

ENGLISH

ESPAÑOL

FRANÇAIS

SKS

OWNER'S MANUAL ELECTRIC INDUCTION RANGE

Read this owner's manual thoroughly before operating the appliance and keep it handy for reference at all times.

SKSIR360IS



MFL69282822_00



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IMPORTANT SAFETY INSTRUCTIONS

Read and follow all instructions when using the range to prevent the risk of fire, electric shock, personal injury, or damage. This guide does not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

Download this owner's manual at: www.sksappliances.com



This is the safety alert symbol. This symbol alerts you to potential hazards that can result in property damage and/or serious bodily harm or death.

All safety messages will follow the safety alert symbol and either the word WARNING or CAUTION. These words mean:



WARNING - Indicates a hazardous situation which, if not avoided, could result in death or serious injury.



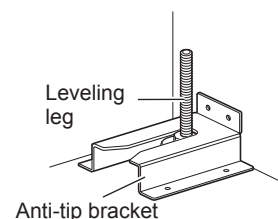
CAUTION - Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

ANTI-TIP DEVICE



WARNING

- **TO REDUCE THE RISK OF TIPPING, THE APPLIANCE MUST BE SECURED BY A PROPERLY INSTALLED ANTI-TIP DEVICE. TO CHECK IF THE DEVICE IS INSTALLED PROPERLY, VERIFY THAT THE ANTI-TIP DEVICE IS ENGAGED, OR GRASP THE TOP REAR EDGE OF THE RANGE BACK GUARD AND CAREFULLY ATTEMPT TO TILT IT FORWARD.** Refer to the installation section for instructions.
 - A child or adult can tip the range and be killed.
 - Install the anti-tip device to the structure and/or the range. Verify the anti-tip device has been properly installed and engaged following the instructions on the anti-tip bracket template.
 - Engage the range to the anti-tip device following the instructions on the anti-tip bracket template. Ensure the anti-tip device is re-engaged when the range is moved by following the instruction on the anti-tip bracket template.
 - Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.
 - See installation instructions for details.
 - Failure to do so can result in death or serious burns to children or adults.
-
- Never remove the oven legs. The range will not be secured to the anti-tip bracket if the legs are removed.
 - Do not step or sit on the oven door. The range could be tipped and injury might result from spilled hot liquid, food, or the range itself.
 - Do not rest large, heavy items such as whole turkeys on the open oven door. The range could tip forward and cause injury.
 - Reengage the anti-tip device after pulling the range out for cleaning, service, or any other reason.
 - Failure to follow these instructions can result in death or serious burns to children or adults.



WARNING



WARNING

- To reduce the risk of explosion, fire, death, electric shock, injury or scalding to persons when using this product, follow basic precautions, including the following:

Installation

- Do not line the oven walls, racks, bottom, or any other part of the oven with aluminum foil or any other material. Doing so will disrupt 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.)
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.
- Do not use aluminum foil or any other material to line the oven bottom. Improper installation of these liners may result in a risk of electric shock or fire.
- Make sure your range is properly installed and grounded by a qualified installer, according to the installation instructions. Any adjustment and service should be performed only by qualified range installers or service technicians.
- To prevent fire hazard or electrical shock, do not use an adapter plug or an extension cord, or remove the grounding prong from the electrical power cord. Failure to follow this warning can cause serious injury, fire or death.
- To prevent poor air circulation, place the range out of the kitchen traffic path and out of drafty locations.
- Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

Operation

- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN.** Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool. Other surfaces, such as oven vent openings and surfaces near these openings, oven doors, and windows of oven doors, also get hot and may cause burns if not cooled.
- Surface units may be hot even though they are dark in color. Areas near surface units may become hot enough to cause burns. During and after use, **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS** or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. This includes the cooktop and the area above the oven door.
- Use care when opening the oven door. The hot air and steam that escape can cause burns to hands, face and eyes. Let hot air or steam escape from the oven before removing or replacing food in the oven.
- Do not use plastic to cover food. Use foil or oven-safe lids only.
- Never attempt to dry a pet in the oven.
- Never use your appliance for warming or heating the room.

6 IMPORTANT SAFETY INSTRUCTIONS

- Always use pot holders or oven mitts when removing food from the oven or the surface element. Cookware will be hot. Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let the pot holder touch hot heating elements. Do not use a towel or other bulky cloth to remove food.
- Do not heat unopened food containers. Pressure in the containers may cause them to burst which may result in injury.
- Be certain that all packing materials are removed from the appliance before operating. Keep plastic, clothes, paper, and other flammable materials away from parts of the appliance that may become hot.
- Do not allow aluminum foil or the temperature probe to contact heating elements.
- Do not touch the oven racks while they are hot.
- If a rack must be moved while the oven is hot, do not let the pot holder contact the hot heating element in the oven.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns caused by touching hot surfaces of the door and oven walls.
- Do not use the oven if a heating element develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the heating element may fail and present a potential burn, fire, or shock hazard. Turn the oven off immediately and have the heating element replaced by a qualified service technician.
- Keep Oven Vent Duct Unobstructed. 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.
- NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- Do not attempt to open or close the door or operate the oven until the door is properly installed.
- Never place fingers between the hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against the oven frame and injure your fingers.

Maintenance

- If the door glass, cooktop glass, surface, or oven heating unit of the range are damaged, discontinue use of the range and call for service.
- Do not allow anyone to climb, stand or hang on the door or cooktop. They could damage the range and even tip it over, causing severe personal injury.
- Always disconnect power from the appliance before servicing.
- Before replacing the oven light, switch off the electrical power to the oven at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electrical shock.
- Never pour cold water over a hot oven for cleaning. Doing so may cause the oven to malfunction.
- To prevent staining or discoloration, clean appliance after each use.

Risk of Fire and Flammable Materials

- Do not store or use flammable material in the oven or near or on the cooktop. Flammable materials include paper, plastic, pot holders, linens, wall coverings, curtains, and gasoline or other flammable vapors and liquids such as grease or cooking oil. These materials can be ignited when the oven and cooktop are in use.
- Use extreme caution when moving or disposing of hot grease.
- Wear proper apparel. Do not wear loose-fitting or hanging garments, which may ignite if they contact hot surfaces, and cause severe burns.
- Do not use the oven for drying clothes. Only use the oven for its intended purpose.
- If cabinet storage is provided directly above the cooking surface, only use it to store items that are not frequently used and can be safely stored in an area subjected to heat. Temperatures may be unsafe for volatile items such as flammable liquids, cleaners or aerosol sprays.
- Do not use water on grease fires. Should an oven fire occur, leave the oven door closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive and water can spread a grease fire and cause personal injury.

CAUTION



CAUTION

- To reduce the risk of minor injury to persons, malfunction, or damage to the product or property when using this product, follow basic precautions, including the following:

Operation

- Always heat fat slowly, and watch as it heats.
- If frying combinations of oils and fats, stir them together before heating.
- Use a deep fat thermometer, if possible, to prevent overheating fat beyond the smoking point.
- Use the least possible amount of fat for effective shallow or deep-fat frying. Filling the pan with too much fat can cause spillovers when food is added.
- Accessible parts may become hot when the broiler is in use.
- Do not place food or cookware on the bottom of the oven cavity. Doing so will cause permanent damage to the oven bottom finish.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Wear gloves when cleaning the range to avoid injury or burns.
- Do not use the oven for storing food or cookware.
- To prevent damage to the oven door, do not attempt to open the door when Lock is displayed.
- Do not stand or place excessive weight on an open door. This could tip the range, break the door, or injure the user.
- Do not use delayed baking for highly perishable foods such as dairy products, pork, poultry, or seafood.
- Never leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- Foods for frying should be as dry as possible. Frost or moisture on foods can cause hot fat to bubble up and spill over the sides of the pan.
- Always turn the knobs to the **Off** position before removing cookware.

8 IMPORTANT SAFETY INSTRUCTIONS

- Stand away from the range while frying.
- Keep an eye on foods being fried at high or medium high heat settings.
- Use caution with the Timed Cook or Delayed Timed Cook features. 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 first. 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 complete. Eating spoiled food can result in sickness from food poisoning.
- To protect against food-borne illnesses, cook meat and poultry thoroughly. The USDA has indicated the following as safe minimum internal temperatures for consumption:
 - Ground meats: 160 °F
 - All poultry: 165 °F
 - Beef, veal, pork, or lamb: 145 °F
 - Fish/seafood: 145 °F

Maintenance

- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be performed by a qualified technician.
- Do not use harsh etching, abrasive cleaners or sharp metal scrapers to clean the oven door glass because they can scratch the surface. Scratches may cause the glass to shatter.
- Make sure oven lights are cool before cleaning.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Clean in the self-clean cycle only parts listed in this manual. Before self-cleaning the oven, remove the broiler pan, all oven racks, the meat probe and any cookware, utensils or food from the oven.
- Open a window or turn on a ventilation fan or hood before self-cleaning.
- If the oven is heavily soiled with oil, self-clean the oven before using the oven again. The oil could cause a fire.
- Wipe up heavy soil on the bottom of the oven before using the Self Clean function.
- **Do not use oven cleaners.** Commercial oven cleaner or oven liner protective coating of any kind should not be used in or around any part of the oven.
- Never keep pet birds in the kitchen. The health of birds is extremely sensitive to the fumes released during an oven self-clean cycle. Fumes may be harmful or fatal to birds. Move birds to a well-ventilated room.
- Important Instruction. The oven displays an F error code and sounds three long beeps if it malfunctions during the self-cleaning process. Switch off the electrical power to the main fuse or breaker and have the oven serviced by a qualified technician.
- It is normal for the cooktop of the range to become hot during a self-clean cycle. Do not touch the cooktop during a self-clean cycle.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.
- For your safety, do not use high-pressure water cleaners or steam jet cleaners to clean the product.
- When disposing of the range, cut off the power cord and remove the door.

CHILD SAFETY

- Do not leave small children unattended near the oven.

WARNING

Do not leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance as they could be injured or burned.

CAUTION

Do not store items of interest to children in cabinets above a range or on the back guard of a range – children climbing on the range to reach items could be seriously injured.

- Never let a child hang on the oven door.
- Do not allow children to crawl into the oven.
- Let hot utensils cool in a safe place, out of reach of small children.
- Children should not be allowed to play with controls or other parts of the appliance.

FOOD PACKAGING AND STORAGE SAFETY INFORMATION

- Always wash your hands carefully with soap and water before and after handling food.
- Keep all work surfaces and utensils clean and disinfected before and after packaging foods.
- Temperature, moisture, acidity, and salt or sugar content of foods can influence the growth of potentially harmful microorganisms in food.
- For safety, vacuum-sealed fresh (perishable) foods should be kept in the "safe zones": cooled to 40°F/4°C or below or heated to 130°F/55°C or above.
- Vacuum-sealed pouches of cooked foods can be quick chilled by submerging them in ice water (half ice/half water) for 30 to 60 minutes and then refrigerated for up to 48 hours or frozen for up to a year.

USING STEAM FUNCTION

CAUTION

- Hot steam may cause scalding.
- Don't open the door and don't touch the vent holes while steam function is working.
- Use care when opening the door. The hot air and steam that escape can cause burns to hands, face and eyes. Let hot air or steam escape from the oven before opening the door.
- Steam may condense on the inside of the door. Do not wipe condensation off until the door has cooled.

ENERGY SAVING TIPS

- Multiple-rack cooking saves time and energy. Whenever possible, cook foods requiring the same cooking temperature together in one oven.
- For optimal performance and energy savings, follow the guides for proper rack and pan placements.
- Match the size of the cookware to the amount of food being cooked to save energy when heating. Heating ½ quart of water requires more energy in a 3-quart pot than in a 1-quart pot.
- Match the size of the cooktop burner or element to the size of the cookware in use. Using a large element for a small pan wastes heating energy, and the exposed surface of the element is a burn or fire hazard.
- Reduce energy use by cleaning light oven soils with the SpeedClean™ feature instead of self-clean.
- Avoid opening the oven door more than necessary during use. This helps the oven maintain temperature, prevents unnecessary heat loss, and saves on energy use.

BUTTON CELL OR COIN BATTERIES WARNING SYMBOL (USA Only)



INGESTION HAZARD: This product contains a button cell or coin battery.

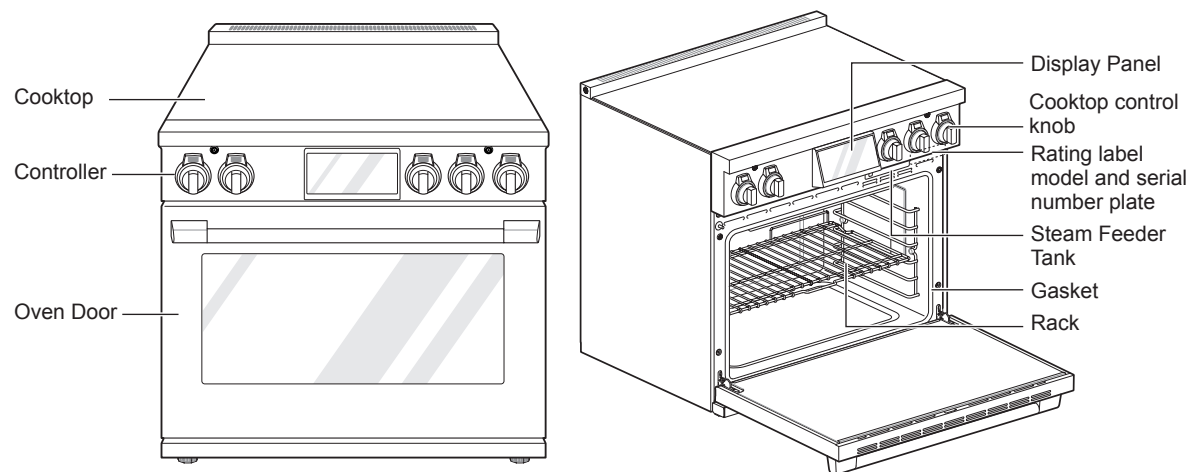
SAFETY STANDARD FOR BUTTON CELL OR COIN BATTERIES (USA Only)

WARNING

- **INGESTION HAZARD:** This product contains a button cell or coin battery.
 - **DEATH** or serious injury can occur if ingested.
 - A swallowed button cell or coin battery can cause **Internal Chemical Burns** in as little as **2 hours**.
 - **KEEP** new and used batteries **OUT OF REACH of CHILDREN**.
 - **Seek immediate medical attention** if a battery is suspected to be swallowed or inserted inside any part of the body.
- 
- Remove and immediately recycle or dispose of used batteries according to local regulations and keep away from children.
 - Do NOT dispose of batteries in household trash or incinerate.
 - Even used batteries may cause severe injury or death.
 - Call a local poison control center for treatment information.
 - Non-rechargeable batteries are not to be recharged.
 - Do not force discharge, recharge, disassemble, heat above 140 °F or incinerate.
 - Doing so may result in injury due to venting, leakage or explosion resulting in chemical burns.
 - Product contains non-replaceable batteries.
 - Battery Type : MS621FE
 - Nominal Voltage: 3.0 V

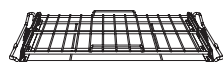
PRODUCT OVERVIEW

Parts

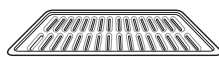


Accessories

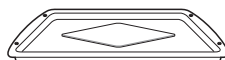
Included Accessories



Gliding rack (2ea)



Grid (1ea)



Broiler pan (1ea)



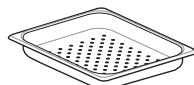
Meat probe (1ea)



Owner's manual (1ea)



Rack (1ea)



Perforated tray (1ea)



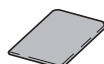
Solid tray (1ea)



Air fry tray (1ea)



Cooktop cleaner (1 ea)



Non-scratch scouring pad for cooktop glass (1ea)



Rubber Gasket (2 ea)

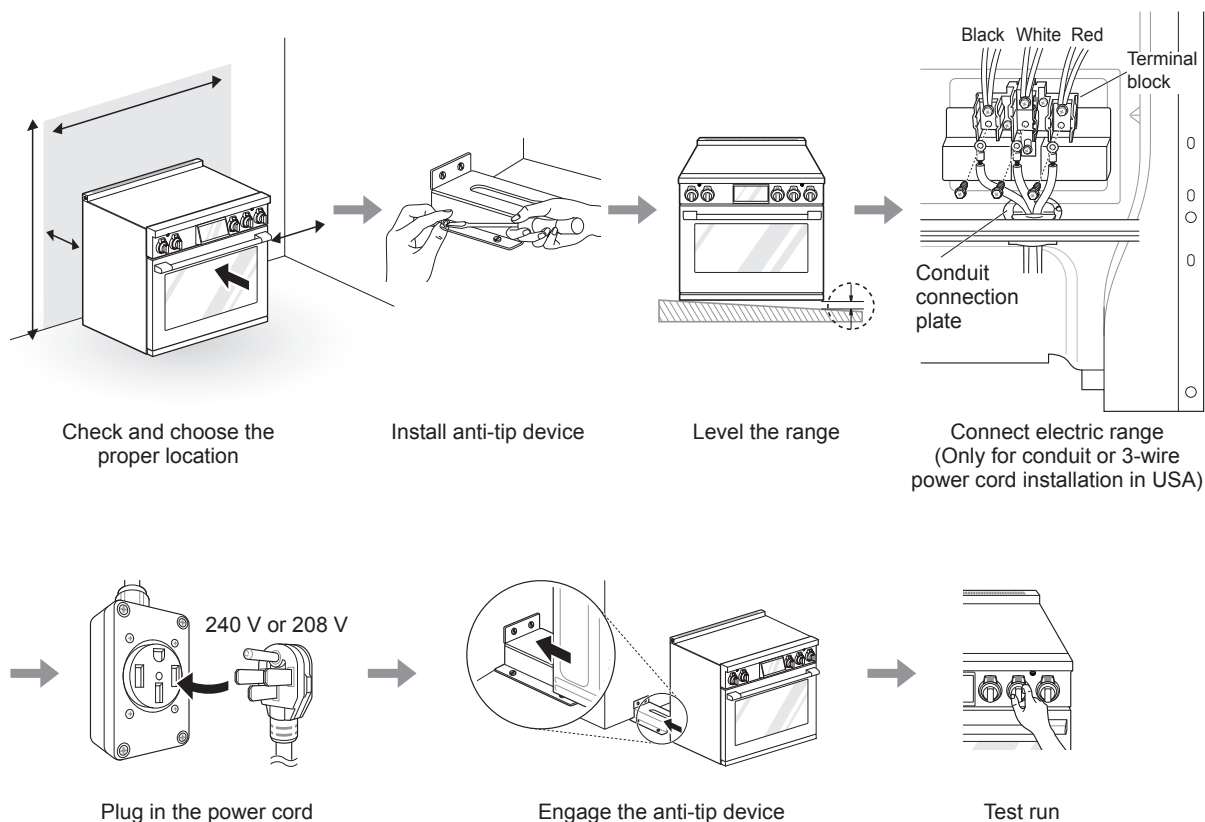
NOTE

- If accessories are missing, call [1-888-289-2802 (CANADA), 1-855-790-6655 (USA)] or visit our website at: www.sksappliances.com
- For your safety and for extended product life, only use authorized components.
- The manufacturer is not responsible for product malfunction or accidents caused by the use of separately purchased, unauthorized components or parts.
- The images in this guide may be different from the actual components and accessories, which are subject to change by the manufacturer without prior notice for product improvement purposes.

INSTALLATION

Installation Overview

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



Product Specifications

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

Oven Range Models	SKSIR360IS
Description	36" Electric Induction Pro Range
Electrical requirements	12.0 kW 120/240 VAC, 9.0 kW 120/208 VAC
Exterior Dimensions	35 ⁷ / ₈ " (W) x 35 ¹ / ₄ " (H) x 26 ³ / ₄ " (D) (D with door closed) 91.1 cm (W) x 89.6 cm (H) x 67.9 cm (D) (D with door closed)
Height to cooking surface	36" (91.4 cm)
Total capacity	6.3 cu.ft.

Before Installing the Range

WARNING

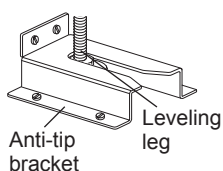
Tip - Over Hazard



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

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

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

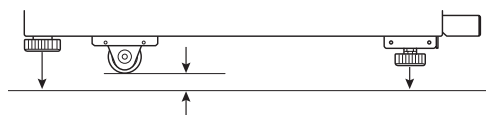


NOTE

- Important – Save for the use of the local electrical inspector.

WARNING

- **Leveling legs must be extended lower than wheels to prevent range from moving.** This range is designed with wheels to make installation easier. During installation, make sure to extend the leveling legs until the wheels are lifted off the ground. Failure to do so can result in death or serious injury to children and adults.
- **To avoid damaging the leveling legs, retract them before moving the range for service or cleaning.**



If you did not receive an anti-tip bracket with your purchase, call [1-888-289-2802 (CANADA), 1-855-790-6655 (USA)] to receive one at no charge.

WARNING

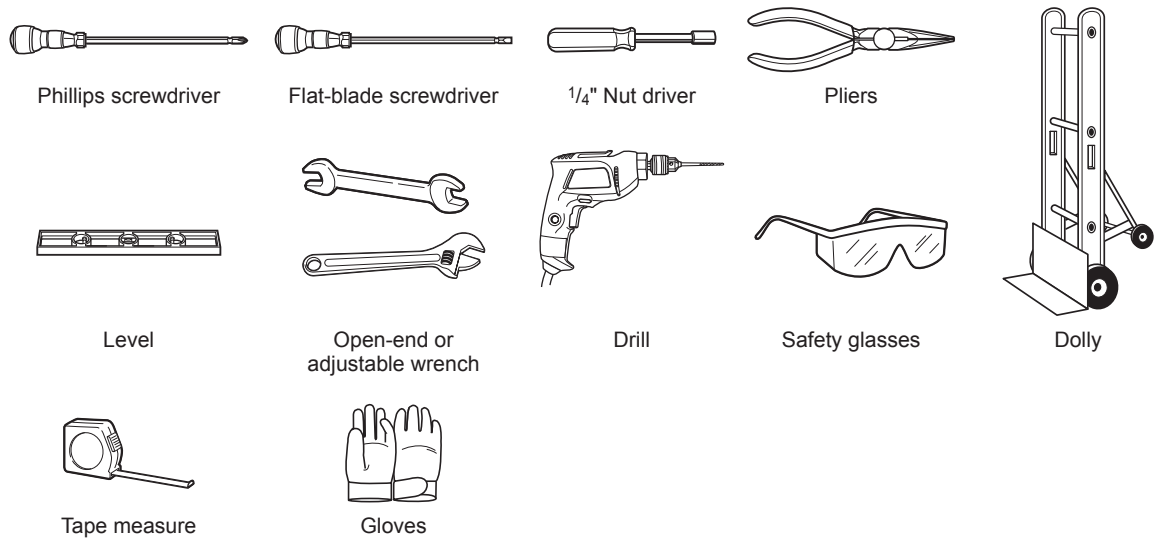
- **The information in this manual should be followed exactly.** Failure to do so may result in fire, electrical shock, property damage, personal injury, or death.
- **Wear gloves during the installation procedure.** Failure to do so can result in bodily injury.
- Make sure no parts came loose during shipping.

