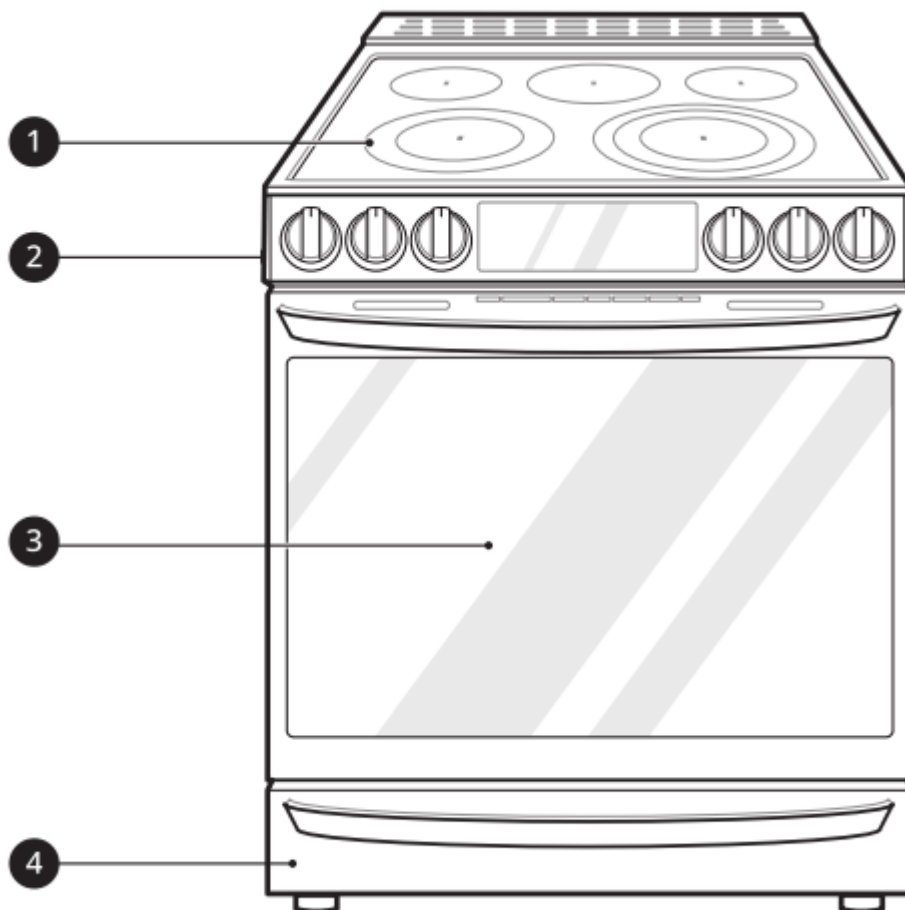
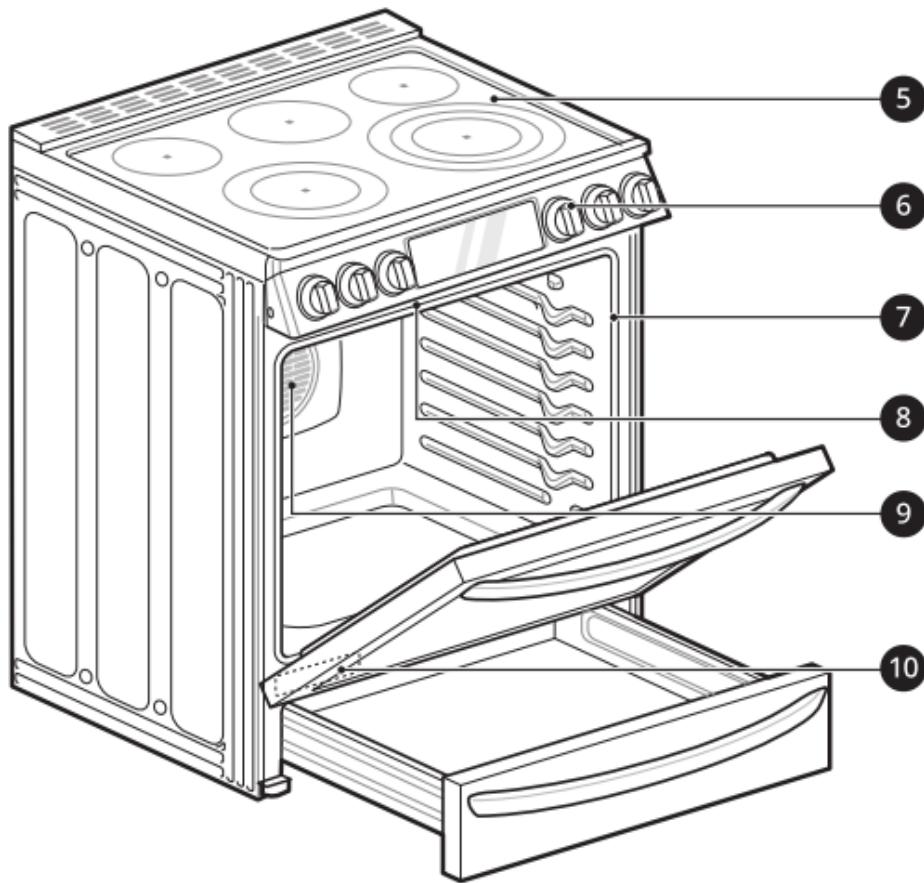


PRODUCT OVERVIEW

Product Features

Exterior & Interior





- 1 Cooktop
- 2 Cooktop controller
- 3 Oven door
- 4 Storage drawer (LSEL6337* : handle, LSEL6335* : no handle)
- 5 Glass-ceramic cooktop
- 6 Oven mode knob
- 7 Gasket
- 8 Broil heater
- 9 Convection heater
- 10 Model & serial number plate

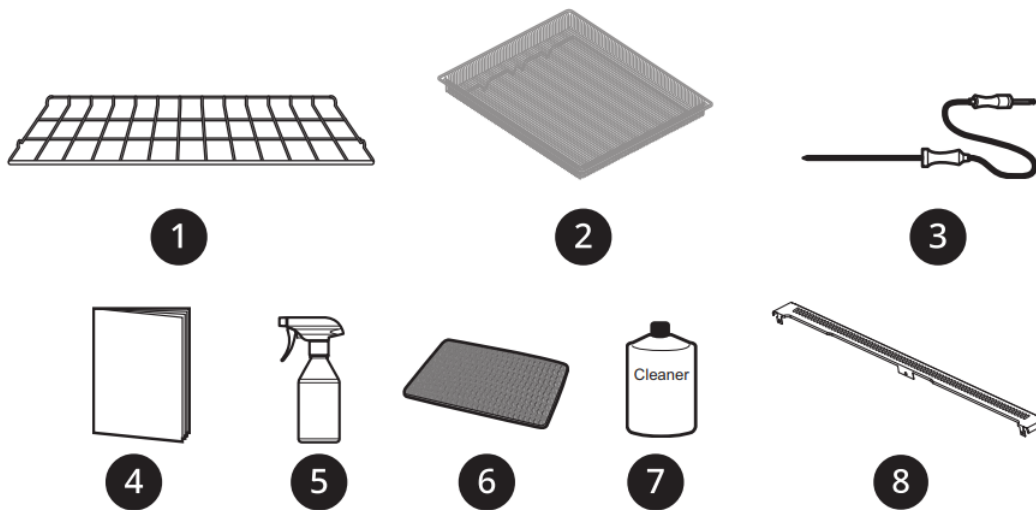
Product Specifications

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

Oven Range Models	LSEL6337*, LSEL6335*
Description	Electric Slide In Oven Range
Electrical requirements	LSEL6337* : 13.6 kW 120/240 VAC or 10.2 kW 120/208 VAC LSEL6335* : 13.0 kW 120/240 VAC or 9.8 kW 120/208 VAC
Exterior Dimensions	30" (W) x 36 1/2" (H) x 26 7/8" (D) (D with door closed) 76.2 cm (W) x 92.7 cm (H) x 68.3 cm (D) (D with door closed)
Height to cooking surface	36" (91.3 cm)
Net weight	162 lb (73.5 kg)
Total capacity	6.3 cu. ft.

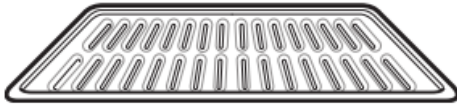
Accessories

Included Accessories



- 1 Heavy duty rack (2ea)
- 2 Air Fry Tray (1ea)
- 3 Meat probe (1ea) LSEL6337* model only
- 4 Owner s manual (1ea)
- 5 Spray bottle (1ea)
- 6 Non-scratch scouring pad (1ea)
- 7 Cooktop cleaner (1ea)
- 8 Rear filler (1ea)

Optional Accessories



1

1 Grid



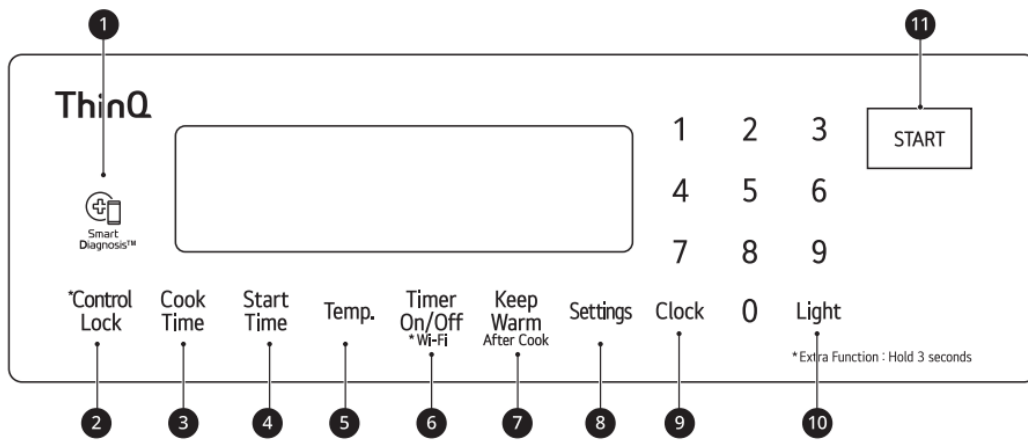
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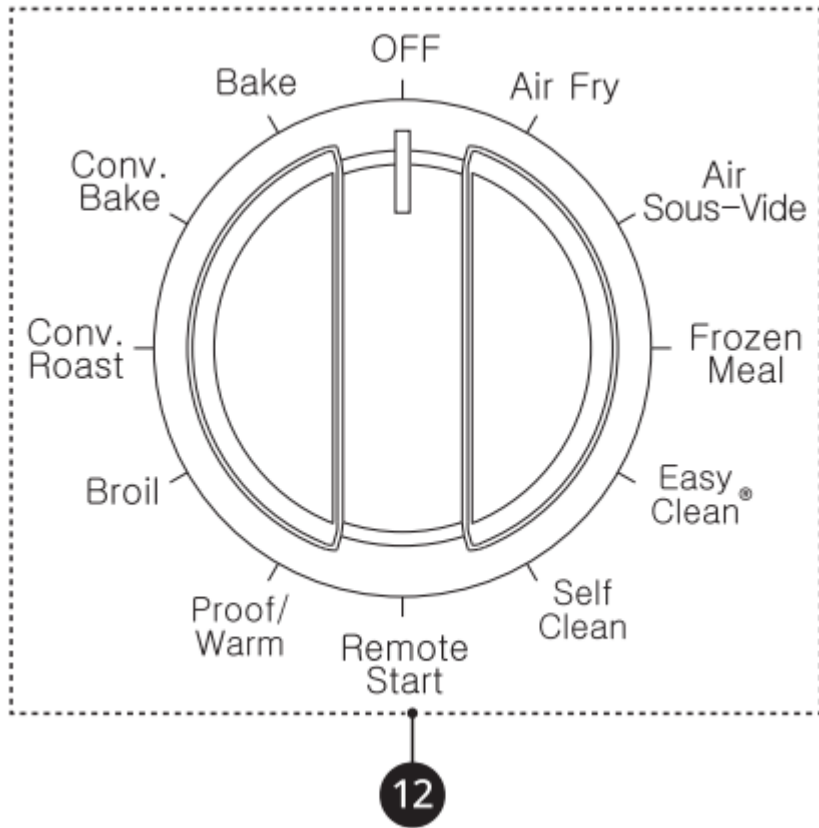
2 Broiler pan

