

OWNER'S MANUAL

ELECTRIC CONVECTION BUILT-IN OVEN

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

LWD3063ST
LWD3063BD



MFL51224513_01

www.lg.com

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IMPORTANT SAFETY INFORMATION

Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the oven. 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.

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



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



WARNING

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



CAUTION

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

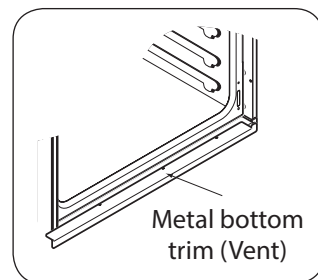
SAFETY PRECAUTIONS

- Be certain your appliance is properly installed and grounded by a qualified technician.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual.
- All other servicing should be referred to a qualified technician.
- Always disconnect power to appliance before servicing by unplugging, removing the fuse or switching off the circuit breaker.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN.**
Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the appliance may become hot enough to cause burns. Among these surfaces are oven vent openings and surfaces near these openings, oven doors, and windows of oven doors.
- **Use Care When Opening Door.**
Let hot air or steam escape before you remove or replace food in the oven.
- **Do Not Heat Unopened Food Containers.**
Build-up of pressure may cause container to burst and result in injury.

SAFETY PRECAUTIONS (CONT.)

- **Keep Oven Vent Ducts Unobstructed.**

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



NOTE:

For proper operation vent trim must be installed.



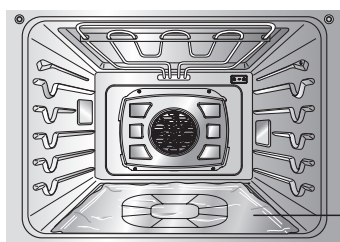
WARNING

- **NEVER use your appliance for warming or heating the room.**
 - **DO NOT use water on grease fires.**
Should an oven fire occur, leave the oven door closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher.
 - **Use dry pot holders only.**
Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let the pot holder touch hot heating elements. Do not use a towel or other bulky cloth.
 - **Storage in or on appliance.**
Flammable materials should not be stored in an oven or near surface elements.
 - **Wear proper apparel.**
Loose-fitting or hanging garments should never be worn while using the appliance.
-
- **Be certain all packing materials are removed from the appliance before operating.**
Keep plastics, clothes, and paper away from parts of the appliance that may become hot.
 - **DO NOT force the door open.** This can damage the automatic door locking system. Use care when opening the oven door after the self-cleaning cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.
 - **DO NOT use a steel-wool pad.** It will SCRATCH the surface.
 - **DO NOT use harsh etching, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface.** This may result in the glass shattering.
 - **Be careful when removing and lifting the door.**
 - **DO NOT lift the door by the handle.** The door is very heavy.
 - **DO NOT step or sit on oven door.** Be sure to follow proper installation instructions.

ELECTRICAL SAFETY

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

WARNING



No aluminum
foil

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

- **DO NOT line the oven walls, racks, bottom, or any other part of the oven with aluminum foil or any other material.** Doing so will disrupt heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven.)
- **Before replacing your oven light bulb, switch off the electrical power to the oven at the main fuse or circuit breaker panel.** Failure to do so can result in severe personal injury, death, or electrical shock.

SAFETY DURING USE

- **Oven Racks.** Always place oven racks in desired position while oven is cool.
- **Always use pot holders or oven mitts when removing food from the oven.** Hot cookware or plates can cause burns.
- **Use caution with the TIMED BAKE or DELAYED TIMED BAKE features.** Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil, such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator first. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed. Eating spoiled food can result in sickness from food poisoning.
- **Should an oven fire occur, leave the oven door closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher.**
- **DO NOT put water or flour on the fire.** Flour may be explosive and water can cause a grease fire to spread and cause personal injury.
- **DO NOT use the broiler pan without the grid.**
DO NOT cover the grid with aluminum foil.

CHILD SAFETY

WARNING

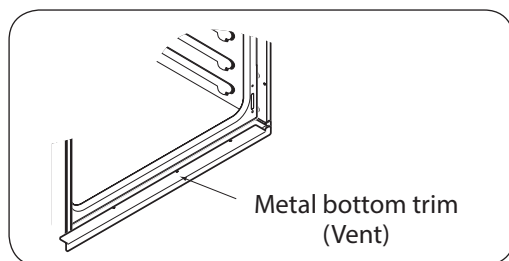
- **Children should be kept away from the oven.**
- **Accessory parts will become hot when the broiler is in use.**

CAUTION

- **Children should not be left alone or unattended in the area where the appliance is in use. Children should never be allowed to sit or stand on any part of the appliance.**
- **DO NOT leave small children unattended near the appliance.** During the self-cleaning cycle, the outside of the oven can become very hot to the touch.

SAFETY WHEN CLEANING

- **Do Not Clean Door Gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- **Do Not Use Oven Cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Before self cleaning the oven.** Remove broiler pan, all oven racks, meat probe and any other utensils from the oven cavity.
- **Never keep pet birds in the kitchen.** The health of birds is extremely sensitive to the fumes released during an oven self-clean cycle. Fumes may be harmful or fatal to birds. Move birds to well-ventilated room.
- **Important Instruction.** In the event the self clean error code F is displayed, and error melody sounds, the oven is malfunctioning in the self clean mode. Switch off the electrical power to the main fuse or breaker and have serviced by a qualified technician.
- **Make sure oven lights are cool before cleaning.**
- **DO NOT block the oven vent during operation.** This can damage the electric parts of the oven. Air must be able to move freely. The metal bottom trim (vent) should be properly assembled on the front bottom of oven before installing the oven door.



CALIFORNIA SAFE DRINKING WATER AND TOXIC ENFORCEMENT ACT



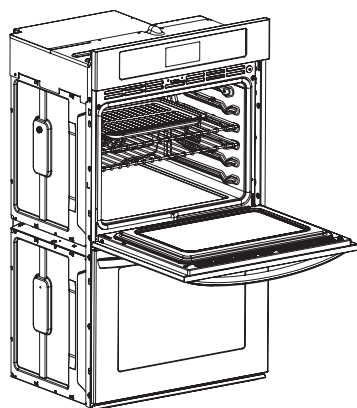
WARNING

This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. ***Wash hands after handling.***

PRODUCT OVERVIEW

ACCESSORIES

Make sure that all parts are included after purchasing this product.



electric convection built-in oven

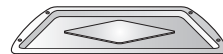
Accessories for Cooking



Grid



Standard racks (4 ea)



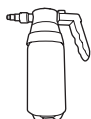
Broiler pan

Accessories for Installation

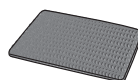


6 Wood Screws
For Mounting
(4 needed for installation
and 2 extras)

Accessories for EasyClean®



Spray bottle (1ea)

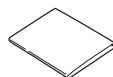


Non scratch
Scouring Pad (1ea)

Manuals



Owner's manual



Installation manual



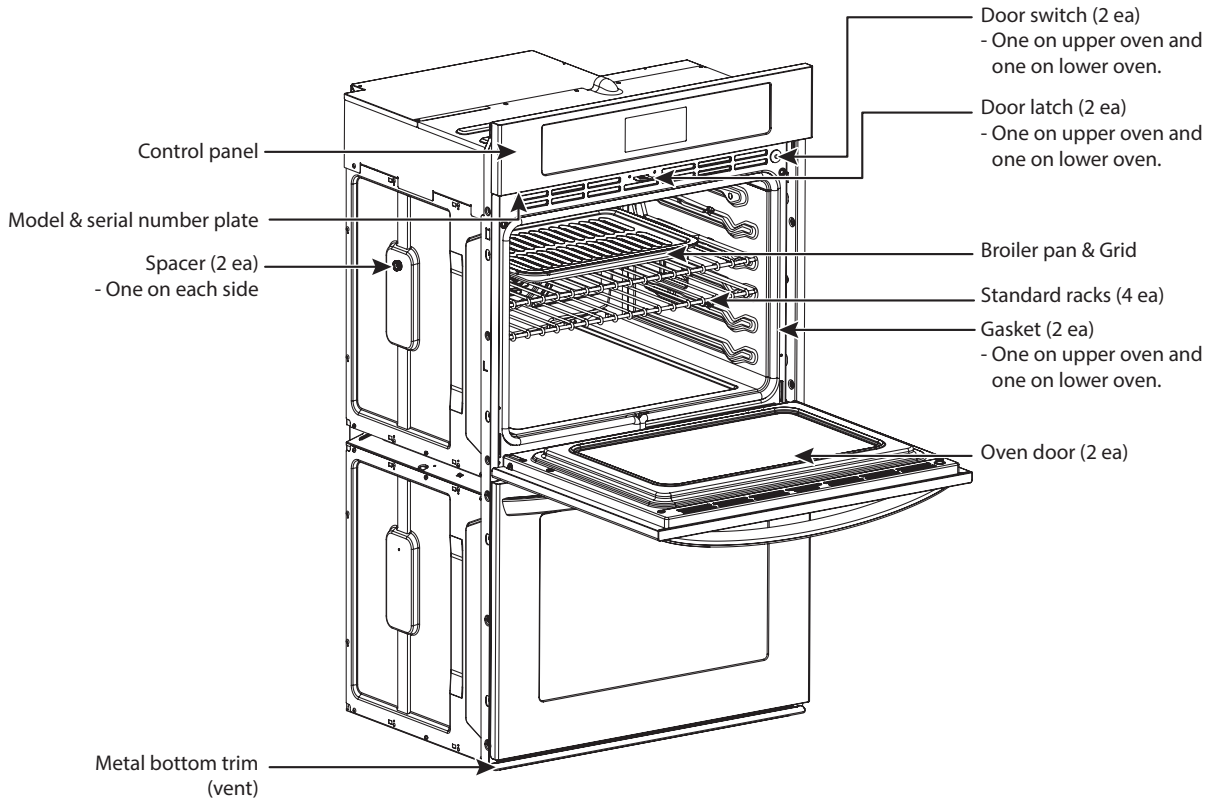
NOTE

- Contact LG Customer Service 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.
- 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.

