



**APPENDIX H**  
**: USER'S MANUAL**



ENGLISH

ESPAÑOL

OWNER'S MANUAL

# ELECTRIC RANGE

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

LSE4617\*\*



MFL68881508\_00

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

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# IMPORTANT SAFETY INSTRUCTIONS

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

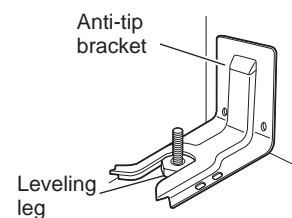
 **WARNING** - Indicates a hazardous situation which, if not avoided, could result in death or serious injury.

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

## ANTI-TIP DEVICE

### **WARNING**

- **TO REDUCE THE RISK OF TIPPING, THE APPLIANCE MUST BE SECURED BY A PROPERLY INSTALLED ANTI-TIP DEVICE. TO CHECK IF THE DEVICE IS INSTALLED PROPERLY, REMOVE THE DRAWER BODY AND VERIFY THAT THE ANTI-TIP DEVICE IS ENGAGED, OR GRASP THE TOP REAR EDGE OF THE RANGE BACK GUARD AND CAREFULLY ATTEMPT TO TILT IT FORWARD.** Refer to the installation section for instructions.
- 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 attached to the floor or wall and engaged to the leveling leg of the range.
- Do not operate the range without the anti-tip device in place and engaged.
- Never remove the oven legs. The range will not be secured to the anti-tip bracket if the legs are removed.
- Do not step or sit on the oven door. The range could be tipped and injury might result from spilled hot liquid, food, or the range itself.
- Do not rest large, heavy items such as whole turkeys on the open oven door. The range could tip forward and cause injury.
- Reengage the anti-tip device after pulling the range out for cleaning, service, or any other reason.
- Failure to follow these instructions can result in death or serious burns to children or adults.



## SAFETY PRECAUTIONS

### WARNING

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

- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN.** Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces, 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 door.** The hot air and steam that escape can cause burns to hands, face and eyes. Let hot air or steam escape from the oven before removing or replacing food in the oven.
- 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.
- 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.

### WARNING

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 use plastic to cover food. Use foil or oven-safe lids only.
- 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.
- 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.
- **Never use your appliance for warming or heating the room.**
- Always use pot holders or oven mitts when removing food from the oven or the surface element. Cookware will be hot. **Use only 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.
- **Do not heat unopened food containers.** Pressure in the containers may cause them to burst which may result in injury.
- Before using Wi-Fi functions, open the oven door and make sure the oven is ready for pre-heating.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- If the range is placed on a base, measures must be taken to prevent the appliance from slipping off of the base.
- To avoid the product overheating, do not install a decorative panel on the front of the appliance.
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

## FLAMMABLE MATERIALS

### WARNING

Remove all packing materials 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.
- Do not use the oven for drying clothes. Only use the oven for its intended purpose.
- If cabinet storage is provided directly above cooking surface, place items that are not frequently used and can be safely stored in an area subjected to heat. Temperatures may be unsafe for volatile items such as flammable liquids, cleaners or aerosol sprays.

## ELECTRICAL SAFETY

- Always disconnect power from the appliance before servicing.
- 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.
- Be sure your range is installed and grounded properly by a qualified installer or service technician.

### WARNING

Before replacing the 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.

## DEEP FAT FRYER

- Use extreme caution when moving or disposing of hot grease.
- Always heat fat slowly, and watch as it heats.
- If frying combinations of oils and fats, stir them 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.

## CHILD SAFETY

- 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 while the oven is in operation. The surface becomes hot and can cause burns and other injury.
- Do not leave small children unattended near the oven.

 **WARNING**

**Do not 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.

 **CAUTION**

Do not store items of interest to children in cabinets above a range or on the back guard of a range – children climbing on the range to reach items could be seriously injured.

- Never let a child hang on the oven door.
- Do not allow children to crawl into the oven.
- Let hot utensils cool in a safe place, out of reach of small children.
- Children should be supervised to ensure that they do not play with the appliance.

 **WARNING**

- The appliance and its accessible parts become hot during use. Do not touch heating elements inside the oven. Young children must be continuously supervised if allowed near the appliance.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Do not allow children to play with the appliance. Any cleaning and user maintenance performed by children must be supervised.

## GLASS-CERAMIC COOKING SURFACE

- 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 SURFACE UNITS OR AREAS NEAR UNITS** or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. This includes the cooktop and the area above the oven door.
- **Do not cook on a broken cooktop.** If the cooktop is broken, cleaning solutions and spills may penetrate the broken cooktop and create a risk of electric shock. Switch off the appliance to avoid the possibility of electric shock and contact a qualified technician immediately.
- 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.
- **Choose proper burner size.** For smaller pots and pans, use the smaller heating elements. For larger pots and pans, use the larger heating elements. Select pans that have flat bottoms large enough to cover the heating elements. Using undersized pans exposes a portion of the heating element to direct contact and may result in clothing burning.
- **Glazed cookware.** Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed cookware are suitable for range-top service without breaking due to the sudden change in temperature.
- Never cook directly on the glass. Always use cookware.
- Always turn the surface units off before removing cookware. Do not rely on the pan sensor.

 **WARNING**

**Do not leave fats or oils to heat unattended on the cooktop. Spillovers can result in a fire.**

- The cooktop is not intended to be operated by means of an external timer or separate remote-control system.
- **Turn cookware handles inward so they don't extend over adjacent surface units.** This reduces the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware.
- Immediately clean spills on the cooking area to prevent a tough cleaning chore later.
- Some cleaners can produce dangerous fumes if applied to a hot surface.
- Do not place metallic objects such as knives, forks, spoons, and lids on the cooktop surface, because they can get hot.
- 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 cookware to burner also will improve efficiency. Boilovers cause smoking and greasy spills that may catch on fire.
- **Clean cooktop with caution.** Do not use sponges or cloth to wipe spills on a hot cooking area. Use a proper metal scraper. If a wet sponge or cloth is used to wipe spills on a hot cooking area, it can cause steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.
- Do not turn surface units on before 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.
- Do not use a steel-wool pad or scrub pad or abrasive cleaning pads. They can scratch the surface.

## ENERGY SAVING TIPS

- Multiple-rack cooking saves time and energy. Whenever possible, cook foods requiring the same cooking temperature together in one oven.
- For optimal performance and energy savings, follow the guides on page 31 for proper rack and pan placements.
- Match the size of the cookware to the amount of food being cooked to save energy when heating. Heating  $\frac{1}{2}$  quart of water requires more energy in a 3-quart pot than in a 1-quart pot.
- Use cookware with flat bottoms to provide the best contact with the cooktop surface when cooking on the glass-ceramic cooktop.
- Match the size of the cooktop burner or element to the size of the cookware in use. Using a large element for a small pan wastes heating energy, and the exposed surface of the element is a burn or fire hazard.
- Reduce energy use by cleaning light oven soils with the EasyClean® feature instead of self-clean.
- Avoid opening the oven door more than necessary during use. This helps the oven maintain temperature, prevents unnecessary heat loss, and saves on energy use.



## SAFETY DURING USE

### CAUTION

Supervise all cooking processes. Continuously supervise quick cooking processes.

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Do not touch the oven racks while they are hot.
- Do not block the vent opening.
- Only arrange oven racks when the oven is cool.
- If a rack must be moved while the oven is hot, do not let the pot holder contact the hot heating element in the oven.
- Use caution with the Timed Cook or Delayed Timed Cook 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.
- Accessible parts may become hot when the grill is in use.
- Do not place food or cookware on the bottom of the oven cavity. Doing so will cause permanent damage to the oven bottom finish.
- Only use the temperature probe recommended for this oven.
- **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. Do not put water or flour on the fire. Flour may be explosive and water can spread a grease fire and cause personal injury.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns caused by touching hot surfaces of the door and oven walls.
- Do not use the oven if a heating element develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the heating element may fail and present a potential burn, fire, or shock hazard. Turn the oven off immediately and have the heating element replaced by a qualified service technician.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.

## SAFETY WHEN CLEANING

### CAUTION

**Remove food, cookware, racks, and accessories from the oven before operating the self-cleaning function. Remove any items placed in the bottom drawer.**

- Avoid touching the door, window, or oven vent area during a cleaning cycle, and keep children away from the appliance. These surfaces may get hotter than usual.
- Do not use a steam cleaner to clean the oven.
- Open a window or turn on a ventilation fan or hood before self-cleaning.
- If the oven is heavily soiled with oil, self-clean the oven before using the oven again. The oil could cause a fire.
- Wipe up heavy soil on the bottom of the oven or the excess spillage before using the Self Clean function.
- **Do not use oven cleaners.** Commercial oven cleaner or oven liner protective coating of any kind should not be used in or around any part of the oven.

