

PRODUCT OVERVIEW

Exterior & Interior

1. Cooktop
2. Cooktop controller
3. Oven door
4. Storage drawer
5. Oven mode knob (Model LSGL5833*, LSGL583CF)
6. Gasket
7. Model & serial number plate

Product Specifications

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

Oven Range Models	LSGL5833*, LSGL5831*, LSGL583CF
Description	Gas Slide In Oven Range
Electrical requirements	0.5 kW 120 VAC
Exterior Dimensions	29 27/32" (W) x 37 1/4" (H) x 29 7/32" (D) (D with door closed and including handle) 75.9 cm (W) x 94.6 cm (H) x 74.2 cm (D) (D with door closed and including door handle)
Height to cooking surface	36" (91.4cm)
Total capacity	5.8 cu. ft.

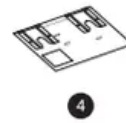
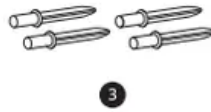
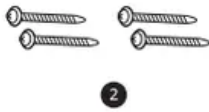
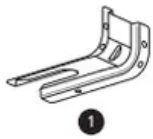


Accessories

Included Accessories

Anti-tip Kit

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

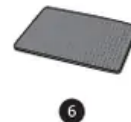
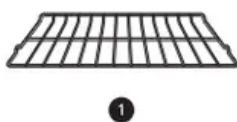


LP Nozzle Conversion Kit

1. Cooktop Nozzles (5 ea)
2. Oven Nozzles (2 ea)
3. Installation Guide (1 ea)

Other Accessories

1. Standard Rack (2 ea)
2. Griddle (1 ea, Model LSGL5833*, LSGL583CF)
3. Rear Filler (1 ea)
4. Air Fry Tray (1 ea, Model LSGL5833*)
5. Spray bottle (1ea)
6. Non-scratch scouring pad (1ea)



Optional Accessories (sold separately)

1. Grid
2. Broiler Pan

NOTE

- Contact LG Customer Service at 1-800-243-0000 (1-888-542-2623 in Canada) if any accessories are missing.

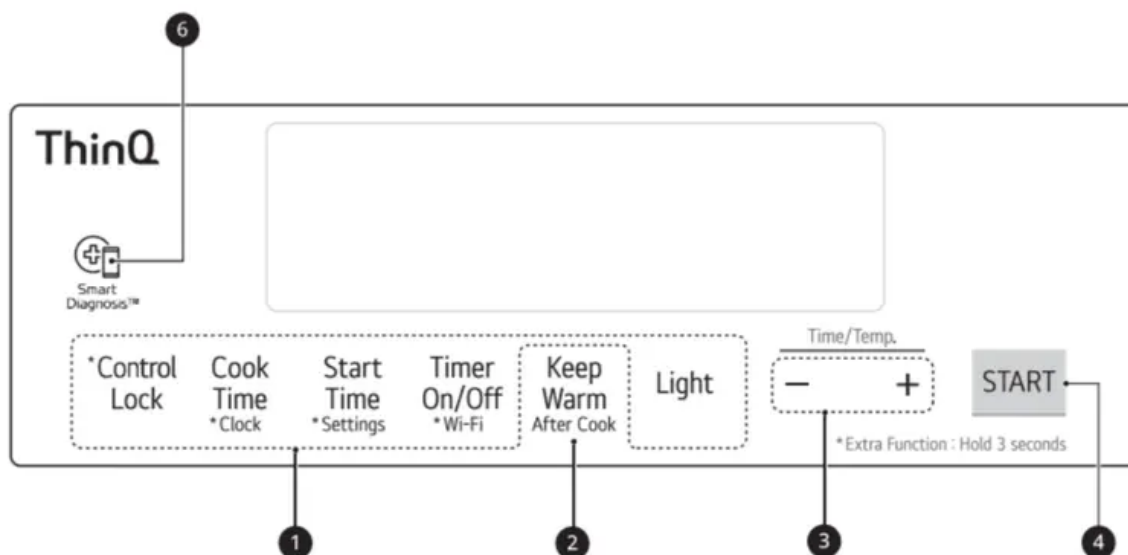
- For your safety and for extended product life, only use authorized components.
- The manufacturer is not responsible for product malfunction or accidents caused by the use of separately purchased, unauthorized components or parts.
- The images in this guide may be different from the actual components and accessories, which are subject to change by the manufacturer without prior notice for product improvement purposes.

