

Removing and Replacing the Oven Racks

CAUTION

- Replace the 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 performance and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.

Removing Racks

- 1 While wearing oven mitts, grasp the oven rack*.
- 2 Pull the rack straight out until it stops.
- 3 Lift up the front of the rack.
- 4 Pull out the rack.

* When possible, adjust oven racks before using the oven. Always wear oven mitts if adjusting racks while the oven is on.

Replacing Racks

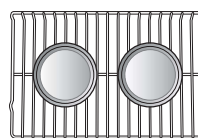
- 1 While wearing oven mitts, place the end of the rack on the support*.
- 2 Tilt the front end of the rack up.
- 3 Push the rack in.
- 4 Check that the rack is properly in place.

*When possible, adjust oven racks before using the oven. Always wear oven mitts if adjusting racks while the oven is on.

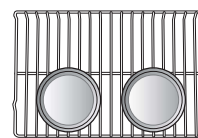
Recommended Baking and Roasting Guide

- Center pans on racks for best baking results. If baking with more than one pan, place the pans so that each one has at least 1" to 1½" of air space around it. Do not allow pans to touch the walls of the oven.
- If cooking on single rack, place the rack in the position suggested in the charts on the following pages. Center the cookware as shown in the upper rack of the multiple rack image.
- If cooking on multiple racks in the oven, place racks in positions 1 and 4. For best results, place the cookware as shown, centered on the top rack and toward the front on the bottom rack.

Multiple rack baking

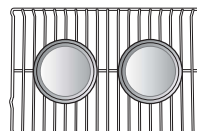


Rack
(Position 4)

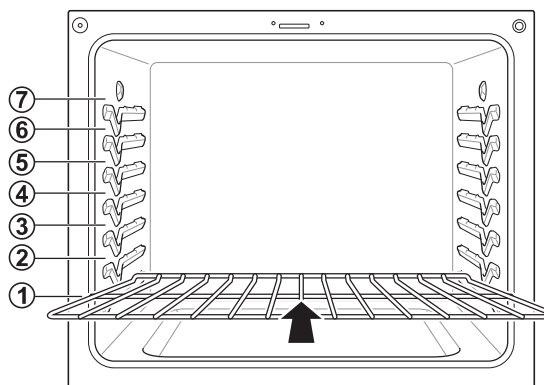


Rack
(Position 1)

Single rack baking



Rack



Bake

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

Setting the Bake Function (example, 375 °F)

- 1** Turn the oven mode knob to select **Bake**.
- 2** Set the oven temperature: for example, press **plus(+)** until 375 °F appears in the display.
- 3** Press **Start**. The oven starts to preheat.

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.

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.
- The convection fan may continue to run for a short time after the oven is turned off.

Baking Chart

This chart is only for reference and can be used for oven. Adjust the cook time according to your recipe.

Food	Oven Temperature	Rack position
Cakes		
- Layer cake	350 °F (175 °C)	3
- Bundt cake	350 °F (175 °C)	3
- Cupcakes	350 °F (175 °C)	3
- Pound cake	350 °F (175 °C)	3
- Carrot cake (from scratch)	350 °F (175 °C)	3
Cookies		
- Sugar cookies	350 °F (175 °C)	3
- Chocolate chip	350 °F (175 °C)	3
- Brownies	350 °F (175 °C)	3
Pizza		
- Rising	400 °F (204 °C)	5
- Frozen	400 °F (204 °C)	5
- Fresh	425 °F (218 °C)	5
Breads		
- Biscuits (canned)	350 °F (175 °C)	4
- Biscuits (from scratch)	375 °F (190 °C)	4
- Muffins	400 °F (204 °C)	4
Fruits and Vegetables		
- Apples (baked)	375 °F (190 °C)	2
- Potatoes (baked)	425 °F (218 °C)	2
Angel food cake	350 °F (175 °C)	1
Custards		
- Cheesecake, crème brûlée	325 °F (161 °C) 350 °F (175 °C)	2
Casserole		
- Frozen lasagna	375 °F (190 °C)	4

NOTE

- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same temperature that is set on the oven.
- It is normal for the convection fan to run while preheating during a regular bake cycle.
- The convection fan motor may run periodically during a regular bake cycle.
- **The bake burner turns off if the door is left open during baking.** If the door is left open for longer than 30 seconds during baking, the bake burner turns off. The bake burner turns back on automatically once the door is closed.

Convection Mode

The convection system uses a fan to circulate heat evenly within the oven. This improves heat distribution and allows for even cooking and excellent results, especially when using multiple racks. Convection cooking can also shorten cooking times.

Convection Bake


Setting the Conv. Bake Function (example: to Conv. Bake 375 °F)

- 1** Turn the oven mode knob to select **Conv. Bake**.
- 2** Set the oven temperature: press **plus(+)** until 375 °F appears in the display.

- Convection Bake cooks faster and more evenly when cooking foods like cookies, biscuits, rolls, or other baked goods on a single rack. Cookies, muffins, and biscuits will have very good results when using multiple racks.
- Multiple rack cooking may slightly increase times for some foods, but the overall time is reduced.
- Convection Bake gives excellent results for quick breads and yeast breads of all kinds, and breads and pastries brown more evenly.
- Do not use Convection Bake for delicate items like custards, souffles, or cheesecakes, which may be disturbed by the convection fan.