OVEN OVERVIEW

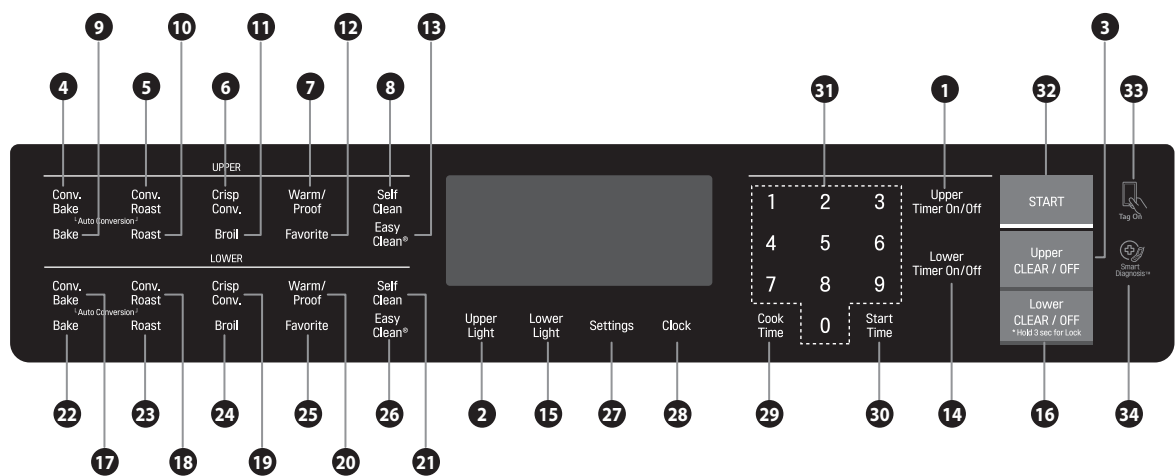
Make sure to understand the name and function of each part.

* Throughout this manual, the features and appearance may vary depending on your model.



CONTROL PANEL OVERVIEW

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



UPPER OVEN

Name	Description
1 UPPER TIMER ON/OFF	Use to set or cancel the timer of the upper oven.
2 UPPER LIGHT	Use to turn the oven lights of the upper oven on and off.
3 UPPER CLEAR/OFF	Use to stop cooking, cancel settings of the upper oven.
4 CONV. BAKE	Use to select the Convection Bake function of the upper oven.
5 CONV. ROAST	Use to select the Convection Roast function of the upper oven.
6 CRISP CONV.	Use to select the Crisp Convection function of the upper oven.
7 WARM/PROOF	Use to select the Warm/Proof function of the upper oven.
8 SELF CLEAN	Use to select the Self Clean function of the upper oven.
9 BAKE	Use to select the Bake function of the upper oven.
10 ROAST	Use to select the Roast function of the upper oven.
11 BROIL	Use to select the Broil function of the upper oven.
12 FAVORITE	Use to select the Favorite function of the upper oven.
13 EasyClean®	Use to select the Easy Clean function of the upper oven.

LOWER OVEN

Name	Description
14 LOWER TIMER ON/OFF	Use to set or cancel the timer of the lower oven.
15 LOWER LIGHT	Use to turn the oven lights of the lower oven on and off.
16 LOWER CLEAR/OFF	Use to stop cooking, cancel settings of the lower oven.
17 CONV. BAKE	Use to select the Convection Bake function of the lower oven.
18 CONV. ROAST	Use to select the Convection Roast function of the lower oven.
19 CRISP CONV.	Use to select the Crisp Convection function of the lower oven.
20 WARM/PROOF	Use to select the Warm/Proof function of the lower oven.
21 SELF CLEAN	Use to select the Self Clean function of the lower oven.
22 BAKE	Use to select the Bake function of the lower oven.
23 ROAST	Use to select the Roast function of the lower oven.
24 BROIL	Use to select the Broil function of the lower oven.
25 FAVORITE	Use to select the Favorite function of the lower oven.
26 EasyClean®	Use to select the Easy Clean function of the lower oven.

COMMON FUNCTION

Name	Description
27 SETTING	Access and adjust oven settings. See pages 14 and 15.
28 CLOCK	Use to set the time of day.
29 COOK TIME	Use to set the length of the cook time. (Bake, Conv. Bake/Roast only)
30 START TIME	Use to set delay time. (Bake, Conv. Bake/Roast, Self Clean only)
31 NUMBER PADS	Use to enter a temperature and all times.
32 START	Use to START all functions in the oven. To activate OVEN LOCK press and hold for 3 seconds.
33 SMART FEATURES	The Tag On icon, for use with Smart Features.
34 SMART DIAGNOSIS™	Use with the Smart Diagnosis feature.



NOTE

If **F-** and a number appear in the display and the oven control signals, this indicates a function error code. See page 38.

- Touch the **UPPER** or **LOWER CLEAR/OFF** pad.
- Allow the oven to cool for one hour. Put the oven back into operation.
- If the function error code repeats, disconnect the power to the oven and call for service.
- **If your oven was set for a timed oven operation and a power outage occurred**, the clock and all programmed functions must be reset.
- **The time of day will flash in the display when there has been a power outage.**

FEATURES

CLOCK

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a timed baking or Self Clean cycle.

Setting the Clock

- 1. Press **CLOCK** once.
- 2. Press the numbers to enter the correct time of day. For example, to set 12:34, press the numbers 1, 2, 3 and 4.
If the numbers are not pressed within 25 seconds of pressing **CLOCK**, the display reverts to the original setting.
- 3. Press **START**. This enters the time and starts the clock.

Changing the Hour Mode (12HR or 24HR)

The control is set to use a 24-hour clock. Follow these steps to change to a 12-hour clock.

- 1. Press **SETTING** once.
- 2. Press 1 to select 12-hour and 2 to select 24-hour.
- 3. Press **START** to accept the desired change.

Power Outage

If the colon in the time is flashing in the display, you have experienced a power failure.

Resetting the Clock

- 1. Press **CLOCK**.
- 2. Press the numbers to enter the correct time of day.
- 3. Press **START**.

Minimum & Maximum Default Settings

All of the features listed have minimum and maximum time or temperature settings that may be entered into the control. A beep sounds each time a button is pressed. Two short beeps sound if the entry of the temperature or time is below the minimum or above the maximum settings for the feature.

FEATURE	MIN. TEMP. /TIME	MAX. TEMP. /TIME
BAKE / ROAST	170°F (80°C)	550°F (288°C)
BROIL [Full / Center]	LO (350°F)	HI (550°F)
CONVECTION BAKE/ CONVECTION ROAST/ CRISP CONVECTION	170°F (80°C)	550°F (288°C)
PROOF	100°F	
WARM	LO (140°F) / 3 hours	HI (200°F) / 3 hours
SELF CLEAN	3 hours	5 hours

TIMER ON/OFF

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

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

The **UPPER** and **LOWER TIMER** can be operated independently of each other.

Setting the Timer

(example to set 5 minutes):

1. Press **UPPER** or **LOWER TIMER ON/OFF** once.
0:00 with HR inside appears and **TIMER** flashes in the display.



2. Press number **5**.
0:05 appears in the display.



3. Press **TIMER** to start the Timer.
The display shows the set time counting down.



! NOTE

If **UPPER** or **LOWER TIMER ON/OFF** is not pressed, the timer returns to the time of day.

4. When the set time has run out, End shows in the display. The indicator tones sound every 6 seconds until **UPPER** or **LOWER TIMER ON/OFF** is pressed.

! NOTE

If the remaining time is not in the display, recall the remaining time by pressing the **UPPER** or **LOWER TIMER ON/OFF**.

- Set the time in seconds by pressing **UPPER** or **LOWER TIMER ON/OFF** twice. (For example, press 5 and 0 to set 50 seconds.)



- Set the time in minutes by pressing **UPPER** or **LOWER TIMER ON/OFF** once. (For example, press 5 to set 5 minutes.)



Cancelling the Timer

1. Press **UPPER** or **LOWER TIMER ON/OFF** once.
The display returns to the time of day.

SPECIAL OVEN CONTROL
SETTINGS

The oven has additional settings which can be accessed and adjusted using the Setting button. These additional settings can only be activated while the display is showing the time of day. They remain in the control's memory until changed. The settings also remain in memory after a power failure.