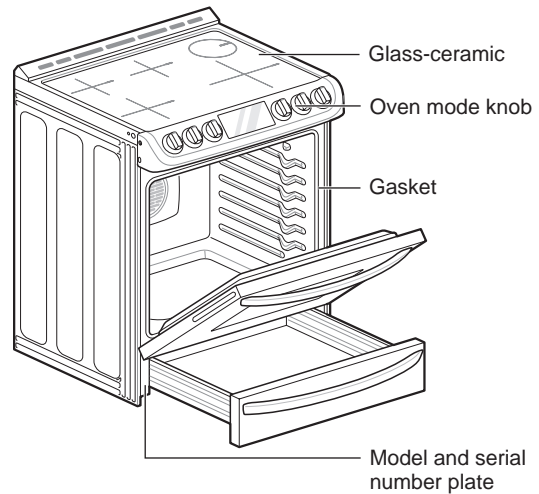
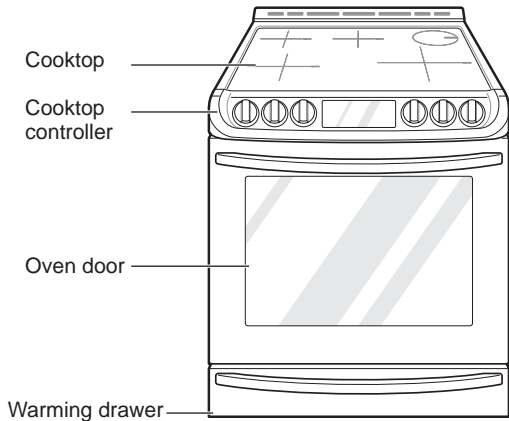
- Never keep pet birds in the kitchen. The health of birds is extremely sensitive to the fumes released during an oven self-clean cycle. Fumes may be harmful or fatal to birds. Move birds to a well-ventilated room.
- Clean in the self-clean cycle only parts listed in this manual. Before self-cleaning the oven, remove the broiler pan, all oven racks, the meat probe and any utensils or food from the oven.
- Important Instruction. The oven displays an F error code and sounds three long beeps during the self-cleaning process if it malfunctions 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.
- It is normal for the cooktop of the range to become hot during a self-clean cycle. Therefore, touching the cooktop during a self-clean cycle should be avoided.
- Never pour cold water over a hot oven for cleaning. Doing so may cause the oven to malfunction.
- Make sure oven lights are cool before cleaning.
- **Do not clean door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

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

# PRODUCT OVERVIEW

## Parts

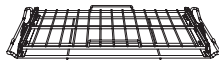


## Accessories

### Included Accessories



Heavy rack (2ea)



Gliding rack (1ea)



Meat probe (1ea)



Bottom rack (1ea)



Cooktop cleaner (1ea)



Cooktop cleaning pad (1ea)

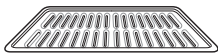


Spray bottle (1ea)

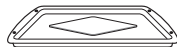


Non-scratch scouring pad (1ea)

### OPTIONAL ACCESSORIES



Grid



Broiler pan

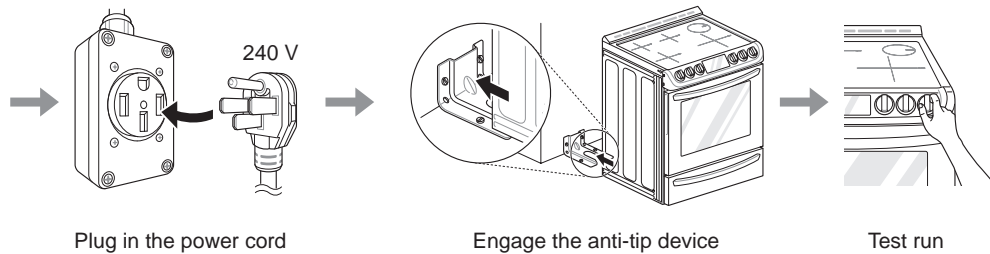
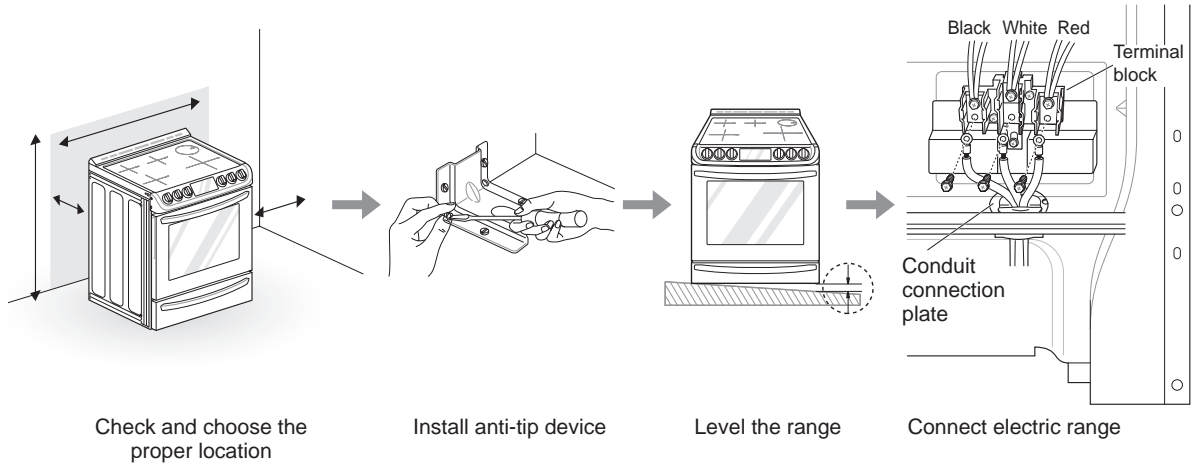
### NOTE

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

# INSTALLATION

## Installation Overview

Please read the following installation instructions first after purchasing this product or transporting it to another location.



## Product Specifications

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

Oven Range Models	LSE4617
Description	Electric Slide In Oven Range
Electrical requirements	12.7 kW 120/240 VAC or 10.5 kW 120/208 VAC
Exterior Dimensions	29 7/8" (W) x 37 7/8" (H) x 26 1/2" (D) (D with door closed) 75.7 cm (W) x 96 cm (H) x 67.3 cm (D) (D with door closed)
Height to cooking surface	36" (91.4 cm)
Net weight	198 lb (90.0 kg)
Total capacity	Total cap.: 6.3 cu. ft.

## Before Installing the Range

### WARNING

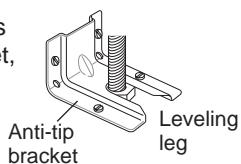
#### Tip - Over Hazard

A child or adult can tip the range and be killed. Verify the anti-tip bracket has been installed. Ensure the anti-tip bracket is engaged when the range is moved.



Do not operate the range without the anti-tip bracket in place. Failure to follow these instructions can result in death or serious burns to children and adults.

To check that leveling leg is inserted into anti-tip bracket, grasp the top rear edge of the range and carefully attempt to tilt it forward.



If you did not receive an anti-tip bracket with your purchase, call 1-800-243-0000 (1-888-542-2623 in CANADA) to receive one at no cost.

### WARNING

- **The information in this manual should be followed exactly.** Failure to do so may result in fire, electrical shock, property damage, personal injury, or death.
- **Wear gloves during the installation procedure.** Failure to do so can result in bodily injury.

### Tools Needed



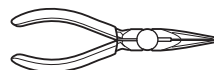
Phillips screwdriver



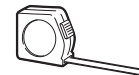
Flat-blade screwdriver



1/4" Nut driver



Pliers



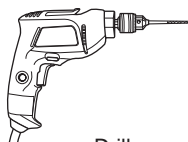
Tape measure



Level



Adjustable wrench



Drill



Safety glasses

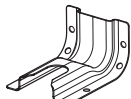


Gloves

### Parts Provided



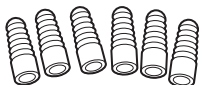
Template (1)



Anti-tip bracket kit (1)



Rear filler (1)



Anchor sleeves (6)



Lag bolts (6)

### Parts not Provided



4-Wire cord or  
3-Wire cord  
(UL approved 40 or 50  
AMP)



Strain relief  
**(For conduit  
Installations only)**

### NOTE

- Observe all governing codes and ordinances.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- As when using any appliance generating heat, there are certain safety precautions you should follow.
- Be sure your range is installed and grounded properly by a qualified installer or service technician.

## Installing the Range

### Unpacking and Moving the Range

#### **CAUTION**

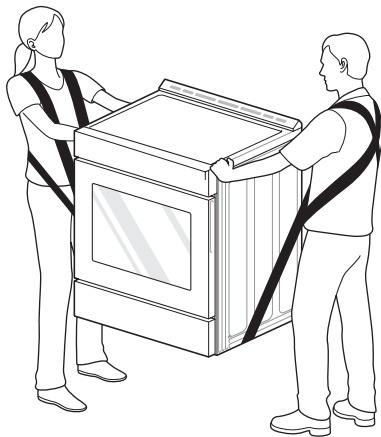
- **Use two or more people to move and install the range. (Excessive Weight Hazard)** Failure to do so can result in back or other injury.
- **Do not use the door handles to push or pull the range during installation or when moving the range out for cleaning or service.** Doing so can result in serious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

Remove packing material, tape and any temporary labels from your range before using. Do not remove any warning-type labels, the model and serial number label, or the Tech Sheet that is located on the back of the range.

To remove any remaining tape or glue, rub the area briskly with your thumb. Tape or glue residue can also be easily removed by rubbing a small amount of liquid dish soap over the adhesive with your fingers. Wipe with warm water and dry.

Do not use sharp instruments, rubbing alcohol, flammable fluids, or abrasive cleaners to remove tape or glue. These products can damage the surface of your range.

