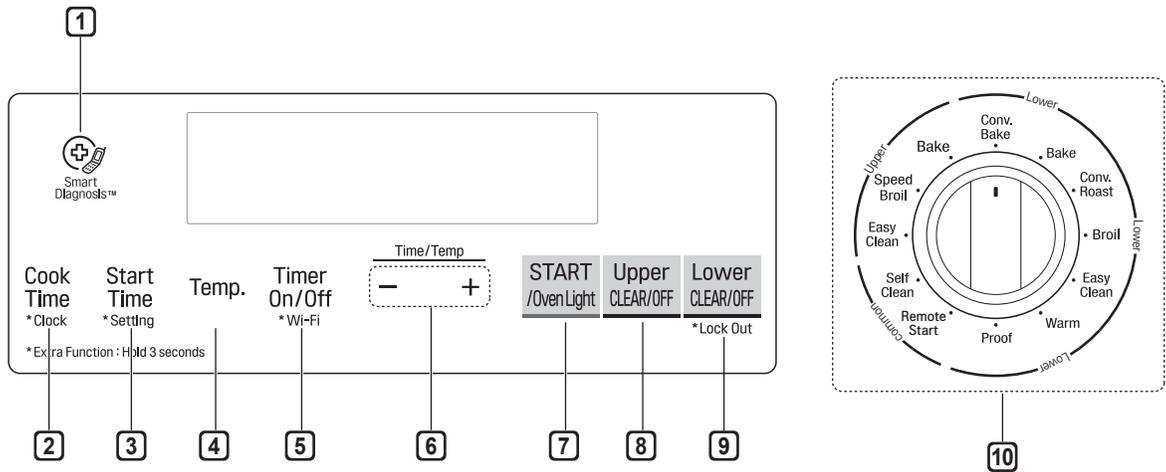# OPERATION

Control Panel Overview

1 Smart Diagnosis™

Use during the Smart Diagnosis feature.

2 Cook Time / Clock

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

3 Start Time / Setting

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

4 Temp.

- Press the button to change the oven or meat probe temperature during cooking.

5 Timer On/Off / Wi-Fi

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

6 - /+

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

7 START / Oven Light

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

8 Upper CLEAR/OFF

Press the button to end all upper oven features.

9 Lower CLEAR/OFF / Lock Out

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

10 Oven Mode Knob

Turn the knob to select oven operating mode.

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.

| Dual | Single | Single | Oven mode knob | Single | Triple |
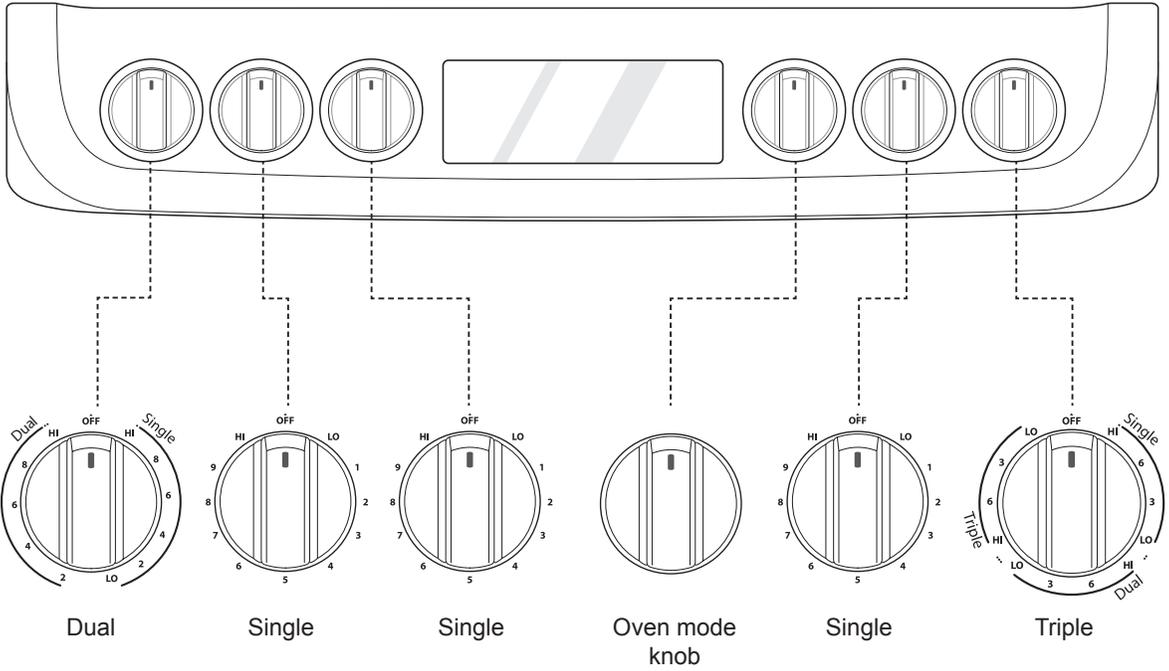
Changing Oven Settings

Clock

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

1 Press and hold Cook Time for three seconds. **CLO** shows in the display.

2 Press **plus(+)** or **minus(-)** to select the desired time. **Plus(+)** to increase the time and **minus(-)** to decrease the time.

3 Press **Start** to enter the time and start the clock.

─ **NOTE** ─

- The time of day cannot be changed during a timed baking or self-clean cycle.
- 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 **Oven Light** to manually turn the oven light on.

─ **NOTE** ─

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

Minimum & Maximum Default Settings

All of the features listed have a minimum and a maximum time or temperature setting that may be entered into the control. An entry acceptance beep sounds each time a control key is pressed.

An entry error tone (two short tones) sounds if the entry of the temperature or time is below the minimum or above the maximum setting for the feature.