- The setting of function

Function	Touch
Clock	1 time
Convection auto conversion	2 times
Oven temperature(Lower)	3 times
Oven temperature(Upper)	4 times
Select language	5 times
Preheat alarm	6 times
Beeper volume	7 times
Select Fahrenheit or Celsius temperature	8 times

Setting Convection Auto Conversion

When using convection bake and roast, the Convection Auto Conversion feature will automatically convert entered regular baking temperatures to convection baking temperatures. This feature is activated so that the display will show the actual converted (reduced) temperature. For example, if you enter a regular recipe temperature of 350°F and press the START function, the display will show the converted temperature of 325°F.

1. Press **SETTING** twice. AUTO appears in the display.



2. Press **1** to enable or **2** to disable.
3. Press **START** to accept the change.

Adjusting the Oven Temperature

This oven may cook differently than the one it replaced. Use the oven for a few weeks to become more familiar with it before adjusting the thermostat settings. Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40 degrees.

! NOTE

- This adjustment will not affect the broiling or the Self Clean temperatures. The adjustment will be retained in memory after a power failure. The oven temperature can be increased (+) or decreased (-) as much as 35°F or 19°C.
- Once the temperature is increased or decreased, the display will show the adjusted temperature until it is readjusted.
- The thermostat adjustment for Bake will also affect Convection Bake, Convection Roast, Roast or Crisp Convection.

(For the Lower Oven)

1. Press **SETTING** three times or until L-AJ appears in the display.



2. Enter the desired temperature adjustment. Example: to adjust the oven temperature UP 15 degrees, enter 15.
3. Press **START** to accept the change.
4. To lower the oven temperature enter **15** then press **SETTING** to DECREASE the temperature, (add a minus sign).
5. Press **START** to accept the change.

(For the Upper Oven)

1. Press **SETTING** four times or until U-AJ appears in the display.



2. Enter the desired temperature adjustment. Example: to adjust the oven temperature UP 15 degrees, enter 15.
3. Press **START** to accept the change.
4. To lower the oven temperature enter **15** then press **SETTING** to DECREASE the temperature, (add a minus sign).
5. Press **START** to accept the change.

Selecting the Display Language

The oven control is set to display in English but can be changed to display in Spanish or French.

1. Press **SETTING** five times or until Lng appears in the display.



2. Press **1** for English, **2** for Spanish, or **3** for French.
3. Press **START** to accept the change.

Adjusting the Preheat Alarm

When the oven reaches the set temperature, the preheat alarm light flashes until the door is opened. The alarm can be deactivated or activated.

1. Press **SETTING** six times or until "PrE" appears in the display.



2. Press **1** to turn on and **2** to turn off the alarm.
3. Press **START** to accept the change.

Adjusting the Beeper Volume

The beeper volume can be adjusted to four possible volume levels, loud, normal, low, and mute.

1. Press **SETTING** seven times or until BEEP appears in the display.



2. Press **1** for LOUD, **2** for LOW, and **3** for MUTE.
3. Press **START** to accept the change.

Selecting Fahrenheit or Celsius

The oven is set to display the Fahrenheit temperature scale. Follow these instructions to set the display to the Celsius scale.

1. Press **SETTING** eight times or until Unit appears in the display.



2. Press **1** for °F (Fahrenheit) or **2** for °C (Celsius).
3. Press **START** to accept the change.

USING THE OVEN

BAKE

The oven can be programmed to bake at any temperature from 170°F (80°C) to 550°F (288°C). The default temperature is 350°F (177°C).

Setting the Oven to Bake at 375°F

1. Press **UPPER** or **LOWER BAKE**.
2. Set the oven temperature. (Press **3**, **7**, and **5**.)
3. Press **START**.

The word **PREHEATING** and 100°F appear in the display. As the oven preheats the temperature is displayed in 5 degree increments. Once the oven reaches the desired temperature, a tone sounds.

PREHEATING

Place the food in the oven after preheating. Preheating is necessary for better cooking results.

4. When cooking is finished, press **UPPER** or **LOWER CLEAR/OFF**.
5. Remove the food from the oven.

Changing Bake Temperature while Cooking (example changing from 375°F to 425°F):

1. Press **UPPER** or **LOWER BAKE**.
2. Set the oven temperature. (Press **4**, **2** and **5**.)
3. Press **START**.

Tips for Baking

Follow the recipe or convection food directions for baking temperature, time and rack position. Baking time and temperature will vary depending on the ingredients, size, and shape of the baking pan used.

- For best results, food should be placed on a single rack with at least 1" to 1 1/2" of air space between the pans and oven walls.
- Check for doneness at the minimum 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 faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.

Displays for the BAKE mode



Upper oven only

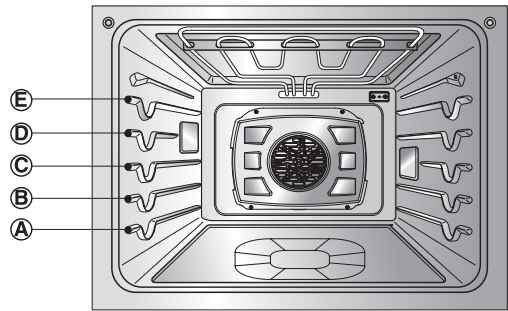


Lower oven only



Upper & Lower oven at the same time

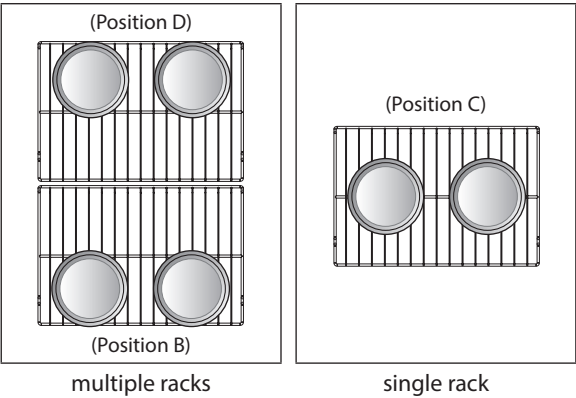
MULTI-RACK BAKING



- The oven has 5 rack positions.

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

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



! NOTE

- Preheating is necessary for good results when baking cakes, cookies, pastries and breads. After the oven has reached the desired temperature, the preheat melody sounds once.
- The heating elements turn off immediately when the door is opened. They will turn on again approximately 5 seconds after the door is closed. If the oven door is left open for more than 30 minutes, all settings are canceled.
- Press **UPPER CLEAR/OFF** or **LOWER CLEAR/OFF** to cancel BAKE at any time.

Type of Food	Rack Position
Angel food cake, frozen pies	A
Bundt or pound cakes	B
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	C
Casseroles	C
Turkey, roasts, or ham	A
Frozen pizza	C
Roast chicken	B

TIMED COOK (for either upper or lower oven)

The oven turns on immediately and cooks for a selected length of time. At the end of the cooking time, the oven turns off automatically.

Setting Immediate Cook and Automatic Shutoff (example to set bake at 300°F for 30 minutes.)

1. Set the clock for the correct time of day.
2. Press **UPPER** or **LOWER BAKE**, **350°F** appears in the display.
3. Set the oven temperature. (Press **3**, **0** and **0**.)
4. Press **COOK TIME**. **TIMED** flashes. **BAKE, 0:00** and **300°F** appear in the display.
5. Set the desired baking time. (Press **3** and **0**.)



NOTE

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

6. Press **START**. The oven turns on, and the display shows the cooking time countdown.
The oven continues to cook for the set amount of time, then turns off automatically, unless the **WARM** feature was set. Refer to the Setting the **WARM** Feature section on page 25.
7. Press **CLEAR/OFF** to cancel this function at any time.

Changing the Cook Time During Cooking (example to change the cook time from 30 minutes to 1 hour 30 minutes.)

1. Press **COOK TIME**.
2. Set the new baking time. (Press **1**, **3**, and **0**.)
3. Press **START** to accept the change or press **CLEAR/OFF** to reset the time.

When Timed Cook Finishes

1. **END OF CYCLE** and the time of day show in the display. The oven shuts off automatically.
2. The cook end melody repeats every minute until **UPPER CLEAR/OFF** or **LOWER CLEAR/OFF** is pressed.



NOTE

- During the preheating mode, the convection fan operates constantly to circulate the hot air. The convection fan turns off automatically after the preset temperature is attained.
- After any cooking cycle has been completed cooling fans operate to protect the control panel. This is normal.

DELAYED TIMED COOK (for either upper or lower oven)

The automatic timer of the Delayed Timed Cook function turns the oven ON and OFF at the time selected.

Setting the Oven for Delayed Start (for example, to Bake at 300°F for 30 minutes starting at 4:30 p.m.)

1. Set the clock for the correct time of day.
2. Arrange interior oven rack(s) and place the food in the oven.
3. Press **BAKE. 350°F** appears in the display.
4. Set the oven temperature. (Press **3**, **0** and **0**.)
5. Press **COOK TIME**.
6. Set the desired baking time. (Press **3** and **0**.)

NOTE

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

7. Press **START TIME**.
8. Set the desired start time. (Press **1**, **6**, **3** and **0**.)
9. Press **START**. At the set time, a short beep sounds. The oven begins to Bake.
10. Press **CLEAR/OFF** to cancel Delayed Timed Bake at any time.

When the Delayed Timed Cook finishes:

1. **END OF CYCLE** and the time of day show in the display. The oven shuts off automatically.
2. The cook end melody repeats every minute until **UPPER CLEAR/OFF** or **LOWER CLEAR/OFF** is pressed.