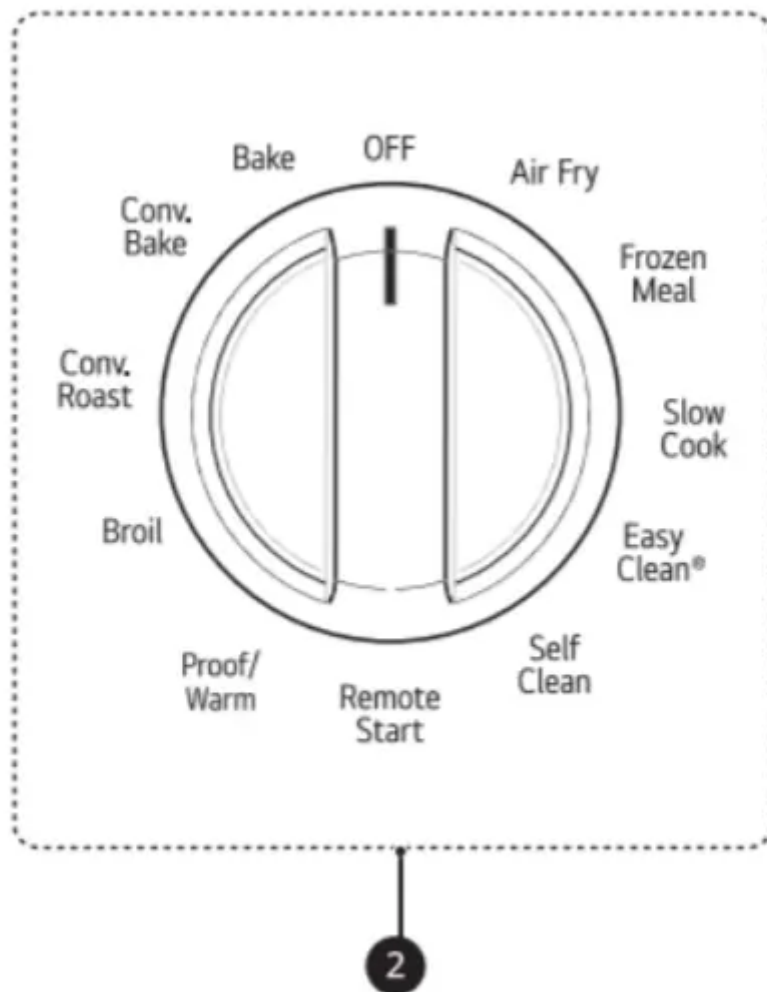
OPERATION

Control Panel

Control Panel Features

Model: LSG5833*, LSG583CF





Model: LSGL5831*

1. Features
2. Oven Control
3. +/- Buttons
4. START
5. CLEAR/OFF

NOTE

• **Flashing Clock**

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

NOTE

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

Changing Oven Settings

Clock

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

Model LSGL5833*, LSGL583CF

1. Set the oven mode knob to the Off position.
2. Press Cook Time for 3 seconds. CLO shows in the display.
3. Press plus(+) or minus(-) to select the desired time.
4. Press START.

NOTE

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

Oven Light

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

- Press Light to manually turn the oven light on.

NOTE

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

Timer On/Off

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

1. Set the oven mode knob to the Off position. (Model LSGL5833*, LSGL583CF)
2. Press Timer On/Off once to set hours: minutes. The display shows 0:00 with HR letters inside and Timer flashes. Press Timer On/Off twice to set minutes:seconds.
3. Press plus(+) or minus(-) to select the desired time
4. Press Timer On/Off to start the Timer. The remaining time countdown appears in the display.

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

5. When the set time runs out, End shows in the display. The indicator tones sound every 15 seconds until Timer On/Off is pressed.

NOTE

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

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.

Model LSGL5833*, LSGL583CF

1. Set the mode knob to the OFF position.
2. Press and hold Timer On/Off for 3 seconds.
3. Follow the instructions in the LG ThinQ app to connect the appliance.

NOTE

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

Settings

Model LSGL5833*, LSGL583CF

Set the oven mode knob to the Off position. Press and hold Start Time for 3 seconds. Then press the Start Time key repeatedly to toggle through and change oven settings.

Setting the Hour Mode

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

Model LSGL5833*

1. Set the oven mode knob to the off position. Press and hold Start Time for 3 seconds.
2. Press +/- to toggle between a 12-hour and 24-hour clock.
3. Press START to accept the change.

Setting Convection Auto Conversion (Model LSGL5833*, LSGL583CF)

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. Set the oven mode knob to the Off position.
2. Press and hold Start Time for 3 seconds. Then press the Start Time button repeatedly until Auto appears in the display.
3. Press plus(+) or minus(-) to enable or disable the feature.
4. 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.

Model LSGL5833*, LSGL583CF

1. Set the oven mode knob to the Off position. Press and hold Start Time for 3 seconds. Then press Start Time repeatedly until AdJU appears in the display.
2. Set the number of degrees to adjust:

Press or press and hold the +/- buttons until the desired number of degrees appears in the display.
3. Press START to accept the change.

NOTE

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

Turning the Preheat Alarm Light On/Off

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

You can activate or deactivate the preheating alarm light.

Model LSGL5833*, LSGL583CF

1. Set the oven mode knob to the Off position. Press and hold Start Time for 3 seconds. Then press Start Time repeatedly until PrE appears in the display.
2. Press +/- to turn the light on/off.
3. Press START to accept the change.

Adjusting the Beeper Volume

Model LSGL5833*, LSGL583CF

- Set the oven mode knob to the Off position. Press and hold Start Time for 3 seconds. Then press the Start Time button repeatedly until BEEP appears in the display.
- Press plus(+) or minus(-) to select the desired volume.
- Press START to accept the change.

Selecting Fahrenheit or Celsius

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

Model LSGL5833*, LSGL583CF

- Set the oven mode knob to the Off position. Press and hold Start Time for 3 seconds. Then press Start Time repeatedly until Unit appears in the display.
- Press +/- to select F (Fahrenheit) or C (Celsius).
- Press START to accept the change.

Control Lock

The Control Lock feature locks the control panel and oven mode knob (Model LSGL5833*, LSGL583CF).

1. Set the oven mode knob to the Off position. (Model LSGL5833*, LSGL583CF)
2. Press and hold Control Lock for three seconds.
3. The lock melody sounds. Loc and the lock icon k appear in the display.
4. To deactivate the Control Lock feature, press and hold Control Lock for three seconds. The unlock melody sounds and the controls unlock.

NOTE

- The Burner On indicator light turns on when the knob is turned even if the cooktop element does not operate.

Start Time (Delayed Timed Cook, Model LSGL5833*, LSGL583CF)

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, Self Clean, and Conv. Roast modes.

CAUTION

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

Setting a Delayed Timed Cook

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

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

NOTE

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

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

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

Cook Time (Timed Cook)

Set the oven to cook for a specific length of time using the Timed Cook feature.

This feature can only be used with:

- Bake, Conv. Bake, Conv. Roast, Slow Cook, Air Fry and Frozen Meal modes on model LSGL5833*, LSGL583CF.
- Bake mode on model LSGL5831*.

