



LG

Life's Good

**Chef Brian Karam's
Tips & Techniques
for
Better Cooking**

Executive Chef Profile

- Classically trained at the Culinary Institute of America
- Certified Chef de Cuisine from the American Culinary Federation
- 10 years as an instructor at Le Cordon Bleu College of Culinary Arts
- 7 years pastry chef at the University of Michigan
- Over 20 years of professional experience in the food service industry

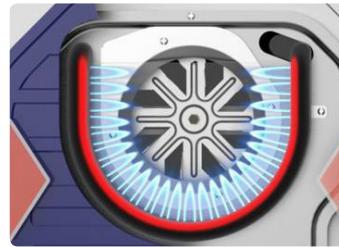
MBM66277603_02

Introducing the ProBake Convection™ System

Form follows function. LG's new sleek and professional-style system delivers the ideal temperature and airflow for fast pre-heating and precise baking! Experience the joy of having every cookie come out of the oven looking just right.

The innovative **ProBake Convection™** system is an optimized true convection system, using a powerful heater and LG's exclusive dual speed convection fan to achieve consistent baking for the home cook.

The Evolution of Better Baking

Conventional Baking	Fan Convection	Standard True Convection	ProBake™ Convection
			
<ul style="list-style-type: none">Industry standardThe bottom bake element heats and cooks food	<ul style="list-style-type: none">No convection heating elementFan circulates heated air in oven cavity	<ul style="list-style-type: none">Small convection heating element	<ul style="list-style-type: none">Powerful heat sourceDelivers ideal temperature and airflow within cavityGreat for multi-rack baking!

*gas model illustrated

What's the difference between ProBake™ Convection System and my old oven?

Traditional Ovens

Uneven multi-rack baking with traditional bake ovens

- When cooking multiple racks at once, the bottoms of lower rack food items and the tops of upper rack items can burn while the surfaces in-between are undercooked.
- Pans need to be re-arranged to get even baking results rack-to-rack.

Convection ovens only go so far to improve your oven's performance

- Convection heater is weak and not as effective due to small heating element
- Hot air inside the oven is mixed and circulated only when the bake burner is turned off (gas ovens only).

Burnt on soils are difficult to clean!

- Spills baked onto the hot oven bottom are very difficult to remove and clean.
- Using preventative measures such as aluminum foil can affect performance and over time damage the oven.

ProBake Convection™ System

Bake perfection on every rack!

- ProBake Convection™ system provides even cooking throughout the oven cavity for consistent results on multiple racks.
- Much more convenient – there's no need to rearrange pan positions from top to bottom during cooking.

Get your oven heated and ready-to-go!

- ProBake Convection™ system has been optimized to preheat your oven fast!*
- Quick preheat allows you to minimize the time you wait for the oven, and maximize your cooking experience.

A clean oven in minutes, not hours!

- EasyClean™ offers a quick, convenient, and fume-free way to clean your oven! With just water and low heat, wipe your stains away!
- ProBake Convection™ system allows for 50% faster EasyClean™ **

*Based on internal test results of LG models with ProBake Convection™ system and LG models without ProBake Convection™ system. **Comparison based on EasyClean™ cycle times on LG LRG4415ST gas single oven range (10 minutes) with ProBake Convection™ system vs. previous LG gas single oven (20 minutes) without ProBake Convection™ system.

Chef Brian Karam's Tips and Techniques for Better Cooking Results

Good cooking begins with understanding your oven range. And if there's anyone who understands your range, it is LG's very own cooking expert, Chef Brian Karam. These cooking tips have been developed by Chef Brian after extensive cooking in the LG kitchen. Following these techniques will help you achieve professional results at home.



Pizza

Fresh Pizzas (425°F-475°F)

- When using a pizza stone, a hot surface is key to getting a nicely browned crust. Preheat the stone at 500°F for 30 minutes. Before putting the pizza in the oven, lower the oven temperature down to 450°F.
- Turn over a cookie sheet and dust the back of it with cornmeal to act as a baking peel when placing fresh pizza onto the hot pizza stone in the oven.



