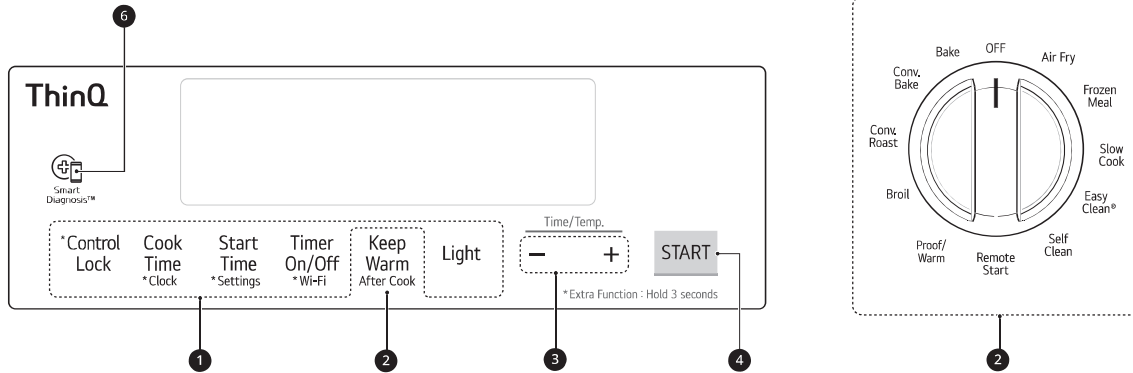


OPERATION

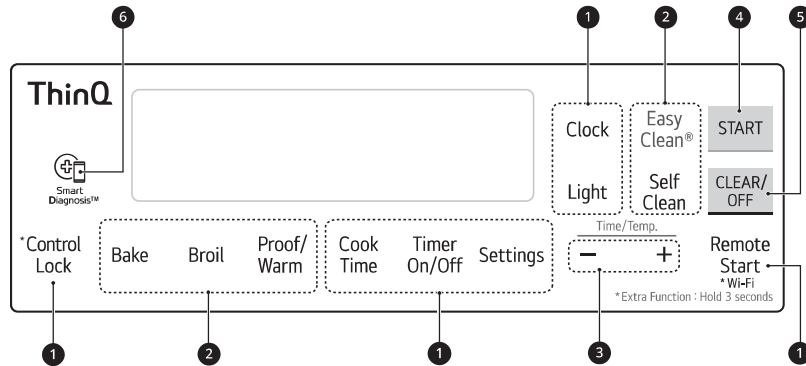
Control Panel

Control Panel Features

Model: LSGL5833*



Model: LSGL5831*



① Features

② Oven Control

③ +/- buttons

④ START

⑤ CLEAR/OFF

⑥ Smart Diagnosis™

NOTE

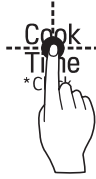
• Flashing Clock

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

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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*

- 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**.

Model LSGL5831*

- 1 Press **Clock**
- 2 Press **plus(+)** or **minus(-)** to select the desired time.
- 3 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 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.

- 1 Set the oven mode knob to the **Off** position. (Model LSGL5833*)
- 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*

- 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.

Model LSGL5831*

- 1** Press and hold **Remote Start** for 3 seconds.
- 2** 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*

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.

Model LSGL5831*

Press **Settings**. Then 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 (Model LSGL5833*)
- adjust the oven temperature
- activate/deactivate the preheating alarm light
- set the beeper volume
- switch the temperature scale between Fahrenheit and Celsius

Setting the Hour Mode

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

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.

Model LSGL5831*

- 1** Press **Settings**
- 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*)

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** key repeatedly until **Auto** appears in the display.

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- 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*

- 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.

Model LSGL5831*

- 1 Press **Settings** repeatedly until **AdJU** appears in the display.
- 2 Set the number of degrees to adjust: Press or press and hold the **+/-** keys 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*

- 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.

Model LSGL5831*

- 1 Press **Settings** 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*

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

- 3 Press **START** to accept the change.

Model LSGL5831*

- 1 Press **Settings** repeatedly until **Beep** appears in the display.
- 2 Press **plus(+)** or **minus(-)** to select the desired volume.

- 3** Press **START** to accept the change.

