

# OWNER'S MANUAL

## GAS COOKTOP

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

### **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.**

LSCG366ST  
LSCG306ST

LSCG367ST  
LSCG307ST



MFL69360801\_04

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# INTRODUCTION

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### THANK YOU!

Congratulations on your purchase and welcome to the LG family.

Your new LG built-in cooktop combines precision cooking features with simple operation and stylish design. By following the operating and care instructions in this manual, your cooktop will provide you with many years of reliable service.

*Product Registration Information*

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

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

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

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USE

### IMPORTANT SAFETY INSTRUCTIONS

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



This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and other.

All safety messages will follow the safety alert symbol and either the word “WARNING” or “CAUTION”.

These word means :



#### **WARNING**

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



#### **CAUTION**

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



#### **WARNING**

For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent event property to damage, personal injury, or death.

## SAFETY PRECAUTIONS

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



**WARNING:** 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 this work assumes responsibility for the conversion.

- Make sure your cooktop 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.

- Plug your cooktop 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 cooktop.
- To prevent fire hazard or electrical shock. Do not use an adapter plug, an extension cord, or remove grounding prong from electrical power cord. Failure to follow this warning can cause serious injury fire or death.
- To prevent poor air circulation, place the cooktop out of kitchen traffic path out of drafty locations.

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USE

### SAFETY PRECAUTIONS (continued)

- Do not attempt to repair or replace any part of your cooktop unless it is specifically mentioned in this manual. All other service should be referred to a qualified technician.
- Make sure all packaging materials are removed from the cooktop before operating it to prevent fire or smoke damage should the packaging material ignite.
- Make sure your cooktop is properly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is to be used. Your cooktop can be converted for use with either type of gas. See the Installation Instructions.
- Do not let children alone or unattended where a cooktop is hot or in operation. They could be seriously burned.
- Do not place flammable materials on or near the cooktop.
- Do not place or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not place cooking oils or other flammable materials on or near the cooktop.
- Do not store explosives, such as aerosol cans, on or near the cooktop. Flammable materials may explode and result in fire or property damage.
- 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. Flaming grease outside a pan 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.
- Let the burner grates and other surfaces cool before touching them or leaving them where children can reach them.
- Stepping, leaning or sitting on this cooktop can result in serious injuries and also cause damage to the cooktop.
- Clean the cooktop with caution. If a wet sponge or cloth is used to wipe spills on a hot cooktop, be careful to avoid steam burns.
- Not obstructing the flow of combustion and ventilation air.
- Leak testing of the appliance shall be conducted according to the manufacturer's instructions.

**⚠CAUTION:** Items of interest to children should not be stored in cabinets above a cooktop — children climbing on the cooktop to reach items could be seriously injured.

- Storage on Appliance - Flammable materials should not be stored on the cooktop or near surface units. This includes paper, plastic and cloth items, such as cookbooks, plasticware and towels, as well as flammable liquids.
- Do not let anyone climb or stand on the cooktop. They could damage the cooktop and even tip over, causing severe personal injury.
- Do not allow children to climb or play around the cooktop.

**⚠WARNING:** NEVER use your cooktop as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the cooktop.

- Never wear loose fitting or hanging garments while using the appliance. Be careful when reaching for items placed in cabinets over the cooktop. Flammable material could be ignited if brought into contact with flame or hot surfaces and may cause severe burns.

# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USE

### SURFACE BURNERS

#### **WARNING**

- If the top burner flame goes out, gas is still flowing to the burner until the knob is turned to the “OFF” position.  
Do not leave the burners “ON” unattended.
- Use proper pan size —Do not use pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to cover burner grates. To avoid spills, make sure cookware is large enough to contain the food properly. This will save cleaning time and prevent hazardous accumulations of food. Since heavy spattering or spills left on a range can ignite, use pans with handles that can be easily grasped and remain cool.
- Never leave the surface burners unattended at high flame settings. Boiling overs can cause smoking. Smoking and greasy spillovers that may catch on fire.
- Always turn 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.
- Use only 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 a towel or other bulky cloth instead of a pot holder.
- If using glass cookware, make sure it is designed for top-of-range cooking.
- To prevent burns, ignition of flammable materials and spillage, turn cookware handles toward the side or back of the cooktop without extending over adjacent burners.
- NEVER place 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 combination of oils or fats, stir together before heating or as fats melt slowly.
- Use a deep fat thermometer if possible to prevent overheating fat beyond the smoking point.
- Use the least possible amount of fat for effective shallow or deep-fat frying.  
Filling the pan too full of fat can cause spillovers when food is added.
- LG does not recommend using a gas cooktop for the preparation of flaming foods.  
If you choose to prepare flaming foods under a hood, turn the fan on.
- 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. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that 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 over the sides of the pan.
- Never try to move a pan of hot fat, especially a deep fat 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 at the “OFF” position and all grates are cool before attempting to remove them.
- If you smell gas, turn off the gas to the cooktop and call a qualified service technician. Never use an open flame to locate a leak.
- Always turn knob to the “OFF” position before removing cookware.
- Do not lift the cooktop.  
Lifting the cooktop can cause damage and improper operation of the cooktop.
- If the cooktop is located near a window, do not hang long curtains that could blow over the surface burners and catch on fire.

**READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.**

**SAVE THESE INSTRUCTIONS**

# OPERATING INSTRUCTIONS

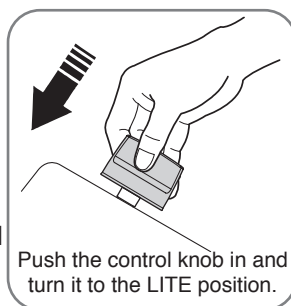
## USING THE SURFACE BURNERS

Throughout this manual, features and appearance may vary from your model.

- Make sure all grates on the cooktop are properly placed before using any burner.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.
- Make sure all burners are in place.
- 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.

### HOW TO LIGHT A GAS SURFACE BURNER

- Be sure all the surface burners are placed in their respective positions.
- Push the control knob in and turn it to the LITE positions.
- You can hear a little CLICKING noise-the sound of the electric spark igniting the burners.
- To control the flame size, turn the knob. If the knob stays at LITE, it will continue to click.
- When turning a burner to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.



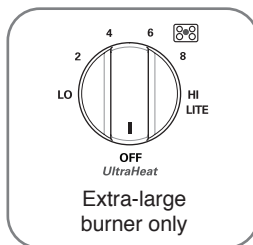
The medium(left front & rear) and the large(right front) burners are the primary burners for most cooking. These general-purpose burners can be turned down from HI to LO suit a wide range of cooking needs.

The extra large burner (center) is the maximum output burner. Like the other four burners, it can be turned down from HI to LO for a wide range of cooking appliances.

This burner is also designed to quickly bring large amount of liquid to a boil.

It has a special UltraHeat setting designed to be used with cookware 10 inches or large pots / pans or use with the griddle.

The extra large burner(dual) can also be turned down to LO for a low simmer setting almost like the small burner.



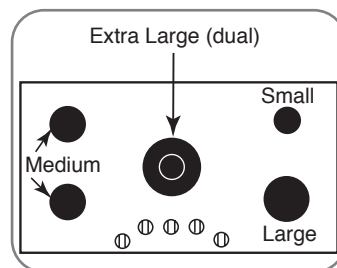
### SEALED GAS BURNERS

Your cooktop has five sealed gas burners. They offer convenience, cleanability and flexibility to be used in a wide range of cooking applications.

The smallest burner is in the right rear.

These burners can be turned down to LO for a very low simmer setting.

They provide precise cooking performance for delicate foods such as sauces or food that requires low heat for a long cooking time.



### IN CASE OF POWER FAILURE

In case of a power failure, you can light the gas surface burners on your cooktop with a match. Hold a lit match to the burner, then push in and turn the control knob to the LITE position.

Use extreme caution when lighting burners this way.

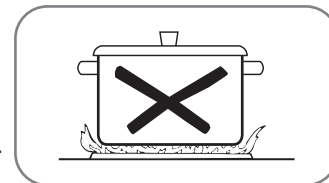
Surface burners in use when an electrical power failure occurs will continue to operate normally.

