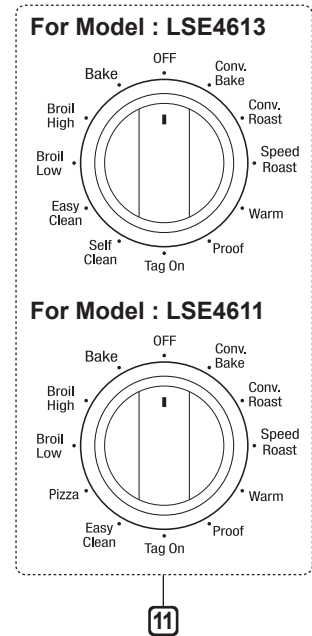
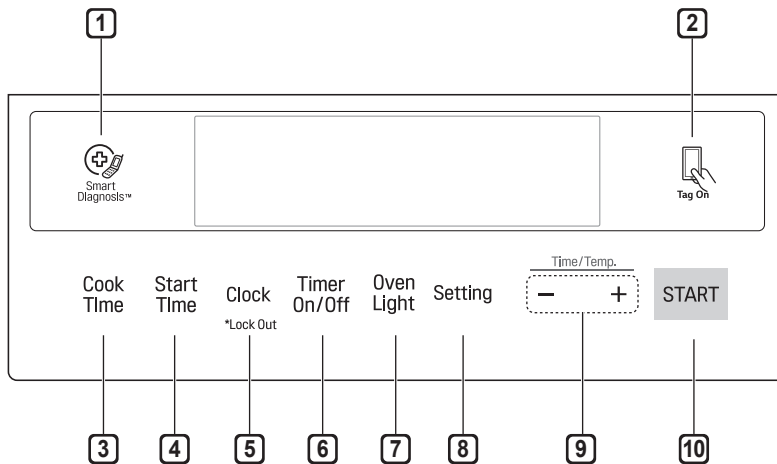


OPERATION

Control Panel Overview



1 Smart Diagnosis™

Use during the Smart Diagnosis feature.

2 Smart Features

The Tag On icon, for use with Smart Features.

3 Cook Time

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.

4 Start Time

Press the button to set the delayed timed cook. The oven starts at the set time.

5 Clock / Lockout

- Press button to set the time of day.
- Press and hold button for three seconds to lock the door and control panel.

Hot Surface Indicator

The hot surface indicator light glows 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.

Flashing Clock

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

6 Timer On/Off

Press the button to set or cancel timer on oven.

7 Oven Light

Press the button to turn oven light on or off.

8 Setting

Press button to select and adjust oven settings.

9 - / +

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

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

10 Start

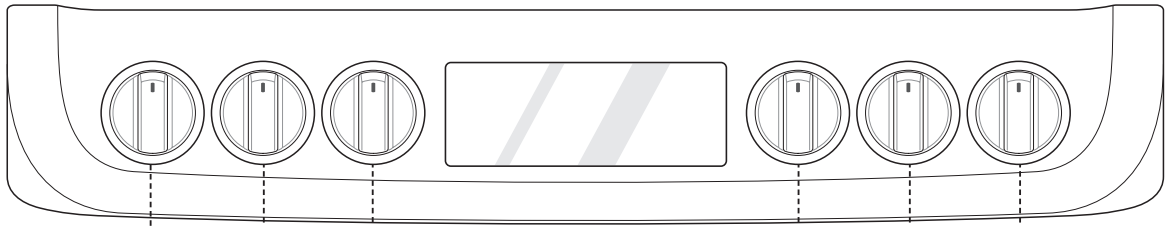
Press the button to start all oven features.

11 Oven Mode Knob

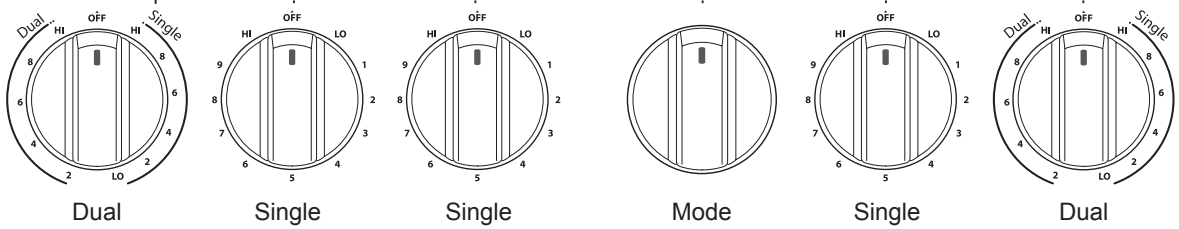
Turn the knob to select oven operating mode.

Knob Positions

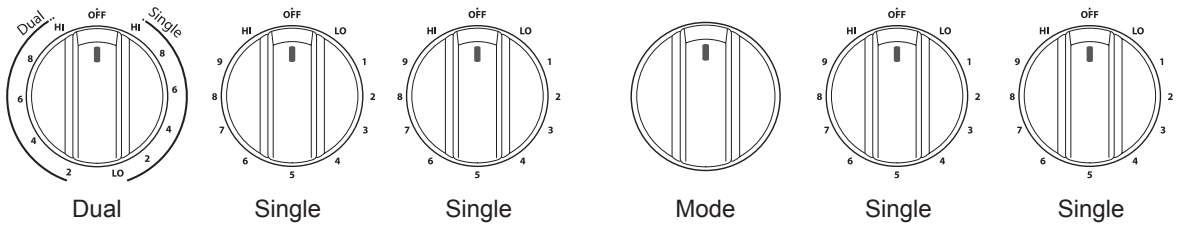
After cleaning the oven knobs, make sure to replace each knob in the correct position. Failure to do so can result in improper operation of the burners.