Frozen Pizzas (400°F-450°F)

- Always start with the minimum package time when baking your favorite frozen pizza. Check it to see if it's done to your likeness; if not continue to bake the pizza to achieve your desired doneness.
- Chef's Tip:** When reheating leftover pizza, place an inverted cookie sheet or baking stone in the oven during the preheat time. Cooking the pizza on the warm pan or stone helps crisp and brown the crust.
- When cooking multiple pizzas at the same time, more cooking time may be needed. Check for desired doneness.
- For frozen thin crust pizzas, continue cooking beyond the suggested cooking time on package if needed; check for desired doneness.

Casseroles

Prepared Frozen Casseroles from Store (350°F-400°F)

(Lasagna, Mac & Cheese, etc)

- Chef's Tip:** To achieve desirable coloring on top of the casserole, remove the plastic film on the tray after 75% to 80% of the total cook time. Make sure the internal temperature of the casserole measures at least 160°F (71°C).

Fresh Casseroles (350°F-400°F)

(Lasagna, Mac & Cheese, etc)

- Bake these items on the center rack.
- Chef's Tip:** Cover the casserole with foil for half of the suggested cook time to help ensure the whole casserole is cooked evenly. Then remove the foil for the remaining half to two thirds of the total cook time to help achieve a desirable color on top of the casserole.
- Make sure the internal temperature of the casserole measures at least 160°F (71°C).



Meat/Poultry

Roast Chicken (400°F-450°F)

- Roast the chicken on the center rack.
- Chef's Tip:** Let the chicken sit at room temperature for 30 minutes before placing it in the oven. This helps prevent the severe oven temperature drop which can be caused by placing a cold food item in a hot oven.
- Place the chicken on a roasting rack or on a bed of onions, carrots, and celery in an oven proof sauté pan. These vegetables help enhance the pan juices or the pan gravy.
- Dry the chicken inside and out with paper towels for crispier skin and moister cooked meat.
- Season the chicken with salt and pepper inside and out no more than five minutes before placing it in the oven to minimize the moisture drawn out of the raw chicken.
- Truss the raw chicken for more even cooking of the bird.



Roast Beef (375°F-400°F)

- Roast the beef on the center rack.
- Let the roast sit at room temperature for 30 minutes before placing it in the oven. This helps prevent the severe oven temperature drop which can be caused by placing a cold food item in a hot oven.



- Preheat the oven for 30 minutes to stabilize the oven temperature and maximize cooking results.
- Place the roast beef on a roasting rack or on a bed of onions, carrots, and celery in an oven proof sauté pan. These vegetables help enhance the pan juices or the pan gravy.
- Dry the roast with paper towels for crispier skin and moister cooked meat.
- Season the beef with salt and pepper no more than five minutes before placing it in the oven to minimize the moisture drawn out of the raw meat.
- Have the butcher tie the roast for more even cooking of the meat.
- Chef's Tip:** As a general rule, cook the roast for 20 to 25 minutes for every pound of meat. An internal temperature of 130°F (54°C) in the center of the roast will result in a medium doneness.

Meat Loaf (350°F-375°F)

- Chef's Tip:** Place sliced sandwich bread on the bottom of the baking dish to help absorb the juice generated by the cooking meat loaf. The bottom of the cooked meat loaf will come out firm rather than soggy.



Side Dishes

Baked Potatoes (400°F-450°F)

- Chef's Tip:** Don't wrap potatoes in foil. This traps in the moisture and results in steaming the potatoes.
- Place the potatoes directly on the center rack, spaced apart, to achieve baked potatoes with drier, crispier skins and fluffier insides.
- Prick the potato skins with a dinner fork 10 to 15 times. This allows the moisture to escape, resulting in a baked potato with a fluffier interior.

Yeast Breads (400°F-450°F)

- Chef's Tip:** Place a bowl water in the oven when using the Proof mode to create a moist environment for the yeast to grow
- When baking yeast breads and desire a crust, start your oven at a higher temperature than the recipe calls for. When your bread goes into the oven, lower the oven temperature to the recipe instruction.



Custards/Eggs

Cheese Soufflé (325°F-375°F)

- The egg yolks will whip up higher and the yolks will mix more easily with the cheese base.

Crème Brûlée (300°F-350°F)

- Chef's Tip:** Place a wet dish towel underneath the ramekins to prevent them from sliding when placing them in or removing them from the oven. This also helps distribute the heat more evenly to the bottom, sides, and tops of the custards while they bake.
- Place water for the water bath in the baking dish once the baking dish is on the oven rack to minimize spilling around the oven.



