

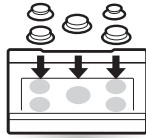
OPERATION

Gas Surface Burners

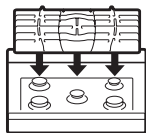
Before Use

Read all instructions before using.

Make sure that all burners are properly placed.



Make sure that all grates are properly placed before using the burner.



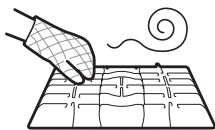
CAUTION

Do not operate the burner for an extended period of time without cookware on the grate.

The finish on the grate may chip without cookware to absorb the heat.

Make sure the burners and grates are cool before touching them, or placing a pot holder, cleaning cloth, or other materials on them.

Touching grates before they cool down may cause burns.



CAUTION

WHAT TO DO IF YOU SMELL GAS

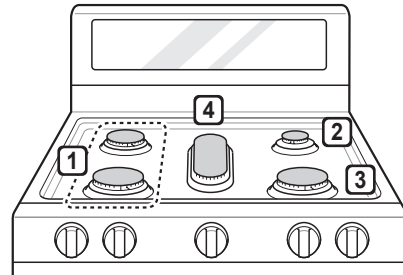
- Open windows.
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

NOTE

Electric spark igniters from the burners cause a clicking noise. All the spark igniters on the cooktop will activate when igniting just one burner.

Burner Locations

Your gas range cooktop has four or five sealed gas burners, depending on the model. These can be assembled and separated. Follow the guide below.



1 Medium and Large Burners

The medium and large burners are the primary burners for most cooking. These general purpose burners can be turned down from **Hi** to **Lo** to suit a wide range of cooking needs.

2 Small Burner

The smallest burner is used for delicate foods such as sauces or foods that require low heat for a long cooking time.

3 Extra Large Burner

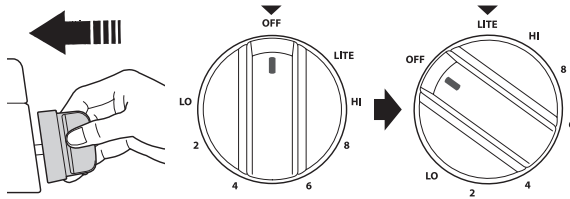
The extra large burner is the maximum output burner. Like the other four burners, it can be turned down from **Hi** to **Lo** for a wide range of cooking applications. This burner is also designed to quickly bring large amounts of liquid to a boil. It can be used with cookware 10 inches or larger in diameter.

4 Oval Burner

The center, oval burner is for use with a griddle or oval pots.

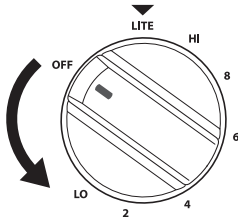
Using the Gas Surface Burners

- 1 Be sure that all of the surface burners and grates are placed in the correct positions.
- 2 Place cookware on the grate.
- 3 Push the control knob and turn to the **Lite** position.



The electric spark ignition system makes a clicking noise. Once the burner is lit, turn the knob counterclockwise to the **HI** position to stop hearing the clicking noise.

- 4 Turn the control knob to control the flame size.

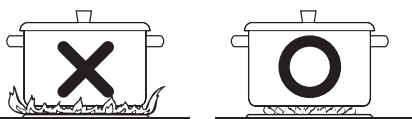


CAUTION

Do not attempt to disassemble or clean around any burner while another burner is on. All the burners spark when any burner is turned to **Lite**. An electric shock may result causing you to knock over hot cookware.

Setting the Flame Size

Watch the flame, not the knob, as you reduce heat. Match the flame size on a gas burner to the cookware being used for fastest heating.



CAUTION

Never let the flames extend up the sides of the cookware.

NOTE

- The flames on the surface burners may burn yellow in the presence of high humidity, such as a rainy day or a nearby humidifier.
- After LP gas conversion, flames can be bigger than normal when you put a pot on the surface burner.

In Case of Power Failure

In case of a power failure, you can light the gas surface burners on the range with a match.

Surface burners in use when an electrical power failure occurs will continue to operate normally.

- 1 Hold a lit match to the burner, then push in the control knob.
- 2 Turn the control knob to the **Lo** position.

CAUTION

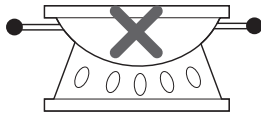
Use extreme caution when lighting burners with a match. It can cause burns and other damage.

Range-Top Cookware

Aluminum	Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight fitting lids when cooking with minimum amounts of water.
Cast-Iron	If heated slowly, most skillets will give satisfactory results.
Stainless Steel	This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets work satisfactorily if they are used with medium heat as the manufacturer recommends.
Enamelware	Under some conditions, the enamel of this cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.
Glass	There are two types of glass cookware. Those for oven use only and those for top-of-range cooking.
Heatproof Glass Ceramic	Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

Using a Wok

If using a wok, use a 14-inch or smaller flat-bottomed wok. Make sure that the wok bottom sits flat on the grate.

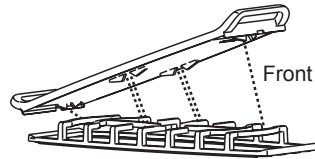


Use flat-bottomed wok

CAUTION

Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This can be hazardous to your health.

How to Place the Griddle: The griddle can only be used with the center burner. The griddle must be properly placed on the center grate, as shown below.



CAUTION

- Do not remove the center grate when using the griddle.
- Do not remove the griddle plate until the cooktop grates, surfaces and griddle plate have completely cooled.
- The griddle plate on the cooktop may become very hot when using the cooktop, oven or broiler systems. Always use oven mitts when placing or removing the griddle plate.

