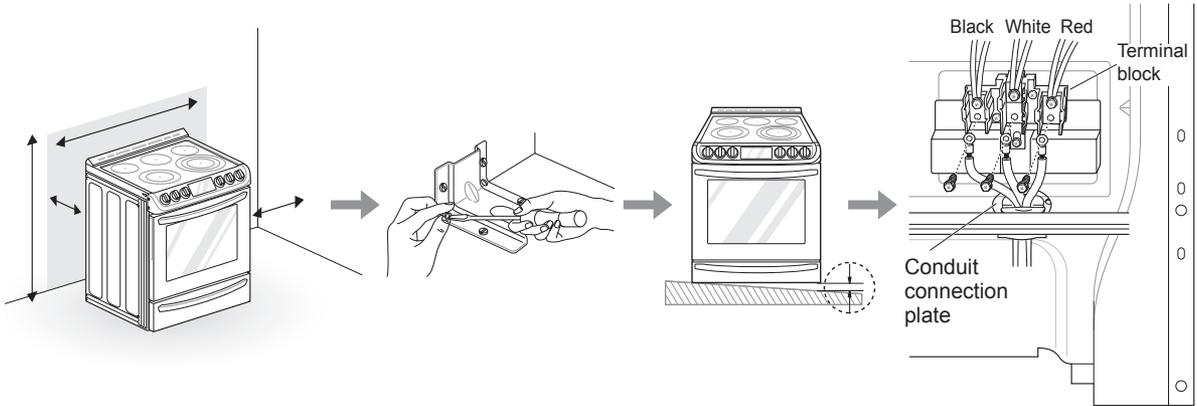# INSTALLATION

Installation Overview

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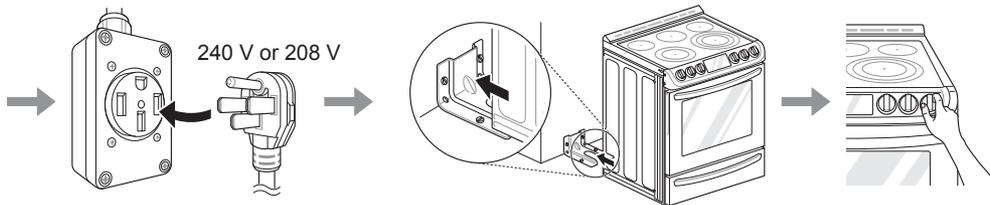
Check and choose the proper location

Install anti-tip device

Level the range

Connect electric range

Black White Red

Terminal block

Conduit connection plate

Plug in the power cord

240 V or 208 V

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	LSE4613, LSE4611
Description	Electric Slide In Oven Range
Electrical requirements	LSE4613 : 13.5 kW 120/240 VAC or 10.1 kW 120/208 VAC LSE4611 : 12.6 kW 120/240 VAC or 9.5 kW 120/208 VAC
Exterior Dimensions	29 $^7/_8$" (W) x 37 $^7/_8$" (H) x 26 $^1/_2$" (D) (D with door closed) 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	176 lb (80.0 kg)
Total capacity	Total cap.: 6.2 cu. ft.

Before Installing the Range

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.
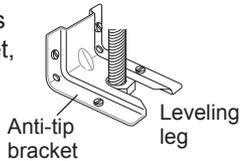
⚠ WARNING

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.

Anti-tip bracket

Leveling leg

⚠ 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.
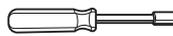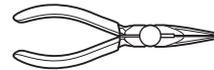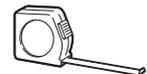
Tools Needed

Phillips screwdriver	Flat-blade screwdriver	1/4" Nut driver	Pliers	Tape measure
Level	Adjustable wrench	Drill	Safety glasses	Gloves

Parts Provided

Template (1)
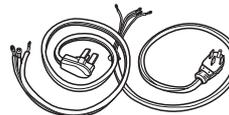
Anti-tip bracket kit (1)

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

- **You should 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.
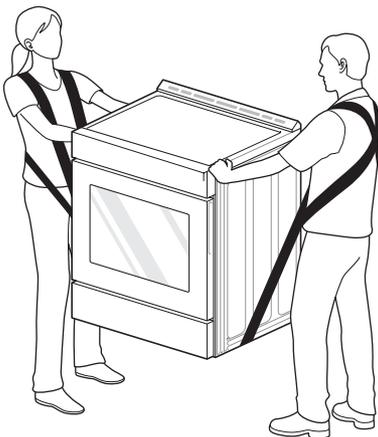
Choosing the Proper Location

⚠ 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.
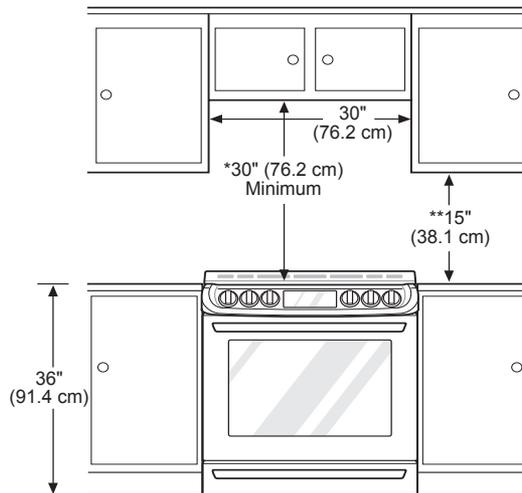
Dimensions and Clearances

