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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.

ENGLISH



LSIL6334*E



MFL68920561
Rev.03_111523



www.lg.com

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4 IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE

Download this owner's manual at <http://www.lg.com>

Safety Messages

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and follow all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the safety alert symbol and either the word **WARNING** or **CAUTION**.

These words mean:



WARNING

You may be killed or seriously injured if you do not follow instructions.



CAUTION

You may be injured or cause damage to the product if you do not follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what may happen if the instructions are not followed.

Anti-tip Device

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.



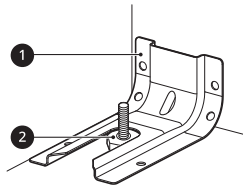
WARNING

- 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 guide on the anti-tip bracket template.
- Engage the range to the anti-tip device by following the guide on the anti-tip bracket template. Ensure the anti-tip device is re-engaged when the range is moved by following the guide 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.
- Do not rest large, heavy items such as whole turkeys on the open oven door. The range could tip forward and cause injury.

- 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.
- Never remove the oven legs. The range will not be secured to the anti-tip bracket if the legs are removed.



- ❶ Anti-tip bracket
- ❷ Leveling leg

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.

Operation

- 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.
- Children should not be allowed to play with controls or other parts of the appliance.
- 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.

6 IMPORTANT SAFETY INSTRUCTIONS

- Never attempt to dry a pet in the oven.
- Never use your appliance for warming or heating the room.
- 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 to contact heating elements.
- Do not touch the hot surface between the bottom of the oven door and the top of the drawer on the front of the oven while the oven is in operation. The surface becomes hot and can cause burns and other injury.
- 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.
- During oven operation, the upper surface of the drawer cavity becomes hot and may cause burns. Never allow children to remain unsupervised near the oven or cooktop.
- Do not put your hand inside the drawer while the oven is operating.

Maintenance

- Do not allow children to crawl into the oven.
- Let hot cookware and utensils cool in a safe place, out of reach of small children.
- 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, storage drawer 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.

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.

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 and any cookware, utensils or food from the oven.
- 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.

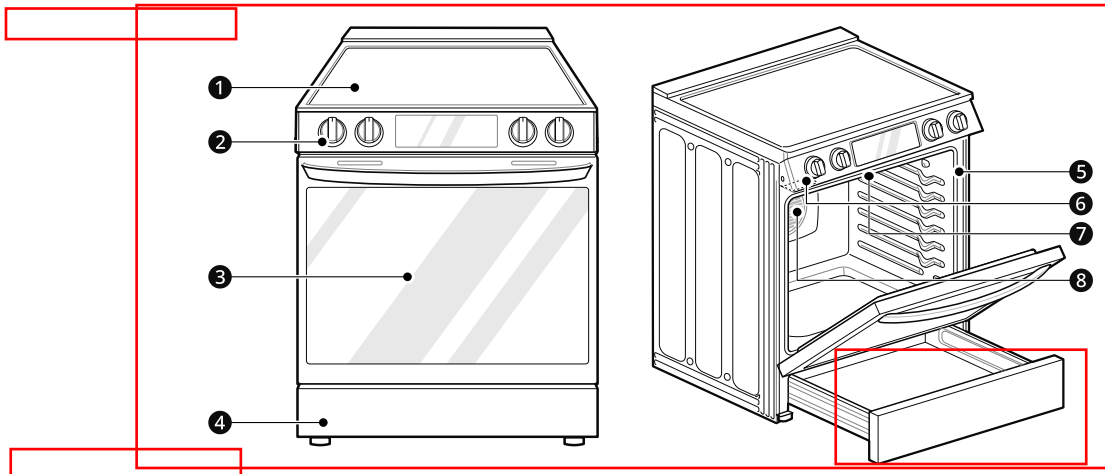
SAVE THESE INSTRUCTIONS

8 PRODUCT OVERVIEW

PRODUCT OVERVIEW

Product Features

Exterior & Interior



- ❶ Cooktop
- ❷ Cooktop Controller
- ❸ Oven Door
- ❹ Storage Drawer
- ❺ Gasket
- ❻ Model & Serial Number Plate
- ❼ Broil Heater
- ❽ Convection Heater

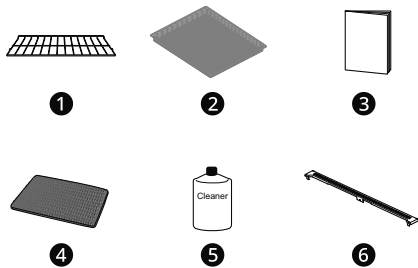
Product Specifications

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

Oven Range Models	LSIL6334*E
Description	Electric Slide In Oven Range
Electrical requirements	11.4 kW 120/240 VAC or 9.45 kW 120/208 VAC
Exterior Dimensions	29 7/8" (W) x 36 1/2" (H) x 26 7/8" (D) (D with door closed) 75.8 cm (W) x 92.7 cm (H) x 68.3 cm (D) (D with door closed)
Height to cooking surface	36" (91.3 cm)
Total capacity	6.3 cu. ft.

Accessories

Included Accessories



- ❶ Standard Rack (2 ea)
- ❷ Air Fry Tray (1 ea)
- ❸ Owner's Manual (1 ea)
- ❹ Non-scratch Scouring Pad (1 ea)
- ❺ Cooktop Cleaner (1 ea)
- ❻ Rear Filler (1 ea)

Optional Accessories (sold separately)



- ❶ Grid
- ❷ Broiler Pan

NOTE

- Contact LG Customer Service at 1-800-243-0000 (1-888-542-2623 in Canada) if any accessories are missing.
- 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.

10 INSTALLATION

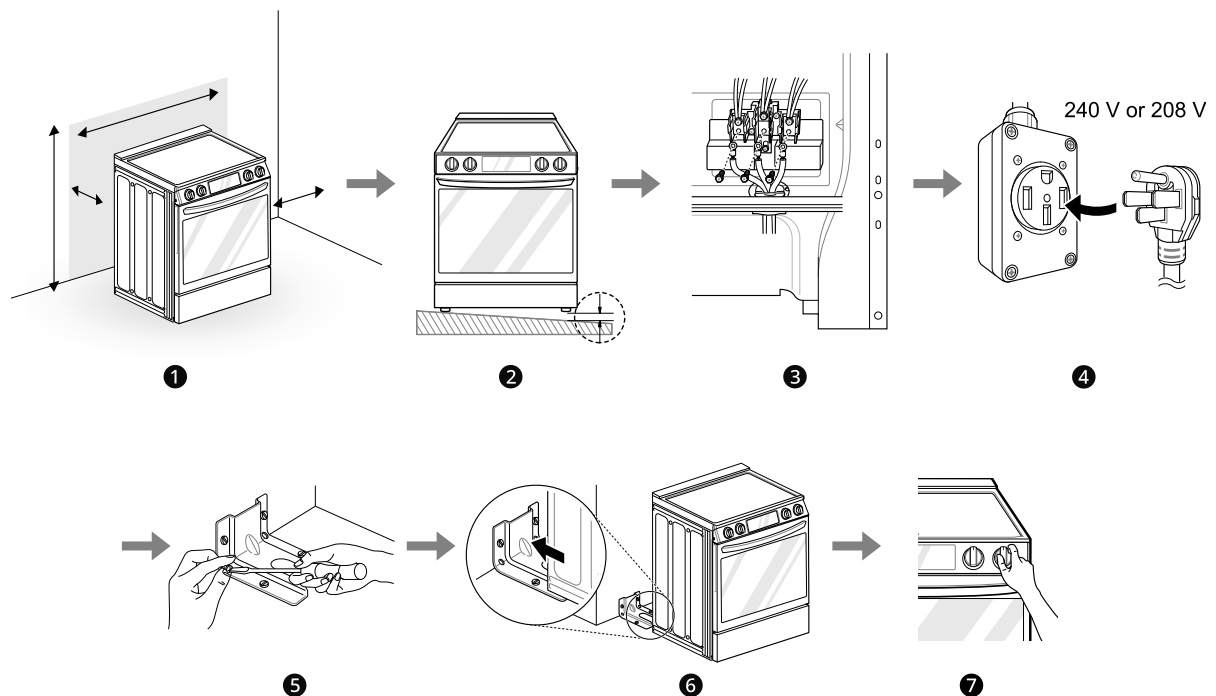
INSTALLATION

Before Installing

Installation Overview

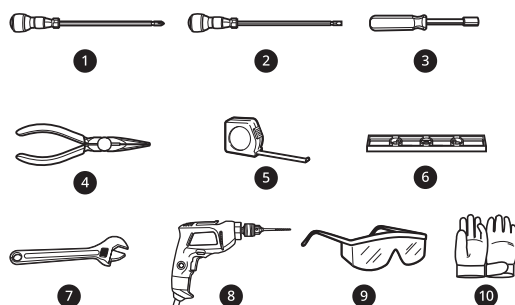
Please read the following installation instructions first after purchasing this product or transporting it to another location.

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.