NOTE

- The convection cooking modes automatically reduce the oven temperature by 25 °F (14 °C). The display shows the changed temperature.
- This feature is called auto conversion.
- The range comes with this feature enabled.
- To disable the auto conversion feature, see Setting Convection Auto Conversion, page 28.
- The oven fan runs while convection baking. If the door is left open for longer than 30 seconds during baking, the fan stops.

- 3** Press **Start**. The display shows **Conv. Bake** and the converted temperature starting at 100 °F. As the oven preheats, the displayed temperature will increase in 5-degree increments.
- 4** Once the oven reaches the desired temperature, a tone sounds and the oven light blinks on and off. The display shows the auto converted oven temperature 350 °F, **Conv. Bake** and .

Convection Baking Chart

If auto conversion is disabled, reduce standard recipe temperature by 25 °F (14 °C) for Convection Bake. Temperatures have been adjusted in this chart. Multi-rack cooking may slightly increase cook times for some foods, but the overall time is reduced. This chart is only for reference. Adjust cooking time according to your preference.

Food	Oven Temperature (converted)	Rack position
Cakes		
- Layer cakes	325 °F (161 °C)	3
- Bundt cakes	325 °F (161 °C)	3
Cakes, Specialty		
- Popovers	400 °F (204 °C)	3
- Cupcakes	325 °F (161 °C)	3
- Pound cakes	325 °F (161 °C)	3
Cookies		
- Sugar cookies	325 °F (161 °C)	3
- Chocolate chips	325 °F (161 °C)	3
- Brownies	325 °F (161 °C)	3
Pizza		
- Frozen	375 °F (190 °C)	5
- Fresh	400 °F (204 °C)	5
Breads		
- Biscuit, canned	325 °F (161 °C)	4
- Biscuit, from scratch	350 °F (175 °C)	4
- Muffins	375 °F (190 °C)	4
- White bread, loaf	400 °F (204 °C)	4
Pastry Crust		
- From scratch	400 °F (204 °C)	4
- Refrigerator	400 °F (204 °C)	4
Desserts		
- Fruit crisps and cobblers, from scratch	350 °F (175 °C)	3
- Pies, from scratch, 2 crust fruit	350 °F (175 °C)	3
Angel food cake	325 °F (161 °C)	1
Custards		
- Cheesecake, crème brûlée	300 °F (149 °C) 325 °F (161 °C)	2
Casserole		
- Frozen lasagna	350 °F (175 °C)	4

Cookware for Convection Cooking

Any cookware safe for use in a conventional oven will work in a convection oven. But for best results, keep the following in mind.

- Make sure pans don't touch the oven walls when centered on the racks. Use cookware that leaves room for air circulation in the oven for best results when convection cooking.
- Leave space between pans. Make sure pans don't touch each other or the oven walls.
- Do not use pans with high sides. Use flat pans with no sides for cookies or biscuits. Use a pan with low sides for oven-baked chicken.
- Metal pans heat the fastest. Heat-resistant paper and plastic containers that are recommended for use in regular ovens can be used in convection ovens. Glass and ceramic pans can also be used. However, metal pans heat the fastest and are recommended for convection cooking.
- Food cooked on pans with dark or matte finishes cooks faster than food on pans with shiny finishes.
- Use the pan size recommended in the recipe.

NOTE

- Some frozen foods have been developed to use commercial convection ovens. For best results in this oven, preheat the oven and use the temperature recommended on the packaging.
- If a food manufacturer gives specific convection cooking instructions, remember that convection autoconversion will reduce the set temperature by 25 °F (14 °C). If auto-conversion is enabled, add 25 °F (14 °C) when setting the temperature to get a resulting converted temperature which matches the recipe.

Convection Roast


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. Food cooked in this manner is crispy brown on the outside while staying moist on the inside.

Setting the Conv. Roast Function (example: to Conv. Roast 375 °F)

- 1 Turn the oven mode knob to select **Conv. Roast**.
- 2 Set the oven temperature: press **plus(+)** until 375 °F appears in the display.

NOTE

The convection cooking modes automatically reduce the oven temperature by 25 °F (14 °C). The display shows the changed temperature. This feature is called auto conversion. The range comes with this feature enabled. To disable the auto conversion feature, see Setting Convection Auto Conversion, page 28.

- 3 Press **Start**. The display shows **Conv. Roast** and the changing temperature starting at 100 °F. As the oven preheats, the displayed temperature will increase in 5-degree increments.
- 4 Once the oven reaches the desired temperature, a tone sounds and the oven light flashes on and off. The display shows the auto converted oven temperature 350 °F, **Conv. Roast** and .
- 5 Place food in oven.

Broil

Your oven is designed for closed-door broiling. Broil uses an intense heat radiation from the upper gas burner.

The Broil function works best when broiling thin, tender cuts of meat (1" or less), poultry or fish.

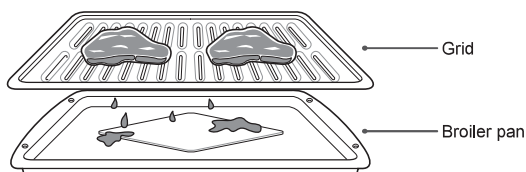


CAUTION

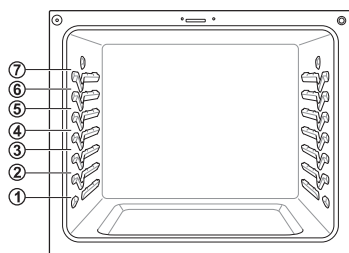
- Do not use a broiler pan without a grid. The oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.
- Never use a broiler pan that is not thoroughly cleaned and at room temperature. If your broiler pan is damaged, warped, or has heavy permanent soiling, consider replacing it to reduce the amount of smoke you experience during broiling.

