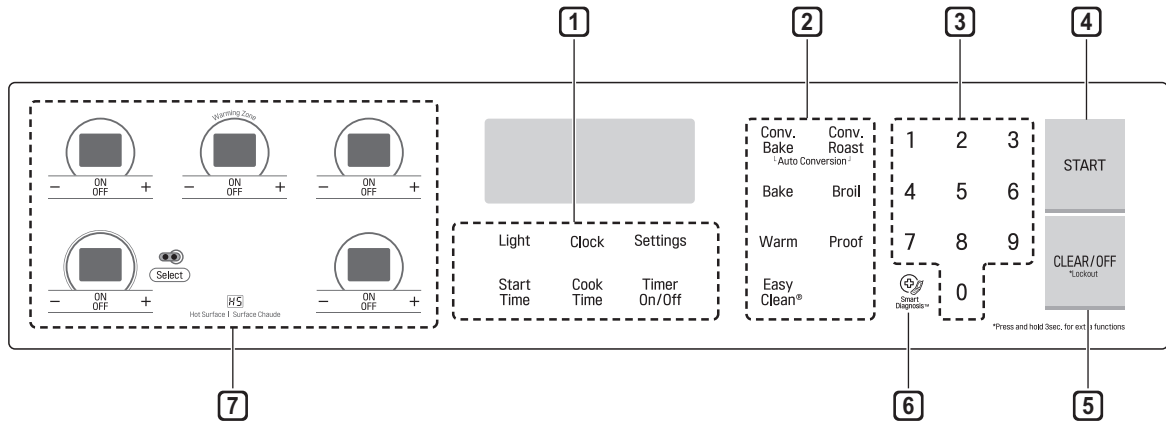


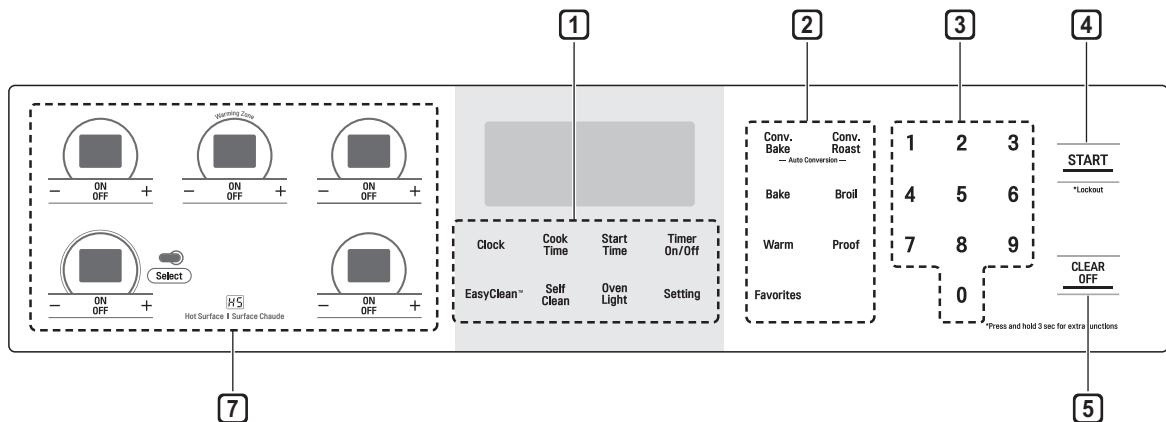
OPERATION

Control Panel Overview

For Model: LRE3061



For Model: LRE3083



1 Features

2 Oven Control

3 Number Keys

4 Start Key

5 Clear Off / Lockout Key

6 Smart Diagnosis™ (on some models)

7 Cooktop Control

Hot Surface Indicator

The HS(hot surface) indicator appears in the display as long as any surface cooking area is too hot to touch. It remains on after the element is turned off and until the surface has cooled to approximately 150 °F. Also, The HS indicator appears during the self clean cycle.

Flashing Time

If your oven displays a flashing clock, press **Clock** and reset the time, or press any key to stop the flashing.

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 **Clock**.
- 2 Press the numbers to enter the time. For example, to set the clock for 10:30, press the numbers: **1**, **0**, **3** and **0**.
- 3 Press **START**.