LSE4613



LSE4611



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 Set the oven mode knob to the **Off** position.
- 2 Press **Clock**. **CLO** shows in the display.
- 3 Press **plus(+)** or **minus(-)** to select the desired time. **Plus(+)** to increase the time and **minus(-)** to decrease the time.
- 4 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 (For Model : LSE4613).
- If no other keys are pressed within 25 seconds of pressing **Clock**, the display reverts to the original setting.
- If the display colon in the clock 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 **Light** to manually turn the oven light on.

NOTE

The oven light cannot be turned on if the Self Clean function is active. (For Model : LSE4613)

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 400 °F | Hi 500 °F | Hi / 3 Hr. |
| Bake | | 170 °F / 80 °C | 550 °F / 285 °C | 350 °F / 12 Hr. |
| Proof | | 0:01 min. | 11:59 Hr. / min. | 12 Hr. |
| Pizza | | | | 12 Hr. |
| Speed Roast | | | | 12 Hr. |
| Warm | | | | 3 Hr. |
| Self Clean (LSE4613) | | 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 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 functions.

Setting the Timer (for example to set 5 minutes)

- 1 Set the oven mode knob to the **Off** position.
- 2 Press the **Timer On/Off**. 0:00 with **HR** inside it appears and **Timer** flashes in the display.
- 3 Press **plus(+)** or **minus(-)** to set the desired time. **Plus(+)** to increase the time and **minus(-)** to decrease the time.
- 4 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 returns to the time of day.

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

NOTE

- If the remaining time is not in the display, recall the remaining time by pressing **Timer On/Off**.
- 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

Set the oven mode knob to the **Off** position. Press **Setting** 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
- cooktop on alert (For Model : LSE4611)
- 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 Set the oven mode knob to the **Off** position.
- 2 Press **Setting**.
- 3 Press **plus(+)** or **minus(-)** to set the desired hour mode on the clock.
- 4 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 Set the oven mode knob to the **Off** position.
- 2 Press **Setting** repeatedly until **Auto** appears in the display.
- 3 Press **plus(+)** or **minus(-)** to enable or disable the feature.
- 4 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 Set the oven mode knob to the **Off** position.
- 2 Press **Setting** repeatedly until **AdJU** appears in the display.
- 3 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.
- 4 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.

- 1 Touch **Settings** repeatedly until **Pre** appears in the display.
- 2 Touch **plus (+)** or **minus (-)** to turn the light on/off.
- 3 Press **Start** to accept the change.

Adjusting the Beeper Volume

- 1 Set the oven mode knob to the **Off** position.
- 2 Press **Setting** repeatedly until **Beep** appears in the display.
- 3 Press **plus(+)** or **minus(-)** to select the desired volume.
- 4 Press **Start** to accept the change.

Adjusting Cooktop On alert Volume (For Model : LSE4611)

- 1 Touch **Settings** repeatedly until **CtOP** appears in the display.
- 2 Touch **plus (+)** or **minus (-)** to select **Hi, Lo, Off**.
- 3 Touch **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 Set the oven mode knob to the **Off** position.
- 2 Press **Setting** repeatedly until **Unit** appears in the display.
- 3 Press **plus(+)** or **minus(-)** to select F(Fahrenheit) or C(Centigrade).
- 4 Press **Start** to accept the change.

Lockout

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

- 1 Set the oven mode knob to the **Off** position.
- 2 Press and hold **Clock** for three seconds.
- 3 The lock melody sounds, **Loc** appears in the display and the lock icon  blinks (For Model : LSE4613) in the display.
- 4 Once the oven door is locked, the lock  indicator stops blinking (For Model : LSE4613) and remains on.
- 5 To deactivate the Lockout feature, press and hold **Clock** for three seconds. The unlock melody sounds and the door and the controls unlock.

NOTE

The **Burner On** indicator light turns on when the knob is turned even if the cooktop element does not operate.

NOTE (For model : LSE4611)

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

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 set the baking time.
- 4 Press **Start Time**.
- 5 Set the start time: press **plus(+)** until 4:30 appears in the display.
- 6 Press **Start**. A short beep sounds and **Timed Delay** and the start time appear in the display. The oven begins baking at the set start time.

NOTE

- To cancel the Delayed Timed Cook function, turn the oven mode knob to the **Off** position.
- 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 the oven mode knob is turned to the **Off** position.



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 the oven mode knob is turned to the **Off** position.

Changing the Cook Time during Cooking

For example, to change the cook time from 30 minutes to 1 hour and 30 minutes, 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 Cooktop

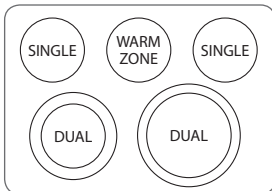
Cooking Areas

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.

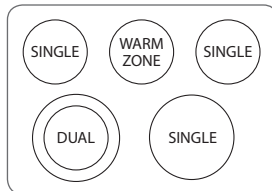
Pans should not extend more than 1/2 to 1-inch beyond the cooking area.

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.**

For Model : LSE4613



For Model : LSE4611



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

The hot surface indicator light glows 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.

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.

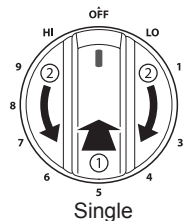
Using the Cooktop Elements

CAUTION

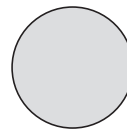
- Only use cookware and dishes that are safe for oven and cooktop use.
- Always use oven mitts when removing food from the cooktop and oven.
- Do not place sealed containers on the cooktop.
- Do not use plastic wrap to cover food while on the cooktop. Plastic may melt onto the surface and be very difficult 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

- Push the **Single** element knob in.
- Turn the knob in either direction to the desired setting. The control knob clicks when it is positioned at both **Off** and **Hi**.