NOTE

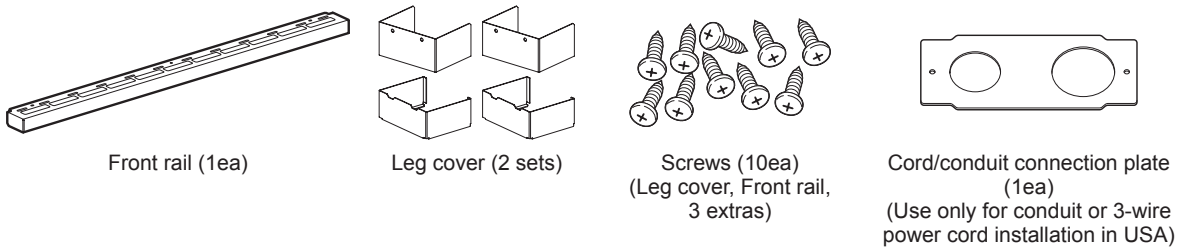
- Observe all governing codes and ordinances.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- As when using any appliance generating heat, follow basic safety precautions.
- Be sure your range is installed and grounded properly by a qualified installer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

Preparing for Installation

Tools Needed



Parts Provided



Anti-tip kit



Parts not Provided



Proper Location

- The range is a free standing unit. If the unit is to be placed adjacent to cabinets, the clearances shown in "Install Clearance" are required. The same clearances apply to island installations, except for overhead cabinets, which must have a space wide enough to accept the flared island hood.
- The range should not be recessed into the cabinets beyond the edge of the front face of the oven. (see "Product Dimensions and Clearances")
- There is a 36" (914 mm) minimum clearance required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30" (762 mm) clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4" (6 mm) of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015" (0.38 mm) thick stainless steel, 0.024" (0.61 mm) aluminum, or 0.02" (0.51 mm) thick copper.



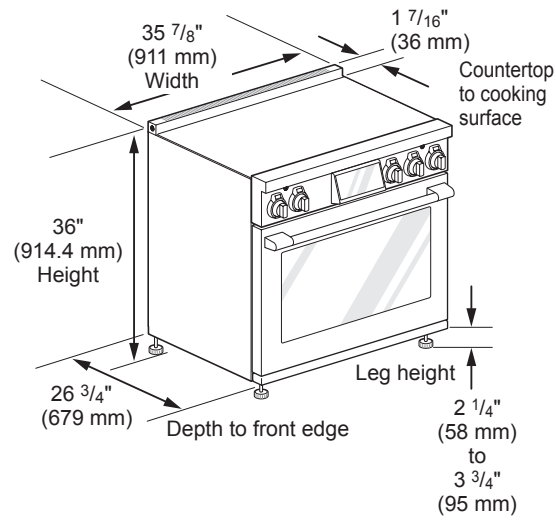
CAUTION

- **This range is for indoor, household use only.**
- **If the range is located near a window, do not hang long curtains or paper blinds on that window.**
- **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 160 °F.**
- **Use an insulated pad or 1/4 in. (6 mm) plywood under the range if installing the range over carpeting.**

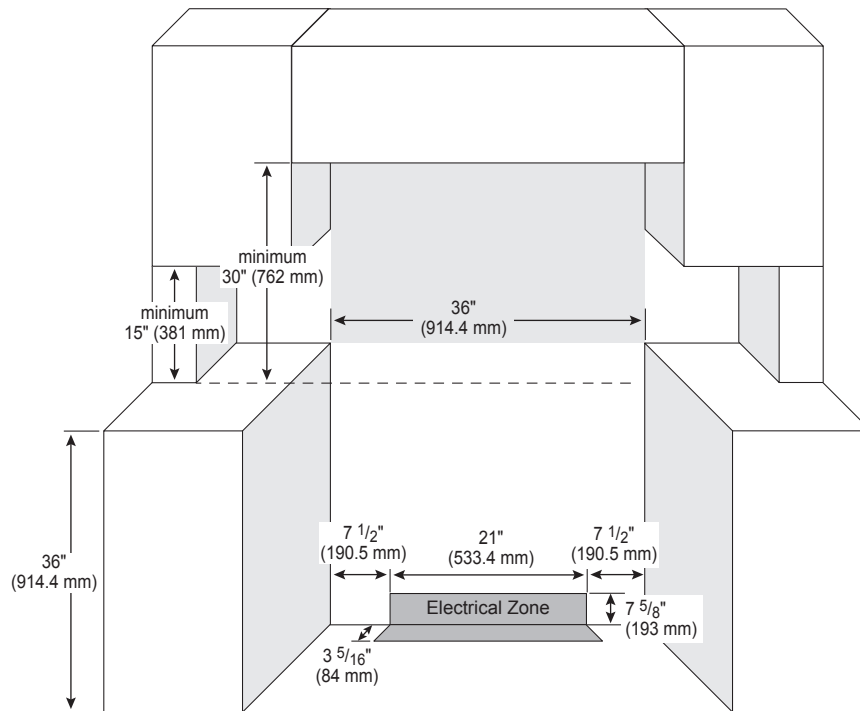
When the floor covering ends at the front of the range, the area that the range will be installed on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning and servicing, as well as provide proper air flow to the range.

Install Clearance

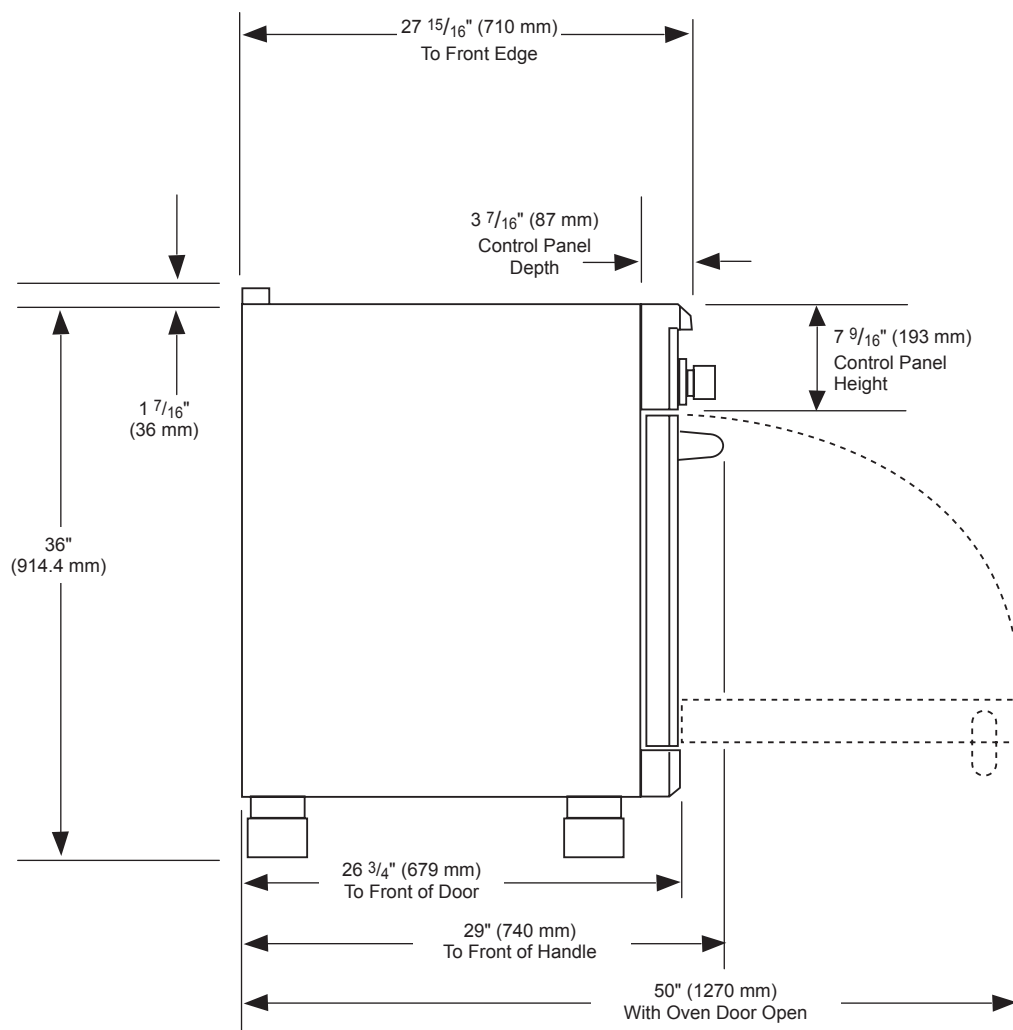
ENGLISH



Universal Utility Locations



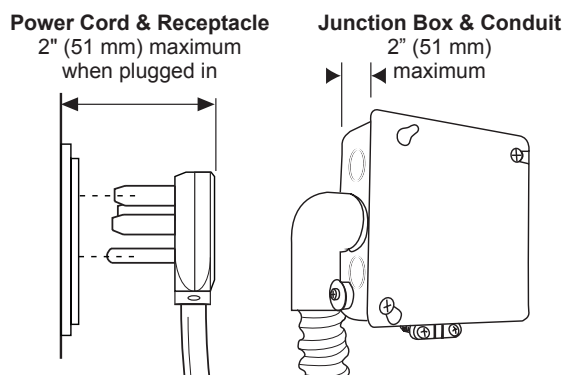
Product Dimensions and Clearances



Electrical Supply (USA Only)

Installation of the range must be planned so that the rough in of the terminal block for the receptacle or conduit connection will allow maximum clearance to the rear of the unit.

When the power supply cord or conduit is connected to the mating receptacle or terminal block cover, the combined connection should protrude no more than 2" (51 mm) from the rear wall.

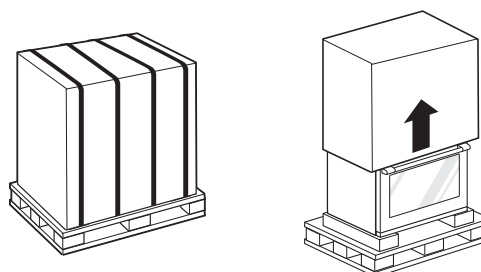


Installing the Range

Unpacking the Range

CAUTION

- **You should use 2 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.



- 1 Cut the packing straps. Lift the carton straight up. Remove packing material, tape and any temporary labels from your range before using but leave the adhesive-backed foam layer over the brushed-metal surface, to protect the finish from scratches. 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.
- 2 Remove the door(s). This will reduce the weight of the range during installation.
- 3 The trays and oven racks must be removed to facilitate handling.

NOTE

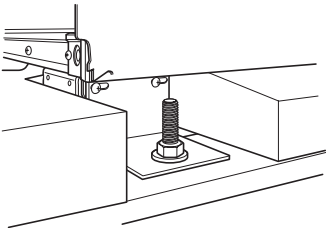
Doors and passageways leading to the installation location require at least a 32" (813 mm) opening. If the opening is less than 32" (813 mm), the oven door(s) and control knobs must be removed.

Moving the Range

CAUTION

- Do not lift the range by the oven door's handle, as this may damage the door hinges and cause the door to fit incorrectly.
- Do not lift the appliance by the range's control panel.
- Rings, watches, and any other loose items that may damage the unit or otherwise might become entangled with the unit should be removed.
- Hidden surfaces may have sharp edges. Use caution when reaching behind or under the appliance.
- Do not use a hand truck or appliance dolly on the back or front of the unit. Handle from the side only.
- Due to the weight, it is strongly recommended that a furniture dolly with soft wheels or an air lift be used to move this unit. The weight must be supported uniformly across the bottom.
- All ranges are held to the pallet by (4) brackets through a wood block
- To avoid damaging the leveling legs, retract them before moving the range for service or cleaning.

- 1 Remove the two screws on each bracket that secure the product to the pallet.

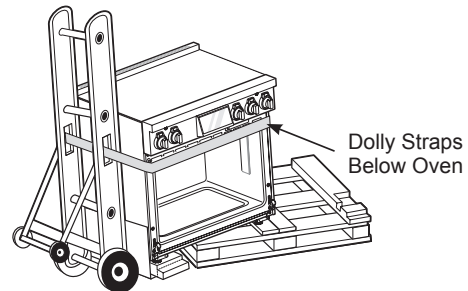
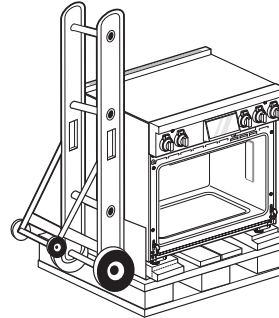


- 2 Remove the oven door and racks.

NOTE

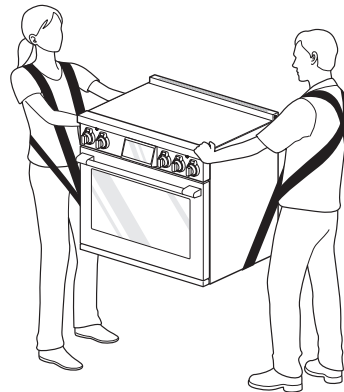
- Instructions for removing the oven doors can be found on page 72.

- 3 Carefully tilt the range from the side and insert a dolly under the range to remove the range from the pallet. Use additional help as required to remove the product from the pallet. To prevent damage to the sides of the range, it will be necessary to pad the corners beneath the straps on the dolly.



- 4 Transport the range on the furniture dolly close to its final location, tip the range back to level, and carefully remove the dolly.

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.



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.

Installing the Anti-tip Device

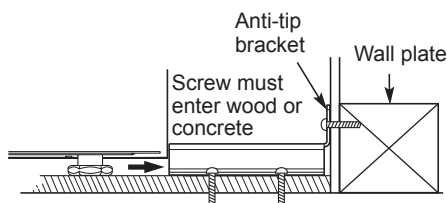
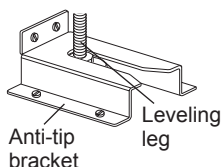
WARNING

Tip - Over Hazard

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



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



Locate the anti-tip bracket using the template.

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

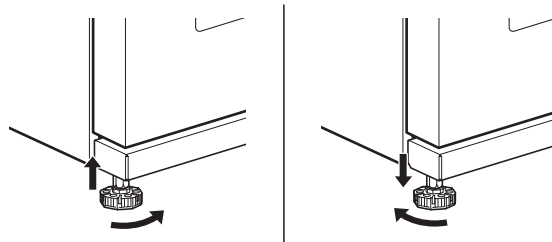
WARNING

- A child or adult can tip the range and be killed.
- Install the anti-tip device to the structure and/or the range. Verify the anti-tip device has been properly installed and engaged by following the instructions on this template.
- Engage the range to the anti-tip device following the instructions on this template. Ensure the anti-tip device is reengaged when the range is moved by following the instructions on this template.
- Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.
- See installation instructions for details.
- Failure to do so can result in death or serious burns to children or adults.

Leveling the Range

Front Legs

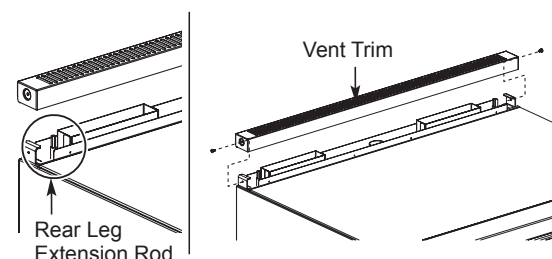
Level the range by adjusting the leveling legs with a wrench. Extending the legs slightly may also make it easier to insert the rear leg into the anti-tip bracket.



Rear Legs

To adjust the rear leveling legs, remove the 2 screws at the side of the vent trim and remove the trim.

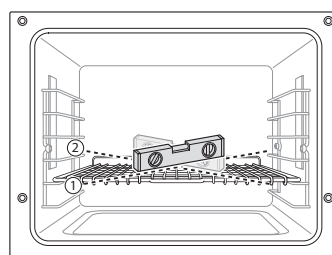
Use an adjustable 6 mm box wrench to turn the rear leg extension rods at each corner.



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.

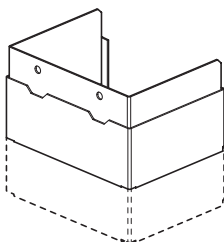
Then check direction ②. If the level doesn't show level on the rack, adjust the leveling legs with a wrench.



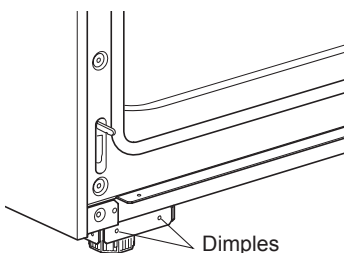
22 INSTALLATION

Installing the Leg Cover

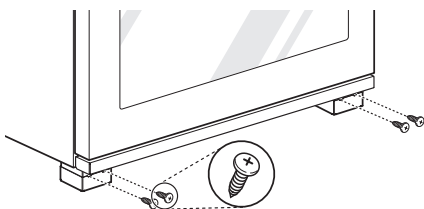
- 1 Remove the plastic covers from the stainless steel leg covers.
- 2 Slide each small leg cover inside a larger leg cover. Cutouts should face up and both covers should be open at the back.



- 3 Use the assembled covers to conceal the front leveling legs.
- 4 Place the outer covers on the floor and slide the inner covers up until the holes at the top front snap over the dimples on the flanges on the bottom of the range.

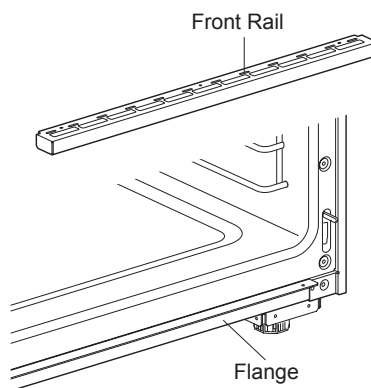


- 5 Insert the provided screws through the holes in the leg cover assemblies to secure them in place.



Installing Front Rail

- 1 Remove the plastic film from the stainless steel front rail.
- 2 Insert the front rail onto the flange below the oven door, aligning the holes in the top of the front rail with the holes in the flange.



- 3 Use the 3 screws provided to secure the front rail to the flange.

Connecting the Range to Electricity (Canada Only)

The range must be installed in accordance with Local and Canadian Electrical Codes (latest edition). See rating plate for total connected Amp rating. This model was shipped direct from the factory with the power supply cord attached. There are no range connections necessary.

If an external electrical source is utilized, the appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electric Code, CSA C22.1-02.

Connecting the Range to Electricity (USA Only)

NOTE

This model is shipped with a 4-wire power cord attached. If you want to use a 3-wire power cord or a conduit, see the following instructions.

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 or the Canadian Electric Code, CSA C22.1-02.

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 120/208 or 120/240 minimum volt range is required. If a 50 amp range cord is used, it should be marked for use with 1³/₈" 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 28 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 the plug 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.
- Do not use a damaged power plug, power cord, or loose power outlet.
- Do not put a fuse in a neutral or ground circuit.
- Do not connect the ground wire to plastic plumbing lines, gas lines, or hot water pipes.

Specified power-supply-cord kit rating

Range rating, watts		Specified rating of power supply-cord kit, amperes	Diameter (inches) of range connection opening	
			Power cord	Conduit
120/240 volts 3-wire	120/208 volts 3-wire			
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



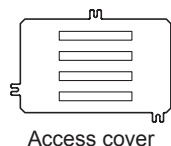
4 Wire receptacle (14-50R)



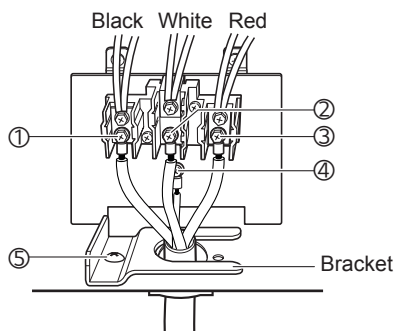
3 Wire receptacle (10-50R)

How to replace the Power Cord

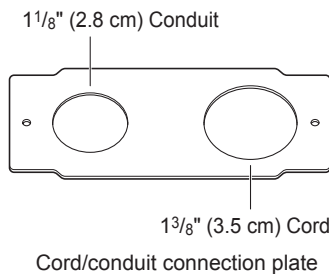
The rear access cover must be removed. Loosen the two screws with a screwdriver. The terminal block will then be accessible.



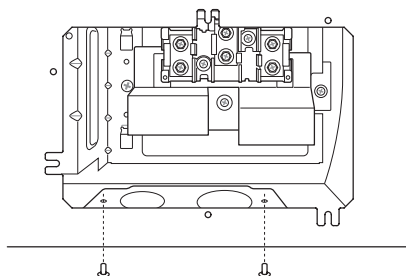
Unscrew the ①②③④ screws to remove the power cord, and unscrew the ⑤ screw to remove the bracket.



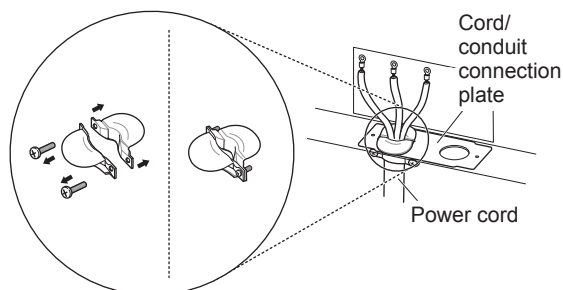
After removing the bracket and power cord, use the cord/conduit connection plate enclosed in the accessory box to install the power cord or conduit.