Using Stove-Top Grills

Do not place stove-top grills on the burner.



CAUTION

Do not use stove top grills on the surface burners. Using a stove top grill on the surface burner will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be a health hazard.

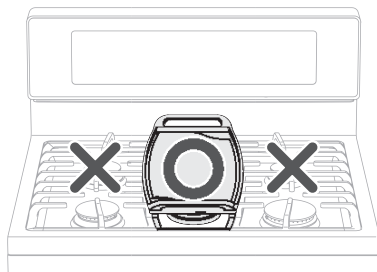
Preheat the griddle according to the guide below and adjust for the desired setting.

Type of Food	Preheat Conditions	Cook Setting
Warming Tortillas	-	HI
Pancakes	HI 10 min.	HI
Hamburgers	HI 10 min.	HI
Fried Eggs	HI 5 min.	HI
Bacon	HI 10 min.	HI
Breakfast Sausage Links	HI 10 min.	HI
Hot Sandwiches	HI 10 min.	HI

NOTE

After cooking on the griddle for an extended period, adjust the griddle temperature settings as the griddle retains heat.

Using the Griddle



The non-stick coated griddle provides an extra-large cooking surface for meats, pancakes or other food usually prepared in a frying pan or skillet.

NOTE

It is normal for the griddle to become discolored over time.

IMPORTANT NOTES

- Avoid cooking extremely greasy foods as grease spillover can occur.
- The griddle can become hot when surrounding burners are in use.
- Do not overheat the griddle. This can damage the non-stick coating.
- Do not use metal utensils that can damage the griddle surface. Do not use the griddle as a cutting board.
- Do not place or store items on the griddle.

The Oven

Before Use

Read all instructions before using.

Make sure the electrical power cord and the gas valve are properly connected.

Confirm the correct use of the range for the type of food you will cook.

Make sure you know how to use the oven (temperature setting, time setting and recipe) for best results.

CAUTION

WHAT TO DO IF YOU SMELL GAS

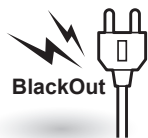
- Open windows.
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

NOTE

If using an oven thermometer in the oven cavity, temperatures may differ from the actual set oven temperature with all modes.

In case of power failure, do not use the oven.

The oven and broiler cannot be used during a power outage. If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. Once power is restored, you will need to reset the oven (or Broil function).



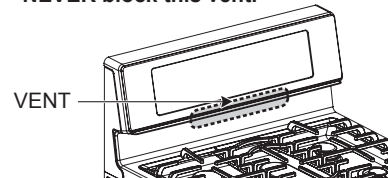
CAUTION

Do not attempt to operate the electric ignition during an electrical power failure.

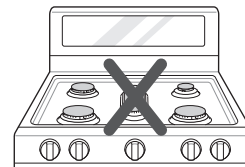
Do not block, touch or place items around the oven vent during cooking.

Your oven is vented through ducts at the center above the burner grate. Do not block the oven vent when cooking to allow for proper air flow. Do not touch vent openings or nearby surfaces during any cooking operation.

– NEVER block this vent.



Do not cover the cooktop surface with aluminum foil. Blocking the oven vent can damage the control panel.



CAUTION

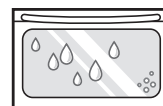
- Do not place plastic or flammable items on the cooktop. They may melt or ignite if left too close to the vent.
- Do not place closed containers on the cooktop. The pressure in closed containers may increase, which may cause them to burst.
- Metal items will become very hot if they are left on the cooktop, and could cause burns.
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.

Do not cover racks or oven bottom with aluminum foil.



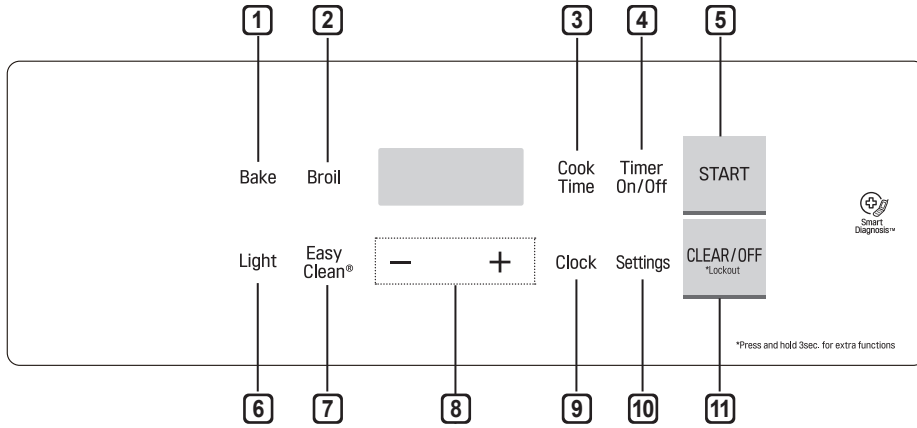
You may see condensation on the oven door glass.

As the oven heats up, the heated air in the oven may cause condensation to appear on the oven door glass. These water drops are harmless and will evaporate as the oven continues to heat up.