> **NOTE**
>
> Save for the use of the local electrical inspector.
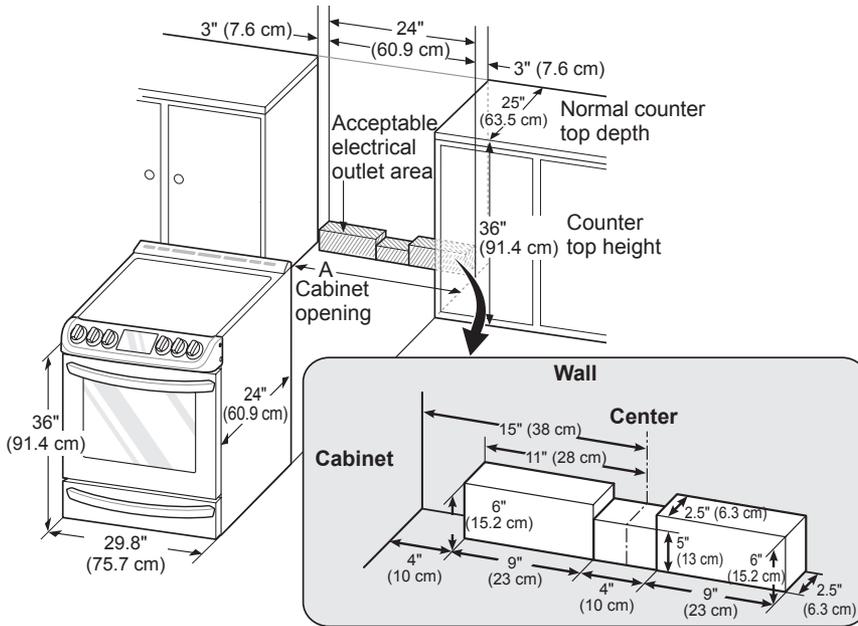
A = 30" (76.2 cm) For U.S.A
  = 30" (76.2 cm) ~ 31" (78.7 cm) For CANADA

For installation in Canada, a free-standing range is not to be installed closer than $^{15}/_{32}$" (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.
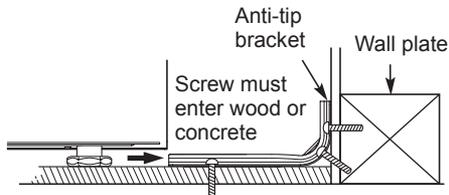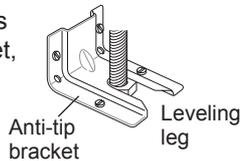
Installing the Anti-tip Device

⚠ 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.

Anti-tip bracket

Leveling leg

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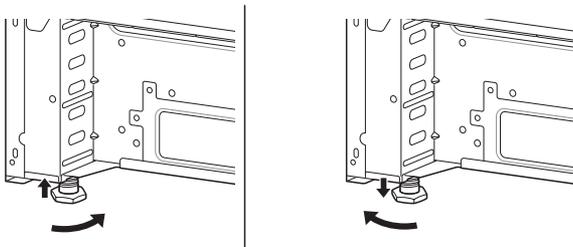
Use a level to check your adjustments. Place the level diagonally on the oven rack, and check each direction for level.

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.
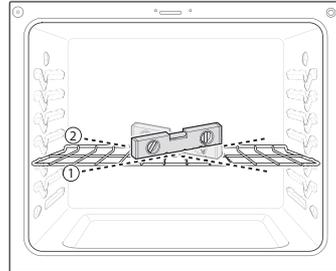
Connecting Electricity

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 $1^3/_8$" 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 17 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 3-wire	120/208 volts 3-wire		Power cord	Conduit
8,750 - 16,500	7,801 - 12,500	40 or 50A	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.

1$^1/_8$" (2.8 cm) Conduit

1$^3/_8$" (3.5 cm) Cord
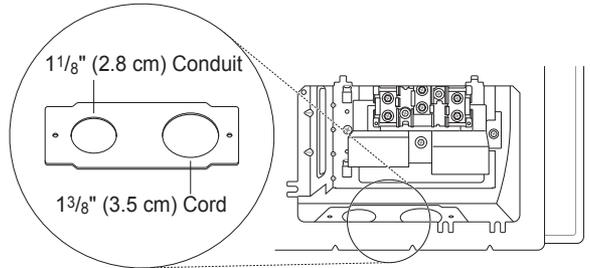
Remove the conduit connection plate

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.

Conduit connection plate
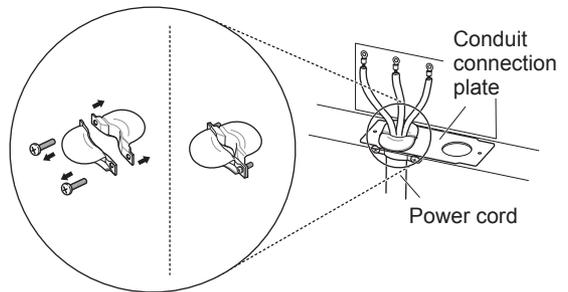
Power cord

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.

Ring

Body

Cord/ Conduit connection plate
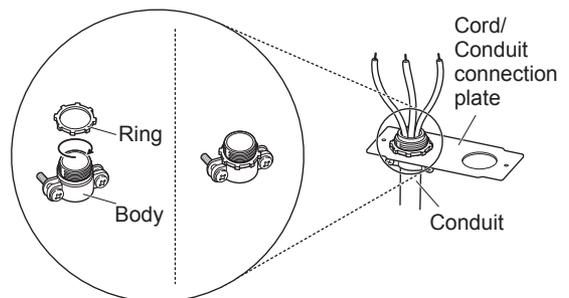
Conduit

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 (1^3/$_8$") 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
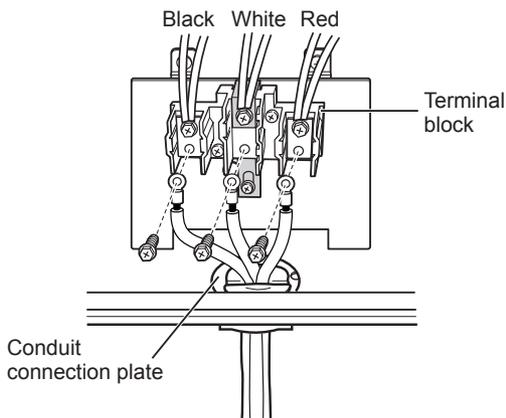
If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

