

OWNER'S MANUAL GAS RANGE

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

WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

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

WARNING

Never Operate the Top Surface Cooking Section of this Appliance Unattended

- **Failure to follow this warning statement could result in fire, explosion, or burn hazard that could cause property damage, personal injury, or death.**
- **If a fire should occur, keep away from the appliance and immediately call your fire department.**
- **DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.**

SKSGR360GS

SKSGR360S



MFL69282819_09

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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: www.sksappliances.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.



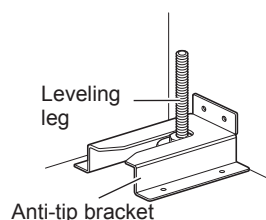
CAUTION - Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

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, 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.
 - A child or adult can tip the range and be killed.
 - Install the anti-tip device to the structure and/or the range. Verify the anti-tip device has been properly installed and engaged following the instructions on the anti-tip bracket template.
 - Engage the range to the anti-tip device following the instructions on the anti-tip bracket template. Ensure the anti-tip device is re-engaged when the range is moved by following the instruction on the anti-tip bracket template.
 - Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.
 - See installation instructions for details.
 - Failure to do so can result in death or serious burns to children or adults.
-
- 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.



INSTALLATION SAFETY PRECAUTIONS

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

WARNING

- Make sure the range is properly installed and grounded by a qualified installer, according to the installation instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- Make sure the range is properly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is to be used. The range can be converted for use with either type of gas. See the installation instructions.
- These adjustments must be done by a qualified service technician according to the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing these adjustments assumes responsibility for the conversion.
- Disconnect the electrical supply before servicing the appliance.
- Never use the appliance door as a step stool or seat, as this may result in tipping of the appliance and serious injuries.
- This product should not be installed below ventilation type hood systems that direct air in a downward direction.
Doing so may cause ignition and combustion problems with the cooktop resulting in personal injury and may affect the cooking performance of the unit.
- To prevent fire hazard or electrical shock, do not use an adapter plug or an extension cord, or remove the grounding prong from the electrical power cord. Failure to follow this warning can cause serious injury, fire or death.
- To prevent poor air circulation, place the range out of the kitchen traffic path and out of drafty locations.
- Do not attempt to repair or replace any part of the range unless it is specifically mentioned in this manual. All other services should be referred to a qualified technician.
- Make sure that all packaging materials are removed from the range before operating it to prevent fire or smoke damage should the packaging material ignite.
- After using the range for an extended period of time high floor temperatures may result. Many floor coverings will not withstand this kind of use.
- Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.

SAFETY PRECAUTIONS

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the imperfect combustion of natural or LP gas. Correctly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize imperfect combustion. Exposure to these substances can be minimized by opening windows or using a ventilation fan or hood.

- **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, surface, or oven heating unit of the range are damaged, discontinue use of the range and call for service.

- 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 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.
- Large scratches or impacts to glass doors can lead to broken or shattered glass.
- Leak testing of the appliance must be conducted according to the manufacturer's instructions.
- To eliminate the risk of burns or fire caused 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.

 WARNING

- NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard.
- NEVER use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- Gas leaks may occur in the system and result in a serious hazard. Gas leaks may not be detected by smell alone. Gas suppliers recommend you purchase and install a UL/CSA approved gas detector. Install and use in accordance with the gas detector manufacturer's instructions.
- To prevent staining or discoloration, clean appliance after each use.
- Do not attempt to open or close the door or operate the oven until the door is properly installed.
- Never place fingers between the hinge and front oven frame. Hinge arms are spring mounted. If accidentally hit, the hinge will slam shut against the oven frame and injure your fingers.

 CAUTION

- Wear gloves when cleaning the range to avoid injury or burns.
- Do not use the oven for storing food or cookware.
- To prevent damage to the oven door, do not attempt to open the door when Lock is displayed.
- Do not stand or place excessive weight on an open door. This could tip the range, break the door, or injure the user.
- Do not use delayed baking for highly perishable foods such as dairy products, pork, poultry, or seafood.

FLAMMABLE MATERIALS

 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.
- Do not use the oven for drying clothes. Only use the oven for its intended purpose.
- If a 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

CAUTION

- 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.
- Risk of Electric Shock. If the cord or plug becomes damaged, disconnect the appliance from the power supply and replace only with a cord or plug of the same type.

- 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.

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 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 not be allowed to play with controls or other parts of the appliance.

SURFACE BURNERS

WARNING

- Even if the top burner flame goes out, gas is still flowing to the burner until the knob is turned to the **Off** position. If you smell gas, immediately open a window and ventilate the area for five minutes prior to using the burner. Do not leave the burners on unattended.

 WARNING

- **Use proper pan size.** Do not use pans that are unstable or that can be easily tipped. Select cookware with flat bottoms large enough to cover burners. To avoid spillovers, make sure the cookware is large enough to contain the food properly. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on the range can ignite. Pans should not be larger than 11 in.(280 mm) in diameter. Use of oversized pans may discolor the stainless areas around the cooktop perimeter. Clean discolored areas with stainless steel appliance cleaner. Use pans with handles that can be easily grasped and remain cool.

 CAUTION

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

BROILER

Always use a broiler pan and a grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups. The igniter for the infrared ceramic broil burner on the ceiling of the oven will glow orange periodically during normal broil operation.



WARNING

When using your broiler, the temperature inside the oven will be extremely high. Take caution to avoid possible burns by:

- Keeping the door closed when broiling (refer to Broil section of the manual)
- Always wear oven mitts when inserting or removing food items



CAUTION

The infrared ceramic broiler will generate intense heat and will sear foods faster compared to regular bar type broilers. This broil system is designed to be operated under consumer-use conditions only. To avoid overheating and damaging the oven, do not use this broiler continuously for more than 45 minutes at a time.

Do not attempt to spray the broiler and its igniter with any type of cleaners or try to scrub it. This will damage the broiler system.

The ceramic plates of your broiler do not need to be manually cleaned. Any grease or splatter on the ceramic from cooking and baking will burn clean by simply turning on your broiler for about 10 minutes.

USING GRIDDLE



CAUTION

- Don't touch the griddle before it has cooled.
- Don't allow grease to accumulate in the griddle tray. Empty the griddle tray after every use. If you do not, a grease fire may occur.
- Do not block the griddle vent by placing objects in front of the vent.
- Do not pour cold water on the hot griddle. Doing so may crack the griddle.
- Clean and dry the griddle thoroughly before first use to remove any residual oils from manufacturing.

FOOD PACKAGING AND STORAGE SAFETY INFORMATION

- Always wash your hands carefully with soap and water before and after handling food.
- Keep all work surfaces and utensils clean and disinfected before and after packaging foods.
- Temperature, moisture, acidity, and salt or sugar content of foods can influence the growth of potentially harmful microorganisms in food.
- For safety, vacuum-sealed fresh (perishable) foods should be kept in the "safe zones": cooled to 40°F/4°C or below or heated to 130°F/55°C or above.
- Vacuum-sealed pouches of cooked foods can be quick chilled by submerging them in ice water (half ice/half water) for 30 to 60 minutes and then refrigerated for up to 48 hours or frozen for up to a year.

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 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 ½ quart of water requires more energy in a 3-quart pot than in a 1-quart pot.
- 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 SpeedClean™ 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

- Do not touch the oven racks while they are hot.
- 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.
- **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.
- When disposing of the range, cut off the power cord and remove the door.
- Do not make any attempt to operate the electric ignition oven during an electrical power failure.
- 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.



WARNING

- To reduce the risk of burns, do not move this appliance while hot. To reduce the risk of injury due to tipping of the appliance, verify the reinstallation of this appliance into the anti-tip device provided after returning the appliance to the original installed position.

SAFETY WHEN CLEANING

- 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 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 if it malfunctions during the self-cleaning process. 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. Do not touch the cooktop during a self-clean cycle.
- 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.
- For your safety, do not use high-pressure water cleaners or steam jet cleaners to clean the product.

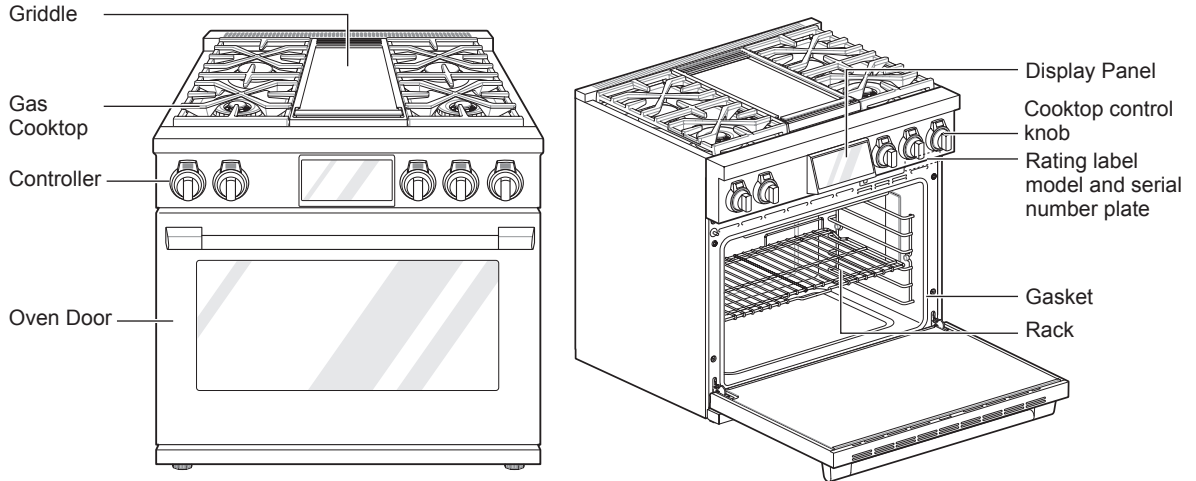
COOK MEAT AND POULTRY THOROUGHLY

- 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
 - All poultry: 165 °F
 - Beef, veal, pork, or lamb: 145 °F
 - Fish/seafood: 145 °F