NOTE

- Use Lo broil to broil foods such as poultry and thick cuts of meat.
- Remove the pan from the oven to cool down for easy cleaning.
- For best results, use a pan designed for broiling, as shown below. The broiler pan will catch grease spills and the grid will help prevent grease splatters.



When broiling refer to the broiling guide for placing the rack.



Setting the oven to Broil

- 1 Turn the oven mode knob to select **Broil High** or **Broil Low**.
- 2 Press **Start**.
- 3 Allow the broiler to preheat for five minutes.
- 4 Place food in the oven.
- 5 Close the oven door. The oven door must be closed during broiling.



WARNING

When using your broiler, the temperature inside the oven is extremely hot. Take caution to avoid possible burns by:

- Keeping the door closed when broiling
- Always wearing oven mitts when inserting/removing food items

Improper use of the broiler may result in excessive smoke or a grease fire. Improper use conditions include, but are not limited to:

- Broiling on heavy rack in position 6.
- Setting the broiler to a higher power level than recommended.
- Using dirty/greasy broiler pans.
- Broiling beyond recommended cooking times.

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.

- 6 When broiling is finished, turn the oven mode knob to the **Off** position.

NOTE

During any Broil function, it is normal for the broiler to cycle on and off. The igniter for the broil burner on the ceiling of the oven glows orange periodically during normal broil operation.

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.

Food	Quantity and/or Thickness	Rack Position	First Side (minutes)	Second Side (minutes)	Comments
Ground Beef Well done	1 lb. (4 patties) 1/2 to 3/4" thick	6	5-7	3-4	Space evenly. Up to 8 patties may be broiled at once.
Beef Steaks					
Rare	1" thick 1 to 1 1/2 lbs.	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	
Rare	1 1/2" thick 2 to 2 1/2 lbs.	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 1/2 lbs., split lengthwise 4 bone-in breasts	2 2	35-40 25-30	25 10-15	Brush each side with melted butter. Broil skin-side down.
Fish Fillets	1/4 to 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 1/2" thick	3 4	10 7	5 4	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.
Pork chops Well Done	2 (1/2" thick) 2 (1" thick) about 1lb.	4 4	10 13	8 8-9	Slash fat.
Lamb Chops					Slash fat.
Medium	2 (1" thick) about 10 to 12 oz.	5	6	4-7	
Well Done		5	10	10	
Medium	2 (1/2" thick) about 1lb.	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)

Pizza

This function automatically sets the oven temperature to cook either frozen pizza with regular or rising crust, or freshly made pizza. Simply choose the type of pizza (see chart) and set the desired cook time.

Setting the Oven for Pizza

- 1 Turn the oven mode knob to select the **Pizza** mode. **P1** appears in the display. Press **plus(+)** or **minus(-)** repeatedly to toggle between the **P1**, **P2** and **P3** options. (See Pizza Chart below.)
- 2 Press **Start**. The oven starts to preheat.

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.

- 3 Place pizza in the oven, close the door and set the timer following the suggestions in the chart.
- 4 Turn the oven mode knob to the **Off** position to cancel Pizza at any time.
- 5 Remove the food from the oven.

NOTE

Preheating is necessary for better cooking results. Place the food in the oven after preheating.

Pizza Chart

Display Mode	Item	Rack position	Recommended time (minutes)
P1	Frozen pizza, Regular crust	5	14-16
P2	Frozen pizza, Rising crust	5	19-21
P3	Fresh Pizza	5	8-10

Warm

This function will maintain an oven temperature of 170 °F. The Warm function will keep cooked food warm for serving up to three hours after cooking has finished. The Warm function may be used without any other cooking operations.

Setting the Warm Function

- 1 Turn the oven mode knob to select **Warm**.
- 2 Press **Start**.
- 3 Turn the oven mode knob to the **Off** position when warming is finished.

NOTE

- The 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 Warm function.

Proof

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

Setting the Proof Function

- 1 Use rack position 2 or 3 for proofing.
- 2 Turn the oven mode knob to select **Proof**.
- 3 Press **Start**.
- 4 Turn the oven mode knob to the **Off** position when proofing is finished.

NOTE

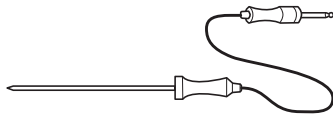
- To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily. Check bread products early to avoid over proofing.
- Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to keep foods at safe 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.

Meat Probe

The meat probe accurately measures the internal temperature of meat, poultry and casseroles. It should not be used during broiling, self clean, warming or proofing. Always unplug and remove the meat probe from the oven when removing food. Before using, insert the probe into the center of the thickest part of the meat or into the inner thigh or breast of poultry, away from fat or bones. Place food in the oven and connect the meat probe to the jack. Keep the probe as far away from heat sources as possible.

Setting the Meat Probe Function (example for Roast 375 °F with probe temp. 160 °F)

- 1 Insert the meat probe into the meat.



- 2 Connect the meat probe to the jack.
- 3 The meat probe icon flashes in the display if the meat probe is properly connected.

