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7 days a week:

**1-888-542-2623 (CANADA)**

Or visit us on the Web at:  
***ca.lge.com (Canada)***

## ELECTRIC RANGE

### USER'S GUIDE

Please read this guide  
thoroughly before  
operating and keep it handy  
for reference at all times.

#### Models

**LRE3091ST**  
**LRE3091SB**  
**LRE3091SW**



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## THANK YOU!

Congratulations on your purchase and welcome to the LG family. Your new LG Electric range combines precision cooking features with simple operation and stylish design. Follow the operating and care instructions in this manual and your range will provide you with many years of reliable service.

Staple your receipt here.

### ***Product Registration Information***

Model: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USE

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



This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word **WARNING** or **CAUTION**. These words mean:



**WARNING** This symbol will alert you to hazards or unsafe practices which could cause serious bodily harm or death.



**CAUTION** This symbol will alert you to hazards or unsafe practices which could cause bodily injury or property damage.

## SAFETY PRECAUTIONS

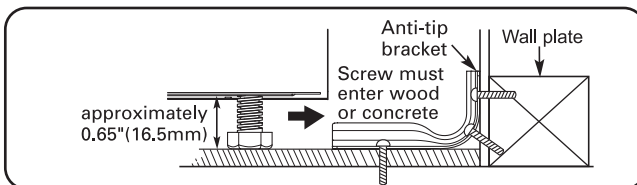
### WARNING



• **DO NOT step or sit on the door. Install the Anti-Tip Bracket packed with range.**



- The range could be tipped and injury might result from spilled hot liquid, food, or the range itself.
- If the range is pulled away from the wall for cleaning, service, or any other reason, ensure that the anti-tip bracket is properly reengaged when the range is pushed back against the wall.



- To check that the anti-tip bracket is properly installed:  
Grasp the top rear edge of the range back guard and carefully attempt to tilt it forward. Verify that the anti-tip devices are engaged.
- Warming drawer or storage drawer: Remove drawer and visually inspect that the rear leveling leg is fully inserted into the anti-tip bracket.
- Refer to the installation manual for proper anti-tip bracket installation.
- Be certain your appliance is properly installed and grounded by a qualified technician.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual.
- All other servicing should be referred to a qualified technician.
- Always disconnect power to appliance before servicing by unplugging, removing the fuse or switching off the circuit breaker.

To reduce the risk of tipping of the range, the range must be secured by properly installing anti-tip bracket.

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USE

### SAFETY PRECAUTIONS (cont.)

- **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 oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.

- **Use Care When Opening Door.**

Let hot air or steam escape before you remove or replace food in the oven

- **Do Not Heat Unopened Food Containers.**

Build-up of pressure may cause container to burst and result in injury.

- **Be certain all packing materials are removed from the appliance before operating.**

Keep plastics, clothes, and paper away from parts of the appliance that may become hot.

- **DO NOT force the door open.**

This can damage the automatic door locking system. Use care when opening the oven door after the self-cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.

- **DO NOT use a steel-wool pad.**

It will SCRATCH the surface.

- **DO NOT use harsh etching, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface.**

It may result in shattering of the glass.

- **Be careful when removing and lifting the door.**

- **DO NOT lift the door by the handle.**

The door is very heavy.

- **DO NOT step or sit on the door.**

Install the anti-tip bracket packed with range.

- The range could be tipped and injury might result from spilled hot liquid, food, or the range itself.

- If the range is pulled away from the wall for cleaning, service, or any other reason, ensure that the anti-tip bracket is properly reengaged when the range is pushed back against the wall.

### WARNING

- **NEVER use your appliance for warming or heating the room.**

- **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.

- **Use dry pot holders only.**

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.

- **Storage in or on appliance.**

Flammable materials should not be stored in an oven or near surface elements.

- **Wear proper apparel.**

Loose-fitting or hanging garments should never be worn while using the appliance.

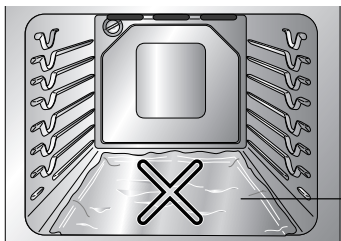
# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USE

### ELECTRICAL SAFETY

- **Protective Liners.** Do not use aluminum foil or any other material to line the oven bottoms. Improper installation of these liners may result in a risk of electric shock or fire.
- **Do Not** allow aluminum foil or meat probe to contact heating elements.

**⚠ WARNING**



Aluminum foil

- **DO NOT** place aluminum foil directly on the oven bottom.

- **Before replacing your oven light bulb, 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.

- **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.)

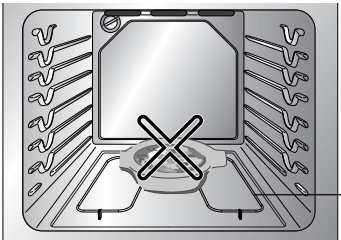
### VENTILATING HOODS

- **Keep Oven Vent Ducts Unobstructed.** The oven vent is located above the left rear surface unit.

This area could become hot during oven use. Never block this vent and never place plastic or heat-sensitive items on vent.

### PAN PLACEMENT

**⚠ WARNING**



Heater

- **Do not** place foods directly on the oven bottom.

Doing so will cause permanent damage to the oven bottom finish.

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USE

### SURFACE COOKING UNITS

- **Use Proper Pan Sizes.** This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element.  
The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- **Never Leave Surface Units Unattended at High Heat Settings.** Boilovers cause smoking and greasy spillovers that may ignite.
- **Glazed Cooking Utensils.** Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- **Utensil Handles Should Be Turned Inward and Not Extend Over Adjacent Surface Units.** To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.
- Be sure you know which control pads operate each surface unit.  
Make sure you turned on the correct surface unit.

### DEEP FAT FRYERS

- Use extreme caution when moving the grease kettle or disposing of hot grease.

### SAFETY DURING USE

- **Oven Racks.** Always place oven racks in desired position while oven is cool.
- **Always use pot holders or oven mitts when removing food from the oven or cooktop.**  
You can be burned because cookware and plates will be hot.
- **Use caution with the TIMED BAKE or DELAYED TIMED BAKE features.** Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil, such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed.  
Eating spoiled food can result in sickness from food poisoning.
- **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 cause a grease fire to spread and cause personal injury.
- **DO NOT use the broiler pan without the grid. DO NOT cover the grid with aluminum foil.**

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USE

### CHILD SAFETY

#### **WARNING**

- Children should be kept away from the oven.
- Accessory parts will become hot when the broiler is in use.

#### **CAUTION**

- **DO NOT** leave small children unattended near the appliance.  
During the self-cleaning cycle, the outside of the oven can become very hot to the touch.

#### **CAUTION**

- **NEVER** 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.
- **NEVER** store items of interest to children in cabinets above an appliance. Children climbing on the appliance or on the appliance door to reach items could be seriously injured.
- Children must be taught that the appliance and utensils in it can be hot. Let hot utensils cool in a safe place, out of reach of small children. Children should be taught that an appliance is not a toy. Children should not be allowed to play with controls or other parts of the appliance.

### GLASS/CERAMIC COOKING SURFACES

#### • **DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS.**

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, 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.

- **Do Not Cook on Broken Cooktop.** If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

- **Clean Cooktop With Caution.** Do not use sponges or cloth to wipe spills on a hot cooking area. Use a proper metal scraper.

- **DO NOT use the glass cooktop** surface as a cutting board.
- **DO NOT place or store** items that can melt or catch fire on the glass cooktop, even when it is not being used.
- Always turn the surface units on after placing cookware.
- **DO NOT store** heavy items above the cooktop surface that could fall and damage it.

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USE

### GLASS/CERAMIC COOKING SURFACES (cont.)

- **DO NOT place** aluminum foil or plastic items such as salt and pepper shakers, spoon holders, or plastic wrappings or any other material on the range when it is in use.
  - The hot air from the vent could melt plastics or ignite flammable items.
- Make sure you turned on the correct surface unit.
- **NEVER cook directly on the glass.** Always use cookware.
- **Always place the pan in the center of the surface unit you are cooking on. NEVER leave surface units unattended at high heat setting.**
  - Boilovers cause smoking and greasy spillovers that may catch on fire.
- Always turn the surface units off before removing cookware.
- **DO NOT use plastic wrap to cover food.**
  - Plastic may melt onto the surface and be very difficult to remove.
- **DO NOT touch surface units until it has cooled down.**
  - The surface elements may still be hot and burns may occur if the glass surface is touched before it has cooled down sufficiently.
- Immediately clean the spills on cooking area to prevent a tough cleaning chore later.
- If cabinet storage is provided directly above cooking surface, limit it to items that are infrequently used and can be safely stored in an area subjected to heat. Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol sprays.
- **DO NOT touch surface elements until it has cooled down sufficiently.**
  - The surface elements may still be hot and burns may occur.
- **NEVER leave food unattended at high or medium-high setting.** Boilovers can cause smoking and greasy spillovers may catch on fire.
- When warming foods do not use containers that seal. Allow venting for heated air to escape
- **DO NOT use a steel-wool pad.**
  - It will scratch the surface.
- **DO NOT use scrub pads or abrasive cleaning pads.**
  - They may damage your glass cooktop surface.
- **Cookware with rough or bottoms can mark or scratch the cooktop surface.**
- **Do not slide anything metal or glass across the cooktop.**
- **Do not use cookware with dirt or dirt built-up on the bottom.**



# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USE

### SAFETY WHEN CLEANING

- **Do Not Clean Door Gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- **Do Not Use Oven Cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Before self cleaning the oven.** Remove broiler pan, all oven racks, meat probe and any other utensils from the oven cavity.
- **Never keep pet birds in the kitchen.** The health of birds is extremely sensitive to the fumes released during an oven self-clean cycle. Fumes may be harmful or fatal to birds. Move birds to well-ventilated room.
- Clean in the self-clean cycle only parts listed in this manual. Before self-clean the oven, remove the broiler pan and any utensils of foods from the oven.
- It is normal for the cooktop of the range to become hot during a self-clean cycle. Therefore, touching the cooktop during a clean cycle should be avoided.
- **Important Instruction.** In the event the self clean error code **F** is displayed, and three long beeps sound, the oven is malfunctioning in the self clean mode. Switch off the electrical power to the main fuse or breaker and have serviced by a qualified technician.
- **Make sure oven lights are cool before cleaning.**

### APPLIANCE OUTLETS

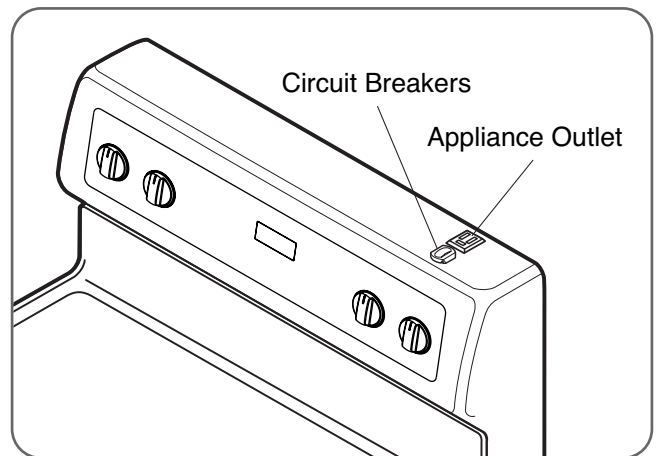
The 120V appliance outlets located on the control console may be used to run portable appliances placed on countertops beside the range.