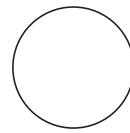


Heating element



Off

Heating element



On

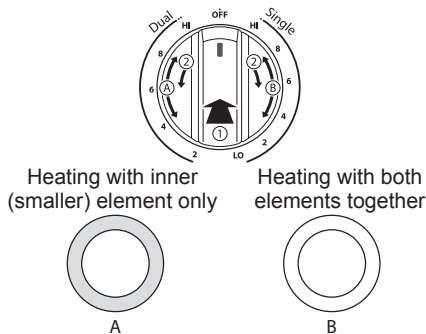
NOTE

- Hi** is the highest temperature available.
- Lo** is the lowest temperature available.

Turning on the Dual element

There is one dual element located in the left front position. Use the dual element as a dual or single element.

- 1 Push in the appropriate knob.
- 2-A Turn the knob counterclockwise to use it as a **Single** element.
- 2-B Turn the knob clockwise to use it as a **Dual** unit.



Turning on the Warming Zone

The Warming Zone, located in the back center of the glass surface, will keep hot, cooked food at serving temperature. Use the Warming Zone to keep food warm after it has already been cooked. Attempting to cook uncooked or cold food on the Warming Zone could result in a food-borne illness.

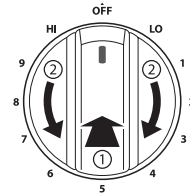
CAUTION

FOOD POISON HAZARD: Bacteria may grow in food at temperatures below 140 °F.

- Always start with hot food. Do not use the warm setting to heat cold food.
- Do not use the warm setting for more than 2 hours.

Turning on a Warming Zone element

- 1 Push the **Warming Zone** element knob in.
- 2 Turn the knob in either direction to the desired setting. The control knob clicks when it is positioned at both **Off** and **Hi**.



NOTE

- For best results, food on the warmer should be kept in its container or covered with a lid or aluminum foil to maintain food quality.
- The warmer will not glow red like the other cooking elements.

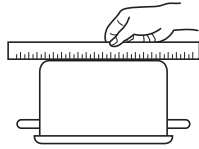
The Recommended Surface Cooking Setting

| 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 sear 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.

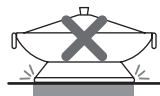
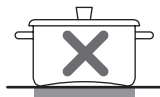


Cookware recommendations

- 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

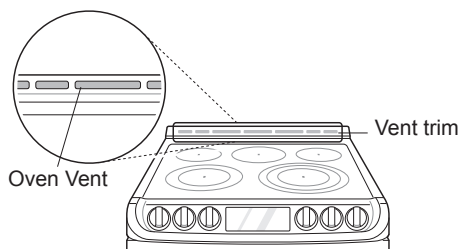
NOTE

- 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 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.
- 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, turn the oven mode knob to the **Off** position.
- 5 Remove food from the oven.

NOTE

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

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, turn the oven mode knob to the **Off** position.

NOTE

The oven fan runs while convection baking. The fan stops when the door is open. In some cases, the fan may shut off during a convection bake cycle.

Tips for Convection Baking

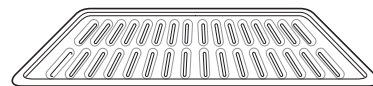
- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook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

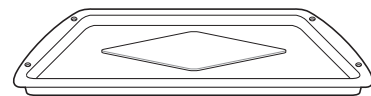
Tips for Convection Roasting

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)

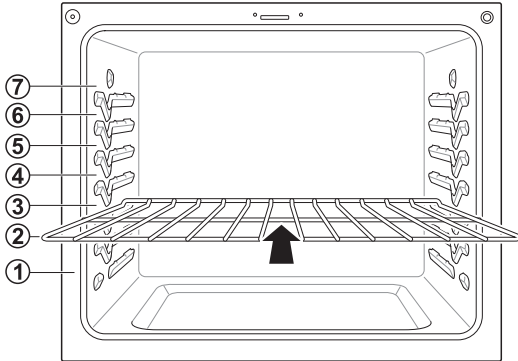
CAUTION

- 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.

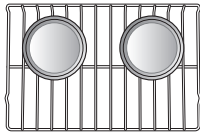
Recommended Baking and Roasting Guide

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.

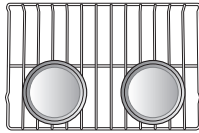
Rack and Pan Placement



Multiple rack baking

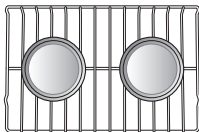


Rack
(Position 3)



Rack
(Position 5)

Single rack baking



Rack

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 | 5 |
| | • Frozen | 5 |
| Pastry Crust | • From scratch | 4 |
| | • Refrigerator | 4 |
| Breads | • Biscuit, canned | 5 |
| | • Biscuit, from scratch | 5 |
| | • Muffins | 5 |
| Desserts | • Fruit crisps and cobblers, from scratch | 4 |
| | • Pies, from scratch, 2-crust fruit | 4 |
| Custards | • Cheesecake, crème brûlée | 2 |
| | • Soufflés | 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.

NOTE

- This range is designed for closed-door broiling. Close the door to set the Broil function. If the door is open, the Broil function cannot be set and **door** appears on the display. Close the door and reset the Broil function. Opening the door turns off the broil burner during broiling. If the door is opened during broiling, the broil burner turns off after five seconds. The broiler turns back on automatically once the door is closed.

Setting the oven to Broil

- 1 Turn the oven mode knob to select **Broil High** or **Broil Low**.
- 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 Turn the oven mode knob to the **Off** position to cancel at any time or when cooking is complete.