Setting a Timed Cook

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

Model LSGL5833*, LSGL583CF

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

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

5. Press START.

Changing the Cook Time during Cooking

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

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

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 button 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.	Max.	Default
Timer	10 sec.	11 hr. 59 min.	
Cook Time	1 min.	11 hr. 59 min.	
Conv. Bake*1	300 °F / (*275°F)	550 °F / (*525°F)	350 °F (*325 °F) / 12 Hr.
Conv. Roast*1	300 °F (*275°F)	550 °F / (*525°F)	350 °F (*325 °F) / 12 Hr.
Broil	Lo	Hi	Hi / 3 Hr.
Bake	170 °F	550 °F	350 °F / 12 Hr.
Frozen Meal*1	300 °F	550 °F	400 °F / 12 Hr.
Air Fry*1	300 °F	550 °F	400 °F / 12 Hr.
Slow Cook*1	Lo	Hi	Hi / 12 Hr.
Proof			12 Hr.



Warm			3 Hr.
Self Clean	3 Hr.	5 Hr.	4 Hr.
EasyClean®			10 min.

NOTE

- Using auto conversion (Model LSGL5833*, LSGL583CF)
- Default cook mode times are without setting a cook time.

Oven

Before Using the Oven

Read all instructions before using.

CAUTION

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

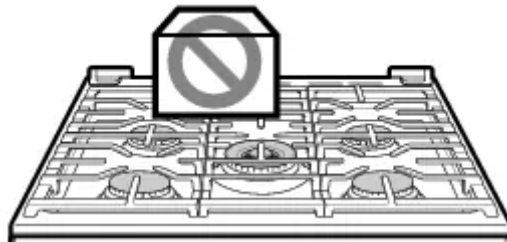
- Confirm the correct usage of the range for the type of food you will cook.
 - Make sure you know how to use the oven (temperature setting, time setting and recipe) for best results.

NOTE

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

CAUTION

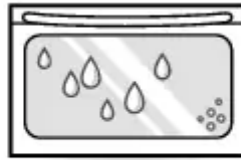
- Do not attempt to operate the electric ignition during an electrical power failure. The oven and broiler cannot be used during a power outage. If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. Once power is restored, you will need to reset the oven (or Broil function).
- Do not block, touch or place items around the oven vent during cooking.
 - Your oven is vented through ducts at the center above the burner grate. Do not block the oven vent when cooking to allow for proper air flow. Do not touch vent openings or nearby surfaces during any cooking operation.



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



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



Oven Vent

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

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

1. Oven Vent
2. Vent trim

CAUTION

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

Using Oven Racks

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

CAUTION

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

Removing Racks

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

Replacing Racks

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

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 (For example, to bake at 375 °F)

Model LSGL5833*, LSGL583CF

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

NOTE

- As the oven preheats, the temperature is displayed and rises in 5-degree increments. Once the oven reaches the set temperature, a tone sounds and the oven light blinks on and off.
4. When cooking is complete, turn the oven mode knob to the OFF position.
 5. Remove the 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 (Model LSGL5833*, LSGL583CF)

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 (For example, cooking at 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 plus(+) until 375 °F appears in the display.

3. Press START. The display shows Conv. Bake or Conv. Roast and the oven temperature starting at 100 °F.

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

4. When cooking has finished or to cancel, turn the oven mode knob to the OFF position.

NOTE

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

Tips for Convection Baking

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

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

Tips for Convection Roasting

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

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

Grid (sold separately)
Broiler pan (sold separately)

CAUTION

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

Broil

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

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

CAUTION

- Do not use a broiler pan without a grid. Oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.
- When using your broiler, the temperature inside the oven will be extremely high. Take care to avoid possible burns by:
 - Keeping the door closed when broiling
 - Always wearing oven mitts when inserting or removing food items

NOTE

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

Setting the Oven to Broil

Model LSGL5833*, LSGL583CF

1. Turn the oven mode knob to select Broil. Press +/- on the control panel to switch between Hi and 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. Place food in the oven.
5. Close the oven door. The oven door must be closed during broiling.
6. 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 farther 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 guidelines in the Recommended Broiling Guide section whenever possible.

Proof



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

Setting the Proof Function

Model LSGL5833*, LSGL583CF

1. Use rack position 2 or 3 for proofing.
2. Turn the oven mode knob to select Proof/Warm.
3. Press START.
4. Turn the oven mode knob to the OFF position when proofing is finished.

NOTE

- To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily. Check bread products early to avoid over proofing.
- Do not use the Proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to keep foods at safe temperatures. Use the Warm feature to keep food warm. Proofing does not operate when the oven is above 125 °F. Hot shows in the display.
- It is normal for the fan to operate during the Proof function.

Warm

This function maintains an oven temperature of 170 °F. The Warm function may be used without any other cooking operations.

Setting the Warm Function

Model LSGL5833*, LSGL583CF

1. Turn the oven mode knob to select Proof/Warm.
2. Press +/- on the control panel to switch between Proof and Warm.
3. Press START.
4. To cancel the Warm function, turn the oven mode knob to the OFF position.

NOTE

- The Warm function is intended to keep food warm. Do not use it to cool food down.

Keep Warm

This function maintains 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 except Broil and Proof. The Keep Warm function can be used after cooking has finished using a Timed Cook.

Setting the Keep Warm Function after a Timed Cook

Model LSGL5833*, LSGL583CF

1. Select the cooking mode.
2. Enter the oven temperature using the +/- keys.
3. Press Cook Time and enter the cook time using the +/- keys.
4. Press Keep Warm. Warm appears in the display.

NOTE

To cancel the Keep Warm setting, press Keep Warm again.

5. Press START.
6. To cancel the Keep Warm operation, turn the oven mode knob to the OFF position.

NOTE

- The Keep Warm function is intended to keep food warm. Do not use it to cool food down.
- It is normal for the fan to operate during the Keep Warm function.
- The Keep Warm function will be maintained for up to 3 hours unless you turn the oven mode knob to the OFF position or press CLEAR/OFF.

