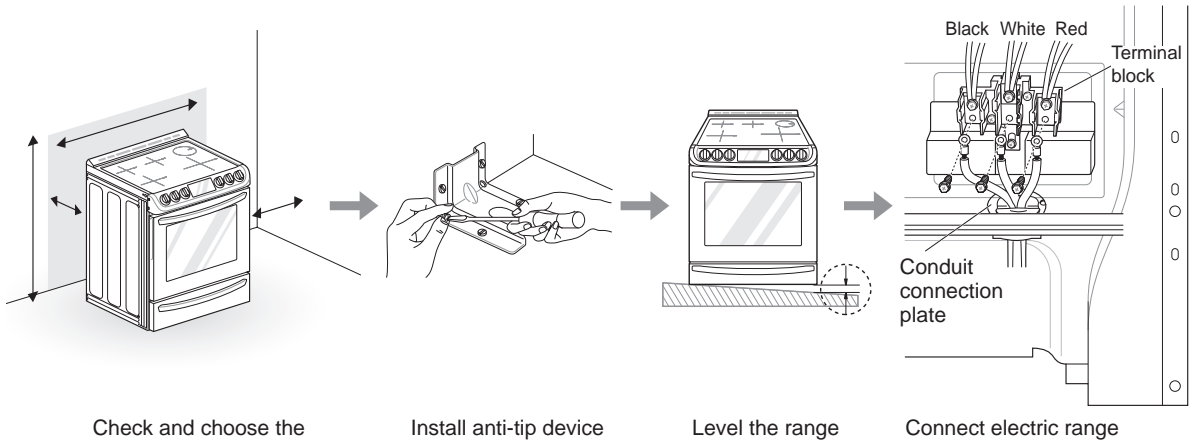


# INSTALLATION

## Installation Overview

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

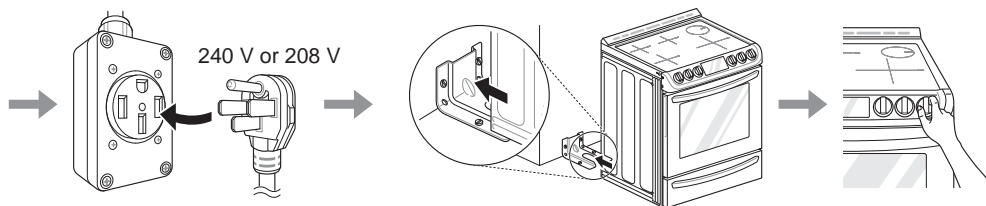


Check and choose the proper location

Install anti-tip device

Level the range

Connect electric range



Plug in the power cord

Engage the anti-tip device

Test run

## Product Specifications

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

| Oven Range Models         | LSE4617, LSE4616   |
|---------------------------|--|
| Description               | Electric Induction Slide In Oven Range   |
| Electrical requirements   | LSE4617: 12.7 kW 120/240 VAC or 10.5 kW 120/208 VAC<br>LSE4616: 11.6 kW 120/240 VAC or 9.8 kW 120/208 VAC                  |
| Exterior Dimensions       | 29 7/8" (W) x 37 7/8" (H) x 26 1/2" (D) (D with door closed)<br>75.7 cm (W) x 96 cm (H) x 67.3 cm (D) (D with door closed) |
| Height to cooking surface | 36" (91.4 cm)  |
| Net weight                | LSE4617: 198.4 lb (90.0 kg)<br>LSE4616: 191.8 lb (87.0 kg)   |
| Total capacity            | Total cap.: 6.3 cu. ft.  |

## Before Installing the Range



### WARNING

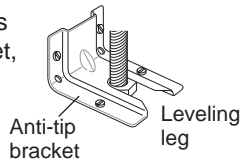
#### Tip - Over Hazard

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



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

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



If you did not receive an anti-tip bracket with your purchase, call 1-800-243-0000 (1-888-542-2623 in CANADA) to receive one at no cost.



### WARNING

- **The information in this manual should be followed exactly.** Failure to do so may result in fire, electrical shock, property damage, personal injury, or death.
- **Wear gloves during the installation procedure.** Failure to do so can result in bodily injury.

### Tools Needed



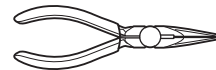
Phillips screwdriver



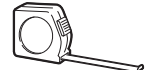
Flat-blade screwdriver



1/4" Nut driver



Pliers



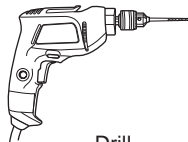
Tape measure



Level



Adjustable wrench



Drill



Safety glasses

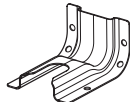


Gloves

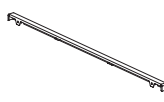
### Parts Provided



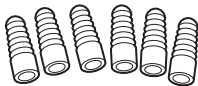
Template (1)



Anti-tip bracket kit (1)



Rear filler (1)

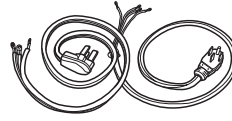


Anchor sleeves (6)

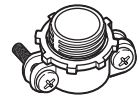


Lag bolts (6)

### Parts not Provided



4-Wire cord or  
3-Wire cord  
(UL approved 40 or 50  
AMP)



Strain relief  
**(For conduit  
Installations only)**

### NOTE

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

## Installing the Range

### Unpacking and Moving the Range

#### ⚠ CAUTION

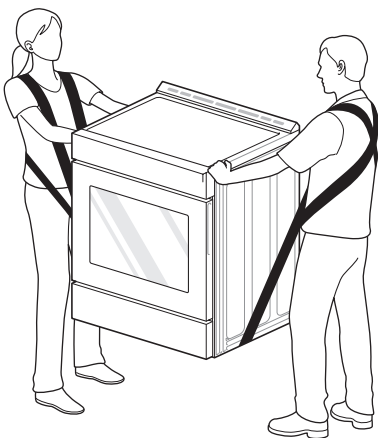
- **Use two or more people to move and install the range. (Excessive Weight Hazard)** Failure to do so can result in back or other injury.
- **Do not use the door handles to push or pull the range during installation or when moving the range out for cleaning or service.** Doing so can result in serious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

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

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

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

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



### Choosing the Proper Location

#### ⚠ CAUTION

- **Avoid placing cabinets above the range.** To minimize the hazard caused by reaching over the open flames of operating burners, install a ventilation hood over the range that projects forward at least five inches beyond the front of the cabinets.
- **Make sure wall covering, countertop and cabinets around the range can withstand the heat (up to 194 °F) generated by the range.** Discoloration, delamination or melting may occur. This range has been designed to comply with the maximum allowable wood cabinet temperature of 194 °F.
- **Before installing the range in an area covered with linoleum or other synthetic floor covering, make sure the floor covering can withstand temperatures of at least 200 °F (93 °C).**
- **Use an insulated pad or 1/4 in. (0.64 cm) plywood under the range if installing the range over carpeting.**

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

#### Mobile Home - Additional Installation Requirements

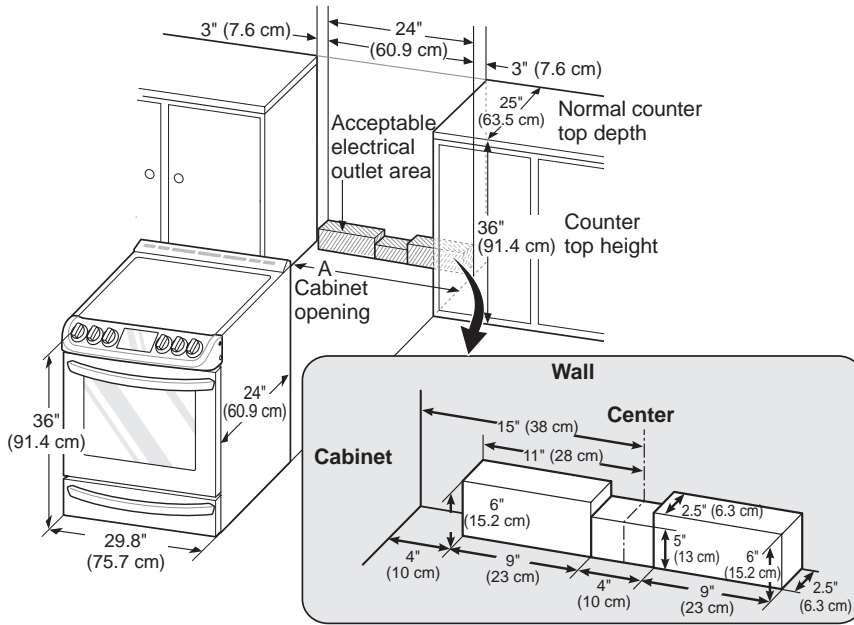
The installation of this range must conform to the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD Part 280), or when such standard is not applicable, the Standard for Manufactured Home Installations,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