Smoking

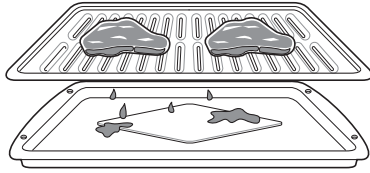
Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural byproduct of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount 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 Well done | 1 lb. (4 patties) 1/2 to 3/4" thick | 7 | 3-6 | 2-4 | Space evenly. Up to 8 patties may be broiled at once. |
| Beef Steaks Rare Medium Well done | 1" thick 1 to 1 1/2 lbs. | 7 7 7 | 3-5 4-6 5-7 | 2-4 2-4 3-5 | 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. | 5 5 5 | 7-9 9-11 11-13 | 4-6 6-8 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 | |
| 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 Well done | 1 (1/2" thick) 2 (1" thick) about 1 lb. | 6 5 | 3-6 5-8 | 4-7 5-8 | |
| Lamb Chops Medium Well done | 2 (1" thick) about 10 to 12 oz. | 6 6 | 3-5 5-7 | 2-5 4-7 | |
| Medium Well done | 2 (1 1/2" thick) about 1 lb. | 6 6 | 7-9 9-11 | 7-9 7-9 | |
| 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.

Setting the Warm Function

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

NOTE

- The Warm function is intended to keep food warm. Do not use it to cool food down.
- It is normal for the fan to operate during the Warm function.

Proof

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

Setting the Proof Function

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

NOTE

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

Pizza (For Model : LSE4611)

The Pizza function is specially designed for cooking pizza. It heats from both the top and bottom to brown food more evenly.

This system is designed to give the optimum cooking performance for pizza by automatically selecting a combination of the broil and bake heating systems. When using P1 and P2 function, there is no need to preheat the oven prior to cooking. For P3, preheat the oven with a pizza stone for 30 minutes prior to cooking.

Setting the Pizza Function

- 1 Turn the oven mode knob to **Pizza**.
- 2 Press the **plus (+)** or **minus (-)** buttons to cycle through the options (see the table below).
- 3 Press **Start** to begin cooking with the selected options.
- 4 To cancel operation at any time, turn the oven mode knob to the **Off** position.

| Display Mode | Item | Rack position | Accessory | Recommended time (minutes) |
|--------------|-----------------------------|---------------|----------------------|----------------------------|
| P1 | Frozen pizza, Regular crust | 4-5 | directly on the rack | 15-18 |
| P2 | Frozen pizza, Rising crust | 4-5 | directly on the rack | 17-22 |
| P3 | Fresh Pizza | 4-5 | on the pizza stone | 14-20 |

- This chart is based on one 12" pizza, and is only for reference. Adjust cook time according to size of pizza and preference.

Speed Roast

The Speed Roast feature is designed to quickly roast poultry. The combination of intense heat from the upper heating element and heated air from the back heating element result in crispier food and help to save cooking time. Speed roasting is especially good for medium sized poultry.

NOTE

- The recommended cook time is 60-65 minutes for a whole chicken weighing 3.3 lb.
- Adjust the cook time according to the weight of the poultry.
- Place the oven rack in position 2.
- Speed Roast is designed to reduce the cooking time. There is no need for preheating.
- This function is optimized for poultry, so the temperature of Speed Roast cannot be changed.
- It is normal for the fan to operate during the Speed Roast function.

Setting the Speed Roast Function

- 1 Put food in the oven.
- 2 Turn the oven mode knob to select **Speed Roast**. The display shows **Roast Speed**.
- 3 Press **Start**.

SMART FEATURES

Before Using Tag On

The Tag On function allows you to conveniently use LG Smart Diagnosis™, set the cook mode and EasyClean® features, and communicate with your appliance using a smart phone. To use the Tag On function:

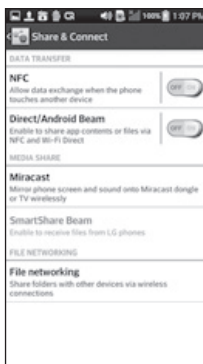
- 1 Download the LG Smart Oven application(Smart ThinQ) to a smart phone.
- 2 Turn on the NFC (Near Field Communication) function in the smart phone. The Tag On function is only compatible with smart phones that are equipped with the NFC function and based on the Android 4.0 (Ice Cream Sandwich) or later OS (operating system).

Turning On the Smart Phone's NFC Function

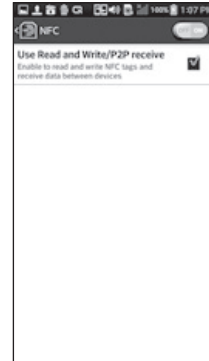
- 1 Enter the **Settings** menu of the smart phone and select **Share & connect** under **WIRELESS NETWORKS**.



- 2 Set **NFC** and **Direct/Android Beam** to ON and select **NFC**.



- 3 Check **Use Read and Write/P2P receive**.



NOTE

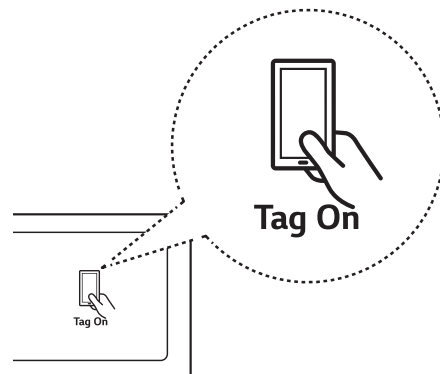
- Depending on the smart phone manufacturer and Android OS version, the NFC activation process may differ. Refer to the manual of the smart phone for details.
- You can activate Tag On function by using the Android 4.0 smart phone with NFC function or higher. NFC function may not work depending on smart phones.

