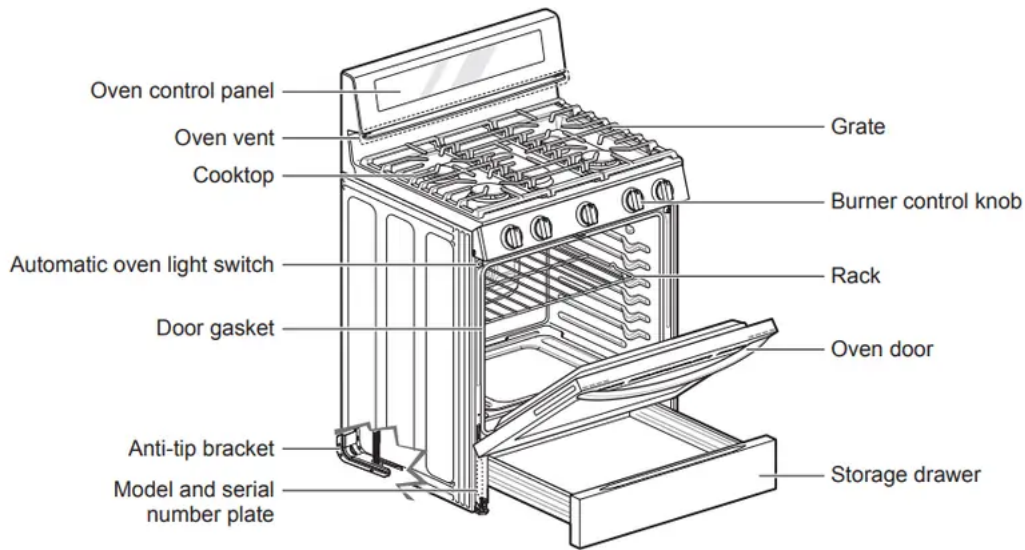


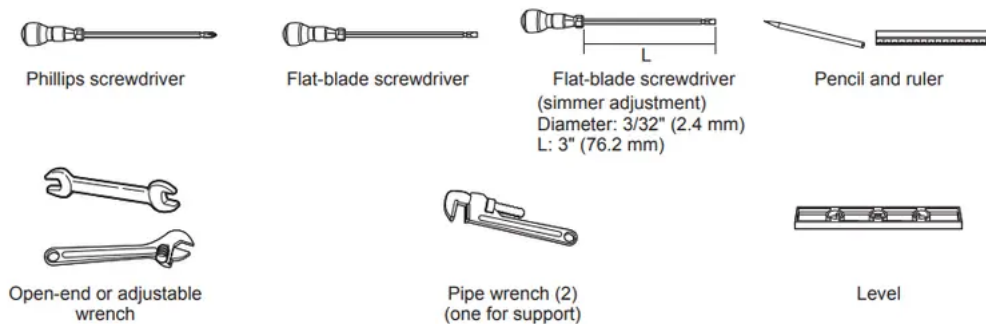
PRODUCT OVERVIEW



INSTALLATION

Before Installing the Range

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



Materials You May Need

- Gas line shut-off valve
- Pipe joint sealant that resists action of natural and LP gases
- Flexible metal appliance connector (3/4" or 1/2" NPT x 1/2" I.D.)
- Never use an old connector when installing a new range.
- Flare union adapter for connection to gas supply line (3/4" or 1/2" NPT x 1/2" I.D.)

- Flare union adapter for connection to pressure regulator on range (1/2" NPT x 1/2" I.D.)
- Liquid leak detector or soapy water
- Lag bolt or 1/2" O.D. sleeve anchor (for concrete floors only)

Location

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

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

This appliance must not be installed with a ventilation system that blows air downward toward the range.

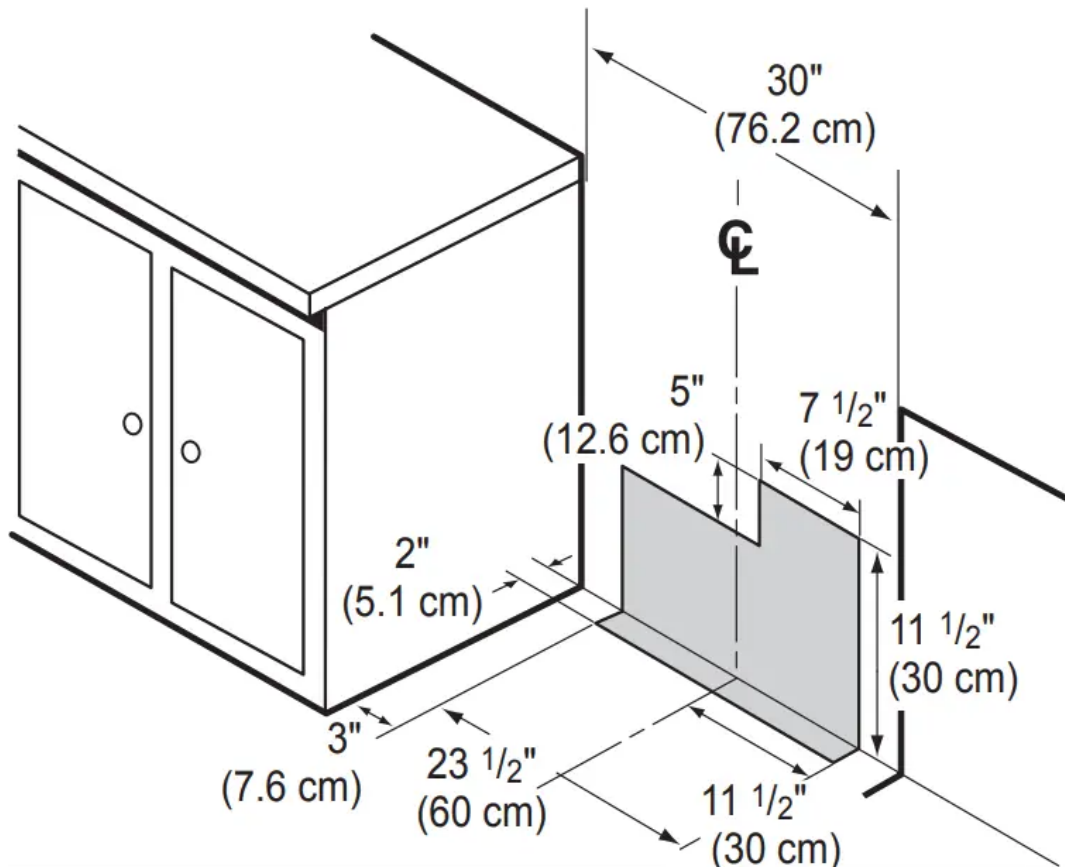
This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

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

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

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

Gas Pipe and Electrical Outlet Locations

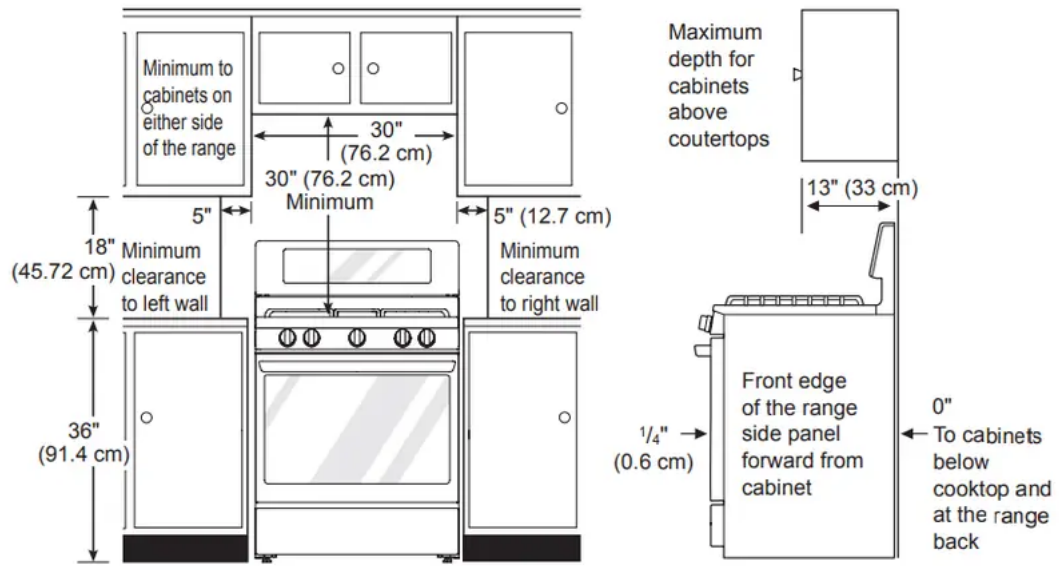


Dimensions and Clearances

Dimensions and Clearances

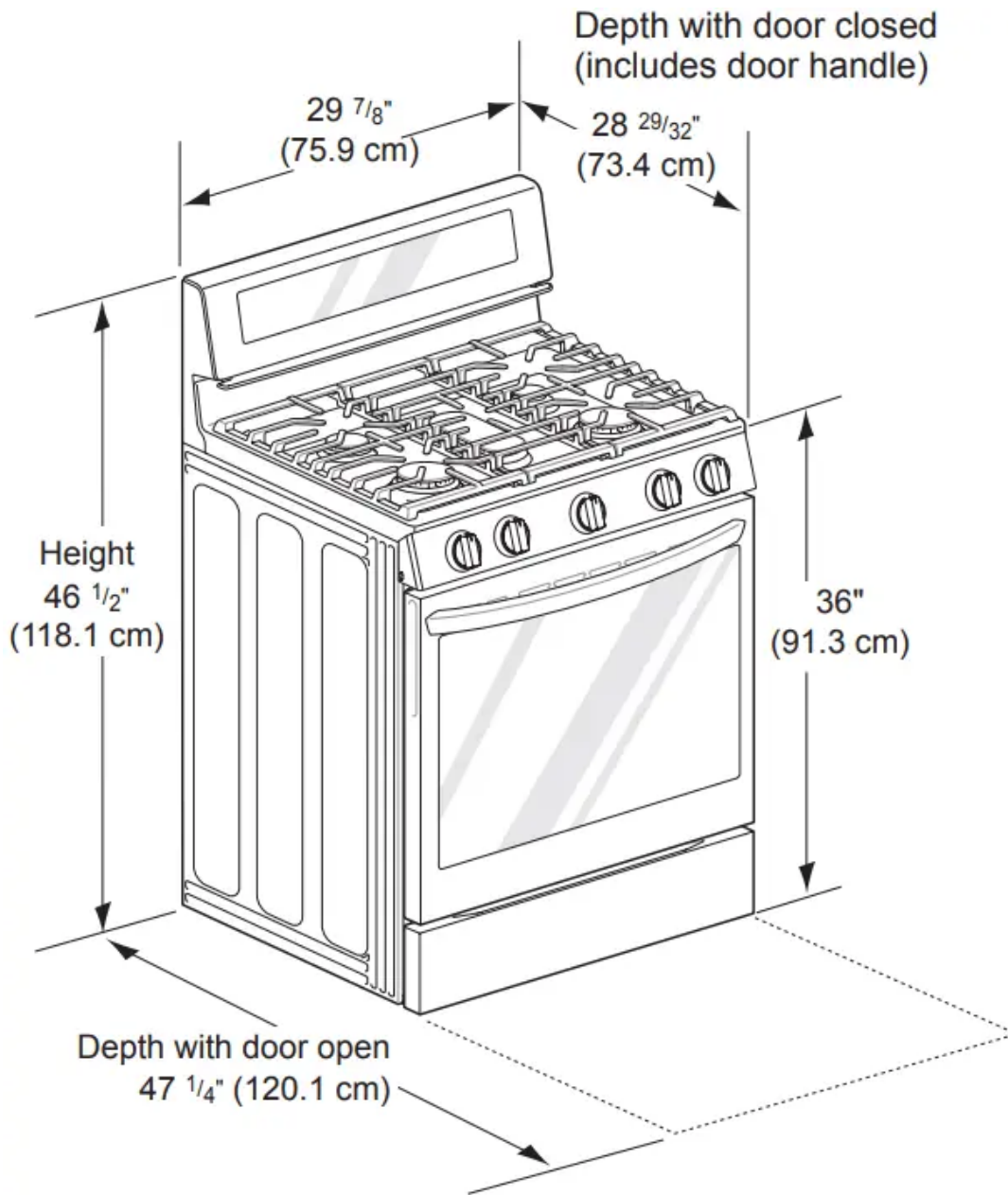
Provide proper clearance between the range and adjacent combustible surfaces. These dimensions must be met for safe use of your range. The location of the electrical outlet and pipe opening may be adjusted to meet specific requirements. The range may be placed with 0" clearance (flush) at the back wall.

Installation Clearances

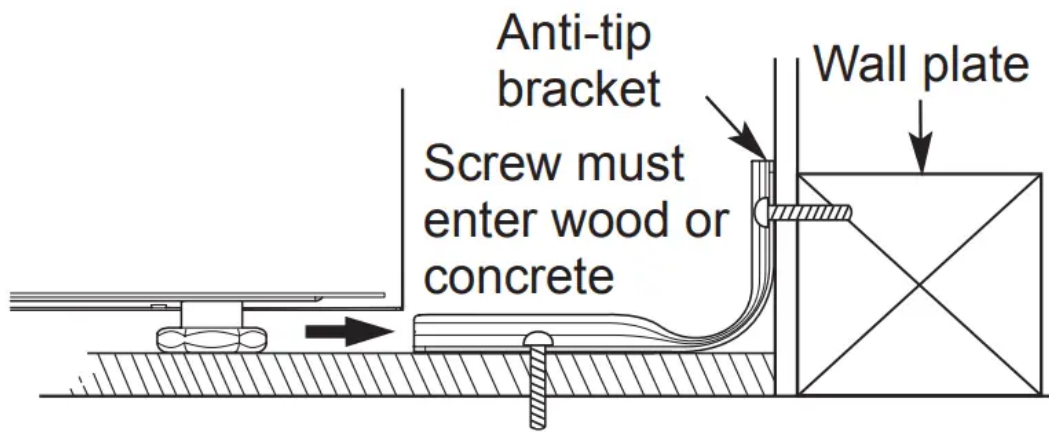


Dimensions





Installing the Anti-tip Device



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

WARNING

- Range must be secured with an approved anti-tip device.
- The range could be tipped by standing, sitting or leaning on an open door if the range or anti-tip device is not properly installed.
- After installing the anti-tip device, verify that it is in place by carefully attempting to tilt the range forward.
- This range has been designed to meet all recognized industry tip standards for all normal conditions.
- The installation of the anti-tip device must meet all local codes for securing the appliance.
- The use of this device does not preclude tipping of the range when not properly installed.
- A child or adult can tip the range and be killed.
- Install the anti-tip device to the structure and/ or the range. Verify the anti-tip device has been properly installed and engaged by following the guide of the Anti tip bracket template.
- Engage the range to the anti-tip device by following the guide of the Anti tip bracket template. Ensure the anti-tip device is reengaged when the range is moved by following the guide of the Anti tip bracket template.
- Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.
- See installation instructions for details.
- Failure to do so can result in death or serious burns to children or adults.