### HOW TO SELECT FLAME SIZE

NEVER let the flames extend up the sides of the cookware for safe handling of cookware.

Watch the flame, not the knob, as you reduce heat. When fast heating is desired, the flame size on a gas burner should match the cookware you are using.

Flames larger than the bottom of the cookware will not result in faster heating of the cookware and could be hazardous.



## USING THE SURFACE BURNERS

### COOKWARE

**Aluminum:** Medium-weight cookware is recommended because it heats quickly and evenly. Most of the foods brown evenly in an aluminum skillet. Use sauce pans 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 usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

### USING A WOK

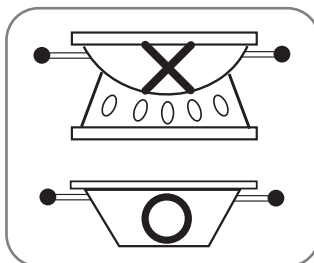
Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards.

This can be hazardous to your health.

We recommend that you use a 14 inch or smaller flat bottom wok. Make sure the wok bottom sits flat on the grate.

They are available at your local retail store.

Only a flat-bottomed wok should be used.



**Enamelware:** Under some conditions, the enamel of some 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 the range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

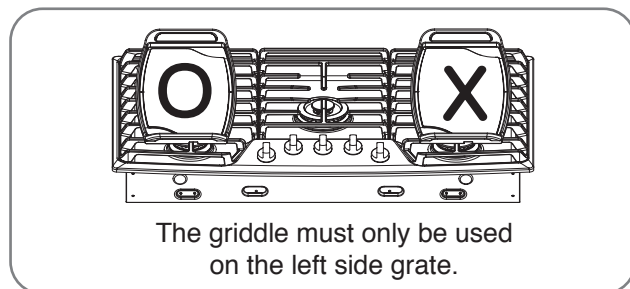
**Heatproof Glass Ceramic:** Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

### STOVE-TOP GRILLS

Do not use stove top grills on your surface burners. If you use the stove top grill on the surface burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards. This can be hazardous to your health.



## USING THE GRIDDLE



The griddle must only be used on the left side grate.

Your non-stick coated griddle provides an extra - large cooking surface for meats, pancakes or other food usually prepared in a frying pan or skillet.

**NOTE:** Your griddle will discolor over time as it becomes seasoned with use.

**How to Place the Griddle:** The griddle can only be used on the left side grate.

The griddle must be properly placed on the center grate.

**NOTE:** Do not remove the left side grate when using the griddle.

### ⚠ CAUTION:

- Do not remove the griddle plate until the cooktop grates, surfaces and griddle plate are completely cooled.
- The griddle plate on the cooktop may become very hot when using the cooktop. Always use oven mitts when placing or removing the griddle plate.

### IMPORTANT NOTES:

- Avoid cooking extremely greasy foods, grease spills can occur.
- The griddle can become hot when surrounding burners are in use.
- Do not overheat the griddle. This can damage the non stick coating.
- Do not use metal utensils that can damage the griddle surface. Do not cut foods on the griddle.
- Do not place or store items on the griddle.

# CARE AND CLEANING

## CARE AND CLEANING

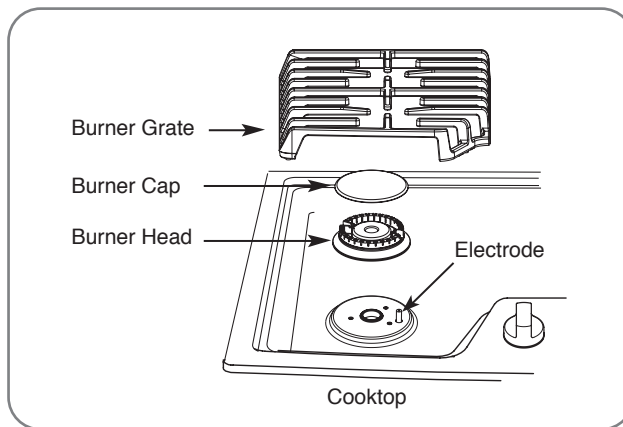
Make sure electrical power is off and all surfaces are cool before cleaning any part of the cooktop.

