Scan to see the online manual.

OWNER'S MANUAL

GAS RANGE

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

ENGLISH

LSGL5830* / LSGL5830Y

MFL33029635
Rev.06_071526

www.lg.com

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Safety for a Gas Range

WARNING: If the information in these instructions is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
- **WHAT TO DO IF YOU SMELL GAS**
  - **Do not try to light any appliance.**
  - **Do not touch any electrical switch.**
  - **Do not use any phone in your building.**
  - **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
  - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed by a qualified installer, service agency, or the gas supplier.**

WARNING:

Never Operate the Top Surface Cooking Section of this Appliance Unattended.

- **Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.**
- **If a fire should occur, keep away from the appliance and immediately call your fire department.**

DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.

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IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE

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

Safety Messages

Your safety and the safety of others are very important.

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

This is the safety alert symbol.

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

These words mean:

WARNING

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

CAUTION

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

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

Anti-tip Device

To reduce the risk of tipping, the appliance must be secured by a properly installed anti-tip device. To check if the device is installed properly, verify that the anti-tip device is engaged, or grasp the top rear edge of the range back guard and carefully attempt to tilt it forward. Refer to the installation section for instructions.

WARNING

- A child or adult can tip the range and be killed.

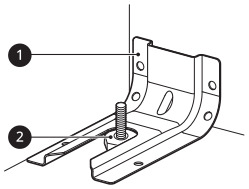


- Install the anti-tip device to the structure and/or the range. Verify the anti-tip device has been properly installed and engaged by following the guide on the anti-tip bracket template.
- Engage the range to the anti-tip device by following the guide on the anti-tip bracket template. Ensure the anti-tip device is re-engaged when the range is moved by following the guide on the anti-tip bracket template.
- Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.
- See installation instructions for details.
- Failure to do so can result in death or serious burns to children or adults.
- Do not rest large, heavy items such as whole turkeys on the open oven door. The range could tip forward and cause injury.

⚠ WARNING

- Do not step or sit on the oven door. The range could be tipped and injury might result from spilled hot liquid, food, or the range itself.

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



❶Anti-tip bracket

❷Leveling leg

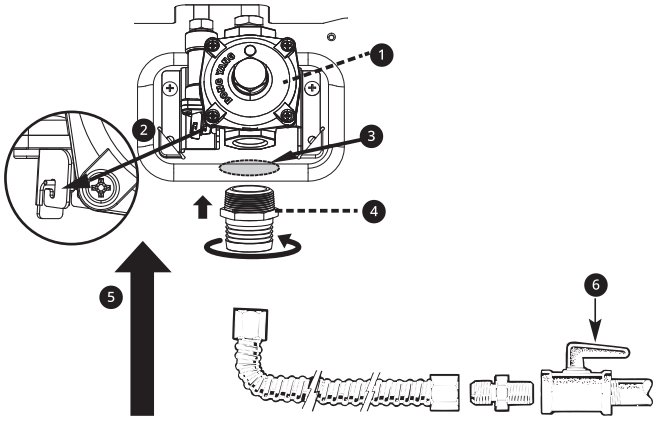
WARNING

⚠ WARNING

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

Installation

- Do not attempt to open or close the door or operate the oven until the door is properly installed.
- Have the installer show you the location of the range gas shut-off valve and how to shut it off if necessary.
- To shut off the gas supply to the range, close the range gas shut-off valve by turning it clockwise.



❶ Pressure regulator

❷ Lever open (use) position

❸ Remove the label

❹ Adapter (1/2"-14 NPT)

❺ Gas flow into range

❻ Range gas shut-off valve

- Make sure your range is properly installed and grounded by a qualified installer, according to the installation instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- Make sure your range is properly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is to be used. Your range can be converted for use with either type of gas. See the installation instructions.
- These adjustments must be done by a qualified service technician according to the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing these adjustments assumes responsibility for the conversion.
- Disconnect the electrical supply before servicing the appliance.

- This product should not be installed below ventilation type hood systems that direct air in a downward direction.
  - Doing so may cause ignition and combustion problems with the gas burners resulting in personal injury and may affect the cooking performance of the unit.
- To prevent poor air circulation, place the range out of the kitchen traffic path and out of drafty locations.

Operation

WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.

WARNING

NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.

- Gas appliances can cause minor exposure to four potentially harmful substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the imperfect combustion of natural or LP gas. Correctly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize imperfect combustion.
  - Exposure to these substances can be minimized by opening windows or using a ventilation fan or hood.
- Let the burner grates and other surfaces cool before touching them.
- Never block the vents (air holes) of the range. They provide the air inlet and outlet necessary for the range to operate properly with correct combustion.
  - Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range.
- Never obstruct the flow of combustion and ventilation air by blocking the oven vent or air intakes. Doing so restricts air to the burner and may result in carbon monoxide poisoning.
- Stepping, leaning or sitting on the doors or drawers of this range can result in serious injuries and also cause damage to the range. Do not allow children to climb or play around the range. The weight of a child on an open door may cause the range to tip, resulting in serious burns or other injury.
- Never place fingers between the door hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against the oven frame and injure your fingers.
- Do not leave children alone or unattended where a range is hot or in operation. They could be seriously burned.
- Do not let anyone climb, stand or hang on the oven door, warming drawer or cooktop. They could damage the range or tip it over, causing severe personal injury.
- Do not stand or place excessive weight on the open oven door. This could tip the range, break the door, or injure the user.
- To prevent fire hazard or electrical shock, do not use an adapter plug or an extension cord, or remove the grounding prong from the electrical power cord. Doing so can result in death or serious burns to children or adults.
- Make sure that all packaging materials are removed from the range before operating it to prevent fire or smoke damage should the packaging material ignite.
- When opening the door of a hot oven, stand away from the range. The hot air and steam that escape can cause burns to hands, face and eyes.
- Do not heat food in closed containers. Pressure inside the container could increase and cause the container to burst, resulting in injury.

- Do not line oven walls or bottom with aluminum foil or allow foil to contact exposed heating elements in the oven. Doing so could create a fire hazard or cause damage to the range.
- Never allow children to remain unsupervised near the oven or cooktop.

Maintenance

- Large scratches or impacts to glass doors can lead to broken or shattered glass.
- Items of interest to children should not be placed in cabinets above the range or on the backsplash of the range.
  - Children climbing on the range to reach items could be seriously injured.
- Do not attempt to repair or replace any part of your range unless it is specifically mentioned in this manual. All other service should be referred to a qualified technician.

Grounding Instructions

- Plug your range into a 120-volt grounded outlet only. Do not remove the round grounding prong from the plug. If in doubt about the grounding of the home electrical system, it is your personal responsibility and obligation to have an ungrounded outlet replaced with a properly grounded, three-prong outlet in accordance with the National Electrical Code. Do not use an extension cord with this range.

Risk of Fire and Flammable Materials

- Never wear loose fitting or hanging garments while using the appliance. Be careful when reaching for items placed in cabinets over the range. Flammable materials could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.
- Do not place or use combustible materials such as gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not place flammable materials in the oven or near the cooktop.
- Do not allow cooking grease or other flammable materials in or near the range.
- Do not use water on grease fires. Never touch a flaming pan. Turn the controls off. Smother a flaming pan on a surface burner by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.
  - A grease fire can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.
  - Flame in the oven or the drawer can be smothered completely by closing the oven door or drawer and turning the control to off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Leak testing of the appliance must be conducted according to the manufacturer's instructions.
- Gas leaks may occur in the system and result in a serious hazard. Gas leaks may not be detected by smell alone. Gas suppliers recommend you purchase and install a UL approved gas detector. Install and use in accordance with the gas detector manufacturer's instructions.
- When using a broiler pan, make sure to place it correctly to minimize the possibility of grease fires.
- Always remove a broiler pan from the range after you finish broiling. Grease left in the pan can catch fire if the oven is used without removing the grease from the broiler pan.
- If you have a grease fire in a broiler pan, turn off the cooking function being used and keep the oven door closed to contain the fire until it burns out.
- If meat is too close to the flame while broiling, the fat may ignite. Trim excess fat to prevent excessive flare-ups.

CAUTION

⚠ CAUTION

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

Installation

- After using your range for an extended period of time high floor temperatures may result. Many floor coverings will not withstand this kind of use. Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

Operation

- Do not use the oven for storing food or cookware. Items stored in the oven can catch on fire.
- Do not use delayed baking for highly perishable foods such as dairy products, pork, poultry, or seafood.
- Keep the oven free from grease buildup.
- Insert the oven racks in the desired position while the oven is cool.
- To prevent burns when removing food, slide racks out until the stop engages, then remove food items. This may also protect you from getting burned by touching hot surfaces of the door or oven walls.
- When placing or removing a griddle, always wear oven mitts.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Use only glass cookware that is recommended for use in gas ovens.
- For safety and better cooking performance, always bake and broil with the oven door closed. Open door baking or broiling can cause damage to the knobs or valves. Do not leave the oven door open during cooking or while the oven is cooling down.
- To protect against food-borne illnesses, cook meat and poultry thoroughly. The USDA has indicated the following as safe minimum internal temperatures for consumption:
  - Ground beef: 160 °F
  - Poultry: 165 °F
  - Beef, veal, pork, or lamb: 145 °F
  - Fish/seafood: 145 °F

Maintenance

- Do not use commercial oven cleaners on the oven finish or around any part of the oven. Using commercial oven cleaners or bleach to clean the oven will damage the finish. Instead, use a cloth/sponge soaked in vinegar or use a mild liquid cleanser with a pH value below 12.7 to avoid discoloring the enamel.
- To prevent staining or discoloration, clean the appliance after each use.
- Wear gloves when cleaning the range to avoid injury or burns.

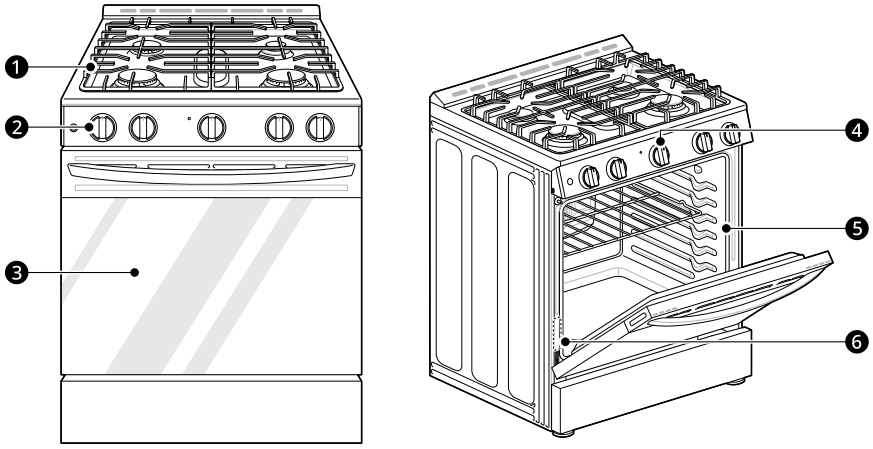
SAVE THESE INSTRUCTIONS

PRODUCT OVERVIEW

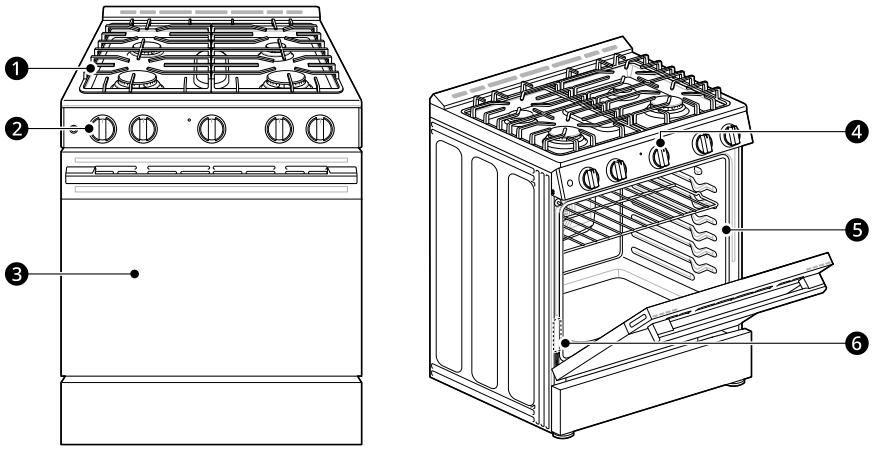
Product Features

Exterior & Interior

Model: LSGL5830*



Model: LSGL5830Y



1. Cooktop
2. Cooktop controller
3. Oven door
4. Oven mode knob
5. Gasket
6. Model & serial number plate

NOTE

- This model does not have a storage drawer.