Providing Adequate Gas Supply

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

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

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

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

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

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

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

Connecting the Range to Gas

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

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

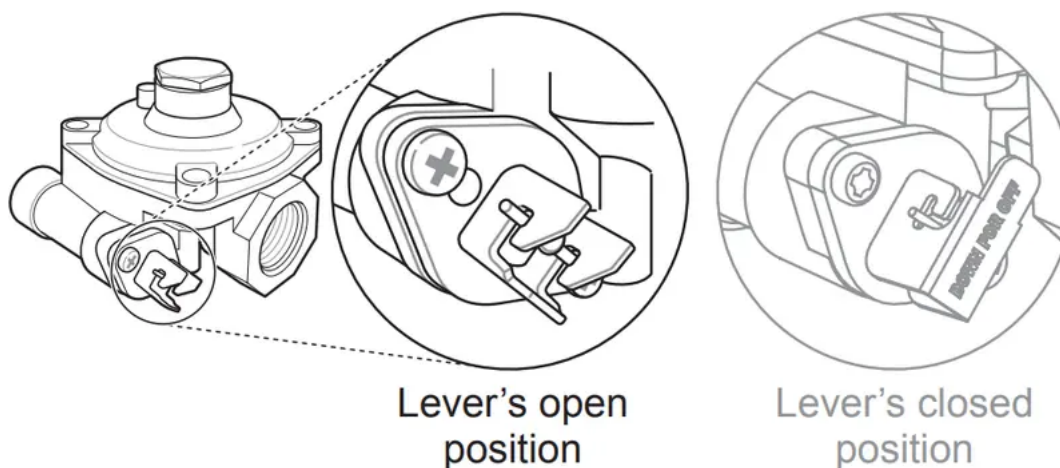
A manual valve shall be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.

Never reuse an old connector when installing a new range.

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

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

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



NOTE

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

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

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

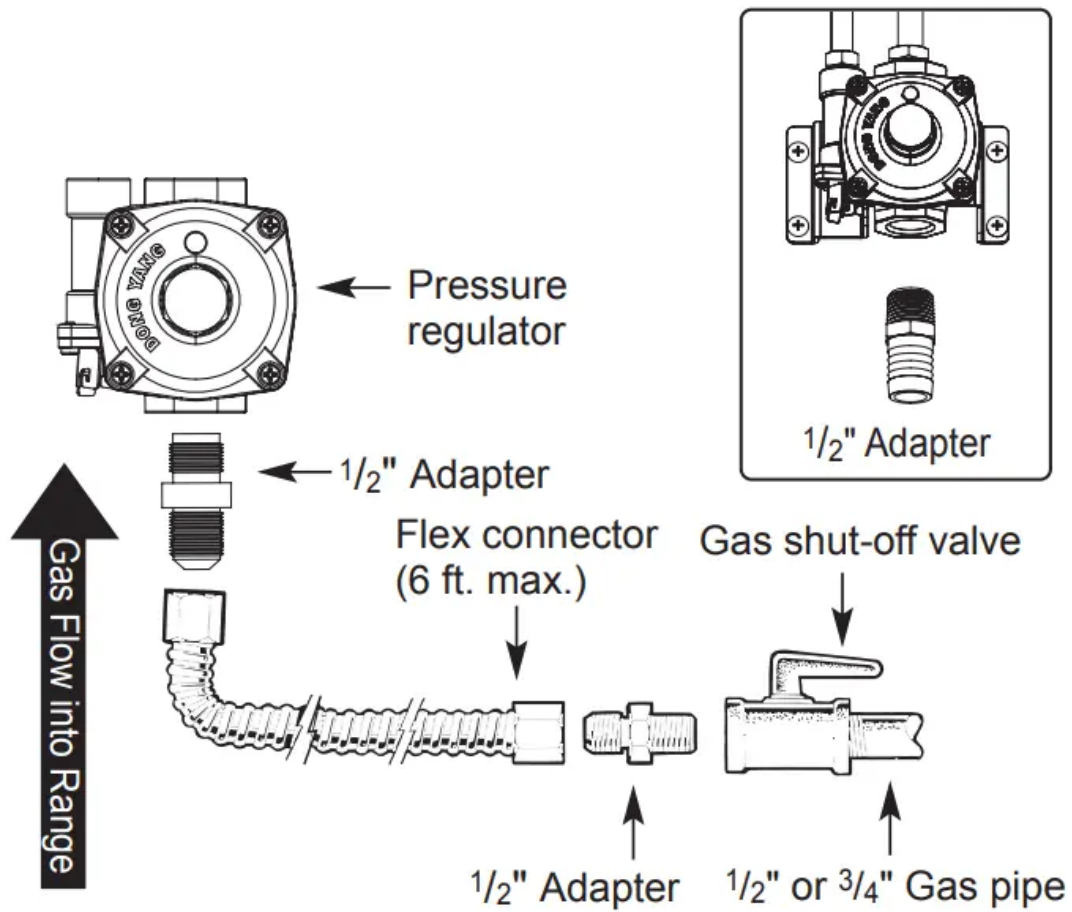
Check all gas connection joints and fittings for leaks with a non-corrosive leak detection fluid, then wipe off.

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

- **WARNING**

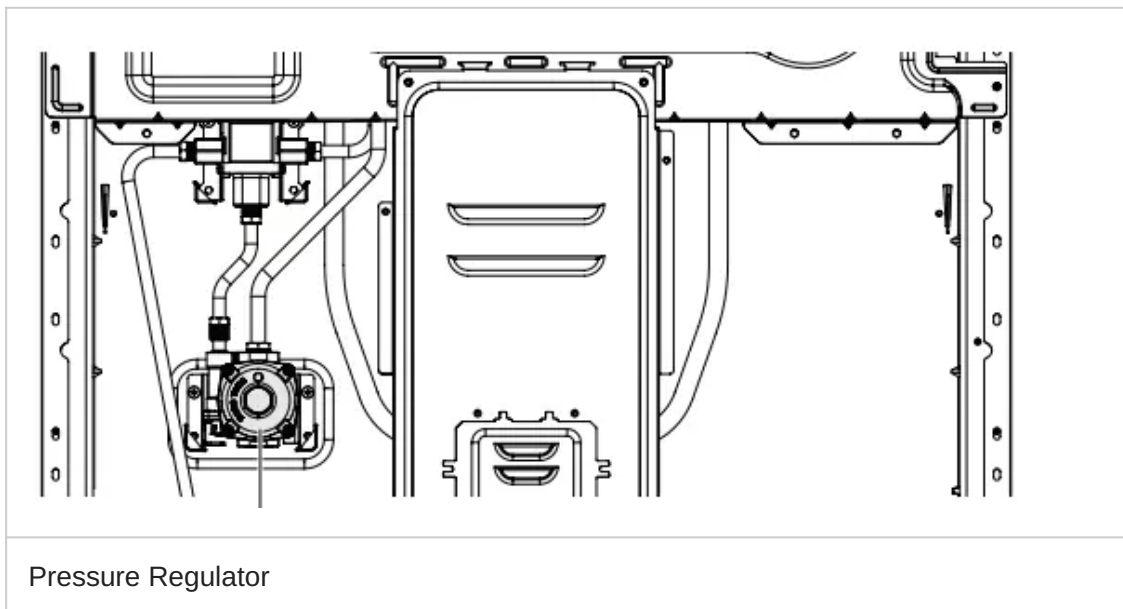
- Do not use a flame to check for gas leaks.
- Isolate the range from the gas supply system by closing its individual shut-off valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psi (kPa).
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (kPa).

Flexible Connector Hookup



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

Pressure Regulator Position



Electrical Connections

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



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

Grounding

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

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

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

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

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

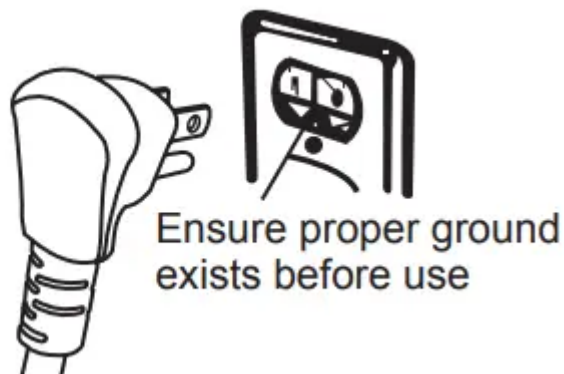
A word about GFCI's – GFCI's are not required or recommended for gas range receptacles.

Ground Fault Circuit Interrupters (GFCI's) are devices that sense leakage of current in a circuit and automatically switch off power when a threshold leakage level is detected. These devices must be manually reset by the consumer. The National

Electrical Code requires the use of GFCI's in kitchen receptacles installed to serve countertop surfaces.

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

Preferred Method



CAUTION Have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded

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

Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSAB149.1.

The installation of appliances designed for mobile home installation must conform with the Manufactured

Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title HUD, Part 280) or, when such standard is not applicable, the Standard for Manufactured Home Installations, latest edition (Manufactured Home Sites,

Communities and Set-Ups), ANSI A225.1, latest edition, or with local codes. In Canada, mobile home installation must be in accordance with the current CAN/CSA Z240/MH Mobile Home Installation Code.

Sealing the Openings

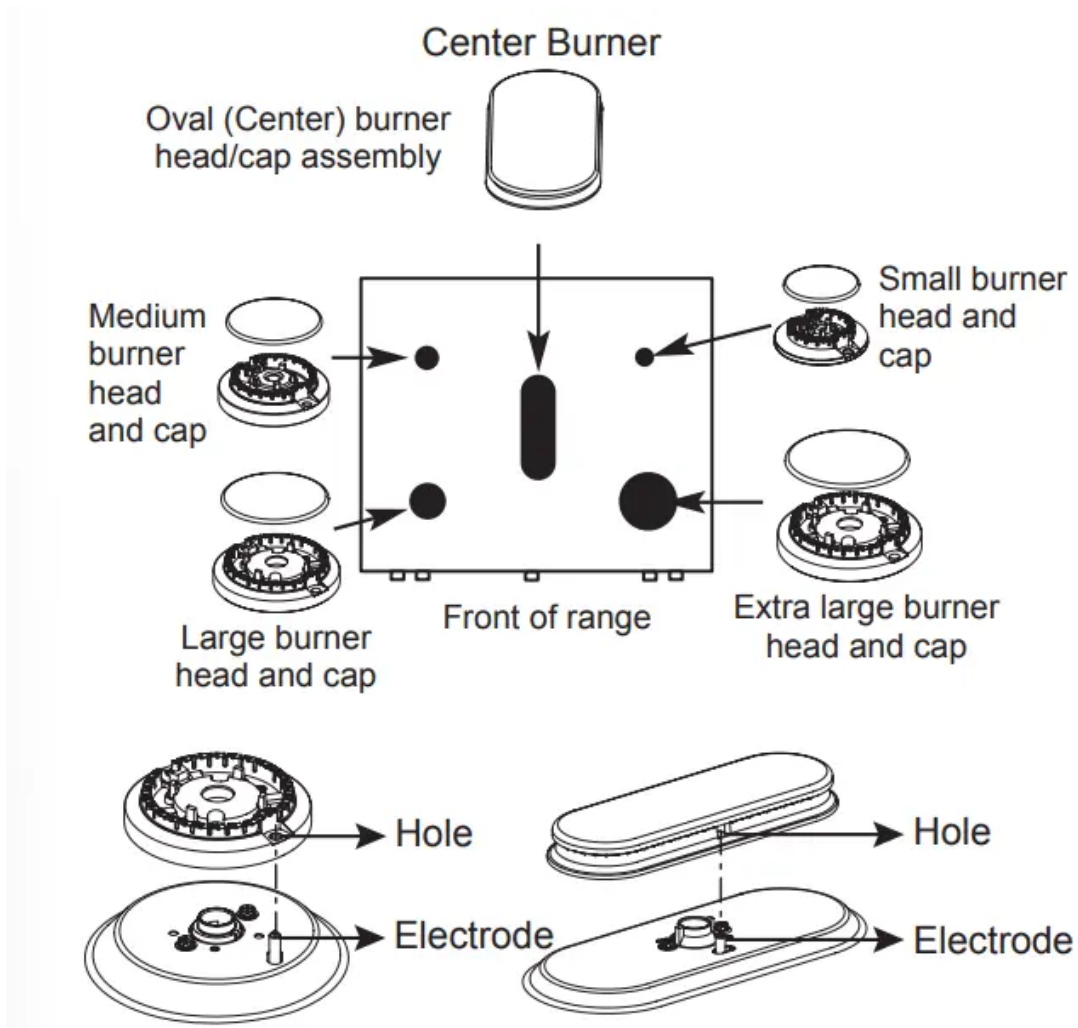
Seal any openings in the wall and floor after electrical and gas supplies are completed.

Assembling the Surface Burners

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

Place the burner caps and heads on the cooktop.

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



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


Checking Ignition of the Surface Burners

Electric Ignition

Select a surface burner knob and simultaneously push in and turn to the Lite position. You will hear a clicking sound indicating proper operation of the spark module. Once the air has been purged from the supply lines the burner should ignite within 4 seconds. After the burner ignites, rotate the knob out of the Lite position. Try each burner in succession until all burners have been checked.

Quality of Flames

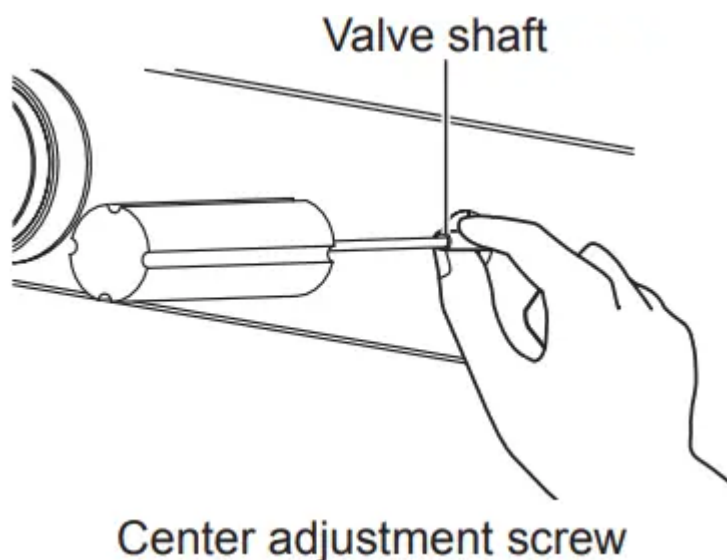
The combustion quality of the burner flames needs to be confirmed visually.

	<p>A Yellow flames - Call for service.</p>
	<p>B Yellow tips on outer cones - This is normal for LP gas.</p>
	<p>C Soft blue flames - This is normal for natural gas.</p>

NOTE • With LP gas, some yellow tipping on outer cones is normal.

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

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



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

5. Replace the knob.
6. Test the flame stability. Test 1: Turn the knob from Hi to Lo quickly. If the flame goes out, increase the flame size and test again. Test 2: With the burner on a Lo setting, open and

close the oven door quickly. If the flame is extinguished by the air currents created by the door movement, increase the flame height and test again.

