

OWNER'S MANUAL ELECTRIC RANGE

Please read this owner's manual thoroughly before operating and keep it handy for reference at all times.

LSE3090ST LSE3092ST LSES302ST



MFI 62114704

(REV.00 140404)

TABLE OF CONTENTS

3 IMPORTANT SAFETY INSTRUCTIONS

10 OVERVIEW

- 10 Accessories
- 11 Range overview
- 12 Control panel overview

13 FEATURES

- 13 Clock
- 14 Timer on/off
- 14 Convection auto conversion
- 15 Oven temperature adjustment
- 15 Language
- 15 Preheating alarm light
- 15 Beeper volume
- 15 Fahrenheit or Celsius
- 15 Oven light
- 16 Lockout
- 16 Start time
- 17 Cook time

18 USING THE COOKTOP

- 18 Cooking areas
- 20 Using the proper cookware

21 USING THE OVEN

- 21 Removing and replacing the oven racks
- 22 Bake
- 23 Dual Convection bake (on some models)
- 24 Convection roast
- 25 Healthier roast (on some models)
- 26 Broil
- 27 Recommended broiling guide
- 28 Favorite
- 29 Warm
- 29 Proof
- 30 Meat probe (on some models)

31 LOWER OVEN CONTROLS (ON SOME MODELS)

31 Using the lower oven

32 CARE AND CLEANING

- 32 Cleaning the glass/ceramic cooktop.
- 33 Self clean
- 36 Cleaning the exterior
- 36 Changing the oven light
- 37 Removing and replacing the oven door and lower oven drawer

39 FAQs

40 TROUBLESHOOTING

40 Before requesting service

44 WARRANTY

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.

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 result in property damage and/or serious bodily harm or death. All safety messages will follow the safety alert symbol and either the word WARNING or CAUTION. These words mean:



WARNING

Indicates a hazardous situation which, if not avoided, could result in death or serious injury.



CAUTION

Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

ANTI-TIP SAFETY PRECAUTIONS



WARNING

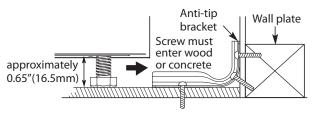
- It is possible for a child or adult to tip the range and be killed.
- Verify that the anti-tip device has been properly installed and engaged to the floor or wall and engaged to the leveling leg of the range.
- Ensure the anti-tip device is reengaged when the range is moved.
- To check that the anti-tip bracket is properly installed: Grasp the top rear edge of the range back guard and carefully attempt to tilt it forward. Verify that the anti-tip device is engaged.
- Do not operate the range without the anti-tip device in place and engaged.
- Failure to follow these instructions can result in death or serious burns to children or adults.











 Remove the warming or storage drawers and visually inspect that the rear leveling legs are fully inserted into the anti-tip bracket.

- Be certain that 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 performed by a qualified technician.
- Always disconnect power from the appliance before servicing.

SAFETY PRECAUTIONS



MARNING: This product contains chemicals known to the State of California to cause cancer. Wash hands after handling.

- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF THE 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 the oven until they have had sufficient time to cool. Other surfaces, such as oven vent openings and surfaces near these openings, oven doors, and windows of oven doors, also get hot and may cause burns if not cooled.
- Use care when opening the oven door. Let hot air or steam escape from the oven before removing or replacing food in the oven.
- Do NOT heat unopened food containers. Pressure in the containers may cause them to burst which may result in injury.
- **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 harsh etching, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface. Scratches may cause the glass to shatter.
- Be careful when removing and lifting the door.
- DO NOT lift the door by the handle. The door is very heavy.
- **DO NOT** use utensils for removing refuse (ash, food etc.)
- Refer to the installation manual for proper anti-tip bracket installation.
- Never remove the oven legs. The range will not be secured to the anti-tip bracket if the legs are removed.



- 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).
- Never attempt to dry a pet in the oven.



MARNING

- DO NOT step or sit on the oven door. Install the anti-tip bracket packed with the range.
 - The range could be tipped and injury might result from spilled hot liquid, food, or the range itself.
 - If the range is pulled away from the wall for cleaning, service, or any other reason, ensure that the anti-tip bracket is properly re-engaged when the range is pushed back against the wall.
 - Do not rest large, heavy items such as whole turkeys on the open oven door. The range could tip forward and cause injury.
- 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.
- Only use dry pot holders. 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 to remove food.
- If the door glass, cooktop glass, surface, or oven heating unit of the range are damaged, discontinue use of the range and call for service.
- Do not operate the oven without the charcoal heater mesh.
- Do not allow anyone to climb, stand or hang on the door, storage drawer or cooktop. They could damage the range and even tip it over, causing severe personal injury.

REMOVE FLAMMABLE AND EXPLOSIVE MATERIAL FROM THE APPLIANCE



WARNING

- Be certain that all packing materials are removed from the appliance before operating. Keep plastic, clothes, paper, and other flammable materials away from parts of the appliance that may become hot.
- Do not store or use flammable material in the oven or near or on the cooktop. Flammable materials include paper, plastic, pot holders, linens, wall coverings, curtains, and gasoline or other flammable vapors and liquids such as grease or cooking oil. These materials can be ignited when the oven and cooktop are in use.
- Wear Proper Apparel. Do not wear loose-fitting or hanging garments which may ignite if they contact hot surfaces and cause severe burns.
- Metal objects such as unopened cans should not be left on the surface unit or heated in the oven. Pressure in the containers may cause them to burst, resulting in iniurv.
- Do not use the oven for drying clothes. Only use the oven for its intended purpose.

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 temperature probe to contact heating elements.
- 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.



MARNING

- Turn the POWER OFF before removing the warming oven drawer.
 - -- Failure to do so can result in severe personal injury, death, or electrical shock.

PAN PLACEMENT



- Do not place food or cookware on the bottom of the oven cavity. Doing so will cause permanent damage to the oven bottom finish.
- When warming food in the warming drawer, always use a baking sheet or pan with 4 raised sides. This will prevent food from sliding off.

DEEP FAT FRYERS

- Use extreme caution when moving or disposing of hot grease.
- Always heat fat slowly, and watch as it heats.
- If frying with a combinations of oils and fats, stir together before heating.
- 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 with too much fat can cause spillovers when food is added.

SAFETY DURING USE

- Do not touch the oven racks while they are hot.
- If the rack must be moved while the oven is hot, do not let the potholder contact the hot heating element in the oven.
- Always use pot holders or oven mitts when removing food from the oven or the center warming element. Cookware will be hot.
- Use caution with the TIMED BAKE or DELAYED TIMED BAKE features. Use the
 automatic timer when cooking cured or frozen meats and most fruits and vegetables.
 Foods that can easily spoil, such as milk, eggs, fish, meat or poultry, should be chilled
 in the refrigerator first. Even when chilled, they should not stand in the oven for more
 than 1 hour before cooking begins, and should be removed promptly when cooking
 is complete. 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.
- Should an oven fire occur, 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.
- Do not use plastic to cover food. Use foil or oven resistant lids only.
- If the oven is heavily soiled with oil, self clean the oven before using the oven again. The oil could cause a risk of fire.
- Wipe up heavy soil on the bottom of the oven before using the Self Clean function.
- **Use proper pan sizes.** For smaller pots and pans, use the smaller heating elements. For larger pots and pans, use the larger heating elements. Select utensils that have flat bottoms large enough to cover the heating elements. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing.
- Never leave surface units unattended at high heat settings. Boil overs cause smoking and greasy spillovers that may ignite.
- **Glazed cooking utensils.** Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to the sudden change in temperature.
- Utensil handles should be turned inward and not extend over adjacent surface units. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

CHILD SAFETY



MARNING

- Keep children and pets away from the oven.
- Accessible parts may become hot when the grill is in use.
- During the normal operation (self-clean cycle, bake, etc.) DO NOT touch the hot surface between the bottom of the oven door and the top of the drawer on the front of the oven. Doing so is a burn hazard and will cause injury.
- Never let a child hang on the oven door.
- Do not allow children to crawl into the oven.



- DO NOT leave children unattended near the oven.
- During the self clean cycle, the outside of the oven can become very hot to the touch.
- NEVER leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance as they could be injured or burned.

- NEVER store items of interest to children in cabinets above the range. Children climbing on the range or on the oven door to reach items could be seriously injured.
- Let hot utensils cool in a safe place, out of reach of children.
- Children should not be allowed to play with controls or other parts of the appliance.

GLASS/CERAMIC COOKING SURFACES

Stand to the side of the range when opening the oven door. The hot air and steam that escape can cause burns to hands, face and eyes.



