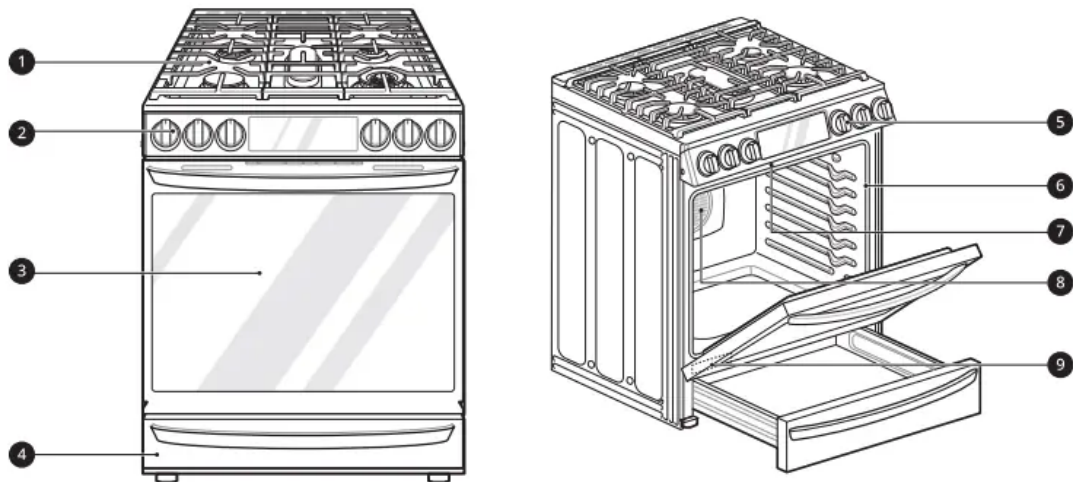


USER MANUALS

PRODUCT OVERVIEW

Product Features

Exterior & Interior



1. Cooktop
2. Cooktop controller
3. Oven door
4. Storage drawer (LSGL6337* : handle , LSGL6335* : no handle)
5. Oven mode knob
6. Gasket
7. Broil burner
8. Convection burner
9. Model & serial number plate

Product Specifications

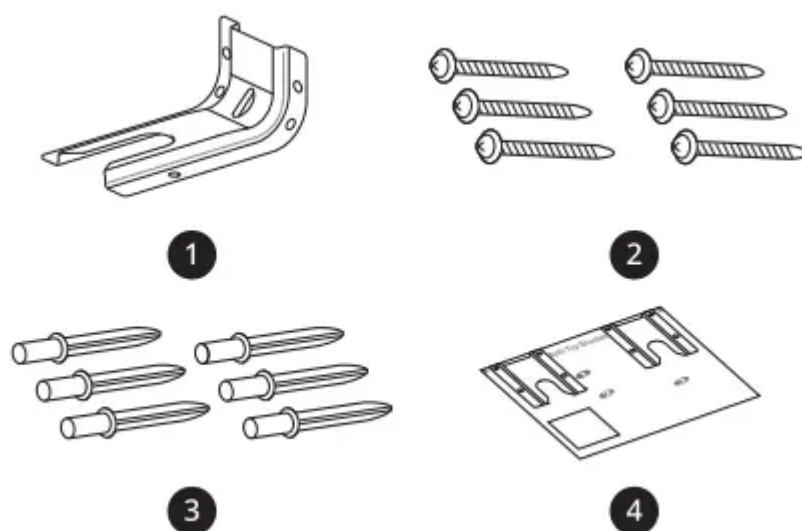
The appearance and specifications listed in this manual may vary due to constant product improvements.

| Oven Range Models | LSGL6337*, LSGL6335* |
|---------------------------|--------------------------------------------------------------------------------------------------------------------------|
| Description | Gas Slide In Oven Range |
| Electrical requirements | 0.5 kW 120 VAC |
| Exterior Dimensions | 30" (W) x 37 1/8" (H) x 26 7/8" (D) (D with door closed) 76.2 cm (W) x 94.3 cm (H) x 68.3 cm (D) (D with door closed) |
| Height to cooking surface | 37 1/8" (94.3 cm) |
| Net weight | LSGL6337* : 160.17 lb (72.7 kg) LSGL6335* : 157.7 lb (71.5kg) |
| Total capacity | 6.3 cu. ft. |

Accessories

Included Accessories

Anti-tip Kit



1. Anti-tip bracket (1ea)
2. Screws (6ea)
3. Anchors (6ea)
4. Template (1ea)

LP Nozzle Conversion Kit



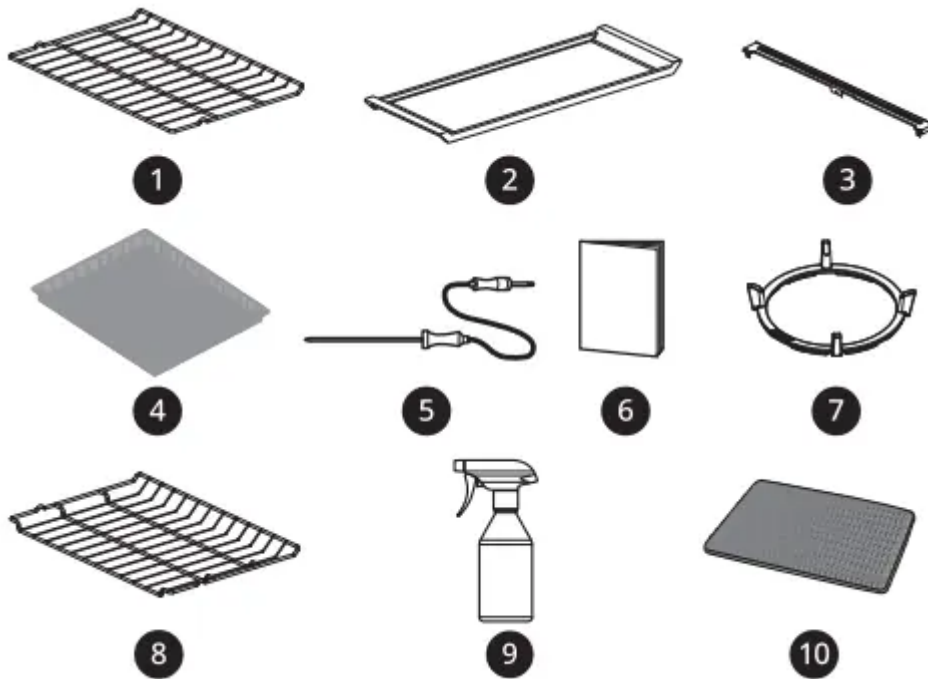
1. Cooktop Nozzles

- LSGL6337* : 6ea
- LSGL6335* : 5ea

2. Oven Nozzles (2ea)

3. Installation Guide (1ea)

Other Accessories



1. Heavy duty rack (1ea)

2. Griddle (1ea)

3. Rear filler (1ea)

4. Air fry tray (1ea)

5. Meat probe (1ea) • LSGL6337* model only

6. Owner's manual (1ea)

7. Wok grate (1ea) • LSGL6337* model only

8. Offset rack (1ea)

9. Spray bottle (1ea)

10. Non-scratch scouring pad (1ea)

Optional Accessories



1



2

1. Grid

2. Broiler pan

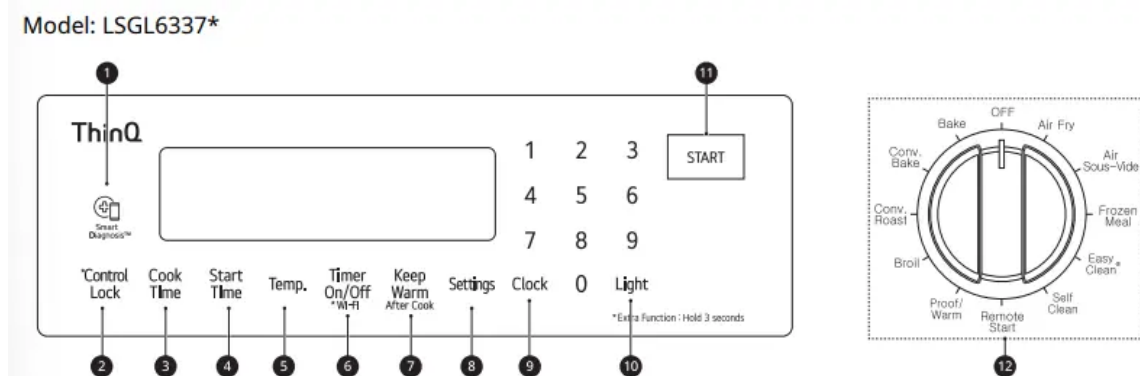
NOTE

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

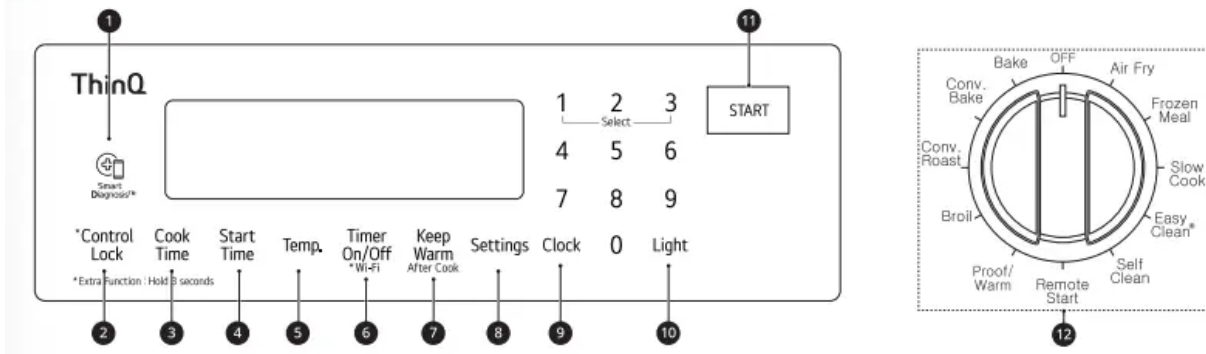
OPERATION

Control Panel

Control Panel Features



Model: LSGL6335*



1. Smart Diagnosis™ Use during the Smart Diagnosis feature.
2. Control Lock Press and hold the button for 3 seconds to lock the control panel.
3. Cook Time Press the button to set the desired amount of time for food to cook. The oven shuts off when the set cooking time runs out.
4. Start Time Press the button to set the delayed timed cook. The oven starts at the set time.
5. Temp. Press the button to set the oven temperature during oven use.
6. Timer On/Off / Wi-Fi Press the button to set or cancel timer on oven. Press and hold button for three seconds to connect the appliance to a Wi-Fi network.
7. Keep Warm Press the button to keep food warm after cooking. • This feature should be used after cooking in the oven. OPERATION 23 ENGLISH
8. Settings Press button to select and adjust oven settings.
9. Clock Press button to set the time of day.
10. Light Press the button to turn oven light on or off.
11. START Press the button to start all oven features.
12. Oven Mode Knob Turn the knob to select oven operating mode.

