

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USE

You can download an owner's & installation manual at <http://www.lg.com>.

⚠ WARNING For your safety, the information in this manual must be followed to minimize the risk of fire, electric shock, or to prevent property damage, personal injury, or death.

SAFETY PRECAUTIONS

- **Proper Installation:** Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Electrical Code ANSI/NFPA No. 70, latest edition in the United States, and all local code requirements. Install only per installation instructions.
- Do not attempt to repair or replace any part of your cooktop unless it is specifically recommended in this manual. All other service should be referred to a qualified technician.
- Remove all tape and packaging wrap before using the appliance. Destroy the carton and plastic bags after unpacking the appliance. Never allow children to play with packaging material.
- The safety aspects of this appliance comply with accepted technical standards.
- **Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of an emergency.** Mark the breaker or fuse for ease of identification and swift action if necessary.
- **Do not repair or replace any part of the appliance.** All servicing should be done only by a qualified technician to avoid the risk of personal injury and damage to the appliance.
- **Never modify or alter the construction of an appliance such as removal of panels, wire covers or any other permanent part of the product.**
- **Storage on appliance: Flammable materials should not be stored near or on the cooking surface.** This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.
- **Do not leave children alone. Children should not be left alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance.
- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

⚠ CAUTION

Items of interest to children should not be stored in cabinets above a cooktop or on the backsplash of a cooktop—children climbing on the cooktop to reach items could be seriously injured.

⚠ WARNING

Never use your appliance for warming or heating a room.

⚠ CAUTION

DO NOT touch Cooking Zones or areas near these surfaces. Cooking Zones may be hot from residual heat even though they are dark in color. Areas near the Cooking Zones may become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials touch these areas until they have had sufficient time to cool.

⚠ CAUTION

Never wear loose fitting or hanging garments while using this appliance.

- Always turn off all controls when cooking is completed.
- Never allow children to set or stand on any parts of the appliance as they could be injured or burned.

IMPORTANT SAFETY INFORMATION

READ ALL INSTRUCTIONS BEFORE USE

SAFETY PRECAUTIONS (cont.)

- **Wear proper apparel. Loose-fitting or hanging garments should never be worn while using the appliance.** Do not let clothing or other flammable materials contact hot surfaces.
- **Do not use water or flour on grease fires.** Smother the fire with a pan lid, or use baking soda, a dry chemical or foam-type extinguisher.
- **When heating fat or grease, watch it closely.** Fat or grease may catch fire if allowed to become too hot.
- **Use only dry pot holders.** Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let the pot holders touch hot surface units. Do not use a towel or other bulky cloth instead of a pot holder.
- **Do not heat unopened food containers.** Buildup of pressure may cause the container to burst and result in injury.

ELECTRICAL SAFETY

⚠ WARNING

- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock. Do not reuse your COOKTOP until the glass surface has been changed.
- When using the COOKTOP, never use aluminum foil, products wrapped in aluminum foil, or deep-frozen food in aluminum cookware.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- The installation and connection of the new appliance must only be carried out by qualified personnel.
- Flush-mounted appliances may only be operated following installation in suitable cabinets and workplaces which conform to the relevant standards. This ensures sufficient protection against electric shock as required by certification agencies.
- If your appliance malfunctions or fractures, switch off all cooking zones, and contact Service Center.

CHILD SAFETY

⚠ WARNING

- This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- Accessible parts may become hot during use. Young children should be kept away.