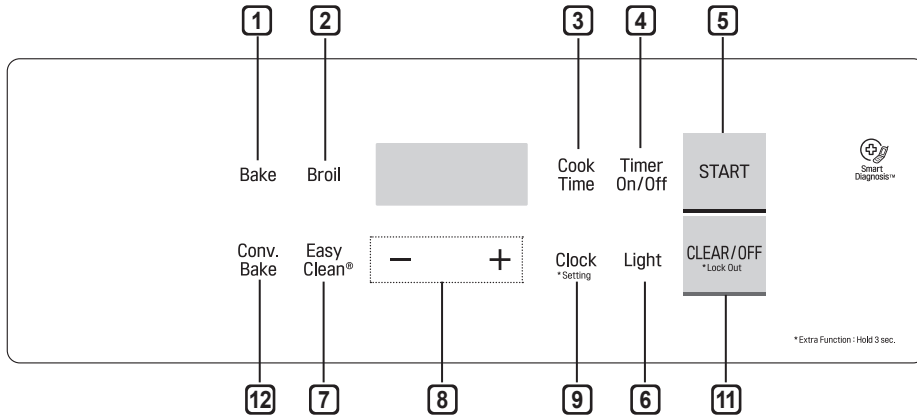


Control Panel Overview

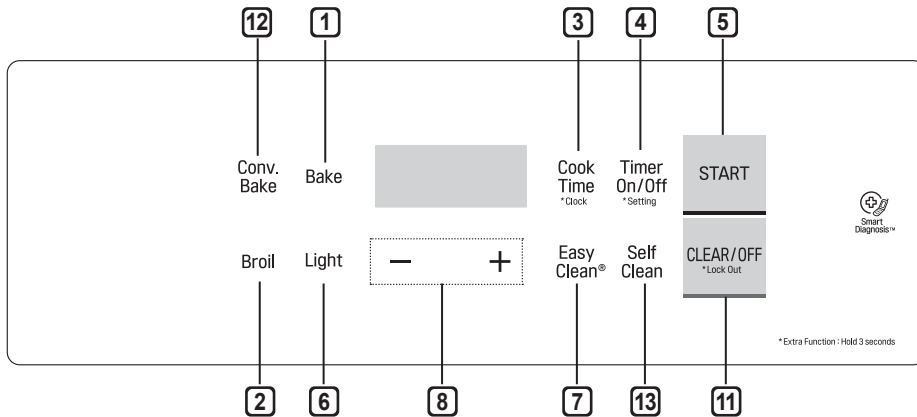
For Model: LRG3060**, LRG3061**



For Model: LRG3193**



For Model: LRG3194**



1 Bake

Press the button to enter the normal bake function.

2 Broil

Press the button to select the broil function.

3 Cook Time

- Press and then use the + and – buttons to set the desired cook time.
- The oven shuts off when the cooking time runs out.
- Press and hold the button for 3 seconds to set the time of day (for model: LRG3194).

4 Timer On/Off

- Press to select the timer feature.
- Press and hold the button for 3 seconds to select and adjust oven settings (for model: LRG3194).

5 START

Must be pressed to start any cooking or cleaning function.

6 Oven Light

Press the button to turn the oven light on or off.

7 EasyClean®

Cleans a lightly soiled oven automatically. See EasyClean® in the Care and Cleaning section.

8 +/-

Enters or changes time and oven temperature. Sets HI or LO broil.

9 Clock

- Press and then use the + and - buttons to set the time of day.
- Press and hold the button for 3 seconds to change the special settings (for model: LRG3193).

10 Setting

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

11 CLEAR OFF / Lockout

- Press to cancel all oven operations except the clock and timer.
- Press and hold the button for 3 seconds to activate/deactivate the oven Lockout function.

12 Conv. Bake (for model: LRG3193, LRG3194)

Press the button to select baking with the convection function.

13 Self Clean (for model: LRG3194)

Press the button to select the self-cleaning function.

Changing Oven Settings

Clock

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

- 1 Press **Clock** (for model: LRG3060, LRG3061, LRG3193).
Press and hold **Cook Time** button for 3 seconds (for model: LRG3194).

- 2 Press **+/-** button to set the time of day.

- 3 Press **Start**.

NOTE

- The time of day cannot be changed during a timed baking.
- If no other keys are pressed within 25 seconds of pressing **Clock**, the display reverts to the original setting.
- If the display time is blinking, there may have been a power failure. Reset the time.

Oven Light

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

Minimum & Maximum Default Settings

All of the features listed have a minimum and a maximum time or temperature setting that can be entered into the control. A beep sounds each time a button is pressed.

Two short tones sound if the entry of the temperature or time is below the minimum or above the maximum setting for the feature.

Feature		min. Temp. / Time	max. Temp. / Time	Default
Clock	12 Hr.	1:00 Hr. / min.	12:59 Hr. / min.	
	24 Hr.	0:00 Hr. / min.	23:59 Hr. / min.	
Timer	12 Hr.	0:10 min. / sec.	11:59 Hr. / min.	
	24 Hr.	0:10 min. / sec.	11:59 Hr. / min.	
Cook Time	12 Hr.	0:01 Hr. / min.	11:59 Hr. / min.	
	24 Hr.	0:01 Hr. / min.	11:59 Hr. / min.	
Broil		Lo	Hi	
Bake		170 °F / 80 °C	500 °F / 260 °C	350 °F / 175 °C
EasyClean®				20 min. (10 min. for LRG3194)
Self Clean (For Model: LRG3194)		2 Hr.	4 Hr.	3 Hr.

Timer On/Off

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

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

- 1 Press **Timer On/Off** button once to set the time in hours and minutes, or press the button twice to set the time in minutes and seconds. **TIMER** flashes in the display.
- 2 Press **+** or **-** button until the desired time appears in the display.
- 3 Press **Timer On/Off** to start the Timer. The remaining time countdown appears in the display.

NOTE

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

- 4 When the timer reaches 0:00, End shows in the display. The clock beeps 15 seconds until the Timer On/Off button is pressed.

NOTE

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

Cancelling the Timer

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

Settings

For Model: LRG3193, LRG3194

Press and hold **Clock** for 3 seconds. Then press the **Clock** key repeatedly to toggle through and change oven settings (for model: LRG3193).