The outlets operate independently and are not affected by range control settings.

**NOTE:** Do not place portable appliances on the cooktop. Damage to the portable appliance could result if the cooktop is hot.

#### Appliance Outlet Circuit Breakers:

The circuit breakers for the appliance outlets on your range are located on top of the control console. They are rated for 15 amps, that may trip if the appliance plugged into it exceeds 15 amps. To reset the circuit breaker, press the switch of located on the control console.



**NOTE:** If appliance outlet don't operate, test out your small portable appliance by plugging into other outlets.

# SURFACE CONTROLS COOKING

## POWER OUTAGE MESSAGE

If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.

The time of day will flash in the display when there has been a power outage.

Press the **Clear/Off** pad. Reset the clock with the correct time of day.

## HOT SURFACE INDICATOR WILL



- Come on when the unit is hot to touch after.
- Come on during self-cleaning cycle.
- Stay on even after the unit is turned off.
- Glow until the unit has cooled down to approximately 150°F.

## LOCATIONS OF THE RADIANT SURFACE ELEMENTS AND CONTROLS

The radiant surface elements are located on the cooktop as below.



# SURFACE CONTROLS COOKING

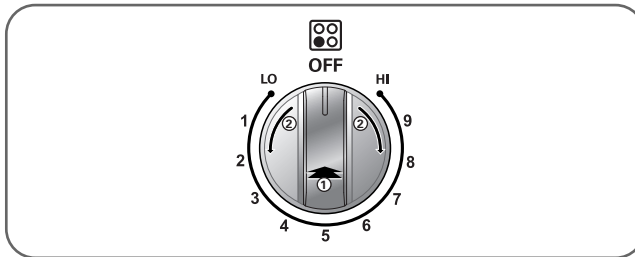
## SETTING SURFACE CONTROLS

Use to turn on the surface elements. An infinite choice of heat settings is available from **Low** to **High**. The knobs can be set on or between any of the settings.

### To turn on a single surface unit (Left Front, Left Rear, Right Rear)



- 1 Place pan on surface element.
- 2 Push in and turn the knob in either direction to the desired heat setting.
  - The control panel is marked to identify which element the knob control. For example, the graphic above indicates left front element.
- 3 There is an element indicator light on the control panel. When any surface control knob is turned on, the light will turn on. The light will turn off when all the surface elements are turned off.
- 4 After cooking, turn knob to **OFF**. Remove pan.



### ⚠ CAUTION

- Use only cookware and dishes recommended as safe for oven and cooktop use.
- Always use oven mitts when removing food from the surface element as cookware and plates will be hot.
- When warming foods do not use containers that seal. Allow venting for heated air to escape.
- Do not use plastic wrap to cover foods.
  - Plastic may melt onto the surface and be very difficult to clean.

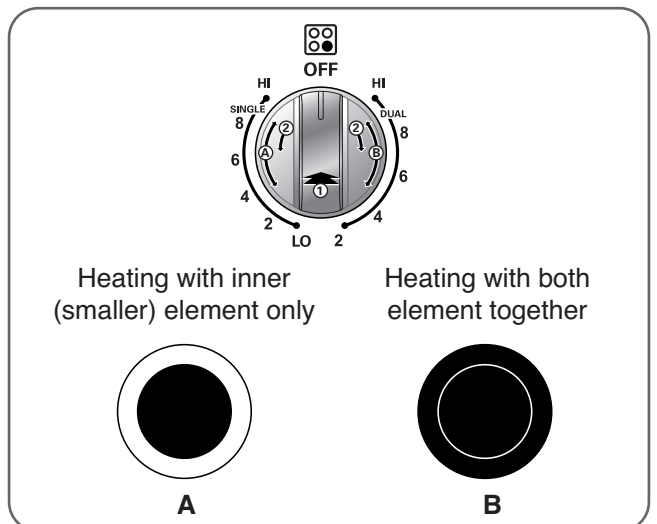
### To turn on a dual surface unit (Right Front)



#### Dual Element (select modes)

The cooking surface has a dual element located at the right front of the smoothtop. This allows you to change the size of the element.

The small element is operated on the left side of the knob control. To operate the entire element, use the right side of the knob control. The control for both element sizes can be set anywhere between **Low** and **High**.



### ⚠ CAUTION

- **DO NOT** touch surface elements until they have cooled down sufficiently.
  - The surface elements may still be hot and burns may occur.

### ⚠ CAUTION

- **NEVER** leave food unattended at high or medium-high setting.
  - Boilovers can cause smoking and greasy spillovers may catch on fire.

# SURFACE CONTROLS COOKING

## TIPS TO PROTECT THE GLASS COOKTOP SURFACE

### *Cleaning*

(See pages 32~33 for more information)

Before first use, clean the cooktop.

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

If a spillover occurs while cooking, immediately clean the spill from the cooking area while it is hot to prevent a tough cleaning chore later. Using extreme care, remove spill with a proper metal scraper.

**Do not** allow spills to remain on the cooking area or the cooktop trim for a long period of time.

**Do not** use abrasive cleansing powders or scouring pads which will scratch the cooktop.

**Do not** use chlorine bleach, ammonia, or other cleansers not specifically recommended for use on glass-ceramic.

### *To Prevent Other Damages*

**Do not** allow plastic, sugar, or foods with high sugar content to melt onto the hot cooktop. Should this happen, clean immediately. (See Cleaning, pages 32~33.)

**Do not** let a pan boil dry as this will damage the surface and pan.

**Do not** use cooktop as a work surface or cutting board.

**Do not** cook food directly on the surface.

### *To Prevent Marks and Scratches*

Do not use glass pans. They may scratch the surface.

**Do not** place a trivet or wok ring between the surface and pan. These items can mark or scratch the top.

Do not slide aluminum pans across a hot surface. The pans may leave marks which need to be removed promptly.”

(See Cleaning pages 32~33.)

Make sure the surface and the pan bottom are clean and dry before turning on to prevent scratches.

To prevent scratching or damaging to the glass-ceramic top, do not leave sugar, salt, or fats on the cooking area. Wipe the cooktop surface with a clean cloth or paper towel before using.

**Do not** slide heavy metal pans across the surface since these may scratch.

### *To Prevent Stains*

**Do not** use a soiled dish cloth or sponge to clean the cooktop surface. A film will remain which may cause stains on the cooking surface after the area is heated.

Continuously cooking on a soiled surface may/will result in a permanent stain.

## GLASS COOKTOP SURFACE

### *Glass Cooktop Surface Notes:*

- **The cooktop may emit light smoke and odor** the first few times the cooktop is used. This is normal.
- **Glass cooktops retain heat for a period of time after the elements are turned off.** Turn the elements off a few minutes before food is completely cooked and use the retained heat to complete cooking. When the hot surface light turns off, the cooking area will cool down enough to touch.

Because of the way they retain heat, the cooktop elements will not respond to changes in settings as quickly as coil elements.

- In the event of a potential boilover, remove the pan from the cooking surface.
- **Do not attempt to lift the cooktop.**
- The smoothtop surface may appear discolored when it is hot. This is normal and will disappear when the surface cools.

# SURFACE CONTROLS COOKING

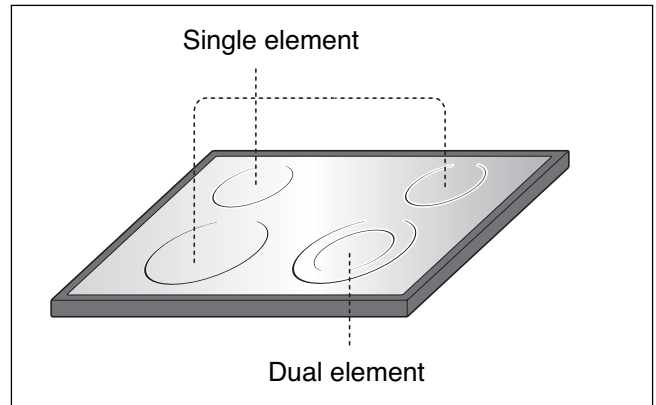
## COOKING AREAS

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

**Pans should not extend more than 1/2 to 1-inch beyond the cooking area.**

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

For more information on cookware, refer to Cookware Recommendations.



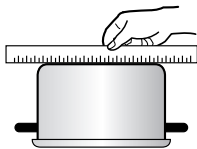
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## USING THE PROPER COOKWARE

Using the right cookware can prevent many problems, such as food taking longer to cook or achieving inconsistent results. Proper pans will reduce cooking times and cook food more evenly. Stainless steel is recommended.

**Check pans for flat bottoms by using a straight edge or ruler**

- 1 Place a ruler across the bottom of the pan.
- 2 Hold it up to the light.
- 3 No light should be visible under the ruler.



### NOTE:

- Do not use a small pan on a large element. Not only does this waste energy, but it can also result in spillovers burning onto the cooking area which requires extra cleaning.
- Do not use non-flat specialty items that are oversized or uneven such as round bottom woks, rippled bottom, and/or oversized canners and griddles.
- Do not use foil or foil-type containers. Foil may melt onto the glass. If metal melts on the cooktop, do not use. Call an authorized service agent.

Recommended	Incorrect
Flat bottom and straight sides.	Curved, grooved, or warped pan bottoms. Pans with uneven bottoms do not cook efficiently and sometimes may not boil liquid.
Heavy-gauge pans.	Very thin-gauge metal or glass pans.
Pan sizes match the amount of food to be prepared and the size of the surface element.	Pans are smaller or larger than the element.
Weight of handle does not tilt pan. Pan is well balanced.	Cookware with loose or broken handles. Heavy handles that tilt the pan.
Tight-fitting lids.	Loose-fitting lids.
Flat bottom woks.	Woks with a ring-stand bottom.