NOTE

- If the clock is set to 24-hour mode, cooking can be delayed up to 24 hours.
- During the preheating mode, the convection fan operates constantly to circulate the hot air. The convection fan turns off automatically after the preset temperature is attained.
- After any cooking cycle has been completed cooling fans operate to protect the control panel. This is normal.

CAUTION

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

BROIL

Broiling uses an intense, radiant heat to cook food. Both the inner and outer broil elements heat during full broiling. Only the inner broil element heats during center broiling. The element(s) cycle on and off at intervals to maintain the oven temperature. The meat probe cannot be used with this mode.

! NOTE

The oven is designed for CLOSED DOOR broiling.

Setting the Oven to Broil

1. Place the food on the broiler pan grid.
2. Press **Broil**.
3. Press **1** for full broiling or **2** for center broiling.
4. Press **1** for High, **2** for Medium or **3** for Low broil.
5. Press **START**. The oven begins to broil.
6. Broil on one side until food is browned ; turn and cook on the other side.

! NOTE

Always pull the rack out to the stop position before turning or removing food.

7. When broiling is finished, press **UPPER** or **LOWER CLEAR/OFF**.
Press **CLEAR/OFF** to cancel this function at any time.

! NOTE

The heating element(s) turn off immediately when the door is opened. They turn on again approximately 1 seconds after the door is closed.

Press **UPPER CLEAR/OFF** or **LOWER CLEAR/OFF** to cancel Broil at any time.

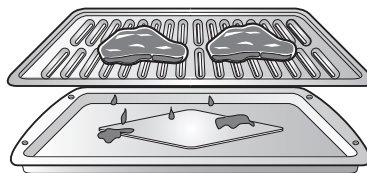
! NOTE

After any cooking cycle has been completed cooling fans operate to protect the control panel. This is normal.

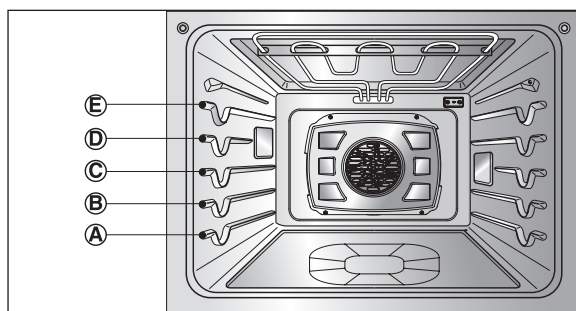
RECOMMENDED BROILING GUIDE

The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature. It is recommended to preheat the oven for about 5 minutes before placing food in the oven.

For best results when broiling, use a pan designed for broiling.



broiler pan and grid



Broiling Chart

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


CAUTION

- Should an oven fire occur, leave the oven door closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher.
- **DO NOT put water or flour on the fire.**
 - Flour may be explosive and water can cause a grease fire to spread and cause personal injury.


CAUTION

- **DO NOT use the broiler pan without the grid.**
- **DO NOT cover the grid with aluminum foil.**

ROAST

Use the Roast feature to cook large cuts of meat.

Setting the Oven to Roast (for example, to cook meat at 375°F)

1. Press **UPPER** or **LOWER ROAST**.
2. Set the oven temperature. (Press **3**, **7** and **5**.)
3. Press **START**.

! NOTE

After any cooking cycle has been completed cooling fans will operate to protect the control panel. This is normal.

Changing Temperature while Cooking (example changing from 375°F to 425°F)

1. Press **UPPER** or **LOWER ROAST**.
2. Set the oven temperature. (Press **4**, **2** and **5**.)
3. Press **START**.

! NOTE

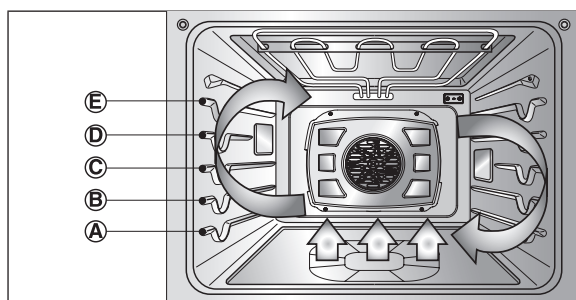
The heating elements turn off immediately when the door is opened. They turn on again approximately 1 seconds after the door is closed. When preparing meats for roasting, use the broiler pan and grid. The broiler pan catches grease spills and the grid helps prevent grease splatters.

Press **UPPER CLEAR/OFF** or **LOWER CLEAR/OFF** to cancel Roast at any time.

CONVECTION BAKE

Benefits of Convection Bake

- Some foods cook up to 25 to 30% faster, saving time and energy.
- Multiple rack baking.
- No special pans or bakeware needed.



Convection baking uses a fan to circulate the oven's heat evenly and continuously within the oven. This improved heat distribution allows for even cooking and excellent results using multiple racks at the same time. Foods cooked on a single oven rack will generally cook faster and more evenly with Convection Bake. Multiple oven rack cooking may slightly increase cook times for some foods, but the overall result is time saved. Breads and pastries brown more evenly.

Tips for Convection Bake

- Time reductions will vary depending on the amount and type of food to be cooked. Cookies and biscuits should be baked on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- When using Convection Bake with a single rack, place oven rack in position C. If cooking on multiple racks, place the oven racks in positions B and D.
- Cookies, muffins, biscuits and other quickbreads give very good results when using multiple racks.

! NOTE

After any cooking cycle has been completed cooling fans operate to protect the control panel. This is normal.

Setting the Oven to Convection Bake

1. Press **CONV. BAKE**. The display flashes **350 °F**.
2. Set the oven temperature. (Press **3**, **7** and **5**.)
3. Press **START**. The display shows **CONV BAKE** and the converted temperature starting at 100°F. As the oven preheats, the display shows increasing temperatures in 5 degree increments. Once the oven reaches the desired adjusted temperature, a tone sounds. The display shows the auto converted oven temperature **350 °F**, **CONV BAKE** and the fan icon.
4. Press **UPPER** or **LOWER CLEAR/OFF** to cancel Convection Bake at any time.

! NOTE

The heating elements and fan turn off immediately when the door is opened. They turn on again approximately 1 seconds after the door is closed. Press **UPPER CLEAR/OFF** or **LOWER CLEAR/OFF** to cancel Convection Bake at any time.

Displays for the CONV. BAKE mode



Lower oven only

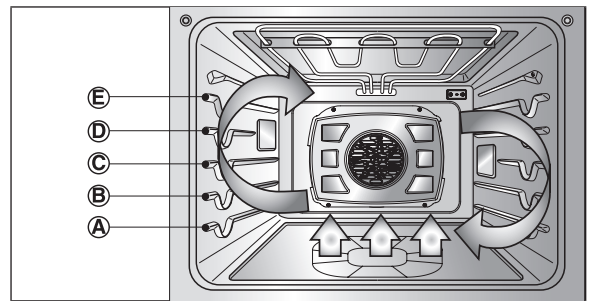


Upper & Lower oven at the same time

CRISP CONVECTION

Benefits of Crisp Convection

The Crisp Convection feature is best for light colored and delicate baked goods like cakes, tarts, cookies, puff pastries, scones, muffins, biscuits, yeast-free breads, etc. The hot air continually circulated by the fan distributes heat more evenly than the natural movement of air in a standard thermal oven. This movement of hot air cooks foods more evenly, crisping surfaces while sealing in moisture and yielding crustier breads. The crisp convection heating element heats up faster, reducing cooking time by as much as 30 percent.



Tips for Crisp Convection

- Time saved will vary depending on the amount and type of food to be cooked. Choose cookie sheets without sides and roasting pans with very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- When using Crisp Convection with a single rack, place oven rack in position C. If cooking on multiple racks, place the oven racks in positions B and D.
- It is important to uncover foods so that surfaces of food remain exposed to the circulating air, allowing browning and crisping.
- Keep heat loss to a minimum by only opening the oven door when necessary.

Setting the Oven to Crisp Convection

1. Press **CRISP CONV**. The display flashes **350 °F**.
2. Set the oven temperature. (Press **3**, **7** and **5**.)
3. Press **START**. The display shows **CONV** and the converted temperature starting at 100°F. As the oven preheats, the display shows increasing temperatures in 5 degree increments. Once the oven reaches the desired adjusted temperature, a tone sounds. The display shows the auto converted oven temperature **350 °F**, **CONV** and the fan icon.
4. Press **UPPER** or **LOWER CLEAR/OFF** to cancel Crisp Convection at any time.

! NOTE

The heating elements and fan turn off immediately when the door is opened. They turn on again approximately 1 seconds after the door is closed. Press **UPPER CLEAR/OFF** or **LOWER CLEAR/OFF** to cancel Crisp Convection at any time.

! NOTE

After any cooking cycle has been completed cooling fans operate to protect the control panel. This is normal.

Setting the Oven to Convection Roast

1. Arrange oven racks and place food in oven.
2. Press **CONV. ROAST**. The display flashes **350 °F**.
3. Set the oven temperature. (Press **3**, **7** and **5**.)
4. Press **START**. The display shows **CONV ROAST** and the changing temperature starting at 100°F. As the oven preheats, the display shows increasing temperatures in 5 degree increments. Once the oven reaches the desired adjusted temperature, a tone sounds. The display shows the auto converted oven temperature **350 °F**, **CONV ROAST** and the fan icon.
5. Press **UPPER** or **LOWER CLEAR/OFF** to cancel the function at any time.