Air Fry (Model LSGL5833*, LSGL583CF)

This feature automatically increases the entered temperature for optimal performance when using Air Fry.

The Air Fry function is specially designed for oil-free 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.

NOTE

- No preheating is required when using the Air Fry mode.
- If cooking multiple batches, the later batches may take less time to cook.
- Wet batters and coatings will not crisp or set when using the Air Fry mode.

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. Standard Rack



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

1. Broiler Pan

- For best results, cook food on a single rack placed in positions suggested in the chart in this manual.
- The mesh section of the air fry tray can be cleaned in a dishwasher.
- 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 2 to catch the oil falling from the food. For high-fat foods like chicken wings, add a few sheets of parchment paper to absorb the fat.
- Check food often and shake it or turn it over for crisper results.
- Prepared frozen foods may cook faster with the Air Fry mode than stated on the package. Reduce the cooking time by about 20 percent, check food early, and adjust cooking time as needed.
- 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 of chicken.

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.

CAUTION

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

Frozen Meal (Model LSGL5833*, LSGL583CF)

The Frozen Meal function is specially designed for cooking frozen prepared meals. It heats from both the top and bottom to brown food more evenly.

This system is designed to give the optimum cooking performance by automatically selecting a combination of the broil and bake heating systems. No preheating is required when using the Frozen Meal mode. For best results with frozen pizza, cook food on a single rack placed in position 5 at 400 °F.

Setting the Frozen Meal Function

1. Turn the oven mode knob to select Frozen Meal. Frozen appears in the display.
2. Enter the cook temperature using the +/- keys.
3. Press START. The Frozen Meal function starts operation.
4. When cooking is complete, turn the oven mode knob to the OFF position.

NOTE

- To cancel the Frozen Meal function during use, turn the oven mode knob to the OFF position at any time.

Slow Cook (Model LSGL5833*, LSGL583CF)

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. Press plus(+) or minus (-) to select Hi and Lo.
 - Hi: 275 °F
 - 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.

NOTE

- To cancel Slow Cook during use, turn the oven mode knob to the OFF position at any time.
- For best results, use a single rack in position 1 or 2.

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

Model LSGL5833*, LSGL583CF

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. Follow the directions in the smart phone application to set the cook mode, temperature, and run time (preheating time plus holding time).

Using the Sabbath Mode

Sabbath mode is typically used on the Jewish Sabbath and Holidays. When the Sabbath mode is activated, the oven does not turn off until the Sabbath mode is deactivated. In Sabbath mode, all function buttons are inactive. sb will appear in the display.

Model LSGL5833*, LSGL583CF

1. Turn the oven mode knob to select Bake.
2. Set the Bake temperature using the +/- keys.
3. Press START.
4. Press and hold Start Time for three seconds. sb appears in the display when the Sabbath mode is activated.

5. To stop Sabbath mode, press and hold Start Time for three seconds. To cancel the Bake function, set the oven mode knob to the OFF position at any time.

NOTE

- If a cook time is set, the oven turns off automatically at the end of the cook time, without chiming. The oven remains in Sabbath mode, but is turned off.
- If no cook time is set, the oven will not automatically turn off.
- After a power failure, the display will turn back on in Sabbath mode, but the oven will be off.
- Always close the oven door before engaging Sabbath Mode.

Maintainace

Cleaning

CAUTION

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

General Cleaning Tips

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

Exterior

Control Panel

To prevent activating the control panel during cleaning, disconnect power to the appliance. 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

Clean the knobs and manifold panel after each use. For best results, use a damp cloth and mild soapy water or a 50/50 solution of vinegar and water. Rinse using clean water and immediately dry and polish with a soft cloth.

CAUTION

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

NOTE

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

Painted and Decorative Trim

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

Stainless Steel Surfaces

To avoid scratches, do not use steel wool pads.

1. Place a small amount of stainless steel appliance cleaner or polish on a damp cloth or paper towel.
2. Clean a small area, rubbing with the grain of the stainless steel if applicable.
3. Dry and buff with a clean, dry paper towel or soft cloth.
4. Repeat as necessary.

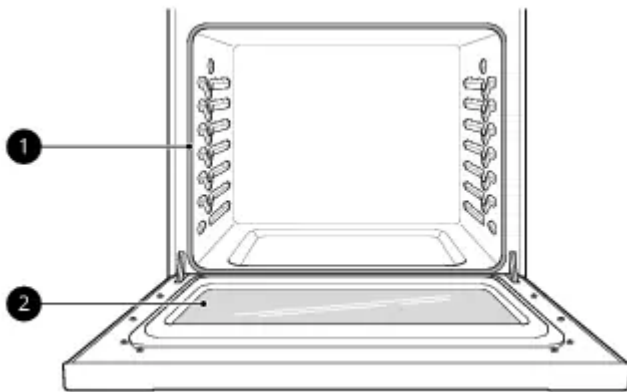
NOTE

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

Oven Door

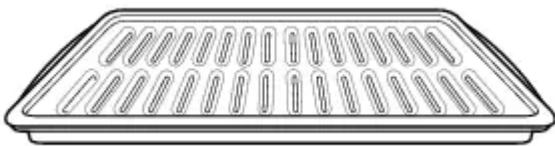
CAUTION

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



1. Don't hand clean oven door gasket
2. Do hand clean door

Broiler Pan and Grid



- Do not store a soiled broiler pan or grid anywhere in the range.
- Do not clean the broiler pan or grid in a self cleaning mode. (Available on some models)
- Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.
- Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

- If food has burned on, sprinkle the grid with cleaner while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.
- Both the broiler pan and grid may be cleaned with a commercial oven cleaner or in the dishwasher.