Flip the connection plate if necessary to use the correct sized opening. Use the smaller opening for conduit connections and the larger opening for cord connections. Once it's properly aligned, put the connection plate on the rear cover, insert the 2 screws from the bottom up, and tighten in place.

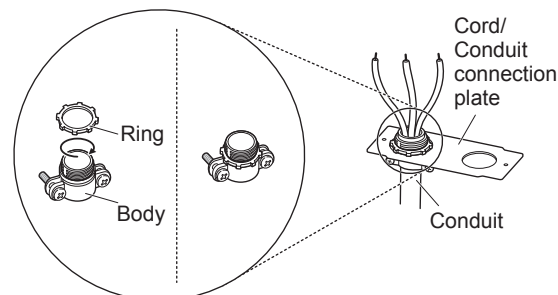


For power cord installations, hook the strain relief over the 1 3/8 in. (3.5 cm) power cord hole located below the rear of the oven. Insert the power cord through the strain relief and tighten it.



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

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



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

3-Wire Connection: Power Cord

WARNING

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

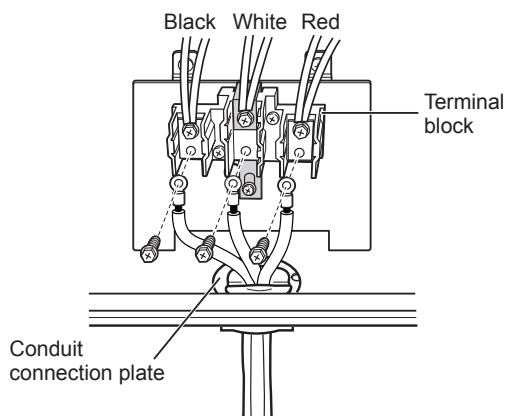
Installing the Power Cord

For power cord installations, hook the strain relief over the power cord hole ($1\frac{3}{8}$ ") located below the rear of the oven. Insert the power cord through the strain relief and tighten the strain relief.

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 one of the 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

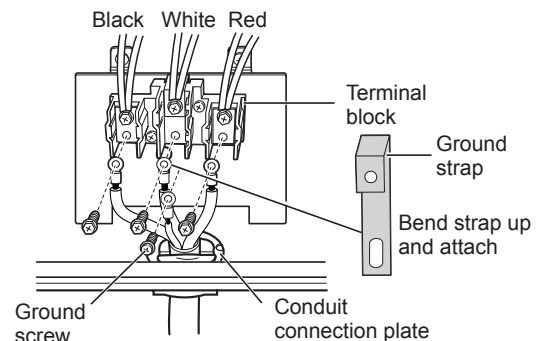
- Only a 4-conductor power-supply cord kit rated 120/208 or 120/240 volts, 50 amperes and marked for use with ranges with closed-loop connectors or opened spade lugs with upturned ends must be used. The white middle (neutral) wire of the power cord or 4-wire conduit has to be connected to the middle 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.

Installing the Power Cord

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 one screw 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



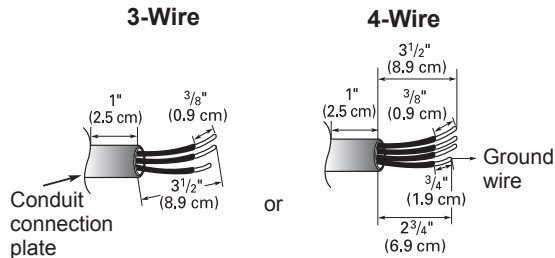
If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

3-Wire Connection: Conduit

Installing the Conduit

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

First, prepare the conduit wires as shown below.



Second, install the conduit strain relief.

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

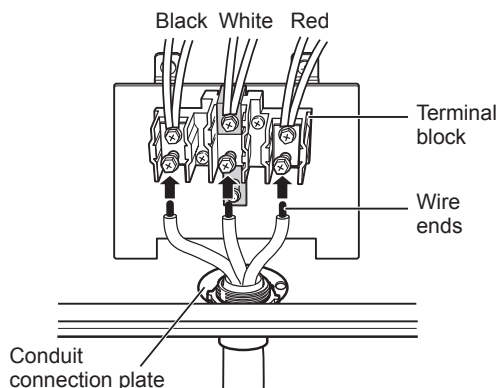
For conduit connections:

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

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

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

3-Wire Conduit Connection



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

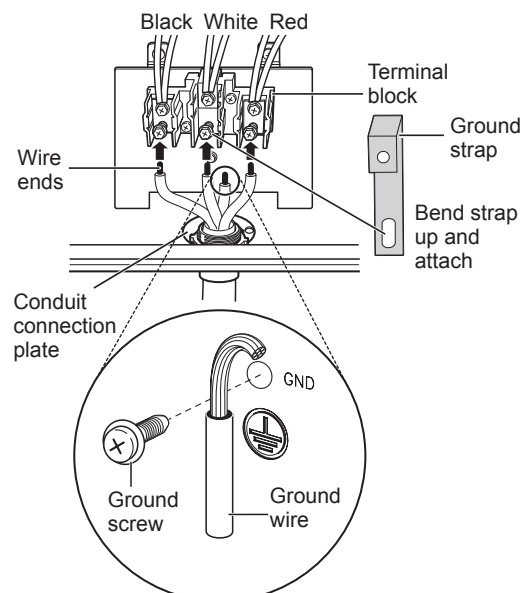
4-Wire Connection: Conduit

WARNING

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

- 1 Follow the instructions for installing the conduit under 3-Wire Connection: Conduit until the strain relief and bracket are installed. Do not install the conduit without a strain relief.
- 2 Loosen the 2 lower left and right screws from the terminal block. Remove the lower center screw. 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 2.
- 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)

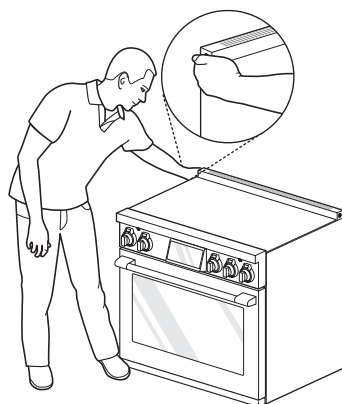
4-Wire Conduit Connection



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

Engaging the Anti-tip Device

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



Test Run

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

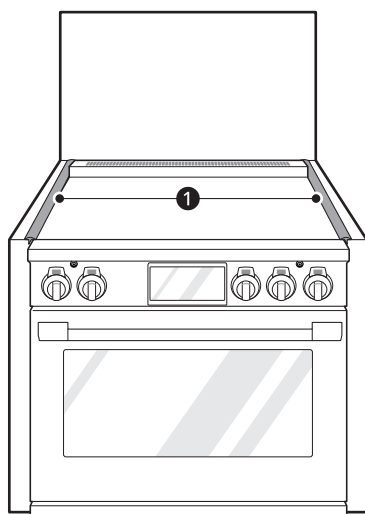
- 1 Remove all packing materials from inside the oven. Press **Power** button located next to the display and set initial settings such as language and time. (Refer to "Getting Started" in the Operation section.)
- 2 Check the operation of the oven. Select Bake in the cooking mode screen then Start.
- 3 The oven should finish preheating in 15 minutes.
- 4 After making sure the oven operates properly, turn the temperature in the oven to 550 °F (288 °C) and leave the oven on for at least an hour. This helps remove any residual oil which might cause smoke or odor when first using the oven.

NOTE

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

Installing the Rubber Gaskets

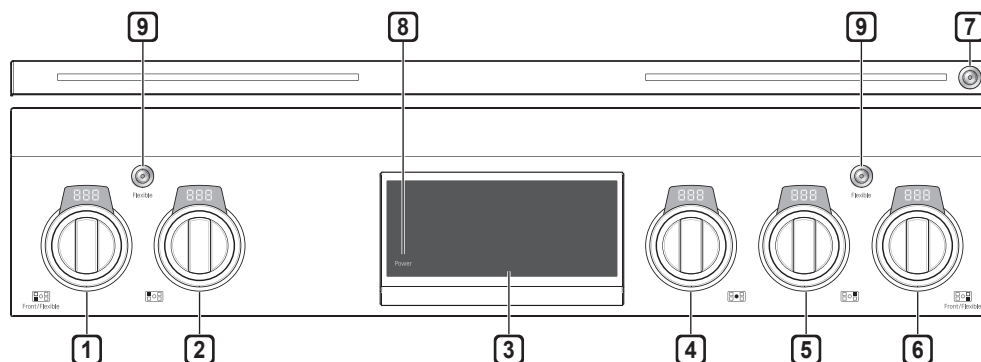
- Install one of the rubber gaskets provided on each side of the range between the range and the adjoining countertop. Look at ①.



OPERATION

Control Panel Overview

The position of the control knobs and buttons varies by model.



- 1** Left Front Burner Control
- 2** Left Rear Burner Control
- 3** LCD Touchscreen for Oven
- 4** Center Front Burner Control
- 5** Right Rear Burner Control

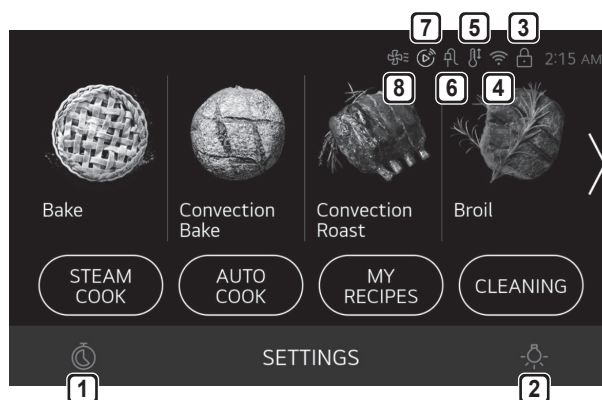
- 6** Right Front Burner Control
- 7** Night Light On/Off
- 8** LCD Display On/Off
- 9** Flexible On/Off

Used to heat large containers on the induction surface.

NOTE

Touch the LCD display to activate the screen when it's idle.

Display Icons



- 1** **Timer Icon**
Touch to set a timer

- 2** **Lamp Icon**
Touch to turn light on/off

- 3** **Lock Icon**
Appears when Lockout is on

- 4** **Wi-Fi Icon**
 - Appears when range is connected to Wi-Fi
 - Appears when range is disconnected from Wi-Fi or is not connected to LG ThinQ app.

- 5** **Auto Conversion Icon**
Appears when Convection Auto Conversion is turned on

- 6** **Probe Icon**
Appears when probe is connected

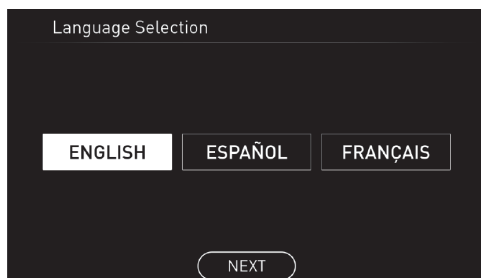
- 7** **Remote Start Icon**
Appears when Remote Start is active

- 8** **Oven Cooling Icon**
Appears during or after oven operation to indicate cooling fan is running in oven

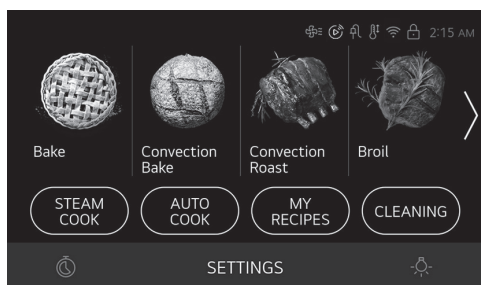
Getting Started

After turning on the range for the first time, adjust the settings to suit your preferences.

- 1 If needed, press POWER to wake up the display.



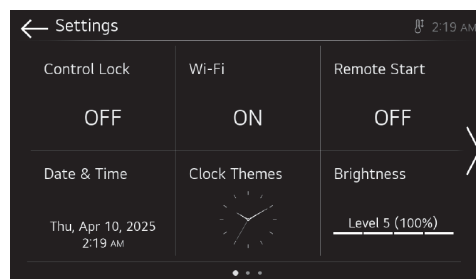
- 2 Select the desired language and touch NEXT.
- 3 Scroll the fields up or down to set the correct date, then touch NEXT.
- 4 Set the correct time of day and choose between a 12-hour or 24-hour time format, then touch NEXT.
- 5 If desired, change the default clock theme by swiping through the examples, then press NEXT.
- 6 Read through the application guide in the display and touch DONE.
- 7 The cooking mode screen appears in the display.



Changing Oven Settings

Settings

To adjust settings after the initial setup, touch the display to open the Main screen. Touch Settings at the bottom center of the Main screen. Swipe the screen or touch the <> arrow keys to navigate through the Settings screens.



Location of Settings

- Page 1: Control Lock, Wi-Fi, Remote Start, Date & Time, Clock Themes, Brightness
- Page 2: Display, Language, Volume, Preheat Alarm Light, Convection Auto Conversion, Temperature Adjustment
- Page 3: Temperature Units, Sabbath, Cookware Compatibility Indicator, Smart Diagnosis, Factory Data Reset, Open Source License

Control Lock

The Control Lock feature automatically prevents most oven controls from being turned on. It does not disable the clock and timer.

- If Control Lock is turned on, all cooktop modules are disabled.

Lock

- 1 Touch Settings at the center bottom of the Main screen.
- 2 Touch Control Lock on the first Settings screen.
- 3 When Control Lock is turned on, the lock icon  appears at the top of the display.

Unlock

- 1 Touch any part of screen while Control Lock is on.
- 2 A popup screen appears. Touch Unlock for 3 seconds.
- 3 The lock icon disappears from the top of the display.

Wi-Fi

Connect the appliance to a home Wi-Fi network to use Remote Start and other smart functions. See the Smart Functions section for more details.

Setting Up Wi-Fi

- 1 Touch Settings at the center bottom of the Main screen, then touch Wi-Fi in the first Settings screen.
- 2 Follow the instructions in the Wi-Fi Guide in the display.
- 3 Select ON, OFF, or RESET and touch OK.
- 4 If ON is selected, the Wi-Fi icon  appears at the top of the display.
- 5 Selecting RESET initializes the IP address.

Remote Start

Remotely starts or stops the preheating function of the appliance. The appliance must be registered on a home Wi-Fi network to use Remote Start.

Setting Remote Start

- 1 Touch Settings at the center bottom of the Main screen, then touch Remote Start in the first Settings screen.
- 2 Select On or Off and touch OK.
- 3 If ON is selected, the Remote Start icon  appears at the top of the display.

Date & Time

The date and time show in the LCD display when the ovens are not in use.

Setting Date

- 1 Touch Settings at the center bottom of the Main screen, then touch Date & Time on the Settings screen.
- 2 Touch Date, then set the correct date by scrolling.
- 3 Touch OK.

Setting Time of Day

- 1 Touch Settings at the center bottom of the Main screen, then touch Date & Time on the Settings screen.
- 2 Touch Time, then set the correct hour and minutes by scrolling. You can also touch the number pad icon  and enter the desired numbers.
- 3 Select either a 12-hour or 24-hour clock mode (12H/24H).
- 4 Touch OK.

Clock Themes

There are six different clock themes available, including several analog and digital clocks.

Selecting a Clock Theme

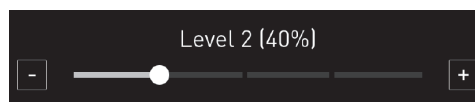
- 1 Touch Settings at the center bottom of the Main screen.
- 2 Touch Clock Themes on the first Settings screen and swipe to browse through the clock themes.
- 3 Select a clock theme and touch OK.

Brightness

Adjust the brightness of the LCD display from 20% to 100% in increments of 20%.

Setting Display Brightness

- 1 Touch Settings at the center bottom of the Main screen, then touch Brightness in the first Settings screen.
- 2 Adjust the display brightness by touching and dragging the dot across the bar, by tapping anywhere on the bar, or by touching + or -.
- 3 Touch OK.



Display

Set the length of time before the display sleeps.

There are three options you can select.

- **ON** : Always on
- **OFF** : Automatically turns off if idle for 10 minutes.
- **NIGHT OFF** : Turns off from 10:00 PM to 5:00 AM.

Setting Display Option

- 1 Touch Settings at the center bottom of the Main screen, swipe to the second Settings screen, and touch Display.
- 2 Select the desired option.
- 3 Touch OK.

Language Selection

Set the display language to English, Spanish, or French.

Selecting a Language

- 1 Touch Settings at the center bottom of the Main screen, swipe to the second Settings screen, and touch Language Selection.
- 2 Select the desired language.
- 3 Touch OK.

Volume

Adjust the volume of the cooktop and oven controls.

Setting the Volume

- 1 Touch Settings at the center bottom of the Main screen, swipe to the second Settings screen, and touch Volume.
- 2 Select Mute, Low, or High.
- 3 Touch OK.

Preheat Alarm Light

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

You can turn the preheat alarm light on or off.

Preheat alarm setting

- 1 Touch Settings at the center bottom of the Main screen, swipe to the second Settings screen, and touch Preheat Alarm Light.
- 2 Select ON or OFF.
- 3 Touch OK.

Convection Auto Conversion

There is no need to remember to convert standard recipe temperatures for convection cooking. Convection Auto Conversion automatically subtracts 25 °F / 14 °C from the set temperature when a convection cooking mode is selected. The converted temperature appears in the display once preheating is finished.

For example, select Convection Bake and enter 350 °F. The temperature will auto-convert to 325°F and display the converted temperature.

Convection Auto Conversion is turned ON by default.

Turning Convection Auto Conversion On/Off

- 1 Touch Settings at the center bottom of the Main screen, swipe to the second Settings screen, and touch Convection Auto Conversion.
- 2 Select ON or OFF.
- 3 When Convection Auto Conversion is ON, the icon  appears at the top of the display.

NOTE

If Convection Auto Conversion is ON, the icon  flashes in the display while cooking in a convection mode.

Thermostat Adjustment

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 adjusting the thermostat. Start by raising or lowering the thermostat 15 °F / 8 °C. Based on initial results, readjust the amount until satisfied. The thermostat can be raised or lowered by 35 °F / 19 °C.

Adjusting the Thermostat

- 1 Touch Settings at the center bottom of the Main screen, swipe to the second Settings screen, and touch Thermostat Adjustment.
- 2 There are two adjust scales for the oven. To make large adjustments, drag the central indicator toward the + or - ends of the scale or tap a location on the scale. To make small adjustments, tap + or - to raise or lower the thermostat in 1-degree increments. Tap and hold + or - to scroll up or down the scale.
- 3 When the desired change appears above the scale, touch OK.



Temperature Units

Set the oven temperature display to show either Fahrenheit or Celsius units.

The oven defaults to Fahrenheit unless changed by the user.

Setting Temperature Units

- 1 Touch Settings at the center bottom of the Main screen, swipe to the third Settings screen, and touch Temperature Units.
- 2 Select °F or °C.
- 3 Touch OK.

Sabbath Mode

Sabbath mode is used on the Jewish Sabbath and Holidays.

While the oven is in Sabbath mode, the temperature cannot be changed and the timer, light, and alarm functions are disabled. If the oven light is on when the oven is put in Sabbath mode, it will be off. Only the cooking mode and set temperature appear in the display. The cooktop modules are disabled in Sabbath mode.

Setting Sabbath Mode

- 1 Disconnect the probe. The Probe function is not available in Sabbath mode.
- 2 Touch Settings at the center bottom of the Main screen, swipe to the third Settings screen, and touch Sabbath.
- 3 Read the instructions, if needed, and touch SET.
- 4 Set the desired temperature and cook time. Any cook time can be set from 1 minute to 73 hours 59 minutes. Touch **START**.
- 5 To stop Sabbath mode, press POWER on the LCD display.

NOTE

- If a cook time is set, the oven turns off automatically at the end of the cook time, without chiming. The oven remains in Sabbath mode, but is turned off.
- If no cook time is set, the oven will not automatically turn off.
- After a power failure, the display will turn back on in Sabbath mode, but the oven will be off.

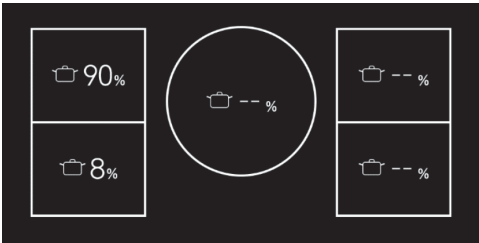
Cookware Compatibility Indicator

The Cookware Compatibility Indicator can be used to determine if a container will heat well on an induction burner.

- The compatibility indicator may vary due to conditions such as voltage, cookware size, or cookware temperature. Use cookware with a bottom diameter that is suitable for the burner size.
- The compatibility indicator may vary depending on the burner.
- The cookware compatibility indicator displayed on this product is based on internal manufacturer standards. Environmental conditions may cause inaccurate or variable results. Use the results only as a reference point.

Using the Cookware Compatibility Indicator

- 1 Touch Settings at the center bottom of the Main screen, swipe to the third Settings screen, and touch Cookware Compatibility Indicator.
- 2 Place the cookware on the burner you want to use.
 - Place cookware in the center of the burner.
- 3 Set the power level on the selected element to 10.
- 4 The indicator is shown on the display.



Indicator (%)	0	1	2	3	4	5	6	7	8	9	10
Heating	1	0	0	0	0	0	0	0	0	0	0

- 1 No heating
- 2 Low
- 3 High

NOTE

- The higher the indicator, the better the cookware heats up (in the range of 0 to 100%, in 10% increments).
- If the indicator is low, check the material, size and shape of the cookware base.
- Even if the cookware has an IH mark, if the indicator is low it may not heat properly on this appliance.
- If the cookware size does not properly match the element size, the indicator may be low. Try again with a different size element.

Smart Diagnosis™

Smart Diagnosis™ can be run through a smartphone application or by calling for support. Place your smartphone's mouthpiece near the top left corner of the screen. See "Smart Diagnosis Function" in the Smart Functions section for detailed instructions.

- 1 Touch Settings at the center bottom of the Main screen, swipe to the third Settings screen, and touch Smart Diagnosis.
- 2 Touch START to start the diagnostic tone.