! NOTE

The heating elements and fan turn off immediately when the door is opened. They turn on again approximately 1 seconds after the door is closed. When preparing meats for roasting, use the broiler pan and grid. The broiler pan catches grease spills and the grid helps prevent grease splatters. Press **UPPER CLEAR/OFF** or **LOWER CLEAR/OFF** to cancel the Convection Roast feature at any time.

! NOTE

After any cooking cycle has been completed cooling fans operate to protect the control panel. This is normal.

CONVECTION ROAST

The Convection Roast feature is designed to give optimum cooking performance for roasting meats and poultry. Preheating is not necessary for meats and poultry. Heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying moist on the inside. Convection Roast is especially good for large tender cuts of meat. The meat probe may be used with this feature.

Displays for the CONV. ROAST mode



Lower oven only



Upper & Lower oven at the same time

WARM

The WARM function maintains an oven temperature of less than 200°F(93.3°C). This function should not be used to reheat cold food. The Warm function keeps cooked food warm for serving up to 3 hours after cooking has finished.

After 3 hours the WARM function shuts the oven OFF automatically. The Warm feature can be used alone or after the Timed Cook or Delayed Timed Cook modes.

Setting the Oven to Warm

1. Press **WARM/PROOF** once.
2. Press **1** for High, **2** for Medium, or **3** for Low temperature setting.
3. Press **START**.
4. Press **UPPER** or **LOWER CLEAR/OFF** to cancel Warm at any time.



NOTE

The Warm feature has three temperature levels :

High=200°F, Med=170°F, Low=140°F

(High=93.3°C, Med=76.7°C, Low=60°C)

Setting Warm after Timed Cooking

1. Set the desired cooking feature: **Timed** or **Delayed Timed** modes of Bake, Conv. Bake, Roast, Conv. Roast, or Crisp Conv. For instructions, refer to previous pages in this section.
2. Press **START**.
3. Press **WARM/PROOF** once. COOK & WARM mode is set to turn on automatically after completing the TIMED COOKING or DELAYED TIMED COOKING.
4. Press **UPPER** or **LOWER CLEAR/OFF** to cancel Cook & Warm mode at any time.

Displays for the WARM mode



Upper oven only



Lower oven only



Upper & Lower oven at the same time

PROOF

The Proof feature maintains a warm environment for rising yeast leavened products before baking. To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily. Check bread products early to avoid over-proofing.

! NOTE

For best results, cover the dough with a cloth or with plastic wrap (the plastic may need to be anchored underneath the container so the oven fan does not blow it off).

Setting the Oven to Proof (for example, to proof for an hour)

1. Press **WARM/PROOF** twice or until Proof appears in the display.
2. Press **1**, **0** and **0**.
3. Press **START**. The proof feature automatically provides the optimum temperature for the proofing process, and therefore does not have a temperature adjustment.
4. When proofing is finished, press **CLEAR/OFF**.

! NOTE

- Do not use the PROOF mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures. Use the WARM feature to keep food warm.
- Proofing does not operate when oven is above 125°F. Oven is Hot shows in the display.

Display for the PROOF mode



TURNING ON/OFF THE OVEN LIGHT (for either upper or lower oven)

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

! NOTE

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

CONTROL LOCK FEATURE (for either upper or lower oven)

The Control Lock feature automatically locks most oven controls and prevents them from being turned ON. The feature is applied to the upper and lower ovens simultaneously. It does not disable the clock, timer, or interior oven lights.

Activating Control Lock

1. Press and hold **LOWER CLEAR** for 3 seconds.
2. Lock melody sounds, **CONTROL LOCKOUT** appears.

Deactivating Control Lock

1. Press and hold **LOWER CLEAR** for 3 seconds. Unlock melody sounds. **CONTROL LOCKOUT** disappears.
2. The oven is fully operational again.

! NOTE

- During Control Lock mode, the clock, timer, and oven lights continue to function.

FAVORITE

The FAVORITE feature is used to record and recall favorite recipe settings. This feature can store and recall up to 3 different settings. The Favorite feature can be used with the Cook Time mode. It will not work with any other function including the Start Time (delayed cook) mode.

1. Place the food in the oven.
2. Press **FAVORITE** once for Bread, twice for Meat, and 3 times for Chicken. The default temperature appears and COOK flashes.

Category	How to Select	Default Temp. (may be changed and recalled)	Operating Feature
1. Bread	Press FAVORITE once.	375°F	BAKE
2. Meat	Press FAVORITE twice.	325°F	Convection Roast
3. Chicken	Press FAVORITE 3 times.	350°F	Convection Roast

3. Press the **numbers** to set the desired oven temperature. This temperature is stored and recalled when next used.
4. Press **START**. The preheat indicator beeps 3 times when the oven reaches the set temperature.



NOTE

- Only the selected temperature is stored, not the cooking time.
- If the oven temperature is changed, the changed temperature is stored.

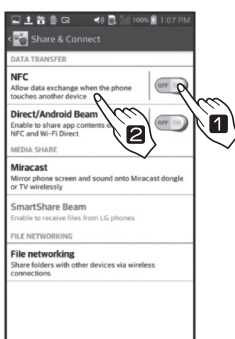
SMART FEATURES

BEFORE USING TAG ON

The Tag On function allows you to conveniently use the LG Smart Oven application to communicate with your appliance right from your own smart phone. To use the Tag On function:

1. Download the LG Smart Oven application to your smart phone.
2. Turn on the NFC (Near Field Communication) function in your smart phone.- The Tag On function can only be used with smart phones equipped with the NFC function and based on the Android operating system (OS).

TURNING ON THE SMART PHONE'S NFC FUNCTION



1. Enter the Settings menu of the smart phone and select Share & Connect under WIRELESS & NETWORKS.
2. Set NFC and Direct/Android Beam to ON and select NFC.
3. Check Use Read and Write/P2P receive.

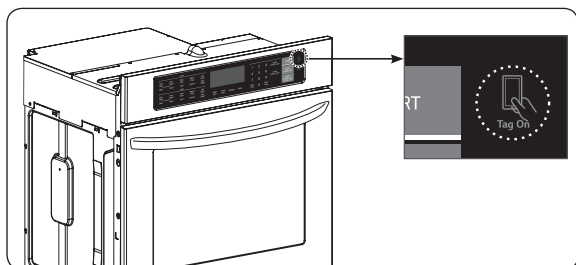
! NOTE

Depending on the smart phone manufacturer and Android OS version, the NFC activation process may differ. Refer to the manual of your smart phone for details.

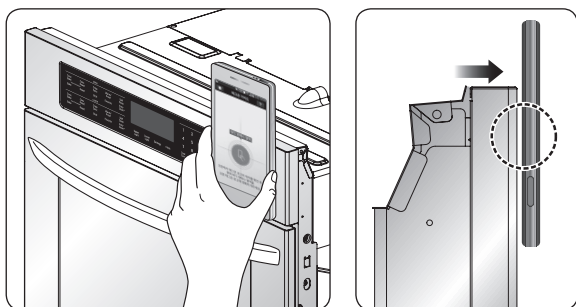
To operate, the NFC function in this appliance requires a smart phone with a specified level of NFC recognition function. In some cases, NFC-equipped phones may be unable to transmit successfully.

USING THE TAG ON FUNCTION

The Tag On Icon 



Look for the Tag On icon next to the display on the control panel. Position the smart phone over this icon when using the Tag On function with the LG Smart Diagnosis™, cook mode setting and Easy Clean® features of the LG Smart Oven application.



If the app is not able to show a target range, try positioning the center back of the smart phone over the Tag On icon on the appliance. If the connection is not made immediately, move the smart phone very slightly in a widening circular motion until the application verifies the connection.

Because of the characteristics of NFC, if the transmission distance is too far, or if there is a metal sticker or a thick case on the phone, transmission will not be good.

Press [?] in the LG Smart Oven app for a more detailed guide on how to use the Tag On function.

THE NFC ANTENNA POSITION

When you use the Tag On function, position your smart phone so that the NFC antenna inside the back of your smart phone matches the position of the Tag On icon on the appliance. (Because you cannot see the position of the antenna, the LG Smart Oven app will attempt to find it for you and show you a target range for the antenna on your smart phone's screen.)

USING TAG ON WITH APPS

Touch the LG appliance's Tag On logo with an NFC-equipped smart phone to use the LG Smart Oven application's features.

Smart Diagnosis™

Allows the user to diagnose and troubleshoot problems with the oven.

Easy Clean®

Allows the user to set Easy Clean®, read the instruction guide, and simulate and compare energy consumption when using Easy Clean® versus the self-clean function.

Oven Settings

Allows the user to change oven settings, including the hour mode, preheating alarm light, beeper volume, temperature units, convection auto conversion, and thermostat adjustment.

IMPORTANT : Features could be added or deleted when the LG Smart Oven application is updated. Data saved on the LG Smart Oven application could be lost with application updates or changes to the user's smart phone.