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



### Choosing the Proper Location

#### **CAUTION**

- **Avoid placing cabinets above the range.** To minimize the hazard caused by reaching over the open flames of operating burners, install a ventilation hood over the range that projects forward at least five inches beyond the front of the cabinets.
- **Make sure wall covering, countertop and cabinets around the range can withstand the heat (up to 194 °F) generated by the range.** Discoloration, delamination or melting may occur. This range has been designed to comply with the maximum allowable wood cabinet temperature of 194 °F.
- **Before installing the range in an area covered with linoleum or other synthetic floor covering, make sure the floor covering can withstand temperatures of at least 200 °F (93 °C).**
- **Use an insulated pad or 1/4 in. (0.64 cm) plywood under the range if installing the range over carpeting.**

The range should always be plugged into its own individual properly grounded electrical outlet. This prevents overloading house wiring circuits which could cause a fire hazard from overheated wires. It is recommended that a separate circuit serving only this appliance be provided.

#### **Mobile Home - Additional Installation Requirements**

The installation of this range must conform to the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD Part 280), or when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI A225.1/NFPA 501A or with local codes.

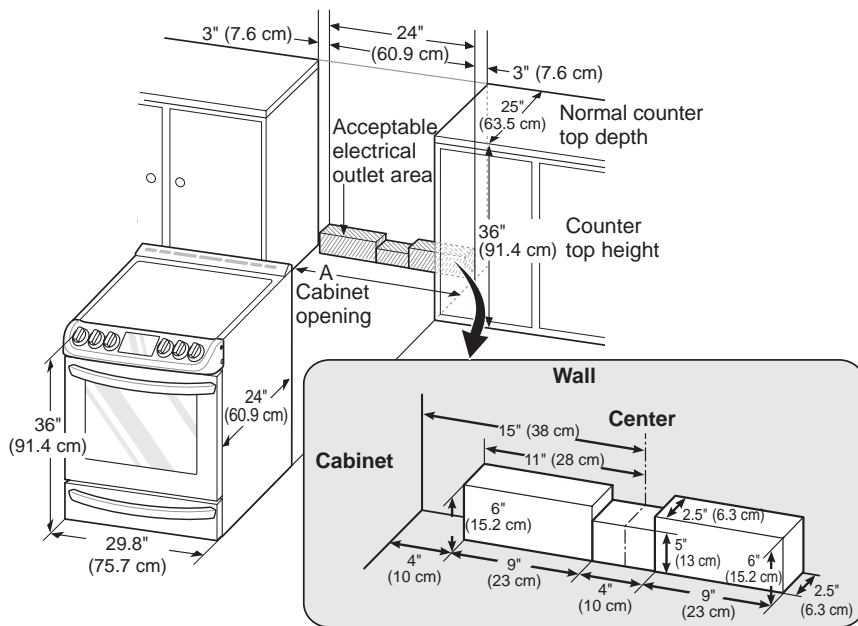
- When this range is installed in a mobile home, it must be secured to the floor during transit. Any method of securing the range is adequate as long as it conforms to the standards listed above.
- A four-wire power supply cord or cable must be used in a mobile home installation.

## 14 INSTALLATION

### Dimensions and Clearances

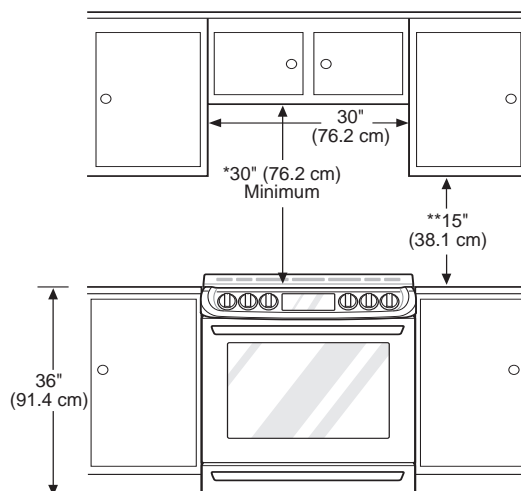
#### NOTE

Save for the use of the local electrical inspector.



A = 30" (76.2 cm) For U.S.A  
 = 30" (76.2 cm) ~ 31" (78.7 cm) For CANADA

For installation in Canada, a free-standing range is not to be installed closer than  $\frac{15}{32}$ " (12 mm) from any adjacent surface.



#### Minimum Dimensions

\* 30" (76.2 cm) minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet; or 24" (60.9 cm) minimum when bottom of wood or metal cabinet is protected by not less than  $\frac{1}{4}$ " (6.4 cm) flame retardant millboard covered with not less than no. 28 MSG sheet steel, 0.015" (0.381 mm) stainless steel, 0.024" (0.610 mm) aluminum or 0.020" (0.508 mm) copper.

\*\* 15" (38.1 cm) minimum between countertop and adjacent cabinet bottom.

## Installing the Anti-tip Device

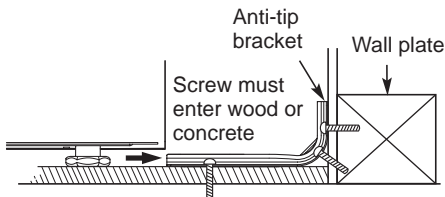
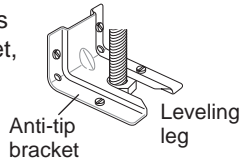
### WARNING

#### Tip - Over Hazard

A child or adult can tip the range and be killed. Verify the anti-tip bracket has been installed. Ensure the anti-tip bracket is engaged when the range is moved. Do not operate the range without the anti-tip bracket in place. Failure to follow these instructions can result in death or serious burns to children and adults.



To check that leveling leg is inserted into anti-tip bracket, grasp the top rear edge of the range and carefully attempt to tilt it forward.

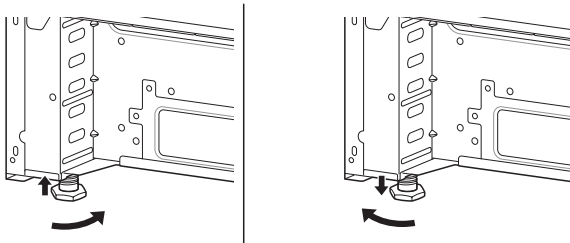


#### Locate the anti-tip bracket using the template

An anti-tip bracket is packaged with the template. The instructions include necessary information to complete the installation. Read and follow the range installation instruction sheet (template).

#### Leveling the Range

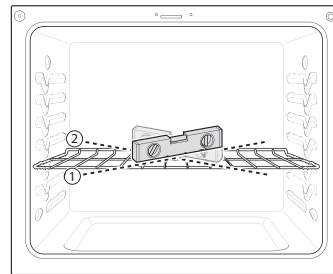
Level the range by adjusting the leveling legs with a wrench. Extending the legs slightly may also make it easier to insert the rear leg into the anti-tip bracket.



Use a level to check your adjustments. Place the level diagonally on the oven rack, and check each direction for level.

First check direction ①.

Then check direction ②. If the level doesn't show level on the rack, adjust the leveling legs with a wrench.



## Connecting Electricity

### Electrical Requirements

This appliance must be installed and grounded on a branch circuit by a qualified technician in accordance with the National Electrical code ANSI/NFPA NO. 70 - latest edition.

All wiring should conform to Local and NEC codes.

This range requires a single-phase, 3 wire, A.C 120/208 V or 120/240 V 60 Hz electrical system. Use only a 3-conductor or a 4-conductor UL-listed range cord with closed-loop terminals, open-end spade lugs with upturned ends or similar termination. Do not install the power cord without a strain relief.

A range cord rated at 40 amps with 120/240 minimum volt range is required. If a 50 amp range cord is used, it should be marked for use with 1<sup>3</sup>/<sub>8</sub>" diameter connection openings. This appliance may be connected by means of a conduit or power cord. If a conduit is being used, go to page 17 for **3 wire conduit connections** or **4 wire conduit connections**.





**⚠ WARNING**

- Allow 2 to 3 ft (61.0 cm to 91.4 cm) of slack in the line so that the range can be moved if servicing is ever necessary.
- The power supply cord and plug should not be modified. If it will not fit the outlet, have a proper outlet installed by a qualified electrician.
- Using an extension cord to connect the power is prohibited. Connect the power cord and plug directly.
- Electrical ground is required on this appliance.
- Make sure that the power cord is not pinched by the range or heavy objects. Failure to do so can result in serious burns or electrical shock.

**Specified power-supply-cord kit rating**

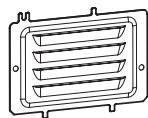
Range rating, watts		Specified rating of power supply-cord kit, amperes	Diameter (inches) of Range connection Opening	
120/240 volts 3-wire	120/208 volts 3-wire		Power cord	Conduit
8,750 - 16,500	7,801 - 12,500	40 or 50A	1 3/8"	1 1/8"
16,501 - 22,500	12,501 - 18,500	50	1 3/4"	1 3/8"

3, 4 - Wire electrical wall Receptacle

	<b>4 Wire receptacle (14-50R)</b>
	<b>3 Wire receptacle (10-50R)</b>

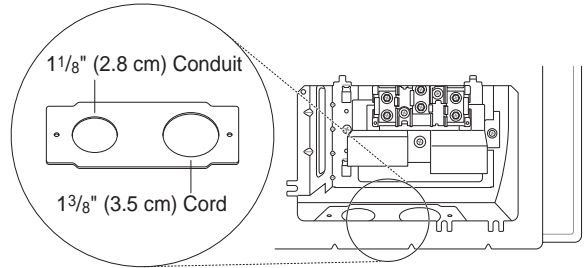
**Connecting the Power Cord**

The rear access cover must be removed. Loosen the two screws with a screwdriver. The terminal block will then be accessible.