Factory Data Reset

This function returns all settings to the factory defaults.

- 1 Touch Settings at the center bottom of the Main screen, swipe to the third Settings screen, and touch Factory Data Reset.
- 2 If you want to reset data to the factory defaults, touch RESET and then OK.

WARNING

- All stored data will be deleted.

Open Source License

This screen displays a list of the open source software contained in this product. Refer to the indicated licenses for the terms and conditions of their use.

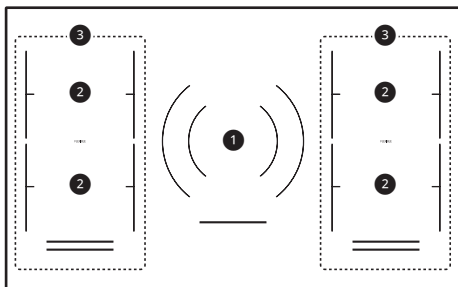
- 1 Touch Settings at the center bottom of the Main screen and swipe to the third Settings screen.
- 2 Touch Open Source License.

Using the Cooktop

Cooktop Module

The induction cooktop uses an electromagnetic field to directly heat only the pan, not the cooktop. Any cookware that can be strongly magnetized will work for induction cooking.

The wattage ratings of each element are below;



Cooking Zone	Size	Power (W)	
		Boost	10 level
① Center	Single : 7" (178 mm)	3700	1850
	Dual : 11 1/8" (283 mm)	7000	3700
② Single	8 1/2" x 7 1/8" (216 mm x 180 mm)	3700	1850
③ Flexible	8 1/2" x 14 3/16" (216 mm x 360 mm)	3700	3300

NOTE

- The central display does not control the cooktop modules.

The LED displays at the front of the induction cooktop and over each control knob indicate the power level of the elements while cooking.

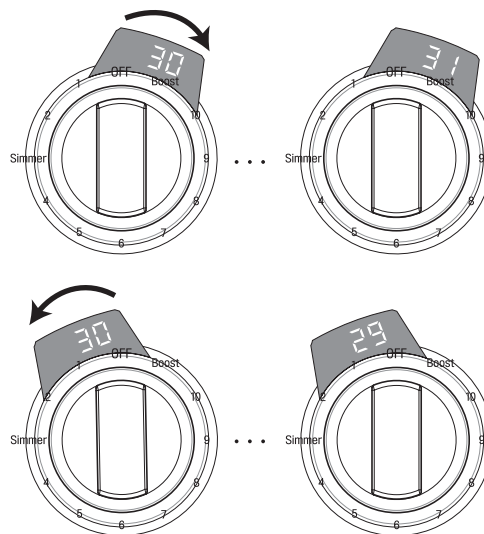
Cooktop Timers

Each cooktop control knob has an LED display at the top which provides information such as heat level, temperature, or time remaining. The control knobs include a timer function. The red LED numbers display temperature levels and the blue LED numbers display the timer countdown.

Setting the Cooktop Timers

A cooktop timer can only be set when the element is in use. After the timer ends, a chime sounds until the element is turned OFF.

- 1 Push in and turn the knob to turn on the element.
- 2 Set a timer by turning the LED ring behind the knob. Turn the LED ring right or left and hold it to increase or decrease the time.
- 3 Release the LED ring when the desired time appears in the knob display.
- 4 The knob display shows the time counting down. A chime sounds when the time ends.
- 5 To cancel a timer, turn the LED ring to the left until 1 appears in the display. Then, turn the LED ring to the left again.



Cooktop	Time Range
Induction Cooktop	1 min. ~ 12 hr.

Benefits of Induction Surface Cooking

Speed and Efficiency

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

A Cooler Cooktop

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

Easy Cleanups

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

Pan Size Detection

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

Greater Responsiveness

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

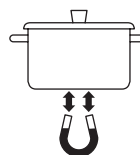
Induction Cookware

NOTE

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

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

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



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

Induction Cookware Types

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

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

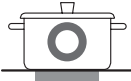
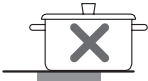
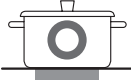
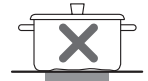
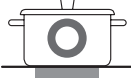
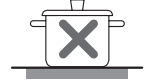
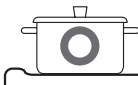
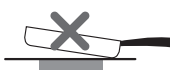
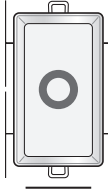
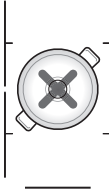
NOTE

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

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

Cookware Placement

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

	Correct	Incorrect
• Center cookware on surface of cooking element.		
• Use pans with flat bottom and straight sides.		
• Diameter of pan is equal to or larger than cooking element.		
• Pan rests completely on the cooktop surface.		
• Pan is properly balanced.		
• Cookware placement in flexible cooking zones :		

Cooking Zone	Pan size
Center	Single: 5 13/16" to 8" (147 mm to 203 mm) Dual: 9" to 11 1/8" (228 mm to 283 mm)
Single	5 13/16" to 7 1/8" (147 mm to 180 mm)
Flexible	4 3/4" x 10 5/8" (120 mm x 270 mm) (Minimum)

NOTE

- The sensor detects the diameter of the pan based on the surface which is in actual contact with the cooking element.
- The base of the cookware may be too small for the burner even if the top opening is large enough.

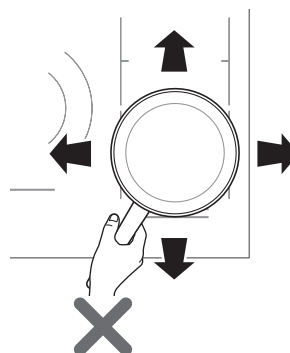
Moving Cookware on the Cooktop

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

NOTE

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

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



Pan Sensing

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

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

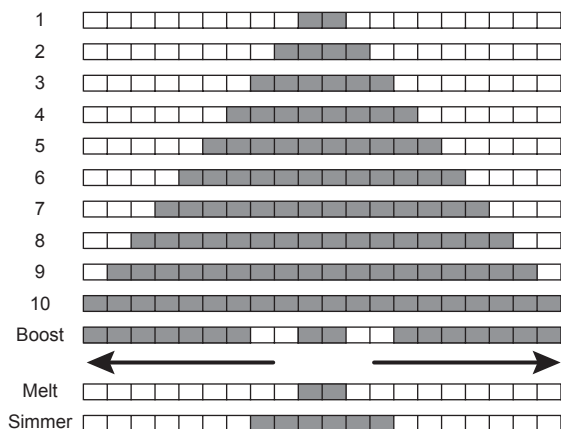


If the problem is not corrected, the affected cooking element will automatically deactivate within 30 seconds.

Setting Surface Controls

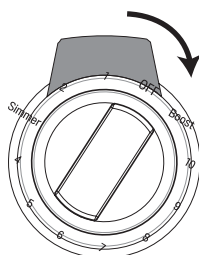
• Cooking Element LED Bar

There are LED bars located at the front of the induction cooktop surface. The LED rings on the control knobs also indicate the power level of the elements while in use.



• Available Power Level Settings

LED bars display the element's power level settings, ranging from 1 to 10 to Boost. Adjust the settings in increments of one, from 1 to Boost. To select 10, turn the knob clockwise to 10.



Hot Surface Indicator

The cooking element LED bar light glows and control knob LED show "H5" 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 120 °F(50 °C).

Using the Cooking Elements

⚠ CAUTION

Before Cooking

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

During Cooking

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

After Cooking

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

Turning On Cooking Elements

- 1 Place the cookware on the element properly.
- 2 Push the control knob in.
- 3 Turn the knob in either direction to select the desired setting. A short beep sounds and the cooking element's LED bar shows its current setting.

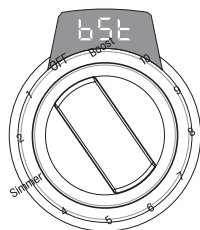
Using the Dual Cooking Zone

The dual element, located in the center position, offers two different sized elements to accommodate different pan sizes. The cooking zone automatically activates the single or double cooking zone, supplying the proper power to optimize cooking results. The effectiveness of the pan sensing depends on the material and properties of the cookware being used.

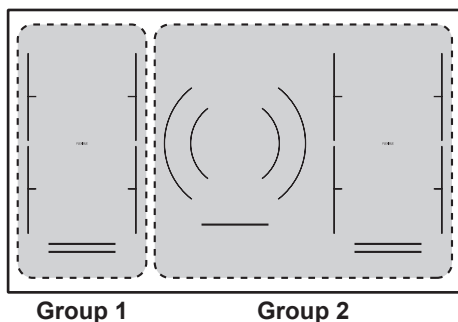
To activate the larger cooking zone, place a pan that is at least 9" (23 cm) in diameter on the cooking zone.

Boost

Boost mode is only available immediately after activating a cooking element. When the cooking element is set to the Boost mode, the LED bar flashes and the Boost mode stays in operation for up to 6 minutes. After 6 minutes, the cooking element automatically returns to level 10.



To prevent damage to the product, the cooking zones are separated into two groups, and you can only use the Boost function on one cooking zone in each group at once. As shown, you can use Boost on a cooking zone in group 1 and a cooking zone in group 2 at the same time. If you try to use Boost on two cooking zones in the same group, the power level is automatically set to 10 rather than Boost.

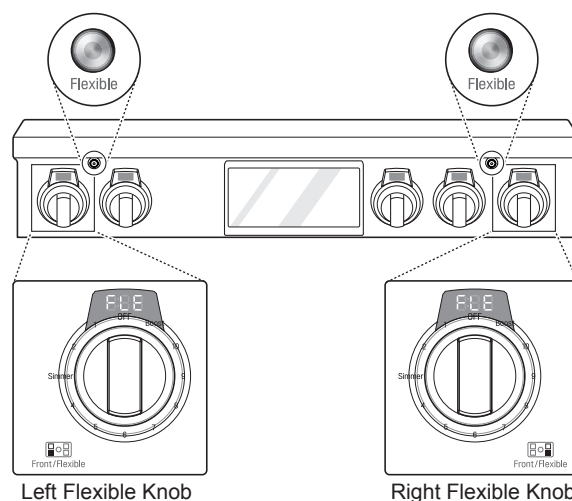


NOTE

- Even if Boost settings automatically reverted to level 10, the knob LED display continues to show "bSt" light.
- When using the Boost mode on both the oven and cooktop simultaneously, the Boost may automatically reduced to power level 10 or below. (Refer to "Power Management" on the next page.)

Flexible Mode

Use the Flexible mode for cookware that is too large to fit on one element. Push the Flexible button between the two control knobs to turn on Flexible mode.



In Flexible mode, both cooking-element sensors are turned on. When larger cookware is placed on the cooktop, both elements operate simultaneously.

Using Flexible Mode

- The left control knob is used for Left induction, and the right control knob is used for right induction in Flexible mode. For example, to use the Flexible mode on the right, follow the order below.
- 1 Place the proper cookware on the induction cooktop.
 - 2 Touch Flexible button located between induction knobs and "FLE" lights on the right knob LED.
 - 3 Turn the right knob and set power level. The LED ring displays the power level.

To turn Flexible mode off, turn the right knob counterclockwise to the OFF position.

Tips for Induction Cooking

Getting the results you want when cooking can take a bit of time and effort. If you are not familiar with induction cooking, it may take a bit of practice or adjusting of your usual methods to achieve the expected results. Using the cooking chart and these cooking tips as a guide, you will soon be enjoying the benefits of induction cooking.

- The quantity or quality of some foods can affect their cooking times.
- When safe, allow food to come to room temperature before cooking to take advantage of induction's ability to heat food quickly.
- Cookware heats up very quickly when induction cooking. Check food or liquids occasionally and stir or reduce heat to avoid scorching, overcooking, splattering, or boilovers.
- Sauces, soups, and stews may heat up more quickly than you are used to and boil over if not watched. For best results, stir frequently.
- Overcooked food loses moisture and tastes dry, while undercooked food can cause illness. For best results, use a thermometer to ensure that food is heated to a safe internal temperature.
- Use nonstick or seasoned pans when cooking to reduce the amount of additional fat added to a recipe.
- Don't overcrowd cookware. To avoid slow cooking times and poor results, use cookware that is appropriately sized for the amount of food you are cooking.
- When boiling water on the center element, an 11" diameter pot gives the best performance and saves the most time.
- Use the Boost setting to quickly boil water, or whenever you need extra heating power in one element.
- To quickly boil a very large quantity of water, set the center element to Boost, use a pot that is at least 9" in diameter so that the center dual element is activated, and turn off all other elements.

Recommended induction cooking guide

Cooking Function	Example Food Item	Power Level		Notes/Comments
Melting	• Chocolate Over Direct Heat	1		Stir continuously to prevent scorching. If using a double boiler to melt chocolate, use power level 2.
		Rear Right	2 or Melt	
	• Butter	2		Monitor carefully to prevent poor results.
		Rear Right	3	
Reheating	• Soups & Stews	4-5		Monitor carefully and stir frequently to achieve desired results.
Sweating Vegetables	• Onions • Carrots • Celery • Peppers	6-7		To sweat vegetables, cook them until they release moisture, without browning.
Simmering	• Tomato Sauce • Cheese Sauce	Simmer		Monitor carefully to prevent spillovers. To steam vegetables or grains, bring cooking liquid to a simmer, cover the pot, and reduce heat to power level 2.
	• Potatoes • Grains • Stocks/Broths or Stews	5-6-7		
Sautéing or Other	• Steaks/Chops • Eggs • Breakfast Meats • Frozen Vegetables • Stir Frying	6-7-8		Monitor carefully and stir frequently to achieve desired results.
Searing/ Browning	• Browning Beef For Chili or Stews • Steaks or Chops	9-10		Room temperature meats will sear and brown more effectively. Fat may splatter if power level is too high.
Frying/Deep Frying	• Fried Chicken • French Fries • Battered Fish/ Shellfish	8-9		Fat may splatter if power level is too high.
Blanching Vegetables	• Broccoli • Cauliflower • Green Beans	9-10		Monitor carefully to prevent spillovers.
Boiling	• Pasta Water • Shellfish	9-10-Boost		Do not fill pot to rim. Water can boil over if the power level is too high.

NOTE

- These settings are recommended guidelines for cooking. You may need to adjust the power level for the type of food and pan. Cooking times for some foods will vary depending on quantity or quality.

Pan Preheat Recommendations

Induction cooking may decrease the amount of time required to preheat cookware compared to cooking on a radiant element cooktop or gas surface burner. Do not use the highest settings to preheat cookware without food. The cookware will transfer too much heat to the cooktop, which will shut down automatically to avoid damage. Because it heats slowly, cast iron cookware can be preheated without food at higher settings, but for no longer than 2 minutes. After that, lower the burner setting before adding food.

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



CAUTION

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

If the induction cooktop becomes overheated, it automatically reduces the power level or turns off to prevent product damage. If the induction cooktop turns off, turn the burner controls to OFF then select a lower power level.

Set the power level to 7 when preheating large cookware like a griddle or grill plate.

Noises during Induction Operation

The electronic processes involved with induction cooking may create some background noises. You may hear a slight buzzing sound when cooking on the cooktop. These noises are part of the induction cooking process and are considered normal. Some cookware will buzz, depending on the construction or base material. The buzz may be more noticeable if the contents of the pan are cold. As the pan heats up, the noise will decrease. The noise will also decrease if the power level setting is reduced.

NOTE

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

Power Management

The induction cooktop contains paired cooking elements, which are restricted to drawing a certain maximum amount of power.

- If you use the oven and cooktop simultaneously and the power of the cooktop exceeds 6200 W, the cooktop power levels are automatically reduced. See the table below for the power level limits.

Cooktop Operation Criteria		Power level		
		Center (Dual)	Single	Flexible
5-zone operation	Center + 4 Single	7	8	-
	Center + 2 Flex	8	-	8
	Center + 1 Flex + 2 Single	8	8	8
4-zone operation	4 Single	-	9	-
	Center + 3 Single	9	8	-
	Center + 1 Flex + 1 Single	9	10	8
	1 Flex + 2 Single	-	10	9
	2 Flex *	-	-	10, 9
3-zone operation	Center + 2 Single	9	10	-
	Center + 1 Flex	9	-	10
2-zone operation	2 Single *	-	Boost, 10	-
	Center + 1 Single	10	10	-
1-zone operation	Center	10	-	-

asterisk (*) : the burner used earlier is adjusted to a lower power level.

NOTE

- If the induction cooktop becomes overheated, it automatically reduces the power level or turns off to prevent product damage.

Using the Oven

Before Using the Oven

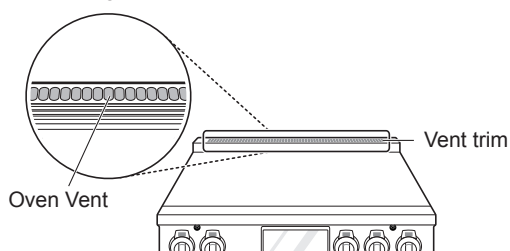
NOTE

- 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.
- 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.
- After using the steam function, drain the water in the water tank and clean the water tank and the oven cavity. Wipe off any moisture in the oven cavity.

Oven Vent

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

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



CAUTION

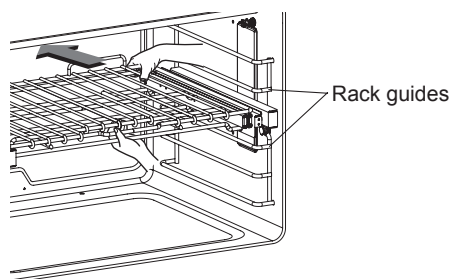
- **The edges of the range vent and vent trim are sharp and may become hot during operation.** Wear gloves when cleaning the range to avoid burns or other injury.

Using Oven Racks

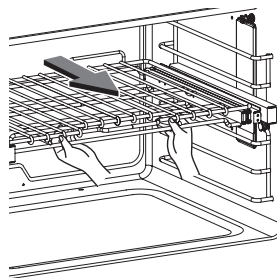
The racks have a turned-up back edge that prevents them from being pulled completely out of the oven cavity.

Installing Gliding Racks

- 1 Start with the rack in the closed position. Hold the rack with one hand at the center front and the other hand at the back right corner.
- 2 Carefully insert the rack between the rack guides, and slide it back until the shelf drops into place.



- 3 Once the rack is secured in the back, pull the entire rack forward until the rack locks into place.



Removing Gliding Racks

- 1 With the rack in the closed position, grasp the front of the rack and frame and lift up. Slowly push the rack towards the back wall until it is free of the rack stop.
- 2 After disengaging the rack stop, lift the back of the rack and pull the rack and frame out between the rack guides.

CAUTION

- Place oven racks in the desired location before turning on the oven to avoid 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.
- Do not place objects heavier than 33 lb (15 kg) on the racks. Do not place heavy objects on the corners of the racks. Doing so can damage the racks.

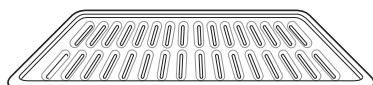
Accessories

Broiler Pan and Grid

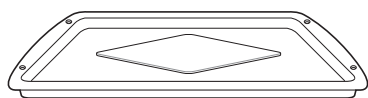
Use a broiler pan and grid when preparing meats for Convection Roast, RapidHeat Roast+, and Broil.

The broiler pan catches grease spills and the grid helps prevent grease splatters.

- 1 Place the rack in the oven.
- 2 Place the grid in the broiler pan with the raised vents toward the bottom.
- 3 Place the broiler pan and grid on the rack.



Grid



Broiler pan

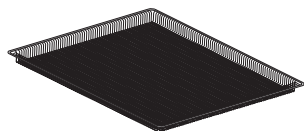


CAUTION

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

Air Fry Tray

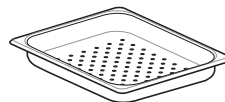
When using the air fry function, use the provided air fry tray for best results. Refer to "Air Fry" section.



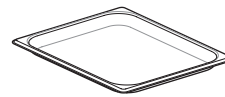
Air Fry Tray

Steam Trays

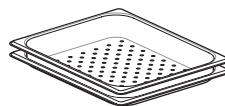
When using the Steam cooking function, use the nested steam trays for best results.



Perforated tray 1 ea



Solid tray 1 ea



Nested trays

Using the Steamer Trays

- 1 Place food on the perforated tray.
- 2 Insert the perforated tray into the solid tray.
- 3 Place the nested trays on the oven rack.

NOTE

- Use the steam trays only for steam cooking.
- Do not use for baking and roasting.

Oven Cooling

The oven cooling icon appears in the display if the temperature inside the oven is high during or after operation. The icon disappears if the oven temperature is below 270°F (130°C).

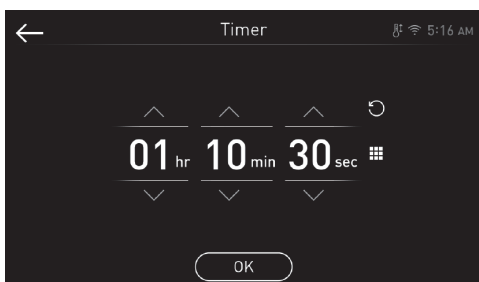


Timer

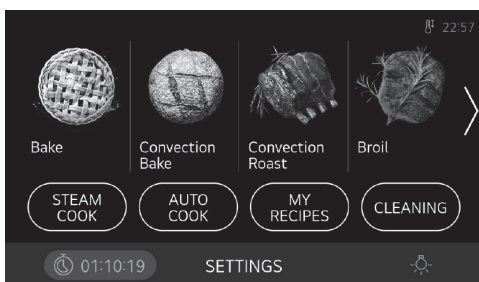
The oven timers don't affect oven operation or cooking time. Use them as extra kitchen timers. Once the time runs out, the oven chimes and "Timer Finished" appears in the display.

Setting the Timer

- 1 Touch either clock icon  at the bottom of the display.
- 2 Scroll through the numbers in the popup until the desired time appears in the display and touch OK.



- 3 The time remaining appears next to the clock icon in the display.



Adjusting or Cancelling the Timer

- 1 Touch the remaining time next to the clock icon in the display.
- 2 To cancel the timer, touch Reset () in the popup, then touch OK.
- 3 To adjust the time, scroll the numbers in the popup until the desired time appears, then touch OK.
- 4 The remaining time in the display is adjusted.