Feature		min. Temp. / Time	max. Temp. / Time	Default
Clock	12 Hr.	1:00 Hr. / min.	12:59 Hr. / min.	
	24 Hr.	0:00 Hr. / min.	23:59 Hr. / min.	
Timer	12 Hr.	0:10 min. / sec.	11:59 Hr. / min.	
	24 Hr.	0:10 min. / sec.	11:59 Hr. / min.	
Cook Time	12 Hr.	1:00 min.	11:59 Hr. / min.	
	24 Hr.	1:00 min.	11:59 Hr. / min.	
Conv. Bake		300 °F / 150 °C	550 °F / 285 °C	350 °F (*325 °F)/ 12 Hr.
Conv. Roast		300 °F / 150 °C	550 °F / 285 °C	350 °F (*325 °F)/ 12 Hr.
Speed Broil & Broil		Lo 400 °F	Hi 520 °F	Hi / 3 Hr.
Bake		170 °F / 80 °C	550 °F / 285 °C	350 °F / 12 Hr.
Proof		1:00 min.	11:59 Hr. / min.	
Warm				3 Hr.
Self Clean		3 Hr.	5 Hr.	4 Hr.
EasyClean®				10 min.

* Using Auto Conversion

- Default cook mode times are without setting cook time.

Timer On/Off

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

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

Setting the Timer (for example, to set 5 minutes)

1 Press **Timer On/Off**. 0:00 with HR inside it appears and Timer flashes in the display.

2 Press **plus(+)** or **minus(-)** to select the desired time. **Plus(+)** increases the time and **minus(-)** decreases the time.

3 Press **Timer On/Off** or **Start** to start the Timer. The remaining time countdown appears in the display.

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

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

Wi-Fi

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

1 Press **Upper CLEAR/OFF** and **Lower CLEAR/OFF**.

2 Press and hold **Timer On/Off** for 3 seconds.

3 The power-on chime sounds, "Set" appears in the display, and the Wi-Fi icon (🛜) blinks.

4 Register the appliance on the Wi-Fi network using the smart phone app. (See page 35.)

5 To disconnect the appliance from the network, delete it from the registered appliances in the app.

Settings

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

The **Setting** key allows you to:

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

Setting the Hour Mode

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

1 Press and hold **Start Time** for three seconds.

2 Press **plus(+)** or **minus(-)** to set the desired hour mode on the clock.

3 Press **Start** to accept the desired change.

Setting Convection Auto Conversion

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

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

1 Press and hold **Start Time** for three seconds. Then press **Start Time** repeatedly until **Auto** appears in the display

2 Press **plus(+)** or **minus(-)** to enable or disable the feature.

3 Press **Start** to accept the change.

Adjusting the Oven Temperature

Your new oven may cook differently from the one it replaced. Use your new oven for a few weeks to become more familiar with it before changing the temperature settings. If after familiarizing yourself with the new oven, you still think that it is too hot or too cold, you can adjust the oven thermostat yourself.

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

1 Press and hold **Start Time** for three seconds. Then press **Start Time** repeatedly until **U_AJ** or **L_AJ** appears in the display. U_AJ adjusts the upper oven and L_AJ adjust the lower oven.

2 To increase the temperature, press **plus (+)** until the desired amount appears in the display. To decrease the temperature, press **minus (-)** until the desired amount appears in the display.

3 Press **Start** to accept the change.

> **NOTE**
>
> • This adjustment does not affect the broiling or Self Clean temperatures. The adjustment is retained in memory after a power failure. The oven temperature can be increased (+) or decreased (-) as much as 35 °F or 19 °C.
>
> • Once the temperature is increased or decreased, the display shows the adjusted temperature until it is readjusted.

Turning the Preheat Alarm Light On/Off

When the oven reaches its set-temperature, the preheating alarm light flashes 5 times or until the oven door is opened.

You can activate or deactivate the preheating alarm light.

1 Press and hold **Start Time** for three seconds. Then press **Start Time** repeatedly until **PrE** appears in the display.

2 Press **plus(+)** or **minus(-)** to turn the function on/off.

3 Press **Start** to accept the change.

Adjusting the Beeper Volume

1 Press and hold **Start Time** for three seconds. Then press **Start Time** repeatedly until **BEEP** appears in the display.

2 Press **plus(+)** or **minus(-)** to select **Hi**, **Lo**, **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 and hold **Start Time** for three seconds. Then press **Start Time** repeatedly until **Unit** appears in the display.

2 Press **plus(+)** or **minus(-)** to select F(Fahrenheit) or C(Celsius).

3 Press **Start** to accept the change.

Adjusting Cooktop On Alert Volume

1 Press and hold **Start Time** for 3 seconds. Then press **Start Time** repeatedly until **CtOP** appears in the display.

2 Press **plus (+)** or **minus (-)** to select **Hi**, **Lo**, **Off**.

3 Press **Start** to accept the change.

Lock Out

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

1 Press and hold **Lower CLEAR/OFF** for three seconds.

2 The lock melody sounds, Loc appears in the display, and the lock icon 🔒 blinks in the display.

3 Once the oven door is locked, the lock 🔒 indicator stops blinking and remains on.

4 To deactivate the Lock Out feature, press and hold **Lower CLEAR/OFF** for three seconds. The unlock melody sounds and the door and the controls unlock.

Start Time (Delayed Timed Cook)

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

Setting a Delayed Timed Cook

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

1 Turn the oven mode knob to select the **Bake** mode. 350 °F appears in the display.

2 Set the temperature: press **minus(-)** until 300 °F appears in the display.

3 Press **Cook Time** and press **plus(+)** or **minus(-)** to set the baking time.

4 Press **Start Time**.

5 Set the start time: press **plus(+)** until 4:30 appears in the display.

6 Press **Start**. A short beep sounds and **Timed Delay** and the start time appear in the display. The oven begins baking at the set start time.

NOTE
- To cancel the Delayed Timed Cook function, Press **Clear/Off** at any time.
- To change the cooking time, repeat step 3 and press **Start**.
- If the oven clock is set as a 12-hour clock, you can delay the cook time for 12 hours. If the oven clock is set as a 24-hour clock, you can delay the cook time for 24 hours.

The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:
- **End** and the time of day show in the display.
- The cook-end indicator tone sounds every 60 seconds until **Clear/Off** is pressed.

⚠ CAUTION
- Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil, such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed.
- Eating spoiled food can result in sickness from food poisoning.