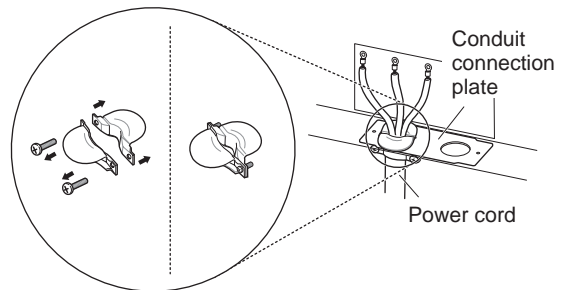
Access cover

Use the cord/conduit connection plate to install the power cord or conduit. Leave the connection plate as installed for power cord installations. Remove the connection plate for conduit installations and use the smaller 1 1/8 in. (2.8 cm) conduit hole instead of the 1 3/8 in. (3.5 cm) power cord hole.



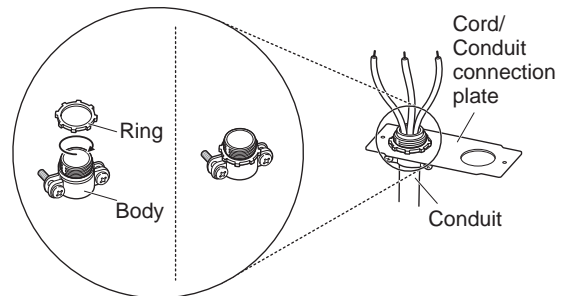
Remove the conduit connection plate

For power cord installations, hook the strain relief over the 1 3/8 in. (3.5 cm) power cord hole located below the rear of the oven. Insert the power cord through the strain relief and tighten it.



Assembling power cord strain relief at the 1 3/8" opening

For conduit installations, insert the conduit strain relief in the 1 1/8 in. (2.8 cm) conduit hole. Then install the conduit through the body of the strain relief and fasten the strain relief with its ring.



Assembling conduit cord strain relief at the 1 1/8" opening

### 3-Wire Connection : Power Cord

#### **WARNING**

- The middle (neutral or ground) wire, which is white, of a 3-wire power cord or a 3-wire conduit has to be connected to the middle post of the main terminal block. The remaining two wires of the power cord or conduit have to be connected to the outside posts of the main terminal connection block. Failure to do so can result in electrical shock, severe personal injury or death.

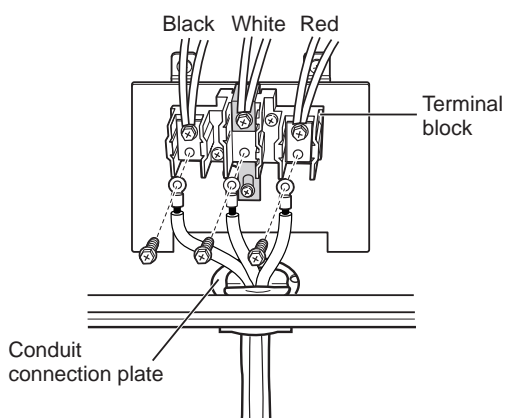
#### Install the power cord as follows:

For power cord installations, hook the strain relief over the power cord hole (1<sup>3</sup>/<sub>8</sub>" ) located below the rear of the oven. Insert the power cord through the strain relief and tighten it.

Do not install the power cord without a strain relief.

- 1 Remove the lower 3 screws from the terminal block and retain them.
- 2 Insert the 3 screws through each power cord terminal ring and into the lower terminals of the terminal block. Make sure that the center (neutral) wire, which is white, is connected to the center lower position of the terminal block.
- 3 Tighten the 3 screws securely into the terminal block. Do not remove the ground strap connections.

#### 3-wire connection



If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

### 4-Wire Connection : Power Cord

#### **WARNING**

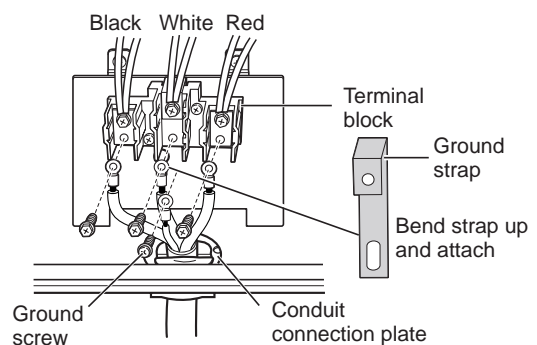
- Only a 4-conductor power-supply cord kit rated 120/240 volts, 50 amperes and marked for use with ranges with closed-loop connectors or opened spade lugs with upturned ends shall be used. The white middle (neutral) wire of the power cord or 4-wire conduit has to be connected to the middle post of the main terminal block. The other two wires of the power cord or conduit have to be connected to the outside posts of the main terminal connection block. The 4th ground wire (green) must be connected to the frame of the range with the ground screw. Failure to do so can result in electrical shock, severe personal injury or death.

#### Install the power cord as follows:

Do not install the power cord without a strain relief.

- 1 Remove the lower 3 screws from the terminal block and retain them.
- 2 Remove the ground screw and bend the end of the ground strap up so the slot is over the hole of the center screw removed in step 1.
- 3 Insert the ground screw into the power cord ground wire (green) terminal ring and secure it to the range frame.
- 4 Insert the 3 screws through each power cord terminal ring and into the lower terminals of the terminal block. Make sure that the white center (neutral) wire is connected to the center lower position of the terminal block.
- 5 Tighten the 3 screws securely into the terminal block. The center screw now attaches the bent up ground strap to the block.

#### 4-wire connection



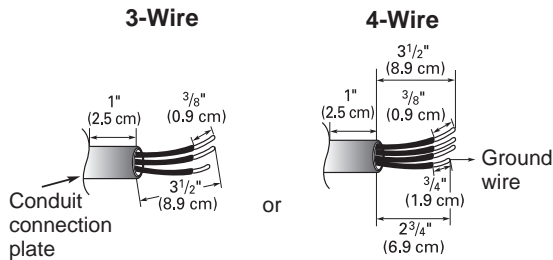
If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

### 3-Wire Connection: Conduit

**Install the conduit as follows:**

Remove the conduit connection plate from the rear of the oven and rotate it. The conduit hole ( $1\frac{1}{8}$ " ) must be used.

First, prepare the conduit wires as shown below.



Second, install the conduit strain relief.

For conduit installations, purchase a strain relief and insert it in the  $1\frac{1}{8}$  in. (2.8 cm) conduit hole. Then install the conduit through the body of the strain relief and fasten the strain relief with its ring. Reinstall the bracket.

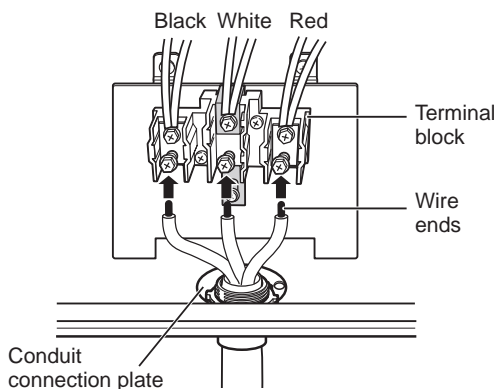
For conduit connections:

If the wire in the conduit is copper it must be 8 or 10 AWG wiring.

If the wire in the conduit is aluminum it must be 6 or 8 AWG wiring.

- 1 Loosen the lower 3 screws from the terminal block.
- 2 Insert the bare wire (white/neutral) end through the center terminal block opening. Do not remove the ground strap connections.
- 3 Insert the two side bare wire ends into the lower left and the lower right terminal block openings. Tighten the 3 screws securely into the terminal block. (approximately 35 - 50 IN-LB)

**3-wire connection**



If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

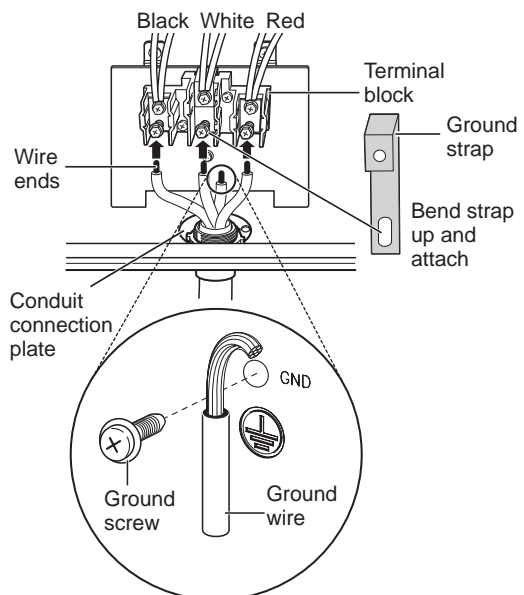
### 4-Wire Connection: Conduit

**WARNING**

- The white middle (neutral) wire of the power cord or 4-wire conduit has to be connected to the middle post of the main terminal block. The other two wires of the power cord or conduit have to be connected to the outside posts of the main terminal connection block. The 4th ground wire (green) must be connected to the frame of the range with the ground screw. Failure to do so can result in electrical shock, severe personal injury or death.