OPERATION

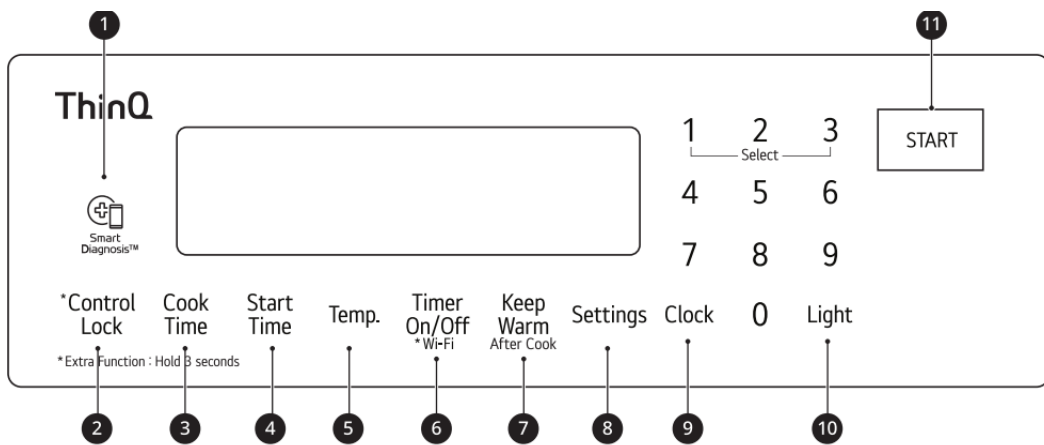
Control Panel

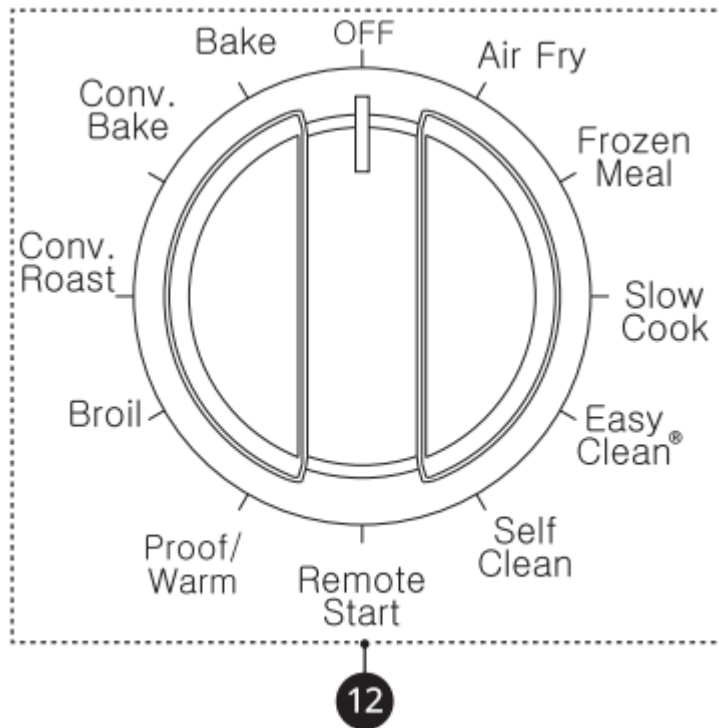
Model: LSEL6337*





Model: LSEL6335*

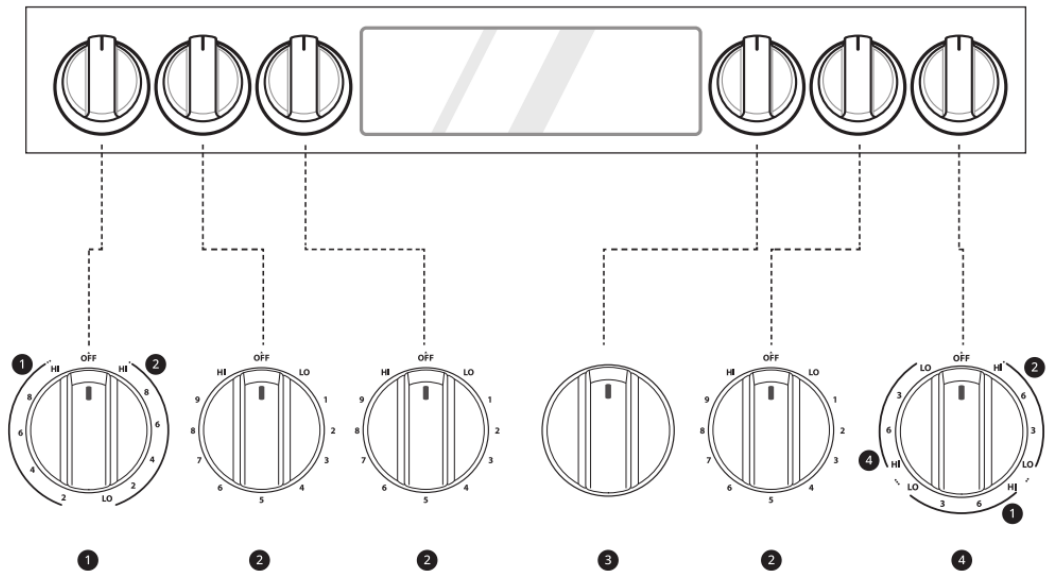




1. **Smart Diagnosis™** : Use during the Smart Diagnosis feature.
2. **Control Lock** : Press and hold the button for 3 seconds to lock the control panel.
3. **Cook Time** : Press the button to set the desired amount of time for food to cook. The oven shuts off when the set cooking time runs out.
4. **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.
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.

Knob Positions

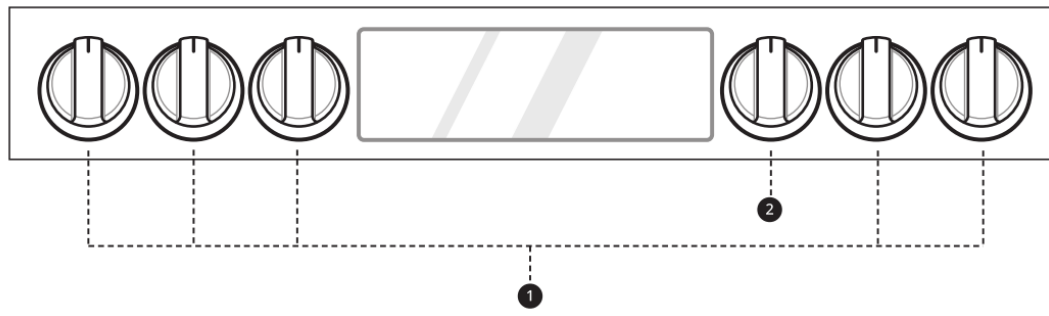
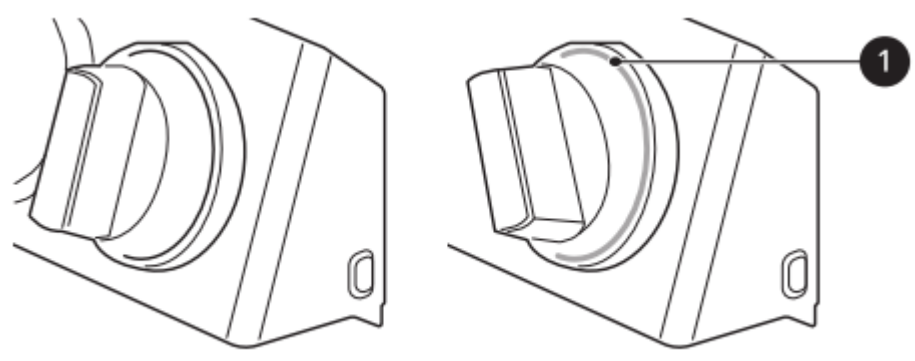
After cleaning the oven knobs, make sure to replace each knob in the correct position. Failure to do so can result in improper operation of the burners.



- 1 Dual (Mark A)
- 2 Single (Mark C)
- 3 Mode
- 4 Triple (Mark B)

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).



1 LED Lighting

2 Mode Knob

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.

Oven Light

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

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
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.


Canceling the Timer

1. 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

 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.

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

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
- set the cooktop on alert volume

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

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.

Adjusting Cooktop On Alert Volume


1. Press Settings repeatedly until CtOP appears in the display.
2. Press 1 to select Hi, Lo, Off.
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 and oven mode knob do not operate.

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.

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

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. Press 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.
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 Vide[†]		100 °F / 38 °C	205 °F / 96 °C	130 °F / 54 °C
Slow Cook[†]		Low 0:01 Hr. / min.	High 11:59 Hr. / min.	High

Cooktop



Before Using the Cooktop

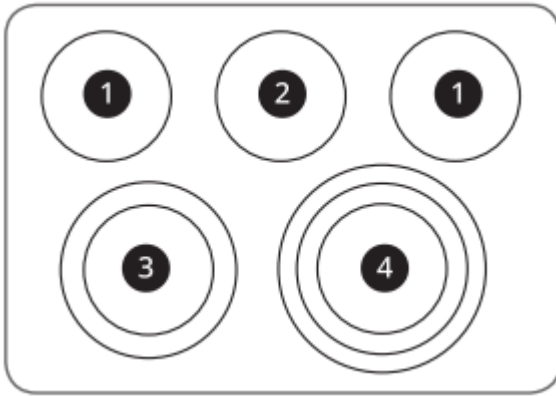
- Do not cook on a broken cooktop. If the cooktop is broken, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Do not place or store items that can melt or catch fire on the glass cooktop, even when it is not being used.
- Turn cookware handles inward so they don't extend over adjacent surface units. This reduces the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware.
- Some cleaners can produce dangerous fumes if applied to a hot surface.
- Always place the pan in the center of the surface unit you are cooking on. Never leave surface units unattended at high heat settings. Proper contact of cookware to burner also will improve efficiency. Boilovers cause smoking and greasy spills that may catch on fire.
- Clean cooktop with caution. Do not use sponges or cloth to wipe spills on a hot cooking area. Use a proper metal scraper. If a wet sponge or cloth is used to wipe spills on a hot cooking area, it can cause steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
- Do not use the glass cooktop surface as a cutting board.
- Choose proper burner size. For smaller pots and pans, use the smaller heating elements. For larger pots and pans, use the larger heating elements. Select pans that have flat bottoms large enough to cover the heating elements. Using undersized pans exposes a portion of the heating element to direct contact and may result in clothing burning.
- Glazed cookware. Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for range-top service without breaking due to the sudden change in temperature.
- Never cook directly on the glass. Always use cookware.
- Always turn the surface units off before removing cookware.
- Immediately clean spills on the cooking area to prevent a tough cleaning chore later.
- Do not turn surface units on before placing cookware.
- Do not store heavy items above the cooktop surface that could fall and damage it.
- Do not place aluminum foil or plastic items such as salt and pepper shakers, spoon holders, or plastic wrappings or any other material on the range when it is in use.
- Do not use a steel-wool pad or scrub pad or abrasive cleaning pads. They can scratch the surface.

Cooking Areas

The cooking areas on your range are identified by permanent circles on the glass cooktop surface. For the most efficient cooking, fit the pan size to the element size.

Pans should not extend more than 1/2 to 1-inch beyond the cooking area.

When a control is turned on, a glow can be seen through the glass cooktop surface.



1 SINGLE

2 WARM ZONE

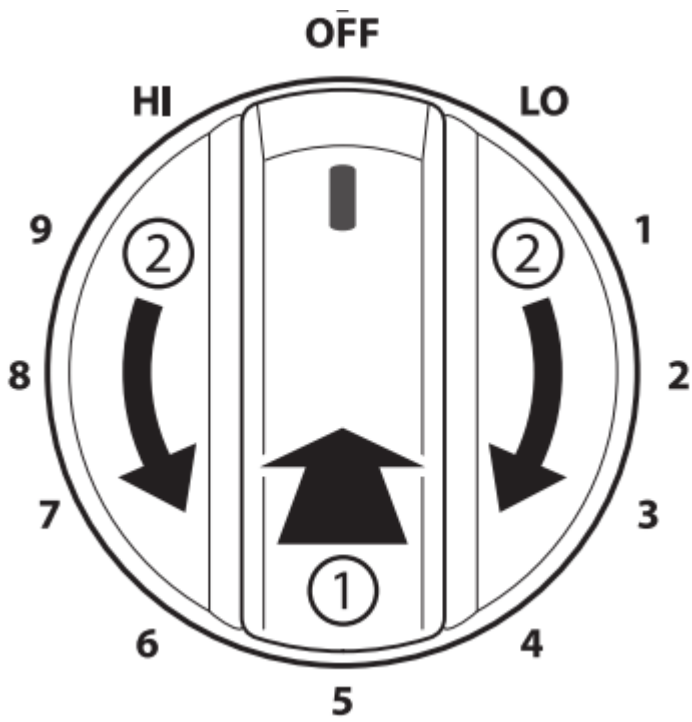
3 DUAL

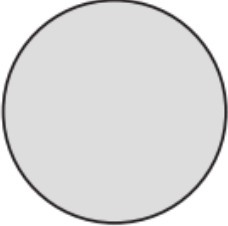
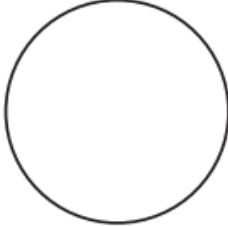
4 TRIPLE

Using the Cooktop Elements

Turning on a Single Element

1. Push the Single element knob in **1**.
 2. Turn the knob in either direction to the desired setting **2**.
- The control knob clicks when it is positioned at both OFF, HI and LO.