Product Specifications

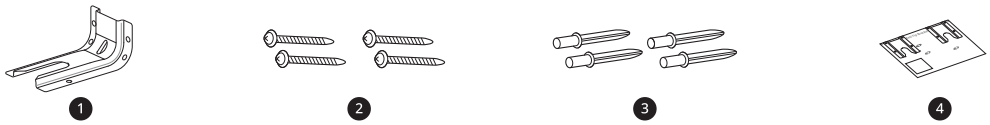
The appearance and specifications listed in this manual may vary due to constant product improvements.

Oven Range Models	LSGL5830*, LSGL5830Y
Description	Gas Slide In Oven Range
Electrical requirements	1.5 kW 120 VAC
Exterior Dimensions	29 27/32" (W) x 37 1/4" (H) x 29 7/32" (D) (D with door closed and including handle) 75.9 cm (W) x 94.6 cm (H) x 74.2 cm (D) (D with door closed and including door handle)
Height to cooking surface	36" (91.4cm)
Total capacity	5.8 cu. ft.

Accessories

Included Accessories

Anti-tip Kit



❶ Anti-tip Bracket (1 ea)

❷ Screws (4 ea)

❸ Anchors (4 ea)

❹ Template (1 ea)

LP Nozzle Conversion Kit

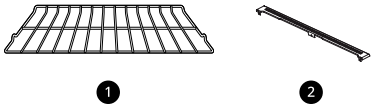


❶ Cooktop Nozzles (4 ea)

❷ Oven Nozzles (1 ea)

❸ Installation Guide (1 ea)

Other Accessories



❶ Standard Rack (2 ea)

❷ Rear Filler (1 ea)

Optional Accessories (sold separately)



❶ Grid

❷ Broiler Pan

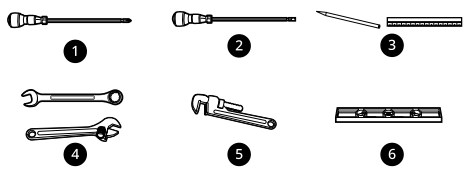
NOTE

- Contact LG Customer Service at 1-800-243-0000 (1-888-542-2623 in Canada) if any accessories are missing.
- For your safety and for extended product life, only use authorized components.
- The manufacturer is not responsible for product malfunction or accidents caused by the use of separately purchased, unauthorized components or parts.
- The images in this guide may be different from the actual components and accessories, which are subject to change by the manufacturer without prior notice for product improvement purposes.

INSTALLATION

Before Installing

Tools Needed



❶ Phillips screwdriver

❷ Flat-blade screwdriver

❸ Pencil and ruler

❹ Combination or adjustable wrench

❺ Pipe wrench (2) (one for support)

❻ Level

Parts

Parts You May Need

- Gas line shut-off valve
- Pipe joint sealant that resists action of natural and LP gases
- Flexible metal appliance connector (3/4" or 1/2" NPT x 1/2" I.D.)
  - Never use an old connector when installing a new range.
- Flare union adapter for connection to gas supply line (3/4" or 1/2" NPT x 1/2" I.D.)
- Flare union adapter for connection to pressure regulator on range (1/2" NPT x 1/2" I.D.)
- Liquid leak detector or soapy water
- Lag bolt or 1/2" O.D. sleeve anchor (for concrete floors only)

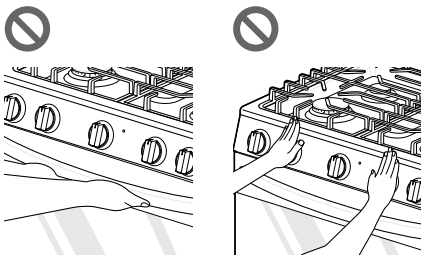
In the Commonwealth of Massachusetts

- This product must be installed by a licensed plumber or gas fitter.
- When using ball type gas shut-off valves, they must be the T-handle type.
- When using a flexible gas connector, it must not exceed 3 feet in length.

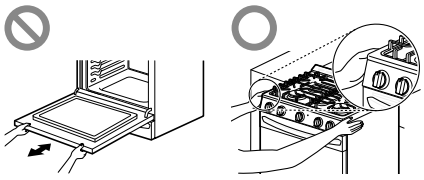
Unpacking and Moving the Range

⚠ WARNING

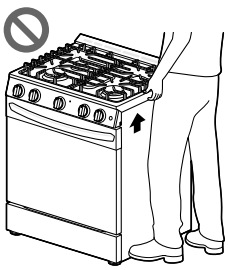
- You should use two or more people to move and install the range. (Excessive Weight Hazard) Failure to do so can result in back or other injury.
- Do not use the door handles or knobs to push or pull the range during installation or when moving the range out for cleaning or service. Doing so can result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



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



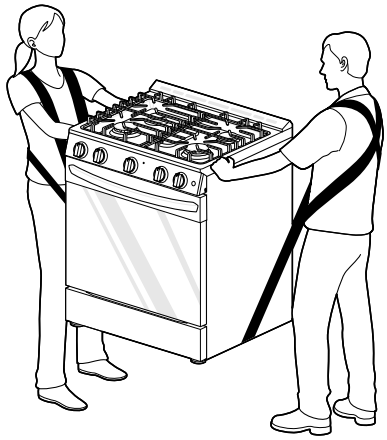
- Do not lift the range using the cooktop or door handle. Doing so can cause damage and improper operation of the range.



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

NOTE

- The image may differ from the actual model.
- Your range is heavy and can be installed on soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring. Use a belt when moving the range to prevent damaging the floor. Or slide the range onto cardboard or plywood to avoid damaging the floor covering.



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

Choosing the Proper Location

Ventilation

- Do not locate your range where it may be subject to strong drafts. Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not blocked by carpeting or woodwork.
- This appliance must not be installed with a ventilation system that blows air downward toward the range. This type of ventilation system may cause ignition and combustion problems with the gas cooking appliance resulting in personal injury or unintended operation.

Flooring

- Your range, like many other household units, is heavy and can be installed on soft floor coverings such as cushioned vinyl or carpeting. Use care when moving the range on this type of flooring.
- When the floor covering ends at the front of the range, the area that the range will be installed on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning and servicing, as well as provide proper air flow to the range.
- Make sure the floor covering can resist temperatures of at least 167 °F (75 °C). See the Installation Safety Instructions included in this manual.

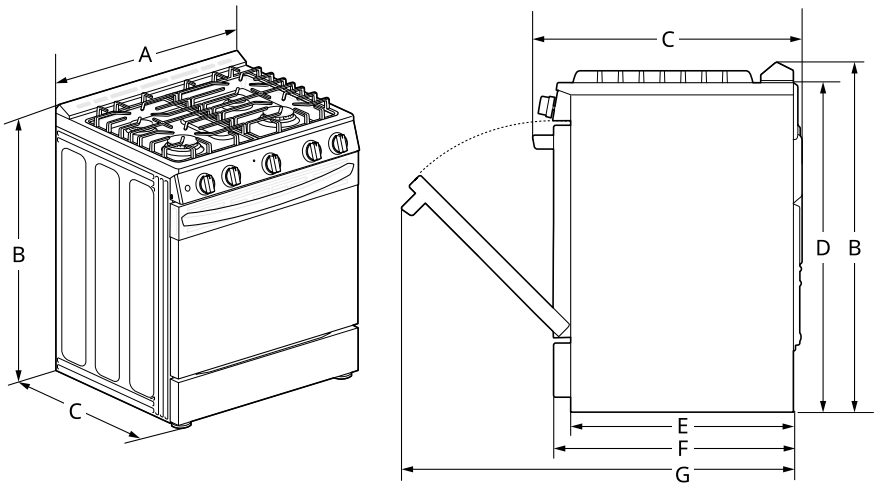
Ambient Temperature

- Make sure the wall coverings around your range can resist the heat generated up to 194 °F (90 °C) by the range. See the Installation Safety Instructions included in this manual.

Dimensions and Clearances

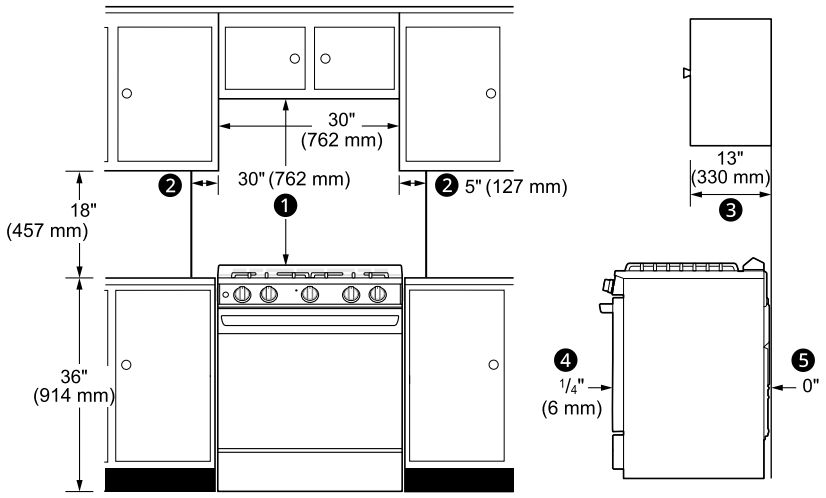
- Provide proper clearance between the range and adjacent combustible surfaces.
- These dimensions must be met for safe use of your range.
- The location of the electrical outlet and pipe opening (see "Gas Pipe and Electrical Outlet Locations" below) may be adjusted to meet specific requirements.
- The range may be placed with 0" clearance (flush) at the back wall.

Dimensions



-	Dimensions	LSGL5830* LSGL5830Y
A	Width	29 7/8" (759 mm)
B	Height	37 1/4" (946mm)
C	Depth (Includes Door Handle)	29 7/32" (742 mm)
D	Height (Excludes Vent Trim)	36" (914.0 mm)
E	Depth (Includes only the product body that is loaded into the cabinet. Excludes door, drawer, and handles)	24 25/32" (628.4 mm)
F	Depth (Excludes Door Handle)	26 27/32" (682mm)
G	Depth when door is fully opened	48 5/8" (1235.9 mm)

Clearances



❶ Minimum

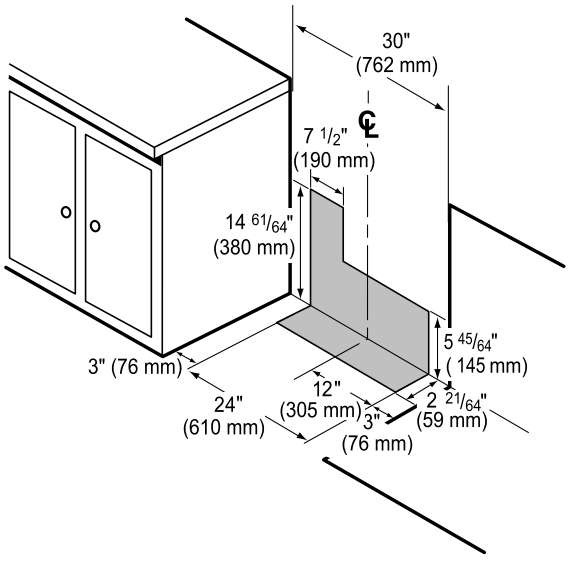
❷ Minimum clearance to left/right wall

❸ Maximum depth for cabinets above countertops

❹ Front edge of the range side panel forward from cabinet

❺ To cabinets below cooktop and at the range back

Gas Pipe and Electrical Outlet Locations

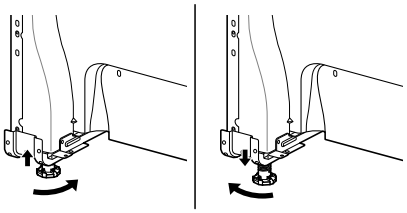


Leveling

Leveling the Range

Level the range by adjusting the leveling legs with a wrench. Extending the legs slightly may also

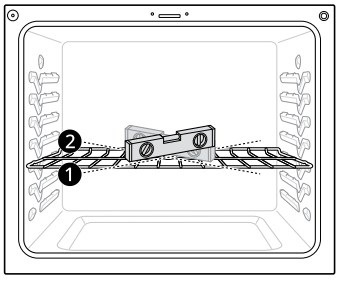
make it easier to insert the rear leg into the anti-tip bracket.



