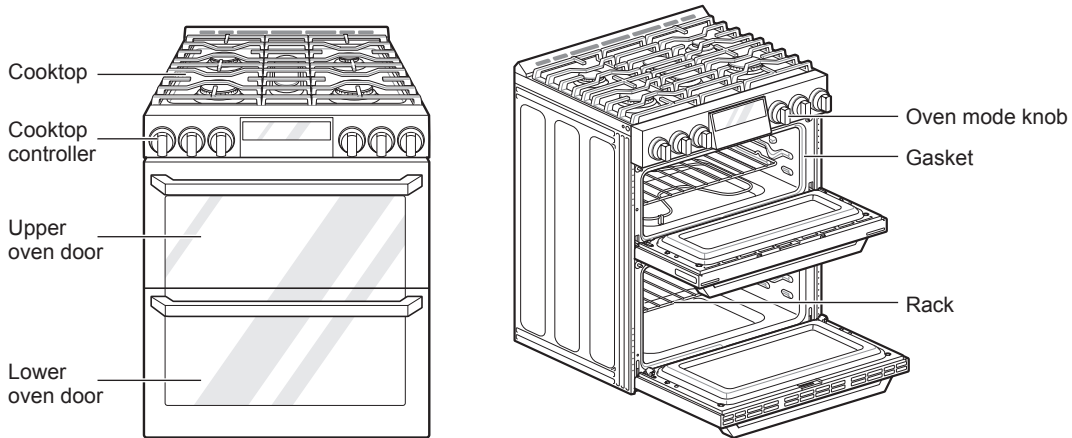


PRODUCT OVERVIEW

Parts

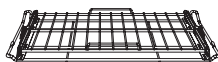


Accessories

Included Accessories



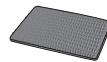
Heavy Rack (2ea)



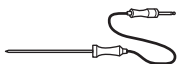
Gliding rack (1ea)



Spray bottle (1ea)



Non-scratch scouring pad (1ea)



Meat probe (1ea)



Griddle (1ea)



Rear filler (1ea)

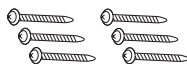


Owner's manual (1ea)

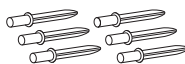
Anti-tip kit



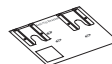
Anti-tip



Screws (6ea)

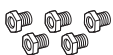


Anchors (6ea)

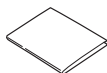


Template

LP nozzle conversion kit

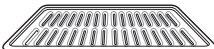


Cooktop Nozzles (5ea)

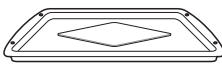


Installation guide (1ea)

Optional Accessories



Grid



Broiler pan

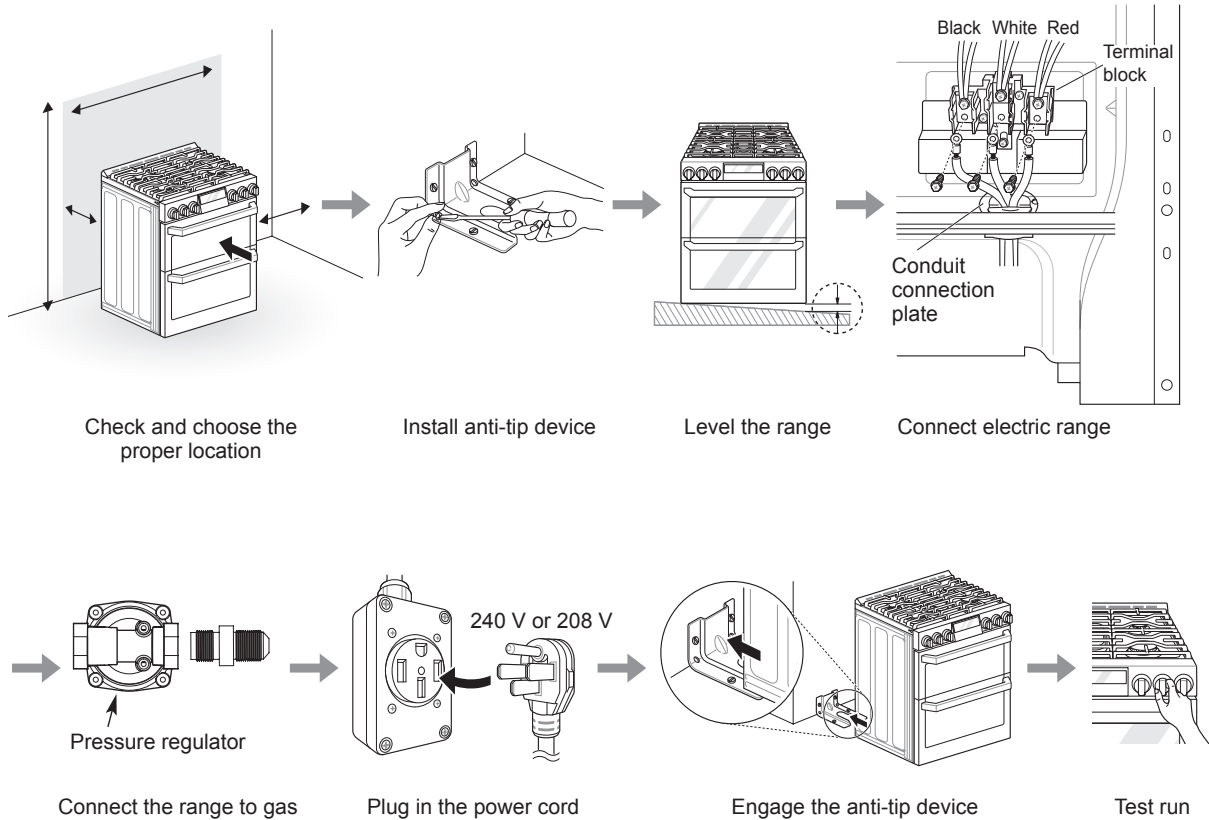
NOTE

- Contact the LG SIGNATURE Customer Information Center at 1-800-984-6306 if any accessories are missing.
- For your safety and for extended product life, only use authorized components.
- The manufacturer is not responsible for product malfunction or accidents caused by the use of separately purchased, unauthorized components or parts.
- The images in this guide may be different from the actual components and accessories, which are subject to change by the manufacturer without prior notice for product improvement purposes.

INSTALLATION

Installation Overview

Please read the following installation instructions first after purchasing this product or transporting it to another location.



Product Specifications

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

Oven Range Models	LUTD4919SN
Description	Dual Fuel Double Oven Range
Electrical requirements	6.9 kW 120/240 VAC or 5.2kW 120/208 VAC
Exterior Dimensions	29 7/8" (W) x 37 59/64" (H) x 28 15/16" (D) (D with door closed) 75.9 cm (W) x 96.3 cm (H) x 73.5 cm (D) (D with door closed)
Height to cooking surface	36" (91.4 cm)
Net weight	196.2 lb (89.0 kg)
Total capacity	Upper Oven: 3.0 cu. ft. Lower Oven: 4.3 cu. ft. Total cap.: 7.3 cu. ft.

Before Installing the Range

WARNING

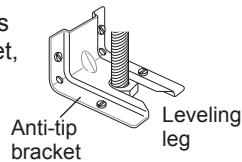
Tip - Over Hazard

A child or adult can tip the range and be killed. Verify the anti-tip bracket has been installed. Ensure the anti-tip bracket is engaged when the range is moved.



Do not operate the range without the anti-tip bracket in place. Failure to follow these instructions can result in death or serious burns to children and adults.

To check that leveling leg is inserted into anti-tip bracket, grasp the top rear edge of the range and carefully attempt to tilt it forward.



If you did not receive an anti-tip bracket with your purchase, call 1-800-984-6306 to receive one at no charge.

WARNING

- **The information in this manual should be followed exactly.** Failure to do so may result in fire, electrical shock, property damage, personal injury, or death.
- **Wear gloves during the installation procedure.** Failure to do so can result in bodily injury.
- Make sure no parts came loose during shipping.

