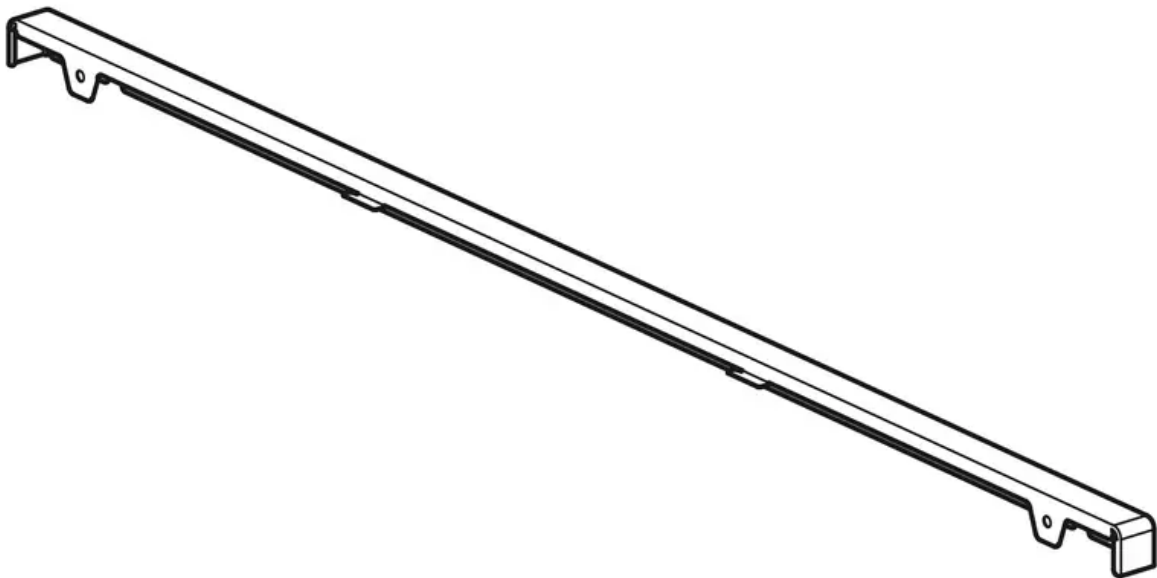
Wok grate (1ea)



Meat probe (1ea)



Griddle (1ea)



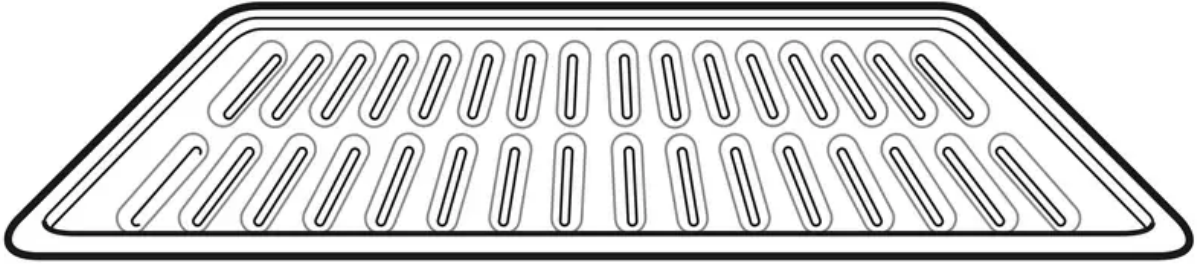
Rear filler (1ea)



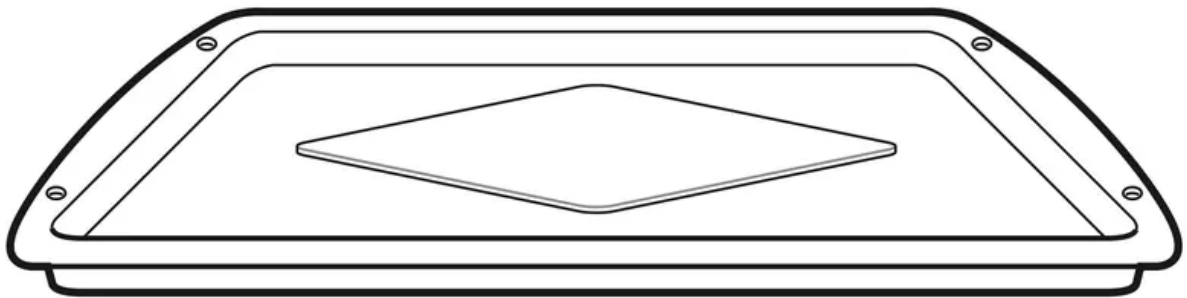


Owner's manual (1ea)

Optional Accessories



Grid



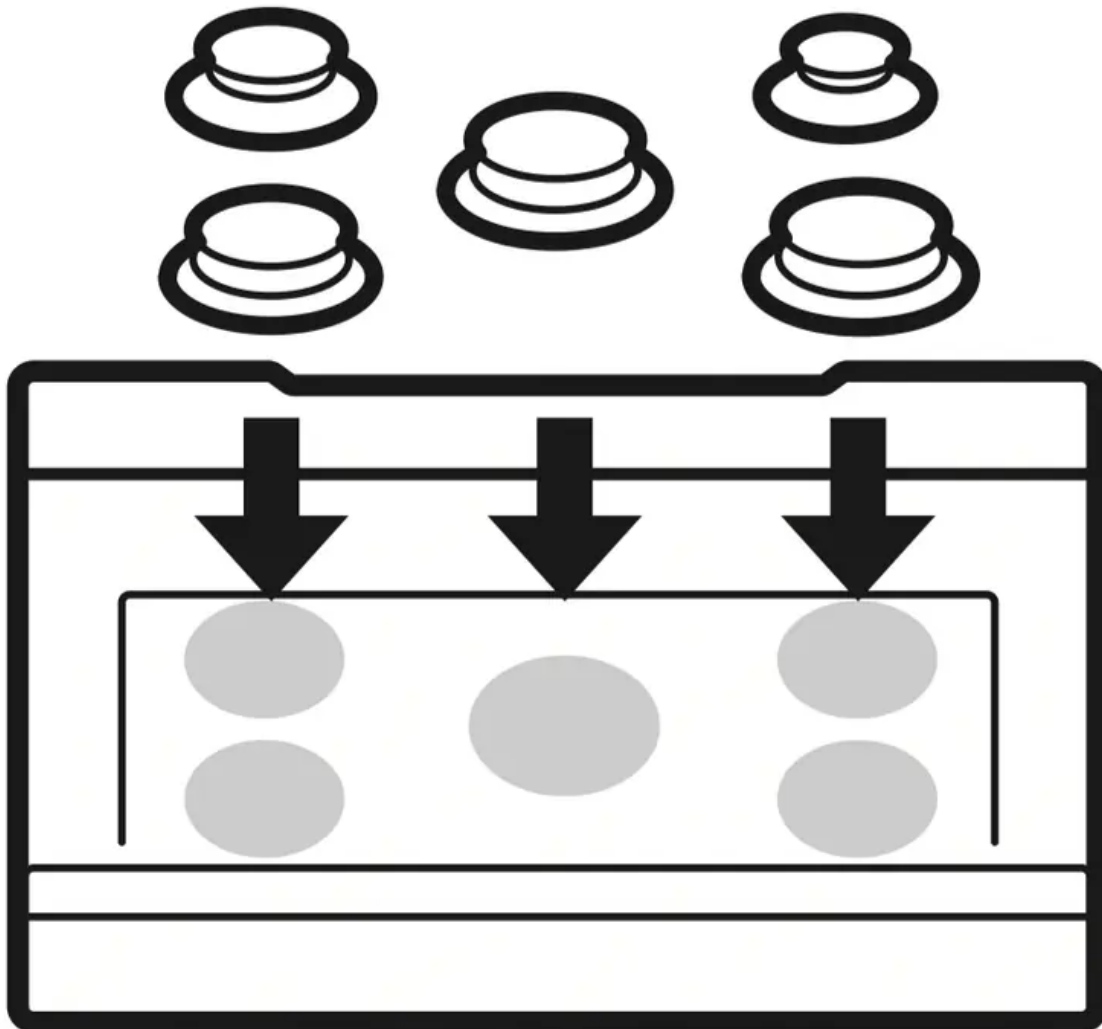
Broiler pan

NOTE

- Contact the LG SIGNATURE Customer Information Center at 1-800-984-6306 if any accessories are missing.
- For your safety and for 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.

OPERATION

Control Panel Overview



1. Smart Diagnosis™

- Use during the Smart Diagnosis feature.

2. Cook Time / Clock

- Press the button to set the desired amount of time for food to cook. The oven shuts off when the set cooking time runs out.
- Press and hold button for three seconds to set the time of day.

3. Start Time / Setting

- Press the button to set the delayed timed cook. The oven starts at the set time.
- Press and hold button for three seconds to select and adjust oven settings.

4. Temp.

- Press the button to change the oven or meat probe temperature during cooking.

5. Timer On/Off / Wi-Fi

- Press the button to set or cancel automatic timer.
- Press and hold button for three seconds to connect to Wi-Fi network.

6. - /+

- Press the plus button to increase cooking time or oven temperature.
- Press the minus button to decrease cooking time or oven temperature.

7. START / Oven Light

- Press the button to start all oven features.
- Press the button to manually turn the oven light on/ off.

8. Upper CLEAR/OFF

- Press the button to end all upper oven features.

9. Lower CLEAR/OFF / Lock Out

- Press the button to end all lower oven feature.
- Press and hold button for three seconds to lock the door and control panel.

10. Oven Mode Knob

- Turn the knob to select oven operating mode.

Changing Oven Settings

Clock

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

1. Press and hold Cook Time for three seconds. CLO shows in the display.
2. Press **plus(+)** or **minus(-)** to select the desired time. Plus(+) to increase the time and minus(-) to decrease the time.
3. Press **Start** to enter the time and start the clock.

NOTE: The time of day cannot be changed during a timed baking or self-clean cycle.

Oven Light

The interior oven light automatically turns on when the door is opened. Press **Oven Light** to manually turn the oven light on.

NOTE: The oven light cannot be turned on if the Self Clean function is active.

Minimum & Maximum Default Settings

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

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

Feature		min. Temp. / Time	max. Temp. / Time	Default
Clock	12 Hr.	1:00 Hr. / min.	12:59 Hr. / min.	
	24 Hr.	0:00 Hr. / min.	23:59 Hr. / min.	
Timer	12 Hr.	0:10 min.	11:59 Hr. / min.	
	24 Hr.	0:10 min.	11:59 Hr. / min.	
Cook Time	12 Hr.	1:00 min.	11:59 Hr. / min.	
	24 Hr.	1:00 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.
Speed Broil & Broil		Lo 400 °F	Hi 500 °F	Hi / 3 Hr.
Bake		170 °F / 80 °C	550 °F / 285 °C	350 °F / 12 Hr.
Proof		1:00 min.	11:59 Hr. / min.	

* Using Auto Conversion

Default cook mode times are without setting cook time.

Timer On/Off

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

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

Setting the Timer (for example to set 5 minutes)

1. Press **Timer On/Off**. 0:00 with HR inside it appears and Timer flashes in the display.
2. Press **plus(+)** or **minus(-)** to select the desired time. Plus(+) increases the time and minus(-) decreases the time.
3. Press **Timer On/Off** or **Start** to start the Timer. The remaining time countdown appears in the display.
4. When the set time runs out, **End** shows in the display. The indicator tones sound every 15 seconds until **Timer On/Off** is pressed.

NOTE


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

Cancelling the Timer

1. Press Timer On/Off once.

Wi-Fi

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

1. Press Upper CLEAR/OFF and Lower CLEAR/ OFF.
2. Press and hold Timer On/Off for 3 seconds.
3. The power-on chime sounds, Set appears in the display, and the Wi-Fi icon () blinks.
4. Register the appliance on the Wi-Fi network using the smart phone app. (See page 42.)
5. To disconnect the appliance from the network, press and hold Timer On/Off for 3 seconds.

Settings

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

The **Settings** key allows you to:

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

Setting the Hour Mode

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

1. Press and hold **Start Time** for three seconds.
2. Press **plus(+)** or **minus(-)** to set the desired hour mode on the clock.
3. Press **Start** to accept the desired change.

Setting Convection Auto Conversion

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

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

1. Press and hold **Start Time** for three seconds. Then press **Start Time** repeatedly until **Auto** appears in the display.
2. Press **plus(+)** or **minus(-)** to enable or disable the feature.
3. Press **Start** to accept the change.

Adjusting the Oven Temperature

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

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.

1. Press and hold **Start Time** for three seconds. Then press **Start Time** repeatedly until **U_AJ** or **L_AJ** appears in the display.
2. To increase the temperature, press **plus (+)** until the desired amount appears in the display. To decrease the temperature, press **minus (-)** until the desired amount appears in the display.
3. Press **Start** to accept the change.

NOTE

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

Turning the Preheat Alarm Light On/Off

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

You can activate or deactivate the preheating alarm light.

1. Press and hold **Start Time** for three seconds. Then press **Start Time** repeatedly until **PrE** appears in the display.
2. Press **plus(+)** or **minus(-)** to turn the function on/off.
3. Press **Start** to accept the change.

Adjusting the Beeper Volume

1. Press and hold **Start Time** for three seconds. Then press **Start Time** repeatedly until **BEEP** appears in the display.
2. Press **plus(+)** or **minus(-)** to select the desired volume.
3. Press **Start** to accept the change.



Selecting Fahrenheit or Celsius

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

1. Press and hold **Start Time** for three seconds. Then press **Start Time** repeatedly until **Unit** appears in the display.
2. Press **plus(+)** or **minus(-)** to select F(Fahrenheit) or C(Centigrade).
3. Press **Start** to accept the change.

Lock Out

The Lock Out feature automatically locks the oven door and prevents most oven controls from being turned on. It does not disable the clock, timer or the interior oven light.

1. Press and hold **Lower CLEAR/OFF** for three seconds.
2. The lock melody sounds, Loc appears in the Display and the lock icon  blinks in the display.
3. Once the oven door is locked, the lock  indicator stops blinking and remains on.
4. To deactivate the Lock Out feature, press and hold **Lower CLEAR/OFF** for three seconds. The unlock melody sounds and the door and the controls unlock.

Start Time (Delayed Timed Cook)

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

Setting a Delayed Timed Cook

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

1. Turn the oven mode knob to select the **Bake** mode. 350 °F appears in the display.
2. Set the temperature: press **minus(-)** until 300 °F appears in the display.
3. Press **Cook Time** and press **plus (+)** or **minus (-)** to set the baking time.
4. Press **Start Time**.
5. Set the start time: press **plus(+)** until 4:30 appears in the display.
6. Press **Start**. A short beep sounds and **Timed Delay** and the start time appear in the display. The oven begins baking at the set start time.

NOTE

- To cancel the Delayed Timed Cook function, Press **Clear/Off** at any time.
- To change the cooking time, repeat step 3 and press **Start**.
- If the oven clock is set as a 12-hour clock, you can delay the cook time for 12 hours. If the oven clock is set as a 24-hour clock, you can delay the cook time for 24 hours.

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

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

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.

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** and **Conv. Roast** 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.

1. Turn the oven mode knob to select the **Bake** mode. 350 °F appears in the display.
2. Set the oven temperature. For this example, press **minus(-)** until 300 °F appears in the display.
3. Press **Cook Time. Timed** flashes in the display. **Bake**, 0:00 and 300 °F appear in the display.
4. Set the baking time: press **plus(+)** until 30:00 appears in the display. 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.

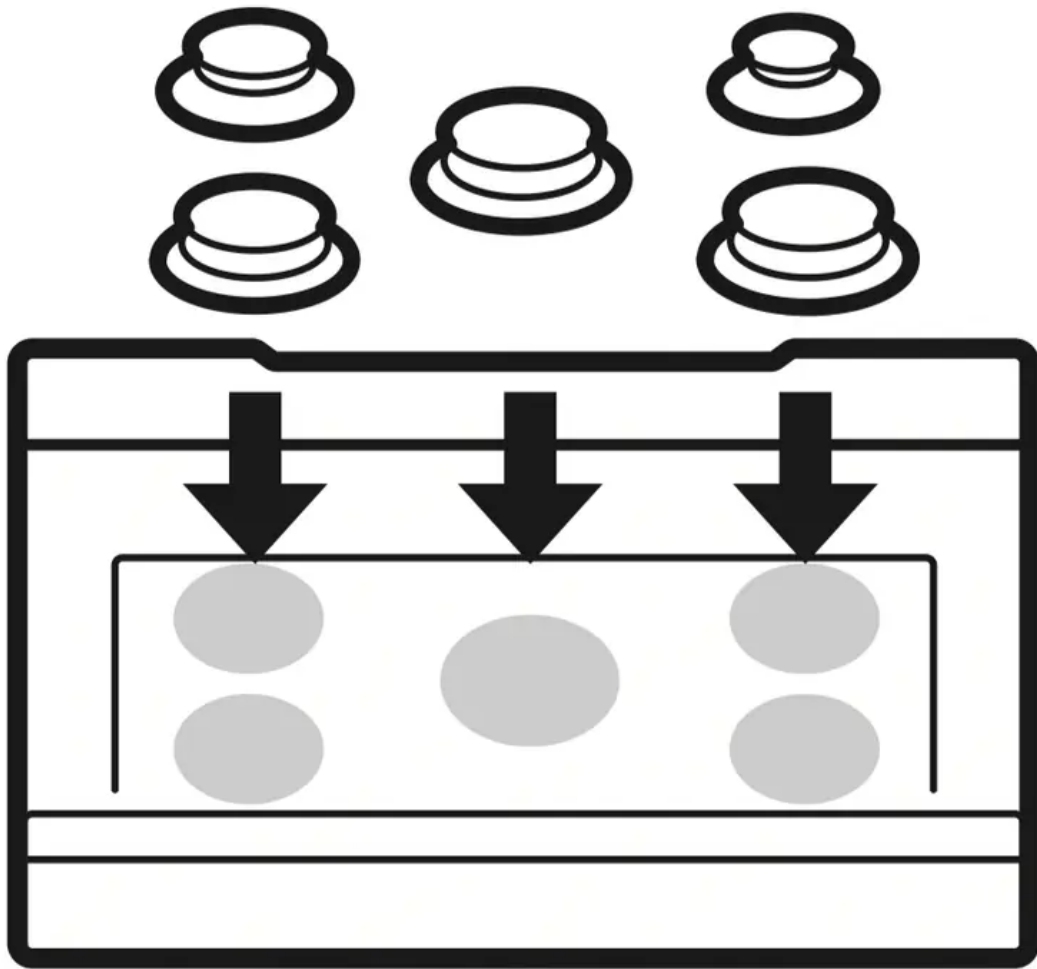
1. Press **Cook Time**.
2. Change the baking time: press **plus(+)** until 1 hour and 30 minutes appears in the display.
3. Press **Start** to accept the change.