IMPORTANT SAFETY INFORMATION

ENGLISH

READ ALL INSTRUCTIONS BEFORE USE

SAFETY DURING USE

- **This appliance may only be used for normal cooking and frying in the home.** It is not designed for commercial or industrial purposes.
- **Do not use the cooktop to heat the room.**
- **Take care when plugging in electric appliances near the cooktop.** Cords must not come into contact with the hot surface. This could cause damage to the cooktop and cable insulation.
- **Overheated fats and oils catch fire quickly.** You should supervise cooking when preparing foods in fat or oil.
- **After use, switch off the hob element by its control and do not rely on the pan detector.**
- **Always keep the control panels clean and dry.** Do not let liquids or grease remain on the cooktop controls area. Spilled or burnt-on foods can activate or deactivate the appliance. Clean the controls area thoroughly to resume normal operation of the appliance.
- **Never place combustible items on the cooktop.**
- **Never keep any combustible items or aerosol cans in a drawer located under the cooktop.**
- **Avoid placing metal cooking utensils on the cooking surface areas.** Metal objects can become hot and cause burns.
- **Know which touch keypad controls each surface of the cooking zones.**
- **Clean the appliance regularly to keep all parts free of grease that could catch fire.** Exhaust fan ventilation hoods and grease filters should be kept clean. Do not allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. Refer to hood manufacturer's instructions for cleaning.
- **Use Proper Pan Sizes.** This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- **If pan is smaller than element,** a portion of the element will be exposed to direct contact and could ignite clothing or potholder.
- **Do not place any object on or near the control keypad area in order to prevent accidental activation of the cooktop controls.**
- **Utensil handles should be turned inward and not extend over adjacent surface units.** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- **Never leave prepared food on the Cooking Zones.** Boilovers cause smoking and greasy spillovers that may ignite, or a pan that has boiled dry may melt or become damaged.
- **Protective liners: Do not use aluminum foil to line any part of the cooktop.** Only use aluminum foil as recommended after the cooking process, if used as a cover to be placed over the food. Any other use of aluminum foil may result in the risk of electric shock, fire or short circuit.
- **Glazed cooking utensils: Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop service without breaking due to the sudden change in temperature.** Check the manufacturer's recommendations for cooktop use.
- **Ventilating hood: The ventilating hood above your cooking surface should be cleaned frequently, so the grease from cooking vapors does not accumulate on the hood or filter.**
- **Do not clean or operate a broken cooktop.** If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- **Clean cooktop with caution.** Do not use sponges or cloth to wipe spills on a hot cooking area. Use a proper metal scraper.

IMPORTANT SAFETY INFORMATION

SAFETY DURING USE (cont.)

- **Do not place hot cookware on cold cooktop glass.** This could cause glass to break.
- **Do not slide pans across the cooktop surface.** They may scratch the cooktop surface.
- **Do not let pans boil dry.** This may cause permanent damage in the form of breakage, fusion, or marking that can affect the ceramic-glass cooktop. (This type of damage is not covered by your warranty.)
- **Never leave surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may ignite.
- Smother fire or flame in a pan with a lid or cookie sheet. **NEVER** pick up or move a flaming pan.
- Do not use water on grease fires. Use baking soda a dry chemical or foam-type extinguisher to smother fire or flame.
- **Always turn off all controls when cooking is completed.**
- **Be sure you know which control pads operate each surface unit.** Make sure you turned on the correct surface unit.
- **Use only dry potholders.** Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let the pot holder touch hot heating elements. Do not use a towel or other bulky cloth.

SAFETY WHEN CLEANING

- **Always switch off the appliance before cleaning.**
- **For safety reasons, do not clean the appliance with a steam jet or high-pressure cleaner.**
- **Clean the cooktop in accordance with the maintenance and cleaning instructions in this manual.**
- **Steam cleaner is not to be used for cleaning of the cooktop.**
- **Do not use harsh abrasive cleaners or rough metal scrapers to clean the cooktop glass since they can scratch the surface, which may result in shattering of the glass.**
- **Clean CookTop With Caution.** Do not use sponges or cloth to wipe spills on a hot cooking area. Use a proper metal scraper.

COOK MEAT AND POULTRY THOROUGHLY

Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.