In the Commonwealth of Massachusetts

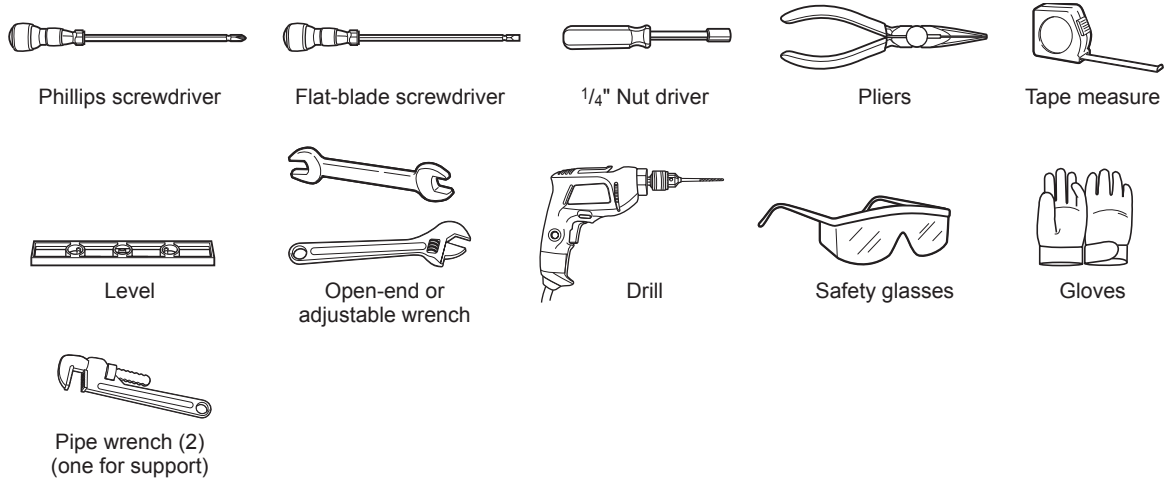
- This product must be installed by a licensed plumber or gas fitter.
- When using ball type gas shut-off valves, they must be the T-handle type.
- When using a flexible gas connector, it must not exceed 3 feet in length.

NOTE

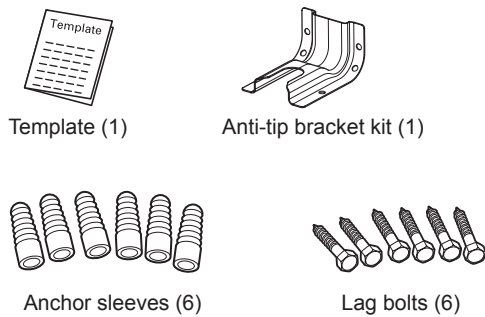
- Observe all governing codes and ordinances.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- As when using any appliance generating heat, there are certain safety precautions you should follow.
- Be sure your range is installed and grounded properly by a qualified installer or service technician according to the installation instructions.
- Any adjustment and service should be performed only by qualified gas range installers or service technicians.

Preparing for Installation

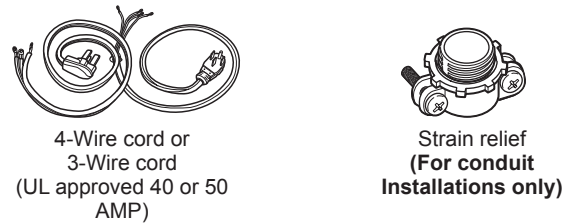
Tools Needed



Parts Provided



Parts not Provided



Materials You May Need

- Gas line shut-off valve
- Pipe joint sealant that resists action of natural and LP gases
- Flexible metal appliance connector (3/4" or 1/2" NPT x 1/2" I.D.)
Never use an old connector when installing a new range.
- Flare union adapter for connection to gas supply line (3/4" or 1/2" NPT x 1/2" I.D.)
- Flare union adapter for connection to pressure regulator on range (1/2" NPT x 1/2" I.D.)
- Liquid leak detector or soapy water
- Lag bolt or 1/2" O.D. sleeve anchor (for concrete floors only)

Installing the Range

Unpacking and Moving the Range

CAUTION

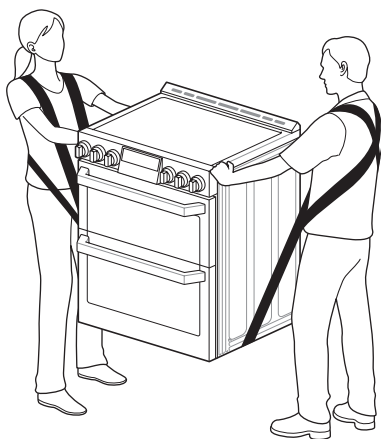
- **You should use two or more people to move and install the range. (Excessive Weight Hazard)** Failure to do so can result in back or other injury.
- **Do not use the door handles to push or pull the range during installation or when moving the range out for cleaning or service.** Doing so can result in serious damage to the door of the range.

Remove packing material, tape and any temporary labels from your range before using. Do not remove any warning-type labels, the model and serial number label, or the Tech Sheet that is located on the back of the range.

To remove any remaining tape or glue, rub the area briskly with your thumb. Tape or glue residue can also be easily removed by rubbing a small amount of liquid dish soap over the adhesive with your fingers. Wipe with warm water and dry.

Do not use sharp instruments, rubbing alcohol, flammable fluids, or abrasive cleaners to remove tape or glue. These products can damage the surface of your range.

The range is heavy and can be installed on soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring. Use a belt when moving the range to prevent damaging the floor. Or slide the range onto cardboard or plywood to avoid damaging the floor covering.



Choosing the Proper Location

CAUTION

- **Avoid placing cabinets above the range.** To minimize the hazard caused by reaching over the open flames of operating burners, install a ventilation hood over the range that projects forward at least five inches beyond the front of the cabinets.
- **Do not locate your range where it may be subject to strong drafts.** Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not blocked by carpeting or woodwork.
- **This range is for indoor, household use only.** Do not install the range in areas exposed to the weather and/or water.
- **If the range is located near a window, do not hang long curtains or paper blinds on that window.**
- **Make sure wall covering, countertop and cabinets around the range can withstand the heat (up to 194 °F) generated by the range.** Discoloration, delamination or melting may occur. This range has been designed to comply with the maximum allowable wood cabinet temperature of 194 °F.
- **Before installing the range in an area covered with linoleum or other synthetic floor covering, make sure the floor covering can withstand temperatures of at least 160 °F(70°C).**
- **Use an insulated pad or 1/4 in. (0.64 cm) plywood under the range if installing the range over carpeting.**

The range should always be plugged into its own individual properly grounded electrical outlet. This prevents overloading house wiring circuits which could cause a fire hazard from overheated wires. It is recommended that a separate circuit serving only this appliance be provided.

This appliance must not be installed with a ventilation system that blows air downward toward the range. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

When the floor covering ends at the front of the range, the area that the range will be installed on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning and servicing, as well as provide proper air flow to the range.

Mobile Home - Additional Installation Requirements

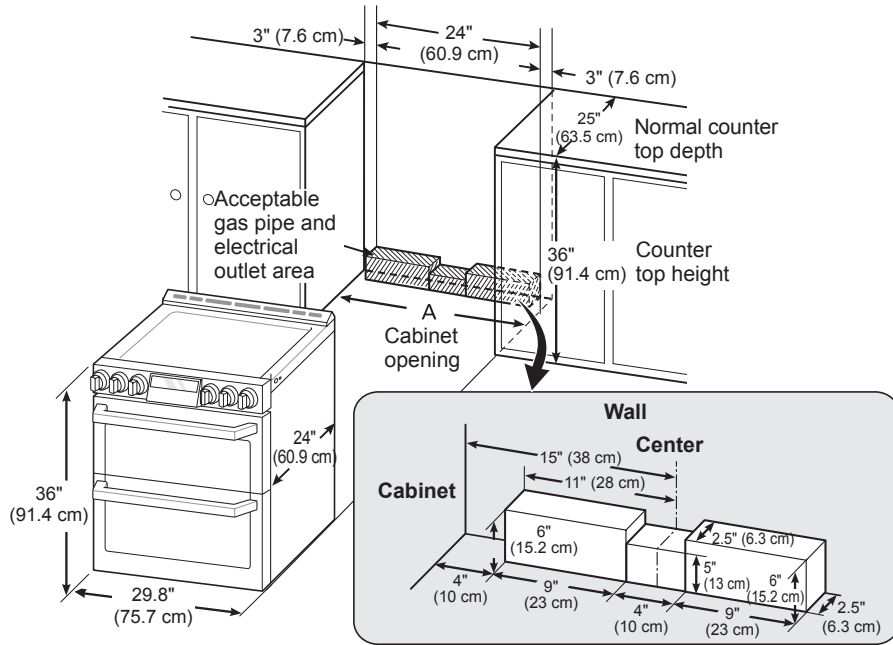
The installation of this range must conform to the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD Part 280), or when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI A225.1/NFPA 501A or with local codes.