Heating element	
	
OFF	ON

Turning on a Dual Element

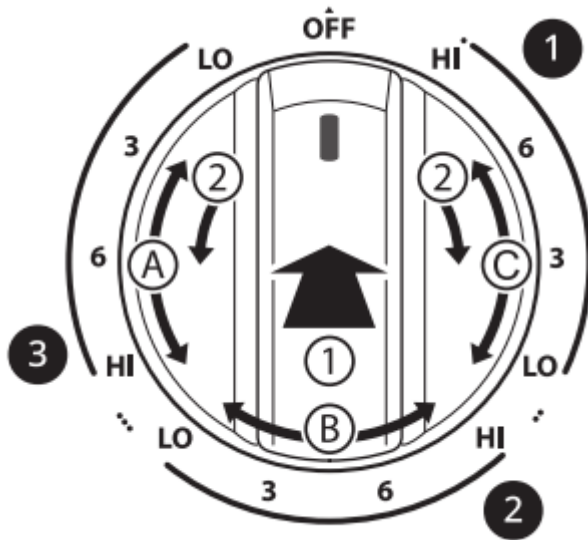
There is one dual element located in the left front position. Use the dual element as a dual or single element.

1. Push in the appropriate knob **1**.
 2. Turn the knob to use it as a single element or a dual unit **2**.
- To use it as a single element, turn the knob counterclockwise.
 - To use it as a dual unit, turn the knob clockwise.

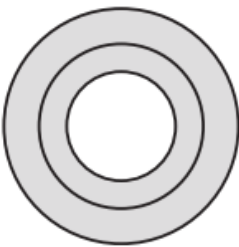
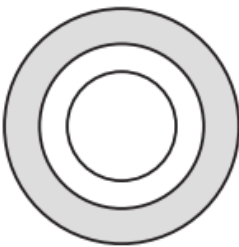
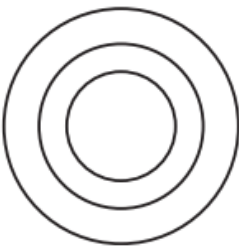


2. Turn the knob to use it as a single, dual or triple element.

- To use it as a single element, turn the knob counterclockwise.
- To use it as a dual element, turn the knob clockwise to the dual position.
- To use it as a triple element, turn the knob clockwise to the triple position.



- 1 Single
- 2 Dual
- 3 Triple

Single	Dual	Triple
		
C	B	A

Turning on the Warm Zone

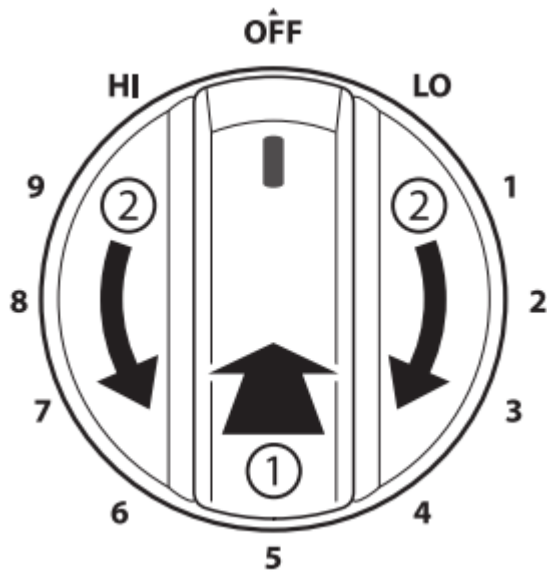
The Warm Zone, located in the back center of the glass surface, will keep hot, cooked food at serving temperature. Use the Warm Zone to keep food warm after it has already been cooked. Attempting to cook uncooked or cold food on the Warming Zone could result in a food-borne illness.



1. Push the Warm Zone element knob in **1**.

2. Turn the knob in either direction to the desired setting **2**.

- The control knob clicks when it is positioned at OFF, HI and LO.



The Recommended Surface Cooking Setting

Setting	Recommended Use
8.5-Hi	<ul style="list-style-type: none"> • Bring liquid to a boil • Start cooking
5.5-8.0	<ul style="list-style-type: none"> • Hold a rapid boil, frying, deep fat fry • Quickly brown or sear food
3.5-5.0	<ul style="list-style-type: none"> • Maintain a slow boil • Fry or saute foods • Cook soups, sauces and gravies
2.2-3.0	<ul style="list-style-type: none"> • Stew or steam food • Simmer
Lo-2.0	<ul style="list-style-type: none"> • Keep food warm • Melt chocolate or butter • Simmer

Using the Proper Cookware

The size and type of cookware will influence the settings needed for the best cooking results. Be sure to follow the recommendations for using proper cookware.

Cookware should have flat bottoms that make good contact with the entire surface heating element. Check for flatness by placing a ruler across the bottom of the cookware. The ruler should touch the cookware across the entire bottom, with no gaps

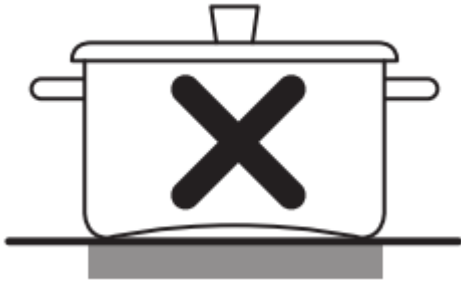
Cookware Recommendations

- Flat bottom and straight sides
- Heavy-gauge pans
- Pan sizes that match the amount of food to be prepared and the size of the surface element
- Weight of handle does not tilt pan. Pan is well balanced
- Tight-fitting lids

- Flat bottom woks

Cookware should not

- have a curved or warped bottom.



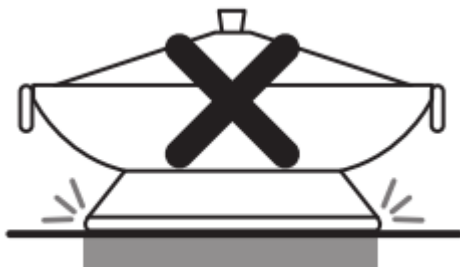
- be smaller or larger than the surface burner.



- have a heavy handle that tilts the pan.



- be a wok with a ring stand.



- have loose or broken handles.
- have loose-fitting lids.

Choosing Cookware

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

- Aluminum - Excellent heat conductor. Some types of food will cause it to darken (anodized aluminum cookware resists staining and pitting). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.
- Copper - Excellent heat conductor but discolors easily. May leave metal marks on glass-ceramic (see Aluminum above).
- Stainless steel - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.
- Cast iron - A poor heat conductor but retains heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.
- Porcelain-enamel on metal - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.
- Glass - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

Home Canning Tips

Be sure that the canner is centered over the surface element and is flat on the bottom.

- The base must not be more than 1 inch larger than the element. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil and may damage the cooktop.
- Some canners are designed with smaller bases for use on smooth surfaces.
- Use the high heat setting only until the water comes to a boil or pressure is reached in the canner.
- Reduce to the lowest heat setting that maintains the boil, or pressure. If the heat is not turned down, the cooktop may be damaged.

Oven

Using Oven Racks

Removing Racks

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

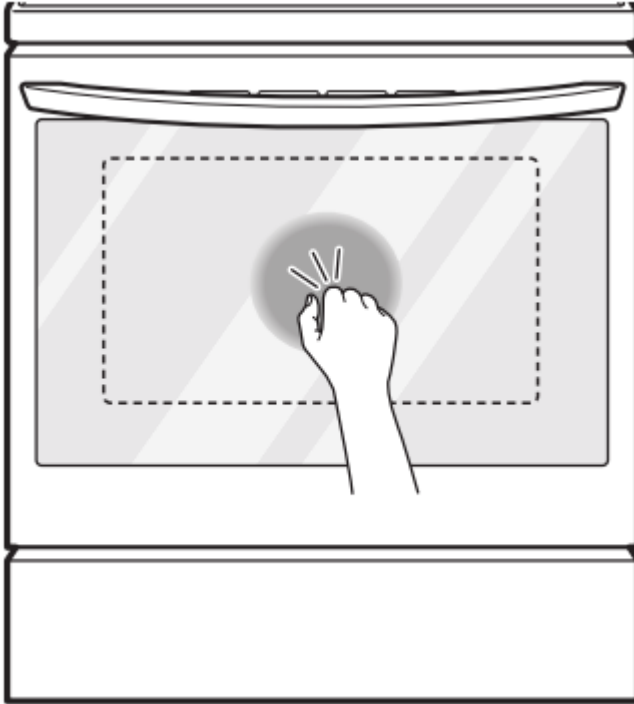
Replacing Racks

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.



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.

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.

Tips for Convection Baking

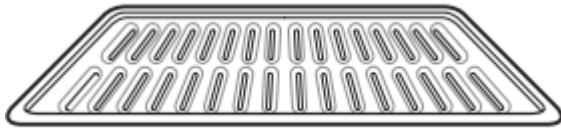
- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook 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.

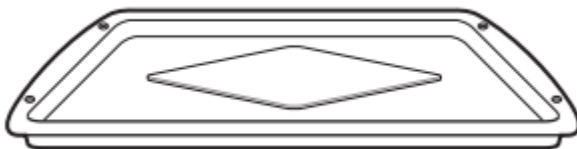
Tips for Convection Roasting

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)



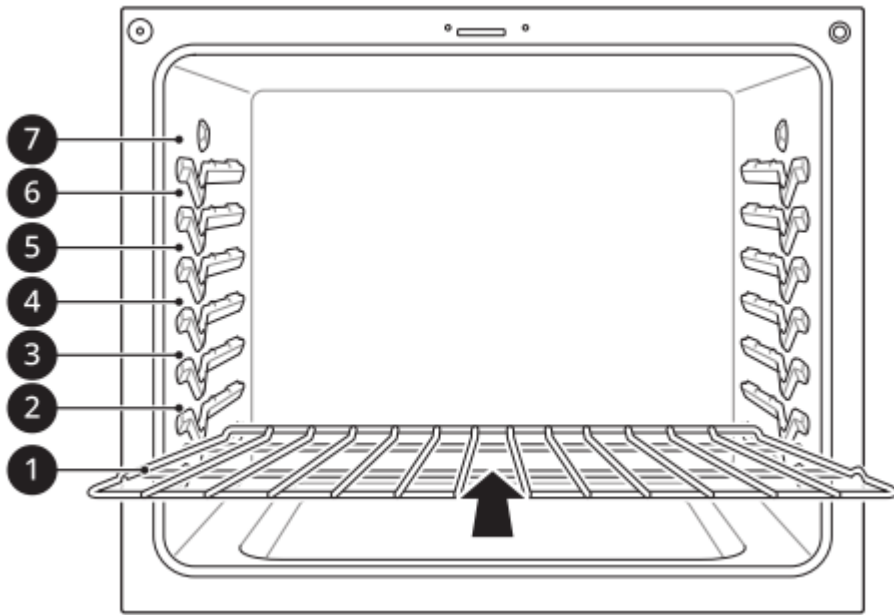
Broiler pan (sold separately)

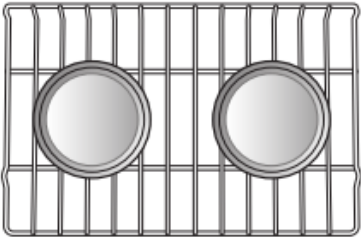
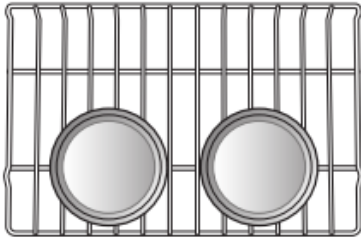
Recommended Baking and Roasting Guide

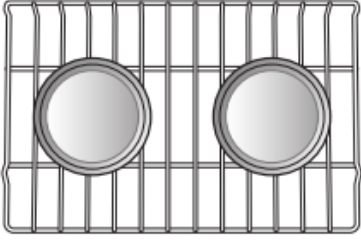
Baking results will be better if baking pans are centered in the oven as much as possible. If cooking on multiple racks, place the oven racks in the positions shown.

Multiple-rack cooking saves time and energy. Whenever possible, cook foods requiring the same cooking temperature together in one oven.