Selecting Fahrenheit or Celsius

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

Model LSGL5833*


- 1** 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.
- 2** Press **+/-** to select **F** (Fahrenheit) or **C** (Celsius).
- 3** Press **START** to accept the change.

Model LSGL5831*

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

Control Lock

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

- 1** Set the oven mode knob to the **Off** position. (Model LSGL5833*)
- 2** Press and hold **Control Lock** for three seconds.
- 3** The lock melody sounds. **Loc** and the lock  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*)

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**.

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NOTE

- 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*.
- **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*

- 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**.

Model LSGL5831*

- 1 Press **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**.

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 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 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.	Max.	Default
Timer	10 sec.	11 hr. 59 min.	

Feature	Min.	Max.	Default
CookTime	1 min.	11 hr. 59 min.	
Conv. Bake[†]	300 °F / (*275°F)	550 °F / (*525°F)	350 °F (*325 °F) / 12 Hr.
Conv. Roast[†]	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[†]	300 °F	550 °F	400 °F / 12 Hr.
Air Fry[†]	300 °F	550 °F	400 °F / 12 Hr.
Slow Cook[†]	Lo	Hi	Hi / 12 Hr.
Proof			12 Hr.
Warm			3 Hr.
Self Clean	3 Hr.	5 Hr.	4 Hr.
EasyClean[®]			10 min.

NOTE

- * : Using auto conversion (Model LSGL5833*)
- † Default cook mode times are without setting cook time.

Gas Surface Burners

Before Using the Gas Surface Burners

Read all instructions before using.

WARNING

- Even if the top burner flame goes out, gas is still flowing to the burner until the knob is turned to the **OFF** position. If you smell gas, immediately open a window and ventilate the area for five minutes prior to using the burner. Do not leave the burners on unattended.

- Use the proper pan size. Do not use pans that are unstable or that can be easily tipped. Select cookware with flat bottoms large enough to cover burner grates. To avoid spillovers, make sure the cookware is large enough to contain the food properly. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on the range can ignite. Use pans with handles that can be easily grasped and remain cool.

CAUTION

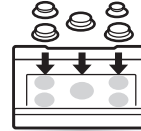
- To avoid discoloration during use, follow the tips in the Maintenance section.
- Do not operate the burner for an extended period of time without cookware on the grate.
- The finish on the grate may chip without cookware to absorb the heat.
- Touching grates before they cool down may cause burns.
- What to do if you smell gas
 - 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.
- Be sure that all surface controls are set in the **OFF** position prior to supplying gas to the range.
- Never leave the surface burners unattended at high flame settings. Boilovers may cause smoke and greasy spillovers that may ignite.
- Always turn the knobs to the **Lite** position when igniting the top burners and make sure the burners have ignited.
- Control the top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.
- Only use dry pot holders- moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting cookware. Do not use towels or other bulky cloth items. Use a pot holder.
- If using glass cookware, make sure the cookware is designed for range-top cooking.
- To prevent burns from ignition of flammable materials and spillage, turn cookware handles toward the side or back of the range without extending them over adjacent burners.

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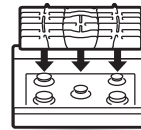
CAUTION

- Never leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- Carefully watch foods being fried at a high flame setting.
- Always heat fat slowly, and watch as it heats.
- If frying combinations of oils and fats, stir together before heating.
- Use a deep fat thermometer if possible to prevent overheating fat from heating beyond the smoking point.
- Use the least possible amount of fat for effective shallow or deep fat frying. Filling the pan with too much fat can cause spillovers when food is added.
- Do not cook foods directly on an open flame on the cooktop.
- Do not use a wok on the surface burners if the wok has a round metal ring that is placed over the burner grate to support the wok. This ring acts as a heat trap, which may damage the burner grate and burner head. It may also cause the burner to work improperly. This may cause carbon monoxide levels which are higher than what is allowed by current standards, resulting in a health hazard.
- Foods for frying should be as dry as possible. Frost or moisture on foods can cause hot fat to bubble up and spill over the sides of the pan.
- Never try to move a pan of hot fat, especially a deep fryer. Wait until the fat is cool.
- Do not place plastic items on the cooktop- they may melt if left too close to the vent.
- Keep all plastics away from the surface burners.
- To prevent burns, always be sure that the controls for all burners are in the **OFF** position and all grates are cool before attempting to remove them.
- If you smell gas, turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.
- Always turn the knobs to the **OFF** position before removing cookware.
- Do not lift the cooktop. Lifting the cooktop can cause damage and improper operation of the range.
- If the range is located near a window, do not hang long curtains that could blow over the surface burners and catch on fire.