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

NOTE • Press any button on the control panel to activate the display

Knob Lighting

This feature is only available on some models. Knob lighting illuminates the edge of the knob when you turn the knob to operate the heating elements (excluding Mode Knob).

A

NOTE • Oven Mode Knob does not operate the Knob Lighting.

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

Changing Oven Settings

Clock

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

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

NOTE

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

Oven Light

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

- Press Light to manually turn the oven light on.

NOTE

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

Timer On/Off

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

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

For example, to set 5 minutes:

1. Press Timer On/Off once. 0:00 appears and Timer flashes in the display.
2. Press 5. 0:05 appears in the display.
3. Press Timer On/Off to start the Timer. The remaining time countdown appears in the display. NOTE: If Timer On/Off is not pressed, the timer returns to the time of day.
4. When the set time runs out, End shows in the display. The indicator tones sound every 15 seconds until Timer On/Off is pressed.

NOTE

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

Canceling the Timer: Press Timer On/Off once. The display returns to the time of day.

Wi-Fi

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

1. Set the oven mode knob to the OFF position.
2. Press and hold Timer On/Off for 3 seconds.
3. The power on chime sounds, SEt appears in the display, and the Wi-Fi icon (f) blinks.
4. Connect the appliance to the Wi-Fi network using the smartphone app.
5. To disconnect the appliance from the network, delete it from the connected appliances in the app.

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

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

Press the Settings key repeatedly to toggle through and change oven settings. The Settings key allows you to:

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

Setting the Hour Mode

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

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

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

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

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

Adjusting the Oven Thermostat

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

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

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

NOTE

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

Turning the Preheat Alarm Light On/Off

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

1. Press Settings repeatedly until PrE appears in the display.
2. Press 1 to turn the light on/off.

3. Press START to accept the change.

Adjusting the Beeper Volume

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


Selecting Fahrenheit or Celsius

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

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

Control Lock

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

- When the Control Lock feature is activated, the cooktop still functions, but the oven mode knob does not.
1. Press and hold Control Lock for three seconds.
 2. The lock melody sounds. Loc and the lock  appear in the display.
 3. To deactivate the Control Lock feature, press and hold Control Lock for three seconds. The unlock melody sounds and the controls unlock.

Start Time (Delayed Timed Cook)

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

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

Setting a Delayed Timed Cook

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

1. Turn the oven mode knob to select Bake. 350 °F appears in the display.
2. Set the temperature: press 3, 0 and 0.

3. Press Cook Time and touch the number keys to set the baking time.
4. Press Start Time.
5. Set the start time: press 4, 3 and 0 for 4:30.
6. Press START. A short beep sounds and Timed Delay and the start time appear in the display. The oven begins baking at the set start time.

NOTE

- To cancel the Delayed Timed Cook function, turn the oven mode knob to the OFF position at any time.
- To change the cooking time, repeat step 3 and press START.
- If the oven clock is set as a 12-hour clock, you can delay the cook time for 12 hours. If the oven clock is set as a 24-hour clock, you can delay the cook time for 24 hours.

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

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

Cook Time (Timed Cook)

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

Setting a Timed Cook

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

1. Turn the oven mode knob to select Bake. 350 °F appears in the display.
2. Set the temperature. Press 3, 0 and 0.
3. Press Cook Time. Timed flashes in the display. Bake, 0:00 and 300 °F appear in the display.
4. Set the baking time: press 3 and 0 (for 30 minutes). The baking time can be set for any amount of time between 1 minute and 11 hours and 59 minutes
5. Press START. The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:
 - End and the time of day show in the display.
 - The cook end indicator tone sounds every 60 seconds until the oven mode knob is turned to the OFF position.

Changing the Cook Time during Cooking

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

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

Minimum & Maximum Default Settings

All of the features listed have a minimum and a maximum time or temperature setting that may be entered into the control. An entry acceptance beep sounds each time a control key is pressed. An entry error tone (two short tones) sounds if the entry of the temperature or time is below the minimum or above the maximum setting for the feature.

- This feature is only available on some models.

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

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

NOTE

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

Gas Surface Burners

Before Using the Gas Surface Burners

Read all instructions before using.

WARNING

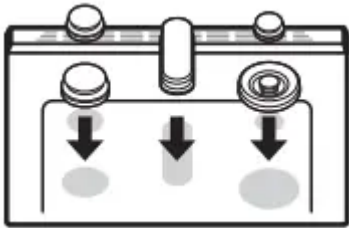
- Even if the top burner flame goes out, gas is still flowing to the burner until the knob is turned to the OFF position. If you smell gas, immediately open a window and ventilate the area for five minutes prior to using the burner. Do not leave the burners on unattended.
- Use the proper pan size. Do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

CAUTION

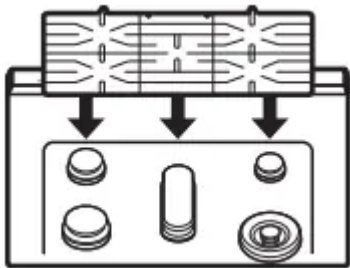
- To avoid discoloration during use, follow the tips in the Maintenance section.
- Do not operate the burner for an extended period of time without cookware on the grate.
- The finish on the grate may chip without cookware to absorb the heat.
- Touching grates before they cool down may cause burns.
- What to do if you smell gas
 1. Open windows.
 2. Do not try to light any appliance.
 3. Do not touch any electrical switch.
 4. Do not use any phone in your building.
 5. Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions. - If you cannot reach your gas supplier, call the fire department.
- Be sure that all surface controls are set in the OFF position prior to supplying gas to the range.
- Never leave the surface burners unattended at high flame settings. Boilovers may cause smoke and greasy spillovers that may ignite.

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

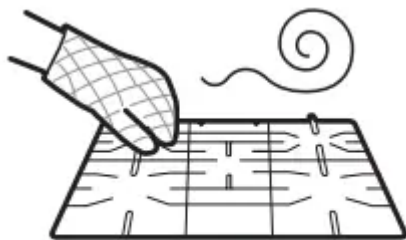
- Do not lift the cooktop. Lifting the cooktop can cause damage and improper operation of the range.
- If the range is located near a window, do not hang long curtains that could blow over the surface burners and catch on fire.
- Use care when cleaning the cooktop. The pointed metal ends on the electrodes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



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



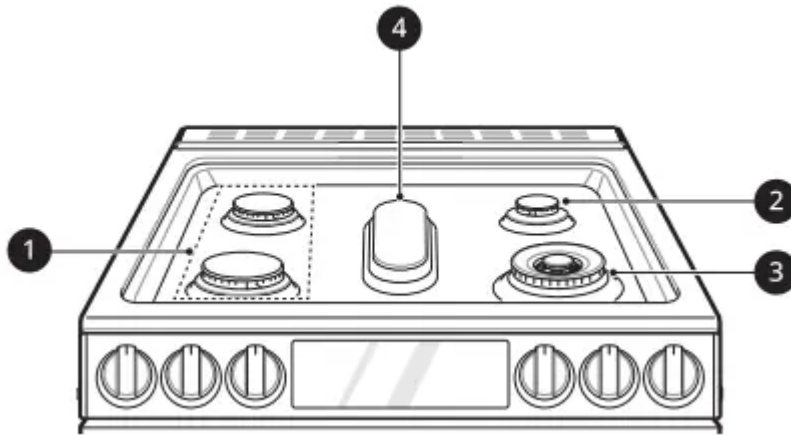
- Make sure the burners and grates are cool before touching them, or placing a pot holder, cleaning cloth, or other materials on them.



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

Burner Locations

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

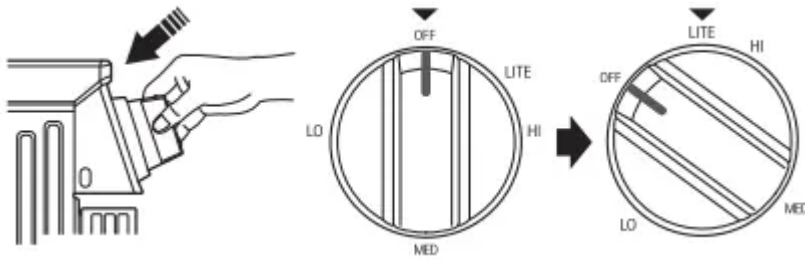


1. **Medium and large burners** The medium and large burners are the primary burners for most cooking. These general purpose burners can be turned down from Hi to Lo to suit a wide range of cooking needs.
2. **Small burner** The smallest burner is used for delicate foods such as sauces or foods that require low heat for a long cooking time.
3. **Dual burner (Extra large burner)** The dual burner is the maximum output burner. Like the other four burners, it can be turned down from Hi to Lo for a wide range of cooking applications. This burner is also designed to quickly bring large amounts of liquid to a boil. It can be used with cookware 10 inches or larger in diameter.
4. **Oval burner** The center, oval burner is for use with a griddle or oval pots.

Using the Gas Surface Burners

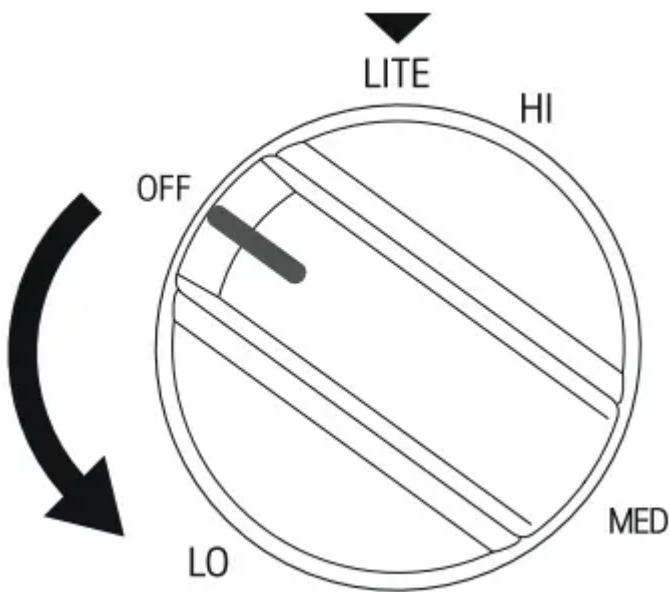
CAUTION Match the size of the cooktop burner or element to the size of the cookware in use. Using a large element for a small pan wastes heating energy, and the exposed surface of the element is a burn or fire hazard.

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



NOTE • The electric spark ignition system makes a clicking noise.