Oven Racks

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

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

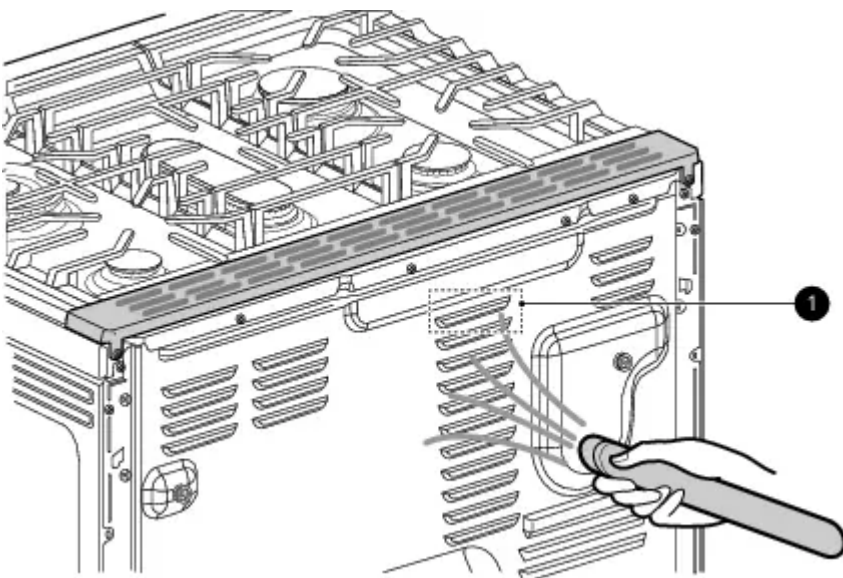
NOTE

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

Vent Louvers

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

Use a vacuum cleaner with a brush or crevice attachment to clean the vent louvers (1). Do not remove the panel covering the range.

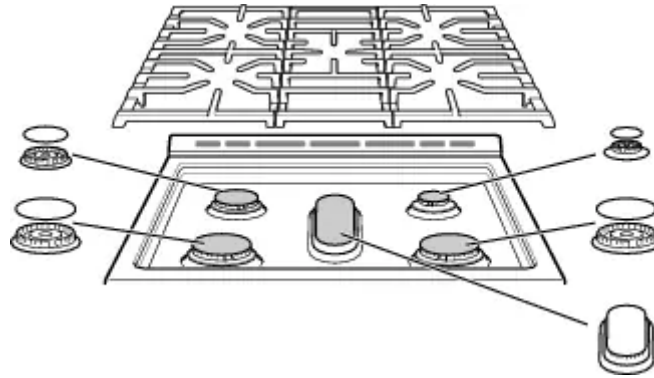


Gas Surface Burners

Removing and Replacing the Gas Surface Burners

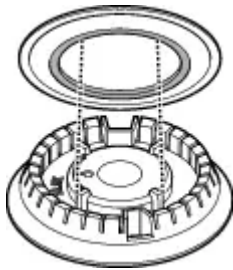
Position and size of burners vary by model.

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



CAUTION

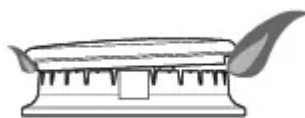
- Make sure burner heads and caps are reinstalled properly. They will be stable and rest flat when correctly installed.



- When burner cap is properly set:



- When burner cap is not properly set:



Cleaning Burner Heads/Caps

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

CAUTION

- Do not hit the electrodes with anything hard. Doing so could damage them.
- Do not use steel wool or scouring powders to clean the burners.
- Wash the burner caps in hot soapy water and rinse with clean water. Run water through the oval burner from the bottom stem to flush out debris.

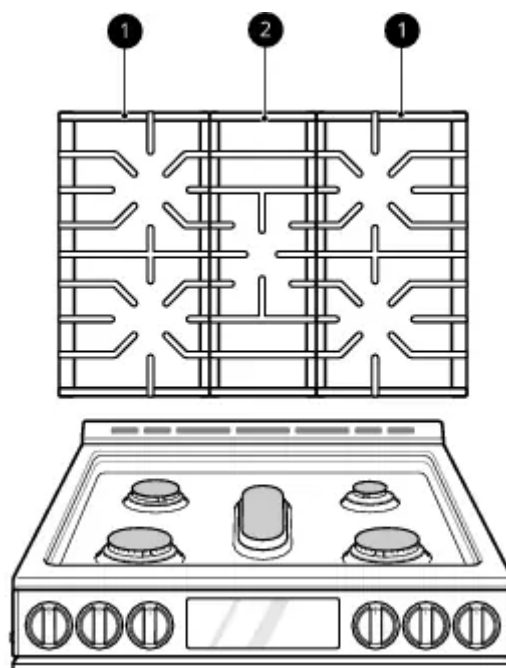
- Use care when cleaning the cooktop. The pointed metal ends on the electrodes could cause injury. Hitting an electrode with a hard object may damage it.
- To remove burnt-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For stubborn stains, use a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

After Cleaning the Burner Heads/Caps

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

Burner Grates

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



1. Side grate
2. Center grate

CAUTION

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

Cleaning the Burner Grates

CAUTION

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

Cleaning the Cooktop Surface

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

CAUTION

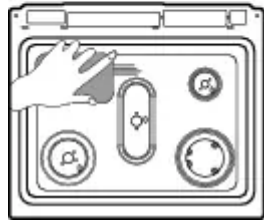
- Before cleaning, turn all controls to OFF and allow the cooktop to cool.
- To avoid burns, do not clean the cooktop surface until it has cooled.
- Do not lift the cooktop surface. Lifting the cooktop surface can lead to damage and improper operation of the range.
- When water is spilled on the cooktop,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

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

1. Remove grates, burners and burner caps from the cooktop.
2. Scrape off and remove any burned-on debris with a plastic scraper or old credit card.
3. Clean the cooktop with a wet, non-scratch scouring sponge or pad.

NOTE

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



1. Direction of the grain

- As with any cooktop, some stains may not be removable.
- To remove hardened residue on the cooktop, use a kitchen detergent for easier cleaning.