7. Repeat steps 1-6 for each surface burner

Checking Operation of Bake / Broil Burners

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

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

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

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

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

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

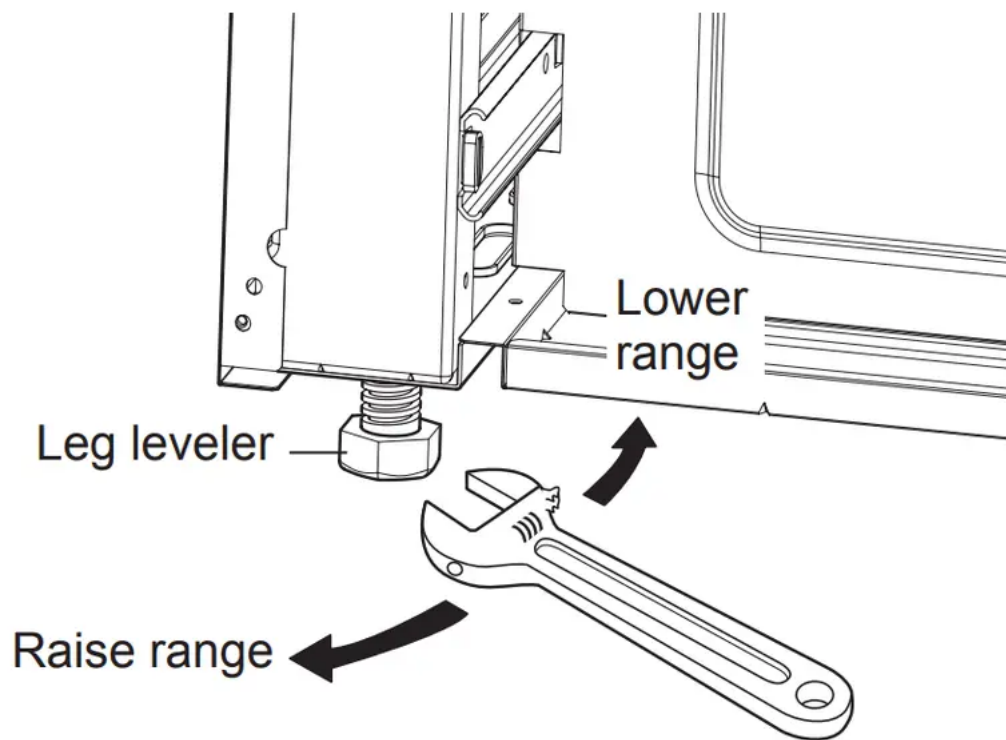
NOTE Do not try to light either the Bake or Broil burners during a power outage. The range has an electrical ignition system and cannot be used without power.

Adjusting Air Shutters (for LP Conversions)

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

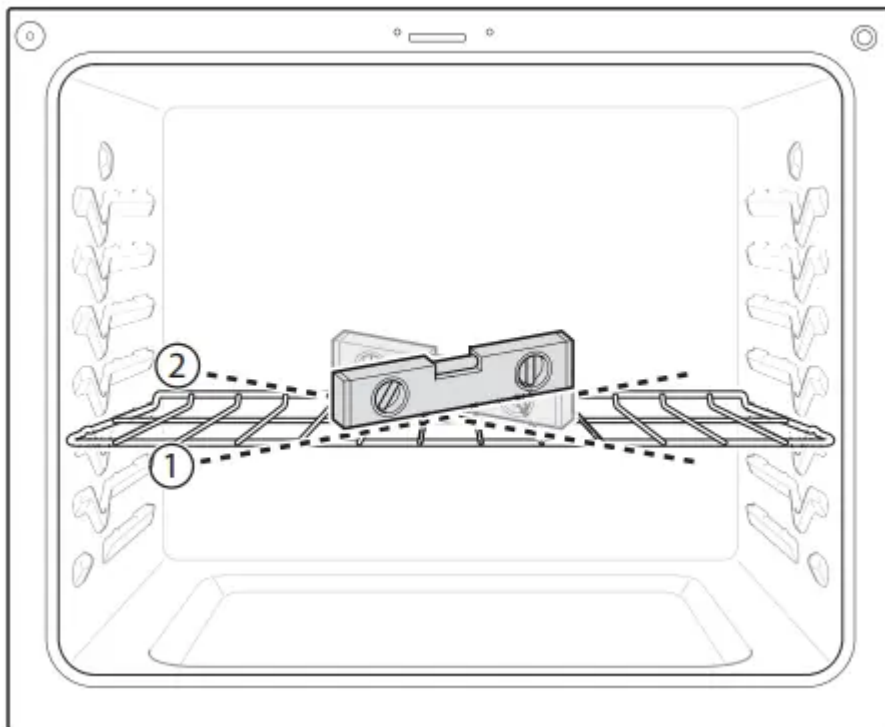
Leveling the Range

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

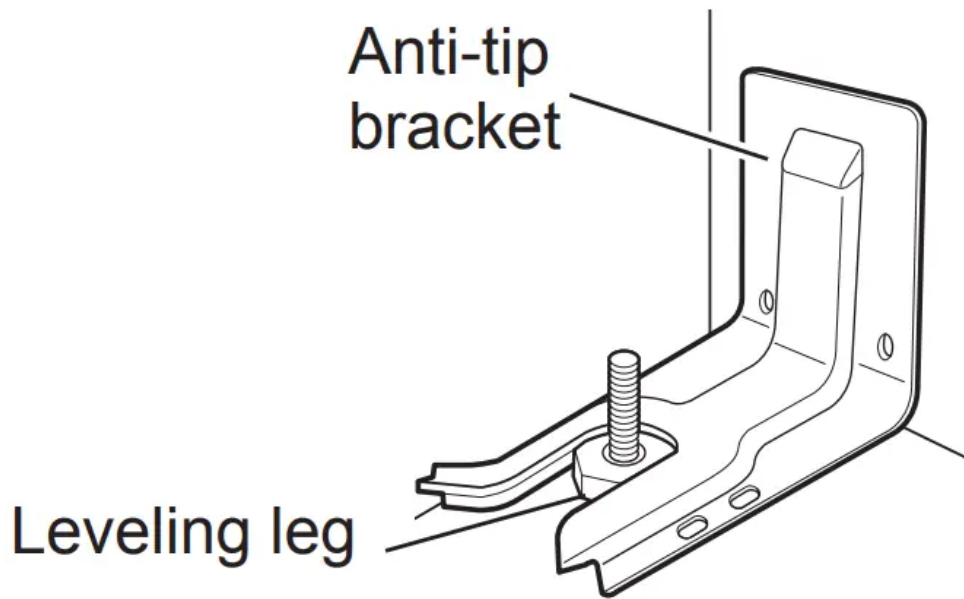


Use a level to check your adjustments. Place the level diagonally on the oven rack, and check each direction for level. First check direction (1).

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



Engaging the Anti-tip Device



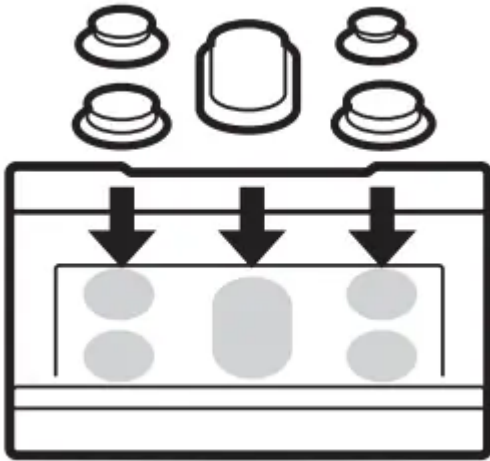
1. Slide the range against the wall, making sure the back leg slides into and engages the anti-tip bracket.
2. Check for proper installation by grasping the front edge of the cooktop and carefully attempting to tilt the range forward.

OPERATION

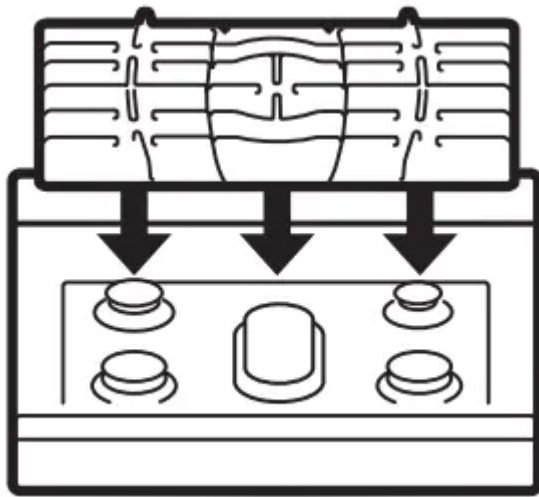
Gas Surface Burners

Before Use

- Make sure that all burners are properly placed.



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



CAUTION

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

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

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

Touching grates before they cool down may cause burns.



CAUTION WHAT TO DO IF YOU SMELL GAS

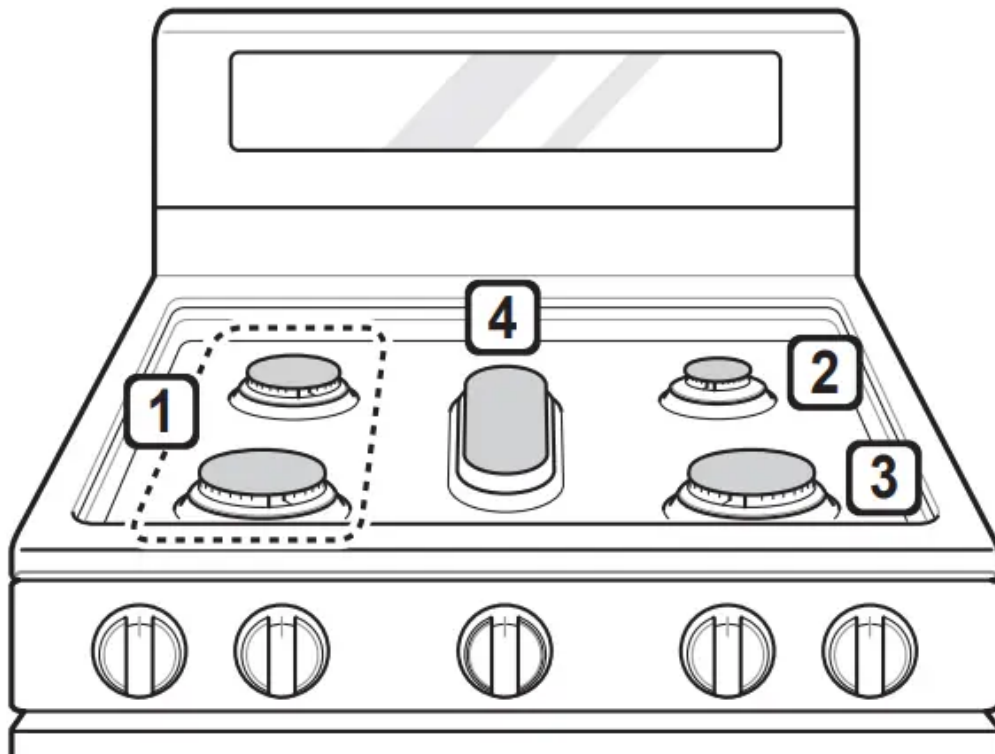
- Open windows.
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

NOTE

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

Burner Locations

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



1. Medium and Large Burners

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

2. Small Burner

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

3. Extra Large Burner

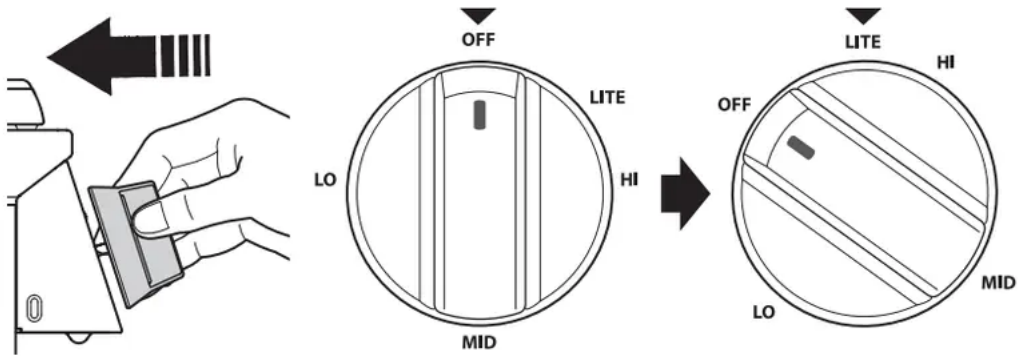
The extra large burner is the maximum output burner. Like the other four burners, it can be turned down from Hi to Lo for a wide range of cooking applications. This burner is also designed to quickly bring large amounts of liquid to a boil. It can be used with cookware 10 inches or larger in diameter.

4. Oval Burner

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

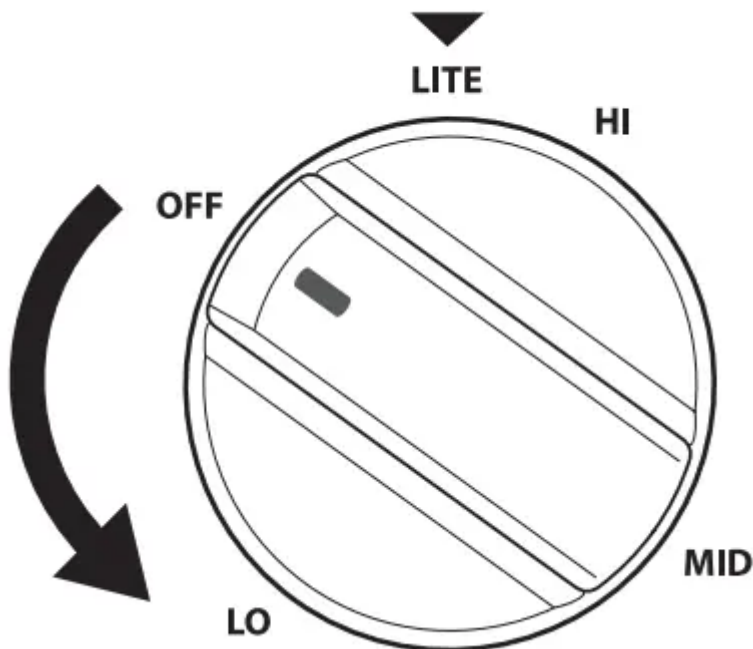
Using the Gas Surface Burners

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



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

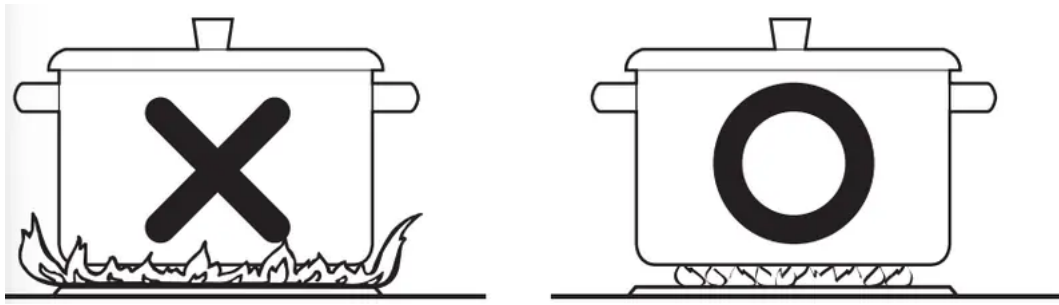
4. Turn the control knob to control the flame size.



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

Setting the Flame Size

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



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

NOTE

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

In Case of Power Failure

In case of a power failure, you can light the gas surface burners on the range with a match. Surface burners in use when an electrical power failure occurs will continue to operate normally.

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

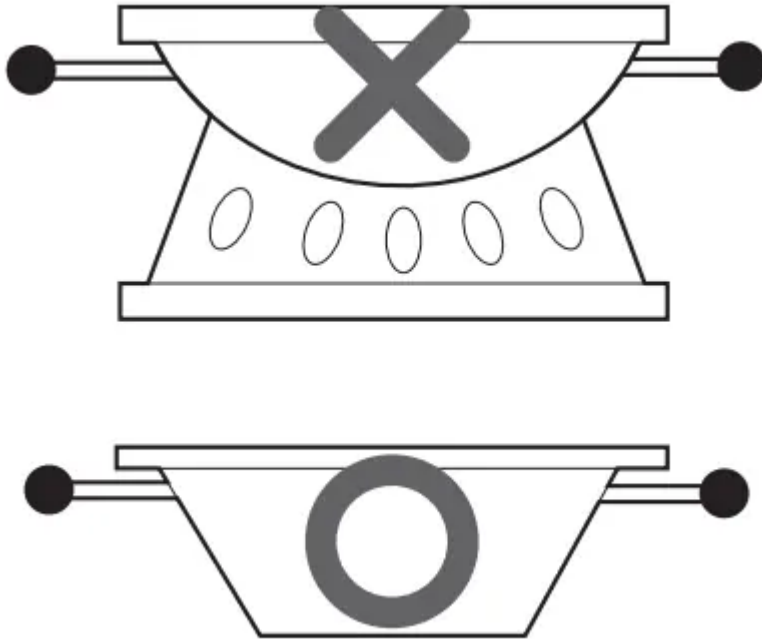
CAUTION Use extreme caution when lighting burners with a match. It can cause burns and other damage.