Using the Gas Surface Burners

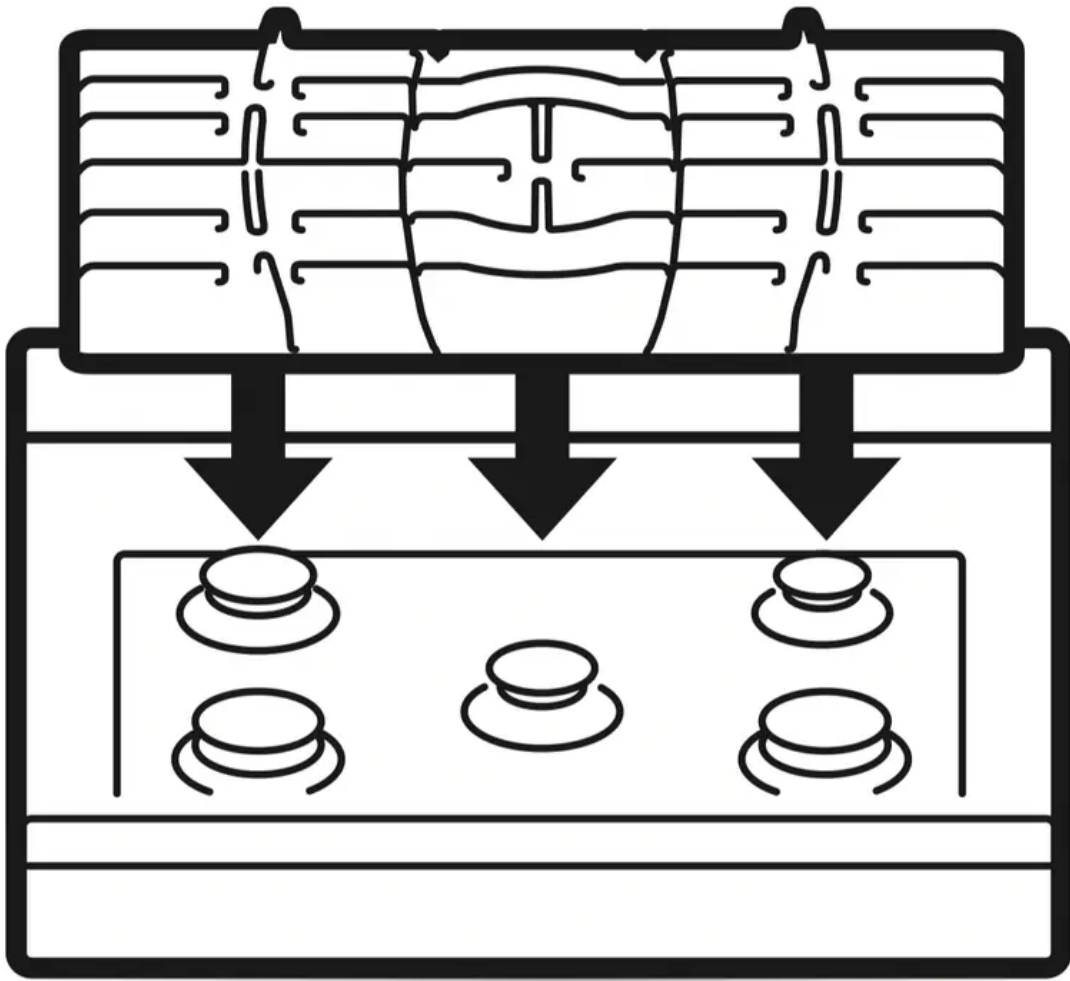
Before Use

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.

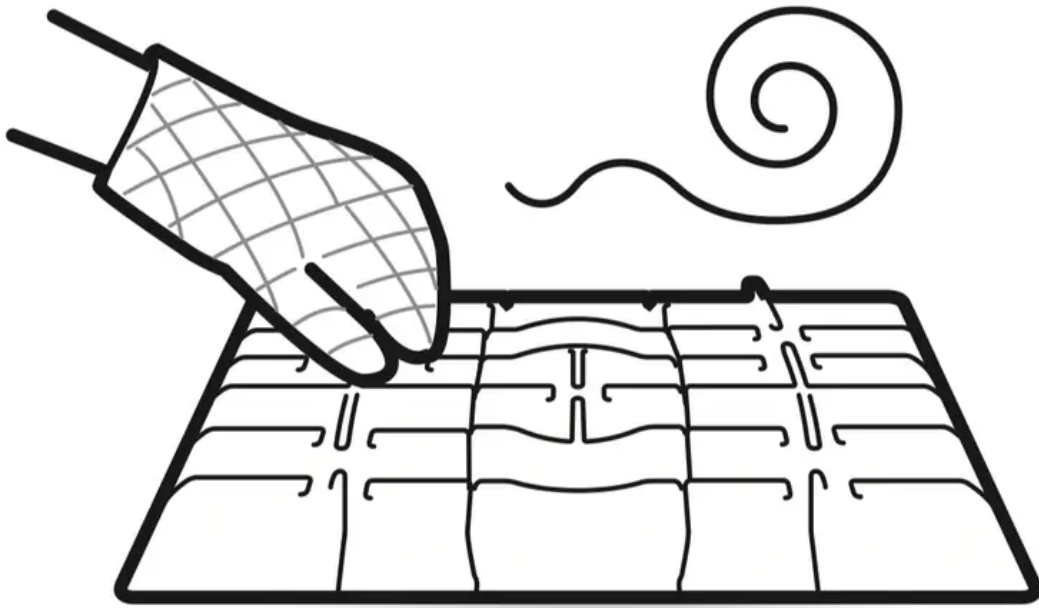


CAUTION

- 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.



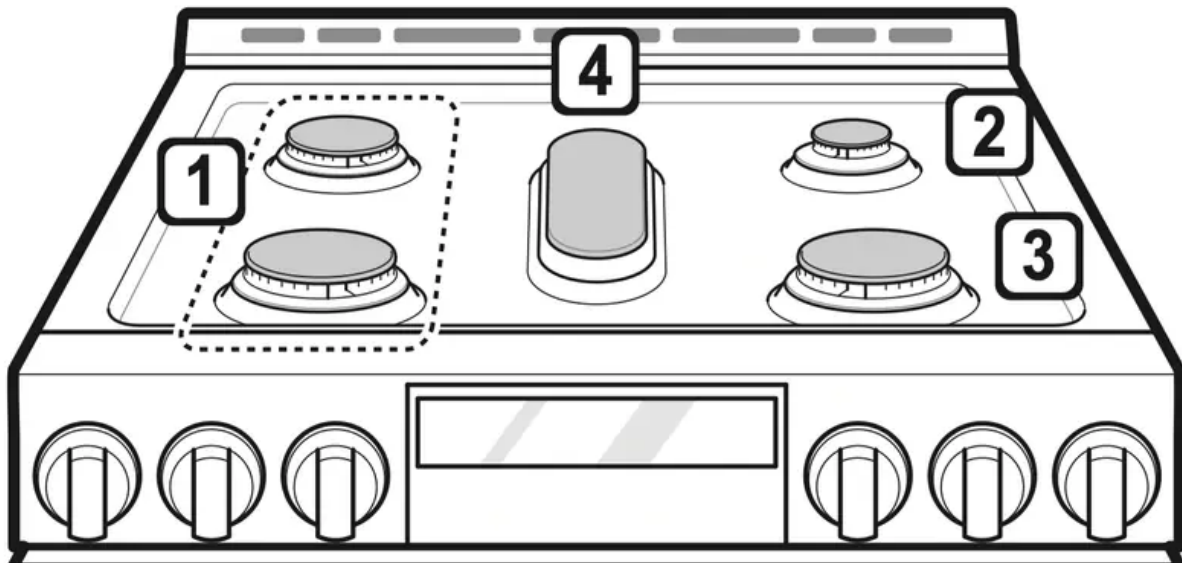
CAUTION - WHAT TO DO IF YOU SMELL GAS

- 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

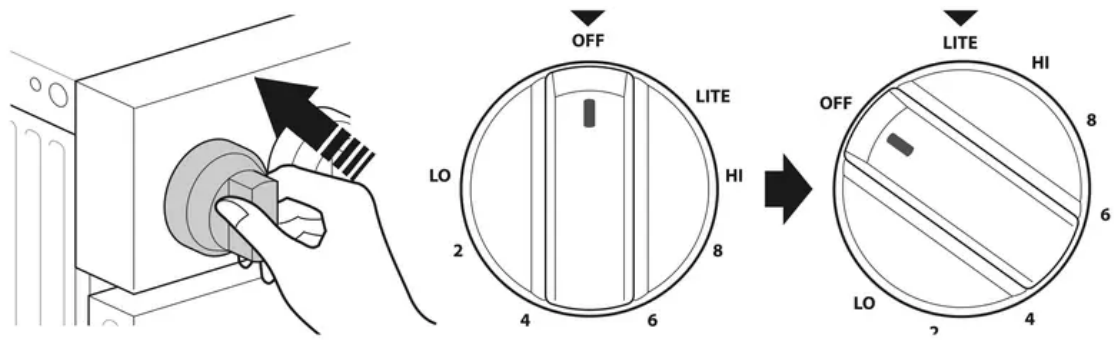
The extra large burner is the maximum output burner. Like the other four burners, it can be turned down from Hi to Lo for a wide range of cooking applications. This burner is also designed to quickly bring large amounts of liquid to a boil. It can be used with cookware 10 inches or larger in diameter.

4. Oval Burner

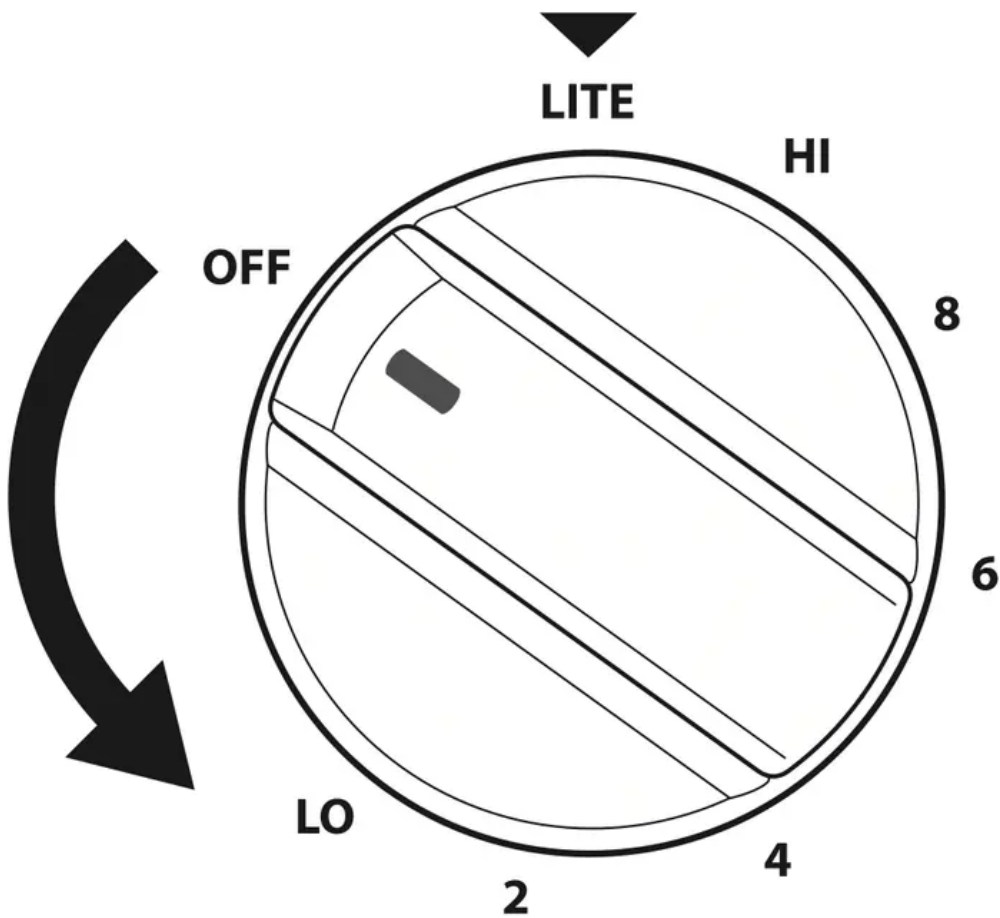
The center, oval burner is for use with a griddle or oval pots.

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.



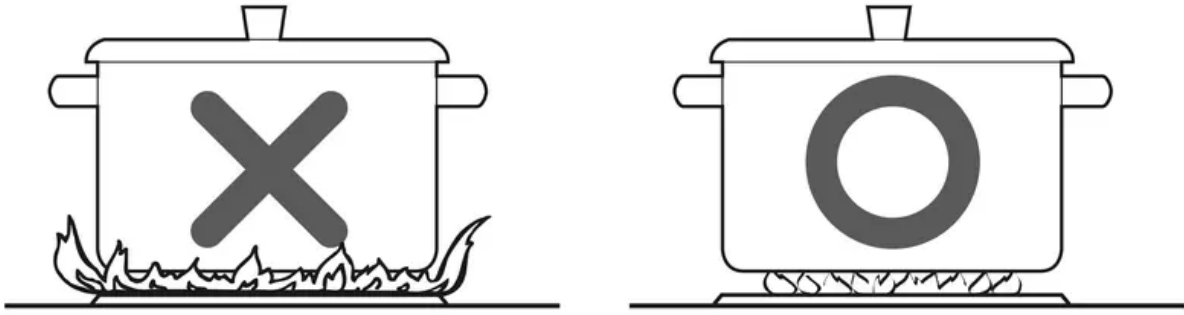
4. Turn the control knob to control the flame size.



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.
- When turning a surface burner from high heat to simmer quickly, make sure the flames stay lit. See page 25 to adjust the burner flames, if necessary.

In Case of Power Failure

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

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

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. Doing so 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

14-inch or smaller flat-bottomed woks can be used directly on the grate. Make sure that the wok bottom sits flat on the grate.

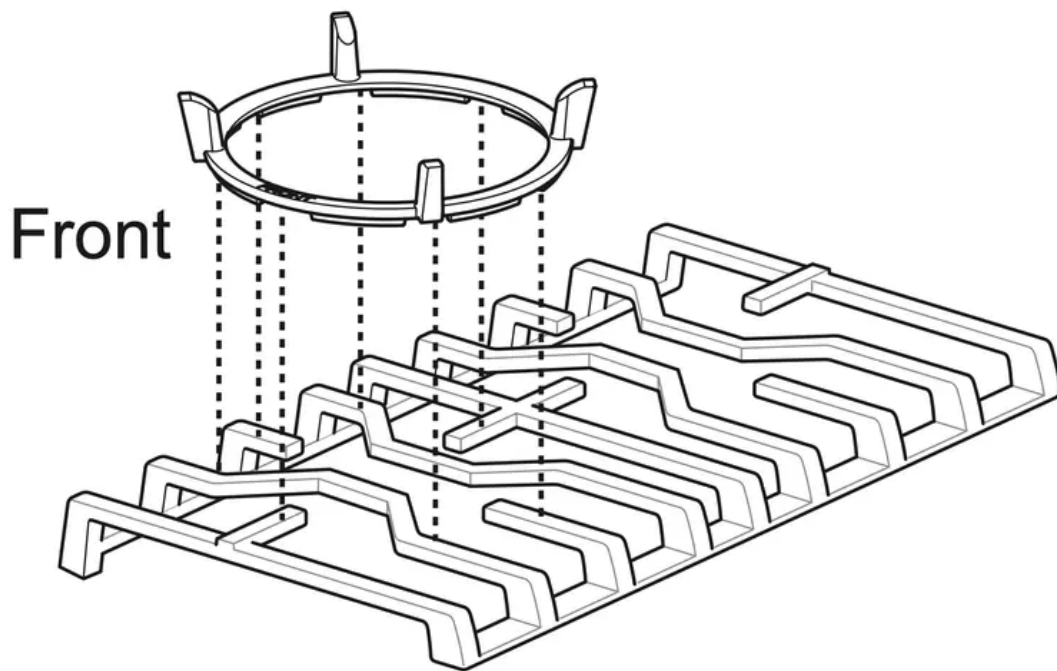
CAUTION: If using a round-bottomed wok, use the included wok grate. Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This can be hazardous to your health.

Using the Wok Grate

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

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





3. Make sure the wok grate is stable and the wok rests firmly on the wok grate. Use a 12" to 14" round-bottomed wok. Do not use a wok that is the wrong size to fit securely in the wok grate.

NOTE

- The wok grate and griddle cannot be used at the same time.
- For best performance, place the wok grate over the extra large, right front burner.
- Do not use the wok grate with cookware other than a wok.
- Clean the wok grate with hot, soapy water. Do not use oven cleaners, steel wool, or abrasive cleansers. Do not clean with the self-clean mode.

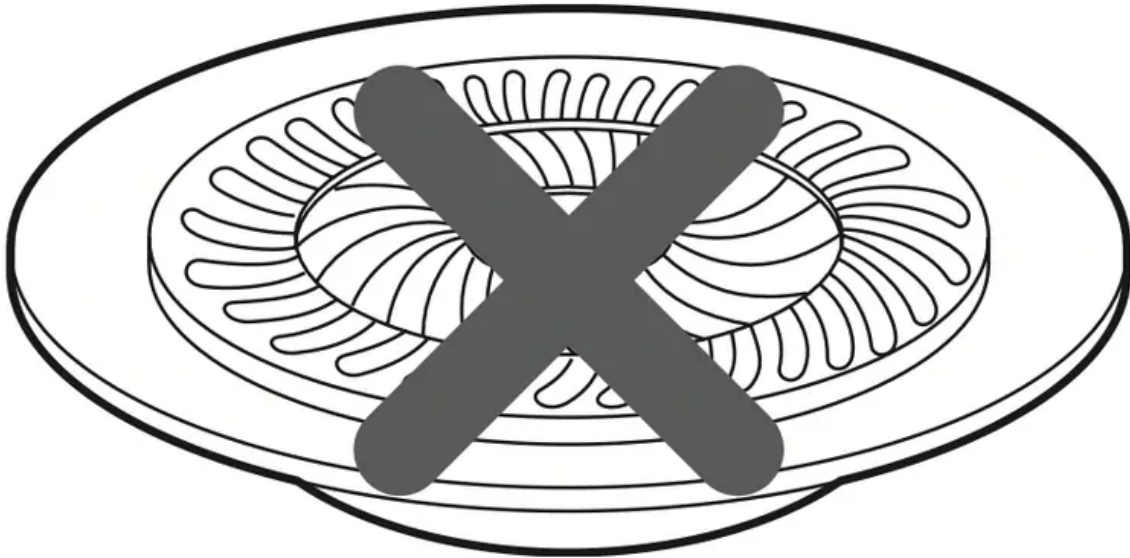
CAUTION

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

Using Stove-Top Grills

Do not place stove-top grills on the burner.