NOTE

- The time of day cannot be changed during a timed baking or self-clean cycle (available on some models).
- 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.

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 **Clock** for three seconds.
- 2 Press **1** for 12-hour or press **2** for 24-hour.
- 3 Press **Start** to accept the change.

Oven Light

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

NOTE

The oven light cannot be turned on if the Self Clean (on some models) 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.
Broil		Lo	Hi	Hi / 3 Hr.
Bake		170 °F / 80 °C	550 °F / 285 °C	350 °F / 12 Hr.
Proof				12 Hr.
Warm				3 Hr.
Self Clean (on some models)		3 Hr.	5 Hr.	4 Hr.
EasyClean®				20 min.

* Using Auto Conversion

- Default cook mode times are without setting cook time.

Timer On/Off

The Timer On/Off serves as an extra timer in the kitchen that beeps when the set time has run out. It does not start or stop cooking.

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

Setting the Timer (for example to set 5 minutes)

- 1 Press **Timer On/Off** once.
0:00 appears and **Timer** flashes in the display.
- 2 Press **5**.
0:05 appears in the display.
- 3 Press **Timer On/Off** to start the Timer. The remaining time countdown appears in the display.

NOTE

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

- 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.

Canceling the Timer Before the Set Time Has Run Out

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

Settings

Press the **Settings** key repeatedly to toggle through and change oven settings.

The **Settings** key allows you to:

- enable/disable convection auto conversion
- adjust the oven temperature
- set the language
- activate/deactivate the preheating alarm light
- set the beeper volume
- switch the temperature scale between Fahrenheit and Celsius

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 **Settings** repeatedly until **Auto** appears in the display.
- 2 Press **1** to enable or press **2** to disable.
- 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.

22 OPERATION

- 1 Press **Settings** repeatedly until **AdJU** appears in the display.
- 2 Use the number keys to enter the number of degrees you want to adjust the oven temperature.
- 3 Adjust the temperature either up or down by pressing **Settings** repeatedly to toggle between plus (+) or minus (-).
- 4 Press **START**.

NOTE

- This adjustment does not affect the broiling or Self Clean (on some models) 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.

Language

The default language of the display is English. It can be changed to Spanish or French.

- 1 Press **Settings** repeatedly until **Lng** appears in the display.
- 2 Press **1** for English or Press **2** for Spanish or Press **3** for French.
- 3 Press **START** to accept the change.

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 **Settings** repeatedly until **PrE** appears in the display.
- 2 Press **1** for on or press **2** for off.
- 3 Press **START** to accept the change.

Adjusting the Beeper Volume

- 1 Press **Settings** repeatedly until **BEEP** appears in the display.
- 2 Press **1** for on or press **2** for off.
- 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 **Settings** repeatedly until **Unit** appears in the display.
- 2 Press **1** for °F (Fahrenheit) or press **2** for °C (Celsius).
- 3 Press **START** to accept the change.

Lockout

The Lockout feature automatically locks the oven door and prevents most oven controls from being turned on. It does not disable the timer and the interior oven light.

- 1 Press and hold **Clear/Off** for three seconds.
- 2 The lock melody sounds, **OVEN LOCKOUT** appears in the display and the lock  blinks in the display.
- 3 Once the oven door is locked, the lock  indicator stops blinking and remains on.
- 4 To deactivate the Lockout feature, press and hold **Clear/Off** for three seconds. The unlock melody sounds and the door and the controls unlock.

NOTE

In models without a self-clean mode, the Lockout feature locks the controls but not the oven door. The lock  indicator does not blink.

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 Press **Bake**. 350 °F appears in the display.
- 2 Set the temperature: Press **3**, **0** and **0**.
- 3 Press **Cook Time** and set the baking time.
- 4 Press **Start Time**.
- 5 Set the start time: Press **4**, **3** and **0** for 4:30.
- 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.
- When **Warm** is set, the warming function is activated after the cooking time ends.



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 Press **Bake**. 350 °F appears in the display.
- 2 Set the temperature. Press **3**, **0** and **0**.
- 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 **3** and **0** (for 30 minutes). The baking time can be set for any amount of time between 1 minute and 11 hours and 59 minutes.
- 5 Press **START**.