Range-Top Cookware

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

Using a Wok

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

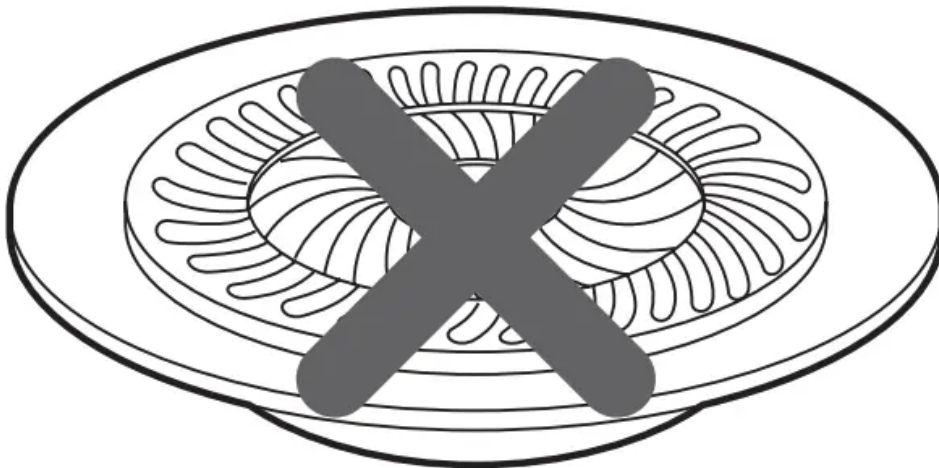


Use flat-bottomed wok

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

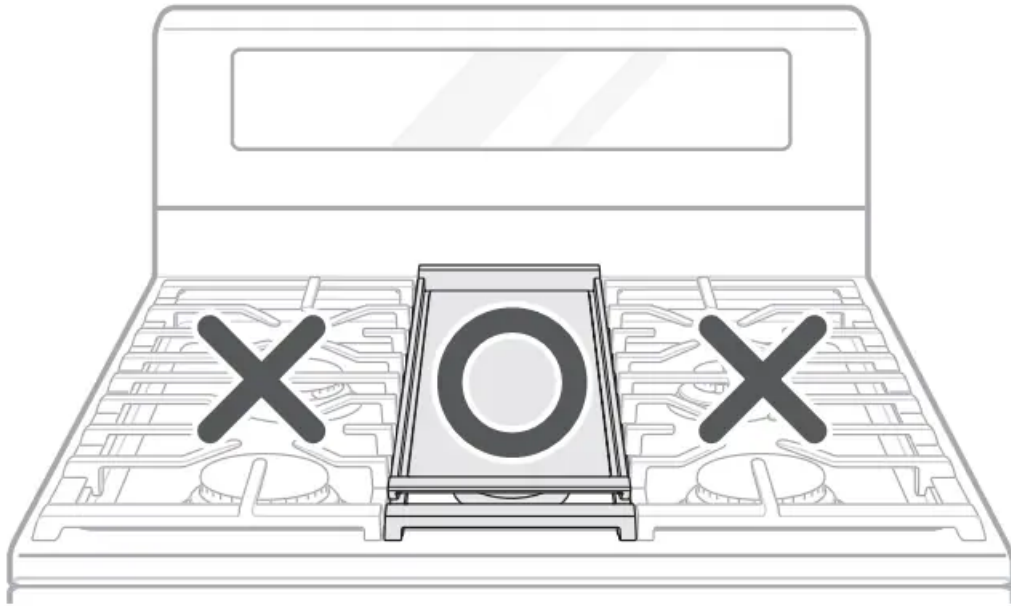
Using Stove-Top Grills

Do not place stove-top grills on the burner



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

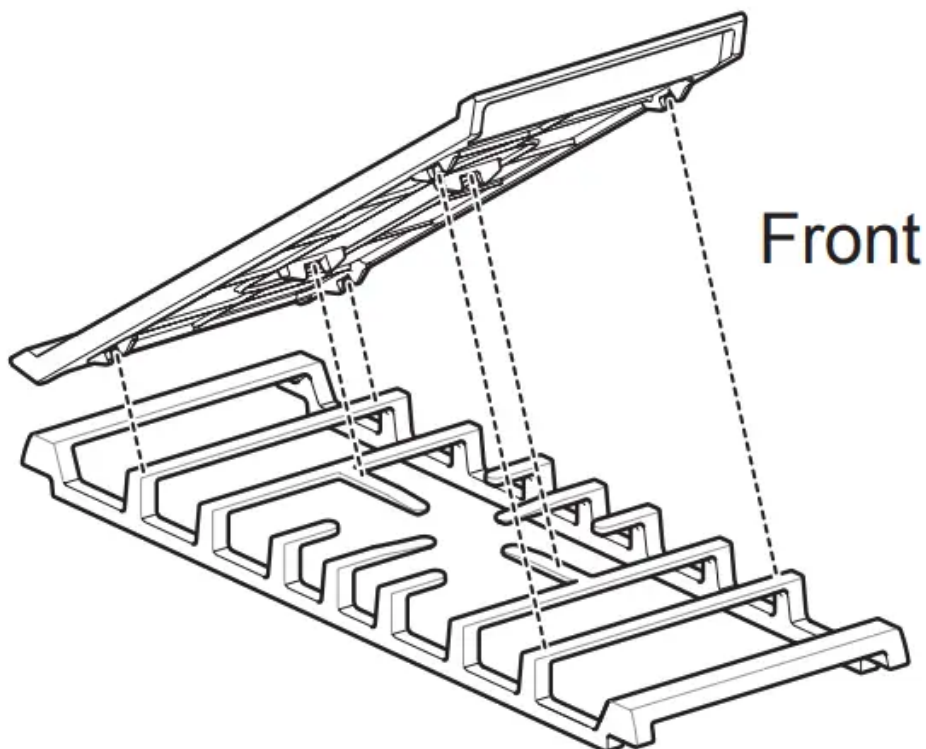
Using the Griddle



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

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

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



CAUTION

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

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

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

NOTE

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

IMPORTANT NOTES

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

The Oven

Before Use

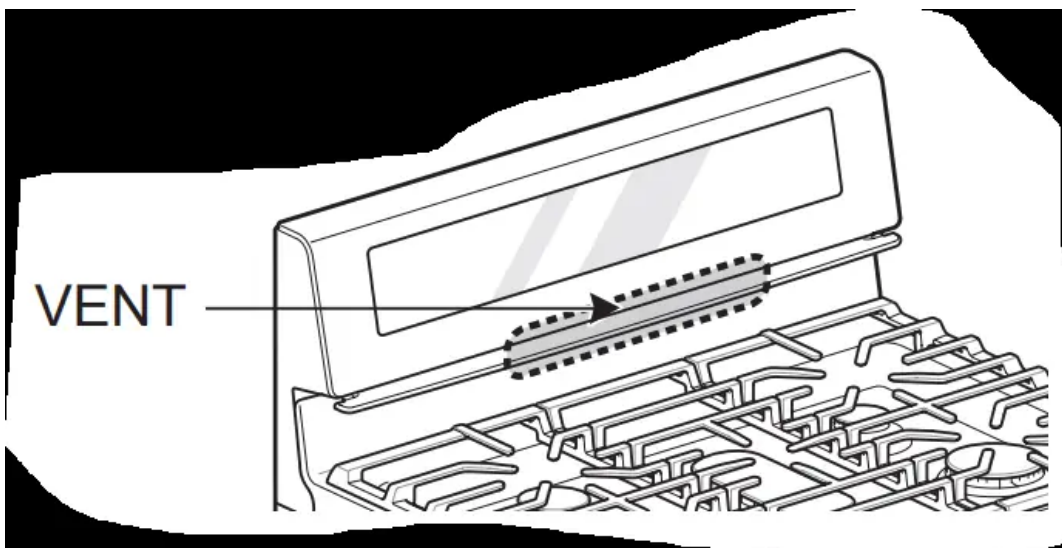
- Make sure the electrical power cord and the gas valve are properly connected.

- Confirm the correct use of the range for the type of food you will cook.
- Make sure you know how to use the oven temperature setting, time setting and recipe) for best results.

CAUTION WHAT TO DO IF YOU SMELL GAS

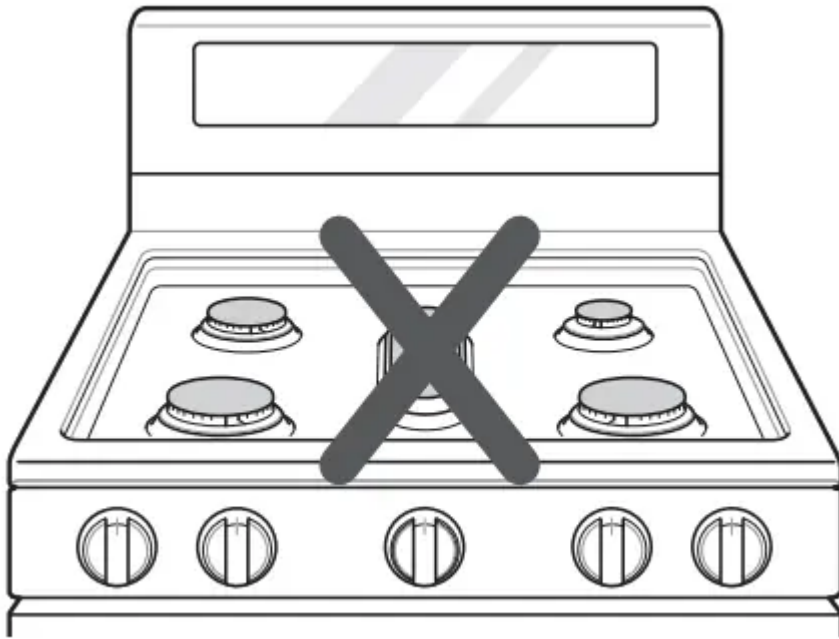
- Open windows.
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- **NOTE** If using an oven thermometer in the oven cavity, temperatures may differ from the actual set oven temperature with all modes.

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



– **NEVER** block this vent.

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



CAUTION

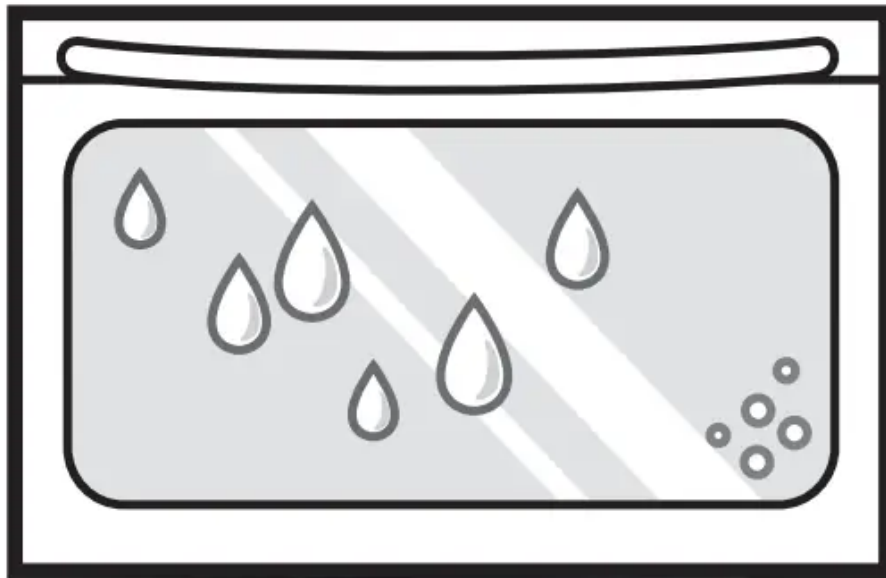
- Do not place plastic or flammable items on the cooktop. They may melt or ignite if left too close to the vent.
- Do not place closed containers on the cooktop.
- The pressure in closed containers may increase, which may cause them to burst.
- Metal items will become very hot if they are left on the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

Do not cover racks or oven bottom with aluminum foil.

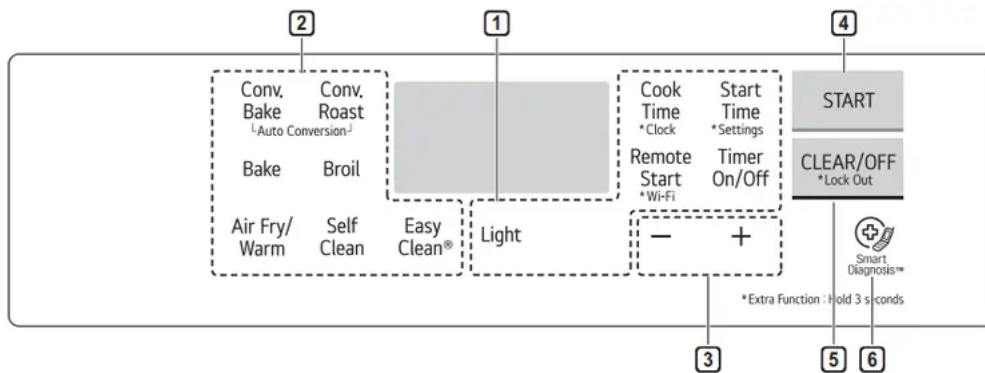


You may see condensation on the oven door glass.

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



Control Panel Overview



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

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

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



Changing Oven Settings

Clock

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

1. Press and hold **Cook Time** for 3 seconds.
2. Press the **+/-** buttons to set the time.
- 3 Press **Start**.

NOTE

- The time of day cannot be changed during a timed baking.
- If no other keys are pressed within 25 seconds of pressing Clock, the display reverts to the original setting.
- If the display time is blinking, there may have been a power failure. Reset the time.
- When the power is turned on for the first time, the clock screen flashes. Press any key to turn on the product.

Oven Light

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

NOTE

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

Minimum & Maximum Default Settings

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

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

Feature		min. Temp. / Time	max. Temp. / Time	Default
Clock	12 Hr.	1:00 Hr. / min.	12:59 Hr. / min.	
	24 Hr.	0:00 Hr. / min.	23:59 Hr. / min.	
Timer (LRGL5825*)		0:01 min. / sec.	11:59 Hr. / min.	
Timer (LRGL5823*/ LRGL5821*)		0:10 min. / sec.	11:59 Hr. / min.	
Cook Time		0:01 min.	11:59 Hr. / min.	
Conv. Bake		300 °F / 150 °C	550 °F / 285 °C	350 °F (325 °F)/ 12 Hr.
Conv. Roast		300 °F / 150 °C	550 °F / 285 °C	350 °F (325 °F)/ 12 Hr.
Broil		Lo	Hi	Hi / 3 Hr.
Bake		170 °F / 80 °C	550 °F / 285 °C	350 °F / 12 Hr.
Favorite ① - Bread		170 °F	550 °F	375 °F / 12 Hr.
Favorite ② - Meat		300 °F	550 °F	325 °F / 12 Hr.
Favorite ③ - -Chicken		300 °F	550 °F	350 °F / 12 Hr.
Frozen Meal		300 °F	550 °F	400 °F / 12 Hr.
Air Fry		300 °F	550 °F	400 °F / 12 Hr.
Slow Cook		Lo	Hi	Hi / 12 Hr.
Proof				12 Hr.
Warm				3 Hr.
Self Clean (on some models)		3 Hr.	5 Hr.	4 Hr.
EasyClean®				10 min.