### SEALED BURNER ASSEMBLIES

Turn all controls OFF before removing the burner parts.

The burner grates, caps, and burner heads can be lifted off, making them easy to clean.

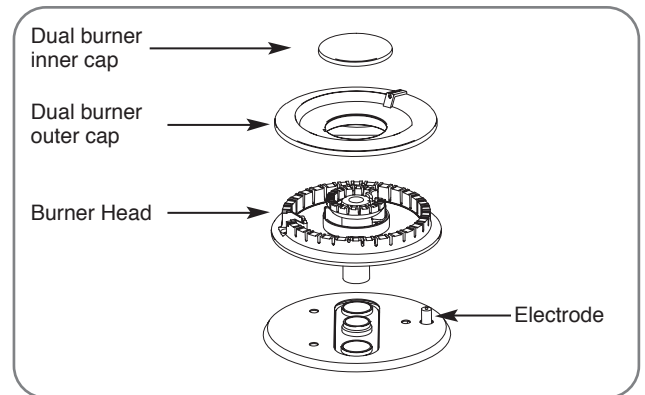
The electrodes are not removable.



### DUAL EXTRA BURNER ASSEMBLY

The burner head, the outer cap and the inner cap can be lifted off, making it easy to clean.

The burner electrode is not removable.



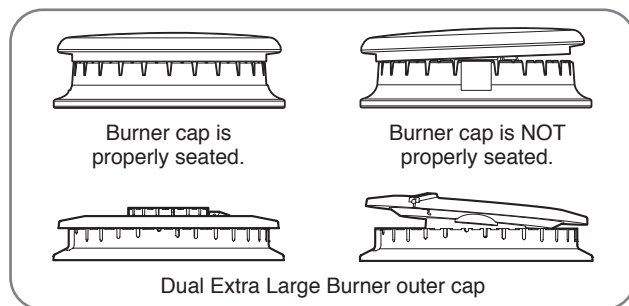
**⚠ CAUTION:** DO NOT remove any parts from the cooktop until they have completely cooled and are safe to handle. Do not operate the surface burners unless all burner parts and grates are properly placed.

The electrode of the burner is exposed when the burner head and cap are removed. When one burner is turned to LITE, all the burner spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

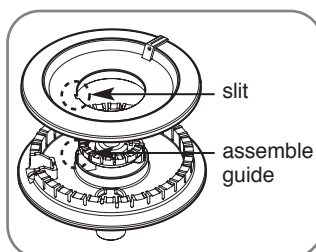
## BURNER CAPS AND HEADS

### BURNER CAPS

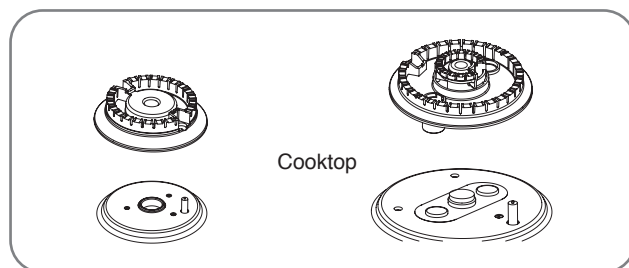
Lift burner caps off when they are cool. Wash burner caps in hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on food particles.



To place the dual extra large burner outer cap properly, make sure the slit in the burner cap is positioned over the assemble guide in the burner head.



### BURNER HEADS



The burner heads are removable. Simply lift them off the cooktop for cleaning. The slits in the burner heads must be kept clean at all times for an even flame. Clogged or dirty burner ports or electrodes may cause improper operation of the cooktop. Any spill on or around an electrode must be carefully cleaned. Take care to not hit an electrode with anything hard or it could be damaged. You should clean the burner caps and heads routinely, especially after bad spillovers which could clog the openings. Lift burner heads off when they are cool.

To get rid of burned-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For more stubborn stains, use a toothbrush.