MARNING

- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS.
- Surface units may be hot even though they are dark in color. Areas near surface
 units may become hot enough to cause burns. During and after use, do not touch,
 or let clothing or other flammable materials contact surface units or areas near
 units until they have had enough time to get cool. This includes the cooktop and
 the area above the oven door.
- **Do not cook on a broken cooktop.** If the cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.
- Clean cooktop with Caution. Do not use sponges or a cloth to wipe up spills on a hot cooking area. Use a proper metal scraper.
- **DO NOT use the glass cooktop** surface as a cutting board.
- **DO NOT place or store** items that can melt or catch fire on the glass cooktop, even when it is not being used.
- DO NOT turn surface units on until after placing cookware.
- DO NOT store heavy items above the cooktop surface that could fall and damage it.
- **DO NOT place** aluminum foil or plastic items such as salt and pepper shakers, spoon holders, or plastic wrappings or any other material on the range when it is in use.
- Be sure you know which control pads operate each surface unit. Make sure you turned on the correct surface unit.
- **NEVER cook directly on the glass.** Always use cookware.
- Always place the pan in the center of the surface unit you are cooking on.
 NEVER leave surface units unattended at high heat settings. Proper contact of utensil to burner will also improve efficiency.
 - Boil overs cause smoking and greasy spillovers that may catch on fire.
- · Always turn the surface units off before removing cookware.
- DO NOT use plastic wrap to cover food.
 - Plastic may melt onto the surface and be very difficult to remove.
- DO NOT touch surface units until they have cooled down.
- The surface elements may still be hot and burns may occur if the glass surface is touched before it has cooled down sufficiently.
- Immediately clean spills on the cooking area to prevent a tough cleaning chore later.

- If cabinet storage is provided directly above the cooking surface, limit it to items that are infrequently used and can be safely stored in an area subjected to heat. Temperatures may be unsafe for items such as volatile liquids, cleaners or aerosol sprays.
- When warming foods, do not use containers that seal. Allow venting for heated air to escape.
- Some cleaners can produce dangerous fumes if applied to a hot surface.
- DO NOT use a steel-wool pad to clean the surface.
 - It will scratch the surface.
- DO NOT use scrub pads or abrasive cleaning pads.
 - They may damage your glass cooktop surface.
- Cookware with rough edges or bottoms can mark or scratch the cooktop surface.
- Do not slide anything metal or glass across the cooktop.
- Do not use dirty cookware or cookware with dirt built-up on the bottom.

SAFETY WHEN CLEANING



- · Open a window or turn on a ventilation fan or hood before self cleaning.
- **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 a well-ventilated room.
- Clean in the self clean cycle only parts listed in this manual. Before self cleaning the oven, remove the broiler pan and any utensils or foods from the oven.
- It is normal for the cooktop of the range to become hot during a self clean cycle. Therefore, touching the cooktop during a clean cycle should be avoided.
- **Important Instruction.** In the event the self clean error code F is displayed, and three long beeps sound, the oven is malfunctioning in the self clean mode. Switch off the electrical power to the main fuse or breaker and have the oven serviced by a qualified technician.
- · Make sure oven lights are cool before cleaning.
- Never pour COLD water over a hot oven for cleaning. Doing so may cause the oven to malfunction.

COOK MEAT AND POULTRY THOROUGHLY

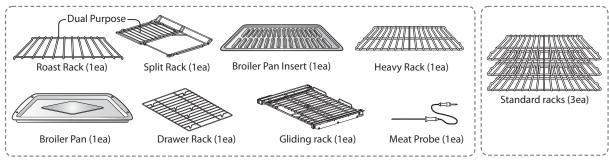
To protect against food borne illnesses, cook meat and poultry thoroughly. The USDA has indicated the following as safe minimum internal temperatures for consumption:

- Ground beef, veal, pork, or lamb: 160 °F
- Poultry: 165 °F
- Beef, veal, pork, or lamb: 145 °F
- Fish/seafood: 145 °F

OVERVIEW

ACCESSORIES

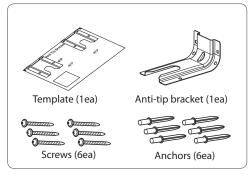
Accessories for cooking



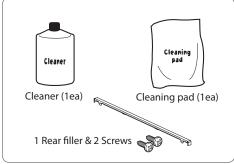
For Model: LSE3092ST, LSES302ST

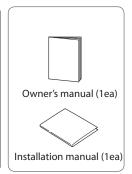
For Model: LSE3090ST

Accessories for installation



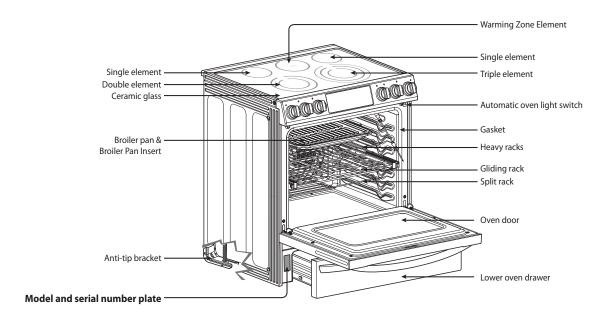
Accessories for maintenance



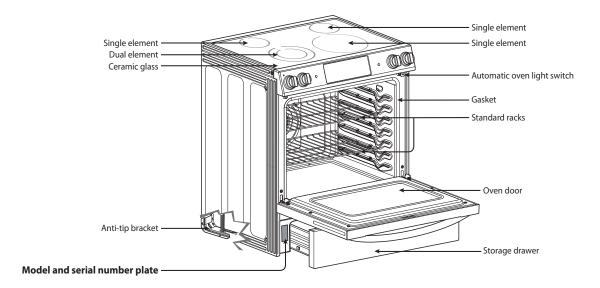


RANGE OVERVIEW

For model: LSE3092ST, LSES302ST

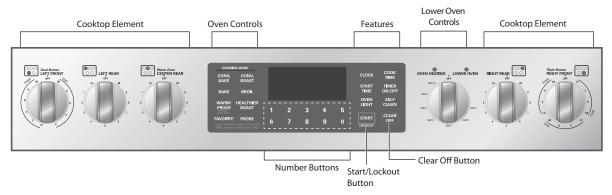


For model: LSE3090ST

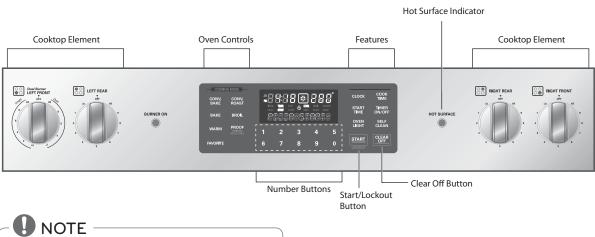


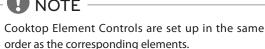
CONTROL PANEL OVERVIEW

For model: LSE3092ST, LSES302ST



For model: LSE3090ST





ELEMENT ON/OFF INDICATOR LIGHT (On Some Models):

Shows whether the surface elements are turned on/off.

Hot Surface Indicator

Hot surface indicator light will glow as long as any surface cooking area is too hot to touch.

It will remain on after the element is turned off and until the surface has cooled to approximately 150 °F.

Flashing Time

If your oven displays a flashing clock, press the "Clock" button and reset the time, or press any button to stop the flashing.

FEATURES

CLOCK

The clock must be set to the correct time of day in order for the automatic oven timing functions to work properly.

- 1. Press CLOCK.
- 2. Press the number buttons to enter the time. For example, to set the clock for 10:30, press the numbers: 1, 0, 3 and 0.
- 3. Press START.



- The time of day cannot be changed during a Timed Baking or Self Clean cycle.
- •To check the time of day when the display is showing other information, simply press the **CLOCK** button.
- If no buttons are pressed within 25 seconds of pressing the **CLOCK** button, the display will revert to its original setting.
- · If the display time is blinking, you may have experienced a power failure. Reset the time.

Setting the hour mode on the clock (12 or 24 hour.)

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

- 1. Press and hold the **CLOCK** button for 3 seconds.
- 2. Press the number 1 button to display a 12-hour clock or the 2 button for a 24-hour clock.
- 3. Press the START button to accept the desired change.

Minimum & Maximum default settings

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

An entry error tone (two short tones) will sound if the entry of the temperature or time is below the minimum or above the maximum setting for the feature.

FEATURE		MIN. TEMP. /TIME	MAX. TEMP. / TIME	Default
CLOCK	12 Hr.	1:00 Hr. / Min.	12:59 Hr. / Min.	
CLOCK	24 Hr.	0:00 Hr. / Min.	23:59 Hr. / Min.	
TIMER	12 Hr.	0:01 Min.	11:59 Hr. / Min.	
IIIVIEK	24 Hr.	0:01 Min.	11:59 Hr. / Min	
COOK TIME	12 Hr.	0:01 Min.	11:59 Hr. / Min	
COOK TIME	24 Hr.	0:01 Min.	11:59 Hr. / Min	
CONVECTION BAKE		300°F / 150°C	550°F / 285°C	12 Hr.
CONVECTION ROAST		300°F / 150°C	550°F / 285°C	12 Hr.
BROIL		Lo - 400°F	Hi - 550°F	3 Hr.
BAKE		170°F / 75°C	550°F / 285°C	12 Hr.
PROOF				12 Hr.
WARM			170°F/75°C, 3 hours	
SELF CLEAN		2 Hr.	4 Hr.	3 Hr.