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

## Dimensions and Clearances

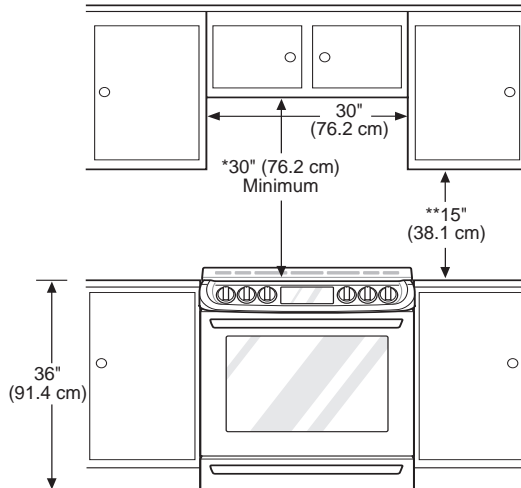
**NOTE**

Save for the use of the local electrical inspector.



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

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



**Minimum Dimensions**

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

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

## Installing the Anti-tip Device

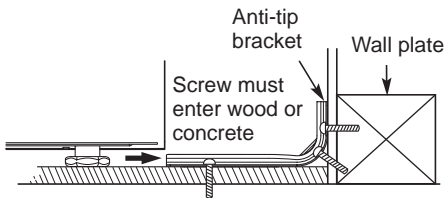
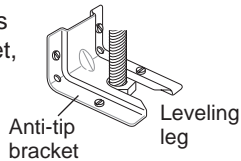
### WARNING

#### Tip - Over Hazard

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



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

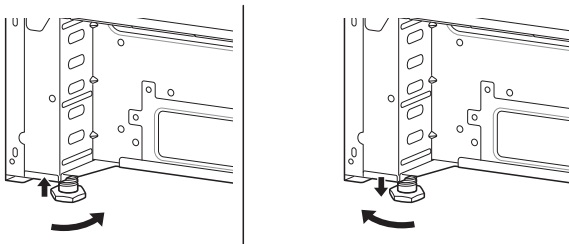


### Locate the anti-tip bracket using the template

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

### Leveling the Range

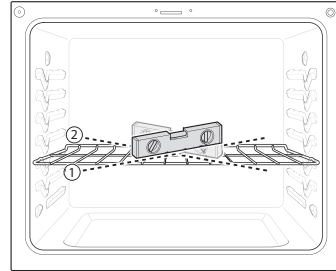
Level the range by adjusting the leveling legs with a wrench. Extending the legs slightly may also make it easier to insert the rear leg into the anti-tip bracket.



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

First check direction ①.

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



## Connecting Electricity

### Electrical Requirements

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

All wiring should conform to Local and NEC codes.

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

A range cord rated at 40 amps with 120/240 minimum volt range is required. If a 50 amp range cord is used, it should be marked for use with 1<sup>3</sup>/<sub>8</sub>" diameter connection openings. This appliance may be connected by means of a conduit or power cord. If a conduit is being used, go to page 18 for **3 wire conduit connections** or **4 wire conduit connections**.



**WARNING**

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

**Specified power-supply-cord kit rating**

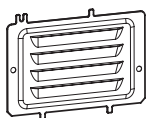
| Range rating, watts     |                         | Specified rating of power supply-cord kit, amperes | Diameter (inches) of Range connection Opening |         |
|-------------------------|-------------------------|--|---|---------|
| 120/240 volts<br>3-wire | 120/208 volts<br>3-wire |  | Power cord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

3, 4 - Wire electrical wall Receptacle

 **4 Wire receptacle (14-50R)**  
 **3 Wire receptacle (10-50R)**

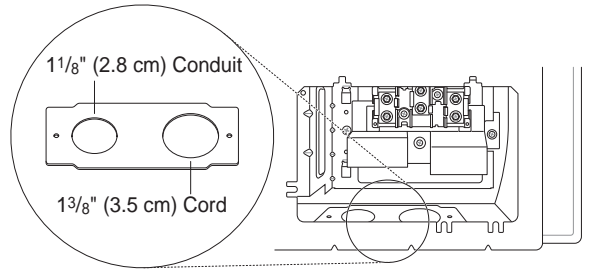
**Connecting the Power Cord**

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



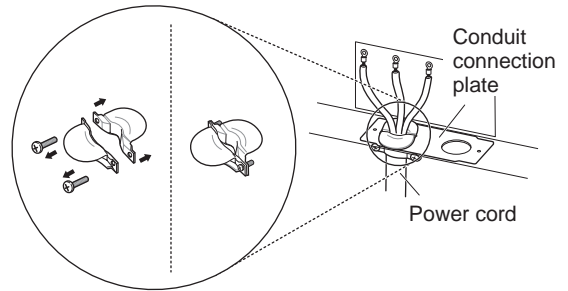
Access cover

Use the cord/conduit connection plate to install the power cord or conduit. Leave the connection plate as installed for power cord installations. Remove the connection plate for conduit installations and use the smaller 1 1/8 in. (2.8 cm) conduit hole instead of the 1 3/8 in. (3.5 cm) power cord hole.



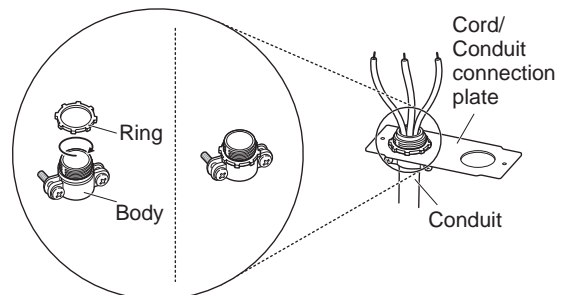
Remove the conduit connection plate

For power cord installations, hook the strain relief over the 1 3/8 in. (3.5 cm) power cord hole located below the rear of the oven. Insert the power cord through the strain relief and tighten it.



Assembling power cord strain relief at the 1 3/8" opening

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



Assembling conduit cord strain relief at the 1 1/8" opening

### 3-Wire Connection : Power Cord

#### **⚠ WARNING**

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

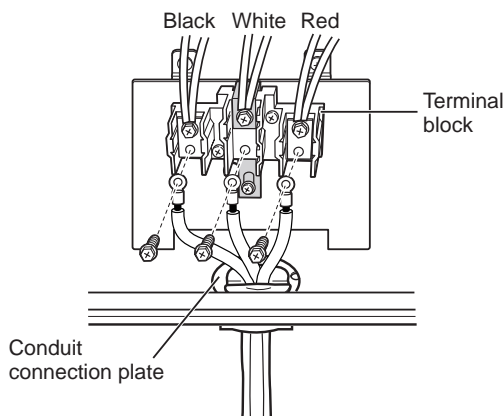
#### Install the power cord as follows:

For power cord installations, hook the strain relief over the power cord hole (1<sup>3</sup>/<sub>8</sub>" ) located below the rear of the oven. Insert the power cord through the strain relief and tighten it.