- When this range is installed in a mobile home, it must be secured to the floor during transit. Any method of securing the range is adequate as long as it conforms to the standards listed above.
- A four-wire power supply cord or cable must be used in a mobile home installation.

Dimensions and Clearances

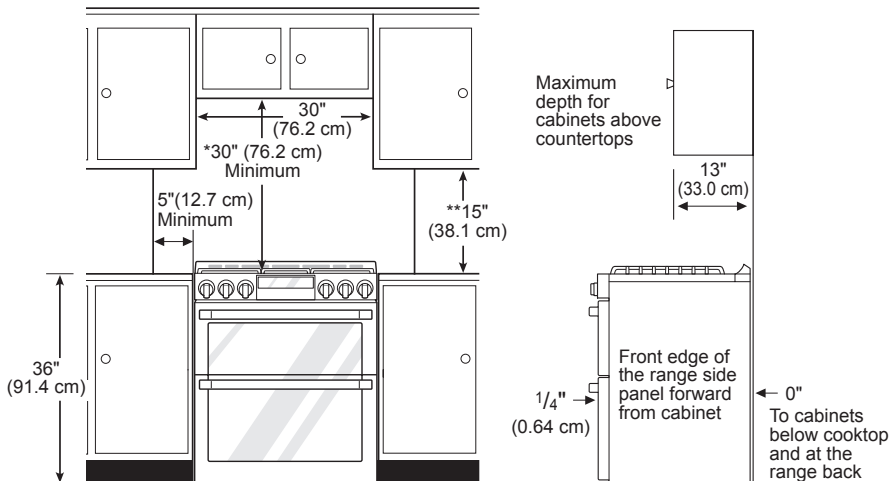
NOTE

Save for the use of the local electrical inspector.



A = 30" (76.2 cm) For U.S.A
 = 30" (76.2 cm) ~ 31" (78.7 cm) For CANADA

For installation in Canada, a free-standing range is not to be installed closer than ¹⁵/₃₂" (12 mm) from any adjacent surface.



Minimum Dimensions

* 30" (76.2 cm) minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet; or 24" (60.9 cm) minimum when bottom of wood or metal cabinet is protected by not less than 1/4" (6.4 cm) flame retardant millboard covered with not less than no. 28 MSG sheet steel, 0.015" (0.381 mm) stainless steel, 0.024" (0.610 mm) aluminum or 0.020" (0.508 mm) copper.

** 15" (38.1 cm) minimum between countertop and adjacent cabinet bottom.

Installing the Anti-tip Device

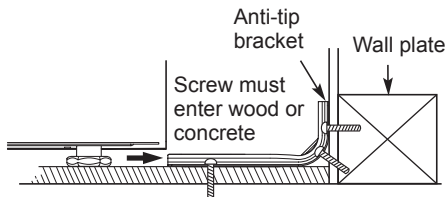
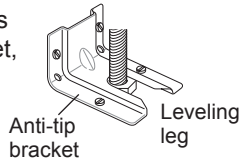
WARNING

Tip - Over Hazard

A child or adult can tip the range and be killed. Verify the anti-tip bracket has been installed. Ensure the anti-tip bracket is engaged when the range is moved. Do not operate the range without the anti-tip bracket in place. Failure to follow these instructions can result in death or serious burns to children and adults.



To check that leveling leg is inserted into anti-tip bracket, grasp the top rear edge of the range and carefully attempt to tilt it forward.

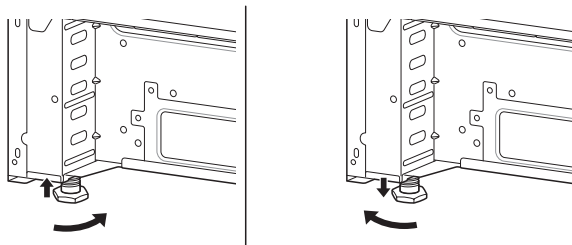


Locate the anti-tip bracket using the template

An anti-tip bracket is packaged with the template. The instructions include necessary information to complete the installation. Read and follow the range installation instruction sheet (template).

Leveling the Range

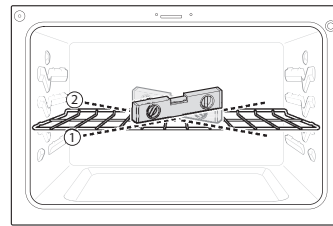
Level the range by adjusting the leveling legs with a wrench. Extending the legs slightly may also make it easier to insert the rear leg into the anti-tip bracket.



Use a level to check your adjustments. Place the level diagonally on the oven rack, and check each direction for level.

First check direction ①.

Then check direction ②. If the level doesn't show level on the rack, adjust the leveling legs with a wrench.



Optional Rear Filler

If the counter does not bridge the opening at the rear wall, use the rear filler kit provided with the slide-in range.

NOTE

If the countertop depth is greater than 25" there will be a gap between the filler kit and the back wall.

If the countertop depth is less than 24", the control panel will not sit flush with the countertop.

Installing the Rear Filler

- 1 Using a screwdriver, remove the upper four screws that attach the rear bracket and loosen the lower two screws.
- 2 Place the rear filler on the rear bracket.
- 3 Tighten the two lower screws on the rear bracket. Insert one of the screws removed in step 1 in the slot at each end of the rear filler.
- 4 Store the remaining two screws with these instructions for future use.

Providing Adequate Gas Supply

The range is designed to operate at a pressure of 5" of water column on natural gas or 10" of water column on LP.

Make sure you are supplying the range with the type of gas for which it is configured.

This range is convertible for use on natural or LP gas. When using this range on LP gas, conversion must be made by a qualified LP installer before attempting to operate the range.

For proper operation, the pressure of natural gas supplied to the regulator must be between 5" and 13" of water column.

For LP gas, the pressure supplied to the regulator must be between 10" and 13" of water column. When checking for correct operation of the regulator, the inlet pressure must be at least 1" more than the operating (manifold) pressure as given above.

The pressure regulator located at the inlet of the range must remain in the supply line regardless of which type of gas is being used.

A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of $\frac{5}{8}$ " and a maximum length of 5 feet. In Canada, flexible connectors must be single wall metal connectors less than 6 feet in length.

Connecting the Range to Gas

Shut off the range gas supply valve before removing the old range and leave it off until the new hook-up has been completed.

Because hard piping restricts movement of the range, a CSA International-certified flexible metal appliance connector should be used unless local codes require a hard-piped connection.

A manual valve shall be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.

Never reuse an old connector when installing a new range.

To protect against gas leaks, use a qualified pipe joint sealant on all external threads.

- 1 Install a male $\frac{1}{2}$ " or $\frac{3}{4}$ " flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back-up the shut-off valve to keep it from turning.
- 2 Install a male $\frac{1}{2}$ " flare union adapter to the $\frac{1}{2}$ " NPT internal thread at the inlet of the pressure regulator. Use a backup wrench on the pressure regulator fitting to prevent damage.
- 3 Connect a flexible metal appliance connector to the adapter on the range. Position the range to permit connection at the shut-off valve.
- 4 When all connections have been made, be sure all range controls are in the **Off** position and turn on the main gas supply valve. Gas leaks may occur in your system and create a hazard. Gas leaks may not be detected by smell alone.

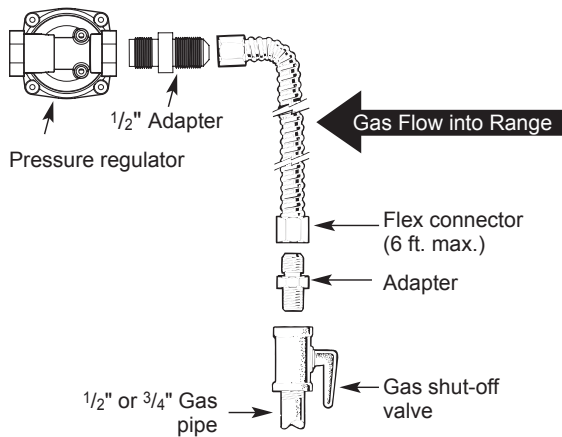
Check all gas connection joints and fittings for leaks with a non-corrosive leak detection fluid, then wipe off.

Gas suppliers recommend you purchase and install a UL approved gas detector. Install and use in accordance with the installation instructions.

WARNING

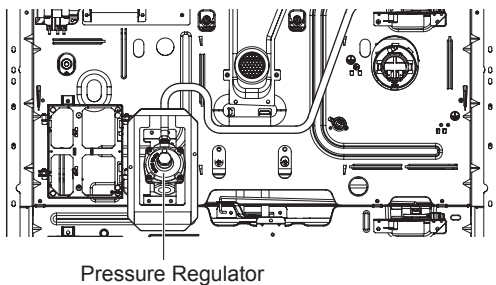
- Do not use a flame to check for gas leaks.
- Isolate the range from the gas supply system by closing its individual shut-off valve during any pressure testing of the gas supply system at test pressures equal to or less than $\frac{1}{2}$ " psig (3.5 kPa).