❶ Check and choose the proper location	❺ Install anti-tip device
❷ Level the range	❻ Engage the anti-tip device
❸ Connect electric range	❼ Test run
❹ Plug in the power cord	

Tools Needed

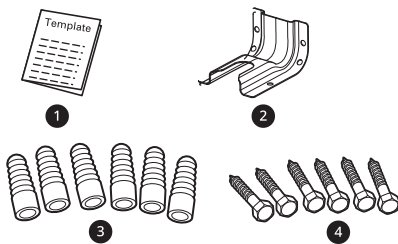


- ❶ Phillips Screwdriver
- ❷ Flat-blade Screwdriver
- ❸ 1/4" Nut Driver
- ❹ Pliers
- ❺ Tape Measure
- ❻ Level

- 7 Adjustable Wrench
- 8 Drill
- 9 Safety Glasses
- 10 Gloves

Parts

Parts Provided

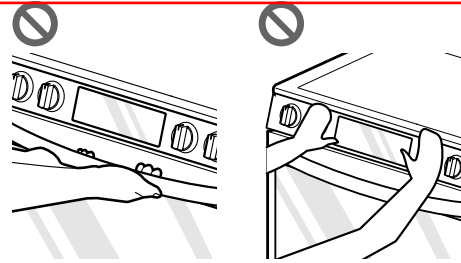


- 1 Template (1 ea)
- 2 Anti-tip Bracket Kit (1 ea)
- 3 Anchor Sleeves (6 ea)
- 4 Lag Bolts (6 ea)

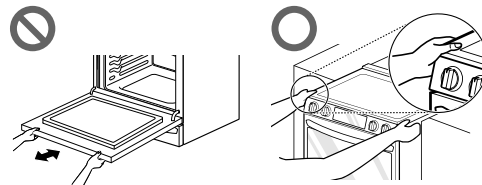
NOTE

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

Doing so can result in serious damage to the range.



- Do not push or pull the range by grabbing the open oven door or cooktop only. Doing so can result in serious damage to the range.



- Do not lift the range using the cooktop or door handle. Doing so can cause damage and improper operation of the range.



- To reduce the risk of burns, do not move this appliance while it is hot.

NOTE

- The image may differ from the actual model.

Unpacking and Moving the Range

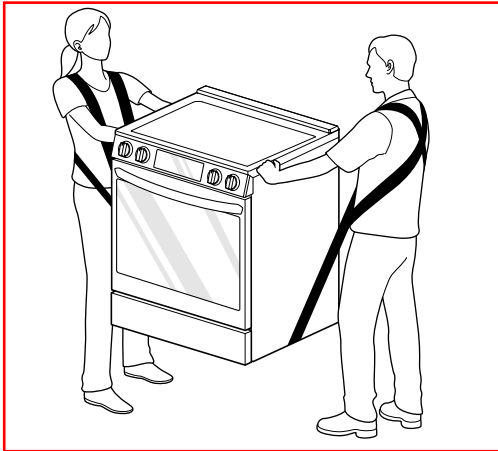
⚠ WARNING

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

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NOTE

- 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.

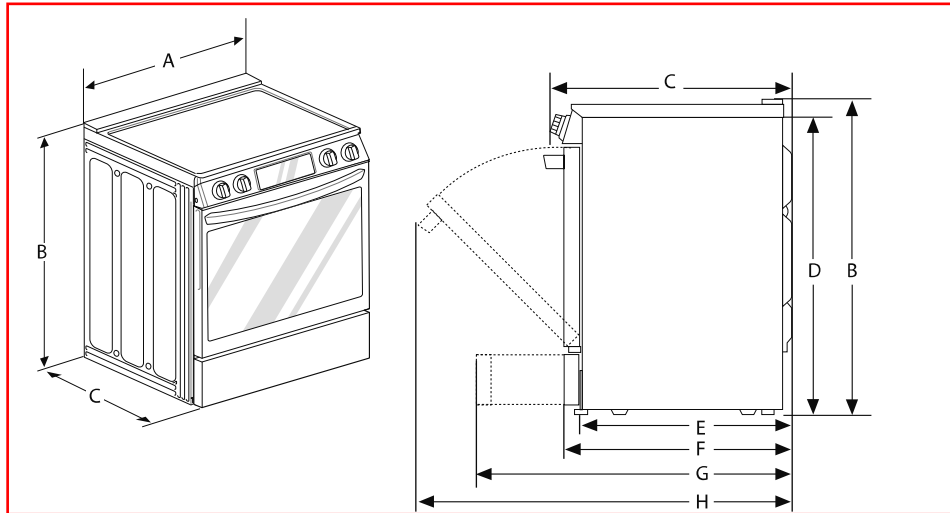


- Remove packing material, tape and any temporary labels from your range before using. Do not remove any warning-type labels, the model and serial number label, or the Tech Sheet that is located on the back of the range.
 - To remove any remaining tape or glue, rub the area briskly with your thumb. Tape or glue residue can also be easily removed by rubbing a small amount of liquid dish soap over the adhesive with your fingers. Wipe with warm water and dry.
 - Do not use sharp instruments, rubbing alcohol, flammable fluids, or abrasive cleaners to remove tape or glue. These products can damage the surface of your range.
-

Choosing the Proper Location

Dimensions and Clearances

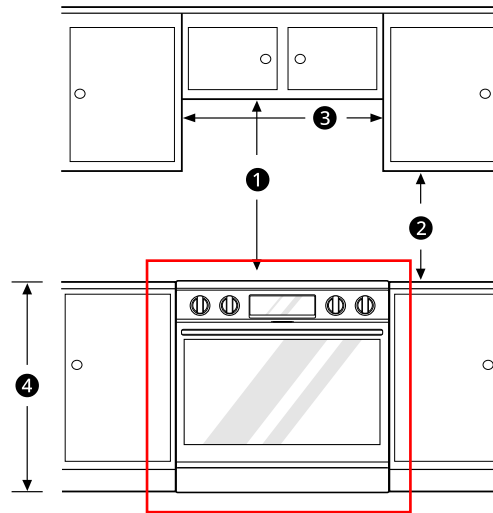
Dimensions



-	Dimensions	LSIL6334*E
A	Width	29 7/8" (758.8 mm)
B	Height	36 1/2" (927.9 mm)
C	Depth (Includes Door Handle)	29 5/16" (743.9 mm)
D	Height (Excludes Vent Trim)	36" (913.0 mm)
E	Depth (Includes only the product body that is loaded into the cabinet. Excludes door, drawer, and handles)	24 3/4" (629.4 mm)
F	Depth (Excludes Door Handle)	26 7/8" (683.0 mm)
G	Depth when drawer is fully opened	36 1/16" (916.2 mm)
H	Depth when door is fully opened	48 5/8" (1235.9 mm)

14 INSTALLATION

Minimum Dimensions

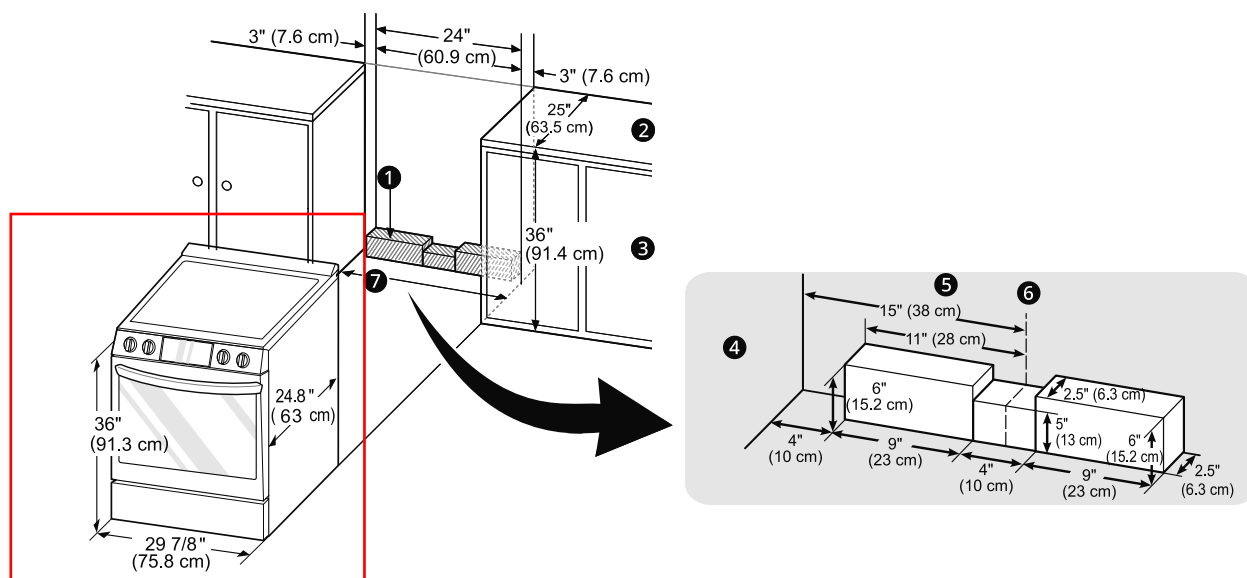


❶ Minimum distance from top of range to combustible surface overhead	30" (76.2 cm)
❷ Minimum distance from countertop to overhead cabinets at side	15" (38.1 cm)
❸ Minimum opening in overhead cabinets	30" (76.2 cm)
❹ Height of countertop	36" (91.3 cm)

NOTE

- ❶ 30" (76.2 cm) minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet; or 24" (60.9 cm) minimum when bottom of wood or metal cabinet is protected by not less than 1/4" (6.4 cm) flame retardant millboard covered with not less than no. 28 MSG sheet steel, 0.015" (0.381 mm) stainless steel, 0.024" (0.610 mm) aluminum or 0.020" (0.508 mm) copper.
- ❷ 15" (38.1 cm) minimum between countertop and adjacent cabinet bottom.
- Important – Save for the use of the local electrical inspector.
- For installation in Canada, a free-standing range is not to be installed closer than 15/32" (12 mm) from any adjacent surface.