- 1 Follow the instructions for installing the conduit under 3-Wire Connection: Conduit until the strain relief and bracket are installed. Do not install the conduit without a strain relief.
- 2 Loosen the 2 lower left and right screws from the terminal block. Remove the lower 2 center screws. Do not discard any screws.
- 3 Remove the ground screw and bend the end of the ground strap up so the slot is over the hole of the center screw removed in step 1.
- 4 Attach the ground (green) bare wire end to the range frame and secure it in place with the ground screw.
- 5 Insert the bare wire (white/neutral) end through the center terminal block opening. The center screw now attaches the bent up ground strap to the block.
- 6 Insert the two side bare wire ends into the left and the right terminal block openings. Tighten the 3 screws securely into the terminal block. (approximately 35 - 50 IN-LB)

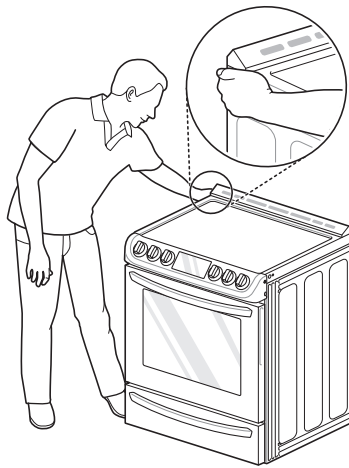
**4-wire connection**



If screws are not tightened securely, it can result in electrical spark and severe personal injury or death.

## Engaging the Anti-tip Device

- Move the range close enough to the opening to plug into the receptacle.
- Slide the range into position ensuring that the back leg slides under the anti-tip bracket. The range should sit flush against the back wall when properly installed.
- Carefully attempt to tip the range forward to ensure that the anti-tip bracket is engaged properly. If properly installed, the anti-tip bracket will prevent the range from being tipped. If the range can be tipped, reinstall the range until the anti-tip bracket is properly installed and the range will not tip forward.
- Turn on electrical power. Check the range for proper operation.



## Optional Rear Filler

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

### NOTE

If the countertop depth is greater than 25" there will be a gap between the filler kit and the back wall.

If the countertop depth is less than 24", the control panel will not sit flush with the countertop.

## Installing the Rear Filler

- 1 Using a screwdriver, remove the upper four screws that attach the rear bracket and loosen the lower two screws.
- 2 Place the rear filler on the rear bracket.
- 3 Tighten the two lower screws on the rear bracket. Insert one of the screws removed in step 1 in the slot at each end of the rear filler.
- 4 Store the remaining two screws with these instructions for future use.

## Test Run

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

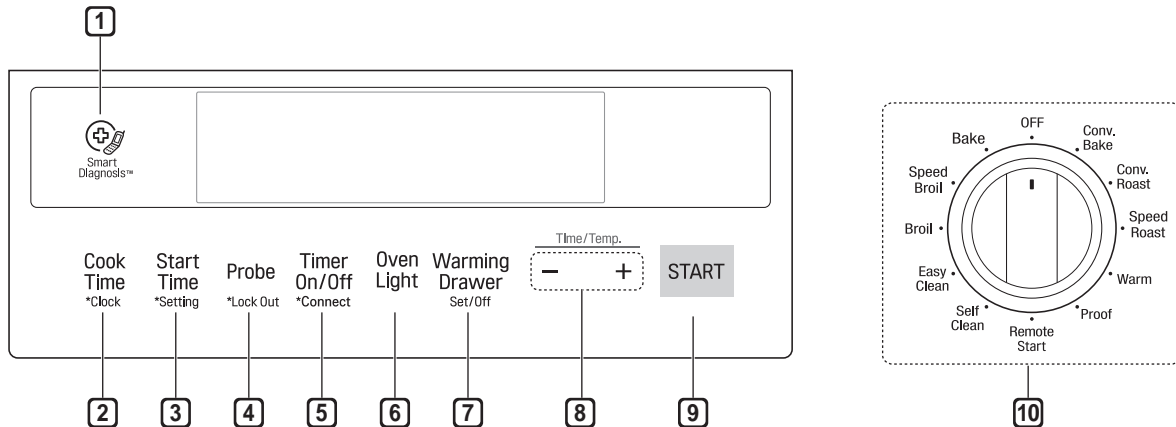
- 1 Turn the oven mode knob to the **Off** position to start test.
- 2 Fill an induction-capable pot with water and place it on a surface element. Turn on the surface element. The LED bar should show the setting and the water should heat. The LED bar should not fluctuate. Repeat for all surface elements.
- 3 After checking all the surface heating elements, check the locking system by pressing **Probe** or **Clock** for three seconds. The oven door should lock and the cooktop should not operate while the Lockout function is turned on. Press **Probe** or **Clock** for three seconds to disable Lockout.
- 4 Now check the oven's operation. Turn the oven mode knob to select the **Bake** mode. 350 °F appears in the display. Press **Start**.
- 5 The oven should finish preheating in 15 minutes, and the convection fan should operate while the oven is preheating.
- 6 After checking the oven's operation, turn the temperature up to 450 °F and leave the oven on for at least an hour to help remove any oil which might cause smoke and odors when first using the oven.

### NOTE

Smoke may come out of the range when it is first used.

# OPERATION

## Control Panel Overview



### 1 Smart Diagnosis™

Use during the Smart Diagnosis feature.

### 2 Cook Time / Clock

- Press the button to set the desired amount of time for food to cook. The oven shuts off when the set cooking time runs out.
- Press and hold button for three seconds to set the time of day.

### 3 Start Time / Setting

- Press the button to set the delayed timed cook. The oven starts at the set time.
- Press and hold button for three seconds to select and adjust oven settings.

### 4 Probe / Lock Out

- Press the button to select Probe function.
- Press and hold button for three seconds to lock the door and control panel.

### 5 Timer On/Off / Connect

- Press the button to set or cancel timer on oven.
- Press and hold button for Three seconds to connect the Wi-Fi.

### 6 Oven Light

Press the button to turn oven light on or off.

### 7 Warming Drawer

Press the button to select the warming drawer function.

### 8 -/+

- Press the plus button to increase cooking time or oven temperature.
- Press the minus button to decrease cooking time or oven temperature.

### 9 Start

Press the button to start all oven features.

### 10 Oven Mode Knob

Turn the knob to select oven operating mode.

### Hot Surface Indicator

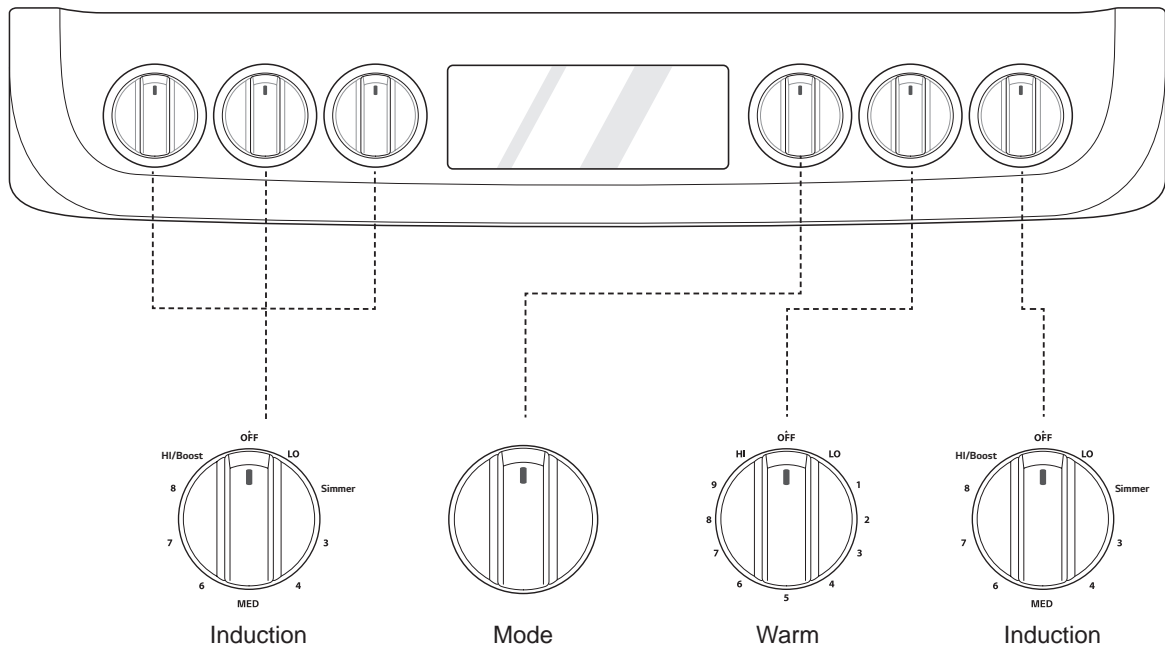
The hot surface indicator light glows as long as any surface cooking area is too hot to touch. It remains on after the element is turned off and until the surface has cooled to approximately 130 °F.

### Flashing Clock

If the colon in the clock display flashes, press Cook Time for three seconds and reset the clock, or press any key to stop the flashing.

## Knob Positions

After cleaning the oven knobs, make sure to replace each knob in the correct position. Failure to do so can result in improper operation of the burners.



## Changing Oven Settings

### Clock

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



- 1 Set the oven mode knob to the **Off** position.
- 2 Press and hold **Cook Time** for three seconds. **CLO** shows in the display.
- 3 Press **plus(+)** or **minus(-)** to select the desired time. **Plus(+)** to increase the time and **minus(-)** to decrease the time.
- 4 Press **Start** to enter the time and start the clock.