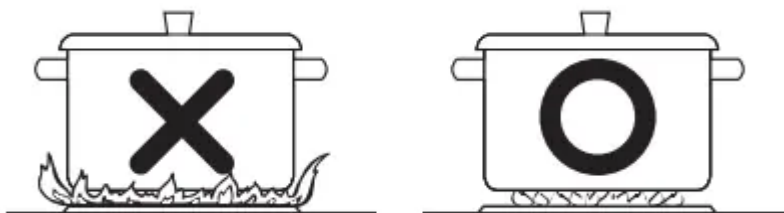
CAUTION • Do not attempt to disassemble or clean around any burner while another burner is on. All the burners spark when any burner is turned to LITE. An electric shock may result causing you to knock over hot cookware.



Setting the Flame

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

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



NOTE

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

Using the Proper Cookware

- Aluminum

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

- Cast-Iron

If heated slowly, most skillets will give satisfactory results.

- Stainless Steel

This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets work satisfactorily if they are used with medium heat as the manufacturer recommends.

- Enamelware

Under some conditions, the enamel of this cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

- Glass

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

- Heatproof Glass Ceramic

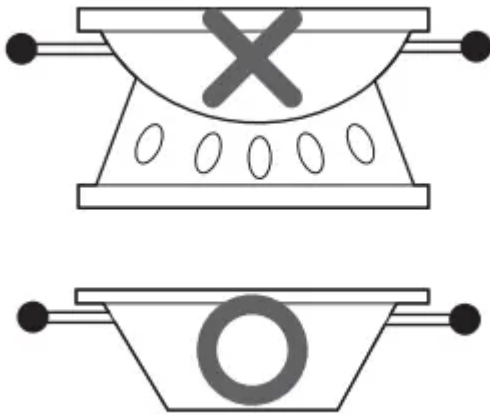
Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

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

Using a Wok

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

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

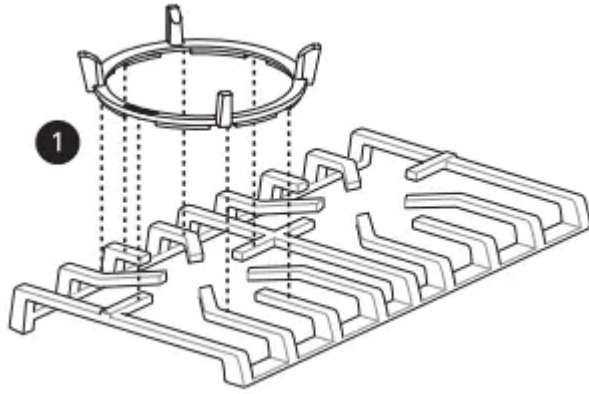


Using the Wok Grate

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

CAUTION

- Turn off all burners and allow wok grate, burner grates, and cooktop to cool before installing or removing wok grate.
 - The wok grate retains heat for a long time. Always use an oven mitt when installing or removing the wok grate. Do not store the wok grate on the burner grate.
 - Do not use flat-bottomed cookware or incorrectly sized woks with the wok grate. The cookware or wok could tip and cause personal injury.
 - Do not use a wok larger than 14" with the wok grate. Doing so could cause burner flames to spread excessively and damage the cooktop.
1. Turn off all burners and allow the grates and cooktop to cool before installing or removing the wok grate.
 2. Remove the griddle, if necessary. Do not remove the standard burner grates.
 3. Place the wok grate on top of the left or right front burner grate, aligning the notches on the wok grate with the burner grate's fingers. • Make sure the side marked FRONT is toward the front.



1 Front

NOTE

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

Using Stove-Top Grills

Do not place stove-top grills on the burner.

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

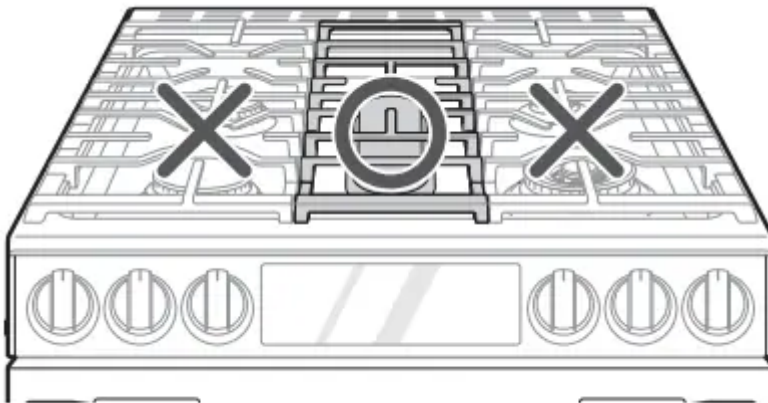


Using the Griddle

This feature is only available on some models. The non-stick coated griddle provides an extralarge cooking surface for meats, pancakes or other food usually prepared in a frying pan or skillet.

CAUTION

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



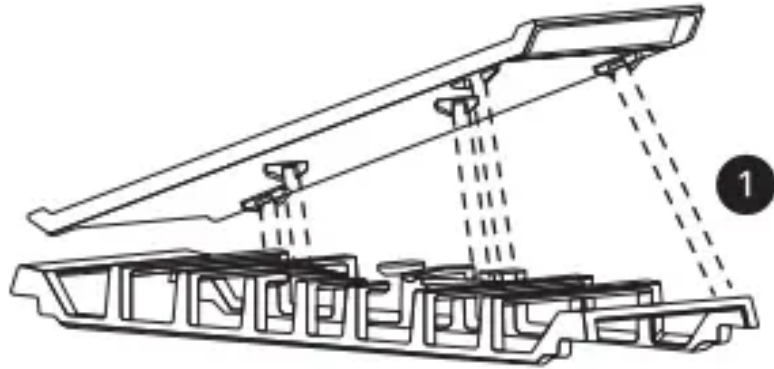
NOTE • It is normal for the griddle to become discolored over time.

How to Place the Griddle

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

CAUTION

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



1 Front

Preheating Guide

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

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

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

In Case of Power Failure

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

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

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

Oven

Before Using the Oven

Read all instructions before using.

CAUTION

- To avoid discoloration during use, follow the tips in the Maintenance section.
- What to do if you smell gas
- Open windows.
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.
- Do not place plastic or flammable items on the cooktop. They may melt or ignite if left too close to the vent.
- Do not place closed containers on the cooktop. The pressure in closed containers may increase, which may cause them to burst.
- Metal items will become very hot if they are left on the cooktop, and could cause burns.
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.
- Avoid opening the oven door more than necessary during use. This helps the oven maintain temperature, prevents unnecessary heat loss, and saves on energy use.
- Make sure the electrical power cord and the gas valve are properly connected.
- Confirm the correct usage of the range for the type of food you will cook. Make sure you know how to use the oven (temperature setting, time setting and recipe) for best results.

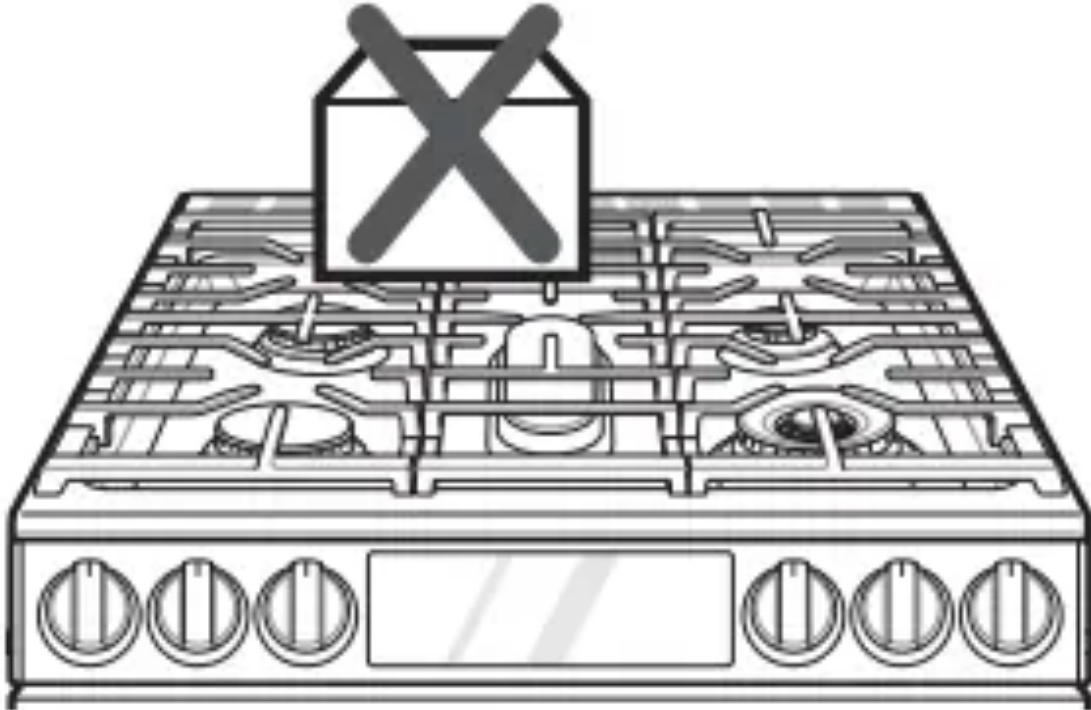
NOTE

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

CAUTION

- Do not attempt to operate the electric ignition during an electrical power failure. The oven and broiler cannot be used during a power outage. If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. Once power is restored, you will need to reset the oven (or Broil function).

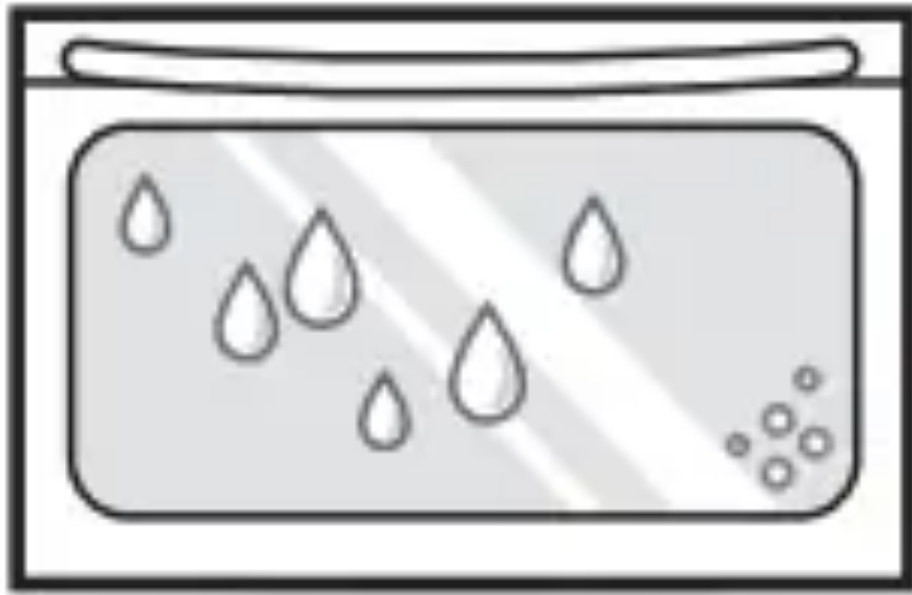
- Do not block, touch or place items around the oven vent during cooking. Your oven is vented through ducts at the center above the burner grate. Do not block the oven vent when cooking to allow for proper air flow. Do not touch vent openings or nearby surfaces during any cooking operation.