Clearances



① Acceptable Electrical Outlet Area	② Normal Countertop Depth
③ Counter Top Height	④ Cabinet
⑤ Wall	⑥ Center
⑦ Cabinet Opening = 30" (76.2 cm) For U.S.A = 30" (76.2 cm) ~ 31" (78.7 cm) For CANADA	

Electricity

The range should always be plugged into its own individual properly grounded electrical outlet.

- This prevents overloading house wiring circuits which could cause a fire hazard from overheated wires.
- It is recommended that a separate circuit serving only this appliance be provided.

Flooring

⚠ CAUTION

- Use an insulated pad or 1/4 in. (0.64 cm) plywood under the range if installing the range over carpeting.

Ambient Temperature

⚠ CAUTION

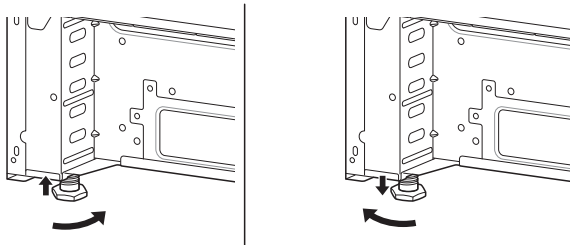
- Make sure wall coverings, countertops and cabinets around the range can withstand the heat (up to 194 °F) generated by the range. Discoloration, delamination or melting may occur. This range has been designed to comply with the maximum allowable wood cabinet temperature of 194 °F.
- Before installing the range in an area covered with linoleum or other synthetic floor covering, make sure the floor covering can withstand temperatures of at least 200 °F (93 °C).

16 INSTALLATION

Leveling

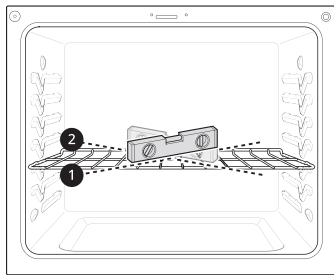
Leveling the Range

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



Checking Adjustments

- 1 Place the level diagonally on the oven rack, and check each direction for level.
 - First check direction ①. Then check direction ②.



- 2 If the level doesn't show that the rack is level, adjust the leveling legs with a wrench.

Connecting Electricity

Electrical Requirements

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

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

A range cord rated at 40 amps with 120/240 minimum volt range is required. If a 50 amp range cord is used, it should be marked for use with 1 3/8" diameter connection openings. This appliance may be connected by means of a conduit or power cord. If a conduit is being used, refer to "3-Wire Connection: Conduit" or "4-Wire Connection: Conduit" sections.

⚠ WARNING

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

Specified Power Cord Kit Rating

Case 1

- Voltage: 120/240 volts (3-wire)
- Range rating: 8,750 W - 16,500 W
- Specified rating of power supply-cord kit, amperes: 40 A or 50 A
- Diameter (inches) of range connection opening
 - Power cord: 1 3/8"
 - Conduit: 1 1/8"

Case 2

- Voltage: 120/240 volts (3-wire)
- Range rating: 16,501 W - 22,500 W
- Specified rating of power supply-cord kit, amperes: 50 A
- Diameter (inches) of range connection opening
 - Power cord: 1 3/4"
 - Conduit: 1 3/8"

Case 3

- Voltage: 120/208 volts (3-wire)
- Range rating: 7,801 W- 12,500 W
- Specified rating of power supply-cord kit, amperes: 40 A or 50 A

- Diameter (inches) of range connection opening
 - Power cord: 1 3/8"
 - Conduit: 1 1/8"

Case 4

- Voltage: 120/208 volts (3-wire)
- Range rating: 12,501 W - 18,500 W
- Specified rating of power supply-cord kit, amperes: 50 A
- Diameter (inches) of range connection opening
 - Power cord: 1 3/4"
 - Conduit: 1 3/8"

3, 4 - Wire Electrical Wall Receptacle



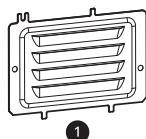
4 Wire receptacle (14-50R)



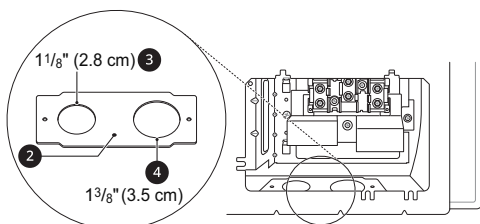
3 Wire receptacle (10-50R)

Connecting the Power Cord / Conduit

The rear access cover **1** must be removed. Loosen the two screws with a screwdriver. The terminal block will then be accessible.

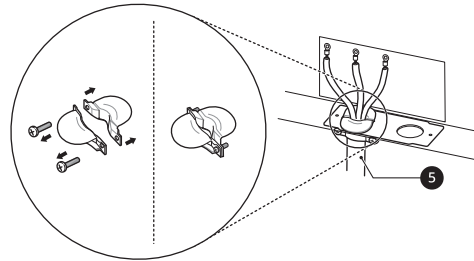


Use the cord/conduit connection plate **2** to install the power cord or conduit. Leave the connection plate as installed for power cord installations. Remove the connection plate for conduit installations and rotate it to use the smaller 1 1/8 in. (2.8 cm) conduit hole **3** instead of the 1 3/8 in. (3.5 cm) power cord hole **4**.

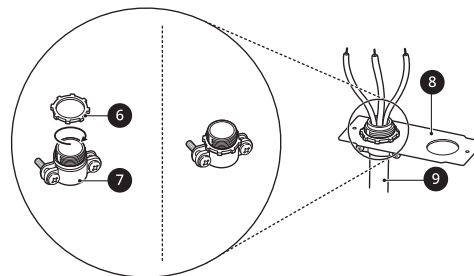


For power cord **5** installations, hook the strain relief over the 1 3/8 in. (3.5 cm) power cord hole

located below the rear of the oven. Insert the power cord through the strain relief and tighten it.



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.



- 6** Ring
- 7** Body
- 8** Cord/Conduit Connection Plate
- 9** Conduit

3-Wire Connection: Power Cord

⚠ WARNING

- The white middle (neutral or ground) wire 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.
- If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

- 1 For power cord installations, hook the strain relief over the power cord hole (1 3/8") located below the rear of the oven.

18 INSTALLATION

- 2 Insert the power cord through the strain relief and tighten it.

⚠ CAUTION

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

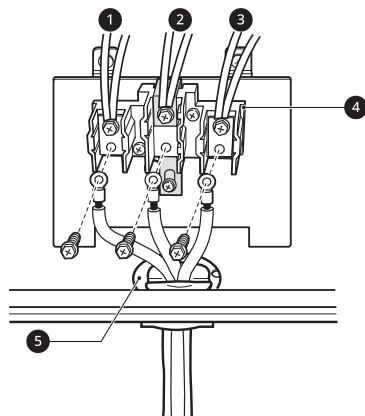
- 3 Remove the lower 3 screws from the terminal block and retain them.

- 4 Insert the 3 screws through each power cord terminal ring and into the lower terminals of the terminal block.
 - Make sure that the white center wire is connected to the center lower position of the terminal block.

- 5 Tighten the 3 screws securely into the terminal block.

⚠ CAUTION

- Do not remove the ground strap connections.



- ① Black
- ② White
- ③ Red
- ④ Terminal Block
- ⑤ Cord/Conduit Connection Plate

4-Wire Connection: Power Cord

⚠ WARNING

- Only a 4-conductor power-supply cord kit rated 120/240 volts, 50 amperes and marked for use with ranges with closed-loop connectors or opened spade lugs with upturned ends 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.
- If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

- 1 For power cord installations, hook the strain relief over the power cord hole (1 3/8") located below the rear of the oven.

- 2 Insert the power cord through the strain relief and tighten it.

⚠ CAUTION

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

- 3 Remove the lower 3 screws from the terminal block and retain them.

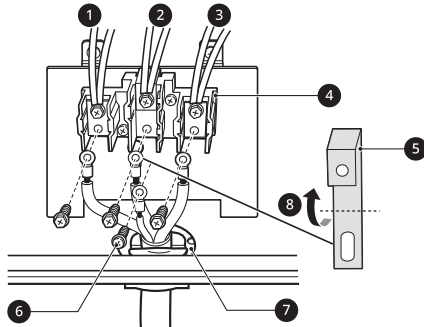
- 4 Remove the ground screw and bend the end of the ground strap up so the slot is over the hole of the center screw removed in step 3.

- 5 Insert the ground screw into the power cord ground wire (green) terminal ring and secure it to the range frame.

- 6 Insert the 3 screws through each power cord terminal ring and into the lower terminals of the terminal block.
 - Make sure that the white center (neutral) wire is connected to the center lower position of the terminal block.

7 Tighten the 3 screws securely into the terminal block.

- The center screw now attaches the bent up ground strap to the block.



- ① Black
- ② White
- ③ Red
- ④ Terminal Block
- ⑤ Ground Strap
- ⑥ Ground Screw
- ⑦ Cord/Conduit Connection Plate
- ⑧ Bend strap up and attach.

3-Wire Connection: Conduit

⚠ WARNING

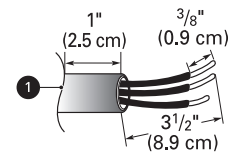
- If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

Conduit Installations

⚠ CAUTION

- Do not install the conduit without a strain relief.

- 1 Remove the cord/conduit connection plate from the rear of the oven and rotate it.
 - The conduit hole (1 1/8") must be used.
- 2 Prepare the conduit wires as shown below.