Checking Adjustments

1 Place a level diagonally on the oven rack, and check each direction for level.

- First check direction ❶. Then check direction ❷.



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

Connecting Gas

Providing Adequate Gas Supply

- Your range is designed to operate at a pressure of 5" of water column on natural gas or 10" of water column on LP.
- Make sure you are supplying your range with the type of gas for which it is configured.
- This range is convertible for use with natural or LP gas. When using this range with LP gas, conversion must be made by a qualified LP installer before attempting to operate the range.
- For proper operation, the pressure of natural gas supplied to the regulator must be between 5" and 13" of water column.
- For LP gas, the pressure supplied to the regulator must be between 10" and 13" of water column. When checking for correct operation of the regulator, the inlet pressure must be at least 1" more than the operating (manifold) pressure as given above.
- The pressure regulator located at the inlet of the range must remain in the supply line regardless of which type of gas is being used.
- A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of 5/8" and a maximum length of 5 feet. In Canada, flexible connectors must be single wall metal connectors less than 6 feet in length.

Connecting the Range to Gas

⚠ WARNING

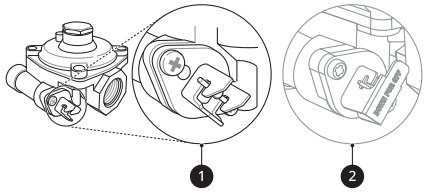
- Isolate the range from the gas supply system by closing its individual shut-off valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).

- Shut off the range gas supply valve before removing the old range and leave it off until the new hook-up has been completed.
- Because hard piping restricts movement of the range, a CSA International-certified flexible metal appliance connector should be used unless local codes require a hard-piped connection.
- A manual valve must be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.
- Never reuse an old connector when installing a new range.
- To protect against gas leaks, use a qualified pipe joint sealant on all external threads.

1 Install a male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back-up the shut-off valve to keep it from turning.

2 Install a male 1/2" flare union adapter to the 1/2" NPT internal thread at the inlet of the pressure regulator. Use a backup wrench on the pressure regulator fitting to prevent damage.

- Check that the gas pressure regulator valve is in the open position.



❶ Lever's open position

❷ Lever's closed position

NOTE

- The gas pressure regulator valve is open when shipped. If the range does not work properly after installation, make sure the regulator valve is still open.

3 Connect a flexible metal appliance connector to the adapter on the range. Position the range to permit connection at the shut-off valve.

4 When all connections have been made, be sure all range controls are in the OFF position and the pressure regulator valve is open before turning on the main gas supply valve.

- Gas leaks may occur in your system and create a hazard. Gas leaks may not be detected by smell alone.

5 Check all gas connection joints and fittings for leaks with a non-corrosive leak detection fluid, then wipe off.

- Gas suppliers recommend you purchase and install a UL approved gas detector. Install and use in accordance with the installation instructions.

⚠ WARNING

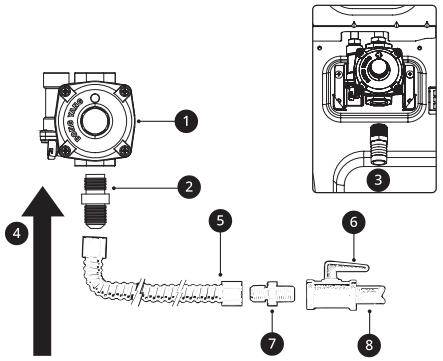
- Do not use a flame to check for gas leaks.

NOTE

- Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1.

Flexible Connector Hookup

Have the installer show you the location of the range gas shut-off valve and how to shut it off if necessary.



❶ Pressure regulator

❷ 1/2" adapter

❸ 1/2" adapter

❹ Gas flow into range

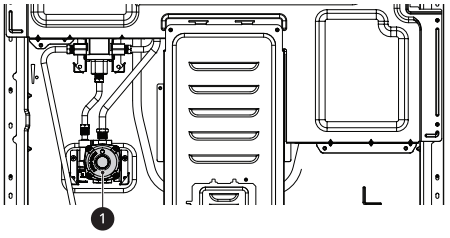
❺ Flex connector (6 ft. max.)

❻ Gas shut-off valve

❼ 1/2" adapter

❽ 1/2" or 3/4" gas pipe

Pressure Regulator Position



❶ Pressure regulator

Adjusting Air Shutters (for LP Conversions)

The range comes from the factory with the air shutters adjusted for proper air flow for natural gas. If converted to LP, follow the instructions provided in the conversion kit to properly adjust the air shutters. LP conversion must be performed by a qualified technician.

Connecting Electricity

Electrical Requirements

120 Volt, 60 Hz, properly grounded dedicated circuit protected by a 15 or 20 Amp circuit breaker, or slow blow fuse.

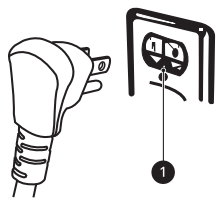
If an external electrical source is utilized, the appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, NFPA70 or the Canadian Electric Code, CSA C22.1-02.

Grounding

⚠ WARNING

- For personal safety, this appliance must be properly grounded.
- Do not, under any circumstances, cut or remove the third (ground) prong from the power cord.
- The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

- The power cord of this appliance is equipped with a 3-prong (grounding) plug which mates with a standard 3-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.
- Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.
- Ensure proper ground ❶ exists before use.



- Do not use an adapter plug. Disconnecting of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal.

Surface Burners

Assembling the Surface Burners

⚠ CAUTION

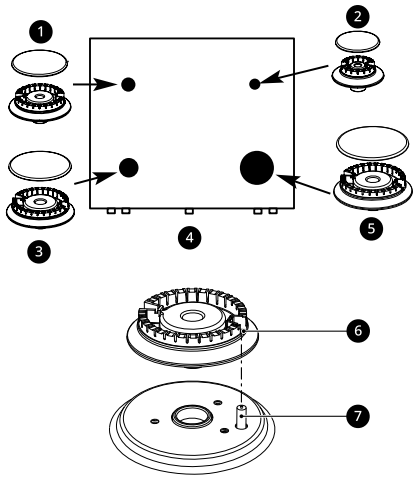
- Do not operate the burners without all parts in place.

1 Place the burner caps and heads on the cooktop.

- There are one small, one medium, one large, and one extra large burner head and cap.

2 Make sure that the caps and heads are placed in the correct locations.

3 Make sure the hole in the burner head is positioned over the electrode.



❶ Medium burner head and cap

❷ Small burner head and cap

❸ Large burner head and cap

❹ Front of range

❺ Extra large burner head and cap

❻ Hole

❼ Electrode

Checking Ignition of the Surface Burners

Electric Ignition

Select a surface burner knob and simultaneously push in and turn to the **LITE** position. You will hear a clicking sound indicating proper operation of the spark module.

Once the air has been purged from the supply lines the burner should ignite within 4 seconds. After the burner ignites, rotate the knob out of the **LITE** position. Try each burner in succession until all burners have been checked.

Quality of Flames

The combustion quality of the burner flames needs to be confirmed visually.

Yellow flames
Call for service.



Yellow tips on outer cones
This is normal for LP gas.



Soft blue flames
This is normal for natural gas.



NOTE

- With LP gas, some yellow tipping on outer cones is normal.

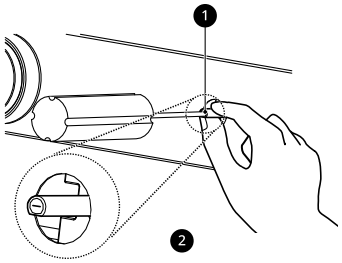
Adjusting the Surface Burner Low Flame (Simmer) Setting

1 Light all surface burners.

2 Turn the knob on the burner being adjusted to **Lo**.

3 Remove the knob

4 Insert a small, flat-blade screwdriver into the valve shaft.



❶ Valve shaft

❷ Center adjustment screw

5 Turn the screw to adjust.

- Hold the valve shaft with one hand while turning the screw to adjust with the other.

6 Replace the knob.

7 Test the flame stability.

- Test 1: Turn the knob from **Hi** to **Lo** quickly. If the flame goes out, increase the flame size and test again.
- Test 2: With the burner on a **Lo** setting, open and close the oven door quickly. If the flame is extinguished by the air currents created by the door movement, increase the flame height and test again.

8 Repeat steps 1-7 for each surface burner.

Optional Rear Filler

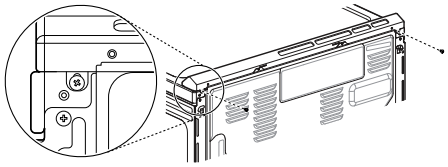
Installing the Rear Filler

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

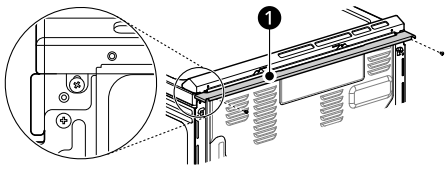
NOTE

- If the countertop depth is greater than 25 3/8" there will be a gap between the filler kit and the back wall.
- If the countertop depth is less than 24 3/4", the control panel will not sit flush with the countertop.

1 Using a screwdriver, remove the 2 screws holding the rear top plate in place.



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



❶ Rear filler

Anti-tip Device

Installing the Anti-tip Device

Tip Hazard

⚠ WARNING

- A child or adult can tip the range and be killed.

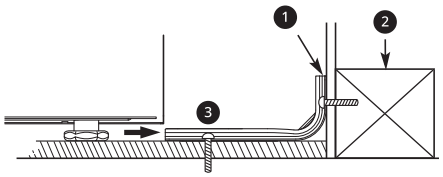


- Install the anti-tip device to the structure and/or the range. Verify the anti-tip device has been properly installed and engaged by following the guide on the anti-tip bracket template.
- Engage the range to the anti-tip device by following the guide on the anti-tip bracket template. Ensure the anti-tip device is re-engaged when the range is moved by following the guide on the anti-tip bracket template.
- Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.
- See installation instructions for details.
- Failure to follow these instructions can result in death or serious burns to children or adults.
- Range must be secured with an approved anti-tip device.
- The range could be tipped by standing, sitting or leaning on an open door if the range or anti-tip device is not properly installed.
- The use of this device does not preclude tipping of the range when not properly installed.

- After installing the anti-tip device, verify that it is in place by carefully attempting to tilt the range forward.
- This range has been designed to meet all recognized industry tip standards for all normal conditions.
- The installation of the anti-tip device must meet all local codes for securing the appliance.

Using the Anti-tip Bracket Template

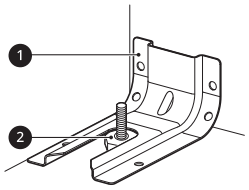
- The anti-tip bracket is packaged with an installation template. The instructions include necessary information to complete the installation. Read and follow the range installation instruction sheet.
- Screws ❸ must enter wood or concrete.



❶ Anti-tip bracket

❷ Wall plate

Engaging the Anti-tip Device



❶ Anti-tip bracket

❷ Leveling leg

1 Slide the range against the wall, making sure the back leg slides into and engages the anti-tip bracket.

- Make sure the back leg slides into and engages the anti-tip bracket.

2 Check for proper installation by grasping the front edge of the cooktop and carefully attempting to tilt the range forward.

Test Run

Test the Range Before Use

NOTE

- Do not try to light the Bake burner during a power outage. The range has an electrical ignition system and cannot be used without power.

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

1 Remove all packing materials from inside the oven cavity.

2 Turn the mode knob to **Broil** and run for at least 15 minutes, then turn to Bake at 450 °F and run for at least 1 hour. This will help remove any oil which might cause smoke and odors when first using the oven.

- Make sure the door is closed.