Press and hold **Timer On/Off** for 3 seconds. Then press the **Timer On/Off** key repeatedly to toggle through and change oven settings (for model: LRG3194).

For Model: LRG3060, LRG3061

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

The **Settings** button allows you to:

- set the hour mode on the clock (12 or 24 hours)
- adjust the oven temperature
- activate/deactivate the preheating alarm light
- set the beeper volume
- switch the temperature scale between Fahrenheit and Celsius
- Set the Convection Auto Conversion Function (for model: LRG3193)

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.

For Model: LRG3193, LRG3194

- 1 Press and hold the **Clock** button for 3 seconds (for model: LRG3193).
Press and hold the **Timer On/Off** button for 3 seconds (for model: LRG3194).
- 2 Press **+/-** to toggle between a 12-hour and 24-hour clock.
- 3 Press **Start** to accept the change.

For Model: LRG3060, LRG3061

- 1 Press **Settings** once.
- 2 Press **+/-** to toggle between a 12-hour and 24-hour clock.
- 3 Press **Start** to accept the change.

Adjusting the Oven Thermostat

This oven may cook differently from the one it replaced. Use the oven for a few weeks to become more familiar with it before changing the temperature settings. After becoming more familiar with the oven, if you notice a pattern of over- or underheating, follow these steps to adjust the thermostat.

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.

For Model: LRG3193, LRG3194

- 1 Press and hold the **Clock** button for 3 seconds (for model: LRG3193).
Press and hold the **Timer On/Off** button for 3 seconds (for model: LRG3194).
- 2 Press **Clock** repeatedly until **AdJU** appears in the display (for model: LRG3193).
Press **Timer On/Off** repeatedly until **AdJU** appears in the display (for model: LRG3194).
- 3 Using the **+** button, enter the amount you wish to increase the temperature.
- 4 Using the **-** button, enter the amount you wish to decrease the temperature.
- 5 Press **Start** to accept the change.

For Model: LRG3060, LRG3061

- 1 Press **Settings** repeatedly until **AdJU** appears in the display.
- 2 Using the + button, enter the amount you wish to increase the temperature.
- 3 Using the – button, enter the amount you wish to decrease the temperature.
- 4 Press **Start** to accept the change.

NOTE

- This adjustment does not affect the broiling. The adjustment is retained in memory after a power failure. The oven thermostat can be increased (+) or decreased (-) as much as 35 °F or 19 °C.
- Once the thermostat 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.

You can activate or deactivate the preheating alarm light.

For Model: LRG3193, LRG3194

- 1 Press and hold the **Clock** button for 3 seconds (for model: LRG3193).
Press and hold the **Timer On/Off** button for 3 seconds (for model: LRG3194).
- 2 Press **Clock** repeatedly until **PrE** appears in the display (for model: LRG3193).
Press **Timer On/Off** repeatedly until **PrE** appears in the display (for model: LRG3194).
- 3 Press +/- to turn the light on/off.
- 4 Press **Start** to accept the change.

For Model: LRG3060, LRG3061

- 1 Press **Settings** repeatedly until **PrE** appears in the display.
- 2 Press +/- to turn the light on/off.
- 3 Press **Start** to accept the change.

Adjusting the Beeper Volume**For Model: LRG3193, LRG3194**

- 1 Press and hold the **Clock** button for 3 seconds (for model: LRG3193).
Press and hold the **Timer On/Off** button for 3 seconds (for model: LRG3194).
- 2 Press **Clock** repeatedly until **Beep** appears in the display (for model: LRG3193).
Press **Timer On/Off** repeatedly until **Beep** appears in the display (for model: LRG3194).
- 3 Press +/- to select Hi, Lo or Off.
- 4 Press **Start** to accept the change.

For Model: LRG3060, LRG3061

- 1 Press **Settings** repeatedly until **Beep** appears in the display.
- 2 Press +/- to select **Hi**, **Lo** or **Off**.
- 3 Press **Start** to accept the change.

Selecting Fahrenheit or Celsius

Set the oven temperature display to show either Fahrenheit (°F) or Celsius (°C) units. The oven defaults to Fahrenheit unless changed by the user.

For Model: LRG3193, LRG3194

- 1 Press and hold the **Clock** button for 3 seconds (for model: LRG3193).
Press and hold the **Timer On/Off** button for 3 seconds (for model: LRG3194).
- 2 Press **Clock** repeatedly until **Unit** appears in the display (for model: LRG3193).
Press **Timer On/Off** repeatedly until **Unit** appears in the display (for model: LRG3194).
- 3 Press +/- to select **F** (Fahrenheit) or **C** (Celsius).
- 4 Press **Start** to accept the change.

For Model: LRG3060, LRG3061

- 1 Press **Settings** repeatedly until **Unit** appears in the display.
- 2 Press +/- to select **F** (Fahrenheit) or **C** (Celsius).
- 3 Press **Start** to accept the change.

Setting the Convection Auto Conversion Function (For Model: LRG3193, LRG3194)

When using convection bake, the convection auto conversion feature will automatically convert entered regular baking temperatures to convection baking temperatures. This feature is activated so that the display will show the actual converted temperature. For example, if you enter a regular recipe temperature of 350°F and press the START button, the display will show the converted temperature of **325°F**.

- 1** Press and hold the **Clock** button for 3 seconds (for model: LRG3193).
Press and hold the **Timer On/Off** button for 3 seconds (for model: LRG3194).
- 2** Press **Clock** repeatedly until **Auto** appears in the display (for model: LRG3193).
Press **Timer On/Off** repeatedly until **Auto** appears in the display (for model: LRG3194).
- 3** Press the **+/-** button to switch Auto Conversion on or off.
- 4** Press **START** to accept the change.