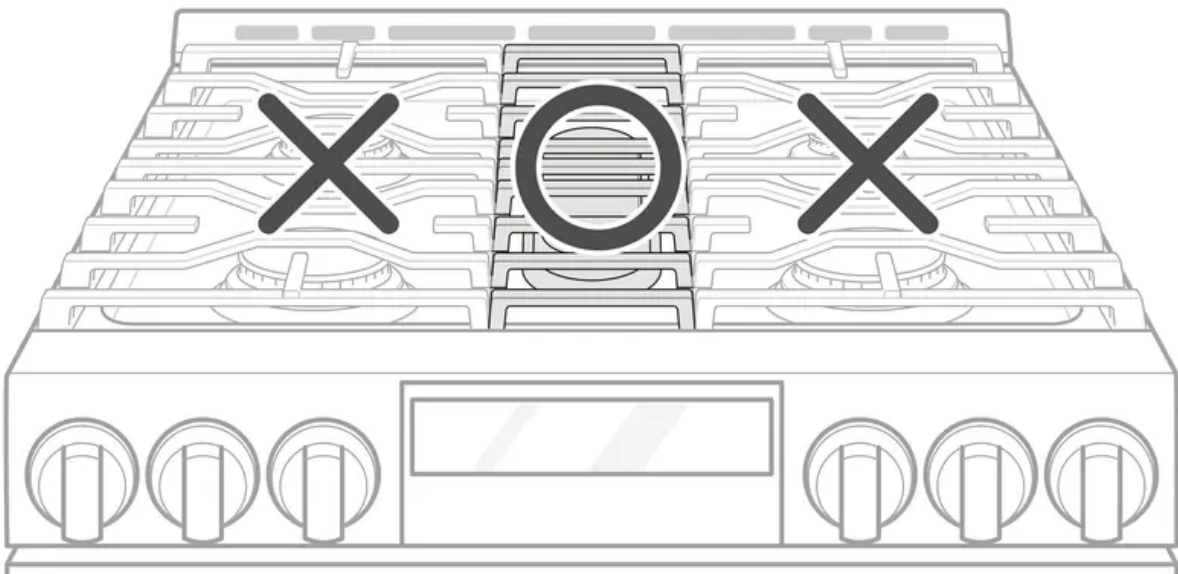




CAUTION: Do not use stove top grills on the surface burners. Using a stove top grill on the surface burner will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be a health hazard.

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.

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	-	5 (MED)
Pancakes	HI 5 min.	HI
Hamburgers	HI 5 min.	HI
Fried Eggs	HI 5 min.	HI
Bacon	HI 5 min.	HI
Breakfast Sausage Links	HI 5 min.	HI
Hot Sandwiches	HI 5 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.

Using the Oven

Before Using the Oven

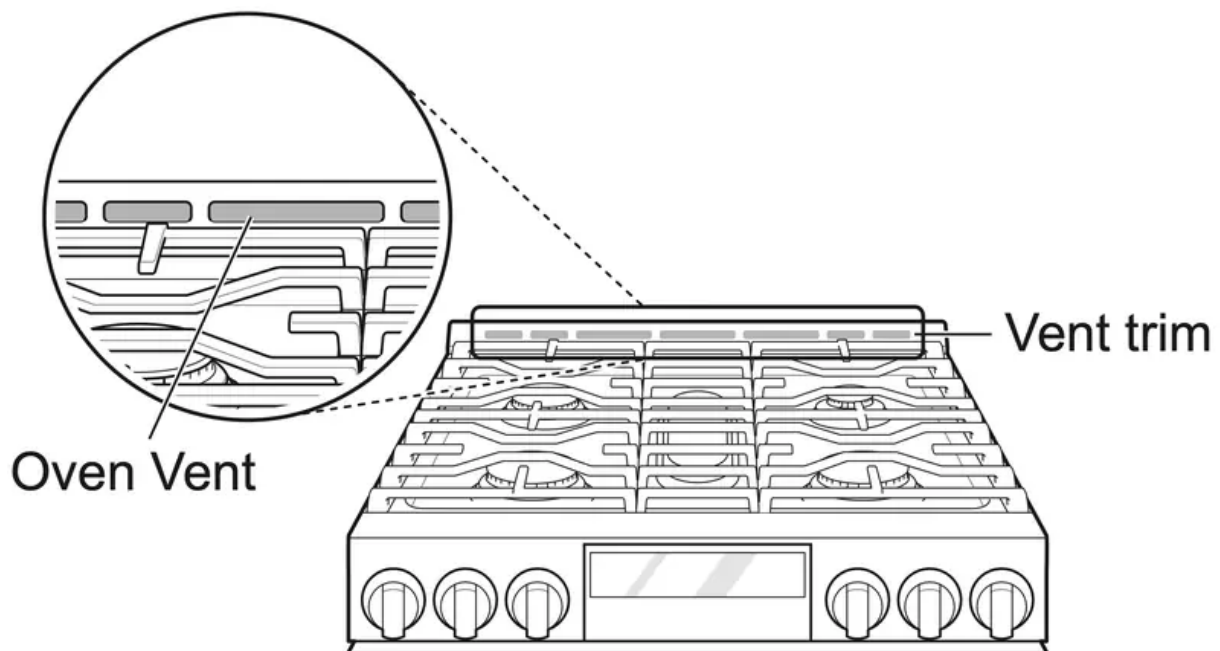
NOTE

- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same temperature that is set on the oven.
- It is normal for the convection fan to run while preheating during a regular bake cycle.
- The convection fan motor may run periodically during a regular bake cycle.
- The heat turns off if the door is left open during baking. If the door is left open for longer than 30 seconds during baking, the heat turns off. The heat turns back on automatically once the door is closed.

Oven Vent

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

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



CAUTION: 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.

Using Oven Racks

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

Removing Racks

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

Replacing Racks

1. Place the end of the rack on the support. Make sure rack is level and both sides are in the same rack position.
2. Tilt the front end up and push the rack in.

CAUTION

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

Bake

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

Setting the Bake Function (example, 375 °F)

1. Turn the oven mode knob to select **Bake**.
2. Set the oven temperature: For example, press **plus(+)** until 375 °F appears in the display.
3. Press **Start**. The oven starts to preheat. 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.

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

Changing the Temperature during Cooking

1. Press **Temp**.
2. Press + or – to increase or decrease the set temperature.
3. Press **Start**.

Baking Tips

- Baking time and temperature will vary depending on the characteristics, size, and shape of the baking pan used.
- Check for food doneness at the minimum recipe time.

- Use metal bakeware (with or without a nonstick finish), heatproof glass-ceramic, ceramic or other bakeware recommended for oven use.
- Dark metal pans or nonstick coatings will cook food faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.

NOTE: The oven bottom has a porcelain-enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers by placing a cookie sheet on the rack below the rack you are cooking on. This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic may cause pitting and damage to the porcelain-enamel surface and should be wiped up immediately.

Convection Mode

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

Setting the Convection Function (example, 375 °F)

1. Turn the oven mode knob to select the **Conv. Bake** or **Conv. Roast**.
2. Set the oven temperature: For example, press **plus(+)** until 375 °F appears in the display.
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.

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 3. If cooking on multiple racks, place the oven racks in positions 1 and 3 (for two racks).
- Multiple oven rack cooking may slightly increase cook times for some foods.
- Cakes, cookies and muffins have better results when using multiple racks.

The Convection Roast feature is designed to give optimum roasting performance.

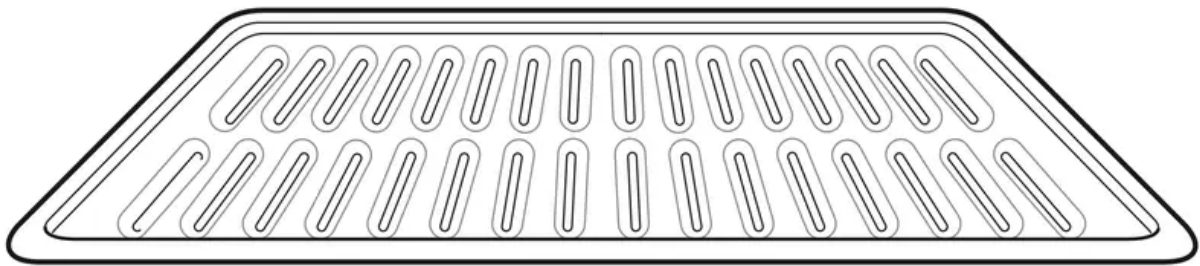
Convection Roast combines cooking with the convection fan to roast meats and poultry. The

heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying moist on the inside. Convection roasting is especially good for large tender cuts of meat, uncovered.

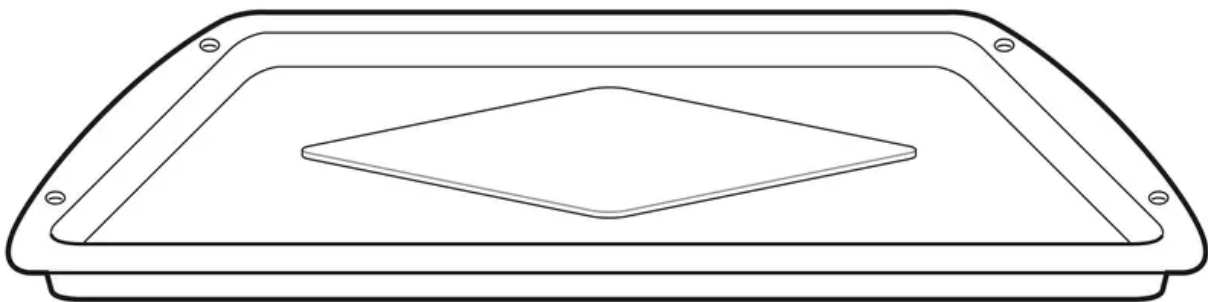
Tips for Convection Roasting

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

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



Grid (sold separately)



Broiler pan (sold separately)

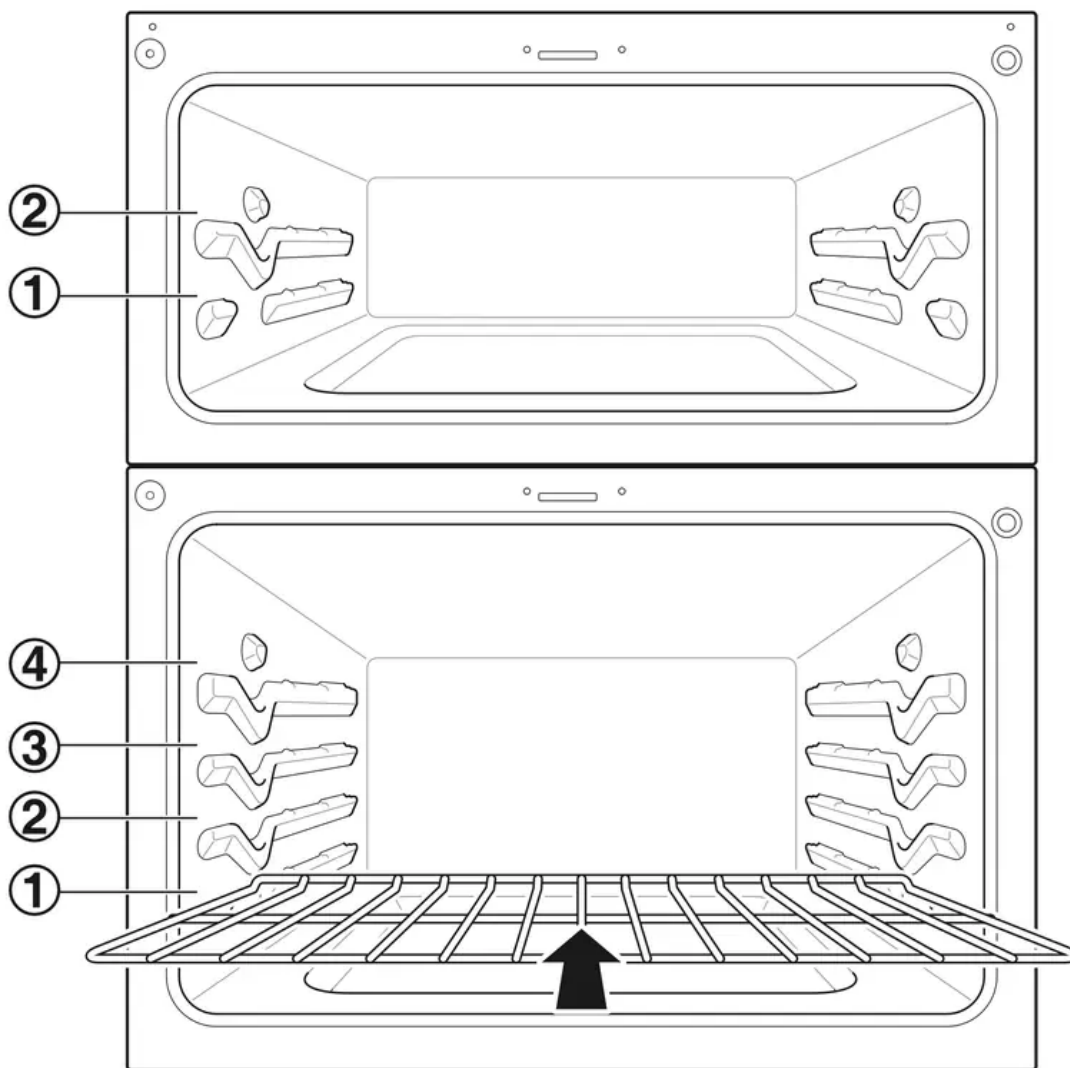
CAUTION

- 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.

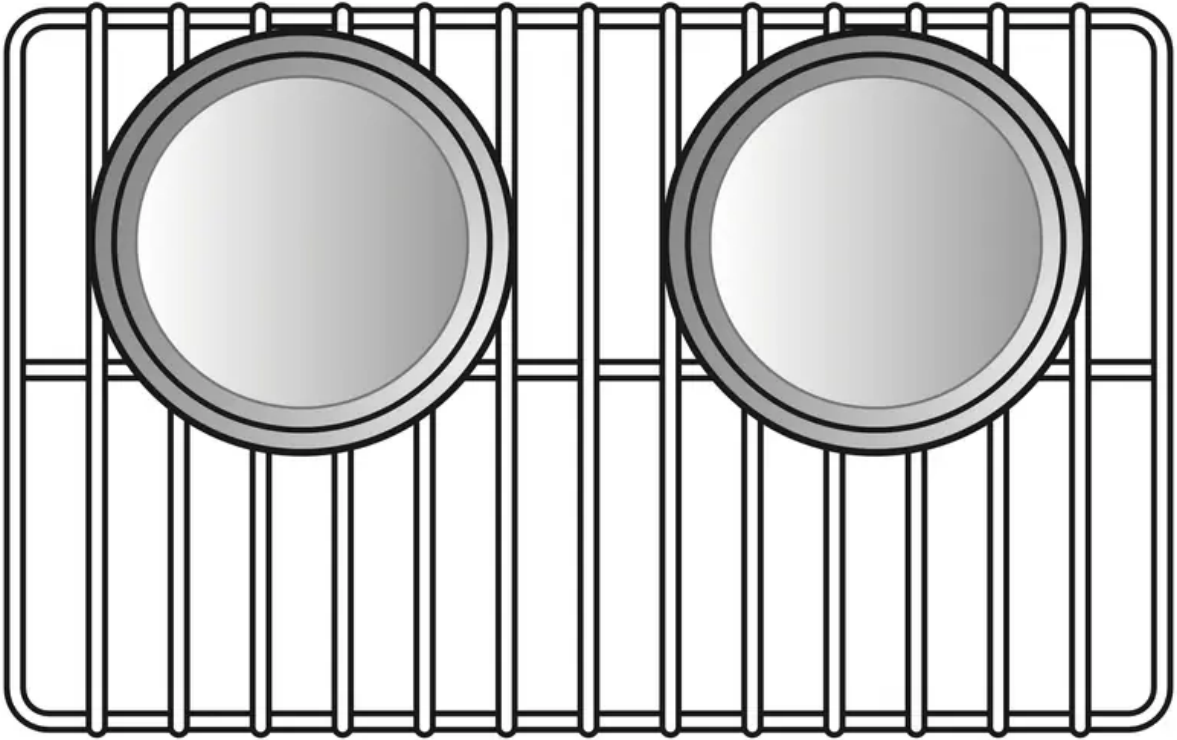
Recommended Baking and Roasting Guide

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

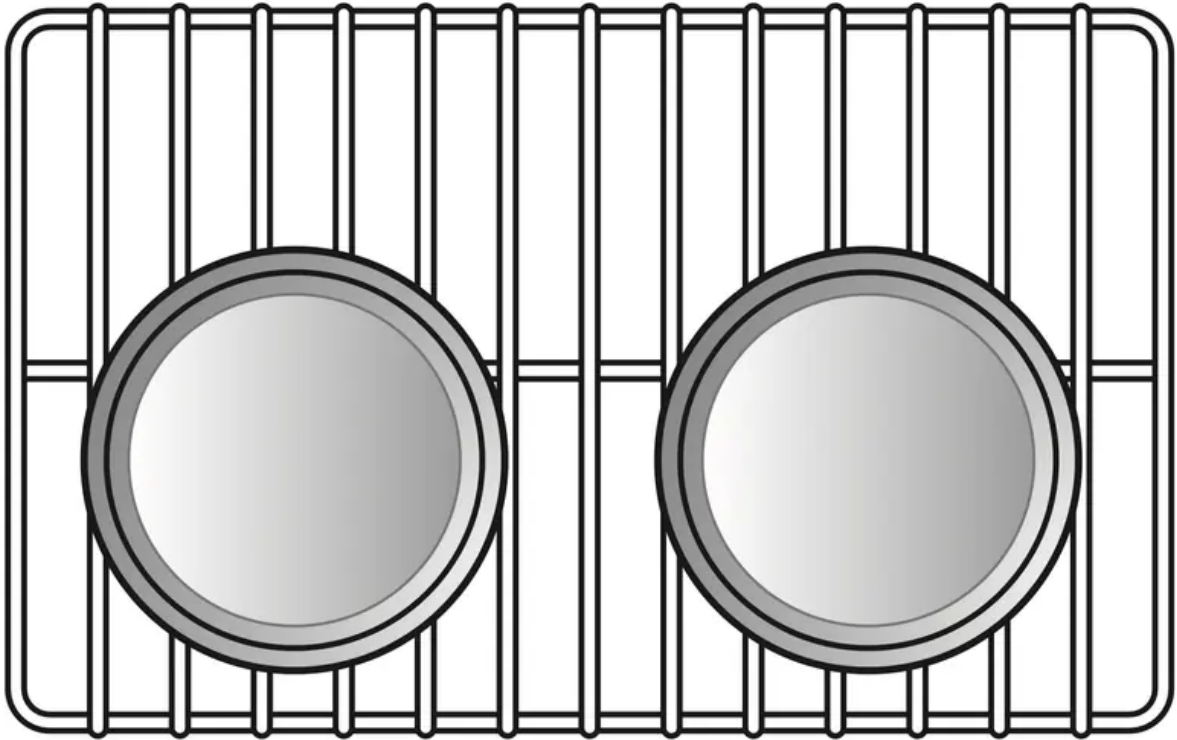
Rack and Pan Placement



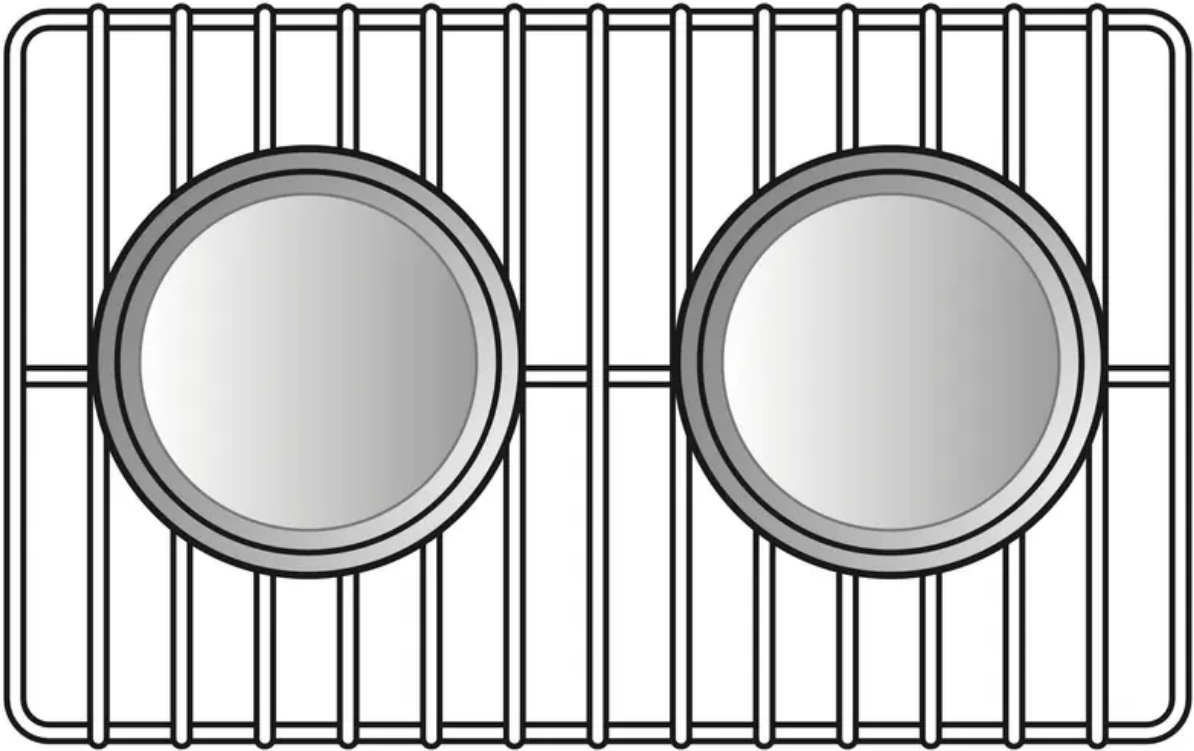
Multiple rack baking



Rack (Position 1)