Using the Tag On Function

The Tag On Icon



Turn the oven mode knob to select **Tag On**. Look for the Tag On icon on the control panel. Position the smart phone next to the icon when using the Tag On function with the LG Smart Diagnosis™, cook mode setting and EasyClean® features of the LG Smart Oven application.



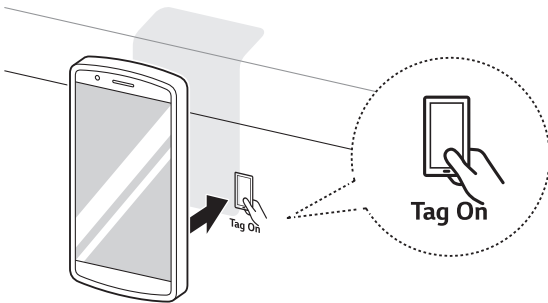
The NFC Antenna Position

When using the Tag On function, position the smart phone so that the NFC antenna inside the back of the smart phone matches the position of the Tag On icon on the appliance.

If the application is not able to show a target range, position the center back of the smart phone over the Tag On icon on the appliance. If the connection is not made immediately, move the smart phone very slightly in a widening circular motion until the application verifies the connection.

Because of the characteristics of NFC, if the transmission distance is too far, or if there is a metal sticker or a thick case on the phone, transmission will not be good.

Press [?] in the LG Smart Oven application for a more detailed guide on how to use the Tag On function.



Using Tag On with Applications

Press an LG appliance's Tag On logo with an NFC-equipped smart phone to use the LG Smart Oven application's LG Smart Diagnosis™, Oven Settings, and EasyClean® features.

Smart Diagnosis™

Allows you to diagnose and troubleshoot problems with your range.

EasyClean® (For Model : LSE4613)

Allows you to set EasyClean® alerts, read the instruction guide, and simulate and compare energy consumption when using EasyClean® versus self-clean cycles.

Oven Settings

Allows the user to change oven settings, including the hour mode, preheat alarm light, beeper volume, temperature units, convection auto conversion, cooktop on alert(For Model : LSE4611), and thermostat adjustment.

IMPORTANT : Features could be added or deleted when the LG Smart Oven application is updated. Data saved on the LG Smart Oven application could be deleted when the application is updated or your smart phone is changed.

MAINTENANCE

Cleaning the Glass-Ceramic Cooktop

CAUTION

- Do not use scrub pads or abrasive cleaning pads. They may damage your cooktop surface.
- For your safety, wear an oven mitt or pot holder while using a scraper on the hot cooking surface.
- Read and follow all instructions and warnings on the cleaning cream label.

Use ceramic cooktop cleaner on the glass cooktop. Other creams may not be as effective or may scratch, damage or stain the cooktop surface.

To maintain and protect the surface of the glass cooktop, follow these steps:

- 1 Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
- 2 Use ceramic cooktop cleaner daily to help keep the cooktop looking new.
- 3 Shake the cleaning cream well. Apply a few drops of cleaner directly to the cooktop.
- 4 Use a paper towel to clean the entire cooktop surface.
- 5 Rinse with clear water and use a dry cloth or paper towel to remove all cleaning residue.

NOTE

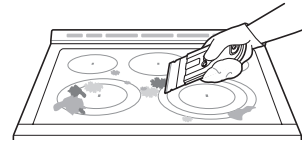
Do not heat the cooktop until it has been cleaned thoroughly.

IMPORTANT

If any sugar or food containing sugar (preserves, ketchup, tomato sauce, jellies, fudge, candy, syrups, chocolate) spills, or plastic or foil melts on the cooktop, remove the molten material IMMEDIATELY with a metal razor scraper (it will not damage the decorated cooking surface) while the cooking surface is still hot to avoid the risk of damage to the glass-ceramic surface. For your safety, please use an oven mitt or pot holder while scraping the hot cooking surface.

Burned-On Residue

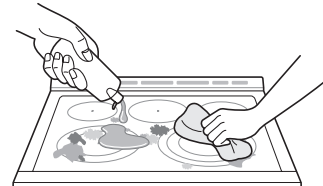
- 1 While the cooktop is still hot, remove any burnt on deposits or spilled food from the glass-ceramic cooking surface with a suitable metal razor scraper. (Similar to scraping paint off of a windowpane, it will not damage the decorated cooking surface.) Hold the scraper at an approximate 30° angle to the cooktop.



NOTE

- Do not use a dull or nicked blade.
- To prevent burns, wear an oven mitt or pot holder while using the metal scraper.

- 2 When the cooking surface has cooled down, apply a few dabs (about the size of a dime) of an approved cleaner in each burner area and work the cleaning cream over the cooktop surface with a damp paper towel.

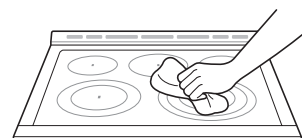


NOTE

Approved cleaners

- Weiman Cooktop Cleaning Cream (www.weiman.com)
- Cerama Bryte (www.ceramabryte.com)
- Golden Ventures Cerama Bryte
- Easy-Off 3 in 1 Glass Top Cleaner Spray (www.easyoff.us)

- 3 Rinse with clean water and wipe the cooktop surface with a clean, dry paper towel.

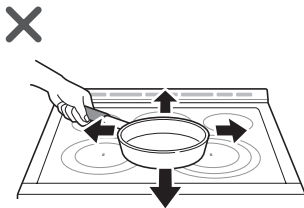


Metal Marks and Scratches

- 1 Be careful not to slide pots and pans across the cooktop. Doing so will leave metal markings on the cooktop surface. To help remove these marks, use a ceramic cooktop cleaner with a cleaning pad for ceramic cooktops.
- 2 If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop. This should be removed immediately before heating again or the discoloration may be permanent.