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

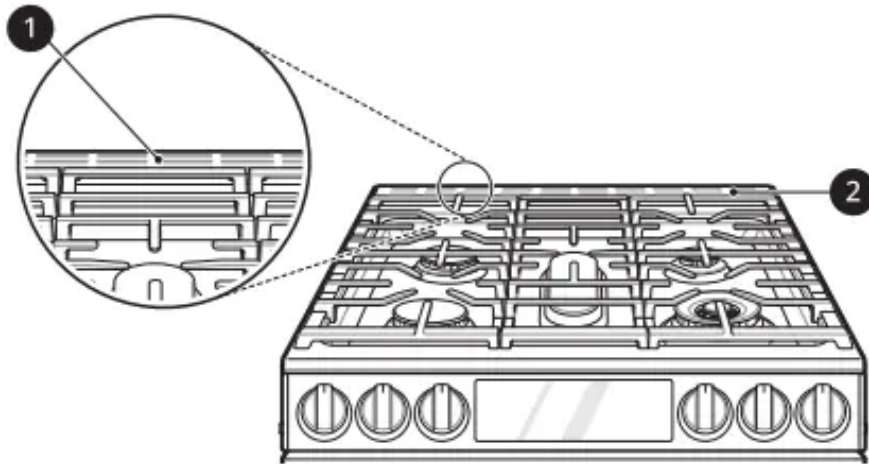


- You may see condensation on the oven door glass. As the oven heats up, the heated air in the oven may cause condensation to appear on the oven door glass. These water drops are harmless and will evaporate as the oven continues to heat up.



Oven Vent

Areas near the vent may become hot during operation and may cause burns. Do not block the vent opening. Avoid placing plastics near the vent as heat may distort or melt the plastic. It is normal for steam to be visible when cooking foods with high moisture content.



1 Oven Vent

2 Vent trim

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

Using Oven Racks

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

CAUTION

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

Removing Racks

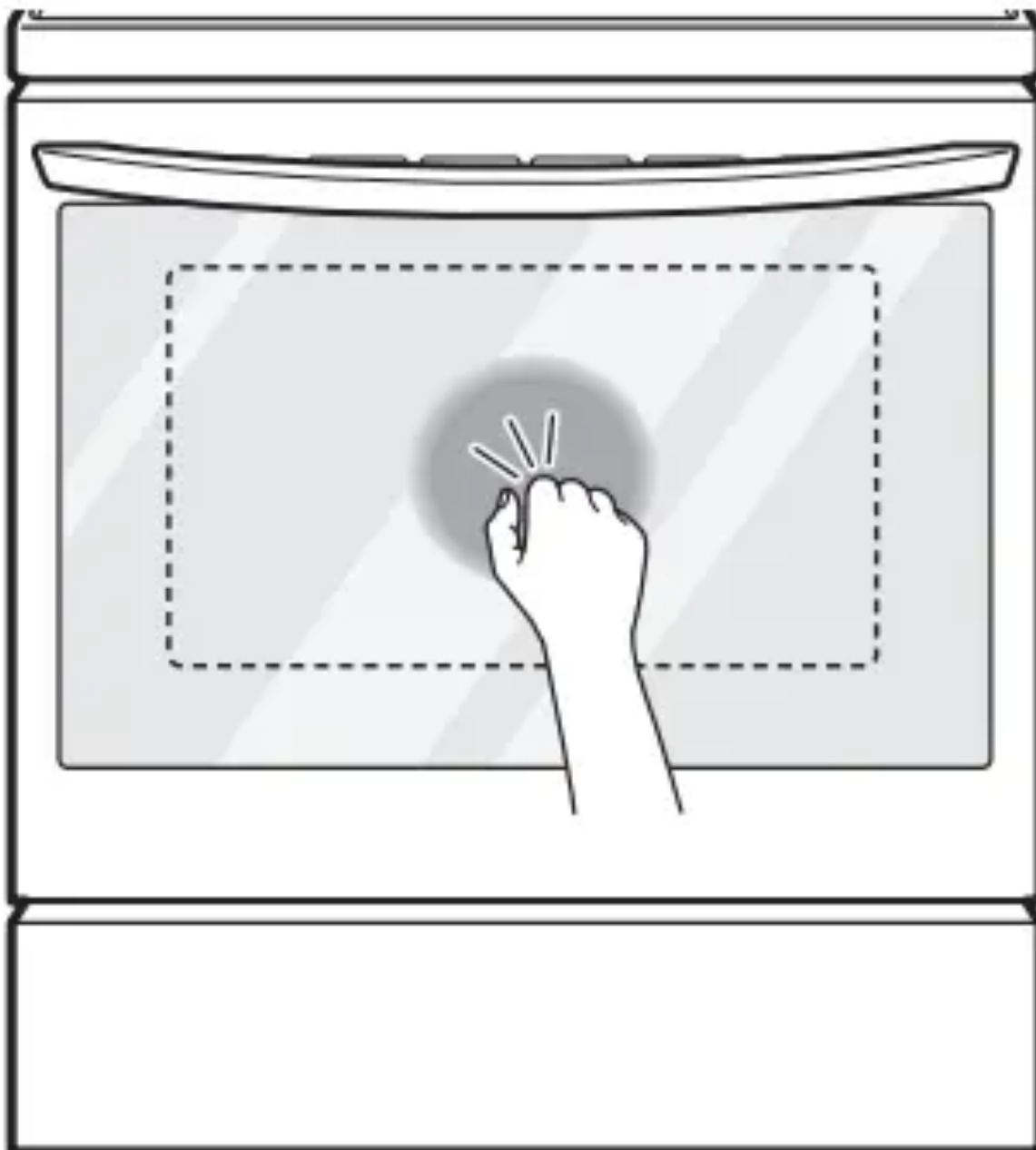
1. Pull the rack straight out until it stops.
2. Lift up the front of the rack and pull it out.

Replacing Racks

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

Instaview

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



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

NOTE

- Knocking twice on the glass panel turns the interior light on or off.
- The light turns off automatically after 90 seconds.
- The InstaView function is disabled when the oven door is opened and for one second after closing the door.
- The InstaView function is disabled during Self Clean, Control Lock, and initial power input (on some models only).

- Tapping the edges of the glass panel may not activate the InstaView function.
- The taps on the glass panel must be hard enough to be audible.
- Loud noises near the oven may activate the InstaView function.

Bake

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

Setting the Bake Function (example, 375 °F)

1. Turn the oven mode knob to select Bake.
2. Set the oven temperature: press 3, 7 and 5.
3. Press START. The oven starts to preheat.
4. When cooking is complete, turn the oven mode knob to the OFF position.
5. Remove food from the oven.

NOTE • As the oven preheats, the temperature is displayed and rises in 5-degree increments. Once the oven reaches the set temperature, a tone sounds and the oven light blinks on and off.

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

Baking Tips

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

Convection Mode

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

Setting the Convection Function (example, 375 °F)

1. Turn the oven mode knob to select Conv. Bake or Conv. Roast. The display flashes 350 °F.
2. Set the oven temperature: press 3, 7 and 5.
3. Press START. The display shows Conv. Bake or Conv. Roast and the oven temperature starting at 100 °F. • As the oven preheats, the display shows increasing temperatures in 5-degree increments. Once the oven reaches the set adjusted temperature, a tone sounds and the oven light flashes on and off. The display shows the auto converted oven temperature, 350 °F and the fan icon.
4. When cooking has finished or to cancel, turn the oven mode knob to the OFF position.

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

Tips for Convection Baking

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

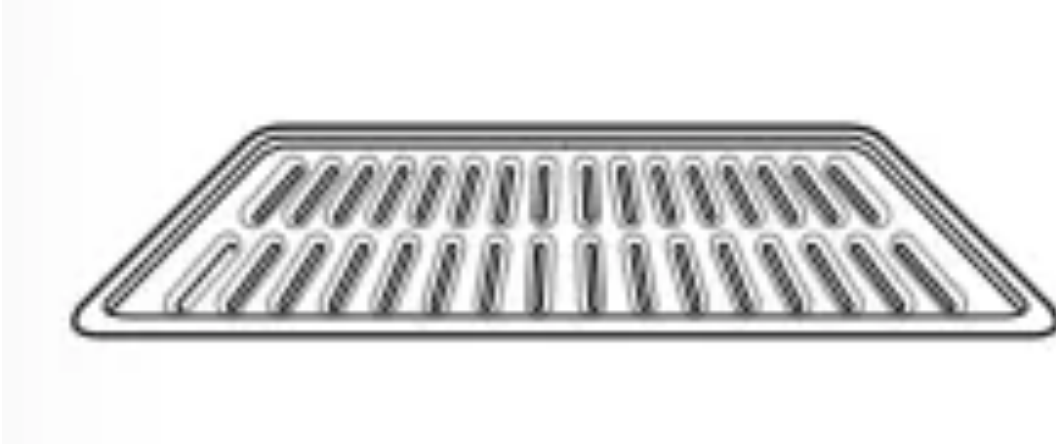
The Convection Roast feature is designed to give optimum roasting performance. Convection Roast combines cooking with the convection fan to roast meats and poultry. The heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying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

Tips for Convection Roasting

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

1. Place the oven rack in the recommended position.
2. Place the grid in the broiler pan.

3. Place the broiler pan on the oven rack



Grid (sold separately)



Broiler pan (sold separately)

CAUTION

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

Recommended Baking and Roasting Guide

Baking results will be better if baking pans are centered in the oven as much as possible. If cooking on multiple racks, place the oven racks in the positions shown. Multiple-rack cooking saves time and energy. Whenever possible, cook foods requiring the same cooking temperature together in one oven.

MAINTENANCE

Cleaning

CAUTION

- Do not clean this appliance with bleach.

- To prevent burns, wait until the cooktop has cooled down before touching any of its parts.
- Always wear gloves when cleaning the cooktop.

General Cleaning Tips

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

Exterior

Control Panel

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

Front Manifold Panel and Knobs

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

CAUTION

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

NOTE

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

Painted and Decorative Trim

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

Stainless Steel Surfaces

To avoid scratches, do not use steel wool pads.