**Do not install the power cord without a strain relief.**

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

#### 3-wire connection



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

### 4-Wire Connection : Power Cord

#### **⚠ WARNING**

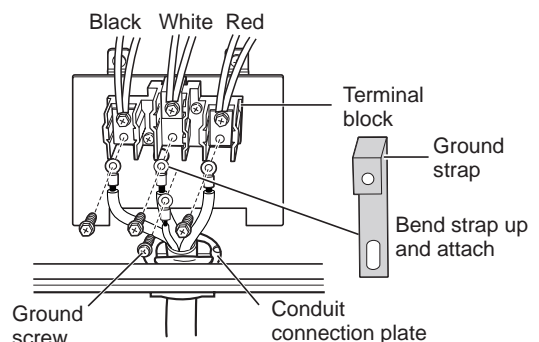
- Only a 4-conductor power-supply cord kit rated 120/240 volts, 50 amperes and marked for use with ranges with closed-loop connectors or opened spade lugs with upturned ends shall be used. The white middle (neutral) wire of the power cord or 4-wire conduit has to be connected to the middle post of the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

#### Install the power cord as follows:

**Do not install the power cord without a strain relief.**

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

#### 4-wire connection



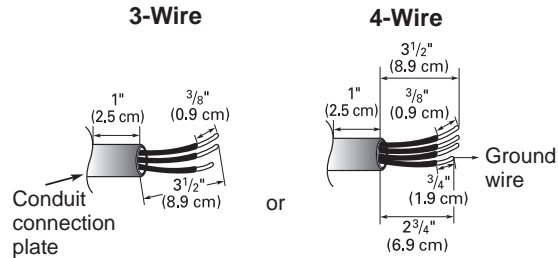
If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

### 3-Wire Connection: Conduit

Install the conduit as follows:

Remove the conduit connection plate from the rear of the oven and rotate it. The conduit hole ( $1\frac{1}{8}$ " ) must be used.

First, prepare the conduit wires as shown below.



Second, install the conduit strain relief.

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

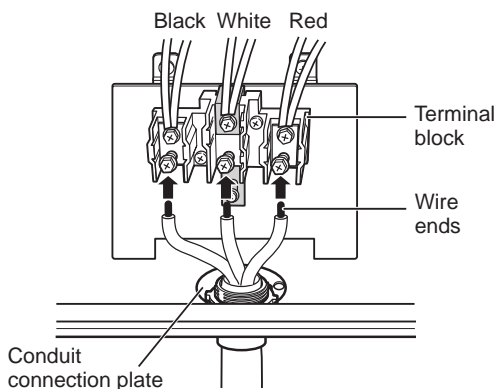
For conduit connections:

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

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

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

#### 3-wire connection



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

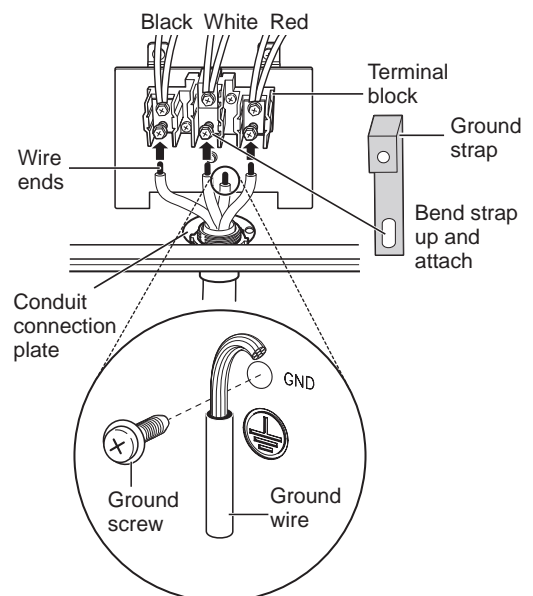
### 4-Wire Connection: Conduit

#### ⚠ WARNING

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

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

#### 4-wire connection

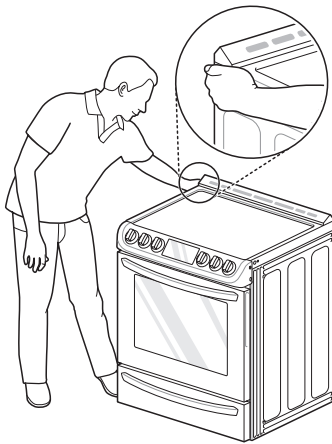


If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.



## Engaging the Anti-tip Device

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



## Optional Rear Filler

If the counter does not bridge the opening at the rear wall the rear filler kit, that is provided with the slide in range, will be needed.

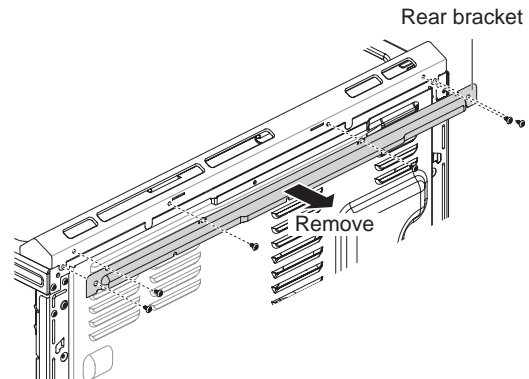
### NOTE

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

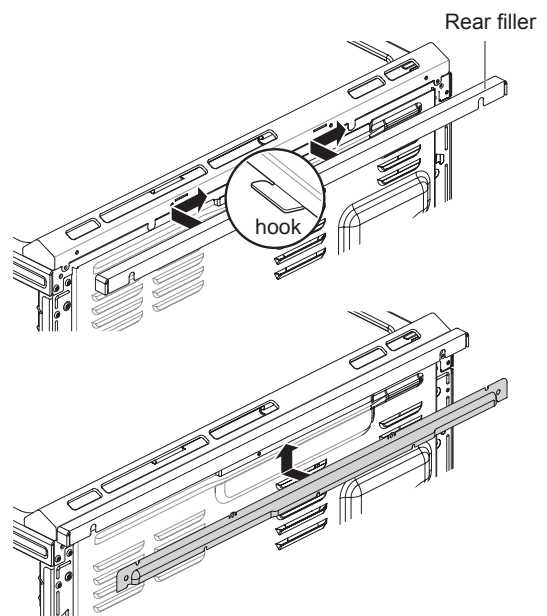
If the countertop depth is less than 24", the control panel will not sit flush with the countertop.

## Installing the Rear Filler

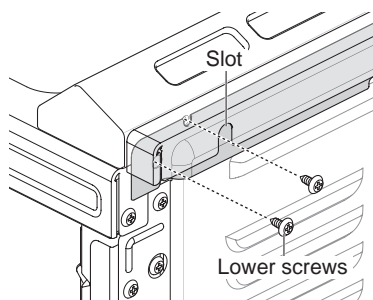
- 1 Using a screwdriver, remove the six screws holding the rear bracket in place and remove the bracket.



- 2 Attach the rear filler to the range back, sliding the hooks into the slots as shown. Slide the rear bracket into the bottom opening in the rear filler.



- 3** Attach the rear bracket and filler assembly as shown, using four of the six screws removed in step 1.



- 4** Store the remaining two screws with these instructions for future use.

## Test Run

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

- 1** Turn the oven mode knob to the **Off** position to start test.
- 2** Fill an induction-capable pot with water and place it on a surface element. Turn on the surface element. The LED bar should show the setting and the water should heat. The LED bar should not fluctuate. Repeat for all surface elements.
- 3** After checking all the surface heating elements, check the locking system by pressing **Probe(LSE4617 Model only)** or **Clock** for three seconds. The oven door should lock and the cooktop should not operate while the Lockout function is turned on. Press **Probe(LSE4617 Model only)** or **Clock** for three seconds to disable Lockout.
- 4** Now check the oven's operation. Turn the oven mode knob to select the **Bake** mode. 350 °F appears in the display. Press **Start**.
- 5** The oven should finish preheating in 15 minutes, and the convection fan should operate while the oven is preheating.
- 6** After checking the oven's operation, turn the temperature up to 450 °F and leave the oven on for at least an hour to help remove any oil which might cause smoke and odors when first using the oven.