Easy Clean

This feature is only available on some models.

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

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

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

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

Benefits of EasyClean

- Helps loosen light soils before hand-cleaning
- EasyClean only uses water; no chemical cleaners

- Makes for a better Self Clean experience (On some models)
 - Delays the need for a Self Clean cycle
 - Minimizes smoke and odors
 - Can allow shorter Self Clean time

NOTE

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

When to Use EasyClean

- Example of oven soiling

Case 1

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

Case 2

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

EasyClean Instruction Guide

NOTE

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

- Do not open the oven door during the EasyClean cycle. Water will not get hot enough if the door is opened during the cycle.
1. Remove oven racks and accessories from the oven.
 2. Scrape off and remove any burnt-on debris with a plastic scraper.
 - Suggested plastic scrapers:
 - Hard plastic spatula
 - Plastic pan scraper
 - Plastic paint scraper
 - Old credit card
 3. Fill a spray bottle (10 oz or 300 ml) with water and use the spray bottle to thoroughly spray the inside surfaces of the oven.
 4. Use at least 1/5 (2 oz or 60 ml) of the water in the bottle to completely saturate the soil on both the walls and in the corners of the oven.
 5. Spray or pour the remaining water (8 oz or 240 ml) onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils. Add water if necessary.

NOTE

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

CAUTION

- Turn the oven mode knob to select EasyClean or press Easyclean. Press START.
 - Some surfaces may be hot after the EasyClean cycle. Wear rubber gloves while cleaning to prevent burns.
 - During the EasyClean cycle, the oven becomes hot enough to cause burns. Wait until the cycle is over before wiping the inside surface of the oven. Failure to do so may result in burns.
 - Avoid leaning or resting on the oven door glass while cleaning the oven cavity.
7. A tone will sound at the end of the 10 minute cycle.
 - Turn the oven mode knob to the OFF position or press CLEAR/OFF to clear the display and end the tone.

8. After the cleaning cycle and during hand-cleaning, enough water should remain on the oven bottom to completely submerge all soils. Add water if necessary. Place a towel on the floor in front of the oven to capture any water that may spill out during hand-cleaning.
9. Clean the oven cavity immediately after the EasyClean cycle by scrubbing with a wet, non-scratch scouring sponge or pad. (The scouring side will not scratch the finish.) Some water may spill into the bottom vents while cleaning, but it will be captured in a pan under the oven cavity and will not hurt the burner.

NOTE

- Do not use any steel scouring pads, abrasive pads or cleaners as these materials can permanently damage the oven surface.
10. Once the oven cavity is cleaned, wipe any excess water with a clean dry towel. Replace racks and any other accessories.
 11. If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas.
 - For models with Self Clean function
 - If stubborn soils remain after multiple EasyClean cycles, run the Self Clean cycle. Be sure that the oven cavity is empty of oven racks and other accessories, and that the oven cavity surface is dry before running the Self Clean cycle. Consult the Self Clean section of your owner's manual for further details. If a Self Clean option is not available, scrape off and remove stubborn soil using a scraper.

NOTE

- If you forget to saturate the inside of the oven with water before starting EasyClean, turn the oven mode knob to the OFF position or press CLEAR/OFF to end the cycle. Wait for the range to cool to room temperature and then spray or pour water into the oven and start another EasyClean cycle.
- The cavity gasket may be wet when the EasyClean cycle finishes. This is normal. Do not clean the gasket.
- If mineral deposits remain on the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.
- It is normal for the fan to operate during the EasyClean cycle.
- Using commercial oven cleaners or bleach to clean the oven is not recommended. Instead, use a mild liquid cleanser with a pH value below 12.7 to avoid discoloring the enamel.

Self Clean



This feature is only available on some models.

The Self Clean cycle uses extremely hot temperatures to clean the oven cavity. While running the Self Clean cycle, you may notice smoking or an odor. This is normal, especially if the oven is heavily soiled. During Self Clean, the kitchen should be well ventilated to minimize the odors from cleaning.

Before Starting Self Clean

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

WARNING

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

CAUTION

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

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

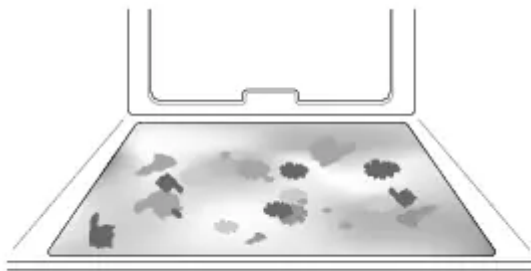
NOTE

- The oven light cannot be turned on during a Self Clean cycle. The oven light cannot be turned on until the oven temperature has cooled below 500 °F (260 °C) after a Self Clean cycle is complete.
- During the Self Clean cycle, the cooktop elements and warming drawer cannot be used.
- Clean the frame of the oven and door with hot soapy water. Rinse well.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.
- It is normal for the fan to operate during the Self Clean cycle.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- You may notice some white ash in the oven. Wipe it off with a damp cloth or a soap-filled steel wool pad after the oven cools. If the oven is not clean after one Self Clean cycle, repeat the cycle.
- If oven racks were left in the oven and do not slide smoothly after a Self Clean cycle, wipe racks and rack supports with a small amount of vegetable oil to make them glide more easily.
- After a Self Clean cycle, fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.
- The Self Clean cycle cannot be started if the Control Lock / Lockout feature is active.
- Once the Self Clean cycle is set, the oven door locks automatically. You will not be able to open the oven door until the oven is cooled. The lock releases automatically.

- Once the door has been locked, the lock indicator light stops flashing and remains on. Allow about 15 seconds for the oven door lock to activate.
- If the clock is set for a 12-hour display (default) the Delayed Self Clean can never be set to start more than 12 hours in advance.
- After the oven is turned off, the convection fan keeps operating until the oven has cooled down.