#### NOTES:

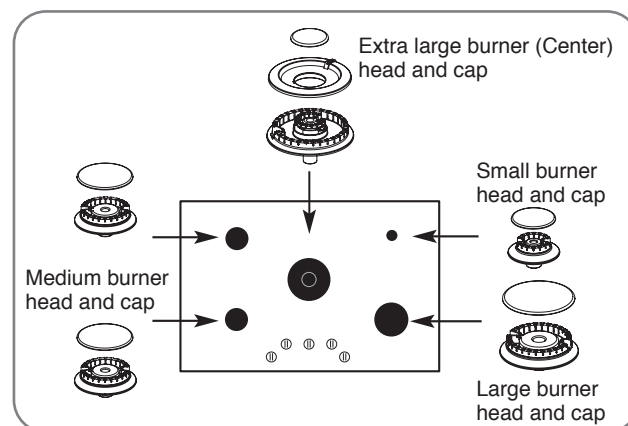
- Do not use steel wool or scouring powders to clean the burners.
- Burners will not light if the cap is removed.

### AFTER CLEANING

Before placing the burner caps and burner heads back, shake out excess water and then dry them thoroughly.

### REPLACEMENT

Replace burner heads and caps over the electrodes on the cooktop, in the correct locations according to their size. There are one small, two medium, one large and one extra large burner head and cap.



# CARE AND CLEANING

## BURNER GRATES

Your cooktop has three professional-style grates.

These grates are position-specific.

For maximum stability, these grates should only be used in their proper position. Because of the varied burner sizes, the side grates cannot be exchanged nor can any of the grates be rotated front to back.

### CLEANING

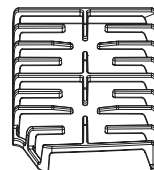
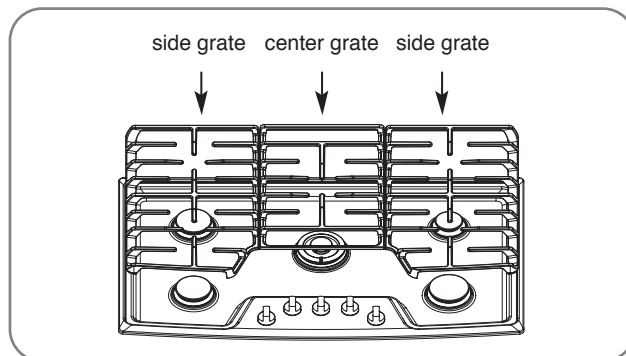
Lift grates off when they are cool.

Grates should be cleaned regularly and, of course, after spills. Wash them in hot, soapy water and rinse with clean water. When replacing the grates, be sure they are positioned properly over the burners. Replace the grates so that continuous arcs are formed with the center ribs of all three grates. The grates may be cleaned in a dishwasher. Do not operate a burner for a long time without cookware on the grate.

The finish on the grate may chip without cookware to absorb the heat.

To remove burned-on food, place the grates in a covered container.

Soak them with 1/4 cup ammonia for several hours, or overnight. Wash, rinse well and dry.



Appearance may vary.  
The grates may be cleaned  
in a dishwasher.

Although they are durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures. You will notice this sooner with lighter color grates.

**NOTE:** Do not clean the grates in a self-cleaning oven.

## COOKTOP SURFACE

To prevent damage to the stainless steel surface of the cooktop and to prevent it from becoming dull, clean up spills immediately. Foods with a lot of acid (such as tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content could cause a dull spot if allowed to set. When the surface has cooled, wash and rinse.

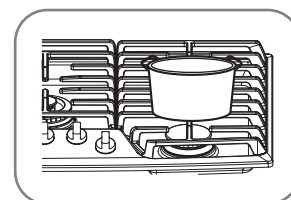
For other spills such as fat splatterings, etc., wash with soap and water after the surface has cooled. Then rinse and polish by using a dry cloth.

**NOTE:** Do not place flammable materials on or near the cooktop.

Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**NOTE:** Do not try to lift the cooktop.

Lifting the cooktop can cause damage and improper operation of the cooktop.



## STAINLESS STEEL SURFACES

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

To clean the stainless steel surface, use warm soapy water or a stainless steel cleaner or polish.

Always wipe the surface in the direction of the grain.

Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing stainless steel appliance cleaner or polish, or to find the location of a dealer nearest you, please call our toll-free customer service number:

**1-888-542-2623**

or visit our website at:

<http://www.lg.ca>

## CONTROL KNOBS

It's a good idea to wipe the control panel after each use of the cooktop.

Clean or rinse the control panel by using a damp cloth.

Use mild soap and water or a 50/50 solution of vinegar and water. Use clean water for rinsing.

Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the control knobs - they can cause damage to the finish of the knobs.

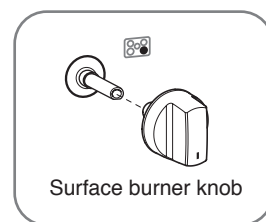
Do not try to bend knobs by pulling them up or down or by hanging a towel or other such loads.

This can damage the gas valve shaft.

The control knobs may be removed for easier cleaning.

Make sure the knobs are in the OFF position and pull them straight off the stems for cleaning.

To reinstall the knobs, make sure each the knob has the OFF position aligned and slide the knob directly onto the stem.



**NOTE:** To prevent mis-operation during cleaning the control knobs, Unplug your cooktop.

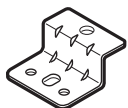
# TROUBLESHOOTING

## BEFORE CALLING FOR SERVICE

Before calling for service, review this list. It may save you time and expense. This list includes common occurrences that are not the result of a defect in workmanship or materials.

| Problem                                         | Possible Causes                                                                                                                                                                                                           | Solutions                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
|-------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Burners have yellow or yellow-tipped flames     | <ul style="list-style-type: none"> <li>The combustion quality of burner flames needs to be determined visually.</li> </ul>                                                                                                | <ul style="list-style-type: none"> <li>Use the illustrations below to determine if your burner flames are normal. If burner flames look like A, call for service. Normal burner flames should look like B or C, depending on the type of gas you use. With LP gas, some yellow tipping on outer cones is normal.</li> </ul> <div style="display: flex; justify-content: space-around; align-items: flex-end;"> <div style="text-align: center;">  <p>A—Yellow flames<br/>Call for service</p> </div> <div style="text-align: center;">  <p>B—Yellow tips<br/>on outer cones<br/>Normal for LP gas</p> </div> <div style="text-align: center;">  <p>C—Soft blue flames<br/>Normal for natural<br/>gas</p> </div> </div> |
| Burner flames are very large or have yellow     | <ul style="list-style-type: none"> <li>Improper air to gas ratio.</li> </ul>                                                                                                                                              | <ul style="list-style-type: none"> <li>If cooktop is connected to LP gas, contact the person who installed your range or made the conversion.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| Control knobs will not turn                     | <ul style="list-style-type: none"> <li>Knob is not pushed down</li> </ul>                                                                                                                                                 | <ul style="list-style-type: none"> <li>To turn from OFF position, push the knob down and then turn.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| Top burners do not light or do not burn evenly. | <ul style="list-style-type: none"> <li>Plug on cooktop is not completely inserted in the electrical outlet.</li> <li>Burner slots on the side of the burner may be clogged.</li> <li>Improper burner assembly.</li> </ul> | <ul style="list-style-type: none"> <li>Make sure electrical plug is plugged into a live, properly grounded outlet.</li> <li>Remove the burners and clean them. Check the electrode area for burned-on food or grease. See the Care and Cleaning of the Cooktop section.</li> <li>Make sure the burner parts are installed correctly. See the Care and Cleaning of the Cooktop section.</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |

## ACCESSORIES



Retainer brackets  
(2ea)



Screw  
(2ea)



Screw  
(4ea)



Nozzles  
(7ea)

# LIMITED WARRANTY (CANADA)

ARBITRATION NOTICE: THIS LIMITED WARRANTY CONTAINS AN ARBITRATION PROVISION THAT REQUIRES YOU AND LG TO RESOLVE DISPUTES BY BINDING ARBITRATION INSTEAD OF IN COURT, UNLESS THE LAWS OF YOUR PROVINCE OR TERRITORY DO NOT PERMIT THAT, OR, IN OTHER JURISDICTIONS, IF 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 Cooktop ("Product") fail due to a defect in materials or workmanship under normal and proper use, during the warranty period set forth below, LG Electronics Canada, Inc. ("LGECI") will, at its option, repair or replace the Product upon receipt of proof of the original retail purchase. This limited warranty is valid only to the original retail purchaser of the Product and applies only to a Product distributed, purchased and used within Canada, as determined at the sole discretion of LGECI.