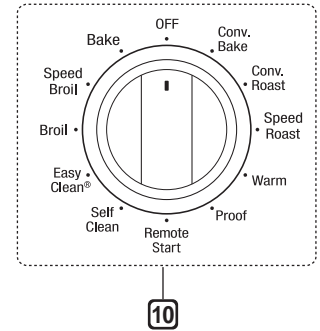
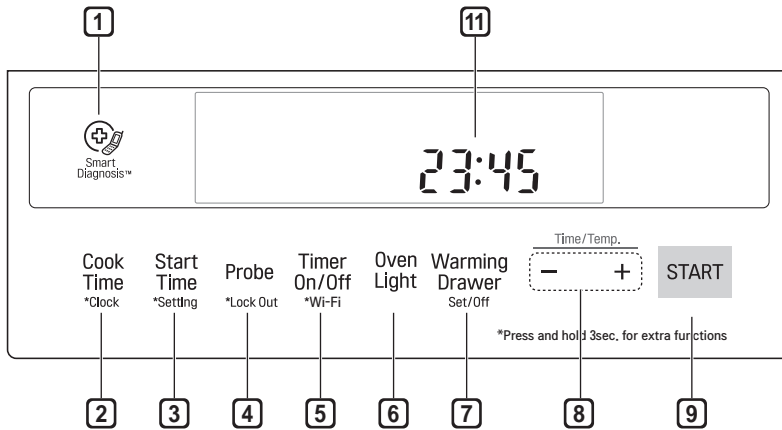
### NOTE

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

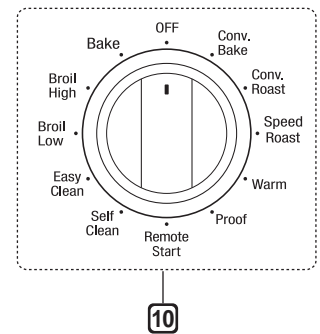
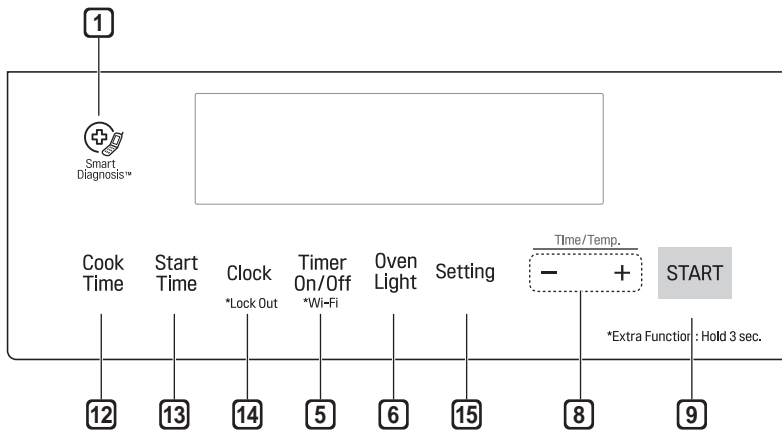
# OPERATION

## Control Panel Overview

For Model: LSE4617



For Model: LSE4616



### 1 Smart Diagnosis™

- Use during the Smart Diagnosis feature.

### 2 Cook Time / Clock (For Model: LSE4617)

- 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 (For Model: LSE4617)

- 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 Probe / Lock Out (For Model: LSE4617)

- Press the button to select Probe function.
- Press and hold button for three seconds to lock or unlock the door and control panel.

### 5 Timer On/Off / \*Wi-Fi

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

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

### 6 Oven Light

Press the button to turn oven light on or off.

### 7 Warming Drawer (For Model: LSE4617)

Press the button to select the warming drawer function.

### 8 - /+

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

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

### 9 Start

Press the button to start all oven features.

### 10 Oven Mode Knob

Turn the knob to select oven operating mode.

### 11 Flashing Clock

If the colon in the clock display flashes, press **Cook Time** for three seconds and reset the clock, or press any key to stop the flashing.

### 12 Cook Time (For Model: LSE4616)

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.

### 13 Start Time (For Model: LSE4616)

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

### 14 Clock / Lock Out (For Model: LSE4616)

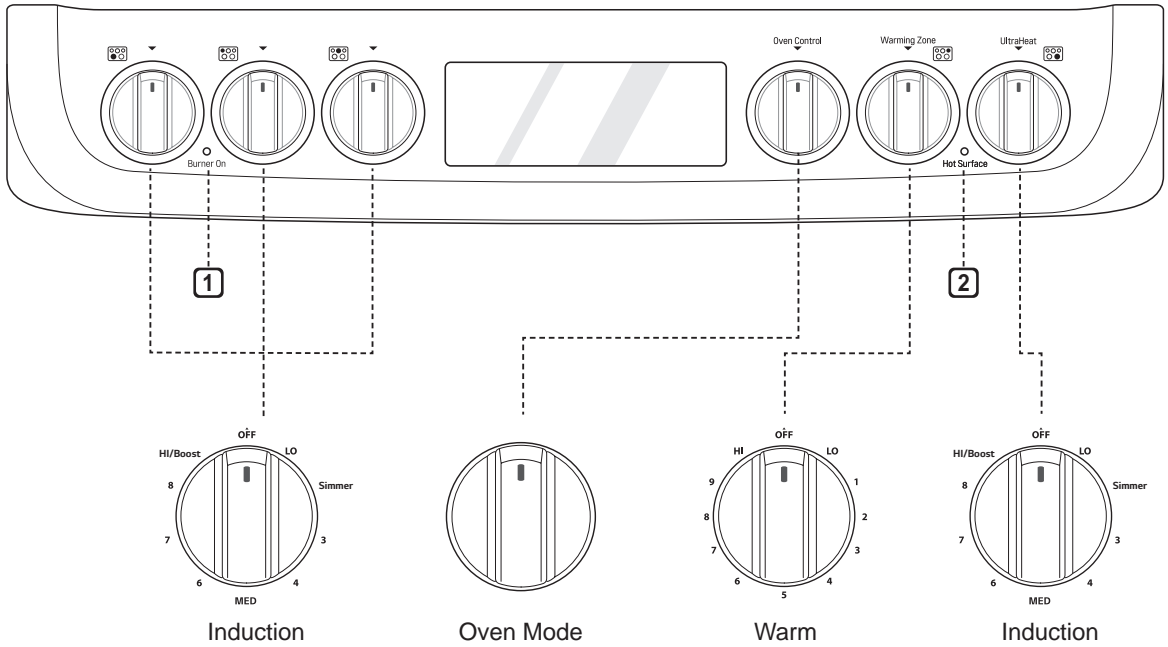
- Press button to set the time of day.
- Press and hold button for three seconds to lock the door and control panel.

### 15 Setting (For Model: LSE4616)

Press button to select and adjust oven settings.

## 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.



### 1 Burner On Indicator

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

### 2 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 130 °F.

## 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 and hold **Cook Time** for three seconds (LSE4617 model only) or 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.
- 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.

### 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 **Probe/Lockout** (LSE4617 model only) or **Clock/Lockout** for three seconds.
- 3 The lock melody sounds, **Loc** appears in the display and the lock icon  blinks in the display.
- 4 Once the oven door is locked, the lock  indicator stops blinking and remains on.
- 5 To deactivate the Lockout feature, press and hold **Probe/Lockout** (LSE4617 model only) or **Clock/Lockout** 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.

## 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 sec.         | 11:59 Hr. / min.          |  |
|                     | 24 Hr.            | 0:10 sec.         | 11:59 Hr. / min.          |  |
| Cook Time           | 12 Hr.            | 0:01 min.         | 11:59 Hr. / min.          |  |
|                     | 24 Hr.            | 0:01 min.         | 11:59 Hr. / min.          |  |
| Conv. Bake          | 300 °F / 150 °C   | 550 °F / 285 °C   | 350 °F (*325 °F) / 12 Hr. |  |
| Conv. Roast         | 300 °F / 150 °C   | 550 °F / 285 °C   | 350 °F (*325 °F) / 12 Hr. |  |
| Speed Broil & Broil | Lo 400 °F         | Hi 520 °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.                    |  |
| Speed Roast         |                   |                   | 12 Hr.                    |  |
| Warm                |                   |                   | 3 Hr.                     |  |
| Self Clean          | 3 Hr.             | 5 Hr.             | 4 Hr.                     |  |
| Probe               | 80 °F / 27 °C     | 210 °F / 100 °C   | 150 °F / 65 °C            |  |
| EasyClean®          |                   |                   | 10 min.                   |  |

\* Using Auto Conversion

- Default cook mode times are without setting cook time.