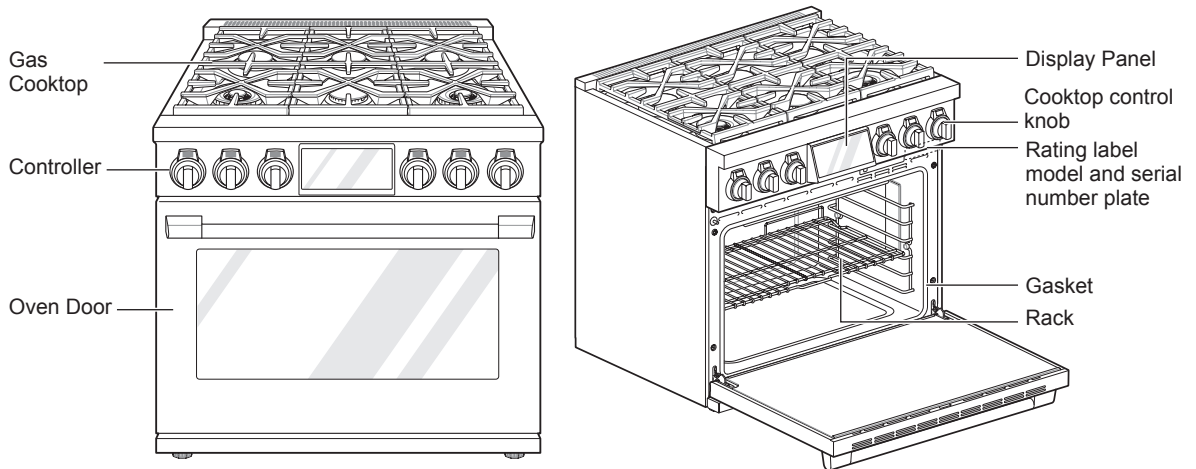
PRODUCT OVERVIEW

Parts

Model: SKSGR360GS

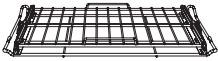


Model: SKSGR360S

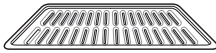


Accessories

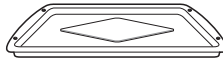
Included Accessories



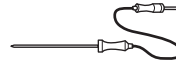
Gliding rack
- SKSGR360GS (2ea)
- SKSGR360S (1ea)



Grid (1ea)



Broiler pan (1ea)



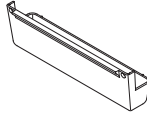
Meat probe (1ea)



Owner's manual (1ea)



Rack
- SKSGR360GS (1ea)
- SKSGR360S (2ea)



Grease Tray (1ea)
(available on some models)

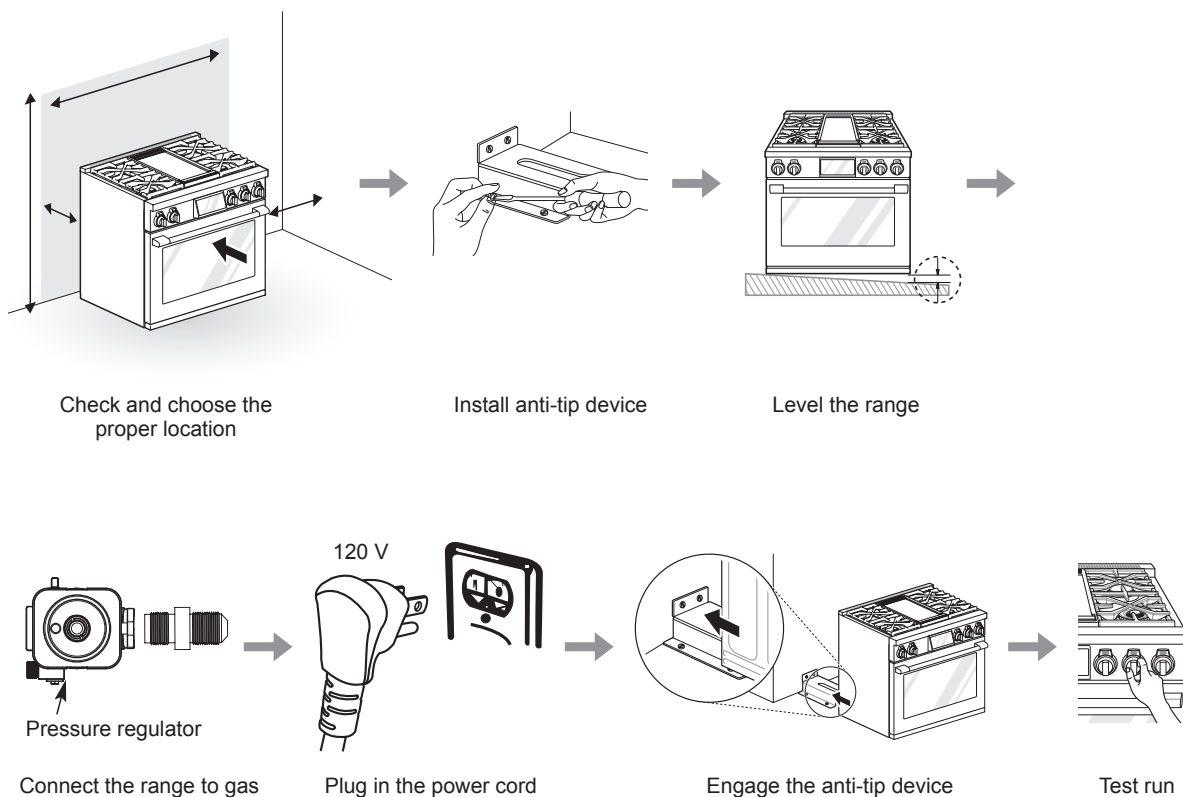
NOTE

- If accessories are missing, call 1-888-289-2802 or visit our website at: www.sksappliances.com
- 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	SKSGR360GS, SKSGR360S
Description	36" Gas Pro Range
Electrical requirements	SKSGR360GS : 0.98 kW 120 VAC SKSGR360S : 0.54 kW 120 VAC
Exterior dimensions	35 7/8" (W) x 35 1/4" (H) x 26 3/4" (D) (D with door closed) 91.1 cm (W) x 89.6 cm (H) x 67.9 cm (D) (D with door closed)
Height to cooking surface	36" (91.4 cm)
Total capacity	6.3 cu.ft.

Before Installing the Range

WARNING

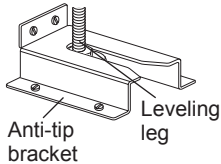
Tip - Over Hazard

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.

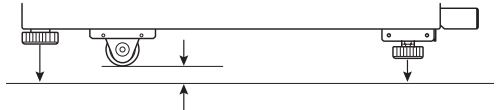


NOTE

- Important – Save for the local electrical inspector's use.

WARNING

- **Leveling legs must be extended lower than wheels to prevent range from moving.** This range is designed with wheels to make installation easier. During installation, make sure to extend the leveling legs until the wheels are lifted off the ground. Failure to do so can result in death or serious injury to children and adults.
- **To avoid damaging the leveling legs, retract them before moving the range for service or cleaning.**



If you did not receive an anti-tip bracket with your purchase, call 1-888-289-2802 (SKS) to receive one at no charge.

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.
- Make sure no parts came loose during shipping.

In the Commonwealth of Massachusetts

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

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, follow basic safety precautions.
- Be sure your range is installed and grounded properly by a qualified installer or service technician according to the installation instructions.
- Any adjustment and service should be performed only by qualified gas range installers or service technicians.

Preparing for Installation

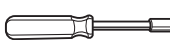
Tools Needed



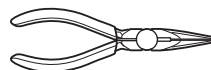
Phillips screwdriver



Flat-blade screwdriver



1/4" Nut driver



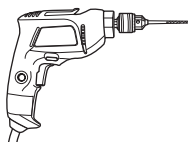
Pliers



Level



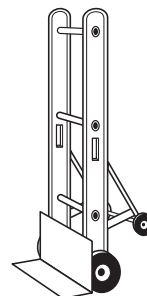
Open-end or adjustable wrench



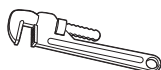
Drill



Safety glasses



Dolly



Pipe wrench (2ea)
(one for support)

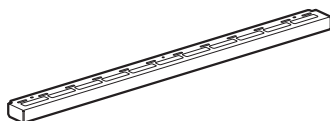


Tape measure

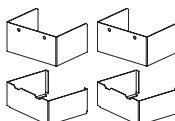


Gloves

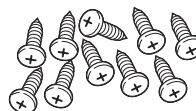
Parts Provided



Front rail (1ea)



Leg cover (2 sets)



Screws (10ea)
(Leg cover, Front rail, 3 extras)

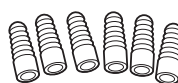
Anti-tip kit



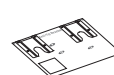
Anti-tip bracket (1ea)



Lag bolts (6ea)



Anchor sleeves (6ea)



Template

LP nozzle conversion kit



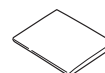
Cooktop nozzles
- SKSGR360GS (8ea)
- SKSGR360S (12ea)



Griddle nozzle (1ea)
(available on some models)

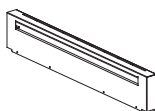


Oven nozzles (2ea)



Installation guide (1ea)

Back guard kit (Sold Separately)



Back guard (1ea)



Spare screw for front (2ea)



Spare screw for rear (2ea)



Installation guide (1ea)

Materials You May Need

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

Ventilation Requirement

It is recommended that these ranges be installed in conjunction with a suitable overhead vent hood.

- Install a hood with at least 600 CFM above a 30" or 36" range.

Due to the high heat capacity of this unit, particular attention should be paid to the hood and ductwork installation to assure it meets local building codes.



WARNING

Do not install this product with an air curtain hood or other range hood that operates by blowing air down on the cooktop. This airflow may interfere with operation of the gas burners resulting in fire or explosion hazard.

See below for the minimum clearance from the cooking surface to any horizontal surface above the range. Failure to observe this clearance may result in a fire hazard.

- Installations without a hood require a 36" minimum distance to any overhead combustible surface.
- Installations with custom hoods containing exposed horizontal combustible surfaces require a hood with at least 600 CFM at least 36" above the cooking surface.
- For other hood installations, refer to the installation instructions included with the hood for specific clearances.