Flexible Connector Hookup



Installer: Inform the consumer of the location of the gas shutoff valve.

Pressure Regulator Position



Connecting Electricity

Electrical Requirements

This appliance must be installed and grounded on a branch circuit by a qualified technician in accordance with the National Electrical code ANSI/NFPA NO. 70 - latest edition.

All wiring should conform to Local and NEC codes. This range requires a single-phase, 3 wire, A.C 120/208 V or 120/240 V 60 Hz electrical system. Use only a 3-conductor or a 4-conductor UL-listed range cord with closed-loop terminals, open-end spade lugs with upturned ends or similar termination. Do not install the power cord without a strain relief.

A range cord rated at 40 amps with 120/208 or 120/240 minimum volt range is required. If a 50 amp range cord is used, it should be marked for use with 1 3/8" diameter connection openings. This appliance may be connected by means of a conduit or power cord. If a conduit is being used, go to page 23 for **3 wire conduit connections** or **4 wire conduit connections**.

WARNING

- Allow 2 to 3 ft (61.0 cm to 91.4 cm) of slack in the line so that the range can be moved if servicing is ever necessary.
- The power supply cord and plug should not be modified. If it will not fit the outlet, have a proper outlet installed by a qualified electrician.
- Using an extension cord to connect the power is prohibited. Connect the power cord and plug directly.
- Electrical ground is required on this appliance.
- Make sure that the power cord is not pinched by the range or heavy objects. Failure to do so can result in serious burns or electrical shock.
- Do not use a damaged power plug, power cord, or loose power outlet.
- Do not put a fuse in a neutral or ground circuit.
- Do not connect the ground wire to plastic plumbing lines, gas lines, or hot water pipes.

Specified power-supply-cord kit rating

Range rating, watts		Specified rating of power supply-cord kit, amperes	Diameter (inches) of Range connection Opening	
120/240 volts 3-wire	120/208 volts 3-wire		Power cord	Conduit
8,750 - 16,500	7,801 - 12,500	40 or 50A	1 3/8"	1 1/8"
16,501 - 22,500	12,501 - 18,500	50	1 3/4"	1 3/8"

3, 4 - Wire electrical wall Receptacle



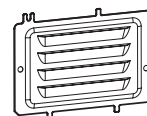
4 Wire receptacle (14-50R)



3 Wire receptacle (10-50R)

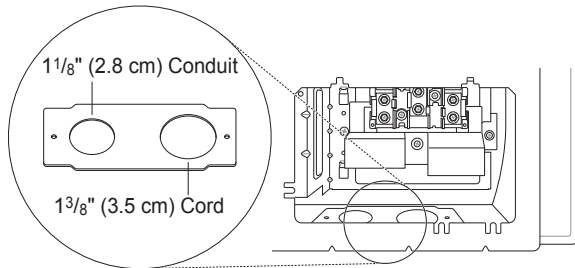
Connecting the Power Cord

The rear access cover must be removed. Loosen the two screws with a screwdriver. The terminal block will then be accessible.



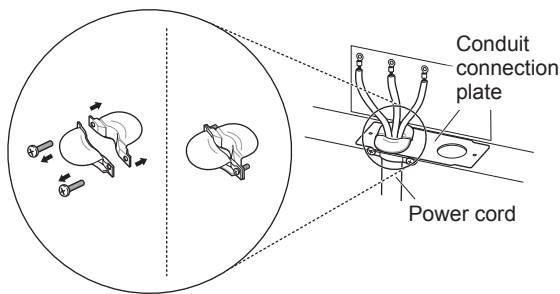
Access cover

Use the cord/conduit connection plate to install the power cord or conduit. Leave the connection plate as installed for power cord installations. Remove the connection plate for conduit installations and use the smaller 1¹/₈ in. (2.8 cm) conduit hole instead of the 1³/₈ in. (3.5 cm) power cord hole.



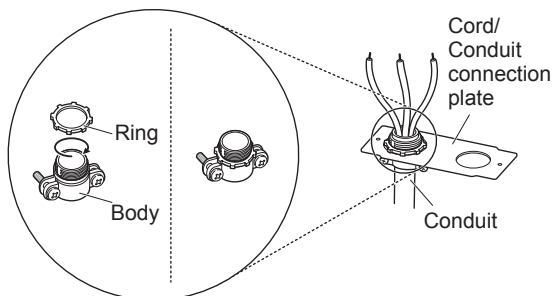
Remove the Conduit connection plate

For power cord installations, hook the strain relief over the 1³/₈ in. (3.5 cm) power cord hole located below the rear of the oven. Insert the power cord through the strain relief and tighten it.



Assembling power cord strain relief at the 1³/₈" opening

For conduit installations, insert the conduit strain relief in the 1¹/₈ in. (2.8 cm) conduit hole. Then install the conduit through the body of the strain relief and fasten the strain relief with its ring.



Assembling conduit cord strain relief at the 1¹/₈" opening

3-Wire Connection : Power Cord

WARNING

- The middle (neutral or ground) wire, which is white, of a 3-wire power cord or a 3-wire conduit has to be connected to the middle post of the main terminal block. The remaining two wires of the power cord or conduit have to be connected to the outside posts of the main terminal connection block. Failure to do so can result in electrical shock, severe personal injury or death.

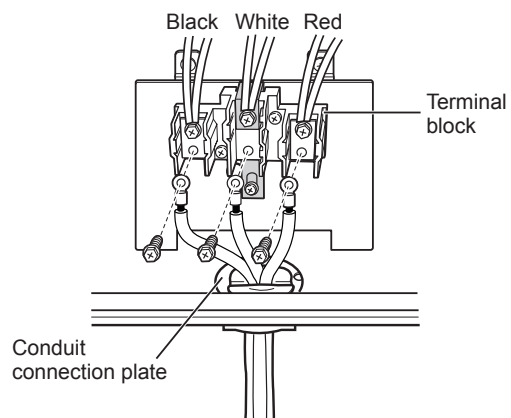
Install the power cord as follows:

For power cord installations, hook the strain relief over the power cord hole (1³/₈" located below the rear of the oven. Insert the power cord through the strain relief and tighten it.

Do not install the power cord without a strain relief.

- 1 Remove the lower 3 screws from the terminal block and retain them.
- 2 Insert the 3 screws through each power cord terminal ring and into the lower terminals of the terminal block. Make sure that the center (neutral) wire, which is white, is connected to the center lower position of the terminal block.
- 3 Tighten the 3 screws securely into the terminal block. Do not remove the ground strap connections.

3-wire connection



If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

4-Wire Connection : Power Cord

WARNING

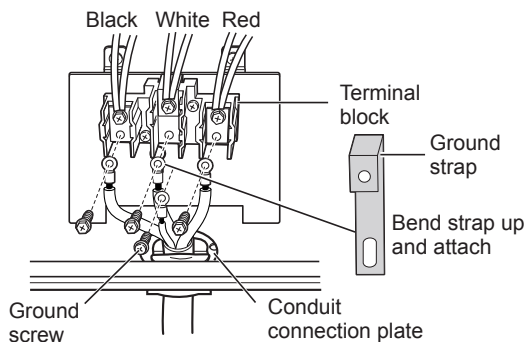
- Only a 4-conductor power-supply cord kit rated 120/208 or 120/240 volts, 50 amperes and marked for use with ranges with closed-loop connectors or opened spade lugs with upturned ends shall be used. The white middle (neutral) wire of the power cord or 4-wire conduit has to be connected to the middle post of the main terminal block. The other two wires of the power cord or conduit have to be connected to the outside posts of the main terminal connection block. The 4th ground wire (green) must be connected to the frame of the range with the ground screw. Failure to do so can result in electrical shock, severe personal injury or death.

Install the power cord as follows:

Do not install the power cord without a strain relief.

- 1 Remove the lower 3 screws from the terminal block and retain them.
- 2 Remove the ground screw and bend the end of the ground strap up so the slot is over the hole of the center screw removed in step 1.
- 3 Insert the ground screw into the power cord ground wire (green) terminal ring and secure it to the range frame.
- 4 Insert the 3 screws through each power cord terminal ring and into the lower terminals of the terminal block. Make sure that the white center (neutral) wire is connected to the center lower position of the terminal block.
- 5 Tighten the 3 screws securely into the terminal block. The center screw now attaches the bent up ground strap to the block.