CAUTION

Cookware with rough or uneven bottoms can mark or scratch the cooktop surface.



- Do not slide metal or glass across the cooktop surface.
- Do not use cookware with any dirt build-up on the bottom.

EasyClean®

LG's EasyClean® enamel technology provides two cleaning options for the inside of the range. The EasyClean® feature takes advantage of LG's new enamel to help lift soils without harsh chemicals, and it runs using **ONLY WATER** for just 10 minutes in low temperatures to help loosen **LIGHT** soils before hand-cleaning.

• For Model : LSE4613

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

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

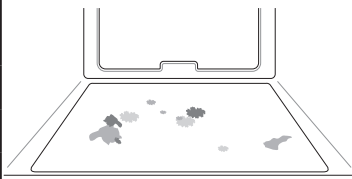
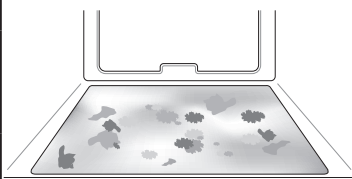
Benefits of EasyClean®

- Helps loosen light soils before hand-cleaning
- EasyClean® only uses water; no chemical cleaners
- Makes for a better self-clean experience (For Model : LSE4613)
 - Delays the need for a self-clean cycle
 - Minimizes smoke and odors
 - Can allow shorter self-clean time

NOTE (For model : LSE4611)

This model does not include a self-clean option. The EasyClean® feature may not be effective in removing heavy, built-up soils. Because the range does not include a self-clean option, clean the oven regularly using the EasyClean® feature to prevent heavy, burnt-on soil from building up in the oven.

When to Use EasyClean®

| Suggested Cleaning Method | Example of Oven Soiling | Soil Pattern | Types of Soils | Common Food Items That Can Soil Your Oven |
|--------------------------------------|---|--------------------------|------------------------------|---|
| EasyClean® |  | Small drops or spots | Cheese or other ingredients | Pizza |
| | | Light splatter | Fat/grease | Steaks, broiled |
| | | | | Fish, broiled |
| | | | | Meat roasted at low temperatures |
| Self Clean* (For Model : LSE4613) |  | Medium to heavy splatter | Fat/grease | Meat roasted at high temperatures |
| | | Drops or spots | Filling or sugar based soils | Pies |
| | | | Cream or tomato sauce | Casseroles |

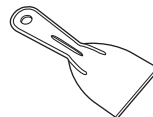
* The Self Clean cycle can be used for soil that has been built up over time.

Cleaning Tips

- Allow the oven to cool to room temperature before using the EasyClean® cycle. If your oven cavity is above 150 °F (65 °C), **Hot** will appear in the display, and the EasyClean® cycle will not be activated until the oven cavity cools down.
- A plastic spatula can be used as a scraper to scrape off any chunks or debris before and during oven cleaning.
- Using the rough side of a non-scratch scouring pad may help to take off burnt-on stains better than a soft sponge or towel.
- Certain non-scratch scrubbing sponges, such as those made of melamine foam, available at your local stores, can also help improve cleaning.
- The range should be level to ensure that the bottom surface of the oven cavity is entirely covered by water at the beginning of the EasyClean® cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Soil baked on through several cooking cycles will be more difficult to remove with the EasyClean® cycle.
- Do not open the oven door during the EasyClean® cycle. Water will not get hot enough if the door is opened during the cycle.
- For hard to reach areas such as the back surface of the oven, it is better to use the Self Clean cycle. (For Model : LSE4613)

EasyClean® Instruction Guide

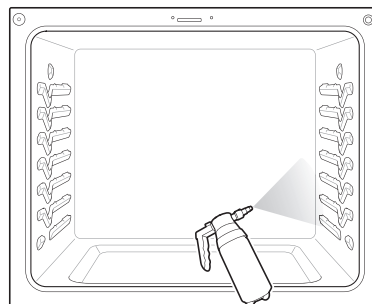
- 1 Remove oven racks and accessories from the oven.
- 2 Scrape off and remove any burnt-on debris with a plastic scraper.



Suggested plastic scrapers:

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

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



- 5** Spray or pour the remaining 1 cup (8 oz or 250 ml) of water onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils. Add water if necessary.

NOTE

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

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

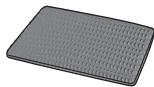
CAUTION

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

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

- 8** After the cleaning cycle and during hand-cleaning, enough water should remain on the oven bottom to completely submerge all soils. Add water if necessary. Place a towel on the floor in front of the oven to capture any water that may spill out during hand-cleaning.

- 9** Clean the oven cavity immediately after the EasyClean® cycle by scrubbing with a wet, non-scratch scouring sponge or pad. (The scouring side will not scratch the finish.) Some water may spill into the bottom vents while cleaning, but it will be captured in a pan under the oven cavity and will not hurt the burner.

**NOTE**

Do not use any steel scouring pads, abrasive pads or cleaners as these materials can permanently damage the oven surface.

- 10** Once the oven cavity is cleaned, wipe any excess water with a clean dry towel. Replace racks and any other accessories.

- 11** If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas.

- For Model : LSE4613

If stubborn soils remain after multiple EasyClean® cycles, run the Self Clean cycle. Be sure that the oven cavity is empty of oven racks and other accessories, and that the oven cavity surface is dry before running the Self Clean cycle. Consult the Self Clean section of your owner's manual for further details.

NOTE

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

Self Clean (For Model : LSE4613)

The Self Clean cycle uses extremely hot temperatures to clean the oven cavity. While running the Self Clean cycle, you may notice smoking or an odor. This is normal; especially if the oven is heavily soiled.