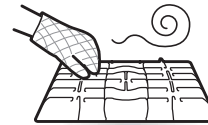
- Use care when cleaning the cooktop. The pointed metal ends on the electrodes could cause injury.
- Make sure that all burners are properly placed.



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



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

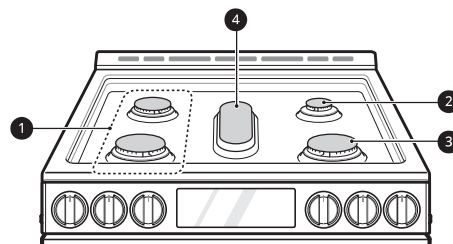


NOTE

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

Burner Locations

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



① Medium and large burners

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

2 Small burner

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

3 Extra large burner

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

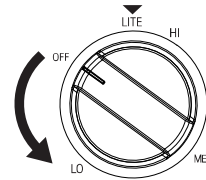
4 Oval burner

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

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

CAUTION

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

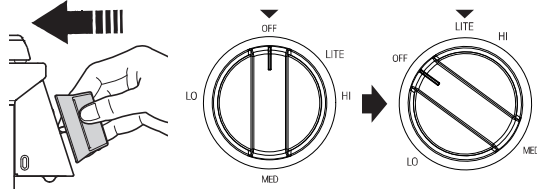
**Using the Gas Surface Burners****CAUTION**

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

- 1** Be sure that all of the surface burners and grates are placed in the correct positions.

- 2** Place cookware on the grate.

- 3** Push the control knob and turn to the **LITE** position to light the burner.

**NOTE**

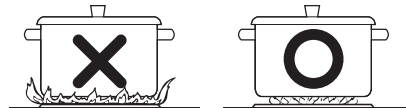
- The electric spark ignition system makes a clicking noise.

Setting the Flame Size

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

CAUTION

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

**NOTE**

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

Using the Proper Cookware

- Aluminum**
 - Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight fitting lids when cooking with minimum amounts of water.
- Cast-Iron**
 - If heated slowly, most skillets will give satisfactory results.

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- **Stainless Steel**
 - This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets work satisfactorily if they are used with medium heat as the manufacturer recommends.
- **Enamelware**
 - Under some conditions, the enamel of this cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.
- **Glass**
 - There are two types of glass cookware. Those for oven use only and those for top-of-range cooking.
- **Heatproof Glass Ceramic**
 - Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

NOTE

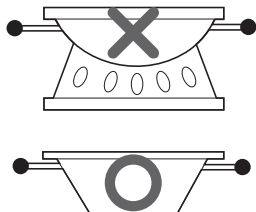
- Match the size of the cookware to the amount of food being cooked to save energy when heating. Heating 1/2 quart of water requires more energy in a 3-quart pot than in a 1-quart pot.

Using a Wok

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

CAUTION

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



Using Stove-Top Grills

Do not place stove-top grills on the burner.

CAUTION

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



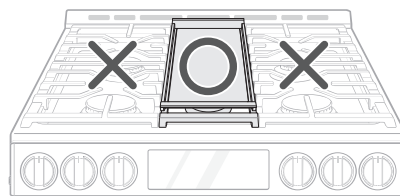
Using the Griddle

This feature is only available on some models.

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

CAUTION

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



NOTE

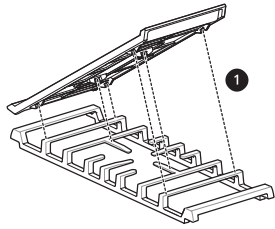
- It is normal for the griddle to become discolored over time.

How to Place the Griddle

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

CAUTION

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



① Front

Preheating Guide

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

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

NOTE

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

In Case of Power Failure

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

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

CAUTION

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

1 Hold a lit match to the burner, then push in the control knob.

2 Turn the control knob to the **Lo** position.

Oven**Before Using the Oven**

Read all instructions before using.