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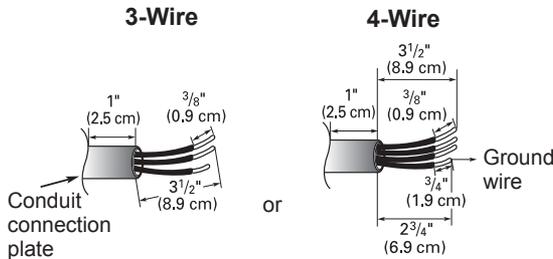
4-wire connection
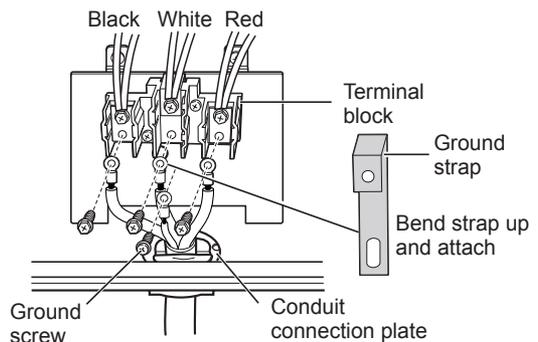
If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

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 (1¹/₈") must be used.

First, prepare the conduit wires as shown below.

3-Wire   **4-Wire**

3¹/₂"
(8.9 cm)

1"   ³/₈"   1"   ³/₈"
(2.5 cm)   (0.9 cm)   (2.5 cm)   (0.9 cm)

Ground
wire

Conduit   3¹/₂"   or   ³/₄"
connection   (8.9 cm)   (1.9 cm)
plate   2³/₄"
                                       (6.9 cm)

Second, install the conduit strain relief.

For conduit installations, purchase a strain relief and insert it in the 1¹/₈ 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.
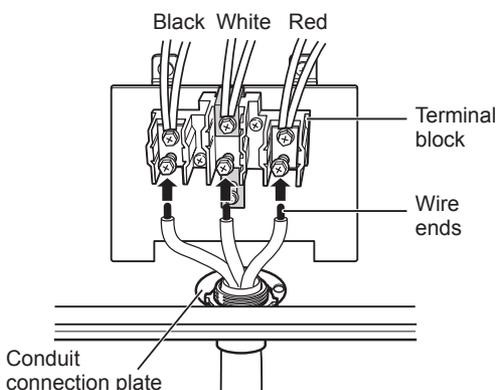For conduit connections:
If the wire in the conduit is copper it must be 8 or 10 AWG wiring.
If the wire in the conduit is aluminum it must be 6 or 8 AWG wiring.

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. (approximately 35 - 50 IN-LB)

3-wire connection

Black White Red

Terminal
block

Wire
ends

Conduit
connection plate

If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.
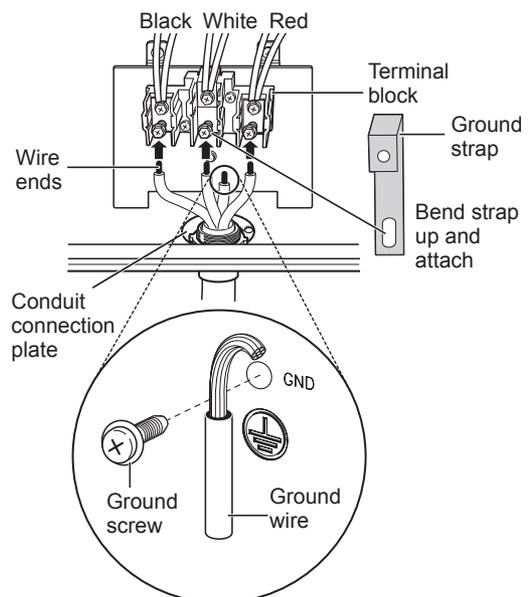
4-Wire Connection: Conduit

> ⚠️ **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. (approximately 35 - 50 IN-LB)

4-wire connection

Black White Red

Terminal
block

Ground
strap

Wire
ends

Bend strap
up and
attach

Conduit
connection
plate

GND

Ground   Ground
screw   wire

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.
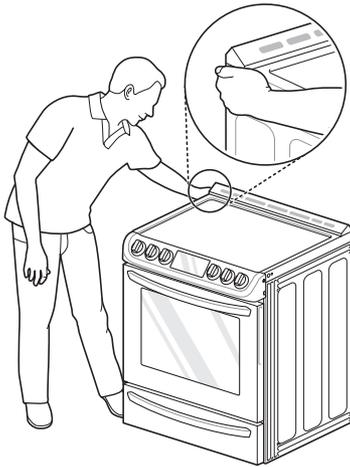
Optional Rear Filler

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 upper four screws that attach the rear bracket and loosen the lower two screws.

2 Place the rear filler on the rear bracket.

3 Tighten the two lower screws on the rear bracket. Insert one of the screws removed in step 1 in the slot at each end of the rear filler.

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 Turn each knob to the **Hi** position to check that the surface heating elements are working properly. The elements should glow red and radiate heat, and they should cycle on and off periodically even when the knob is in the **Hi** position. This cycling prevents the glass-ceramic from being cracked by thermal shock. **IMPORTANT** : The Warming Zone does not consume enough power to glow red.