① Cord/Conduit connection plate

3 Install the conduit strain relief.

- 1) Insert the strain relief in the 1 1/8 in. (2.8 cm) conduit hole.
- 2) Install the conduit through the body of the strain relief and fasten the strain relief with its ring.

NOTE

- For conduit installations, purchase a strain relief.

4 Reinstall the cord/conduit connection plate.

Conduit Connections

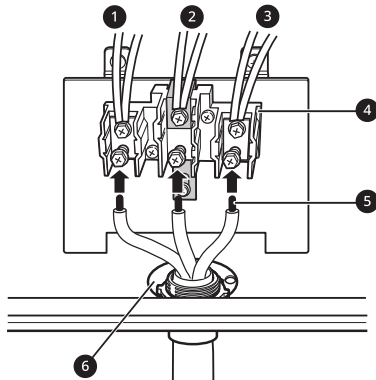
If the wire in the conduit is copper it must be 8 or 10 AWG wiring.

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.

20 INSTALLATION

- 4** Tighten the 3 screws securely into the terminal block. (approximately 35 - 50 IN-LB)



- ① Black
- ② White
- ③ Red
- ④ Terminal Block
- ⑤ Wire Ends
- ⑥ Conduit Connection Plate

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

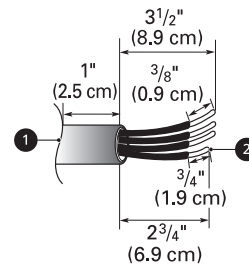
Conduit Installations

⚠ CAUTION

- Do not install the conduit without a strain relief.

- 1** Remove the cord/conduit connection plate from the rear of the oven and rotate it.
- The conduit hole (1 1/8") must be used.

- 2** Prepare the conduit wires as shown below.



- ① Cord/Conduit Connection Plate
- ② Ground Wire

- 3** Install the conduit strain relief.

- Insert the strain relief in the 1 1/8 in. (2.8 cm) conduit hole.
- Install the conduit through the body of the strain relief and fasten the strain relief with its ring.

NOTE

- For conduit installations, purchase a strain relief.

- 4** Reinstall the cord/conduit connection plate.

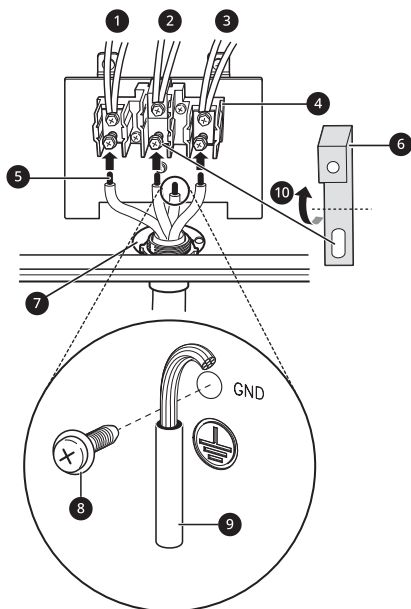
Conduit Connections

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.

- Loosen the 2 lower left and right screws from the terminal block. Remove the lower 2 center screws. Do not discard any screws.
- 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.
- Attach the ground (green) bare wire end to the range frame and secure it in place with the ground screw.
- 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.

- 5** 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)



- ① Black
- ② White
- ③ Red
- ④ Terminal Block
- ⑤ Wire Ends
- ⑥ Ground Strap
- ⑦ Conduit Connection Plate
- ⑧ Ground Screw
- ⑨ Ground Wire
- ⑩ Bend strap up and attach.

Optional Rear Filler

Installing the Rear Filler

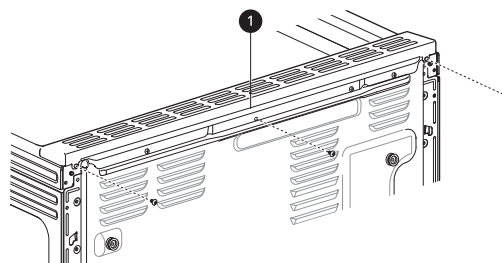
If the counter does not bridge the opening at the rear wall, the rear filler kit that is provided with the slide in range will be needed.

NOTE

- If the countertop depth is greater than 25 3/8" there will be a gap between the filler kit and the back wall.

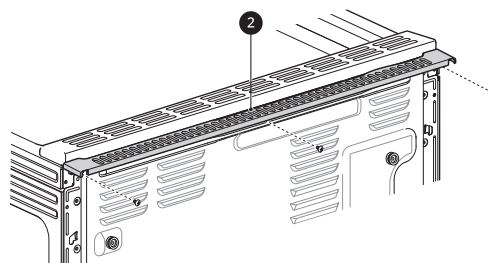
- If the countertop depth is less than 24 3/4", the control panel will not sit flush with the countertop.

- 1** Using a screwdriver, remove the three screws holding the rear top plate in place.



① Rear Top Plate

- 2** Attach the rear top plate and filler assembly as shown, using three screws removed in step 1.



② Rear filler

Anti-tip Device

Installing the Anti-tip Device

Tip Hazard

⚠ 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 guide on the anti-tip bracket template.

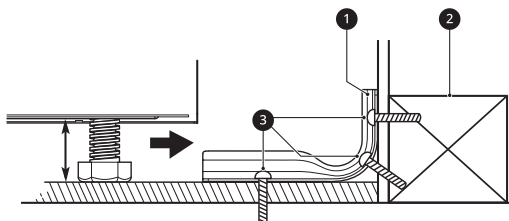
22 INSTALLATION

⚠ WARNING

- Engage the range to the anti-tip device by following the guide on the anti-tip bracket template. Ensure the anti-tip device is re-engaged when the range is moved by following the guide 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 follow these instructions can result in death or serious burns to children or adults.
 - Range must be secured with an approved anti-tip device.
 - The range could be tipped by standing, sitting or leaning on an open door if the range or anti-tip device is not properly installed.
 - The use of this device does not preclude tipping of the range when not properly installed.
-
- After installing the anti-tip device, verify that it is in place by carefully attempting to tilt the range forward.
 - This range has been designed to meet all recognized industry tip standards for all normal conditions.
 - The installation of the anti-tip device must meet all local codes for securing the appliance.

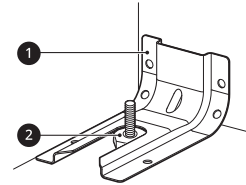
Using the Anti-tip Bracket Template

- The anti-tip bracket is packaged with an installation template. The instructions include necessary information to complete the installation. Read and follow the range installation instruction sheet.
- Screws **3** must enter wood or concrete.



- 1** Anti-tip Bracket
- 2** Wall Plate

Engaging the Anti-tip Device



- 1** Anti-tip Bracket
- 2** Leveling Leg

- Slide the range against the wall, making sure the back leg slides into and engages the anti-tip bracket.
- Check for proper installation by grasping the front edge of the cooktop and carefully attempting to tilt the range forward.

Test Run

Test the Range Before Use

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

- Before using the cooktop for the first time, clean it with a ceramic cooktop cleaner. This helps protect the top and makes cleanup easier.
- Fill an induction-capable pot with water and place it on a surface element. Turn on the surface element. The water should heat. Repeat for all surface elements.
- After checking all the surface heating elements, check the locking system by pressing **Control Lock** for three seconds. The oven controller should lock and the cooktop should not operate while the **Control Lock** function is turned on. Pressing **Control Lock** for three seconds to disable **Control Lock**.
- Now check the oven's operation. Press **Bake**. 350 °F appears in the display. Press **START**.
- The oven should finish preheating in 15 minutes, and the convection fan should operate while the oven is preheating.

- 6** After checking the oven's operation, turn the temperature up to 450 °F and leave the oven on for at least an hour to help remove any oil which might cause smoke and odors when first using the oven.

NOTE

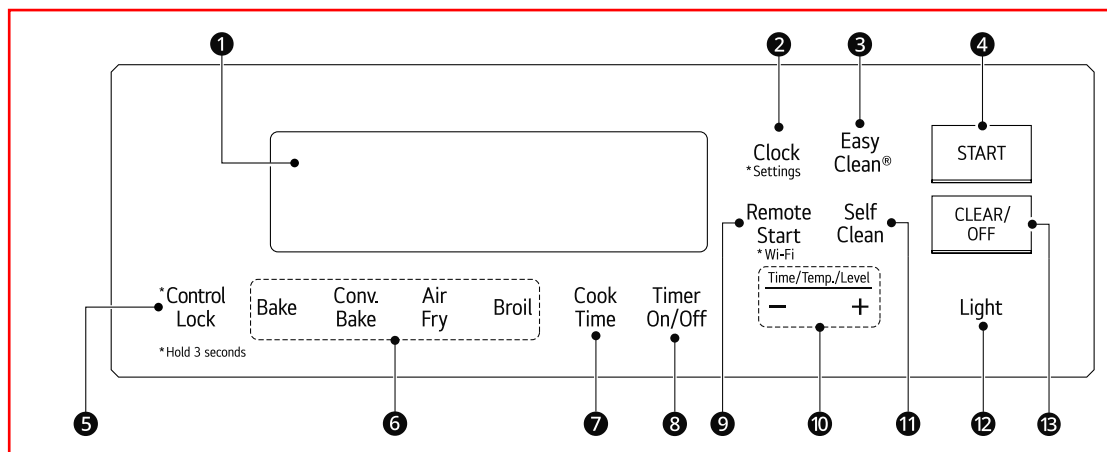
- Smoke may come out of the range when it is first used.