Making A Cake From A Box Mix (350°F)

- If the recipe on the box calls for eggs, remove them from the refrigerator ahead of time so they are at room temperature. The eggs will blend more easily with the other ingredients.
- Chef's Tip:** If making angel food cake from a box, using a whisk attachment on your mixer can increase the volume of finished cake.
- When making angel food cake from a box, using the center rack can produce better results.



Chef's Techniques And Tricks-The Basics

General

- As a general rule when using the Convection Mode, lessen the total baking time of your items by 5 to 10 minutes per hour.
- Leave space around pans and their sides to facilitate better air flow for oven to do its job.

- Food items that require longer time in the oven will benefit from being cooked at rack positions closer to the bottom of the oven. Conversely, food items that only need 15 minutes or less in the oven, will benefit from higher rack positions.
- During cooking, try to limit the amount times that you open and close the oven door. This is to keep the oven at an even range.
- Adding a little acid to seasoning can help brighten food and take away the perception of some foods being bitter.
- Woody herbs like rosemary, oregano, sage, thyme will benefit from being cooked from the beginning of the dish. Leafy herbs like parsley, chives, tarragon, basil will heighten the food if added at the end of the cooking.

Using The Broiler

- When browning the top of a casserole with bread crumbs using the broiler, the rack should be 6 inches below the broiler element.
- When browning and cooking chicken with the skin on using the broiler, try to position the rack at least 8 to 10 inches away from the broiler element.

Cooking Meats In The Oven

- Depending on the size of a roast, it should always rest before slicing and serving to redistribute the juices.
- Most cuts of meat will benefit from being placed in a marinade before cooking. Be sure to prick the meat or make shallow slashes with a knife to help the marinade impart its flavor.
- Leave an 1/8" layer of fat on pork chops or pork roasts to help baste and retain moisture in this meat.

Baking

- When baking yeast breads and desire a crust, start your oven at a higher temperature than the recipe calls for. When your bread goes into the oven, lower the oven temperature to the recipe instruction.
- When baking something with a crust, like pie or quiche, allow it to achieve an amber or golden color to fully bring out its flavor.
- Chocolate baked items will dull in flavor and dry out if taken out of the oven too late. The crumbs should be moist when removing chocolate baked items.
- Remove cookies from the oven when the edges are just firm and they appear ever so slightly under baked. These cookies will cool to be soft and chewy.
- Fully baked cakes should be springy to the touch on the top.
- Use a skewer to test for doneness in a baked item. It should come out clean.

Browse through more of our delicious recipes to find the perfect meal for you and your family! Visit us at:



www.lg.com/us/kitchen/recipes

1. Open or download a free QR Code Reader
2. Follow instructions to scan the QR Code using your smartphone

Quick Reference Guide

Refer to the owner's manual for more information on oven operation and troubleshooting.

The glass-ceramic cooktop is a modern innovation that excels in both design and function, but when used improperly, it can be damaged. Learn how to prevent the cooktop from cracking, scratching, and chipping during daily use.

CRACKS

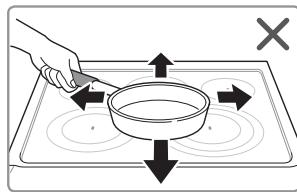
If you drop something on the cooktop, it's possible to chip or crack the surface. Using a cracked glass cooktop is dangerous and poses a risk of electrical shock. Don't store heavy items like jars or cans above the cooktop. They may be dropped onto the cooktop, causing it to crack.

Don't leave hot lids on the cooktop. Hot air can become trapped under the lid as the cooktop cools, causing the glass-ceramic to crack when the lid is removed.

SCRATCHES

Your cooktop is not sapphire glass. It is easily scratched by sliding pans over the surface, and cookware with aluminum or copper bottoms or with rough finishes will leave scratches and marks. Lift cookware up before moving it.

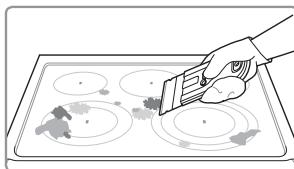
DO NOT use scrub pads or abrasive cleaning pads to remove stains on the cooktop. Use a suitable metal razor scraper or non-abrasive cleaning pad.