3 *For Model : LSE4613

After checking all the surface heating elements, check the locking system by pressing **Clock** for three seconds. The oven door should lock and the cooktop should not operate while the Lockout function is turned on. Pressing **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 : LSE4613

For Model : LSE4611

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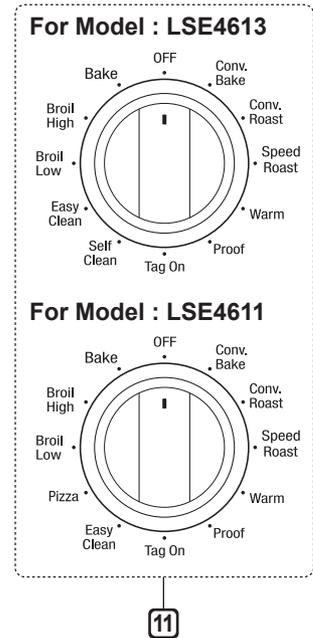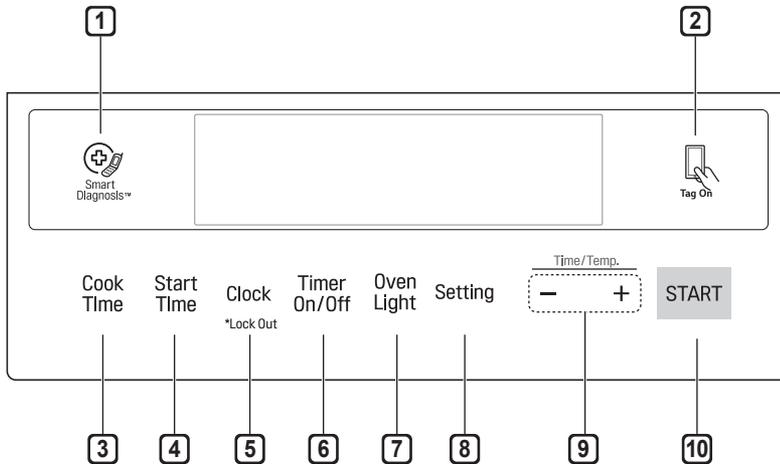
① **Smart Diagnosis™**

Use during the Smart Diagnosis feature.

② **Smart Features**

The Tag On icon, for use with Smart Features.

③ **Cook Time**

Press the button to set the desired amount of time for food to cook. The oven shuts off when the set cooking time runs out.

④ **Start Time**

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

⑤ **Clock / Lockout**

• Press button to set the time of day.

• Press and hold button for three seconds to lock the door and control panel.

⑥ **Timer On/Off**

Press the button to set or cancel timer on oven.

⑦ **Oven Light**

Press the button to turn oven light on or off.

⑧ **Setting**

Press button to select and adjust oven settings.

⑨ **- /+**

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

⑩ **Start**

Press the button to start all oven features.

⑪ **Oven Mode Knob**

Turn the knob to select oven operating mode.

Hot Surface Indicator

The hot surface indicator light glows as long as any surface cooking area is too hot to touch.

It remains on after the element is turned off and until the surface has cooled to approximately 150 ˚F.

Flashing Clock

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

Knob Positions

After cleaning the oven knobs, make sure to replace each knob in the correct position. Failure to do so can result in improper operation of the burners.
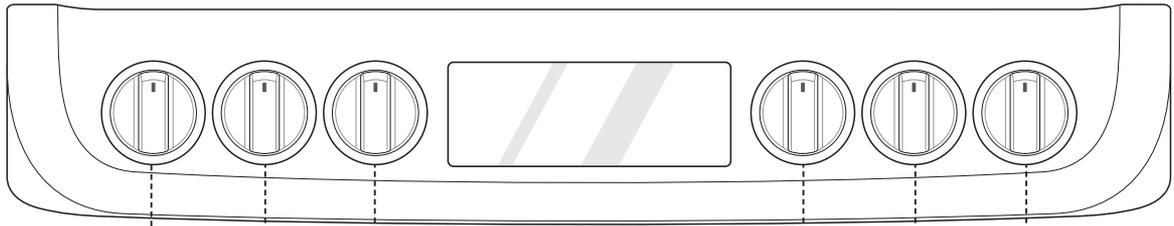
LSE4613

| Dual | Single | Single | Mode | Single | Dual |

LSE4611
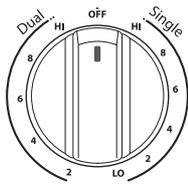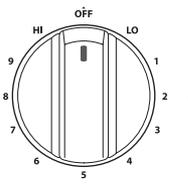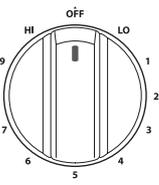
| Dual | Single | Single | Mode | Single | Single |

Changing Oven Settings

Clock

The clock must be set to the correct time of day in order for the automatic oven timing functions to work properly.
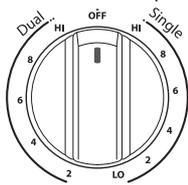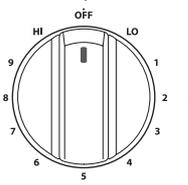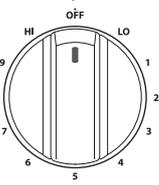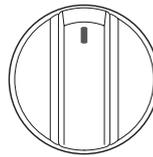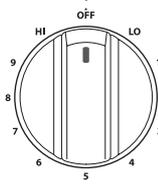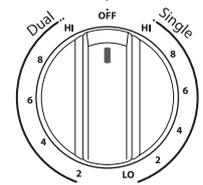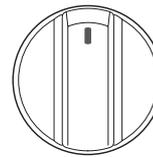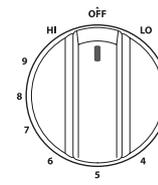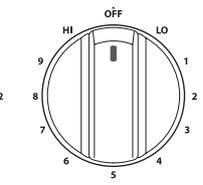
1 Set the oven mode knob to the **Off** position.

2 Press **Clock**. **CLO** shows in the display.

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

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

> **NOTE**
>
> • The time of day cannot be changed during a timed baking or self-clean cycle(For Model : LSE4613).
>
> • If no other keys are pressed within 25 seconds of pressing **Clock**, the display reverts to the original setting.
>
> • If the display colon in the clock is blinking, you may have experienced a power failure. Reset the time.