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OPERATION

Control Panel

Control Panel Features

Model: **LSIL6334*E**

1 Display

Press any button on the control panel to activate the display.

2 Clock / Settings

- Press the button to set the time of day.
- Press and hold the button for 3 seconds to select and adjust oven settings.

3 EasyClean

Press the button to set the **EasyClean**.

4 START

Press the button to start all oven features.

5 Control Lock

Press and hold the button for 3 seconds to lock the control panel.

6 Oven Controls

Press a button to select the oven operating mode.

7 Cook Time

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

8 Timer On/Off

Press the button to set or cancel the timer.

9 Remote Start / Wi-Fi

- Press the button to set **Remote Start**.
- Press and hold the button for 3 seconds to connect the appliance to a Wi-Fi network.

10 +/- Buttons

- Press the **plus (+)** button to increase cooking time or oven temperature.
- Press the **minus (-)** button to decrease cooking time or oven temperature.

11 Self Clean

Press the button to set the **Self Clean**.

12 Light

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

13 CLEAR/OFF

Press the button to end all oven features.

NOTE

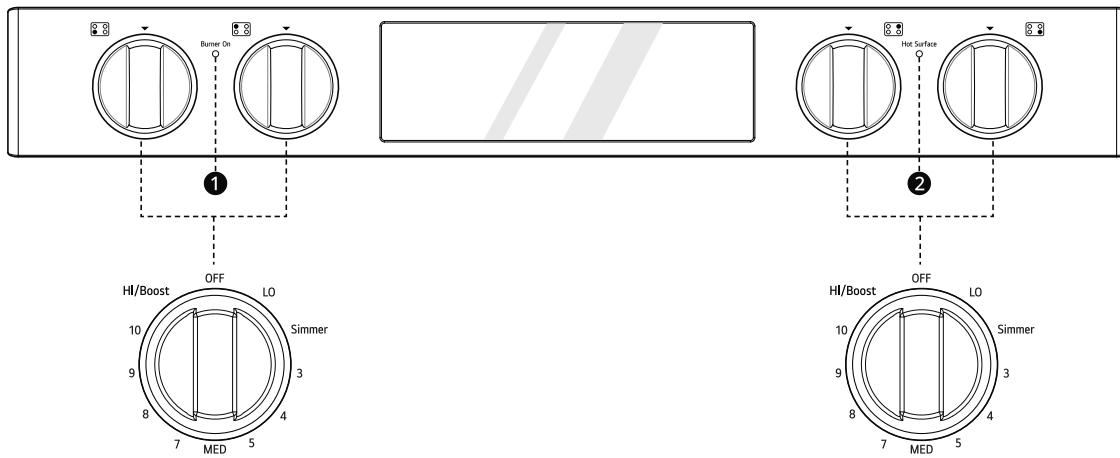
• Flashing Clock

If the colon in the clock display flashes, press **Clock** and reset the time, or press any button to stop the flashing.

Knob Features

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

ENGLISH



❶ **Burner On** Indicator

❷ **Hot Surface** Indicator

❸ **Power Level** Indicator

❹ **POWER** Button

Press the button to turn on cooktop element.

❺ **POWER LEVEL** Button

- Press the **plus (+)** button to increase the cooktop power
- Press the **minus (-)** button to decrease the cooktop power

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Changing Oven Settings

Clock

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

- 1 Press **Clock**
- 2 Press **plus (+)** or **minus (-)** to select the desired time.
- 3 Press **START**.

NOTE

- The time of day cannot be changed during a timed baking or self-clean cycle.
- To check the time of day when the display is showing other information, press **Clock**.
- If no other buttons are pressed within 25 seconds of pressing **Clock**, the display reverts to the original setting.
- If the display time is blinking, there may have been a power failure. Reset the time.
- The control is set to use a 12-hour clock. To set the clock to 24-hour mode, see the "Settings" section.

Oven Light

The interior oven light automatically turns on when the door is opened.

- Press **Light** to manually turn the oven light on.

NOTE

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

Timer On/Off

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

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

- 1 Press **Timer On/Off** once.
0:00 appears and **Timer** flashes in the display.

NOTE

- Press **Timer On/Off** twice to set the time in minutes and seconds.
- Press **Timer On/Off** once to set the time in hours and minutes.

- 2 Press **plus (+)** or **minus (-)** to select the desired time.

- 3 Press **Timer On/Off** to start the Timer. The remaining time countdown appears in the display.

NOTE

- If **Timer On/Off** is not pressed, the display returns to the time of day.
- If the remaining time is not in the display, recall the remaining time by pressing **Timer On/Off**.

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

Canceling the Timer

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

Wi-Fi

The **Wi-Fi** button is used to connect the appliance to a home Wi-Fi network.

- 1 Press and hold **Remote Start** for 3 seconds.
- 2 The power on chime sounds, **SEt** appears in the display, and the Wi-Fi icon (📶) blinks.
- 3 Connect the appliance to the Wi-Fi network using the **LG ThinQ** smartphone app.
- 4 To disconnect the appliance from the network, delete it from the connected appliances in the app.

NOTE

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

Settings (Hour Mode, Convection Auto Conversion, Calibrating the Oven Temperature, Preheat Alarm Light, Beeper Volume, Fahrenheit or Celsius, ~~Cooktop on Alert Volume, Wi-Fi On/Off~~)

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

The **Settings** button allows you to:

- set the hour mode on the clock (12 or 24 hours)
- enable/disable convection auto conversion
- calibrate the oven temperature
- activate/deactivate the preheating alarm light
- set the beeper volume
- switch the temperature scale between Fahrenheit and Celsius
- ~~set the cooktop on alert volume~~
- activate/deactivate the Wi-Fi

Setting the Hour Mode

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

- Press **and hold Clock** for 3 seconds.
- Press **plus (+)** or **minus (-)** to toggle between a 12-hour and 24-hour clock.
- Press **START** to accept the change.

Setting Convection Auto Conversion

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

- Press **and hold Clock** for 3 seconds. Then press the **Clock** key repeatedly until **Auto** appears in the display.
- Press **plus (+)** or **minus (-)** to enable or disable the feature.
- Press **START** to accept the change.

NOTE

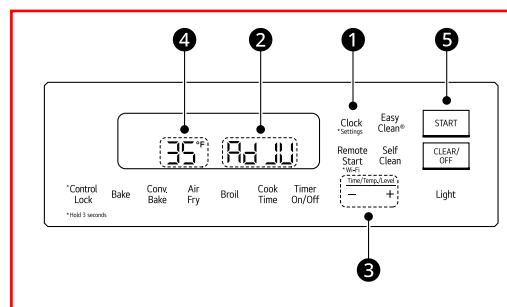
- The convection cooking mode uses air circulation to cook faster and more evenly than the normal cooking mode, so you can get better cooking results than normal baking even when the temperature is reduced by 25°F / 14°C.

Calibrating the Oven Temperature

When you start using the oven, pay careful attention to the recommended temperatures, times, and rack positions in the manual. This oven may differ from your previous oven, and it may take some time to become accustomed to it. If you have followed the recommended guides for this oven and still believe that the temperature is hotter or colder than expected, you can manually calibrate the displayed oven temperature.

There are 2 methods for adjusting the temperature display.

- Method 1: Try to gauge how much to increase or decrease the displayed temperature by testing familiar recipes at higher or lower temperatures than recommended. This may help you decide the amount of temperature adjustment you want.
- Method 2: Adjust the temperature to 15 °F (8 °C) hotter or cooler at first. Try the oven with this setting. If you still need to adjust the oven temperature, use the results of the first adjustment as a reference and vary the temperature adjustment amount until the oven temperature display is calibrated to your satisfaction.



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- 1 Press and hold **Clock** ① for 3 seconds. Then press **Clock** repeatedly until **Adj** ② appears in the display.
- 2 Set the number of degrees to adjust :
 - Press or press and hold **plus (+)** or **minus (-)** ③ until the desired number of degrees appears in the display.
 - The temperature adjustment is shown next to **Adj** ④.
 - You can adjust the temperature up or down by 35 °F or 19 °C.
- 3 Press **START** ⑤ to accept the change.

NOTE

- This adjustment does not affect the broiling or Self Clean temperatures. The adjustment is retained in memory after a power failure. The oven temperature can be adjusted by ± 35 °F (± 19 °C).
- Once the temperature is adjusted, press **Settings** repeatedly until **Adj** is displayed to see the amount you adjusted and change it if needed.
- The temperatures displayed by an oven thermometer placed in the oven cavity may differ from the actual set oven temperature in all modes.

Turning the Preheat Alarm Light On/Off

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

You can activate or deactivate the preheating alarm light.

- 1 Press and hold **Clock** for 3 seconds. Then press **Clock** repeatedly until **PrE** appears in the display.
- 2 Press **plus (+)** or **minus (-)** to turn the light on/off.
- 3 Press **START** to accept the change.

Adjusting the Beeper Volume

- 1 Press and hold **Clock** for 3 seconds. Then press **Clock** repeatedly until **BEEP** appears in the display.
- 2 Press **plus (+)** or **minus (-)** to select the desired volume.
- 3 Press **START** to accept the change.

NOTE

- Adjusting the beeper volume does not affect the preheat alarm volume.

Selecting Fahrenheit or Celsius

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

- 1 Press and hold **Clock** for 3 seconds. Then press **Clock** repeatedly until **Unit** appears in the display.
- 2 Press **plus (+)** or **minus (-)** to select **F** (Fahrenheit) or **C** (Celsius).
- 3 Press **START** to accept the change.