## Timer On/Off

The Timer 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 feature can be used during any of the oven control functions.

### Setting the Timer

- 1 Set the oven mode knob to the **Off** position.
- 2 Press **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(+)** increases the time and **minus(-)** decreases 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 again after the timer has started, the timer function is canceled.

- 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

- 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 Set the oven mode knob to the **Off** position.
- 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.
- 5 To disconnect the appliance from the network, delete it from the registered appliances in the app.

#### NOTE

See the Smart Functions section in the owner's manual for more details.

## Settings

Set the oven mode knob to the **Off** position. Press and hold **Start Time** for three seconds (LSE4617 model only) or press **Setting**. Then press the **Start Time** (LSE4617 model only) or **Setting** 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
- activate/deactivate the cooktop beeper

### 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 and hold **Start Time** for 3 seconds (LSE4617 model only) or 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 and hold **Start Time** for 3 seconds (LSE4617 model only) or press **Setting**. Then press **Start Time** (LSE4617 model only) or **Setting** repeatedly until "A U T O" appears in the display.
- 3 Press **plus(+)** or **minus(-)** to turn the feature on/off.
- 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 and hold **Start Time** for three seconds (LSE4617 model only) or press **Setting**. Then press **Start Time** (LSE4617 model only) or **Setting** repeatedly until “**⏱** **⏱**” 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 Press and hold **Start Time** for three seconds (LSE4617 model only) or press **Setting**. Then press **Start Time** (LSE4617 model only) or **Setting** repeatedly until “**⏱** **⏱**” appears in the display.
- 2 Press **plus(+)** or **minus(-)** to turn the light on/off.
- 3 Press **Start** to accept the change.

### Adjusting the Oven Beeper Volume

- 1 Set the oven mode knob to the **Off** position.
- 2 Press and hold **Start Time** for three seconds (LSE4617 model only) or press **Setting**. Then press **Start Time** (LSE4617 model only) or **Setting** repeatedly until “**⏱** **⏱**” appears in the display.
- 3 Press **plus(+)** or **minus(-)** to select the desired volume.
- 4 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 Set the oven mode knob to the **Off** position.
- 2 Press and hold **Start Time** for three seconds (LSE4617 model only) or press **Setting**. Then press **Start Time** (LSE4617 model only) or **Setting** repeatedly until “**⏱** **⏱**” appears in the display.
- 3 Press **plus(+)** or **minus(-)** to select F(Fahrenheit) or C(Centigrade).
- 4 Press **Start** to accept the change.

### Turning the Cooktop Beeper On/Off

- 1 Set the oven mode knob to the Off position
- 2 Press and hold **Start Time** for three seconds (LSE4617 model only) or press **Setting**. Then press **Start Time** (LSE4617 model only) or **Setting** repeatedly until “**⏱** **⏱**” appears in the display.
- 3 Press **plus(+)** or **minus(-)** to turn the beep on/off.
- 4 Press **Start** to accept the change.



## 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 h 30 m, 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 <sup>HR</sup>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.

## Oven Light

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

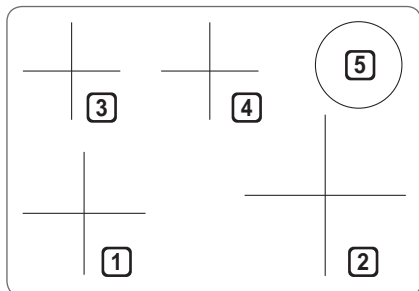
#### NOTE

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

## Using the Cooktop

### Cooking Areas

The cooktop is equipped with four induction cooking elements of different sizes and a radiant heat warming zone. The wattage ratings below are maximum outputs. The second rating is the maximum output for Boost mode.



- 1 Induction left front cooking element:  
8", 2100 W / 3200 W (240 V)
- 2 Induction right front cooking element:  
11", 2400 W / 4000 W (240 V)
- 3 Induction left rear cooking element:  
6", 1300 W / 1800 W (240 V)
- 4 Induction center rear cooking element:  
6", 1300 W / 1800 W (240 V)
- 5 Warming zone

There are LED displays under each induction cooking element which adjust to show the power level when the element is used.

## Benefits of Induction Surface Cooking

### Speed and Efficiency

Induction cooking elements heat faster and use less energy. Induction power levels quickly boil liquids and are efficient when simmering.

### A Cooler Cooktop

Whether induction cooking elements are turned on or off, they remain cooler than radiant elements. Virtually no heat is wasted because the heat begins with the presence of cookware.

### Easy Cleanups

Cooler cooking elements make for easier cleaning. Spills resist sticking or burning so they wipe up easily.

### Pan Size Detection

A sensor automatically detects and adapts the induction cooking element to the pan size in use for more consistent, even cooking.

### Greater Responsiveness

Induction cooking elements are more responsive than their electric or gas counterparts because only the pan heats. Induction elements heat more easily and are just as responsive when reducing temperatures to a simmer.

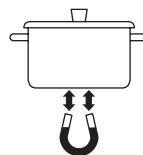
## Induction Cookware

### NOTE

Before using the induction cooking elements, carefully read and follow these cookware recommendations and the instructions in the pan sensing sections.

When purchasing pans for use on the induction cooktop, look for cookware identified by the manufacturer as "induction ready" or "induction capable", or that is marked by the manufacturer as specifically designed for induction cooking.

The base material of the cookware must be magnetic for the cooking elements to activate. Use a magnet to check if the cookware base material is suitable. If the magnet sticks to the bottom of the cookware, the cookware can be used for induction cooking.



For the best possible surface cooking results, use only high-quality, heavy gauge steel cookware on the induction cooking elements. Follow manufacturer's recommendations when using induction cookware.

### Induction Cookware Types

The three most common induction cookware types available are stainless steel, cast iron, and porcelain-enamel-coated metals.

- **Stainless Steel** is generally excellent for induction cooking. It is durable, easy to clean, and resists staining.

### NOTE

Not all stainless steel cookware is magnetic; stainless steel is not always suitable for induction cooking.

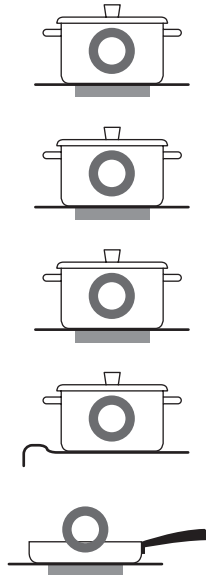
- **Cast iron** cooks evenly and is also good for induction cooking. Do not slide cast iron cookware on the cooktop; cast iron cookware with a rough surface will scratch the ceramic cooktop.
- **Porcelain-enamel-coated metals** have variable heating characteristics depending on the quality of the base metal. Make sure the porcelain-enamel coating is smooth to avoid scratching the ceramic cooktop.

## Cookware Placement

Use the proper cookware and place it correctly on the cooktop. One or more of the cooking elements will not heat if any of the incorrect conditions shown is detected by the sensors located below the ceramic cooktop surface. Correct the problem before attempting to use the cooktop.

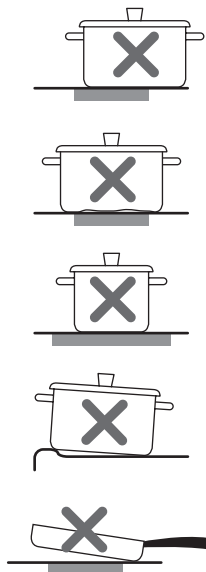
### Correct

- Cookware is centered correctly on surface of cooking element.
- Pan has flat bottom and straight sides.
- Pan size meets or exceeds the recommended minimum size for the cooking element.
- Pan rests completely on the cooktop surface.
- Pan is properly balanced.