Method

- 1 Select cook mode. Turn the oven mode knob to select **Conv. Roast**.
- 2 Set the oven temperature: press **plus(+)** or **minus(-)** until 375 °F appears in the display.
- 3 Press **Probe**.
- 4 Set the probe temperature: press **plus(+)** or **minus(-)** until 160 °F appears in the display.
- 5 Press **Start**.

The default probe temperature is 150 °F (65 °C), but can be changed to any temperature between 80 °F (27 °C) and 210 °F (100 °C). The display shows the changing probe temperature. When the set probe temperature is reached, the oven shuts off automatically.

Changing the Probe temperature while cooking

- 1 Press **Probe**.
- 2 Set the probe temperature.
- 3 Press **Start**.

IMPORTANT NOTE

Turn the oven mode knob to the **Off** position to cancel the Meat Probe function at any time. To avoid breaking the probe, make sure food is completely defrosted before inserting.



CAUTION

- **Always use an oven mitt to remove the temperature probe. Do not touch the broil element.** Failure to obey this caution can result in severe personal injury.
- **To avoid damage to the meat probe, Do not use tongs to pull on the probe when removing it.**
- **Do not store the meat probe in the oven.**

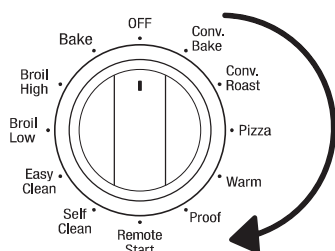
Recommended Probe Temperature Chart

Doneness	Probe Temp.
Beef, Lamb and Veal	
Rare	130 °F (54 °C)
Medium Rare	140 °F (60 °C)
Medium	150 °F (66 °C)
Well Done	160 °F (71 °C)
Pork	
Well Done	170 °F (77 °C)
Poultry	
Breast, Well Done	170 °F (77 °C)
Thigh, Well Done	180 °F (82 °C)
Stuffing, Well Done	165 °F (74 °C)

Remote Start

If the appliance is registered on a home Wi-Fi network, this function starts preheating and then holds the temperature for up to an hour (including preheating time). If the appliance is not registered on the network, "OFF" appears in the display. Follow the instructions on page 42 to register the appliance on the network.

Set the oven mode knob to the Remote Start position to use the function.



Setting Remote Start

- 1 Open the oven door to make sure the oven is empty and ready for pre-heating. Close the oven door.
- 2 Within 30 seconds of closing the door, turn the oven mode knob to select Remote Start. If more than 30 seconds passes before you initiate Remote Start, "door" appears in the display. If this occurs, open and close the door and try again.
- 3 When ON appears in the display, the Remote Start function is ready to use.
- 4 Follow the directions in the smart phone application to set the cook mode, temperature, and run time (preheating time plus holding time).

NOTE

Do not place food in oven before or during Remote Start run time.
Remote Start is disconnected in the following situations:

- Remote Start is never set up in the smart phone app.
- The Remote Start status is "OFF" or "door".
- Remote Start experiences a problem during operation.
- The Remote Start function cannot be started when the oven door is open. A beep alerts you to shut the door.

Sabbath Mode

Sabbath mode is used on the Jewish Sabbath and Holidays. While the oven is in Sabbath mode, the temperature cannot be changed and the timer, light, and alarm functions are disabled. If the oven light is on when the oven is put in Sabbath mode, it will remain on. Sabbath mode is only available when oven is in Bake mode.

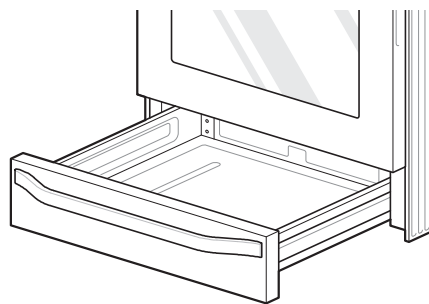
Setting Sabbath Mode

- 1 Disconnect the probe. The prove function is not available in Sabbath mode.
- 2 Turn the oven mode knob to select **Bake**.
- 3 Set the desired temperature and cook time.
- 4 Press **Start**.
- 5 Touch and hold **Start Time** for three seconds. **SB** appears in the display when the Sabbath mode is activated.
- 6 To stop Sabbath mode, touch 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.
- During Sabbath mode, the upper oven functions are blocked and Wi-Fi network cannot be connected. Use the included wok grate to safely support a 12" to 14" round-bottomed wok to stir-fry or saute meats, fish, or vegetables.
- Please always close the oven door first before engaging Sabbath Mode.

Operating the Warming Drawer



The Warming Drawer keeps hot cooked foods at serving temperature.

All food placed in the Warming Drawer should be covered with an oven-safe lid or aluminum foil to maintain quality. Do not place foil on bottom or sides of drawer. Do not use plastic wrap to cover food. Plastic may melt onto the drawer and be very difficult to clean. Use only utensils and cookware recommended for oven use in the Warming Drawer.

Setting the Warming Drawer Control

- 1 Press **Warming Drawer Set/Off**. The indicator light will flash. (If no further buttons are pressed within 25 seconds, the display will clear.)
- 2 Use the **plus(+)** or **minus(-)** button to set the power level: for Low, for Medium, and for High.
- 3 When the food is ready, or to cancel, press **Warming Drawer Set/Off**.