1 Place a small amount of stainless steel appliance cleaner or polish on a damp cloth or paper towel.

2 Clean a small area, rubbing with the grain of the stainless steel if applicable.

3 Dry and buff with a clean, dry paper towel or soft cloth.

4 Repeat as necessary.

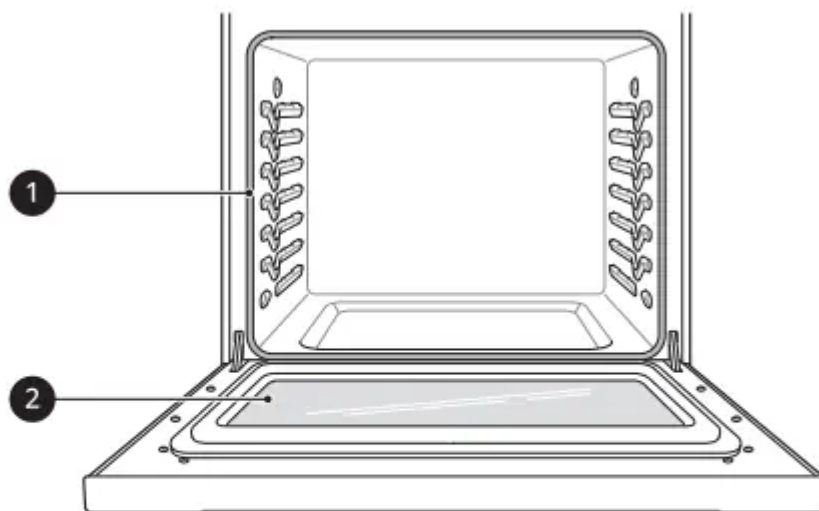
NOTE

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

Oven Door

CAUTION

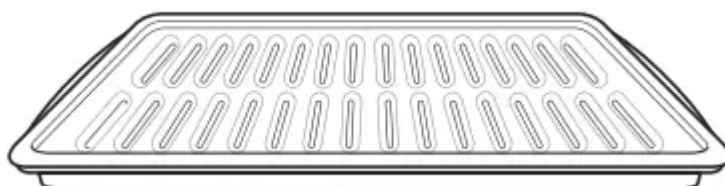
- Do not use harsh cleaners or harsh abrasive cleaning materials on the outside of the oven door. Doing so can cause damage.
- Use soapy water to thoroughly clean the oven door. Rinse well. Do not immerse the door in water.
- You may use a glass cleaner on the outside glass of the oven door. Do not spray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



1 Don't hand clean oven door gasket

2 Do hand clean door

Broiler Pan and Grid



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

Oven Racks

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

1 Clean with a mild, abrasive cleaner.

- Food spilled into the tracks could cause the racks to become stuck.

2 Rinse with clean water and dry.

NOTE

- For Models with Self Clean function:

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

Vent Louvers

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

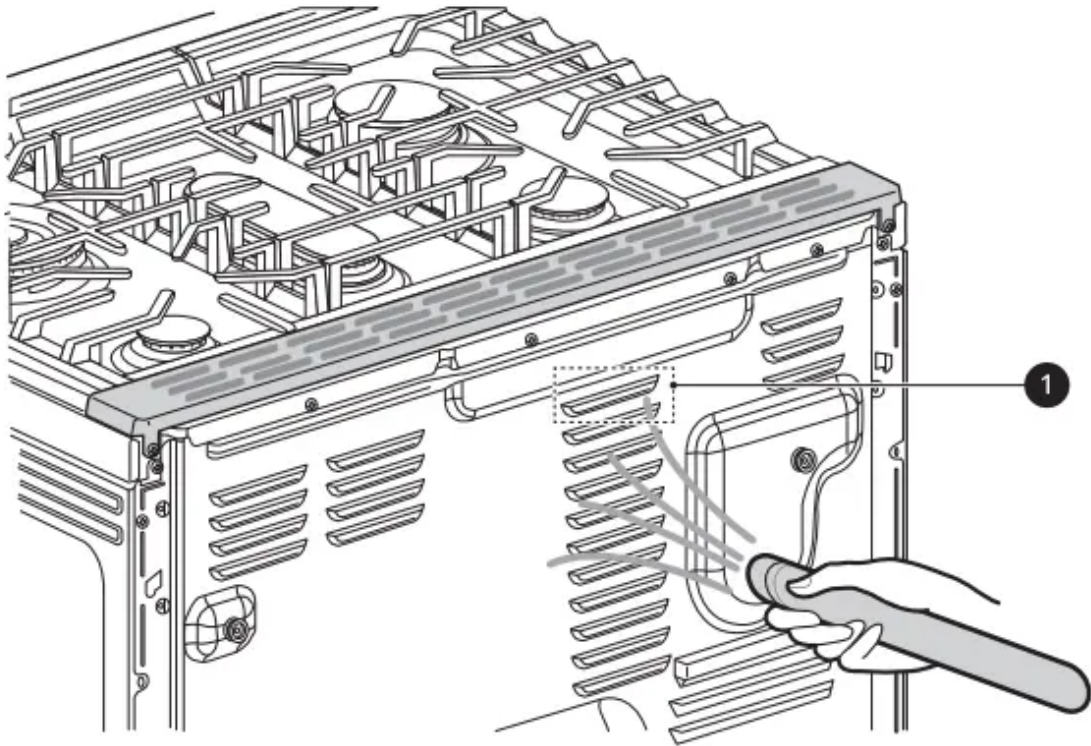
Use a vacuum cleaner with a brush or crevice attachment to clean the vent louvers



not remove the panel covering the range.

. Do



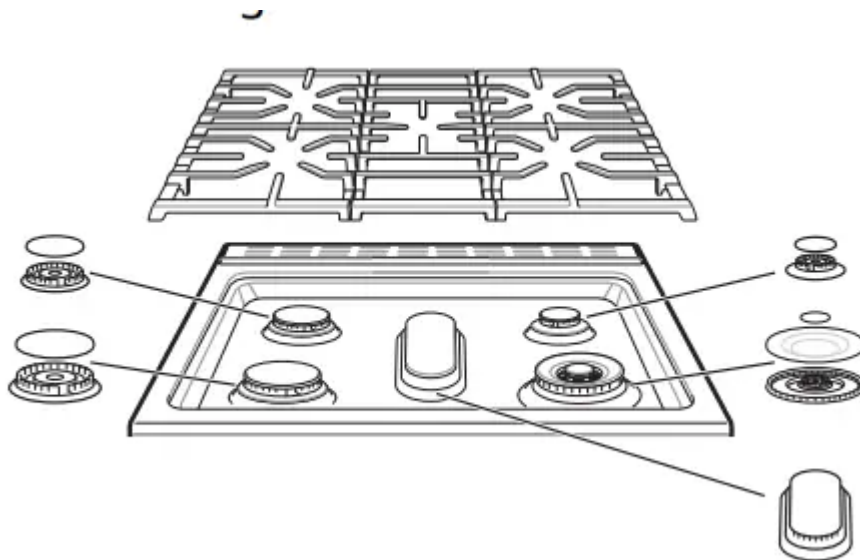


Gas Surface Burners

Removing and Replacing the Gas Surface Burners

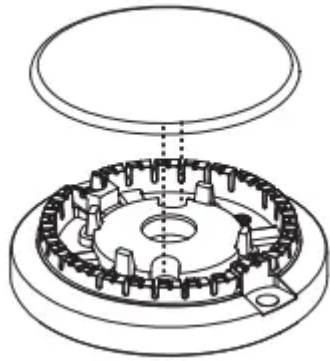
Position and size of burners vary by model.

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

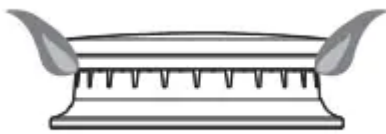


CAUTION

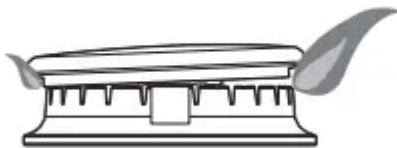
- Make sure burner heads and caps are reinstalled properly. They will be stable and rest flat when correctly installed.



- When burner cap is properly set.



- When burner cap is not properly set.



Cleaning Burner Heads/Caps

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

CAUTION

- Do not hit the electrodes with anything hard. Doing so could damage them.
- Do not use steel wool or scouring powders to clean the burners.
- Wash the burner caps in hot soapy water and rinse with clean water. Run water through the oval burner from the bottom stem to flush out debris.
- Use care when cleaning the cooktop. The pointed metal ends on the electrodes could cause injury. Hitting an electrode with a hard object may damage it.
- To remove burnt-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20-30 minutes. For stubborn stains, use a toothbrush or wire brush.
- The burners will not operate properly if the burner ports or electrodes are clogged or dirty.

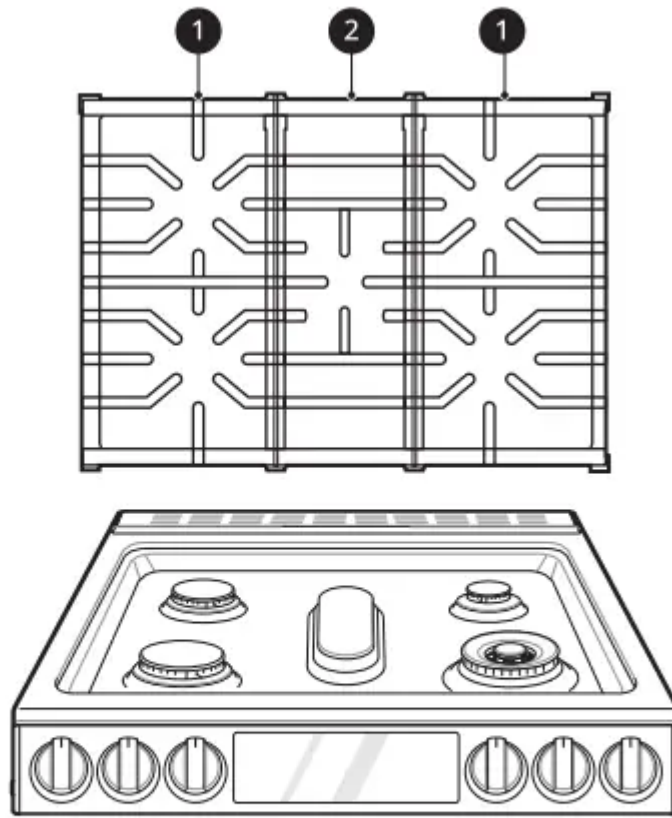
- Burner caps and heads should be cleaned routinely, especially after excessive spillover.
- Burners will not light if the cap is removed.

After Cleaning the Burner Heads/Caps

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

Burner Grates

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



① Side grate

② Center grate

CAUTION

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

Cleaning the Burner Grates

caution

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

Cleaning the Cooktop Surface

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

CAUTION

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

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

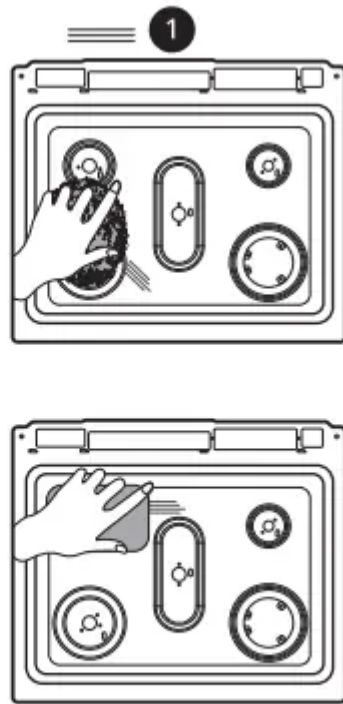
1 Remove grates, burners and burner caps from the cooktop.