Cook Time (Timed Cook)

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

Setting the Cook Time Function

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

1 Turn the oven mode knob to select the **Bake** mode. 350 °F appears in the display.

2 Set the oven temperature. For this example, press **minus(-)** until 300 °F appears in the display.

3 Press **Cook Time**. **Timed** flashes in the display. **Bake**, 0:00 and 300 °F appear in the display.

4 Set the baking time: press **plus(+)** until 30:00 appears in the display. The baking time can be set for any amount of time between 1 minute and 11 hours and 59 minutes.

5 Press **Start**.

The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:
- **End** and the time of day show in the display.
- The cook end indicator tone sounds every 60 seconds until **Clear/Off** is pressed.

Changing the Cook Time during Cooking

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

1 Press **Cook Time**.

2 Change the baking time: press **plus(+)** until 1 hour and 30 minutes appears in the display.

**3** Press **Start** to accept the change.

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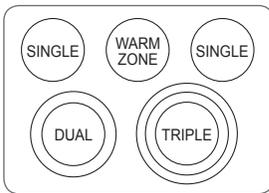
> **NOTE**
> * It is normal to see a very faint red ring around the outer edge of a dual or triple element when using it as a single element at a high heat setting. This is only a reflection from the bright glow of the center element and is not a malfunction.

Hot Surface Indicator

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.
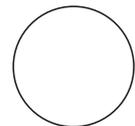
Turning on a Single element

1 Push the **Single** 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**.
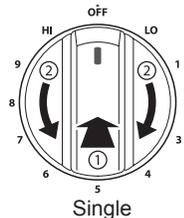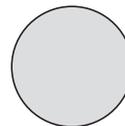

Off   On

> **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.

Heating with inner (smaller) element only

A

Heating with both elements together

B
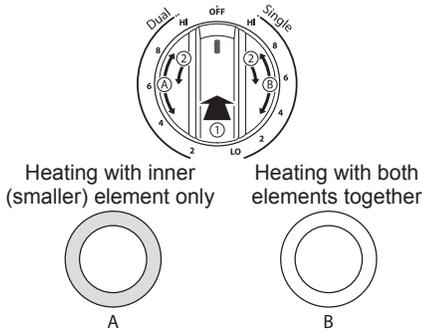
Turning on a Triple element (on some models)

There is one triple element that can be used as either a single, dual or triple element.

1 Push in the appropriate knob.

2-A Turn the knob counterclockwise to use the **Single** element.

2-B Turn the knob clockwise to the Dual position to use as a **Dual** element.

2-C Turn the knob clockwise to the Triple position to use as a **Triple** element.

Single   Dual   Triple

A   B   C
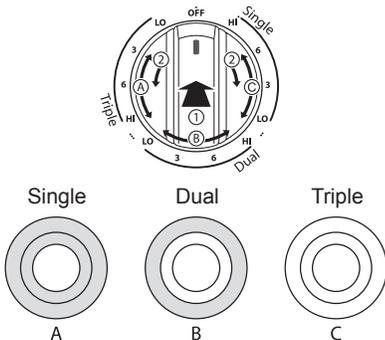
Turning on the Warming Zone

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**.
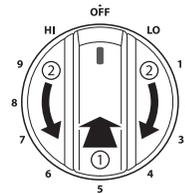
NOTE

- 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	• Bring liquid to a boil • Start cooking
5.5-8.0	• Hold a rapid boil, frying, deep fat fry • Quickly brown or sear food
3.5-5.0	• Maintain a slow boil • Fry or saute foods • Cook soups, sauces and gravies
2.2-3.0	• Stew or steam food • Simmer
Lo-2.0	• 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.
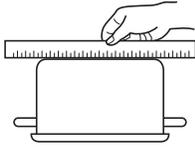
Cookware recommendations

• 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.
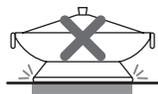
NOTE

• **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.

Vent trim

Oven Vent
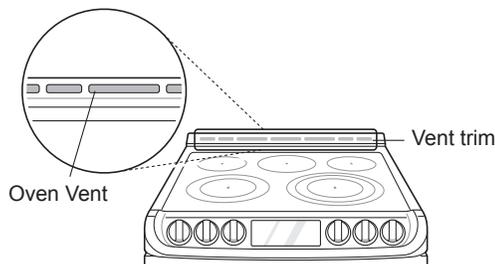
> ⚠ **CAUTION**
>
> • **The edges of the range vent and vent trim are sharp and may become hot during operation.** Wear gloves when cleaning the range to avoid burns or other injury.

Using Oven Racks

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

Removing Racks

1 Pull the rack straight out until it stops.

2 Lift up the front of the rack and pull it out.

Replacing Racks

1 Place the end of the rack on the support.

   Make sure rack is level and both sides are in the same rack position.

2 Tilt the front end up and push the rack in.

> ⚠ **CAUTION**
>
> • Replace oven racks before turning the oven on to prevent burns.
>
> • Do not cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.
>
> • Only arrange oven racks when the oven is cool.

Bake

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

Setting the Bake Function (example: Bake at 375°F)

1 Turn the oven mode knob to select **Bake**.

2 Set the oven temperature: For example, press **plus(+)** until 375 °F appears in the display.

3 Press **Start.** The oven starts to preheat.

As the oven preheats, the temperature is displayed and rises in 5 degree increments. Once the oven reaches the set temperature, a tone sounds and the oven light blinks on and off.

4 When cooking is complete, press **Clear/Off**.

5 Remove food from the oven.

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

Changing the Temperature during Cooking

1 Press **Temp**.

2 Press **plus(+)** or **minus(-)** to increase or decrease the set temperature.

3 Press **Start**.

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: Conv. Bake/Roast at 350°F)

1 Turn the oven mode knob to select **Conv. Bake** or **Conv. Roast**.

2 Set the oven temperature: For example, press **plus(+)** until 375 °F appears in the display.

3 Press **Start**. The display shows **Conv. Bake** or **Conv. Roast** and the oven temperature starting at 100 °F.

As the oven preheats, the display shows increasing temperatures in 5-degree increments. Once the oven reaches the set adjusted temperature, a tone sounds and the oven light flashes on and off. The display shows the auto-converted oven temperature, 350 °F and the fan icon.