# SURFACE CONTROLS COOKING

## HOME CANNING TIPS

**Be sure the canner is centered over the surface unit. Make sure the canner is flat on the bottom.**

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

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

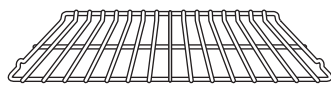
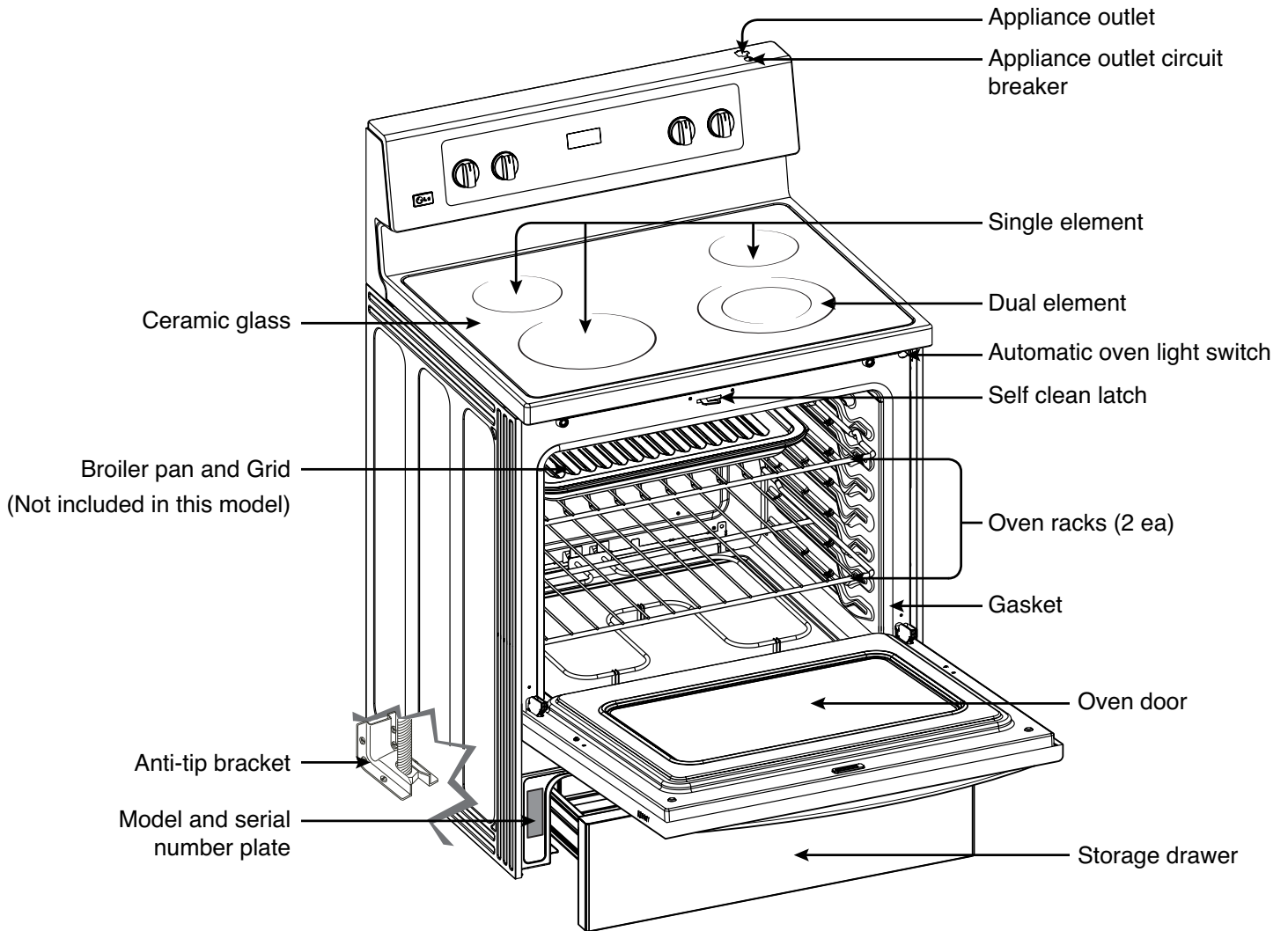
Use the high heat setting only until the water comes to a boil or pressure is reached in the canner.

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

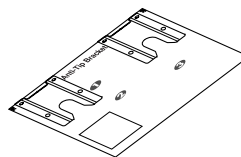
# PARTS AND FEATURES

## PARTS AND FEATURES

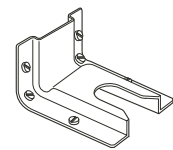
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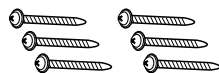
Oven racks (2 ea)



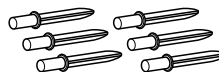
Template



Anti-tip bracket



Screws (6 ea)

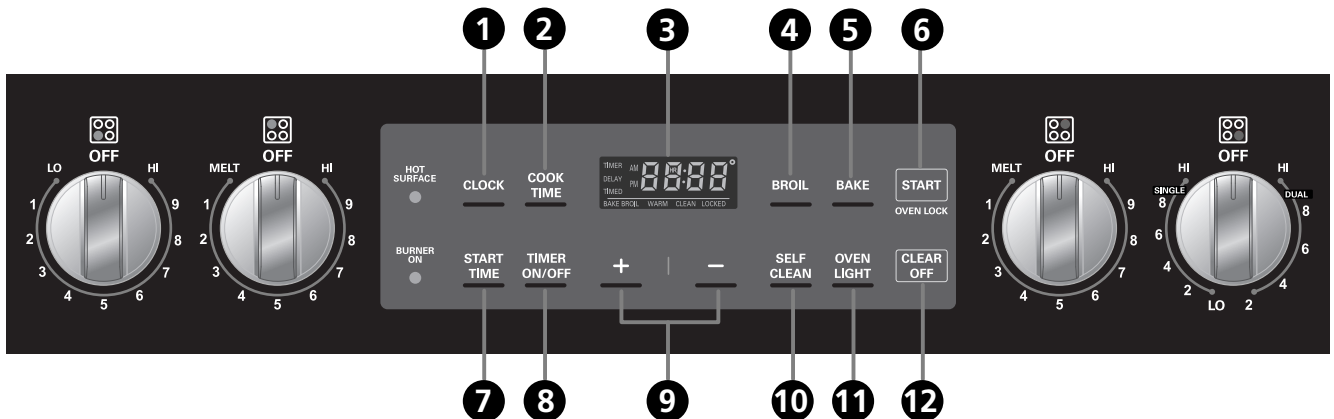


Anchors (6 ea)

# PARTS AND FEATURES

## CONTROL PANEL FEATURES

**READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.** For satisfactory use of your oven, become familiar with the various features and functions of the oven as described below. **Detailed instructions for each feature and function follow later in this Owner's Manual.**



- 1** **CLOCK Pad:** Press before setting the time of day.
- 2** **COOK TIME Pad:** Press and then use the number pads to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.
- 3** **Display:** Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode, and the times set for the timer or automatic oven operations.
- 4** **BROIL Pad:** Press to select the broil function.
- 5** **BAKE Pad:** Press to select the bake function.
- 6** **START Pad:** Must be pressed to start any cooking or cleaning function.
- 7** **START TIME Pad:** Use along with BAKE, CONV. BAKE, CONV. ROAST, Cook time, and Self Clean pads to set the oven to start and stop automatically at a time you set.
- 8** **TIMER ON/OFF Pad:** Press to select the timer feature.
- 9** **+/- Pad:** Enters or changes time, oven temperature. Sets HI or LO broil.
- 10** **SELF CLEAN Pad:** Press to select self-cleaning function. See the using the Self-Cleaning Oven section, page 27.

- 11** **OVEN LIGHT Pad:** Press to turn the oven light on or off.
- 12** **CLEAR/OFF Pad:** Press to cancel all oven operations except the clock and timer.

**NOTE:**

**If F- and a number appear in the display and the oven control signals, this indicates a function error code.**

See page 35.

Press the **CLEAR/OFF** pad. Allow the oven to cool for one hour. Put the oven back into operation.

If the function error code repeats, disconnect the power to the oven and call for service.

**If your oven was set for a timed oven operation and a power outage occurred, the clock and all programmed functions must be reset.**

**The time of day will flash in the display when there has been a power outage.**



# OPERATING INSTRUCTIONS

## SETTING THE CLOCK

The CLOCK pad is used to set the clock. The clock has been preset at the factory for 12 hours operation. When the range is first plugged in, or when the power supply to the range has been interrupted, the time of day in the display will flash. You can make a choice between 12-hour clock and 24-hour clock (refer to page 19):

### To set the clock:



1 Press **CLEAR/OFF**.



2 Press **CLOCK**.



3 Press the **+** or **-** pad to set the time of day.



4 Press **START**.  
The clock will start.

## MINIMUM & MAXIMUM CONTROL PAD SETTINGS

All of the features listed have minimum and maximum time or temperature settings that may be entered into the control. An entry acceptance beep will sound each time a control pad is pressed.

An entry error tone (3 short beeps) will sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature.

FEATURE	MIN. TEMP.	MAX. TEMP.
BAKE TEMP.	170°F / 80°C	550°F / 285°C
BROIL TEMP.	LO (400°F)	HI (550°F)
SELF CLEAN TIME	2 hours	4 hours

# OPERATING INSTRUCTIONS

## SETTING THE TIMER ON/OFF

The **TIMER ON/OFF** serves as an extra timer in the kitchen that will beep when the set time has run out. It does not start or stop cooking.

*To set the Timer (example for 5 minutes):*



- 1 Press **TIMER ON/OFF** twice. **0:00** and **HR** inside **O** will appear and **TIMER** will flash in the display.



- 2 Press the **+** or **-** pad until the correct time appears in the display.



- 3 Press **TIMER ON/OFF**. The time will count down with 5:00 and **TIMER** will show in the display.



**NOTE:**

If **TIMER ON/OFF** is not pressed, the timer will return to the time of day.



- 4 When the set time has run out, **End** will show in the display. The clock will sound with 3 beeps every 15 seconds until **TIMER ON/OFF** is pressed.

The **TIMER ON/OFF** feature can be used during any of the other oven control functions.

**NOTE:**

If the remaining time is not in the display, recall the remaining time by pressing the Timer on/off.

**NOTE:**

1. If you press **TIMER ON/OFF** once, it allows you to set the time in seconds.  
(for example: if you press 50, it means 50 seconds)



2. If you press **TIMER ON/OFF** twice, it allows you to set the time in minutes.  
(for example: if you press 5, it means 5 minutes)



*To cancel the Timer before the set time has run out:*



- 1 Press **TIMER ON/OFF** once. The display will return to the time of day.