Proper Location

- The range is a free standing unit. If the unit is to be placed adjacent to cabinets, the clearances shown in "Install Clearance" are required. The same clearances apply to island installations, except for overhead cabinets, which must have a space wide enough to accept the flared island hood.
- The range should not be recessed into the cabinets beyond the edge of the front face of the oven. (see "Product Dimensions and Clearances")
- The maximum depth of overhead cabinets installed on either side of the hood is 13" (330 mm). Wall cabinets must be 18" (457 mm) above the countertop.
- There is a 36" (914 mm) minimum clearance required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30" (762 mm) clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4" (6 mm) of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015" (0.38 mm) thick stainless steel, 0.024" (0.61 mm) aluminum, or 0.02" (0.51 mm) thick copper.

- Non-combustible surfaces are as defined in 'National Fuel Gas Code'(ANSI Z223.1, Current Edition).

Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances of less than 36 inches (914.4 mm) must be approved by the local codes and/or by the local authority having jurisdiction.



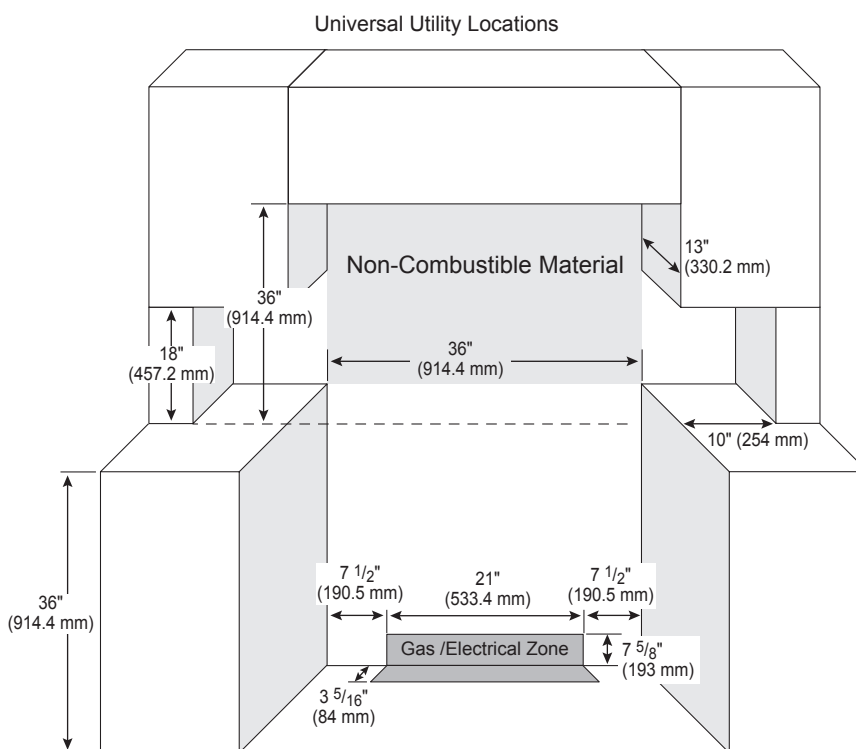
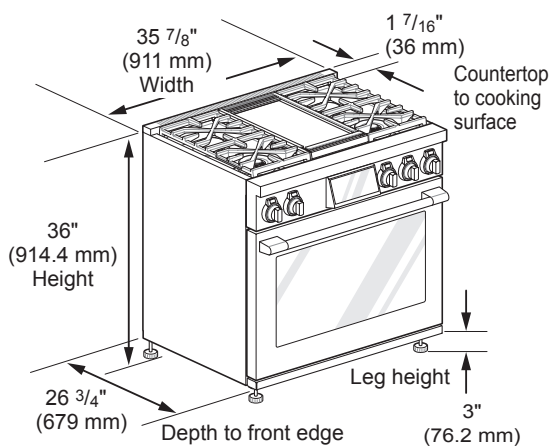
CAUTION

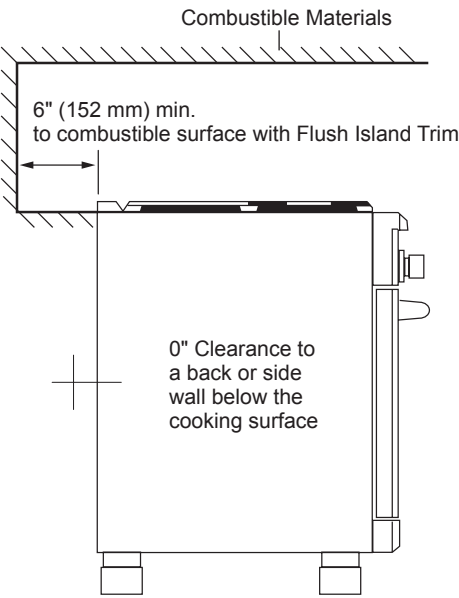
- **Avoid placing cabinets above the range.** To minimize the hazard caused by reaching over the open flames of operating burners, install a ventilation hood over the range that projects forward at least five inches beyond the front of the cabinets.
- **Do not locate your range where it may be subject to strong drafts.** Any openings in the floor or wall behind the range should be sealed. Make sure the openings around the base of the range that supply fresh air for combustion and ventilation are not blocked by carpeting or woodwork.
- **This range is for indoor, household use only.**
- **If the range is located near a window, do not hang long curtains or paper blinds on that window.**
- **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 160 °F.**
- **Use an insulated pad or 1/4 in. (6.4 mm) plywood under the range if installing the range over carpeting.**

When the floor covering ends at the front of the range, the area that the range will be installed on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning and servicing, as well as provide proper air flow to the range.

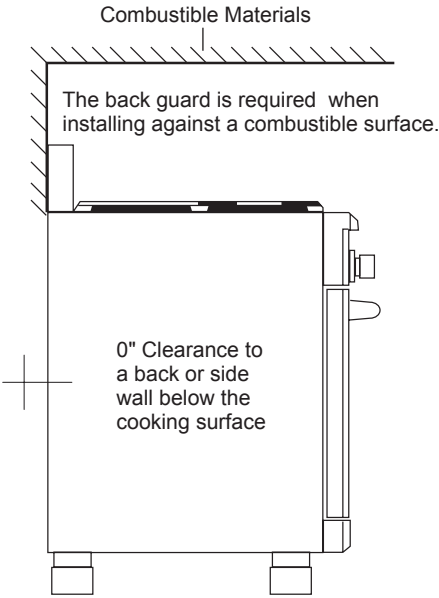
Install Clearance

The location of gas burners and cooktop modules vary depending on the range model.



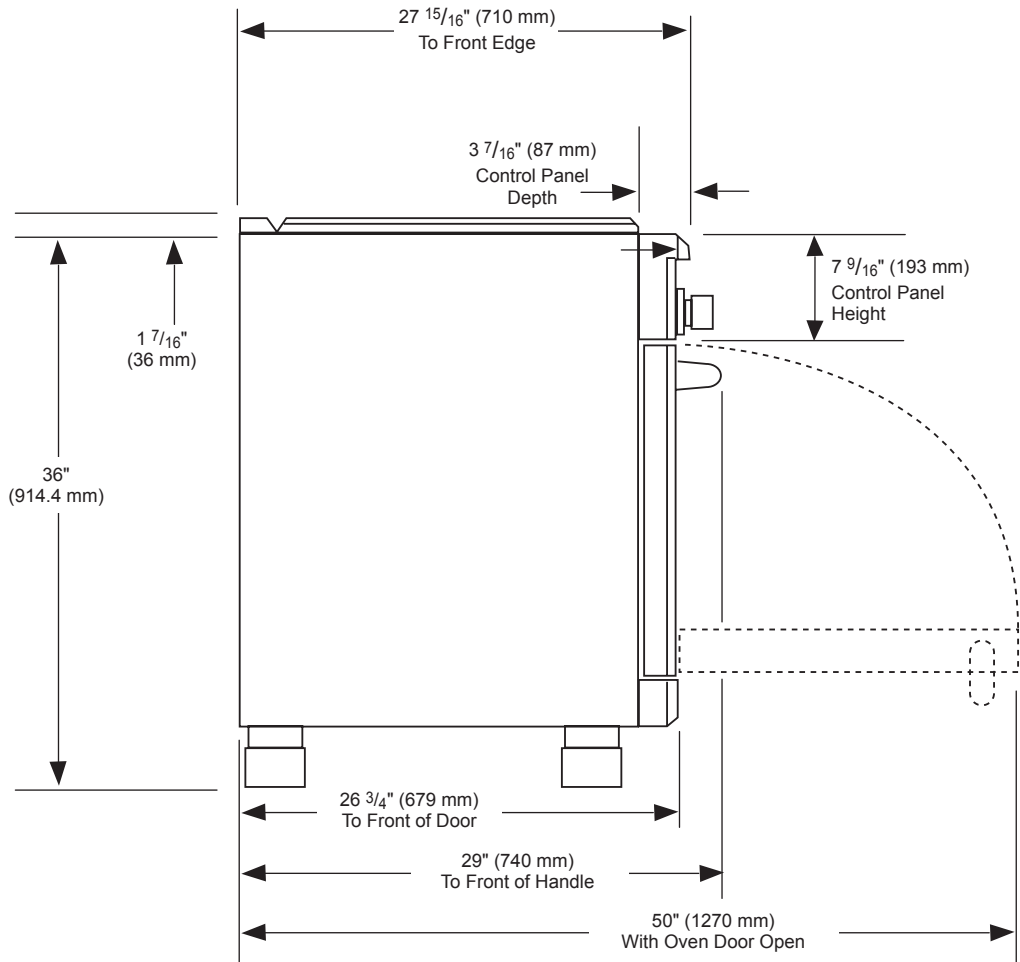


Install Clearance with Vent Trim (Included)



Install Clearance with Back Guard (Sold Separately)

Product Dimensions and Clearances



Gas Supply

The range is designed to operate at a pressure of 5" of water column on natural gas or 10" of water column on LP.

Make sure you are supplying the range with the type of gas for which it is configured.

This range is convertible for use with natural or LP gas. When using this range with LP gas, conversion must be made by a qualified LP installer before attempting to operate the range.

For proper operation, the pressure of natural gas supplied to the regulator must be between 6" and 10.5" of water column.

For LP gas, the pressure supplied to the regulator must be between 11" and 13" of water column. When checking for correct operation of the regulator, the inlet pressure must be at least 1" more than the operating (manifold) pressure as given above.

The pressure regulator located at the inlet of the range must remain in the supply line regardless of which type of gas is being used.