CHIPS (PITTING)

Sugary spills on the glass cooktop can cause permanent pitting or chips if allowed time to set. Remove these spills from the cooktop **IMMEDIATELY** with a metal razor scraper while the cooking surface is still **HOT** to avoid the risk of damage to the glass-ceramic surface:
Preserves/jams/jellies/candy/
Fudge/chocolate/syrups/
Ketchup/tomato sauce

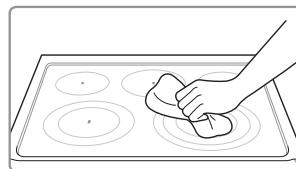
For your safety, use an oven mitt or potholder while cleaning the hot cooking surface.



DISCOLORATION, ETC.

If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave a black discoloration on the cooktop. This should be removed **IMMEDIATELY before using the cooktop again** or the discoloration may be permanent. Cooking popcorn in prepackaged aluminum containers on the cooktop can also leave a discoloration.

To avoid damage to the cooktop, do not allow objects that could melt, such as plastic or aluminum foil, to touch any part of the cooktop.



Tips for Cleaning the Cooktop

Clean your cooktop daily or after each use. This will keep your cooktop looking good and can prevent damage.

For additional product information, visit our website at <http://www.lg.com/us/support/product-help>

DO NOT use chlorine bleach, ammonia, or other cleaners not specifically recommended for use on glass-ceramic cooktops.

Let your glass-ceramic cooking surface cool off before cleaning.

- | | | | |
|---|---------------------|---|---|
| Wipe off with a damp towel and mild detergent | Use a metal scraper | Apply cooktop cleaning cream. Rub with a towel. | Rinse with a damp towel, then wipe dry. |
|---|---------------------|---|---|

Regular

Recommended after each use



Occasional

Recommended every week



Thorough

Recommended for tough stains or burnt-on food



FAQ

Which cookware is not suitable for the cooktop?

Glass-ceramic cookware does not conduct heat well and is not suited for use on the cooktop. Pans with copper or aluminum bases can leave residues which can be difficult to remove. Remove aluminum residue immediately with a suitable cleaning agent to avoid a permanent stain.

For additional information, refer to the owner's manual.

Why do cookware bottoms need to be clean and dry?

The bottom of the cookware should be clean, dry, and ridge-free to prevent any residue from burning onto the cooktop surface. This prevents any potential unsightly scratches and deposits (such as lime specks).

Why do cooktop elements cycle on and off even at the HI setting?

To protect the glass-ceramic cooktop from overheating, an integrated temperature limiter automatically deactivates the heating elements when a certain safety temperature has been exceeded. The surface cooking area will glow red when an element is on. The warm zone element area does not draw enough power to glow red when cycling on.

CARE GUIDE FOR DÉCOR STAINLESS

This appliance comes with a special coating designed for added protection and easy cleaning.

Follow these instructions to preserve the coating and safely clean the appliance.

Gently clean the surface with a wet cloth.

After cleaning, rub the surface dry with a soft towel.

Do not use harsh or abrasive cleaners, such as wire brushes, alcohol, thinners, Clorox, benzene, toothpaste, or flammable liquids.

Allow all surfaces to cool down before cleaning any part of the oven.

Adjusting Oven Settings

Clock	:	Cook Time	→	-/+	→	START
		Hold 3 sec.				
Clock (on some models)	:	Clock	→	-/+	→	START
Timer (Hr:Min)	:	Timer On/Off	→	-/+	→	START
Timer (Min:Sec)	:	Timer On/Off	→	-/+	→	START
		twice				

The convection Auto Conversion feature defaults to ON and can be turned OFF in the setting menu. Auto Conversion automatically reduces the entered temperature by 25°F/14°C in the convection mode.

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

The Setting Key

The basic button sequence for the Setting key is as follows.

Start Time	→	Start Time	→	-/+	→	START
Hold 3 sec.						
(on some models)						
Setting	→	Setting	→	-/+	→	START

Hold Start Time for three seconds or press Setting to enter the Settings mode. Then press Start Time or Setting repeatedly to toggle through the settings. See the guide to the display codes below.