## SETTING OVEN LOCKOUT FEATURE

The **START** pad controls the Oven Lockout feature. The Oven Lockout feature automatically locks the oven door and prevents most oven controls from being turned ON.

*To activate the Oven Lockout feature:*



- 1 Press and hold **START** for 3 seconds.
- 2 2 beeps will sound, **DOOR LOCKED** will flash in the display. Once the oven door is locked the **DOOR LOCKED** indicator will stop flashing and remain on along with the lock icon( **LOCKED** ) light.

It does not disable the clock, the timer, or the interior oven light.

*To reactivate normal oven operation:*



- 1 Press and hold **START** for 3 seconds. A beep will sound 2 times. The **DOOR LOCKED** will continue to flash until the oven door has completely unlocked and the lock icon( **LOCKED** ) light will clear.
- 2 The oven is again fully operational.

# OPERATING INSTRUCTIONS

## CHANGING HOUR MODE ON CLOCK (12-hour or 24-hour)

Your control is set to use a 12-hour clock. If you would prefer to have a 24-hour clock, follow the steps below.

### *Changing between 12 and 24 hour clock:*



1 Press and hold the **CLOCK** pad for 3 seconds.



2 Press the **CLOCK** pad to switch between the 12 and 24 hour clock.



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

## SETTING TEMPERATURE UNIT — FAHRENHEIT OR CELSIUS

**TIMER ON/OFF** pad control the Fahrenheit or Celsius temperature display modes. The oven control can be programmed to display temperatures in Fahrenheit or Celsius. The oven has been preset at the factory to display in Fahrenheit.

### *To change display from Fahrenheit to Celsius or Celsius to Fahrenheit:*



1 Press and hold **TIMER ON/OFF** for 3 seconds. The display will show Opt.



2 Press + to switch between the F and C.



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

## SETTING BEEPER VOLUME

The beeper volume feature allows you to adjust the volumes to a more acceptable volume. There are three possible volume levels.

### *To set beeper volume:*



1 Press and hold **TIMER ON/OFF** for 3 seconds. The display will show Opt,



2 Press - to switch beeper volume (Hi, Lo, and OFF.)



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

# OPERATING INSTRUCTIONS

## SETTING PREHEATING ALARM LIGHT ON/OFF

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

When oven reaches set-temperature after preheat, the oven notifies preheat-end by flashing oven lamp until door is opened.

You can activate or deactivate smart oven light feature. Default Setting is on.

### *To set smart oven light on/off:*



- 1 Press and hold **TIMER ON/OFF** for 3 seconds. The display will show Opt.



- 2 Press **OVEN LIGHT** to switch between On and OFF.



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

## THERMOSTAT ADJUSTMENT

The temperature in the oven has been preset at the factory. When first using the oven, be sure to follow recipe times and temperatures. If you think the oven is too hot or too cool, the temperature in the oven can be adjusted. Before adjusting, test a recipe by using a temperature setting that is higher or lower than the recommended temperature. The baking results should help you to decide how much of an adjustment is needed.

The oven temperature can be adjusted from  $\pm 35^{\circ}\text{F}$  ( $\pm 19^{\circ}\text{C}$ ).

### **NOTE:**

The thermostat adjustments made with this feature will change just Bake, Convection Bake, and Convection Roast temperature.

### *To increase the oven temperature:*



- 1 Press and hold **BAKE** for 3 seconds.



- 2 To increase temperature, use the **+** pad to enter the desired change.



- 3 Press **START** to accept the temperature change and the display will return to the time of day. Press **CLEAR/OFF** to reject the change if necessary.



### *To decrease the oven temperature:*



- 1 Press and hold **BAKE** for 3 seconds.



- 2 To decrease the temperature, use the **-** pad to enter the desired change.



- 3 Press **START** to accept the temperature change and the display will return to the time of day. Press **CLEAR/OFF** to reject the change if necessary.



# OPERATING INSTRUCTIONS

## SETTING BAKE

The BAKE pad controls normal baking. The oven can be programmed to bake at any temperature from 170°F to 550°F. Default temperature is 350°F (175°C).

### To set the Bake:



- 1 Press **BAKE**. 350° will appear in the display and bake will flash.



- 2 Select the oven temperature. Press or press and hold the + or - pads.
  - Press the + pad to increase the temperature.
  - Press the - pad to decrease the temperature.



- 3 Press **START** to accept the temperature change
  - BAKE will stop flashing and light in the display.
  - 100° or the actual oven temperature will display. The temperature will rise in 5° increments until the preset temperature is reached.
- 4 Allow the oven to preheat for 8-15 minutes.
  - When the set oven temperature is reached, five short beeps will sound and the oven lamp will flash.
  - To recall the set temperature during preheat, press the **Bake** pad.



- 5 Place food in center of oven, allowing a minimum of two inches between utensil and oven walls.
- 6 Check cooking progress. Cook longer if needed.
- 7 When cooking is finished, press **CLEAR OFF**.
- 8 Remove food from the oven.

### IMPORTANT NOTE:

Place food in the oven after preheating if the recipe calls for it. Preheating is so important for good results when baking cakes, cookies, pastry, and breads.

Press **CLEAR/OFF** to cancel the Bake feature at any time.

### To change the Bake Temperature while cooking



- 1 Press the **Bake** pad.



- 2 Then press the + or - pad until the desired temperature is displayed.



- 3 Press **START**.

# OPERATING INSTRUCTIONS

## BAKING LAYER CAKES

Baking results will be better if baking pans are centered in the oven as much as possible. If baking with more than one pan, place the pans so each has at least 1" to 1 1/2" of air space around it.

If cooking on multiple racks, place the oven racks in positions B and D (for 2 racks). Place the cookware as shown in Figure 1, 2.



Figure 1

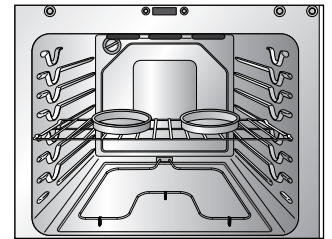
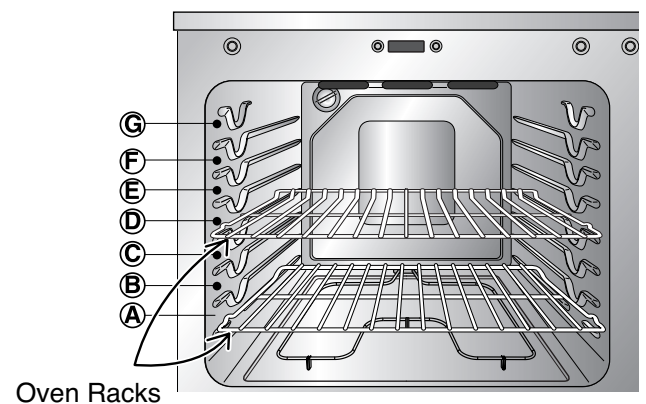


Figure 2

- The oven has 7 rack positions.

Type of Food	Rack Position
Angel food cake, Frozen pies	B
Bundt or pound cakes	C
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	D
Casseroles	D
Turkey, roast, or ham	A



Oven Racks

## BEFORE USING OVEN RACKS

The oven has 2 racks. The racks have stops to be placed correctly on the supports, those will stop before coming completely out.

### To remove racks:

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

### To replace racks:

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

### ⚠ CAUTION

- **DO NOT cover a rack with aluminum foil or any other material or place on the oven bottom.**
- This will result in poor baking by disturbing heat circulation and may damage the oven bottom.
- **Always arrange oven racks when the oven is cool.**

## SETTING TIMED BAKE

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time, the oven will turn off automatically.

**To program the oven to begin baking immediately and to shut off automatically (example below to bake at 300°F for 30 minutes):**



- 1 Be sure the clock is set for the correct time of day.
- 2 Press **BAKE**. 350° will appear in the display and bake will flash.
- 3 Select the oven temperature. Press or press and hold the **+** or **-** pads.
  - Press the **+** pad to increase the temperature.
  - Press the **-** pad to decrease the temperature.
- 4 Press the **COOK TIME** pad.
  - TIMED flashes.
  - 0:00 light in the display.

**NOTE:**  
If your recipe requires preheating, you may need to add additional time to the length of the baking time.
- 5 Press the **+** or **-** pad to enter the desired baking time. While TIMED is still flashing:
 

**NOTE:**

  - Baking time can be set for any amount of time between 1 minute to 11 hours and 59 minutes.
  - The baking time that you entered will be displayed. (If you select Cook Time first and then adjust the Bake Temperature, the oven temperature will be displayed instead).
- 6 Press **START**. BAKE will stop flashing and light in the display. The display shows either the oven temperature that you set or the baking time countdown.

### IMPORTANT NOTE:

Place food in the oven after preheating if the recipe calls for it. Preheating is so important for good results when baking cakes, cookies, pastry, and breads. After the oven has reached the desired temperature, long beeps will sound

5 times and oven lamp will flash. Preheating will take approximately 10~15 minutes.

### When the Timed Bake finishes:



- 1 End will show in the display. The oven will shut off automatically.
- 2 The control will continue to beep 3 times every minute until **CLEAR/OFF** is pressed.

## ⚠ CAUTION

• Use caution with the **TIMED BAKE** or **DELAYED TIMED BAKE** features. Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil, such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed.

- Eating spoiled food can result in sickness from food poisoning.

# OPERATING INSTRUCTIONS

## SETTING DELAYED TIMED BAKE

The **BAKE**, **COOK TIME** and **START TIME** pads control the Delayed Timed Bake feature.

The automatic timer of the Delayed Timed Bake will turn the oven ON and OFF at the time you select in advance.

*To program the oven for a Delay Start and to shut off automatically:*

**1** Be sure that the clock is set with the correct time of day.

**2** Arrange interior oven rack(s) and place the food in the oven.



**3** Press **BAKE**. 350° will appear in the display and bake will flash



**4** Select the oven temperature. Press or press and hold the + or - pads.

- Press the + pad to increase the temperature.

- Press the - pad to decrease the temperature.

**NOTE:**

If you want to change cook time, repeat steps 5~6 and press START.



**5** Press the **COOK TIME** pad.

- TIMED flashes.

- 0:00 light in the display.



**6** Press the + or - pad to enter the desired baking time. While TIMED is still flashing.

**NOTE:**

Baking time can be set for any amount of time from 1 minute to 11 hours and 59 minutes.



**7** Press **START TIME**. DELAY is flashing.



**8** Press the + or - pad to enter the desired delayed time. While DELAY is still flashing.



**9** Press **START**. When the Delay time has expired, The oven starts

- A short beep will sound once and DELAY will turn off.

- When the oven turns on at the time of day you have set, the display will show oven temperature until it reaches the selected temperature, then it will display the baking time countdown.