NOTE

To activate the Warm function at the end of the timed cook cycle, repeat steps 1-4 and then press **Warm**. **Warm** appears in the display. (Refer to the Warm section on page 32)

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.
- When **Warm** is set, the warming function is activated after the cooking time ends.

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 **1**, **3**, **0**.
- 3 Press **START** to accept the change.

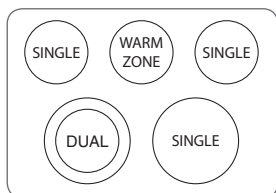
Using the Cooktop

Cooking Areas

The cooking areas on your range are identified by permanent circles on the glass cooktop surface. For the most efficient cooking, fit the pan size to the element size.

Pans should not extend more than 1/2 to 1-inch beyond the cooking area.

When a control is turned on, a glow can be seen through the glass cooktop surface. **The element cycles on and off to maintain the preset heat setting, even on Hi.**



NOTE

It is normal to see a very faint red ring around the outer edge of a dual or triple element when using it as a single element at a high heat setting. This is only a reflection from the bright glow of the center element and is not a malfunction.

Hot Surface Indicator

Once the element is turned off, HS (hot surface indicator) appears in the display as long as the surface cooking area is too hot to touch.

It remains on until the surface has cooled to approximately 150 °F.

NOTE

During Self Clean (available on some models), HS remains on.



CAUTION

It is normal for the surface elements to cycle on and off during cooking, even on higher settings. This will happen more frequently if cooking on a lower temperature setting.

Using the Cooktop Elements

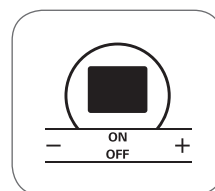
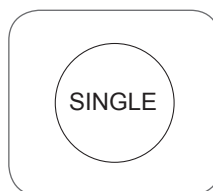


CAUTION

- Only use cookware and dishes that are safe for oven and cooktop use.
- Always use oven mitts when removing food from the cooktop and oven.
- Do not place sealed containers on the cooktop.
- Do not use plastic wrap to cover food while on the cooktop. Plastic may melt onto the surface and be very difficult to remove.
- **Never leave food on the cooktop unattended. Spillovers can cause smoke. Greasy spillovers may catch on fire.**
- The surface element may appear to have cooled after it has been turned off. The element may still be hot and touching the element before it has cooled sufficiently can cause burns.

Turning on a Single Element

- 1 Press the **ON/OFF** button that controls the desired surface element.
- 2 Press the **+** button once to adjust the element temperature to Hi, or the **-** button once to adjust the element temperature to Lo.
- 3 Use the **- / +** buttons to adjust the element temperature settings. The element temperature settings are adjustable at all times.
- 4 To turn off the element after cooking, press the **ON/OFF** button once.

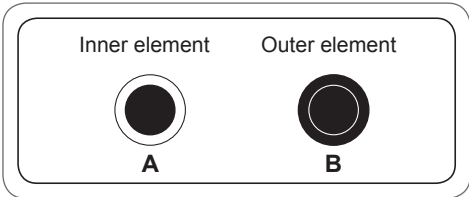


NOTE

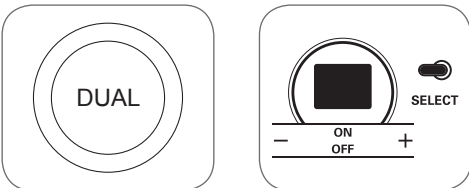
- Hi is the highest temperature available.
- Lo is the lowest temperature available.
- Press and hold the **+** or **-** buttons to quickly scroll through the temperature settings.

Turning on the Dual Element

Adjust the dual element according to the pot/pan size being used.



- 1 Press the **ON/OFF** button that controls the desired surface element.
- 2 Press the **SELECT** button to select either the inner (smaller) or outer (larger) element function. The dual elements default to the inner element function. The light bars above the **SELECT** button indicate whether the element is adjusted for the inner or outer element function. One bar will display for the inner element and two bars will display for outer element.
- 3 Press the **+** button once to adjust the element temperature to Hi, or the **-** button once to adjust the element temperature to Lo.
- 4 Use the **- / +** buttons to adjust the element temperature settings. The element temperature settings are adjustable at all times.
- 5 To turn off the element after cooking, press the **ON/OFF** button once.