A flexible metal appliance connector used to connect the range to the gas supply line should have an I.D. of $\frac{5}{8}$ " and a maximum length of 5 feet. In Canada, flexible connectors must be single wall metal connectors less than 6 feet in length.

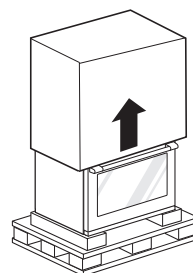
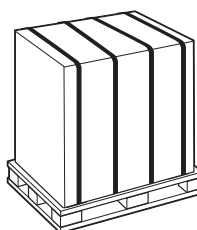
Installing the Range

Unpacking the Range



CAUTION

- **You should use 2 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.



- 1 Cut the packing straps. Lift the carton straight up. Remove packing material, tape and any temporary labels from your range before using but leave the adhesive-backed foam layer over the brushed-metal surface, to protect the finish from scratches. 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.
- 2 Remove the door(s). This will reduce the weight of the range during installation.
- 3 The grates, burner heads, burner caps, trays and oven racks must be removed to facilitate handling. Do not remove the griddle element.

NOTE

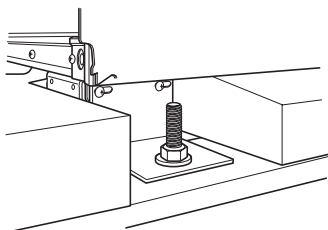
Doors and passageways leading to the installation location require at least a 32" (813 mm) opening. If the opening is less than 32" (813 mm), the oven door(s) and control knobs must be removed.

Moving the Range

CAUTION

- Do not lift the range by the oven door's handle, as this may damage the door hinges and cause the door to fit incorrectly.
- Do not lift the appliance by the range's control panel.
- Rings, watches, and any other loose items that may damage the unit or otherwise might become entangled with the unit should be removed.
- Hidden surfaces may have sharp edges. Use caution when reaching behind or under the appliance.
- Do not use a hand truck or appliance dolly on the back or front of the unit. Handle from the side only.
- Due to the weight, it is strongly recommended that a furniture dolly with soft wheels or an air lift be used to move this unit. The weight must be supported uniformly across the bottom.
- All ranges are held to the pallet by (4) brackets through a wood block
- To avoid damaging the leveling legs, retract them before moving the range for service or cleaning.

- 1** Remove the two screws on each bracket that secure the product to the pallet.

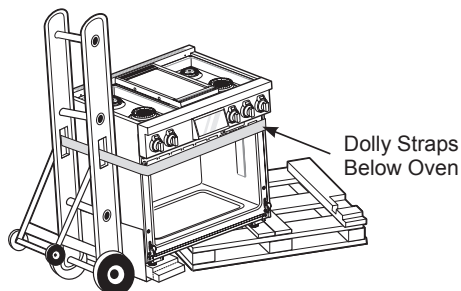
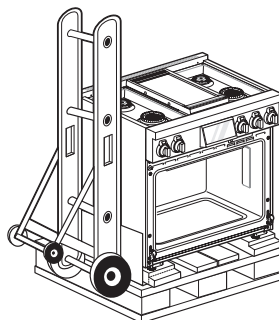


- 2** Remove the oven door and racks.

NOTE

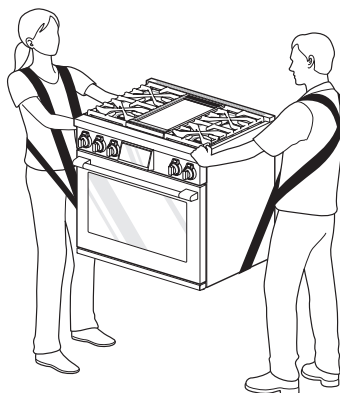
- Instructions for removing the oven doors can be found in the **MAINTENANCE** section.

- 3** Carefully tilt the range from the side and insert a dolly under the range to remove the range from the pallet. Use additional help as required to remove the product from the pallet. To prevent damage to the sides of the range, it will be necessary to pad the corners beneath the straps on the dolly.



- 4** Transport the range on the furniture dolly close to its final location, tip the range back to level, and carefully remove the dolly.

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.



CAUTION

- **You should use two or more people to move and install the range. (Excessive Weight Hazard)** Failure to do so can result in back or other injury.

Installing the Anti-tip Device

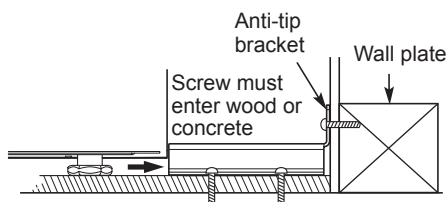
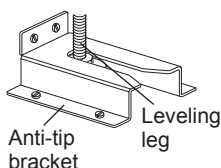
WARNING

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).

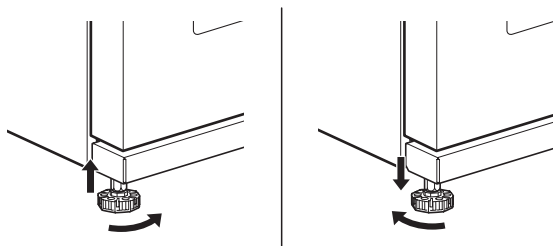
WARNING

- A child or adult can tip the range and be killed.
- Install the anti-tip device to the structure and/or the range. Verify the anti-tip device has been properly installed and engaged by following the instructions on this template.
- Engage the range to the anti-tip device following the instructions on this template. Ensure the anti-tip device is reengaged when the range is moved by following the instructions on this template.
- Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged.
- See installation instructions for details.
- Failure to do so can result in death or serious burns to children or adults.

Leveling the Range

Front Legs

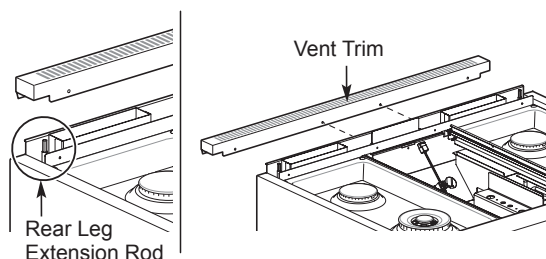
Level the range by adjusting the leveling legs with a wrench. Extending the legs slightly may also make it easier to insert the rear leg into the anti-tip bracket.



Rear Legs

To adjust the rear leveling legs, remove the 2 screws at the front of the vent trim and remove the trim.

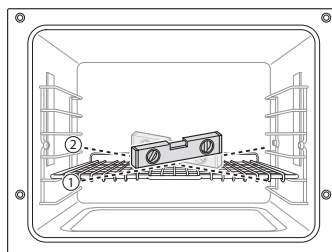
Use an adjustable 6 mm box wrench to turn the rear leg extension rods at each corner.



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

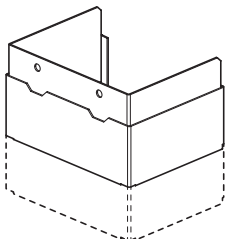
First check direction ①.

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

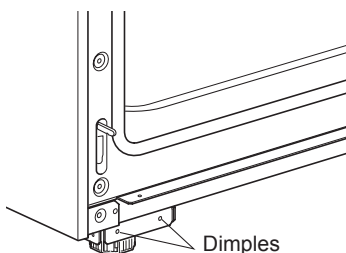


Installing the Leg Cover

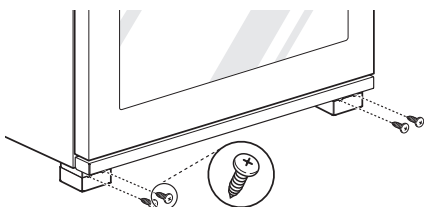
- 1** Remove the plastic covers from the stainless steel leg covers.
- 2** Slide each small leg cover inside a larger leg cover. Cutouts should face up and both covers should be open at the back.



- 3** Use the assembled covers to conceal the front leveling legs.
- 4** Place the outer covers on the floor and slide the inner covers up until the holes at the top front snap over the dimples on the flanges on the bottom of the range.

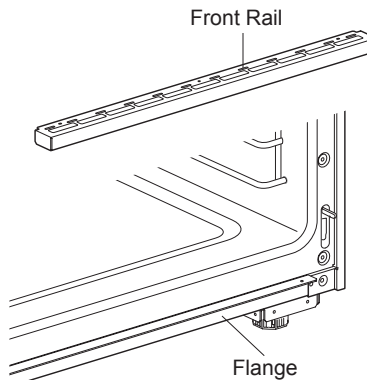


- 5** Insert the provided screws through the holes in the leg cover assemblies to secure them in place.



Installing Front Rail

- 1** Remove the plastic film from the stainless steel front rail.
- 2** Insert the front rail onto the flange below the oven door, aligning the holes in the top of the rail with the holes in the flange.



- 3** Use the 3 screws provided to secure the front rail to the flange.

Connecting the Range to Gas

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

Shut off the range gas supply valve before removing the old range and leave it off until the new hook-up has been completed.

Because hard piping restricts movement of the range, a CSA International-certified flexible metal appliance connector should be used unless local codes require a hard-piped connection.

A manual valve must be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.

Never reuse an old connector when installing a new range.

To protect against gas leaks, use a qualified pipe joint sealant on all external threads.

- 1 An inlet pipe is set on the left rear of this appliance. Hook up a gas hose that has 1/2" NPT internal thread to the inlet pipe using a wrench.
- 2 Apply sealing compound or Teflon tape at the connection.
- 3 When all connections have been made, be sure all range controls are in the **Off** position and turn on the main gas supply valve. Gas leaks may occur in your system and create a hazard. Gas leaks may not be detected by smell alone.

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

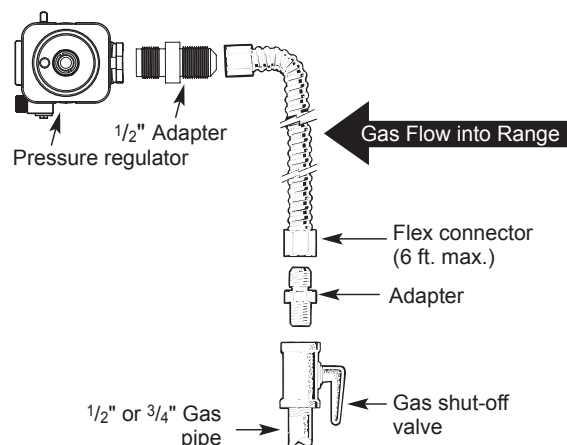
Gas suppliers recommend you purchase and install a UL/CSA approved gas detector. Install and use in accordance with the installation instructions.