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

* Default cook mode times are without setting cook time.

Timer On/Off

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

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

1. Press **Timer On/Off** button once to set the time in hours and minutes, or press the button twice to set the time in minutes and seconds. **TIMER** flashes in the display.
2. Set the time. Use the +/- buttons.
3. Press **Timer On/Off** to start the Timer. The remaining time countdown appears in the display.

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

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

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

Canceling the Timer

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

The display returns to the time of day

Settings

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

The oven settings allow you to:

- set the hour mode on the clock (12 or 24 hours)
- Set the Convection Auto Conversion Function
- 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** button for 3 seconds.
2. Press +/- to toggle between a 12-hour and 24- hour clock.
3. Press **Start** to accept the change.

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

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

Model LRGL5823*

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

Adjusting the Oven Thermostat

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

NOTE

To begin, either raise or lower the thermostat 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 the **Start Time** button for 3 seconds. Press **Start Time** repeatedly until **AdJU** appears in the display.

2. Set the number of degrees to adjust:

Press or press and hold the **+/-** buttons until the desired number of degrees appears in the display.

Press **Settings** again to add a minus sign if decreasing the temperature.

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

NOTE

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

Turning the Preheat Alarm Light On/Off

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

You can activate or deactivate the preheating alarm light.

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

Adjusting the Beeper Volume

1. Press and hold the **Start Time** button for 3 seconds. Press **Start Time** repeatedly until **Beep** appears in the display.
2. Press **+/-** to select **Hi**, **Lo** or **Off**.
3. Press **Start** to accept the change.



Selecting Fahrenheit or Celsius


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

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

Lockout

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

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

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

Cook Time (Timed Cook)

Set the oven to cook for a specific length of time using the Timed Cook feature. This feature can only be used with the **Bake, Conv. Bake, Conv. Roast, Frozen Meal, Slow Cook** and **Favorite Cook** modes.

Setting the Cook Time Function

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

Model LRGL5823*

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

Press **+/-** button to set the baking time.

The baking time can be set for any amount of time between 1 minute and 11 hours and 59 minutes.

5. Press **START**.

The oven will continue to cook for 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 **+/-** button.
3. Press **START** to accept the change.

Start Time (Delayed Timed Cook)

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

Setting a Delayed Timed Cook

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

Model LRGL5823*

1. Press **Bake**. 350 °F appears in the display.

2. Set the temperature:

Press or press and hold the **+/-** buttons until the desired temperature appears in the display.

3. Press **Cook Time** and touch **+/-** keys to set the baking time: touch **3** and **0**.

4. Press **Start Time**.

5. Set the start time:

Use the **+/-** buttons to adjust the time displayed to match your desired start time.

6. Press **Start**. A short beep sounds, **Timed Delay** and the start time appear in the display. The oven begins baking at the set start time.

NOTE

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

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

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

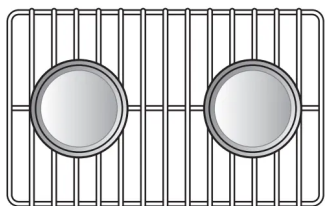
CAUTION

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

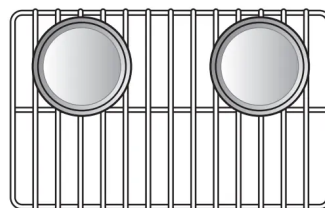
Recommended Baking and Roasting

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

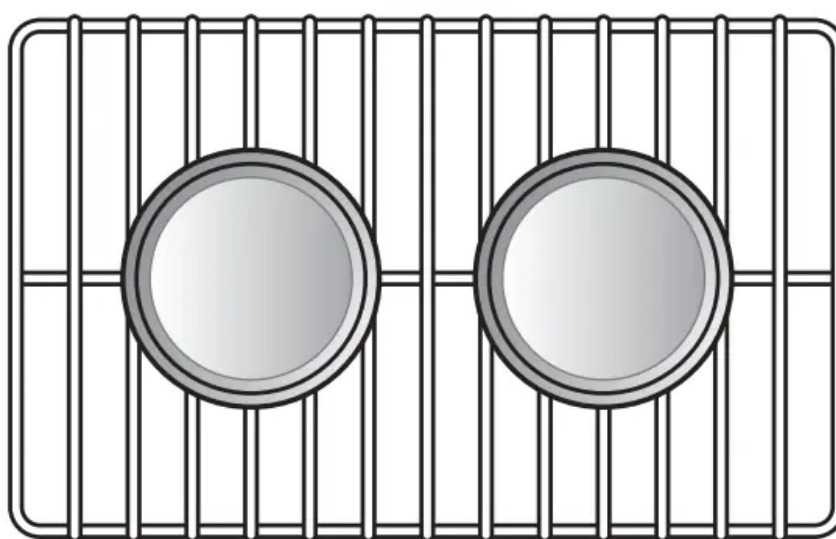
Multiple Rack Baking



Standard rack (Position 2)

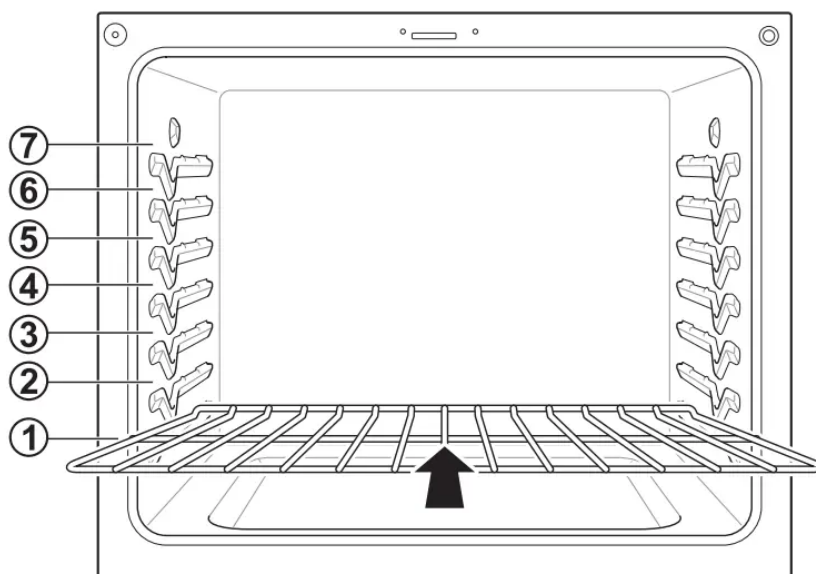


Standard rack (Position 5)



Standard rack

Multiple Rack Baking



Bake

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

1. Press **Bake**. 350° appears in the display and BAKE flashes.
2. Press or press and hold the +/- buttons until the desired temperature appears in the display.
3. Press **Start** to accept the temperature change. As the oven preheats, the temperature is displayed and rises in 5-degree increments. Once the oven reaches the set temperature, a tone sounds and the oven light blinks on and off.
4. When cooking is complete, press **Clear/Off**.
5. Remove food from the oven.

Changing the Temperature while Cooking

1. Press **Bake**.
2. Press or press and hold the +/- buttons until the desired temperature appears in the display
3. Press **Start**.

NOTE

If the door is opened during baking, the bake burner turns off after 30 seconds. The burner

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. Press **Conv. Bake** or **Conv. Roast**. The display flashes 350 °F.
2. Set the oven temperature: Using the **+/-** key set the temperature.
3. Press **START**. The display shows **Conv. Bake** or **Conv. Roast** and the oven temperature starting at 100 °F.

As the oven preheats, the display shows increasing temperatures in 5-degree increments. Once the oven reaches the set adjusted temperature, a tone sounds and the oven light flashes on and off. The display shows the auto converted oven temperature, 350 °F and the fan icon.

4. When cooking has finished or to cancel, press **Clear/Off**.

NOTE

- The oven fan runs while convection baking. The fan stops when the door is open. In some cases, the fan may shut off during a convection bake cycle.
- It's normal that convection fan is not turning on directly. The fan will turn on later.

Tips for Convection Baking

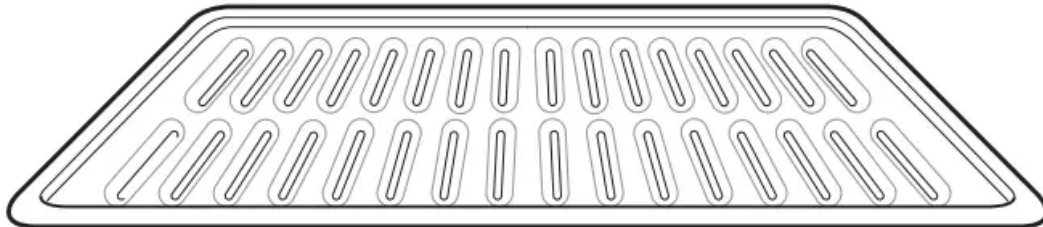
- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook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

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

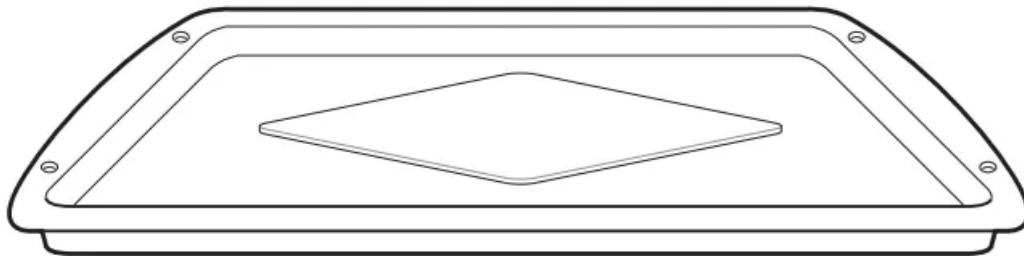
Tips for Convection Roasting

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

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



Grid (sold separately)



Broiler pan (sold separately)

CAUTION

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

Baking Chart

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

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

Roasting rack guide

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

Broil

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

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

CAUTION

Do not use a broiler pan without a grid. The oil can cause a grease fire.

Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.

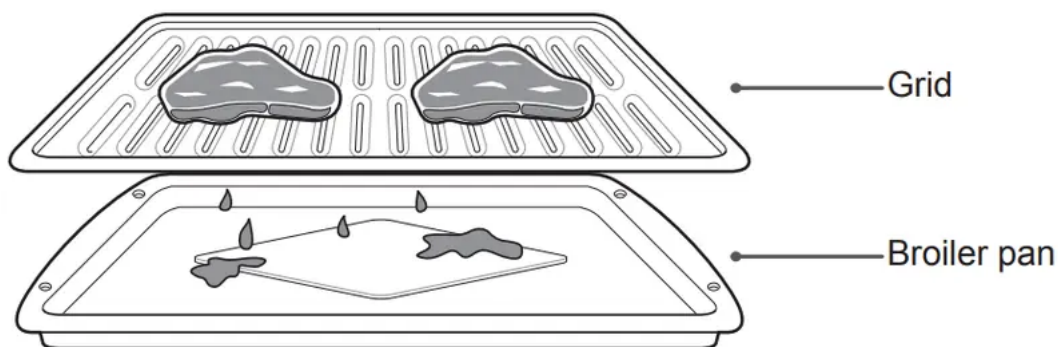
• Food		Rack position
	Chicken pieces	2
	Turkey	2

Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.

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

NOTE

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



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

Setting the Oven to Broil

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

WARNING

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

- Keeping the door closed when broiling

- Always wearing oven mitts when inserting/ removing food items

Improper use of the broiler may result in excessive smoke or a grease fire. Improper use conditions include, but are not limited to:

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

NOTE

This range is designed for closed-door broiling. Close the door to set the Broil function. If the door is open, the Broil function cannot be set and **door** appears on the display. Close the door and reset the Broil function. Opening the door turns off the broil burner during broiling.

If the door is opened during broiling, the broil burner turns off after 5 seconds. The broiler turns back on automatically once the door is closed.

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

NOTE During any Broil function, it is normal for the broiler to cycle on and off. The igniter for the broil

Recommended Broiling Guide

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

Food	Quantity and/or Thickness	Rack Position	First Side (minutes)	Second Side (minutes)	Comments
Ground Beef	1 lb. (4 patties) 1/2 to 3/4" thick	6	4-6	3-5	Space evenly. Up to 9 patties may be broiled at once.
Beef Steaks					Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare	1" thick 1 to 1 1/2 lbs.	6	7	5	
Medium		6	12	5-6	
Well Done		6	13	8-9	
Rare	1 1/2" thick 2 to 2 1/2 lbs.	4	10	6-7	
Medium		4	12-15	10-12	
Well Done		4	25	16-18	
Toast	1 to 9 pieces	5	1-2	1-2	
Chicken	1 whole 2 to 2 1/2 lbs., split lengthwise 4 bone-in breasts	2	35-40	25	Brush each side with melted butter. Broil skin-side down.
		2	25-30	10-15	
Fish Fillets	1/4 to 1/2" thick	5	7-8	6	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	1" thick 1/2" thick	3 4	10 7	5 4	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.
Pork chops Well Done	2 (1/2" thick)	4	10	8	Slash fat.
	2 (1" thick) about 1lb.	4	13	8-9	
Lamb Chops					Slash fat.
Medium	2 (1" thick) about 10 to 12 oz.	5	6	4-7	
Well Done		5	10	10	
Medium	2 (1/2" thick) about 1lb.	5	10	4-6	
Well done		5	17	12-14	
Bacon	1/2 lb. (about 8 thin slices)	4	8	3	Arrange in single layer.
Lobster Tails	2-4 6 to 8 oz. each	3	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.

Wi-Fi

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

Setting Up Wi-Fi

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

Remote Start

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

Setting Remote Start

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

Air Fry

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

- No preheating is required when using the Air Fry mode.
- For best results, cook food on a single rack placed in position 3 or 4.
- Spread the food out evenly in a single layer. • Use either the optional Air Fry Tray available from LG or a dark baking tray with no sides or short sides that does not cover the entire oven rack. This allows for better air circulation.
- If desired, spray the baking tray or Air Fry tray with a pan spray. Use an oil that can be heated to a high temperature before smoking, such as avocado, grapeseed, peanut or sunflower oil.
- Place a foil-lined baking tray on a rack in position 2 to catch the oil falling from the food. For high-fat foods like chicken wings, add a few sheets of parchment paper to absorb the fat.
- Check food often and shake it or turn it over for crisper results.
- Prepared frozen foods may cook faster with the Air Fry mode than stated on the package. Reduce the cooking time by about 20 percent, check food early, and adjust cooking time as needed.
- If cooking multiple batches, the later batches may take less time to cook.
- Use a food thermometer to make sure food has reached a safe temperature for consumption. Eating undercooked meats can increase your risk of food-borne illness.
- Wet batters and coating will not crisp or set when using the Air Fry mode.
- For the crispiest results, dredge fresh chicken wings or tenders in seasoned flour. Use 1/3 cup flour for 2 pounds.

Air Frying High-Fat Foods

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

CAUTION

Never cover slots, holes, or passages in the oven bottom or cover entire racks with materials such as aluminum foil. Doing so blocks airflow through the oven and can result in carbon monoxide poisoning. Aluminum foil can also trap heat, causing a fire hazard or poor oven performance.

- Turn on your exhaust hood at a high fan setting before you start Air Fry and leave it on for 15 minutes after you're done.