### Incorrect

- Cookware is not centered on surface of cooking element.
- Pan has curved or warped bottom or sides.
- Pan does not meet the minimum size required for the cooking element used.
- Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.
- Pan is unbalanced by heavy handle.



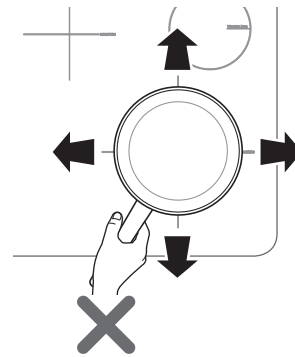
## Moving Cookware on the Cooktop

Always use heavier gauge, high-quality cookware on the cooking elements and do not slide it on the ceramic cooktop surface. Even high-quality cookware can scratch the cooktop surface.

### NOTE

- Always lift cookware before moving it on the ceramic glass surface. Any cookware that has a rough or dirty bottom can mark and scratch the cooktop surface. Always start with clean cookware.
- Do not allow aluminum foil or any material that can melt to make contact with the ceramic glass cooktop. If these materials melt on the cooktop they may damage the ceramic glass surface.

Sliding any type of cookware over the surface will scratch the cooktop over time. Scratches will make cleaning the ceramic cooktop difficult and degrade the appearance of the cooktop.



## Pan Sensing

The cooking-element sensors located below the cooktop surface require certain cookware conditions to be met before the induction cooking elements can operate.

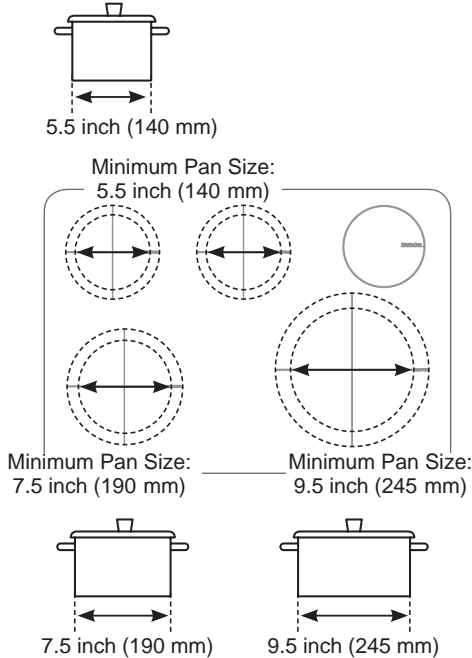
The cooking zone LED bar may display a pan sensing error message. If a cooking element is activated and no cookware is detected, the affected induction cooking zone LED bar will fluctuate. If the cookware does not meet the correct conditions, the cooking zone may not heat.



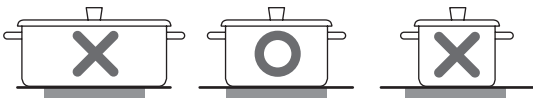
If the problem is not corrected, the affected cooking element will automatically deactivate after one minute.

## Minimum and Maximum Pan Size

There are four cooking elements on the induction cooktop. Each element requires a minimum pan size to be used effectively. The inner ring of each cooking element is a guide to the minimum pan size. The bottom of the pan must fully cover the inner ring for proper cooking to occur.



Use the cross that marks each cooking element to help determine the maximum pan size. After centering the cookware on the cooking element, the cookware should not extend more than  $\frac{1}{2}$ " beyond the edge of the cross on the cooking element. The pan must make full contact with the glass surface without the bottom of the pan touching the metal cooktop trim.



If the correct induction cookware is centered on any of the active cooking elements—is too small, the affected cooking element's LED bar fluctuates and the pan does not heat.

## Hot Cookware and Residual Heat

### CAUTION

Unlike radiant surface elements, induction cooking elements do not glow red when hot. You can be burned if the glass surface is hot from the residual heat transferred from the cookware. Do not touch hot cookware or pans. Use oven mitts or potholders to protect hands from burns.

## Home Canning

### CAUTION

Canning can generate large amounts of steam. Use extreme caution to prevent burns. Raise the lid so that steam is vented away from you. Safe canning requires that harmful micro-organisms are destroyed and jars are sealed completely. When using a water bath canner, maintain a gentle but steady boil for the required time.

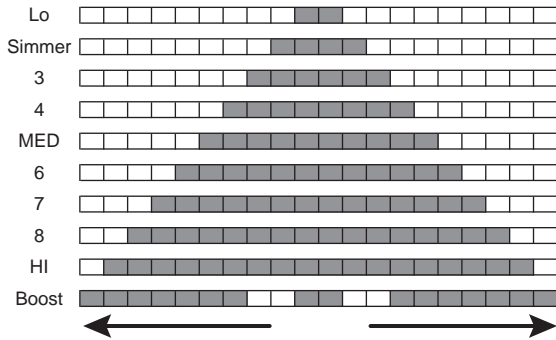
Read and observe the following precautions when home canning. Read the information on the USDA (United States Department of Agriculture) website and follow the recommendations there for home canning procedures.

- Use only quality, flat-bottomed canners when home canning. Use a ruler to check the bottom of the canner for flatness.
- Canners with ridges that radiate from the bottom center are not suitable for use on a ceramic glass cooktop.
- The diameter of the canner should not exceed the maximum cooking element markings by more than one inch. Use smaller diameter canners on ranges with ceramic-glass or open-coil-electric cooktops.
- Start with hot tap water to boil water more quickly. Bring water to an initial boil using the highest heat setting. Once the water is boiling, reduce the heat as much as possible while maintaining the boil.
- It is best to can small amounts and keep the canner light enough to lift.
- Do not leave the water bath or pressure canners on high heat for extended periods.
- Alternate surface elements between each batch to allow the elements and surrounding surfaces to cool down. Do not can using the same element all day.

## Setting Surface Controls

### • Cooking Element LED Bar

The range provides an LED bar for each cooking element on the cooktop. Check messages in the display window and use the LEDs with the corresponding control knobs to monitor the power levels of the elements.

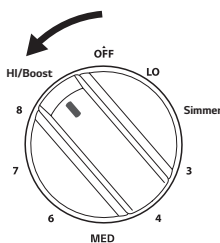


### • Available Power Level Settings

The cooktop control's LED bar displays the element's power level settings, ranging from Lo to Hi to Boost. Adjust the settings in increments of one, from Lo (Level 1) to Boost (Level 10). To select Hi, turn the knob clockwise, through level 8 to Hi/Boost.

### • Boost Power Level

To activate the Boost mode, turn the knob directly from Off to Boost. Boost mode is only available immediately after activating a cooking element. When the cooking element is set to the Boost mode, the LED bar flashes and the Boost mode stays in operation for up to 10 minutes. After 10 minutes, the cooking element automatically returns to the Hi setting.



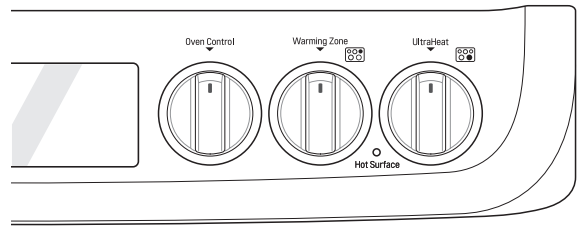
The maximum operating time for all element levels except the Boost mode is 12 hours.

## 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 130 °F.

It is normal for the surface elements to cycle on and off when cooking at lower temperature settings.



## Using the Cooking Elements

### ⚠ CAUTION

#### Before Cooking

- Do not place or store flammable or heat-sensitive items on the induction cooktop, even when the cooktop is not in use.
- Place cookware on the cooking elements before turning on the induction cooktop.
- Do not place sealed containers on the cooktop.