IMPORTANT SAFETY INFORMATION

HOW TO AVOID DAMAGE TO THE APPLIANCE

- Prior to using your cooktop for the first time, apply the recommended cooktop cleaning creme to the ceramic surface. Buff with a non-abrasive cloth or pad. This will make cleaning easier when soiled from cooking. The special cooktop cleaning cream leaves a protective finish on the glass to help prevent scratches and abrasions.
 - Do not use the cooktop as a worksurface or storage space.
 - Please be careful at the edges when moving pots and pans.
 - Do not operate the cooking zones with empty pots or pans.
 - Do not turn on the cooking zones with no pots or pans on the element.
 - Ceramic glass is very tough, and impervious to sharp temperature changes but is not unbreakable. It can be damaged if hard or sharp objects fall on it.
 - Be very cautious if using pots made of cast iron, or other pots with rough edges or burrs. Moving these can cause scratches on glass.
 - If sugar or a mixture containing sugar falls onto a hot cooking zone and melts, remove immediately, while still hot. If left to cool down, it may damage the surface when removed.
 - Do not slide metal or glass across the cooktop surface.
 - Keep meltable objects or materials away from the ceramic glass surface, for example, plastic utensils, aluminum foil, or cooking wraps. If any materials or foodstuffs melt on the ceramic-glass surface, these should be cleaned up immediately.
- NOTE: There is a risk of burning yourself when the glass scraper is used on a hot cooking zone!**
- Do not use cookware with any dirt build up on the bottom.
 - Do not use cookware with rough or uneven bottoms. This cookware can mark and scratch the cooktop surface.
 - Refer to the owners manual for proper cleaning and maintenance of the cooktop.
 - **Do not use the glass cooktop surface as a cutting board.**
 - **Never cook directly on the glass. Always use cookware.**

⚠ CAUTION

Burn Hazard: The Cooking Zones may appear cool when turned ON and after they have been turned OFF.

DISPOSAL OF OLD APPLIANCES

To protect the environment, it is important that worn-out appliances are disposed of in the correct manner.

- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates or public refuse disposal sites from your local health council or environmental health office.

⚠ CAUTION

Before disposing of old appliances please make them inoperable so they cannot be a source of danger. To do this, have a qualified person disconnect the appliance from the house circuitry.

CALIFORNIA SAFE DRINKING WATER AND TOXIC ENFORCEMENT ACT

⚠ WARNING: This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. ***Wash hands after handling.***

READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.

SAVE THESE INSTRUCTIONS

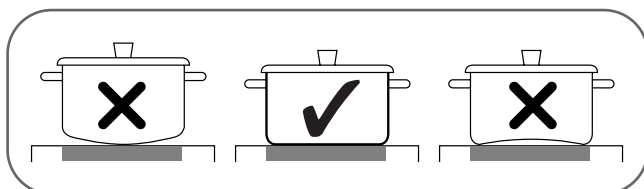
COOKWARE TIPS

SELECTING COOKWARE

POTS AND PANS

The better the pot, the better the cooking results.

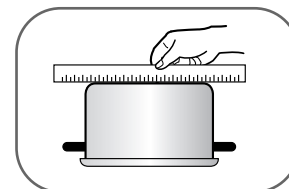
- You can recognize good pots and pans by their bases. The base should be as thick and flat as possible.



- Pots with aluminum or copper bases can cause metallic discoloring on the ceramic glass surface which is very difficult or impossible to remove.
- Be very careful when using cast iron pots or pots with damaged bases which are rough and or have burrs on them. Scratches can occur if they are slid across the surface.
- When cold, pot bases are normally bowed slightly inwards (concave). They should never be bowed outwards (convex).
- If you wish to use a special type of pan (e.g., a pressure cooker, simmering pan, wok), please follow the manufacturer's instructions and do not use a very thin pan.

USE FLAT-BOTTOMED COOKWARE

Cookware must fully contact the surface of the cooking element. Use flat-bottomed pans sized to fit the cooking element and amount of food being prepared. Check for flatness by rotating a ruler across the bottom of the cookware.



SELECTING COOKWARE (cont.)

AVOIDING SCRATCHES

It is recommended to always use heavier gauge stainless steel cookware on your ceramic cooktop surface. This will help reduce the possibility of developing scratches on the ceramic surface. Low-quality cookware can scratch the cooktop surface.

Cookware should always be lifted over the ceramic cooktop surface to prevent scratching.

Sliding any type of cookware over the ceramic cooktop can affect the overall appearance of the cooktop. Over time, sliding ANY type of cookware over the ceramic cooktop may alter the overall appearance of the cooktop. Eventually, the buildup of scratches can make cleaning the surface difficult and degrade the overall appearance of the cooktop.

Scratches can also result from grains of sand (e.g., after washing vegetables) which are dragged with the pot across the cooking surface.