4 When cooking has finished or to cancel, press **Clear/Off**.

⎯ **NOTE** ⎯

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

Tips for Convection Baking

- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.

- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.

- When using Convection Bake with a single rack, place the oven rack in position 3. If cooking on multiple racks, place the oven racks in positions 1 and 3 (for two racks).

- Multiple oven rack cooking may slightly increase cook times for some foods.

- Cakes, cookies and muffins have better results when using multiple racks.

The Convection Roast feature is designed to give optimum roasting performance. Convection Roast combines cooking with the convection fan to roast meats and poultry. The heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying moist on the inside. Convection roasting is especially good for large tender cuts of meat, uncovered.
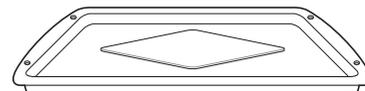
Tips for Convection Roasting

Use a broiler pan and grid when preparing meats for convection roasting. The broiler pan catches grease spills and the grid helps prevent grease splatters.

1 Place the oven rack in the bottom rack position.

2 Place the grid in the broiler pan.

3 Place the broiler pan on the oven rack.
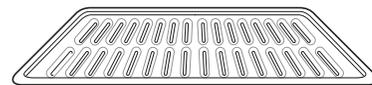

Grid (sold separately)

Broiler pan (sold separately)

⎯ ⚠ **CAUTION** ⎯

- Do not use a broiler pan without a grid.

- Do not cover the grid with aluminum foil.

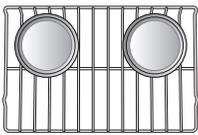- Position food (fat side up) on the grid.

Recommended Baking and Roasting Guide

Baking results will be better if baking pans are centered in the oven as much as possible. If cooking on multiple racks, place the oven racks in the positions shown.
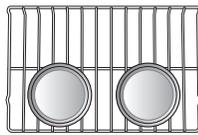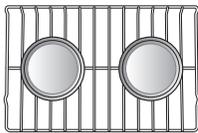
Rack and Pan Placement
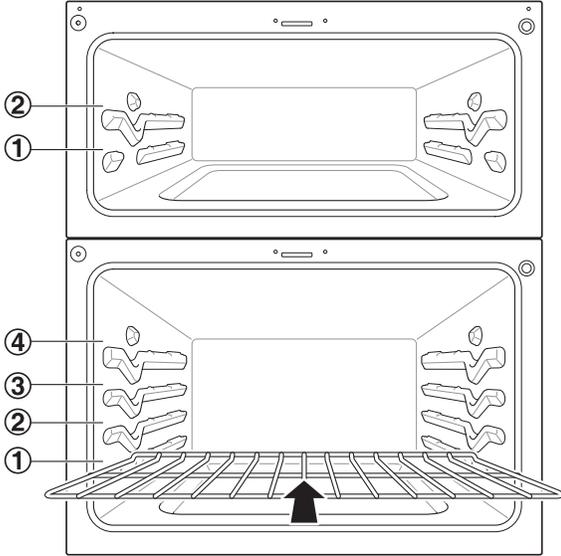
Multiple Rack Baking

Offset Rack
(Position 1)

Standard Rack
(Position 3)

Single Rack Baking

Rack

Baking Rack Guide

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

Roasting Rack Guide

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

Broil

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

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

> ⚠ **CAUTION**
>
> - Do not use a broiler pan without a grid. Oil can cause a grease fire.
> - Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
> - Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.
> - Do not broil meat too close to the burner flame. Trim excess fat from meat before cooking.

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

Speed Broil(Upper Oven)

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

Setting the Oven to Broil / Speed Broil

1 Turn the oven mode knob to select **Broil** or **Speed Broil**. Press **plus(+)** or **minus(-)** to select **Hi** or **Lo**.

2 Press **Start**. The oven begins to heat.

3 Let the oven preheat for approximately five minutes before cooking the food if using broil.

4 Press **Clear/Off** to cancel at any time or when cooking is complete.
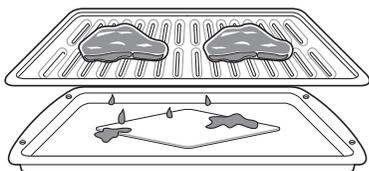
Smoking

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

1 Always use a broiler pan. Do not use saute pans or regular baking sheets for safety reasons.

2 The broiler pan should always be thoroughly cleaned and at room temperature at the beginning of cooking.

3 Always run your cooktop ventilation system or vent hood during broiling.

4 Keep the interior of your oven as clean as possible. Leftover debris from prior meals can burn or catch fire.

5 Avoid fatty marinades and sugary glazes. Both of these will increase the amount of smoke you experience. If you would like to use a glaze, apply it at the very end of cooking.

6 If you are experiencing significant smoke with any food item, consider:
   - Lowering the broiler to the Lo setting.
   - Lowering the rack position to cook the food further away from the broiler.
   - Using the Hi broil setting to achieve the level of searing you desire, and then either switching to the Lo broil setting, or switching to the Bake function.

7 As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.

8 Adhere to the recommended broil settings and cooking guidelines in the chart on the following page whenever possible.

Recommended Broiling Guide

The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times.

This guide is based on meats at refrigerator temperature. For best results when broiling, use a pan designed for broiling.