#### During Cooking

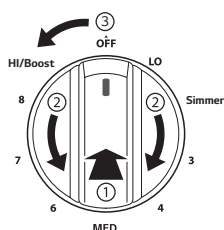
- Do not place metallic objects such as knives, forks, spoons, and lids on the induction cooktop surface; they can get hot.
- Use this appliance only for normal household use. It is not designed for commercial or industrial use.
- Never use the appliance to heat the room.
- Use caution when plugging electrical appliances into power outlets near the cooktop. Keep power cords from any contact with the cooktop or cookware.
- Overheated fat and oil can catch fire quickly. Never leave surface elements unattended when frying foods.
- Do not use the induction cooktop to heat aluminum foil, products wrapped in aluminum foil, or frozen foods packaged in aluminum cookware.
- Use caution when plugging electrical appliances into outlets near the cooktop to keep power cords away from the hot cooktop or cookware.
- Users with pacemakers and active heart implants must keep their upper body at a minimum distance of 1 ft (30 cm) from active induction cooking elements. If in doubt, consult the implant manufacturer or your doctor.

#### After Cooking

- After use, switch off the induction cooking element using its control. Do not rely on the pan sensor.

### Turning On Cooking Elements (Except Warming Zone)

- 1 Push the control knob in.
- 2 Turn the knob in either direction to select the desired setting. A short beep sounds and the cooking element's LED bar shows its current setting.
- 3 To activate the Boost mode, turn the knob directly from Off to Boost.



### The Recommended Surface Cooking Setting

Start most surface cooking on a higher setting and then adjust to a lower setting to finish cooking.

The suggested settings may need adjustments, depending on cookware design and quality and on the amount of food being prepared.

Use quality cookware that is constructed with a magnetic base material and that meets the minimum and maximum pan size requirements.

| Setting   | Recommended Use  |
|-----------|--|
| Boost     | <ul style="list-style-type: none"> <li>• Use to heat a large amount of food or to bring large pans of water to a boil</li> </ul>   |
| 8-Hi      | <ul style="list-style-type: none"> <li>• Bring liquid to a boil</li> <li>• Start most cooking</li> </ul>   |
| MED-8     | <ul style="list-style-type: none"> <li>• Hold a rapid boil, fry, deep fat fry</li> <li>• Quickly brown or sear food</li> <li>• Steaks, cutlets, grilled meat</li> </ul>    |
| 3-MED     | <ul style="list-style-type: none"> <li>• Maintain a slow boil</li> <li>• Fry or sauté foods</li> <li>• Cook soups, sauces and gravies</li> <li>• Eggs, pancakes</li> </ul> |
| SIMMER-3  | <ul style="list-style-type: none"> <li>• Stew or steam food</li> <li>• Simmer</li> </ul>   |
| Lo-SIMMER | <ul style="list-style-type: none"> <li>• Keep food warm</li> <li>• Melt chocolate or butter</li> <li>• Simmer</li> </ul>   |

### Pan Preheat Recommendations

Induction cooking may decrease the amount of time required to preheat cookware compared to cooking on a radiant element cooktop or gas surface burner.

Pay close attention to all food items while cooking on the cooktop or in the oven, and until all cooking processes are complete.



#### CAUTION

Remember that induction surface cooking initially heats the cookware **VERY QUICKLY** if the cookware does not contain food.

### Noises during Cooktop Operation

The electronic processes involved with induction cooking may create some background noises. You may hear a slight buzzing sound when cooking on the cooktop. These noises are part of the induction cooking process and are considered normal.

Some cookware will buzz, depending on the construction or base material. The buzz may be more noticeable if the contents of the pan are cold. As the pan heats up, the noise will decrease. The noise will also decrease if the power level setting is reduced.

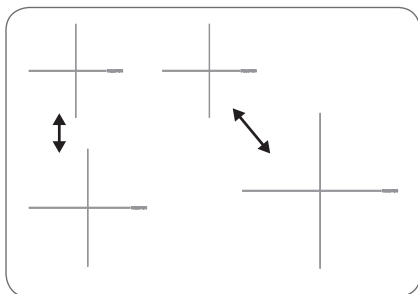
#### NOTE

- When using the induction cooktop, operational noises are more noticeable while cooking in Boost mode. But very loud noises are not normal when induction cooking.
- The cooktop fan may turn on to reduce the temperature of the product, even when the surface elements are not being used.

## Power Management

The cooking zones, which consist of paired cooking elements, are restricted to drawing a certain maximum amount of power.

If you turn on the Boost function for one element while its paired element is in use, the Power Management function may automatically reduce the power of both elements. For consistent performance when using multiple elements, use elements in separate cooking zones.



### NOTE

- If the combined heat of the oven and the surface burners is sufficiently high, the output of the surface burners is reduced to avoid damage to the product.
- Both elements in a set of paired elements cannot use the Boost mode at the same time. To use the Boost mode on two elements simultaneously, use non-paired elements.

## Warming Zone

Use the Warming Zone, located in the back right of the glass surface, to keep hot, cooked food at serving temperature. The Warming Zone keeps 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.

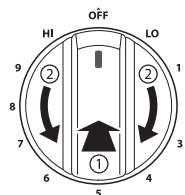
### CAUTION

**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 two hours.

## Turning On Warming Zone

- 1 Push the control knob in.
- 2 Turn the knob in either direction to select the desired setting.



### For best results :

- When warming pastries or breads, leave an opening in the cover to allow moisture to escape.
- Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to remove.
- Use only dishware, utensils and cookware that is recommended for oven and cooktop use.

### NOTE

- For best results, food on the Warming Zone should be kept in its container or covered with a lid or aluminum foil to maintain food quality.
- Do not allow aluminum foil to contact the hot induction cooktop surface.

If a particular food is not listed, start with the medium heat level and adjust as needed. Most foods can be kept at serving temperatures by using the medium heat level.

| Setting         | Food Item   |
|-----------------|---|
| Low<br>(Lo-3)   | <ul style="list-style-type: none"> <li>• Vegetables</li> <li>• Rice</li> <li>• Pasta</li> <li>• Sugary sauces (tomato sauce, BBQ sauce)</li> </ul>            |
| Medium<br>(3-7) | <ul style="list-style-type: none"> <li>• Cream-based soups and sauces</li> <li>• Stews and chili</li> <li>• Warming empty plates or serving dishes</li> </ul> |
| High<br>(7-Hi)  | <ul style="list-style-type: none"> <li>• Broth-based soups</li> <li>• Hot beverages (hot cider, hot chocolate)</li> </ul>                                     |

## Using the Oven

### Before Using the Oven

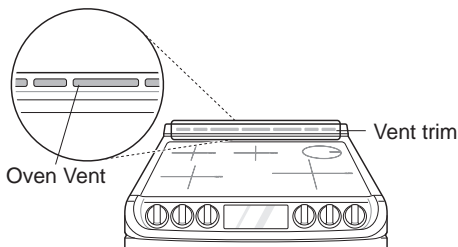
#### NOTE

- 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

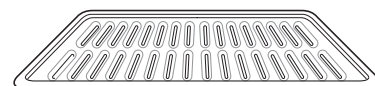
- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook 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.

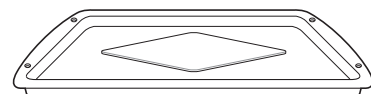
## Tips for Convection Roasting

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

- 1 Place the oven rack in the position suggested in the charts on the following pages.
- 2 Place the grid in the broiler pan.
- 3 Place the broiler pan on the oven rack.



Grid (sold separately)



Broiler pan (sold separately)

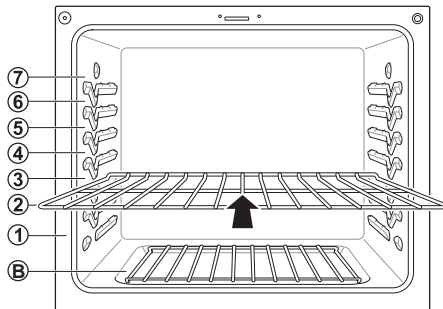
### CAUTION

- 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

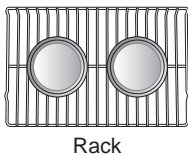
Baking results will be better if baking pans are centered in the oven as much as possible. If cooking on multiple racks, place the oven racks in the positions shown.