Adjusting Cooktop on Alert Volume

- 1 Press and hold **Clock** for 3 seconds. Then press **Clock** repeatedly until **CtOP** appears in the display.
- 2 Press **plus (+)** or **minus (-)** to select **Hi, Off**.
- 3 Press **START** to accept the change.

Turning the Wi-Fi On/Off

You can turn the Wi-Fi transmitter on the PCB on or off.

- 1 Press and hold **Clock** for 3 seconds. Then press **Clock** repeatedly until **Wi-Fi** appears in the display.

Wi-Fi

2 Press **plus (+)** or **minus (-)** to turn the Wi-Fi Transmitter on/off.

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

4 Set the baking time: Press **plus (+)** until 30:00 appears in the display.

- The baking time can be set for any amount of time between 1 minute and 11 hours and 59 minutes

Control Lock

The **Control Lock** feature locks the control panel, but does not lock the oven door.

- When the **Control Lock** feature is activated, the cooktop does not operate.

1 Press and hold **Control Lock** for three seconds.

2 The lock melody sounds. **Loc** and the lock icon  appear in the display.

3 To deactivate the **Control Lock** feature, press and hold **Control Lock** for three seconds. The unlock melody sounds and the controls unlock.

5 Press **START**.

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

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

Changing the Cook Time during Cooking

For example, to change the cook time to 1 hour and 30 minutes during cooking:

1 Press **Cook Time**.

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

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

NOTE

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

Cook Time (Timed Cook)

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

Setting a Timed Cook

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

1 Press **Bake**. 350 °F appears in the display.

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

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

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Minimum & Maximum Default Settings

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

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

Feature		Min. Temp. / Time	Max. Temp. / Time	Default
Clock	12 hr.	1:00 hr. / min.	12:59 hr. / min.	-
	24 hr.	0:00 hr. / min.	23:59 hr. / min.	-
Timer	12 hr.	0:01 min. / sec.	11:59 hr. / min.	-
	24 hr.	0:01 min. / sec.	11:59 hr. / min.	-
Cook Time	12 hr.	0:01 hr. / min.	11:59 hr. / min.	-
	24 hr.	0:01 hr. / min.	11:59 hr. / min.	-
Conv. Bake		300 °F (*275 °F) / 150 °C (*136 °C)	550 °F / 285 °C	350 °F (*325 °F) / 175 °C (*161 °C) 11:59 hr. / min.
Broil		Lo, 400 °F 0:01 hr. / min.	Hi, 500 °F 3:00 hr. / min.	Hi / 3 hr.
Bake		170 °F / 80 °C	550 °F / 285 °C	350 °F / 175 °C 11:59 hr. / min.
Self Clean		3 hr.	5 hr.	4 hr.
EasyClean		-	-	10 min.
Air Fry		300 °F / 150 °C	550 °F / 285 °C	400 °F / 205 °C 11:59 hr. / min.

NOTE

- * Using auto conversion
- Default cook mode times are without setting a cook time.

Cooktop

Precautions When Using the Cooktop

WARNING

Before Cooking

- Do not cook on a broken cooktop. If the cooktop is broken, cleaning solutions and spills may

penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

During Cooking

- Turn cookware handles inward so they don't extend over adjacent surface units. This reduces the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware.

- Always place the pan in the center of the surface unit you are cooking on. Never leave surface units unattended at high heat settings. Proper contact of cookware to burner also will improve efficiency. Boilovers cause smoking and greasy spills that may catch on fire.

After Cooking

- Clean cooktop with caution. Do not use sponges or cloth to wipe spills on a hot cooking area. Use a proper metal scraper. If a wet sponge or cloth is used to wipe spills on a hot cooking area, it can cause steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

CAUTION

Before Cooking

- Do not use the glass cooktop surface as a cutting board.
- Do not turn surface units on before placing cookware.
- Do not store heavy items above the cooktop surface that could fall and damage it.
- 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

- Never cook directly on the glass. Always use cookware.
- 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

- Immediately clean spills on the cooking area to prevent a tough cleaning chore later.
- Do not use a steel-wool pad or scrub pad or abrasive cleaning pads. They can scratch the surface.
- After use, switch off the induction cooking element using its control. Do not rely on the pan sensor.

Pan Preheat Recommendations

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

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

CAUTION

- Remember that induction surface cooking initially heats the cookware very quickly if the cookware does not contain food.

Noises during Cooktop Operation

- **Induction Sound:** The electronic processes involved with induction cooking create some unfamiliar background noises such as a slight buzzing sound. These noises are a normal part of the induction cooking process.
- **Cookware Vibration Sound:** Some cookware will buzz, depending on its construction or base material. The buzz may be more noticeable if the pan or its contents are cold or if the bottom of the pan is not flat. As the pan heats up, the noise will decrease. The noise will also decrease if the power level setting is reduced.
- **Cooling Fan Sound:** The fan may operate while the induction cooktop is in use to reduce the temperature of the product. The cooling fan may also operate after the cooktop is turned off.

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.

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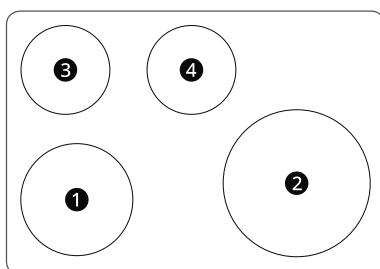
Hot Cookware and Residual Heat

CAUTION

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

Cooking Areas

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



- 1** Induction Left Front Cooking Element:
8", 2100 W / 3200 W (240 V)
- 2** Induction Right Front Cooking Element:
11", 2400 W / 3900 W (240 V)
- 3** Induction Left Rear Cooking Element:
6", 1300 W / 1800 W (240 V)
- 4** Induction Center Rear Cooking Element:
6", 1300 W / 1800 W (240 V)

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

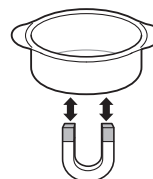
NOTE

- 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.

Symbols of Induction Compatible Cookware	
	

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



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

Induction Cookware Types

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

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

NOTE

- Not all stainless steel cookware is magnetic; stainless steel is not always suitable for induction cooking.
- **Cast Iron** cooks evenly and is also good for induction cooking. Do not slide cast iron cookware on the cooktop; cast iron cookware

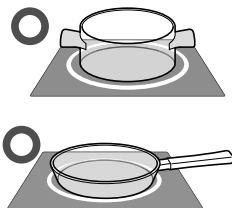
with a rough surface will scratch the ceramic cooktop.

- **Porcelain-enamel-coated metals** have variable heating characteristics depending on the quality of the base metal. Make sure the porcelain-enamel coating is smooth to avoid scratching the ceramic cooktop.

Cookware Placement

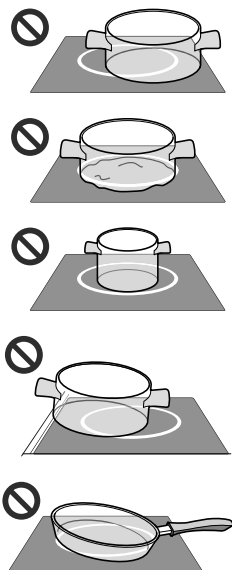
Use the proper cookware and place it correctly on the cooktop. One or more of the incorrect conditions shown is detected by the sensors located below the ceramic cooktop surface. Correct the problem before attempting to use the cooktop.

Correct Use



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

Incorrect Use



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

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.

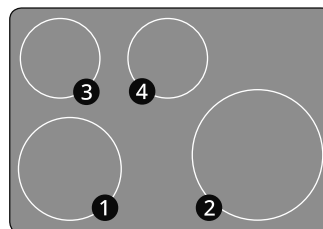
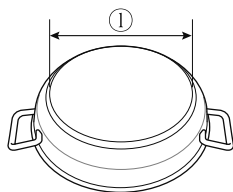
If a cooking element is activated and no cookware is detected, or the cookware does not meet the correct conditions, the cooking zone may not heat.

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

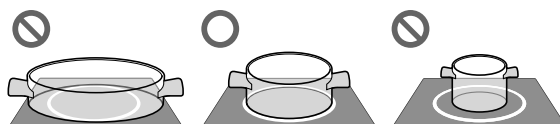
Minimum and Maximum Pan Size

There are four cooking elements on the induction cooktop. Each element requires a appropriate pan size to be used effectively. The bottom size of the pan must be between the maximum and minimum diameter ① for proper cooking to occur.



Cooking Area	Heater		Diameter of Pan Bottom ①	
	Type	Size (inch)	Min.	Max.
①	Induction	8	7.5 inch (190 mm)	9.2 inch (224 mm)
②	Induction	11	9.5 inch (241 mm)	11.8 inch (300 mm)
③	Induction	6	5.5 inch (140 mm)	7.0 inch (178 mm)
④	Induction	6	5.5 inch (140 mm)	7.0 inch (178 mm)

The pan must make full contact with the glass surface without the bottom of the pan touching the metal cooktop trim.



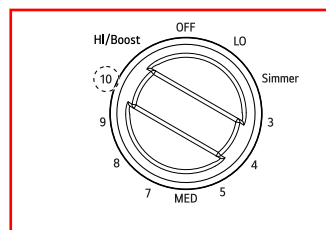
If the correct induction cookware—centered on any of the active cooking elements—is too small, the pan does not heat.