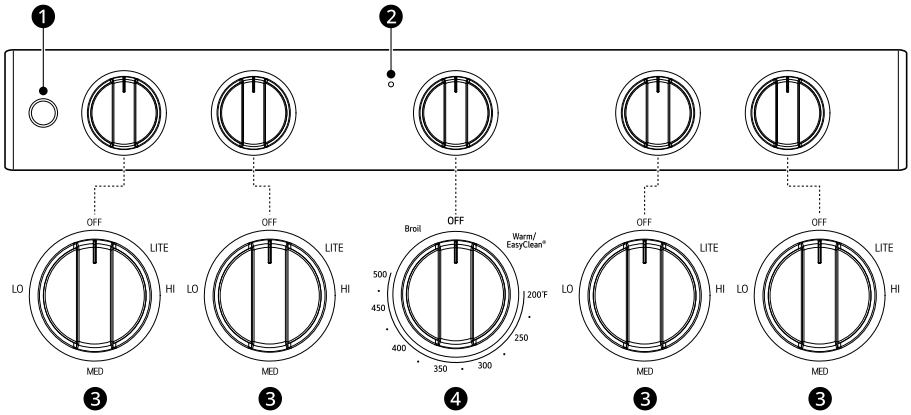
NOTE

- It may take between 30 and 90 seconds for the burner to start heating.
- Smoke may come out of the range when it is first used.

OPERATION

Control Panel

Control Panel Features



❶ **Light**

❷ **Oven On**

❸ **Cooktop Knob**

❹ **Oven Knob**

Gas Surface Burners

Before Using the Gas Surface Burners

Read all instructions before using.

⚠ WARNING

- Even if the top burner flame goes out, gas is still flowing to the burner until the knob is turned to the **OFF** position. If you smell gas, immediately open a window and ventilate the area for five minutes prior to using the burner. Do not leave the burners on unattended.
- Use the proper pan size. Do not use pans that are unstable or that can be easily tipped. Select cookware with flat bottoms large enough to cover burner grates. To avoid spillovers, make sure the cookware is large enough to contain the food properly. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on the range can ignite. Use pans with handles that can be easily grasped and remain cool.

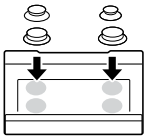
⚠ CAUTION

- To avoid discoloration during use, follow the tips in the Maintenance section.
- Do not operate the burner for an extended period of time without cookware on the grate.
- The finish on the grate may chip without cookware to absorb the heat.
- Touching grates before they cool down may cause burns.
- What to do if you smell gas
  - Open windows.
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor’s phone. Follow the gas supplier’s instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Be sure that all surface controls are set in the **OFF** position prior to supplying gas to the range.
- Never leave the surface burners unattended at high flame settings. Boilovers may cause smoke and greasy spillovers that may ignite.

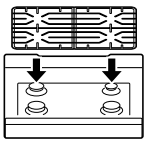
⚠ CAUTION

- Always turn the knobs to the **Lite** position when igniting the top burners and make sure the burners have ignited.
- Control the top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.
- Only use dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting cookware. Do not use towels or other bulky cloth items. Use a pot holder.
- If using glass cookware, make sure the cookware is designed for range-top cooking.
- To prevent burns from ignition of flammable materials and spillage, turn cookware handles toward the side or back of the range without extending them over adjacent burners.
- Never leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.
- Carefully watch foods being fried at a high flame setting.
- Always heat fat slowly, and watch as it heats.
- If frying combinations of oils and fats, stir together before heating.
- Use a deep fat thermometer if possible to prevent fat from heating beyond the smoking point.
- Use the least possible amount of fat for effective shallow or deep fat frying. Filling the pan with too much fat can cause spillovers when food is added.
- Do not cook foods directly on an open flame on the cooktop.
- Do not use a wok on the surface burners if the wok has a round metal ring that is placed over the burner grate to support the wok. This ring acts as a heat trap, which may damage the burner grate and burner head. It may also cause the burner to work improperly. This may cause carbon monoxide levels which are higher than what is allowed by current standards, resulting in a health hazard.
- Foods for frying should be as dry as possible. Frost or moisture on foods can cause hot fat to bubble up and spill over the sides of the pan.
- Never try to move a pan of hot fat, especially a deep fryer. Wait until the fat is cool.
- Do not place plastic items on the cooktop. They may melt if left too close to the vent.
- Keep all plastics away from the surface burners.
- To prevent burns, always be sure that the controls for all burners are in the **OFF** position and all grates are cool before attempting to remove them.
- If you smell gas, turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.
- Always turn the knobs to the **OFF** position before removing cookware.
- Do not lift the cooktop. Lifting the cooktop can cause damage and improper operation of the range.
- If the range is located near a window, do not hang long curtains that could blow over the surface burners and catch on fire.
- Use care when cleaning the cooktop. The pointed metal ends on the electrodes could cause injury.

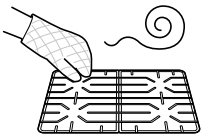
- Make sure that all burners are properly placed.



- Make sure that all grates are properly placed before using the burners.



- Make sure that the burners and grates are cool before touching them or placing a pot holder, cleaning cloth, or other materials on them.

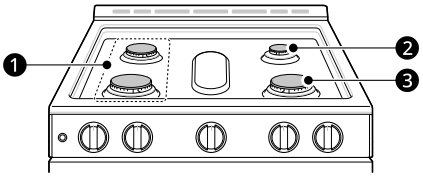


NOTE

- Electric spark igniters from the burners cause a clicking noise. All the spark igniters on the cooktop will activate when igniting just one burner.

Burner Locations

Your gas range cooktop has four or five sealed gas burners, depending on the model. The heads and caps can be assembled and removed for cleaning. Follow the guide below.



❶ Medium and large burners

The medium and large burners are the primary burners for most cooking. These general purpose burners can be turned down from **Hi** to **Lo** to suit a wide range of cooking needs.

❷ Small burner

The smallest burner is used for delicate foods such as sauces or foods that require low heat for a long cooking time.

❸ Extra large burner

The extra large burner is the maximum output burner. Like the other three burners, it can be turned down from **Hi** to **Lo** for a wide range of cooking applications. This burner is also designed to quickly bring large amounts of liquid to a boil. It can be used with cookware 10 inches or larger in diameter.

Using the Gas Surface Burners

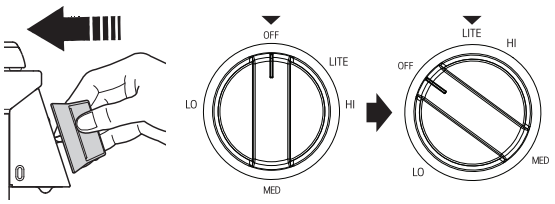
⚠ CAUTION

- Match the size of the cooktop burner or element to the size of the cookware in use. Using a large element for a small pan wastes heating energy, and the exposed surface of the element is a burn or fire hazard.

1 Be sure that all of the surface burners and grates are placed in the correct positions.

2 Place cookware on the grate.

3 Push the control knob in and turn to the **LITE** position to light the burner.



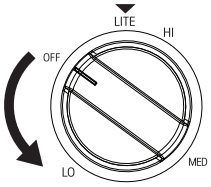
NOTE

- The electric spark ignition system makes a clicking noise.

4 Turn the control knob to control the flame size.

⚠ CAUTION

- Do not attempt to disassemble or clean around any burner while another burner is on. All the burners spark when any burner is turned to **LITE**. An electric shock may result causing you to knock over hot cookware.

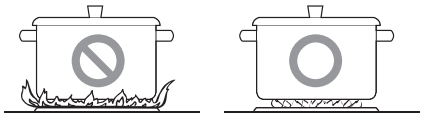


Setting the Flame Size

Watch the flame, not the knob, as you reduce heat. Match the flame size on a gas burner to the cookware being used for fastest heating.

⚠ CAUTION

- Never let the flames extend up the sides of the cookware.



NOTE

- The flames on the surface burners may burn yellow in the presence of high humidity, such as a rainy day or a nearby humidifier.
- After LP gas conversion, flames can be bigger than normal when you put a pot on the surface burner.

Using the Proper Cookware

- Aluminum
  - Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight fitting lids when cooking with minimum amounts of water.
- Cast-Iron
  - If heated slowly, most skillets will give satisfactory results.
- Stainless Steel
  - This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets work satisfactorily if they are used with medium heat as the manufacturer recommends.
- Enamelware
  - Under some conditions, the enamel of this cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.
- Glass
  - There are two types of glass cookware, those for oven use only and those for top-of-range cooking.
- Heatproof Glass Ceramic
  - Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

NOTE

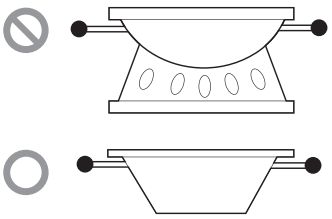
- Match the size of the cookware to the amount of food being cooked to save energy when heating. Heating 1/2 quart of water requires more energy in a 3-quart pot than in a 1-quart pot.

Using a Wok

If using a wok, use a 14-inch or smaller flat-bottomed wok. Make sure that the wok bottom sits flat on the grate.

⚠ CAUTION

- Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This can be hazardous to your health.

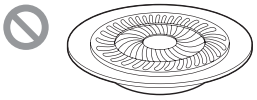


Using Stove-Top Grills

Do not place stove-top grills on the burner.

⚠ CAUTION

- Do not use stove top grills on the surface burners. Using a stove top grill on the surface burner will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be a health hazard.



In Case of Power Failure

In case of a power failure, you can light the gas surface burners on your range with a match.

Surface burners in use when an electrical power failure occurs will continue to operate normally.

⚠ CAUTION

- Use extreme caution when lighting burners with a match. It can cause burns and other damage.

1. Hold a lit match to the burner, then push in the control knob.
2. Turn the control knob to the **LO** position.

Oven

Before Using the Oven

Read all instructions before using.

⚠ CAUTION

- To avoid discoloration during use, follow the tips in the Maintenance section.
- What to do if you smell gas
  - Open windows.
  - Do not try to light any appliance.
  - Do not touch any electrical switch.
  - Do not use any phone in your building.
  - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
  - If you cannot reach your gas supplier, call the fire department.
- Do not place plastic or flammable items on the cooktop. They may melt or ignite if left too close to the vent.
- Do not place closed containers on the cooktop. The pressure in closed containers may increase, which may cause them to burst.
- Metal items will become very hot if they are left on the cooktop, and could cause burns.
- Handles of pots and pans on the cooktop may become hot if left too close to the vent.

- Avoid opening the oven door more than necessary during use. This helps the oven maintain temperature, prevents unnecessary heat loss, and saves on energy use.
- Make sure the electrical power cord and the gas valve are properly connected.
- Confirm the correct usage of the range for the type of food you will cook.
  - Make sure you know how to use the oven (temperature setting, time setting and recipe) for best results.

NOTE

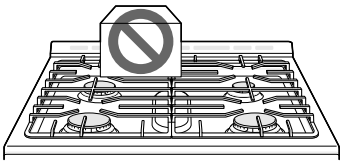
- If using an oven thermometer in the oven cavity, temperatures may differ from the actual set oven temperature with all modes.

- In case of power failure, do not use the oven.

⚠ CAUTION

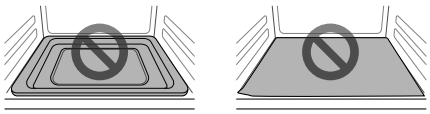
- Do not attempt to operate the electric ignition during an electrical power failure.

  - The oven and broiler cannot be used during a power outage. If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. Once power is restored, you will need to reset the oven (or Broil function).
- Do not block, touch or place items around the oven vent during cooking.
  - Your oven is vented through ducts at the center above the burner grate. Do not block the oven vent when cooking to allow for proper air flow. Do not touch vent openings or nearby surfaces during any cooking operation.

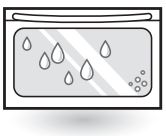


- Do not cover racks or oven bottom with something like aluminum foil, grill mat and drip pan.