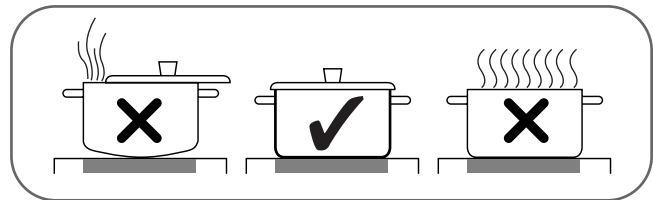
FOR BEST RESULTS:

Always follow the recommendations for proper cookware type and size. In addition:

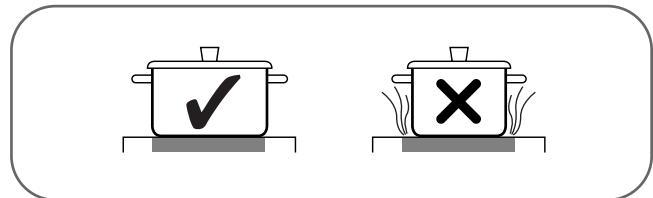
- Do not use dirty pans with grease buildup. Always use pans that are easy to clean after cooking, and make sure that the bottoms of the pans are clean and dry.
- When cooking with large amounts of liquid, use large pots so that nothing can boil over.
- Do not let pans boil dry. This may cause permanent damage in the form of breakage, fusion, or marring that can affect the ceramic cooktop. (This type of damage is not covered by your warranty.)
- Match the pan size and Cooking Zone to the amount of food being prepared.

TIPS FOR SAVING ENERGY:

- Always position pots and pans before you switch on the Cooking Zone.
- Dirty cooking zones and cookware use more electricity.
- Whenever possible, always have the lid firmly placed on the pots and pans so that they are completely covered.



- Switch off the cooking zones before the end of the cooking time to use the residual heat for keeping food warm or for melting purpose.
- The base of the pot should have the same size as the cooking zone.



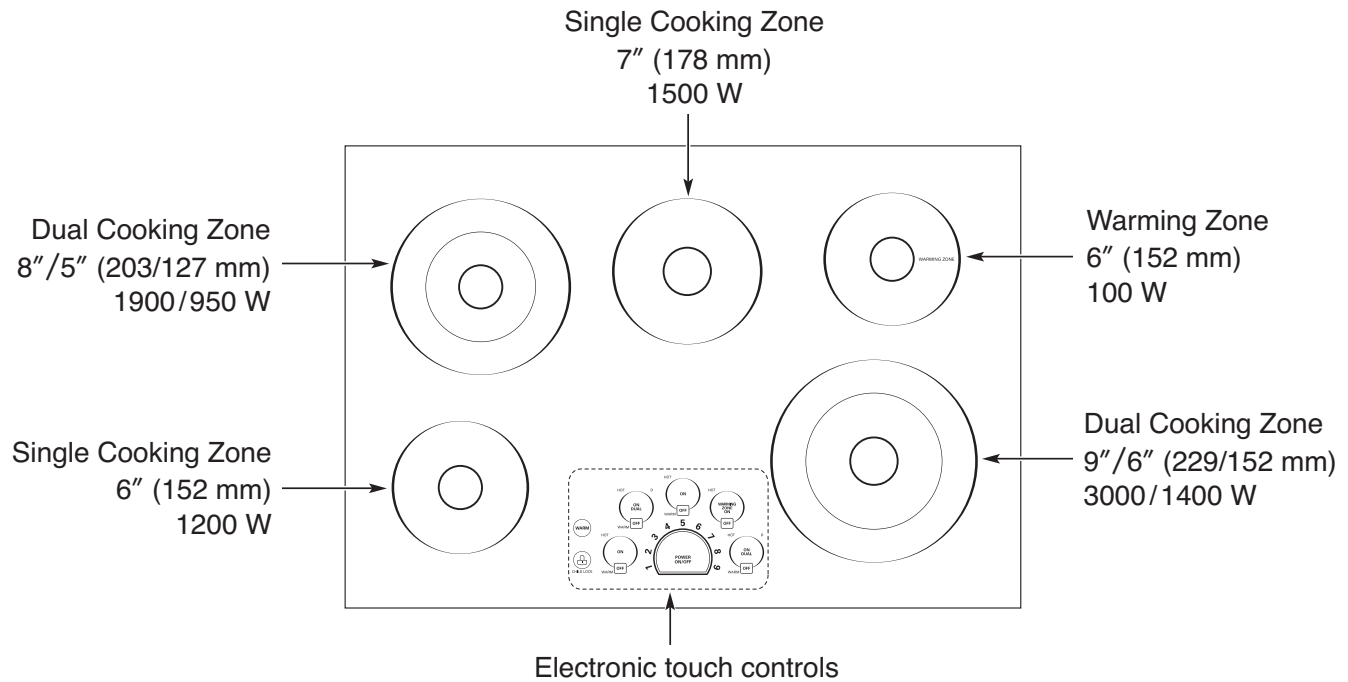
- Using a pressure cooker shortens the cooking times by up to 50%.