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

Case 3

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

NOTE

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

Setting Self Clean

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

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

Self Clean Soil Guide

1. Remove all racks and accessories from the oven.
2. Turn the oven mode knob to select Self Clean or press Self Clean. The oven defaults to the recommended four-hour Self Clean for a moderately soiled oven.
Press plus(+) or minus(-) to select a self clean time from 3 to 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.

CAUTION

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

Setting Self Clean with a Delayed Start

1. Remove all racks and accessories from the oven.
2. Turn the oven mode knob to select Self Clean or press Self Clean. The oven defaults to the recommended four-hour self clean for a moderately soiled oven. Press plus(+) or minus(-) to select a self clean time from 3 to 5 hours.
3. Press Start Time.
4. Set the time of day you would like the Self Clean to start by pressing plus(+) or minus(-).
5. Press START.

NOTE

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

Removing/Assembling Lift-Off Oven Doors

Door Care Instructions

Most oven doors contain glass that can break.

CAUTION

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

Removing Doors

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

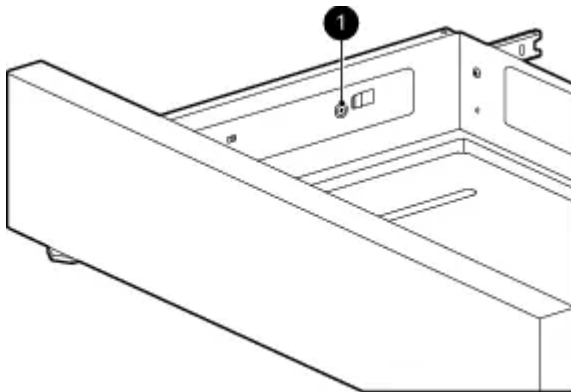
CAUTION

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

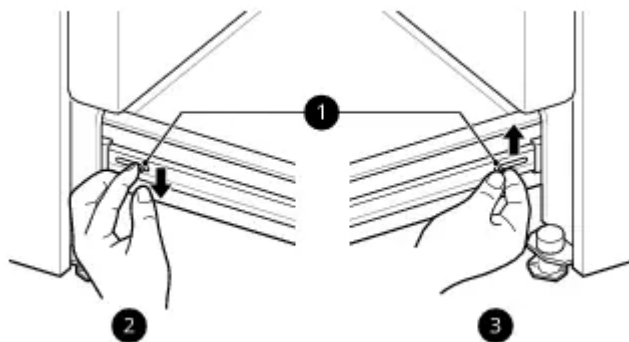
Most cleaning can be done with the drawer in place; however, the drawer may be removed if further cleaning is needed. Use warm water to thoroughly clean.

1. Fully open the drawer.

2. Unscrew the screw a on the back of the drawer.



3. 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
4. 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. Insert and tighten the screws on the back of the drawer.
5. Pull the drawer open again to seat the bearing glides into position.

Periodic Maintenance

Changing the Oven Light

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

WARNING

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

Troubleshooting

FQAs

Frequently Asked Questions

Q:	What types of cookware are recommended for use with the cooktop?
A:	<ul style="list-style-type: none"> • The pans must have a flat bottom and straight sides. • Only use heavy-gauge pans. • The pan size must match the amount of food to be prepared and the size of the surface element. • Use tight fitting lids. • Only use flat-bottom woks.
Q:	My new oven doesn't cook like my old one. Is there something wrong with the temperature settings?
A:	No. Your oven has been factory tested and calibrated. For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the oven temperature yourself to meet your specific cooking needs. Refer to "Changing Oven Settings" section in this manual for easy instructions on how to adjust your thermostat.
Q:	Is it normal to hear a clicking noise coming from the back of my oven when I am using it?
A:	Your new range is designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements click on and off more frequently on your new oven. This is NORMAL.
Q:	Why is the time flashing?
A:	This means that the product has just been plugged in, or that it has experienced a power interruption. To clear the flashing time, touch any button and reset the clock if needed.
Q:	During convection cooking the fan stops when I open the door. Is that normal?
A:	Yes, this is normal. When the door is opened, the convection fan will stop until the door is closed.
Q:	Can I use aluminum foil to catch drippings in my oven cavity?



A:	Never use aluminum foil to line the bottom or sides of the oven or the warming drawer (on some models). The foil will melt and stick to the bottom surface of the oven and will not be removable. Use a sheet pan placed on a lower oven rack to catch drippings instead. (If foil has already melted onto the bottom of the oven, it will not interfere with the oven's performance.)
Q:	Can I use aluminum foil on the racks?
A:	Do not cover racks with aluminum foil. Covering entire racks with foil restricts air flow, leading to poor cooking results. Use a sheet pan lined with foil under fruit pies or other acidic or sugary foods to prevent spillovers from damaging the oven finish.

CAUTION

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

Q:	Can I leave my racks in the oven when running a Self Clean cycle? (On some models)
A:	No. Although it will not damage the racks, it will discolor them and may make them hard to slide in and out during use. Remove all items from the oven before starting a Self Clean cycle.
Q:	What should I do if my racks are sticky and have become hard to slide in and out?
A:	Over time, the racks may become hard to slide in and out. Apply a small amount of olive oil to the sides of the racks. This will work as a lubricant for easier gliding.
Q:	What should I do for hard to remove stains on my cooktop?
A:	The cooktop should be cleaned after every use to prevent permanent staining. When cooking foods with high sugar content, such as tomato sauce, clean the stain off with a scraper while the cooktop is still warm. Use an oven mitt when scraping to prevent burns. Refer to the "MAINTENANCE" section of this owner's manual for further instruction.
Q:	Why aren't the function buttons working?
A:	Make sure that the range is not in Control Lock / Lockout mode. The lock k will show in the display if Control Lock / Lockout is activated. To deactivate Control Lock / Lockout, refer to "Control Lock / Lockout" 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,