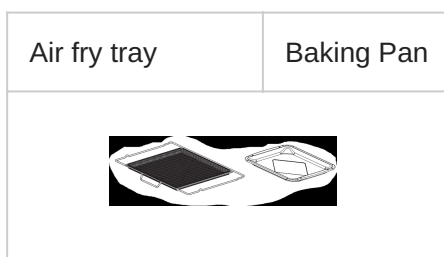
- Open a window or sliding glass door, if possible, to make sure the kitchen is well-ventilated.
- Clean the grease filters on your exhaust hood regularly. • Keep the oven free from grease buildup. Wipe down the interior of the oven before and after air frying (once the oven has cooled).
- Run oven cleaning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

Setting the Air Fry Function

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

NOTE

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



Air Fry Cook Guide

- Air Fry Tray

- Arrange food evenly in a single layer.
- Put a foil-lined baking pan on a rack in position 2 to catch drips. If needed, add parchment paper to absorb oil and reduce smoking.
- Flip food over during cooking to avoid burning it.

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

Recommended Items	Approx. Quantity (oz)	Temp (°F)	Rack Position	Time (min)		Guide
				1 st Side	2 nd Side	
POTATOES - Frozen						
French Fries	20	400	4	19-26	–	
Crinkle Cut Fries 3/8" (10 mm)	35	400	4	19-25	5–11	
Sweet Potato Fries	25	400	4	19-26	5–11	
Tater Tots	50	450	4	13-19	5–11	
Hash Browns	40	450	4	14-20	4–10	
POTATOES - Fresh/Homemade						
French Fries 3/8" (10 mm)	25	450	4	16-22	8–14	Cut the potatoes and soak for 30 minutes in hot tap water. Drain and pat dry. Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste.
Potato Wedges	60	450	4	16-22	8–14	
CHICKEN - Frozen						
Crispy Chicken Nuggets	30	450	4	12–18	2–8	
Chicken Strips	35	450	4	13-19	2–9	
Hot Wings, Bone-in	50	450	4	14-20	5–11	
CHICKEN - Fresh, Skin on*						
Wings	40	450	4	18-25	5–12	Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste. *High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.
Drumsticks	70	450	4	35-45	–	
Thighs	40	450	4	30-35	5–12	
Breasts	40	450	4	30-35	5–12	
OTHER						
Onion Rings - Frozen, Breaded	20	425	4	10–16	2–8	
Spring Rolls (0.7 oz/20 g each) - Frozen	50	425	4	12–18	3–9	
Coconut Shrimp - Frozen	25	400	4	10–16	10–16	Brush or lightly spray the surface of food with oil.
Scallops on Half Shell - Fresh	35	425	3	20-30	–	Melt 4 tbsp. of butter and brush on scallops. Mix 1/2 cup bread crumbs, 1 tbsp. minced garlic, 1/4 cup grated parmesan cheese and season to taste. Sprinkle mixture over scallops.
Shrimp - Fresh	50	425	4	20-30	–	
Thin Sausage* - 2.5 oz each, 3/4" diam. (70 g each, 2 cm diam.)	90	425	4	11–18	1–7	*High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.



- Dark Nonstick Baking Pan

- Arrange food evenly in a single layer.
- Use a dark, nonstick baking pan on a rack in position 4.
- Flip food over during cooking to avoid burning it.
- High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.

Recommended Items	Approx. Quantity (oz)	Temp (°F)	Rack Position	Time (min)		Guide
				1 st Side	2 nd Side	
POTATOES - Frozen						
French Fries	20	400	4	19-26	–	
Crinkle Cut Fries 3/8" (10 mm)	35	400	4	19-25	5–11	
Sweet Potato Fries	25	400	4	19-26	5–11	
Tater Tots	50	450	4	13-19	5–11	
Hash Browns	40	450	4	14-20	4–10	
POTATOES - Fresh/Homemade						
French Fries 3/8" (10 mm)	25	450	4	16-22	8–14	Cut the potatoes and soak for 30 minutes in hot tap water. Drain and pat dry. Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste.
Potato Wedges	60	450	4	16-22	8–14	
CHICKEN - Frozen						
Crispy Chicken Nuggets	30	450	4	12–18	2–8	
Chicken Strips	35	450	4	13-19	2–9	
Hot Wings, Bone-in	50	450	4	14-20	5–11	
CHICKEN - Fresh, Skin on*						
Wings	40	450	4	18-25	5–12	Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste.
Drumsticks	70	450	4	35-45	–	
Thighs	40	450	4	30-35	5–12	*High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.
Breasts	40	450	4	30-35	5–12	
OTHER						
Onion Rings - Frozen, Breaded	20	425	4	10–16	2–8	
Spring Rolls (0.7 oz/20 g each) - Frozen	50	425	4	12–18	3–9	
Coconut Shrimp - Frozen	25	400	4	10–16	10–16	Brush or lightly spray the surface of food with oil.
Scallops on Half Shell - Fresh	35	425	3	20-30	–	Melt 4 tbsp. of butter and brush on scallops. Mix 1/2 cup bread crumbs, 1 tbsp. minced garlic, 1/4 cup grated parmesan cheese and season to taste. Sprinkle mixture over scallops.
Shrimp - Fresh	50	425	4	20-30	–	
Thin Sausage* - 2.5 oz each, 3/4" diam. (70 g each, 2 cm diam.)	90	425	4	11–18	1–7	*High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.

SMART FUNCTIONS

LG ThinQ Application

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

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

LG ThinQ Application Features

Smart Diagnosis™

This function provides useful information for diagnosing and solving issues with the appliance based on the pattern of use.

Settings

Allows you to set various options on the oven and in the application.

Monitoring

This function shows the current status, remaining cook time, and cook settings on one screen.

Push Alerts

Turn on the Push Alerts to receive appliance status notifications.

The notifications are triggered even if the LG ThinQ application is off.

Timer

You can set the timer from the app.

Firmware Update

Keep the appliance updated.

Remote Start

Control the appliance remotely or check the remaining cook time from the LG ThinQ application.

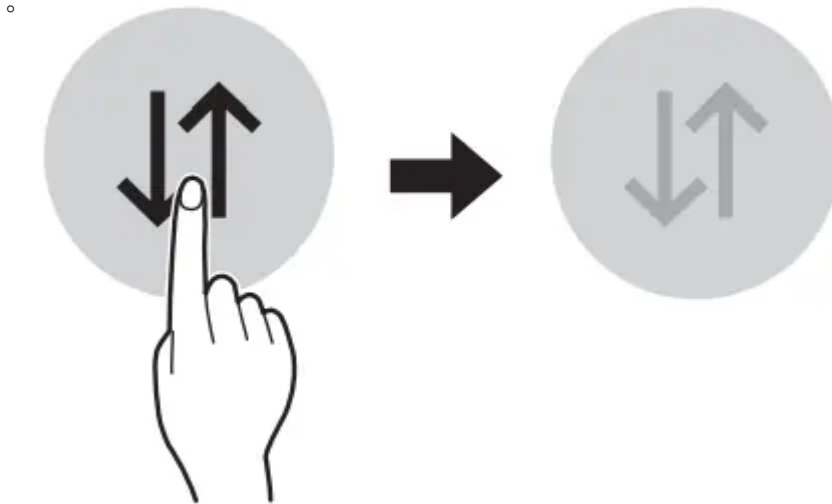
NOTE

- If you change your wireless router, Internet service provider, or password, delete the registered appliance from the LG ThinQ application and register it again.
- This information is current at the time of publication. The application is subject to change for product improvement purposes without notice to users.
- This feature is only available on some models.

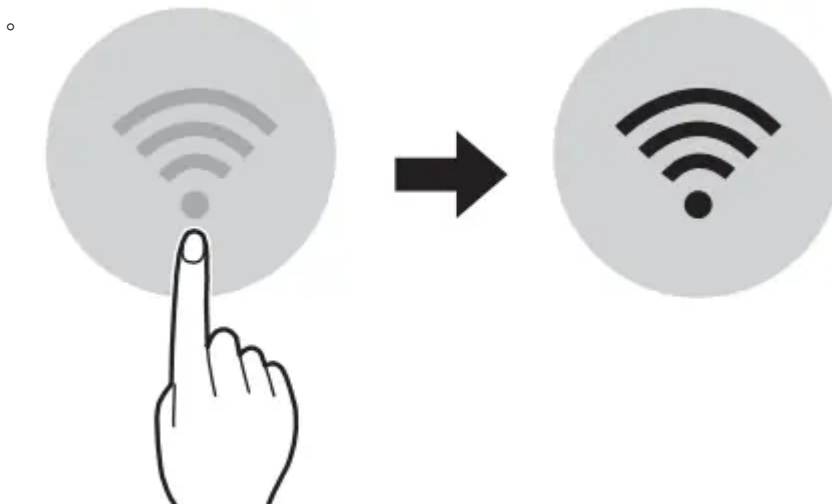
Before Using LG ThinQ Application

1. Use a smartphone to check the strength of the wireless router (Wi-Fi network) near the appliance.
 - If the distance between the appliance and the wireless router is too far, the signal becomes weak. It takes long time to register or fails to install the application.


2. Turn off the Mobile data or Cellular Data on your smartphone.



3. Connect your smartphone to the wireless router.



NOTE

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

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

FCC Notice

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

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

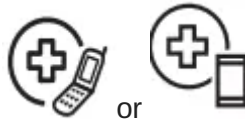
- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and the receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

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

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

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

Smart Diagnosis™ Feature



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

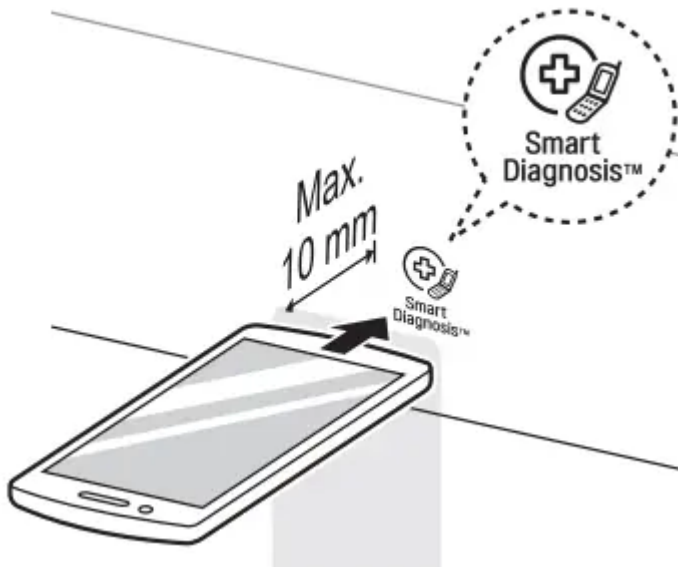
Use this feature to help you diagnose and solve problems with your appliance.

Using Audible Diagnosis to Diagnose Issues

Follow the instructions below to use the audible diagnosis method.

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

1. Open the LG ThinQ application on the smart phone.
2. In the application, select the appliance from your list of connected appliances and then press the dots at the upper right of the screen.
3. Select Smart Diagnosis, then press the Start Smart Diagnosis button.
 - **NOTE** If the diagnosis fails several times, use the following instructions.
4. Select the Audible Diagnosis.
5. Follow the instructions on the smart phone.
6. Keep the phone in place until the tone transmission has finished. View the diagnosis on the phone.



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

MAINTENANCE

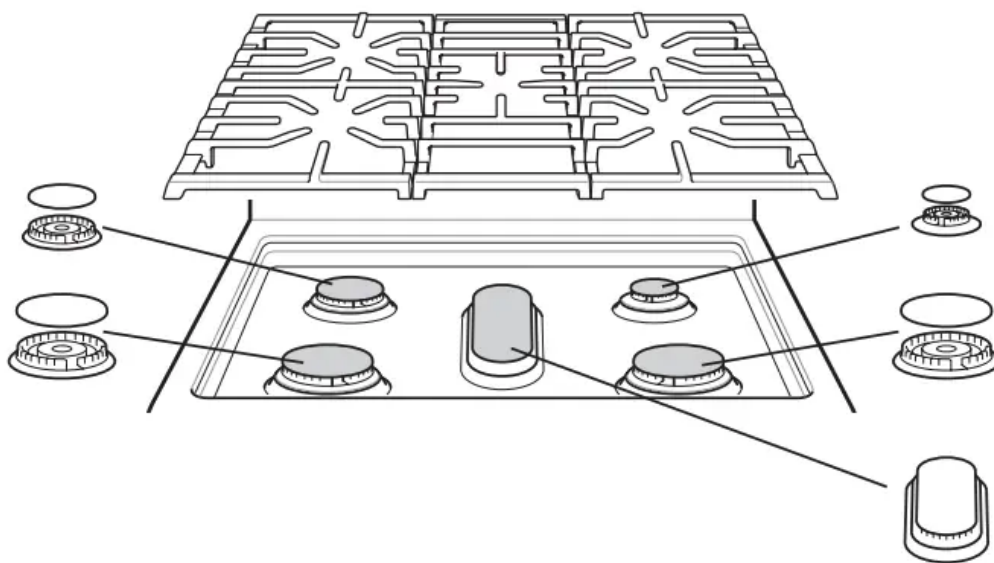
Gas Surface Burners



CAUTION

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

Removing and Replacing the Gas Surface Burners

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



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

CAUTION

- To avoid burns, do not clean the cooktop surface until it has cooled.
- Do not lift the cooktop surface. Lifting the cooktop surface can lead to damage and improper operation of the range.

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

Cleaning Burner Heads/Caps

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

- Wash the burner caps in hot soapy water and rinse with clean water. Run water through the oval burner from the bottom stem to flush out debris.
- Use care when cleaning the cooktop. The pointed metal ends on the electrodes could cause injury. Hitting an electrode with a hard object may damage it.
- To remove burnt-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For stubborn stains, use a toothbrush or wire brush.
- The burners will not operate properly if the burner ports or electrodes are clogged or dirty.
- Burner caps and heads should be cleaned routinely, especially after excessive spillover.
- Burners will not light if the cap is removed.