MAINTENANCE

SELF-CLEAN

The self-clean cycle uses above normal cooking temperatures to clean the oven's interior automatically. It is normal for smoking to occur during cleaning if the oven is heavily soiled. It is better to clean the oven regularly rather than to wait until there is a heavy build-up of soil in the oven.

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

Self Clean can only be run in one oven at a time. While Self Clean is running the other oven cannot be used for any function.

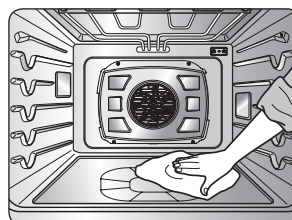


CAUTION

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

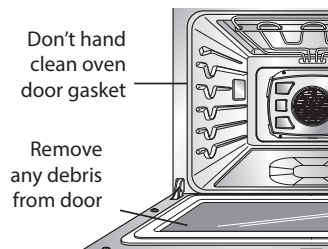
Before a Self-Clean Cycle

Open a window or use a fan or ventilation hood to keep the kitchen ventilated during the first self-clean cycle. Remove the oven racks, broiler pan, broiler grid, all cookware, and aluminum foil or any other material from the oven.



NOTE

Remove all racks including the telescoping rack before you begin a self clean cycle.



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

The **UPPER & LOWER SELF CLEAN** pad is used to start a Self Clean cycle. When used with **START TIME** pad, a delayed Self Clean cycle may also be programmed. The Self-Clean function has cycle times of 3, 4, or 5 hours.

Starting a Self Clean Cycle

! NOTE

Before running a self-clean cycle be sure to remove all racks and accessories.

1. Set the clock to the correct time of day, remove everything from both ovens, and close both oven doors.
2. Press **UPPER** or **LOWER SELF CLEAN** once for a 4-hour clean time, twice for a 5-hour clean time, or three times for 3-hour clean time. A 3-hour self-clean time is recommended for use when cleaning small, contained spills. A self-clean time of 5 hours is recommended for heavily soiled ovens.
3. Press **START**.
The **DOOR LOCKED** icon flashes.
4. Once the **UPPER** or **LOWER SELF CLEAN** is set, the oven door locks automatically. You will not be able to open the oven door until the oven is cooled. The lock will release automatically.

During the Self-Clean Cycle

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

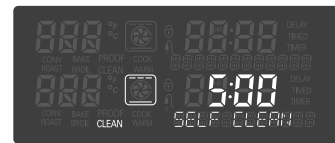
Setting a Delayed Self-Clean

1. Press **UPPER** or **LOWER SELF CLEAN**. Select the desired self clean time by pressing **UPPER** or **LOWER SELF CLEAN**.
2. Press **START TIME**.
DELAY is flashing
3. Set the desired start time.
4. Press **START**.
DELAY and CLEAN remain on.
5. Self Cleaning cycle will turn on automatically at the set time.

Displays for the SELF CLEAN mode



Upper oven only



Lower oven only

! NOTE

Only one oven can self-clean at a time. If one oven is self-cleaning, the other oven cannot be set or turned on.

If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire in the oven, press **UPPER CLEAR/OFF** or **LOWER CLEAR/OFF** to cancel self-clean at any time. The door lock automatically releases once the oven has cooled down.

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

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

NOTE

When using the self-clean feature:

- A self-clean cycle cannot be started if Control Lock feature is active.
- Once the SELF CLEAN is set, the oven door will lock automatically. You will not be able to open the oven door until the oven is cooled. The lock will release automatically.
- Once the door has been locked the DOOR LOCKED indicator light will stop flashing and remain on. Allow about 15 seconds for the oven door lock to engage.

After the Self-Clean Cycle

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

EasyClean®

LG's new oven with EasyClean® enamel technology provides two cleaning options for the oven interior. 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.

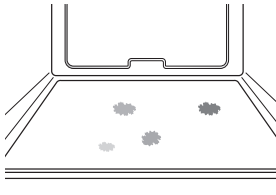
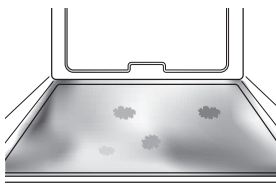
While EasyClean® is quick and effective for small and LIGHT soils, the Self Clean feature can be used to remove HEAVY built up soils. The intensity and high heat of the Self Clean cycle may result in smoke which will require the opening up of windows to provide ventilation. Compared to the more intense Self Clean process, your LG oven gives you the option of cleaning with LESS HEAT, LESS TIME, and virtually NO SMOKE OR FUMES.

When needed, your oven still provides the Self Clean option for longer, more thorough cleaning for heavier, built up soils.

BENEFITS OF EasyClean®

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

WHEN TO USE EasyClean®

Suggested Cleaning Method	Example of Oven Soiling	Soil Pattern	Types of Soils	Common Food Items That Can Soil Your Oven
EasyClean®		Small drops or spots	Cheese or other ingredients	Pizza
		Light splatter	Fat/grease	Steaks, broiled
				Fish, broiled
Self Clean*		Medium to heavy splatter	Fat/grease	Meat roasted at low temperatures
		Drops or spots	Filling or Sugar based soils	Meat roasted at high temperatures
			Cream or tomato sauce	Pies
				Casseroles

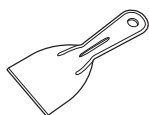
* The Self Clean cycle can be used for soil that has been built up over time.

CLEANING TIPS

- Allow the oven to cool to room temperature before using the EasyClean® cycle. If your oven cavity is above 150°F (65°C), "**OVEN IS HOT - PLEASE WAIT**" will appear in the display, and the EasyClean® cycle will not be activated until the oven cavity cools down.
- 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.
- The oven 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.
- For hard to reach areas such as the back surface of the lower oven, it is better to use the Self Clean cycle.

EasyClean® INSTRUCTION GUIDE

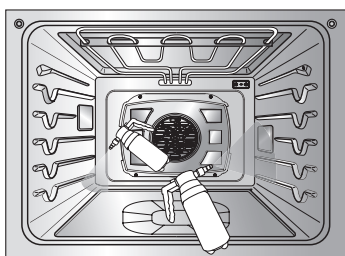
1. Remove oven racks and accessories from the oven.
2. Scrape off and remove any burnt-on debris with a plastic scraper.



Suggested plastic scrapers:

- Hard plastic spatula
- Plastic pan scraper
- Plastic paint scraper
- Old credit card

3. Fill a spray bottle with 1¼ cups (10 oz or 300 ml) of water and use the spray bottle to thoroughly spray the inside surfaces of the oven.



4. Use at least ¼ cup (2oz or 50 ml) of the water to completely saturate the soil on both the walls and in the corners of the oven.
5. Spray or pour the remaining 1 cup (8 oz or 250 ml) of water 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

Use the "mist" setting on the spray bottle for better coverage. The entire 1¼ cup (10oz or 300 ml) of water should be used for each oven cavity cleaned. Do not spray water directly on the door. Doing so will result in water dripping to the floor.

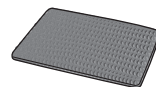
6. Close the oven door.
Press the button to select the upper or lower **EasyClean®**.
Press **START**.



CAUTION

- Some surfaces may be hot after the EasyClean® cycle. Wear rubber gloves while cleaning to prevent burns.
- During the EasyClean® cycle, the oven bottom 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. A tone will sound at the end of the 10-minute cycle. Press **UPPER** or **LOWER CLEAR/OFF** to clear the display and end the tone.
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. If you are cleaning the upper oven on a double oven, it is also best to cover the holes in the top of the lower oven door with a towel to capture any water that may drip into the door 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.) Some water may spill into the bottom vents while cleaning, but it will be captured in a pan under the oven cavity and will not hurt the burner.



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.
11. If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas. If stubborn soils remain after multiple EasyClean® cycles, run the Self Clean cycle. Be sure that the oven cavity is empty of oven racks and other accessories, and that the oven cavity surface is dry before running the Self Clean cycle. Consult the Self Clean section of your owner's manual for further details.



NOTE

- If you forget to saturate the inside of the oven with water before starting EasyClean®, press **UPPER** or **LOWER CLEAR/OFF**. Wait for the oven 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.

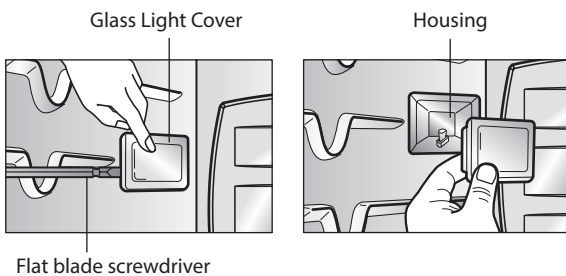
CHANGING THE OVEN LIGHT

The oven light is a standard 10-watt halogen bulb for ovens.

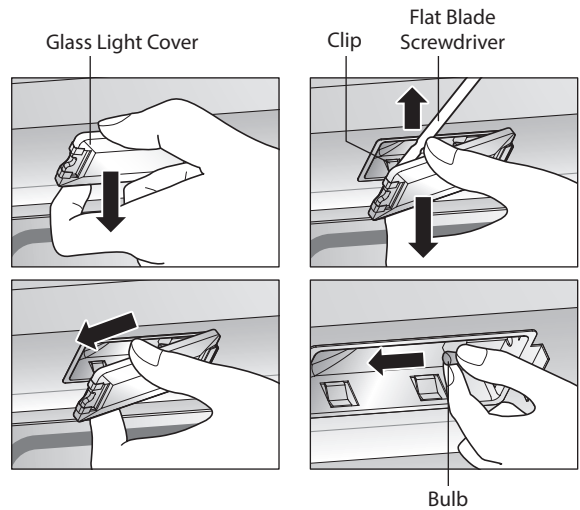
Replacing Lamp on Side Wall

• Make sure oven and bulb are cool.