Setting	Display codes	-/+ setting
12 hr / 24 hr Clock	CLO	12H/24H
Auto Conversion	Auto	On/Off
Temperature Adjustment	AdJU	-35°F-35°F -19°C-19°C
Preheat Alarm	PrE	On/Off
Beeper Volume	BEEP	Hi/Lo/Off
°F/°C	Unit	F/C
Cooktop alert Volume (For Model : LSE4611)	CtOP	Hi/Lo/Off

Tips for Using the Oven

Oven Odor

There may be some odor the first few times you use your range.

This will go away after the oven is used a few times. To eliminate the odor more quickly, run the Bake cycle at 450°F(232°C) for 1 hour prior to cooking for the first time.

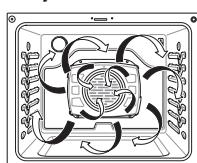
Rack Usage

Applying a small amount of olive oil to the edges of the racks can make it easier to slide them in and out of the cavity. Remove all racks from the oven cavity before running a self-clean cycle or the racks will become dull and discolored by the high self-clean temperatures.

Clicking Sound

This is the sound of oven or cooktop relays turning on and off. As long as the oven is working properly and the sound is periodic, this is normal.

Fan Operation



The fan cycles on and off at intervals during the Bake cycle for better and faster cooking performance. The fan immediately turns off if the oven door is opened during cooking or preheating. It turns back on when the door is closed.

Oven Preheat Time

The standard time necessary to preheat your oven to 350°F(177°C) is 10 to 15 minutes. Room temperature, starting oven temperature, and the number of oven racks have an impact on preheat times. Remove unused oven racks prior to preheating your oven to reduce the preheat time.

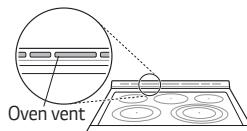
EasyClean®

EasyClean® is quick and effective for small and LIGHT soils, the Self Clean

feature can be used to remove HEAVY, built up soils. Clean the oven regularly using the EasyClean® feature to prevent heavy, burnt on soil from building up in the oven. If a SelfClean option is not available, scrape off and remove stubborn soil using a scraper.

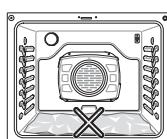
For additional product information, visit our website at <http://www.lg.com/us/support/product-help>

Vent



The oven vent is located above the rear surface element. This area could become hot during oven use. Do not block the vent opening and avoid placing plastic near the vent or the product will be damaged.

Cavity Chips & Aluminum Foil



Do not cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking performance and may permanently damage the oven bottom.

Cooling Fan Sound

When you have finished cooking, the cooling fan will keep running until the oven has cooled down. During self-clean, the fan sound is louder than during normal cook mode because the fan is operated with higher RPM.

Speed Roast

Speed Roast is designed to reduce cooking time. There is no need for preheating. This function is optimized for poultry, so the temperature of Speed Roast cannot be changed. It is normal for the fan to operate during the Speed Roast function.

Tips for Safer Cooking

A few common-sense measures can help prevent common cooking accidents.

How to help PREVENT cooking fires

- DO** stay in the kitchen when cooking on the range. Many cooking fires are the result of absentee cooks.
- DO** supervise children when they work in the kitchen.
- DO** wear short or close-fitting sleeves when cooking.
- DO** keep aprons securely tied.
- DO** keep cooktop surfaces clean. Grease buildups can catch fire.
- DO** keep flammable fabrics away from elements or burners.
- DO** provide cool, well-ventilated storage for cleaning fluids and solvents.
- DO** have a smoke detector in the house.

How to PUT OUT a cooking fire

- DO** call the Fire Department immediately. Dial 911 to reach Emergency Services in most communities.
- DO** cut off air to a grease fire by covering it with a pan lid.
- DO NOT** remove the lid until the pan cools.
- DO** turn off the element or burner.
- DO** close the oven door and turn off the heat to put out a fire in the oven.
- DO** put out other cooking fires by smothering them with baking soda.
- DO NOT** use water or flour to put out a cooking fire.

Guía de referencia rápida

Consulte el manual del propietario para obtener más información sobre el funcionamiento del horno y la resolución de problemas.

La placa de cocción de vitrocerámica es una moderna innovación que se distingue tanto por su diseño como por su utilidad, pero si se la usa de manera incorrecta, puede sufrir daños. Conozca cómo evitar que la placa de cocción se quiebre, se raya o se melle con el uso cotidiano.