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

- 1 Touch **Bake** in the Cooking Modes screen.
 - 2 Scroll through the numbers to select a cooking temperature or touch the number pad icon  to enter the numbers directly.
 - 3 If desired, set the cook time and delayed start time using the same method. Touch the arrow key on the right side of the display to see the delayed start time settings.
 - 4 Touch **Start**. The oven starts to preheat.
 - 5 If the cook time is set, the remaining time appears in the display. If a delayed start time is set, the start time appears in the display.
 - 6 A chime sounds once preheating is complete.
 - 7 A chime sounds at the end of the set cook time and a notification appears in the display. Open the oven door and remove the food.
- If no cook time is set, the oven turns off automatically after 12 hours.

Changing the Cook Settings

- 1 Touch **Edit** in the display to bring up the Cook Settings screen.
- 2 Adjust the settings using the number pad or scroll function.
- 3 Touch **Start**.

To Stop Cooking

- 1 Touch **Stop** in the display, then select Yes.

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.
- When using Bake with a single rack, place the gliding rack in position 3. If cooking on multiple racks, place the gliding racks in positions 2 and 4 (for two racks).
- 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 foil-lined 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 as soon as it is safe to do so.

Convection Modes

Convection Bake and Convection Roast use a fan to circulate heat evenly within the oven. This improves heat distribution and allows for even cooking and excellent results whether cooking on one rack or multiple racks.

The oven can be programmed to Convection modes at any temperature from 300 °F(150 °C) to 550 °F(285 °C). The default temperature is 350 °F(175 °C).

Using Convection

- 1 Touch **Convection Bake** or **Convection Roast** in the Cooking Modes screen.
 - 2 Scroll through the numbers to select a cooking temperature or touch the number pad icon  to enter the numbers directly.
 - 3 If desired, set the cook time and delayed start time using the same method. Touch the arrow key on the right side of the display to see the delayed start time settings.
 - 4 Touch **Start**. The oven starts to preheat.
 - 5 If the cook time is set, the remaining time appears in the display. If a delayed start time is set, the start time appears in the display.
 - 6 A chime sounds once preheating is complete.
 - 7 A chime sounds at the end of the set cook time and a notification appears in the display. Open the oven door and remove the food.
- If no cook time is set, the oven turns off automatically after 12 hours.

Changing the Cook Settings

- 1 Touch **Edit** in the display to bring up the Cook Settings screen.
- 2 Adjust the settings using the number pad or scroll function.
- 3 Touch **Start**.

To Stop Cooking

- 1 Touch **Stop** in the display, then select Yes.

NOTE

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

Tips for Convection Baking

- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- When using Convection Bake with a single rack, place the gliding rack in position 3. If cooking on multiple racks, place the gliding racks in positions 2 and 4 (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.

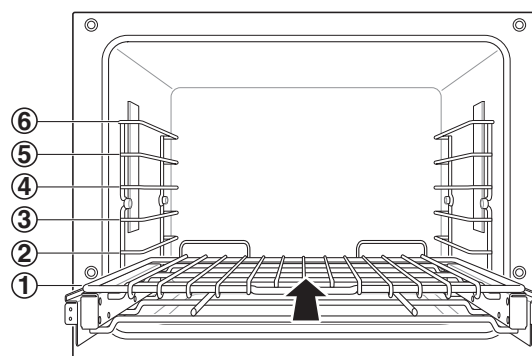
Convection Roast

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.

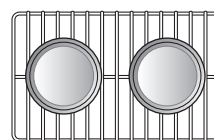
Recommended Baking and Roasting Guide

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.

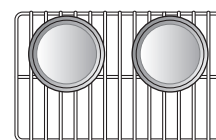
Rack and Pan Placement



Multiple Rack Guide

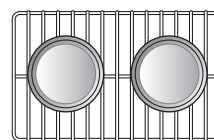


Rack
(Position 2)



Rack
(Position 4)

Single rack baking



Rack

NOTE

- Cook whole chicken 60-75 minutes (until it reaches desired doneness). The USDA recommends cooking chicken to an internal temperature of at least 165°F for safe consumption.
- Brush tops of biscuits with an egg wash before cooking to improve browning.

Baking Rack Guide

Food		Rack position
Cakes	• Layer cakes	3
	• Bundt cakes	3
Cookies	• Sugar cookies	3
	• Chocolate chips	3
	• Brownies	3
Pizza	• Fresh	4
	• Frozen	4
Pastry Crust	• From scratch	3
	• Refrigerator	3
Breads	• Biscuits, canned	3
	• Biscuits, from scratch	3
	• Muffins	3
Desserts	• Fruit crisps and cobbles, from scratch	3
	• Pies, from scratch, 2-crust fruit	3

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
Pork	Beef tenderloin	Rare	2
		Medium	2
	Rib		2
	Bone-in, sirloin		2
Poultry	Ham, cooked		2
	Whole chicken		2
	Chicken pieces		4
	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.

Keep the oven door closed while broiling. Let the oven preheat for approximately five minutes before cooking food.

- For best results, use a broiler pan and grid. See the image on the next page.

Setting the Broil Function

- 1 Touch **Broil** in the Cooking Modes screen.
- 2 Scroll to set the desired temperature: Low, Medium, or High. If desired, scroll to set a cook time.
- 3 Touch **Start**. If the cook time was set, the remaining time appears in the display. The oven door must be closed to use the Broil function.
- 4 Let the oven preheat for approximately five minutes before cooking the food.
- 5 If the cook time is set, the remaining time appears in the display. If a delayed start time is set, the start time appears in the display.
- 6 Touch **STOP** to cancel at any time or when cooking is complete.

- If the cook time is not set, the oven automatically turns off after 3 hours.

Changing the Broil Settings

- 1 Touch **Edit** in the display to bring up the Cook Settings screen.
- 2 Adjust the settings.
- 3 Touch **Start**.

To Stop Broiling

- 1 Touch **Stop** in the display, then select Yes.

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 a popup appears in the display. If the door remains open for longer than 5 seconds, the broil burner turns off. Once the door is closed, the broil burner turns back on automatically.

Smoking

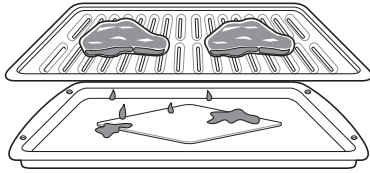
Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural by-product of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount 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	6	4-7	3-5	Space evenly. For 1-4 patties, use Speed Broil in upper oven. For more than 4 patties, use Broil in lower oven.
Beef Steaks Rare Medium Well done	1" thick 1 to 1 1/2 lbs.	5 5 5	4-5 4-7 6-8	2-3 3-4 4-5	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare Medium Well done	1 1/2" thick 2 to 2 1/2 lbs.	4 4 4	8-10 10-12 12-14	4-6 5-7 6-8	
Chicken	1 whole cut up 2 to 2 1/2 lbs., split lengthwise 2 Breasts	4 4	14-16 8-9	4-6 3-5	
Lobster Tails	2-4 10 to 12 oz. each	4	14	Do not turn over	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	1/4 to 1/2" thick	4	6	3-4	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	1/2" thick	4	6-8	2-4	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.
Pork Chops Well done	1 (1/2" thick) 2 (1" thick) about 1 lb.	4 4	5-6 9-10	2-4 4-6	
Lamb Chops Medium Well done	2 (1" thick) about 10 to 12 oz.	4 4	6 8	3-4 4-5	
Medium Well done	2 (1 1/2" thick) about 1 lb.	4 4	10 12	5-6 6-8	
Salmon Steaks	2 (1" thick) 4 (1" thick) about 1 lb.	4 4	8 9	4-6 4-6	Grease pan. Brush steaks with melted butter.

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

Tips for Broiling

Beef

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

Seafood

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

Vegetables

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

Air Fry

This feature automatically increases the entered temperature by 45 °F (25 °C) for optimal performance when using Air Fry.

The Air Fry mode can be programmed to cook at any temperature from 300 °F (150 °C) to 550 °F (285 °C). The default temperature is 400 °F (205 °C).

The Air Fry function is specially designed for oil-free frying.

Setting the Air Fry Mode

- 1 Touch **Air Fry** in the cooking mode screen.
- 2 Set the oven temperature. Scroll through the numbers on the display or touch the number pad icon  to enter the numbers directly.
- 3 If desired, set the cook time and delayed start time using the same method. Touch the arrow key on the right side of the display to see the delayed start time settings.
- 4 Touch **Start**.
- 5 If the cook time is set, the remaining time appears in the display. If a delayed start time is set, the start time appears in the display.

Changing the Cook Settings

- 1 Touch **EDIT** in the display to bring up the Cook Settings screen.
- 2 Adjust the settings using the number pad or scroll function.
- 3 Touch **Start**.

To Stop Cooking

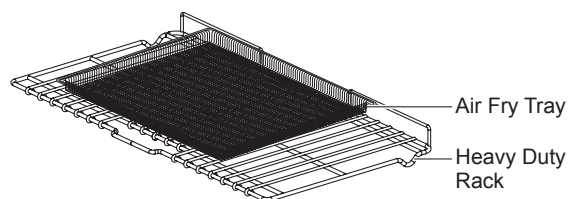
Touch **STOP** in the display, and touch **YES**.

NOTE

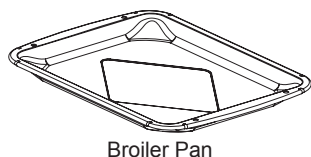
- No preheating is required when using the Air Fry mode.
- If cooking multiple batches, the later batches may take less time to cook.
- Wet batters and coatings will not crisp or set when using the Air Fry mode.

Tips for Air Fry

- For best results, use the provided air fry tray.
 - The mesh section of the air fry tray can be cleaned in a dishwasher.



- If you don't have the air fry tray, place food on a wire rack inside a foil-lined broiler pan.



- For best results, cook food on a single rack placed in positions suggested in the chart in this manual.
- Spread the food out evenly in a single layer.
- Use either the optional air fry tray available from LG or a dark baking tray with no sides or short sides that does not cover the entire rack. This allows for better air circulation.
- If desired, spray the baking tray or air fry tray with a pan spray. Use an oil that can be heated to a high temperature before smoking, such as avocado, grapeseed, peanut or sunflower oil.
- Place a foil-lined baking tray on a rack in position 1 to catch the oil falling from the food. For high-fat foods like chicken wings, add a few sheets of parchment paper to absorb the fat.
- Check food often and shake it or turn it over for crisper results.
- Prepared frozen foods may cook faster with the Air Fry mode than stated on the package. Reduce the cooking time by about 20 percent, check food early, and adjust cooking time as needed.
- Use a food thermometer to make sure food has reached a safe temperature for consumption. Eating undercooked meats can increase your risk of food-borne illness.
- For the crispiest results, dredge fresh chicken wings or tenders in seasoned flour. Use 1/3 cup flour for 2 pounds of chicken.

Recommendations When Air Frying High-Fat Foods

Foods high in fat will smoke when using the Air Fry mode. For best results, follow these recommendations when air frying foods that are high in fat, such as chicken wings, bacon, sausage, hot dogs, turkey legs, lamb chops, ribs, pork loin, duck breasts, or some plant-based proteins.

CAUTION

- Never cover slots, holes, or passages in the oven bottom or cover entire racks with materials such as aluminum foil. Doing so blocks airflow through the oven and can result in carbon monoxide poisoning. Aluminum foil can also trap heat, causing a fire hazard or poor oven performance.
- Turn on your exhaust hood at a high fan setting before you start Air Fry and leave it on for 15 minutes after you're done.
- Open a window or sliding glass door, if possible, to make sure the kitchen is well-ventilated.
- Clean the grease filters on your exhaust hood regularly.
- Keep the oven free from grease buildup. Wipe down the interior of the oven before and after air frying (once the oven has cooled).
- Run oven cleaning cycles (Speed Clean or SelfClean) regularly, depending on how often and what types of food you Air Fry.
- Avoid opening the oven door more than necessary to help maintain the oven temperature, prevent heat loss, and save energy.
- Air-frying fresh chicken pieces such as wings or drumsticks with the skin left on can produce smoke as the fat renders at high temperatures. If the smoke is excessive, use the Convection Roast mode instead of Air Fry.

Recommended Air Frying Guide

- Arrange food evenly in a single layer.
- Put a foil-lined baking pan on a rack in position ② to catch drips. If needed, add parchment paper to absorb oil and reduce smoking.
- Flip food over during cooking to avoid burning it.

† High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.

Recommended Items	Quantity (oz)	Temp. (°F)	Rack Position	Time	Guide
POTATOES-Frozen					
Frozen French Fries (Shoestring)	20	425	③	20-30	-
Frozen French Fries (Crinkle cut, 10x10 mm)	35	425	③	25-35	-
Frozen Sweet Potato Fries	25	425	③	25-35	-
Frozen Tater Tots	50	450	③	20-30	-
Frozen Hash Browns	40	450	③	25-35	-
POTATOES-Fresh/Homemade					
Homemade French Fries (10x10 mm)	25	450	③	30-40	Cut the potatoes and soak for 30 minutes in hot tap water. Drain and pat dry. Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste.
Homemade Potato Wedges	60	450	③	35-45	
CHICKEN-Frozen					
Frozen Chicken Nuggets, Crispy	30	425	③	20-30	-
Frozen Chicken Strips	35	425	③	25-35	-
Frozen Hot Wings, Bone-in	50	425	③	25-35	-
CHICKEN-Fresh, Skin on					
Fresh Chicken Wings†	40	450	③	30-40	Brush or lightly spray with 1 tbsp. of oil. Add salt and pepper to taste.
Fresh Chicken Drumsticks†	70	450	③	35-45	
Thighs	40	450	③	20-30	
Breasts	40	450	③	35-45	
OTHER					
Frozen Onion Rings, Breaded	20	400	③	20-30	-
Frozen Spring Rolls (0.7 oz each)	45	425	③	25-35	-

Recommended Items	Quantity (oz)	Temp. (°F)	Rack Position	Time	Guide
Thin Sausage (2.5 oz each, diameter 0.8")	90	400	③	20-30	-
Frozen Coconut Shrimp	25	425	③	25-35	Brush or lightly spray the surface of food with oil.
Fresh Scallops on the half shell (35.3 oz)	35	400	③	20-30	Melt 4 tbsp. of butter and brush on scallops. Mix 1/2 cup bread crumbs, 1 tbsp. minced garlic, 1/4 cup grated parmesan cheese and season to taste. Sprinkle mixture over scallops.
Fresh Shrimp	50	425	③	20-30	-
Mixed Vegetables	35	425	③	20-30	Brush or lightly spray with 4 tbsp. of olive oil. Add salt and pepper to taste.

RapidHeat Roast+

The RapidHeat Roast+ feature is designed to quickly roast poultry. The combination of intense heat from the upper and lower heating elements and heated air from the back heating element and steam results in crispier food and shorter cooking times. The RapidHeat Roast+ is especially good for medium sized poultry.

NOTE

- The recommended cook time is 50-60 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 3.
- RapidHeat Roast+ is designed to reduce the cooking time. There is no need for preheating.
- This function is optimized for poultry, so and the cooking temperature cannot be adjusted.
- It is normal for the fan to operate during the RapidHeat Roast+ function.
- If the descaling reminder appears, press OK to run the Descaling function.
- Take care when opening the oven door during or after steam cooking. Hot steam can cause scalding.
- After any steam cooking cycle, the drying function will run automatically. It is normal to hear the steam pump running during the drying function.

Setting the RapidHeat Roast+ Function

- 1 Touch **RapidHeat Roast+**.
- 2 Touch **Start**.
- 3 If the cook time is set, the remaining time appears in the display. If a delayed start time is set, the start time appears in the display.

Changing the Cook Settings

- 1 Touch **Edit** in the display to bring up the Cook Settings screen.
- 2 Adjust the settings using the number pad or scroll function.
- 3 Touch **Start**.

To Stop Cooking

- 1 Touch **Stop** in the display, then select Yes.

Warm

The Warm mode maintains an oven temperature of 200°F or less. Use the Warm mode to keep cooked food at serving temperature for up to three hours after the end of the cooking cycle. Do not use the Warm mode to try to cook food or reheat cold food.

Setting the Warm Function

- 1 Touch **Warm** in the Cooking Modes screen.
 - 2 Scroll to set the desired temperature: Low, Medium, or High. If desired, scroll to set a run time.
 - 3 Touch **Start**.
 - 4 If the run time is set, the remaining time appears in the display. If a delayed start time is set, the start time appears in the display.
- If the run time is not set, the Warming function turns off automatically after 3 hours.

NOTE

- The warm feature has three temperature levels: High=200 °F, Med=170 °F, Low=140 °F
High=93 °C, Med=77 °C, Low=60 °C

Changing the Warm Settings

- 1 Touch **Edit** in the display to bring up the Cook Settings screen.
- 2 Adjust the settings as desired.
- 3 Touch **Start**.

Canceling the Warm Function

- 1 Touch **Stop** in the display, then select Yes.

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.
- To set the Warm function to run automatically after a cooking function, use the My Recipes function.

Proof

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

Setting the Proof Function

- 1 Touch **Proof** in the Cooking Modes screen.
 - 2 Scroll through the numbers to set a proofing time or touch the number pad icon  to enter the numbers directly.
 - 3 Touch **Start**. The remaining proofing time appears in the display.
 - 4 If the proofing time is set, the remaining time appears in the display. If a delayed start time is set, the start time appears in the display.
- If the proofing time is not set, the oven automatically turns off after 12 hours.

Canceling the Proof Function

- 1 Touch **Stop** in the display, then select Yes.

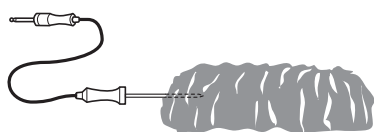
NOTE

- 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. “**Oven is too hot**” appears in the display.
- It is normal for the fan to operate during the Proof function.

Probe

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

- The probe cannot be used in Broil, Air Fry, Sous Vide, Warm, Proof or RapidHeat Roast+ modes.
- For thin cuts of meat, insert probe in thickest side of meat.



Recommended Probe Placement Chart

Category	Examples of Food	Probe Placement
Ground Meat & Meat Mixtures	Meatloaf	Insert in the thickest part
	Meatballs	
Fresh Beef, Veal, Lamb	Steaks, Roasts, Chops	Insert in the thickest part, away from bone, fat and gristle
Poultry	Whole Chicken or Turkey	Insert in the thickest part of thigh, avoiding bone
	Poultry Breasts or Roasts	
	Duck, Goose, Pheasant	
	Stuffing (Alone or in Bird)	Insert in the thickest part of the dish
Pork & Ham	Fresh Pork	Insert in the thickest part, away from bone, fat and gristle
	Fresh Ham (Raw)	
	Precooked Ham (Reheat & Serve)	
Leftovers & Casseroles	Leftovers	Insert in the thickest part of the dish
	Casseroles	
Seafood	Whole Fish	Insert in the thickest part of the fish
	Fish Fillet (Side of Fish)	
	Fish Steaks or Portions	

Using the Probe

- 1 Insert the probe into the food.
- 2 Connect the probe to the jack in the oven, and "Probe is connected" pops up in the display and the probe icon  appears at the top of the display.
- 3 Touch an appropriate cooking mode.
- 4 Scroll through the numbers to set a cooking temperature and a probe temperature or touch the number pad icon  to enter the numbers directly. The default probe temperature is 150 °F (65 °C), but can be changed to any temperature between 80 °F (27 °C) and 210 °F (100 °C).
- 5 If desired, set the delayed start time using the same method. Touch the arrow key on the right side of the display to see the additional settings.
- 6 Touch **Start**. If a delayed start time has been set, the start time appears in the display.
- 7 When the set probe temperature is reached, the oven shuts off automatically.

Changing the Cook Settings

- 1 Touch **Edit** in the display to bring up the Cook Settings screen.
- 2 Adjust the settings as desired.
- 3 Touch **Start**.

To Stop Cooking

- 1 Touch **Stop** in the display, then select Yes.

IMPORTANT NOTE

Touch Stop on the display at any time to cancel a cooking operation. To avoid breaking the probe, make sure food is completely defrosted before inserting.

CAUTION

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

Recommended Probe Temperature Chart

Category	Examples of Food	Target Internal Temp.	Desired Doneness
Ground Meat & Meat Mixtures	Meatloaf	160 °F (71 °C)	
	Meatballs	165 °F (74 °C)	
Fresh Beef, Veal, Lamb	Steaks, Roasts, Chops	145 °F (63 °C)	Rare: 130 °F (54 °C) Medium Rare: 140 °F (60 °C) Medium: 150 °F (66 °C) Well Done: 160 °F (71 °C)
Poultry	Whole Chicken or Turkey	165 °F (74 °C)	
	Poultry Breasts or Roasts		
	Duck, Goose, Pheasant		
	Stuffing (Alone or in Bird)		
Pork & Ham	Fresh Pork	145 °F (63 °C)	Well Done: 170 °F (77 °C)
	Fresh Ham (Raw)		Well Done: 160 °F (71 °C)
	Precooked Ham (Reheat & Serve)	140 °F (60 °C)	
Leftovers & Casseroles	Leftovers	165 °F (74 °C)	
	Casseroles		
Seafood	Whole Fish	145 °F (63 °C)	
	Fish Fillet (Side of Fish)		
	Fish Steaks or Portions		Well Done: 160 °F (71 °C)

My Recipes

For frequently used cooking menus, you can combine up to three different temperatures and cooking modes into one hot key.

Creating My Recipes

- When combining two or more cooking modes, a cooking time or probe temperature must be set before selecting an additional cooking mode.
 - The Probe function cannot be used with the Broil, Air Fry, Sous Vide, Warm, Proof or RapidHeat Roast+ modes.
- 1 Touch **My Recipes** in the Cooking Modes screen.
 - 2 Touch **Create** to make a new hot key.
 - 3 Select a first cook mode listed in the display and set the desired cook temperature.
 - 4 Touch **Set Cook Time** or **Set Probe**.
 - 5 If there are no additional cooking stages, touch **Done**. To add another cooking stage, set a cooking time or probe temperature for the first stage. Then touch **Add Cook Stage**.
 - 6 Repeat steps 3-5 until all desired cooking stages have been entered. Then touch **Done**.
 - 7 Enter a name for your recipe using the keyboard and touch **Save**.
 - 8 The recipe name is added to the My Recipes menu.