During Self Clean, the kitchen should be well ventilated to minimize the odors from cleaning.

Before Starting Self Clean

- Remove the oven racks, broiler pan, broiler grid, all cookware, aluminum foil or any other material from the oven.
- The kitchen should be well ventilated to minimize the odors from cleaning.
- Wipe any heavy spillovers on the bottom of the oven.
- Make sure that the oven light bulb cover is in place and the oven light is off.
- The oven light cannot be turned on during a Self Clean cycle. The oven light cannot be turned on until the oven temperature has cooled below 500 °F (260 °C) after a Self Clean cycle is complete.



CAUTION

- Do not leave small children unattended near the appliance. During the Self Clean cycle, the outside of the range can become very hot to the touch.
- If you have pet birds, move them to another well-ventilated room. The health of some birds is extremely sensitive to the fumes given off during the Self Clean cycle of any range.
- Do not line the oven walls, racks, bottom or any other part of the range with aluminum foil or any other material. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).
- Do not force the door open. This can damage the automatic door locking system. Use care when opening the oven door after the Self Clean cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.

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

NOTE

- Remove oven racks and accessories before starting the Self Clean cycle.
- If oven racks are left in the oven cavity during the Self Clean cycle, they will discolor and become difficult to slide in and out.
- Clean the frame of the oven and door with hot soapy water. Rinse well.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.
- Wipe up any heavy spillovers on the oven bottom.
- Make sure that the oven light bulb cover is in place and the oven light is off.
- It is normal for the fan to operate during the Self Clean cycle.
- The **Burner On** indicator light turns on when the knob is turned even if the cooktop element does not operate.

Setting Self Clean

The Self Clean function has cycle times of 3, 4, or 5 hours.

Self Clean Soil Guide

| Soil Level | Cycle Setting |
|-------------------------------|-------------------|
| Lightly Soiled Oven Cavity | 3-Hour Self Clean |
| Moderately Soiled Oven Cavity | 4-Hour Self Clean |
| Heavily Soiled Oven Cavity | 5-Hour Self Clean |

- 1 Remove all racks and accessories from the oven.
- 2 Turn the oven mode knob to select **Self Clean**. The oven defaults to the recommended four-hour self clean for a moderately soiled oven. Press **plus(+)** or **minus(-)** to select a self clean time from 3 to 5 hours.
- 3 Press **Start**.
- 4 Once the self-clean cycle is set, the oven door locks automatically and the lock icon displays. You will not be able to open the oven door until the oven has cooled. The lock releases automatically when the oven has cooled.

**CAUTION**

Do not force the oven door open when the lock icon is displayed. The oven door remains locked until the oven temperature has cooled. Forcing the door open will damage the door.


Setting Self Clean with a Delayed Start

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

NOTE

It may become necessary to cancel or interrupt a Self Clean cycle due to excessive smoke or fire in the oven. To cancel the Self Clean function, turn the oven mode knob to the **Off** position.


During Self Clean

- The Self Clean cycle uses extremely hot temperatures to clean the oven cavity. While running the Self Clean cycle, you may notice smoking or an odor. This is normal, especially if the oven is heavily soiled.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- Do not force the oven door open when the lock  is displayed. The oven door remains locked until the oven temperature has cooled. Forcing the door open will damage the door.

After the Self Clean Cycle

- The oven door remains locked until the oven temperature has cooled.
- You may notice some white ash in the oven. Wipe it off with a damp cloth or a soap-filled steel wool pad after the oven cools. If the oven is not clean after one self-clean cycle, repeat the cycle.
- If oven racks were left in the oven and do not slide smoothly after a self-clean cycle, wipe racks and rack supports with a small amount of vegetable oil to make them glide more easily.
- Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.

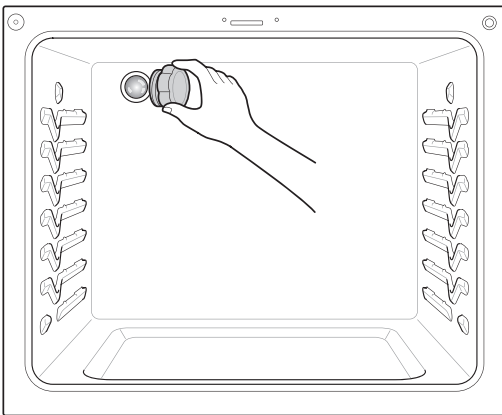
NOTE

- The Self Clean cycle cannot be started if the Lockout feature is active.
- Once the Self Clean cycle is set, the oven door locks automatically. You will not be able to open the oven door until the oven is cooled. The lock releases automatically.
- Once the door has been locked, the lock  indicator light stops flashing and remains on. Allow about 15 seconds for the oven door lock to activate.
- If the clock is set for a 12-hour display (default) the Delayed Self Clean can never be set to start more than 12 hours in advance.
- After the oven is turned off, the convection fan keeps operating until the oven has cooled down.

Changing the Oven Light

The oven light is a standard 40-watt appliance bulb. It turns on when the oven door is open. When the oven door is closed, press **Light** to turn it on or off.

- 1 Unplug the range or disconnect power.
- 2 Turn the glass bulb cover in the back of the oven counterclockwise to remove.
- 3 Turn the bulb counterclockwise to remove it from the socket.
- 4 Insert the new bulb and turn it clockwise.
- 5 Insert the glass bulb cover and turn it clockwise.
- 6 Plug in the range or reconnect the power.



WARNING

- Make sure that the oven and bulb are cool.
- Disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electrical shock.

Cleaning the Exterior

Painted and Decorative Trim

For general cleaning, use a cloth with hot soapy water. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave it on for 30 to 60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners.