TIMER ON/OFF

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

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

To set the Timer (example for 5 minutes):

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



2. Press the 5 button. 0:05 will appear in the display.



3. Press the **TIMER** button to start the Timer. The time will count down from 5:00 minutes and the time remaining will show in the display.





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

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



NOTE -

If the remaining time is not in the display, recall the remaining time by pressing the Timer ON/OFF button.



NOTE -

• If you press TIMER ON/OFF once, it allows you to set the time in seconds.

For example, press TIMER ON/OFF once, and then 5, 0 for 50 seconds.



• If you press TIMER ON/OFF twice, it allows you to set the time in minutes.

For example, press TIMER ON/OFF twice and then the 5 button for 5 minutes.



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

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

CONVECTION AUTO CONVERSION

When cooking using the convection cycle (Conv. bake and roast), the oven temperature is automatically reduced by 25°F. The display will show the changed temperature.

This feature is called "AUTO CONVERSION." Your range comes with this feature enabled.

To DISABLE the auto conversion feature:

- 1. Press and hold the WARM/PROOF button for 3 seconds. "AUTO" will appear in the display.
- 2. Press the 1 button to ENABLE or press the 2 button to DISABLE.
- 3. Press the **START** button to accept the change.

OVEN TEMPERATURE ADJUSTMENT

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

Adjusting the oven temperature

- 1. Press and hold the **PROOF** or **WARM/PROOF** button for 3 seconds. "AUTO" will appear in the display.
- 2. Press the PROOF or WARM/PROOF button once and "Adj" will appear in the display.
- 3. Using the **number** buttons, enter the amount you wish to adjust the temperature. For example, to adjust the oven temperature 15 degrees, press 1 and 5.
- 4. Press **PROOF** or **WARM/PROOF** once to increase (+) or twice to decrease (-) the temperature.
- 5. Press the **START** button to accept the change.



NOTE —

- •This adjustment will not affect the broiling or 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 readjusts.

LANGUAGE

The default language of the display is English. It can be changed to Spanish or French.

- 1. Press and hold the WARM/PROOF button for 3 seconds. "AUTO" will appear in the display.
- 2. Press the WARM/PROOF button 2 times and "Lng" will appear in the display.
- 3. Press the 1 button for English, press the 2 button for Spanish, press the 3 button for French.
- 4. Press the **START** button to accept the change.

PREHEATING ALARM LIGHT

When the oven reaches its set temperature the preheating alarm light will flash until the oven door is opened. You can activate or deactivate the preheating alarm light.

- 1. Press and hold the WARM/PROOF button for 3 seconds. "AUTO" will appear in the display.
- 2. Press the **WARM/PROOF** button 3 times and "PrE" appear in the display.
- 3. Press the 1 button for ON or press the 2 button for
- 4. Press the **START** button to accept the change.

BEEPER VOLUME

- 1. Press and hold the WARM/PROOF button for 3 seconds. "AUTO" will appear in the display.
- 2. Press the WARM/PROOF button 4 times and "BEEP" will appear in the display.
- 3. Press the 1 button for LOUD, press the 2 button for NORMAL, press the 3 button for LOW, and press the 4 button for MUTE.
- 4. Press the **START** button to accept the change.

FAHRENHEIT OR CELSIUS

The oven temperature settings can either be set to Fahrenheit or Celsius. The oven defaults to Fahrenheit unless changed by the user.

- 1. Press and hold the WARM/PROOF button for 3 seconds. "AUTO" will appear in the display.
- 2. Press the WARM/PROOF button 5 times and "UNIT" will appear in the display.
- 3. Press the 1 button for F (Fahrenheit) or press the 2 button for C (Celsius).
- 4. Press the **START** button to accept the change.

OVEN LIGHT

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



NOTE —

The oven light cannot be turned on if the Self Clean function is active.

LOCKOUT

The Lockout feature automatically locks the oven door and prevents most oven and cooktop controls from being turned on. It does not disable the clock, timer or the interior oven light.

Activate the Lockout feature:

- 1. Press and hold the **START** button for three seconds.
- 2. The Lock melody will sound, **LOCKING** will appear in the display and DOOK LOCKED will flash in the display. Once the oven door is locked, the **DOOR LOCKED** indicator will stop flashing and remain on

Reset normal oven operation:

1. Press and hold the **START** button for three seconds. The Unlock melody will sound twice. **DOOR LOCKED** will continue to flash in the display until the oven door has completely unlocked and the lock icon(⊕) will disappear from the display.



NOTE -

- •The clock, kitchen timer and oven light will still operate while the oven is in Lockout mode.
- If the oven door is open while in Lockout mode, the display buttons will still not operate.

START TIME (Delayed timed COOK)

The automatic timer of the DELAYED TIMED COOK function will turn the oven ON and OFF at the time you select. This feature can only be used with the: BAKE, CONVECTION BAKE and CONVECTION ROAST modes.

To set the oven for Delayed Start (example, to BAKE at 300°F and start operating the bake mode at 4:30):

Make sure that the clock is set for the correct time of day.

- 1. Press the **BAKE** button. **350°F** will appear in the
- 2. Use the oven buttons to set the temperature: Press 3, 0 and 0.
- 3. Press the START TIME button.
- 4. Set the start time: Press 4, 3 and 0 for 4:30.
- 5. Press the **START** button. A short beep will sound and the oven will begin baking at the set time.



NOTE -

- To cancel the DELAYED TIMED COOK function, press the **CLEAR OFF** button at any time.
- To change the cooking time, repeat steps 3-4 and press the **START** button.
- If your oven clock is set as a 12 hour clock, you can delay the cook time for 12 hours. If your oven clock is set as a 24 hour clock, you can delay the cook time for 24 hours.

The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:

- **END** and the time of day will show in the display.
- The cook end indicator tone will sound every 60 seconds until the CLEAR OFF button is pressed.
- · When WARM is set, the warming function is activated after cooking for the set time.



CAUTION

- · 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. 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.

COOK TIME (TIMED COOK)

The TIMED COOK feature allows you to set the oven to cook for a specific length of time. This feature can only be used with the BAKE, CONVECTION BAKE, CONVECTION ROAST and FAVORITE modes.

Setting the TIMED COOK function (example, BAKE at 300°F for 30 minutes):

Make sure that the clock is set to the correct time of day.

- 1. Press the **BAKE button**. 350°F will appear in the display.
- 2. Use the number buttons to set the temperature. Press 3, 0 and 0.
- 3. Press the COOK TIME button. TIMED will flash. BAKE, 0:00 and 300°F will appear in the display.
- 4. Set the baking time: Press 3 and 0 (for 30 minutes). The baking time can be set for any amount of time between 1 minute and 11 hours and 59 minutes.
- 5. Press the **START** button. The display will show the cooking time countdown.



To set the WARM function to engage at the end of the timed cook cycle, repeat steps 1-4 and then press the **WARM** button. **WARM** will appear in the display. (Refer to the "WARM" section for instruction.)

The oven will continue to cook for the set amount of time and then turn off automatically. When the cooking time has elapsed:

- END and the time of day will show in the display.
- The cook end indicator tone will sound every 60 seconds until the CLEAR OFF button is pressed.
- · When WARM is set, the warming function is activated after cooking for the set time.

To change the cook time while operating the oven (example, to change the cook time from 30 minutes to 1 hour and 30 minutes):

- 1. Press the **COOK TIME** button.
- 2. Press the number buttons to change the baking time: 1, 3, 0.
- 3. Press the **START** button to accept the change.



NOTE —

- During oven operation, it is possible that the oven cooling fan will operate to cool the control panel. This is normal operation.
- It is normal for the air from the cooling fan to be hot during oven use, and it will remain warm until the oven is cooled.

USING THE COOKTOP

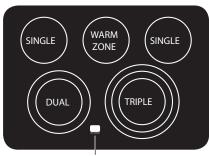
COOKING AREAS

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

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

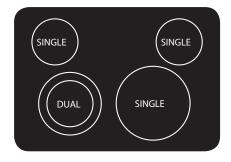
When a control is turned on, a glow can be seen through the glass cooktop surface. The element will cycle on and off to maintain the preset heat setting, even on Hi.

For model: LSE3092ST, LSES302ST



Hot surface indicator light

For model: LSE3090ST



Hot surface indicator (On some models)

The hot surface indicator light will glow as long as any surface cooking area is too hot to touch.