CAUTION

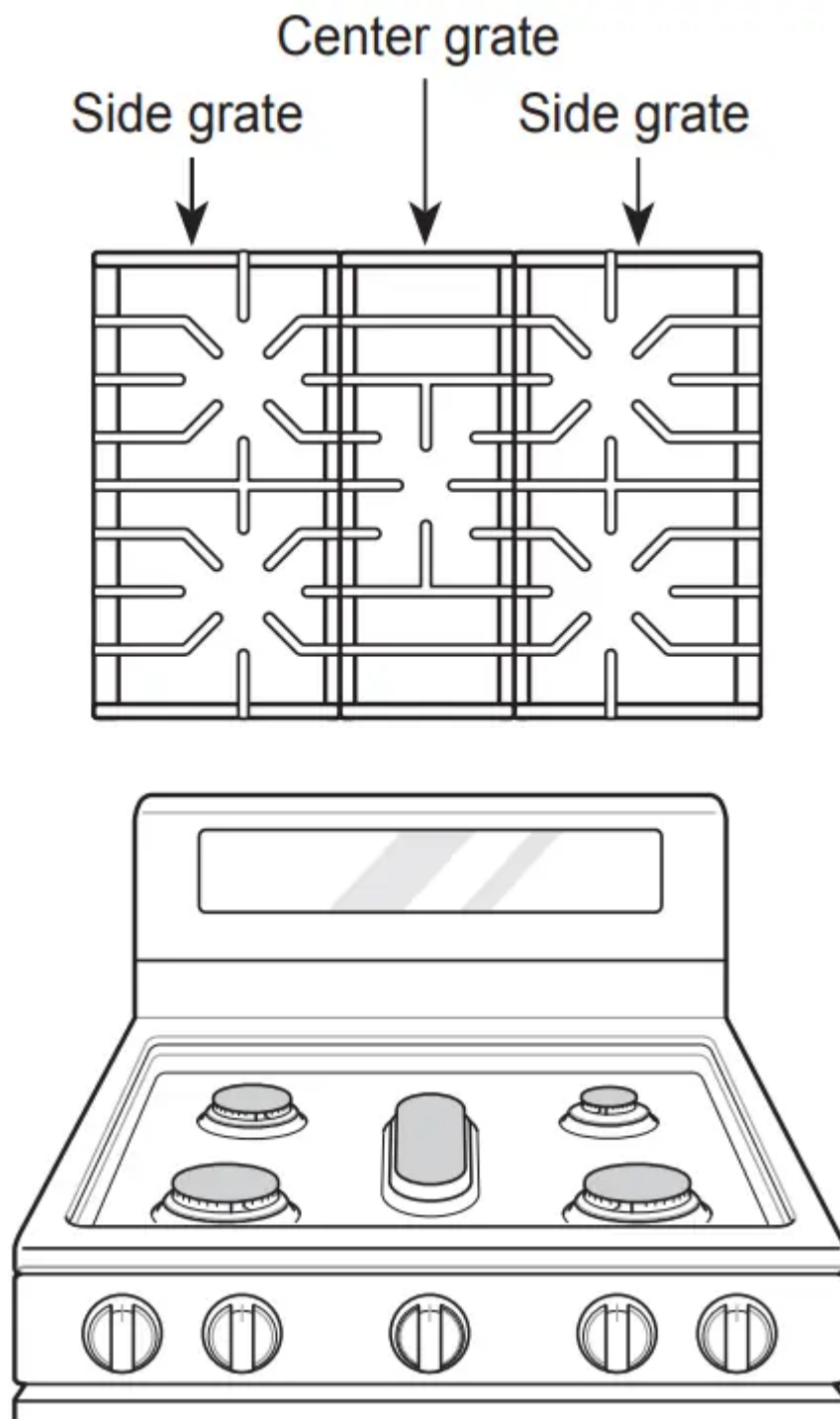
- Do not hit the electrodes with anything hard. Doing so could damage them.
- Do not use steel wool or scouring powders to clean the burners.

After Cleaning the Burner Heads/ Caps

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

Burner Grates

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



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

Cleaning the Burner Grates

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

- Grates should be washed regularly and after spillovers.
- Wash the grates in hot, soapy water and rinse with clean water.
- The grates are dishwasher safe.

- After cleaning the grates, let them dry completely and securely position them over the burners.

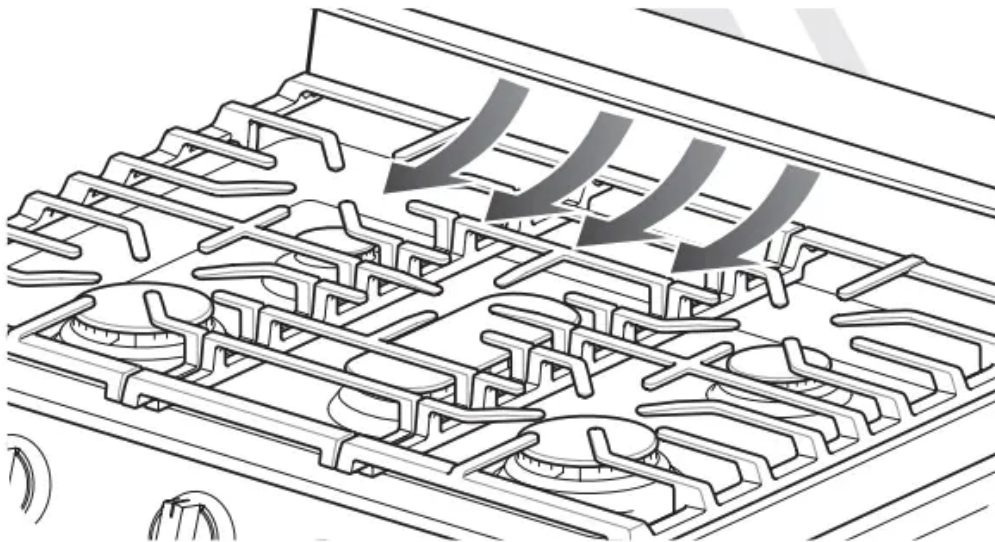
Cleaning the Cooktop Surface

CAUTION

- To avoid burns, do not clean the cooktop surface until it has cooled.
 - Do not lift the cooktop surface. Lifting the cooktop surface can lead to damage and improper operation of the range.
1. Carefully remove all items from the top of the range, including grates and knobs.
 2. Spray the cleared range top surface with a grease remover. (**DO NOT** use chlorine bleach, ammonia or other cleaners.)
 3. Use a soft, dry cloth to remove all food and grease residue. **DO NOT** use abrasive cloths, sponges, or cleaners which may dull or scratch the surface.
 4. Rinse off the cloth in hot water and continue to wipe the surface until all of the soap residue is removed.

Oven Air Vents

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



CAUTION

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

NOTE

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

Control Panel

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

CAUTION

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

NOTE

When spraying on the glass surface,

Front Manifold Panel and Knobs

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

CAUTION

- Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the manifold panel. Doing so will damage the finish.
- Do not try to bend the knobs by pulling them up or down, and do not hang a towel or other objects on them. This can damage the gas valve shaft.
- The control knobs may be removed for easy cleaning.
- To clean the knobs, make sure that they are in the **Off** position and pull them straight off the stems.
- To replace the knobs, make sure the knob has the **Off** position centered at the top, and slide the knob directly onto the stem.

NOTE

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

Cleaning the Exterior

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

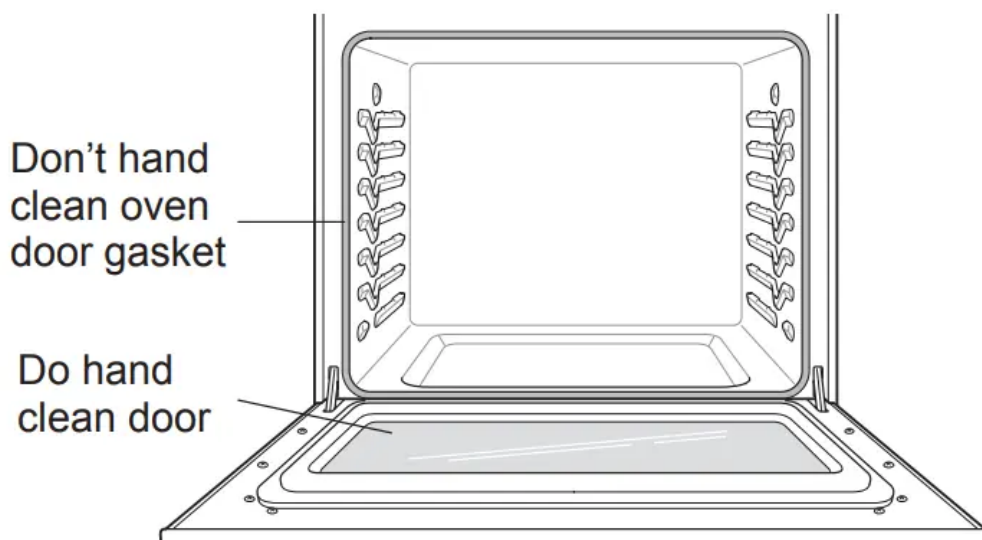
- Do not use a steel wool pad; it will scratch the surface.
- To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish.
- Always wipe in the direction of the metal surface finish.

Oven Door

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

CAUTION

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



Door Care Instructions

Most oven doors contain glass that can break.

CAUTION

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

Oven Racks

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

EasyClean®

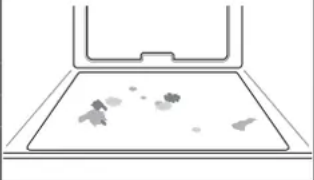
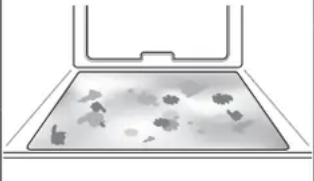
Benefits of EasyClean®

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

NOTE

Some models do not include a self-clean option. The EasyClean® feature may not be effective in removing heavy, built-up soils. If the range does not include a self-clean option, clean the oven regularly using the EasyClean® feature to prevent heavy, burnt-on soil from building up in the oven.

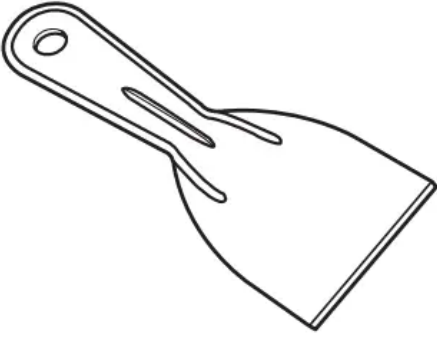
When to Use EasyClean®

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

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

EasyClean® Instruction Guide

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

	<p>Suggested plastic scrapers:</p> <ul style="list-style-type: none"> • Hard plastic spatula • Plastic pan scraper • Plastic paint scraper • Old credit card
--	--

3. Fill a spray bottle with water (10 oz or 300 ml) and use the spray bottle to thoroughly spray the inside surfaces of the oven.

4. Use at least 1/5 (2 oz or 60 ml) of the water in the bottle to completely saturate the soil on both the walls and in the corners of the oven.	
--	--

5. Spray or pour the remaining water (8 oz or 250 ml) onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all 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 (10 oz or 300 ml) dripping to the floor.

6. Close the oven door.

- Press **EasyClean®**.
- Press **Start**.

CAUTION

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

7. A tone will sound at the end of the 10 minutes cycle. Press **Clear/Off** to clear the display and end the tone.

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

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

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

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

11. If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas. If stubborn soils remain after multiple EasyClean® cycles.

NOTE

- If you forget to saturate the inside of the oven with water before starting EasyClean®, press **Clear/ Off** to end the cycle. Wait for the range to cool to room temperature and then spray or pour water into the oven and start another EasyClean® cycle.
- The cavity gasket may be wet when the EasyClean® cycle finishes. This is normal. Do not clean the gasket.
- If mineral deposits remain on the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.

Cleaning Tips

- Allow the oven to cool to room temperature before using the EasyClean® cycle. If your oven cavity is above 150 °F (65 °C), Hot will appear in the display, and the EasyClean® cycle will not be activated until the oven cavity cools down.
- Using the rough side of a non-scratch scouring pad may help to take off burnt-on stains better than a soft sponge or towel.
- Certain non-scratch scrubbing sponges, such as those made of melamine foam, available at your local store, can also help improve cleaning.
- The range should be level to ensure that the bottom surface of the oven cavity is entirely covered by water at the beginning of the EasyClean® cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Soil baked on through several cooking cycles will be more difficult to remove with the EasyClean® cycle.
- Do not open the oven door during the EasyClean® cycle. Water will not get hot enough if the door is opened during the cycle.

Self Clean

Before Starting Self Clean

- Remove the oven racks, broiler pan, broiler grid, all cookware, aluminum foil or any other material from the oven.
- The kitchen should be well ventilated to minimize the odors from cleaning.
- Wipe any heavy spillovers on the bottom of the oven.
- Make sure that the oven light bulb cover is in place and the oven light is off.
- The oven light cannot be turned on during a Self Clean cycle. The oven light cannot be turned on until the oven temperature has cooled below 500 °F (260 °C) after a Self Clean cycle is complete.

CAUTION

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

- Do not force the door open. This can damage the automatic door locking system. Use care when opening the oven door after the Self Clean cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.

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

- Remove oven racks and accessories before starting the Self Clean cycle.
- If oven racks are left in the oven cavity during the Self Clean cycle, they will discolor and become difficult to slide in and out.
- Clean the frame of the oven and door with hot soapy water. Rinse well.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.
- Wipe up any heavy spillovers on the oven bottom.
- Make sure that the oven light bulb cover is in place and the oven light is off.
- If the cooktop is used during Self Clean operation, a buzzer will sound for 1 minute and then Self Clean will turn off.
- If the cooktop is in use when a Self Clean is activated, a buzzer will sound and Self Clean will not start.

Setting Self Clean

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

Self Clean Soil Guide

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

1. Remove all racks and accessories from the oven.
2. Press the **Self Clean** button. The oven defaults to the recommended four-hour self clean for a moderately soiled oven. Press **Self Clean** to select a self clean time of 3, 4, or 5 hours.
3. Press **Start**.



4. Once the self-clean cycle is set, the oven door locks automatically and the lock icon displays. You will not be able to open the oven door until the oven has cooled. The lock releases automatically when the oven has cooled.

CAUTION

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

Setting Self Clean with a Delayed Start

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

Press **Self Clean** button to set the time.

3. Press **Start Time**.
4. Press the **+/-** buttons until the display shows the time of day you would like the Self Clean to start.
5. Press **Start**.

NOTE

It may become necessary to cancel or interrupt a Self Clean cycle due to excessive smoke or fire in the oven. To cancel the Self Clean function, press the **CLEAR/OFF** button.

During Self Clean

- The Self Clean cycle uses extremely hot temperatures to clean the oven cavity. While running the Self Clean cycle, you may notice smoking or an odor. This is normal, especially if the oven is heavily soiled.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- Do not force the oven door open when the lock is displayed. The oven door remains locked until the oven temperature has cooled. Forcing the door open will damage the door.

After the Self Clean Cycle

- The oven door remains locked until the oven temperature has cooled.
- You may notice some white ash in the oven. Wipe it off with a damp cloth or a soap-filled steel wool pad after the oven cools. If the oven is not clean after one self-clean cycle, repeat the cycle.
- If oven racks were left in the oven and do not slide smoothly after a self-clean cycle, wipe racks and rack supports with a small amount of vegetable oil to make them glide more easily.

- Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.

NOTE

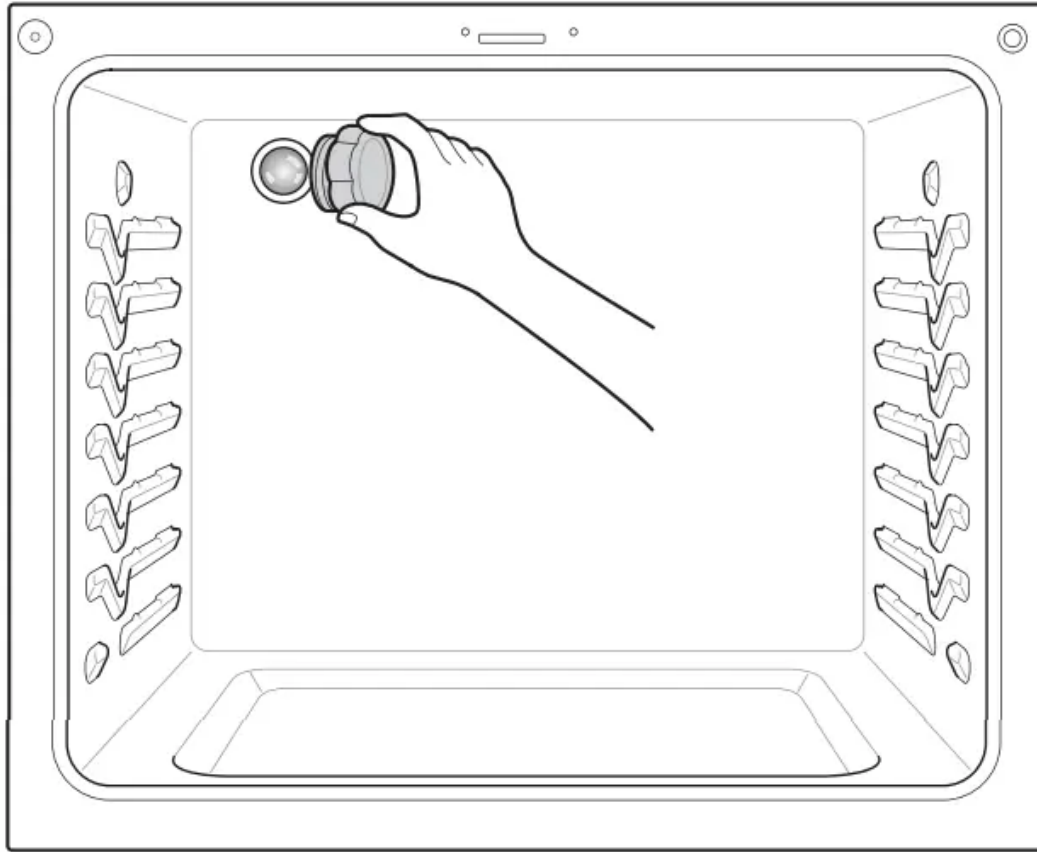
- The Self Clean cycle cannot be started if the Lockout feature is active.
- Once the Self Clean cycle is set, the oven door locks automatically. You will not be able to open the oven door until the oven is cooled. The lock releases automatically.
- Once the door has been locked, the lock indicator light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

Changing the Oven Light

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

WARNING

- Make sure that the oven and bulb are cool.
 - Disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electric shock.
1. Unplug the range or disconnect power.
 2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
 3. Pull the bulb out of the socket.
 4. Insert a new bulb into the socket.
 5. Insert the glass bulb cover and turn it clockwise.
 6. Plug in the range or reconnect the power.