Lockout

The Lockout feature disables most oven controls. It does not disable the timer or interior oven light or lock the oven door.

- 1** Press and hold the **Clear/Off** button for three seconds. A melody sounds and **LOCKED** appears in the display.
- 2** To deactivate the Lockout feature, press and hold the **Clear/Off** button for three seconds.

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** modes.

Setting a Timed Cook

- 1** Press **Cook Time**.
- 2** Press **+/-** button to set the time of day.
- 3** Press the **Start** button. The clock is set, and the display reflects the change after a short delay.

Removing and Replacing the Oven Racks

CAUTION

- Replace the 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 performance and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.

Removing Racks

- 1** While wearing oven mitts, grasp the oven rack*.
- 2** Pull the rack straight out until it stops.
- 3** Lift up the front of the rack.
- 4** Pull out the rack.

* When possible, adjust oven racks before using the oven. Always wear oven mitts if adjusting racks while the oven is on.

Replacing Racks

- 1** While wearing oven mitts, place the end of the rack on the support*
- 2** Tilt the front end of the rack up.
- 3** Push the rack in.
- 4** Check that the rack is properly in place.

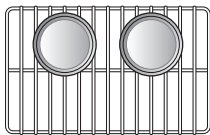
*When possible, adjust oven racks before using the oven. Always wear oven mitts if adjusting racks while the oven is on.

Recommended Baking and Roasting Guide

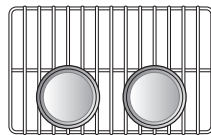
- Center pans on racks for best baking results. If baking with more than one pan, place the pans so that each one has at least 1" to 1½" of air space around it. Do not allow pans to touch the walls of the oven.
- If cooking on single rack, place the standard rack in the position suggested in the charts on the following pages. Center the cookware as shown in the single rack baking image.
- If cooking on multiple racks in the oven, place standard racks in positions 3 and 5. For best results, place the cookware as shown.

Multiple Rack Baking

For Model: LRG3193, LRG3194

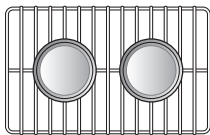


Standard rack
(Position 3)

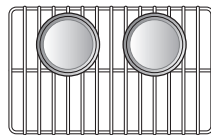


Standard rack
(Position 5)

For Model: LRG3060, LRG3061

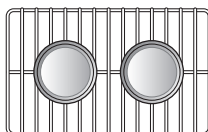


Standard rack
(Position 3)

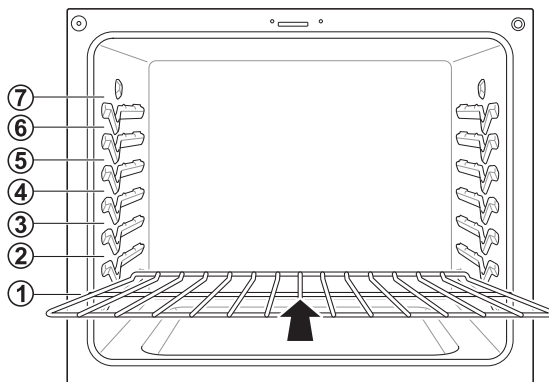


Standard rack
(Position 5)

Single Rack Baking



Standard rack



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 500 °F (260 °C). The default temperature is 350 °F (175 °C).

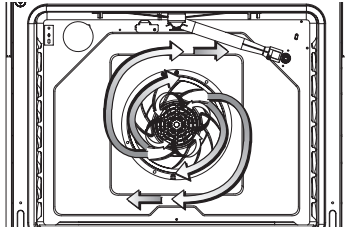
- 1 Press **Bake**. 350° appears in the display and BAKE flashes.
- 2 Select the oven temperature. Press or press and hold the **+** or **-** buttons.
 - Press the **+** button to increase the temperature.
 - Press the **-** button to decrease the temperature.
- 3 Press **Start** to accept the temperature change. As the oven preheats, the temperature is displayed and rises in 5-degree increments. Once the oven reaches the set temperature, a tone sounds and the oven light blinks on and off.
- 4 When cooking is complete, press **Clear/Off**.
- 5 Remove food from the oven.

Changing the Temperature while Cooking

- 1 Press **Bake**.
- 2 Press **+** or **-** button until the desired temperature is displayed.
- 3 Press **Start**.

Convection Bake (For Model: LRG3193, LRG3194)

Convection baking allows for even cooking and excellent results when using multiple racks at the same time. It can also shorten the cooking time.



Benefits of Convection Bake

- Evenly baked results using multiple racks.
- Faster cooking time.

Setting the Convection Bake Function

- 1 Press the **Conv. Bake** button. The display will flash **350°F**.
- 2 Select the oven temperature. Press or press and hold the **+** or **-** touch pads until the display shows **375°F**.
- 3 Press the **START** button.
- 4 When cooking has finished or to cancel, press the **CLEAR OFF** button.

As the oven preheats, the display will show increasing temperatures in 5 degree increments. Once the oven reaches the set adjusted temperature, a tone will sound and the oven light will flash on and off.

The display will show the auto converted oven temperature **350°F, CONV**.

NOTE

- When cooking using the convection cycle, the oven temperature is automatically reduced by 25°F. The display will show the changed temperature. This feature is called "AUTO CONVERSION". Your range comes with this feature ENABLED. To DISABLE the auto conversion feature, see "Setting Convection Auto Conversion Function" in the Operating Instructions section of this manual.
- You will hear a fan while cooking with convection. The fan will stop when the door is open, but the heat will not turn off. The fan will not start until the preheat temperature is reached.