NOTE

- The Warming Drawer shuts off automatically after three hours.
- Do not heat cold food in the Warming Drawer.
- Do not use pans or utensils with rough finishes in the Warming Drawer. Doing so can leave scratches on the inner drawer surfaces.

Warming Drawer food/power level recommendations

Setting	Type of Food	
Low 	<ul style="list-style-type: none">• Rolls (Soft)• Empty dinner plates	
Medium 	<ul style="list-style-type: none">• Gravies• Casseroles• Eggs• Vegetables	<ul style="list-style-type: none">• Biscuits• Rolls (hard)• Pastries• Roasts
High 	<ul style="list-style-type: none">• Bacon• Hamburger patties• Poultry• Pork chops	<ul style="list-style-type: none">• Pizza• Fried Foods

Different types of food may be placed in the warming drawer at the same time. For best results, do not leave food in the warming drawer for more than one hour. Do not leave smaller quantities or heat-sensitive food, such as eggs, in the warming drawer more than 30 minutes. The maximum operating time is three hours.

**CAUTION**



- Do not use the warming drawer for storage of racks, broiler pans, insert pans, plates, or utensils. The warming drawer contains a heating element which may damage any items not specifically designed to be used with it and should only be used to store cookware specifically supplied by LG with your range.
- Do not put food or foil directly on the surface or base of the warming drawer. This may result in damage to your drawer and may spoil your food.
- Do not place plastic wrap in the warming drawer or use it to cover food being heated in the warming drawer. Plastic may melt onto the drawer or surrounding areas and is very difficult to remove. Use only aluminum foil or cookware that is capable of withstanding baking temperature to heat or cover your food.
- Do not use the warming drawer to heat water or any other liquids. Spilled liquids may cause an electrical short or result in severe personal injury, electric shock or death.
- Never place plastics, paper, canned foods or other combustible material into the warming drawer. These items pose a severe risk of fire, damage and injury.
- In the unlikely event that an item falls behind the warming drawer, always turn the power off and wait for the warming drawer to cool before retrieving the item. Never attempt to retrieve any items that fall behind the warming drawer without first turning the power off and ensuring the warming drawer cavity has cooled off. Failure to do so may result in severe personal injury, electric shock or death.
- Do not touch the surface of the Warming Drawer while it is in operation. Use oven mitts or hot pads when inserting or removing food to avoid burns or other injury.
- Do not leave food in the Warming Drawer for longer than one hour. Eating food which has been heated for too long at low temperatures can lead to food-borne illnesses.

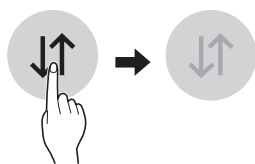
SMART FUNCTIONS

LG SmartThinQ Application

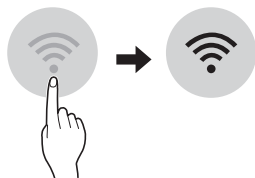
The LG SmartThinQ application allows you to communicate with the appliance using a smartphone.

Before Using LG SmartThinQ


- For appliances with the  or  logo
- Use a smartphone to check the strength of the wireless router (Wi-Fi network) near the appliance.
 - If the distance between the appliance and the wireless router is too far, the signal strength becomes weak. It may take a long time to register or installation may fail.
 - Turn off the **Mobile data** or **Cellular Data** on your smartphone.
 - For iPhones, turn data off by going to **Settings** → **Cellular** → **Cellular Data**.



- Connect your smartphone to the wireless router.



NOTE

- To verify the Wi-Fi connection, check that **Wi-Fi**  icon on the control panel is lit.
- The appliance supports 2.4 GHz Wi-Fi networks only. To check your network frequency, contact your Internet service provider or refer to your wireless router manual.
- LG SmartThinQ is not responsible for any network connection problems or any faults, malfunctions, or errors caused by network connection.
- The surrounding wireless environment can make the wireless network service run slowly.

NOTE

- If the appliance is having trouble connecting to the Wi-Fi network, it may be too far from the router. Purchase a Wi-Fi repeater (range extender) to improve the Wi-Fi signal strength.
- The network connection may not work properly depending on the Internet service provider.
- The Wi-Fi connection may not connect or may be interrupted because of the home network environment.
- If the appliance cannot be registered due to problems with the wireless signal transmission, unplug the appliance and wait about a minute before trying again.
- If the firewall on your wireless router is enabled, disable the firewall or add an exception to it.
- The wireless network name (SSID) should be a combination of English letters and numbers. (Do not use special characters.)
- Smartphone user interface (UI) may vary depending on the mobile operating system (OS) and the manufacturer.
- If the security protocol of the router is set to **WEP**, network setup may fail. Change the security protocol (**WPA2** is recommended), and register the product again.

Installing the LG SmartThinQ Application

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

LG SmartThinQ Application Features

- For appliances with the  or  logo

Cleaning

This function helps you to check the energy efficiency, usage and guide of EasyClean®.

Smart Diagnosis™

This function provides useful information for diagnosing and solving issues with the appliance based on the pattern of use.

Settings

Allows you to set various options on the oven and in the Application.

Monitoring

This function helps you recognize the current status, remaining time, cook settings and end time on the screen.

Push Alerts

Turn on the Push Alerts to receive appliance status notifications.

The notifications are triggered even if the LG SmartThinQ application is off.

Timer

You can set the timer from the application.

Firmware Update

Keep the appliance updated.