1. Unplug oven or disconnect power.
2. Remove oven racks.
3. Slide a flat blade screwdriver between the housing and the glass light cover.
4. Support the glass light cover with two fingers to prevent the cover from falling to the bottom of the oven.
5. Gently twist the screwdriver blade to loosen the glass light cover.
6. Remove bulb from socket.
7. Replace bulb, replace light cover by snapping back into place.
8. Plug in oven or reconnect power.



8. Plug in oven or reconnect power.



WARNING

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

Glass fragments from broken bulbs can cause risk of injury.

Replacing Lamp on Top Wall

• Make sure oven and bulb are cool.

1. Unplug oven or disconnect power.
2. Remove oven racks.
3. Slide a flat blade screwdriver between the housing and the glass light cover.
4. Support the glass light cover with two fingers to prevent the cover from falling to the bottom of the oven.
5. Gently twist the screwdriver blade to loosen the glass light cover.
6. Remove bulb from socket.
7. Replace bulb, replace light cover by snapping back into place and push the clip to hold the glass light cover tightly.

CLEANING THE EXTERIOR

Painted Parts and Trim

For general cleaning, use a cloth with hot and soapy water. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave on soil for 30 to 60 minutes. Rinse with a damp cloth and dry. **DO NOT** use abrasive cleaners on any of these materials; they can scratch the parts and trim.

Stainless Steel Surfaces

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

1. Place a small amount of Stainless Steel Appliance Cleaner or polish on a damp cloth or damp 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

If a mineral oil-based stainless steel appliance cleaner has been used before to clean the appliance, wash the surface with a mild soap and water prior to using the Stainless Steel Appliance Cleaner or polish.

Broiler Pan and Grid

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

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



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

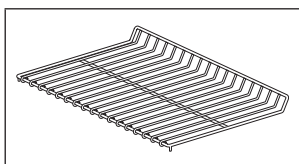
If food has burned on, sprinkle the grid with cleaner while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.

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

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

Oven Racks

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



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

Oven Cavity

DO NOT use oven cleaners.

NEVER wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hairlike cracks). Food spills should be cleaned when the oven cools. At high temperature, foods react with porcelain and a permanent dull spot can result. When cleaning a spot, use only non-abrasive cleaners or scrubbers.

Oven Door

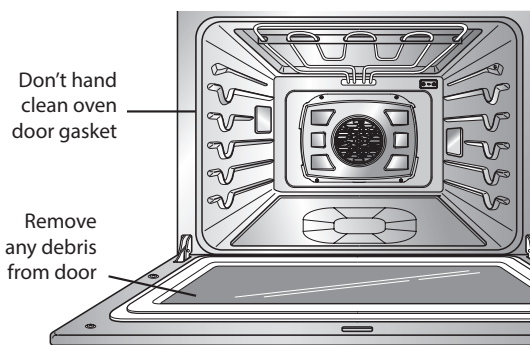
Use soap and water to thoroughly clean the top, sides, and front of the oven door. Rinse well. You may use a glass cleaner on the outside glass of the oven door. **DO NOT** immerse the door in water. **DO NOT spray or allow water or the glass cleaner to enter the door vents.** **DO NOT use oven cleaners,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

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



CAUTION

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



REMOVING AND REPLACING THE LIFT-OFF OVEN DOOR

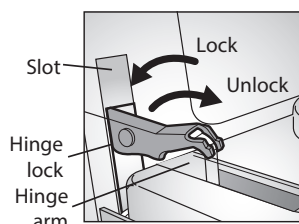


CAUTION

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

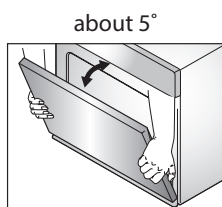
Removing the Door

1. Open the door fully.
2. Pull the hinge locks down toward the door frame to the unlocked position.



Hinge lock open

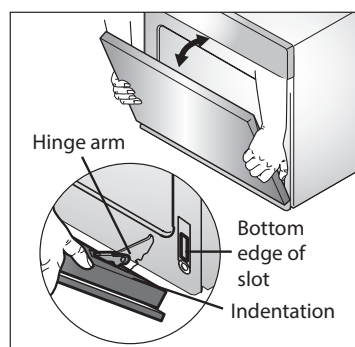
3. Firmly grasp both sides of the door at the top.
4. Close door to the door removal position, which is approximately 5 degrees.



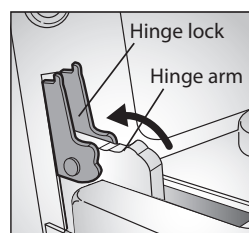
5. Lift door up and out until the hinge arm is clear of the slot.

Replacing the Door

1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot.



3. Open the door fully. If the door will not open fully, the indentation is not seated correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity to the locked position.



Hinge locked

5. Close the oven door.

DOOR CARE INSTRUCTIONS

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

TROUBLESHOOTING

FAQs

My new oven doesn't cook like my old one. Is there something wrong with the temperature settings?

No, Your oven has been factory tested and calibrated. For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the oven temperature yourself to meet your specific cooking needs. See *Adjusting the Oven Temperature*, for easy instructions on how to adjust your thermostat.

During convection cooking the fan stops when I open the door. Is that normal?

Yes, this is normal. When the door is opened, the convection fan will stop until the door is closed.

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

Never use aluminum foil to line the bottom or sides of the oven. 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.)

Can I use aluminum foil on the racks?

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, 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.

Can I leave my racks in the oven when running a Self Clean cycle?

No. Although it will not damage the racks, it will discolor them and may make them hard to slide in and out during use. Remove all items from the oven before starting a Self Clean cycle.

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

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

Should I broil with the door open or closed?

Your electric oven isn't designed for open door broiling. If you broil with the oven door open, it can damage the oven knobs and display.

Why aren't the function buttons working?

Make sure that the oven is not in Lockout mode. LOCKOUT appears in the display if Lockout is activated. To deactivate Lockout, press and hold the **START** button for three seconds. The unlock melody will sound and LOCKOUT will disappear from the display when controls are unlocked.

My oven is still dirty after running the EasyClean® cycle. What else should I do?

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

I tried scrubbing my oven after running EasyClean®, but some soils still remain. What can I do?

The EasyClean® feature works best when the soils are fully soaked and submerged in water before running the cycle and during hand-cleaning. If soils are not sufficiently soaked in water, it can negatively affect the cleaning performance. Repeat the EasyClean® process using sufficient water. Sugar-based and certain greasy soils are especially hard to clean. **If some stubborn soils remain, use the Self Clean feature** to thoroughly clean your oven.

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

Soils on the side and rear walls of your oven may be more difficult to fully soak with water. **Try repeating the EasyClean® process with more than the ¼ cup (2 oz or 50 ml) spray recommended.**

Will EasyClean® get all of the soils and stains out completely?

It depends on the soil type. Sugar-based and certain grease stains are especially hard to clean. Also, if stains are not sufficiently soaked in water, this can negatively affect cleaning performance. **If stubborn or built-up stains remain, use the Self Clean feature.** Refer to the Self Clean section of your owner's manual.

Are there any tricks to getting some of the stubborn soils out?

Scraping the soils with a plastic scraper before and during hand-cleaning is recommended. Fully saturating soils with water is also recommended.

However, certain types of soils are harder to clean than others. **For these stubborn soils, the Self Clean cycle is recommended.** Consult the Self Clean section of your owner's manual for details.

Is it safe for my convection fan, broil burner or heater element to get wet during EasyClean®?

Yes. The convection fan, broiler burner or heater element may get a little wet during cleaning. However, direct spray onto the broil burner and heater elements is not necessary because these are self-cleaning during regular use.

Do I need to use all 1-1/4 cups (10 oz or 300 ml) of water for EasyClean®?

Yes. **It is highly recommended that 1 cup (8 oz or 250 ml) of water be sprayed or poured on the bottom and an additional 1/4 cup (2 oz or 50 ml) of water be sprayed** on walls and other soiled areas to fully saturate the soils for better cleaning performance.

I see "smoke" coming out of my oven's vents during EasyClean®.

Is this normal?

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.

How often should I use EasyClean®?

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.

What is required for EasyClean®?

A spray bottle filled with 1¼ cups (10 oz or 300 ml) of water, a plastic scraper, a nonscratch scrubbing pad and a towel. You should not use abrasive scrubbers such as heavy-duty scouring pads or steel wool. Except for a towel, all of the materials you need are included in a special cleaning kit with your new oven.