NOTE

- If the probe was inserted in the oven jack to add a probe temperature, remember to remove it.
- After the steam mode is used for 10 hours, a reminder to descale the product appears in the display the next time the steam mode is selected. You will not be able to use the steam mode until the Descaling function is run. To avoid this delay, run the Descaling function after every 2-3 uses of the steam mode.
- If the descaling reminder appears, press OK to run the Descaling function.

Editing My Recipes

- The Edit function cannot add or remove cooking stages to a recipe. Only the oven temperature, probe temperature and cook time can be changed.
- 1 Touch **My Recipes** in the Cooking Modes screen.
 - 2 Select the recipe to edit then touch the pencil icon at the bottom left of the screen.
 - 3 Edit the settings for the first cooking stage and touch **Done** to proceed to the next cooking stage, if any.
 - 4 Edit the next cooking stage, touch **Done**, and proceed through all cooking stages in the same way.
 - 5 Once the last cooking stage has been edited, enter a new name for the recipe or keep the previous name, then touch **Save**.

Deleting My Recipes

- 1 Touch **My Recipes** in the Cooking Modes screen.
- 2 Select the recipe and touch the trash can icon at the bottom left of the screen.
- 3 Touch **Yes**.

Auto Cook

The Auto Cook function provides guidance for cooking foods or dishes that may be unfamiliar. It contains preset programs for cooking many popular food items, with information on recommended preheating, accessories, and rack position for optimal results.

Setting Auto Cook Function

- 1 Touch **Auto Cook** in the Cooking Modes screen.
- 2 Touch a category to filter the options.
- 3 Scroll through or tap the letters to find and select an item.
- 4 Follow the recommendations in the display regarding accessories and rack position.
- 5 Touch **Start**.

Auto Cook Guide

- Preheat oven first for most items.
- Preheat for 5 minutes when broiling.
- If using probe, insert after preheating.

NOTE

- When cooking thin cuts of meat, insert the probe into the thickest part of the meat. If the probe is inserted incorrectly, the oven could turn off too soon. See the Probe section for instructions.

Category	Menu			Accessories/Cookware	Shelf Position	Cooking time in mins.	
Meat	Beef	Beef Tenderloin	Rare	Grid on broiler pan	2	30~60	
			Medium rare	Grid on broiler pan	2	35~65	
			Medium	Grid on broiler pan	2	40~70	
			Medium well done	Grid on broiler pan	2	45~75	
			Well done	Grid on broiler pan	2	50~80	
		Pot Roast			Ovenproof pot with cover	2	50~80
		Roast Beef	Rare	Grid on broiler pan	2	40~70	
			Medium rare	Grid on broiler pan	2	45~75	
			Medium	Grid on broiler pan	2	50~80	
			Medium well done	Grid on broiler pan	2	55~85	
			Well done	Grid on broiler pan	2	60~90	
		London Broil	Rare	Grid on broiler pan	5	3~10 + 3~10	
			Medium rare	Grid on broiler pan	5	5~15 + 3~10	
			Medium	Grid on broiler pan	5	5~15 + 5~10	
			Medium well done	Grid on broiler pan	5	8~15 + 5~10	
			Well done	Grid on broiler pan	5	10~15 + 8~15	
		Steak	Rare	Grid on broiler pan	5	3~10 + 3~10	
			Medium rare	Grid on broiler pan	5	5~15 + 3~10	
			Medium	Grid on broiler pan	5	5~15 + 5~10	
			Medium well done	Grid on broiler pan	5	8~15 + 5~10	
			Well done	Grid on broiler pan	5	10~15 + 8~15	
		Beef Marinade			Grid on broiler pan	3	20~50
		Meat Loaf			Loaf pan	2	40~60
	Pork	Pork Butt			Casserole dish	2	60~90
		Pork Chops			Grid on broiler pan	4	30~50
		Pork Loin			Grid on broiler pan	2	50~80
		Pork Tenderloin			Grid on broiler pan	2	20~40
	Lamb	Rack			Grid on broiler pan	2	10~30
		Bone-in Leg of Lamb			Grid on broiler pan	4	20~40
Veal	Veal Top Sirloin			Grid on broiler pan	2	80~100	
	Veal Chops			Grid on broiler pan	5	4~15 + 3~10	
	Veal Rolled Roast			Grid on broiler pan	2	50~70	
	Veal Rib Roast			Grid on broiler pan	2	50~80	
	Veal Tenderloin			Grid on broiler pan	2	50~80	
Fish	Fish Fillet			Baking dish	4	10~15	
	Whole			Baking dish	4	15~30	
	Shrimp			Grid on broiler pan	5	5~15	
	Lobster Tails			Grid on broiler pan	4	20~30	
	Steak	Salmon	Rare	Baking dish	4	15~20	
			Medium rare	Baking dish	4	20~25	
			Well done	Baking dish	4	15~30	
Poultry	Chicken	Legs & Thighs		Baking dish	4	20~40	
		Wings (Fresh)		Grid on broiler pan	5	8~20	
		Wings (Frozen)		Grid on broiler pan	4	20~40	
		Breasts		Baking dish	4	20~40	
		Cutlet		Baking dish	4	20~30	
		Whole		Grid on broiler pan	2	60~80	
	Whole Turkey			Grid on broiler pan	2	150~240	
Casserole	Lasagna (Fresh)			Baking dish	3	50~70	

Category	Menu		Accessories/Cookware	Shelf Position	Cooking time in mins.
Pizza	Frozen Thin Crust		Directly on rack	4	10~20
			On pizza pan	4	10~20
			On pizza stone	4	10~20
	Frozen Rising Crust		Directly on rack	4	10~20
			On pizza pan	4	10~20
			On pizza stone	4	10~20
	From Scratch/Homemade		Directly on rack	4	10~20
			On pizza pan	4	10~20
			On pizza stone	4	10~20
Desserts	Brownies		Baking dish	3	30~40
	Cheesecake		Cake pan	3	60~70
	Fruit pie	Whole Pie	Pie pan	3	25~45
		Par Bake Bottom Crust Only	Pie pan	3	20~40
	Fruit tart		Tart pan	3	20~40
	Cakes	Layer Cake	Cake pan	3	25~45
		Angel Food Cake	Cake pan	3	30~40
	Muffins/Cupcakes		Muffin pan	3	20~30
	Puff Pastry		Baking sheet	3	20~40
	Cookies	Single Tray	Baking sheet	3	15~20
		Multiple Tray	Baking sheet	2+4	20~28
	Biscuits/Scones		Baking sheet	3	10~20
	Souffle		Souffle dish	2	60~80
Miscellaneous	Proof		Ovenproof bowl with cover	3	30~40
	Drying/Dehydrating (Fruit or Vegetable)		Baking sheet	3	120 ~ 480
	Slow Roasting		Grid on broiler pan	2	120 ~ 240

Gourmet Steam Guide

Category	Menu		Accessories/Cookware	Shelf Position	Cooking time in mins.
Breads	White Bread	Homemade	Loaf pan	3	20~50
		Frozen	Loaf pan	3	20~50
		Par Baked	Loaf pan	3	20~50
	Baguette	Homemade	Perforated baguette pan	3	15~35
		Frozen	Perforated baguette pan	3	15~35
		Par Baked	Perforated baguette pan	3	15~35
	Cinnamon Raisin Bread		Loaf pan	3	20~40
	Walnut Bread		Loaf pan or perforated tray	3	40~50
	Whole Grain Bread	Homemade	Loaf pan	3	25~45
		Frozen	Loaf pan	3	25~45
		Par baked	Loaf pan	3	25~45
	Banana Bread	Homemade	Loaf pan	3	25~45



CAUTION

- Take care when opening the oven door during or after steam cooking. Hot steam can cause scalding.
- After any steam cooking cycle, the drying function will run automatically. It is normal to hear the steam pump running during the drying function.

Steam Function

Steam cooking uses the moist heat of steam to cook food. This is an ideal cooking method for delicate food items such as seafood, which can lose nutrients when boiled.

The oven provides 3 methods of steam cooking: Steam Assist, Sous vide and Gourmet Steam



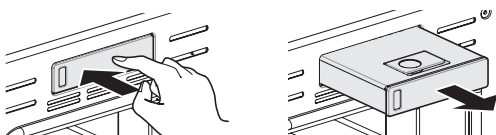
CAUTION

- Take care when opening the oven door during or after steam cooking. Hot steam can cause scalding.
- After any steam cooking cycle, the drying function will run automatically. It is normal to hear the steam pump running during the drying function.

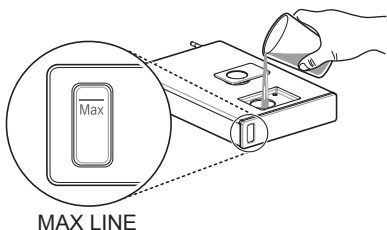
Using the Steam Feeder Tank

The steam feeder tank is located over the oven cavity.

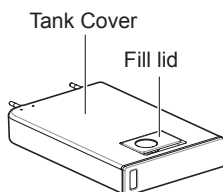
- 1 Gently push the front of the steam feeder tank to slide it out.



- 2 Remove the tank and place it on a flat surface.
- 3 Remove the tank cover or flip open the fill lid at the front of the tank cover.
- 4 Fill the tank to the max line located at the front of the tank. Use softened, filtered water, if possible. Hard water may clog the steam generator more quickly with scale buildup.



- 5 Assemble the cover or snap closed the fill lid.



CAUTION

- Make sure the tank cover and fill lid are closed before putting in the oven.

- 6 Carefully insert the tank into the steam feeder slot, making sure to keep the tank level while carrying it. If the tank is not kept level, water will drain out of the tubes in the back.

- 7 Slide the tank into the slot until it clicks into place.

Steam-Assist Mode

The Steam-Assist mode heats food gradually, using the oven heating elements and moist steam heat. Preset temperature options start at 350 °F (175 °C).

Setting Steam-Assist Mode

- 1 Touch **Steam Cook**.
- 2 Touch **Steam-Assist**.
- 3 Select the desired temperature and steam level: Low, Medium, or High.
- 4 If desired, scroll to set the cook time and delayed start time. Touch the arrow key on the right side of the display to see the delayed start time settings.
- 5 Touch **Start**.
- 6 Once cooking is finished, allow oven to cool completely, then wipe up any water left on oven interior.

Once Steam-Assist cooking is started, an indicator on the display shows the status of the steam function.

Make sure the steam feeder tank is filled with water before starting the Steam-Assist mode. If the water in the tank runs out during cooking, a chime sounds and a popup appears in the display. The oven continues to cook without steam.

NOTE

- Remember to drain the steam feeder tank after use.
- It is normal to hear the sound of boiling water from the steam generator while running the steam functions.
- If mineral deposits remain on the oven bottom after steam mode, use a cloth or sponge soaked in vinegar or a weak citric acid solution to remove them before using the steam mode again. See the Maintenance section under Descaling for more info. To remove stubborn hard water scale, use the Descaling function.
- Wipe away excess water left over after cooling.

Changing the Steam Cook Settings

- 1 Touch **Edit** in the display to bring up the Cook Settings screen.
- 2 Adjust the settings as desired.
- 3 Touch **Start**.

To Stop Steam Cooking

- 1 Touch **Stop** in the display, then select Yes.

Gourmet Steam

Get great results using preset steam cooking recipes that include recommendations for accessories and rack position.

Setting Gourmet Steam Function

- 1 Touch **Steam Cook**.
- 2 Touch **Gourmet Steam**.
- 3 Touch a category to filter the options.
- 4 Scroll through or tap the letters to find and select an item.
- 5 Follow the recommendations in the display regarding accessories and rack position.
- 6 Touch **Start**.
- 7 Once cooking is finished, allow oven to cool completely, then wipe up any water left on oven interior.

NOTE

- It is normal to hear the sound of boiling water from the steam generator while running the steam functions.
- To avoid damage and extend product life, descale the steam feeder after every 10 hours of use, or more often if needed.
- After the steam mode is used for 10 hours, a reminder to descale the product appears in the display the next time the steam mode is selected. You will not be able to use the steam mode until the Descaling function is run. To avoid this delay, run the Descaling function after every 2-3 uses of the steam mode.
- If the descaling reminder appears, press OK to run the Descaling function.

Sous Vide

Sous vide cooking uses steam to cook foods "low and slow." Use it to cook meat, fish, seafood, poultry or vegetables. Food must be vacuum packed in pouches.

It is not necessary to preheat the oven when using sous vide.

Refer to the cooking guide for recommended sous vide settings.

Benefits of Sous Vide

The lower temperatures and long cooking times used in sous vide cooking provide many benefits.

• Healthier

Compared to other cooking methods, sous vide retains most of the original nutrients in food.

• Safe and Convenient

The long cooking times used in sous vide cooking allow food to be pasteurized. Because food is vacuum packed before cooking, the unopened pouches can be quickly chilled then easily stored after cooking.

• Crisp and Moist Results

The fine temperature control of sous vide cooking is an excellent way to achieve the perfect texture when cooking meat and poultry. The low temperatures used retain more of the moisture in food than conventional cooking methods. After cooking, a final sear in a frying pan adds the perfect crisp finish.

Setting Sous Vide Mode

- 1 Fill the tank with water up to the max line located at the front of the tank.
- 2 Place the heavy duty rack in position ③ and place the sealed food bag on it.
- 3 Touch **STEAM COOK** in the cooking mode screen.
- 4 Touch **Sous-vide** in the display.
- 5 Select the desired temperature.
- 6 If desired, scroll to set the cook time and delayed start time. Press the arrow key on the right side of the display to see the delayed start time settings.
- 7 Touch **START**.
- 8 Once cooking is finished, allow the oven to cool completely. Then wipe up any water left on the oven interior.

62 OPERATION

Changing the Sous Vide Settings

- 1 Touch **EDIT** in the display to bring up the cook settings screen.
- 2 Adjust the settings as desired.
- 3 Touch **START**.

To Stop Sous Vide Cooking

Touch **STOP** in the display, and touch **YES**.

NOTE

- As the temperature in the oven rises, steam may not be visible.

Sous Vide Cooking Guide

The size, weight, thickness, starting temperature, and your personal preferences will affect operating times. This guide is only for reference. Adjust the cook time according to your preference.

Food		Quantity	Temp. (°F)	Time		
				Min.	Target	Max.
Beef Steaks		1" thick 14.1 - 17.6 oz.	135	-	2 hr.	2.5 hr.
Chicken	Breasts	4 - 6 oz.	150	-	2 hr.	2.5 hr.
	Thighs (bone in)	6 - 8 oz.	155	-	3.5 hr.	5.5 hr.
Salmon		1" thick 5 - 7 oz.	140	-	1.5 hr.	2 hr.
Vegetables	Asparagus	2.8 oz. / 6 ea 5.6 oz. / 12 ea	185	20 min.	30 min.	45 min.
	Potatoes	1/2" diced up to 36 oz.	200	-	2 hr.	-
	Carrots	1/2" diced up to 18 oz.	200	1.5 hr.	2 hr.	3 hr.

- Cook 30 mins. or 1 hour more if you use meats thicker than 1".
- If you use larger cuts of meat, cut to match the recommended weight. Be careful not to put pieces of meat too close together.

Remote Start

If the appliance is registered on a home Wi-Fi network, the preheating function of the oven can be started or stopped using the LG ThinQ smart phone app.

Preparing the Oven for a Remote Start

- 1 Open the oven door to make sure the oven is empty and ready for preheating. Do not place food in the oven. Close the oven door. Remote Start can only be set when the oven door is closed.
- 2 Touch **SETTINGS**, located at the center bottom of the display. Touch Remote Start on the first Settings screen, and then select On. Follow the instructions on the popup that opens in the display.
- 3 Follow the instructions in the LG ThinQ smartphone app for using the Remote Start function.

NOTE

- Remote Start is disconnected in the following situations:
 - Remote Start is never set up in the smart phone app.
 - Remote Start experiences a problem during operation.
- The Wi-Fi icon on the display shows the status of the appliance's network connection. If the Wi-Fi icon is not lit, use the smart phone app to select the Wi-Fi network or register the product again.
- A faulty Wi-Fi connection could delay the Remote Start function.
- Disconnect the probe if attached.

SMART FUNCTIONS

LG ThinQ Application

This feature is only available on models with Wi-Fi.

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

LG ThinQ Application Features

- **Smart Diagnosis™**
 - This function provides useful information for diagnosing and solving issues with the appliance based on the pattern of use.
- **Settings**
 - Change oven settings, including convection auto conversion and thermostat adjustment.
- **Remote Start**
 - Turn off the oven or start the oven preheating remotely.
- **Monitoring**
 - This function helps you check the current status, remaining time, cook settings and end time in one place.
- **Product Notifications**
 - Turn on the Push Alerts to receive appliance status notifications. The notifications are triggered even if the **LG ThinQ** application is not open.
- **Timer**
 - You can set the timer from the application.

NOTE

- If you change your wireless router, Internet service provider, or password, delete the registered appliance from the **LG ThinQ** application and register it again.
- This information is current at the time of publication. The application is subject to change for product improvement purposes without notice to users.

Installing LG ThinQ Application and Connecting an LG Appliance

Models with QR Code

Scan the QR code attached to the product using the camera or a QR code reader application on your smartphone.



Models without QR Code

- 1 Search for and install the **LG ThinQ** application from the Google Play Store or Apple App Store on a smartphone.
- 2 Run the **LG ThinQ** application and sign in with your existing account or create an LG account to sign in.
- 3 Touch the add (+) button on the **LG ThinQ** application to connect your LG appliance. Follow the instructions in the application to complete the process.

NOTE

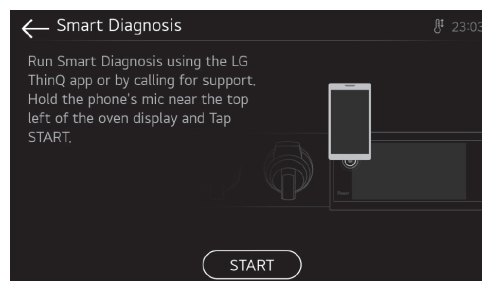
- To verify the Wi-Fi connection, check that the Wi-Fi indicator on the control panel is lit.
- The appliance supports 2.4 GHz Wi-Fi networks only. To check your network frequency, contact your Internet service provider or refer to your wireless router manual.
- **LG ThinQ** is not responsible for any network connection problems or any faults, malfunctions, or errors caused by network connection.
- The surrounding wireless environment can make the wireless network service run slowly.
- If the distance between the appliance and the wireless router is too far, the signal becomes weak. It may take a long time to connect or fail to install the application.
- If the appliance is having trouble connecting to the Wi-Fi network, it may be too far from the router. Purchase a Wi-Fi repeater (range extender) to improve the Wi-Fi signal strength.
- The network connection may not work properly depending on the Internet service provider.
- The Wi-Fi may not connect or the connection may be interrupted because of the home network environment.

NOTE

- If the appliance cannot be connected due to problems with the wireless signal transmission, unplug the appliance and wait about a minute before trying again.
- If the firewall on your wireless router is enabled, disable the firewall or add an exception to it.
- The wireless network name (SSID) should be a combination of English letters and numbers. (Do not use special characters.)
- Smartphone user interface (UI) may vary depending on the mobile operating system (OS) and the manufacturer.
- If the security protocol of the router is set to **WEP**, network setup may fail. Change the security protocol (**WPA2** is recommended), and connect the product again.

Smart Diagnosis™ Function

Should you experience any problems with the appliance, it has the capability of transmitting data via your telephone to the SIGNATURE KITCHEN SUITE Customer Information Center. This Wi-Fi equipped model can also transmit data to a smartphone using the LG ThinQ application.

**Smart Diagnosis™ through the Concierge Service**

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

- 1 Call the SIGNATURE KITCHEN SUITE Concierge Service at [1-888-289-2802 (CANADA), 1-855-790-6655 (USA)].
- 2 Touch **SETTINGS**, located at the center bottom of the main display screen. Swipe to the third settings screen and select Smart Diagnosis™. Follow the instructions in the display.

NOTE

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

- 3 Touch **Start**.
- 4 Keep the phone in place until the tone transmission has finished. This takes about 6 seconds.
- 5 Once the tones have stopped, resume your conversation with the call agent, who will assist you in using the information transmitted.

NOTE

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

LG ThinQ Smart Diagnosis™

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

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

- 1 Download the LG ThinQ application on your smart phone.
- 2 Open the LG ThinQ application on your smart phone. Touch the Smart Diagnosis™ button to advance to the next screen.
- 3 Follow the directions in the application. If the Wi-Fi method does not work well, follow the instructions for using Audible Diagnosis.

NOTE

- Smart Diagnosis™ cannot be activated unless the appliance can be turned on using the **Power** button. If the appliance cannot be turned on, troubleshooting must be done without using Smart Diagnosis™.
- Call quality differences by region may affect the function.
- Use a landline telephone for better communication performance, resulting in better service.
- Bad call quality may result in poor data transmission from your phone to the machine, which could cause Smart Diagnosis™ to malfunction.

Open Source Software Notice Information

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

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

Radio Equipment Specifications

Type	Operating Frequency Range	Output Power (Max.)
Wireless LAN	2 400 MHz - 2 472 MHz	< 1 W
Bluetooth†	2 400 MHz - 2 483.5 MHz	

† This feature is only available on some models.

FCC Statement

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules for transmitter module and part 18 of the FCC Rules for this equipment. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and the receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device(transmitter module contained in this product) complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference and
- (2) This device must accept any interference received, including interference that may cause undesired operation.

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

FCC RF Radiation Exposure Statement

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

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

Industry Canada Statement

This device contains licence-exempt transmitter(s)/ receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s). Operation is subject to the following two conditions:

- (1) This device may not cause interference.
- (2) This device must accept any interference, including interference that may cause undesired operation of the device.

IC Radiation Exposure Statement

This equipment complies with IC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20 cm (7.8 inches) between the antenna and your body.

NOTE

The manufacturer is not responsible for any radio or tv interference caused by unauthorized modifications to this equipment. Such modification could void the user's authority to operate the equipment.

MAINTENANCE

NOTE

- Depending on the model, your range may contain different cooktop modules requiring different maintenance procedures. Take care when cleaning the range to apply cleaners only as recommended.

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.

Control Panel

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.