NOTE

- If you change your wireless router, Internet service provider, or password, delete the registered appliance from the LG SmartThinQ application and register it again.
- This information is current at the time of publication. The application is subject to change for product improvement purposes without notice to users.

- 1 Call the LG call center at:
(LG U.S.) 1-800-243-0000.
- 2 When instructed to do so by the call center agent, hold the mouthpiece of your phone over the Smart Diagnosis™ logo on the machine. Hold the phone no more than one inch from (but not touching) the machine.

NOTE

Do not touch any other buttons or icons on the display screen.

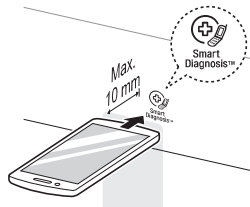
- 3 Press and hold the **Start** button for three seconds.
- 4 Keep the phone in place until the tone transmission has finished. This takes about 6 seconds and the display will count down the time.
- 5 Once the countdown is over and the tones have stopped, resume your conversation with the call center agent, who will then be able to assist you in using the information transmitted for analysis.

NOTE

- For best results, do not move the phone while the tones are being transmitted.
- If the call center agent is not able to get an accurate recording of the data, you may be asked to try again.

Smart Diagnosis™ Function

Should you experience any problems with the appliance, it has the capability of transmitting data via your telephone to the LG Customer Information Center. Wi-Fi equipped models can also transmit data to a smartphone using the LG SmartThinQ application.



Smart Diagnosis™ through the Customer Information Center

- For appliances with the  or  logo

This method allows you to speak directly to our trained specialists. The specialist records the data transmitted from the appliance and uses it to analyze the issue, providing a fast and effective diagnosis.

LG SmartThinQ Smart Diagnosis™

- For appliances with the  or  logo

Use the Smart Diagnosis feature in the LG SmartThinQ application for help diagnosing issues with the appliance without the assistance of the LG Customer Information Center.

Follow the instructions in the LG SmartThinQ application to perform a Smart Diagnosis using your smartphone.

- 1 Open the LG SmartThinQ application on the smart phone.
- 2 In the application, select the appliance from your list of connected appliances and then press the dots at the upper right of the screen.
- 3 Select **Smart Diagnosis**, then press the **Start Smart Diagnosis** button.

NOTE

- If the diagnosis fails several times, use the following instructions.

- 4 Select the **Audible Diagnosis**.
- 5 Follow the instructions on the smart phone.
- 6 Keep the phone in place until the tone transmission has finished. View the diagnosis on the phone.

NOTE

- Smart Diagnosis™ cannot be activated unless the appliance can be turned on using the **Power** button. If the appliance cannot be turned on, troubleshooting must be done without using Smart Diagnosis™.
- The Smart Diagnosis™ function depends on the local call quality.
- The communication performance will improve and you can receive better service if you use the home phone.
- If the Smart Diagnosis™ data transfer is poor due to poor call quality, you may not receive the best Smart Diagnosis™ service.

Open Source Software Notice Information

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

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

Wireless LAN Module (LCW-004) Specifications	
Frequency Range	2412~2462 MHz
Output Power (max.)	IEEE 802.11 b : 22.44 dBm IEEE 802.11 g : 24.68 dBm IEEE 802.11 n : 24.11 dBm

FCC Notice (For transmitter module contained in this product)

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

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

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

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

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

FCC RF Radiation Exposure Statement

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

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

MAINTENANCE



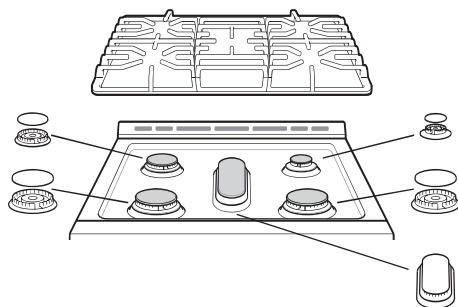
CAUTION

- 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.

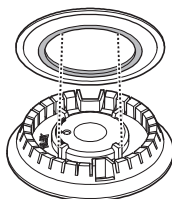
Gas Surface Burners

Removing and Replacing the Gas Surface Burners

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



	General burner
Burner cap is properly set.	
Burner cap is NOT properly set.	



CAUTION

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

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.

- 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.



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.
- Do not scratch or gouge the port features of the brass burner bases.
- It is normal for brass burners to become tarnished with use.

NOTE

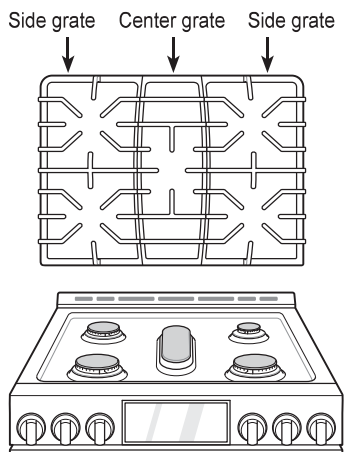
- To clean the brass burners, use mild abrasive cleaners or liquid cleaners such as Kleen King®, BonAmi® and Wright's®.
- To clean port openings, use a stiff, nylon bristle tooth brush.
- Do not use steel wool or steel bristle brushes as they can scratch the brass burner surface.

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 two side grates can be interchanged from left to right and front to back. The center grate can be interchanged from front to back.



NOTE

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.

