LG STUDIO

LSSG3017ST / LSSG3020BD

6.3 cu. ft. Gas Slide-in Range

ProBake Convection®

EasyClean®

6.3 cu. ft. Large Capacity

0.8 cu. ft. Warming Drawer

1 Brass Burner

18.5K BTU Power Burner

Front-Tilt Control Display

Glass Touch Controls

2 Year Limited Warranty

CAPACITY Oven Capacity (cu. ft.) 6.3 Warming Drawer Capacity (cu. ft.) 0.8 COOKTOP Burner/BTU - Left Rear 9,100 / 9,100 Burner/BTU - Right Rear 5,000 / 5,000 Burner/BTU - Left Front 12,000 / 10,000 Burner/BTU - Right Front 18,500 / 12,500 Center (Warming Zone) (BTU) 10,000 / 10,000 (Single Oval) Burner Simmer / BTU - Left Rear 1,100 Burner Simmer / BTU - Left Front 1,200 Burner Simmer / BTU - Right Front 1,330 Center (Warming Zone) 2,300 Cooktop Finish Sealed Gas Burner OVEN FEATURES Broil Element(BTU/h) (LNG/LPG) 15,200 / 12,500 Convection (BTU/h) (LNG/LPG) 15,200 / 12,500 Convection System/Mode /Cooking System ProBake Convection® Bake, Broil, Speed Broil, Convection Bake, Convection
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Bake, Broil, Speed Broil, Convection Bake, Convection
Oven Cooking Modes Roast, Speed Roast, Warm, Proof
Oven Control Features Glass Touch
EasyClean® Yes
Self Clean Yes
No. of Rack Positions 7
Automatic Safety Shut-Down After 12 hours
DRAWER FEATURES
Type Warming
Levels 3
CONTROL
Cooktop Control Type Front Rectangle-Control Knobs
Oven Control Type Glass Touch
Display VFD (White/Red)
Language English
Clock 12 hr or 24 hr (option)
Temperature Unit of Measure °F or °C
Cooking Complete Reminder Volume 1. High 2. Low 3. Mute



APPEARANCE	
All Available Colors	Stainless Steel, Black Stainless Steel
Handle/Knobs	LSSG3017ST: Stainless Steel Finish (Aluminum)
	LSSG3020BD: Black Stainless Steel Finish (Aluminum)
Knobs	Front Tilt-Control Knobs
Scratch Resistant	Yes (Black Stainless Only)
PrintProof Finish™	Yes (Black Stainless Only)
SMARTTHINQ®	
Wi-Fi Connectivity	Yes
SmartThinQ®	Yes
SmartThinQ® with Innit and SideChef	Yes
DIMENSIONS / CLEARANCES / WEIGHT	
Shipping Weight (lbs)	238.1
Product Weight (lbs)	170.6
Cabinet Width (in)	30"
Overall Depth (in) - including handle	28 15/16"
Overall Height (in)	37 1/10"
Overall Width (in)	29 7/8"
Oven Interior Dimensions (in) (W \times H \times D)	24 13/16" x 22" x 20"
Height to Cooking Surface (in)	36"
Drawer Dimensions (in) (W x H x D)	22 1/4" x 4 1/2" x 16 1/2"
Carton Dimensions (in) (W \times H \times D)	32 1/2" x 45 1/2" x 30 1/2"
POWER/RATINGS	
Amp Rating at 120V	8.66A
KW Rating at 120V	1,039 kW
ACCESSORIES	
Gliding Rack	1
Standard Rack	1
Heavy Duty Rack	2
LIMITED WARRANTY	
Parts & Labor	2 Year Parts & Labor
UPC CODES	
LSSG3017ST (Stainless Steel)	048231340922
LSSG3020BD (Black Stainless Steel)	048231340939

LG STUDIO

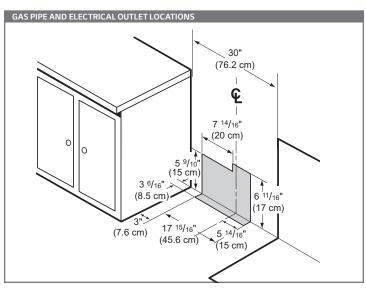
LSSG3017ST / LSSG3020BD

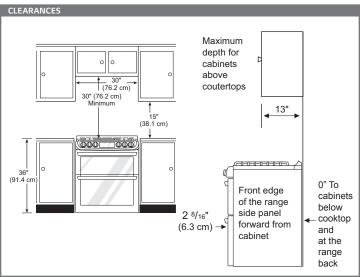
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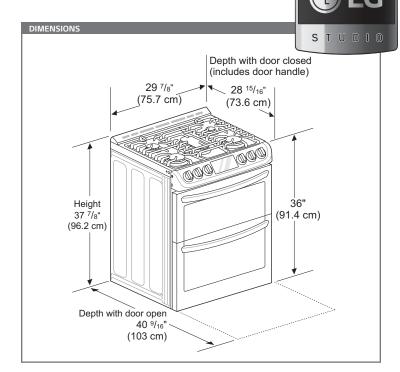
QUICK INSTALL & CLEARANCES

For full installation directions/clearances please refer to the corresponding User Manual and Installation Guide.

DIMENSIONS/CLEARANCES/WEIGHT	
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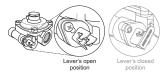






CONNECTING THE RANGE TO GAS

- Shut off the range gas supply valve before removing the old range and leave it off until the new hook-up has been completed..
- Install a male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back-up the shut-off valve to keep it from
- Install a male 1/2" flare union adapter to the 1/2" NPT internal thread at the inlet of the pressure regulator. Use a backup wrench on the pressure regulator fitting to prevent damage.
- Check that the gas pressure regulator valve is in the open posit



- Connect a flexible metal appliance connector to the adapter on the range. Position the range to permit connection at the shut-off valve.
- When all connections have been made, be sure all range controls are in the OFF position and the pressure regulator valve is open before turning on the main gi supply valve. Gas leaks may occur in the system and create a hazard, Gas leaks may not be detected by smell alone. Check all gas connection joints and fittings for leaks with a non-corrosive leak detection fluid, then wipe off.
- Gas suppliers recommend you purchase and install a UL approved gas detector. Install and use in accordance with the installation instructions.

ELECTRICAL REQUIREMENTS

- 120 Volt, 60 Hz, properly grounded dedicated circuit protected by a 15 or 20 Amp circuit breaker, or slow blow fuse.
- If an external electrical source is utilized, the appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70.
- IMPORTANT: FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.