Food	Quantity and/or Thickness	Upper oven			Lower oven			Comments
		Rack Position	First Side (minutes)	Second Side (minutes)	Rack Position	First Side (minutes)	Second Side (minutes)	
Ground Beef Well done	1 lb. (4 patties) $^1/_2$ to $^3/_4$" thick	2	4-7	2-5	4	4-7	3-5	Space evenly. For 1-4 patties, use Speed Broil in upper oven. For more than 4 patties, use Broil in lower oven.
Beef Steaks Rare Medium Well done	1" thick 1 to 1$^1/_2$ lbs.	2 2 2	3-4 4-5 5-6	2-3 2-3 3-4	4 4 4	4-5 4-7 6	2-3 3-4 4-5	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare Medium Well done	1$^1/_2$" thick 2 to 2$^1/_2$ lbs.	1 1 1	8 9 10	3-4 4-5 5-6	3 3 3	10 10-12 12	4 5-6 6-8	
Chicken	1 whole cut up 2 to 2$^1/_2$ lbs., split lengthwise 2 Breasts	1 1	10 8-10	4-6 3-5	3 3	14-16 8-9	4-6 3-5	Broil skin-side-down first.
Lobster Tails	2–4 10 to 12 oz. each	-	-	-	2	14	Do not turn over	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	$^1/_4$ to $^1/_2$" thick	2	5	2-3	4	6	3-4	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	$^1/_2$" thick	2	4-5	2-3	4	6-8	2-4	Increase time 5 to 10 minutes per side for 1$^1/_2$" thick or home-cured ham.
Pork Chops Well done	1 ($^1/_2$" thick) 2 (1" thick) about 1 lb.	2 1	7 7	3-5 2-4	4 3	5-6 9-10	2-4 4-6	
Lamb Chops Medium Well done	2 (1" thick) about 10 to 12 oz.	2 2	4-5 5-6	2-3 3-4	4 4	6 8	3-4 4-5	
Medium Well done	2 (1$^1/_2$" thick) about 1 lb.	1 1	9 10	4-5 5-6	3 3	10 12	5-6 6-8	
Salmon Steaks	2 (1" thick) 4 (1" thick) about 1 lb.	2 1	6 7	3-5 3-5	4 3	8 9	4-6 4-6	Grease pan. Brush steaks with melted butter.
Bread	$^1/_2$" thick	1	1-3	0.5-3	4	0.5-1	0.5-1	

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

Tips for Broiling

Beef

- Steaks and chops should always be allowed to rest for five minutes before being cut into and eaten. This allows the heat to distribute evenly through the food and creates a more tender and juicy result.

- Pieces of meat that are thicker than two inches should be removed from the refrigerator 30 minutes prior to cooking. This will help them cook more quickly and evenly, and will produce less smoke when broiling. Cooking times will likely be shorter than the times indicated in the Broiling Chart.

- For bone-in steaks or chops that have been *frenched* (all meat removed from around the bone), wrap the exposed sections of bone in foil to reduce burning.

Seafood

- When broiling skin-on fish, always use the Lo broil setting and always broil the skin side last.

- Seafood is best consumed immediately after cooking. Allowing seafood to rest after cooking can cause the food to dry out.

- It is a good idea to rub a thin coating of oil on the surface of the broiling pan before cooking to reduce sticking, especially with fish and seafood. You can also use a light coating of non-stick pan spray.

Vegetables

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

Warm

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

Setting the Warm Function

1 Turn the oven mode knob to select **Warm**.

2 Press **Start**.

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

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

Proof

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

Setting the Proof Function

1 Use rack position 2 or 3 for proofing.

2 Turn the oven mode knob to select **Proof**.

3 Press **Start**.

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

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

Meat Probe

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

Using the Meat Probe

1 Insert the meat probe into the meat.
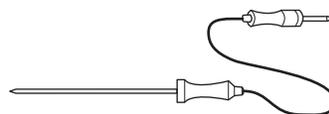
2 Connect the meat probe to the jack.

3 The meat probe icon flashes in the display if the meat probe is properly connected.

Setting the Meat Probe Function (example: Conv. Roast at 350°F with probe temp at 160°F)

1 Select cook mode. Turn the oven mode knob to select **Conv. Roast**.

2 Set the oven temperature: press **plus(+)** or **minus(-)** until 375 °F appears in the display.

3 Press **Start**.

4 Set the probe temperature: press **plus(+)** or **minus(-)** until 160 °F appears in the display.

5 Press **Start**.

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

Changing the Probe Temperature while Cooking

1 Press **Temp**.

2 Set the oven temperature and probe temperature.

3 Press **Start**.

IMPORTANT NOTE

Press Clear/Off to cancel the Meat Probe function at any time. To avoid breaking the probe, make sure food is completely defrosted before inserting.

┌─────────────────────────────────────┐
│ ⚠ **CAUTION**

- **Always use an oven mitt to remove the temperature probe. Do not touch the broil element.** Failure to obey this caution can result in severe personal injury.

- **To avoid damage to the meat probe, Do not use tongs to pull on the probe when removing it.**

- **Do not store the meat probe in the oven.**
└─────────────────────────────────────┘

Recommended Probe Temperature Chart

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

Remote Start

If the appliance is registered on a home Wi-Fi network, this function starts preheating and then holds the temperature for up to an hour (including preheating time). If the appliance is not registered on the network, "OFF" appears in the display. Follow the instructions on page 35 to register the appliance on the network.

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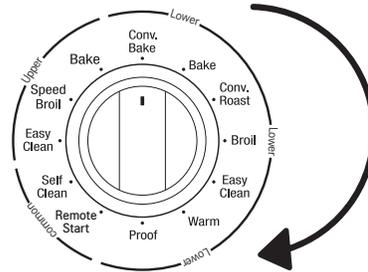
Setting Remote Start

1 Open the oven door to make sure the oven is empty and ready for pre-heating. Close the oven door.

2 Within 30 seconds of closing the door, turn the oven mode knob to Remote Start to use the function. If more than 30 seconds passes before you initiate Remote Start, "door" appears in the display. If this occurs, open and close the door and try again.

3 When ON appears in the display, the Remote Start function is ready to use.

4 Follow the directions in the smart phone application to set the cook mode, temperature, and run time (preheating time plus holding time).

┌─────────────────────────────────────┐
│ NOTE

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

- Remote Start is never set up in the smart phone app.

- The Remote Start status is "OFF" or "door".

- Remote Start function can not be started if either upper or lower oven is in use.

- The Remote Start function cannot be started when the oven door is open. A beep alerts you to shut the door.
└─────────────────────────────────────┘

SMART FUNCTIONS

LG SmartThinQ Application

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

Before Using LG SmartThinQ

- For appliances with the ⌂ or ⌂ logo

1 Use a smartphone to check the strength of the wireless router (Wi-Fi network) near the appliance.

- If the distance between the appliance and the wireless router is too far, the signal strength becomes weak. It may take a long time to register or installation may fail.