It will remain on after the element is turned off and until the surface has cooled to approximately 150°F.



CAUTION -

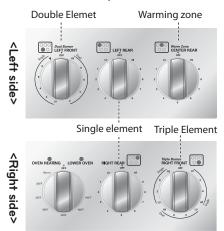
It is normal for the surface elements to cycle on and off during cooking, even on higher settings. This will happen more frequently if cooking on a lower temperature setting.

Using the cooktop elements

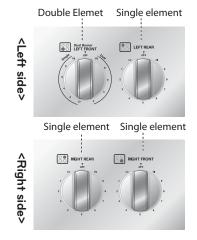
To turn on a SINGLE element (left and right rear elements):

- 1. Push the single element knob in.
- 2. Turn the knob in either direction to the setting you want. The control knob clicks when it is positioned at both OFF and HI.

For model: LSE3092ST, LSES302ST



For model: LSE3090ST





NOTE

- Hi is the highest temperature available.
- · Lo is the lowest temperature available.



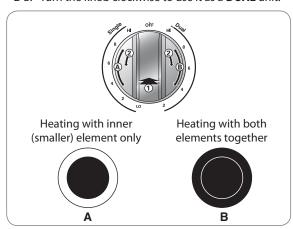
CAUTION

- NEVER leave food on the cooktop unattended. Spillovers can cause smoke. Greasy spillovers may catch on fire.
- The oven surface element may appear to have cooled after it has been turned OFF. The element may still be hot and burns may occur if this element is touched before it has cooled sufficiently.

To turn on the DUAL element (left front element):

There is one dual element located in the left front position. The dual element can be used as either a dual or a single element.

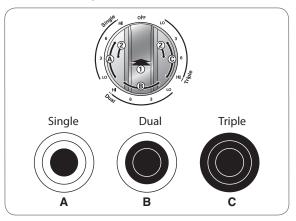
- 1. Push in the appropriate knob.
- 2-A. Turn the knob counterclockwise to use it as a **SINGLE** element.
- 2-B. Turn the knob clockwise to use it as a **DUAL** unit.



To turn on a TRIPLE surface unit: (Right Front, some models)

There is one triple element that can be used as either a single, dual or triple element.

- 1. Push in the appropriate knob.
- 2-A. Turn the knob counterclockwise to use the SINGLE element.
- 2-B. Turn the knob clockwise to the Dual position to use as a **DUAL** element.
- 2-C. Turn the knob clockwise to the **Triple** position to use as a triple element.





NOTE -

- Hi is the highest temperature available.
- Lo is the lowest temperature available.
- Press and hold the + or buttons to quickly scroll through the temperature settings.

To turn on the Warming Zone (center element, some models):

Use the Warming Zone to keep food warm after it has already been cooked.

The warming zone is not meant for cooking food. Attempting to cook uncooked or cold food on the warming zone could result in a food borne illness.

- 1. Push in the appropriate knob.
- 2. Turn the knob in either direction to the desired setting.



CAUTION

- Only use cookware and dishes that are safe for oven and cooktop use.
- · Always use oven mitts when removing food from the cooktop and oven.
- Do not place sealed containers on the cooktop.
- DO NOT use plastic wrap to cover food while on the cooktop. Plastic may melt onto the surface and be very difficult to clean.
- · When using the warming zone, food should be kept in its container and covered with a lid or aluminum foil to maintain food quality.
- DO NOT leave food on the warming zone for more than two hours.

Recommended surface cooking settings

Element	Level	Recommended Use
Dual Triple	-	Large diameter cookwareLarge quantities of foodHome canning
Single Dual	HI	Bring liquid to a boil Start cooking
Triple	8	 Hold a rapid boil, frying, deep fat fry Quickly brown or sear food
	5	 Maintain a slow boil Fry or saute foods Cook soups, sauces and gravies
2		• Stew or steam food • Simmer
	Lo	Keep food warm Melt chocolate or butter

Element	Level	To Keep Warm
Warm Hi (On Some	Hi	Fried FoodsHot BeverageSoups (Liquid)
Models)	Models) Med	 Dinner Plate with Food Sauces Soups (Cream) Stew Vegetables Meats
Lo	Lo	Bread/Pastries Gravies Casseroles Eggs

Home canning tips

Be sure that the canner is centered over the surface unit and flat on the bottom.

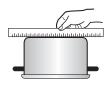
- The base must not be more than 1 inch larger than the element. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil and cooktops may be damaged.
- Some canners are designed with smaller bases for use on smooth top surfaces.
- Use the high heat setting only until the water comes to a boil or pressure is reached in the canner.
- Reduce to the lowest heat setting that maintains the boil or pressure. If the heat is not turned down, the cooktop may be damaged.

USING THE PROPER COOKWARE

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

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

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





NOTE

- Do not use a small pan on a large element. Not only does this waste energy, but it can also result in spillovers burning onto the cooking area.
- Only use flat bottomed cookware. Do not use cookware that is oversized or uneven such as round bottom woks, rippled bottom cookware, or oversized canners and griddles.
- Do not use foil or foil-type containers. Foil may melt onto the glass. Do not use the cooktop if metal has melted on it. Call an authorized Servicer.

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

USING THE OVEN

REMOVING AND REPLACING THE **OVEN RACKS**



CAUTION

- Replace oven racks before turning the oven on to prevent burns.
- DO NOT cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.

Removing the racks:

- 1. While wearing oven mitts, grasp the oven rack.
- 2. Pull the rack straight out until it stops.
- 3. Lift up the front of the rack.
- 4. Pull out the rack.

Replacing the racks:

- 1. While wearing oven mitts, place the end of the rack on the support.
- 2. Tilt the front end of the rack up.
- 3. Push the rack in.
- 4. Check that the rack is properly in place.

Rack and Pan Placement (On Some Models)

Common use with Roasting rack Split-rack **(G**) **(F)** Ē **(© B** Heavy duty rack

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

If cooking on multiple racks, place the oven racks in positions B and D (for 2 racks). Place in positions B, D, and F (for 3 racks). Place the cookware as shown in Fig.1, 2.



Fig. 1: Multiple rack baking (Position B, D)

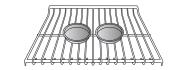


Fig. 2: Single rack baking (Position D)

BAKE

BAKE is used to prepare foods such as pastries, breads and casseroles. The oven can be programmed to bake at any temperature from 170°F (77°C) to 550°F (288°C). The default temperature is 350°F (177°C).

Setting the BAKE function (example, 375°F):

- 1. Press BAKE.
- 2. Set the oven temperature (Press 3, 7 and 5).
- 3. Press START.

PREHEATING and 100° will appear in the display. As the oven preheats, the temperature will increase by 5 degrees increments. Once the oven reaches its set temperature, a tone will sound and the oven light will flash on and off.

PREHEATING

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

- When cooking is finished, press the CLEAR OFF button.
- 5. Remove food from the oven.

To change the Bake Temperature while cooking (example changing from 375°F to 425°F):

- 1. Press BAKE.
- 2. Set the oven temperature (Press 4, 2 and 5).
- 3. Press START.



NOTE -

- During oven operation, it is possible that the oven cooling fan will operate to cool the control panel. This is normal operation.
- It is normal for the air from the cooling fan to be hot during oven use, and it will remain warm until the oven is cooled.

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 baked 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 bake ware will slightly lengthen the cooking time for most foods.



NOTE -

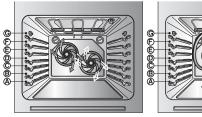
When using an oven thermometer in the oven cavity, temperatures may differ from the actual set oven temperature.

DUAL CONVECTION BAKE (On Some Models)

Dual Convection baking uses two fans to circulate the oven's heat evenly and continuously within the oven. 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 Dual Convection Bake. Multiple oven rack cooking may slightly increase cook times for some foods, but the overall result is time saved.

Benefits of Convection Bake:

- · Foods cook more evenly with Convection Bake compared to non-convection.
- · Multiple rack baking.
- · No special pans or bakeware needed.





(LSE3092ST, LSES302ST)

(LSE3090ST)

The CONV. BAKE pad controls the Convection Bake feature. Use the Convection Bake feature when cooking speed is desired. The oven can be programmed for Convection Bake at any temperature between 300°F (150°C) to 550°F (285°C).

Setting the CONVECTION BAKE function (example, 375°F):

- 1. Press CONV. BAKE. The display will flash 350 deg F.
- 2. Set the oven temperature (Press 3, 7 and 5).
- 3. Press **START**. The display will show **CONV BAKE** and the converted temperature starting at 100°F. As the oven preheats, the display will show the temperature increasing in 5 degree increments. Once the oven reaches the desired adjusted temperature, a tone will sound and the oven light will flash on and off. The display will show the auto converted oven temperature 350 deg F, CONV BAKE and the fan icon.