4-wire connection



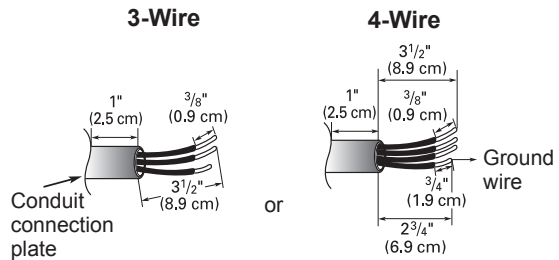
If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

3-Wire Connection: Conduit

Install the conduit as follows:

Remove the conduit connection plate from the rear of the oven and rotate it. The conduit hole (1 1/8") must be used.

First, prepare the conduit wires as shown below.



Second, install the conduit strain relief.

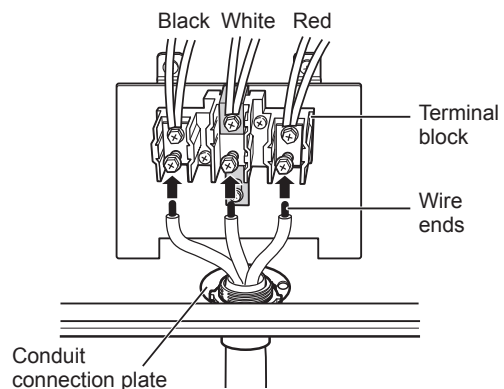
For conduit installations, purchase a strain relief and insert it in the 1 1/8 in. (2.8 cm) conduit hole. Then install the conduit through the body of the strain relief and fasten the strain relief with its ring. Reinstall the bracket.

For conduit connections:

If the wire in the conduit is copper it must be 8 or 10 AWG wiring.
If the wire in the conduit is aluminum it must be 6 or 8 AWG wiring.

- 1 Loosen the lower 3 screws from the terminal block.
- 2 Insert the bare wire (white/neutral) end through the center terminal block opening. Do not remove the ground strap connections.
- 3 Insert the two side bare wire ends into the lower left and the lower right terminal block openings. Tighten the 3 screws securely into the terminal block. (approximately 35 - 50 IN-LB)

3-wire connection



If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

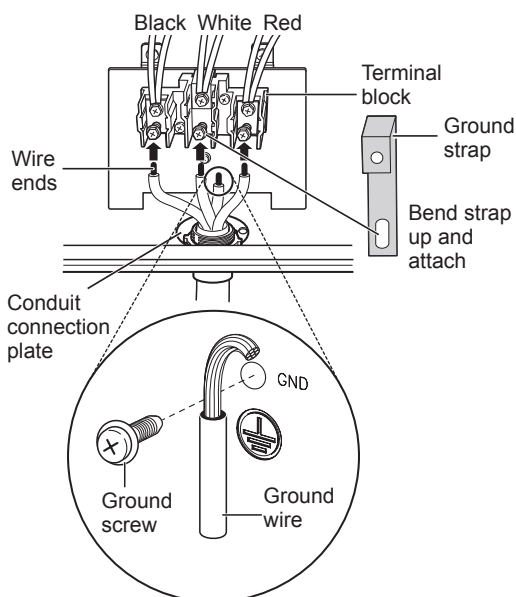
4-Wire Connection: Conduit

WARNING

- The white middle (neutral) wire of the power cord or 4-wire conduit has to be connected to the middle post of the main terminal block. The other two wires of the power cord or conduit have to be connected to the outside posts of the main terminal connection block. The 4th ground wire (green) must be connected to the frame of the range with the ground screw. Failure to do so can result in electrical shock, severe personal injury or death.

- 1 Follow the instructions for installing the conduit under 3-Wire Connection: Conduit until the strain relief and bracket are installed. Do not install the conduit without a strain relief.
- 2 Loosen the 2 lower left and right screws from the terminal block. Remove the lower 2 center screws. Do not discard any screws.
- 3 Remove the ground screw and bend the end of the ground strap up so the slot is over the hole of the center screw removed in step 1.
- 4 Attach the ground (green) bare wire end to the range frame and secure it in place with the ground screw.
- 5 Insert the bare wire (white/neutral) end through the center terminal block opening. The center screw now attaches the bent up ground strap to the block.
- 6 Insert the two side bare wire ends into the left and the right terminal block openings. Tighten the 3 screws securely into the terminal block. (approximately 35 - 50 IN-LB)

4-wire connection



If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

Engaging the Anti-tip Device

- Move the range close enough to the opening to plug into the receptacle.
- Slide the range into position ensuring that the back leg slides under the anti-tip bracket. The range should sit flush against the back wall when properly installed.
- Carefully attempt to tip the range forward to ensure that the anti-tip bracket is engaged properly. If properly installed, the anti-tip bracket will prevent the range from being tipped. If the range can be tipped, reinstall the range until the anti-tip bracket is properly installed and the range will not tip forward.
- Turn on electrical power. Check the range for proper operation.



Test Run

Check if the range is properly installed and run a test cycle.

- 1 Remove all packing materials from inside the oven. Press **Lower Clear/Off** to start the test.
- 2 Check the oven's operation. Turn oven mode knob to select Lower Bake. 350 °F appears in the display.
- 3 Press Start.
- 4 The oven should finish preheating in 15 minutes, and the convection fan should operate while the oven is preheating.
- 5 After checking the oven's operation, turn the temperature up to 450 °F and leave the oven on for at least an hour to help remove any oil which might cause smoke and odors when first using the oven.

NOTE

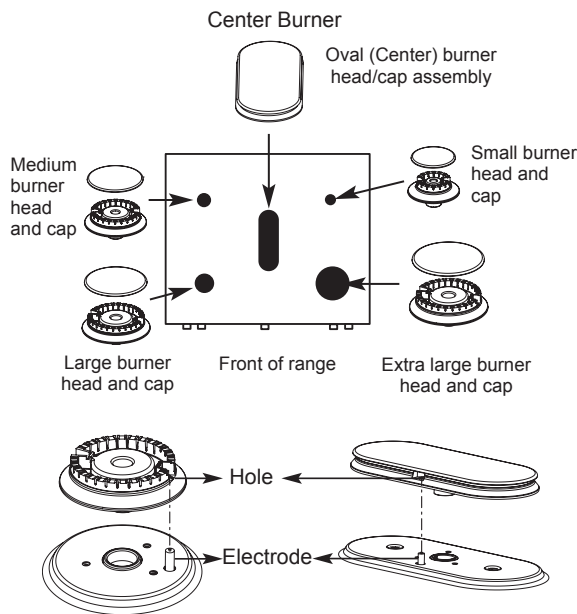
Smoke may come out of the range when it is first used.

Assembling the Surface Burners

CAUTION

Do not operate the burners without all parts in place.

Place the burner caps and heads on the cooktop. Make sure that the caps and heads are placed in the correct locations. There is one small, one medium, one large, one oval(center), and one extra large burner head and cap.



Make sure the hole in the burner head is positioned over the electrode.

Checking Ignition of the Surface Burners

Electric Ignition

Select a surface burner knob and simultaneously push in and turn to the **Lite** position. You will hear a clicking sound indicating proper operation of the spark module.

Once the air has been purged from the supply lines the burner should ignite within 4 seconds. After the burner ignites, rotate the knob out of the **Lite** position. Try each burner in succession until all burners have been checked.

Quality of Flames

The combustion quality of the burner flames needs to be confirmed visually.



A Yellow flames - Call for service.



B Yellow tips on outer cones - This is normal for LP gas.



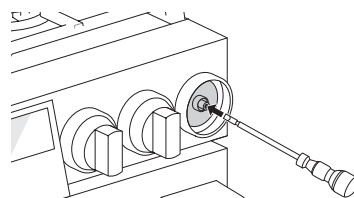
C Soft blue flames - This is normal for natural gas.

NOTE

- With LP gas, some yellow tipping on outer cones is normal.

Adjusting the Surface Burner to the Low Flame (Simmer) Setting

- 1 Light all surface burners.
- 2 Turn the knob on the burner being adjusted to **Lo**.
- 3 Remove the knob.
- 4 Insert a small, flat-blade screwdriver into the valve shaft.



NOTE

Hold the valve shaft with one hand while turning the screw to adjust with the other.