	<p>it can negatively affect the cleaning performance. Repeat the EasyClean process using sufficient water.</p> <ul style="list-style-type: none"> • For models with Self Clean function: <p>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.</p>
Q:	Soils on my oven walls are not coming off. How can I get the oven 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:	<p>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.</p> <ul style="list-style-type: none"> • For models with Self Clean function: <p>If stubborn or built-up stains remain, use the Self Clean feature. Refer to the Self Clean section of your owner's manual.</p>
Q:	Are there any tricks to getting some of the stubborn soils out?
A:	<p>Scraping the soils with a plastic scraper before and during hand-cleaning is recommended. Fully saturating soils with water is also recommended.</p> <ul style="list-style-type: none"> • For models with Self Clean function: <p>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.</p>
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 / Lockout feature to help prevent children from accidentally turning on the cooktop or oven. The Control Lock / Lockout feature disables most control panel buttons and the cooktop control knobs. On some models, it also locks the oven door. Consult the "Control Lock / Lockout" section of your owner's manual for details. (In models without a Self Clean option, the Control Lock / Lockout feature locks the controls but does not lock the oven door.)
Q:	The third knob from the right doesn't light up. Is that normal? (On some models)



A:	This is normal. Your range is designed to light up only 5 burner knobs.
Q:	Why isn't the Instaview working? (On some models)
A:	Level the range by adjusting the leveling legs with a wrench.

Before calling for service

Cooking



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



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



<p>Excessive smoking during a Self Clean cycle (On some models)</p>	<p>Excessive soil.</p> <ul style="list-style-type: none"> • Turn off the Self Clean function. Open the windows to rid the room of smoke. Wait until the Self Clean mode is cancelled. Wipe up the excess soil and reset the clean.
<p>Burning or oily odor emitting from the vent</p>	<p>This is normal in a new oven.</p> <ul style="list-style-type: none"> • This will disappear in time. To speed the process, set a Self Clean cycle for a minimum of 3 hours. See the Self Clean section. (On some models)
<p>Oven will not work</p>	<p>Plug on range is not completely inserted in the electrical outlet.</p> <ul style="list-style-type: none"> • Make sure electrical plug is plugged into a live, properly grounded outlet.
	<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>Oven controls improperly set.</p> <ul style="list-style-type: none"> • See the "Oven" section in the Operation chapter.
	<p>Oven too hot.</p> <ul style="list-style-type: none"> • Allow the oven to cool to below locking temperature.
<p>Steam is exhausted through the oven vent.</p>	<p>Cooking foods with high moisture produces steam.</p> <ul style="list-style-type: none"> • This is normal.
<p>Appliance does not operate.</p>	<p>Cord is not plugged correctly.</p> <ul style="list-style-type: none"> • Make sure cord is plugged correctly into outlet. Check circuit breakers.
	<p>Service wiring is not complete.</p> <ul style="list-style-type: none"> • Contact your electrician for assistance.
	<p>Power outage.</p>



	<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.
	Meat too close to the element. <ul style="list-style-type: none"> • Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing.
	Meat not properly prepared. <ul style="list-style-type: none"> • Remove excess fat from meat. Cut remaining fatty edges to prevent curling.
	Insert on broiler pan wrong side up and grease not draining. <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.
	Grease has built up on oven surfaces. Old grease or food spatters cause excessive smoking. <ul style="list-style-type: none"> • Regular cleaning is necessary when broiling frequently.
Moisture collects on oven window or steam comes from oven vent	This happens when cooking foods high in moisture. <ul style="list-style-type: none"> • This is normal.
	Excessive moisture was used when cleaning the window. <ul style="list-style-type: none"> • Do not use excessive moisture when cleaning the window.

Parts and Features



Problem	Possible Cause and Solution
Clock and timer does not work.	<p>The electrical plug is not inserted properly.</p> <ul style="list-style-type: none"> • Make sure the electrical plug is inserted into a live, properly grounded outlet. Replace the fuse or reset the circuit breaker.
	<p>Improper oven control settings</p> <ul style="list-style-type: none"> • See "Changing Oven Settings" in the OPERATION chapter.
Oven light does not work.	<p>It is time to replace the lamp or the lamp is not tightened enough.</p> <ul style="list-style-type: none"> • Replace or tighten lamp. See "Changing the Oven Light" section in this Owner's Manual.
	<p>The plug on the range is not completely inserted in the electrical outlet. • Make sure the electrical plug is inserted into a live, properly grounded outlet.</p>
Oven will not Self Clean. (On some models)	<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 / Lockout feature is active. • See the "Control Lock / Lockout" in "Changing Oven Settings" section.</p>
Oven door does not open after a Self Clean cycle (On some models)	<p>Oven is too hot.</p> <ul style="list-style-type: none"> • Allow the oven to cool below locking temperature.
	<p>The control and door may be locked.</p> <ul style="list-style-type: none"> • Allow about one hour for the oven to cool after the completion of a Self Clean cycle. The door can be opened when the lock k is no longer displayed.
	<p>Oven controls not properly set.</p>



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



<p>Range is not level.</p>	<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>Cannot move appliance easily. Appliance must be accessible for service.</p>	<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. <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.
<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>Range is not level.</p>	<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.
<p>Cannot move appliance easily. Appliance must be accessible for service.</p>	<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.
<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.

Noises

Problem	Possible Cause and Solution
<p>“Crackling” or “popping” sound</p>	<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.
<p>Fan noise</p>	<p>A convection fan may automatically turn on and off.</p> <ul style="list-style-type: none"> • This is normal.
<p>When lighting just one burner, clicking noise is heard from all the burners.</p>	<p>Electric spark igniters from the burners cause the clicking noise. All the spark igniters on the cooktop will activate when igniting just one burner.</p> <ul style="list-style-type: none"> • This is normal.

Wi-Fi



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

Warning

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