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

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 D. If cooking on multiple racks, place the oven racks in positions B and D (for 2 racks). Place in positions B, D, and F (for 3 racks).
- Cakes have better results when baked using the BAKE function. (You can still use multiple racks when baking multiple cake layers at the same time).
- · Cookies, muffins, biscuits and other guick breads tend to have very good results when using multiple racks.



NOTE -

- The convection fan stops during a convection bake cycle to allow for more even heating. This is normal.
- During oven operation, it is possible that the oven cooling fan will operate to cool the control panel. This is normal operation.
- The oven fan will run while convection baking. The fan will stop when the door is open, but the heat will not turn off. In some cases, the fan may shut off during a convection bake cycle.
- It is normal for the air from the cooling fan to be hot during oven use, and it will remain warm until the oven is cooled.

To use 3-rack position mode (On Some Models)

Bake with three racks using the CONV BAKE function.

- 1. Press CONV.BAKE twice, and "3 rack" will appear in the display.
- 2. Set the oven temperature.
- 3. Press START.

CONVECTION ROAST

The Convection Roast feature is designed to give an optimum roasting performance. The Convection Roast feature uses the convection fan while cooking to roast meats and poultry. The 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, uncovered.

Setting the CONVECTION ROAST function (example, 375°F):

- 1. Arrange oven racks and place food in oven.
- Press CONV. ROAST. The display will flash 350 deg F.
- 3. Set the oven temperature (Press 3, 7 and 5).
- 4. Press START. The display will show CONV ROAST and the changing temperature starting at 100°F. As the oven preheats, the display will show the temperature increasing in 5 degree increments. Once the oven reaches the desired adjusted temperature, a tone will sound and the oven light will flash on and off. The display will show the auto converted oven temperature 350 deg F, CONV BAKE and the fan icon.

Press **CLEAR/OFF** to cancel this function at any time.



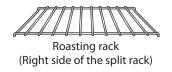
NOTE -

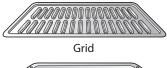
- During oven operation, it is possible that the oven cooling fan will operate to cool the control panel.
 This is normal operation.
- It is normal for the air from the cooling fan to be hot during oven use, and it will remain warm until the oven is cooled.

Roasting Rack Instructions (On Some Models)

When preparing meats for convection roasting, use the broiler pan and grid along with the roasting rack. The broiler pan will catch grease spills and the grid will help prevent grease splatters. The roasting rack will allow the heat to circulate around the meat.

- Place the oven rack on the bottom or next to the bottom rack position.
- 2. Place the grid in the broiler pan. The roasting rack fits on the grid allowing the heated air to circulate under the food for even cooking and to help increase browning on the underside.
 - Make sure the roasting rack is securely seated on the grid in the broiler pan.
 - DO NOT use the broiler pan without the grid. DO NOT cover the grid with aluminum foil.
- 3. Position food (fat side up) on the roasting rack.
- 4. Place the broiler pan on the oven rack.







Broiler Pan



CAUTION

• DO NOT use the roasting rack when broiling.

This will help prevent food from coming in contact with the broil element and grease from splattering.

- DO NOT use the broiler pan without the grid.
- DO NOT cover the grid with aluminum foil.
- Position food (fat side up) on the roasting rack.

HEALTHIER ROAST (On Some Models)

The Healthier Roast function is designed to lower the fat content of meat and poultry. Healthier Roast can reduce fat up to 20% compared to regular roasting. The amount of fat reduced from the meat may vary depending on the type and cut of meat. Results are based on beef roasts tested by a certified organization.

Preheating is not necessary for meats and poultry. The heating system of the healthier roast feature heats the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying moist on the inside. Extra cooking time may be needed for this feature. The meat probe should be used in this feature. (Refer to the HEALTHIER ROASTING CHART.)



NOTF -

PROBE will flash in the display when the oven probe is plugged into the socket.

Setting the HEALTHIER ROAST function: (example for Beef with probe temp 140°F):

- 1. Before using this feature, insert the meat probe into the meat or poultry.
- 2. Press Healthier Roast.
- 3. Select the menu by pressing **Healthier Roast** continuously until the type of meat you would like to cook appears in the display. (Beef, Pork, Lamb, Chicken, Turkey)
- 4. Set the probe temperature. (Press 1, 4 and 0.)
- 5. Press **START** to run this feature. The display will show the current probe temperature.
- 6. When the meat probe temperature reaches the set temperature, the roasting cycle is complete. The indicator tones will sound and the display will show End of Cycle. The indicator tones will sound every minute until CLEAR/OFF is pressed.



NOTE -

- During oven operation, it is possible that the oven cooling fan will operate to cool the control panel. This is normal operation.
- It is normal for the air from the cooling fan to be hot during oven use, and it will remain warm until the oven is cooled.

When preparing meats for roasting, use the broiler pan and grid. The broiler pan will catch meat drippings and prevent grease splatters.

Press **CLEAR/OFF** to cancel Healthier Roast at any time.

Healthier Roasting Chart

Menu	Meat Probe Temp.			
Menu	Temp. range	Default Temp.		
1. Beef	140~170°F (60~77°C)	160°F (71°C)		
2. Pork	160~190°F (71~88°C)	170°F (77°C)		
3. Lamb	140~170°F (60~77°C)	160°F (71°C)		
4. Chicken	165~180°F (74~82°C)	180°F (82°C)		
5. Turkey	165~180°F (74~82°C)	175°F (79°C)		

BROIL

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

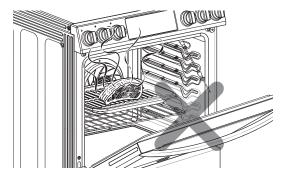


NOTE -

- Your oven is designed for CLOSED DOOR Broiling
- The meat probe cannot be used with this mode

Before Broiling.

- 1. Place the meat or fish on the broiler grid of the broiler pan.
- 2. Follow suggested shelf positions in the Broiling
- 3. The oven door must be closed during broiling.





♠ NOTE

If the oven door is opened when broiling, the control will display "Close the door to continue broil" promptly. A warning beep will occur every 15 seconds until the door is closed.

Setting the BROIL function

- 1. Press **BROIL** once for Hi broil or twice for Lo broil.
- 2. Press **START**. The oven will begin to broil.
- 3. Broil the food on one side until browned. Turn and cook on the other side until browned.
- 4. When broiling is finished, press CLEAR/OFF.

Press CLEAR/OFF to cancel Broil at any time.



NOTE -

• During oven operation, it is possible that the oven cooling fan will operate to cool the control panel. This is normal operation.

Smoking

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

- 1. Always use a broiler pan. Do not used sautéed pans or regular baking sheets for safety reasons.
- 2. NEVER use a broiler pan that is not thoroughly cleaned and at room temperature at the beginning of cooking.
- 3. ALWAYS run your cooktop ventilation system or vent hood during broiling.
- 4. Keep the interior of your oven as clean as possible. Left over debris from prior meals can burn or catch fire.
- 5. Avoid fatty marinades and sugary glazes. Both of these will increase the amount of smoke you experience. If you would like to use a glaze, apply it at the very end of cooking.
- 6. If you are experiencing significant smoke with any food item, consider:
 - · Lowering the broiler to the LO setting.
 - Lowering the rack position to cook the food farther away from the broiler.
 - · Using the HI broil setting to achieve the level of searing you desire, and then either switching to the LO broil setting, or switching to the BAKE function.
- 7. As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.
- 8. Adhere to the recommended broil settings and cooking guidelines in the chart on the following page whenever possible.



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 plain 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.

RECOMMENDED BROILING GUIDE

The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature. For best results when broiling, use a pan designed for broiling (refer to Fig.1)

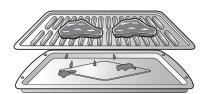
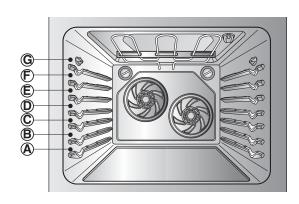


Fig.1



Broiling Chart

Food	Quantity and/ or Thickness	Shelf Position	First Side Time (min.)	Second Side Time (min.)	Comments
Ground Beef Well Done	1 lb. (4 patties) ½ to ¾" thick	F	7–9	3–5	Space evenly. Up to 8 patties may be broiled at once.
Beef Steaks Rare Medium Well Done	1" thick 1 to 1½ lbs. 1½" thick	F F F	6 7 8	2–3 2–3 3–4	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Medium Well Done	2 to 2½ lbs.	D D	12 14	6–8 8–10	
Chicken	1 whole cut up 2 to 2½ lbs., split lengthwise 2 Breasts	С	20	6–8 6–10	Broil skin-side-down first.
Lobster Tails	2–4 10 to 12 oz. each	С	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	¼ to ½" thick	Е	5	3–4	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	½" thick	D	5	3–5	Increase time 5 to 10 minutes per side for 11/2" thick or home-cured ham.
Pork Chops Well Done	2 (½" thick) 2 (1" thick) about 1 lb.	E D	7 9–10	6–8 7–9	Slash fat.
Lamb Chops Medium Well Done	2 (1" thick) about 10 to 12 oz.	E E	6 8	4–6 7–9	Slash fat.
Medium Well Done	2 (1½″ thick) about 1 lb.	E E	11 13	9 9–11	
Salmon Steaks	2 (1" thick) 4 (1" thick) about 1 lb.	D D	8 9	3–4 4–6	Grease pan. Brush steaks with melted butter.