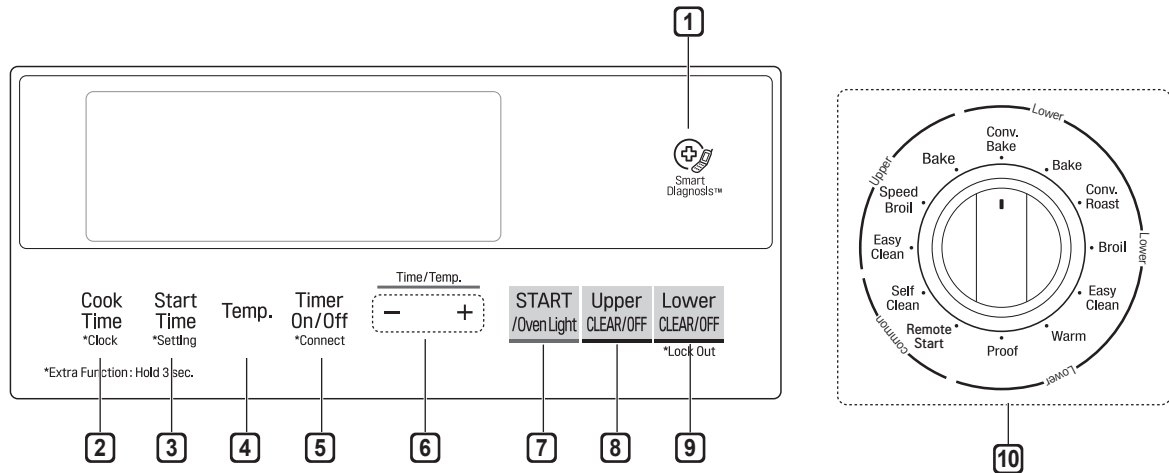
- 5 Replace the knob.
- 6 Test the flame stability.

Test 1: Turn the knob from **Hi** to **Lo** quickly. If the flame goes out, increase the flame size and test again.

Test 2: With the burner on a **Lo** setting, open and close the oven door quickly. If the flame is extinguished by the air currents created by the door movement, increase the flame height and test again.
- 7 Repeat steps 1-6 for each surface burner.

OPERATION

Control Panel Overview



1 Smart Diagnosis™

Use during the Smart Diagnosis feature.

2 Cook Time / Clock

- Press the button to set the desired amount of time for food to cook. The oven shuts off when the set cooking time runs out.
- Press and hold button for three seconds to set the time of day.

3 Start Time / Setting

- Press the button to set the delayed timed cook. The oven starts at the set time.
- Press and hold button for three seconds to select and adjust oven settings.

4 Temp.

- Press the button to select Temp. function.

5 Timer On/Off / Connect

- Press the button to set or cancel automatic timer.
- Press and hold button for three seconds to connect to Wi-Fi network.

6 - / +

Press the plus button to increase cooking time or oven temperature.
Press the minus button to decrease cooking time or oven temperature.

7 START / Oven Light

- Press the button to start all oven features.
- Press the button to manually turn the oven light on/off.

8 Upper CLEAR/OFF

Press the button to end all upper oven features.

9 Lower CLEAR/OFF / Lock Out

- Press the button to end all lower oven feature.
- Press and hold button for three seconds to lock the door and control panel.

10 Oven Mode Knob

Turn the knob to select oven operating mode.

Changing Oven Settings

Clock

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

- 1 Press and hold Cook Time for three seconds. CLO shows in the display.
- 2 Press **plus(+)** or **minus(-)** to select the desired time. Plus(+) to increase the time and minus(-) to decrease the time.
- 3 Press **Start** to enter the time and start the clock.

NOTE

- The time of day cannot be changed during a timed baking or self-clean cycle.
- To check the time of day when the display is showing other information, press **Clock**.
- 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, you may have experienced a power failure. Reset the time.

Oven Light

The interior oven light automatically turns on when the door is opened. Press **Oven Light** to manually turn the oven light on.

NOTE

The oven light cannot be turned on if the Self Clean function is active.

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.

Feature		min. Temp. / Time	max. Temp. / Time	Default
Clock	12 Hr.	1:00 Hr. / min.	12:59 Hr. / min.	
	24 Hr.	0:00 Hr. / min.	23:59 Hr. / min.	
Timer	12 Hr.	0:01 min.	11:59 Hr. / min.	
	24 Hr.	0:01 min.	11:59 Hr. / min.	
Cook Time	12 Hr.	0:01 min.	11:59 Hr. / min.	
	24 Hr.	0:01 min.	11:59 Hr. / min.	
Conv. Bake		300 °F / 150 °C	550 °F / 285 °C	350 °F (*325 °F) / 12 Hr.
Conv. Roast		300 °F / 150 °C	550 °F / 285 °C	350 °F (*325 °F) / 12 Hr.
Speed Broil & Broil		Lo 400 °F	Hi 500 °F	Hi / 3 Hr.
Bake		170 °F / 80 °C	550 °F / 285 °C	350 °F / 12 Hr.
Proof				12 Hr.
Warm				3 Hr.
Self Clean		3 Hr.	5 Hr.	4 Hr.
EasyClean®				10 min.

* Using Auto Conversion

- Default cook mode times are without setting cook time.

Timer On/Off

The Upper or Lower 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 oven control function.

Setting the Timer (for example to set 5 minutes)

- 1 Press **Timer On/Off**. 0:00 with HR inside it appears and Timer flashes in the display.
- 2 Press **plus(+)** or **minus(-)** to select the desired time. Plus(+) increases the time and minus(-) decreases the time.
- 3 Press **Timer On/Off** or **Start** to start the Timer. The remaining time countdown appears in the display.

NOTE

If **Timer On/Off** is pressed, the timer is canceled and the display returns to the time of day.

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

NOTE

- If the remaining time is not in the display, recall the remaining time by pressing **Timer On/Off**.
- Press **Timer On/Off** twice to set the time in minutes and seconds.
- Press **Timer On/Off** once to set the time in hours and minutes.

Cancelling the Timer

- 1 Press **Timer On/Off** once.
The display returns to the time of day.

Connect

The Connect button is used to connect the appliance to a home Wi-Fi network.

- 1 Press **Upper CLEAR/OFF** and **Lower CLEAR/OFF**.
- 2 Press and hold **Timer On/Off** for 3 seconds.
- 3 The power-on chime sounds, Set appears in the display, and the Wi-Fi icon (📶) blinks.
- 4 Register the appliance on the Wi-Fi network using the smart phone app. (See page 42.)
- 5 To disconnect the appliance from the network, press and hold **Timer On/Off** for 3 seconds.

Settings

Press and hold **Start Time** for three seconds. Then press the **Start Time** key repeatedly to toggle through and change oven settings.

The **Settings** key allows you to:

- set the hour mode on the clock (12 or 24 hours)
- enable/disable convection auto conversion
- adjust the oven temperature
- activate/deactivate the preheating alarm light
- set the beeper volume
- switch the temperature scale between Fahrenheit and Celsius

Setting the Hour Mode

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

- 1 Press and hold **Start Time** for three seconds.
- 2 Press **plus(+)** or **minus(-)** to set the desired hour mode on the clock.
- 3 Press **Start** to accept the desired change.

Setting Convection Auto Conversion

When **Conv. Bake** and **Conv. Roast** are selected, Convection Auto Conversion automatically converts the standard recipe temperature entered to a convection temperature by subtracting 25 °F / 14 °C. This auto-converted temperature shows on the display. For example, select **Conv. Bake**, enter 350 °F, and 325 °F shows on the display after preheat.

Convection Auto Conversion is enabled by default. To change the setting, follow these instructions.

- 1 Press and hold **Start Time** for three seconds. Then press **Start Time** repeatedly until **Auto** appears in the display
- 2 Press **plus(+)** or **minus(-)** to enable or disable the feature.
- 3 Press **Start** to accept the change.

Adjusting the Oven Temperature

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 temperature yourself.

NOTE

To begin, either raise or lower the thermostat 15 °F (8 °C). Try the oven with the new setting. If the oven still needs adjustment, raise or lower the thermostat again, using the first adjustment as a gauge. For example, if the adjustment was too much, raise or lower the thermostat 10 °F (5 °C). If the adjustment was not enough, raise or lower the thermostat 20 °F (12 °C). Proceed in this way until the oven is adjusted to your satisfaction.

- 1 Press and hold **Start Time** for three seconds. Then press **Start Time** repeatedly until **U_AJ** or **L_AJ** appears in the display.
- 2 To increase the temperature, press **plus (+)** until the desired amount appears in the display. To decrease the temperature, press **minus (-)** until the desired amount 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.