QUEBRADURAS

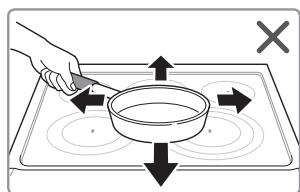
Si se le cae algo sobre la placa de cocción, es posible que la superficie se melle o se quiebre. Usar una placa de cocción de vidrio quebrada es peligroso y lleva un riesgo de descarga eléctrica. No guarde artículos pesados, como frascos solares, sobre la placa de cocción. Pueden caerse sobre la placa de cocción y quebrarla.

No deje tapas calientes sobre la placa de cocción. El aire caliente puede quedarse atrapado bajo la tapa mientras la placa de cocción se enfria, y esto puede ocasionar que la placa de vitrocerámica se quiebre al quitar la tapa.

RAYADURAS

La placa de cocción no es de cristal de zafiro. Se raya con facilidad si se arrastran las sartenes sobre su superficie, y las ollas con fondo de aluminio, cobre o acabados ásperos pueden hacerle raspaduras y marcas. Levante las ollas y sartenes y otros recipientes antes de moverlos.

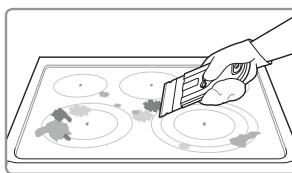
NO use esponjas para fregar o esponjas abrasivas para quitar las manchas de la placa de cocción. Utilice un raspador metálico filoso adecuado o una esponja no abrasiva.



MELLAS (PICADURAS)

Sí se vuela azúcar en la placa de cocción de vidrio y se deja que esta se asiente, pueden producirse picaduras o mellas permanentes. Retire los siguientes productos si caen sobre la placa de cocción **INMEDIATAMENTE**, con un raspador metálico filoso, mientras la superficie de cocción aún esté CALIENTE para evitar que la superficie de vitrocerámica se dañe: Conservas/mermeladas/gelatinas/caramelo/Dulce/chocolate/jarabes/Kétchup/salsa de tomate

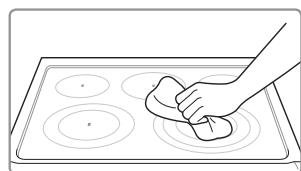
Por su seguridad, use un guante para horno o una garradera cuando limpie la superficie de cocción caliente.



DECOLORACIÓN, ETC.

Si se deja evaporar toda el agua en ollas con una capa delgada de aluminio o cobre, dicha capa puede dejar una coloración negra en la superficie de la placa de cocción. Esta debe quitarse **INMEDIATAMENTE** antes de usar de nuevo la cocina. De lo contrario, la decoloración puede ser permanente. Cocinar las palomitas de maíz en su envase de aluminio, colocándolo sobre la placa de cocción, también puede provocar decoloración.

Para evitar el daño a la placa de cocción, no permita que objetos que puedan derretirse, por ejemplo, papel de aluminio o plástico, toquen cualquier parte de la placa de cocción.



Consejos para la limpieza de la placa de cocción

Limpie la placa de cocción a diario o después de cada uso. De esta manera, su cocina se verá bien y evitará daños.

Para obtener más información sobre el producto, visite nuestro sitio web en <http://www.lg.com/us/support/product-help>

NO use blanqueador con cloro líquido, amoníaco ni otros limpiadores que no estén recomendados específicamente para placas de cocción de vitrocerámica.

Deje enfriar la superficie vitrocerámica antes de limpiar.

Limpie con una toalla húmeda y use un detergente suave.



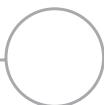
Use un raspador metálico



Aplique crema limpiadora. Luego frote con una toalla.



Enjuague con una toalla húmeda, y seque.



Regular

Recomendada después de cada uso



Ocasional

Recomendada una vez por semana.



Minucioso

Recomendada para manchas difíciles o residuos de comida quemada.



Preguntas frecuentes

¿Qué tipo de ollas no son aptas para la placa de cocción?

Las ollas de vitrocerámica no conducen bien el calor y no son aptas para su uso en la placa de cocción. Las sartenes con bases de aluminio o cobre pueden dejar residuos difíciles de limpiar. Limpie los residuos de aluminio inmediatamente con un producto de limpieza adecuado para evitar manchas permanentes. Para obtener más información, consulte el manual del propietario.