Rack (Position 3)



Single rack baking

Baking rack guide

		Rack position	
		Upper Oven	Lower Oven
Cakes	• Layer cakes	1	3
	• Bundt cakes	1	3
Cookies	• Sugar cookies	1	3
	• Chocolate chips	1	3
	• Brownies	1	3
Pizza	• Fresh	2	2
	• Frozen	2	2
Pastry Crust	• From scratch	1	2
	• Refrigerator	1	2
Breads	• Biscuit, canned	1	3
	• Biscuit, from scratch	1	2
	• Muffins	1	2
Desserts	• Fruit crisps and cobblers, from scratch	1	3
	• Pies, from scratch, 2-crust fruit	1	2

Roasting rack guide

Food			Rack position
			Lower Oven
Beef	Rib	Rare	1
		Medium	1
		Well done	1
	Boneless rib, top sirloin	Rare	1
		Medium	1
		Well done	1
Beef tenderloin	Rare	1	
	Medium	1	
Pork	Rib		1
	Bone-in, sirloin		1
	Ham, cooked		1
Poultry	Whole chicken		1
	Chicken pieces		1
	Turkey		1

Broil

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

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

CAUTION

- Do not use a broiler pan without a grid. Oil can cause a grease fire.

- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.
- Do not broil meat too close to the burner flame. Trim excess fat from meat before cooking.

NOTE

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

Speed Broil

The Speed Broil setting is designed to reduce the amount of time it takes to broil foods. By utilizing the infrared broil element, which provides heat instantaneously, there is no need for preheating.

Setting the oven to Broil / Speed Broil

1. Turn the oven mode knob to select **Broil** or **Speed Broil**. Press **plus(+)** or **minus(-)** to select Hi or Lo.
2. Press **Start**. The oven begins to heat.
3. Let the oven preheat for approximately five minutes before cooking the food if using broil.
4. Press **Clear/Off** to cancel at any time or when cooking is complete.

Smoking

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

1. Always use a broiler pan. Do not use saute pans or regular baking sheets for safety reasons.
2. The broiler pan should always be thoroughly cleaned and at room temperature at the beginning of cooking.
3. Always run your cooktop ventilation system or vent hood during broiling.
4. Keep the interior of your oven as clean as possible. Leftover debris from prior meals can burn or catch fire.

5. Avoid fatty marinades and sugary glazes. Both of these will increase the amount of smoke you experience. If you would like to use a glaze, apply it at the very end of cooking.

6. If you are experiencing significant smoke with any food item, consider:

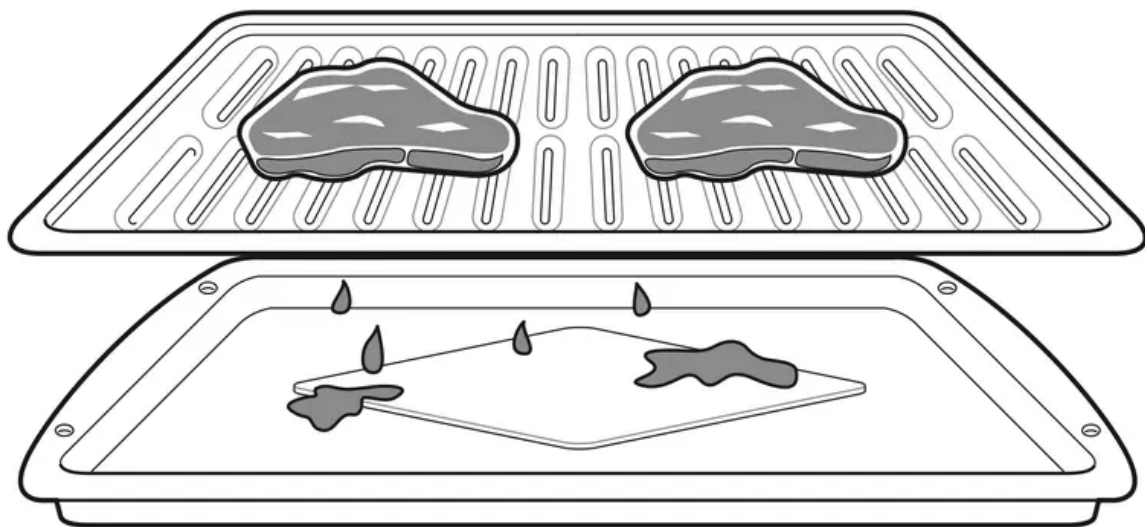
- Lowering the broiler to the Lo setting.
- Lowering the rack position to cook the food further away from the broiler.
- Using the Hi broil setting to achieve the level of searing you desire, and then either switching to the Lo broil setting, or switching to the Bake function.

7. As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.

8. Adhere to the recommended broil settings and cooking guidelines in the chart on the following page whenever possible.

Recommended Broiling Guide

The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature. For best results when broiling, use a pan designed for broiling.



Food	Quantity and/or Thickness	Upper oven			Lower oven			Comments
		Rack Position	First Side (minutes)	Second Side (minutes)	Rack Position	First Side (minutes)	Second Side (minutes)	
Ground Beef Well done	1 lb. (4 patties) 1/2 to 3/4" thick	2	4-7	2-5	4	4-7	3-5	Space evenly. For 1-4 patties, use Speed Broil in upper oven. For more than 4 patties, use Broil in lower oven.
Beef Steaks Rare Medium Well done	1" thick 1 to 1 1/2 lbs.	2 2 2	3-4 4-5 5-6	2-3 2-3 3-4	4 4 4	4-5 4-7 6	2-3 3-4 4-5	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare Medium Well done	1 1/2" thick 2 to 2 1/2 lbs.	1 1 1	8 9 10	3-4 4-5 5-6	3 3 3	10 10-12 12	4 5-6 6-8	
Chicken	1 whole cut up 2 to 2 1/2 lbs., split lengthwise 2 Breasts	1 1	10 8-10	4-6 3-5	3 3	14-16 8-9	4-6 3-5	
Lobster Tails	2-4 10 to 12 oz. each	-	-	-	2	14	Do not turn over	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	1/4 to 1/2" thick	2	5	2-3	4	6	3-4	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	1/2" thick	2	4-5	2-3	4	6-8	2-4	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.
Pork Chops Well done	1 (1/2" thick) 2 (1" thick) about 1 lb.	2 1	7 7	3-5 2-4	4 3	5-6 9-10	2-4 4-6	
Lamb Chops Medium Well done	2 (1" thick) about 10 to 12 oz.	2 2	4-5 5-6	2-3 3-4	4 4	6 8	3-4 4-5	
Medium Well done	2 (1 1/2" thick) about 1 lb.	1 1	9 10	4-5 5-6	3 3	10 12	5-6 6-8	
Salmon Steaks	2 (1" thick) 4 (1" thick) about 1 lb.	2 1	6 7	3-5 3-5	4 3	8 9	4-6 4-6	Grease pan. Brush steaks with melted butter.

Tips for Broiling

Beef

- Steaks and chops should always be allowed to rest for five minutes before being cut into and eaten. This allows the heat to distribute evenly through the food and creates a more tender and juicy result.
- Pieces of meat that are thicker than two inches should be removed from the refrigerator 30 minutes prior to cooking. This will help them cook more quickly and evenly, and will produce less smoke when broiling. Cooking times will likely be shorter than the times indicated in the Broiling Chart.
- For bone-in steaks or chops that have been frenched (all meat removed from around the bone), wrap the exposed sections of bone in foil to reduce burning.

Seafood

- When broiling skin-on fish, always use the Lo broil setting and always broil the skin side last.
- Seafood is best consumed immediately after cooking. Allowing seafood to rest after cooking can cause the food to dry out.
- It is a good idea to rub a thin coating of oil on the surface of the broiling pan before cooking to reduce sticking, especially with fish and seafood. You can also use a light coating of non-stick pan spray.

Vegetables

- Toss your vegetables lightly in oil before cooking to improve browning.

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.

Setting the Warm Function

1. Turn the oven mode knob to select **Warm**.
2. Press **Start**.
3. Press **Clear/Off** at any time to cancel.

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

This feature maintains a warm oven for rising yeast leavened products before baking.

Setting the Proof Function

1. Use rack position 2 or 3 for proofing.
2. Turn the oven mode knob to select **Proof**.
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.

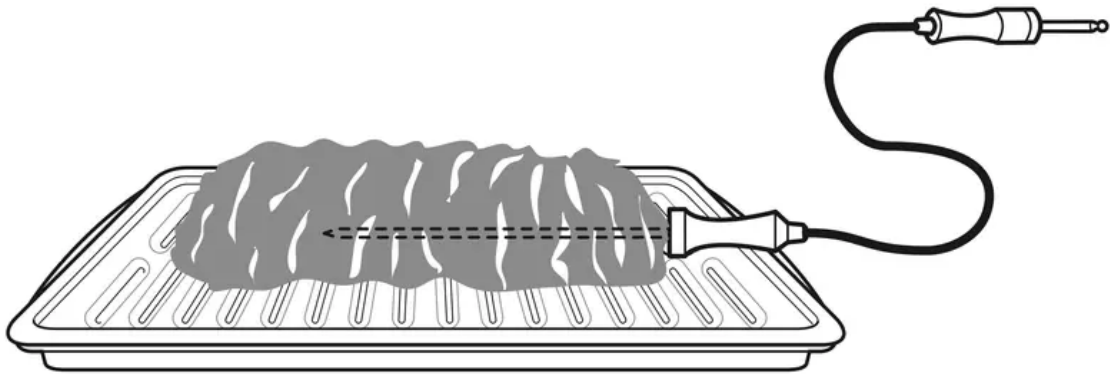
- It is normal for the fan to operate during the Proof function.

Meat Probe

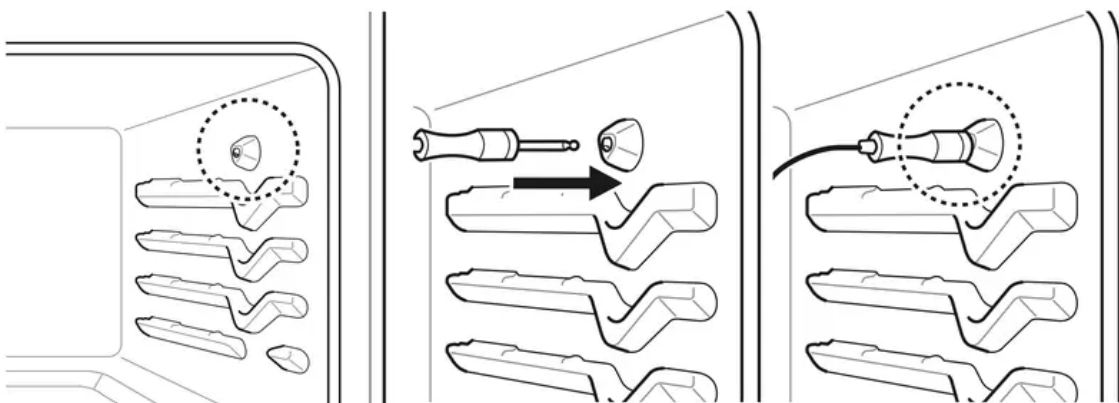
The meat probe accurately measures the internal temperature of meat, poultry and casseroles. It should not be used during broiling, self clean, warming or proofing. Always unplug and remove the meat probe from the oven when removing food. Before using, insert the probe into the center of the thickest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

Using the Meat

1. Probe Insert the meat probe into the meat.



2. Connect the meat probe to the jack.



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

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

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

2. Set the oven temperature: press **plus(+)** or **minus(-)** until 375 °F appears in the display.
3. Press **Start**.
4. Set the probe temperature: press **plus(+)** or **minus(-)** until 160 °F appears in the display.
5. Press **Start**.

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

Changing the Probe Temperature while Cooking

1. Press **Temp**.
2. Set the oven temperature and probe temperature.
3. Press **Start**.

IMPORTANT NOTE: Press Clear/Off to cancel the Meat Probe function at any time. To avoid breaking the probe, make sure food is completely defrosted before inserting.

CAUTION

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

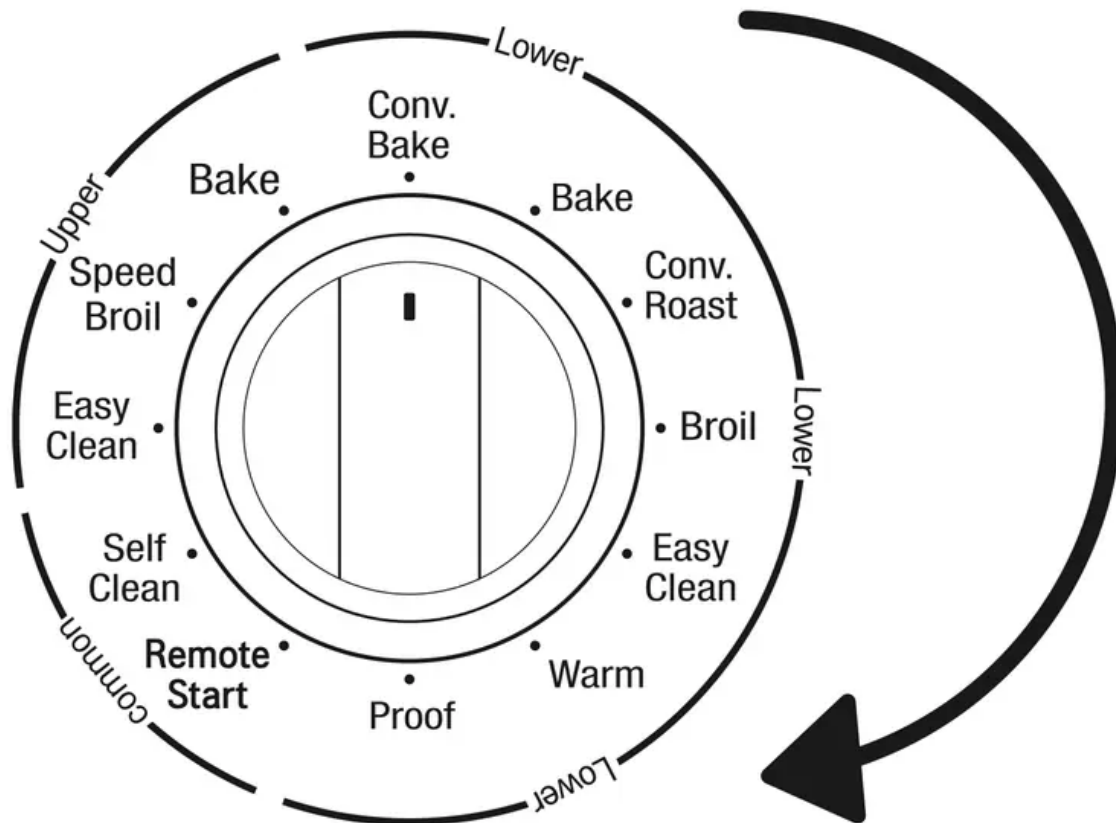
Recommended Probe Temperature Chart

Doneness	Probe Temp.
Beef, Lamb and Veal Rare Medium Rare Medium Well Done	130 °F (54 °C) 140 °F (60 °C) 150 °F (66 °C) 160 °F (71 °C)
Pork Well Done	170 °F (77 °C)
Poultry Breast, Well Done Thigh, Well Done Stuffing, Well Done	170 °F (77 °C) 180 °F (82 °C) 165 °F (74 °C)

Remote Start

If the appliance is registered on a home Wi-Fi network, this function starts or stops the pre-heating function of the appliance. Follow the instructions on page 42 to register the appliance on the network.

Set the oven mode knob to the Remote Start position to use the function.



Setting Remote Start

1. Open the oven door to make sure the oven is empty and ready for pre-heating. Do not place food in the oven. Close the oven door.
2. Within 30 seconds of closing the door, turn the oven mode knob to select Remote Start.
3. When ON appears in the display, the Remote Start function is ready to use.
4. Follow the directions in the smart phone app to set Remote Start times.

NOTE: Remote Start is disconnected in the following situations:

- Remote Start is never set up in the smart phone app.
- The Remote Start status is “ready.”
- Remote Start experiences a problem during operation.