BEFORE CALLING FOR SERVICE

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

Problem	Possible Causes / Solutions		
Oven control beeps and displays any F code error.	<ul style="list-style-type: none"> Electronic control has detected a fault condition. Press UPPER CLEAR/OFF or LOWER CLEAR/OFF to clear the display and stop beeping. Reprogram oven. If fault reoccurs, record fault number. Press UPPER CLEAR/OFF or LOWER CLEAR/OFF and contact a qualified service technician. 	CODE	CAUSE
		F-3	Key held down too long or shorted key
		F-9	No heating (Upper oven)
		F-19	No heating (Lower oven)
Oven will not work	<ul style="list-style-type: none"> Plug on oven is not completely inserted in the electrical outlet. <ul style="list-style-type: none"> 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. <ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker. Oven controls improperly set. <ul style="list-style-type: none"> See the Using the Oven section. Oven too hot. <ul style="list-style-type: none"> Allow the oven to cool to below locking temperature. 		
Appliance does not operate.	<ul style="list-style-type: none"> Make sure cord is plugged correctly into outlet. Check circuit breakers. Service wiring is not complete. Contact your appliance Servicer for assistance. Power outage. Check house lights to be sure. Call your local electric company for service. 		
Oven light does not work.	<ul style="list-style-type: none"> Replace or tighten lamp. See Changing the Oven Light section, page 35. 		
Oven smokes excessively during broiling.	<ul style="list-style-type: none"> 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, but do not cut into lean. Insert on broiler pan wrong side up and grease not draining. Always place grid on the broiler pan with ribs up and slots down to allow grease to drip into pan. Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently. Old grease or food spatters cause excessive smoking. 		
Food does not bake or roast properly	<ul style="list-style-type: none"> Oven controls improperly set. <ul style="list-style-type: none"> See the Using the Oven section. Rack position is incorrect or the rack is not level. <ul style="list-style-type: none"> See the Using the Oven section. Incorrect cookware or cookware of improper size being used. <ul style="list-style-type: none"> See the Using the Oven section. Oven sensor needs to be adjusted. <ul style="list-style-type: none"> See <i>Adjusting the Oven Temperature</i>. 		

Problem	Possible Causes / Solutions
Food does not broil properly	<ul style="list-style-type: none"> • Oven controls improperly set. <ul style="list-style-type: none"> – Make sure you press the BROIL pad. • Improper rack position being used. <ul style="list-style-type: none"> – See the Broiling Guide, page 20. • Cookware not suited for broiling. <ul style="list-style-type: none"> – Use the broiling pan and grid that came with your oven. • Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended. <ul style="list-style-type: none"> – See the Using the Oven section. • In some areas the power (voltage) may be low. <ul style="list-style-type: none"> – Preheat the broil element for 10 minutes. – See the Broiling Guide, page 20.
Oven temperature too hot or too cold	<ul style="list-style-type: none"> • Oven Sensor needs to be adjusted. <ul style="list-style-type: none"> – See Adjusting the Oven Temperature.
Oven will not self-clean	<ul style="list-style-type: none"> • Oven controls improperly set. <ul style="list-style-type: none"> – See Using Self-Clean. • A self-clean cycle cannot be started if oven door is opened.
Crackling or popping sound	<ul style="list-style-type: none"> • This is the sound of the metal heating and cooling during both the cooking and cleaning functions. <ul style="list-style-type: none"> – This is normal.
Excessive smoking during a self clean cycle	<ul style="list-style-type: none"> • Excessive soil. <ul style="list-style-type: none"> – Press the CLEAR/OFF pad. Open the windows to rid the room of smoke. Wait until the self-clean mode is cancelled. Wipe up the excess soil and reset the self-clean cycle.
Oven door do not open after a self clean cycle	<ul style="list-style-type: none"> • Oven is too hot. <ul style="list-style-type: none"> – Allow the oven to cool below locking temperature.
Oven not clean after a self clean cycle	<ul style="list-style-type: none"> • Oven controls not properly set. <ul style="list-style-type: none"> – See the self-clean section, page 30~32. • Oven was heavily soiled. <ul style="list-style-type: none"> – Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
DOOR LOCKED icon are on when you want to cook	<ul style="list-style-type: none"> • The oven door is locked because the temperature inside the oven has not dropped below the locking temperature after self-clean.
Burning or oily odor emitting from the vent	<ul style="list-style-type: none"> • This is normal in a new oven and will disappear in time. <ul style="list-style-type: none"> – To speed the process, set a self-clean cycle for a minimum of 3 hours. See the self-clean section, page 30~32.
Cooling fan continues to run after oven is turned off	<ul style="list-style-type: none"> • The fan turns off automatically when the electronic components have cooled sufficiently. <ul style="list-style-type: none"> – This is normal.
Warm air venting into kitchen after oven has been turned off.	<ul style="list-style-type: none"> • Warm air exhaust is needed to maintain and cool down oven temperatures. It turns off automatically when the heat cools to a safe temperature. <ul style="list-style-type: none"> – This is normal.

SMART DIAGNOSIS™



Should you experience any problems with your oven, it has the capability of transmitting data to your smart phone using the LG Smart Oven Application or via your telephone to the LG call center.

Smart Diagnosis™ cannot be activated unless your oven is turned on by pressing the Power button. If your oven is unable to turn on, then troubleshooting must be done without using Smart Diagnosis™.



USING SMART DIAGNOSIS™

SMART DIAGNOSIS™ USING YOUR SMART PHONE

1. Download the LG Smart Oven application on your smart phone.
2. Open the LG Smart Oven application on your smart phone. Press Smart Diagnosis™ button to advance to the next screen.
3. Follow directions of the application. Using 'Tag on' is recommended but, if it does not work well, the application will show how to use Audible Diagnosis.
4. Press [?] in the LG Smart Oven app for a more detailed guide on how to use the Tag On function.

! NOTE

- Call quality differences by region may affect the function.
- Use the home telephone for better communication performance, resulting in better service.
- Bad call quality may result in poor data transmission from your phone to the machine, which could cause Smart Diagnosis™ to malfunction.

SMART DIAGNOSIS™ THROUGH THE CALL CENTER

1. Call the LG call center at: (LG U.S.) 1-800-243-0000 (LG Canada) 1-888-542-2623.
2. When instructed to do so by the call center agent, hold the mouthpiece of your phone over the Smart Diagnosis™ logo on the machine. Hold the phone no more than one inch from (but not touching) the machine.

! NOTE

Do not touch any other buttons or icons on the display screen.

3. Press and hold the Start for 3 seconds.
4. Keep the phone in place until the tone transmission has finished. This takes about 5 seconds and the display will count down the time.
5. Once the countdown is over and the tones have stopped, resume your conversation with the call center agent, who will then be able to assist you in using the information transmitted for analysis.

! NOTE

- For best results, do not move the phone while the tones are being transmitted.
- If the call center agent is not able to get an accurate recording of the data, you may be asked to try again.

WARRANTY (USA)

LG Electronics Inc. will repair or replace your product, at LG's option, if it proves to be defective in material or workmanship under normal use, during the warranty period set forth below, effective from the date of original consumer purchase of the product. This limited warranty is good only to the original purchaser of the product and effective only when used in U.S.A.

WARRANTY PERIOD:	HOW SERVICE IS HANDLED:
One Year From the date of the original purchase	Any part of the oven which fails due to a defect in materials or workmanship. During this full one-year warranty , LG will also provide, free of charge , all labour and in-home service to replace the defective part.

THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. TO THE EXTENT ANY IMPLIED WARRANTY IS REQUIRED BY LAW, IT IS LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIOD ABOVE. LG WILL NOT BE LIABLE FOR ANY CONSEQUENTIAL, INDIRECT, OR INCIDENTAL DAMAGES OF ANY KIND, INCLUDING LOST REVENUES OR PROFITS, IN CONNECTION WITH THE PRODUCT. SOME STATES DO NOT ALLOW LIMITATION ON HOW LONG AN IMPLIED WARRANTY LASTS OR THE EXCLUSION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.

THIS LIMITED WARRANTY DOES NOT APPLY TO:

1. Service calls to correct the installation of your appliance, to instruct you how to use your appliance, to replace house fuses or correct house wiring, or to replace owner-accessible light bulbs.
2. Repairs when your appliance is used in other than normal, single-family household use.
3. Pickup and delivery. Your appliance is designed to be repairable in the home.
4. Damage resulting from accident, alteration, misuse, abuse, fire, flood, improper installation, acts of God, or use of products not approved by LG Corporation.
5. Repairs to parts or systems resulting from unauthorized modifications made to the appliance.
6. Replacement parts or repair labour costs for units operated outside the united states.
7. Any labour costs during the limited warranty period.

This warranty is extended to the original purchaser for products purchased for home use within the USA. In Alaska, the warranty excludes the cost of shipping or service calls to your home. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from states to states. To know what your legal rights are, consult your local or state consumer affairs or your state's Attorney General.

CUSTOMER ASSISTANCE INFORMATION:

To Prove Warranty Coverage	Retain your Sales Receipt to prove date of purchase. A copy of your Sales Receipt must be submitted at the time warranty service is provided.
To Obtain Nearest Authorized Service Center or Sales Dealer, or to Obtain Product, Customer, or Service Assistance	Call 1-800-243-0000 (Phone answered 24 hours - 365 days a year) and choose the appropriate prompt from the menu; or visit our website at: http://www.lg.com

NOTE



LG Customer Information Center

1-800-243-0000 USA, Consumer User
1-888-542-2623 CANADA

Register your product Online!

www.lg.com