¿Por qué los fondos de las ollas y sartenes tienen que estar limpios y secos?

El fondo de las ollas debe estar limpio, seco y sin rebordes para evitar que se quemen residuos en la superficie de la placa de cocción. De este modo, se evita que se produzcan rayas y depósitos antiestéticos (como manchas de sarro).

¿Por qué las hornallas de la placa de cocción tienen ciclos de encendido y apagado incluso en la configuración ALTA?

Para proteger la placa de vitrocerámica del sobrecalentamiento, un limitador de temperatura integrado automáticamente desactiva las hornallas cuando se excede cierta temperatura considerada segura. La superficie del área de cocción se tendrá un brillo rojo cuando la hornalla esté encendida. El área del elemento de la zona de calefacción de la hornalla no consume energía suficiente como para emitir un brillo rojo cuando comienza un ciclo de encendido.

GUÍA DE CUIDADO PARA DECORACIÓN INOXIDABLE

Este electrodoméstico tiene un recubrimiento especial diseñado para una mayor protección y fácil limpieza.

Siga estas instrucciones para mantener el recubrimiento y limpiar el electrodoméstico de manera segura.

Limpie gentilmente la superficie con un trapo mojado.

Después de limpiar, frote la superficie seca con una toalla suave.

No use limpiadores ásperos y abrasivos como: cepillos de alambre, alcohol, adelgazadores, cloro, benceno, pasta de dientes o líquidos inflamables.

Permita que todas las superficies del horno se enfrien antes de limpiar cualquier parte de éste.

Ajuste de las configuraciones del horno

Reloj	: Cook Time	→	- / +	→	START
Mantenga presionado durante 3 segundos					
Reloj (en algunos modelos)	: Clock	→	- / +	→	START
Mantenga presionado durante 3 segundos (En algunos modelos)					
Temporizador (H:Min)	: Timer On/Off	→	- / +	→	START
Temporizador (Min:Seg)	: Timer On/Off	→	- / +	→	START
dos veces					

La función de Conversión automática a convección se encuentra ACTIVADA en forma predeterminada y puede DESACTIVARSE desde el menú de ajustes. La Conversión automática reduce la temperatura ingresada en 25 °F/14 °C para el modo de convección.

Tal vez el horno cocine de manera diferente al que reemplazó. Use el horno durante algunas semanas para familiarizarse con él antes de cambiar los ajustes de temperatura. Si después de familiarizarse con el horno sigue pensando que la temperatura es muy alta o muy baja, ajuste la temperatura.

Clave de configuración

La secuencia de botones para la clave de configuración es la siguiente.

Start Time	→	Start Time	→	- / +	→	START
Mantenga presionado durante 3 segundos						
Setting	→	Setting	→	- / +	→	START

Mantenga presionado Hora de inicio durante tres segundos o presione Configuración para ingresar en el Modo de configuración.

Luego, presione la tecla Hora de inicio o Configuración varias veces para ir cambiando entre las diferentes configuraciones del horno.

Consulte la siguiente guía de códigos en pantalla.

Configuración	Códigos en pantalla	Ajuste +/-
Reloj de 12 h / 24 h	CLO	12H/24H
Conversión automática	Auto	Activado/Desactivado
Ajuste de la temperatura	AdJU	-35 °F-35 °F -19 °C-19 °C
Alarma de precalentamiento	PrE	Activado/Desactivado
Volumen del indicador sonoro	BEEP	Alto/Bajo/Desactivado
°F/°C	Unidad	F/C

Consejos para el uso del horno

Olor del horno

Puede haber algo de olor las primeras veces que use su cocina. Esto pasará luego de que haya usado el horno algunas veces. Para eliminar el olor más rápidamente, ejecute el ciclo de Hornear a 450 °F (232 °C) durante 1 hora antes de cocinar por primera vez.

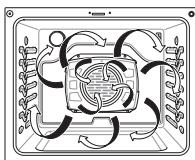
Uso de los estantes

Si les aplica una pequeña cantidad de aceite de oliva a los bordes de los estantes le será más fácil deslizarlos dentro y fuera de la cavidad. Retire todos los estantes de la cavidad del horno antes de ejecutar un ciclo de autolimpieza. De lo contrario, los estantes quedarán opacos y descoloridos debido a las altas temperaturas de la autolimpieza.