Broiling Tips (On Some Models)

- Preheat oven 5~7 minutes for best broiling results.
- Brush fish and poultry with butter or oil to prevent sticking.
- Always use the broiler pan and grid that came with your oven. Do not cover the grid with aluminum foil.



The broiler grid is designed to prevent smoking and spattering by trapping juices (fats and oils) from foods in the lower part of the broiling pan.

 Use Broil LO to broil foods such as poultry and thick cuts of meat to cook thoroughly without overcooking them.

Beef

- Steaks and chops should always be allowed to rest for five minutes before cutting into them and eating. This allows the heat to distribute evenly through the food and creates a more tender and juicy result.
- Consider removing thick pieces of meat from the refrigerator 30 minutes prior to cooking. This will help them cook more quickly and evenly, and will produce less smoke when broiling. Please note that cooking times will likely be shorter than the times indicated in the Broiling Chart when using this method.
- For bone-in steaks or chops that have been "Frenched" (all meat removed from around the bone), wrap the exposed sections of bone in foil to reduce burning.

Seafood

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

Vegetables

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

FAVORITE

The FAVORITE feature is used to record and recall your favorite recipe settings. This feature can store and recall up to three different settings. The Favorite Setting feature can be used with the COOK TIME feature. This feature will not work with any other function including the START TIME feature.

- 1. Place the food in the oven.
- 2. Press **FAVORITE** once for Bread, twice for Meat, and three times for Chicken. The default temperature will appear and COOK will flash.

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

- Press the **number** buttons to set the desired oven temperature. This temperature will be stored and be recalled on next use.
- Press the START feature. The preheat indicator tones will sound 3 times when the oven reaches the programmed temperature.



NOTE -

- Only the temperature you selected will be stored, not the cooking time.
- If the oven temperature is changed, the changed temperature will be stored.
- •The temperature will still be stored after a power failure.

WARM

The warm function will maintain an oven temperature of 170°F and keep cooked food warm for serving up to 3 hours after cooking has finished. The Warm function may be used without any other cooking operations or can be used following the finish of TIMED BAKE or DELAYED TIMED BAKE.

Setting the WARM function:

- 1. Press the WARM/PROOF button once.
- 2. Press START.
- 3. To turn Warm off, press **CLEAR/OFF** at any time.

To set the WARM function after timed cooking:

- 1. Set the cooking feature that you want to use: **TIMED** (BAKE, CONV. BAKE, CONV. ROAST), DELAYED TIMED (BAKE, CONV. BAKE, CONV. ROAST).
- 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. To turn Cook & Warm off at any time press CLEAR/OFF.

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.

Before Proof:

Place the covered dough in a dish in the oven on rack B or C.



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 PROOF function:

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



NOTE -

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

30 USING THE OVEN

MEAT PROBE (On some models)

The meat probe accurately measures the internal temperature of meat, poultry and casseroles. It should not be used during broiling, self clean, warming or proofing. Always unplug and remove the meat probe from the oven when removing food. Before using, insert the probe into the center of the thickest part of the meat or into the inner thigh or breast of poultry, away from fat or bones. Place food in the oven and connect the meat probe to the jack. Keep the probe as far away from heat sources as possible.

Setting the Meat Probe function: (example for Roast 375°F with probe temp. 160°F)

1. Insert the meat probe into the meat.



2. Connect the meat probe to the jack.

Method 1

- 3-1. Press PROBE.
- 4-1. Set the probe temperature (Press 1, 6 and 0).
- 5-1. Select Cook mode (Press **BAKE**).
- 6-1. Set the oven temperature (Press 3, 7 and 5).

Method 2

- 3-2. Select cook mode (Press BAKE).
- 4-2. Set the oven temperature (Press 3, 7 and 5).
- 5-2. Set the probe temperature (Press 1, 6 and 0).
- 7. Press **START**.

The default probe temperature is $150^{\circ}F$ ($66^{\circ}C$), but can be changed to any temperature between $80^{\circ}F$ ($27^{\circ}C$) and $210^{\circ}F$ ($99^{\circ}C$). The display will show the changing probe temperature. When the set probe temperature is reached, the probe will shut off automatically and **End of Cycle** will appear on the display.

To change the Meat Probe temperature during cooking:

- 1. Press PROBE.
- 2. Set the probe temperature.
- 3. Press START.

To change oven temperature during cooking:

- 1. Select cook function. (Press **BAKE**).
- 2. Set the oven temperature.
- Press START.

IMPORTANT NOTE:

Press **CLEAR/OFF** to cancel the Meat Probe function at any time. To avoid breaking the probe, make sure food is completely defrosted before inserting.



CAUTION -

- Always use an oven mitt to remove the temperature probe. Do NOT touch the broil element.
- Failure to obey this caution can result in severe personal injury.
- To avoid damage to the meat probe, DO NOT use tongs to pull on the probe when removing it.
- Do not store the meat probe in the oven.

Recommended Probe Temperature Chart

Doneness	Probe Temp.
Beef, Lamb and Veal	
Rare	140°F (60°C)
Medium Rare	145°F (63°C)
Medium	160°F (71°C)
Well Done	170°F (77°C)
Pork	
Well Done	170°F (77°C)
Poultry	
Breast, Well Done	170°F (77°C)
Thigh, Well Done	180°F (82°C)
Stuffing, Well Done	165°F (74°C)

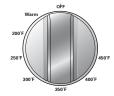
LOWER OVEN CONTROLS (On Some Models)

USING THE LOWER OVEN

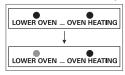
The purpose of the lower oven is to bake foods using the same cooking times and temperatures you would in a standard oven. Foods ideal for baking in the lower oven drawer include pizza, frozen foods, casseroles, biscuits, rolls and many desserts.

Setting the Lower Oven function

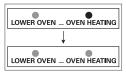
- 1. Push in the appropriate knob.
- 2. Turn the knob to your desired setting (between Warm and 450°F).



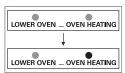
3. When the knob is in the on position, the "LOWER **OVEN**" indicator light will illuminate. It remains ON until the knob is moved to the OFF position.



4. The "OVEN HEATING" indicator light illuminates when heating elements in the drawer are active. Food can continue to cook when the indicator light is on.



5. Preheat is complete after the "OVEN HEATING" light has turned off.





NOTE

- The lower Oven does not shut off automatically.
- •The maximum food height that can be placed in the lower Oven is 4 inches.
- When turning the knob to use the WARM function, make sure that the **OVEN HEATING** signal is ON.
- Opening the door may cause heat loss. Repeated opening may result in poor cooking results.

The lower oven uses less energy than a standard oven. It takes more time for preheating than a standard oven. Allow the following approximate times for preheating:

Lower oven Temperature	Preheat Time
Warm	10 Minutes
350°F	20 minutes
425°F	30 minutes



\ CAUTION

- Always use the drawer rack when using the lower oven.
 - This will provide for some air space between the drawer and the food.



- · When cooking food in the Lower oven always use a baking sheet or pan with 4 raised sides.
- This will prevent food from sliding off.
- Always use pot holders or oven mitts when removing food from the lower oven.
- You can be burned as cookware and plates will be hot.
- Do not put food, foil or cookware directly on the bottom of the lower oven.
 - This may result in damage to your drawer.
- Do not use plastic wrap to cover food.
 - Plastic may melt onto the drawer or surrounding areas. It is very difficult to clean. Only use aluminum foil or a lid able to withstand the baking temperature.
- Do not put liquid or water in the lower oven.
- Never place plastics, paper, canned foods or combustible material in the lower oven.
- · Should a drawer fire occur, leave the drawer closed and turn the drawer off. If the fire continues, throw baking soda on the fire or use a fire extinguisher.
- DO NOT put water or plain flour on the fire.
 - Flour may be explosive and water can cause a grease fire to spread and cause personal injury.

CARE AND CLEANING

CLEANING THE GLASS/CERAMIC COOKTOP



CAUTION -

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

Use Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective or may scratch, damage or stain the cooktop surface.