Oven Light

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

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

Minimum & Maximum Default Settings

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

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

Feature		min. Temp. / Time	max. Temp. / Time	Default
Clock	12 Hr.	1:00 Hr. / min.	12:59 Hr. / min.	
	24 Hr.	0:00 Hr. / min.	23:59 Hr. / min.	
Timer	12 Hr.	0:01 min.	11:59 Hr. / min.	
	24 Hr.	0:01 min.	11:59 Hr. / min.	
Cook Time	12 Hr.	0:01 min.	11:59 Hr. / min.	
	24 Hr.	0:01 min.	11:59 Hr. / min.	
Conv. Bake		300 °F / 150 °C	550 °F / 285 °C	350 °F (*325 °F)/ 12 Hr.
Conv. Roast		300 °F / 150 °C	550 °F / 285 °C	350 °F (*325 °F)/ 12 Hr.
Broil		Lo 400 °F	Hi 500 °F	Hi / 3 Hr.
Bake		170 °F / 80 °C	550 °F / 285 °C	350 °F / 12 Hr.
Proof		0:01 min.	11:59 Hr. / min.	12 Hr.
Pizza				12 Hr.
Speed Roast				12 Hr.
Warm				3 Hr.
Self Clean (LSE4613)		3 Hr.	5 Hr.	4 Hr.
EasyClean®				10 min.

* Using Auto Conversion

• Default cook mode times are without setting cook time.

Timer On/Off

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

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

Setting the Timer (for example to set 5 minutes)

1 Set the oven mode knob to the **Off** position.

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

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

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

> **NOTE**
>
> If **Timer On/Off** is pressed, the timer returns to the time of day.

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

> **NOTE**
>
> • If the remaining time is not in the display, recall the remaining time by pressing **Timer On/Off**.
>
> • Press **Timer On/Off** twice to set the time in minutes and seconds.
>
> • Press **Timer On/Off** once to set the time in hours and minutes.

Canceling the Timer before the set time has run out

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

Settings

Set the oven mode knob to the **Off** position.
Press **Setting** key repeatedly to toggle through and change oven settings.

The **Settings** key allows you to:

• set the hour mode on the clock (12 or 24 hours)

• enable/disable convection auto conversion

• adjust the oven temperature

• activate/deactivate the preheating alarm light

• set the beeper volume

• cooktop on alert (For Model : LSE4611)

• switch the temperature scale between Fahrenheit and Celsius

Setting the Hour Mode

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

1 Set the oven mode knob to the **Off** position.

2 Press **Setting**.

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

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

Setting Convection Auto Conversion

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

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

1 Set the oven mode knob to the **Off** position.

2 Press **Setting** repeatedly until **Auto** appears in the display.

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

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

Adjusting the Oven Temperature

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

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

1 Set the oven mode knob to the **Off** position.

2 Press **Setting** repeatedly until **AdJU** appears in the display.

3 To increase the temperature, press **plus (+)** until the desired amount appears in the display.

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

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

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

Turning the Preheat Alarm Light On/Off

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

1 Touch **Settings** repeatedly until **Pre** appears in the display.

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

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

Adjusting the Beeper Volume

1 Set the oven mode knob to the **Off** position.

2 Press **Setting** repeatedly until **Beep** appears in the display.

3 Press **plus(+)** or **minus(-)** to select the desired volume.

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

Adjusting Cooktop On alert Volume (For Model : LSE4611)

1 Touch **Settings** repeatedly until **CtOP** appears in the display.

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

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

Selecting Fahrenheit or Celsius

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

1 Set the oven mode knob to the **Off** position.

2 Press **Setting** repeatedly until **Unit** appears in the display.

3 Press **plus(+)** or **minus(-)** to select F(Fahrenheit) or C(Centigrade).

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

Lockout

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

1 Set the oven mode knob to the **Off** position.

2 Press and hold **Clock** for three seconds.

3 The lock melody sounds, **Loc** appears in the display and the lock icon blinks (For Model : LSE4613) in the display.

4 Once the oven door is locked, the lock indicator stops blinking (For Model : LSE4613) and remains on.

5 To deactivate the Lockout feature, press and hold **Clock** for three seconds. The unlock melody sounds and the door and the controls unlock.

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

> **NOTE (For model : LSE4611)**
>
> In models without a self-clean option, the Lockout feature locks the controls but does not lock the oven door.

Start Time (Delayed Timed Cook)

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

Setting a Delayed Timed Cook

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

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

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

3 Press **Cook Time** and set the baking time.

4 Press **Start Time**.

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

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

> **NOTE**
>
> • To cancel the Delayed Timed Cook function, turn the oven mode knob to the **Off** position.
>
> • To change the cooking time, repeat step 3 and press **Start**.
>
> • If the oven clock is set as a 12-hour clock, you can delay the cook time for 12 hours. If the oven clock is set as a 24-hour clock, you can delay the cook time for 24 hours.

The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:

• **End** and the time of day show in the display.

• The cook end indicator tone sounds every 60 seconds until the oven mode knob is turned to the **Off** position.

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

Cook Time (Timed Cook)

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

Setting the Cook Time Function

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

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

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

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

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

5 Press **Start**.

The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:

• **End** and the time of day show in the display.

• The cook end indicator tone sounds every 60 seconds until the oven mode knob is turned to the **Off** position.

Changing the Cook Time during Cooking

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

1 Press **Cook Time**.

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

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

Using the Cooktop

Cooking Areas

The cooking areas on your range are identified by permanent circles on the glass cooktop surface. For the most efficient cooking, fit the pan size to the element size.

Pans should not extend more than $^1/_2$ to 1-inch beyond the cooking area.

When a control is turned on, a glow can be seen through the glass cooktop surface. **The element cycles on and off to maintain the preset heat setting, even on Hi.**

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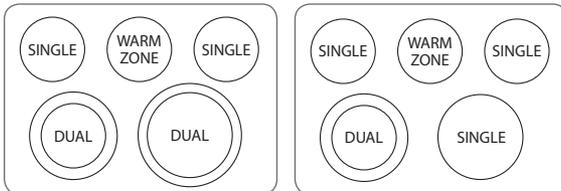
- NOTE -
- It is normal to see a very faint red ring around the outer edge of a dual or triple element when using it as a single element at a high heat setting. This is only a reflection from the bright glow of the center element and is not a malfunction.