WARNING

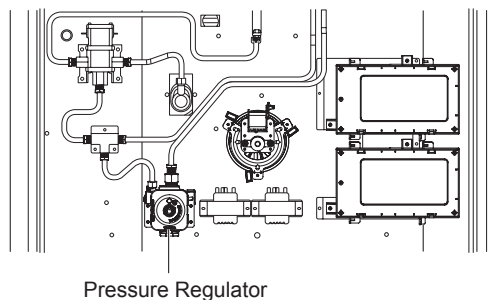
- Do not use a flame to check for gas leaks.
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

Flexible Connector Hookup



Installer: Inform the consumer of the location of the gas shutoff valve.

Pressure Regulator Position



NOTE

Use a coin to unscrew the circular cap on the pressure regulator.

Electrical Connections

Electrical Requirements

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

If an external electrical source is utilized, the appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electric Code, CSA C22.1-02.

Grounding

IMPORTANT: FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

The power cord of this appliance is equipped with a 3-prong (grounding) plug which mates with a standard 3-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance.

The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

DO NOT, UNDER ANY CIRCUMSTANCES, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.

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

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

Sealing the Openings

Seal any openings in the wall and floor after electrical and gas supply connections are completed.

Required Method



CAUTION

Have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

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.



Test Run

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

- 1** Remove all packing materials from inside the oven. Press **Power** button located next to the display and set initial settings such as language and time.
(Refer to "Getting Started" in the Operation section.)
- 2** Check the operation of the oven. Select Bake in the cooking mode screen then Start.
- 3** The oven should finish preheating in 15 minutes.
- 4** After making sure the oven operates properly, turn the temperature in the oven to 550 °F (288 °C) and leave the oven on for at least an hour. This helps remove any residual oil which might cause smoke or odor when first using the oven.

NOTE

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

Checking Ignition of the Surface Burners

Electric Ignition

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

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

Quality of Flames

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



A Yellow flames - Call for service.



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



C Soft blue flames - This is normal for natural gas.

NOTE

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

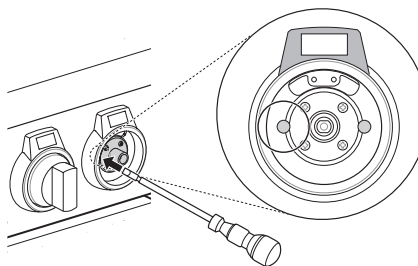
Adjusting the Surface Burner to the Low Flame (Simmer) Setting

- The continuous simmer setting (Simmer or S4 position) needs to be adjusted on all burners.
- The Extra Low Simmer settings (S1 to S3 position) on the small burners are adjusted automatically as the flame cycles off and on.

- 1 Remove the knob on the burner.
- 2 Unscrew the 2 screws to remove the locking plate.



- 3 Reassemble the burner knob.
- 4 Light all surface burners.
- 5 Turn the knob on the burner being adjusted to the Simmer or S4 position then remove the knob.
- 6 Insert a small, flat-blade screwdriver into the valve shaft and turn the adjustment screw until the flame reaches the desired size.



NOTE

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

- 7 Reassemble the locking plate and burner knob.
- 8 Test the flame stability.

Test 1: Quickly turn the knob from the highest setting to the Simmer or S4 position. If the flame goes out, increase the flame size and test again.

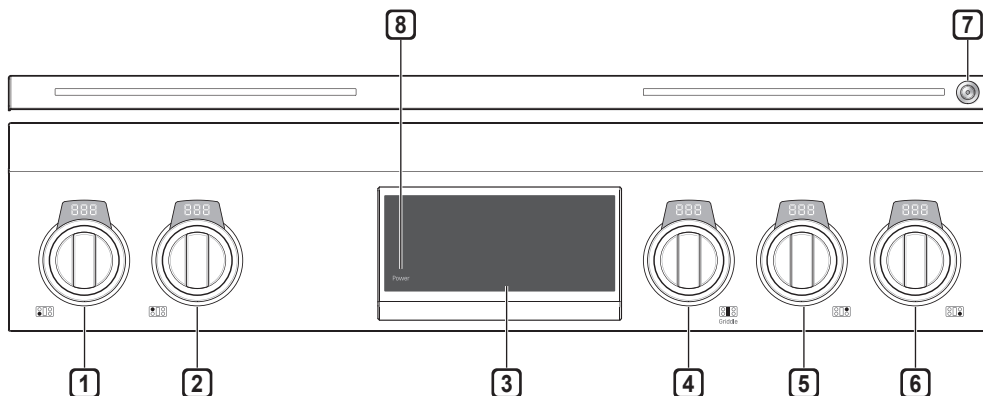
Test 2: With the burner set to Simmer or S4, open and close the oven door quickly. If the air current extinguishes the flame, increase the flame height and test again.
- 9 Repeat steps 1-8 for each gas surface burner.

OPERATION

Control Panel Overview

The position of the control knobs and buttons varies by model.

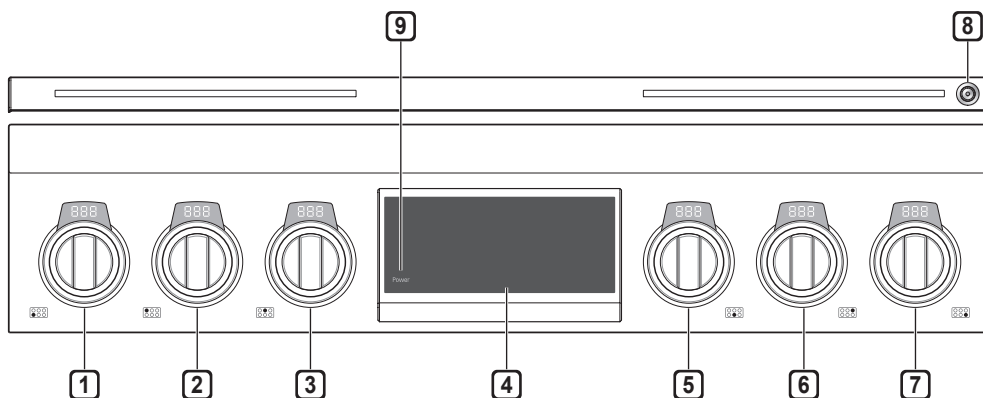
Model: SKSGR360GS



- 1** Left Front Burner Control
- 2** Left Rear Burner Control
- 3** LCD Touchscreen for Oven
- 4** Griddle Control

- 5** Right Rear Burner Control
- 6** Right Front Burner Control
- 7** Night Light On/Off
- 8** LCD Display On/Off

Model: SKSGR360S



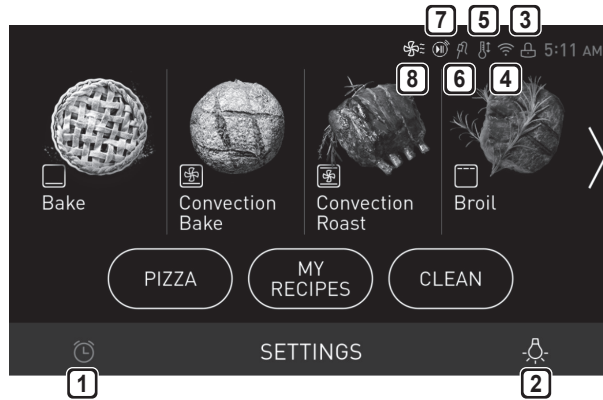
- 1** Left Front Burner Control
- 2** Left Rear Burner Control
- 3** Center Rear Burner Control
- 4** LCD Touchscreen for Oven
- 5** Center Front Burner Control

- 6** Right Rear Burner Control
- 7** Right Front Burner Control
- 8** Night Light On/Off
- 9** LCD Display On/Off

NOTE

Touch the LCD display to activate the screen when it's idle.

Display Icons



1 **Timer Icon**

Touch to set a timer

2 **Lamp Icon**

Touch to turn light on/off

3 **Lock Icon**

Appears when Lockout is on

4 **Wi-Fi Icon**

- Appears when range is connected to Wi-Fi
- Appears when range is disconnected from Wi-Fi or is not connected to LG ThinQ app.

5 **Auto Conversion Icon**

Appears when Convection Auto Conversion is turned on

6 **Probe Icon**

Appears when probe is connected

7 **Remote Start Icon**

Appears when Remote Start is active

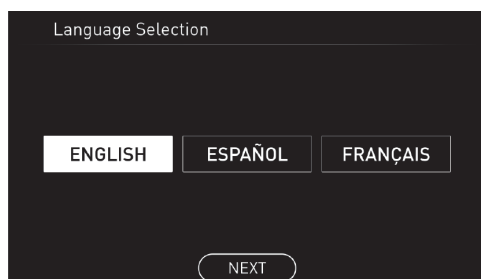
8 **Oven Cooling Icon**

Appears during or after oven operation to indicate cooling fan is running in oven

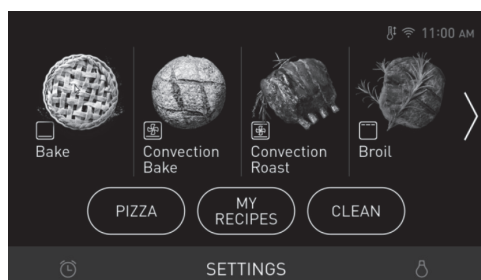
Getting Started

After turning on the range for the first time, adjust the settings to suit your preferences.

- 1 If needed, touch POWER to wake up the display.



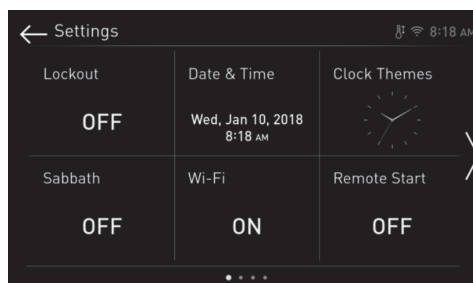
- 2 Select the desired language and touch NEXT.
- 3 Scroll the fields up or down to set the correct date, then touch NEXT.
- 4 Set the correct time of day and choose between a 12-hour or 24-hour time format, then touch NEXT.
- 5 If desired, change the default clock theme by swiping through the examples, then press NEXT.
- 6 Read through the application guide in the display and touch DONE.
- 7 The cooking mode screen appears in the display.