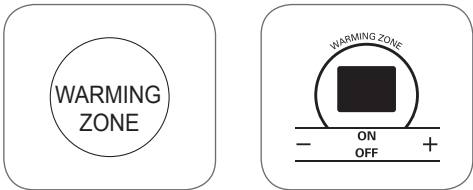
NOTE

- Hi is the highest temperature available.
- Lo is the lowest temperature available.
- Press and hold the **+** or **-** buttons to quickly scroll through the temperature settings.

Turning on the Warming Zone

Use the Warming Zone to keep food warm after it has already been cooked. The warming zone is not meant for cooking food. Attempting to cook uncooked or cold food on the warming zone could result in a food-borne illness.

- 1 Press the warming zone **ON/OFF** button. The warming zone indicator light flashes.
- 2 Press the **+** button once to adjust the temperature to Hi, or the **-** button once to adjust the temperature to Lo. Power level sequence is from **-** Lo, 2, 3, 4, Hi or from **+** Hi, 4, 3, 2, Lo.
- 3 Use the **- / +** buttons to adjust the temperature settings. The temperature settings are adjustable at all times.
- 4 To turn off the warming zone, press the **ON/OFF** button once.



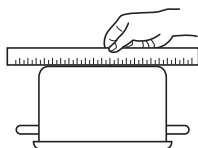
The Recommended Surface Cooking Setting

Setting	Recommended Use
8.5-Hi	<ul style="list-style-type: none">• Bring liquid to a boil• Start cooking
5.5-8.0	<ul style="list-style-type: none">• Hold a rapid boil, frying, deep fat fry• Quickly brown or sea food
3.5-5.0	<ul style="list-style-type: none">• Maintain a slow boil• Fry or saute foods• Cook soups, sauces and gravies
2.2-3.0	<ul style="list-style-type: none">• Stew or steam food• Simmer
Lo-2.0	<ul style="list-style-type: none">• Keep food warm• Melt chocolate or butter• Simmer

Using the Proper Cookware

The size and type of cookware will influence the settings needed for the best cooking results. Be sure to follow the recommendations for using proper cookware.

Cookware should have flat bottoms that make good contact with the entire surface heating element. Check for flatness by placing a ruler across the bottom of the cookware. The ruler should touch the cookware across the entire bottom, with no gaps.

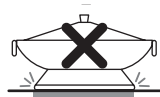


Cookware recommendations

- Flat bottom and straight sides
- Heavy-gauge pans
- Pan sizes that match the amount of food to be prepared and the size of the surface element
- Weight of handle does not tilt pan. Pan is well balanced
- Tight-fitting lids
- Flat bottom woks

Cookware should not

- have a curved or warped bottom.
- be smaller or larger than the surface burner.
- have a heavy handle that tilts the pan.
- be a wok with a ring stand.
- have loose or broken handles.
- have loose-fitting lids.



NOTE

- **Do not use pans less than 7 inches in diameter on the front elements.**
- Do not use foil or foil-type containers. Foil may melt onto the glass. Do not use the cooktop if metal has melted on it. Call an authorized LG Service Center.

Choosing Cookware

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

- **Aluminum** - Excellent heat conductor. Some types of food will cause it to darken (anodized aluminum cookware resists staining and pitting). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.
- **Copper** - Excellent heat conductor but discolors easily. May leave metal marks on glass-ceramic (see Aluminum above).
- **Stainless steel** - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.
- **Cast iron** - A poor heat conductor but retains heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.
- **Porcelain-enamel on metal** - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.
- **Glass** - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

Home Canning Tips

Be sure that the canner is centered over the surface element and is flat on the bottom.

- The base must not be more than 1 inch larger than the element. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil and may damage the cooktop.
- Some canners are designed with smaller bases for use on smooth surfaces.
- Use the high heat setting only until the water comes to a boil or pressure is reached in the canner.
- Reduce to the lowest heat setting that maintains the boil, or pressure. If the heat is not turned down, the cooktop may be damaged.