#### NOTE

- The time of day cannot be changed during a timed baking or self-clean cycle.
- If no other keys are pressed within 25 seconds of pressing **Clock**, the display reverts to the original setting.
- If the display colon in the clock is blinking, you may have experienced a power failure. Reset the time.

### Lockout

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

- 1 Set the oven mode knob to the **Off** position.
- 2 Press and hold **Probe/Lockout** for three seconds.
- 3 The lock melody sounds, **Loc** appears in the display and the lock icon  blinks in the display.
- 4 Once the oven door is locked, the lock  indicator stops blinking and remains on.
- 5 To deactivate the Lockout feature, press and hold **Probe/Lockout** for three seconds. The unlock melody sounds and the door and the controls unlock.

#### NOTE

The **Burner On** indicator light turns on when the knob is turned even if the cooktop element does not operate.

## 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 sounds each time a control key is pressed.

An entry error tone (two short tones) sounds 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.	
	24 Hr.	0:00 Hr. / min.	23:59 Hr. / min.	
Timer	12 Hr.	0:01 min.	11:59 Hr. / min.	
	24 Hr.	0:01 min.	11:59 Hr. / min.	
Cook Time	12 Hr.	0:01 min.	11:59 Hr. / min.	
	24 Hr.	0:01 min.	11:59 Hr. / min.	
Conv. Bake		300 °F / 150 °C	550 °F / 285 °C	350 °F (*325 °F)/ 12 Hr.
Conv. Roast		300 °F / 150 °C	550 °F / 285 °C	350 °F (*325 °F)/ 12 Hr.
Speed Broil & Broil		Lo 400 °F	Hi 500 °F	Hi / 3 Hr.
Bake		170 °F / 80 °C	550 °F / 285 °C	350 °F / 12 Hr.
Proof		0:01 min.	11:59 Hr. / min.	12 Hr.
Speed Roast				12 Hr.
Warm				3 Hr.
Self Clean		3 Hr.	5 Hr.	4 Hr.
EasyClean®				10 min.

\* Using Auto Conversion

- Default cook mode times are without setting cook time.



## Timer On/Off

The Timer feature serves as an extra timer in the kitchen that beeps when the set time has run out. It does not start or stop cooking.

The Timer feature can be used during any of the oven control functions.

### Setting the Timer (for example to set 5 minutes)

- 1 Set the oven mode knob to the **Off** position.
- 2 Press **Timer On/Off**. 0:00 with **HR** inside it appears and **Timer** flashes in the display.
- 3 Press **plus(+)** or **minus(-)** to set the desired time. **Plus(+)** increases the time and **minus(-)** decreases the time.
- 4 Press **Timer On/Off** or **Start** to start the Timer. The remaining time countdown appears in the display.

#### NOTE

If **Timer On/Off** is pressed again after the timer has started, the timer function is canceled.

- 5 When the set time runs out, **End** shows in the display. The indicator tones 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 **Timer On/Off**.
- Press **Timer On/Off** twice to set the time in minutes and seconds.
- Press **Timer On/Off** once to set the time in hours and minutes.

### Canceling the Timer

- 1 Press **Timer On/Off** once. The display returns to the time of day.

## Connect

The Connect button is used to connect the appliance to a home Wi-Fi network.

- 1 Set the oven mode knob to the **Off** position.
- 2 Press and hold **Timer On/Off** for 3 seconds.
- 3 The power on chime sounds, **SEt** appears in the display, and the Wi-Fi icon (📶) blinks.
- 4 Register the appliance on the Wi-Fi network using the smart phone app.
- 5 To disconnect the appliance from the network, press and hold **Timer On/Off** for 3 seconds.

## Settings

Set the oven mode knob to the **Off** position. Press and hold **Start Time** for three seconds. Then press the **Start Time/Setting** key repeatedly to toggle through and change oven settings.

The **Setting** key allows you to:

- set the hour mode on the clock (12 or 24 hours)
- enable/disable convection auto conversion
- adjust the oven temperature
- activate/deactivate the preheating alarm light
- set the beeper volume
- switch the temperature scale between Fahrenheit and Celsius

### Setting the Hour Mode

The control is set to use a 12-hour clock. To reset the clock to 24-hour mode, follow the steps below.

- 1 Set the oven mode knob to the **Off** position.
- 2 Press and hold **Start Time** for three seconds.
- 3 Press **plus(+)** or **minus(-)** to set the desired hour mode on the clock.
- 4 Press **Start** to accept the desired change.

### Setting Convection Auto Conversion

When **Conv. Bake** and **Conv. Roast** are selected, Convection Auto Conversion automatically converts the standard recipe temperature entered to a convection temperature by subtracting 25 °F / 14 °C. This auto-converted temperature shows on the display. For example, select **Conv. Bake**, enter 350 °F, and 325 °F shows on the display after preheat.

Convection Auto Conversion is enabled by default. To change the setting, follow these instructions.

- 1 Set the oven mode knob to the **Off** position.
- 2 Press and hold **Start Time** for 3 seconds. Then press **Start Time/Setting** repeatedly until **Auto** appears in the display.
- 3 Press **plus(+)** or **minus(-)** to enable or disable the feature.
- 4 Press **Start** to accept the change.



### Adjusting the Oven Temperature

Your new oven may cook differently from 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 oven temperature yourself.

#### NOTE

To begin, either raise or lower the thermostat 15 °F (8 °C). Try the oven with the new setting. If the oven still needs adjustment, raise or lower the thermostat again, using the first adjustment as a gauge. For example, if the adjustment was too much, raise or lower the thermostat 10 °F (5 °C). If the adjustment was not enough, raise or lower the thermostat 20 °F (12 °C). Proceed in this way until the oven is adjusted to your satisfaction.

- 1 Set the oven mode knob to the **Off** position.
- 2 Press and hold **Start Time** for three seconds. Then press **Start Time/Setting** repeatedly until **AdJU** appears in the display.
- 3 To increase the temperature, press **plus (+)** until the desired amount appears in the display.  
To decrease the temperature, press **minus (-)** until the desired amount appears in the display.
- 4 Press **Start** to accept the change.

#### NOTE

- This adjustment does not affect the broiling or Self Clean temperatures. The adjustment is 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 shows the adjusted temperature until it readjusts.

### Turning the Preheat Alarm Light On/Off

When the oven reaches its set-temperature, the preheating alarm light flashes 5 times or until the oven door is opened.

- 1 Press and hold **Start Time/Setting** for three seconds. Then press **Start Time/Setting** repeatedly until **Pre** appears in the display.
- 2 Press **plus(+)** or **minus(-)** to turn the light on/off.
- 3 Press **Start** to accept the change.

### Adjusting the Oven Beeper Volume

- 1 Set the oven mode knob to the **Off** position.
- 2 Press and hold **Start Time** for three seconds. Then press **Start Time/Setting** repeatedly until **Beep** appears in the display.
- 3 Press **plus(+)** or **minus(-)** to select the desired volume.
- 4 Press **Start** to accept the change.

### Selecting Fahrenheit or Celsius

Set the oven temperature display to show either Fahrenheit (°F) or Celsius (°C) units. The oven defaults to Fahrenheit unless changed by the user.

- 1 Set the oven mode knob to the **Off** position.
- 2 Press and hold **Start Time** for three seconds. Then press **Start Time/Setting** repeatedly until **Unit** appears in the display.
- 3 Press **plus(+)** or **minus(-)** to select F(Fahrenheit) or C(Centigrade).
- 4 Press **Start** to accept the change.

### Turning the Cooktop Beeper On/Off

- 1 Set the oven mode knob to the Off position
- 2 Press and hold **Start Time for three seconds**. Then press **Start Time/Setting** repeatedly until **Ctop** appears in the display.
- 3 Press **plus(+)** or **minus(-)** to turn the beep on/off.
- 4 Press **Start** to accept the change.

## Start Time (Delayed Timed Cook)

The automatic timer of the Delayed Timed Cook function turns the oven on and off at the time you select. This feature can be used with the **Bake**, **Conv. Bake** and **Conv. Roast** modes.

### Setting a Delayed Timed Cook

For example, to bake at 300 °F and delay the start of baking until 4:30, first set the clock for the correct time of day.

- 1 Turn the oven mode knob to select the **Bake** mode. 350 °F appears in the display.
- 2 Set the temperature: press **minus(-)** until 300 °F appears in the display.
- 3 Press **Cook Time** and press plus (+) or minus (-) to set the baking time.
- 4 Press **Start Time**.
- 5 Set the start time: press **plus(+)** until 4:30 appears in the display.
- 6 Press **Start**. A short beep sounds and **Timed Delay** and the start time appear in the display. The oven begins baking at the set start time.

#### NOTE

- To cancel the Delayed Timed Cook function, turn the oven mode knob to the **Off** position.
- To change the cooking time, repeat step 3 and press **Start**.
- If the oven clock is set as a 12-hour clock, you can delay the cook time for 12 hours. If the 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 show in the display.
- The cook end indicator tone sounds every 60 seconds until the oven mode knob is turned to the **Off** position.

#### 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)

Set the oven to cook for a specific length of time using the Timed Cook feature. This feature can only be used with the **Bake**, **Conv. Bake** and **Conv. Roast** modes.

### Setting the Cook Time Function

For example, to bake at 300 °F for 30 minutes, first set the clock to the correct time of day.