Changing Oven Settings

Settings

To adjust settings after the initial setup, touch the display to open the Main screen. Touch Settings at the bottom center of the Main screen. Swipe the screen or touch the <> arrow keys to navigate through the Settings screens.



Location of Settings

- Page 1: Lockout, Date & Time, Clock Themes, Sabbath, Wi-Fi, Remote Start
- Page 2: Brightness, Display, Convection Auto Conversion, Language, Volume, Preheat Alarm Light
- Page 3: Thermostat Adjustment, Temperature Units, Smart Diagnosis™, Program Update, Demo Mode, Factory Data Reset
- Page 4: Open Source License

Lockout

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

- If Lockout is turned on, all cooktop modules except for gas burners are disabled.

Lock

- 1 Touch Settings at the center bottom of the Main screen.
- 2 Touch Lockout on the first Settings screen.
- 3 When Lockout is turned on, the lock icon  appears at the top of the display.

Unlock

- 1 Touch any part of screen while Lockout is on.
- 2 A popup screen appears. Touch Unlock for 3 seconds.
- 3 The lock icon disappears from the top of the display.

Date & Time

The date and time show in the LCD display when the ovens are not in use.

Setting Date

- 1 Touch Settings at the center bottom of the Main screen, then touch Date & Time on the Settings screen.
- 2 Touch Date, then set the correct date by scrolling.
- 3 Touch OK.

Setting Time of Day

- 1 Touch Settings at the center bottom of the Main screen, then touch Date & Time on the Settings screen.
- 2 Touch Time, then set the correct hour and minutes by scrolling. You can also touch the number pad icon  and enter the desired numbers.
- 3 Select either a 12-hour or 24-hour clock mode (12H/24H).
- 4 Touch OK.

Clock Themes

There are six different clock themes available, including several analog and digital clocks.

Selecting a Clock Theme

- 1 Touch Settings at the center bottom of the Main screen.
- 2 Touch Clock Themes on the first Settings screen and swipe to browse through the clock themes.
- 3 Select a clock theme and touch OK.

Sabbath Mode

Sabbath mode is used on the Jewish Sabbath and Holidays.

While the oven is in Sabbath mode, the temperature cannot be changed and the timer, light, and alarm functions are disabled. If the oven light is on when the oven is put in Sabbath mode, it will remain on. Only the cooking mode and set temperature appear in the display. The cooktop modules are disabled in Sabbath mode, except for the gas burners.

To use only the gas cooktop on the Holidays without having the oven on, put the oven into Sabbath mode with the cook time set for 1 minute. The oven will turn off after 1 minute but the range will remain in Sabbath mode. The "Sb" displayed will not change when operating the gas burners.

Setting Sabbath Mode

- 1 Disconnect the probe. The Probe function is not available in Sabbath mode.
- 2 Touch Settings at the center bottom of the Main screen, then touch Sabbath in the first Settings screen.
- 3 Read the instructions, if needed, and touch SET.
- 4 Set the desired temperature and cook time. Any cook time can be set from 1 minute to 73 hours 59 minutes. Touch **START**.
- 5 To stop Sabbath mode, press POWER on the LCD display.

NOTE

- If a cook time is set, the oven turns off automatically at the end of the cook time, without chiming. The oven remains in Sabbath mode, but is turned off.
- If no cook time is set, the oven will not automatically turn off.
- After a power failure, the display will turn back on in Sabbath mode, but the oven will be off.

Wi-Fi

Connect the appliance to a home Wi-Fi network to use Remote Start and other smart functions. See the Smart Functions section for more details.

Setting Up Wi-Fi

- 1 Touch Settings at the center bottom of the Main screen, then touch Wi-Fi in the first Settings screen.
- 2 Follow the instructions in the Wi-Fi Guide in the display.
- 3 Select ON, OFF, or RESET and touch OK.
- 4 If ON is selected, the Wi-Fi icon  appears at the top of the display.
- 5 Selecting RESET initializes the IP address.

Remote Start

Remotely starts or stops the preheating function of the appliance. The appliance must be registered on a home Wi-Fi network to use Remote Start.

Setting Remote Start

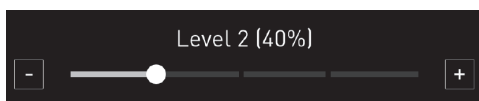
- 1 Touch Settings at the center bottom of the Main screen, then touch Remote Start in the first Settings screen.
- 2 Select On or Off and touch OK.
- 3 If ON is selected, the Remote Start icon  appears at the top of the display.

Brightness

Adjust the brightness of the LCD display from 20% to 100% in increments of 20%.

Setting Display Brightness

- 1 Touch Settings at the center bottom of the Main screen, swipe to the second Settings screen, and touch Brightness.
- 2 Adjust the display brightness by touching and dragging the dot across the bar, by tapping anywhere on the bar, or by touching + or -.
- 3 Touch OK.



Display

Set the length of time before the display sleeps.

There are three options you can select.

- **ON** : Always on
- **OFF** : Automatically turns off if idle for 30 minutes.
- **Night Dimming** : Turns display off from 10:00 PM to 5:00 AM.

Setting Display Option

- 1 Touch Settings at the center bottom of the Main screen, swipe to the second Settings screen, and touch Display.
- 2 Select the desired option.
- 3 Touch OK.

NOTE

If the display is set to OFF, it will turn off after 30 minutes if idle. The display cannot be used in idle mode. Touch the LCD display to activate the screen.

Convection Auto Conversion

There is no need to remember to convert standard recipe temperatures for convection cooking. Convection Auto Conversion automatically subtracts 25 °F / 14 °C from the set temperature when a convection cooking mode is selected. The converted temperature appears in the display once preheating is finished.

For example, select Convection Bake and enter 350 °F. The temperature will auto-convert to 325°F and display the converted temperature.

Convection Auto Conversion is turned ON by default.

Turning Convection Auto Conversion On/Off

- 1 Touch Settings at the center bottom of the Main screen, swipe to the second Settings screen, and touch Convection Auto Conversion.
- 2 Select ON or OFF.
- 3 When Convection Auto Conversion is ON, the icon  appears at the top of the display.

NOTE

If Convection Auto Conversion is ON, the icon  flashes in the display while cooking in a convection mode.

Language Selection

Set the display language to English, Spanish, or French.

Selecting a Language

- 1 Touch Settings at the center bottom of the Main screen, swipe to the second Settings screen, and touch Language Selection.
- 2 Select the desired language.
- 3 Touch OK.

Volume

Adjust the volume of the cooktop and oven controls.

Setting the Volume

- 1 Touch Settings at the center bottom of the Main screen, swipe to the second Settings screen, and touch Volume.
- 2 Select Mute, Low, or High.
- 3 Touch OK.

Preheat Alarm Light

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

You can turn the preheat alarm light on or off.

Preheat alarm setting

- 1 Touch Settings at the center bottom of the Main screen, swipe to the second Settings screen, and touch Preheat Alarm Light.
- 2 Select ON or OFF.
- 3 Touch OK.

Thermostat Adjustment

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 adjusting the thermostat. Start by raising or lowering the thermostat 15 °F / 8 °C. Based on initial results, readjust the amount until satisfied. The thermostat can be raised or lowered by 35 °F / 19 °C.

Adjusting the Thermostat

- 1 Touch Settings at the center bottom of the Main screen, swipe to the third Settings screen, and touch Thermostat Adjustment.
- 2 There are two adjust scales for the oven. To make large adjustments, drag the central indicator toward the + or - ends of the scale or tap a location on the scale. To make small adjustments, tap + or - to raise or lower the thermostat in 1-degree increments. Tap and hold + or - to scroll up or down the scale.
- 3 When the desired change appears above the scale, touch OK.



Temperature Units

Set the oven temperature display to show either Fahrenheit or Celsius units.

The oven defaults to Fahrenheit unless changed by the user.

Setting Temperature Units

- 1 Touch Settings at the center bottom of the Main screen, swipe to the third Settings screen, and touch Temperature Units.
- 2 Select °F or °C.
- 3 Touch OK.

Smart Diagnosis™

Smart Diagnosis™ can be run through a smartphone application or by calling for support. Place your smartphone's mouthpiece near the top left corner of the screen. See "Smart Diagnosis Function" in the Smart Functions section for detailed instructions.

- 1 Touch Settings at the center bottom of the Main screen, swipe to the third Settings screen, and touch Smart Diagnosis.
- 2 Touch START to start the diagnostic tone.

Program Update

Once the appliance is connected to a home Wi-Fi network, use this setting to check for available programming updates and install them.

- 1 Touch Settings at the center bottom of the Main screen, swipe to the third Settings screen, and touch Program Update.
- 2 The display shows available programming updates. Follow the onscreen prompts to download and install the new version.

Demo Mode

Demo Mode for showroom use only. The oven will not heat up.

- 1 Touch Settings at the center bottom of the Main screen, then touch Demo Mode on the Settings screen.
- 2 Select either the ON or OFF mode.
- 3 Touch OK.



NOTE

- When Demo Mode is on, the appliance will not heat up.
- The oven Demo Mode icon appears in the display if the Demo Mode is on.

Factory Data Reset

This function returns all settings to the factory defaults.

- 1 Touch Settings at the center bottom of the Main screen, swipe to the third Settings screen, and touch Factory Data Reset.
- 2 If you want to reset data to the factory defaults, touch RESET and then OK.



WARNING

- All stored data will be deleted.

Open Source License

This screen displays a list of the open source software contained in this product. Refer to the indicated licenses for the terms and conditions of their use.

- 1 Touch Settings at the center bottom of the Main screen and swipe to the fourth Settings screen.
- 2 Touch Open Source License.

Using the Cooktop

Gas Cooktop Module

The size and location of gas burners vary depending on the range model.

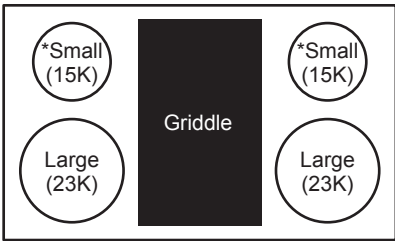
The large burners are the primary burners for most cooking. The small burners are used for delicate foods such as sauces or foods that require low heat for a long cooking time.