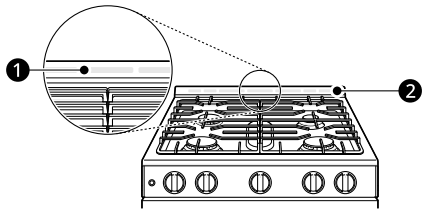
- You may see condensation on the oven door glass.
  - As the oven heats up, the heated air in the oven may cause condensation to appear on the oven door glass. These water drops are harmless and will evaporate as the oven continues to heat up.



Oven Vent

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

It is normal for a yellow light to be visible while the oven is running. You may also see steam when cooking foods with high moisture content.



❶ Oven Vent

❷ Vent Trim

⚠ CAUTION

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

Using Oven Racks

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

⚠ CAUTION

- Replace oven racks before turning the oven on to prevent burns.
- Do not cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.
- Do not place objects heavier than 33 lb (15 kg) on the racks. Do not place heavy objects on the corners of the racks. Doing so can damage the racks or cause them to come off the rails, which may result in injury.

Removing Racks

1 Pull the rack straight out until it stops.

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

Replacing Racks

1 Place the end of the rack on the support.

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

Bake

Bake is used to prepare foods such as pastries, breads and casseroles.

The oven can be programmed to bake at any temperature from 200 °F (93 °C) to 500 °F (260 °C).

NOTE

- In case of setting temperature less than 400 °F.
  - Preheat the oven for 10 minutes for baking.
- In case of setting temperature more than 400 °F.
  - Preheat the oven for 15 minutes for baking.

Setting the Bake Function

1 Turn the oven mode knob to select a temperature from 200 °F to 500 °F.

2 When cooking is complete, turn the oven mode knob to the **OFF** position.

3 Remove the food from the oven.

Baking Tips

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

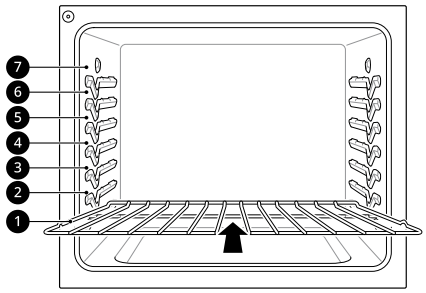
content. Hot fruit fillings or other foods that are highly acidic may cause pitting and damage to the porcelain-enamel surface and should be wiped up immediately.

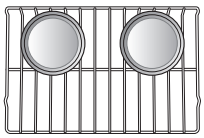
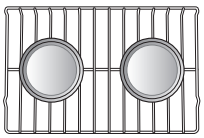
Recommended Baking and Roasting Guide

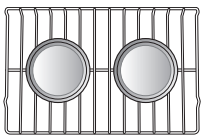
Baking results will be better if baking pans are centered in the oven as much as possible. If cooking on multiple racks, place the oven racks in the positions shown.

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

Rack and Pan Placement



Multiple rack baking	
	
Standard rack (Position 3)	Standard rack (Position 5)

Single rack baking

Standard rack

Baking Rack Guide

Food		Rack position
Cakes	Layer cakes Bundt cakes Angel food cake	3 3 2
Cookies	Sugar cookies Chocolate chips Brownies	4 4 4
Pizza	Fresh Frozen	3 4
Pastry Crust	From scratch Refrigerated	4 4
Breads	Biscuit, canned Biscuit, from scratch Muffins	4 4 4
Desserts	Fruit crisps and cobblers, from scratch Pies, from scratch, 2-crust fruit	4 4
Custards	Cheesecake, crème brulée	3
Soufflés	Sweet or savory	2
Casserole	Frozen lasagna	6

Roasting Rack Guide

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

Broil

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

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

⚠ CAUTION

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

NOTE

- This range is designed for closed-door broiling. Close the door to set the Broil function. If the door is opened during broiling, the broil heater turns off. The broiler turns back on automatically once the door is closed.

Setting the Oven to Broil

1. Turn the oven mode knob to select **Broil**.
2. Let the oven perheat for approximately 7 minutes before cooking the food if using broil.
3. Turn the oven mode knob to the **OFF** position to cancel at any time or when cooking is complete.

Tips for Reducing Smoke

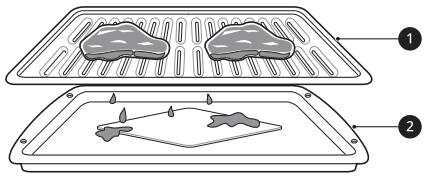
Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural byproduct of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount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

- Always use a broiler pan. Do not use saute pans or regular baking sheets for safety reasons.
- The broiler pan should always be thoroughly cleaned and at room temperature at the beginning of cooking.
- Always run your cooktop ventilation system or vent hood during broiling.
- Keep the interior of your oven as clean as possible. Leftover debris from prior meals can burn or catch fire.
- Avoid fatty marinades and sugary glazes. Both of these will increase the amount of smoke you experience. If you would like to use a glaze, apply it at the very end of cooking.
- As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.
- Adhere to the guidelines in the **Recommended Broiling Guide** section whenever possible.

Recommended Broiling Guide

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

This guide is based on meats at refrigerator temperature. For best results when broiling, use a pan designed for broiling.



❶ Grid (sold separately)

❷ Broiler pan (sold separately)

* : This feature is for the offset rack use.

Food	Quantity and/or Thickness		Rack Position	First Side (minutes)	Second Side (minutes)	Comments
Hamburgers	1 lb. (4 patties) 1/2 to 3/4" thick		7	6-8	6-8	Space evenly. Up to 4 patties may be broiled at once.
Beef Steaks	1" thick 1 to 1 1/2 lbs.	Rare	7	6-8	6-8	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat. Oil the top of the steaks with 1/2 Tbsp of oil when seasoning to improve searing in the broiler.
		Medium	7	8-10	8-10	
		Well done	7	10-12	10-12	
	1 1/2" thick 2 to 2 1/2 lbs.	Rare	7	10-14	12-14	
		Medium	7	12-17	14-17	
		Well done	6	12-18	14-18	
Toast	1 to 6 pieces		7	2:30	2:30	Evenly space the toast over the top of the tray.
Chicken	1 whole, 2 to 3 lbs., split lengthwise		6	24-30	16-24	Broil Skin-side-down first.
	2 breasts		6	16-20	12-16	
Fish Fillets	1/4 to 1/2" thick		6	5-7	3-5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	1/2" thick		7	10-12	5-7	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.

Food	Quantity and/or Thickness		Rack Position	First Side (minutes)	Second Side (minutes)	Comments
Pork Chops Well done	2 ($^1/_2$" thick)		7	8-10	5-8	Oil the top of the pork chops with $^1/_2$ Tbsp of oil when seasoning to improve searing and prevent sticking when using the broiler.
	2 (1" thick) about 1lb.		6	11-13	7-9	
Lamb Chops	2 (1" thick) about 10 to 12 oz.	Medium	6	6-8	3-5	Oil the top of the lamb chops with $^1/_2$ Tbsp of oil when seasoning to improve searing in the broiler.
		Well done	6	8-10	6-8	
	2 (1 $^1/_2$" thick) about 1lb.	Medium	6	7-9	7-9	
		Well done	6	10-14	10-14	
Lobster Tails	2-4 10 to 12 oz. each		6	15-17	12-17	Lobster cook time can vary based on size. Brush the lobster meat with butter halfway through the cooking process. Recommendation – Cut and crack the lobster shells on the top of each tail. Do not spread the meat until after cooking to retain moisture in the lobster.
Salmon Steaks	2 (1" thick)	N/A	6	10-14	8-12	Grease pan. Brush steaks with melted butter.
	4 (1" thick) about 1 lb.		6	12-14	6-8	

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

NOTE

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

Tips for Broiling

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

- Pieces of meat that are thicker than two inches should be removed from the refrigerator 30 minutes prior to cooking. This will help them cook more quickly and evenly, and will produce less smoke when broiling. Cooking times will likely be shorter than the times indicated in the Broiling Chart.
- For bone-in steaks or chops that have been frenched (all meat removed from around the bone), wrap the exposed sections of bone in foil to reduce burning.

• **Seafood**

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

• **Vegetables**

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

Warm

This function maintains an oven temperature of 170 °F. The Warm function may be used without any other cooking operations.

Setting the Warm Function

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

NOTE

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

MAINTENANCE

Cleaning

⚠ CAUTION

- Do not clean this appliance with bleach.
- To prevent burns, wait until the cooktop has cooled down before touching any of its parts.
- Always wear gloves when cleaning the cooktop.

General Cleaning Tips

- A plastic spatula can be used as a scraper to scrape off any chunks or debris before and during oven cleaning.
- Using the rough side of a non-scratch scouring pad may help to take off burnt-on stains better than a soft sponge or towel.
- Certain non-scratch scrubbing sponges, such as those made of melamine foam, available at your local stores, can also help improve cleaning.

Exterior

Control Panel

To prevent activating the control panel during cleaning, disconnect power to the appliance. Clean up splatters with a damp cloth using a glass cleaner. Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

Front Manifold Panel and Knobs

Clean the knobs and manifold panel after each use. For best results, use a damp cloth and mild soapy water or a 50/50 solution of vinegar and water. Rinse using clean water and immediately dry and polish with a soft cloth.

⚠ CAUTION

- To avoid damaging the finish on the knobs and manifold panel, do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners.
- Do not try to bend the knobs by pulling them up or down, and do not hang a towel or other object on them. Doing so can damage the gas valve shaft.
- The control knobs may be removed for easy cleaning.
- To remove the knobs, make sure that they are in the **OFF** position and pull them straight off the stems.
- To replace the knobs, make sure the knob has the **OFF** position centered at the top, and slide the knob directly onto the stem.

Painted and Decorative Trim

For general cleaning, use a cloth with hot soapy water. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave it on for 30 to 60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners.

Stainless Steel Surfaces

To avoid scratches, do not use steel wool pads.

1. Place a small amount of stainless steel appliance cleaner or polish on a damp cloth or paper towel.
2. Clean a small area, rubbing with the grain of the stainless steel if applicable.
3. Dry and buff with a clean, dry paper towel or soft cloth.
4. Repeat as necessary.

NOTE

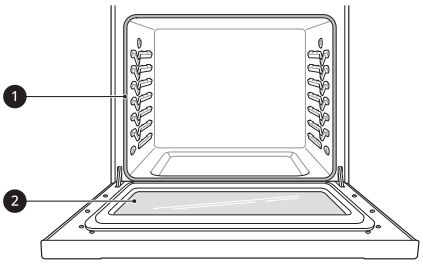
- To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish.
- Always wipe in the direction of the metal surface finish.
- Stainless steel appliance cleaner or polish can be purchased online or from most retailers of appliances or home goods.

Oven Door

⚠ CAUTION

- Do not use harsh cleaners or harsh abrasive cleaning materials on the outside of the oven door. Doing so can cause damage.

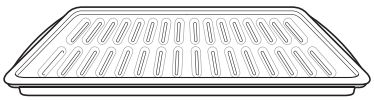
- Use soapy water to thoroughly clean the oven door. Rinse well. Do not immerse the door in water.
- You may use a glass cleaner on the outside glass of the oven door. Do not spray water or glass cleaner on the door vents.
- Do not use oven cleaners, cleaning powders, or harsh abrasive cleaning materials on the outside of the oven door.
- Do not clean the oven door gasket. The oven door gasket is made of a woven material that is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.



❶ Don't hand clean oven door gasket

❷ Do hand clean door

Broiler Pan and Grid



- Do not store a soiled broiler pan or grid anywhere in the range.
- Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.
- 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 or in the dishwasher.

Oven Racks

Remove the oven racks before operating and EasyClean.

1 Clean with a mild, abrasive cleaner.

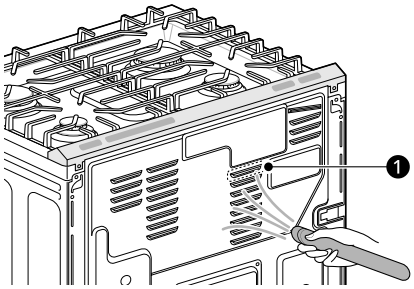
- Food spilled into the tracks could cause the racks to become stuck.

2 Rinse with clean water and dry.

Vent Louvers

- The appearance of the range may differ from model to model.

Use a vacuum cleaner with a brush or crevice attachment to clean the vent louvers ❶. Do not remove the panel covering the range.