Using the Oven

Before Using the Oven

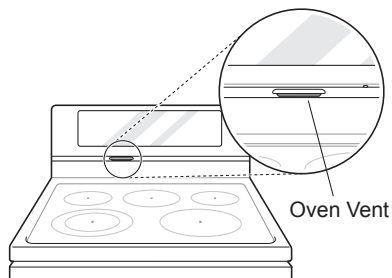
NOTE

- 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 fan turns off if the door is left open during baking. The fan 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.



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.
- 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 Press **Bake**.
- 2 Set the oven temperature: press **3**, **7** and **5**.
- 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 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 Press **Conv. Bake** or **Conv. Roast**. The display flashes 350 °F.
- 2 Set the oven temperature: press **3**, **7** and **5**.
- 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

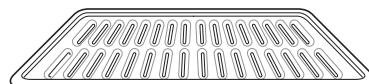
- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- When using Convection Bake with a single rack, place the oven rack in position 4. If cooking on multiple racks, place the oven racks in positions 2 and 4(or 5) 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.

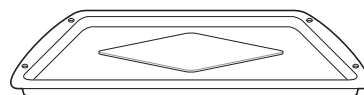
Tips for Convection Roasting

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 on the bottom.
- 2 Place the grid in the broiler pan.
- 3 Place the broiler pan on the oven rack.



Grid (sold separately)



Broiler pan (sold separately)



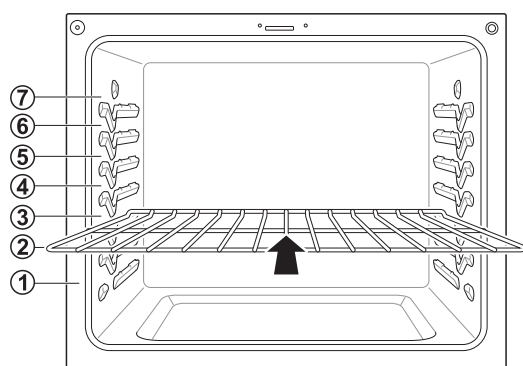
CAUTION

- 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.

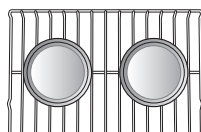
Recommended Baking and Roasting Guide

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



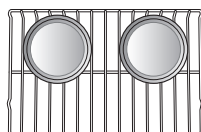
Single rack baking



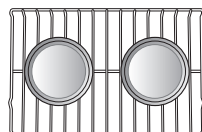
Rack
(Position 4)

For Model: LRE3061

Multiple rack baking



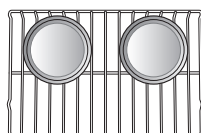
Rack
(Position 2)



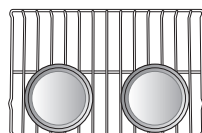
Rack
(Position 5)

For Model: LRE3083

Multiple rack baking



Rack
(Position 2)



Rack
(Position 4)

Baking rack guide

Food		Rack position
Cakes	• Layer cakes	4
	• Bundt cakes	3
	• Angel food cake	3
Cookies	• Sugar cookies	4
	• Chocolate chips	4
	• Brownies	4
Pizza	• Fresh	3
	• Frozen	3
Pastry Crust	• From scratch	4
	• Refrigerator	4
Breads	• Biscuit, canned	5
	• Biscuit, from scratch	5
	• Muffins	5
Desserts	• Fruit crisps and cobbles, from scratch	4
	• Pies, from scratch, 2-crust fruit	4
Custards	• Cheesecake, crème brûlée	2
Soufflés	• Sweet or savory	2
Casserole	• Frozen lasagna	5

Roasting rack guide

Food			Rack position
Beef	Rib	Rare	2
		Medium	2
		Well done	2
	Boneless rib, top sirloin	Rare	2
		Medium	2
		Well done	2
	Beef tenderloin	Rare	2
		Medium	2
Pork	Rib		2
	Bone-in, sirloin		2
	Ham, cooked		2
Poultry	Whole chicken		2
	Chicken pieces		2
	Turkey		2

Broil

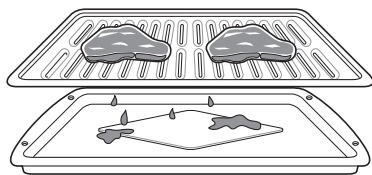
The Broil function uses intense heat from the upper heating element to cook food. Broiling works best for tender cuts of meat, fish, and thinly cut vegetables.