2 Scrape off and remove any burned-on debris with a plastic scraper or old credit card.

3 Clean the cooktop with a wet, non-scratch scouring sponge or pad.

NOTE

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



1 Direction of the grain

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

EasyClean

This feature is only available on some models.

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

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

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

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

Benefits of EasyClean

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

NOTE

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

When to Use EasyClean

- Example of oven soiling



Case 1

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

Case 2

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

EasyClean Instruction Guide

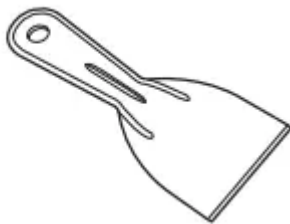
NOTE



- Allow the oven to cool to room temperature before using the EasyClean cycle. If your oven cavity is above 150 °F (65 °C), Hot will appear in the display, and the EasyClean cycle will not be activated until the oven cavity cools down.
- The range should be level to ensure that the bottom surface of the oven cavity is entirely covered by water at the beginning of the EasyClean cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Soil baked on through several cooking cycles will be more difficult to remove with the EasyClean cycle.
- Do not open the oven door during the EasyClean cycle. Water will not get hot enough if the door is opened during the cycle.

1 Remove oven racks and accessories from the oven.

2 Scrape off and remove any burnt-on debris with a plastic scraper.

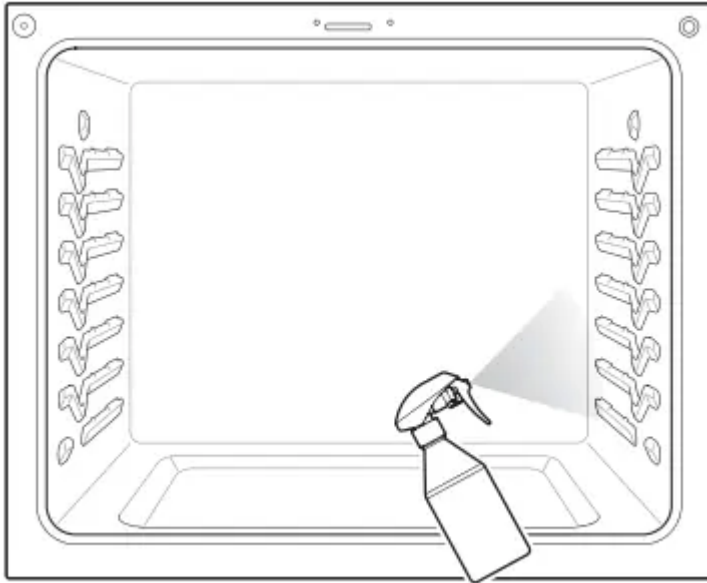


• Suggested plastic scrapers:

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

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

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



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

NOTE

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

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

CAUTION

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

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

8 After the cleaning cycle and during handcleaning, 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, nonscratch scouring sponge or pad. (The scouring side will not scratch the finish.) Some water may spill into the bottom vents while cleaning, but it will be captured in a pan under the oven cavity and will not hurt the burner.



NOTE

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

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

11 If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas.

- For models with Self Clean function

- If stubborn soils remain after multiple EasyClean cycles, run the Self Clean cycle. Be sure that the oven cavity is empty of oven racks and other accessories, and that the oven cavity surface is dry before running the Self Clean cycle. Consult the Self Clean section of your owner's manual for further details. If a Self Clean option is not available, scrape off and remove stubborn soil using a scraper. •

NOTE

- If you forget to saturate the inside of the oven with water before starting EasyClean, turn the oven mode knob to the **OFF** position to end the cycle. Wait for the range to cool to room temperature and then spray or pour water into the oven and start another EasyClean cycle.

- The cavity gasket may be wet when the EasyClean cycle finishes. This is normal. Do not clean the gasket.

- If mineral deposits remain on the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.

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

- Using commercial oven cleaners or bleach to clean the oven is not recommended. Instead, use a mild liquid cleanser with a pH value below 12.7 to avoid discoloring the enamel.

Self Clean

This feature is only available on some models.

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

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

Before Starting Self Clean

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

WARNING

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

CAUTION

- Do not use oven cleaners. Commercial oven cleaner or oven liner protective coating of any kind should not be used in or around any part of the oven.
- The oven displays an F error code and sounds three long beeps during the self-cleaning process if it malfunctions in the self-clean mode. Switch off the electrical power to the main fuse or breaker and have the oven serviced by a qualified technician.
- If the self cleaning mode malfunctions, turn the range off and disconnect the power supply. Have it serviced by a qualified technician.
- It is normal for parts of the oven to become hot during a Self Clean cycle. Avoid touching the cooktop, door, window or oven vent area during a Self Clean cycle.
- Do not leave small children unattended near the appliance. During the Self Clean cycle, the outside of the range can become very hot to the touch.
- If you have pet birds, move them to another well-ventilated room. The health of some birds is extremely sensitive to the fumes given off during the Self Clean cycle of any range.

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

NOTE

- The oven light cannot be turned on during a Self Clean cycle. The oven light cannot be turned on until the oven temperature has cooled below 500 °F (260 °C) after a Self Clean cycle is complete.
- During the Self Clean cycle, the cooktop elements and warming drawer cannot be used.
- Clean the frame of the oven and door with hot soapy water. Rinse well.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.
- It is normal for the fan to operate during the Self Clean cycle.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- You may notice some white ash in the oven. Wipe it off with a damp cloth or a soap-filled steel wool pad after the oven cools. If the oven is not clean after one Self Clean cycle, repeat the cycle.
- If oven racks were left in the oven and do not slide smoothly after a Self Clean cycle, wipe racks and rack supports with a small amount of vegetable oil to make them glide more easily.
- After a Self Clean cycle, fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.
- The Self Clean cycle cannot be started if the Control Lock feature is active.
- Once the Self Clean cycle is set, the oven door locks automatically. You will not be able to open the oven door until the oven is cooled. The lock releases automatically.
- Once the door has been locked, the lock k indicator light stops flashing and remains on. Allow about 15 seconds for the oven door lock to activate.
- If the clock is set for a 12-hour display (default) the Delayed Self Clean can never be set to start more than 12 hours in advance.
- After the oven is turned off, the convection fan keeps operating until the oven has cooled down.

When to Use Self Clean

- Example of oven soiling

S

Case 1

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

Case 2

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

Case 3

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

NOTE

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

Setting Self Clean

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

Self Clean Soil Guide

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

1 Remove all racks and accessories from the oven.

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



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

3 Press **START**.

4 Once the Self Clean cycle is set, the oven door locks automatically and the lock icon k 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.

A CAUTION

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

Setting Self Clean with a Delayed Start

1 Remove all racks and accessories from the oven.

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

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

3 Press **Start Time**.

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

5 Press **START**.

NOTE

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

Removing/Assembling Lift-Off Oven Doors

Door Care Instructions

Most oven doors contain glass that can break.

CAUTION

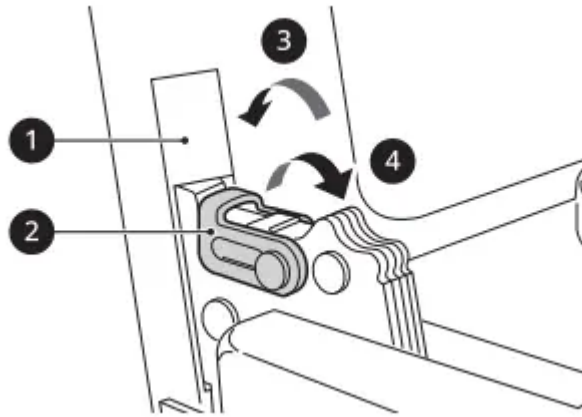
- Do not close the oven door until all the oven racks are fully in place.
- Do not hit the glass with pots, pans, or any other object.
- Scratching, hitting, jarring, or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.

Removing Doors

1 Fully open the door.

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

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



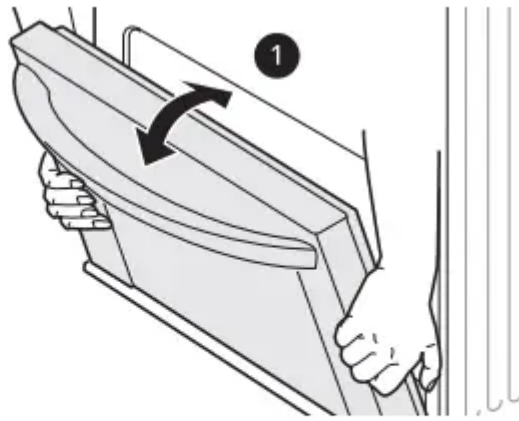
1 Slot

2 Hinge Lock

3 Lock

4 Unlock

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



1 about 5°

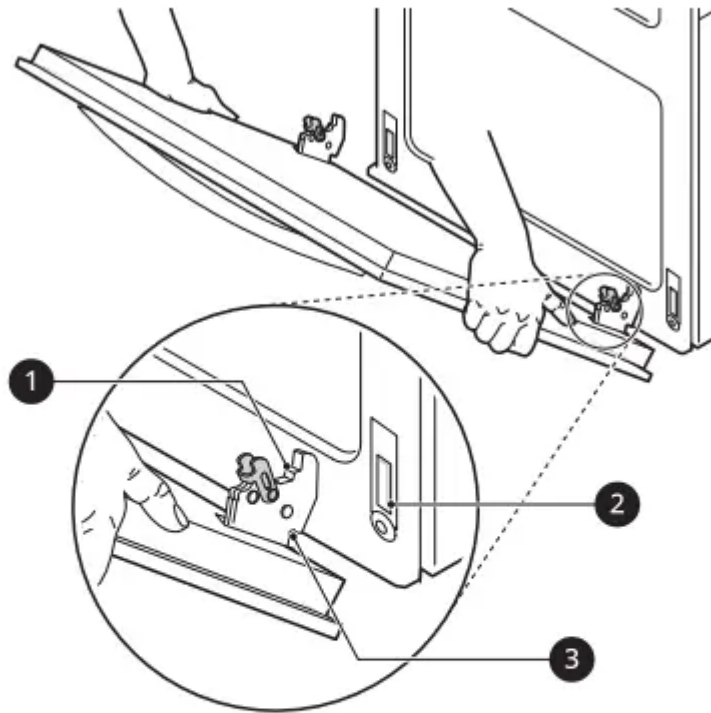
5 Lift door up and out until the hinge arms are clear of the slots.