Rack and Pan Placement



Multiple rack baking	
	
Heavy duty rack (Position 2)	Heavy duty rack (Position 5)

Single rack baking

Heavy duty rack

Baking Rack Guide



Food		Rack position
Cakes	Layer cakes	5
	Bundt cakes	3
	Angel food cake	3
Cookies	Sugar cookies	4
	Chocolate chips	4
	Brownies	4
Pizza	Fresh	4
	Frozen	4
Pastry Crust	From scratch	4
	Refrigerated	4

Breads	Biscuit, canned	5
	Biscuit, from scratch	5
	Muffins	5
Desserts	Fruit crisps and cobbler, from scratch	4
	Pies, from scratch, 2-crust fruit	4
Custards	Cheesecake, crème brûlée	2
Soufflés	Sweet or savory	2
Casserole	Frozen lasagna	5

Roasting Rack Guide

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

Broil

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

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

Setting the Oven to Broil

1. Turn the oven mode knob to select Broil. Press 1 to set Hi or press 2 to set Lo.
2. Press START. The oven begins to heat.
3. Let the oven preheat for approximately five minutes before cooking the food if using Broil.

4. Turn the oven mode knob to the OFF position to cancel at any time or when cooking is complete.

Tips for Reducing Smoke

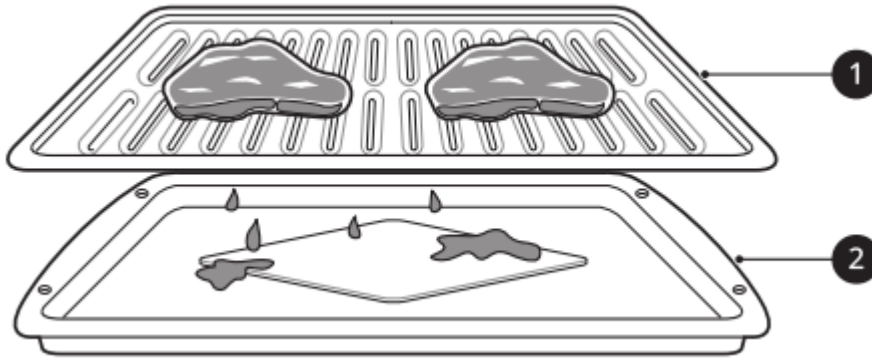
Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural byproduct of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount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

- Always use a broiler pan. Do not use saute pans or regular baking sheets for safety reasons.
- The broiler pan should always be thoroughly cleaned and at room temperature at the beginning of cooking.
- Always run your cooktop ventilation system or vent hood during broiling.
- Keep the interior of your oven as clean as possible. Leftover debris from prior meals can burn or catch fire.
- Avoid fatty marinades and sugary glazes. Both of these will increase the amount of smoke you experience. If you would like to use a glaze, apply it at the very end of cooking.
- If you are experiencing significant smoke with any food item, consider:
 - Lowering the broiler to the Lo setting.
 - Lowering the rack position to cook the food further away from the broiler.
 - Using the Hi broil setting to achieve the level of searing you desire, and then either switching to the Lo broil setting, or switching to the Bake function.
- As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.
- Adhere to the "Recommended Broiling Guide" section whenever possible.

Recommended Broiling Guide

The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times.

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



1 Grid (sold separately)

2 Broiler pan (sold separately)

Food	Quantity and/or Thickness	Rack Position	First Side (min.)	Second Side (min.)	Comments	
Hamburgers	9 patties 1/2 to 3/4" thick	7	3-6	2-4	Space evenly. Up to 9 patties may be broiled at once.	
Beef Steaks	1" thick 1 to 1 1/2 lbs.	Rare	7	3-5	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.	
		Medium	7	4-6		
		Well done	7	5-7		
	1 1/2" thick 2 to 2 1/2 lbs.	Rare	5	7-9		4-6
		Medium	5	9-11		6-8
		Well done	5	11-13		8-10
Toast	1 to 9 pieces	7	0.5-1	0.5		
Chicken	1 whole 2 to 2 1/2 lbs., split lengthwise	5	8-10	4-6	Broil skin-side-down first.	
	2 Breasts	5	8-10	5-7		

Lobster Tails	2-4 10 to 12 oz. each	5	9-12	Do not turn over	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	1/4 to 1/2" thick	6	2-4	2-4	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	1/2" thick	5	2-4	2-4	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.

Pork Chops Well done	2 (1/2" thick)		6	3-6	4-7	
	2 (1" thick) about 1lb.		5	5-8	5-8	
Lamb Chops	2 (1" thick) about 10 to 12 oz.	Medium	6	3-5	2-5	
		Well Done	6	5-7	4-7	
	2 (1 1/2" thick) about 1lb.	Medium	6	7-9	7-9	
		Well done	6	9-11	7-9	
Salmon Steaks	2 (1" thick)		5	8-10	3-5	Grease pan. Brush steaks with melted butter.
	4 (1" thick) about 1 lb.		5	9-11	4-6	

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

Tips for Broiling

• Beef

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

• Seafood

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

• Vegetables

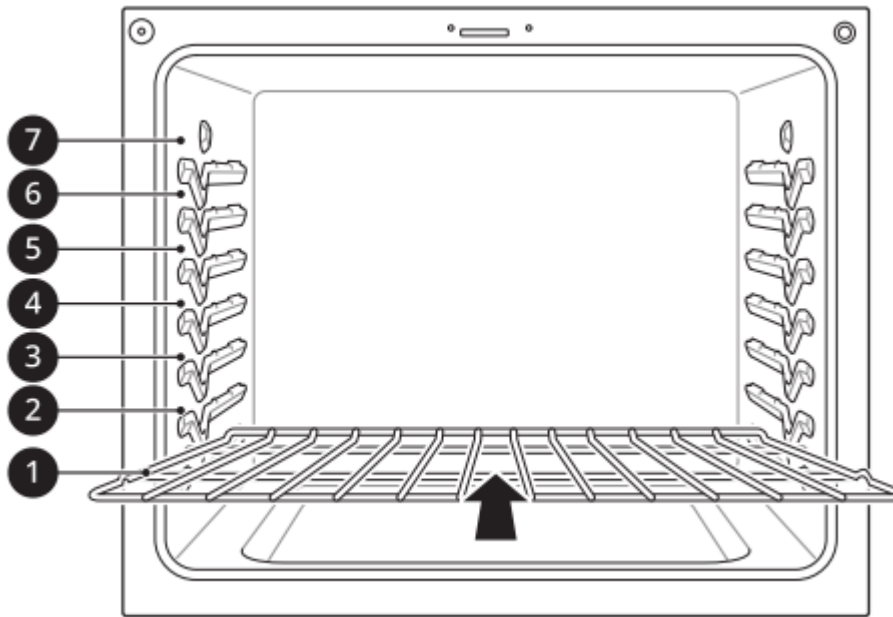
- Toss your vegetables lightly in oil before cooking to improve browning.

Proof

This feature maintains a warm oven for rising yeast-leavened products before baking. (Set temperature: 92 °F)

Setting the Proof Function

1. Use rack position 2 or 3 for proofing.



2. Turn the oven mode knob to select Proof/ Warm until Proof appears in the display.
3. Press START.
4. Turn the oven mode knob to the OFF position when proofing is finished

Warm

This function will maintain an oven temperature of 170 °F. The Warm function will keep cooked food warm for serving up to 3 hours after cooking has finished. The Warm function may be used without any other cooking operations or can be used after cooking has finished using a Timed Cook or a Delayed Timed Cook.

Setting the Warm Function

1. Turn the oven mode knob to select Proof/ Warm until Proof appears in the display.
2. Press 2 to set Warm.
3. Press START.
4. To cancel the Warm function, turn the oven mode knob to the OFF position..

Keep Warm

This function will maintain an oven temperature of 170 °F. The Keep Warm function will keep cooked food warm for serving up to 3 hours after cooking has finished. The Keep Warm function should be used with any other cooking operations. The Keep

Warm function can be used after cooking has finished using a Timed Cook or a Delayed Timed Cook.

Setting the Keep Warm Function after a Timed Cook

1. Select the Bake, Conv. Bake, Conv. Roast, Air Fry, Slow Cook, or FrozenMeal cooking mode.
2. Set the temperature.
3. Press Cook Time and enter the cook time using the number buttons.
4. Press Keep Warm.
5. To cancel the Keep Warm function, turn the oven mode knob to the OFF position.

Air Fry

This feature automatically increases the entered temperature by 50°F for optimal performance when using Air Fry.

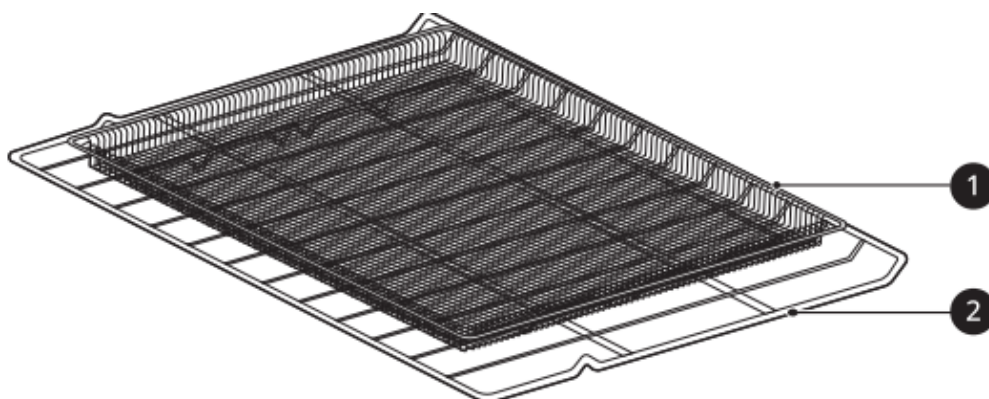
The Air Fry function is specially designed for oilfree frying.

Setting the Air Fry Function

1. Turn the oven mode knob to select Air Fry. 400°F appears in the display.
2. Set the oven temperature. (Range: 300°F ~ 550°F)
3. Press START.
4. When cooking is complete, turn the oven mode knob to the OFF position

Tips for Air Fry

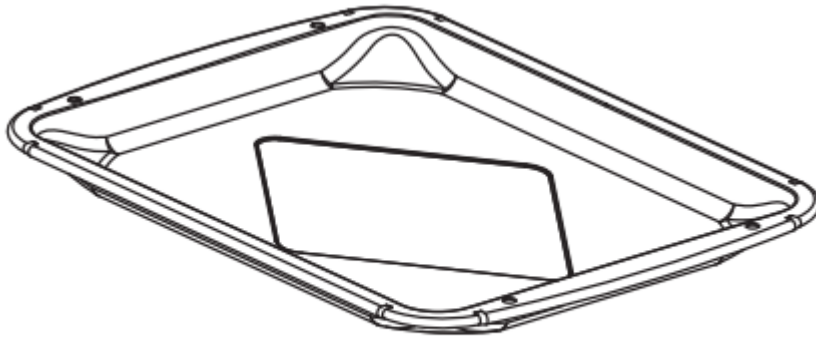
- For best results, use the provided air fry tray. - The mesh section of the air fry tray can be cleaned in a dishwasher.



1 Air Fry Tray

2 Heavy Duty Rack

- If you don't have the air fry tray, place food on a wire rack inside a foil-lined cookie pan.



1

1 Broiler Pan

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

Recommendations When Air Frying High-Fat Foods

Foods high in fat will smoke when using the Air Fry mode. For best results, follow these recommendations when air frying foods that are high in fat, such as chicken

wings, bacon, sausage, hot dogs, turkey legs, lamb chops, ribs, pork loin, duck breasts, or some plant-based proteins.

- Turn on your exhaust hood at a high fan setting before you start Air Fry and leave it on for 15 minutes after you're done.
- Open a window or sliding glass door, if possible, to make sure the kitchen is well-ventilated.
- Clean the grease filters on your exhaust hood regularly
- Keep the oven free from grease buildup. Wipe down the interior of the oven before and after air frying (once the oven has cooled).
- Run oven cleaning cycles (Easy Clean or SelfClean) regularly, depending on how often and what types of food you Air Fry.
- Avoid opening the oven door more than necessary to help maintain the oven temperature, prevent heat loss, and save energy.
- Air-frying fresh chicken pieces such as wings or drumsticks with the skin left on can produce smoke as the fat renders at high temperatures. If the smoke is excessive, use the Convection Roast mode instead of Air Fry

Recommended Air Frying Guide

- Arrange food evenly in a single layer.
- Put a foil-lined baking pan on a rack in position 1 to catch drips. If needed, add parchment paper to absorb oil and reduce smoking.
- Flip food over during cooking to avoid burning it.