Sonido de clic

Ese es el sonido que emiten los relés del horno y la placa de cocción al encenderse y apagarse. Mientras el horno funcione correctamente y el sonido sea periódico, es normal.

Funcionamiento del ventilador



El ventilador hace ciclos de encendido y apagado en intervalos durante el ciclo de horneado para una mejor y más rápida cocción. El ventilador se apaga inmediatamente si la puerta del horno se abre o cierra durante la cocción o el precalentamiento. Vuelve a encenderse de forma automática una vez que se cierra la puerta.

Tiempo de precalentamiento del horno

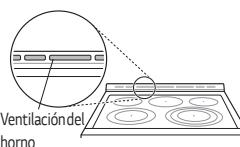
El tiempo estándar necesario para precalentar el horno a 350 °F (177 °C) es de 10 a 15 minutos. La temperatura ambiente, que es la temperatura de inicio del horno, y el número de estantes en el horno afectan los tiempos de precalentamiento. Retire los estantes del horno que no utilice antes de precalentar el horno para reducir el tiempo de precalentamiento.

EasyClean®

Easy Clean® es rápida y eficaz para la suciedad LEVE y pequeña, la función de Autolimpieza

se puede usar para quitar suciedad DIFÍCIL acumulada. Limpie regularmente usando la función EasyClean® para prevenir residuos quemados de la superficie del horno. Si la función de SelfClean no está incluida, raspe y remueva los residuos usando un raspador metálico. Para obtener más información sobre el producto, visite nuestro sitio web en <http://www.lg.com/us/support/product-help>

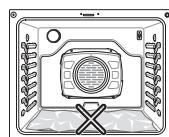
Ventilación



La ventilación del horno está ubicada encima de la hornalla superficial trasera.

Esta área puede calentarse durante el uso del horno. No bloquee la abertura de ventilación y evite colocar plástico cerca de la ventilación o provocará daños en el producto.

Papel de aluminio y picaduras en la cavidad



No cubra los estantes con papel de aluminio ni ningún otro material, ni coloque nada sobre el fondo del horno. Si lo hace, podría generar un proceso de horneado deficiente y dañar la base del horno de manera permanente.

Sonido del ventilador de enfriamiento

Cuando haya terminado de cocinar, el ventilador de enfriamiento seguirá funcionando hasta que el horno se haya enfriado. Durante la autolimpieza, el sonido del ventilador es más fuerte que durante un modo de cocción normal porque el ventilador funciona a más RPM.

Rostizado rápido

La función de Rostizado rápido está diseñada para reducir el tiempo de cocción. No es necesario precalentar. Esta función está optimizada para cocinar aves, de modo que la temperatura de la función de Rostizado rápido no se puede modificar. Es normal que el ventilador funcione durante la función de Rostizado rápido.

Consejos para cocinar con mayor seguridad

Unas pocas medidas de sentido común pueden contribuir a evitar accidentes comunes durante la cocción.

Cómo EVITAR incendios durante la cocción

PERMANEZCA en la cocina cuando cocine con el artefacto. Muchos incendios son el resultado de la ausencia de la persona que cocina.

SUPERVISE a los niños cuando trabajen en la cocina.

USE mangas cortas o ceñidas cuando cocine.

MANTENGA los delantales de cocina bien amarrados.

MANTENGA limpias las superficies de la placa de cocción. La acumulación de grasa puede ocasionar incendios.

MANTENGA las telas inflamables alejadas de los quemadores y las hornallas.

CONSERVE los solventes y los productos de limpieza en sitios bien ventilados y frescos.

INSTALE un detector de humo en el hogar.

Cómo APAGAR un incendio durante la cocción

LLAME al departamento de bomberos de inmediato. Marque 911 para ponerse en contacto con los Servicios de emergencia en la mayoría de las comunidades.

SOFOQUE un incendio provocado por grasa quitando el aire con la tapa de una olla.

NO quite la tapa hasta que se enfrie.

APAGUE la hornalla o el quemador.

CIERRE la puerta del horno y apáguelo para extinguir un incendio en el horno.

APAGUE otros incendios durante la cocción cubriendo las llamas con bicarbonato de sodio.

NO use agua ni harina para extinguir un incendio en la cocina.