Depending on your model, some or all of the small burners are equipped with the Extra Low Simmer function, which controls heat by turning the flame on and off at preset intervals. The Extra Low Simmer function is available on the small burners marked with an asterisk below.

Use the griddle module for cooking eggs, burgers, pancakes, and other foods.

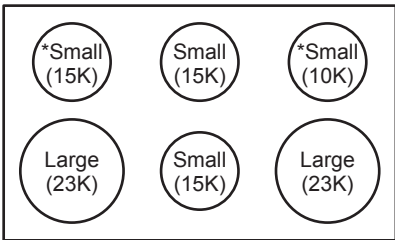
Cooktop Layouts

Model: SKSGR360GS



* Extra Low Simmer

Model: SKSGR360S



* Extra Low Simmer

NOTE

- The central display does not control the cooktop modules.

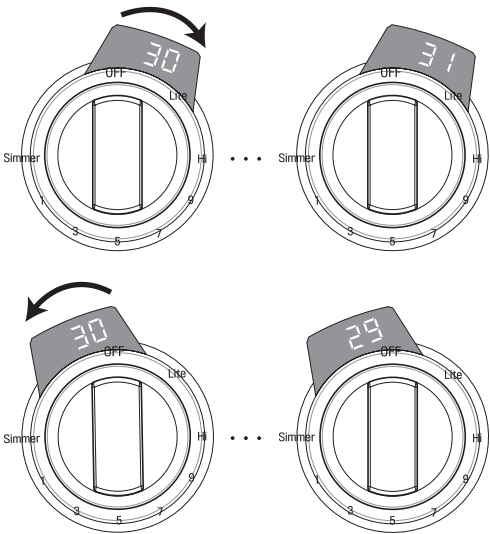
Cooktop Timers

Each cooktop control knob has an LED display at the top which provides information such as heat level, temperature, or time remaining. The gas control knobs include a timer function. The red LED numbers display temperature levels and the blue LED numbers display the timer countdown.

Setting the Cooktop Timers

A cooktop timer can only be set when the element is in use. After the timer ends, a chime sounds until the element is turned OFF.

- 1 Push in and turn the knob to turn on the element.
- 2 Set a timer by turning the LED ring behind the knob. Turn the LED ring right or left and hold it to increase or decrease the time.
- 3 Release the LED ring when the desired time appears in the knob display.
- 4 The knob display shows the time counting down. A chime sounds when the time ends.
- 5 To cancel a timer, turn the LED ring to the left until 1 appears in the display. Then, turn the LED ring to the left again.



Cooktop	Time Range
Gas Cooktop	1 min. ~ 12 hr.
Griddle	1 min. ~ 12 hr.

The Gas Surface Burners

Before Use

Read all instructions before using.

Make sure that all burners are properly placed.

Burner locations differ depending on the range model.

Burner locations can be found under "Using the Cooktop."

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

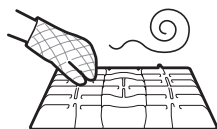
CAUTION

Do not operate the burners for an extended period of time without cookware on the grate.

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

Make sure the burners and grates have cooled down before touching them, or placing a pot holder, cleaning cloth, or other materials on them.

Touching grates before they cool down may cause burns.



CAUTION

WHAT TO DO IF YOU SMELL GAS

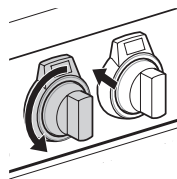
- Open windows.
- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

NOTE

Electric spark igniters from the burners cause a clicking noise. If the flame goes out, the reignition system reignites the burners automatically.

Using the Gas Surface Burners

- 1 Be sure that all of the surface burners and grates are placed in the correct positions.
- 2 Place cookware on the grate.
- 3 Push the control knob and turn to the **Lite** position until the flames have ignited.

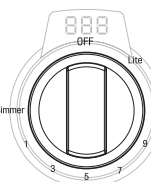


The electric spark ignition system makes a clicking noise.

- 4 Turn the control knob to control the flame size.

Large Burner with Continuous Simmer function

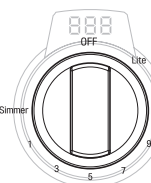
Equivalent to 650 BTU/HR



Equivalent to 23,000 BTU/HR

Small Burner with Continuous Simmer function

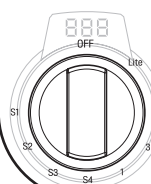
Equivalent to 1,300 BTU/HR



Equivalent to 15,000 BTU/HR

Small Burner with Extra Low Simmer function

Equivalent to 310 BTU/HR



Equivalent to 15,000 BTU/HR (10,000 BTU/HR for SKSGR360S Right Rear Burner)

Equivalent to 1,300 BTU/HR

CAUTION

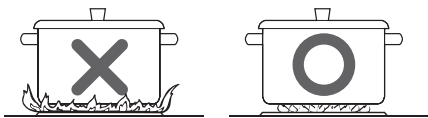
Do not attempt to disassemble or clean around any burner while another burner is on. All the burners spark when any burner is turned to **Lite**. An electric shock may result causing you to knock over hot cookware.

NOTE

- It is normal for the flames to turn off and operate periodically during Extra Low Simmer(S1, S2 and S3).
- It is normal to occasionally hear the spark igniters operating while using the gas burner. For safety, the spark igniters are activated if the flame is blown in the wind or momentarily disappears.
- The burner settings on the control knobs are not consistent across all burners. For example, the HI setting on a large burner may be hotter than the HI setting on a small burner. The actual power for each setting varies based on burner characteristics such as the BTU and whether the burner uses a Continuous Simmer function or an Extra Low Simmer function.

Setting the Flame Size

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



CAUTION

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

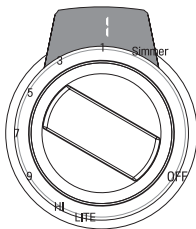
NOTE

- The flames on the surface burners may burn yellow in the presence of high humidity, such as a rainy day or a nearby humidifier.
- After LP gas conversion, flames can be bigger than normal when you put a pot on the surface burner.
- When turning a surface burner from high heat to simmer quickly, make sure the flames stay lit. See **Checking Ignition of the Surface Burners** section to adjust the burner flames, if necessary.

In Case of Power Failure

If you experience a power outage, you can carefully light the gas surface burners on the range with a match. Gas burners in use when the power goes out will continue to operate normally.

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



CAUTION

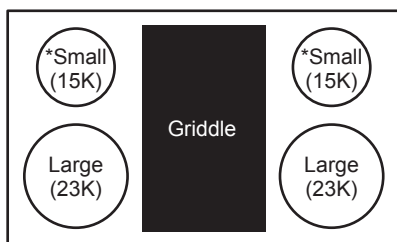
Use extreme caution when lighting burners with a match. Doing so can cause burns and other damage.

Cookware for Gas Burners

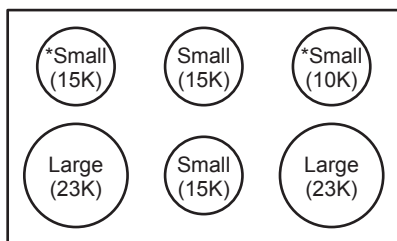
Aluminum	Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight fitting lids when cooking with minimum amounts of water.
Cast-Iron	If heated slowly, most skillets will give satisfactory results.
Stainless Steel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

Extra Low Simmer (On Some Small Burners)

- Extra Low Simmer is available on some small burners, depending on your model. The function is available on the small burners marked with an asterisk below. On these burners, the S1 to S3 settings are for Extra Low Simmer and the S4 setting is for a continuous simmer. The Simmer setting on the other small and large burners applies heat to food continuously.

Model: SKSGR360GS

* Extra Low Simmer

Model: SKSGR360S

* Extra Low Simmer

Extra Low Simmer controls the heat by turning the flame on and off at preset intervals. This allows foods such as sauces, chocolate and jam to simmer longer without scorching.

- The intervals without flame become longer as you move from S3 to S1.
- The S4 simmer setting keeps the flame lit continuously.

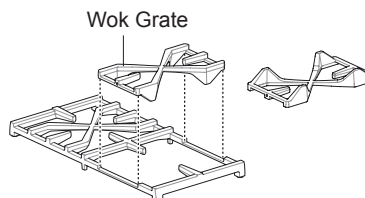
NOTE

- It may look like the burners are turned off during Extra Low Simmer.
- It is normal for the flames to turn off and on periodically during Extra Low Simmer.
- The electric igniters automatically operate periodically to reignite the burners.

Using the Wok Grates

The large burner grates can be flipped over to handle a wide variety of round-bottom woks.

- 1 Turn off all burners and allow the grates and cooktop to cool before reversing the grates.
- 2 Flip the large burner grate so the wok grate is facing up.
- 3 Use a 14" round-bottomed wok. Do not use a wok that does not rest securely in the wok grate.

**NOTE**

- Do not use the wok grate with cookware other than a wok.
- Clean the wok grate with hot, soapy water. Do not use oven cleaners, steel wool, or abrasive cleansers. Do not clean with the self-clean mode.

**CAUTION**

- Turn off all burners and allow wok grate, burner grates, and cooktop to cool before reversing or removing wok grate.
- The wok grate retains heat for a long time. Always use an oven mitt when installing or removing the wok grate. Do not store the wok grate on another burner grate.
- Do not use flat-bottomed cookware or incorrectly sized woks with the wok grate. The cookware or wok could tip and cause personal injury.
- Do not use a wok larger than 14" with the wok grate. Doing so could cause burner flames to spread excessively and damage the cooktop.

Using a Wok

- The large burner grates can be used as wok grates. 14" or smaller flat-bottom woks can be set directly on the grate, if the wok bottom is large enough to sit flat on the grate.

**CAUTION**

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

Using Stove-Top Grills

Do not place stove-top grills on the burner.

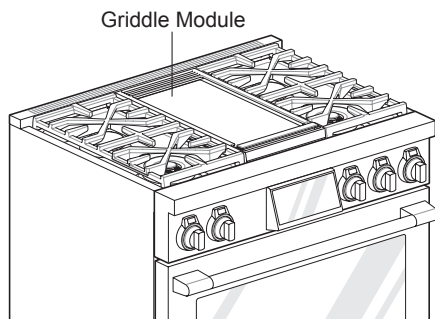
**CAUTION**

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

The Gas Built-in Griddle (available on some models)

Use the built-in griddle instead of a saucepan for foods such as eggs, burgers, and pancakes.