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

Recommended Items	Quantity (oz)	Temp. (°F)	Rack Position	Time	Guide
POTATOES-Frozen					
Frozen French Fries (Shoestring)	20	425	4	20-30	
Frozen French Fries (Crinkle cut, 10x10 mm)	35	425	4	25-35	
Frozen Sweet Potato Fries	25	425	4	20-35	
Frozen Tater Tots	50	450	4	22-32	
Frozen Hash Browns	40	450	4	25-35	



POTATOES-Fresh/Homemade					
Homemade French Fries (10x10 mm)	25	450	4	27-37	Cut the potatoes and soak for 30 minutes in hot tap water. Drain and pat dry. Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste.
Homemade Potato Wedges	60	450	4	30-40	
CHICKEN-Frozen					
Frozen Chicken Nuggets, Crispy	30	425	4	15-25	

Recommended Items	Quantity (oz)	Temp. (°F)	Rack Position	Time	Guide
Frozen Chicken Strips	35	425	4	30-40	
Frozen Hot Wings, Bone-in	50	425	4	30-40	
CHICKEN-Fresh, Skin on					
Fresh Chicken Wings†	40	450	4	30-35	Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste.
Fresh Chicken Drumsticks†	70	450	4	35-45	
Thighs	40	450	4	30-35	
Breasts	40	450	4	30-35	

OTHER					
Frozen Onion Rings, Breaded	20	425	4	20-30	
Frozen Spring Rolls (0.7 oz each)	45	425	4	25-35	
Thin Sausage (2.5 oz each, diameter 0.8")	90	425	4	25-35	
Frozen Coconut Shrimp	25	425	4	30-40	Brush or lightly spray the surface of food with oil.
Fresh Scallops on the half shell (35.3 oz)	35	425	4	20-30	Melt 4 tbsp. of butter and brush on scallops. Mix 1/2 cup bread crumbs, 1 tbsp. minced garlic, 1/4 cup grated parmesan cheese and season to taste. Sprinkle mixture over scallops.
Fresh Shrimp	50	425	4	25-35	

Air Sous-Vide

Air Sous-Vide cooking uses air to cook foods low and slow. Use it to cook meat, fish, seafood, poultry or vegetables. Food must be vacuum packed in pouches before cooking.

- It is not necessary to preheat the oven when using Air Sous-Vide.
- Refer to the cooking guide for recommended Air Sous-Vide settings.

Benefits of Air Sous-Vide

The lower temperatures and long cooking times used in Air Sous-Vide cooking provide many benefits.

- Healthier
 - Compared to other cooking methods, Air SousVide retains most of the original nutrients in food.
- Safe and Convenient
 - The long cooking times used in Air Sous-Vide cooking allow food to be pasteurized. Because food is vacuum packed before cooking, the unopened pouches can be quickly chilled in an ice bath and stored in the freezer or refrigerator after cooking.
- Crisp and Moist Results
 - The fine temperature control of Air Sous-Vide cooking is an excellent way to achieve the perfect texture when cooking meat and poultry. The low temperatures used retain more of the moisture in food than conventional cooking methods. After cooking, a final sear in a frying pan adds the perfect crisp finish.

Slow Cook

This feature is only available on some models. The Slow Cook function is specially designed for grilling beef, pork and poultry. It is common for the surface of the food to darken after the completion of the Slow Cook. No preheating is required when using the Slow Cook mode.

Setting the Slow Cook Function

1. Turn the oven mode knob to select Slow Cook. Hi appears in the display.
2. Select the desired option by pressing either 1 or 2.
 - 1: Hi (275 °F)
 - 2: Lo (220 °F)
3. Press START. The Slow Cook function starts operation.
4. When cooking is complete, turn the oven mode knob to the OFF position.

Remote Start

If the appliance is connected to a home Wi-Fi network, this function starts preheating and then holds the temperature for up to 12 hours (including preheating time). If the appliance is not connected to the network, OFF appears in the display. Follow the instructions in the Smart Functions section to connect the appliance to the network.

Setting Remote Start

1. Open the oven door to make sure the oven is empty and ready for pre-heating. Close the oven door.
2. Turn the oven mode knob to select Remote Start.
3. When ON appears in the display, the Remote Start function is ready to use.
4. Follow the directions in the smart phone application to set the cook mode, temperature, and run time (preheating time plus holding time).

SMART FUNCTIONS

LG ThinQ Application

This feature is on

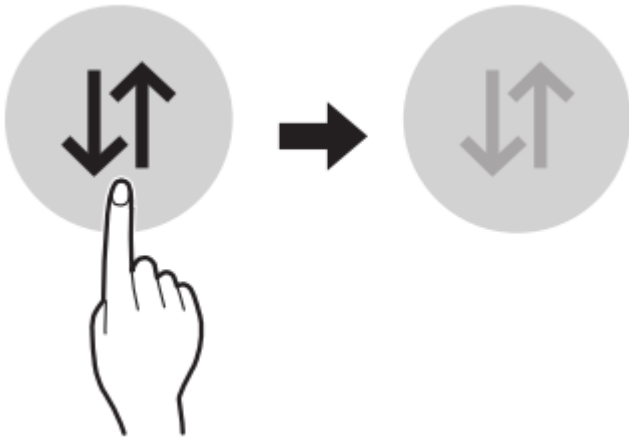
ly available on models with Wi-Fi. The LG ThinQ application allows you to communicate with the appliance using a smartphone.

LG ThinQ Application Features

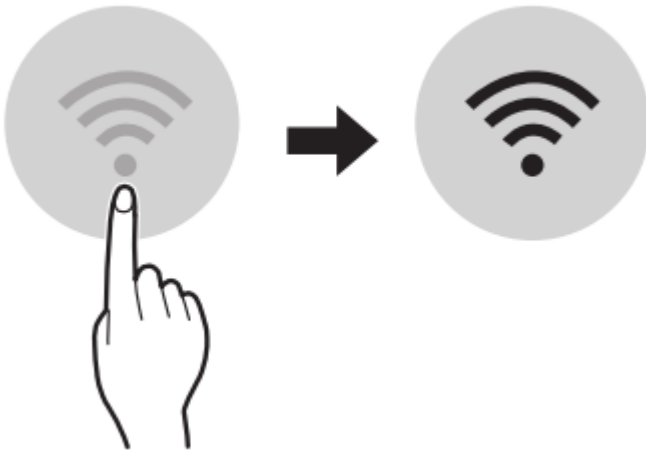
- Smart Diagnosis
 - This function provides useful information for diagnosing and solving issues with the appliance based on the pattern of use.
- Settings
 - Allows you to set various options on the oven and in the application.
- Scan to Cook
 - Scan the barcode on a ready-made meal using the LG ThinQ application and send the recommended or customized cooking instructions straight to your oven. Remote Start must be activated on the oven to use Scan to Cook.
- Monitoring
 - This function helps you check the current status, remaining time, cook settings and end time in one place.
- Product Notifications
 - Turn on the Push Alerts to receive appliance status notifications. The notifications are triggered even if the LG ThinQ application is off.
- Timer
 - You can set the timer from the application.
- Firmware Update
 - Keep the appliance updated.

Before Using LG ThinQ Application

1. Use a smartphone to check the strength of the wireless router (Wi-Fi network) near the appliance.
- If the distance between the appliance and the wireless router is too far, the signal becomes weak. It may take a long time to register or fail to install the application.
2. Turn off the Mobile data or Cellular Data on your smartphone.




3. Connect your smartphone to the wireless router.



Installing the LG ThinQ Application

Search for the LG ThinQ application from the Google Play Store or Apple App Store on a smartphone. Follow instructions to download and install the application.

Connecting to Wi-Fi

The Wi-Fi button, when used with the LG ThinQ application, allows the appliance to connect to a home Wi-Fi network. The  icon shows the status of the appliance's network connection. The icon illuminates when the appliance is connected to the Wi-Fi network.

- Initial Appliance Connection

Run the LG ThinQ application and follow the instructions in the application to connect the appliance.

- Reconnecting the Appliance or Connecting Another User

Press and hold the Wi-Fi button for 3 seconds. Run the LG ThinQ application and follow the instructions in the application to connect the appliance.

Wireless LAN Module Specifications

Frequency Range	2412 - 2462 MHz
Output Power (Max)	< 30 dBm

FCC Notice

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

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

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

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

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

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

FCC RF Radiation Exposure Statement

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This transmitter must not be colocated or operating in conjunction with any other antenna or transmitter.



This equipment should be installed and operated with a minimum distance of 20 cm (7.8 inches) between the antenna and your body. Users must follow the specific operating instructions for satisfying RF exposure compliance.

Open Source Software Notice Information

To obtain the source code under GPL, LGPL, MPL, and other open source licenses, that is contained in this product, please visit page. In addition to the source code, all referred license terms, warranty disclaimers and copyright notices are available for download.

LG Electronics will also provide open source code to you on CD-ROM for a charge covering the cost of performing such distribution (such as the cost of media, shipping, and handling) upon email. This offer is valid for a period of three years after our last shipment of this product. This offer is valid to anyone in receipt of this information.

Smart Diagnosis Feature

This feature is only available on models with the  or  logo. Use this feature to help you diagnose and solve problems with your appliance.

Using LG ThinQ to Diagnose Issues

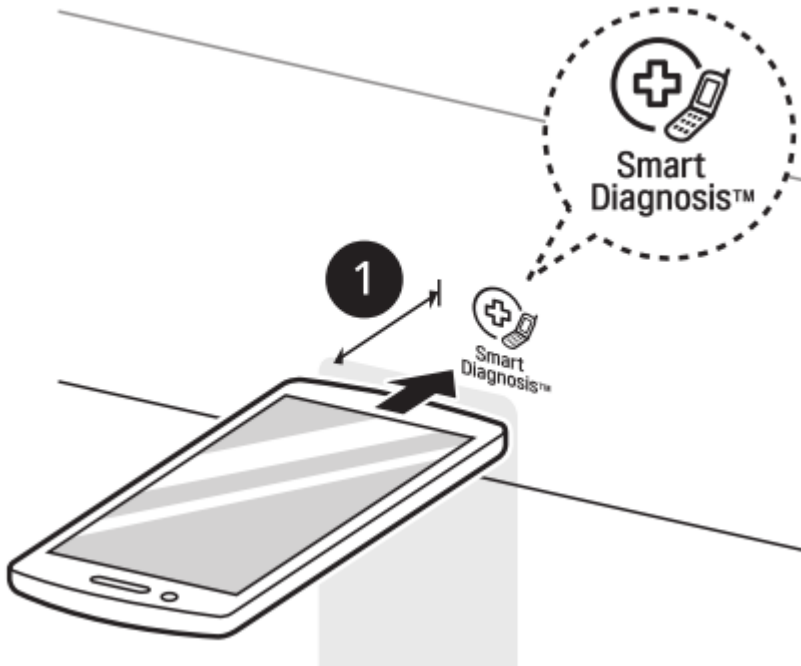
If you experience a problem with your Wi-Fi equipped appliance, it can transmit troubleshooting data to a smartphone using the LG ThinQ application.

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

Using Audible Diagnosis to Diagnose Issues

Follow the instructions below to use the audible diagnosis method.

- Launch the LG ThinQ application and select the Smart Diagnosis feature in the menu. Follow the instructions for audible diagnosis provided in the LG ThinQ application.
 1. Press the START button for three seconds.
- If the display has been locked, you must deactivate the lock and then reactivate it.
 2. Hold the mouthpiece of your phone in front of the Smart Diagnosis logo located on the control panel.



1 Max: 3/8" (10 mm)

3. Keep the phone in place until the tone transmission has finished. The display will count down the time. Once the countdown is over and the tones have stopped, the diagnosis will be displayed in the application.

MAINTENANCE

Cleaning

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.

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.