- 1 Turn the oven mode knob to select the **Bake** mode. 350 °F appears in the display.
- 2 Set the oven temperature. For this example, press **minus(-)** until 300 °F appears in the display.
- 3 Press **Cook Time**. **Timed** flashes in the display. **Bake**, 0:00 and 300 °F appear in the display.
- 4 Set the baking time: press **plus(+)** until 30:00 appears in the display. The baking time can be set for any amount of time between 1 minute and 11 hours and 59 minutes.
- 5 Press **Start**.

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 show in the display.
- The cook end indicator tone sounds every 60 seconds until the oven mode knob is turned to the **Off** position.

### Changing the Cook Time during Cooking

For example, to change the cook time from 30 minutes to 1 hour and 30 minutes, do the following.

- 1 Press **Cook Time**.
- 2 Change the baking time: press **plus(+)** until 1 hour and 30 minutes appears in the display.
- 3 Press **Start** to accept the change.

## Oven Light

The interior oven light automatically turns on when the door is opened. Press **Oven Light** to manually turn on the oven light.

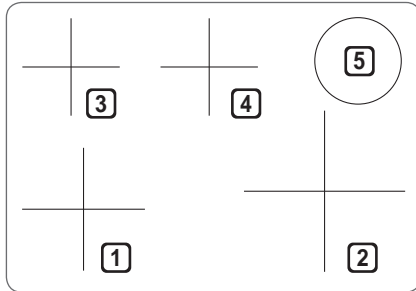
#### NOTE

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

## Using the Cooktop

### Cooking Areas

The cooktop is equipped with four induction cooking elements of different sizes and a radiant heat warming zone.



- 1 Induction left front cooking element:  
8", 2100 W / 3200 W
- 2 Induction right front cooking element:  
11", 2400 W / 4000 W
- 3 Induction left rear cooking element:  
6", 1300 W / 1800 W
- 4 Induction center rear cooking element:  
6", 1300 W / 1800 W
- 5 Warming zone

### Benefits of Induction Surface Cooking

#### Speed and Efficiency

Induction cooking elements heat faster and use less energy. Induction power levels quickly boil liquids and are efficient when simmering.

#### A Cooler Cooktop

Whether induction cooking elements are turned on or off, they remain cooler than radiant elements. Virtually no heat is wasted because the heat begins with the presence of cookware.

#### Easy Cleanups

Cooler cooking elements make for easier cleaning. Spills resist sticking or burning so they wipe up easily.

#### Pan Size Detection

A sensor automatically detects and adapts the induction cooking element to the pan size in use for more consistent, even cooking.

#### Greater Responsiveness

Induction cooking elements are more responsive than their electric or gas counterparts because only the pan heats. Induction elements heat more easily and are just as responsive when reducing temperatures to a simmer.

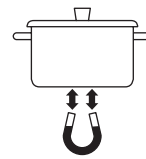
## Induction Cookware

### NOTE

Before using the induction cooking elements, carefully read and follow these cookware recommendations and the instructions in the pan sensing sections.

When purchasing pans for use on the induction cooktop, look for cookware identified by the manufacturer as "induction ready" or "induction capable", or that is marked by the manufacturer as specifically designed for induction cooking.

The base material of the cookware must be magnetic for the cooking elements to activate. Use a magnet to check if the cookware base material is suitable. If the magnet sticks to the bottom of the cookware, the cookware can be used for induction cooking.



For the best possible surface cooking results, use only high-quality, heavy gauge steel cookware on the induction cooking elements. Follow manufacturer's recommendations when using induction cookware.

### Induction Cookware Types

The three most common induction cookware types available are stainless steel, cast iron, and porcelain-enamel-coated metals.

- **Stainless Steel** is generally excellent for induction cooking. It is durable, easy to clean, and resists staining.

### NOTE

Not all stainless steel cookware is magnetic; stainless steel is not always suitable for induction cooking.

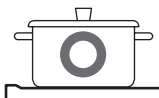
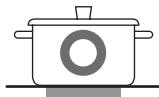
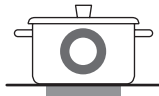
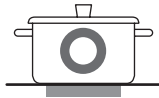
- **Cast iron** cooks evenly and is also good for induction cooking. Do not slide cast iron cookware on the cooktop; cast iron cookware with a rough surface will scratch the ceramic cooktop.
- **Porcelain-enamel-coated metals** have variable heating characteristics depending on the quality of the base metal. Make sure the porcelain-enamel coating is smooth to avoid scratching the ceramic cooktop.

## Cookware Placement

Use the proper cookware and place it correctly on the cooktop. One or more of the cooking elements will not heat if any of the incorrect conditions shown is detected by the sensors located below the ceramic cooktop surface. Correct the problem before attempting to use the cooktop.

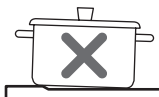
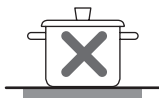
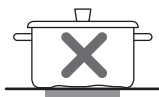
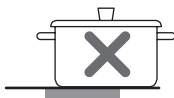
### Correct

- Cookware is centered correctly on surface of cooking element.
- Pan has flat bottom and straight sides.
- Pan size meets or exceeds the recommended minimum size for the cooking element.
- Pan rests completely on the cooktop surface.
- Pan is properly balanced.



### Incorrect

- Cookware is not centered on surface of cooking element.
- Pan has curved or warped bottom or sides.
- Pan does not meet the minimum size required for the cooking element used.
- Pan bottom rests on cooktop trim or does not rest completely on the cooktop surface.
- Pan is unbalanced by heavy handle.



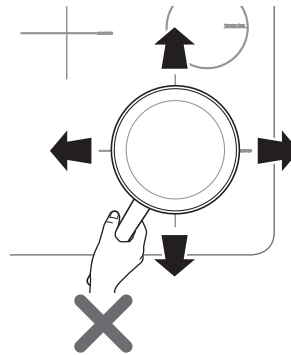
## Moving Cookware on the Cooktop

Always use heavier gauge, high-quality cookware on the cooking elements and do not slide it on the ceramic cooktop surface. Even high-quality cookware can scratch the cooktop surface.

### NOTE

- Always lift cookware before moving it on the ceramic glass surface. Any cookware that has a rough or dirty bottom can mark and scratch the cooktop surface. Always start with clean cookware.
- Do not allow aluminum foil or any material that can melt to make contact with the ceramic glass cooktop. If these materials melt on the cooktop they may damage the ceramic glass surface.

Sliding any type of cookware over the surface will scratch the cooktop over time. Scratches will make cleaning the ceramic cooktop difficult and degrade the appearance of the cooktop.



## Pan Sensing

The cooking-element sensors located below the cooktop surface require certain cookware conditions to be met before the induction cooking elements can operate.

The cooking zone LED bar may display a pan sensing error message. If a cooking element is activated and no cookware is detected, the affected induction cooking zone LED bar will fluctuate. If the cookware does not meet the correct conditions, the cooking zone may not heat.

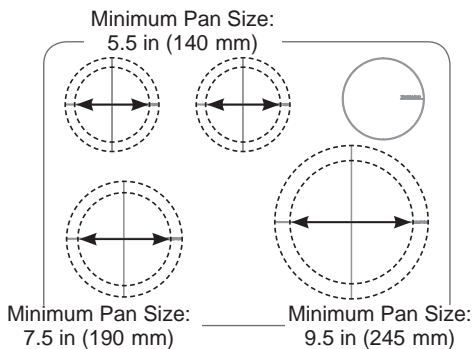


If the problem is not corrected, the affected cooking element will automatically deactivate after one minute.

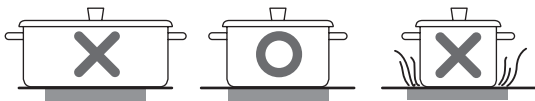
## Minimum and Maximum Pan Size

There are four cooking elements on the induction cooktop. Each element requires a minimum pan size to be used effectively. The inner ring of each cooking element is a guide to the minimum pan size.

The bottom of the pan must fully cover the inner ring for proper cooking to occur.



Use the cross that marks each cooking element to help determine the maximum pan size. After centering the cookware on the cooking element, the cookware should not extend more than  $\frac{1}{2}$ " beyond the edge of the cross on the cooking element. The pan must make full contact with the glass surface without the bottom of the pan touching the metal cooktop trim.



If the correct induction cookware—centered on any of the active cooking elements—is too small, the affected cooking element's LED bar fluctuates and the pan does not heat.

## Hot Cookware and Residual Heat

### CAUTION

Unlike radiant surface elements, induction cooking elements do not glow red when hot. You can be burned if the glass surface is hot from the residual heat transferred from the cookware. Do not touch hot cookware or pans. Use oven mitts or potholders to protect hands from burns.

## Home Canning

### CAUTION

Canning can generate large amounts of steam. Use extreme caution to prevent burns. Raise the lid so that steam is vented away from you. Safe canning requires that harmful micro-organisms are destroyed and jars are sealed completely. When using a water bath canner, maintain a gentle but steady boil for the required time.

Read and observe the following precautions when home canning. Read the information on the USDA (United States Department of Agriculture) website and follow the recommendations there for home canning procedures.

- Use only quality, flat-bottomed canners when home canning. Use a ruler to check the bottom of the canner for flatness.
- Canners with ridges that radiate from the bottom center are not suitable for use on a ceramic glass cooktop.
- The diameter of the canner should not exceed the maximum cooking element markings by more than one inch. Use smaller diameter canners on ranges with ceramic-glass or open-coil-electric cooktops.
- Start with hot tap water to boil water more quickly. Bring water to an initial boil using the highest heat setting. Once the water is boiling, reduce the heat as much as possible while maintaining the boil.
- It is best to can small amounts and keep the canner light enough to lift.
- Do not leave the water bath or pressure canners on high heat for extended periods.
- Alternate surface elements between each batch to allow the elements and surrounding surfaces to cool down. Do not can using the same element all day.