Hot Surface Indicator

The hot surface indicator light glows as long as any surface cooking area is too hot to touch.

It remains on after the element is turned off and until the surface has cooled to approximately 150 °F.

⚠️ **CAUTION**

It is normal for the surface elements to cycle on and off during cooking, even on higher settings. This will happen more frequently if cooking on a lower temperature setting.

Using the Cooktop Elements

⚠️ **CAUTION**

- Only use cookware and dishes that are safe for oven and cooktop use.
- Always use oven mitts when removing food from the cooktop and oven.
- Do not place sealed containers on the cooktop.
- Do not use plastic wrap to cover food while on the cooktop. Plastic may melt onto the surface and be very difficult to remove.
- **Never leave food on the cooktop unattended. Spillovers can cause smoke. Greasy spillovers may catch on fire.**
- The surface element may appear to have cooled after it has been turned off. The element may still be hot and touching the element before it has cooled sufficiently can cause burns.

Turning on a Single element

1 Push the **Single** element knob in.

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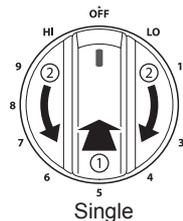
Heating element   Heating element
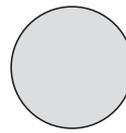
Off   On

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

Turning on the Dual element

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

1 Push in the appropriate knob.

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

2-B Turn the knob clockwise to use it as a **Dual** unit.

Heating with inner (smaller) element only

A

Heating with both elements together

B

Turning on the Warming Zone

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

> ⚠ **CAUTION**
>
> **FOOD POISON HAZARD**: Bacteria may grow in food at temperatures below 140 °F.
>
> • Always start with hot food. Do not use the warm setting to heat cold food.
>
> • Do not use the warm setting for more than 2 hours.

Turning on a Warming Zone element

1 Push the **Warming Zone** element knob in.

2 Turn the knob in either direction to the desired setting.
The control knob clicks when it is positioned at both **Off** and **Hi**.
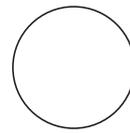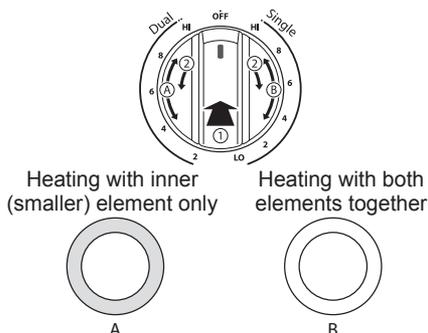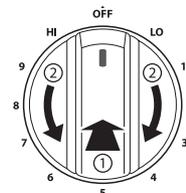
> **NOTE**
>
> • For best results, food on the warmer should be kept in its container or covered with a lid or aluminum foil to maintain food quality.
>
> • The warmer will not glow red like the other cooking elements.

The Recommended Surface Cooking Setting

Setting	Recommended Use
8.5-Hi	• Bring liquid to a boil • Start cooking
5.5-8.0	• Hold a rapid boil, frying, deep fat fry • Quickly brown or sear food
3.5-5.0	• Maintain a slow boil • Fry or saute foods • Cook soups, sauces and gravies
2.2-3.0	• Stew or steam food • Simmer
Lo-2.0	• Keep food warm • Melt chocolate or butter • Simmer

Using the Proper Cookware

The size and type of cookware will influence the settings needed for the best cooking results. Be sure to follow the recommendations for using proper cookware.

Cookware should have flat bottoms that make good contact with the entire surface heating element. Check for flatness by placing a ruler across the bottom of the cookware. The ruler should touch the cookware across the entire bottom, with no gaps.
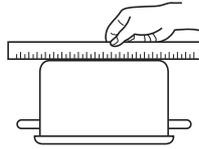
Cookware recommendations

• Flat bottom and straight sides

• Heavy-gauge pans

• Pan sizes that match the amount of food to be prepared and the size of the surface element

• Weight of handle does not tilt pan. Pan is well balanced

• Tight-fitting lids

• Flat bottom woks

Cookware should not

• have a curved or warped bottom.

• be smaller or larger than the surface burner.

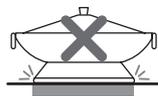• have a heavy handle that tilts the pan.

• be a wok with a ring stand.

• have loose or broken handles.

• have loose-fitting lids.

NOTE

• **Do not use pans less than 7 inches in diameter on the front elements.**

• Do not use foil or foil-type containers. Foil may melt onto the glass. Do not use the cooktop if metal has melted on it. Call an authorized LG Service Center.

Choosing Cookware

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

• **Aluminum** - Excellent heat conductor. Some types of food will cause it to darken (anodized aluminum cookware resists staining and pitting). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.

• **Copper** - Excellent heat conductor but discolors easily. May leave metal marks on glass-ceramic (see Aluminum above).

• **Stainless steel** - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.

• **Cast iron** - A poor heat conductor but retains heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.

• **Porcelain-enamel on metal** - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.

• **Glass** - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

Home Canning Tips

Be sure that the canner is centered over the surface element and is flat on the bottom.

• The base must not be more than 1 inch larger than the element. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil and may damage the cooktop.

• Some canners are designed with smaller bases for use on smooth surfaces.

• Use the high heat setting only until the water comes to a boil or pressure is reached in the canner.