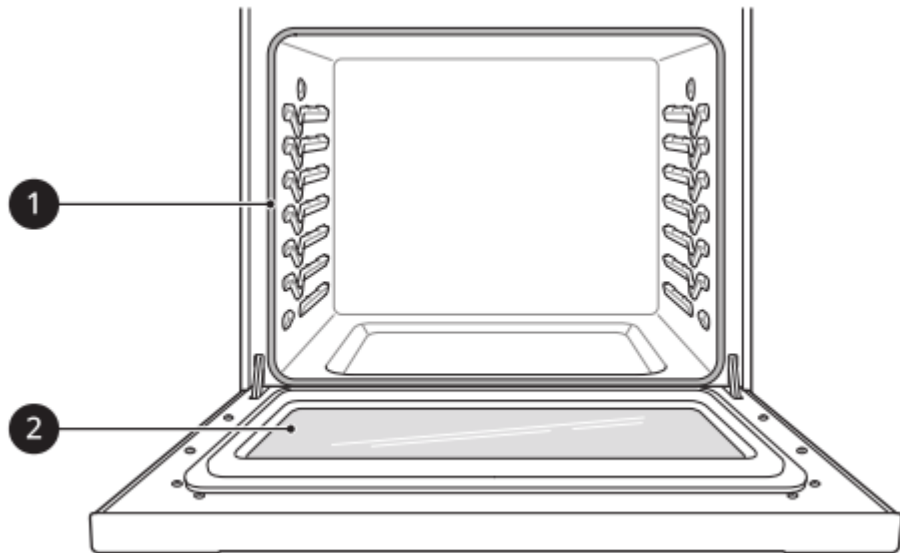
Stainless Steel Surfaces

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

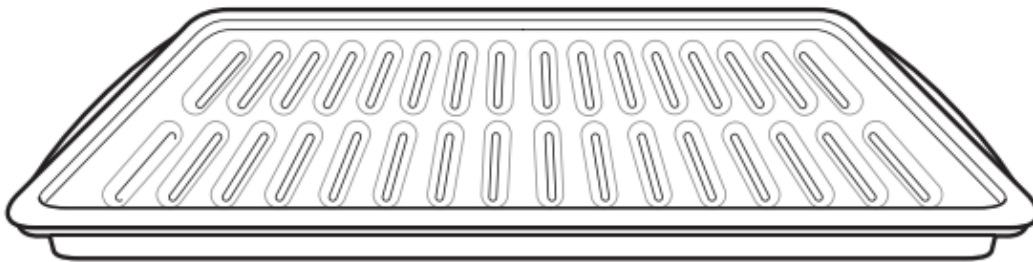
Oven Door

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



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

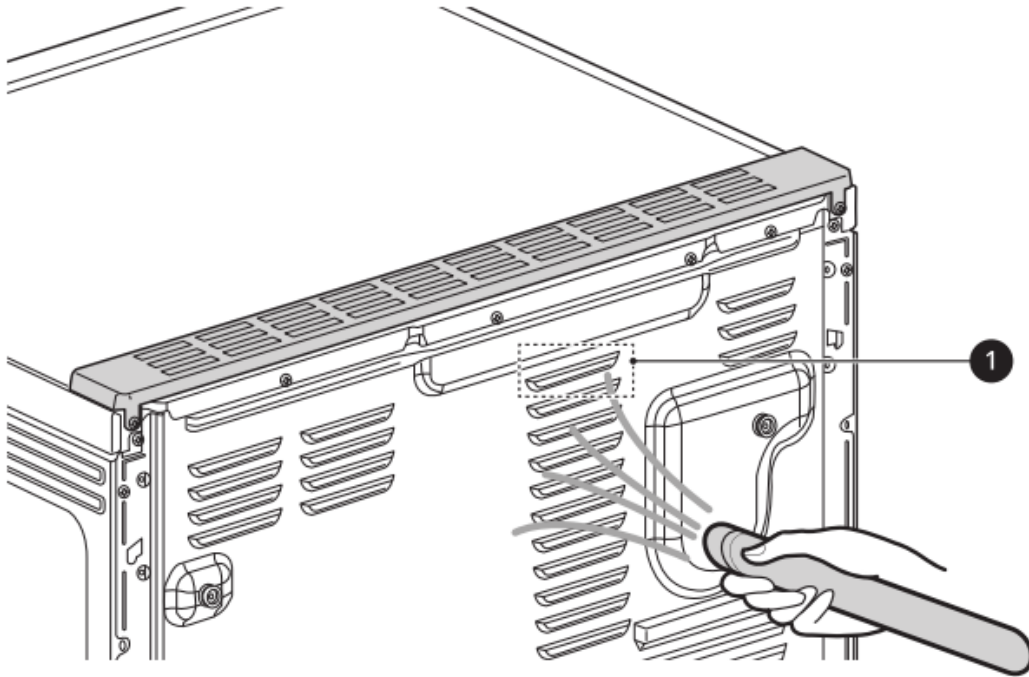
Remove the oven racks before operating the Self Clean cycle (On some models) and EasyClean.

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

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 **1**. Do not remove the panel covering the range.



Cooktop Surface

Glass-Ceramic Cooktop

Use ceramic cooktop cleaner on the glass cooktop. Other creams may not be as effective or may scratch, damage or stain the cooktop surface.

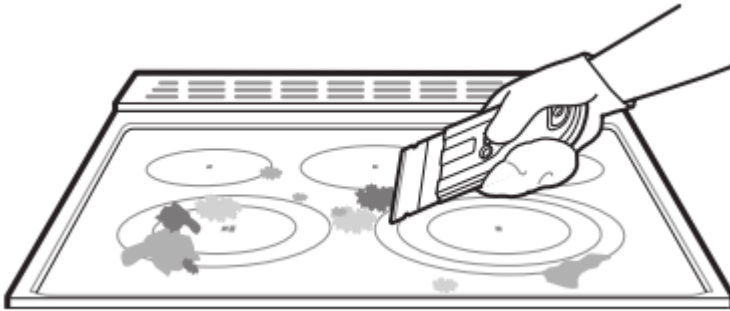
To maintain and protect the surface of the glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
2. Use ceramic cooktop cleaner daily to help keep the cooktop looking new.
3. Shake the cleaning cream well. Apply a few drops of cleaner directly to the cooktop.
4. Use a paper towel to clean the entire cooktop surface.

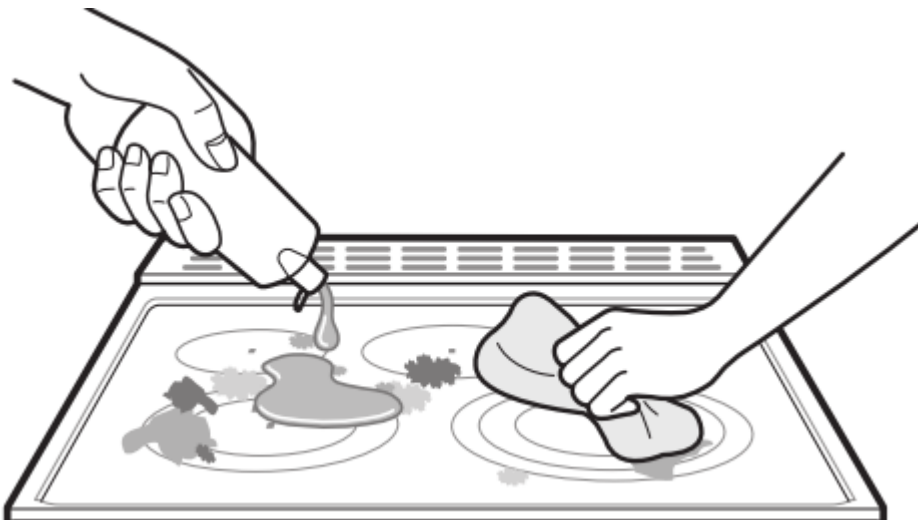
5. Rinse with clear water and use a dry cloth or paper towel to remove all cleaning residue.

Burned-On Residue

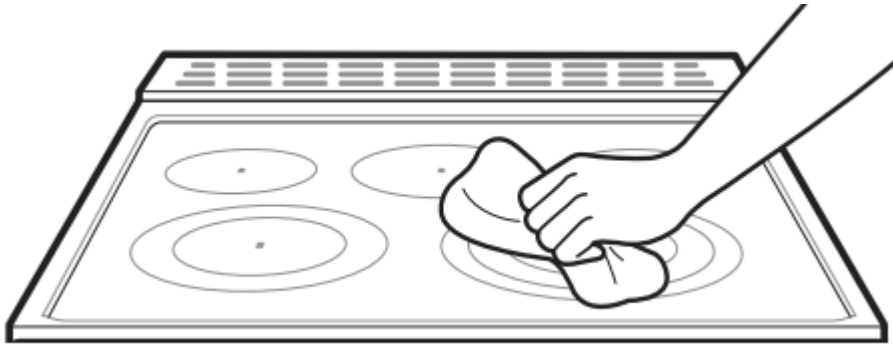
1. While the cooktop is still warm, remove any burnt on deposits or spilled food from the glassceramic cooking surface with a suitable metal razor scraper. To prevent burns, wear an oven mitt or pot holder while using the metal scraper.









2. When the cooking surface has completely cooled, apply a few dime-sized dabs of a ceramic glass cooktop cleaner in each burner area. Work the cleaning cream over the cooktop surface with a damp paper towel. Leave the cleaner on for 10 minutes before rinsing it off.



3. Rinse with clean water and wipe the cooktop surface with a clean, dry paper towel.

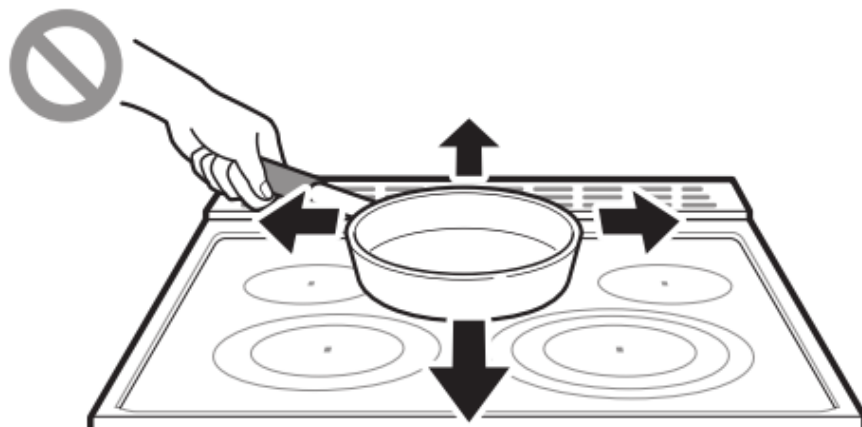


Maintaining the Cooktop

	Wipe off with a damp towel and mild detergent	Use a metal scraper	Apply cooktop cleaning cream. Rub with a towel.	Rinse with a damp towel, then wipe dry.
Regular (Recommended after each use)				
Occasional (Recommended every week)				
Thorough (Recommended for tough stains or burnt-on food)				

Metal Marks and Scratches

- Cookware with rough or uneven bottoms can mark or scratch the cooktop surface.



- Do not slide metal or glass across the cooktop surface.
- Do not use cookware with any dirt build-up on the bottom.
- Do not use cookware if there are foreign matters on the cooktop surface. Always clean the cooktop surface before cooking.

- Any damage or failure of the product resulting from the items below may not be covered under the LIMITED WARRANTY.

- Be careful not to slide pots and pans across the cooktop. Doing so will leave metal markings on the cooktop surface. To help remove these marks, use a ceramic cooktop cleaner with a cleaning pad for ceramic cooktops.

- If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before heating again or the discoloration may be permanent.

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

When to Use EasyClean

- Example of oven soiling

Case 1

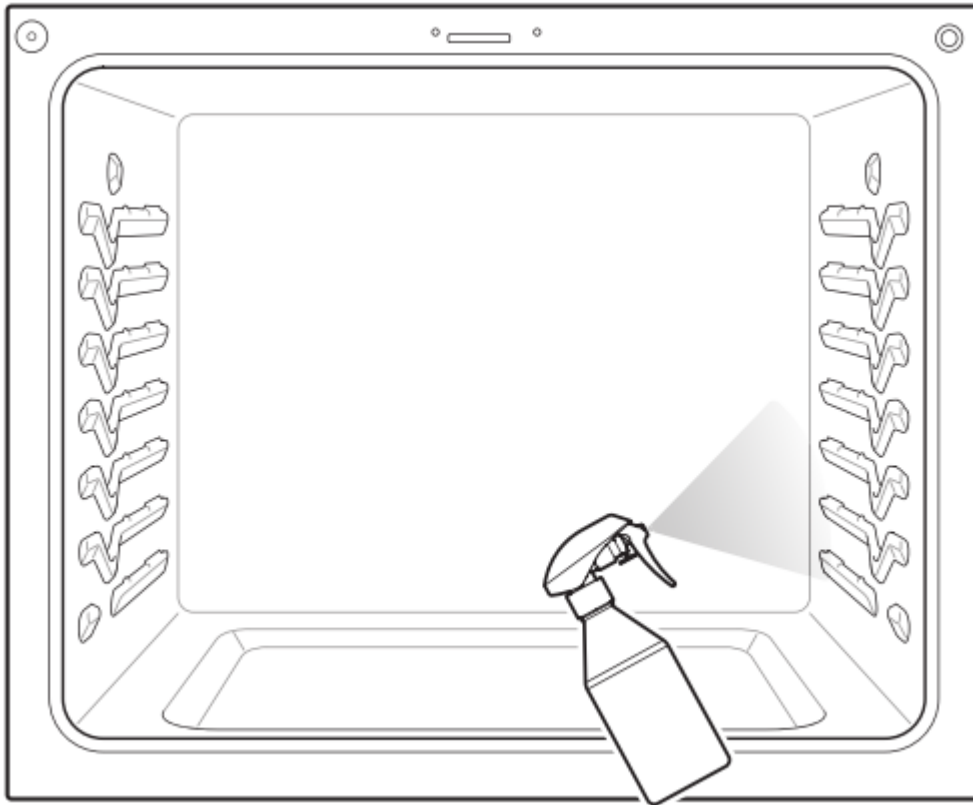
- Soil pattern: Small drops or spots
- Types of soils: Cheese or other ingredients
- Common food items that can soil your oven: Pizza

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

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.