- 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

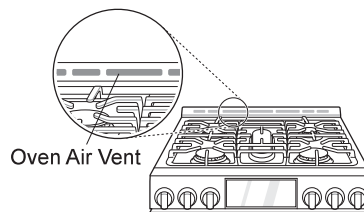
CAUTION

- 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, etc., wash with soap and water when the surface has cooled, then rinse and polish with a dry cloth.

Oven Air Vents

Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range.



CAUTION

- **The edges of the range vent are sharp.** Wear gloves when cleaning the range to avoid injury.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

NOTE

Do not block the vents and air openings of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion.

Control Panel

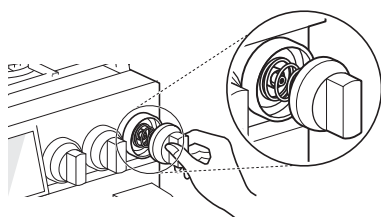
To prevent activating the control panel during cleaning, unplug the range. Clean up splatters with a damp cloth using a glass cleaner. Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

Front Manifold Panel and Knobs

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

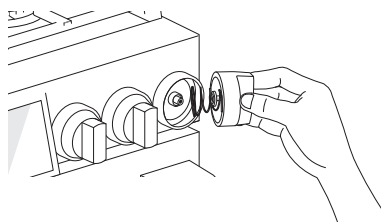
The control knobs may be removed for easy cleaning.

- 1 To clean the knobs, make sure that they are in the **Off** position and pull them straight off the stems. Be careful not to lose the knob springs.
- 2 To replace the knobs, make sure that the knobs have the **Off** position centered at the top, and slide the knobs directly onto the stem.



CAUTION

- Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the manifold panel. Doing so will damage the finish.
- Do not try to bend the knobs by pulling them up or down, and do not hang a towel or other objects on them. This can damage the gas valve shaft.
- If you slide the knobs onto the stem without the knob springs, it may cause malfunction.



NOTE

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

Cleaning the Exterior

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

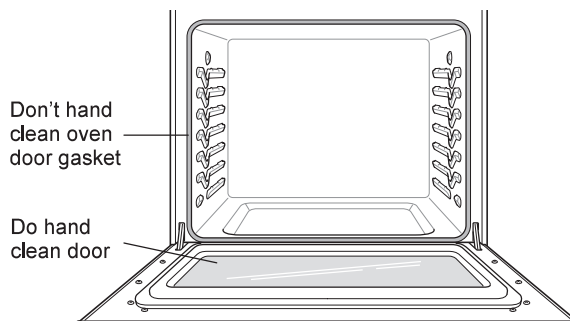
- Do not use a steel wool pad; it will scratch the surface.
- To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish.
- Always wipe in the direction of the metal surface finish.
- To purchase stainless steel appliance cleaner or polish, or to locate a dealer near you, call our toll-free customer service number: 1-800-243-0000 (USA), or visit our website at: www.lg.com

Oven Door

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

**CAUTION**

Do not use harsh cleaners or harsh abrasive cleaning materials on the outside of the oven door. Doing so can cause damage.



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.

Oven Racks

Remove the oven racks before operating the self clean cycle.

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

NOTE

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.

EasyClean®

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.

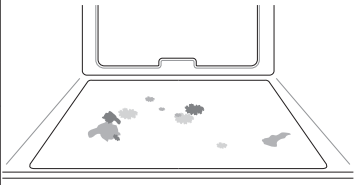
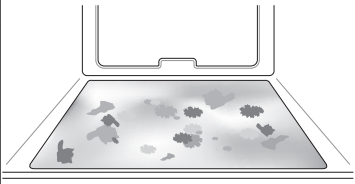
While EasyClean® is quick and effective for small and **LIGHT** soils, the Self Clean feature can be used to remove **HEAVY**, built up soils. The intensity and high heat of the Self Clean cycle may result in smoke which will require the opening up of windows to provide ventilation. Compared to the more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

When needed, the range still provides the self clean option for longer, more thorough oven cleaning for heavier, built up soils.

Benefits of EasyClean®

- Helps loosen light soils before hand-cleaning
- EasyClean® only uses water; no chemical cleaners
- Makes for a better self-clean experience
 - Delays the need for a self-clean cycle
 - Minimizes smoke and odors
 - Can allow shorter self-clean time

When to Use EasyClean®

Suggested Cleaning Method	Example of Oven Soiling	Soil Pattern	Types of Soils	Common Food Items That Can Soil Your Oven
EasyClean®		Small drops or spots	Cheese or other ingredients	Pizza
		Light splatter	Fat/grease	Steaks, broiled
				Fish, broiled
				Meat roasted at low temperatures
Self Clean*		Medium to heavy splatter	Fat/grease	Meat roasted at high temperatures
		Drops or spots	Filling or sugar based soils	Pies
			Cream or tomato sauce	Casseroles

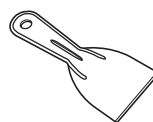
* The Self Clean cycle can be used for soil that has been built up over time.

Cleaning Tips

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

EasyClean® Instruction Guide

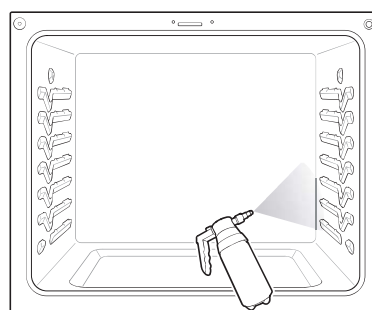
- 1 Remove oven racks and accessories from the oven.
- 2 Scrape off and remove any burnt-on debris with a plastic scraper.