PARTS AND FEATURES

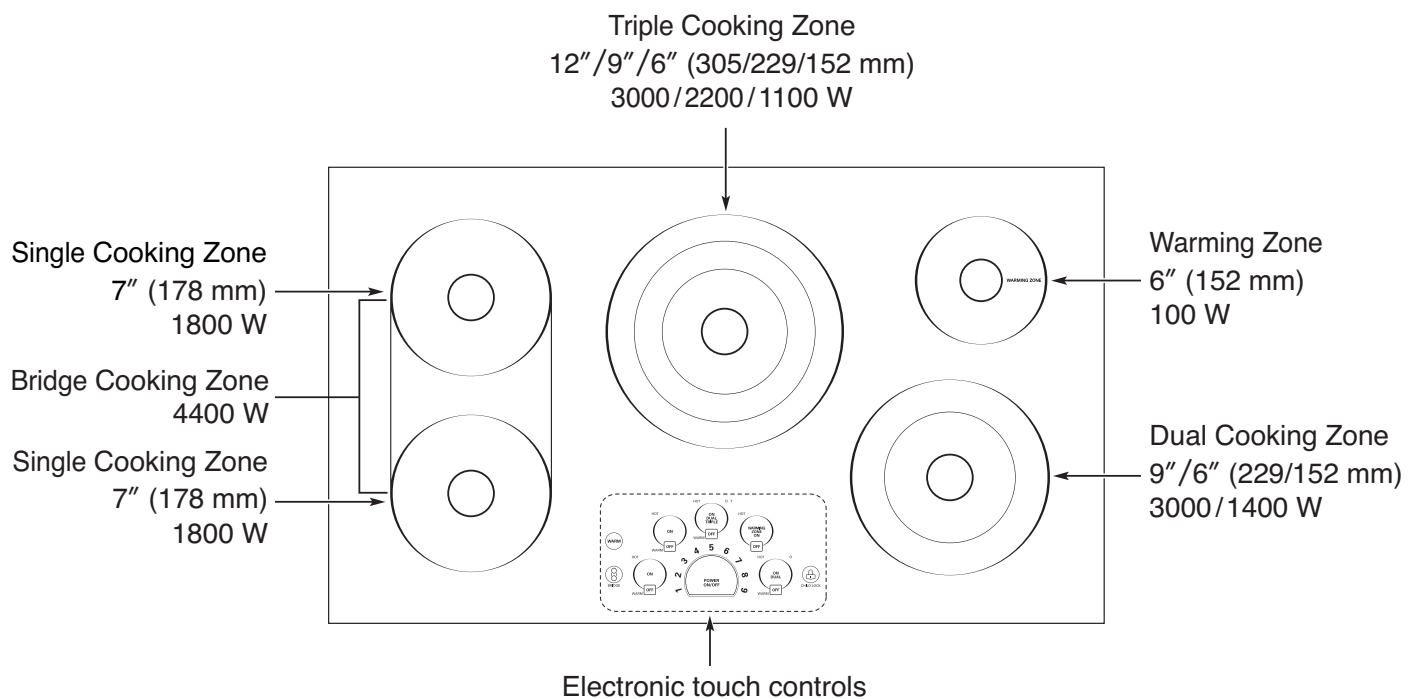
PARTS AND FEATURES OF YOUR COOKTOP

Throughout this manual, features and appearance may vary from your model.