2 Turn off the **Mobile data** or **Cellular Data** on your smartphone.

- For iPhones, turn data off by going to **Settings** → **Cellular** → **Cellular Data**.
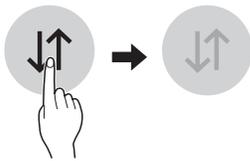
3 Connect your smartphone to the wireless router.
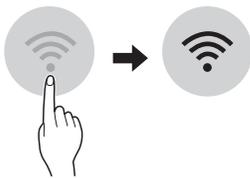
___ NOTE _____

- To verify the Wi-Fi connection, check that **Wi-Fi** 🛜 icon on the control panel is lit.

- The appliance supports 2.4 GHz Wi-Fi networks only. To check your network frequency, contact your Internet service provider or refer to your wireless router manual.

- LG SmartThinQ is not responsible for any network connection problems or any faults, malfunctions, or errors caused by network connection.

- The surrounding wireless environment can make the wireless network service run slowly.

___ NOTE _____

- If the appliance is having trouble connecting to the Wi-Fi network, it may be too far from the router. Purchase a Wi-Fi repeater (range extender) to improve the Wi-Fi signal strength.

- The network connection may not work properly depending on the Internet service provider.

- The Wi-Fi connection may not connect or may be interrupted because of the home network environment.

- If the appliance cannot be registered due to problems with the wireless signal transmission, unplug the appliance and wait about a minute before trying again.

- If the firewall on your wireless router is enabled, disable the firewall or add an exception to it.

- The wireless network name (SSID) should be a combination of English letters and numbers. (Do not use special characters.)

- Smartphone user interface (UI) may vary dependingon the mobile operating system (OS) and themanufacturer.

- If the security protocol of the router is set to **WEP**, network setup may fail. Change the security protocol (**WPA2** is recommended), and register the product again.

Installing the LG SmartThinQ Application

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

___ NOTE _____

- If you choose the simple login to access the LG SmartThinQ application, you must go through the appliance registration process each time you change your smartphone or reinstall the application.

LG SmartThinQ Application Features

- For appliances with the ⌂ or ⌂ logo

Cleaning

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

Smart Diagnosis™

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

Settings

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

Monitoring

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

Push Alerts

Turn on the Push Alerts to receive appliance status notifications.

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

Timer

You can set the timer from the application.

Firmware Update

Keep the appliance updated.

> **NOTE**
>
> • If you change your wireless router, your Internet service provider or your password after registering the appliance, delete it from the LG SmartThinQ **Settings → Edit Product** and register again.
>
> • This information is current at the time of publication. The application is subject to change for product improvement purposes without notice to users.

Smart Diagnosis™ Function

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

Smart Diagnosis™ through the Customer Information Center

• For appliances with the ⊕ or ⊕ logo

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

1 Call the LG call center at: (LG U.S.) 1-800-243-0000 (LG Canada) 1-888-542-2623.

2 When instructed to do so by the call center agent, hold the mouthpiece of your phone over the Smart Diagnosis™ logo on the machine. Hold the phone no more than one inch from (but not touching) the machine.

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

3 Press and hold the **Start** button for three seconds.

4 Keep the phone in place until the tone transmission has finished. This takes about 6 seconds and the display will count down the time.

5 Once the countdown is over and the tones have stopped, resume your conversation with the call center agent, who will then be able to assist you in using the information transmitted for analysis.

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

LG SmartThinQ Smart Diagnosis™

• For appliances with the ⊕ or ⊕ logo

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

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

1 Open the LG SmartThinQ application on the smart phone.

2 In the application, select the appliance from your list of connected appliances and then press the dots at the upper right of the screen.

3 Select **Smart Diagnosis**, then press the **Start Smart Diagnosis** button.

NOTE

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

---

4 Select the **Audible Diagnosis**.

5 Follow the instructions on the smart phone.

6 Keep the phone in place until the tone transmission has finished. View the diagnosis on the phone.

NOTE

• Smart Diagnosis™ cannot be activated unless the appliance can be turned on using the **Power** button. If the appliance cannot be turned on, troubleshooting must be done without using Smart Diagnosis™.

• The Smart Diagnosis™ function depends on the local call quality.

• The communication performance will improve and you can receive better service if you use the home phone.

• If the Smart Diagnosis™ data transfer is poor due to poor call quality, you may not receive the best Smart Diagnosis™ service.

Open Source Software Notice Information

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

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

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

FCC Notice (For transmitter module contained in this product)

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

• Reorient or relocate the receiving antenna.

• Increase the separation between the equipment and the receiver.

• Connect the equipment to an outlet on a circuit different from that to which the receiver is connected.

• Consult the dealer or an experienced radio/TV technician for help.

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

1) this device may not cause harmful interference and

2) this device must accept any interference received, including interference that may cause undesired operation of the device.

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

FCC RF Radiation Exposure Statement

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

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

MAINTENANCE

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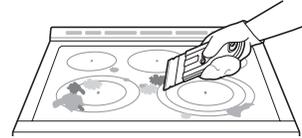
> **NOTE**
>
> - Do not use a dull or nicked blade.
> - To prevent burns, wear an oven mitt or pot holder while using the metal scraper.

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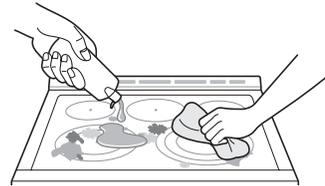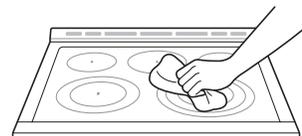
> **NOTE**
>
> **Approved cleaners**
>
> - Weiman Cooktop Cleaning Cream (www.weiman.com)
> - Cerama Bryte (www.ceramabryte.com)
> - Golden Ventures Cerama Bryte
> - Easy-Off 3 in 1 Glass Top Cleaner Spray (www.easyoff.us)

**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.
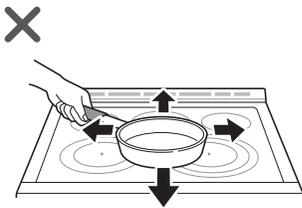
• Do not slide metal or glass across the cooktop surface.