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| <b>WARRANTY PERIOD: (Note: If the original date of purchase cannot be verified, the warranty will begin sixty (60) days from the date of manufacture).</b> |
| Gas Cooktop                                                                                                                                                |
| Two (2) year from the date of original retail purchase                                                                                                     |
| Parts and Labor (internal/functional parts only)                                                                                                           |

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

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

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

## THIS LIMITED WARRANTY DOES NOT COVER:

- Service trips to i) deliver, pick up, or install or; educate on how to operate the Product; ii) correct wiring or plumbing; or iii) correct unauthorized repairs or installations of the Product;
- Damage or failure of the Product to perform during power failures and interrupted or inadequate electrical service;
- Damage or failure resulting from operating the Product in a corrosive atmosphere or contrary to the instructions outlined in the Product's owner's manual;
- Damage or failure to the Product caused by accidents, pests and vermin, lightning, wind, fire, floods, acts of God, or any other causes beyond the control of LGECI or the manufacturer;
- Damage or failure resulting from misuse, abuse, improper installation, repair, or maintenance of the Product. Improper repair includes use of parts not authorized or specified by LGECI. Improper installation or maintenance includes installation or maintenance contrary to the Product's owner's manual;
- Damage or failure caused by unauthorized modification or alteration of the Product, or if used for other than the intended household purpose/use of the Product, or damage or failure resulting from any water leakage due to improper installation of the Product;
- Damage or failure caused by incorrect electrical current, voltage or plumbing codes;
- Damage or failure caused by use that is other than normal household use, including, without limitation, commercial or industrial use, including use in commercial offices or recreational facilities, or as otherwise outlined in the Product's owner's manual;
- Damage or failure caused by transportation and handling, including scratches, dents, chips and/or other damage to the finish of the Product, **unless** such damage results from defects in materials or workmanship and is reported to LGECI within one (1) week of delivery of the Products;
- Damage or missing items to any display, open box, refurbished or discounted Product;
- Refurbished Product or any Product sold "As Is", "Where Is", "With all Faults", or any similar disclaimer;
- Products with original serial numbers that have been removed, altered or cannot be readily determined at the discretion of LGECI;
- Increases in utility costs and additional utility expenses in any way associated with the Product;
- Any noises associated with normal operation of the Product;
- Replacement of light bulbs, filters, fuses or any other consumable parts;
- Replacement of any part that was not originally included with the Product;
- Costs associated with removal and/or reinstallation of the Product for repairs; and
- Shelves, drawers, handle and accessories to the Product, except for internal/functional parts covered under this Limited Warranty.
- Conversion of products from natural gas to L.P. gas;
- Coverage for "in Home" repairs, for products in-warranty, will be provided if the Product is within a 150 km radius from the nearest authorized service center (ASC), as determined by LG Canada. If your Product is located outside a 150 km radius from a ASC, as determined by LG Canada, it will be your responsibility to bring the Product, at your sole expense, to the ASC for in-warranty repair.

**All costs and expenses associated with the above excluded circumstances, listed under the heading, This Limited Warranty Does Not Cover, shall be borne by the consumer.**

TO OBTAIN WARRANTY SERVICE AND ADDITIONAL INFORMATION, PLEASE CALL OR VISIT OUR WEBSITE:

Call 1-888-542-2623 (7 A.M. to 12 A.M., 365 days a year) and select the appropriate option from the menu, or visit our website at <http://www.lg.com>

#### **PROCEDURE FOR RESOLVING DISPUTES:**

EXCEPT WHERE PROHIBITED AT LAW, 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. EXCEPT WHERE PROHIBITED AT LAW, YOU AND LG BOTH IRREVOCABLY AGREE TO WAIVE 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 Canada, 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 LGEI Legal Team at 20 Norelco Drive, North York, Ontario, Canada M9L 2X6 (the "Notice of Dispute"). 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 of LG's receipt of the Notice of Dispute, the dispute shall be resolved by binding arbitration in accordance with the procedure set out herein. You and LG both agree that, during the arbitration proceeding, the terms (including any amount) of any settlement offer made by either you or LG will not be disclosed to the arbitrator until the arbitrator determines the dispute.