• Reduce to the lowest heat setting that maintains the boil, or pressure. If the heat is not turned down, the cooktop may be damaged.
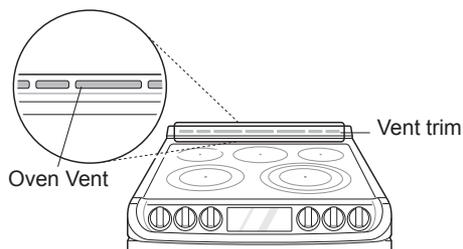
Using the Oven

Before Using the Oven

> **NOTE**
>
> - Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same temperature that is set on the oven.
> - It is normal for the convection fan to run while preheating during a regular bake cycle.
> - The convection fan motor may run periodically during a regular bake cycle.
> - The heat turns off if the door is left open during baking. If the door is left open for longer than 30 seconds during baking, the heat turns off. The heat turns back on automatically once the door is closed.

Oven Vent

Areas near the vent may become hot during operation and may cause burns. Do not block the vent opening. Avoid placing plastics near the vent as heat may distort or melt the plastic.

It is normal for steam to be visible when cooking foods with high moisture content.

Oven Vent

Vent trim

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

Using Oven Racks

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

Removing Racks

1 Pull the rack straight out until it stops.

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

Replacing Racks

1 Place the end of the rack on the support.

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

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

Bake

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

Setting the Bake Function (example, 375 °F)

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

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

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

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

4 When cooking is complete, turn the oven mode knob to the **Off** position.

5 Remove food from the oven.

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

Baking Tips

- Baking time and temperature will vary depending on the characteristics, size, and shape of the baking pan used.

- Check for food doneness at the minimum recipe time.

- Use metal bakeware (with or without a nonstick finish), heatproof glass-ceramic, ceramic or other bakeware recommended for oven use.

- Dark metal pans or nonstick coatings will cook food faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.

> **NOTE**
>
> The oven bottom has a porcelain-enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers by placing a cookie sheet on the rack below the rack you are cooking on. This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic may cause pitting and damage to the porcelain-enamel surface and should be wiped up immediately.

Convection Mode

The convection system uses a fan to circulate the heat evenly within the oven. Improved heat distribution allows for even cooking and excellent results while cooking with single or multiple racks.

Setting the Convection Function (example, 375 °F)

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

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

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

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

4 When cooking has finished or to cancel, turn the oven mode knob to the **Off** position.

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

Tips for Convection Baking

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

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

- If cooking on single rack, place the rack in the position suggested in the charts on the following pages. If cooking on multiple racks, place the oven racks in positions 3 and 5 (for two racks).

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

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

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

Tips for Convection Roasting

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

1 Place the oven rack on the bottom.

2 Place the grid in the broiler pan.

3 Place the broiler pan on the oven rack.
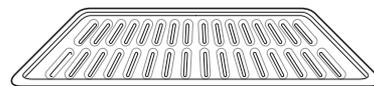
Grid (sold separately)
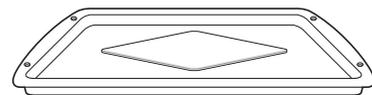
Broiler pan (sold separately)

> ⚠ **CAUTION**
>
> - Do not use a broiler pan without a grid.
> - Do not cover the grid with aluminum foil.
> - Position food (fat side up) on the grid.

Recommended Baking and Roasting Guide

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

Rack and Pan Placement

Multiple rack baking

Rack
(Position 3)
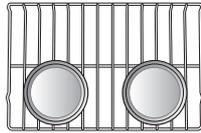
Rack
(Position 5)

Single rack baking
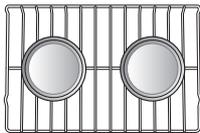
Rack

Baking rack guide

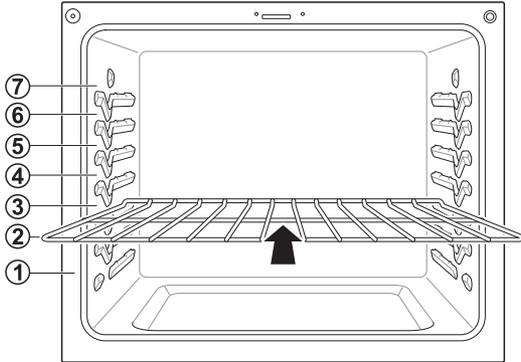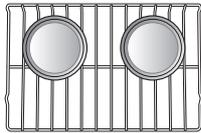| Food		Rack position
Cakes	• Layer cakes	4
	• Bundt cakes	3
	• Angel food cake	3
Cookies	• Sugar cookies	4
	• Chocolate chips	4
	• Brownies	4
Pizza	• Fresh	5
	• Frozen	5
Pastry Crust	• From scratch	4
	• Refrigerator	4
Breads	• Biscuit, canned	5
	• Biscuit, from scratch	5
	• Muffins	5
Desserts	• Fruit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

Roasting rack guide

Food			Rack position
Beef	Rib	Rare	2
		Medium	2
		Well done	2
	Boneless rib, top sirloin	Rare	2
		Medium	2
		Well done	2
	Beef tenderloin	Rare	2
		Medium	2
Pork	Rib		2
	Bone-in, sirloin		2
	Ham, cooked		2
Poultry	Whole chicken		2
	Chicken pieces		2
	Turkey		2

Broil

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

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

⚠ **CAUTION**

- Do not use a broiler pan without a grid. Oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.