### Rack and Pan Placement

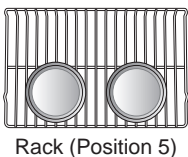


For Model: LSE4617

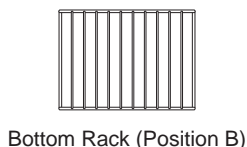
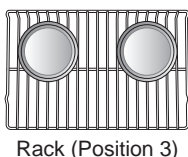
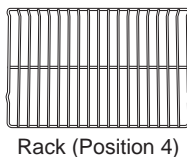
#### Single rack baking



#### Multiple rack baking



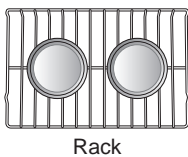
#### Multiple rack roasting



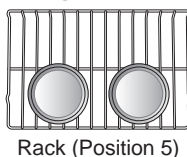
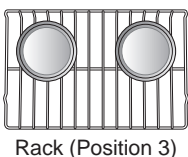
- Multiple roasting helps to make more than 2 roasted foods at same time.
- If roasting on multiple racks, place more than 2 broiler pans and 2 grids on the racks.

For Model: LSE4616

#### Single rack baking



#### Multiple rack baking



### Baking rack guide

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

### Roasting rack guide

| Food            |                           | Rack position |   |
|-----------------|---------------------------|---------------|---|
| <b>Beef</b>     | 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             |   |
| <b>Pork</b>     | Rib                       | 2             |   |
|                 | Bone-in, sirloin          | 2             |   |
|                 | Ham, cooked               | 2             |   |
| <b>Poultry</b>  | Whole chicken             | 2             |   |
|                 | Chicken pieces            | 2             |   |
|                 | Turkey                    | 2 or B        |   |

## 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.

### Speed Broil (For Model: LSE4617)

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 Hi, Lo** or **Speed Broil**. (LSE4617 model only)
- 2 Press **plus(+)** or **minus(-)** to select **Hi** or **Lo**. (LSE4617 model only)
- 3 Press **Start**. The oven begins to heat.
- 4 Let the oven preheat for approximately five minutes before cooking the food if using broil.
- 5 Turn the oven mode knob to the **Off** position to cancel at any time or when cooking is complete.

## Smoking

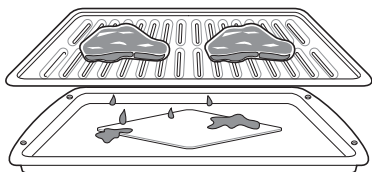
Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural byproduct of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount 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   |
|---|---|---------------|----------------------|-----------------------|--|
| <b>Ground Beef</b><br>Well done                   | 1 lb. (4 patties)<br>1/2 to 3/4" thick                              | 7             | 3-6                  | 2-4                   | Space evenly. For 1-4 patties, use Speed Broil. For more than 4 patties, use Broil.            |
| <b>Beef Steaks</b><br>Rare<br>Medium<br>Well done | 1" thick<br>1 to 1 1/2 lbs.   | 7<br>7<br>7   | 3-5<br>4-6<br>5-7    | 2-4<br>2-4<br>3-5     | Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.  |
| Rare<br>Medium<br>Well done                       | 1 1/2" thick<br>2 to 2 1/2 lbs.                                     | 5<br>5<br>5   | 7-9<br>9-11<br>11-13 | 4-6<br>6-8<br>8-10    |  |
| <b>Toast</b>                                      |   | 7             | 0.5-1                | 0.5                   |  |
| <b>Chicken</b>                                    | 1 whole cut up<br>2 to 2 1/2 lbs., split<br>lengthwise<br>2 Breasts | 5<br>5        | 8-10<br>8-10         | 4-6<br>5-7            | Broil skin-side-down first.  |
| <b>Lobster Tails</b>                              | 2-4<br>10 to 12 oz. each  | 5             | 9-12                 | Do not<br>turn over   |  |
| <b>Fish Fillets</b>                               | 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. |
| <b>Ham Slices</b><br>(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.                     |
| <b>Pork Chops</b><br>Well done                    | 1 (1/2" thick)<br>2 (1" thick)<br>about 1 lb.                       | 6<br>5        | 3-6<br>5-8           | 4-7<br>5-8            |  |
| <b>Lamb Chops</b><br>Medium<br>Well done          | 2 (1" thick) about<br>10 to 12 oz.                                  | 6<br>6        | 3-5<br>5-7           | 2-5<br>4-7            |  |
| Medium<br>Well done                               | 2 (1 1/2" thick)<br>about 1 lb.                                     | 6<br>6        | 7-9<br>9-11          | 7-9<br>7-9            |  |
| <b>Salmon Steaks</b>                              | 2 (1" thick)<br>4 (1" thick)<br>about 1 lb.                         | 5<br>5        | 8-10<br>9-11         | 3-5<br>4-6            | Grease pan. Brush steaks with melted butter.   |

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

## Tips for Broiling

### Beef

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

### Seafood

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

### Vegetables

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

## Warm

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

### Setting the Warm Function

- 1 Turn the oven mode knob to select **Warm**.
- 2 Press **Start**.
- 3 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.

## 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.

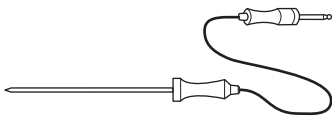
### Setting the Speed Roast Function

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

## Meat Probe (For model: LSE4617)

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

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

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

### Setting the Probe Temperature

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

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

### Changing the Probe temperature while cooking

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

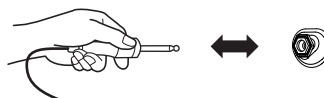
## IMPORTANT NOTE

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



## CAUTION

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



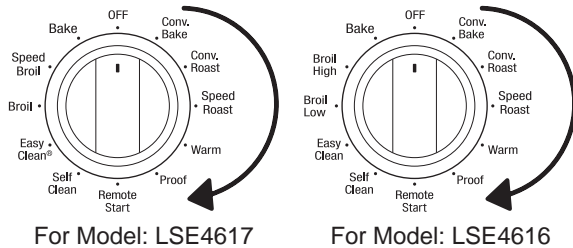
### Recommended Probe Temperature Chart

| Doneness                   | Probe Temp.    |
|----------------------------|----------------|
| <b>Beef, Lamb and Veal</b> |                |
| Rare                       | 130 °F (54 °C) |
| Medium Rare                | 140 °F (60 °C) |
| Medium                     | 150 °F (66 °C) |
| Well Done                  | 160 °F (71 °C) |
| <b>Pork</b>                |                |
| Well Done                  | 170 °F (77 °C) |
| <b>Poultry</b>             |                |
| 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 or stops the pre-heating function of the appliance. Follow the instructions on page 43 to register the appliance on the network.

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



## Setting Remote Start

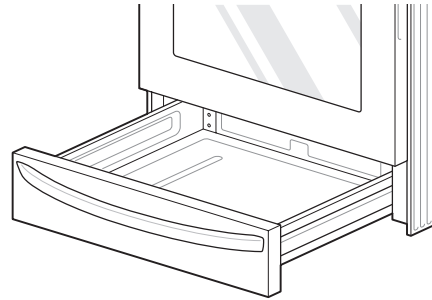
- 1 Open the oven door to make sure the oven is empty and ready for pre-heating. Do not place food in the oven. Close the oven door.
- 2 Within 30 seconds of closing the door, turn the oven mode knob to select Remote Start. If more than 30 seconds passes before you initiate Remote Start, “door” appears in the display. If this occurs, open and close the door and try again.
- 3 When ON appears in the display, the Remote Start function is ready to use.
- 4 Follow the directions in the smart phone application to set the cook mode, temperature, and run time (preheating time plus holding time).

### NOTE

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

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




## Operating the Warming Drawer (For model: LSE4617)



The Warming Drawer keeps hot cooked foods at serving temperature.

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

## Setting the Warming Drawer Control

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

### NOTE

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