**NOTE:**

- Press **CLEAR/OFF** to cancel the Delayed Timed Bake feature at any time.

- If you would like to check the times you have set, touch the **START TIME** pad to check the delayed time you have set or touch the **COOK TIME** pad to check the length of baking time you have set.

### *When the set bake time runs out:*

**1** End will show in the display. The oven will shut off automatically.



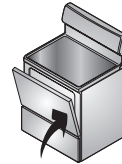
**2** The unit will continue to beep 3 times every minute until **CLEAR/OFF** is pressed.



# OPERATING INSTRUCTIONS

## SETTING BROIL

Leave the door open to the broil stop position. The door will stay open by itself, yet the proper temperature is maintained in the oven.



Broil Stop Position

**To set the oven to broil at the Hi or Lo setting:**

- 1 Place the meat or fish on the broiler grid in the broiler pan.
- 2 Follow suggested rack positions in the Broiling Guide.
- 3 Press **BROIL** once for Hi broil or twice for Lo broil. BROIL will flash (or press **Broil** and press the + or - pad to scroll through the broil settings.)



**NOTE:**

Use **Lo** to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.



- 4 Press **START**. The oven will begin to broil. BROIL will light in the display



- 5 Broil on one side until food is browned; turn and cook on the other side.
- 6 To cancel broiling or if finished broiling press **CLEAR/OFF**.

### CAUTION

- Should an oven fire occur, close the oven door 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 cause a grease fire to spread and cause personal injury.

## 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. (Refer to Figure 1.)

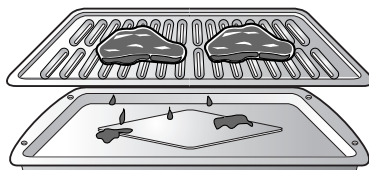
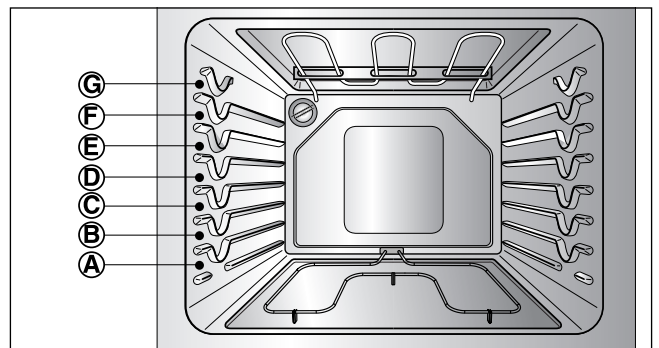


Figure 1



# OPERATING INSTRUCTIONS

## RECOMMENDED BROILING GUIDE (cont.)

Food	Quantity and/ or Thickness	Shelf Position	First Side Time (min.)	Second Side Time (min.)	Comments
<b>Ground Beef</b> Well Done	1 lb. (4 patties) 1/2 to 3/4" thick	F or G	4-7	3-5	Space evenly. Up to 8 patties may be broiled at once.
<b>Beef Steaks</b> Rare Medium Well Done	1" thick 1 to 1 1/2 lbs.	F F F	6 7 8	5 5 5	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare Medium Well Done	1 1/2" thick 2 to 2 1/2 lbs.	D D D	10 12 14	4-6 6-8 8-10	
<b>Chicken</b>	1 whole cut up 2 to 2 1/2 lbs., split lengthwise 2 Breasts	D C	14 20	6-8 6-10	
<b>Lobster Tails</b>	2-4 10 to 12 oz. each	C	12-14	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
<b>Fish Fillets</b>	1/4 to 1/2" thick	E	5	3-4	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
<b>Ham Slices</b> (precooked)	1/2" thick	D	8-10	3-5	Increase time 5 to 10 minutes per side for 1 1/2" thick.
<b>Pork Chops</b> Well Done	2 (1/2" thick) 2 (1" thick) about 1 lb.	E E	8-10 10-12	6-8 8-10	Slash fat.
<b>Lamb Chops</b> Medium Well Done	2 (1" thick) about 10 to 12 oz.	E E	6 8	4-6 7-9	Slash fat.
Medium Well Done	2 (1 1/2" thick) about 1 lb.	E E	11 13	9 9-11	
<b>Salmon Steaks</b>	2 (1" thick) 4 (1" thick) about 1 lb.	D D	8-10 8-10	5-7 7-9	Grease pan. Brush steaks with melted butter.

## TO TURN ON or OFF THE OVEN LIGHT

### OVEN LIGHT

The oven light automatically turns ON when the door is opened. The oven light may also be manually turned ON or OFF by pressing the **OVEN LIGHT pad**.

### NOTE:

The oven light cannot be turned on if the self-clean feature is active.

# OPERATING INSTRUCTIONS

## SELF-CLEAN

The self-clean cycle uses above normal cooking temperatures to clean the oven's interior automatically.

It is normal for flare-ups, smoking, or flaming to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

During the cleaning process, the kitchen should be well ventilated to get rid of normal odors associated with cleaning.

### ⚠ CAUTION

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

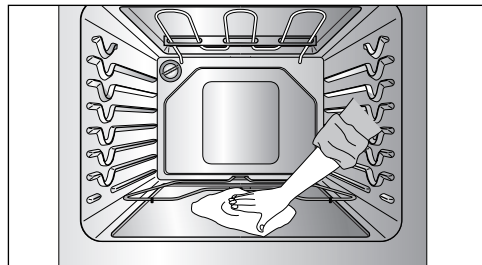
### **Before a Self-Clean Cycle**

We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

Remove the oven racks, broiler pan, broiler grid, all cookware, and aluminum foil or any other material from the oven.

### ⚠ CAUTION

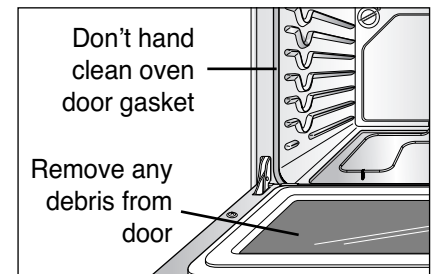
- The oven bake and broil elements may appear to have cooled after they have been turned OFF. The elements may still be hot and burn may occur if these elements are touched before they have cooled sufficiently.



The bake element is designed to be tilted up using your hand from the front of bake element. This will allow easier access to the oven bottom for cleaning. Be careful not to raise the element more than 4 or 5 inches from the resting position.

### NOTE:

Remove silver-colored oven racks before you begin the self-clean cycle.







- The silver-colored oven racks can be self-cleaned, but they will darken, lose their luster, and become hard to slide. It is recommended to remove all racks before starting the self-clean cycle.
- Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled steel-wool pads, or cleansers such as Soft Scrub. Rinse well with clean water and dry.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.
- Wipe up any heavy spillovers on the oven bottom.
- Make sure the oven light bulb cover is in place and the oven light is off.
- Do not leave baking / pizza stone in the oven during the self-clean cycle.

# OPERATING INSTRUCTIONS

## SELF-CLEAN (cont.)

The **SELF-CLEAN** pad is used to start a Self-Clean cycle. When used with **START TIME** pad, a delayed Self-Clean cycle may also be programmed. The Self-Clean function has cycle times of 2, 3, or 4 hours.





### *To start an immediate Self-Clean cycle and shut off automatically*

-  Be sure the clock is set with the correct time of day, the oven is empty and the oven door is closed.
-  Touch **SELF CLEAN** once for a 3-hour clean time, twice for a 2-hour clean time, or 3 times for 4-hour clean time. A 3-hour self-clean time is recommended for use when cleaning small, contained spills. A self-clean time of 4 hours is recommended for heavily soiled ovens (or press **SELF CLEAN** and press the + or - pad to scroll through the self-cleaning settings).
-  Touch **START**.  
The **DOOR LOCKED** icon will flash.
-  Once the **SELF CLEAN** is set, the oven door will lock automatically. You will not be able to open the oven door until the oven is cooled. The lock will release automatically.

### *During the Self-Clean cycle*

- You may see some smoke and smell an odor the first few times the oven is cleaned. This is normal and will lessen in time. Smoke may also occur if the oven is heavily soiled or if a broiler pan was left in the oven.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- Do not force the oven door open when **LOCKED** is displayed. The oven door will remain locked until the oven temperature has cooled. Forcing the door open will damage the door.

### *To set a delay start time*

-  Touch **SELF CLEAN**. Select the desired self clean time by touching **SELF CLEAN**.
-  Press **START TIME**.  
**DELAY** is flashing
-  Press the + or - pad to enter the desired delayed time. While **DELAY** is still flashing.
-  Touch **START**.  
**DELAY** and **CLEAN** will remain on.
- Self-Cleaning cycle will turn on automatically at the set time.

### **NOTE:**

- A self-clean cannot be used in using the cooktop. If the cooktop is turned on during the self clean cycle, the self clean will be canceled automatically and **Ctop on** will be displayed.

# OPERATING INSTRUCTIONS

## SELF-CLEAN (cont.)

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire in the oven:



- 1 Touch **CLEAR/OFF**.
- 2 After the oven has cooled down, the **DOOR LOCK** will automatically release allowing you to open the oven door.

### **NOTE:**

When using the Self-Clean feature:

- A Self-Clean cycle cannot be started if Oven **Lockout** feature is active.
- Once the SELF CLEAN is set, the oven door will lock automatically. You will not be able to open the oven door until the oven is cooled. The lock will release automatically.
- Once the door has been locked the LOCKED indicator light will stop flashing and remain on. Allow about 15 seconds for the oven door lock to close.
- If your clock is set for normal 12 hours display mode the Delayed Self-Clean can never be set to start more than 12 hours in advance. To set for a delayed Self-Clean cycle 12- 24 hours in advance, see page 19 for instructions to set the control for the 24 hours time of day display mode.

### ***When the self-clean cycle is done***

- It will not be possible to open the oven door until oven temperature has cooled.
- It is recommend to use 2 hour self-clean cycle for light soil, 3 hours cycle for average soil, and 4 hours cycle for heavy soil.
- Additional time is needed to cool the oven down. Therefore, the oven door will not release from the lock position until after it has cooled.

### **NOTE:**

- The hot surface indicator will display on the cooktop during the Self Clean cycle.

### ***After the Self-Clean cycle***

- You may notice some white ash in the oven. Wipe it off with a damp cloth or a soap-filled steel wool pad after the oven cools. These deposits are usually a salt residue that cannot be removed by the clean cycle. If the oven is not clean after one clean cycle, repeat the cycle.
- If oven racks were left in the oven and do not slide smoothly after a clean cycle, wipe racks and rack supports with a small amount of vegetable oil to make them glide easier.
- Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.