NOTE

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

Setting the oven to Broil

1 Turn the oven mode knob to select **Broil High** or **Broil Low**.

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

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

4 Turn the oven mode knob to the **Off** position to cancel at any time or when cooking is complete.

Smoking

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

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

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

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

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

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

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

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

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

Recommended Broiling Guide

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

This guide is based on meats at refrigerator temperature. For best results when broiling, use a pan designed for broiling.
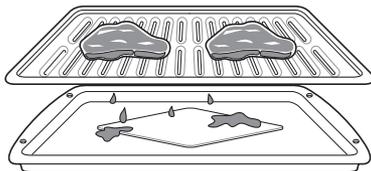
Food	Quantity and/or Thickness	Rack Position	First Side (minutes)	Second Side (minutes)	Comments
Ground Beef Well done	1 lb. (4 patties) $^1/_2$ to $^3/_4$" thick	7	3-6	2-4	Space evenly. Up to 8 patties may be broiled at once.
Beef Steaks Rare Medium Well done	1" thick 1 to 1$^1/_2$ lbs.	7 7 7	3-5 4-6 5-7	2-4 2-4 3-5	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare Medium Well done	1$^1/_2$" thick 2 to 2$^1/_2$ lbs.	5 5 5	7-9 9-11 11-13	4-6 6-8 8-10	
Toast		7	0.5-1	0.5	
Chicken	1 whole cut up 2 to 2$^1/_2$ lbs., split lengthwise 2 Breasts	5 5	8-10 8-10	4-6 5-7	Broil skin-side-down first.
Lobster Tails	2–4 10 to 12 oz. each	5	9-12	Do not turn over	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	$^1/_4$ to $^1/_2$" thick	6	2-4	2-4	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	$^1/_2$" thick	5	2-4	2-4	Increase time 5 to 10 minutes per side for 1$^1/_2$" thick or home-cured ham.
Pork Chops Well done	1 ($^1/_2$" thick) 2 (1" thick) about 1 lb.	6 5	3-6 5-8	4-7 5-8	
Lamb Chops Medium Well done	2 (1" thick) about 10 to 12 oz.	6 6	3-5 5-7	2-5 4-7	
Medium Well done	2 (1$^1/_2$" thick) about 1 lb.	6 6	7-9 9-11	7-9 7-9	
Salmon Steaks	2 (1" thick) 4 (1" thick) about 1 lb.	5 5	8-10 9-11	3-5 4-6	Grease pan. Brush steaks with melted butter.

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

NOTE

The USDA advises that consuming raw or undercooked fish, meat, or poultry can increase your risk of food-borne illness.
The USDA has indicated the following as safe minimum internal temperatures for consumption:
• Ground beef: 160 °F (71.1 °C)
• Poultry: 165 °F (73.9 °C)
• Beef, veal, pork, or lamb: 145 °F (62.8 °C)
• Fish / Seafood: 145 °F (62.8 °C)

Tips for Broiling

Beef

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

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

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

Seafood

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

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

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

Vegetables

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

Warm

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

Setting the Warm Function

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

2 Press **Start**.

3 Turn the oven mode knob to the **Off** position when warming is finished.

NOTE

- The Warm function is intended to keep food warm. Do not use it to cool food down.

- It is normal for the fan to operate during the Warm function.

Proof

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

Setting the Proof Function

1 Use rack position 2 or 3 for proofing.

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

3 Press **Start**.

4 Turn the oven mode knob to the **Off** position when proofing is finished.

NOTE

- To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily. Check bread products early to avoid over proofing.

- Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to keep foods at safe temperatures. Use the Warm feature to keep food warm. Proofing does not operate when the oven is above 125 °F. **Hot** shows in the display.

- It is normal for the fan to operate during the Proof function.

Pizza (For Model : LSE4611)

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

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

Setting the Pizza Function

1 Turn the oven mode knob to **Pizza**.

2 Press the **plus (+)** or **minus (-)** buttons to cycle through the options (see the table below).

3 Press **Start** to begin cooking with the selected options.

4 To cancel operation at any time, turn the oven mode knob to the **Off** position.

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

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

Speed Roast

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

NOTE

• The recommended cook time is 60-65 minutes for a whole chicken weighing 3.3 lb.

• Adjust the cook time according to the weight of the poultry.

• Place the oven rack in position 2.

• Speed Roast is designed to reduce the cooking time. There is no need for preheating.

• This function is optimized for poultry, so the temperature of Speed Roast cannot be changed.

• It is normal for the fan to operate during the Speed Roast function.

Setting the Speed Roast Function

1 Put food in the oven.

2 Turn the oven mode knob to select **Speed Roast**. The display shows **Roast Speed**.

3 Press **Start**.

SMART FEATURES

Before Using Tag On

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

1 Download the LG Smart Oven application(Smart ThinQ) to a smart phone.

2 Turn on the NFC (Near Field Communication) function in the smart phone. The Tag On function is only compatible with smart phones that are equipped with the NFC function and based on the Android 4.0 (Ice Cream Sandwich) or later OS (operating system).

Turning On the Smart Phone's NFC Function

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

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


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

- NOTE

- Depending on the smart phone manufacturer and Android OS version, the NFC activation process may differ. Refer to the manual of the smart phone for details.

- You can activate Tag On function by using the Android 4.0 smart phone with NFC function or higher. NFC function may not work depending on smart phones.

Using the Tag On Function

The Tag On Icon

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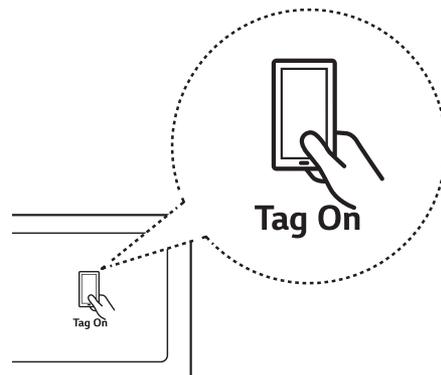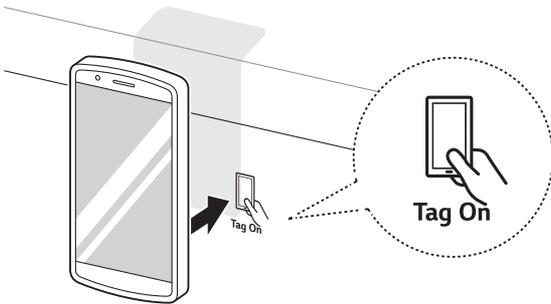

Tag On

The NFC Antenna Position

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

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

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

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

Using Tag On with Applications

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

Smart Diagnosis™

Allows you to diagnose and troubleshoot problems with your range.

EasyClean® (For Model : LSE4613)

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

Oven Settings

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

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