MAINTENANCE

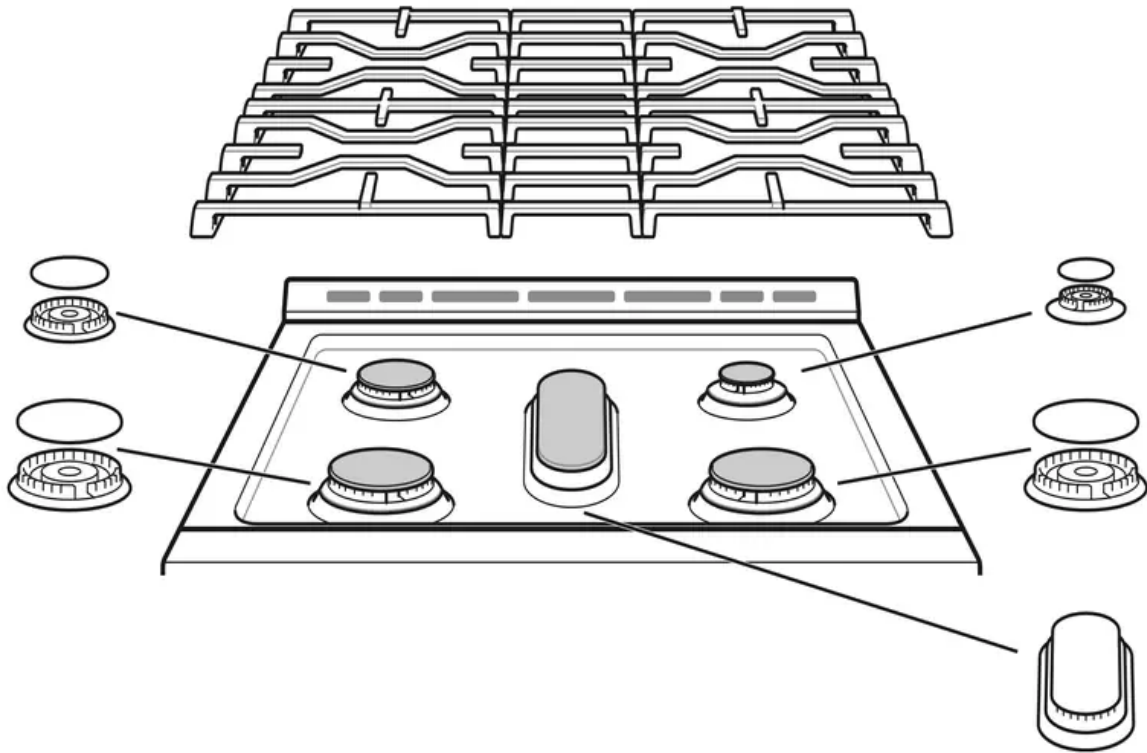
CAUTION

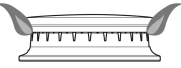
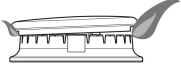
- Do not clean this appliance with bleach.
- To prevent burns, wait until the cooktop has cooled down before touching any of its parts.
- Always wear gloves when cleaning the cooktop.

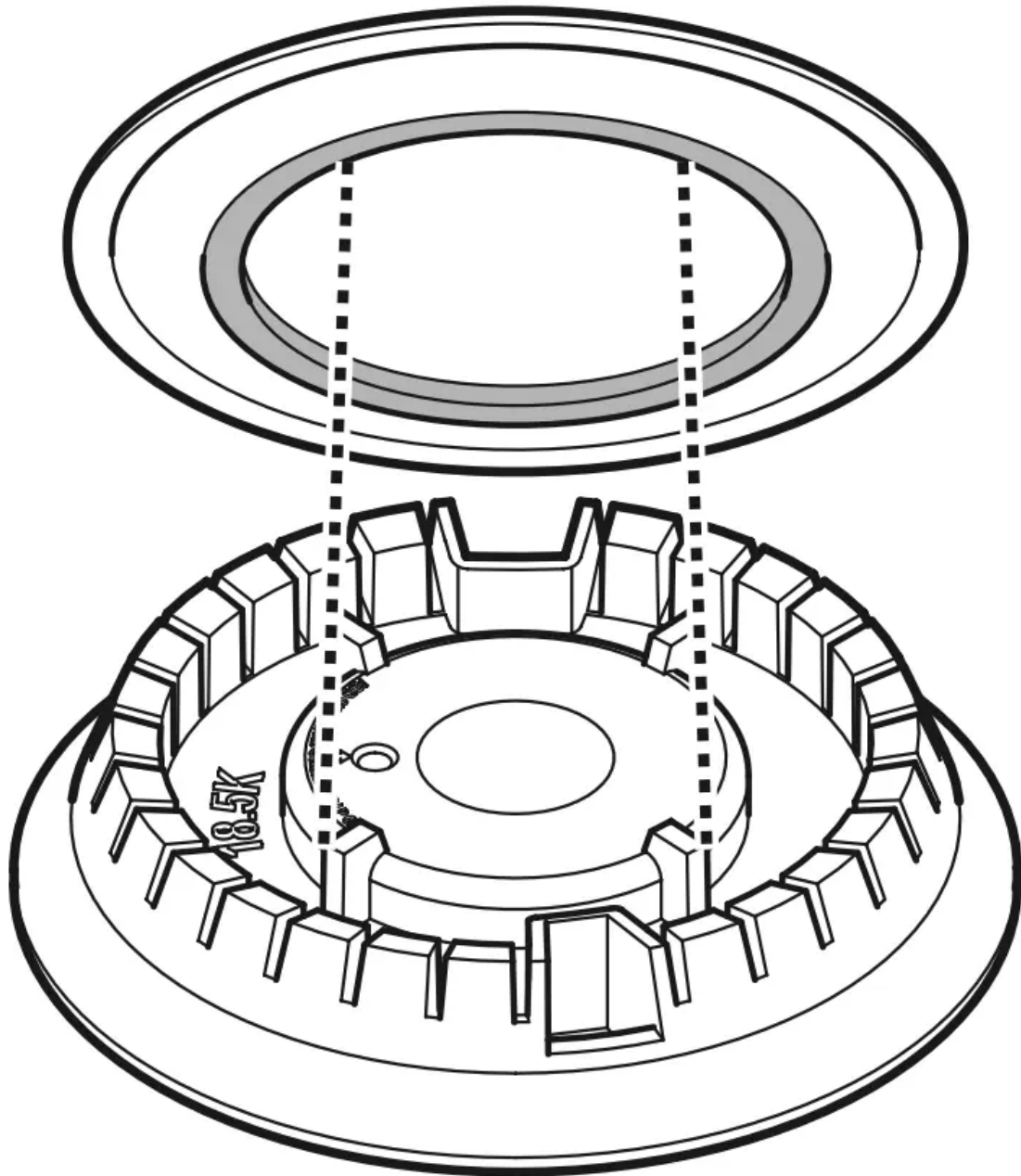
Gas Surface Burners

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

Cleaning Burner Heads/Caps

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

- 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.
- Do not scratch or gouge the port features of the burner base.

NOTE

- To clean port openings, use a stiff nylon bristle tooth brush.
- Do not use steel wool or steel bristle brushes as they can scratch the burner surface.

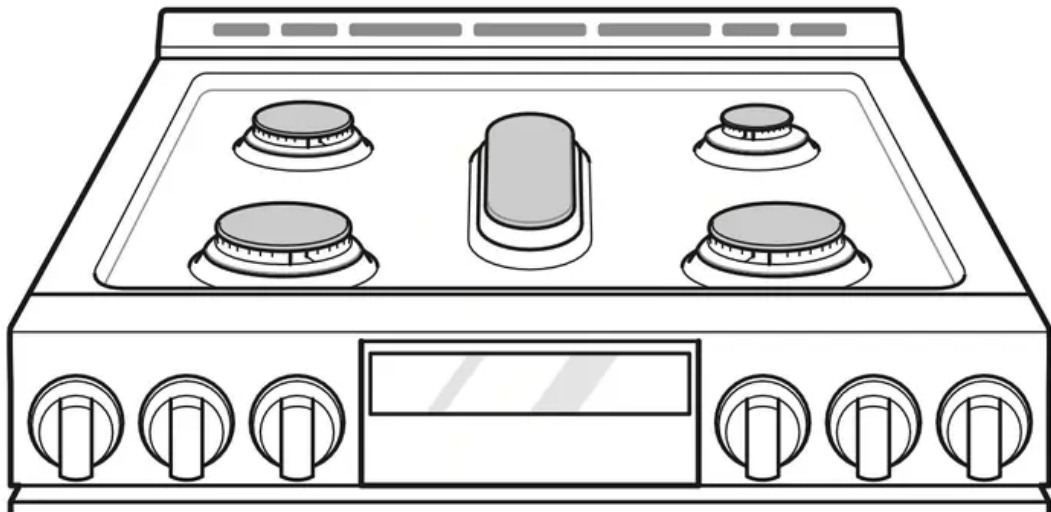
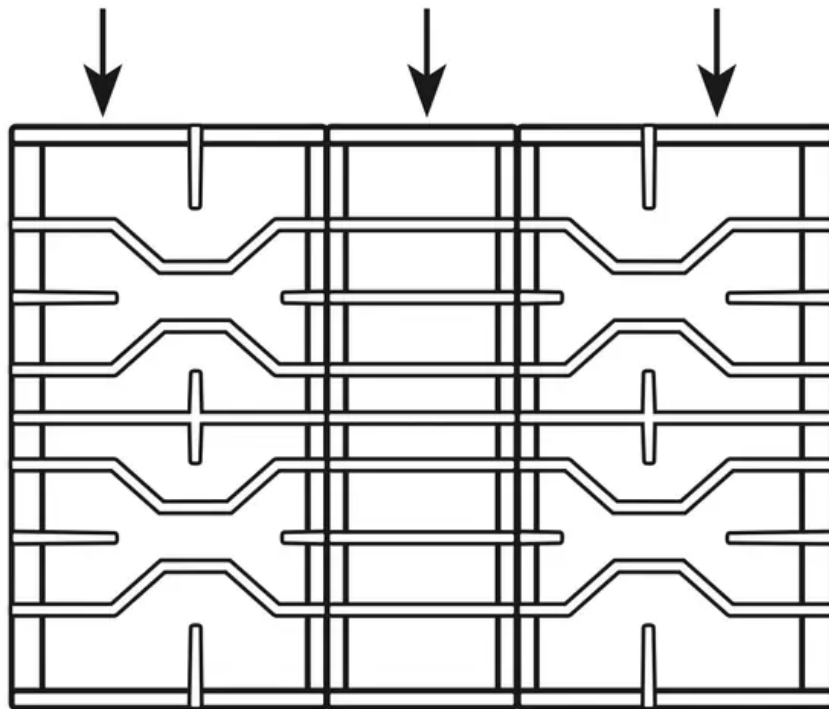
After Cleaning the Burner Heads/ Caps

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 professionalstyle 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.

Side grate Center grate Side grate



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.
- Do not put the grate in the oven during self cleaning mode.

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

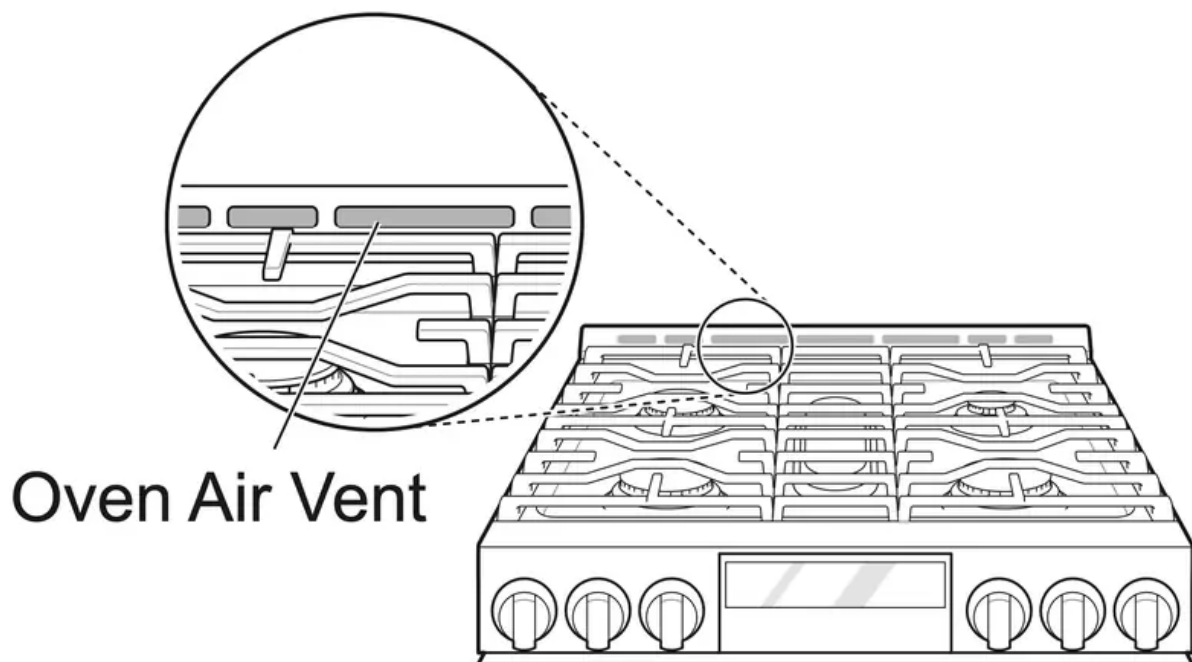
CAUTION

- 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.
- When water is spilled on the cooktop, wipe up water immediately. If water is left on the cooktop for a long time, discoloration may occur.

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

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

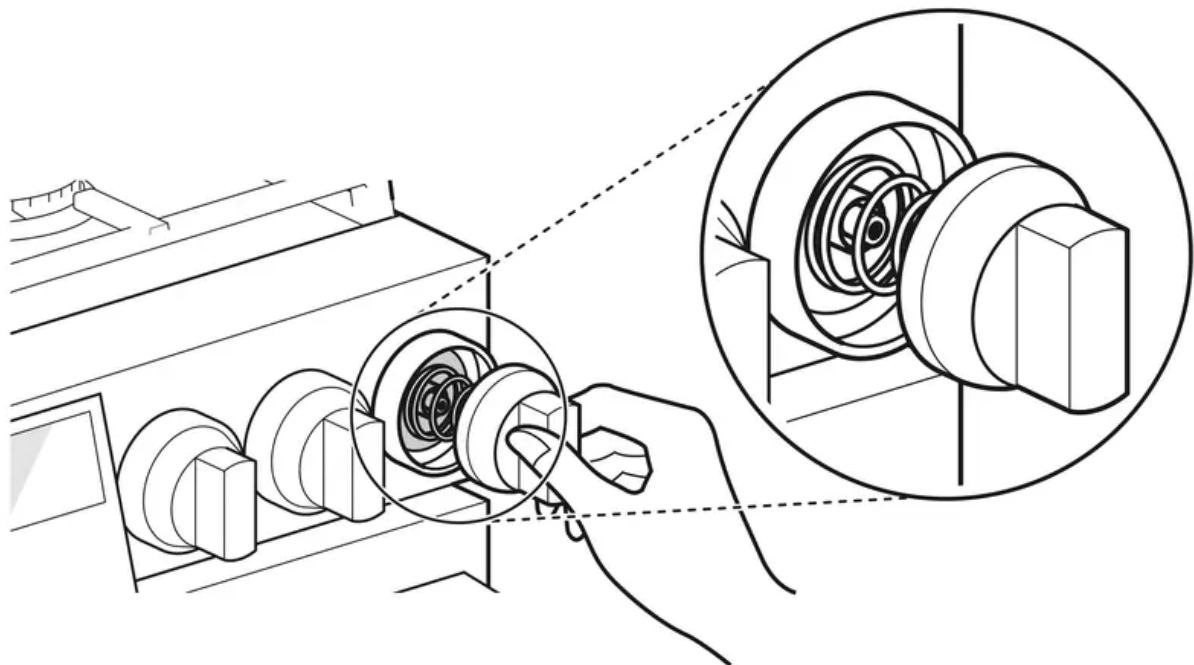
To prevent activating the control panel during cleaning, unplug the range. Clean up splatters with a damp cloth using a glass cleaner. Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

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.

The control knobs may be removed for easy cleaning.

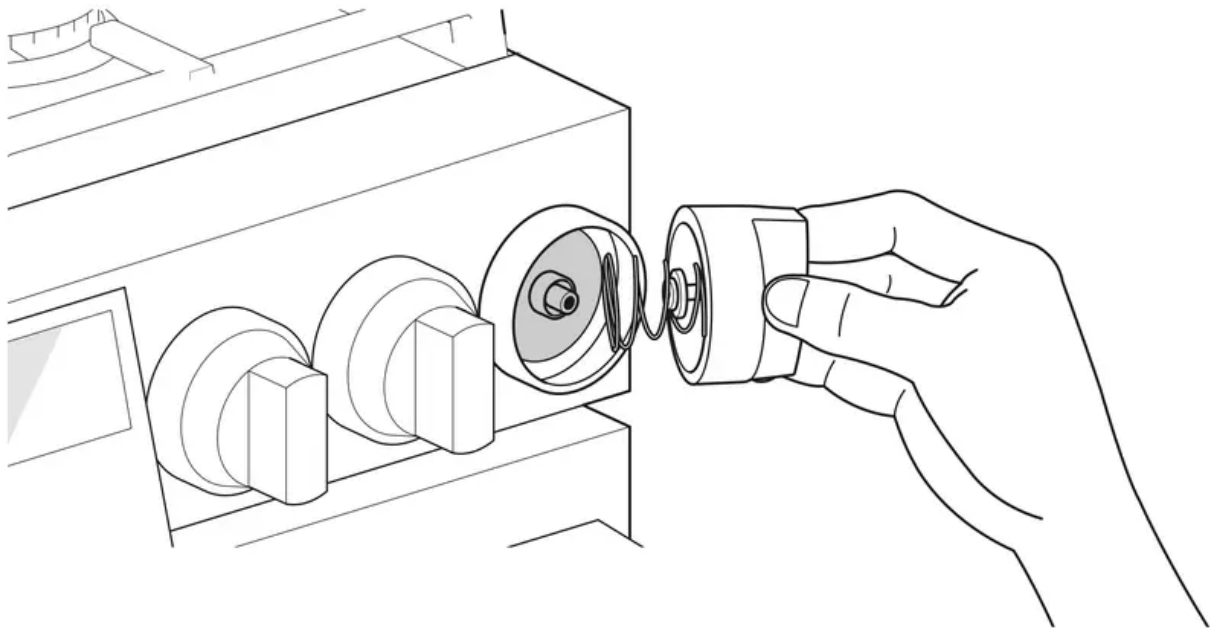
1. To clean the knobs, make sure that they have the position indicator centered at the top or Off position and pull them straight off the stems. Be careful not to lose the knob springs.
2. To replace the knobs, make sure that the knobs have the position indicator centered at the top or Off position, and slide the knobs directly onto the stem.



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.
- If you slide the knobs onto the stem without the knob springs, it may cause malfunction.



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

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.**

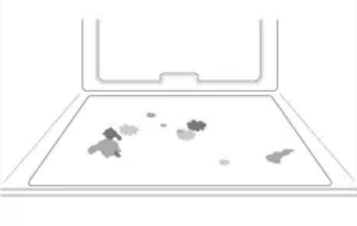

When needed, the range still provides the Self Clean option for longer, more thorough oven cleaning for heavier, built up soils.

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

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*		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.