Stainless Steel Surfaces

To avoid scratches, do not use steel wool pads.

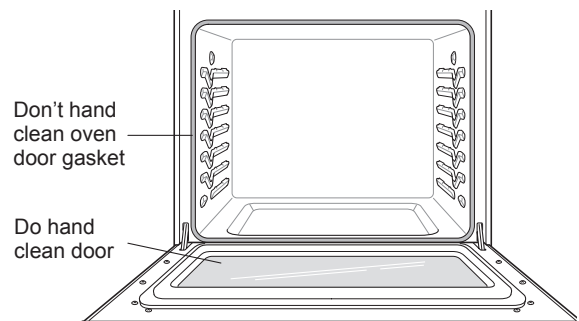
- 1 Place a small amount of stainless steel appliance cleaner or polish on a damp cloth or paper towel.
- 2 Clean a small area, rubbing with the grain of the stainless steel if applicable.
- 3 Dry and buff with a clean, dry paper towel or soft cloth.
- 4 Repeat as necessary.

Oven Door

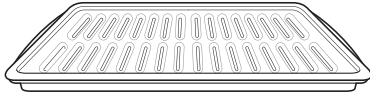
- Use soapy water to thoroughly clean the oven door. Rinse well. Do not immerse the door in water.
- You may use a glass cleaner on the outside glass of the oven door. Do not spray water or glass cleaner on the door vents.
- Do not use oven cleaners, cleaning powders, or harsh abrasive cleaning materials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

CAUTION

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



Broiler Pan and Grid



- Do not store a soiled broiler pan or grid anywhere in the range.
- Do not clean the broiler pan or grid in a self-cleaning mode. (For Model : LSE4613)
- Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.
- Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.
- If food has burned on, sprinkle the grid with cleaner while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.
- Both the broiler pan and grid may be cleaned with a commercial oven cleaner or in the dishwasher.

Oven Racks

Remove the oven racks before operating the self clean cycle. (For Model : LSE4613)

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

NOTE

For Model : LSE4613

If the racks are cleaned using the self clean cycle (not recommended), the color will turn slightly blue and the finish will become dull. After the self clean cycle is complete, and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of vegetable oil. This will make the racks glide more easily into the rack tracks.

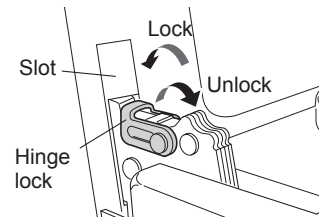
Removing and Replacing the Lift-Off Oven Doors and Drawer

CAUTION

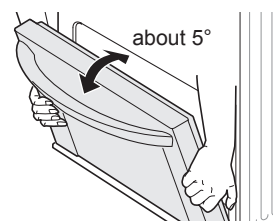
- Be careful when removing and lifting the door.
- Do not lift the door by the handle. The door is very heavy.

Removing the Door

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



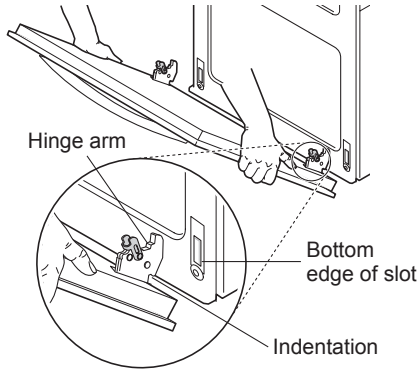
- 3 Firmly grasp both sides of the door at the top.
- 4 Close the door to the removal position (approximately five degrees) which is halfway between the broil stop position and fully closed. If the position is correct, the hinge arms will move freely.



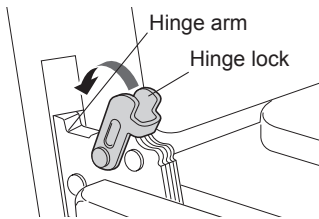
- 5 Lift door up and out until the hinge arms are clear of the slots.

Replacing the Door

- 1 Firmly grasp both sides of the door at the top.
- 2 With the door at the same angle as the removal position, seat the indentation of the hinge arms into the bottom edge of the hinge slots. The notch in the hinge arms must be fully seated into the bottom edge of the slots.



- 3 Open the door fully. If the door will not open fully, the indentation is not seated correctly in the bottom edge of the slots.
- 4 Lock the hinge locks, rotating them back toward the slots in the oven frame until they lock.



- 5 Close the oven door.

Removing the Drawer

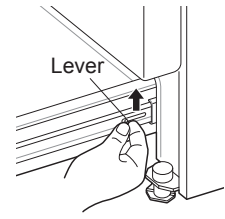
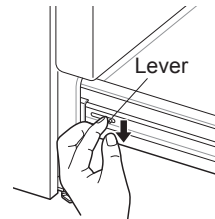


CAUTION

Disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electrical shock.

Most cleaning can be done with the drawer in place; however, the drawer may be removed if further cleaning is needed. Use warm water to thoroughly clean.

- 1 Fully open the drawer.
- 2 Locate the glide lever on each side of the drawer. Push down on the left glide lever and pull up on the right glide lever.



- 3 Pull the drawer away from the range.

Replacing the Drawer

- 1 Pull the bearing glides to the front of the chassis glide.
- 2 Align the glide on each side of the drawer with the glide slots on the range.
- 3 Push the drawer into the range until levers click (approximately 2 inch).
- 4 Pull the drawer open again to seat bearing glides into position.

Door Care Instructions

Most oven doors contain glass that can break.



CAUTION

- Do not close the oven door until all the oven racks are fully in place.
- Do not hit the glass with pots, pans, or any other object.
- Scratching, hitting, jarring, or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.