- 1 Press and hold **Start Time** for three seconds. Then press **Start Time** repeatedly until **PrE** appears in the display.
- 2 Press **plus(+)** or **minus(-)** to turn the function on/off.
- 3 Press **Start** to accept the change.

Adjusting the Beeper Volume

- 1 Press and hold **Start Time** for three seconds. Then press **Start Time** 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.

- 1 Press and hold **Start Time** for three seconds. Then press **Start Time** repeatedly until **Unit** appears in the display.
- 2 Press **plus(+)** or **minus(-)** to select F(Fahrenheit) or C(Centigrade).
- 3 Press **Start** to accept the change.

Lock Out

The Lock Out feature automatically locks the oven door and prevents most oven and cooktop controls from being turned on. It does not disable the clock, timer or the interior oven light.

- 1 Press and hold **Lower CLEAR/OFF** for three seconds.
- 2 The lock melody sounds, **Loc** appears in the Display and the lock icon  blinks in the display.
- 3 Once the oven door is locked, the lock  indicator stops blinking and remains on.
- 4 To deactivate the Lock Out feature, press and hold **Lower CLEAR/OFF** for three seconds. The unlock melody sounds and the door and the controls unlock.

Start Time (Delayed Timed Cook)

The automatic timer of the Delayed Timed Cook function turns the oven on and off at the time you select. This feature can be used with the **Bake**, **Conv. Bake** and **Conv. Roast** modes.

Setting a Delayed Timed Cook

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

- 1 Turn the oven mode knob to select the **Bake** mode. 350 °F appears in the display.
- 2 Set the temperature: press **minus(-)** until 300 °F appears in the display.
- 3 Press **Cook Time** and press plus (+) or minus (-) to 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, Press **Clear/Off** at any time.
- To change the cooking time, repeat step 3 and press **Start**.
- If the oven clock is set as a 12-hour clock, you can delay the cook time for 12 hours. If the oven clock is set as a 24-hour clock, you can delay the cook time for 24 hours.

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

- **End** and the time of day show in the display.
- The cook-end indicator tone sounds every 60 seconds until **Clear/Off** is Pressed.

CAUTION

- 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. 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 completed.
- Eating spoiled food can result in sickness from food poisoning.

Cook Time (Timed Cook)

Set the oven to cook for a specific length of time using the Timed Cook feature. This feature can only be used with the **Bake**, **Conv. Bake** and **Conv. Roast** modes.

Setting the Cook Time Function

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

- 1 Turn the oven mode knob to select the **Bake** mode. 350 °F appears in the display.
- 2 Set the oven 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 **Clear/Off** is Pressed.

Changing the Cook Time during Cooking

For example, to change the cook time from 30 minutes to 1 hour and 30 minutes, do the following.

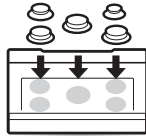
- 1 Press **Cook Time**.
- 2 Change the baking time: press **plus(+)** until 1 hour and 30 minutes appears in the display.
- 3 Press **Start** to accept the change.

Using the Gas Surface Burners

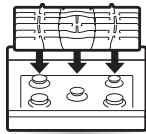
Before Use

Read all instructions before using.

Make sure that all burners are properly placed.



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



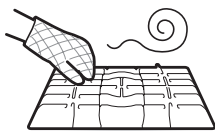
CAUTION

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.

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

Touching grates before they cool down may cause burns.



CAUTION

WHAT TO DO IF YOU SMELL GAS

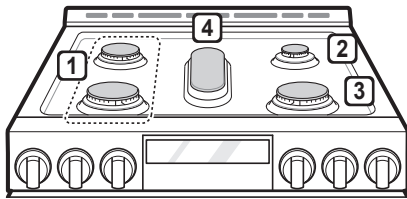
- Open windows.
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

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

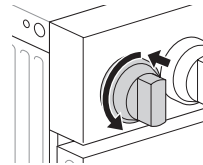
The extra large burner is the maximum output burner. Like the other four burners, it can be turned down from **Hi** to **Lo** for a wide range of cooking applications. This burner is also designed to quickly bring large amounts of liquid to a boil. It can be used with cookware 10 inches or larger in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

4 Oval Burner

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

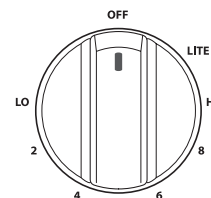
Using the Gas Surface Burners

- 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.



The electric spark ignition system makes a clicking noise.

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

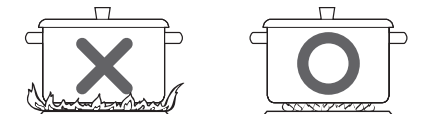


CAUTION

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.

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.
- When turning a surface burner from high heat to simmer quickly, make sure the flames stay lit. See page 25 to adjust the burner flames, if necessary.

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.

- 1 Hold a lit match to the burner, then push in the control knob.
- 2 Turn the control knob to the **Lo** position.

CAUTION

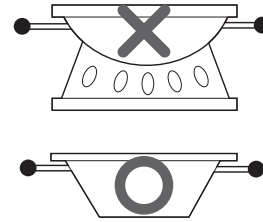
Use extreme caution when lighting burners with a match. Doing so can cause burns and other damage.

Range-Top 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.
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.

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.



Use flat-bottomed wok

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

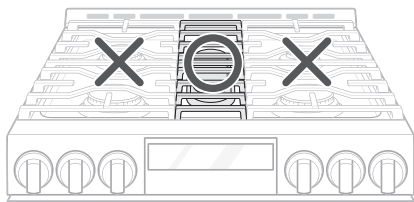
Do not place stove-top grills on the burner.



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



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.

NOTE

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



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.

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

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

NOTE

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

IMPORTANT NOTES

- 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.

Using the Oven

Before Using the Oven

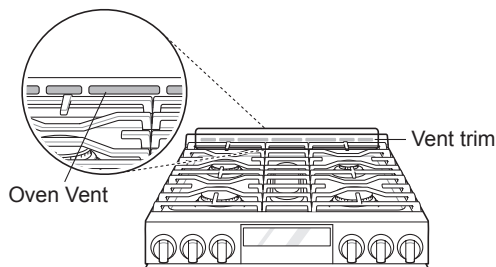
NOTE

- 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 heat turns off if the door is left open during baking. If the door is left open for longer than 30 seconds during baking, the heat turns off. The heat turns back on automatically once the door is closed.

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.



CAUTION

- **The edges of the range vent and vent trim are sharp and may become hot during operation.** Wear gloves when cleaning the range to avoid burns or other injury.

Using Oven Racks

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

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.
Make sure rack is level and both sides are in the same rack position.
- 2 Tilt the front end up and push the rack in.

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.

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, 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 lower 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.

NOTE

The oven bottom has a porcelain-enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers by placing a cookie sheet on the rack below the rack you are cooking on. This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic may cause pitting and damage to the porcelain-enamel surface and should be wiped up immediately.

Convection Mode

The convection system uses a fan to circulate the heat evenly within the oven. Improved heat distribution allows for even cooking and excellent results while cooking with single or multiple racks.

Setting the Convection Function (example, 375 °F)

- 1 Turn the oven mode knob to select the **Conv. Bake** or **Conv. Roast**.
- 2 Set the oven temperature: For example, 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, press **Clear/Off**.

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

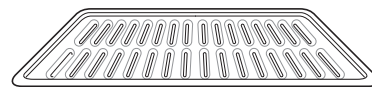
- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- When using Convection Bake with a single rack, place the oven rack in position 3. If cooking on multiple racks, place the oven racks in positions 1 and 3 (for two racks).
- 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.

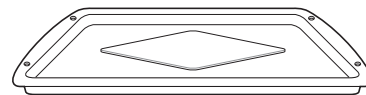
Tips for Convection Roasting

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 bottom rack 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)



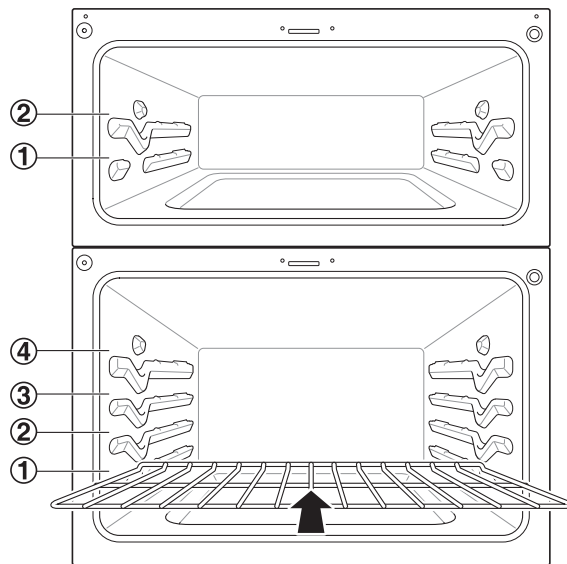
CAUTION

- 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.