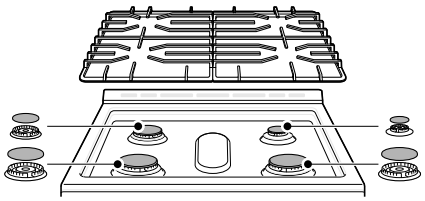


Gas Surface Burners

Removing and Replacing the Gas Surface Burners

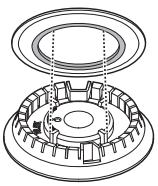
Position and size of burners vary by model.

Grates and burner heads/caps can be removed for care and cleaning.

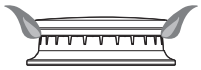


⚠ CAUTION

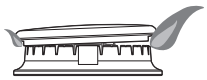
- Make sure burner heads and caps are reinstalled properly. They will be stable and rest flat when correctly installed.



- When burner cap is properly set:



- When burner cap is not properly set:



Cleaning Burner Heads/Caps

For even and unhampered flame, the slits in the burner heads must be kept clean at all times.The burner heads and caps can be lifted off.

⚠ CAUTION

- Do not hit the electrodes with anything hard. Doing so could damage them.
- Do not use steel wool or scouring powders to clean the burners.

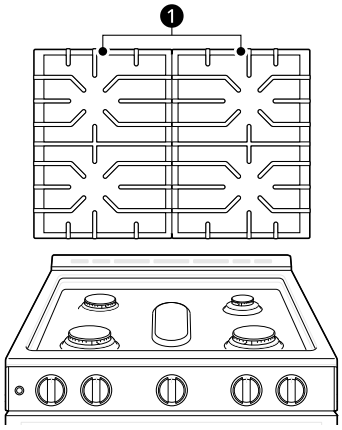
- Wash the burner caps in hot soapy water and rinse with clean water.
- Use care when cleaning the cooktop. The pointed metal ends on the electrodes could cause injury. Hitting an electrode with a hard object may damage it.
- To remove burnt-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For stubborn stains, use a toothbrush or wire brush.
- The burners will not operate properly if the burner ports or electrodes are clogged or dirty.
- Burner caps and heads should be cleaned routinely, especially after excessive spillover.
- Burners will not light if the cap is removed.

After Cleaning the Burner Heads/Caps

Shake out any excess water and then let them dry thoroughly. Replace the burner heads and caps over the electrodes on the cooktop in the correct locations according to their size. Make sure the hole in the burner head is positioned over the electrode.

Burner Grates

The range consists of two separate professional-style grates. For maximum stability, these grates should only be used when in their proper position.



❶ Side grate

⚠ CAUTION

- Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

Cleaning the Burner Grates

⚠ CAUTION

- Do not lift the grates out until they have cooled.

- Grates should be washed regularly and after spillovers.
- Wash the grates in hot, soapy water and rinse with clean water.
- The grates are dishwasher safe.
- After cleaning the grates, let them dry completely and securely position them over the burners.

Cleaning the Cooktop Surface

⚠ CAUTION

- Before cleaning, turn all controls to **OFF** and allow the cooktop to cool.
- To avoid burns, do not clean the cooktop surface until it has cooled.
- Do not lift the cooktop surface. Lifting the cooktop surface can lead to damage and improper operation of the range.

- When water is spilled on the cooktop, wipe up water immediately. If water is left on the cooktop for a long time, discoloration may occur.

Foods with high acid or sugar content may cause a dull spot if allowed to set. Wash and rinse soon after the surface has cooled. For other spills such as oil/grease spattering, wash with soap and water when the surface has cooled, then rinse and polish with a dry cloth.

1 Remove grates, burners and burner caps from the cooktop.

2 Scrape off and remove any burned-on debris with a plastic scraper or old credit card.

3 Clean the cooktop with a wet, non-scratch scouring sponge or pad.

EasyClean

This feature is only available on some models.

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

EasyClean is quick and effective for small and LIGHT soils. Compared to the more intense Self Clean process, your LG oven gives you the option of cleaning with LESS HEAT, LESS TIME, and virtually NO SMOKE OR FUMES. You can reduce energy use by cleaning light oven soils with the EasyClean feature instead of Self Clean.

Benefits of EasyClean

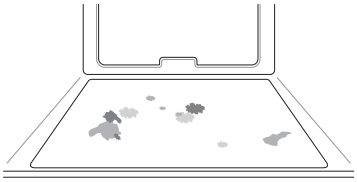
- Helps loosen light soils before hand-cleaning
- EasyClean only uses water; no chemical cleaners
- Makes for a better Self Clean experience (On some models)
  - Delays the need for a Self Clean cycle
  - Minimizes smoke and odors
  - Can allow shorter Self Clean time

NOTE

- For models without Self Clean option
  - The EasyClean feature may not be effective in removing heavy, built-up soils. Because the range does not include a Self Clean option, clean the oven regularly using the EasyClean feature to prevent heavy, burnt-on soil from building up in the oven.

When to Use EasyClean

- Example of oven soiling



Case 1

- Soil pattern: Small drops or spots
- Types of soils: Cheese or other ingredients
- Common food items that can soil your oven: Pizza

Case 2

- Soil pattern: Light splatter
- Types of soils: Fat/grease
- Common food items that can soil your oven: Steaks, broiled / Fish, broiled / Meat roasted at low temperatures

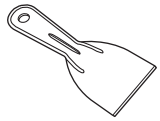
EasyClean Instruction Guide

NOTE

- Allow the oven to cool to room temperature before using the EasyClean cycle.
- The range should be level to ensure that the bottom surface of the oven cavity is entirely covered by water at the beginning of the EasyClean cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Soil baked on through several cooking cycles will be more difficult to remove with the EasyClean cycle.
- Do not open the oven door during the EasyClean cycle. Water will not get hot enough if the door is opened during the cycle.

1 Remove oven racks and accessories from the oven.

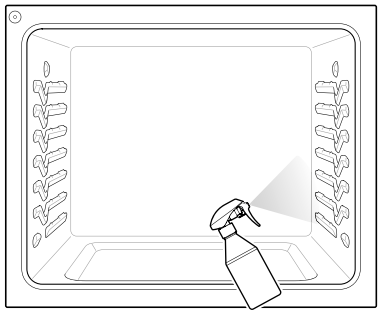
2 Scrape off and remove any burnt-on debris with a plastic scraper.



- Suggested plastic scrapers:
  - Hard plastic spatula
  - Plastic pan scraper
  - Plastic paint scraper
  - Old credit card

3 Fill a spray bottle (10 oz or 300 ml) with water and use the spray bottle to thoroughly spray the inside surfaces of the oven.

4 Use at least 1/5 (2 oz or 60 ml) of the water in the bottle to completely saturate the soil on both the walls and in the corners of the oven.



5 Spray or pour the remaining water (8 oz or 240 ml) onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils. Add water if necessary.

NOTE

- If cleaning multiple ovens, use an entire bottle of water to clean each oven. Do not spray water directly on the door. Doing so will result in water dripping to the floor.

6 Close the oven door.

- Turn the oven mode knob to select **EasyClean**.

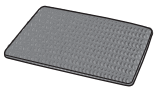
⚠ CAUTION

- Some surfaces may be hot after the EasyClean cycle. Wear rubber gloves while cleaning to prevent burns.
- During the EasyClean cycle, the oven becomes hot enough to cause burns. Wait until the cycle is over before wiping the inside surface of the oven. Failure to do so may result in burns.
- Avoid leaning or resting on the oven door glass while cleaning the oven cavity.

7 After 3 minutes, turn the oven mode knob to the **OFF** position and need to wait 7 minutes more.

8 After the cleaning cycle and during hand-cleaning, enough water should remain on the oven bottom to completely submerge all soils. Add water if necessary. Place a towel on the floor in front of the oven to capture any water that may spill out during hand-cleaning.

9 Clean the oven cavity immediately after the EasyClean cycle by scrubbing with a wet, non-scratch scouring sponge or pad. (The scouring side will not scratch the finish.)



NOTE

- Do not use any steel scouring pads, abrasive pads or cleaners as these materials can permanently damage the oven surface.

10 Once the oven cavity is cleaned, wipe any excess water with a clean dry towel. Replace racks and any other accessories.

NOTE

- If you forget to saturate the inside of the oven with water before starting EasyClean, turn the oven mode knob to the **OFF** position. Wait for the range to cool to room temperature and then spray or pour water into the oven and start another EasyClean cycle.

- The cavity gasket may be wet when the EasyClean cycle finishes. This is normal. Do not clean the gasket.
- If mineral deposits remain on the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.
- Using commercial oven cleaners or bleach to clean the oven is not recommended. Instead, use a mild liquid cleanser with a pH value below 12.7 to avoid discoloring the enamel.

Removing/Assembling Lift-Off Oven Doors

NOTE

- Parts may be changed due to product improvement and may look different than shown in images.

Door Care Instructions

Most oven doors contain glass that can break.

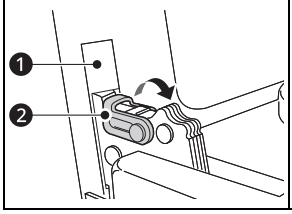
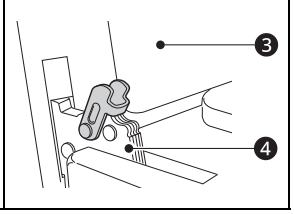
⚠ CAUTION

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

Removing Doors

1 Fully open the door.

2 Lift up the hinge lock ❷ and flip it towards the hinge arm ❹ completely. Repeat on other side.

Locked Position	Unlocked Position
	

❶ Slot

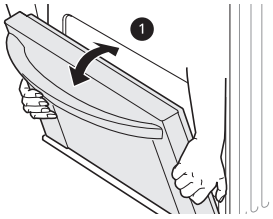
❷ Hinge Lock

❸ Oven Frame

❹ Hinge Arm

3 Firmly grasp both sides of the door at the top.

4 Partially close the door to approximately 5 degrees ❶. If the position is correct, the hinge arms will move freely.



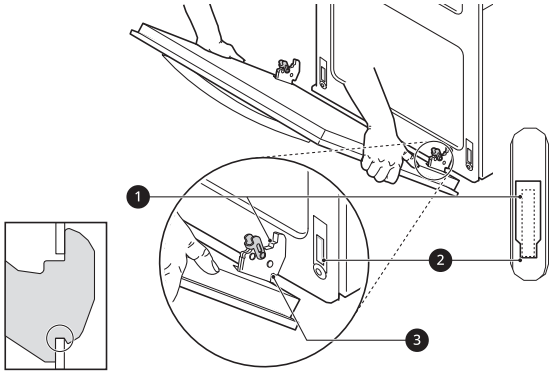
❶ about 5°

5 Lift and pull the door towards you until the hinge latches are completely loosened.

Assembling Doors

1 Firmly grasp both sides of the door at the top.

2 Fully insert the hinge arms ❶ into the slots ❷ until the indentations ❸ on the hinge arms rest on the bottom edges of the slots.



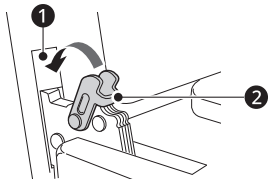
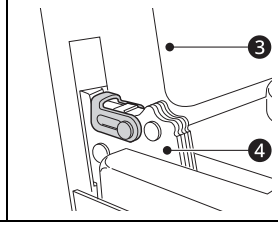
❶ Hinge Arm

❷ Bottom Edge of Slot

❸ Indentation

3 Slowly open the door fully. Make sure that the hinge arms are properly engaged in the slots.

4 Lift up the hinge lock ❷ and flip it towards the oven ❸ until it clicks into position. Repeat on other side.

Unlocked Position	Locked Position
	

❶ Slot

❷ Hinge Lock

❸ Oven Frame

❹ Hinge Arm

5 Close the oven door.

Periodic Maintenance

Changing the Oven Light

The oven light is a standard 40-watt halogen appliance bulb. When the oven door is closed, press the light switch.