# OPERATING INSTRUCTIONS

## REMOVING & REPLACING THE STORAGE DRAWER

### *To Remove Storage Drawer:*

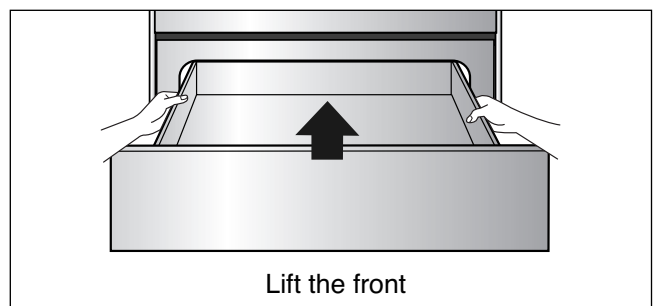
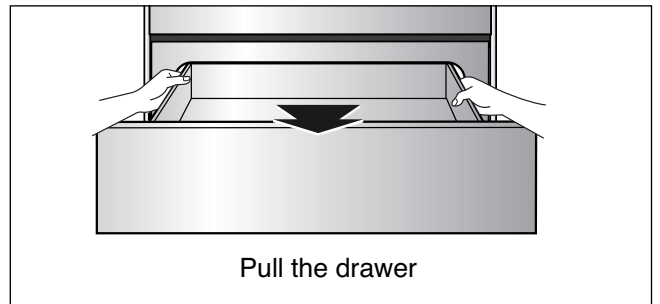
- 1 **CAUTION** - Turn power OFF before removing the storage drawer.
- 2 Pull the drawer out until it stops.
- 3 Lift the front of the drawer until the stops clear the guides.
- 4 Remove the drawer.

### **⚠ WARNING**

- Turn **POWER OFF** before removing the Warming Drawer.
- Failure to do so can result in severe personal injury, death, or electrical shock.

### *To Replace the Storage Drawer:*

- 1 Place the drawer rails on the guides.
- 2 Push the drawer back until it stops.
- 3 Lift the front of the drawer and push back until the stops clear the guides.
- 4 Lower the front of the drawer and push back until it closes.



## OVEN VENT

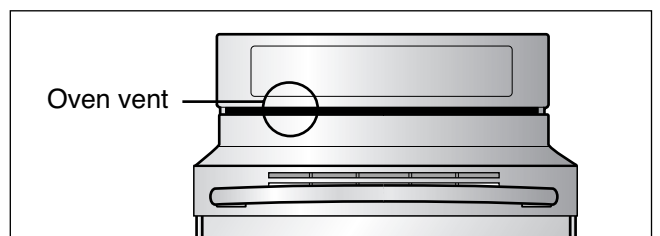
The oven vent is located above the left rear surface unit.

This area could become hot during oven use.

It is normal for steam to come out of the vent.

The vent is important for proper air circulation.

Never block this vent.



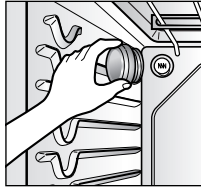
## CARE & CLEANING

### Changing the Oven Light

The oven light is a standard 40-watt appliance bulb. It will come on when the oven door is open. When the oven door is closed, press Oven LIGHT to turn it on or off. It will not work during the Self-Clean cycle.

#### To replace:

- Make sure oven and bulb are cool.
- 1. Unplug range or disconnect power.
- 2. Turn the glass bulb cover in the back of the oven counterclockwise to remove.
- 3. Turn bulb counterclockwise to remove from socket.
- 4. Replace bulb and bulb cover by turning clockwise.
- 5. Plug in range or reconnect power.



### **⚠ WARNING**

- **Before replacing your oven light bulb, DISCONNECT the electrical power to the range at the main fuse or circuit breaker panel.**
  - Failure to do so can result in severe personal injury, death, or electrical shock.
- **Make sure oven and bulb are cool.**

### **⚠ WARNING**



- **DO NOT step or sit on the door. Install the Anti-Tip Bracket packed with range.**
  - The range could be tipped and injury might result from spilled hot liquid, food, or the range itself.
  - If the range is pulled away from the wall for cleaning, service, or any other reason, ensure that the Anti-Tip Device is properly reengaged when the range is pushed back against the wall.

### Painted and Body Parts, and Decorative Trim

For general cleaning, use a cloth with hot and soapy water. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry.

**DO NOT** use abrasive cleaners on any of these materials; they can scratch.

### Stainless Steel Surfaces (on some models)

**Do not use a steel-wool pad; it will scratch the surface.**

1. Shake bottle well.
2. Place a small amount of Stainless Steel Appliance Cleaner or polish on a damp cloth or damp paper towel.
3. Clean a small area, rubbing with the grain of the stainless steel if applicable.
4. Dry and buff with a clean, dry paper towel or soft cloth.
5. Repeat as necessary.

### Broiler Pan and Grid (Not included in this model)

**Do not clean the broiler pan or grid in a self-cleaning mode.**

After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.



Do not store a soiled broiler pan and grid anywhere in the range.

**Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.**

If food has burned on, sprinkle the grid with cleaner while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.

**Both the broiler pan and grid may be cleaned with a commercial oven cleaner.**

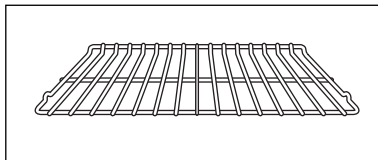
Both the broiler pan and grid can also be cleaned in a dishwasher.

# MAINTENANCE

## CARE & CLEANING (cont.)

### Oven Racks

Remove the oven racks before operating the self-clean cycle. Leaving the racks in place



could cause discoloration, and, if food is spilled into the tracks, could cause the racks to become stuck. If left, clean by using a mild, abrasive cleaner. Rinse with clean water and dry.

If the racks are cleaned in the self-clean cycle, their color will turn slightly blue and the finish will be dull. After the self-clean cycle is complete, and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of oil. This will make the racks glide easier into the rack tracks.

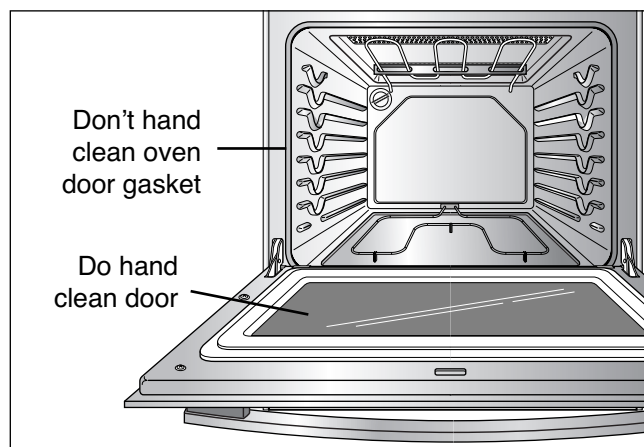
### Oven door

Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. **DO NOT** immerse the door in water. **DO NOT** spray or allow water or the glass cleaner to enter the door vents. **DO NOT** use oven cleaners, cleaning powders, or any harsh abrasive cleaning materials on the outside of the oven door.

**DO NOT** clean the oven door gasket. The oven door gasket is made of a woven material which is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.

### ⚠ CAUTION

- **DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface.**
- It may result in shattering of the glass.



## CLEANING THE GLASS COOKTOP

### Normal Daily Use Cleaning

**ONLY** use Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective or they might damage the surface with scratches or permanent staining.

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

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

### NOTE:

**DO NOT** heat the cooktop until it has been cleaned thoroughly.

### ⚠ CAUTION

- **DO NOT use scrub pads or abrasive cleaning pads.**
- They may damage your glass cooktop surface.
- **For your safety please wear an oven mitt potholder while cleaning the hot cooking surface.**



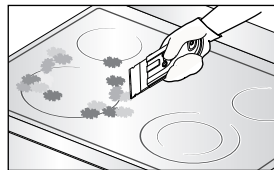
## CLEANING THE GLASS COOKTOP (cont.)

### Burned-On Residue

#### To clean the glass-ceramic

##### Step. 1

First remove any burnt-on deposits or spilled food from your glass-ceramic cooking surface with a suitable metal razor scraper (similar to scraping paint off of your windowpanes in your home - it will not damage the decorated cooking surface). Hold the scraper at approximately a 30° angle to the cooktop.

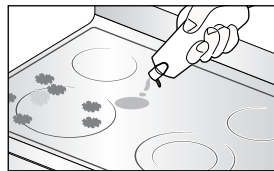


##### NOTE:

Do not use a dull or nicked blade. For your safety, please wear an oven mitt potholder while using the metal scraper.

##### Step. 2

When the cooking surface has cooled down apply a few dabs (about the size of a dime) of an approved cleaner in each burner area and work the cleaning cream over the cooktop surface with a damp paper towel as if you were cleaning a window.



**NOTE:** Approved cleaners

**Weiman CookTop Cleaning Cream**  
([www.weiman.com](http://www.weiman.com))

**Cerama Bryte** ([www.ceramabryte.com](http://www.ceramabryte.com))

**Hope's Cooktop Cleaning Cream** ([www.camden-industrial.com](http://www.camden-industrial.com))

**Easy-Off 3 in 1 Glass Top Cleaner Spray**  
([www.easyoff.com](http://www.easyoff.com)).

##### Step. 3

As a final step, clean with clear water and wipe the cooktop surface with a clean, dry paper towel.



##### IMPORTANT:

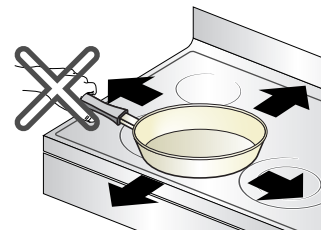
If any sugar or food containing sugar (preserves, ketchup, tomato sauce, jellies, fudge, candy, syrups, chocolate, etc.), a plastic item or kitchen foil accidentally melts on the hot surface of your cooktop, remove the molten material **IMMEDIATELY** with a metal razor scraper (it will not damage the decorated cooking surface) while the cooking surface is still hot to avoid the risk of damage to the glass-ceramic surface. For your safety please wear an oven mitt potholder while cleaning the hot cooking surface.

### Metal Marks and Scratches

1. Be careful not to slide pots and pans across your cooktop. It will leave metal markings on the cooktop surface. These marks are removable using the Ceramic Cooktop Cleaner with the Cleaning Pad for Ceramic Cooktops.
2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop. This should be removed immediately before heating again or the discoloration may be permanent.

### CAUTION

- Cookware with rough or uneven bottoms can mark or scratch the cooktop surface.
- **Do not slide metal or glass across the cooktop surface.**
- **Do not use cookware with any dirt build up on bottom.**



### Cooktop Seal

To clean the cooktop seal around the edges of the glass, lay a wet cloth on it for a few minutes, then wipe clean with nonabrasive cleaners.