Cooktop Surface

Glass-Ceramic Cooktop

WARNING

- To protect hands from burns, always wear oven mitts or use pot holders while using a scraper on the hot cooking surface.

CAUTION

- If any sugar or food containing sugar spills, or plastic or foil melts on the cooktop, remove the material IMMEDIATELY with a metal razor scraper while the cooking surface is still hot to avoid the risk of damage to the glass-ceramic surface. When used correctly, the scraper will not damage the cooktop surface.
- If water or food containing water spills, remove the spill IMMEDIATELY with a dry paper towel.
- Do not use scrub pads or abrasive cleaning pads. They may damage your cooktop surface.

Use ceramic cooktop cleaner on the glass cooktop. Other cleaners may not be as effective or may scratch, damage or stain the cooktop surface.

To maintain and protect the surface of the glass cooktop, follow these steps:

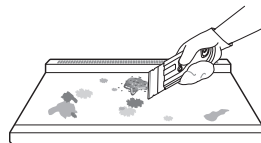
- Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
- Use ceramic cooktop cleaner daily to help keep the cooktop looking new.
- Shake the cleaner well. Apply a few drops of cleaner directly to the cooktop.
- Use a paper towel to clean the entire cooktop surface.
- Rinse with clear water and use a dry cloth or paper towel to remove all cleaning residue.

NOTE

- Any damage or failure of the product resulting from the items below may not be covered under the LIMITED WARRANTY.
 - Sugary spillovers (such as preserves, ketchup, tomato sauce, jellies, fudge, candy, syrups, or chocolate) or melted plastics can cause pitting on the surface of your cooktop.
 - If food or water containing calcium (such as baking powder, wine, milk, spinach, or broccoli) is spilled on the cooktop, it can permanently stain or discolor the surface.

Burned-On Residue

- While the cooktop is still warm, remove any burnt on deposits or spilled food from the glass-ceramic cooking surface with a suitable metal razor scraper.



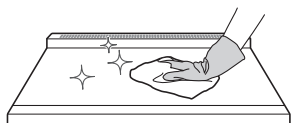
NOTE

- Do not use a dull or nicked blade.
- Hold the scraper at approximately a 30° angle to the cooktop.
- The razor scraper will not damage the markings on the cooking surface.
- Take care to avoid damaging the seal when cleaning the cooktop with a metal razor scraper.

- 2 When the cooking surface has completely cooled, apply a few dime-sized dabs of a glass-ceramic cooktop cleaner in each burner area. Spread the cleaner over the cooktop surface with a damp paper towel. Leave the cleaner on for 10 minutes before rinsing it off.



- 3 Rinse with clean water and wipe the cooktop surface with a clean, dry paper towel.



Cooktop Seal

- 1 To remove burned-on soil from the seal around the outside of the glass-ceramic cooktop, cover the area with a warm, wet cloth to soften the soil.
- 2 After a few minutes, wipe the area clean with a mild, nonabrasive cleaner.

CAUTION

- Do not use a knife or any sharp object to clean the seal around the outside of the glass-ceramic cooktop.
- Take care to avoid damaging the seal when cleaning the cooktop with a metal razor scraper.

Maintaining the Cooktop

CAUTION

- Do not use chlorine bleach, ammonia, or other cleaners not specifically recommended for use on glass-ceramic cooktops.
- Let your glass-ceramic cooking surface cool off before cleaning.

	Wipe off with a damp towel and mild detergent	Use a metal scraper	Apply cooktop cleaner. Rub with a towel.	Rinse with a damp towel, then wipe dry.
Regular (Recommended after each use)		-	-	-
Occasional (Recommended every week)	-	-		
Thorough (Recommended for tough stains or burnt-on food)	-			

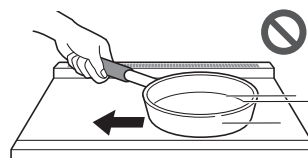
NOTE

- For additional product information, visit our website at www.lg.com

Metal Marks and Scratches

CAUTION

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



- Any cookware that has a rough or dirty bottom can mark and scratch the cooktop surface. Always start with clean cookware.
- Do not use cookware if there is foreign matter on the cooktop surface. Always clean the cooktop surface before cooking.

NOTE

- Any damage or failure of the product resulting from the items below may not be covered under the LIMITED WARRANTY.
 - Be careful not to slide pots and pans across the cooktop. Doing so will leave metal markings on the cooktop surface. To help remove these marks, use a ceramic cooktop cleaner with a cleaning pad for ceramic cooktops.
 - If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed immediately before heating again or the discoloration may be permanent.

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

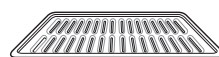
To avoid scratches, do not use steel wool pads.

- 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 Wipe with a clean, dry paper towel or soft cloth.
- 4 Repeat as necessary.

NOTE

- Use warm soapy water or a stainless steel cleaner or polish.
- Always wipe in the direction of the metal surface finish.
- Stainless steel appliance cleaner or polish can be purchased online or from most retailers of appliances or home goods.

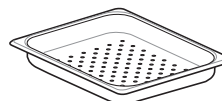
Broiler Pan, Grid, and Steam Trays



Grid



Broiler pan



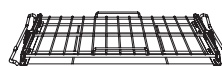
Perforated tray



Solid tray

- Do not store the soiled broiler pan, grid, or steam trays in the range.
- Do not use the self-clean mode to clean the broiler pan, grid, or steam trays.
- Remove the grid from the broiler pan to clean. Carefully pour grease from the pan into an appropriate container.
- Use a plastic scouring pad to clean the broiler pan, grid, and steam trays in hot, soapy water.
- To remove burned on food, cover the grid while it's hot with a wet, soapy dishcloth or paper towels, and allow the residue to soften.
- The broiler pan, grid, and steam trays are dishwasher safe.

Oven Racks



Gliding rack



Rack

Remove the oven racks before operating the self clean cycle.

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

NOTE

If the racks are cleaned using the self clean cycle (not recommended), the color will turn slightly blue and the finish will become dull. After the self clean cycle is complete, and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of vegetable oil. This will make the racks glide more easily into the rack tracks.

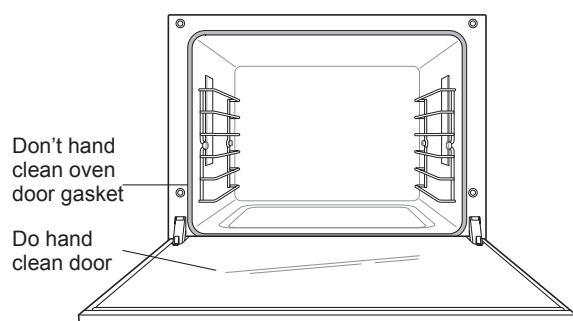
Oven Door

- 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 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 oven door. Doing so can cause damage.

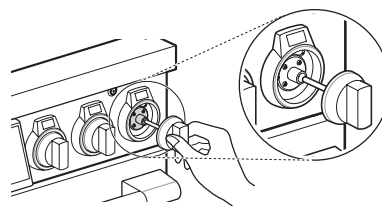


Front Manifold Panel and Knobs

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

The control knobs may be removed for easy cleaning.

- 1 To clean the knobs, make sure that they have the position indicator centered at the top or Off position and pull them straight off the stems.
- 2 To replace the knobs, make sure that the knobs have the position indicator centered at the top or **Off** position, and slide the knobs directly onto the stem.



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.
- Do not try to remove the LED rings behind the control knobs.

NOTE

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

SpeedClean™

SIGNATURE KITCHEN SUITE'S SpeedClean™ enamel technology provides two cleaning options for the inside of the range. The SpeedClean™ feature takes advantage of SIGNATURE KITCHEN SUITE'S new enamel to help lift soils without harsh chemicals, and it runs using ONLY WATER for just 10 minutes in low temperatures to help loosen LIGHT soils before hand-cleaning.

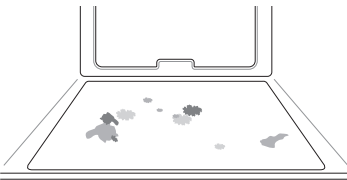
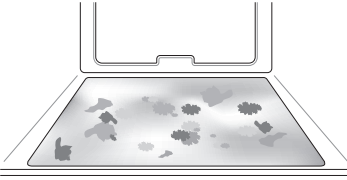
While SpeedClean™ is quick and effective for small and LIGHT soils, the Self Clean feature can be used to remove HEAVY, built up soils. The intensity and high heat of the Self Clean cycle may result in smoke which will require the opening up of windows to provide ventilation. Compared to the more intense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

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

Benefits of SpeedClean™

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

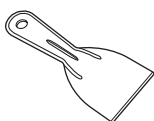
When to Use SpeedClean™

Suggested Cleaning Method	Example of Oven Soiling	Soil Pattern	Types of Soils	Common Food Items That Can Soil Your Oven
SpeedClean™		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.

SpeedClean™ 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:

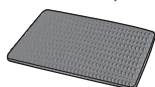
- Hard plastic spatula
- Plastic pan scraper
- Plastic paint scraper
- Old credit card

- 3 Fill the steam feeder tank with water to the maximum fill line (34 oz/1000 cc).
- 4 Touch Cleaning and SpeedClean™ in that order.
- 5 Touch Start. The remaining time appears in the display.

CAUTION

- Some surfaces may be hot after the SpeedClean™ cycle. Wear rubber gloves while cleaning to prevent burns.
- During the SpeedClean™ cycle, the oven may become hot enough to cause burns. After the cycle ends, open the oven door and wait 5 minutes 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.

- 6 A tone will sound at the end of the 10 minute cycle. Touch **End of Cleaning** to clear the display and end the tone.
- 7 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.
- 8 Clean the oven cavity immediately after the SpeedClean™ cycle by scrubbing with a wet, non-scratch scouring sponge or pad. (The scouring side will not scratch the finish.)



CAUTION

- Do not use oven cleaners, harsh chemical cleaners, bleach, vinegar, steel scouring pads, or abrasive pads or cleansers to clean the oven, as they can permanently damage the oven surface.
- Do not clean the gasket.

- 9 Once the oven cavity is cleaned, wipe any excess water with a clean dry towel. Replace racks and any other accessories.
- 10 If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas. If stubborn soils remain after multiple SpeedClean™ cycles, run the Self Clean cycle. Be sure that the oven cavity is empty of oven racks and other accessories, and that the oven cavity surface is dry before running the Self Clean cycle. Consult the Self Clean section of your owner's manual for further details.

NOTE

- If you forget to saturate the inside of the oven with water before starting SpeedClean™. Press Stop 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 SpeedClean™ cycle.
- The cavity gasket may be wet when the SpeedClean™ cycle finishes. This is normal. Do not clean the gasket.
- If mineral deposits remain on the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.
- It is normal for the fan to operate during the SpeedClean™ cycle.
- It is normal to hear the sound of boiling water from the steam generator while running the SpeedClean™ cycle.
- Using commercial oven cleaners or bleach to clean the oven is not recommended. Instead, use a mild liquid cleanser with a pH value below 12.7 to avoid discoloring the enamel.

Cleaning Tips

- Allow the oven to cool to room temperature before using the SpeedClean™ cycle.
- A plastic spatula can be used as a scraper to scrape off any chunks or debris before and during oven cleaning.
- Using the rough side of a non-scratch scouring pad may help to take off burnt-on stains better than a soft sponge or towel.
- Certain non-scratch scrubbing sponges, such as those made of melamine foam, available at your local stores, can also help improve cleaning.
- Make sure the range is level for best results when cleaning the oven.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- If the soil inside the oven cannot be removed with warm, soapy water, use an alkaline cleaner like baking soda or borax.
- Soil baked on through several cooking cycles will be more difficult to remove with the SpeedClean™ cycle.
- Do not open the oven door during the SpeedClean™ cycle. Water will not get hot enough if the door is opened during the cycle.
- The self-clean cycle is better for cleaning hard to reach areas such as the back of the oven cavity.

Self Clean

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

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

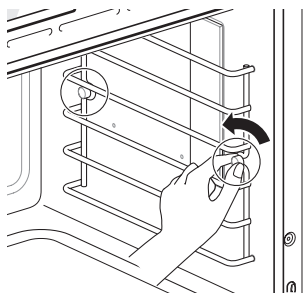
Before Starting Self Clean

- Remove the oven racks, broiler pan, broiler grid, steam trays, oven rack guides, 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.
- The LED lighting inside the oven should be turned off. Make sure the LED cover is in place.
- The LED lighting inside the oven cannot be turned on until the oven temperature has cooled below 500 °F (260 °C) after a Self Clean cycle is complete.

Removing the Rack Guides

Before starting Self Clean, you must remove the rack guides.

- 1 Open the oven door.
- 2 Turn the 2 bolts on each rack guide counterclockwise to remove the guides.



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 a Self Clean cycle, the cooktop elements cannot be used.

NOTE

- Remove oven racks and accessories before starting the Self Clean cycle. Remove rack guides from the oven. See "Removing Rack Guides."
- 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, have it replaced.
- Wipe up any heavy spillovers on the oven bottom.
- Make sure that the oven LED cover is in place and the oven LED is off.
- It is normal for the fan to operate during the Self Clean cycle.
- During the Self Clean cycle, the cooktop elements cannot be used.

Setting Self Clean

The Self Clean function has cycle times of 3, 4 or 5 hours.

Self Clean Soil Guide

Soil Level	Cycle Setting
Lightly Soiled Oven Cavity	3-Hour Self Clean
Moderately Soiled Oven Cavity	4-Hour Self Clean
Heavily Soiled Oven Cavity	5-Hour Self Clean

- 1 Touch Cleaning and Self Clean in that order.
- 2 Select the desired cycle time.
- 3 If desired, scroll to set a delayed start time or touch the number pad icon  to enter the start time directly.
- 4 Touch Start. The remaining time or the delayed start time appears in the display.
- 5 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.
- Do not remove the steam feeder tank from the oven during the self-clean cycle. Doing so, could result in product damage.

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, touch the **STOP** or **POWER** button at the left side of the display.

During Self Clean

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

After the Self Clean Cycle

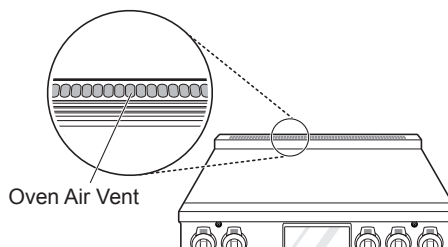
- The oven door remains locked until the oven temperature has cooled.
- You may notice some white ash in the oven. Wipe it off with a damp cloth or a soap-filled steel wool pad after the oven cools. If the oven is not clean after one self-clean cycle, repeat the cycle.
- If oven racks were left in the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

NOTE

- The Self Clean cycle cannot be started if the Lockout feature is active.
- Once the Self Clean cycle is set, the oven door locks automatically. You will not be able to open the oven door until the oven has cooled. The lock releases automatically.
- Once the door has been locked, the lock  indicator light stops flashing and remains on. Allow about 15 seconds for the oven door lock to activate.
- After the oven is turned off, the convection fan keeps operating until the oven has cooled down.

Oven Air Vents

Air openings are located at the rear of the cooktop, at the top of the oven door, at the front of oven cavity 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.

Steam Feeder Tank

The steam feeder tank is used during the steam cooking functions. Use filtered, softened water if possible.

NOTE

- After using the steam function, the steam feeder tank should be drained. To avoid bacteria or odors, clean and dry the steam feeder tank after every use.
- Do not clean in a dishwasher.

Hard Water Scale

If hard water is used in the steam feeder tank, the steam generator may become clogged with hard water scale. In areas with hard water, run the Descaling function frequently or use softened water.

Cleaning Scale on Oven Bottom

To remove mineral deposits that remain on the oven bottom after using the steam mode, use a cloth or sponge soaked in vinegar or a weak citric acid solution. For more stubborn or extensive scaling, use the Descaling function.

Descaling

Use this function to remove the white deposits that form after the steam generator is used for a long period.

The Descaling function runs for 65 minutes. Water will come out of the steam generator while it is being cleaned.

For instructions on removing and filling the steam feeder tank, see "Using the Steam Feeder Tank."

Setting Descaling

- 1 Fill the steam feeder tank with a 20:1 mixture of water and citric acid. For example, use 4 tsp of citric acid in 4 $\frac{1}{4}$ cups water (20 g citric acid in 1000 ml water).
- 2 Insert the steam feeder tank into the slot over the oven cavity and push it in until it clicks into place.
- 3 Touch Cleaning, Steam Maintenance and Descaling in that order.
- 4 After 60 minutes of descaling, a popup will appear in the display. Following the instructions, drain the tank and fill it with clean water.
- 5 Insert the tank and start the Rinsing function.
- 6 Once the Rinsing function is complete, dry the inside of the oven with a soft cloth.

NOTE

- The Rinsing function must be completed even if the Descaling function is canceled.
- If water remains on the oven bottom after descaling, it can leave a residue after the oven is used. To remove the residue, see the instructions under "Cleaning Scale on Oven Bottom."

Drying

The Drying function removes residual water inside the steam generator. The function takes a little over 1 minute and runs automatically after any steam cooking cycle. The Drying function can also be started manually, if needed.

Setting Drying

- 1 Check whether there is water in the steam feeder tank.
- 2 Touch Cleaning, Steam Maintenance and Drying in that order.
- 3 Touch **Start** to begin Drying. The remaining time appears in the display.

Evaporation

Use the Evaporation function to dry the oven cavity after a steam cooking cycle. Evaporation runs for 12 minutes.

Setting Evaporation

- 1 Touch Cleaning, Steam Maintenance and Evaporation in that order.
- 2 Touch **Start** to begin Evaporation. The remaining time appears in the display.

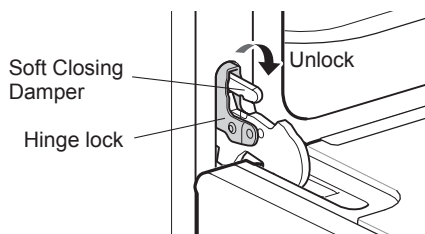
Removing and Replacing the Lift-Off Oven Doors

CAUTION

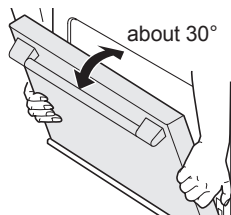
- Be careful when removing and lifting the door.
- Do not lift the door by the handle. The handle is not designed to support the weight of the door and could break.

Removing the Door

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



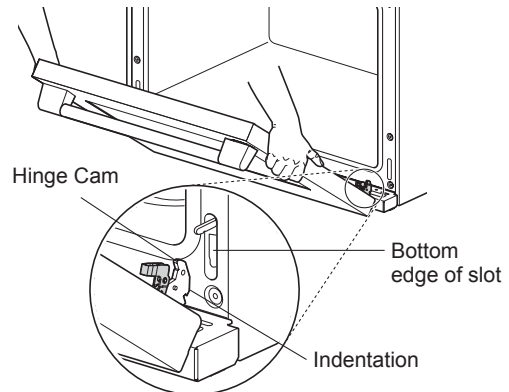
- 3 Firmly grasp both sides of the door at the top.
- 4 Close the door to the removal position (approximately 30 degrees) which is halfway between the broil stop position and fully closed. If the position is correct, the hinge cams will move freely.



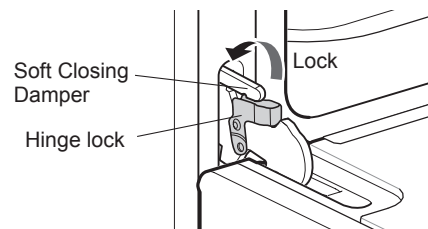
- 5 Lift door up and out until the hinge cams are clear of the slots.

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 cams into the bottom edge of the hinge slots. The notch in the hinge cams 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 hinges on either side of the door, rotating them back toward the slots in the oven frame until they lock.



- 5 Close the oven door.

Door Care Instructions

Most oven doors contain glass that can break.

CAUTION

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

TROUBLESHOOTING

FAQs

What types of cookware are recommended for use with the cooktop?

- The pans must have a flat bottom and straight sides.
- Only use heavy-gauge pans.
- The pan size must match the amount of food to be prepared and the size of the surface element.
- Use tight fitting lids.
- Only use flat-bottom woks or 14" round-bottom woks when using a SIGNATURE KITCHEN SUITE supplied wok grate.

Why do the heating elements appear to be turning ON and OFF during use of the cooktop or oven?

Depending on your cooktop element setting or the temperature selected in your oven, it is NORMAL for the cooking elements to cycle on and off.

My new oven doesn't cook like my old one. Is there something wrong with the temperature settings?

No, your oven has been factory tested and calibrated. For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the oven temperature yourself to meet your specific cooking needs. Refer to the Thermostat Adjustment section in this manual for easy instructions on how to adjust your thermostat.

Is it normal to hear a clicking noise coming from the back of my oven when I am using it?

Your new range is designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements click on and off more frequently on your new oven. This is NORMAL.

During convection cooking the fan stops when I open the door. Is that normal?

Yes, this is normal. When the door is opened, the convection fan will stop until the door is closed.

Can I use aluminum foil to catch drippings in my oven cavity?

Never use aluminum foil to line the bottom or sides of the oven. The foil will melt and stick to the bottom surface of the oven and will not be removable. Use a sheet pan placed on a lower oven rack to catch drippings instead. (If foil has already melted onto the bottom of the oven, it will not interfere with the oven's performance.)

Can I use aluminum foil on the racks?

Do not cover racks with aluminum foil. Covering entire racks with foil restricts air flow, leading to poor cooking results. Use a sheet pan lined with foil under fruit pies or other acidic or sugary foods to prevent spillovers from damaging the oven finish.



CAUTION

Foil may be used to wrap food in the oven, but do not allow the foil to come into contact with the exposed broiling elements in the oven. The foil could melt or ignite, causing smoke, fire, or injury.

Can I leave my racks and rack guides in the oven when running a Self Clean cycle?

No. Although it will not damage the racks, it will discolor them and may make them hard to slide in and out during use. Remove all items from the oven before starting a Self Clean cycle.

What should I do if my racks are sticky and have become hard to slide in and out?

Over time, the racks may become hard to slide in and out. Apply a small amount of olive oil to the ends of the racks. This will work as a lubricant for easier gliding.

What should I do for hard to remove stains on my induction cooktop?