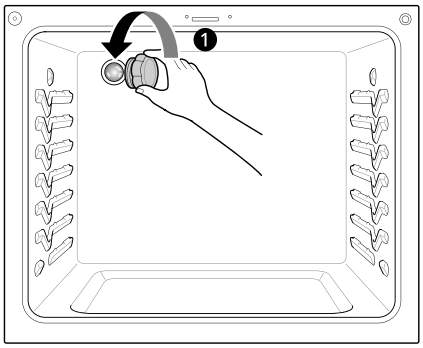
⚠ WARNING

- Make sure that the oven and lamp are cool.
- 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.

1 Unplug the range or disconnect power.

2 Turn the glass lamp cover in the back of the oven **counterclockwise** to **remove**.

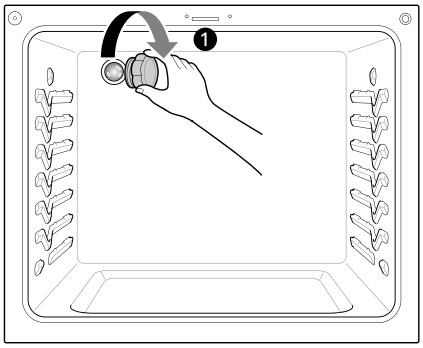
3 Remove the halogen lamp from the socket.



❶ To Remove

4 Insert a new halogen lamp.

5 **Insert** the glass lamp cover and turn it **clockwise**.



❶ To Assemble

6 Plug in the range or reconnect the power.

TROUBLESHOOTING

FAQs

Frequently Asked Questions

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

A:
- The pans must have a flat bottom and straight sides.
- Only use heavy-gauge pans.
- The pan size must match the amount of food to be prepared and the size of the surface element.
- Use tight-fitting lids.
- Only use flat-bottom woks.

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

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

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

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

Q: Can I use aluminum foil on the racks?

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

⚠ CAUTION

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

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

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

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

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

Q: My range is still dirty after running the EasyClean cycle. What else should I do?

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

Q: Soils on my oven walls are not coming off. How can I get the oven walls clean?

A: Soils on the side and rear walls of your oven range may be more difficult to fully soak with water. Try repeating the EasyClean process with more than the ¼ cup (2 oz or 60 ml) of spray recommended.

Q: Do I need to use all 1 ¼ cups (10 oz or 300 ml) of water for EasyClean?

A: Yes. It is highly recommended that 1 cup (8 oz or 240 ml) of water be sprayed or poured on the bottom and an additional ¼ cup (2 oz or 60 ml) of water be sprayed on walls and other soiled areas to fully saturate the soils for better cleaning performance.

Q: I see smoke coming out of my oven range's cooktop vents during EasyClean. Is this normal?

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

Q: How often should I use EasyClean?

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

Q: What is required for EasyClean?

A: A spray bottle filled with 1¼ cups (10 oz or 300 ml) of water, a plastic scraper, a non-scratch scrubbing pad and a towel. You should not use abrasive scrubbers such as heavy-duty scouring pads or steel wool.

Before Calling for Service

Review this section before calling for service; doing so will save you both time and money.

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

Cooking

Problem	Possible Cause & Solution
Top burners do not light or do not burn evenly.	**The electrical plug is not inserted properly.** • Make sure that the electrical plug is inserted into a live, properly grounded outlet.
	Electrode area is not clean. • Remove the burners and clean them. Check the electrode area for burnt on food or grease. See "Cleaning Burner Heads/Caps" in the MAINTENANCE chapter.
	Burner parts are not installed properly. • Make sure that the burner parts are installed correctly. See "Removing and Replacing the Gas Surface Burners" in the MAINTENANCE chapter.
Burners are not lighting properly after cleaning the cooktop surface.	**Burner heads and caps are not completely dry or properly positioned.** • Make sure that the burner heads and caps are completely dry and properly positioned.
Burner flames are very large or yellow.	**It may be due to improper installation or setting.** • If the range is connected to LP gas, contact the technician who installed your range or made the conversion.
Surface burners light but the oven does not.	**Shut-off valve is not fully open.** • Make sure that the oven gas shut-off valve, located behind the range, is fully open.
Food does not bake or roast properly	**Oven controls improperly set.** • See the "Oven" section in the Operation chapter.

Problem	Possible Cause & Solution
Food does not bake or roast properly	**Rack position is incorrect or the rack is not level.** • See the "Oven" section in the Operation chapter.
	Incorrect cookware or cookware of improper size being used. • See the "Oven" section in the Operation chapter.
	Aluminum foil used improperly in the oven. • See "Using Oven Racks" in Oven section.
Food does not broil properly	**Oven controls improperly set.** • Make sure you select the **Broil** mode properly.
	Improper rack position being used. • See the Broiling Guide.
	Cookware not suited for broiling. • Use broiling pan and grid.
	The oven door is not closed. • See "Broil" in the OPERATION chapter.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended. • See the "Oven" section in the Operation chapter.
Oven will not work	**Plug on range is not completely inserted in the electrical outlet.** • Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped. • Replace the fuse or reset the circuit breaker.
	Oven controls improperly set. • See the "Oven" section in the Operation chapter.
Steam is exhausted through the oven vent.	**Cooking foods with high moisture produces steam.** • This is normal.
Appliance does not operate.	**Cord is not plugged in correctly.** • Make sure cord is plugged correctly into outlet. Check circuit breakers.
	Service wiring is not complete. • Contact your electrician for assistance.
	Power outage. • Check house lights to be sure. Call your local electric company for service.
Oven smokes excessively during broiling.	**Control not set properly.** • Follow instructions under Setting Oven Controls.
	Meat too close to the element. • Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing.
	Meat not properly prepared. • Remove excess fat from meat. Cut remaining fatty edges to prevent curling.
	Insert on broiler pan wrong side up and grease not draining. • Always place the grid on the broiler pan with ribs up and slots down to allow grease to drip into the pan.

Problem	Possible Cause & Solution
Oven smokes excessively during broiling.	**Grease has built up on oven surfaces. Old grease or food spatters cause excessive smoking.** • Regular cleaning is necessary when broiling frequently.
Moisture collects on oven window or steam comes from oven vent	**This happens when cooking foods high in moisture.** • This is normal.
	Excessive moisture was used when cleaning the window. • Do not use excessive moisture when cleaning the window.

Parts & Features

Problem	Possible Cause & Solution
Oven light does not work.	**It is time to replace the lamp or the lamp is loose.** • Replace or tighten lamp. See "Changing the Oven Light" section in this Owner's Manual.
	The plug on the range is not completely inserted in the electrical outlet. • Make sure the electrical plug is inserted into a live, properly grounded outlet.
Light can be seen through the oven air vents.	**While the Broil function is running, it is normal to see a light between the oven air vents.** • This is normal.
Range is not level.	**Poor installation.** • Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the oven rack is level. • Be sure floor is level and strong and stable enough to adequately support range. • If floor is sagging or sloping, contact a carpenter to correct the situation.
	Kitchen cabinet alignment may make range appear unlevel. • Be sure cabinets are square and have sufficient room for range clearance.
Cannot move appliance easily. Appliance must be accessible for service.	**Cabinets not square or are built in too tightly.** • Contact builder or installer to make appliance accessible.
	Carpet interferes with range. • Provide sufficient space so range can be lifted over carpet.
	Anti-tip device engaged. • Uninstall the anti-tip device to move the range. Reengage the anti-tip device after pulling the range out for cleaning, service, or any other reason.

Noises

Problem	Possible Cause & Solution
"Crackling" or "popping" sound	**This is the sound of the metal heating and cooling during cooking.** • This is normal.
When lighting just one burner, clicking noise is heard from all the burners.	**Electric spark igniters from the burners cause the clicking noise. All the spark igniters on the cooktop will activate when igniting just one burner.** • This is normal.

LIMITED WARRANTY

USA

TERMS AND CONDITIONS

ARBITRATION NOTICE: THIS LIMITED WARRANTY CONTAINS AN ARBITRATION PROVISION THAT REQUIRES YOU AND LG ELECTRONICS ("LG") TO RESOLVE DISPUTES BY BINDING ARBITRATION INSTEAD OF IN COURT, UNLESS YOU CHOOSE TO OPT OUT. IN ARBITRATION, CLASS ACTIONS AND JURY TRIALS ARE NOT PERMITTED. PLEASE SEE THE SECTION TITLED "PROCEDURE FOR RESOLVING DISPUTES" BELOW.

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

Warranty Period	Scope of Warranty	HOW SERVICE IS HANDLED
One (1) year from the date of original retail purchase, or from the date of delivery as per applicable law	Parts and Labor (internal / functional parts only)	LG will provide, free of charge, all labor and in-home service to replace defective part(s).

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

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

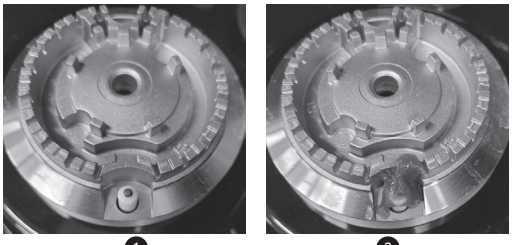
SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS THAT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

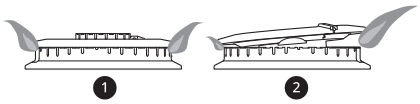
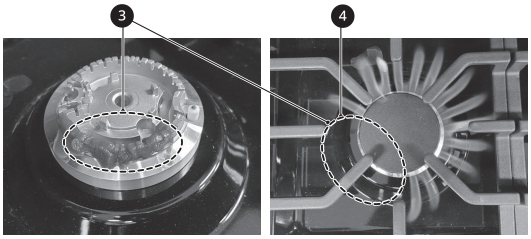
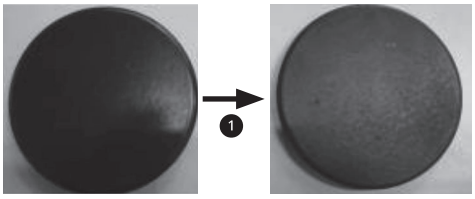
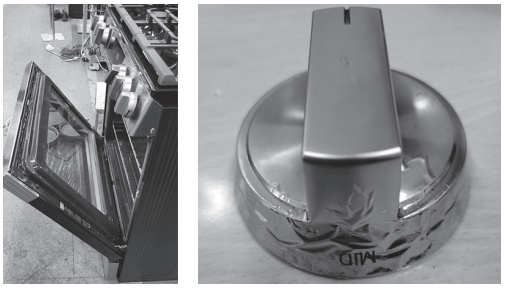
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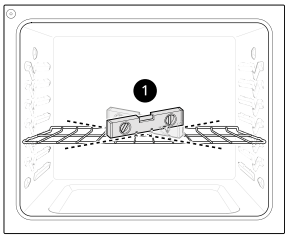
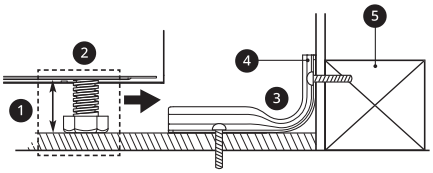
- Service trips to deliver, pick up, or install, educate how to operate, correct wiring, or correct unauthorized repairs.
- Damage or failure of the Product to perform during power failures and interrupted or inadequate electrical service.
- Damage or failure of the Product caused by leaky or broken water pipes, frozen water pipes, restricted drain lines, inadequate or interrupted water supply or inadequate supply of air.
- Damage or failure of the Product resulting from operating the Product in a corrosive atmosphere or contrary to the Product owner's manual.