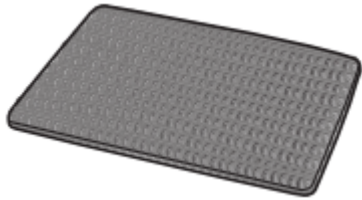
5. Spray or pour the remaining water (8 oz or 240 ml) onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils. Add water if necessary

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

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.



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.

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.

When to Use Self Clean

- Example of oven soiling

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

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 fourhour 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

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 fourhour 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.

Removing/Assembling Lift-Off Oven Doors

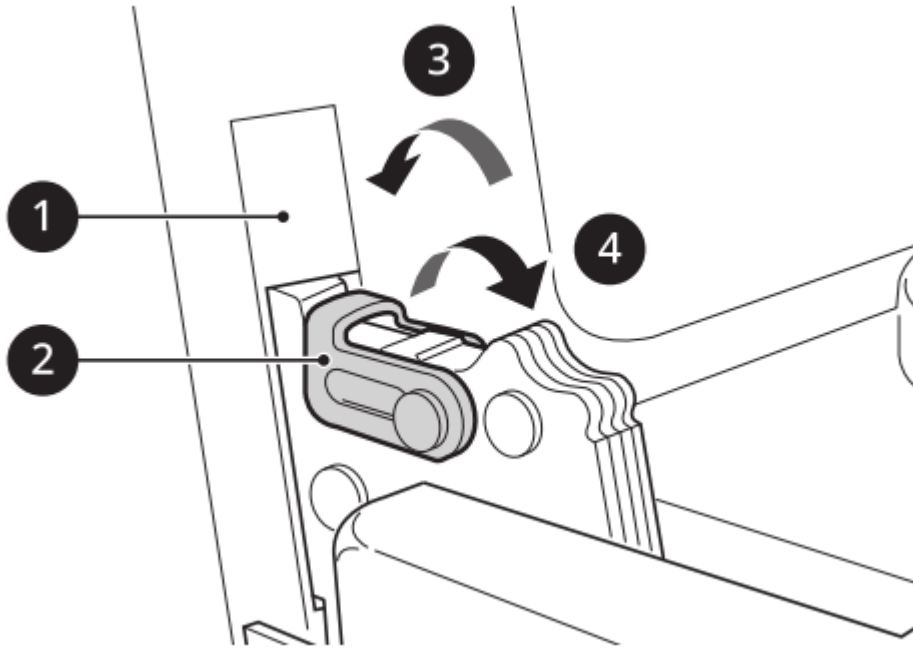
Door Care Instructions

Most oven doors contain glass that can break.

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.

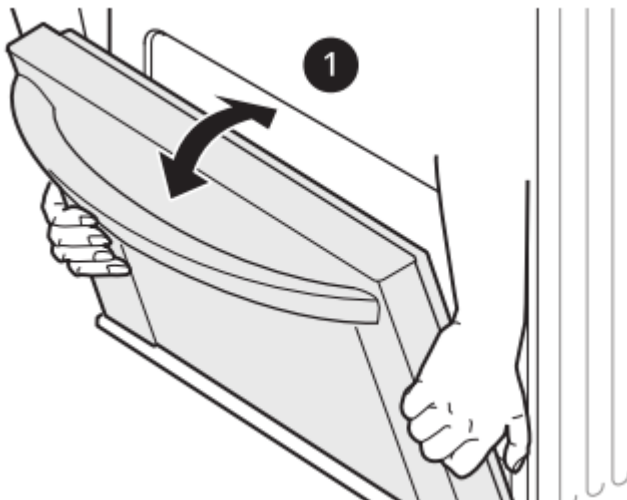




- 1 Slot
- 2 Hinge Lock
- 3 Lock
- 4 Unlock

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

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



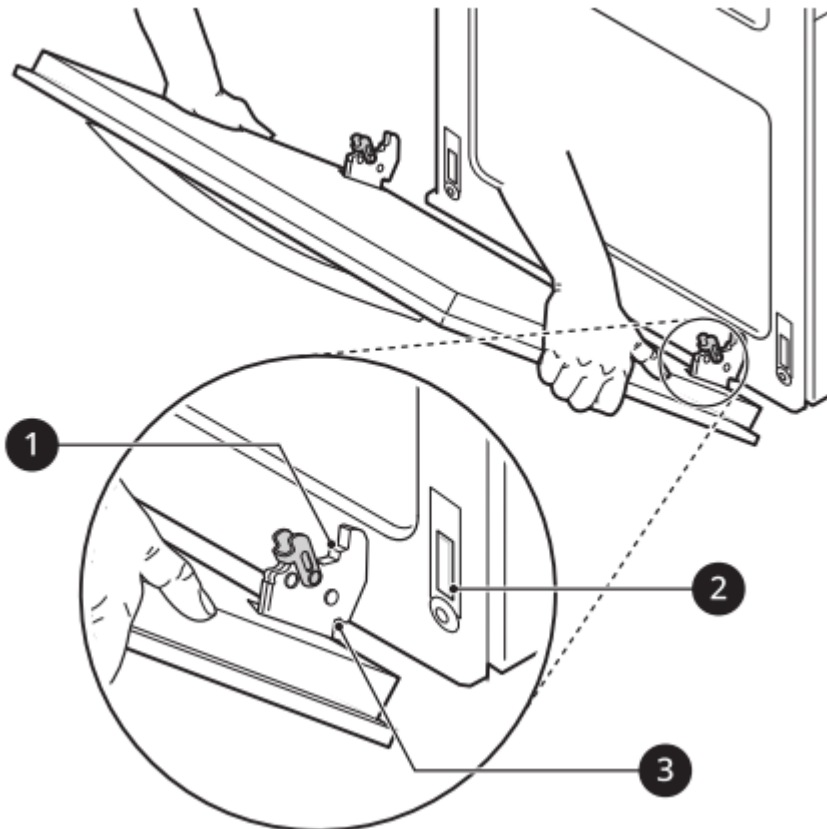
1 about 5°

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.



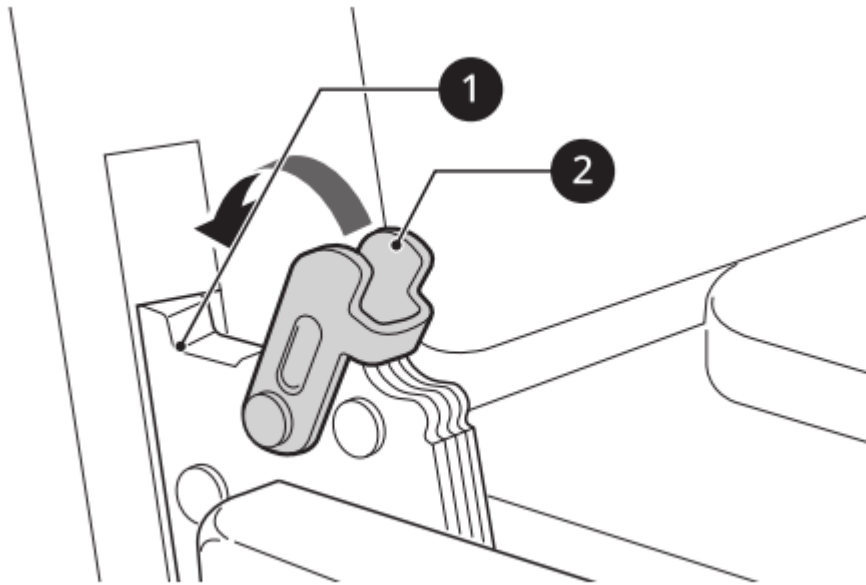
1 Hinge arm

2 Bottom edge of slot

3 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

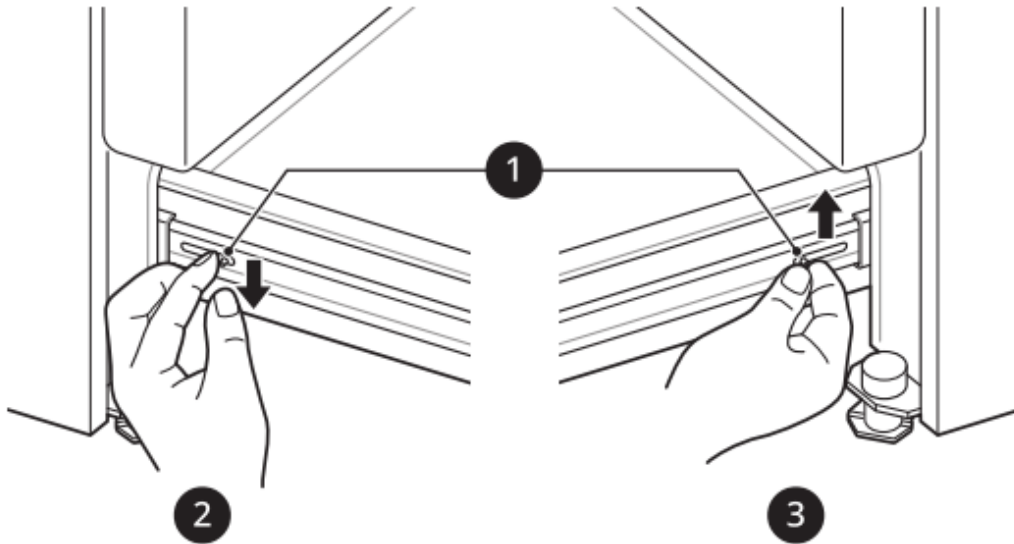
5. Close the oven door.

Removing/Assembling Drawers

Removing Drawers

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.



1 Lever

2 Push down with finger

3 Pull up with finger

3. Pull the drawer away from the range.

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.

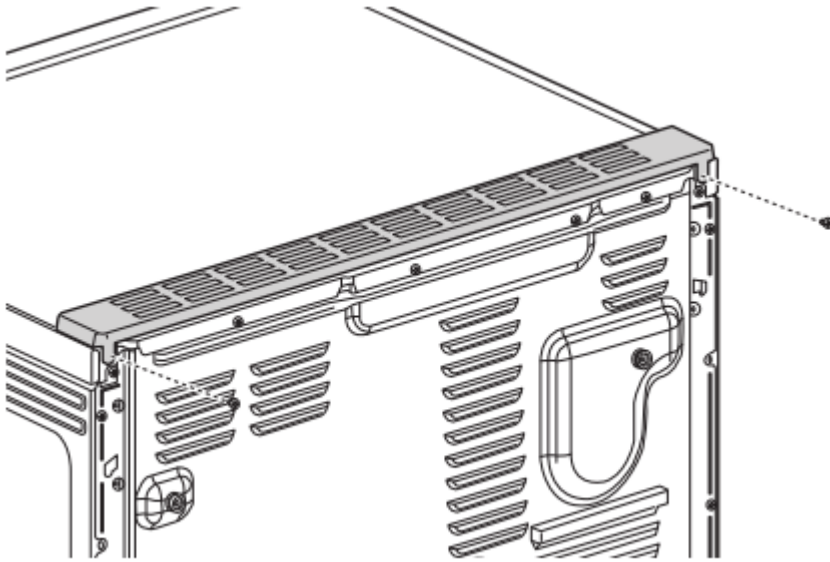
3. Push the drawer into the range until levers click (approximately 2 inches).