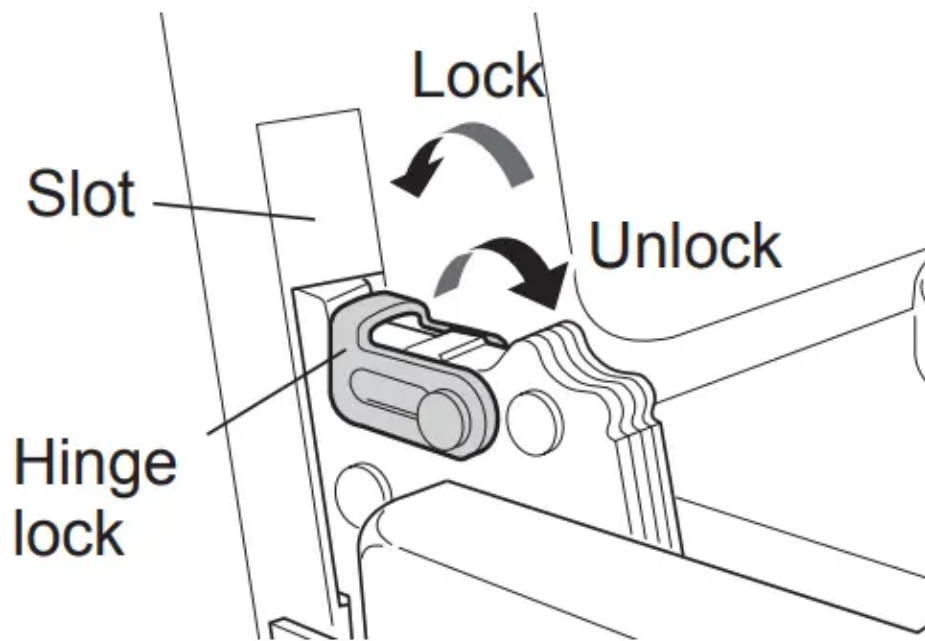
Removing and Replacing the Lift-Off Oven Doors and Drawer

CAUTION

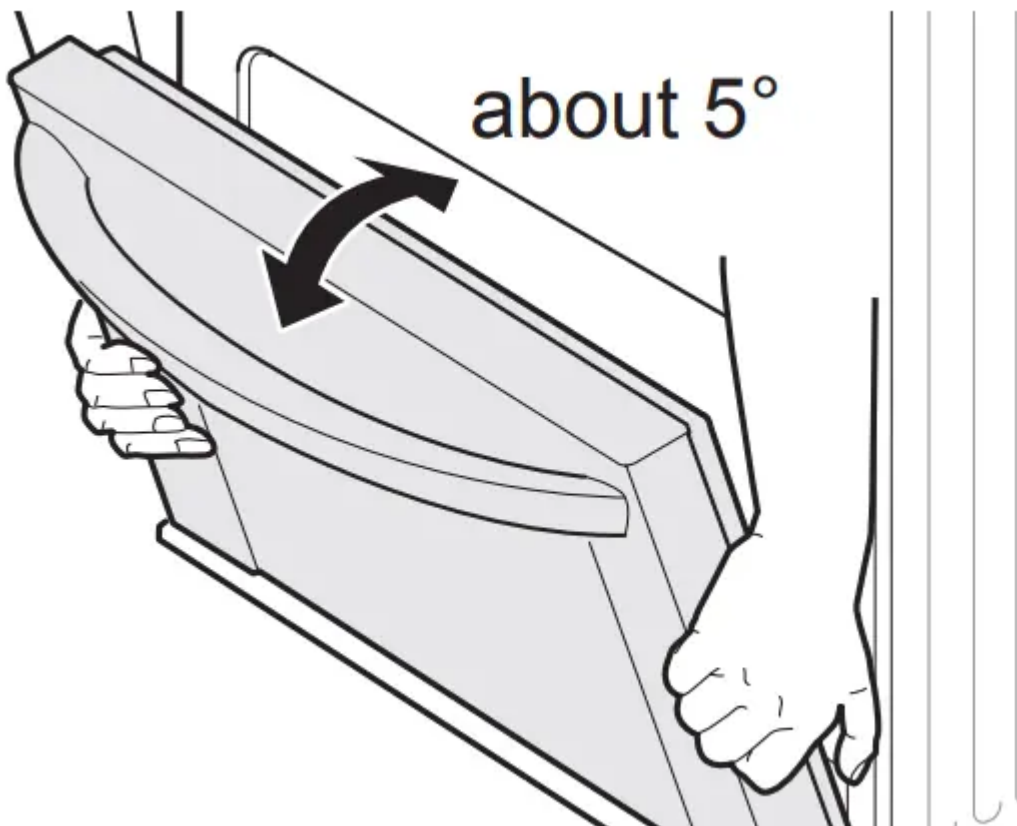
- Be careful when removing and lifting the door.
- Do not lift the door by the handle. The door is very heavy.

Removing the Door

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



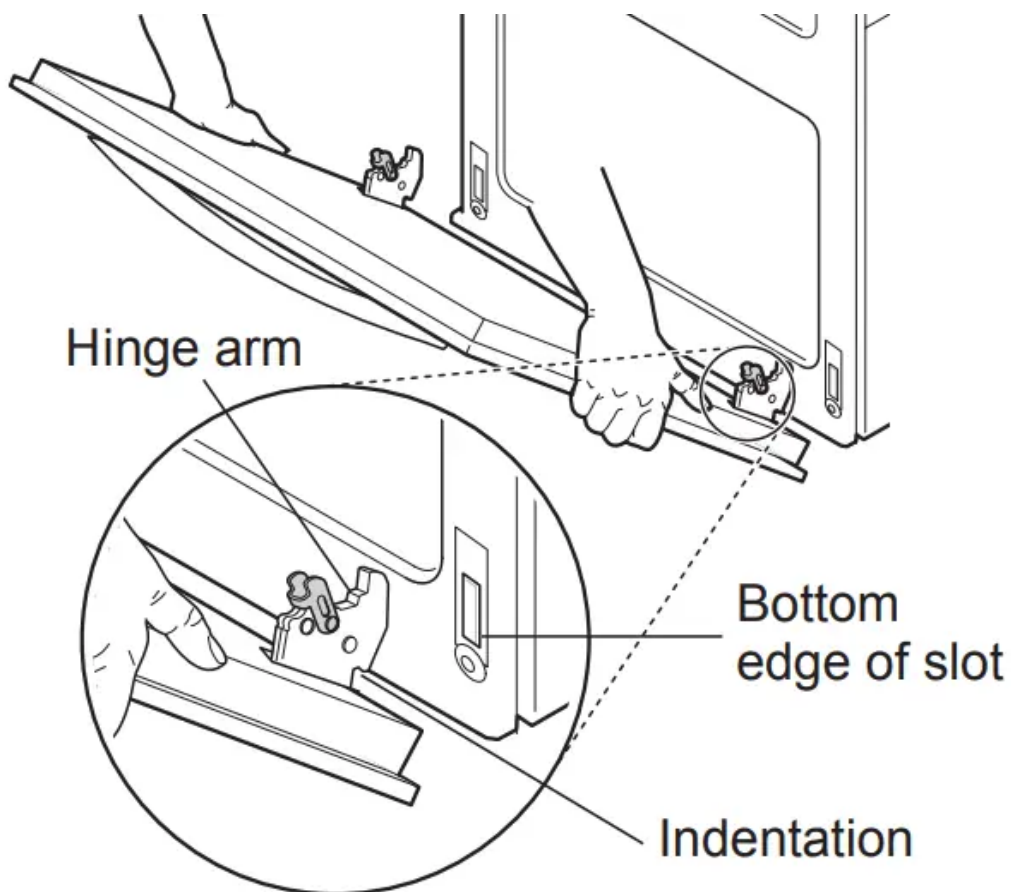
3. Firmly grasp both sides of the door at the top.
4. Close the door to the removal position (approximately five degrees) which is halfway between the broil stop position and fully closed. If the position is correct, the hinge arms will move freely.



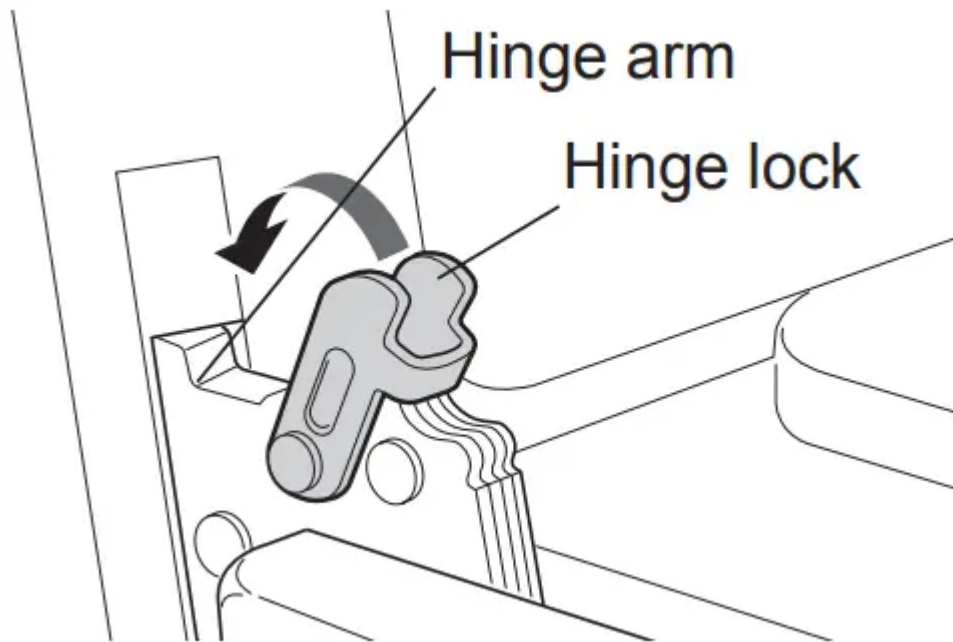
5. Lift door up and out until the hinge arms are clear of the slots

Replacing the Door

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



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



5. Close the oven door.

Removing the Drawer

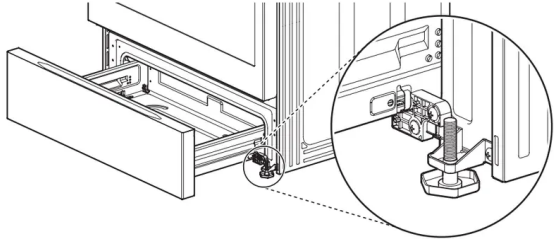
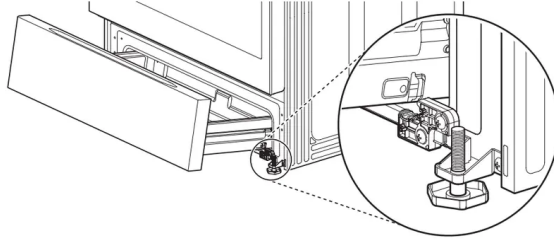
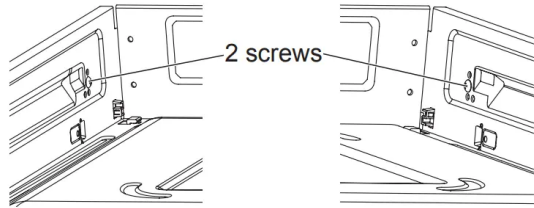
CAUTION

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

Most cleaning can be done with the drawer in place; however, the drawer may be removed if further cleaning is needed. Use warm water to thoroughly clean.

1. Pull the drawer out until it stops.	
2. Unscrew the 2 screws on the back of the drawer.	
3. Lift the front of the drawer and push back until the stops clear the guides.	
4. Remove the drawer	

Replacing the Drawer

<p>1. Place the drawer rails on the guides</p>	
<p>2. Push the drawer back until it stops.</p>	
<p>3. Lift the front of the drawer and push back until the stops clear the guides.</p>	
<p>4. Screw the 2 screws on the back of the drawer</p>	
<p>5. Lower the front of the drawer and push back until it closes.</p>	

TROUBLESHOOTING

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.

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

No, your oven has been factory tested and calibrated. For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can

adjust the oven temperature yourself to meet your specific cooking needs. Refer to the Oven Temperature Adjustment section in this manual for easy instructions on how to adjust your thermostat.

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

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

Why is the time flashing?

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

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

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

Can I use aluminum foil on the racks?

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

CAUTION

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

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

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

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

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

Why aren't the function buttons working?

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

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

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

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

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

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

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

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

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

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

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

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

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

How often should I use EasyClean®?

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

What is required for EasyClean®?

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

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

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

Before Calling for Service



Top burners do not light or do not burn evenly.

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

Buttons not working

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

Burner flames are very large or yellow.

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

Surface burners light but the oven does not.

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

Food does not bake or roast properly.

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

Food does not broil properly in the oven.

- Incorrect oven control settings. See Control Panel Overview in the OPERATION section.
- The oven door is not closed. See Broil in the OPERATION section.
- Aluminum foil used on the broiling pan and grid is not fitted properly.

Oven temperature is too hot or too cold.

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

Clock and timer does not work.

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

Oven light does not work.

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

Self Clean is not working.

The oven temperature is too high to set a self clean operation. Allow the range to cool down to room temperature and reset the controls.

Crackling” or popping” sound.

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

Too much smoke during the Self Clean cycle.

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

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

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

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

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

Clean and door flash in the display

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

Oven control beeps and displays an F error code.

- Check the main gas shut-off valve or the oven gas shut-off valve and call for service.
- Remove the power from the range for five minutes and then reconnect the power. If the function error code repeats, call for service.

CODE/CAUSE

F-3 Key short error

F-9 Oven not heating

The oven racks were cleaned in a Self Clean cycle.

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

Clock is flashing.

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

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

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

Strong odor.

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

Fan noise

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

Fan operation

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

Burners are not lighting properly after cleaning the cooktop surface.

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

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

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

Light can be seen through the oven air vents.

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

Warning

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