Baking Chart

This chart is only for reference. Adjust the cook time according to the recipe.

Type of Food	Rack Position
Frozen pies (on cookie sheet)	2 or 3
Angel food cake, bundt or pound cakes	3
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	4
Casseroles	4
Roasting	1 or 2

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.

Broil

The oven is designed for closed-door broiling. Broil uses an intense heat radiation from the upper gas burner.

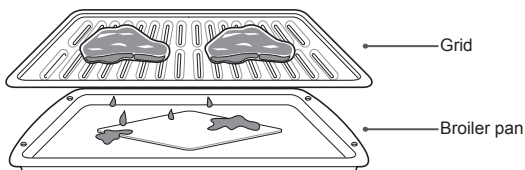
The Broil function works best when broiling thin, tender cuts of meat (1" or less), poultry or fish.

CAUTION

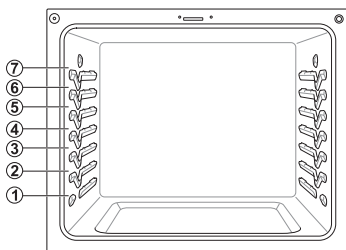
- Do not use a broiler pan without a grid. The oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.
- Never use a broiler pan that is not thoroughly cleaned and at room temperature. If your broiler pan is damaged, warped, or has heavy permanent soiling, consider replacing it to reduce the amount of smoke experienced during broiling.

NOTE

- Use Lo broil to broil foods such as poultry and thick cuts of meat.
- Remove the pan from the oven to cool down for easy cleaning.
- For best results, use a pan designed for broiling, as shown below. The broiler pan will catch grease spills and the grid will help prevent grease splatters.



When broiling refer to the broiling guide for placing the rack.



Setting the Oven to Broil

- 1 Press **Broil** once for Hi and twice for Lo.
- 2 Press **Start**.
- 3 Allow the broiler to preheat for five minutes.
- 4 Place food in the oven.
- 5 Close the oven door. The oven door must be closed during broiling.

WARNING

When using the broiler, the temperature inside the oven is extremely hot. Use caution and avoid possible burns by:

- Keeping the door closed when broiling
- Always wearing oven mitts when inserting/removing food items

Improper use of the broiler may result in excessive smoke or a grease fire. Improper use conditions include, but are not limited to:

- Setting the broiler to a higher power level than recommended.
- Using dirty/greasy broiler pans.
- Broiling beyond recommended cooking times.

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.

- 6 When broiling is finished, press **Clear/Off**.

NOTE

During any Broil function, it is normal for the broiler to cycle on and off. The igniter for the broil burner on the ceiling of the oven glows orange periodically during normal broil operation.

32 OPERATION

Recommended Broiling Guide

The size, weight, thickness, starting temperature, and preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature. For best results when broiling, use a pan designed for broiling.

Food	Quantity and/or Thickness	Rack Position	First Side (minutes)	Second Side (minutes)	Comments
Ground Beef	1 lb. (4 patties) 1/2 to 3/4" thick	6	4-6	3-5	Space evenly. Up to 8 patties may be broiled at once.
Beef Steaks					Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare	1" thick 1 to 1 1/2 lbs.	6	7	5	
Medium		6	12	5-6	
Well Done		6	13	8-9	
Rare	1 1/2" thick 2 to 2 1/2 lbs.	4	10	6-7	
Medium		4	12-15	10-12	
Well Done		4	25	16-18	
Toast	1 to 9 pieces	5	1-2	1-2	
Chicken	1 whole 2 to 2 1/2 lbs., split lengthwise 4 bone-in breasts	2	35-40	25	Brush each side with melted butter. Broil skin-side down.
		2	25-30	10-15	
Fish Fillets	1/4 to 1/2" thick	5	7-8	6	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	1" thick 1/2" thick	3 4	10 7	5 4	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.
Pork chops	2 (1/2" thick)	4	10	8	Slash fat.
Well Done	2 (1" thick) about 1lb.	4	13	8-9	
Lamb Chops					Slash fat.
Medium	2 (1" thick) about 10 to 12 oz.	5	6	4-7	
Well Done		5	10	10	
Medium	2 (1/2" thick) about 1lb.	5	10	4-6	
Well done		5	17	12-14	
Bacon	1/2 lb. (about 8 thin slices)	4	8	3	Arrange in single layer.
Lobster Tails	2-4 6 to 8 oz. each	3	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.

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

NOTE

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

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

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

MAINTENANCE

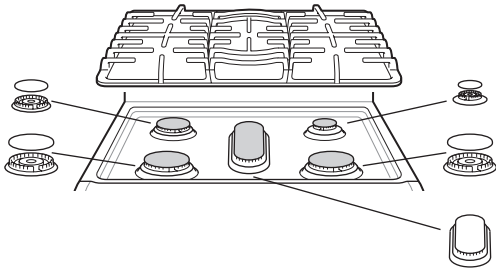
Gas Surface Burners

CAUTION

- Do not clean this appliance with bleach.
- To prevent burns, wait until the cooktop has cooled down before touching any of its parts.
- Always wear gloves when cleaning the cooktop.

Removing and Replacing the Gas Surface Burners

Grates and burner heads/caps can be removed for care and cleaning.



	General burner
Burner cap is properly set.	
Burner cap is NOT properly set.	

Cleaning Burner Heads/Caps

For even and unhampered flame, the slits in the burner heads must be kept clean at all times. The burner heads and caps (and the oval burner head and cap assembly) can be lifted off. Do not attempt to remove the oval burner cap.