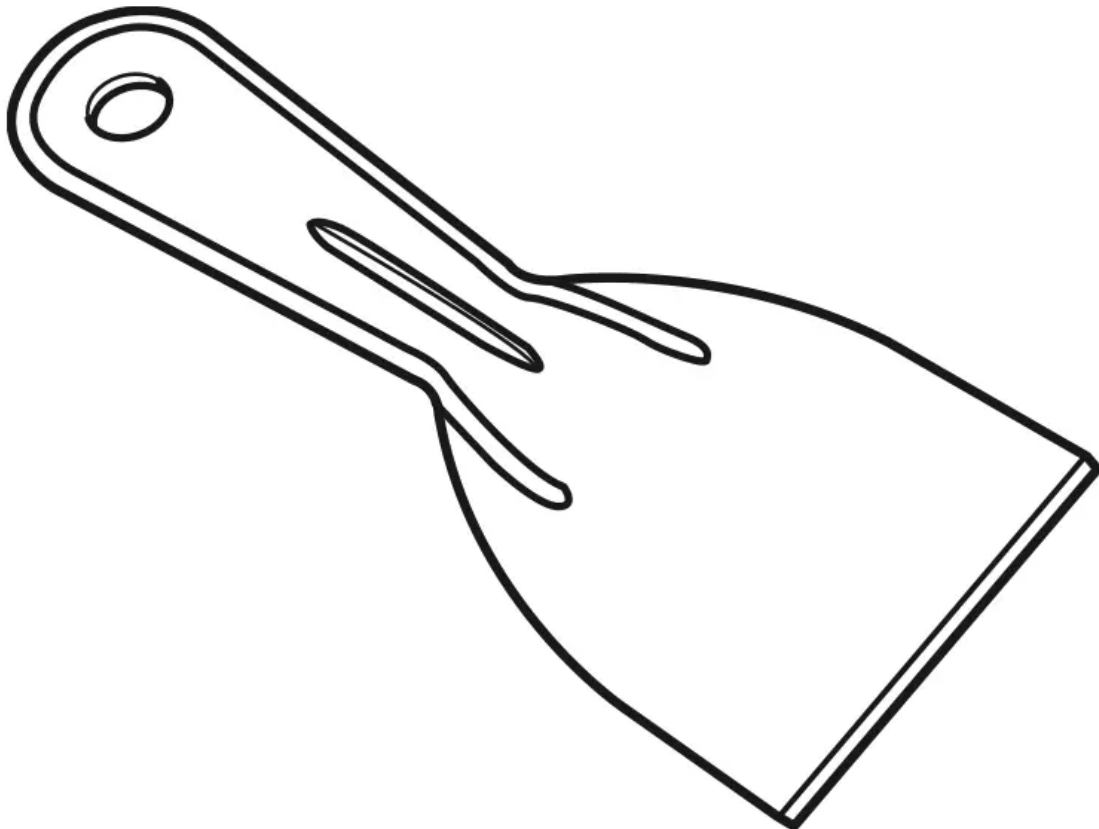
Cleaning Tips

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

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

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.

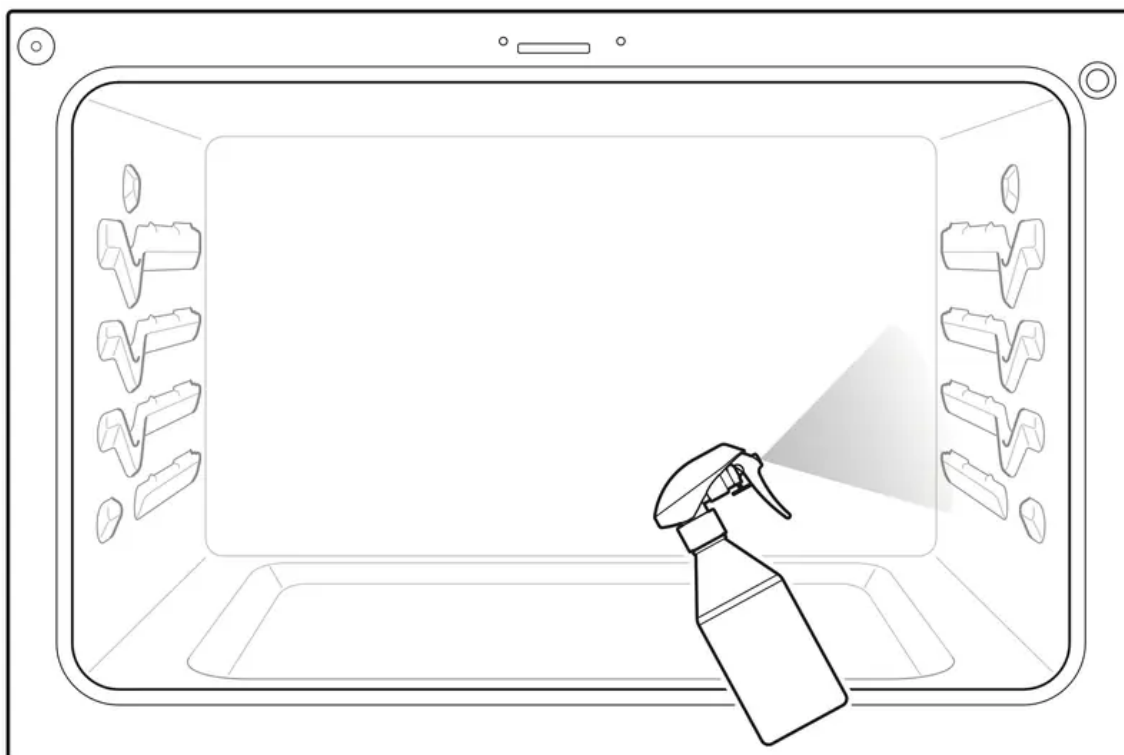


Suggested plastic scrapers:

- 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

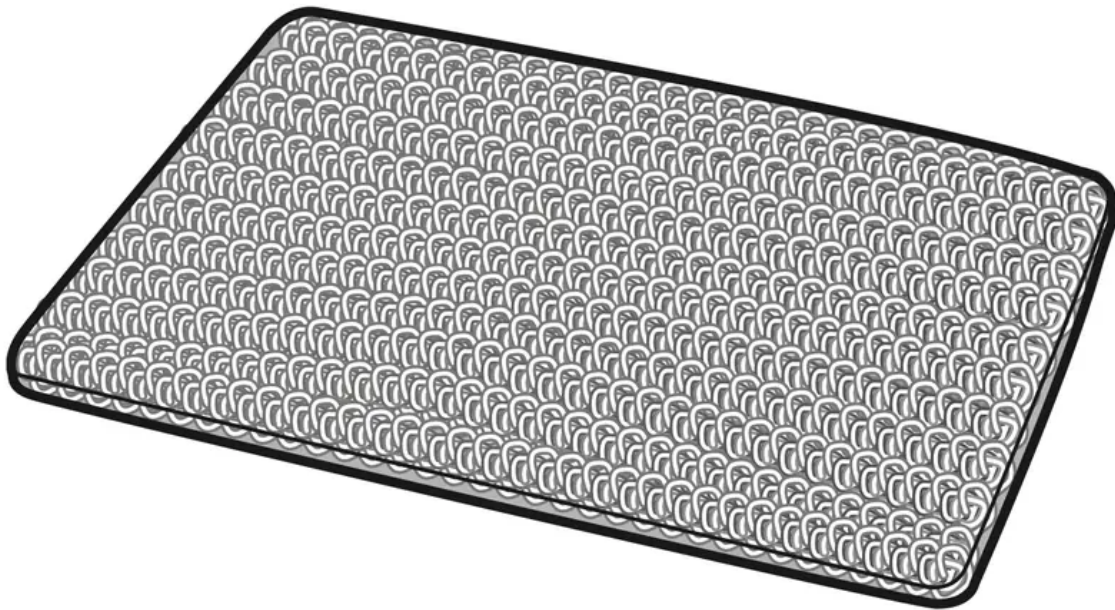
- Some surfaces may be hot after the EasyClean[®] cycle. Wear rubber gloves while cleaning to prevent burns.
- During the EasyClean[®] cycle, the oven may become hot enough to cause burns. Wait until the cycle is over before wiping the inside surface of the oven. Failure to do so may result in burns.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

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.

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.

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.
- It is normal for the fan to operate during the Self Clean cycle.

Setting Self Clean

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

Self Clean Soil Guide

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

1. Remove all racks and accessories from the oven.
2. Turn the oven mode knob to select **Self Clean**. The oven defaults to the recommended four-hour self clean for a moderately soiled oven. Press **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.

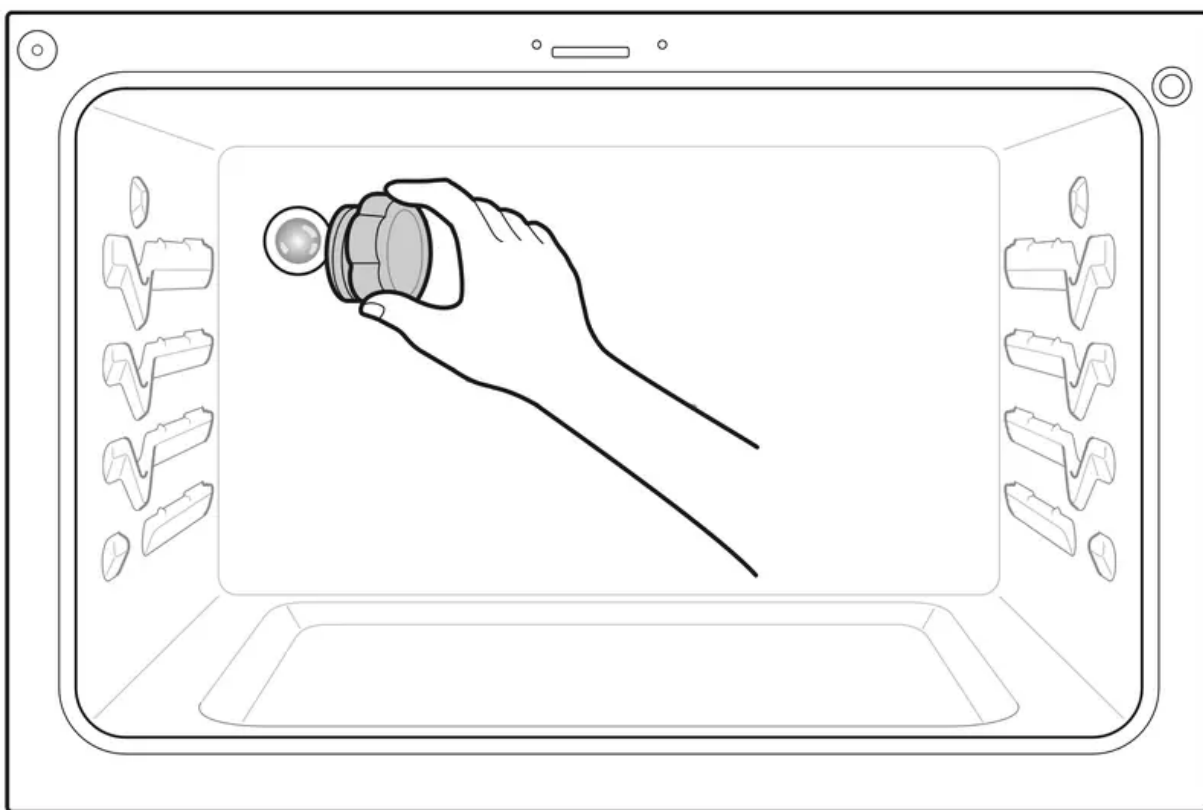
NOTE

- 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.

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.



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 electrical shock.

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.

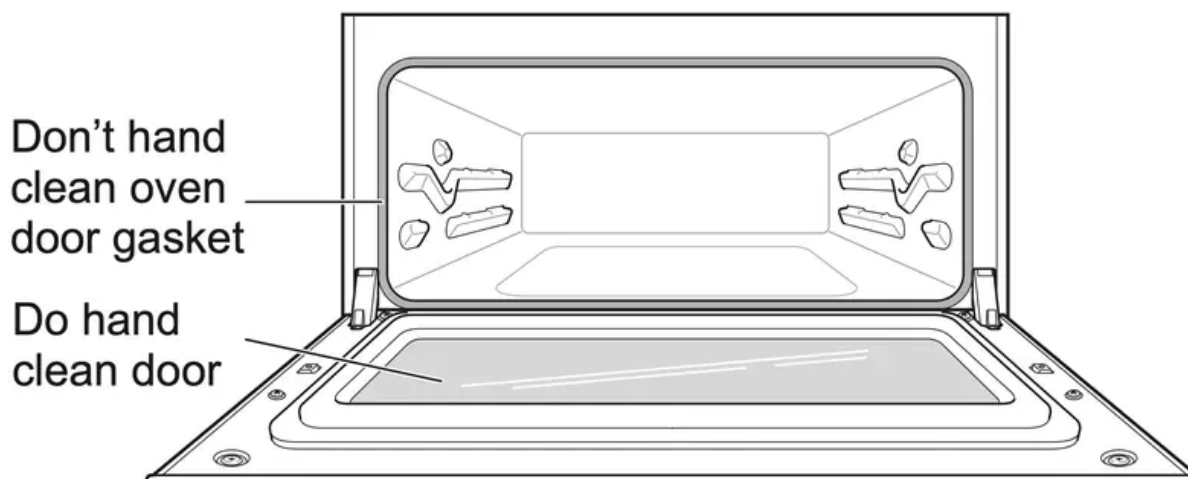
NOTE

- 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: 1-800-984-6306.

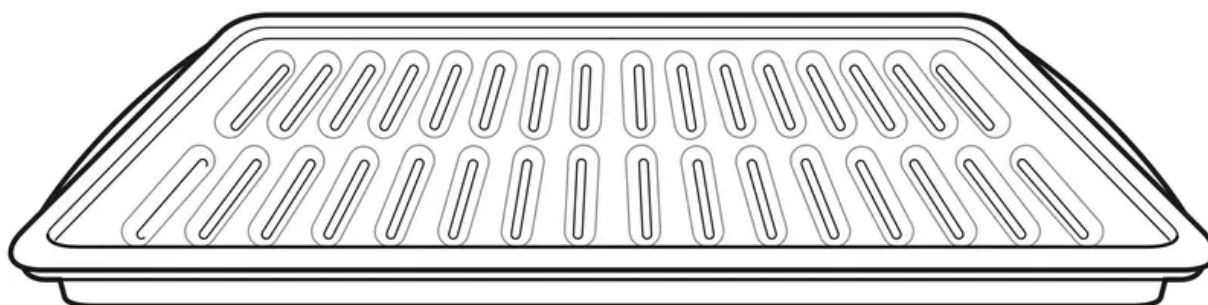
Oven Door

- 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.



Broiler Pan and Grid



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

Oven Racks

Remove the oven racks before operating the self clean cycle.

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.

NOTE: If the racks are cleaned using the self clean cycle (not recommended), the color will turn slightly blue and the finish will become dull. After the self clean cycle is complete, and the oven has

cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of vegetable oil. This will make the racks glide more easily into the rack tracks.