The induction cooktop should be cleaned after every use to prevent permanent staining. When cooking foods with high sugar content, such as tomato sauce, clean the stain off with a scraper while the cooktop is still warm. Use an oven mitt when scraping to prevent burns. Refer to the MAINTENANCE section of this owner's manual for further induction cooktop.

Why aren't the function buttons working?

Make sure that the range is not in Lock Out mode. The lock  will show in the display if Lock Out is activated. To deactivate Lock Out, tap display to see the unlock popup. Press UNLOCK for 3 seconds to cancel the lockout function. The lock icon will disappear at the upper right in the display. If the display is in idle mode (blank or turned off), touch the LCD display to activate the screen.

My range is still dirty after running the SpeedClean™ cycle. What else should I do?

The SpeedClean™ cycle only helps to loosen light soils in your oven range to assist in hand-cleaning of your oven. It does not automatically remove all soils after the cycle. Some scrubbing of your oven range is required after running the SpeedClean™ cycle.

I tried scrubbing my oven after running SpeedClean™, but some soils still remain. What can I do?

The SpeedClean™ feature works best when the soils are fully soaked and submerged in water before running the cycle and during hand-cleaning. If soils are not sufficiently soaked in water, it can negatively affect the cleaning performance. Repeat the SpeedClean™ process using sufficient water.

Sugar-based and certain greasy soils are especially hard to clean. If some stubborn soil remains in the oven, use the Self Clean feature to thoroughly clean your oven.

Soil on my oven walls is not coming off. How can I get the oven walls clean?

Soil on the side and rear walls of your oven range may be more difficult to fully soak with water. Try repeating the SpeedClean™ process.

Will SpeedClean™ get all of the soil and stains out completely?

It depends on the soil type. Sugar-based and certain grease stains are especially hard to clean. Also, if stains are not sufficiently soaked in water, this can negatively affect cleaning performance.

If stubborn or built-up stains remain in the oven, use the Self Clean feature. Refer to the Self Clean section of this owner's manual.

Are there any tricks to getting some of the stubborn soil out?

Scraping soil with a plastic scraper before and during hand-cleaning is recommended. Fully saturating soil with water is also recommended.

However, certain types of soil are harder to clean than others. For stubborn soil, the Self Clean cycle is recommended. Consult the Self Clean section of your owner's manual for details.

Is it safe for my convection fan, broil burner or heater element to get wet during SpeedClean™?

Yes. The convection fan and broiler heater element may get a little wet during cleaning. However, direct spray onto the broil burner and heater elements is not necessary because these are self-cleaning during regular use.

I see smoke coming out of my oven range's cooktop vents during SpeedClean™. Is this normal?

This is normal. This is not smoke. It is actually water vapor (steam) from the water in the oven cavity. As the oven heats briefly during SpeedClean™, the water in the cavity evaporates and escapes through the oven vents.

How often should I use SpeedClean™?

SpeedClean™ can be performed as often as you wish. SpeedClean™ works best when your oven is LIGHTLY soiled from such things as LIGHT grease splatter and small drops of cheese. Please refer to the SpeedClean™ section in your owner's manual for more information.

Can I run the SpeedClean™ cycle on my ovens at once?

Yes. You can run the SpeedClean™ cycle on the ovens at the same time. Some oven surfaces will be hot after the cycle completes running. Avoid leaning or resting on the oven door glass while cleaning the oven cavities.

Before Calling for Service

Before you call for service, review this list. It may save you time and expense. The list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

For detailed information or videos, visit www.sksappliances.com for the troubleshooting page.

Symptoms	Possible Causes / Solutions
Range is not level.	- Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the oven rack is level. - Be sure floor is level and strong and stable enough to adequately support range. - If floor is sagging or sloping, contact a carpenter to correct the situation. - Kitchen cabinet alignment may make range appear unlevel. Be sure cabinets are square and have sufficient room for range clearance.
Cannot move appliance easily. Appliance must be accessible for service.	- Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible. - Carpet interferes with range. Provide sufficient space so range can be lifted over carpet. - Anti-tip device engaged.
Oven control beeps and displays F1~F25 error code.	Electronic control error. Press OK to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Press OK and contact a Service agent.
Induction control beeps and LED on knob displays F1~F15 error code.	Electronic control error. Turn the knob to the central OFF position in order to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Turn the knob to the central OFF position and call for service.
Oven will not work	- Plug on range is not completely inserted in the electrical outlet. - Make sure electrical plug is plugged into a live, properly grounded outlet. - A fuse in your home may be blown or the circuit breaker tripped. - Replace the fuse or reset the circuit breaker. - Oven controls improperly set. - See the Using the Oven section. - Oven too hot. - Allow the oven to cool to below locking temperature.
Steam is exhausted through the oven vent.	Cooking foods with high moisture produces steam. This is normal.
Appliance does not operate.	- Make sure cord is plugged correctly into outlet. Check circuit breakers. - Service wiring is not complete. Contact your electrician for assistance. - Power outage. Check house lights to be sure. Call your local electric company for service.
Oven light does not work.	This oven uses LED lighting which must be repaired or replaced by an authorized technician.

Symptoms	Possible Causes / Solutions
Oven smokes excessively during broiling.	• Control not set properly. Follow instructions under Setting Oven Controls. • Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing. • Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling. • Insert on broiler pan wrong side up and grease not draining. Always place grid on the broiler pan with ribs up and slots down to allow grease to drip into pan. • Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. - Old grease or food spatters cause excessive smoking.
Food does not bake or roast properly	• Oven controls improperly set. - See the Using the Oven section. • Oven not preheated before cooking. - For proper results when baking or roasting, allow the oven to finish preheating and come up to the set temperature before placing food in the oven. • Rack position is incorrect or the rack is not level. - See the Using the Oven section. • Incorrect cookware or cookware of improper size being used. - See the Using the Oven section. • Oven sensor needs to be adjusted. - See Thermostat Adjustment in the Features section.
Food does not broil properly	• Improper rack position being used. - See the Broiling Guide. • Cookware not suited for broiling. - Use broiling pan and grid. • Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended. - See the Using the Oven section. • In some areas the power voltage may be low. - Preheat the broil element for 5-7 minutes. - See the Broiling Guide.
Oven temperature too hot or too cold	• Oven sensor needs to be adjusted. - See Thermostat Adjustment in the Settings section.
Oven will not Self Clean	• The oven temperature is too high to set a Self Clean operation. - Allow the range to cool and reset the controls. • Oven controls improperly set. - See the Self Clean section. • A Self Clean cycle cannot be started if the oven lockout feature is active.
“Crackling” or “popping” sound	• This is the sound of the metal heating and cooling during both the cooking and Self Clean functions. - This is normal.

Symptoms	Possible Causes / Solutions
Fan noise	• A convection fan may automatically turn on and off. - This is normal. • The fans that exist to cool the range are turned on and off according to the temperature of the range. - This is normal.
Convection Fan stops	• Convection fan stops according to cook mode. - This is normal and is done to allow for more even heating during the cycle. This is not a failure of the range and should be considered normal operation.
Excessive smoking during a Self Clean cycle	• Excessive soil. - Press the STOP button. Open the windows to rid the room of smoke. Wait until the Self Clean mode is cancelled. Wipe up the excess soil and reset the clean.
Oven door does not open after a Self Clean cycle	• Oven is too hot. - Allow the oven to cool below locking temperature. • Allow about one hour for the oven to cool after the completion of a Self Clean cycle. The door can be opened when the lock  is no longer displayed. • The control and door may be locked.
The oven is not clean after a Self Clean cycle	• Oven controls not properly set. - See the Self Clean section. • Oven was heavily soiled. - Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to Self Clean again or for a longer period of time.
Door locked icon  shows in the display when you want to cook	• The oven door is locked because the temperature inside the oven has not dropped below the locking temperature. - Press the STOP button. Allow the oven to cool.
Burning or oily odor emitting from the vent	• This is normal in a new oven and will disappear in time. - To speed the process, set a Self Clean cycle for a minimum of 3 hours. See the Self Clean section.
Oven racks are difficult to slide	• The shiny, silver-colored racks were cleaned in a Self Clean cycle. - Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.
Moisture collects on oven window or steam comes from oven vent	• This is normal when cooking foods in high moisture. • Excessive moisture was used when cleaning the window.

Symptoms	Possible Causes / Solutions
Trouble connecting appliance and smartphone to Wi-Fi network	• The password for the Wi-Fi network was entered incorrectly. - Delete your home Wi-Fi network and begin the registration process again. • Mobile data for your smartphone is turned on. - Turn off the Mobile data on your smartphone before registering the appliance. • The wireless network name (SSID) is set incorrectly. - The wireless network name (SSID) should be a combination of English letters and numbers. (Do not use special characters.) • The router frequency is not 2.4 GHz. - Only a 2.4 GHz router frequency is supported. Set the wireless router to 2.4 GHz and connect the appliance to the wireless router. To check the router frequency, check with your Internet service provider or the router manufacturer. • The distance between the appliance and the router is too far. - If the appliance is too far from the router, the signal may be weak and the connection may not be configured correctly. Move the router closer to the appliance or purchase and install a Wi-Fi repeater.
Water pools in the bottom of the oven during or after steam cooking.	• During steam cooking, the water in the steam feeder is transferred to the bottom of the oven. It is normal for water to fill the bottom of the oven during or after the Steam mode. • If the water leaves mineral deposits on the oven bottom, remove the deposits with a cloth or sponge soaked in vinegar.
White residue appears on the oven bottom after steam cooking.	• Using hard water in the steam feeder can result in hard water scale on the oven bottom. • To remove mineral deposits that remain on the oven bottom, use a cloth or sponge soaked in vinegar or a weak citric acid solution.
Noise after steam cooking	• After any steam cooking cycle, the drying function will run automatically. It is normal to hear the steam pump running during the drying function.

LIMITED WARRANTY

USA

Should your **SIGNATURE KITCHEN SUITE** Dual Fuel Range ("Product") fail due to a defect in materials or workmanship under normal and proper use, during the warranty period set forth below, **SIGNATURE KITCHEN SUITE** will, at its option, repair or replace the Product. This limited warranty is valid only to the original retail purchaser of the Product and applies only when purchased lawfully and used within the United States including U.S. Territories.

Warranty Period	Scope of Warranty	HOW SERVICE IS HANDLED
Three (3) years from date of original retail purchase	Parts and Labor	SIGNATURE KITCHEN SUITE will provide parts and labor to repair or replace defective parts.

- Replacement Products and parts are warranted for the remaining portion of the original warranty period or ninety (90) days, whichever is greater.
- Replacement Products and parts may be new, reconditioned, refurbished, or otherwise factory remanufactured.
- Replaced Product or part(s) will be the property of **SIGNATURE KITCHEN SUITE**.
- Proof of original retail purchase specifying the Product model and date of purchase is required to obtain warranty service under this limited warranty.

EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THE PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THE ABOVE LIMITED WARRANTY. UNDER NO CIRCUMSTANCES SHALL SIGNATURE KITCHEN SUITE OR ITS U.S. DISTRIBUTORS/DEALERS BE LIABLE FOR ANY INDIRECT, INCIDENTAL, CONSEQUENTIAL, SPECIAL, OR PUNITIVE DAMAGES, INCLUDING, WITHOUT LIMITATION, LOST GOODWILL, LOST REVENUES OR PROFITS, WORK STOPPAGE, IMPAIRMENT OF OTHER GOODS, COST OF REMOVAL AND REINSTALLATION OF THE PRODUCT, LOSS OF USE, OR ANY OTHER DAMAGES WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE. SIGNATURE KITCHEN SUITE'S TOTAL LIABILITY, IF ANY, SHALL NOT EXCEED THE PURCHASE PRICE PAID BY YOU FOR THE PRODUCT.

SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

THIS LIMITED WARRANTY DOES NOT COVER:

- Service trips to deliver, pick up, or install, educate how to operate, correct wiring, or correct unauthorized repairs.
- Damage or failure of the Product to perform during power failures and interrupted or inadequate electrical service.
- Damage or failure caused by leaky or broken water pipes, frozen water pipes, restricted drain lines, inadequate or interrupted water supply or inadequate supply of air.
- Damage resulting from operating the product in a corrosive atmosphere or contrary to the product owner's manual.
- Damage or failure to the Product caused by accidents, pests and vermin, lightning, wind, fire, floods, acts of God, or any other causes beyond the control of **SIGNATURE KITCHEN SUITE**.
- Damage or failure of the Product caused by unauthorized modification or alteration, or if the Product is used for other than the intended purpose, or any water leakage where the Product was not properly installed.
- Damage or failure of the Product caused by incorrect electrical current, voltage, or plumbing codes.
- Damage or failure of the Product caused by transportation, storage, and/or handling, including scratches, dents, chips, and/or other damage to the finish of the Product, unless such damage is reported within one (1) week of delivery.

86 LIMITED WARRANTY

- Damage or failure of the Product resulting from misuse, abuse, improper installation, repair, or maintenance. Improper repair includes the use of parts not authorized by **SIGNATURE KITCHEN SUITE**. Improper installation or maintenance includes installation or maintenance contrary to the Product owner's manual.
- Damage or failure of the Product caused by the use of parts, components, accessories, consumable cleaning products, or any other products or services that were not authorized by **SIGNATURE KITCHEN SUITE**.
- Damage or missing items to any display or open box Product.
- Refurbished Product or any Product sold "As Is", "Where Is", "With all Faults", or similar disclaimer.
- Products with original serial numbers that have been removed, altered, or cannot be readily determined.
- Increases in utility costs and additional utility expenses.
- Any noises associated with normal operation.
- Products used for other than normal and proper household use (e.g., commercial or industrial use) or contrary to the Product owner's manual.
- Costs associated with removal and reinstallation of the Product for repairs, or the removal and reinstallation of the Product if it is installed in an inaccessible location or not installed in accordance with the Product Owner's manual.
- Accessories, removable components, or consumable parts (e.g. Shelves, door bins, drawers, water/air filters, racks, light bulbs, batteries, etc., as applicable), except for internal/functional parts covered under this limited warranty.

CANADA

Should your SIGNATURE KITCHEN SUITE Dual Fuel Oven ("Product") fail due to a defect in materials or workmanship under normal and proper use, during the warranty period set forth below, SIGNATURE KITCHEN SUITE will, at its option, repair or replace the Product upon receipt of proof of the original retail purchase. This limited warranty is valid only to the original retail purchaser of the Product and applies only to a Product distributed, purchased and used within Canada, as determined at the sole discretion of SIGNATURE KITCHEN SUITE.

WARRANTY PERIOD: (Note: If the original date of purchase cannot be verified, the warranty will begin sixty (60) days from the date of manufacture).

Dual Fuel Oven

Three (3) years from the date of original retail purchase.

Parts and Labor (internal/functional parts only)

- Replacement products and parts are warranted for the remaining portion of the original warranty period or ninety (90) days, whichever is greater.
- Replacement products and parts may be new, reconditioned, refurbished, or otherwise factory remanufactured, all at the sole discretion of SIGNATURE KITCHEN SUITE.
- Proof of original retail purchase specifying the Product model and date of purchase is required to obtain warranty service under this Limited Warranty.

SIGNATURE KITCHEN SUITE'S SOLE LIABILITY IS LIMITED TO THE LIMITED WARRANTY SET OUT ABOVE. EXCEPT AS EXPRESSLY PROVIDED ABOVE, SIGNATURE KITCHEN SUITE MAKES NO, AND HEREBY DISCLAIMS, ALL OTHER WARRANTIES AND CONDITIONS RESPECTING THE PRODUCT, WHETHER EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, AND NO REPRESENTATIONS SHALL BE BINDING ON SIGNATURE KITCHEN SUITE. SIGNATURE KITCHEN SUITE DOES NOT AUTHORIZE ANY PERSON TO CREATE OR ASSUME FOR IT ANY OTHER WARRANTY OBLIGATION OR LIABILITY IN CONNECTION WITH THE PRODUCT. TO THE EXTENT THAT ANY WARRANTY OR CONDITION IS IMPLIED BY LAW, IT IS LIMITED TO THE WARRANTY PERIOD SET OUT ABOVE. UNDER NO CIRCUMSTANCES SHALL SIGNATURE KITCHEN SUITE, THE MANUFACTURER OR DISTRIBUTOR OF THE PRODUCT, BE LIABLE FOR ANY INCIDENTAL, CONSEQUENTIAL, SPECIAL, DIRECT, INDIRECT, PUNITIVE OR EXEMPLARY DAMAGES, INCLUDING, WITHOUT LIMITATION, LOSS OF GOODWILL, LOST PROFITS, LOSS OF ANTICIPATED PROFITS, LOST REVENUE, LOSS OF USE, OR ANY OTHER DAMAGE, WHETHER ARISING DIRECTLY OR INDIRECTLY FROM ANY CONTRACTUAL BREACH, FUNDAMENTAL BREACH, TORT OR OTHERWISE, OR FROM ANY ACTS OR OMISSIONS. SIGNATURE KITCHEN SUITE'S TOTAL LIABILITY, IF ANY, SHALL NOT EXCEED THE PURCHASE PRICE PAID BY YOU FOR THE PRODUCT.

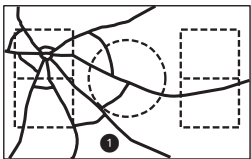
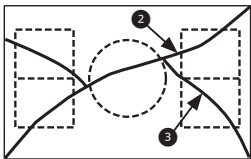
This Limited Warranty gives you specific legal rights. You may also have other rights that vary from province to province depending on applicable provincial laws. Any term of this Limited Warranty that negates or varies any implied condition or warranty under provincial law is severable where it conflicts with such provincial law without affecting the remainder of this warranty's terms.

THIS LIMITED WARRANTY DOES NOT COVER:

- Service trips to i) deliver, pick up, or install or; educate on how to operate the Product; ii) correct wiring or plumbing; or iii) correct unauthorized repairs or installations of the Product;
- Damage or failure of the Product to perform during power failures and interrupted or inadequate electrical service;
- Damage or failure resulting from operating the Product in a corrosive atmosphere or contrary to the instructions outlined in the Product's owner's manual;
- Damage or failure to the Product caused by accidents, pests and vermin, lightning, wind, fire, floods, acts of God, or any other causes beyond the control of SIGNATURE KITCHEN SUITE or the manufacturer;
- Damage or failure resulting from misuse, abuse, improper installation, repair, or maintenance of the Product. Improper repair includes use of parts not authorized or specified by SIGNATURE KITCHEN SUITE. Improper installation or maintenance includes installation or maintenance contrary to the Product's owner's manual;
- Damage or failure caused by unauthorized modification or alteration of the Product, or if used for other than the intended household purpose/use of the Product, or damage or failure resulting from any water leakage due to improper installation of the Product;
- Damage or failure caused by incorrect electrical current, voltage or plumbing codes;
- Damage or failure caused by use that is other than normal household use, including, without limitation, commercial or industrial use, including use in commercial offices or recreational facilities, or as otherwise outlined in the Product's owner's manual;
- Damage or failure caused by transportation and handling, including scratches, dents, chips and/or other damage to the finish of the Product, **unless** such damage results from defects in materials or workmanship and is reported to SIGNATURE KITCHEN SUITE within one (1) week of delivery of the Products;
- Damage or missing items to any display, open box, refurbished or discounted Product;
- Refurbished Product or any Product sold "As Is", "Where Is", "With all Faults", or any similar disclaimer;
- Products with original serial numbers that have been removed, altered or cannot be readily determined at the discretion of SIGNATURE KITCHEN SUITE;
- Increases in utility costs and additional utility expenses in any way associated with the Product;
- Any noises associated with normal operation of the Product;
- Replacement of light bulbs, filters, fuses or any other consumable parts;
- Replacement of any part that was not originally included with the Product;
- Costs associated with removal and/or reinstallation of the Product for repairs; and

- Shelves, drawers, handle and accessories to the Product, except for internal/functional parts covered under this Limited Warranty.
- This warranty is extended to the original purchaser for products purchased for home use within the U.S.A. In Alaska, the warranty excludes the cost of shipping or service calls to your home. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs or your state's Attorney General.

Not Covered by Warranty (for all countries)

Problem	Cause	Prevention
Cooktop crack	Cooktop crack caused by impact of object  A  B - A: Out of warranty ① Mechanical breakage - B: In warranty ② Primary crack ③ Secondary crack	- DO NOT store heavy items above the cooktop surface as they could fall and damage it. - DO NOT scratch the cooktop or the cooktop could crack. - Clean the cooktop before and after using. NOTE - Damage caused after delivery (Not covered by warranty)
Pitting of the cooktop glass	If not removed immediately, sugary spillovers (such as preserves, ketchup, tomato sauce, jellies, fudge, candy, syrups, or chocolate) or melted plastic or foil can cause surface pitting of the cooktop. (Not covered by warranty)	- Remove the molten material IMMEDIATELY with a metal razor scraper. - For safety, wear an oven mitt or hot pad while scraping the hot surface.
Oven or racks are stained after using aluminum foil	Aluminum foil has melted in the oven 	- Never cover the oven bottom or cover an entire rack with materials such as aluminum foil. - If the foil has already melted onto the oven, it will not affect the performance of the oven.

Problem	Cause	Prevention
Unit has no power (USA Only)	- House power turned off (power supply) - Tripped breaker - The power cord is not installed properly. 3-WIRE HOOK UP <NEMA 10-50> 4-WIRE HOOK UP <NEMA 14-50>	- Check power at main board before calling for service. - Match power cord type and outlet type - Properly install the power cord
- Surface is not level - Oven is tipping	- Range not leveled - Anti-tip device not installed correctly Anti-tip bracket Wall plate Screw must enter wood or concrete Level both sides of range Approximately 0.65" (16.5 mm) Use carpenter's level to check level.	Check with installer first

The cost of repair or replacement under the above excluded circumstances shall be borne by the consumer.

TO OBTAIN WARRANTY SERVICE AND ADDITIONAL INFORMATION

Call [1-888-289-2802 (CANADA), 1-855-790-6655 (USA)] and select the appropriate option from the menu.

Visit our website at www.sksappliances.com

By mail (Canada) : 20 Norelco Drive, North York, ON, M9L 2X6

Or by mail (U.S.A) : **SIGNATURE KITCHEN SUITE** Customer Service P.O. Box 240007 Huntsville, AL 35813
ATTN: CIC

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