- Wash the burner caps in hot soapy water and rinse with clean water. Run water through the oval burner from the bottom stem to flush out debris.
- Use care when cleaning the cooktop. The pointed metal ends on the electrodes could cause injury. Hitting an electrode with a hard object may damage it.
- To remove burnt-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For stubborn stains, use a toothbrush or wire brush.
- The burners will not operate properly if the burner ports or electrodes are clogged or dirty.
- Burner caps and heads should be cleaned routinely, especially after excessive spillover.
- Burners will not light if the cap is removed.

CAUTION

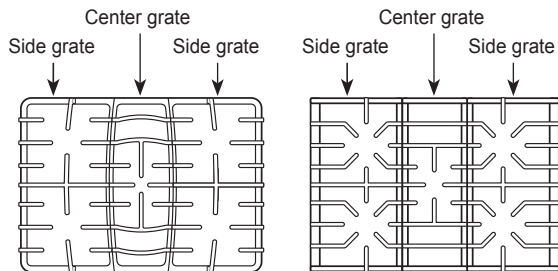
- Do not hit the electrodes with anything hard. Doing so could damage them.
- Do not use steel wool or scouring powders to clean the burners.

After Cleaning the Burner Heads/Caps

Shake out any excess water and then let them dry thoroughly. Placing the oval burner upside down will allow the water to drain out more easily. Replace the burner heads and caps over the electrodes on the cooktop in the correct locations according to their size. Make sure the hole in the burner head is positioned over the electrode.

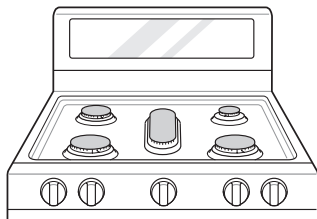
Burner Grates

The range consists of three separate professional-style grates. For maximum stability, these grates should only be used when in their proper position. The two side grates can be interchanged from left to right and front to back. The center grate can be interchanged from front to back.



Apply for models LRG3060, LRG3061, LRG3193

Apply for model LRG3194



NOTE

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

Cleaning the Burner Grates

CAUTION

- Do not lift the grates out until they have cooled.
- Grates should be washed regularly and after spillovers.
- Wash the grates in hot, soapy water and rinse with clean water.
- The grates are dishwasher safe.
- After cleaning the grates, let them dry completely and securely position them over the burners.

Cleaning the Cooktop Surface

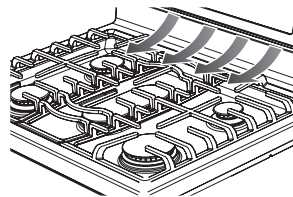
CAUTION

- To avoid burns, do not clean the cooktop surface until it has cooled.
- Do not lift the cooktop surface. Lifting the cooktop surface can lead to damage and improper operation of the range.

Foods with high acid or sugar content may cause a dull spot if allowed to set. Wash and rinse soon after the surface has cooled. For other spills such as oil/grease spattering, etc., wash with soap and water when the surface has cooled, then rinse and polish with a dry cloth.

Oven Air Vents

Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range.



CAUTION

- **The edges of the range vent are sharp.** Wear gloves when cleaning the range to avoid injury.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

NOTE

Do not block the vents and air openings of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion.

Control Panel

To prevent activating the control panel during cleaning, unplug the range. Clean up splatters with a damp cloth using a glass cleaner. Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

Front Manifold Panel and Knobs

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

CAUTION

- Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the manifold panel. Doing so will damage the finish.
- Do not try to bend the knobs by pulling them up or down, and do not hang a towel or other objects on them. This can damage the gas valve shaft.
- The control knobs may be removed for easy cleaning.
- To clean the knobs, make sure that they are in the **Off** position and pull them straight off the stems.
- To replace the knobs, make sure the knob has the **Off** position centered at the top, and slide the knob directly onto the stem.

NOTE

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

Cleaning the Exterior

Painted and Decorative Trim

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

Stainless Steel Surfaces

To avoid scratches, do not use steel wool pads.

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

NOTE

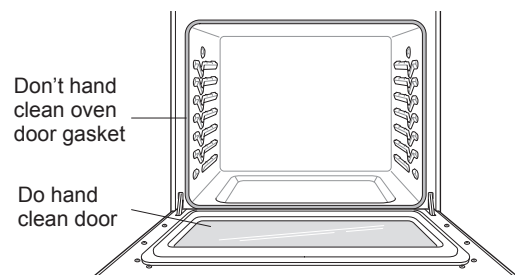
- Do not use a steel wool pad; it will scratch the surface.
- To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish.
- Always wipe in the direction of the metal surface finish.
- To purchase stainless steel appliance cleaner or polish, or to locate a dealer near you, call our toll-free customer service number:
1-800-243-0000 (USA),
1-888-542-2623(CANADA)
or visit our website at: www.lg.com

Oven Door

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

CAUTION

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



Door Care Instructions

Most oven doors contain glass that can break.

CAUTION

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

Oven Racks

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

EasyClean®

LG's EasyClean® enamel technology provides two cleaning options for the inside of the range. The EasyClean® feature takes advantage of LG's new enamel to help lift soils without harsh chemicals, and it runs using ONLY WATER for just 20 minutes (10 minutes for LRG3194) in low temperatures to help loosen LIGHT soils before hand-cleaning.