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



CAUTION

- Do not use a broiler pan without a grid. Oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.



Setting the Oven to Broil

- 1 Press **Broil** or **Speed Broil** once for **Hi** or twice for **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

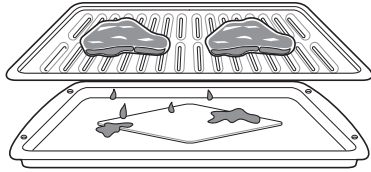
Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural byproduct of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount 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	Rack Position	First Side (minutes)	Second Side (minutes)	Comments
Ground Beef	1 lb. (4 patties) 1/2 to 3/4" thick	7	4-6	2-4	Space evenly. Up to 8 patties may be broiled at once.
Beef Steaks					Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare	1" thick	7	3-5	2-4	
Medium	1 to 1 1/2 lbs.	7	4-6	2-4	
Well done		7	5-7	3-5	
Rare	1 1/2" thick	5	7-9	4-6	
Medium	2 to 2 1/2 lbs.	5	9-11	6-8	
Well done		5	11-13	8-10	
Toast		7	0.5-1	0.5	
Chicken	1 whole cut up 2 to 2 1/2 lbs., split lengthwise 2 Breasts	5 5	8-10 8-10	4-6 5-7	Broil skin-side-down first.
Lobster Tails	2-4 10 to 12 oz. each	5	9-12	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	6	2-4	2-4	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	1/2" thick	5	2-4	2-4	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.
Pork Chops	1 (1/2" thick)	6	3-6	4-7	
Well done	2 (1" thick) about 1 lb.	5	5-8	5-8	
Lamb Chops	2 (1" thick) about 10 to 12 oz.	6 6	3-5 5-7	2-5 4-7	
Medium	2 (1 1/2" thick) about 1 lb.	6 6	7-9 9-11	7-9 7-9	
Well done					
Salmon Steaks	2 (1" thick) 4 (1" thick) about 1 lb.	5 5	8-10 9-11	3-5 4-6	Grease pan. Brush steaks with melted butter.

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

NOTE

The USDA advises that consuming raw or undercooked fish, meat, or poultry can increase your risk of food-borne illness.

The USDA has indicated the following as safe minimum internal temperatures for consumption:

- Ground beef: 160 °F (71.1 °C)
- Poultry: 165 °F (73.9 °C)
- Beef, veal, pork, or lamb: 145 °F (62.8 °C)
- Fish / Seafood: 145 °F (62.8 °C)

Tips for Broiling

Beef

- Steaks and chops should always be allowed to rest for five minutes before being cut into and eaten. This allows the heat to distribute evenly through the food and creates a more tender and juicy result.
- Pieces of meat that are thicker than two inches should be removed from the refrigerator 30 minutes prior to cooking. This will help them cook more quickly and evenly, and will produce less smoke when broiling. Cooking times will likely be shorter than the times indicated in the Broiling Chart.
- For bone-in steaks or chops that have been *frenched* (all meat removed from around the bone), wrap the exposed sections of bone in foil to reduce burning.

Seafood

- When broiling skin-on fish, always use the Lo broil setting and always broil the skin side last.
- Seafood is best consumed immediately after cooking. Allowing seafood to rest after cooking can cause the food to dry out.
- It is a good idea to rub a thin coating of oil on the surface of the broiling pan before cooking to reduce sticking, especially with fish and seafood. You can also use a light coating of non-stick pan spray.

Vegetables

- Toss your vegetables lightly in oil before cooking to improve browning.

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 or can be used after cooking has finished using a Timed Cook or a Delayed Timed Cook.

Setting the Warm Function

- 1 Press **Warm**.
- 2 Press **Start**.
- 3 Press **Clear/Off** at any time to cancel.

Setting the Warm Function after a Timed Cook

- 1 Select the cooking function.
- 2 Enter the oven temperature using the number keys.
- 3 Press **Cook Time** and enter the cook time using the number keys.
- 4 Press **Warm**.
- 5 Press **Start**.
- 6 When cooking is finished, press **Clear/Off** to cancel the Warm function.

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 Press **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.