Cookware Heating Index

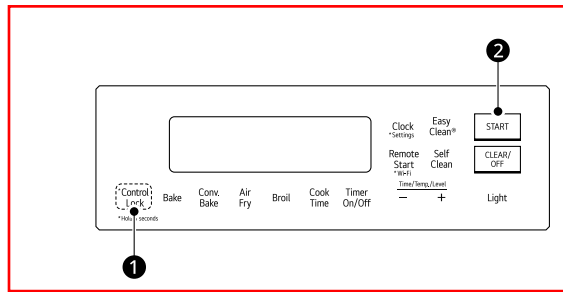
The cookware heating index shows how efficiently the cookware will heat on the induction cooktop elements.

- 1 Turn off all cooktop elements in use.
- 2 Put enough water in the cookware to cover the bottom. Place the cookware on the center of the desired cooktop element.
 - Select an element that is appropriate for the size of the cookware.

- 3 Set the power level on the selected element to 10.



- 4 Press **Control Lock ①** and **START ②** at the same time for at least 3 seconds. The index is shown on the display for 5 seconds.



CAUTION

- Turn off all cooktop elements before starting to avoid getting a false result.
- The index is not available if more than two cooktop elements are in use.

NOTE

- The cookware heating index is based on the manufacturer's internal standards and is for reference only.
- The index may vary depending on the usage environment, power voltage and cookware temperature.
- The index may vary from element to element even for the same type of cookware.
- For efficient cooking, use cookware with an index of 9 or above.

Index	Heating Status
0 - 3	Bad
4 - 8	Poor
9 - 10	Good

- If the index is low, check the base material, size and shape of the cookware. Cookware with a low index, even if it has an IH mark, may heat less efficiently or make noise when heated. This is normal, and the cookware can still be used safely.

Home Canning

CAUTION

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

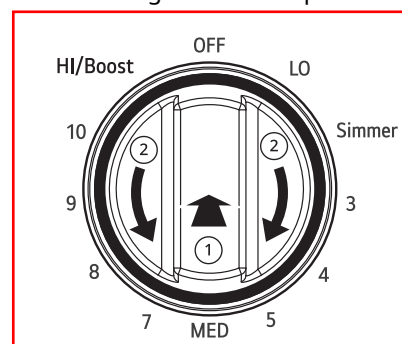
Read and observe the following precautions when home canning. Read the information on the USDA (United States Department of Agriculture) website and follow the recommendations there for home canning procedures.

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

Using the Cooking Elements

Turning On Cooking Elements

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



Boost Power Level

Boost mode is only available immediately after activating a cooking element. When the cooking

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element is set to the **Boost** mode, the mode operates for up to 10 minutes. After 10 minutes, the cooking element automatically returns to the level **10** setting.



Hot Surface Indicator

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

It remains on after the element is turned off and until the surface has cooled to approximately 130 °F.

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



The Recommended Surface Cooking Setting

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

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

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

Setting	Recommended Use
HI/Boost	Use to heat a large amount of food or to bring large pans of water to a boil
10-HI/Boost	- Bring liquid to a boil - Start most cooking
MED-10	- Hold a rapid boil, fry, deep fat fry - Quickly brown or sear food - Steaks, cutlets, grilled meat
3-MED	- Maintain a slow boil - Fry or sauté foods - Cook soups, sauces and gravies - Eggs, pancakes
Simmer-3	- Stew or steam food - Simmer
Lo-Simmer	- Keep food warm - Melt chocolate or butter - Simmer

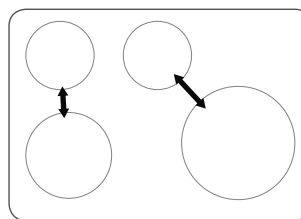
NOTE

- Suggested cook settings are only a guide. Results may vary depending on the type of cookware being used on the induction surface or the quantity of food being cooked. Adjust the settings as needed to achieve the desired results.

Power Management

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

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



NOTE

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

Oven

Before Using the Oven

NOTE

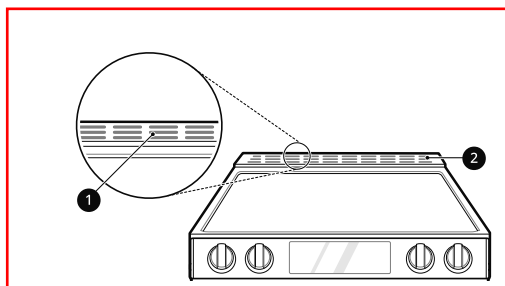
- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same temperature that is set on the oven.
- It is normal for the convection fan to run while preheating during a regular bake cycle.
- The convection fan motor may run periodically during a regular bake cycle.

- The heat turns off if the door is left open during baking. If the door is left open for longer than 30 seconds during baking, the heat turns off. The heat turns back on automatically once the door is closed.
- 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.
- Do not cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.
- 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.

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.



- 1 Oven Vent
- 2 Vent trim

CAUTION

- The edges of the range vent are sharp. Wear gloves when cleaning the range to avoid injury.
- Do not block, touch or place items around the oven vent during cooking.
 - Do not block the oven vent when cooking to allow for proper air flow. Do not touch vent openings or nearby surfaces during any cooking operation.

Using Oven Racks

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

CAUTION

- Replace oven racks before turning the oven on to prevent burns.

Removing Racks

- 1 Pull the rack straight out until it stops.
- 2 Lift up the front of the rack and pull it out.

Replacing Racks

- 1 Place the end of the rack on the support.
- 2 Tilt the front end up and push the rack in.

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 (For example, to bake at 375 °F)

- 1 Press **Bake**. 350 °F appears in the display.
- 2 Set the oven temperature: Press **plus (+)** until 375 °F appears in the display.

- 3 Press **START**. The oven starts to preheat.

NOTE

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

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4 When cooking is complete, press **CLEAR/OFF**.

5 Remove the food from the oven.

NOTE

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

Baking Tips

- Baking time and temperature will vary depending on the characteristics, size, and shape of the baking pan used.
- Check for food doneness at the minimum recipe time.
- Use metal bakeware (with or without a nonstick finish), heatproof glass-ceramic, ceramic or other bakeware recommended for oven use.
- Dark metal pans or nonstick coatings will cook food faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.
- The oven bottom has a porcelain-enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers by placing a cookie sheet on the rack below the rack you are cooking on. This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic may cause pitting and damage to the porcelain-enamel surface and should be wiped up immediately.

Convection Mode

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

Setting the Convection Function

(For example, cooking at 375 °F)

- 1** Press **Conv.Bake**. 350 °F appears in the display.
- 2** Set the oven temperature: Press **plus (+)** until 375 °F appears in the display.

3 Press **START**. The display shows **Conv. Bake** and the starting temperature of the oven depends on the oven cavity temperature.

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

4 Press **CLEAR/OFF** to cancel at any time or when cooking is complete.

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

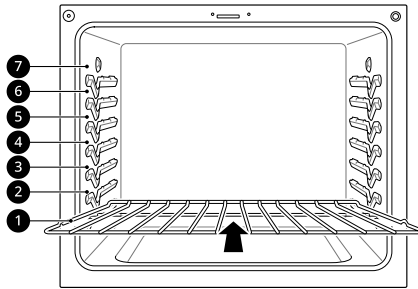
- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- When using Convection Bake, place the oven racks in the positions suggested in the charts in this manual.
- Multiple oven rack cooking may slightly increase cook times for some foods.
- Cakes, cookies and muffins have better results when using multiple racks.

Recommended Baking Guide

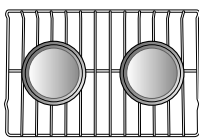
Baking results will be better if baking pans are centered in the oven as much as possible. If cooking on multiple racks, place the oven racks in the positions shown.

Multiple-rack cooking saves time and energy. Whenever possible, cook foods requiring the same cooking temperature together in one oven.

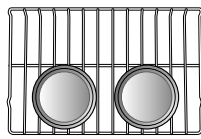
Rack and Pan Placement



Multiple rack baking

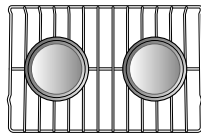


Standard rack
(Position 2)



Standard rack
(Position 5)

Single rack baking



Standard rack

Baking Rack Guide

Food		Rack position
Cakes	Layer cakes	2
	Bundt cakes	3
	Angel food cake	3
Cookies	Sugar cookies	4
	Chocolate chips	4
	Brownies	4
Pizza	Fresh	3
	Frozen	3
Pastry Crust	From scratch	4
	Refrigerated	4
Breads	Biscuit, canned	5
	Biscuit, from scratch	5
	Muffins	4

Food		Rack position
Desserts	Fruit crisps and cobbles, from scratch	4
	Pies, from scratch, 2-crust fruit	4
Custards	Cheesecake, crème brûlée	2
Soufflés	Sweet or savory	2
Casserole	Frozen lasagna	4

ENGLISH

Broil

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

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

CAUTION

- Do not use a broiler pan without a grid. Oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.
- When using your broiler, the temperature inside the oven will be extremely high. Take care to avoid possible burns by:
 - Keeping the door closed when broiling
 - Always wearing oven mitts when inserting or removing food items

NOTE

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

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Setting the Oven to Broil

- 1** Press **Broil**. Press **Broil** repeatedly to switch between **Hi** and **Lo**.
- 2** Press **START**. The oven begins to heat.
- 3** Let the oven preheat for approximately five minutes before cooking the food if using **Broil**.
- 4** Place food in the oven.
- 5** Close the oven door. The oven door must be closed during broiling.
- 6** Press **CLEAR/OFF** to cancel at any time or when cooking is complete.