Assembling Doors

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

2 With the door at the same angle as the

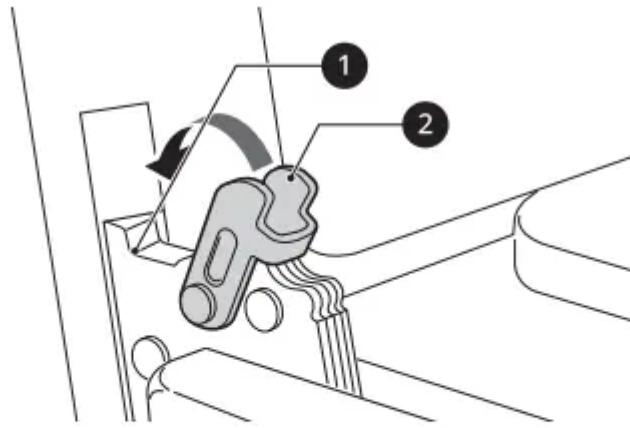
removal position, seat the indentation of the hinge arms into the bottom edge of the hinge slots. The notch in the hinge arms must be fully seated into the bottom edge of the slots.



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

3 Open the door fully. If the door will not open fully, the indentation is not seated correctly in the bottom edge of the slots.

4 Lock the hinge locks, rotating them back toward the slots in the oven frame until they lock.



1 Hinge arm

2 Hinge lock

5 Close the oven door.

Removing/Assembling Drawers

Removing Drawers

CAUTION

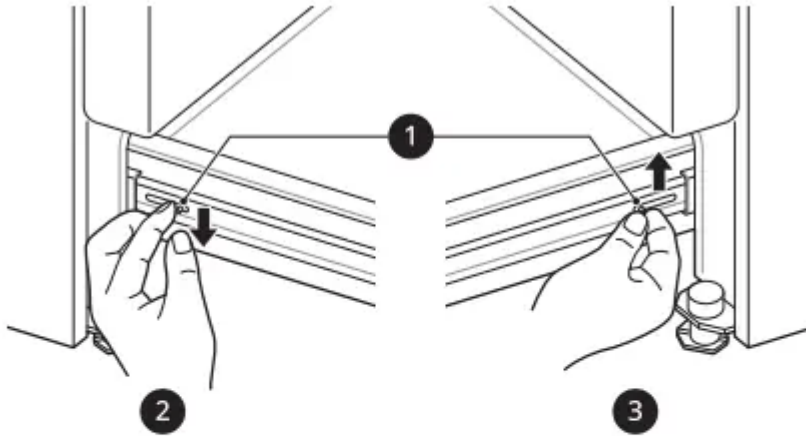
- Disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electrical shock.

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

1 Fully open the drawer.

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

3 Pull the drawer away from the range.



- ① Lever
- ② Push down with finger
- ③ Pull up with finger

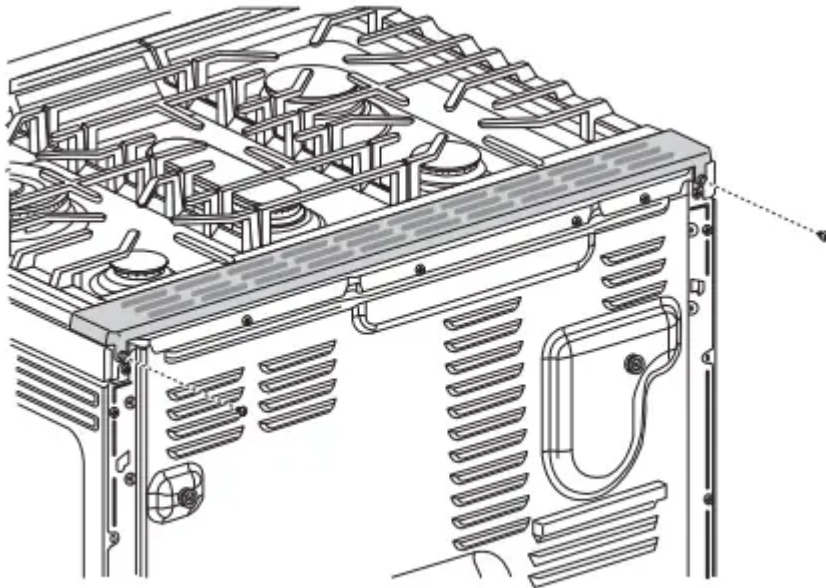
Assembling Drawers

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

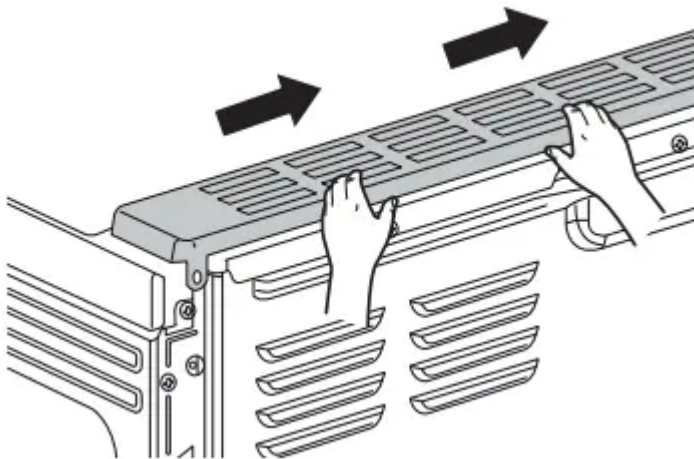
Removing/Assembling the Vent Trim

Removing the Vent Trim

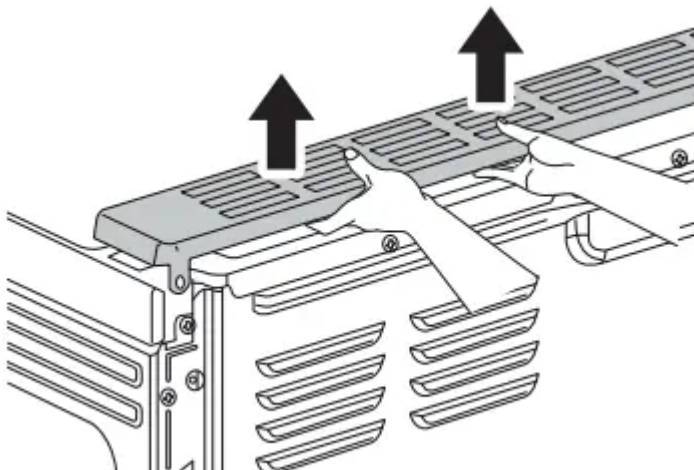
- 1 Using a screwdriver, remove the two screws holding the vent trim in place.



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



3 Lift the vent trim.



Assembling the Vent Trim

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

Replacing

Changing the Oven Light

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

WARNING

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

1 Unplug the range or disconnect power.

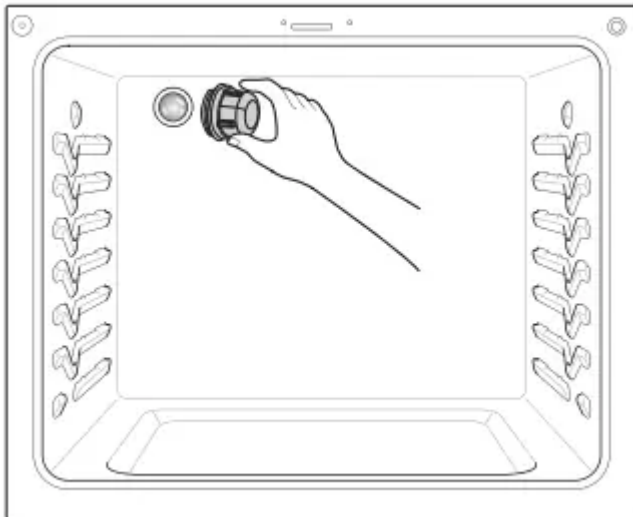
2 Turn the glass lamp cover in the back of the oven counterclockwise to remove.

3 Remove the halogen lamp from the socket.

4 Insert the new halogen lamp.

5 Insert the glass lamp cover and turn it clockwise.

6 Plug in the range or reconnect the power.



TROUBLESHOOTING

FAQs

Frequently Asked Questions

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

A: • 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.

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

settings?

A: 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 "Changing Oven Settings" section in this manual for easy instructions on how to adjust your thermostat.

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

A: 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.

Q: Why is the time flashing?

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

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

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

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

A: Never use aluminum foil to line the bottom or sides of the oven or the warming drawer (on some models). 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.)

Q: Can I use aluminum foil on the racks?

A: 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.

Q: Can I leave my racks in the oven when running a Self Clean cycle? (On some models)

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

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

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

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

A: 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.

Q: Why aren't the function buttons working?

A: Make sure that the range is not in Control Lock mode. The lock k will show in the display if Control Lock is activated. To deactivate Control Lock, refer to "Control Lock" section. The unlock melody sounds and **Loc** appears in the display until the controls are unlocked.

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

A: 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.

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

A: 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.

- For models with Self Clean function:

Sugar-based and certain greasy soils are especially hard to clean. If some stubborn soils remain, use the Self Clean feature to thoroughly clean your oven.

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

A: 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 % cup (2 oz or 60 ml) of spray recommended.

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

A: 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.

- For models with Self Clean function:

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

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

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

- For models with Self Clean function:

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

Q: Is it safe for my convection fan or heater element to get wet during EasyClean?

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

Q: Do I need to use all 1 A cups (10 oz or 300 ml) of water for EasyClean?

A: Yes. It is highly recommended that 1 cup (8 oz or 240 ml) of water be sprayed or poured on the bottom and an additional ½ cup (2 oz or 60 ml) of water be sprayed on walls and other soiled areas to fully saturate the soils for better cleaning performance.

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

A: 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.

Q: How often should I use EasyClean?

A: 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.

Q: What is required for EasyClean?

A: A spray bottle filled with 1½ cups (10 oz or 300 ml) of water, a plastic scraper, a non-scratch scrubbing

pad and a towel. You should not use abrasive scrubbers such as heavy-duty scouring pads or steel wool. Except for a towel, all of the materials you need are included in a special cleaning kit with your new range.

Q: How can I help keep children safe around the range?

A: Children should be supervised around the range whenever it is in use, and after use until surfaces

have cooled. You can also use the Control Lock feature to help prevent children from accidentally turning on the cooktop or oven. The Control Lock feature disables most control panel buttons and the cooktop control knobs. On some models, it also locks the oven door. Consult the "Control Lock" section of your owner's manual for details. (In models without a Self Clean option, the Control Lock feature locks the controls but does not lock the oven door.)

Q: The third knob from the right doesn't light up. Is that normal?

A: This is normal. Your range is designed to light up only 5 burner knobs.

Q: Why isn't the Instaview working?

A: Level the range by adjusting the leveling legs with a wrench.

Before Calling for Service

Review this section before calling for service; doing so will save you both time and money.