CAUTION

- To avoid discoloration during use, follow the tips in the Maintenance section.
- What to do if you smell gas
 - Open windows.
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Do not place plastic or flammable items on the cooktop. They may melt or ignite if left too close to the vent.
- Do not place closed containers on the cooktop. The pressure in closed containers may increase, which may cause them to burst.
- Metal items will become very hot if they are left on the cooktop, and could cause burns.

34 OPERATION

CAUTION

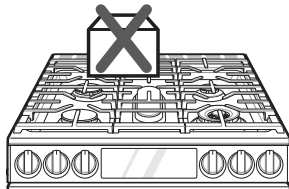
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.
- Avoid opening the oven door more than necessary during use. This helps the oven maintain temperature, prevents unnecessary heat loss, and saves on energy use.
- Make sure the electrical power cord and the gas valve 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

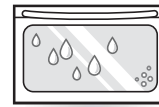
- Do not attempt to operate the electric ignition during an electrical power failure.
 - The oven and broiler cannot be used during a power outage. If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. Once power is restored, you will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



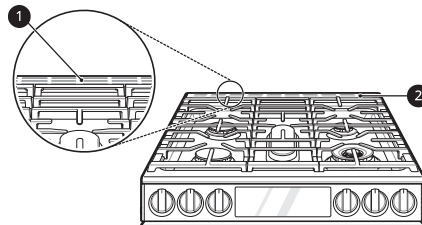
- You may see condensation on the oven door glass.
 - As the oven heats up, the heated air in the oven may cause condensation to appear on the oven door glass. These water drops are harmless and will evaporate as the oven continues to heat up.



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 (example, 375 °F)**Model LSG5833***

- 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 food from the oven.

Model LSG5831*

- 1 Press **Bake**. 350°F appears in the display.
- 2 Set the oven temperature: For example, 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, press **CLEAR/OFF**.

- 5 Remove food from the oven.

NOTE

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

Baking Tips

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

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Convection Mode (Model LSGL5833*)

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 **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

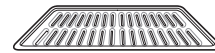
- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook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

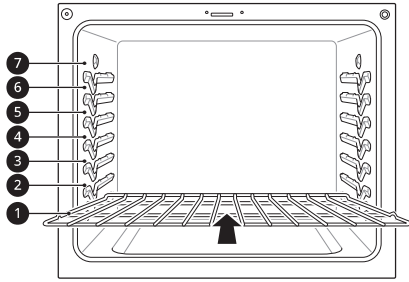
- Do not use a broiler pan without a grid.
- Do not cover the grid with aluminum foil.
- Position food (fat side up) on the grid.

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	
Standard rack (Position 2)	Standard rack (Position 5)

Single rack baking
Standard rack

Baking Rack Guide

Food		Rack position
Cakes	Layer cakes	3
	Bundt cakes	3
	Angel food cake	3
Cookies	Sugar cookies	4
	Chocolate chips	4
	Brownies	4
Pizza	Fresh	3
	Frozen	3
Pastry Crust	From scratch	4
	Refrigerated	4
Breads	Biscuit, canned	4
	Biscuit, from scratch	4
	Muffins	4
Desserts	Fruit crisps and cobbles, from scratch	4
	Pies, from scratch, 2-crust fruit	4

Food		Rack position
Custards	Cheesecake, crème brûlée	3
Soufflés	Sweet or savory	3
Casserole	Frozen lasagna	4

ENGLISH

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
Pork	Beef tenderloin		2
	Rare		2
	Medium		2
	Well done		2
Poultry	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.

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.

38 OPERATION

CAUTION

- When using your broiler, the temperature inside the oven will be extremely high. Take caution 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*

- 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.

Model LSGL5831*

- 1** Press **Broil**. Press **Broil** repeatedly 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** Press **CLEAR/OFF** to cancel at any time or when cooking is complete.

Tips for Reducing Smoke

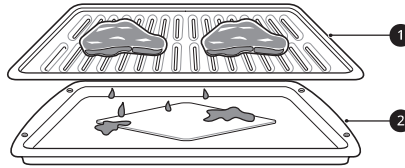
Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural byproduct of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount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



❶ Grid (sold separately)

❷ Broiler pan (sold separately)

* : This feature is for the offset rack use.