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

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



NOTE -

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

Burned-On Residue

1. While the cooktop is still hot, remove any burnton deposits or spilled food from the glass/ceramic cooking surface with a suitable metal razor scraper (similar to scraping paint off of a windowpane - it will not damage the decorated cooking surface). Hold the scraper at an approximate 30° angle to the cooktop.





NOTE

- Do not use a dull or nicked blade.
- To prevent burns, wear an oven mitt or potholder while using the metal scraper.
- 2. When the cooking surface has cooled down, apply a few dabs (about the size of a dime) of an approved cleaner in each burner area and work the cleaning cream over the cooktop surface with a damp paper towel.





NOTE

Approved cleaners:

- Weiman CookTop Cleaning Cream (www.weiman.com)
- Cerama Bryte (www.ceramabryte.com)
- Golden Ventures Cerama Bryte
- Easy-Off 3 in 1 Glass Top Cleaner Spray (www.easyoff.us).
- 3. Clean with clear water and wipe the cooktop surface with a clean, dry paper towel.



IMPORTANT:

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

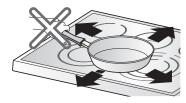
Metal Marks and Scratches

- 1. Be careful not to slide pots and pans across the cooktop. Doing so will leave metal markings on the cooktop surface. To help remove these marks, use a ceramic cooktop cleaner with a cleaning pad for ceramic cooktops.
- 2. If pots with a thin overlay of aluminum or copper are allowed to boil dry, the overlay may leave black discoloration on the cooktop. This should be removed immediately before heating again or the discoloration may be permanent.



CAUTION -

Cookware with rough or uneven bottoms can mark or scratch the cooktop surface.



- Do not slide metal or glass across the cooktop
- Do not use cookware with any dirt buildup on the bottom.

Cooktop Seal

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

SELF CLEAN

The Self Clean cycle uses extremely hot temperatures to clean the oven cavity. While running the Self Clean cycle, you may notice smoking or an odor. This is normal; especially if the oven is heavily soiled.

During Self Clean, the kitchen should be well ventilated to minimize the odors from cleaning.



CAUTION -

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

Before Starting Self Clean:

- Remove the oven racks, broiler pan, broiler grid, all cookware, aluminum foil or any other material from the
- The kitchen should be well ventilated to minimize the odors from cleaning.
- · Wipe any heavy spillovers on the bottom of the oven.
- Make sure that the oven light bulb cover is in place and the oven light is off.
- The oven light cannot be turned on during a self clean cycle. The oven light cannot be turned on until the oven temperature has cooled below 500°F (260°C) after a self clean cycle is complete.

During the self clean cycle, the cooktop elements and Lower oven drawer cannot be used.



NOTE -

- · Remove oven racks and accessories before starting the self clean cycle.
- If oven racks are left in the oven cavity during the self clean cycle, they will discolor and become difficult to slide in and out.
- ·Clean the frame of the oven and door with hot soapy water. Rinse well.
- 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 that the oven light bulb cover is in place and the oven light is off.

Setting Self Clean

Depending on your model, the Self- Clean function has cycle times from 2 to 5 hours.

Self Clean Soil Guide

	Cycle Setting		
Soil Level	LSE3090ST	LSE3092ST LSES302ST	
Lightly Soiled Oven Cavity	3 Hour	2 Hour	
Moderately Soiled Oven Cavity	4 Hour	3 Hour	
Heavily Soiled Oven Cavity	5 Hour	4 Hour	

- 1. Remove all racks and accessories from the oven.
- 2. Press the **SELF CLEAN** button. The oven defaults to the recommended self clean for a moderately soiled oven. Press twice for a shorter self-clean or three times for a longer self-clean.
- 3. Press START.
- 4. Once the Self Clean is set, the oven door will lock automatically and the lock icon will display. You will not be able to open the oven door until the oven is cooled. The lock will release automatically when the oven has cooled.



CAUTION -

DO NOT force the oven door open when the lock icon is displayed. The oven door will remain locked until the oven temperature has cooled. Forcing the door open will damage the door.

Setting Self Clean with a Delayed Start

- 1. Remove all racks and accessories from the oven.
- 2. Press the **SELF CLEAN** button. The oven defaults to the recommended self clean for a moderately soiled oven. Press twice for a shorter self-clean or three times for a longer self-clean.
- 3. Press the **START TIME** button.
- 4. Use the number buttons to enter the time of day you would like the Self Clean to start.
- 5. Press the START button.



NOTE -

It may become necessary to cancel or interrupt a self clean cycle due to excessive smoke or fire in the oven. To cancel the Self Clean function, press the **CLEAR OFF** button.

During Self Clean

- · The self clean cycle uses extremely hot temperatures to clean the oven cavity. While running the Self Clean cycle, you may notice smoking or an odor. This is normal; especially if the oven is heavily soiled.
- · As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- · Do not force the oven door open when LOCKED is displayed. The oven door will remained locked until the oven temperature has cooled. Forcing the door open will damage the door.



NOTE -

- The Self Clean cycle cannot be started if the Lockout feature is active.
- Once the Self Clean cycle is set, the oven door will lock automatically. You will not be able to open the oven door until the oven is cooled. The lock will release automatically.
- Once the door has been locked, the LOCKED indicator light will stop flashing and remain on. Allow about 15 seconds for the oven door lock to activate.
- If the clock is set for a 12 hour display (default) the Delayed Self Clean can never be set to start more than 12 hours in advance.

After the Self Clean Cycle

- · The oven door will remain locked until the oven temperature has cooled.
- · You may notice some white ash in the oven. Wipe it off with a damp cloth or a soap-filled steel wool pad after the oven cools. 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.



NOTE -

- During oven operation, it is possible that the oven cooling fan will operate to cool the control panel. This is normal operation.
- It is normal for the air from the cooling fan to be hot during oven use, and it will remain warm until the oven is cooled.

CLEANING THE EXTERIOR

Painted and Decorative Trim

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

Stainless Steel Surfaces (on some models)

To avoid scratches, do not use steel wool pads.

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

Oven door

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

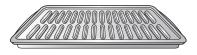


CAUTION -

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



Broiler Pan and Grid (On Some Models)

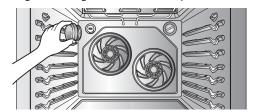


- Do not store a soiled broiler pan or grid anywhere in the range.
- Do not clean the broiler pan or grid in a self cleaning mode.
- Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.
- Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.
- If food has burned on, sprinkle the grid with cleaner while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.
- Both the broiler pan and grid may be cleaned with a commercial oven cleaner or in the dishwasher.

CHANGING THE OVEN LIGHT

The oven light is a standard 40-watt appliance bulb. It will turn on when the oven door is open. When the oven door is closed, press the **OVEN LIGHT** button to turn it on or off.

- 1. Unplug the range or disconnect the power.
- 2. Turn the glass bulb cover in the back of the oven counterclockwise to remove it.
- 3. Turn the bulb counterclockwise to remove it from the socket.
- 4. Insert the new bulb and turn it clockwise.
- 5. Insert the glass bulb cover and turn it clockwise.
- 6. Plug in the range or reconnect the power.





WARNING

- · Make sure that the oven and bulb are cool.
- Disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electrical shock.

REMOVING AND REPLACING THE OVEN DOOR AND LOWER OVEN DRAWER

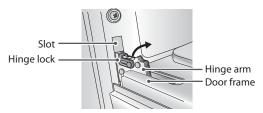


\ CAUTION -

- Be careful when removing and lifting the door.
- DO NOT lift the door by the handle.
- DO NOT hit the glass with pots, pans, or any other
- · Scratching, hitting, jarring or stressing the glass may weaken its structure, causing an increased risk of breakage at a later time.

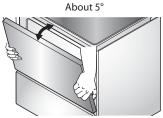
Removing the oven door

1. Fully open the door. Pull the hinge locks up toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.



Push hinge locks down to unlock

2. Firmly grasp both sides of the door at the top. Close the door to the removal position (approximately five degrees open).

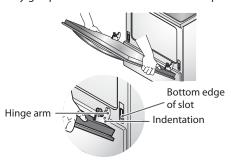


Removal Position

3. Lift the door up and out until the hinge arm is clear of the slot. Put the door on the floor.

Replacing the oven 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. Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
- 4. Push the hinge locks down against the front frame of the oven cavity to the locked position. Close the oven door.

Removing the Lower Oven Drawer

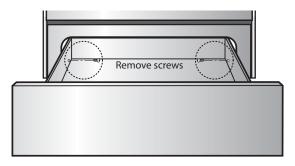


WARNING

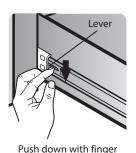
Disconnect the electrical power to the range at the main fuse or circuit breaker panel before removing the drawer. Failure to do so can result in severe personal injury, death, or electrical shock.