**Agreement to Binding Arbitration and Class Action Waiver.** Upon failure to resolve the dispute during the 30 day period after LG's receipt of the Notice of Dispute, you and LG agree to resolve any claims between you and LG only by binding arbitration on an individual basis, unless you opt out as provided below, or you reside in a jurisdiction that prevents full application of this clause in the circumstances of the claims at issue (in which case if you are a consumer, this clause will only apply if you expressly agree to the arbitration). To the extent permitted by applicable law, 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, except to the extent such a prohibition is not permitted at law, 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 except to the extent this prohibition is not permitted at law in your province or territory of jurisdiction as it relates to the claims at issue between you and LG.

**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 private and confidential, and conducted on a simplified and expedited basis before a single arbitrator chosen by the parties under the provincial or territorial commercial arbitration law and rules of the province or territory of your residence. You must also send a copy of your written demand to LG at LG Electronics, Canada, Inc., Attn: Legal Department- Arbitration, 20 Norelco Drive, North York, Ontario M9L 2X6. This arbitration provision is governed by your applicable provincial or territorial commercial arbitration legislation. 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 province or territory of your purchase shall govern this Limited Warranty and any disputes between you and LG except to the extent that such law is preempted by or inconsistent with applicable federal or provincial/territorial law. Should arbitration not be permitted for any claim, action, dispute or controversy between you and LG, you and LG attorn to the exclusive jurisdiction of the courts of the province or territory of your purchase for the resolution of the claim, action, dispute or controversy between you and LG.

**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 unless you seek more than \$25,000 in damages, in which case the payment of these fees will be governed by the applicable arbitration rules. Except as otherwise provided for herein, LG will pay all filing, administration and arbitrator fees for any arbitration initiated in accordance with the applicable arbitration 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 applicable laws), then the payment of all arbitration fees will be governed by the applicable arbitration 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 applicable arbitration 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 (1) on the basis of documents submitted to the arbitrator, (2) through a telephonic hearing, or (3) by an in-person hearing as established by the applicable arbitration rules. If your claim exceeds \$25,000, the right to a hearing will be determined by the applicable arbitration rules. Any in-person arbitration hearings will be held at the nearest, most mutually-convenient arbitration location available within the province or territory in which you reside unless you and LG both agree to another location or agree to a telephonic arbitration.

**Severability and Waiver.** If any portion of this Limited Warranty (including these arbitration procedures) is unenforceable, the remaining provisions will continue in full force and effect to the maximum extent permitted by applicable law. Should LG fail to enforce strict performance of any provision of this Limited Warranty (including these arbitration procedures), it does not mean that LG intends to waive or has waived any provision or part of this Limited Warranty.

**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](mailto: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/ca\\_en/support/repair-service/schedule-repair](https://www.lg.com/ca_en/support/repair-service/schedule-repair) and clicking on "Find My Model & Serial Number").

In the event that you "Opt Out", the law of the province or territory of your residence shall govern this Limited Warranty and any disputes between you and LG except to the extent that such law is preempted by or inconsistent with applicable federal or provincial/territorial law. Should arbitration not be permitted for any claim, action, dispute or controversy between you and LG, you and LG agree to attorn to the exclusive jurisdiction of the courts of the province or territory of your residence for the resolution of the claim, action, dispute or controversy between you and LG.

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.

**Conflict of Terms.** In the event of a conflict or inconsistency between the terms of this Limited Warranty and the End User License Agreement ("EULA") in regards to dispute resolution, the terms of this Limited Warranty shall control and govern the rights and obligations of the parties and shall take precedence over the EULA.



**LG Customer Information Center**

**1-800-243-0000** USA, Consumer User  
**1-888-865-3026** USA, Commercial User  
**1-888-542-2623** CANADA

**Register your product Online!**

**[www.lg.com](http://www.lg.com)**