Food	Quantity and/or Thickness		Rack Position	First Side (minutes)	Second Side (minutes)	Comments
Hamburgers	1 lb. (4 patties) $1\frac{1}{2}$ to $\frac{3}{4}$ " thick		6	5-7	3-5	Space evenly. Up to 9 patties may be broiled at once.
Beef Steaks	1" thick 1 to $1\frac{1}{2}$ lbs.	Rare	6	7	5	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
		Medium	6	12	5-6	
		Well done	6	13	8-9	
	$1\frac{1}{2}$ " thick 2 to $2\frac{1}{2}$ lbs.	Rare	4	10	6-7	
		Medium	4	12-15	10-12	
		Well done	4	25	16-18	
Toast	1 to 9 pieces		5	1-2	1-2	
Chicken	1 whole 2 to $2\frac{1}{2}$ lbs., split lengthwise		2	35-40	25	Brush each side with melted butter. Broil skin-side down.
	4 bone-in breasts		2	25-30	10-15	
Fish Fillets	$\frac{1}{4}$ to $\frac{1}{2}$ " thick		5	7-8	6	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	1" thick		3	10	5	Increase time 5 to 10 minutes per side for $1\frac{1}{2}$ " thick or home-cured ham.
	$\frac{1}{2}$ " thick		4	7	4	
Pork Chops Well done	2 ($\frac{1}{2}$ " thick)		4	10	8	Slash fat.
	2 (1" thick) about 1lb.		4	13	8-9	

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Food	Quantity and/or Thickness		Rack Position	First Side (minutes)	Second Side (minutes)	Comments
Lamb Chops	2 (1" thick) about 10 to 12 oz.	Medium	5	6	4-7	Slash fat.
		Well Done	5	10	10	
	2 (1 1/2" thick) about 1 lb.	Medium	5	10	4-6	
		Well done	5	17	12-14	
Bacon	1/2 lb. (about 8 thin slices)		4	8	3	Arrange in single layer.
Lobster Tails	2-4 6 to 8 oz. each		3	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.

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

NOTE

- The USDA advises that consuming raw or undercooked fish, meat, or poultry can increase your risk of food-borne illness.
- The USDA has indicated the following as safe minimum internal temperatures for consumption:
 - Ground beef: 160 °F (71.1 °C)
 - Poultry: 165 °F (73.9 °C)
 - Beef, veal, pork, or lamb: 145 °F (62.8 °C)
 - Fish / Seafood: 145 °F (62.8 °C)

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.

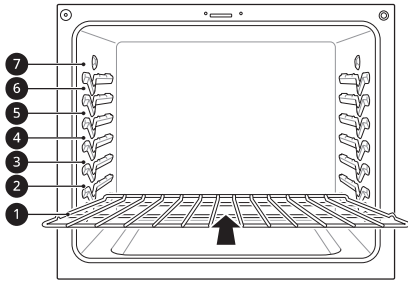
Proof

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

Setting the Proof Function

Model LSG15833*

- 1 Use rack position 2 or 3 for proofing.



- 2 Turn the oven mode knob to select **Proof/Warm**.

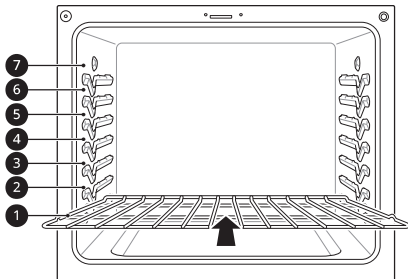


- 3 Press **START**.

- 4 Turn the oven mode knob to the **OFF** position when proofing is finished.

Model LSG15831*

- 1 Use rack position 2 or 3 for proofing.



- 2 Press **Proof/Warm**.



- 3 Press **START**.

- 4 Press **CLEAR/OFF** when proofing is finished.

NOTE

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

Warm

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

Setting the Warm Function

Model LSG15833*

- 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.

Model LSG15831*

- 1 Press **Proof/Warm** repeatedly to switch between **Proof** and **Warm**.



- 2 Press **START**.