Removing and Replacing the Lift-Off Oven Doors

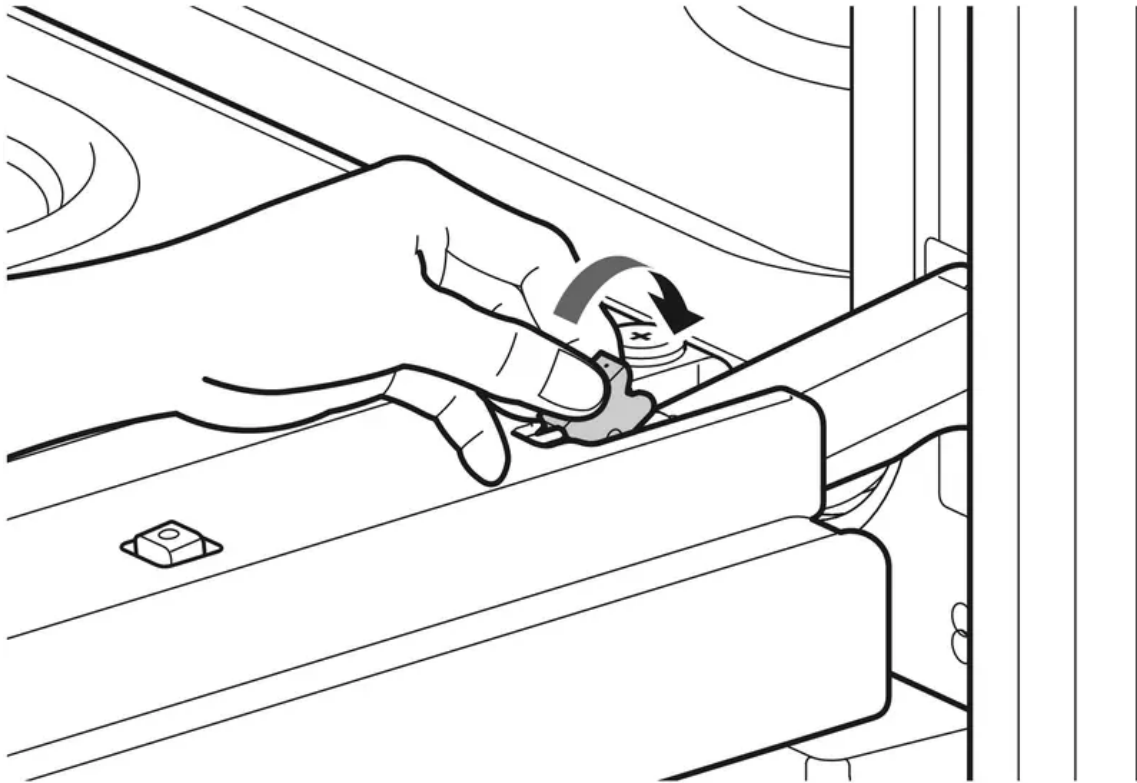
CAUTION

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

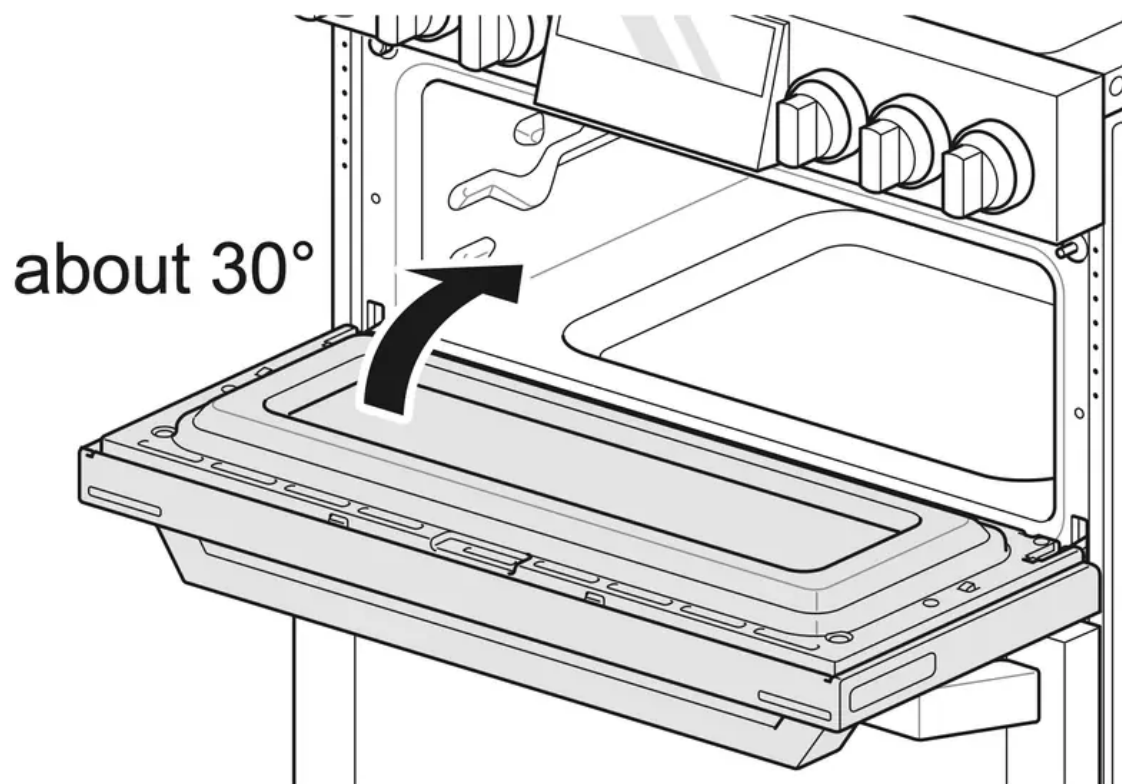
Upper Oven

Removing the Door

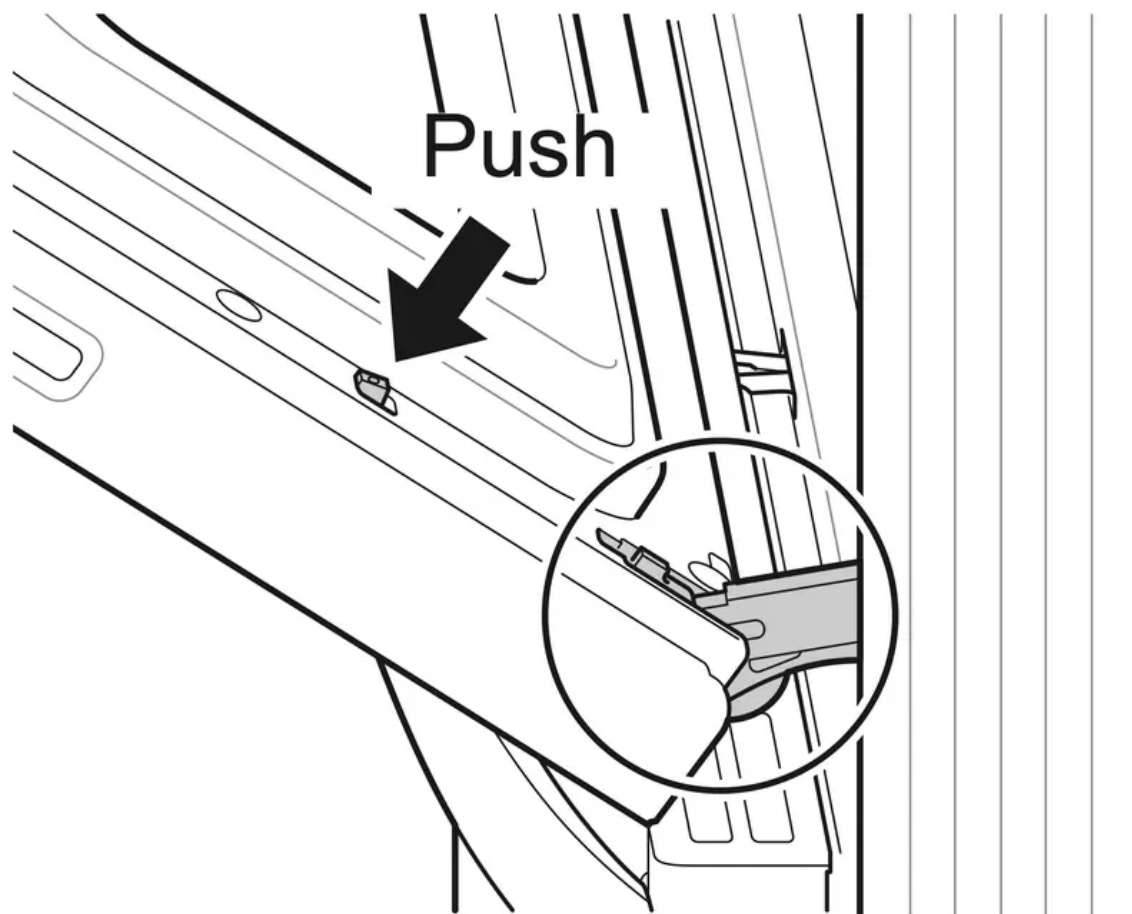
1. Fully open the door.
2. Lift up and rotate the hinge locks toward the hinge until they stop.



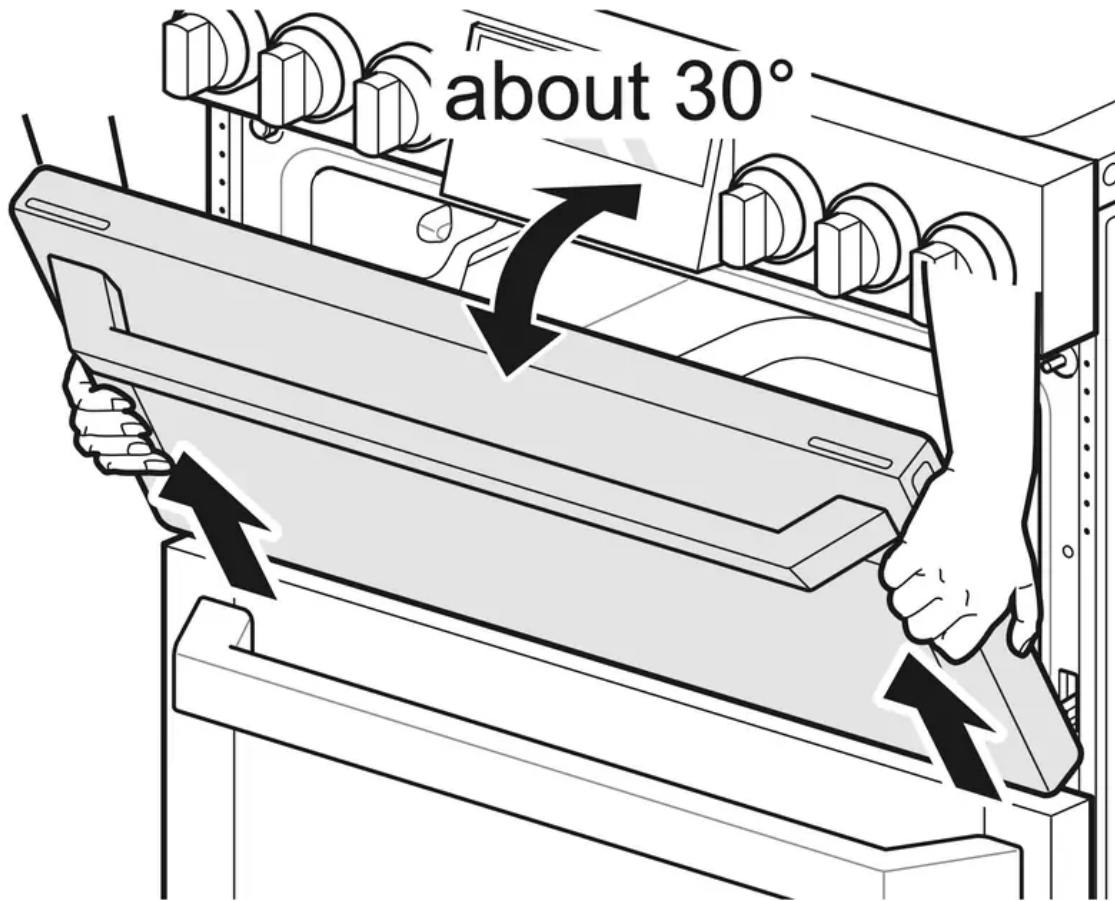
3. Close the door to 30 degrees (you will feel the door stop). The hinge locks will contact the oven frame.



4. On both sides of the door, touch down on the release buttons on each hinge.

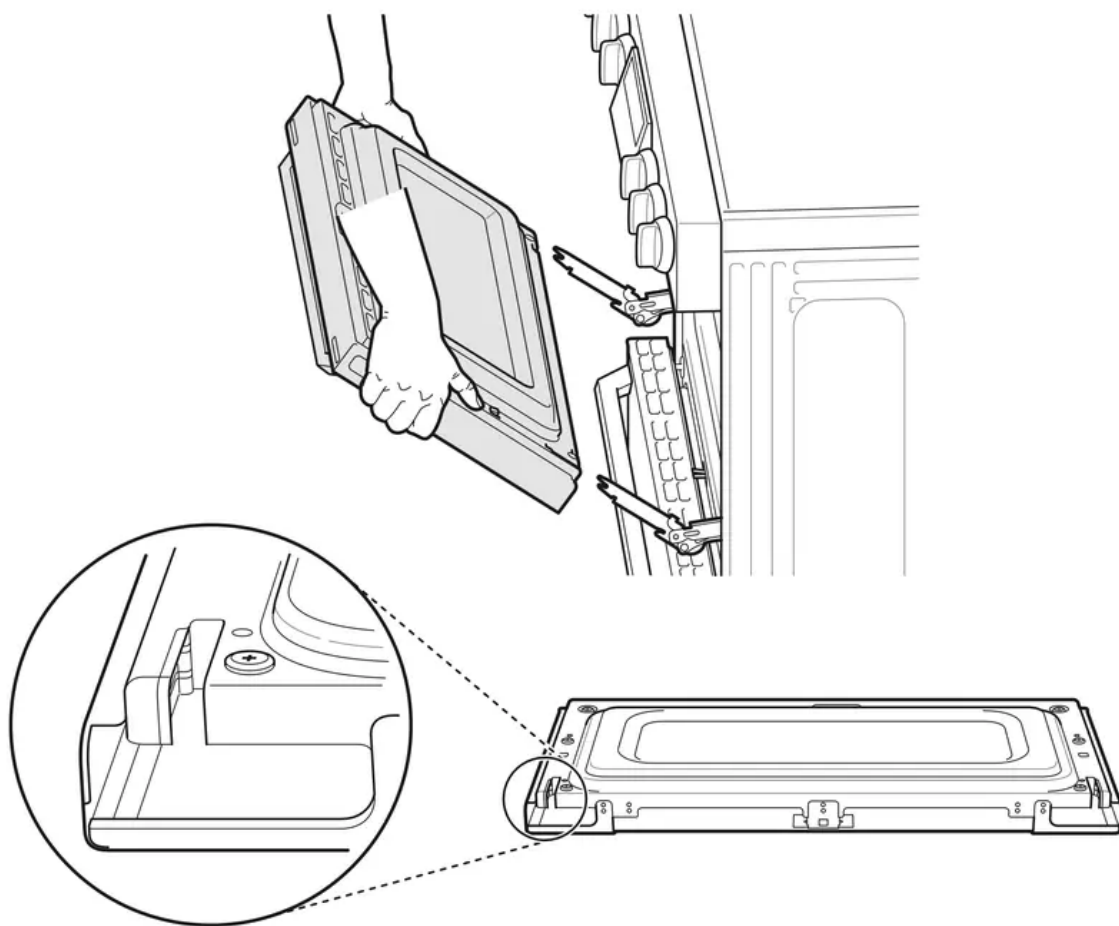


5. Lift the door up until it is clear of the hinges.



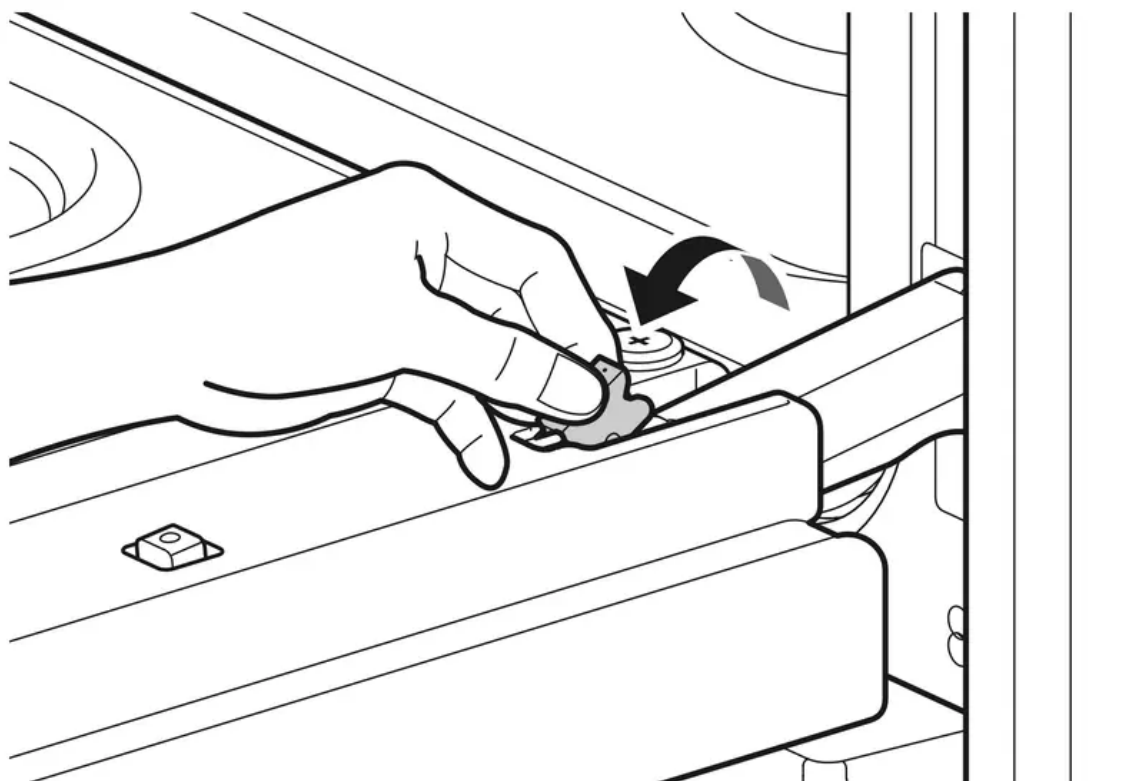
Replacing the Door

1. Be sure both hinges are in a 30 degree position.
2. Slide the door back onto the hinges until you hear a solid click and the release buttons have engaged.



3. Fully open the door.

4. Push the hinge locks down onto the door frame.

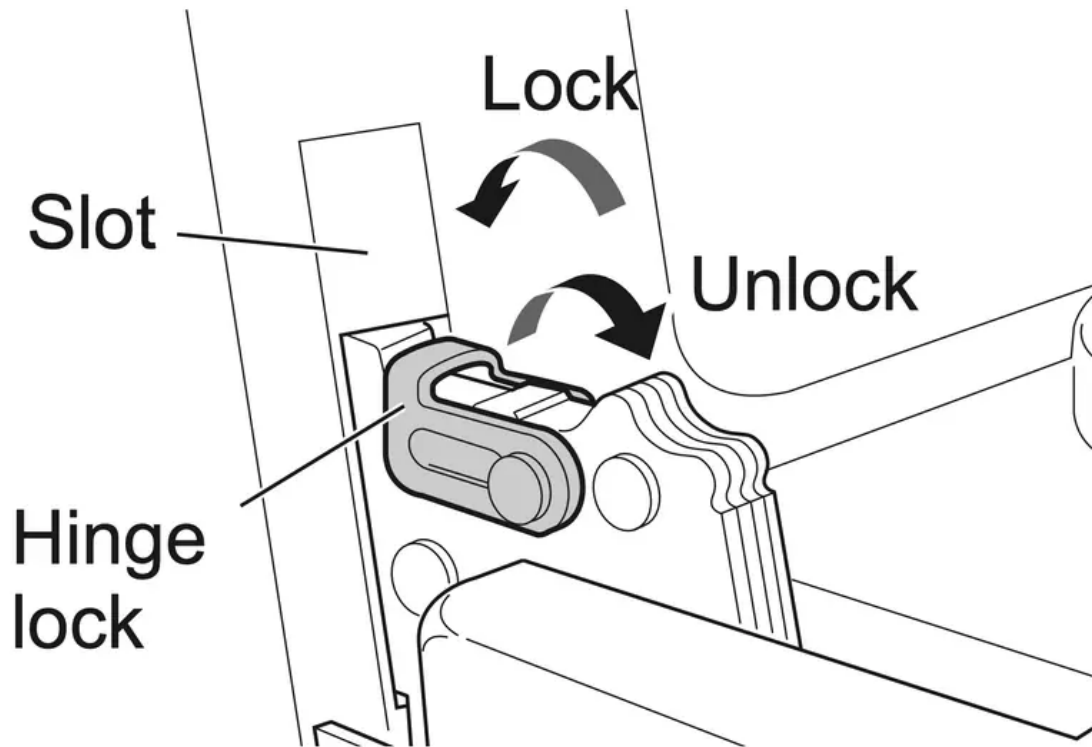


5. Close the oven door.

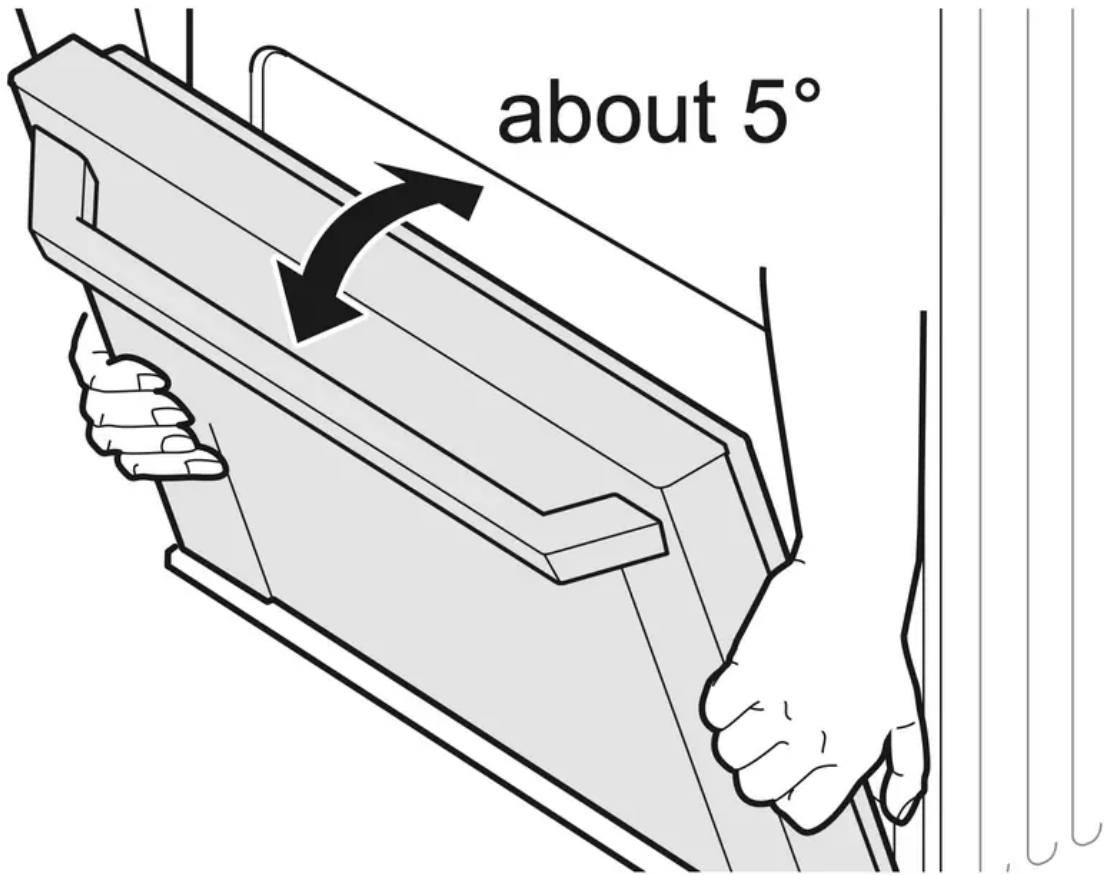
Lower Oven

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.