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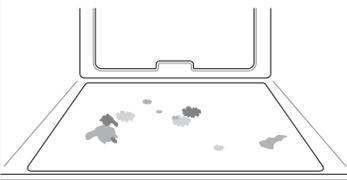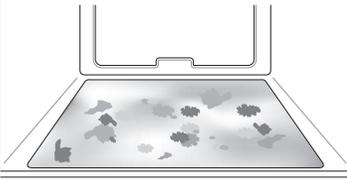
While EasyClean® is quick and effective for small and LIGHT soils, the Self Clean feature can be used to remove HEAVY, built up soils. The intensity and high heat of the Self Clean cycle may result in smoke which will require the opening up of windows to provide ventilation. Compared to the more intense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

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

Benefits of EasyClean®

• Helps loosen light soils before hand-cleaning

• EasyClean® only uses water; no chemical cleaners

• Makes for a better self-clean experience

 - Delays the need for a self-clean cycle

 - Minimizes smoke and odors

 - Can allow shorter self-clean time

When to Use EasyClean®

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

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

Cleaning Tips

• Allow the oven to cool to room temperature before using the EasyClean® cycle. If your oven cavity is above 150 °F (65 °C), **Hot** will appear in the display, and the EasyClean® cycle will not be activated until the oven cavity cools down.

• A plastic spatula can be used as a scraper to scrape off any chunks or debris before and during oven cleaning.

• Using the rough side of a non-scratch scouring pad may help to take off burnt-on stains better than a soft sponge or towel.

• Certain non-scratch scrubbing sponges, such as those made of melamine foam, available at your local stores, can also help improve cleaning.

• The range should be level to ensure that the bottom surface of the oven cavity is entirely covered by water at the beginning of the EasyClean® cycle.

• For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.

• Soil baked on through several cooking cycles will be more difficult to remove with the EasyClean® cycle.

• Do not open the oven door during the EasyClean® cycle. Water will not get hot enough if the door is opened during the cycle.

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

EasyClean® Instruction Guide

1 Remove oven racks and accessories from the oven.

2 Scrape off and remove any burnt-on debris with a plastic scraper.

Suggested plastic scrapers:

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

3 Fill a spray bottle (10 oz or 300 ml) with water and use the spray bottle to thoroughly spray the inside surfaces of the oven.

4 Use at least $\frac{1}{5}$ (2 oz or 60 ml) of the water in the bottle to completely saturate the soil on both the walls and in the corners of the oven.
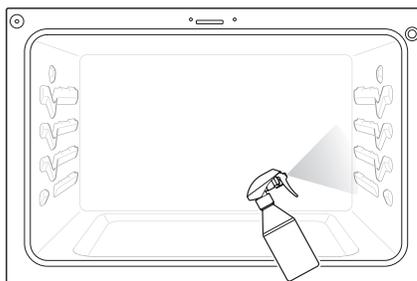
5 Spray or pour the remaining water (8 oz or 240 ml) onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils. Add water if necessary.

NOTE

If cleaning multiple ovens, use an entire bottle of water to clean each oven. Do not spray water directly on the door. Doing so will result in water dripping to the floor.

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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 may become 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.

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7 A tone will sound at the end of the 10 minute cycle. Press **Clear/Off** 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.

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

11 If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas. If stubborn soils remain after multiple EasyClean® cycles, run the Self Clean cycle. Be sure that the oven cavity is empty of oven racks and other accessories, and that the oven cavity surface is dry before running the Self Clean cycle. Consult the Self Clean section of your owner's manual for further details.

NOTE

• If you forget to saturate the inside of the oven with water before starting EasyClean®, press **Clear/Off** to end the cycle. Wait for the range to cool to room temperature and then spray or pour water into the oven and start another EasyClean® cycle.

• The cavity gasket may be wet when the EasyClean® cycle finishes. This is normal. Do not clean the gasket.

• If mineral deposits remain on the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.

• It is normal for the fan to operate during the EasyClean® cycle.

Self Clean

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

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

Before Starting Self Clean

- Remove the oven racks, broiler pan, broiler grid, all cookware, aluminum foil or any other material from the oven.

- The kitchen should be well ventilated to minimize the odors from cleaning.

- Wipe any heavy spillovers on the bottom of the oven.

- Make sure that the oven light bulb cover is in place and the oven light is off.

- The oven light cannot be turned on during a Self Clean cycle. The oven light cannot be turned on until the oven temperature has cooled below 500 ˚F (260 ˚C) after a Self Clean cycle is complete.

⚠ CAUTION

- Do not leave small children unattended near the appliance. During the Self Clean cycle, the outside of the range can become very hot to the touch.

- If you have pet birds, move them to another well-ventilated room. The health of some birds is extremely sensitive to the fumes given off during the Self Clean cycle of any range.

- Do not line the oven walls, racks, bottom or any other part of the range with aluminum foil or any other material. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).

- Do not force the door open. This can damage the automatic door locking system. Use care when opening the oven door after the Self Clean cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.

NOTE

- Remove oven racks and accessories before starting the Self Clean cycle.

- If oven racks are left in the oven cavity during the Self Clean cycle, they will discolor and become difficult to slide in and out.

- Clean the frame of the oven and door with hot soapy water. Rinse well.

- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

- Wipe up any heavy spillovers on the oven bottom.

- Make sure that the oven light bulb cover is in place and the oven light is off.

- It is normal for the fan to operate during the Self Clean cycle.

Setting Self Clean

The Self Clean function has cycle times of 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(-)** repeatedly to cycle through self-clean times in the upper or lower oven. Both ovens cannot use the self-clean function at the same time.

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(-)** repeatedly to cycle through self-clean times in the upper or lower oven. Both ovens cannot use the self-clean function at the same time.

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, press **Clear/Off**.

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 has 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, touch Start to turn it on or off.

1 Unplug the range or disconnect power and make sure that the oven and bulb are cool first.

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.
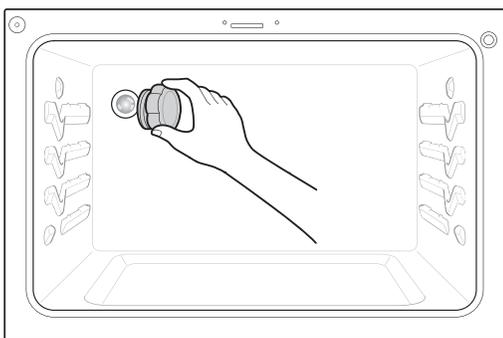
⚠ WARNING

• 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.