- 3 To cancel the Warm function, press **CLEAR/OFF**.

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NOTE

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

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 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*

- 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.

- 3 Press **Cook Time** and enter the cook time using the +/- keys.
- 4 Press **Proof/Warm**. **Warm** appears in the display.



NOTE

- To cancel the Keep Warm setting, press **Proof/Warm** again.

- 5 Press **START**.
- 6 To cancel the Keep Warm operation, press **CLEAR/OFF**.

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 up to 3 hours unless you turn the oven mode knob to the **OFF** position or press **CLEAR/OFF**.

Air Fry (Model LSGL5833*)

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

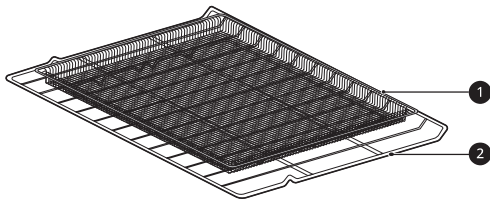
- 5 Press **START**.
 - 6 To cancel the Keep Warm operation, turn the oven mode knob to the **OFF** position.
- Model LSGL5831*
- 1 Select the cooking mode.
 - 2 Enter the oven temperature using the +/- keys.
 - 3 Press **START**.
 - 4 When cooking is complete, turn the oven mode knob to the **OFF** 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

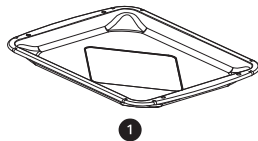
- For best results, use the provided air fry tray.
 - The mesh section of the air fry tray can be cleaned in a dishwasher.



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 cookie 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.

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.
- 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.

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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	Approx.Q uantity(oz)	Temp. (°F)	Rack Position	Time (minu te)	Guide
POTATOES - Frozen					
French Fries	20	400	4	15-25	
Crinkle Cut Fries 3/8" (10 mm)	35	400	4	20-30	
Sweet Potato Fries	25	400	4	15-30	
Tater Tots	50	450	4	15-25	
Hash Browns	40	450	4	23-33	
POTATOES - Fresh/Homemade					
French Fries 3/8" (10 mm)	25	450	4	30-40	Cut the potatoes and soak for 30 minutes in hot tap water. Drain and pat dry. Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste.
Potato Wedges	60	450	4	30-40	
CHICKEN - Frozen					
Crispy Chicken Nuggets	30	450	4	13-24	
Chicken Strips	35	450	4	22-32	
Hot Wings, Bone-in	50	450	4	25-35	
CHICKEN - Fresh, Skin on*					
Wings	40	450	4	20-30	Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste. *High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.
Drumsticks	70	450	4	35-45	
Thighs	40	450	4	30-35	
Breasts	40	450	4	30-35	
OTHER					
Onion Rings - Frozen,Breaded	20	425	4	12-23	
Spring Rolls (0.7 oz/20 g each) - Frozen	50	425	4	18-28	
Coconut Shrimp - Frozen	25	400	4	20-30	Brush or lightly spray the surface of food with oil.

Recommended Items	Approx.Q uantity(oz)	Temp. (°F)	Rack Position	Time (minu te)	Guide
Scallops on Half Shell - Fresh	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.
Shrimp - Fresh	50	425	4	20-30	
Mixed Vegetables	35	425	4	15-25	Brush or lightly spray with 4 tbsp. of olive oil. Add salt and pepper to taste.
Thin Sausage* - 2.5 oz each, 3/4" diam. (70 g each, 2 cm diam.)	90	425	4	20-30	*High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.

Frozen Meal (Model LSGL5833*)

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*)

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.

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- 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*

- 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).

Model LSGL5831*

- 1 Open the oven door to make sure the oven is empty and ready for pre-heating. Close the oven door.
- 2 Press **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. 5b will appear in display.

Model LSGL5833*

- 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. 5b 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.

Model LSGL5831*

- 1 Press **Bake**.
- 2 Set the Bake temperature using the +/- keys.
- 3 Press **START**.
- 4 Press and hold **Settings** for three seconds. 5b appears in the display when the Sabbath mode is activated.
- 5 To stop Sabbath mode, press and hold **Settings** 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.
- Please always close the oven door first before engaging Sabbath Mode.