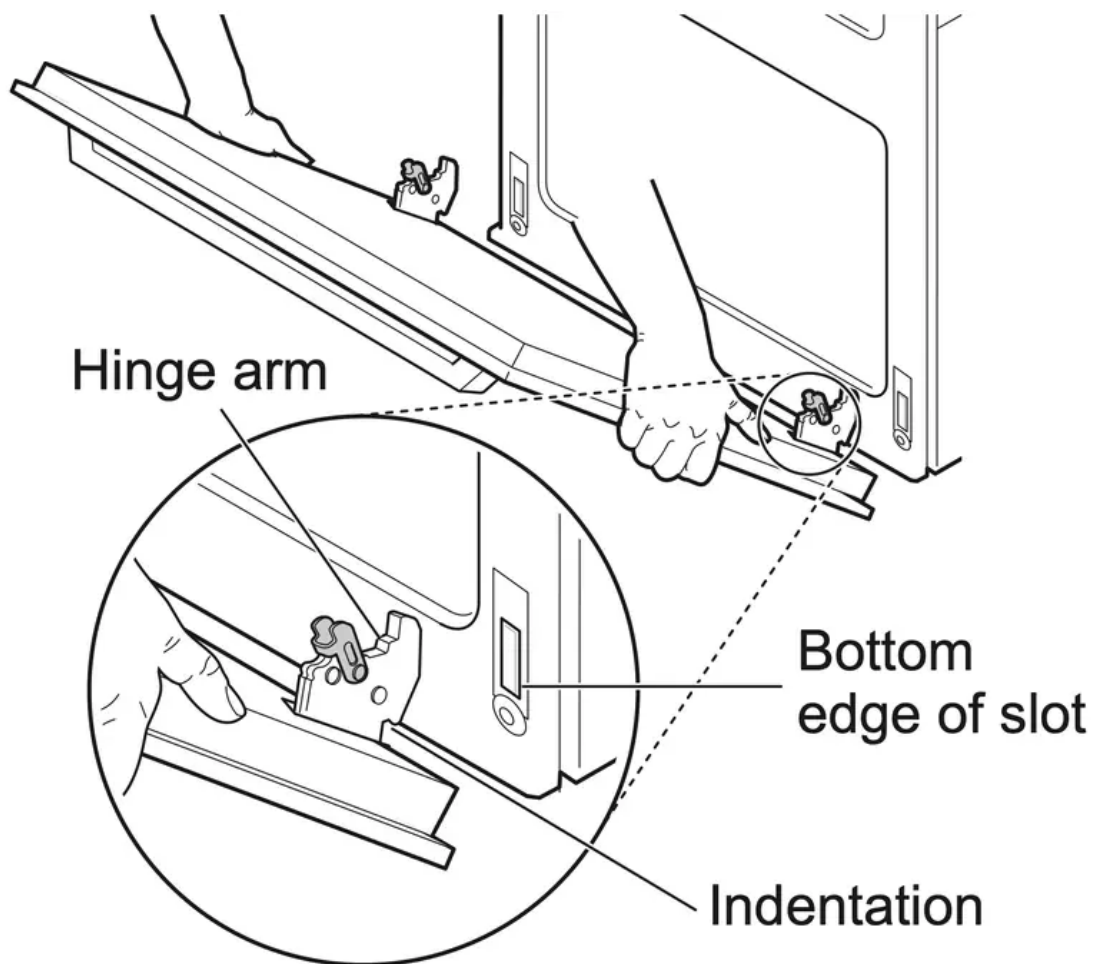


5. Lift door up and out until the hinge arms are clear of the slots.

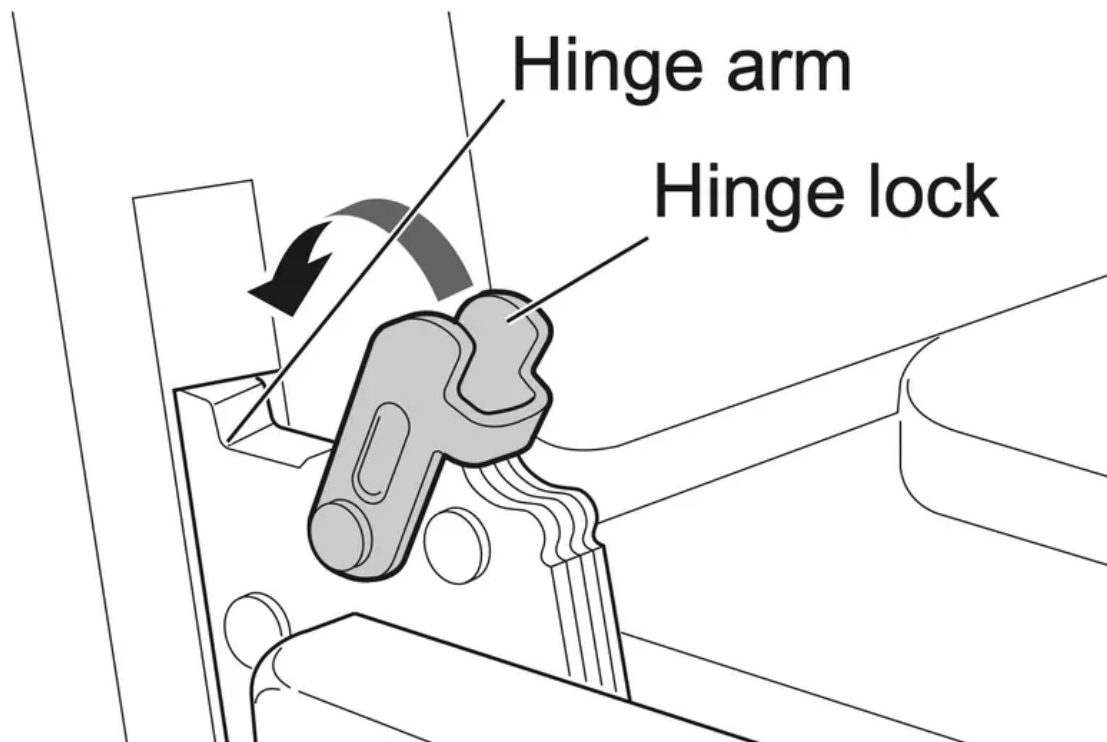
Replacing the Door

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.

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.

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.

During convection cooking the fan stops when I open the door. Is that normal?

Yes, this is normal. When the door is opened, the convection fan will stop until the door is closed.

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. The foil will melt and stick to the bottom surface of the oven and will not be removable. Use a sheet pan lined with parchment paper and 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 parchment paper under fruit pies or other acidic or sugary foods to prevent spills from damaging the oven finish.

CAUTION: Foil may be used to wrap food in the oven, 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.

Can I leave my racks in the oven when running a Self Clean cycle?

No. Although it will not damage the racks, it will discolor them and may make them hard to slide in and out during use. Remove all items from the oven before starting a Self Clean cycle.


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 Lock Out mode. The lock  will show in the display if Lock Out is activated. To deactivate Lock Out, press and hold **Lower CLEAR/OFF** for three seconds. The unlock melody sounds and **Loc** appears in the display until the controls are unlocked.

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. If some stubborn soils remain, use the Self Clean feature to thoroughly clean your oven.

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 ¼ cup (2 oz or 60 ml) spray 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.

If stubborn or built-up stains remain, use the Self Clean feature. Refer to the Self Clean section of your owner's manual.

Are there any tricks to getting some of the stubborn soils out?

Scraping the soils with a plastic scraper before and during hand-cleaning is recommended. Fully saturating soils with water is also recommended.

However, certain types of soils are harder to clean than others. For these stubborn soils, the Self Clean cycle is recommended. Consult the Self Clean section of your owner's manual for details.

Is it safe for my convection fan, broil burner or heater element to get wet during EasyClean[®] ?

Yes. The convection fan, broiler burner or heater element may get a little wet during cleaning. However, direct spray onto the broil burner and heater elements is not necessary because these are self-cleaning during regular use.

Do I need to use all 1¼ cups (10 oz or 300 ml) of water for EasyClean[®] ?

Yes. It is highly recommended that 1 cup (8 oz or 240 ml) of water be sprayed or poured on the bottom and an additional ¼ cup (2 oz or 60 ml) of 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 1¼ cups (10 oz or 300 ml) of water, a plastic scraper, a non-scratch scrubbing pad and a towel. You should not use abrasive scrubbers such as heavy-duty scouring pads or steel wool. Except for a towel, all of the materials you need are included in a special cleaning kit with your new range.

Can I run the EasyClean[®] cycle on both of my ovens at once?

Yes. You can run the EasyClean[®] cycle on both ovens at the same time. Some oven surfaces will be hot after the cycle completes running. Avoid leaning or resting on the oven door glass while cleaning the oven cavities.

You cannot run the Self Clean cycle on both ovens at the same time.

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.



Symptoms	Possible Causes / Solutions								
<p>Range is not level.</p>	<ul style="list-style-type: none"> • Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the oven rack is level. • Be sure floor is level and strong and stable enough to adequately support range. • If floor is sagging or sloping, contact a carpenter to correct the situation. • Kitchen cabinet alignment may make range appear unlevel. Be sure cabinets are square and have sufficient room for range clearance. 								
<p>Cannot move appliance easily. Appliance must be accessible for service.</p>	<ul style="list-style-type: none"> • Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible. • Carpet interferes with range. Provide sufficient space so range can be lifted over carpet. • Anti-tip device engaged. 								
<p>Oven control beeps and displays any F code error.</p>	<ul style="list-style-type: none"> • Electronic control has detected a fault condition. Press Clear/Off to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Press Clear/Off and contact a Service agent. <table border="1" data-bbox="544 1323 1099 1637"> <thead> <tr> <th data-bbox="544 1323 671 1402">CODE</th> <th data-bbox="671 1323 1099 1402">CAUSE</th> </tr> </thead> <tbody> <tr> <td data-bbox="544 1402 671 1480">F-3</td> <td data-bbox="671 1402 1099 1480">Key short error</td> </tr> <tr> <td data-bbox="544 1480 671 1559">F-9</td> <td data-bbox="671 1480 1099 1559">Oven not heating (Upper oven)</td> </tr> <tr> <td data-bbox="544 1559 671 1637">F-19</td> <td data-bbox="671 1559 1099 1637">Oven not heating (Lower oven)</td> </tr> </tbody> </table>	CODE	CAUSE	F-3	Key short error	F-9	Oven not heating (Upper oven)	F-19	Oven not heating (Lower oven)
CODE	CAUSE								
F-3	Key short error								
F-9	Oven not heating (Upper oven)								
F-19	Oven not heating (Lower oven)								
<p>Top burners do not light or do not burn evenly.</p>	<ul style="list-style-type: none"> • 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 on food or grease. See Cleaning Burner Heads/Caps in the MAINTENANCE section. • Make sure that the burner parts are installed correctly. 								



Symptoms	Possible Causes / Solutions
	<ul style="list-style-type: none"> • See Removing and Replacing the Gas Surface Burners in the MAINTENANCE section.
<p>Burner flames are very large or yellow.</p>	<ul style="list-style-type: none"> • If the range is connected to LP gas, contact the technician who installed your range or made the conversion.
<p>Surface burners light but the oven does not.</p>	<ul style="list-style-type: none"> • Make sure that the oven gas shut-off valve, located behind the range, is fully open.
<p>Oven will not work</p>	<ul style="list-style-type: none"> • Plug on range is not completely inserted in the electrical outlet. <ul style="list-style-type: none"> ◦ Make sure electrical plug is plugged into a live, properly grounded outlet. • A fuse in your home may be blown or the circuit breaker tripped. <ul style="list-style-type: none"> ◦ Replace the fuse or reset the circuit breaker. • Oven controls improperly set. <ul style="list-style-type: none"> ◦ See the Using the Oven section. • Oven too hot. <ul style="list-style-type: none"> ◦ Allow the oven to cool to below locking temperature.
<p>Steam is exhausted through the oven vent.</p>	<ul style="list-style-type: none"> • Cooking foods with high moisture produces steam. This is normal.
<p>Appliance does not operate.</p>	<ul style="list-style-type: none"> • Make sure cord is plugged correctly into outlet. Check circuit breakers. • Service wiring is not complete. Contact your electrician for assistance. • Power outage. Check house lights to be sure. Call your local electric company for service.
<p>Oven light does not work.</p>	<ul style="list-style-type: none"> • Replace or tighten bulb. See Changing the Oven Light section in this Owner's Manual.




Symptoms	Possible Causes / Solutions
<p>Oven smokes excessively during broiling.</p>	<ul style="list-style-type: none"> • Control not set properly. Follow instructions under Setting Oven Controls. • Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing. • Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling. • Insert on broiler pan wrong side up and grease not draining. Always place grid on the broiler pan with ribs up and slots down to allow grease to drip into pan. • Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. <ul style="list-style-type: none"> ◦ Old grease or food spatters cause excessive smoking.
<p>Food does not bake or roast properly</p>	<ul style="list-style-type: none"> • Oven controls improperly set. <ul style="list-style-type: none"> ◦ See the Using the Oven section. • Rack position is incorrect or the rack is not level. <ul style="list-style-type: none"> ◦ See the Using the Oven section. • Incorrect cookware or cookware of improper size being used. <ul style="list-style-type: none"> ◦ See the Using the Oven section. • Oven sensor needs to be adjusted. <ul style="list-style-type: none"> ◦ See Oven Temperature Adjustment in the Features section.
<p>Food does not broil properly</p>	<ul style="list-style-type: none"> • Improper rack position being used. <ul style="list-style-type: none"> ◦ See the Broiling Guide. • Cookware not suited for broiling. <ul style="list-style-type: none"> ◦ Use broiling pan and grid.
<p>Food does not broil properly</p>	



Symptoms	Possible Causes / Solutions
	<ul style="list-style-type: none"> • Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended. <ul style="list-style-type: none"> ◦ See the Using the Oven section. • In some areas the power voltage may be low. <ul style="list-style-type: none"> ◦ Preheat the broil element for 5-7 minutes. ◦ See the Broiling Guide.
<p>Oven temperature too hot or too cold</p>	<ul style="list-style-type: none"> • Oven sensor needs to be adjusted. <ul style="list-style-type: none"> ◦ See Oven Temperature Adjustment in the Features section.
<p>Oven will not Self Clean</p>	<ul style="list-style-type: none"> • The oven temperature is too high to set a Self Clean operation. <ul style="list-style-type: none"> ◦ Allow the range to cool and reset the controls. • Oven controls improperly set. <ul style="list-style-type: none"> ◦ See the Self Clean section. • A Self Clean cycle cannot be started if the oven lockout feature is active.
<p>“Crackling” or “popping” sound</p>	<ul style="list-style-type: none"> • This is the sound of the metal heating and cooling during both the cooking and Self Clean functions. <ul style="list-style-type: none"> ◦ This is normal.
<p>Fan noise</p>	<ul style="list-style-type: none"> • A convection fan may automatically turn on and off. <ul style="list-style-type: none"> ◦ This is normal.
<p>Convection Fan stops</p>	<ul style="list-style-type: none"> • Convection fan stops during a convection bake cycle. <ul style="list-style-type: none"> ◦ This is normal and is done to allow for more even heating during the cycle. This is not a failure of the range and should be considered normal operation.



Symptoms	Possible Causes / Solutions
<p>Displayed colon in the clock is flashing</p>	<ul style="list-style-type: none"> • This is normal. This means that the product has just been plugged in, or that it has experienced a power interruption. Press Cook Time for three seconds and reset the clock, or press any key to stop the flashing.
<p>Excessive smoking during a Self Clean cycle</p>	<ul style="list-style-type: none"> • Excessive soil. <ul style="list-style-type: none"> ◦ Press the Clear/Off button. Open the windows to rid the room of smoke. Wait until the Self Clean mode is cancelled. Wipe up the excess soil and reset the clean.
<p>Oven door does not open after a Self Clean cycle</p>	<ul style="list-style-type: none"> • Oven is too hot. <ul style="list-style-type: none"> ◦ Allow the oven to cool below locking temperature. • Allow about one hour for the oven to cool after the completion of a Self Clean cycle. The door can be opened when the lock  is no longer displayed. • The control and door may be locked.
<p>The oven does not clean after a Self Clean cycle</p>	<ul style="list-style-type: none"> • Oven controls not properly set. <ul style="list-style-type: none"> ◦ See the Self Clean section. • Oven was heavily soiled. <ul style="list-style-type: none"> ◦ Clean up heavy spill overs before starting the clean cycle. Heavily soiled ovens may need to Self Clean again or for a longer period of time.
<p>CLEAN and door flash in the display</p>	<ul style="list-style-type: none"> • The Self Clean cycle has been selected, but the door is not closed. <ul style="list-style-type: none"> ◦ Close the oven door.
<p>LOCKED is on in the display when you want to cook</p>	<ul style="list-style-type: none"> • The oven door is locked because the temperature inside the oven has not dropped below the locking temperature. <ul style="list-style-type: none"> ◦ Press the Clear/Off button. Allow the oven to cool.

Symptoms	Possible Causes / Solutions
Burning or oily odor emitting from the vent	<ul style="list-style-type: none"> • This is normal in a new oven and will disappear in time. <ul style="list-style-type: none"> ◦ To speed the process, set a Self Clean cycle for a minimum of 3 hours. See the Self Clean section.
Oven racks are difficult to slide	<ul style="list-style-type: none"> • The shiny, silver-colored racks were cleaned in a Self Clean cycle. <ul style="list-style-type: none"> ◦ Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.
Moisture collects on oven window or steam comes from oven vent	<ul style="list-style-type: none"> • This is normal when cooking foods high in moisture. • Excessive moisture was used when cleaning the window.

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.