Cooking



| Problem | Possible Cause & Solution |
|-------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>Top burners do not light or do not burn evenly.</p> | <p>The electrical plug is not inserted properly.</p> <ul style="list-style-type: none"> • Make sure that the electrical plug is inserted into a live, properly grounded outlet. |
| | <p>Electrode area is not clean.</p> <ul style="list-style-type: none"> • Remove the burners and clean them. Check the electrode area for burnt on food or grease. See "Cleaning Burner Heads/Caps" in the MAINTENANCE chapter. |
| | <p>Burner parts are not installed properly.</p> <ul style="list-style-type: none"> • Make sure that the burner parts are installed correctly. See "Removing and Replacing the Gas Surface Burners" in the MAINTENANCE chapter. |
| <p>Burners are not lighting properly after cleaning the cooktop surface.</p> | <p>Burner heads and caps are not completely dry or properly positioned.</p> <ul style="list-style-type: none"> • Make sure that the burner heads and caps are completely dry and properly positioned. |
| <p>Burner flames are very large or yellow.</p> | <p>It may be due to improper installation or setting.</p> <ul style="list-style-type: none"> • If the range is connected to LP gas, contact the technician who installed your range or made the conversion. |
| <p>Surface burners light but the oven does not.</p> | <p>Shut-off valve is not fully open.</p> <ul style="list-style-type: none"> • Make sure that the oven gas shut-off valve, located behind the range, is fully open. |
| <p>Food does not bake or roast properly</p> | <p>Oven controls improperly set.</p> <ul style="list-style-type: none"> • See the "Oven" section in the Operation chapter. |
| | <p>Rack position is incorrect or the rack is not level.</p> <ul style="list-style-type: none"> • See the "Oven" section in the Operation chapter. |



| | |
|---------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| | <p>Incorrect cookware or cookware of improper size being used.</p> <ul style="list-style-type: none"> • See the "Oven" section in the Operation chapter. |
| | <p>Oven thermostat needs to be adjusted.</p> <ul style="list-style-type: none"> • See the "Adjusting the Oven Thermostat" section in the Operation chapter. |
| | <p>The Clock is not set correctly.</p> <ul style="list-style-type: none"> • See "Changing Oven Settings" in the OPERATION chapter. |
| | <p>Aluminum foil used improperly in the oven.</p> <ul style="list-style-type: none"> • See "Using Oven Racks" in Oven section. |
| Food does not broil properly | <p>Oven controls improperly set.</p> <ul style="list-style-type: none"> • Make sure you select the Broil mode properly. |
| | <p>Improper rack position being used.</p> <ul style="list-style-type: none"> • See the Broiling Guide. |
| | <p>Cookware not suited for broiling.</p> <ul style="list-style-type: none"> • Use broiling pan and grid. |
| | <p>The oven door is not closed.</p> <ul style="list-style-type: none"> • See "Broil" in the OPERATION chapter. |
| | <p>Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended.</p> <ul style="list-style-type: none"> • See the "Oven" section in the Operation chapter. |
| Oven temperature too hot or too cold | <p>Oven sensor needs to be adjusted.</p> <ul style="list-style-type: none"> • See the "Adjusting the Oven Thermostat" section in the Operation chapter. |



| | |
|---------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>Excessive smoking during a Self Clean cycle (On some models)</p> | <p>Excessive soil.</p> <ul style="list-style-type: none"> • Turn off the Self Clean function. Open the windows to rid the room of smoke. Wait until the Self Clean mode is cancelled. Wipe up the excess soil and reset the clean. |
| <p>Burning or oily odor emitting from the vent</p> | <p>This is normal in a new oven.</p> <ul style="list-style-type: none"> • This will disappear in time. To speed the process, set a Self Clean cycle for a minimum of 3 hours. See the Self Clean section. (On some models) |
| <p>Oven light does not work.</p> | <p>It is time to replace the lamp or the lamp is not tightened enough.</p> <ul style="list-style-type: none"> • Replace or tighten lamp. See "Changing the Oven Light" section in this Owner's Manual. |
| | <p>The plug on the range is not completely inserted in the electrical outlet.</p> <ul style="list-style-type: none"> • Make sure the electrical plug is inserted into a live, properly grounded outlet. |
| <p>Oven will not Self Clean. (On some models)</p> | <p>The oven temperature is too high to set a Self Clean operation.</p> <ul style="list-style-type: none"> • Allow the range to cool and reset the controls. |
| | <p>Oven controls improperly set.</p> <ul style="list-style-type: none"> • See the Self Clean section. |
| | <p>A Self Clean cycle cannot be started if the oven Control Lock feature is active.</p> <ul style="list-style-type: none"> • See the "Control Lock" in "Changing Oven Settings" section. |
| <p>Oven door does not open after a Self Clean cycle (On some models)</p> | <p>Oven is too hot.</p> <ul style="list-style-type: none"> • Allow the oven to cool below locking temperature. |
| | <p>The control and door may be locked.</p> <ul style="list-style-type: none"> • Allow about one hour for the oven to cool after the completion of a Self Clean cycle. The door can be opened when the lock k is no longer displayed. |



| | |
|-----------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>The oven is not clean after a Self Clean cycle (On some models)</p> | <p>Oven controls not properly set.</p> <ul style="list-style-type: none"> • See the Self Clean section. <p>Oven was heavily soiled.</p> <ul style="list-style-type: none"> • Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to Self Clean again or for a longer period of time. |
| <p>CLEAN and door flash in the display (On some models)</p> | <p>The Self Clean cycle has been selected, but the door is not closed.</p> <ul style="list-style-type: none"> • Close the oven door. |
| <p>"Loc" is on in the display when you want to cook (On some models)</p> | <p>The oven is locked because of the Control Lock feature.</p> <ul style="list-style-type: none"> • Deactivate the Control Lock feature. |
| <p>Oven control beeps and displays any F code error.</p> | <p>Electronic control has detected a fault condition.</p> <ul style="list-style-type: none"> • Remove the power from the range for five minutes and then reconnect the power. If the function error code repeats, call for service. • Check the main gas shut-off valve or the oven gas shut-off valve and call for service. |
| <p>The oven racks were cleaned in a Self Clean cycle. (On some models)</p> | <p>The shiny, silver-colored racks were cleaned in a Self Clean cycle.</p> <ul style="list-style-type: none"> • Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Do not use lubricant sprays. |
| <p>Displayed colon in the clock is flashing</p> | <p>This means that the product has just been plugged in, or that it has experienced a power interruption.</p> <ul style="list-style-type: none"> • This is normal. Reset the clock and any cooking function. |
| <p>Light can be seen through the oven air vents.</p> | <p>While the Broil function is running, it is normal to see a light between the oven air vents.</p> <ul style="list-style-type: none"> • This is normal. |



| | |
|--------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Oven light does not work. | It is time to replace the lamp or the lamp is not tightened enough. <ul style="list-style-type: none"> • Replace or tighten lamp. See "Changing the Oven Light" section in this Owner's Manual. |
| | The plug on the range is not completely inserted in the electrical outlet. <ul style="list-style-type: none"> • Make sure the electrical plug is inserted into a live, properly grounded outlet. |
| Oven will not Self Clean. (On some models) | The oven temperature is too high to set a Self Clean operation. <ul style="list-style-type: none"> • Allow the range to cool and reset the controls. |
| | Oven controls improperly set. <ul style="list-style-type: none"> • See the Self Clean section. |
| | A Self Clean cycle cannot be started if the oven Control Lock feature is active. <ul style="list-style-type: none"> • See the "Control Lock" in "Changing Oven Settings" section. |
| Oven door does not open after a Self Clean cycle (On some models) | Oven is too hot. <ul style="list-style-type: none"> • Allow the oven to cool below locking temperature. |
| | The control and door may be locked. <ul style="list-style-type: none"> • Allow about one hour for the oven to cool after the completion of a Self Clean cycle. The door can be opened when the lock is no longer displayed. |
| The oven is not clean after a Self Clean cycle (On some models) | Oven controls not properly set. <ul style="list-style-type: none"> • See the Self Clean section. |
| | Oven was heavily soiled. <ul style="list-style-type: none"> • Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to Self Clean again or for a longer period of time. |
| | The Self Clean cycle has been selected, but the door is not closed. |

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| <p>CLEAN and door flash in the display (On some models)</p> | <ul style="list-style-type: none"> • Close the oven door. |
| <p>"Loc" is on in the display when you want to cook (On some models)</p> | <p>The oven is locked because of the Control Lock feature.</p> <ul style="list-style-type: none"> • Deactivate the Control Lock feature. |
| <p>Oven control beeps and displays any F code error.</p> | <p>Electronic control has detected a fault condition.</p> <ul style="list-style-type: none"> • Remove the power from the range for five minutes and then reconnect the power. If the function error code repeats, call for service. • Check the main gas shut-off valve or the oven gas shut-off valve and call for service. |
| <p>The oven racks were cleaned in a Self Clean cycle. (On some models)</p> | <p>The shiny, silver-colored racks were cleaned in a Self Clean cycle.</p> <ul style="list-style-type: none"> • Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel. Do not use lubricant sprays. |
| <p>Displayed colon in the clock is flashing</p> | <p>This means that the product has just been plugged in, or that it has experienced a power interruption.</p> <ul style="list-style-type: none"> • This is normal. Reset the clock and any cooking function. |
| <p>Light can be seen through the oven air vents.</p> | <p>While the Broil function is running, it is normal to see a light between the oven air vents.</p> <ul style="list-style-type: none"> • This is normal. |

Noises

| Problem | Possible Cause & Solution |
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| "Crackling" or "popping" sound | This is the sound of the metal heating and cooling during both the cooking and Self Clean functions. <ul style="list-style-type: none">• This is normal. |
| Fan noise | A convection fan may automatically turn on and off. <ul style="list-style-type: none">• This is normal. |
| When lighting just one burner, clicking noise is heard from all the burners. | Electric spark igniters from the burners cause the clicking noise. All the spark igniters on the cooktop will activate when igniting just one burner. <ul style="list-style-type: none">• This is normal. |

Wi-Fi

| Problem | Possible Cause & Solution |
|---------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Trouble connecting appliance and smartphone to Wi-Fi network | <p>The password for the Wi-Fi network was entered incorrectly.</p> <ul style="list-style-type: none">• Delete your home Wi-Fi network and begin the registration process again. <p>Mobile data for your smartphone is turned on.</p> <ul style="list-style-type: none">• Turn off the Mobile data on your smartphone before registering the appliance. <p>The wireless network name (SSID) is set incorrectly.</p> <ul style="list-style-type: none">• The wireless network name (SSID) should be a combination of English letters and numbers. (Do not use special characters.) <p>The router frequency is not 2.4 GHz.</p> <ul style="list-style-type: none">• Only a 2.4 GHz router frequency is supported. Set the wireless router to 2.4 GHz and connect the appliance to the wireless router. To check the router frequency, check with your Internet service provider or the router manufacturer. <p>The distance between the appliance and the router is too far.</p> <ul style="list-style-type: none">• If the appliance is too far from the router, the signal may be weak and the connection may not be configured correctly. Move the router closer to the appliance or purchase and install a Wi-Fi repeater. |

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.