NOTE

• Do not use a steel wool pad. it will scratch the surface.

• To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish.

• Always wipe in the direction of the metal surface finish.

• To purchase stainless steel appliance cleaner or polish, or to locate a dealer near you, call our toll-free customer service number:
1-800-243-0000 (USA),
1-888-542-2623 (CANADA)
or visit our website at: www.lg.com

Front Manifold Panel and Knobs

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

⚠ CAUTION

- Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the manifold panel. Doing so will damage the finish.

- Do not try to bend the knobs by pulling them up or down, and do not hang a towel or other objects on them. This can damage the gas valve shaft.

- The control knobs may be removed for easy cleaning.

- To clean the knobs, make sure that they are in the **Off** position and pull them straight off the stems.

- To replace the knobs, make sure the knob has the **Off** position centered at the top, and slide the knob directly onto the stem.

NOTE

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

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.

Don't hand clean oven door gasket

Do hand clean door
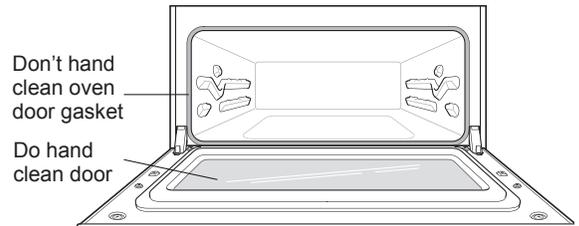
Broiler Pan and Grid
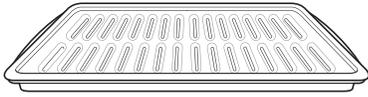
- Do not store a soiled broiler pan or grid anywhere in the range.
- Do not clean the broiler pan or grid in a self-cleaning mode.
- Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.
- Wash and rinse the broiler pan and grid in hot water with a soap-filled 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.

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

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.

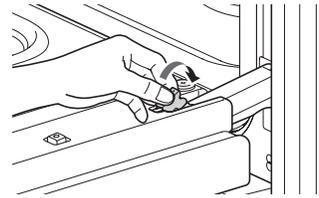# Removing and Replacing the Lift-Off Oven Doors

⚠ CAUTION

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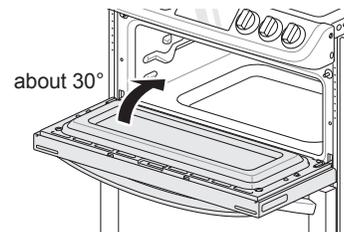- **Do not lift the door by the handle.** The door is very heavy.
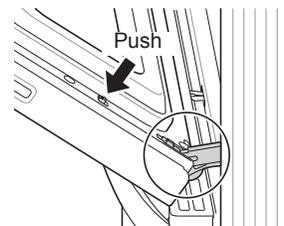
Upper Oven

Removing the Door

1 Fully open the door.

2 Lift up and rotate the hinge locks toward the hinge until they stop.

3 Close the door to 30 degrees (you will feel the door stop). The hinge locks will contact the oven frame.

about 30°

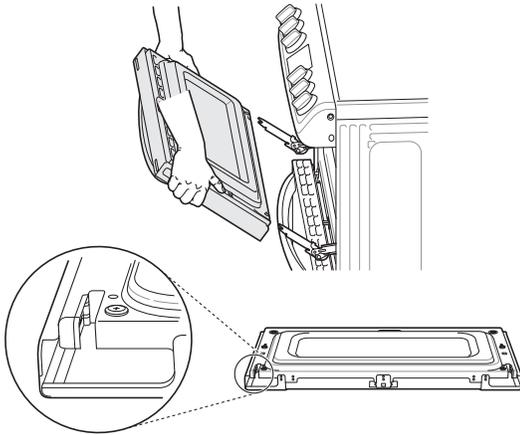4 Press the hinge release buttons on either side of the door.

Push

5 Lift the door up until it is clear of the hinges.
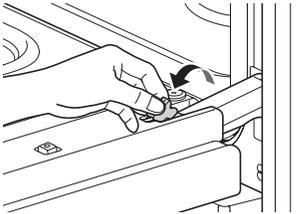
about 30°

Replacing the Door

1 Be sure both hinges are in a 30 degree position.

2 Slide the door back onto the hinges until you hear a solid click and the release buttons have engaged.

3 Fully open the door.
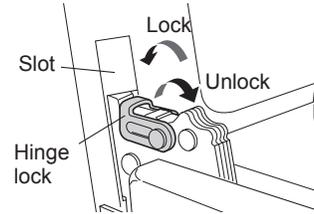
4 Push the hinge locks down onto the door frame.


5 Close the oven door.

Lower Oven

Removing the Door

1 Fully open the door.

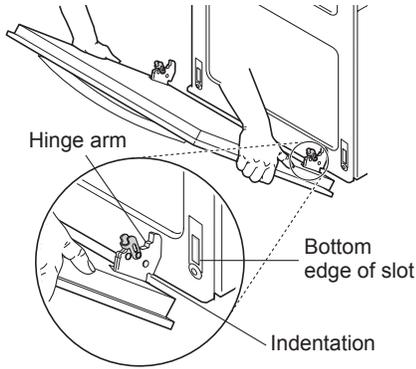**2** Unlock the hinge locks, rotating them as far toward the open door frame as they will go.

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.
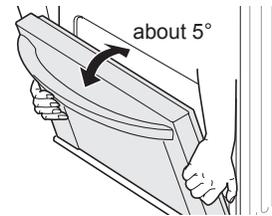

5 Lift door up and out until the hinge arms are clear of the slots.

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.

Hinge arm

Bottom edge of slot

Indentation

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.

Hinge arm

Hinge lock
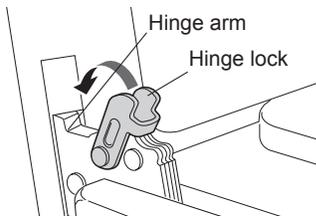
5 Close the oven door.

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.