Tips for Reducing Smoke

Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural byproduct of searing and should not cause you to worry. If you are experiencing more smoke than you are

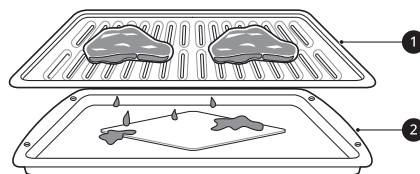
comfortable with, use the following tips to reduce the amount of smoke in your oven.

- Always use a broiler pan. Do not use saute pans or regular baking sheets for safety reasons.
- The broiler pan should always be thoroughly cleaned and at room temperature at the beginning of cooking.
- Always run your cooktop ventilation system or vent hood during broiling.
- Keep the interior of your oven as clean as possible. Leftover debris from prior meals can burn or catch fire.
- 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.
- 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 farther 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.
- As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.
- Adhere to the guidelines in the **Recommended Broiling Guide** section 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.



- 1** Grid (sold separately)
- 2** Broiler Pan (sold separately)

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

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

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NOTE

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

Tips for Broiling

- **Beef**
 - Steaks and chops should always be allowed to rest for five minutes before being cut into and eaten. This allows the heat to distribute evenly through the food and creates a more tender and juicy result.
 - Pieces of meat that are thicker than two inches should be removed from the refrigerator 30 minutes prior to cooking. This will help them cook more quickly and evenly, and will produce less smoke when broiling. Cooking times will likely be shorter than the times indicated in the Broiling Chart.
 - For bone-in steaks or chops that have been frenched (all meat removed from around the bone), wrap the exposed sections of bone in foil to reduce burning.
- **Seafood**
 - When broiling skin-on fish, always use the Lo broil setting and always broil the skin side last.
 - Seafood is best consumed immediately after cooking. Allowing seafood to rest after cooking can cause the food to dry out.
 - It is a good idea to rub a thin coating of oil on the surface of the broiling pan before cooking to reduce sticking, especially with fish and seafood. You can also use a light coating of non-stick pan spray.
- **Vegetables**
 - Toss your vegetables lightly in oil before cooking to improve browning.

Air Fry

This feature automatically increases the entered temperature by 50 °F for optimal performance when using Air Fry.

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

Setting the Air Fry Function

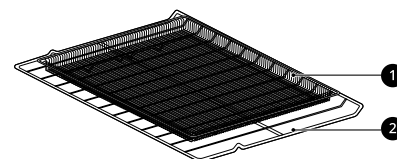
- 1 Press **Air Fry**.
- 2 Set the oven temperature. (Range: 300 °F ~ 550 °F)
- 3 Press **START**.
- 4 When cooking is complete, press **CLEAR/OFF**.

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

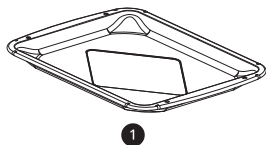
- For best results, use the provided air fry tray.
 - The mesh section of the air fry tray can be cleaned in a dishwasher.



1 Air Fry Tray

② Standard Rack

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



① Broiler Pan (sold separately)

- 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 provided air fry tray 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.
- Clean the grease filters on your exhaust hood regularly.
- 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.
- 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 (Easy 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.

Recommended Air Frying Guide

- Arrange food evenly in a single layer.
- Put a foil-lined baking pan on a rack in position 1 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.

Recommended Items	Quantity (oz)	Temp. (°F)	Rack Position	Time	Guide
POTATOES-Frozen					
Frozen French Fries (Shoestring)	20	425	4	20-30	

44 OPERATION

Recommended Items	Quantity (oz)	Temp. (°F)	Rack Position	Time	Guide
Frozen French Fries (Crinkle cut, 3/4" or 10 mm)	35	425	4	25-35	
Frozen Sweet Potato Fries	25	425	4	20-35	
Frozen Tater Tots	50	450	4	22-32	
Frozen Hash Browns	40	450	4	25-35	
POTATOES-Fresh/Homemade					
Homemade French Fries (3/4" x 3/4" or 10 x 10 mm)	25	450	4	27-37	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	4	30-40	
CHICKEN-Frozen					
Frozen Chicken Nuggets, Crispy	30	425	4	15-25	
Frozen Chicken Strips	35	425	4	30-40	
Frozen Hot Wings, Bone-in	50	425	4	30-40	
CHICKEN-Fresh, Skin on					
Fresh Chicken Wings†	40	450	4	30-35	Brush or lightly spray with 1 tbsp. of oil. Add salt and pepper to taste.
Fresh Chicken Drumsticks†	70	450	4	35-45	
Thighs	40	450	4	30-35	
Breasts	40	450	4	30-35	
OTHER					
Frozen Onion Rings, Breaded	20	425	4	20-30	
Frozen Spring Rolls (0.7 oz each)	45	425	4	25-35	
Thin Sausage (2.5 oz each, diameter 0.8")	90	425	4	25-35	
Frozen Coconut Shrimp	25	425	4	30-40	Brush or lightly spray the surface of food with oil.
Fresh Scallops on the half shell (35.3 oz)	35	425	4	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.

Recommended Items	Quantity (oz)	Temp. (°F)	Rack Position	Time	Guide
Fresh Shrimp	50	425	4	25-35	
Mixed Vegetables	35	450	4	17-28	Brush or lightly spray with 4 tbsp. of olive oil. Add salt and pepper to taste.

Remote Start

This feature starts preheating and maintains the temperature for up to 12 hours (including preheating time). The appliance must be connected to a home Wi-Fi network to use Remote Start. Once Remote Start is selected on the appliance, you can start or stop it remotely using the LG ThinQ smartphone app. Follow the instructions in the Smart Functions section to connect the appliance to the network.

Setting Remote Start

- 1 Open the oven door to make sure the oven is ready for pre-heating. Close the oven door.
- 2 Press **Remote Start**.
- 3 Follow the instructions in the smartphone app to set the cook mode, temperature, and run time (preheating time plus holding time).

NOTE

- Remote Start may not start if
 - The appliance is not connected to the Wi-Fi network and/or **OFF** appears in the display.
 - Remote Start is not set up in the smartphone app.
 - The oven door is open. If the oven door is open, a short beep sounds.

- 2 Set the desired temperature using the **plus (+)** or **minus (-)** keys.

- 3 Press **START**.

- 4 Press **and hold Clock for three seconds**. **5b** appears in the display when the Sabbath mode is activated.



- 5 To stop the Sabbath mode, press **and hold Clock for 3 seconds**. To cancel the Bake function, press **CLEAR/OFF** at any time.

NOTE

- Sabbath mode is only available when the oven is in the **Bake** mode.
- 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.
- Always close the oven door before engaging Sabbath mode.

.When Sabbath mode is activated, the cooktop elements does not turn on until the Sabbath mode is deactivated.

Using the Sabbath Mode

Sabbath mode is typically used on the Jewish Sabbath and Holidays. When the Sabbath mode is activated, the oven does not turn off until the Sabbath mode is deactivated. In Sabbath mode, **all oven function buttons and cooktop knobs** are inactive. **5b** will appear in the display.

- 1 Press **Bake**.

46 SMART FUNCTIONS

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**
 - Allows you to set various options on the oven and in the application.
- **Scan to Cook**
 - Scan the barcode on a ready-made meal using the LG ThinQ application and send the recommended or customized cooking instructions straight to your oven. **Remote Start** must be activated on the oven to use Scan to Cook.
- **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.
- **Firmware Update**
 - Keep the appliance updated.

NOTE

- If you change your wireless router, Internet service provider, or password, delete the connected appliance from the **LG ThinQ** application and connect 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.
- Scan to Cook cannot be used while the timer is running. Cancel the timer operation to use Scan to Cook.

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  icon 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.
- 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.
- To disable the **Wi-Fi** function, press and hold the **Wi-Fi** button for 3 seconds. The **Wi-Fi** indicator will be turned off.
- To reconnect the appliance or add another user, press and hold the **Wi-Fi** button for 3 seconds. Run the **LG ThinQ** application and follow the instructions in the application to connect the appliance.

Installing the LG ThinQ Application

Search for the **LG ThinQ** application from the Google Play Store or Apple App Store on a smartphone. Follow instructions to download and install the application.

Connecting to Wi-Fi

The **Wi-Fi** button, when used with the **LG ThinQ** application, allows the appliance to connect to a home Wi-Fi network. The  icon shows the status of the appliance's network connection. The icon illuminates when the appliance is connected to the Wi-Fi network.

• Initial Appliance Connection

Run the **LG ThinQ** application and follow the instructions in the application to connect the appliance.

• Reconnecting the Appliance or Connecting Another User

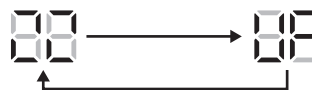
Press and hold the **Wi-Fi** button for 3 seconds. Run the **LG ThinQ** application and follow the instructions in the application to connect the appliance.

LG UP Feature

Experience new features by upgrading the product through the **LG ThinQ** app.

If an upgradable feature is available, an upgrade notification appears on the display and a melody sounds after cooking has finished or is canceled.

For example, the lights on the display may light in sequence until  appears.



- 1 Upgrade notifications are sent to your smartphone when upgradable features are available.
- 2 Press the upgrade notification on your smartphone to enter the **LG UPgrade Center** in the **LG ThinQ** app.
- 3 In the **LG UPgrade Center**, select a new function and press the **Upgrade** button.
 - Do not unplug the product during the upgrade, as doing so may interrupt the upgrade process.
- 4 After the upgrade is complete, check the guide in the **LG ThinQ** app for detailed feature settings.

NOTE

- This feature is only available on some models.
- After the upgrade is complete, the actual product features may differ from those described in the owner's manual.