Suggested plastic scrapers:

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

- 3 Fill a spray bottle with 1¼ cups (10 oz or 300 ml) of water and use the spray bottle to thoroughly spray the inside surfaces of the oven.
- 4 Use at least ¼ cup (2 oz or 60 ml) of the water to completely saturate the soil on both the walls and in the corners of the oven.



- 5 Spray or pour the remaining 1 cup (8 oz or 250 ml) of water 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

Use the "mist" setting on the spray bottle for better coverage. The entire 1¼ cup (10 oz or 300 ml) of water should be used for each oven cavity cleaned. Do not spray water directly on the door. Doing so will result in water dripping to the floor.

- 6 Close the oven door.
Turn the oven mode knob to select **EasyClean®**. Press **Start**.

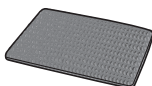
**CAUTION**

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

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

- 8 After the cleaning cycle and during 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. 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.

NOTE

- If you forget to saturate the inside of the oven with water before starting EasyClean®, turn the Oven mode knob to the **Off** position to end the cycle. Wait for the range to cool to room temperature and then spray or pour water into the oven and start another EasyClean® cycle.
- The cavity gasket may be wet when the EasyClean® cycle finishes. This is normal. Do not clean the gasket.
- If mineral deposits remain on the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.
- It is normal for the fan to operate during the EasyClean® cycle.

Self Clean

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

- Remove the oven racks, broiler pan, broiler grid, all cookware, aluminum foil or any other material from the oven.
- The kitchen should be well ventilated to minimize the odors from cleaning.
- Wipe any heavy spillovers on the bottom of the oven.
- Make sure that the oven light bulb cover is in place and the oven light is off.
- 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.



CAUTION

- 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.

During the Self Clean cycle, the cooktop elements and warming drawer cannot be used.

NOTE

- Remove oven racks and accessories before starting the Self Clean cycle.
- 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.
- 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.
- Wipe up any heavy spillovers on the oven bottom.
- Make sure that the oven light bulb cover is in place and the oven light is off.
- It is normal for the fan to operate during the Self Clean cycle.

Setting Self Clean

The Self Clean function has cycle times of 2, 3, or 5 hours.

Self Clean Soil Guide

Soil Level	Cycle Setting
Lightly Soiled Oven Cavity	2-Hour Self Clean
Moderately Soiled Oven Cavity	3-Hour Self Clean
Heavily Soiled Oven Cavity	5-Hour Self Clean

- 1 Remove all racks and accessories from the oven.
- 2 Turn the oven mode knob to select **Self Clean**. The oven defaults to the recommended three-hour self clean for a moderately soiled oven. Press **plus(+)** or **minus(-)** to select a self clean time from 2 to 5 hours.
- 3 Press **Start**.
- 4 Once the self-clean cycle is set, the oven door locks automatically and the lock icon 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**. The oven defaults to the recommended three-hour self clean for a moderately soiled oven. Press **plus(+)** or **minus(-)** to select a self clean time from 2 to 5 hours.
- 3 Press **Start Time**.
- 4 Press **plus(+)** or **minus(-)** to enter the time of day you would like the Self Clean to start.
- 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.


During Self Clean

- 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.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- Do not force the oven door open when the lock  is displayed. The oven door remains locked until the oven temperature has cooled. Forcing the door open will damage the door.

After the Self Clean Cycle

- The oven door remains locked until the oven temperature has cooled.
- 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.
- Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.

NOTE

- The Self Clean cycle cannot be started if the 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.

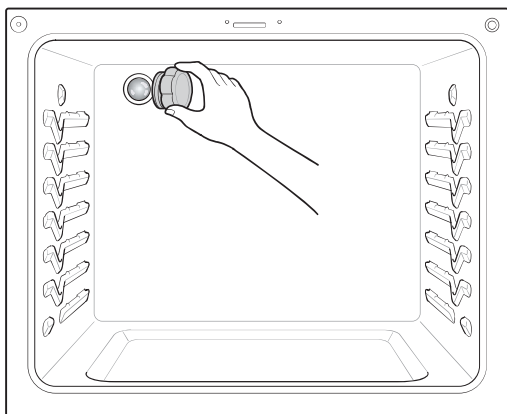
Changing the Oven Light

The oven light is a standard 40-watt appliance 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 bulb 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 the power.
- 2 Turn the glass bulb cover in the back of the oven counterclockwise to remove.
- 3 Turn the bulb counterclockwise to remove it from the socket.
- 4 Insert the new bulb and turn it clockwise.
- 5 Insert the glass bulb cover and turn it clockwise.
- 6 Plug in the range or reconnect the power.



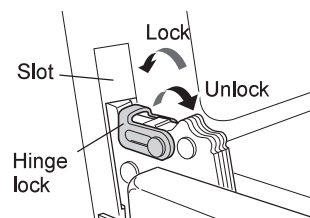
Removing and Replacing the Lift-Off Oven Doors and Drawer

⚠ CAUTION

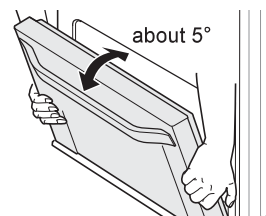
- Be careful when removing and lifting the door.
- Do not lift the door by the handle. The door is very heavy.

Removing the Door

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



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



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