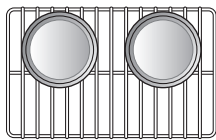
Recommended Baking and Roasting Guide

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.

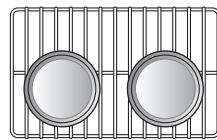
Rack and Pan Placement



Multiple rack baking

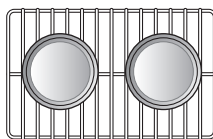


Rack
(Position 1)



Rack
(Position 3)

Single rack baking



Rack

Baking rack guide

Food		Rack position	
		Upper Oven	Lower Oven
Cakes	• Layer cakes	1	3
	• Bundt cakes	1	3
Cookies	• Sugar cookies	1	3
	• Chocolate chips	1	3
	• Brownies	1	3
Pizza	• Fresh	2	2
	• Frozen	2	2
Pastry Crust	• From scratch	1	2
	• Refrigerator	1	2
Breads	• Biscuit, canned	1	3
	• Biscuit, from scratch	1	2
	• Muffins	1	2
Desserts	• Fruit crisps and cobbles, from scratch	1	3
	• Pies, from scratch, 2-crust fruit	1	2

Roasting rack guide

Food			Rack position
			Lower Oven
Beef	Rib	Rare	1
		Medium	1
		Well done	1
	Boneless rib, top sirloin	Rare	1
		Medium	1
		Well done	1
Beef tenderloin	Rare	1	
	Medium	1	
Pork	Rib	1	
	Bone-in, sirloin	1	
	Ham, cooked	1	
Poultry	Whole chicken	1	
	Chicken pieces	1	
	Turkey	1	

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.
- Do not broil meat too close to the burner flame. Trim excess fat from meat before cooking.

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.

Speed Broil

The Speed Broil setting is designed to reduce the amount of time it takes to broil foods. By utilizing the infrared broil element, which provides heat instantaneously, there is no need for preheating.

Setting the oven to Broil / Speed Broil

- 1 Turn the oven mode knob to select **Broil** or **Speed Broil**. Press **plus(+)** or **minus(-)** to select **Hi** or **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 Press **Clear/Off** to cancel at any time or when cooking is complete.

Smoking

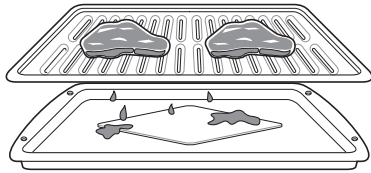
Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural byproduct of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount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

- 1 Always use a broiler pan. Do not use saute pans or regular baking sheets for safety reasons.
- 2 The broiler pan should always be thoroughly cleaned and at room temperature at the beginning of cooking.
- 3 Always run your cooktop ventilation system or vent hood during broiling.
- 4 Keep the interior of your oven as clean as possible. Leftover debris from prior meals can burn or catch fire.
- 5 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.
- 6 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.
- 7 As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.
- 8 Adhere to the recommended broil settings and cooking guidelines in the chart on the following page 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.



Food	Quantity and/or Thickness	Upper oven			Lower oven			Comments
		Rack Position	First Side (minutes)	Second Side (minutes)	Rack Position	First Side (minutes)	Second Side (minutes)	
Ground Beef Well done	1 lb. (4 patties) 1/2 to 3/4" thick	2	4-7	2-5	4	4-7	3-5	Space evenly. For 1-4 patties, use Speed Broil. For more than 4 patties, use Broil.
Beef Steaks Rare Medium Well done	1" thick 1 to 1 1/2 lbs.	2 2 2	3-4 4-5 5-6	2-3 2-3 3-4	4 4 4	4-5 4-7 6	2-3 3-4 4-5	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare Medium Well done	1 1/2" thick 2 to 2 1/2 lbs.	1 1 1	8 9 10	3-4 4-5 5-6	3 3 3	10 10-12 12	4 5-6 6-8	
Chicken	1 whole cut up 2 to 2 1/2 lbs., split lengthwise 2 Breasts	1 1	10 8-10	4-6 3-5	3 3	14-16 8-9	4-6 3-5	
Lobster Tails	2-4 10 to 12 oz. each	-	-	-	2	14	Do not turn over	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	1/4 to 1/2" thick	2	5	2-3	4	6	3-4	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	1/2" thick	2	4-5	2-3	4	6-8	2-4	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.
Pork Chops Well done	1 (1/2" thick) 2 (1" thick) about 1 lb.	2 1	7 7	3-5 2-4	4 3	5-6 9-10	2-4 4-6	
Lamb Chops Medium Well done	2 (1" thick) about 10 to 12 oz.	2 2	4-5 5-6	2-3 3-4	4 4	6 8	3-4 4-5	
Medium Well done	2 (1 1/2" thick) about 1 lb.	1 1	9 10	4-5 5-6	3 3	10 12	5-6 6-8	
Salmon Steaks	2 (1" thick) 4 (1" thick) about 1 lb.	2 1	6 7	3-5 3-5	4 3	8 9	4-6 4-6	Grease pan. Brush steaks with melted butter.

- This guide is only for reference. Adjust cook time according to your preference.
- For best performance, center food on rack when using Speed Broil/Broil.

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.

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 Press **Clear/Off** at any time to cancel.

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 Press **Clear/Off** when proofing is finished.

NOTE

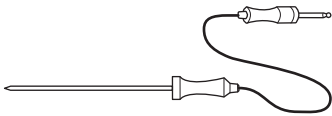
- To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily. Check bread products early to avoid over proofing.
- Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to keep foods at safe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

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.

Using the Meat Probe

- 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.

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

- 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 **Start**.
- 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 **Temp**.
- 2 Set the oven temperature and probe temperature.
- 3 Press **Start**.

IMPORTANT NOTE

Press Clear/Off 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)

SMART FEATURES

Before Using Smart Features

The Smart Features allow you to conveniently use Smart Diagnosis™, set the cook mode and communicate with the appliance using a smart phone. To use the Smart Features, you will need the following devices and apps:

- 1 A wireless router and home Wi-Fi network.
- 2 The LG SIGNATURE Range oven.
- 3 An Android-based smart phone.
- 4 The Smart ThinQ app from the Google Play Store.

Product Registration

- 1 Search for the Smart ThinQ application from the Google Play Store on a smart phone. Install and open the Smart ThinQ application.
- 2 Create an account and sign in.
- 3 Select **Register**.
- 4 Select **Range**.
- 5 Choose your home wireless router from the list of routers in the app. If necessary, enter the password for your router and click the connect button in the app.
- 6 Press and hold the Timer On/Off button on the control panel for three seconds. The Connect Icon (📶) should blink while the connection is being made.
- 7 The app will automatically go through the process of registering your product on the network, using the information you've provided. This may take some time, and the Connect Icon (📶) will continue to blink during this process. After the registration process is completed, a message is displayed and the app shows the product status screen.
- 8 Verify the Wi-Fi connection. The Connect icon (📶) should be illuminated.



Using the Wi-Fi Function

Communicate with the appliance from a smart phone using the convenient smart features.

Using the Application

- 1 Select the appliance in the application and connect it to a Wi-Fi network.
- 2 Select the menu on the upper right side to access settings and features.

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 Smart ThinQ application is off.

Timer

You can set the timer from the application.

IMPORTANT : Features could be added or deleted when the Smart ThinQ application is updated. Data saved on the Smart ThinQ application could be deleted when the application is updated or you change smart phones.

NOTE

- LG SIGNATURE is not responsible for any network connection problems or any faults, malfunctions, or errors caused by network connection.
- The machine supports 2.4 Ghz Wi-Fi networks only.
- 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 Wi-Fi connection may not connect or may be interrupted because of the home network environment.
- The network connection may not work properly depending on the internet service provider.
- The surrounding wireless environment can make the wireless network service run slowly.
- This information is current at the time of publication. The application is subject to change for product improvement purposes without notice to users.

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.



CAUTION

- 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.

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 three (3) years from the date on which you purchased the product.

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

FCC RF Radiation Exposure Statement

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

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

Wireless LAN module (LCW-003) Specifications	
Frequency Range	2412~2462 MHz
Output Power (max.)	IEEE 802.11 b : 17.56 dBm
	IEEE 802.11 g : 25.53 dBm
	IEEE 802.11 n : 25.29 dBm