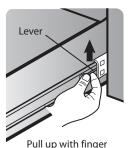
Most cleaning can be done with the drawer in place; however, the drawer may be removed if further cleaning is needed. Use warm water to thoroughly clean.

- 1. Fully open the drawer.
- 2. Remove the two screws.



3. Locate the glide lever on each side of the drawer. Push down on the left glide lever and pull up on the right glide lever.





4. Pull the drawer away from the range.

Replacing the Lower Oven Drawer

- 1. Pull the bearing glides to the front of the chassis glide.
- 2. Align the glide on each side of the drawer with the glide slots on the range.
- 3. Push the drawer into the range until levers "click " (approximately 2 inches).
- 4. Pull the drawer open again to seat the bearing glides into position.
- 5. Replace the two screws.

FAQs

What types of cookware are recommended for use with my cook top?

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

Why does "HS" appear on the cooktop display? (on some models)

HS (Hot Surface) will appear in the display once the element is turned off or during the self clean cycle. The HS indicator will stay on until the surface has cooled to approximately 150°F (66°C) or when the self clean cycle ends.

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

Yes, this is normal. The controller has relays that open and close during baking.

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?

No. If aluminum foil is placed on the bottom of the oven cavity, it will burn and you will not be able to remove it. The heater for the oven is below the oven cavity and provides direct heat to the bottom of the cavity. If you already have burnt foil on the bottom, do not worry, as it will not hinder the oven's performance.

Can I use aluminum foil on the racks?

Placing aluminum foil inside the oven cavity is not recommended. Using foil on the racks will restrict air flow which could lead to poor cooking results.

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.

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

The cooktop should be cleaned after every use to prevent permanent staining. When cooking high sugar based food, such as tomato sauce, cleaning the stain while the cooktop is still warm is recommended. Use a safety mitt when cleaning to prevent burns. Refer to the CARE AND CLEANING section of this owner's manual for further instruction.

Should I broil with the door opened or closed?

Your electric range is designed for closed door broiling.

Why aren't the function buttons working?

Make sure that the range is not in Lockout mode. The lock symbol \bigoplus will show 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 UNLOCKING will appear in the display until the controls are unlocked.

Why is the time flashing?

This means that the product has just been plugged in, or that it has experienced a power interruption. To clear the flashing time, press any button and reset the clock if needed.

TROUBLESHOOTING

BEFORE REQUESTING SERVICE

Review this Troubleshooting section before calling for service. This section contains common occurrences that are not a result of defective workmanship or materials.

Problem	Possible Causes / Solutions		
Range is not level.	 Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the oven rack is level. Be sure floor is level and strong and stable enough to adequately support range. If floor is sagging or sloping, contact a carpenter to correct the situation. Kitchen cabinet alignment may make range appear unlevel. Be sure cabinets are square and have sufficient room for range clearance. 		
Cannot move appliance easily. Appliance must be accessible for service.	 Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible. Carpet interferes with range. Provide sufficient space so range can be lifted over carpet. 		
Oven control beeps	• Electronic control has detected a fault condition.	CODE	CAUSE
and displays any F code error.	Press CLEAR/OFF to clear the display and stop beeping. Reprogram oven.	F-3	Shorted keypad
CHOI.	If fault recurs, record fault number. Press CLEAR/ OFF and contact a service agent.	F-10	Door locking system does not operate
		F-11	No heating
Surface units will not maintain a rolling boil or cooking is not fast enough	 Improper cookware being used. Use pans which are flat and match the diameter of the surface unit selected. In some areas, the power (voltage) may be low. Cover pan with a lid until desired heat is obtained. 		
Surface units do not work properly	 A fuse in your home may be blown or the circuit breaker tripped. Replace the fuse or reset the circuit breaker. Cooktop controls improperly set. Check to see the correct control is set for the surface unit you are using. 		
Surface unit stops glowing when changed to a lower setting	This is normal. The unit is still on and hot.		
Areas of discoloration on the cooktop	 Food spillovers not cleaned before next use. See Cleaning the glass cooktop section. Hot surface on a model with a light-colored cooktop. This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools. 		
Frequent cycling on and off of surface units	This is normal. The element will cycle on and off to maintain the heat setting.		

Problem	Possible Causes / Solutions
Oven will not work	 Plug on range is not completely inserted in the electrical outlet. Make sure electrical plug is plugged into a live, properly grounded outlet. A fuse in your home may be blown or the circuit breaker tripped. Replace the fuse or reset the circuit breaker. Oven controls improperly set. See the Using the Oven section. Oven too hot. Allow the oven to cool to below locking temperature.
Appliance does not operate.	 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.	Replace or tighten bulb. See the Changing Oven Light section in this Owner's manual.
Oven smokes excessively during broiling.	 Control not set properly. Follow instructions under Setting Oven Controls, page 26. 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. The broiler pan was placed in the oven with the wrong side facing up, resulting in the grease is 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	 Oven controls improperly set. See the Using the Oven section, page 27. Rack position is incorrect or the rack is not level. See the Using the Oven section, page 27. Incorrect cookware or cookware of improper size being used. See the Using the Oven section, page 20. Oven sensor needs to be adjusted. See Adjusting Your Oven Temperature in the Features section.
Food does not broil properly	 Oven controls improperly set. Make sure that the oven is set to BROIL by pressing the BROIL button. Improper rack position being used. See the Broiling Guide, page 27. Cookware not suited for broiling. Use the broiling pan and grid that came with your range.

Problem	Possible Causes / Solutions
Food does not broil properly	 Aluminum foil used on the the broiling pan and grid has not been fitted properly and slit as recommended. See the Using the Oven section, page 26. In some areas the power voltage may be low. Preheat the broil element for 5-7 minutes See the Broiling Guide, page 27.
Oven temperature too hot or too cold	 Oven sensor needs to be adjusted. See Adjusting your Oven Temperature in the Features section.
Scratches or abrasions on cooktop surface	 Coarse particles such as salt or sand between cooktop and utensils can cause scratches. Be sure cooktop surface and bottoms of utensils are clean before usage. Small scratches do not affect cooking and will become less visible with time. Cleaning materials not recommended for ceramic-glass cooktop have been used. See CLEANING THE GLASS/CERAMIC COOKTOP in the CARE AND CLEANING section, page 32. Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.
Metal marks	 Scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a ceramic-glass cooktop cleaning cream to remove the marks. See CLEANING THE GLASS/CERAMIC COOKTOP in the CARE AND CLEANING section, page 32.
Brown streaks or specks	Boilovers are cooked onto surface. Use the blade scraper to remove soil. See CLEANING THE GLASS/CERAMIC COOKTOP in the CARE AND CLEANING section, page 32.
Areas of discoloration with metallic sheen	Mineral deposits from water and food. Remove using a ceramic-glass cooktop cleaning cream. Use cookware with clean, dry bottoms.
Oven will not self clean	 The oven temperature is too high to set a self clean operation. Allow the range to cool and reset the controls. Oven controls improperly set. See the Self Clean section, page 34. A self clean cycle cannot be started if the oven lockout feature is active.
"Crackling" or "popping" sound	• This is the sound of the metal heating and cooling during both the cooking and Self Clean functions This is normal.
Fan noise	A convection fan may automatically turn on and off. This is normal.
Oven racks are difficult to slide	Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.
Convection fan stops	Convection fan stops during a convection bake cycle. This is normal and is done to allow for more even heating during the cycle. This is not a failure of the range and should be considered normal operation.

Problem	Possible Causes / Solutions
Excessive smoking during a self clean cycle	 Excessive soil. Press the CLEAR/OFF button. 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 function.
The oven door is not opening after a Self Clean cycle.	Oven is too hot Allow the oven to cool.
Oven not clean after a self clean cycle	 Oven controls not properly set. See the Self Clean section, page 34. Oven was heavily soiled. 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.
CLEAN and DOOR flash in the display	•The self clean cycle has been selected but the door is not closed Close the oven door.
LOCKED is on in the display when you want to cook	 The oven door is locked because the temperature inside the oven has not dropped below the locking temperature. Touch the CLEAR/OFF button. Allow the oven to cool.
Burning or oily odor emitting from the vent	 This is normal in a new oven and will disappear in time. To speed the process, set a self clean cycle for a minimum of 3 hours. See the Self Clean section, page 34.
Oven racks are difficult to slide	 The shiny, silver-colored racks were cleaned in a self clean cycle. Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.
Oven door will not unlock after Self Clean cycle	 Oven interior is still hot. Allow about one hour for the oven to cool after the completion of a self clean cycle. The door can be opened when the LOCK indicator is not displayed. The controls and door may be locked.
Moisture collects on oven window or steam comes from oven vent.	This is normal when cooking foods high in moisture. Excessive moisture was used when cleaning the window.

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://us.lgservice.com.