## Setting Surface Controls

### • Cooking Element LED Bar

The range provides an LED bar for each cooking element on the cooktop. Check messages in the display window and use the LEDs with the corresponding control knobs to monitor the power levels of the elements.

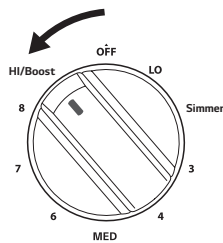


### • Available Power Level Settings

The cooktop control's LED bar displays the element's power level settings, ranging from Lo to Hi to Boost. Adjust the settings in increments of one, from Lo (Level 1) to Boost (Level 10).

### • Boost Power Level

To activate the Boost mode, turn the knob directly from Off to Boost. Boost mode is only available immediately after activating a cooking element. When the cooking element is set to the Boost mode, the LED bar flashes and the Boost mode stays in operation for up to 10 minutes. After 10 minutes, the cooking element automatically returns to the Hi setting.



## Hot Surface Indicator

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

It remains on after the element is turned off and until the surface has cooled to approximately 130 °F.

It is normal for the surface elements to cycle on and off when cooking at lower temperature settings.

## Using the Cooking Elements

### ⚠ CAUTION

#### Before Cooking

- Do not place or store flammable or heat-sensitive items on the induction cooktop, even when the cooktop is not in use.
- Place cookware on the cooking elements before turning on the induction cooktop.
- Do not place sealed containers on the cooktop.

#### During Cooking

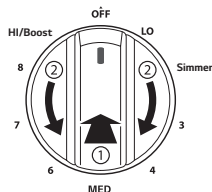
- Do not place metallic objects such as knives, forks, spoons, and lids on the induction cooktop surface; they can get hot.
- Use this appliance only for normal household use. It is not designed for commercial or industrial use.
- Never use the appliance to heat the room.
- Use caution when plugging electrical appliances into power outlets near the cooktop. Keep power cords from any contact with the cooktop or cookware.
- Overheated fat and oil can catch fire quickly. Never leave surface elements unattended when frying foods.
- Do not use the induction cooktop to heat aluminum foil, products wrapped in aluminum foil, or frozen foods packaged in aluminum cookware.
- Use caution when plugging electrical appliances into outlets near the cooktop to keep power cords away from the hot cooktop or cookware.
- Users with pacemakers and active heart implants must keep their upper body at a minimum distance of 1 ft (30 cm) from active induction cooking elements. If in doubt, consult the implant manufacturer or your doctor.

#### After Cooking

- After use, switch off the induction cooking element using its control. Do not rely on the pan sensor.

### Turning On a Cooking Element

- 1 Push the control knob in.
- 2 Turn the knob in either direction to select the desired setting.
- 3 A short beep sounds and the cooking element's LED bar shows its current setting.



### The Recommended Surface Cooking Setting

Start most surface cooking on a higher setting and then adjust to a lower setting to finish cooking.

The suggested settings may need adjustments, depending on cookware design and quality and on the amount of food being prepared.

Use quality cookware that is constructed with a magnetic base material and that meets the minimum and maximum pan size requirements.

Setting	Recommended Use
Boost	<ul style="list-style-type: none"> <li>• Use to heat a large amount of food or to bring large pans of water to a boil</li> </ul>
8-Hi	<ul style="list-style-type: none"> <li>• Bring liquid to a boil</li> <li>• Start most cooking</li> </ul>
MED-8	<ul style="list-style-type: none"> <li>• Hold a rapid boil, fry, deep fat fry</li> <li>• Quickly brown or sear food</li> <li>• Steaks, cutlets, grilled meat</li> </ul>
3-MED	<ul style="list-style-type: none"> <li>• Maintain a slow boil</li> <li>• Fry or sauté foods</li> <li>• Cook soups, sauces and gravies</li> <li>• Eggs, pancakes</li> </ul>
SIMMER-3	<ul style="list-style-type: none"> <li>• Stew or steam food</li> <li>• Simmer</li> </ul>
Lo-SIMMER	<ul style="list-style-type: none"> <li>• Keep food warm</li> <li>• Melt chocolate or butter</li> <li>• Simmer</li> </ul>

### Pan Preheat Recommendations

Induction cooking may decrease the amount of time required to preheat cookware compared to cooking on a radiant element cooktop or gas surface burner.

Pay close attention to all food items while cooking on the cooktop or in the oven, and until all cooking processes are complete.



#### CAUTION

Remember that induction surface cooking initially heats the cookware **VERY QUICKLY** if the cookware does not contain food.

### Noises during Cooktop Operation

The electronic processes involved with induction cooking may create some background noises. You may hear a slight buzzing sound when cooking on the cooktop. These noises are part of the induction cooking process and are considered normal.

Some cookware will buzz, depending on the construction or base material. The buzz may be more noticeable if the contents of the pan are cold. As the pan heats up, the noise will decrease. The noise will also decrease if the power level setting is reduced.

#### NOTE

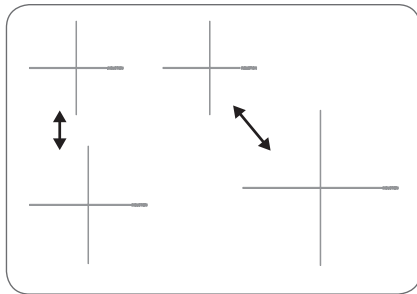
When using the induction cooktop, operational noises are more noticeable while cooking in Boost mode. But very loud noises are not normal when induction cooking.



## Power Management

The cooking zones, which consist of paired cooking elements, are restricted to drawing a certain maximum amount of power.

If you cause a cooking zone to exceed its maximum allowed power by switching on the Boost function, the Power Management function automatically reduces the power setting of the two elements in the cooking zone to reduce the power draw.



## Warming Zone

Use the Warming Zone, located in the back right of the glass surface, to keep hot, cooked food at serving temperature. The Warming Zone keeps food warm after it has already been cooked. Attempting to cook uncooked or cold food on the Warming Zone could result in a food-borne illness.

### CAUTION

**FOOD POISON HAZARD:** Bacteria may grow in food at temperatures below 140 °F.

- Always start with hot food. Do not use the warm setting to heat cold food.
- Do not use the warm setting for more than two hours.

### For best results :

- When warming pastries or breads, leave an opening in the cover to allow moisture to escape.
- Do not use plastic wrap to cover food. Plastic may melt onto the surface and be very difficult to remove.
- Use only dishware, utensils and cookware that is recommended for oven and cooktop use.

### NOTE

- For best results, food on the Warming Zone should be kept in its container or covered with a lid or aluminum foil to maintain food quality.
- Do not allow aluminum foil to contact the hot induction cooktop surface.

If a particular food is not listed, start with the medium heat level and adjust as needed. Most foods can be kept at serving temperatures by using the medium heat level.

Setting	Food Item
Low (Lo-3)	<ul style="list-style-type: none"> <li>• Vegetables</li> <li>• Rice</li> <li>• Pasta</li> <li>• Sugary sauces (tomato sauce, BBQ sauce)</li> </ul>
Medium (3-7)	<ul style="list-style-type: none"> <li>• Cream-based soups and sauces</li> <li>• Stews and chili</li> <li>• Warming empty plates or serving dishes</li> </ul>
High (7-Hi)	<ul style="list-style-type: none"> <li>• Broth-based soups</li> <li>• Hot beverages (hot cider, hot chocolate)</li> </ul>



## Using the Oven

### Before Using the Oven

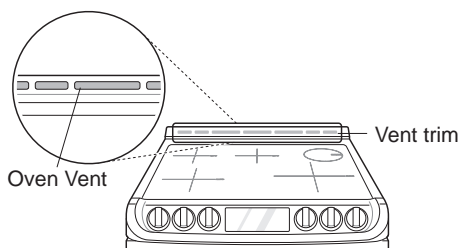
#### NOTE

- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same temperature that is set on the oven.
- It is normal for the convection fan to run while preheating during a regular bake cycle.
- The convection fan motor may run periodically during a regular bake cycle.
- The heat turns off if the door is left open during baking. If the door is left open for longer than 30 seconds during baking, the heat turns off. The heat turns back on automatically once the door is closed.

### Oven Vent

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

It is normal for steam to be visible when cooking foods with high moisture content.



#### CAUTION

- **The edges of the range vent and vent trim are sharp and may become hot during operation.** Wear gloves when cleaning the range to avoid burns or other injury.

## Using Oven Racks

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

### Removing Racks

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

### Replacing Racks

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

#### 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.

## 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 (80 °C) to 550 °F (285 °C). The default temperature is 350 °F (175 °C).

### Setting the Bake Function (example, 375 °F)

- 1 Turn the oven mode knob to select **Bake**.
- 2 Set the oven temperature: for example, press **plus(+)** until 375 °F appears in the display.
- 3 Press **Start**. The oven starts to preheat.

As the oven preheats, the temperature is displayed and rises in 5 degree increments. Once the oven reaches the set temperature, a tone sounds and the oven light blinks on and off.

- 4 When cooking is complete, turn the oven mode knob to the **Off** position.
- 5 Remove food from the oven.

#### NOTE

It is normal for the convection fan to operate periodically throughout a normal bake cycle in the oven. This is to ensure even baking results.