## REMOVING & REPLACING THE LIFT-OFF OVEN DOOR

### **CAUTION**

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

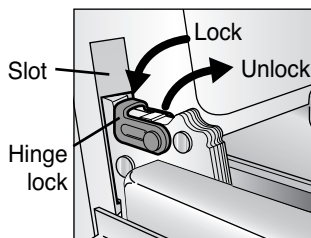
### *To remove the door:*

#### Step. 1

Open the door fully.

#### Step. 2

Pull the hinge locks down toward the door frame to the unlocked position.

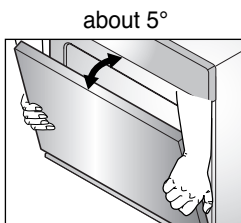


#### Step. 3

Firmly grasp both sides of the door at the top.

#### Step. 4

Close door to the door removal position, which is approximately 5 degrees.



#### Step. 5

Lift door up and out until the hinge arm is clear of the slot.

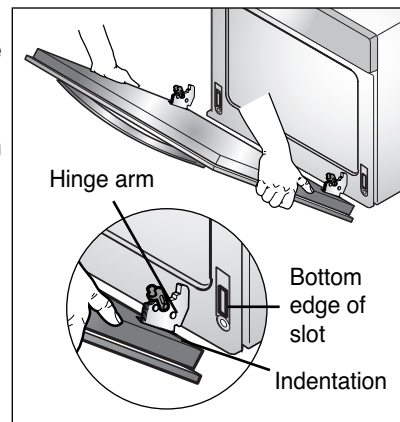
### *To replace the door:*

#### Step. 1

Firmly grasp both sides of the door at the top.

#### Step. 2

With the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot.

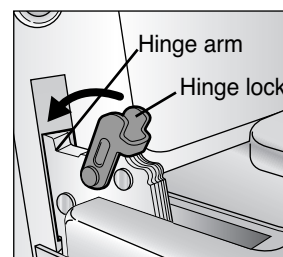


#### Step. 3

Open the door fully. If the door will not open fully, the indentation is not seated correctly in the bottom edge of the slot.

#### Step. 4

Push the hinge locks up against the front frame of the oven cavity to the locked position.



#### Step. 5

Close the oven door.

## DOOR CARE INSTRUCTIONS

- Most oven doors contain glass that can break.

### *Read the following recommendations:*

1. Do not close the oven door until all the oven racks are fully in place.

2. Do not hit the glass with pots, pans, or any other object.
3. Scratching, hitting, jarring, or stressing the glass may weaken its structure causing an increased risk of breakage at a later time.

## BEFORE CALLING FOR SERVICE

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

Problem	Possible Causes / Solutions														
<p><b>Range is not level.</b></p>	<ul style="list-style-type: none"> <li>• Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the oven rack is level.</li> <li>• Be sure floor is level and is strong and stable enough to adequately support range.</li> <li>• If floor is sagging or sloping, contact a carpenter to correct the situation.</li> <li>• Kitchen cabinet alignment may make range appear unlevel. Be sure cabinets are square and have sufficient room for range clearance.</li> </ul>														
<p><b>Oven control beeps and displays any F code error.</b></p>	<ul style="list-style-type: none"> <li>• Electronic control has detected the fault condition. Press <b>CLEAR/OFF</b> to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Press <b>CLEAR/OFF</b> and contact a Service agent.</li> </ul> <table border="1" data-bbox="993 751 1516 1029"> <thead> <tr> <th data-bbox="993 751 1084 783">CODE</th> <th data-bbox="1084 751 1516 783">CAUSE</th> </tr> </thead> <tbody> <tr> <td data-bbox="993 783 1084 825">F-1</td> <td data-bbox="1084 783 1516 825">Open oven sensor</td> </tr> <tr> <td data-bbox="993 825 1084 868">F-2</td> <td data-bbox="1084 825 1516 868">Shorted oven sensor</td> </tr> <tr> <td data-bbox="993 868 1084 910">F-3</td> <td data-bbox="1084 868 1516 910">Shorted keypad</td> </tr> <tr> <td data-bbox="993 910 1084 953">F-6</td> <td data-bbox="1084 910 1516 953">Oven is too hot</td> </tr> <tr> <td data-bbox="993 953 1084 995">F-10</td> <td data-bbox="1084 953 1516 995">Door locking system don't operate</td> </tr> <tr> <td data-bbox="993 995 1084 1029">F-11</td> <td data-bbox="1084 995 1516 1029">No heating</td> </tr> </tbody> </table>	CODE	CAUSE	F-1	Open oven sensor	F-2	Shorted oven sensor	F-3	Shorted keypad	F-6	Oven is too hot	F-10	Door locking system don't operate	F-11	No heating
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F-3	Shorted keypad														
F-6	Oven is too hot														
F-10	Door locking system don't operate														
F-11	No heating														
<p><b>Surface units will not maintain a rolling boil or cooking is not fast enough</b></p>	<ul style="list-style-type: none"> <li>• Improper cookware being used.                             <ul style="list-style-type: none"> <li>- Use pans which are flat and match the diameter of the surface unit selected.</li> </ul> </li> <li>• In some areas, the power (voltage) may be low.                             <ul style="list-style-type: none"> <li>- Cover pan with a lid until desired heat is obtained.</li> </ul> </li> </ul>														
<p><b>Surface units do not work properly</b></p>	<ul style="list-style-type: none"> <li>• A fuse in your home may be blown or the circuit breaker tripped.                             <ul style="list-style-type: none"> <li>- Replace the fuse or reset the circuit breaker.</li> </ul> </li> <li>• Cooktop controls improperly set.                             <ul style="list-style-type: none"> <li>- Check to see the correct control is set for the surface unit you are using.</li> </ul> </li> </ul>														
<p><b>Surface unit stops glowing when changed to a lower setting</b></p>	<ul style="list-style-type: none"> <li>• This is normal. The unit is still on and hot.</li> </ul>														
<p><b>Areas of discoloration on the cooktop</b></p>	<ul style="list-style-type: none"> <li>• Food spillovers not cleaned before next use.                             <ul style="list-style-type: none"> <li>- See <b>Cleaning the glass cooktop</b> section.</li> </ul> </li> <li>• Hot surface on a model with a light-colored cooktop.                             <ul style="list-style-type: none"> <li>- This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.</li> </ul> </li> </ul>														
<p><b>Frequent cycling on and off of surface units</b></p>	<ul style="list-style-type: none"> <li>• This is normal.                             <ul style="list-style-type: none"> <li>- The element will cycle on and off to maintain the heat setting.</li> </ul> </li> </ul>														

# TROUBLESHOOTING

## BEFORE CALLING FOR SERVICE (cont.)

Problem	Possible Causes / Solutions
<b>Oven will not work</b>	<ul style="list-style-type: none"> <li>• Plug on range is not completely inserted in the electrical outlet.               <ul style="list-style-type: none"> <li>- Make sure electrical plug is plugged into a live, properly grounded outlet.</li> </ul> </li> <li>• A fuse in your home may be blown or the circuit breaker tripped.               <ul style="list-style-type: none"> <li>- Replace the fuse or reset the circuit breaker.</li> </ul> </li> <li>• Oven controls improperly set.               <ul style="list-style-type: none"> <li>- See the Using the oven section.</li> </ul> </li> <li>• Oven too hot.               <ul style="list-style-type: none"> <li>- Allow the oven to cool to below locking temperature.</li> </ul> </li> </ul>
<b>Appliance does not operate.</b>	<ul style="list-style-type: none"> <li>• Make sure cord is plugged correctly into outlet. Check circuit breakers.</li> <li>• Service wiring is not complete. Contact your appliance Servicer for assistance.</li> <li>• Power outage. Check house lights to be sure. Call your local electric company for service.</li> </ul>
<b>The time of day flashes</b>	<ul style="list-style-type: none"> <li>• The time of day will flash whenever there has been a power interruption to the appliance. To clear press CLEAR/OFF control pad and be sure to reset the clock with the correct time of day.</li> </ul>
<b>Oven light does not work.</b>	<ul style="list-style-type: none"> <li>• Replace or tighten bulb. See <b>Changing Oven Light</b> section in this Owner's manual.</li> </ul>
<b>Oven smokes excessively during broiling.</b>	<ul style="list-style-type: none"> <li>• Control not set properly. Follow instructions under Setting Oven Controls.</li> <li>• Make sure oven door is opened to <b>broil stop position</b>.</li> <li>• Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing.</li> <li>• Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling, but do not cut into lean.</li> <li>• Insert on broiler pan wrong side up and grease not draining. Always place grid on the broiler pan with ribs up and slots down to allow grease to drip into pan.</li> <li>• Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking.</li> </ul>
<b>Food does not bake or roast properly</b>	<ul style="list-style-type: none"> <li>• Oven controls improperly set.               <ul style="list-style-type: none"> <li>- See the using the oven section.</li> </ul> </li> <li>• Rack position is incorrect or the rack is not level.               <ul style="list-style-type: none"> <li>- See the using the oven section.</li> </ul> </li> <li>• Incorrect cookware or cookware of improper size being used.               <ul style="list-style-type: none"> <li>- See the using the oven section.</li> </ul> </li> <li>• Oven sensor needs to be adjusted.               <ul style="list-style-type: none"> <li>- See the adjusting your oven temperature in option section.</li> </ul> </li> </ul>
<b>Food does not broil properly</b>	<ul style="list-style-type: none"> <li>• Oven controls improperly set.               <ul style="list-style-type: none"> <li>- Make sure you press the <b>BROIL</b> pad.</li> </ul> </li> <li>• Improper rack position being used.               <ul style="list-style-type: none"> <li>- See the <b>Broiling Guide</b>, pages 25 ~ 26.</li> </ul> </li> <li>• Cookware not suited for broiling.               <ul style="list-style-type: none"> <li>- For best results, use a pan designed for broiling.</li> </ul> </li> </ul>