LSCE305ST Radiant Cooktop



LSCE365ST Radiant Cooktop



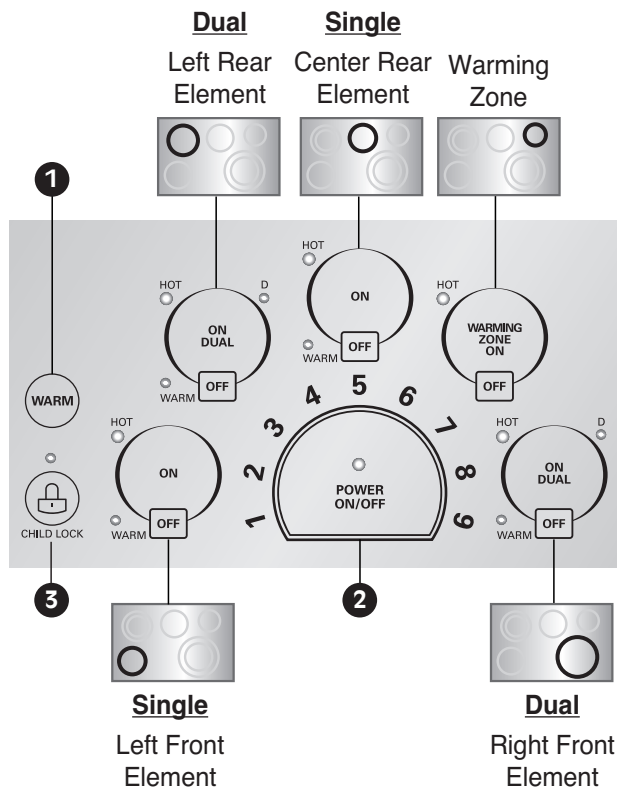
PARTS AND FEATURES

TOUCH CONTROL FEATURES

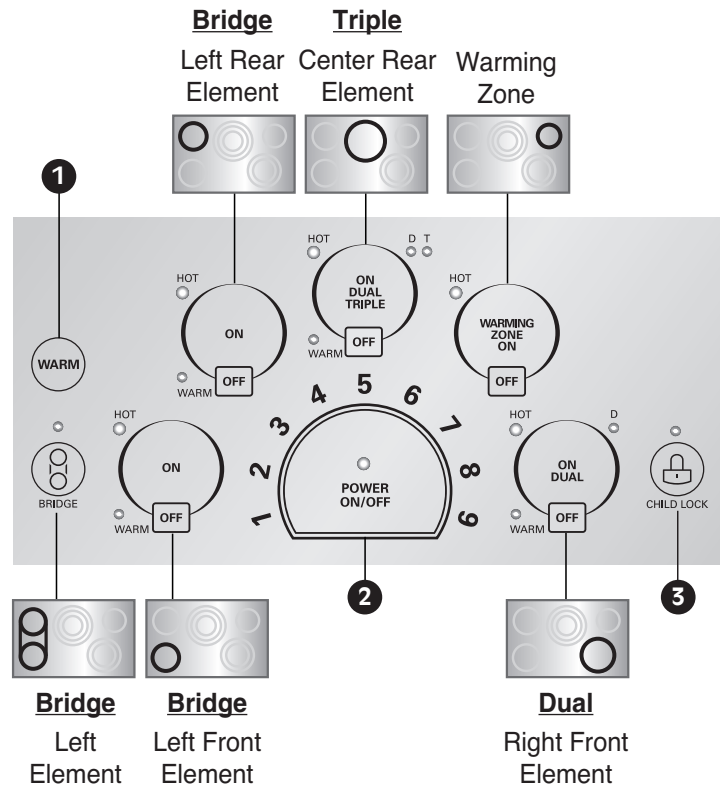
LOCATIONS OF SURFACE ELEMENTS AND CONTROLS

The surface burner elements are positioned in the same locations on the cooktop and the control panel for ease of use.

LSCE305ST Radiant Cooktop



LSCE365ST Radiant Cooktop



- ❶ **WARM:** This pad lowers selected active element to the lowest setting.
- ❷ **POWER ON/OFF:** Touch the POWER ON/OFF pad to turn the entire cooktop ON and OFF. When it is ON, the cooktop is in standby mode until a Cooking Zone is activated.
- ❸ **CHILD LOCK:** Touch and hold for 3 seconds to activate and deactivate the child lockout function.



To set the element power level:

Select the number on the element power settings for the active Cooking Zone to adjust the power level from 1 to 9.

Hot Surface Indicator:

The indicator light below the HOT will illuminate when the cooking area is hot. It will remain on, even after the control is turned off, until the area has cooled.