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

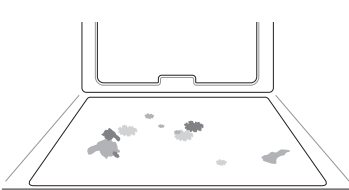
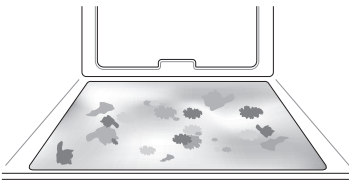
Benefits of EasyClean®

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

NOTE

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

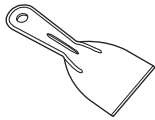
When to Use EasyClean®

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

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

EasyClean® Instruction Guide

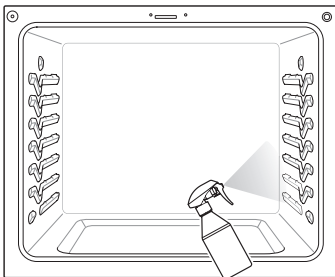
- 1 Remove oven racks and accessories from the oven.
- 2 Scrape off and remove any burnt-on debris with a plastic scraper.



Suggested plastic scrapers:

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

- 3 Fill a spray bottle with water and use the spray bottle to thoroughly spray the inside surfaces of the oven.
- 4 Use at least 1/5 of the water in the bottle to completely saturate the soil on both the walls and in the corners of the oven.



- 5 Spray or pour the remaining water onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils. Add water if necessary.

NOTE

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

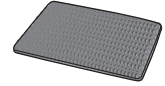
- 6 Close the oven door.
Press **EasyClean®**.
Press **Start**.

CAUTION

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

- 7 A tone will sound at the end of the 20 minutes (10 minutes for LRG3194) cycle. Press **Clear/Off** to clear the display and end the tone.
- 8 After the cleaning cycle and during hand-cleaning, enough water should remain on the oven bottom to completely submerge all soils. Add water if necessary. Place a towel on the floor in front of the oven to capture any water that may spill out during hand-cleaning.

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



NOTE

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

- 10 Once the oven cavity is cleaned, wipe any excess water with a clean dry towel. Replace racks and any other accessories.
- 11 If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas. If stubborn soils remain after multiple EasyClean® cycles.

NOTE

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

Cleaning Tips

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

Self Clean (For Model : LRG3194)

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

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

Before Starting Self Clean

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

CAUTION

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

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

NOTE

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

Setting Self Clean

The Self Clean function has cycle times of 2, 3, or 4 hours.

Self Clean Soil Guide

Soil Level	Cycle Setting
Lightly Soiled Oven Cavity	2-Hour Self Clean
Moderately Soiled Oven Cavity	3-Hour Self Clean
Heavily Soiled Oven Cavity	4-Hour Self Clean

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

CAUTION

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


Setting Self Clean with a Delayed Start

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

NOTE

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


During Self Clean

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

After the Self Clean Cycle

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

NOTE

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

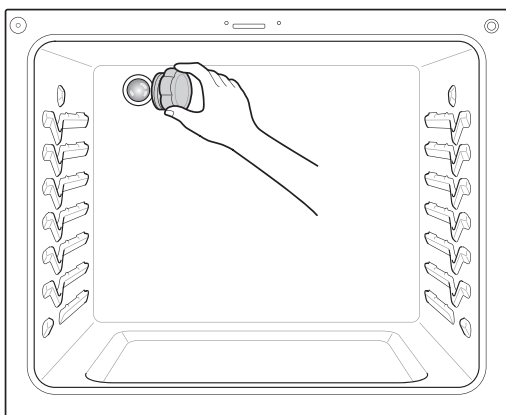
Changing the Oven Light

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

WARNING

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

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



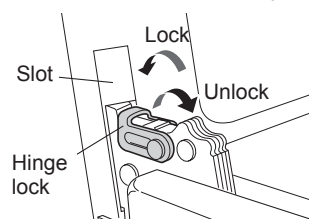
Removing and Replacing the Lift-Off Oven Doors and Drawer

CAUTION

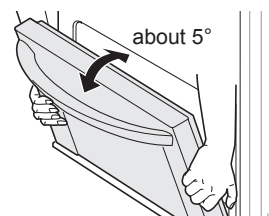
- Be careful when removing and lifting the door.
- Do not lift the door by the handle. The door is very heavy.

Removing the Door

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



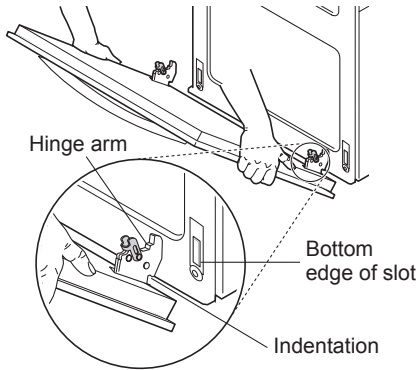
- 3 Firmly grasp both sides of the door at the top.
- 4 Close the door to the removal position (approximately five degrees) which is halfway between the broil stop position and fully closed. If the position is correct, the hinge arms will move freely.



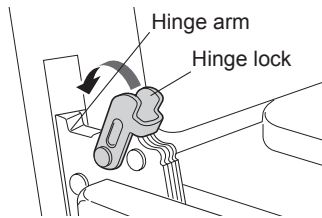
- 5 Lift door up and out until the hinge arms are clear of the slots.

Replacing the Door

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



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



- 5 Close the oven door.

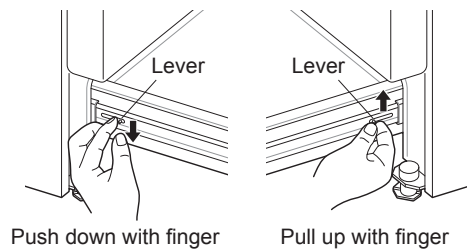
Removing the Drawer

CAUTION

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

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

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



- 3 Pull the drawer away from the range.

Replacing the Drawer

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