# TROUBLESHOOTING

## BEFORE CALLING FOR SERVICE (cont.)

Problem	Possible Causes / Solutions
<b>Food does not broil properly</b>	<ul style="list-style-type: none"> <li>• Aluminum foil used on the the broiling pan and grid has not been fitted properly and slit as recommended.                             <ul style="list-style-type: none"> <li>- See the using the oven section.</li> </ul> </li> <li>• In some areas the power (voltage) may be low.                             <ul style="list-style-type: none"> <li>- Preheat the broil element for 10 minutes.</li> <li>- See the <b>Broiling Guide</b>, page 26.</li> </ul> </li> </ul>
<b>Scratches or abrasions on cooktop surface</b>	<ul style="list-style-type: none"> <li>• Coarse particles such as salt or sand between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time.</li> <li>• Cleaning materials not recommended for ceramic-glass cooktop have been used. See <b>Cleaning The Glass Cooktop</b> in the MAINTENANCE section, page 32.</li> <li>• Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.</li> </ul>
<b>Metal marks</b>	<ul style="list-style-type: none"> <li>• Scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning cream to remove the marks. See <b>Cleaning The Glass Cooktop</b> in the MAINTENANCE section, page 32.</li> </ul>
<b>Brown streaks or specks</b>	<ul style="list-style-type: none"> <li>• Boilovers are cooked onto surface. Use the blade scraper to remove soil. See <b>Cleaning The Glass Cooktop</b> in the MAINTENANCE section, page 32.</li> </ul>
<b>Areas of discoloration with metallic sheen</b>	<ul style="list-style-type: none"> <li>• Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning cream. Use cookware with clean, dry bottoms.</li> </ul>
<b>Oven will not self-clean</b>	<ul style="list-style-type: none"> <li>• The oven temperature is too high to set a self-clean operation.                             <ul style="list-style-type: none"> <li>- Allow the range to cool and reset the controls.</li> </ul> </li> <li>• Oven controls improperly set.                             <ul style="list-style-type: none"> <li>- See the using the self-cleaning oven section.</li> </ul> </li> <li>• A self-clean cycle cannot be started if the oven lockout feature is active or radiant surface remains ON.</li> </ul>
<b>Excessive smoking during a self clean cycle</b>	<ul style="list-style-type: none"> <li>• Excessive soil.                             <ul style="list-style-type: none"> <li>- Press the CLEAR/OFF pad. Open the windows to rid the room of smoke. Wait until the self-clean mode is cancelled. Wipe up the excess soil and reset the clean.</li> </ul> </li> </ul>
<b>Oven door do not open after a self clean cycle</b>	<ul style="list-style-type: none"> <li>• Oven is too hot.                             <ul style="list-style-type: none"> <li>- Allow the oven to cool below locking temperature.</li> </ul> </li> </ul>
<b>Oven not clean after a self clean cycle</b>	<ul style="list-style-type: none"> <li>• Oven controls not properly set.                             <ul style="list-style-type: none"> <li>- See the Self-Clean section, page 28.</li> </ul> </li> <li>• Oven was heavily soiled.                             <ul style="list-style-type: none"> <li>- Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.</li> </ul> </li> </ul>

# TROUBLESHOOTING

## BEFORE CALLING FOR SERVICE (cont.)

Problem	Possible Causes / Solutions
<b>CLEAN</b> and door flash in the display	<ul style="list-style-type: none"> <li>• The self-clean cycle has been selected but the door is not closed.</li> <li>- Close the oven door.</li> </ul>
<b>LOCKED</b> is on in the display when you want to cook	<ul style="list-style-type: none"> <li>• The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.</li> <li>- Press the CLEAR/OFF pad. Allow the oven to cool.</li> </ul>
<b>Steam</b> from the vent	<ul style="list-style-type: none"> <li>• When using the convection feature, it is normal to see steam coming out of the oven vent. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.</li> <li>- This is normal.</li> </ul>
<b>Burning</b> or oily odor emitting from the vent	<ul style="list-style-type: none"> <li>• This is normal in a new oven and will disappear in time.</li> <li>- To speed the process, set a self-clean cycle for a minimum of 3 hours. See the self-clean section, page 28.</li> </ul>
<b>Oven racks</b> are difficult to slide	<ul style="list-style-type: none"> <li>• The shiny, silver-colored racks were cleaned in a self-clean cycle.</li> <li>- Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.</li> </ul>
<b>Baking results</b> are not as expected or differ from previous oven	<ul style="list-style-type: none"> <li>• Make sure the oven vent has not been blocked. See page 30 for location.</li> <li>• Check to make sure range is level.</li> <li>• Temperatures often vary between a new oven and an old one. As ovens age, the oven temperature often drifts and may become hotter or cooler. See page 20 for instructions on adjusting the oven temperature.</li> </ul> <p>NOTE: It is not recommended to adjust the temperature if only one or two recipes are in question.</p>
<b>Oven door</b> will not unlock after self-clean cycle	<ul style="list-style-type: none"> <li>• Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self-clean cycle. The door can be opened when the LOCK indicator word is not displayed.</li> <li>• The control and door may be locked. See pages 9 and 18 to unlock.</li> </ul>
<b>Moisture</b> collects on oven window or steam comes from oven vent.	<ul style="list-style-type: none"> <li>• This is normal when cooking foods high in moisture.</li> <li>• Excessive moisture was used when cleaning the window.</li> </ul>
<b>Noises</b> may be heard.	<ul style="list-style-type: none"> <li>• The oven makes several low level noises. You may hear the oven relays as they go on and off. This is normal.</li> <li>• As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your appliance.</li> </ul>
<b>Ctop and on</b> flash alternatively	<ul style="list-style-type: none"> <li>• The cooktop and self-clean cannot be used simultaneously.</li> <li>- A self-clean cannot be used in using the cooktop.</li> <li>- If turning on the cooktop during the self-clean cycle, a self-clean is canceled automatically.</li> </ul>

# LG ELECTRONICS CANADA, INC.

## LG ELECTRIC OVEN LIMITED WARRANTY - Canada

**WARRANTY:** Should your LG Electric Oven ("Product") fail due to a defect in material or workmanship under normal home use during the warranty period set forth below, LG Canada will at its option repair or replace the Product upon receipt of proof of original retail purchase. This warranty is valid only to the original retail purchaser of the product and applies only to a Product distributed in Canada by LG Canada or an authorized Canadian distributor thereof. The warranty only applies to Products located and used within Canada.

<b>WARRANTY PERIOD: (Note: If the original date of purchase can not be verified, the warranty will begin sixty (60) days from the date of manufacture).</b>		
<b>Electric Oven</b>	<b>Extended Component Warranty (Parts Only)</b> (Consumer will be charged for Labor after one (1) year from the date of purchase)	
<b>One (1) year from the date of original retail purchase</b>	<b>Ninety (90) days from the date of original retail purchase</b>	<b>One (1) year from the date of original retail purchase</b>
<b>Parts and Labor (internal/functional parts only)</b>	Cosmetic warranty (Scratches and dents)	<b>Glass Cook top Radiant Surface units</b>

- ⊕ Replacement products and parts are warranted for the remaining portion of the original warranty period or ninety (90) days, whichever is greater.
- ⊕ Replacement products and parts may be new or remanufactured.
- ⊕ LG Authorized Service Center warranties their repair work for thirty (30) days.

**LG CANADA'S SOLE LIABILITY IS LIMITED TO THE WARRANTY SET OUT ABOVE. EXCEPT AS EXPRESSLY PROVIDED ABOVE, LG CANADA MAKES NO AND HEREBY DISCLAIMS ALL OTHER WARRANTIES AND CONDITIONS RESPECTING THE PRODUCT, WHETHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, AND NO REPRESENTATIONS SHALL BE BINDING ON LG CANADA. LG CANADA DOES NOT AUTHORIZE ANY PERSON TO CREATE OR ASSUME FOR IT ANY OTHER WARRANTY OBLIGATION OR LIABILITY IN CONNECTION WITH THE PRODUCT. TO THE EXTENT THAT ANY WARRANTY OR CONDITION IS IMPLIED BY LAW, IT IS LIMITED TO THE EXPRESS WARRANTY PERIOD ABOVE.**

**LG CANADA, THE MANUFACTURER OR DISTRIBUTOR SHALL NOT BE LIABLE FOR ANY INCIDENTAL, CONSEQUENTIAL, SPECIAL, DIRECT OR INDIRECT DAMAGES, LOSS OF GOODWILL, LOST PROFITS, PUNITIVE OR EXEMPLARY DAMAGES OR ANY OTHER DAMAGE, WHETHER ARISING DIRECTLY OR INDIRECTLY FROM ANY CONTRACTUAL BREACH, FUNDAMENTAL OR OTHERWISE, OR FROM ANY ACTS OR OMISSIONS, TORT, OR OTHERWISE.**

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

**THIS LIMITED WARRANTY DOES NOT COVER:**

1. Service trips to deliver, pick up, or install the product; instructing a customer on operation of the product; repair or replacement of fuses or correction of wiring, or correction of unauthorized repairs/installation.
2. Failure of the product to perform during power failures and interruptions or inadequate electrical service.
3. Damage caused by leaky or broken water pipes, frozen water pipes, restricted drain lines, inadequate or interrupted water supply or inadequate supply of air.
4. Damage resulting from operating the Product in a corrosive atmosphere or contrary to the instructions outlined in the Product owner's manual.
5. Damage to the Product caused by accidents, pests and vermin, lightning, wind, fire, floods, or acts of God.
6. Damage resulting from the misuse, abuse, improper installation, repair, or maintenance of the Product. Improper repair includes use of parts not approved or specified by LG Canada.
7. Damage or product failure caused by unauthorized modification or alteration, or use for other than its intended purpose, or resulting from any water leakage due to improper installation.
8. Damage or Product failure caused by incorrect electrical current, voltage, commercial or industrial use, or use of accessories, components, or cleaning products that are not approved by LG Canada.
9. Damage caused by transportation and handling, including scratches, dents, chips, and/or other damage to the finish of your product, unless such damage results from defects in materials or workmanship and is reported within one (1) week of delivery.
10. Damage or missing items to any display, open box, discounted, or refurbished Product.
11. Products with original serial numbers that have been removed, altered, or cannot be readily determined. Model and Serial numbers, along with original retail sales receipt, are required for warranty validation.
12. Increases in utility costs and additional utility expenses.
13. Replacement of light bulbs, filters, or any consumable parts.
14. Repairs when your Product is used in other than normal and usual household use (including, without limitation, commercial use, in offices or recreational facilities) or contrary to the instructions outlined in the Product owner's manual.
15. Costs associated with removal of the Product from your home for repairs.
16. The removal and reinstallation of the Product if it is installed in an inaccessible location or is not installed in accordance with published installation instructions, including the Product owner's and installation manuals.
17. Accessories to the Product such as door bins, drawers, handles, shelves, etc.. Also excluded are parts besides those that were originally included with the Product.

All costs associated with the above excluded circumstances shall be borne by the consumer.

**For complete warranty details and customer assistance, please call or visit our website:**

Call 1-888-542-2623 (24 hours a day, 365 days a year) and select the appropriate option from the menu, or visit our website at <http://www.lg.ca>

**Write your warranty information below:**

**Product Registration Information:**

**Model:**

**Serial Number:**

**Date of Purchase:**

# Memo

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