4. Pull the drawer open again to seat the bearing glides into position

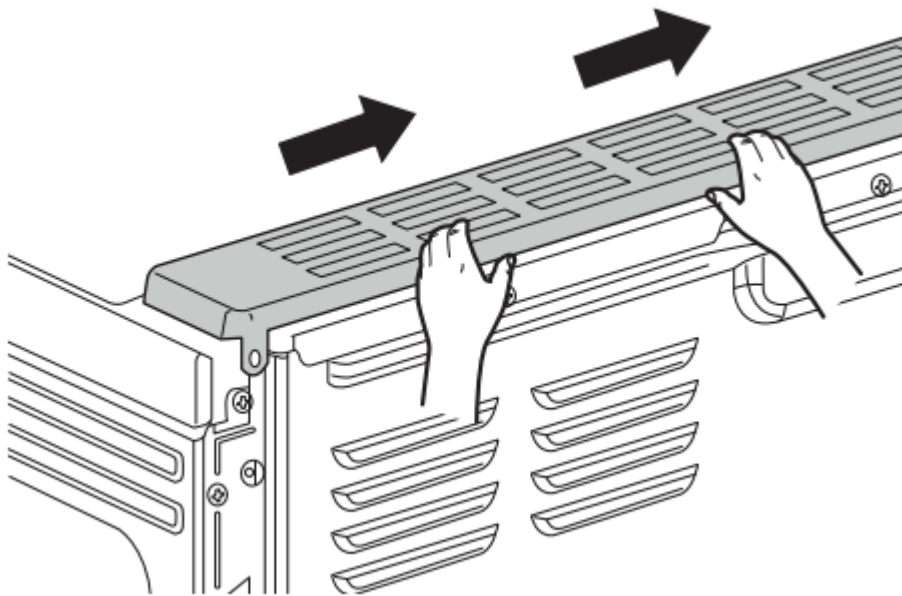
Removing/Assembling the Vent Trim

Removing the Vent Trim

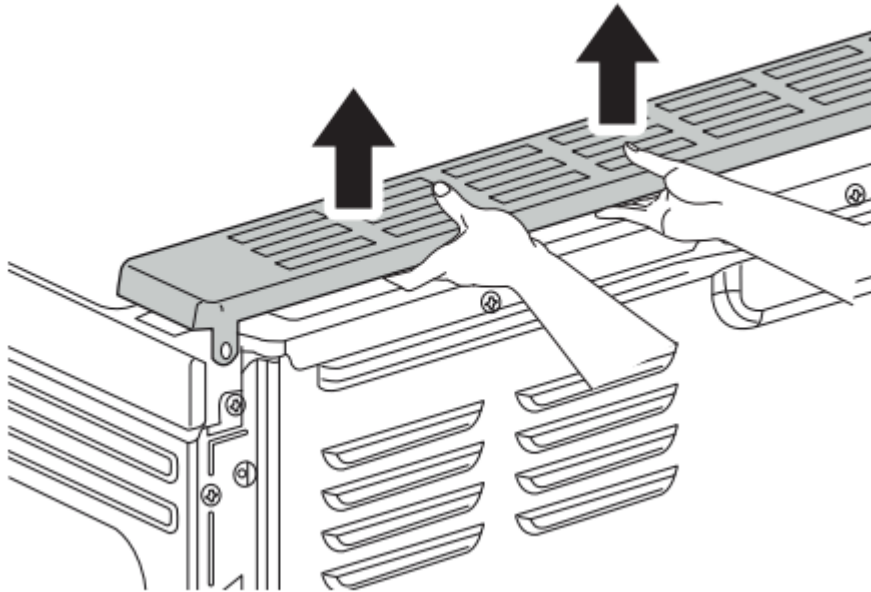
1. Using a screwdriver, remove the two screws holding the vent trim in place.



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



3. Lift the vent trim.



Assembling the Vent Trim

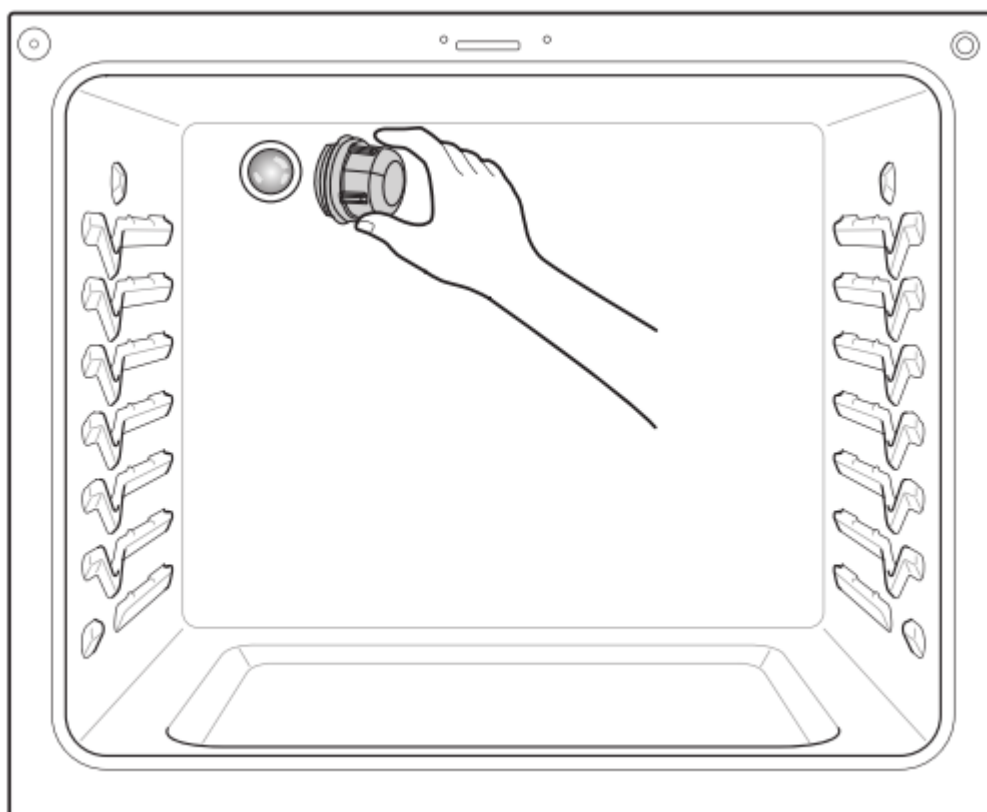
Assemble the vent trim in the reverse sequence of its removal.

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.

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

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

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.

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 ¼ 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 ¼ 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 ¼ cup (2 oz or 60 ml) of water be sprayed on walls and other soiled areas to fully saturate the soils for better cleaning performance.

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 1¼ cups (10 oz or 300 ml) of water, a plastic scraper, a non-scratch scrubbing pad and a towel. You should not use abrasive scrubbers such as heavy-duty scouring pads or steel wool. Except for a towel, all of the materials you need are included in a special cleaning kit with your new range.

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: Why isn't the Instaview working?

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

Before Calling for Service

Cooking



Problem	Possible Cause & Solution
Oven will not work	Plug on range is not completely inserted in the electrical outlet. <ul style="list-style-type: none"> • Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped. <ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	Oven controls improperly set. <ul style="list-style-type: none"> • See the "Oven" section in the Operation chapter.
	Oven too hot. <ul style="list-style-type: none"> • Allow the oven to cool to below locking temperature.
Steam is exhausted through the oven vent.	Cooking foods with high moisture produces steam. <ul style="list-style-type: none"> • This is normal.
Appliance does not operate.	Cord is not plugged correctly. <ul style="list-style-type: none"> • Make sure cord is plugged correctly into outlet. Check circuit breakers.
	Service wiring is not complete. <ul style="list-style-type: none"> • Contact your electrician for assistance.
	Power outage. <ul style="list-style-type: none"> • Check house lights to be sure. Call your local electric company for service.
Oven smokes excessively during broiling.	Control not set properly. <ul style="list-style-type: none"> • Follow instructions under Setting Oven Controls.

	<p>Meat too close to the element.</p> <ul style="list-style-type: none"> • Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing.
	<p>Meat not properly prepared.</p> <ul style="list-style-type: none"> • Remove excess fat from meat. Cut remaining fatty edges to prevent curling.
	<p>Insert on broiler pan wrong side up and grease not draining.</p> <ul style="list-style-type: none"> • Always place grid on the broiler pan with ribs up and slots down to allow grease to drip into pan.
	<p>Grease has built up on oven surfaces. Old grease or food spatters cause excessive smoking.</p> <ul style="list-style-type: none"> • Regular cleaning is necessary when broiling frequently.
Food does not bake or roast properly	<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 sensor needs to be adjusted.</p> <ul style="list-style-type: none"> • See the "Adjusting the Oven Thermostat" section in the Operation chapter
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.
Food does not broil properly.	<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.
	<p>In some areas the power voltage may be low.</p> <ul style="list-style-type: none"> • Preheat the broil element for 5-7 minutes. See the Broiling Guide.
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.
Excessive smoking during a Self Clean cycle (On some models)	<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.
Burning or oily odor emitting from the vent	<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)
Moisture collects on oven window or steam comes from oven vent	<p>This happens when cooking foods high in moisture.</p> <ul style="list-style-type: none"> • This is normal
	<p>Excessive moisture was used when cleaning the window.</p> <ul style="list-style-type: none"> • Do not use excessive moisture when cleaning the window.

Parts & Features



Problem	Possible Cause & Solution
Range is not level.	<p>Poor installation.</p> <ul style="list-style-type: none"> • Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the oven rack is level. • Be sure floor is level and strong and stable enough to adequately support range. • If floor is sagging or sloping, contact a carpenter to correct the situation.
	<p>Kitchen cabinet alignment may make range appear unlevel.</p> <ul style="list-style-type: none"> • Be sure cabinets are square and have sufficient room for range clearance.
Cannot move appliance easily. Appliance must be accessible for service.	<p>Cabinets not square or are built in too tightly.</p> <ul style="list-style-type: none"> • Contact builder or installer to make appliance accessible.
	<p>Carpet interferes with range.</p> <ul style="list-style-type: none"> • Provide sufficient space so range can be lifted over carpet
	<p>Anti-tip device engaged.</p> <ul style="list-style-type: none"> • Uninstall the anti-tip device to move the range. Reengage the anti-tip device after pulling the range out for cleaning, service, or any other reason.
Surface units will not maintain a rolling boil or cooking is not fast enough.	<p>Improper cookware being used.</p> <ul style="list-style-type: none"> • Use pans which are flat and match the diameter of the surface unit selected.

	<p>In some areas, the power(voltage) may be low.</p> <ul style="list-style-type: none"> • Cover pan with a lid until desired heat is obtained.
Surface units do not work properly.	<p>A fuse in your home may be blown or the circuit breaker tripped.</p> <ul style="list-style-type: none"> • Replace the fuse or reset the circuit breaker.
	<p>Cooktop controls improperly set.</p> <ul style="list-style-type: none"> • Check to see the correct control is set for the surface unit you are using.
Surface unit stops glowing when changed to a lower setting.	<p>The unit is still on and hot.</p> <ul style="list-style-type: none"> • This is normal.
Areas of discoloration on the cooktop	<p>Food spillovers not cleaned before next use.</p> <ul style="list-style-type: none"> • See the "Glass-Ceramic Cooktop" section in the MAINTENANCE chapter.
	<p>Hot surface on a model with a light-colored cooktop.</p> <ul style="list-style-type: none"> • This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
Frequent cycling on and off of surface units	<p>The element will cycle on and off to maintain the heat setting.</p> <ul style="list-style-type: none"> • This is normal.
Scratches or abrasions on cooktop surface	<p>Coarse particles such as salt or sand between cooktop and utensils can cause scratches.</p> <ul style="list-style-type: none"> • Be sure the cooktop surface and bottoms of utensils are clean before using. Small scratches do not affect cooking and will become less visible with time.

	<p>Cleaning materials not recommended for glass-ceramic cooktop have been used.</p> <ul style="list-style-type: none"> • See the "Glass-Ceramic Cooktop" section in the MAINTENANCE chapter.
	<p>Cookware with rough bottom has been used.</p> <ul style="list-style-type: none"> • Use smooth, flat-bottomed cookware.
Metal marks	<p>Scraping of metal utensils on cooktop surface.</p> <ul style="list-style-type: none"> • Do not slide metal utensils on cooktop surface. Use a glass-ceramic cooktop cleaning creme to remove the marks. See the "Glass-Ceramic Cooktop" section in the MAINTENANCE chapter.
Brown streaks or specks	<p>Boilovers are cooked onto surface.</p> <ul style="list-style-type: none"> • Use a blade scraper to remove soil. See the "Glass-Ceramic Cooktop" section in the MAINTENANCE chapter.
Areas of discoloration on cooktop	<p>Mineral deposits from water and food.</p> <ul style="list-style-type: none"> • Remove using a glass-ceramic cooktop cleaning creme. Use cookware with clean, dry bottoms.
Oven control beeps and displays any F code error.	<p>Electronic control has detected a fault condition.</p> <ul style="list-style-type: none"> • Turn off the oven function you are using to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number and contact a Service agent.
Displayed colon in the clock is flashing	<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 or press any key to stop the flashing.

<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 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>Convection fan stops. (During Conv.Bake mode)</p>	<p>Convection fan stops during a convection bake cycle. It is done to allow for more even heating during the cycle.</p> <ul style="list-style-type: none"> • This is not a failure of the range and should be considered normal operation.
<p>Fan operation (During Bake mode)</p>	<p>This is to ensure even baking results.</p> <ul style="list-style-type: none"> • It is normal for the fan to operate periodically throughout a normal bake cycle in the oven.
<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.



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.
Oven racks are difficult to slide (On some models)	The shiny, silver-colored racks were cleaned in a Self Clean cycle. <ul style="list-style-type: none"> • Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.

Noises

Problem	Possible Cause & Solution
Crackling or popping sound	<p>This is the sound of the metal heating and cooling during both the cooking and Self Clean functions.</p> <ul style="list-style-type: none"> • This is normal.
Fan noise	<p>A convection fan may automatically turn on and off.</p> <ul style="list-style-type: none"> • This is normal.
A chime sounds when surface elements are turned on.	<p>When any cooktop burner is activated, a chime sounds to indicate the cooktop is in use.</p> <ul style="list-style-type: none"> • This is normal.

Wi-Fi



Problem	Possible Cause & Solution
<p>Trouble connecting appliance and smartphone to Wi-Fi network</p>	<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.