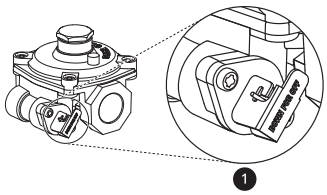
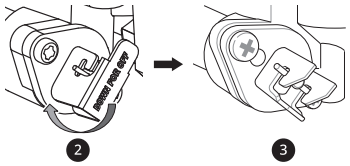
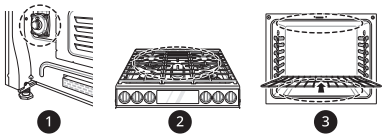
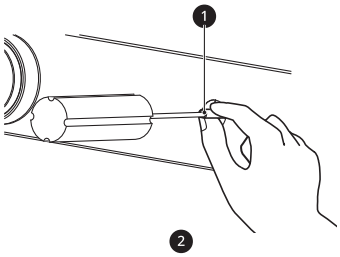
- Damage or failure of the Product caused by accidents, pests and vermin, lightning, wind, fire, floods, acts of nature, or any other causes beyond the control of LG.
- Damage or failure of the Product caused by unauthorized modification or alteration, or if the Product is used for other than the intended purpose, or any water leakage where the Product was not properly installed.
- Damage or failure of the Product caused by incorrect electrical current, voltage, or plumbing codes.
- Damage or failure of the Product caused by transportation, storage, and/or handling, including scratches, dents, chips, and/or other damage to the finish of the Product, unless such damage is reported within one (1) week of delivery.
- Damage or failure of the Product resulting from misuse, abuse, improper installation, repair, or maintenance. Improper repair includes the use of parts not authorized by LG. Improper installation or maintenance includes installation or maintenance contrary to the Product owner's manual.
- Damage or failure of the Product caused by the use of parts, components, accessories, consumable cleaning products, or any other products or services that were not authorized by LG.
- Damage or missing items to any display or open box Product.
- Refurbished Product or any Product sold "As Is", "Where Is", "With all Faults", or similar disclaimer.
- Products with original serial numbers that have been removed, altered, or cannot be readily determined.
- Increases in utility costs and additional utility expenses.
- Any noises associated with normal operation.
- Products used for other than normal and proper household use (e.g., commercial or industrial use) or contrary to the Product owner's manual.
- Costs associated with removal and reinstallation of the Product for repairs, or the removal and reinstallation of the Product if it is installed in an inaccessible location or not installed in accordance with the Product Owner's manual.
- Accessories, removable components, or consumable parts (e.g. Shelves, door bins, drawers, water/air filters, racks, light bulbs, batteries, etc., as applicable), except for internal/functional parts covered under this limited warranty.
- Cost of conversion of the Product from natural gas to LP gas or vice versa.

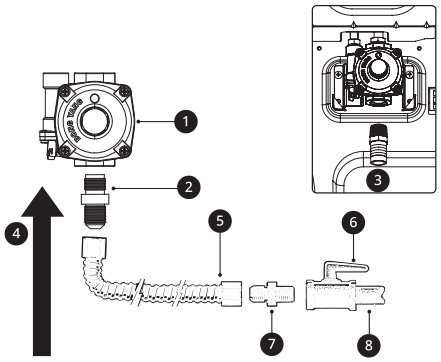
Not Covered by this Limited Warranty

Problem	Possible Cause & Prevention
Burners do not light.	**Clogged or dirty burner ports or electrodes will not allow the burner to operate properly.**  ❶ ❷ ❶ OK ❷ Not working (must be cleaned) • Check and clean the gas electrode.

Problem	Possible Cause & Prevention
Uneven flame	**Improper burner cap installation**  ❶ Burner cap is properly seated. ❷ Burner cap is NOT properly seated. • Check installation of burner head and cap. **Burner ports clogged by food residue**  ❸ Ports blocked by dirt ❹ Flames uneven • Hardened residue should be removed using a toothbrush.
Burner cap color change and lost shine	**Scratching** • Do not use steel wool or abrasive cleansers to clean. **Use of detergent or abrasive cleansers** • To remove burnt-on food, soak the burner heads in hot water for 20–30 minutes. (Do not use detergent)  ❶ Shine is lost.
Knobs melt	**Improper usage**  • Do not leave door at stop position during Broil/Bake mode or right after cooking.

Problem	Possible Cause & Prevention
Oven or racks are stained after using aluminum foil	**Aluminum foil has melted in the oven**  • Never cover the oven bottom or cover an entire rack with materials such as aluminum foil. • If the foil has already melted onto the oven, it will not affect the performance of the oven.
Flame or power is weak	**Gas pressure may be weak** • Check with gas supplier first.
Surface is not level Oven is tipping	**Range not leveled**  • Check with installer first. • Use carpenter's level ❶ to check level. **Anti-tip device not installed correctly**  ❶ Approximately 0.65" (16.5 mm) ❷ Level both sides of range ❸ Screw must enter wood or concrete ❹ Anti-tip bracket ❺ Wall plate • Check with installer first.

Problem	Possible Cause & Prevention
Oven shows error code (F9, F19) but cooktop burners are working.	**The gas pressure regulator valve is closed.**  ❶ Lever's closed position • Check that the regulator valve is in the open position. • If the regulator valve is closed, rotate the lever to open the valve.  ❶ Lever's closed position ❸ Lever's open position
Flames too big on converted cooktop (NP ⟶LP)	**The installer missed part of the conversion. (Check 3 parts: regulator, cooktop nozzle, bake nozzle.)**  ❶ Regulator ❷ Cooktop nozzle ❸ Bake nozzle • Check with installer first. • Refer to installation manual.
Flame is too small or too large	**1. Variable gas pressure** **2. Installer did not check**  ❶ Valve shaft ❷ Center adjustment screw • Check with installer first.

Problem	Possible Cause & Prevention
Gas smell	**Improper connection** Flexible Connector Hookup  ❶ Pressure regulator ❷ 1/2" Adapter ❸ 1/2" Adapter ❹ Gas Flow into Range ❺ Flex connector (6 ft. max.) ❻ Gas shut-off valve ❼ 1/2" Adapter ❽ 1/2" or 3/4" Gas pipe • Check with installer first.

The cost of repair or replacement under these excluded circumstances shall be borne by You.

TO OBTAIN WARRANTY SERVICE AND ADDITIONAL INFORMATION

Call 1-800-243-0000 and select the appropriate option from the menu.

Or visit our website at **http://www.lg.com**

Or by mail: LG Electronics Customer Service P.O. Box 240007 Huntsville, AL 35813 ATTN: CIC

PROCEDURE FOR RESOLVING DISPUTES:

ALL DISPUTES BETWEEN YOU AND LG ARISING OUT OF OR RELATING IN ANY WAY TO THIS LIMITED WARRANTY OR THE PRODUCT SHALL BE RESOLVED EXCLUSIVELY THROUGH BINDING ARBITRATION, AND NOT IN A COURT OF GENERAL JURISDICTION. BINDING ARBITRATION MEANS THAT YOU AND LG ARE EACH WAIVING THE RIGHT TO A JURY TRIAL AND TO BRING OR PARTICIPATE IN A CLASS ACTION.

Definitions. For the purposes of this section, references to “LG” mean LG Electronics U.S.A., Inc., its parents, subsidiaries and affiliates, and each of their officers, directors, employees, agents, beneficiaries, predecessors in interest, successors, assigns and suppliers; references to “dispute” or “claim” shall include any dispute, claim or controversy of any kind whatsoever (whether based in contract, tort, statute, regulation, ordinance, fraud, misrepresentation or any other legal or equitable theory) arising out of or relating in any way to the sale, condition or performance of the product or this Limited Warranty.

Notice of Dispute. In the event you intend to commence an arbitration proceeding, you must first notify LG in writing at least 30 days in advance of initiating the arbitration by sending a letter to LG at LG Electronics, USA, Inc. Attn: Legal Department- Arbitration 111 Sylvan Avenue, Englewood Cliffs, NJ 07632. You and LG agree to engage in good faith discussions in an attempt to amicably resolve your claim. The notice must provide your name, address, and telephone number; identify the product that is the subject of the claim; and describe the nature of the claim and the relief being sought. If you and LG are unable to resolve the dispute within 30 days, either party may proceed to file a claim for arbitration.

Agreement to Binding Arbitration and Class Action Waiver. Upon failure to resolve the dispute during the 30 day period after sending written notice to LG, you and LG agree to resolve any claims between us only by binding arbitration on an individual basis, unless you opt out as provided below. Any dispute between you and LG shall not be combined or consolidated with a dispute involving any other person's or entity's product or claim. More specifically, without limitation of the foregoing, any dispute between you and LG shall not under any circumstances proceed as part of a class or representative action. Instead of arbitration, either party may bring an individual action in small claims court, but that small claims court action may not be brought on a class or representative basis.

Arbitration Rules and Procedures. To begin arbitration of a claim, either you or LG must make a written demand for arbitration. The arbitration will be administered by the American Arbitration Association ("AAA") and will be conducted before a single arbitrator under the AAA's Consumer Arbitration Rules that are in effect at the time the arbitration is initiated (referred to as the "AAA Rules") and under the procedures set forth in this section. The AAA Rules are available online at www.adr.org/consumer. Send a copy of your written demand for arbitration, as well as a copy of this provision, to the AAA in the manner described in the AAA Rules. You must also send a copy of your written demand to LG at LG Electronics, USA, Inc. Attn: Legal Department- Arbitration 111 Sylvan Avenue, Englewood Cliffs, NJ 07632. If there is a conflict between the AAA Rules and the rules set forth in this section, the rules set forth in this section will govern. This arbitration provision is governed by the Federal Arbitration Act. Judgment may be entered on the arbitrator's award in any court of competent jurisdiction. All issues are for the arbitrator to decide, except that issues relating to the scope and enforceability of the arbitration provision and to the arbitrability of the dispute are for the court to decide. The arbitrator is bound by the terms of this provision.

Governing Law. The law of the state of your residence shall govern this Limited Warranty and any disputes between us except to the extent that such law is preempted by or inconsistent with applicable federal law.

Fees/Costs. You do not need to pay any fee to begin an arbitration. Upon receipt of your written demand for arbitration, LG will promptly pay all arbitration filing fees to the AAA unless you seek more than $25,000 in damages, in which case the payment of these fees will be governed by the AAA Rules. Except as otherwise provided for herein, LG will pay all AAA filing, administration and arbitrator fees for any arbitration initiated in accordance with the AAA Rules and this arbitration provision. If you prevail in the arbitration, LG will pay your attorneys' fees and expenses as long as they are reasonable, by considering factors including, but not limited to, the purchase amount and claim amount. Notwithstanding the foregoing, if applicable law allows for an award of reasonable attorneys' fees and expenses, an arbitrator can award them to the same extent that a court would. If the arbitrator finds either the substance of your claim or the relief sought in the demand is frivolous or brought for an improper purpose (as measured by the standards set forth in Federal Rule of Civil Procedure 11(b)), then the payment of all arbitration fees will be governed by the AAA Rules. In such a situation, you agree to reimburse LG for all monies previously disbursed by it that are otherwise your obligation to pay under the AAA Rules. Except as otherwise provided for, LG waives any rights it may have to seek attorneys' fees and expenses from you if LG prevails in the arbitration.

Hearings and Location. If your claim is for $25,000 or less, you may choose to have the arbitration conducted solely on the basis of (1) documents submitted to the arbitrator, (2) through a telephonic hearing, or (3) by an in-person hearing as established by the AAA Rules. If your claim exceeds $25,000, the right to a hearing will be determined by the AAA Rules. Any in-person arbitration hearings will be held at a location within the federal judicial district in which you reside unless we both agree to another location or we agree to a telephonic arbitration.

Opt Out. You may opt out of this dispute resolution procedure. If you opt out, neither you nor LG can require the other to participate in an arbitration proceeding. To opt out, you must send notice to LG no later than 30 calendar days from the date of the first consumer purchaser's purchase of the product by either: (i) sending an e-mail to optout@lge.com, with the subject line: "Arbitration Opt Out" or (ii) calling 1-800-980-2973. You must include in the opt out e-mail or provide by telephone: (a) your name and address; (b) the date on which the product was purchased; (c) the product model name or model number; and (d) the serial number (the serial number can be found (i) on the product; or (ii) online by accessing https://www.lg.com/us/support and clicking on "How do I find my model number?").

You may only opt out of the dispute resolution procedure in the manner described above (that is, by e-mail or telephone); no other form of notice will be effective to opt out of this dispute resolution procedure. Opting out of this dispute resolution procedure will not affect the coverage of the Limited Warranty in any

way, and you will continue to enjoy the full benefits of the Limited Warranty. If you keep this product and do not opt out, then you accept all terms and conditions of the arbitration provision described above.

Memo

Memo

Memo



LG Customer Information Center	Centro de Información al Cliente LG	Centre de Service à la Clientèle de LG
For inquiries or comments, visit **www.lg.com** or call:	Para consultas o comentarios, visite **www.lg.com** o llame por teléfono:	Pour des questions ou des commentaires, visitez **www.lg.com/ca_fr** ou appelez :
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