Clean and dry the griddle thoroughly before using it for the first time, to remove any residual oil from manufacturing.

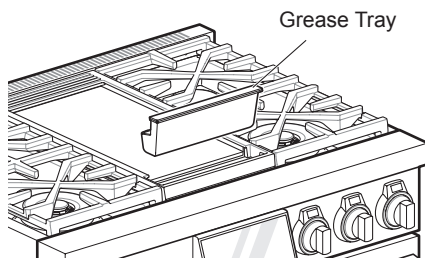


Griddle Grease Tray

Be sure to install the provided grease tray before using the griddle.

The grease tray should be removed and cleaned after every use.

- Allow the tray to cool before removing it.



Using the Griddle

- 1 Turn the Griddle knob to set the desired cooking temperature. The available temperature range is 200 °F to 450 °F (93 °C to 232 °C).
- 2 Wait for the preheat chime to sound before placing food on the griddle. The griddle has a non-stick coating. Use oil or butter to prevent foods like eggs, pancakes, bread or fish from sticking.
- 3 Turn the knob to the OFF position after cooking.

NOTE

- It is normal for the griddle to become discolored over time.
- To prevent splatters, blot moisture from food items with a paper towel before grilling.



CAUTION

- Do not touch the griddle until the cooktop surface and the griddle have completely cooled. The griddle may become very hot when the cooktop, oven or broiler are in use.

IMPORTANT NOTES

- Avoid cooking extremely greasy foods as grease spillover can occur.
- The griddle can become hot when surrounding burners are in use.
- Do not use metal utensils that can damage the griddle surface. Do not use the griddle as a cutting board.
- Do not place or store items on the griddle. The griddle can become hot when the cooktop or oven are in use.
- Cooking sprays and corn oil are not recommended for use with the griddle. Their high sugar content can make them difficult to remove after cooking.

Setting Griddle Cook Time Alarm

Use the control knob and LED ring to set the temperature and cook time for the griddle.

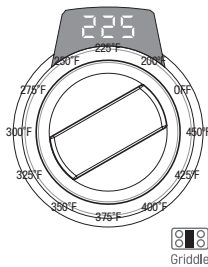
The temperature can be set from 200°F to 450°F in 25-degree increments (93°C to 232°C).

The cook time defaults to 30 minutes, but can be set from 1 minute to 12 hours in 1-minute increments.

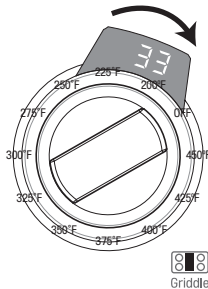
Once the cook time is complete, a chime sounds, but the griddle remains on.

For example, to set 225 °F, 33 min.

- 1 Turn the knob to select 225 °F. The display shows 225°F.



- 2 Turn the LED ring clockwise 3 times to set 33 minutes. To increase or decrease the time quickly, turn the LED ring and hold it.



Most foods benefit from a preheated griddle. Use the chart below as a guide and adjust as preferred. Preheat for approximately 10 minutes at 450°F(232°C) before cooking food.

Griddle Cooking Recommendations

Food	Setting
Eggs	325 °F - 350 °F (160 °C - 180 °C)
Bacon, Breakfast Sausage	375 °F - 400 °F (190 °C - 200 °C)
Toasted Sandwiches	350 °F - 375 °F (180 °C - 190 °C)
Boneless Chicken Breasts	375 °F - 400 °F (190 °C - 200 °C)
Boneless Pork Chops, 1" (25.4 mm) thick	375 °F - 400 °F (190 °C - 200 °C)
Steaks, 1" (25.4 mm) thick	400 °F - 425 °F (200 °C - 220 °C)
Ground Beef Patties, 6 ounces	375 °F - 400 °F (190 °C - 200 °C)
Hot Dogs	350 °F - 375 °F (180 °C - 190 °C)
Ham Slices, 1/2" (12.7 mm) thick	350 °F - 375 °F (180 °C - 190 °C)
Pancakes, French Toast	375 °F - 400 °F (190 °C - 200 °C)
Potatoes, Hash Browns	375 °F - 400 °F (190 °C - 200 °C)

NOTE

After cooking on the griddle for an extended period, adjust the griddle temperature settings as the griddle retains heat.

Using the Oven

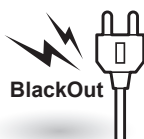
Before Using the Oven

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.
- 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.

In Case of Power Failure

The oven and broiler cannot be used during a power outage. If the oven is in use when a power failure occurs, the oven burner shuts off and cannot be re-lit until power is restored. Once power is restored, you will need to reset the oven (or Broil function).



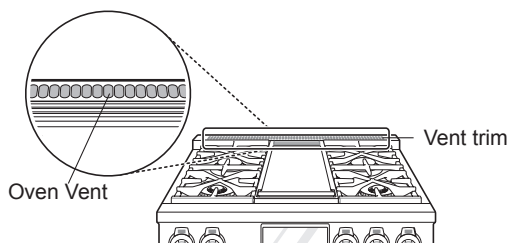
CAUTION

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

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

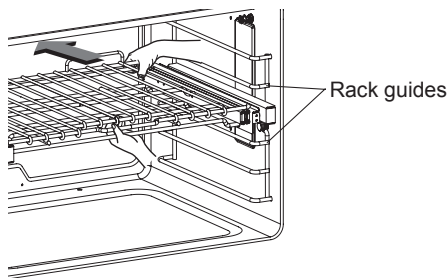
- **The edges of the range vent and vent trim are sharp and may become hot during operation.** Wear gloves when cleaning the range to avoid burns or other injury.

Using Oven Racks

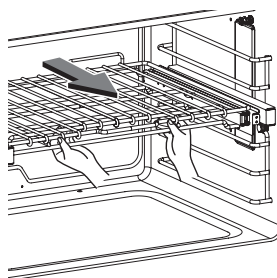
The racks have a turned-up back edge that prevents them from being pulled completely out of the oven cavity.

Installing Gliding Racks

- 1 Start with the rack in the closed position. Hold the rack with one hand at the center front and the other hand at the back right corner.
- 2 Carefully insert the rack between the rack guides, and slide it back until the shelf drops into place.



- 3 Once the rack is secured in the back, pull the entire rack forward until the rack locks into place.



Removing Gliding Racks

- 1 With the rack in the closed position, grasp the front of the rack and frame and lift up. Slowly push the rack towards the back wall until it is free of the rack stop.
- 2 After disengaging the rack stop, lift the back of the rack and pull the rack and frame out between the rack guides.

CAUTION

- Place oven racks in the desired location before turning on the oven to avoid 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.
- Do not place objects heavier than 33 lb (15 kg) on the racks. Do not place heavy objects on the corners of the racks. Doing so can damage the racks.

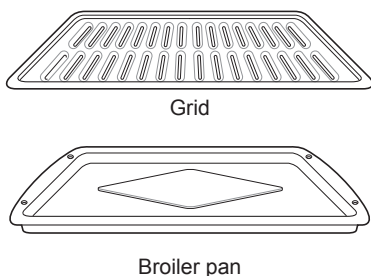
Accessories

Broiler Pan and Grid

Use a broiler pan and grid when preparing meats for Convection Roast and Broil.

The broiler pan catches grease spills and the grid helps prevent grease splatters.

- 1 Place the rack in the oven.
- 2 Place the grid in the broiler pan with the raised vents toward the bottom.
- 3 Place the broiler pan and grid on the rack.



CAUTION

- Do not use a broiler pan without a grid. Oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.
- Do not broil meat too close to the burner flame. Trim excess fat from meat before cooking.
- Position food (fat side up) on the grid.

Oven Cooling

The oven cooling icon appears in the display if the temperature inside the oven is high during or after operation. The icon disappears if the oven temperature is below 270°F (130°C).

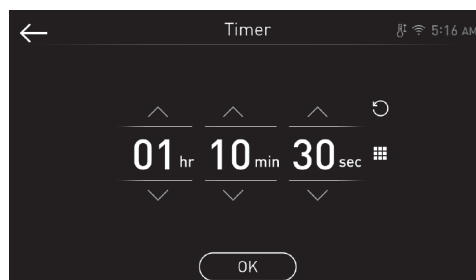


Timer

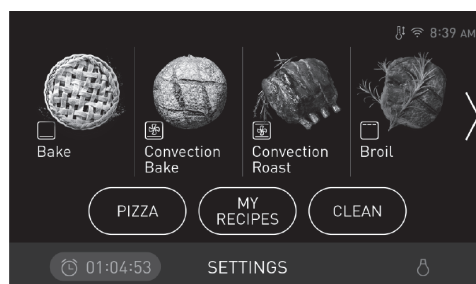
The oven timers don't affect oven operation or cooking time. Use them as extra kitchen timers. Once the time runs out, the oven chimes and "Timer Finished" appears in the display.

Setting the Timer

- 1 Touch either clock icon ⌚ at the bottom of the display.
- 2 Scroll through the numbers in the popup until the desired time appears in the display and touch OK.



- 3 The time remaining appears next to the clock icon in the display.



Adjusting or Cancelling the Timer

- 1 Touch the remaining time next to the clock icon in the display.
- 2 To cancel the timer, touch Reset (⌚) in the popup, then touch OK.
- 3 To adjust the time, scroll the numbers in the popup until the desired time appears, then touch OK.
- 4 The remaining time in the display is adjusted.

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

- 1 Touch **Bake** in the Cooking Modes screen.
 - 2 Scroll through the numbers to select a cooking temperature or touch the number pad icon  to enter the numbers directly.
 - 3 If desired, set the cook time and delayed start time using the same method. Touch the arrow key on the right side of the display to see the delayed start time settings.
 - 4 Touch **Start**. The oven starts to preheat.
 - 5 If the cook time is set, the remaining time appears in the display. If a delayed start time is set, the start time appears in the display.
 - 6 A chime sounds once preheating is complete.
 - 7 A chime sounds at the end of the set cook time and a notification appears in the display. Open the oven door and remove the food.
- If no cook time is set, the oven turns off automatically after 12 hours.

Changing the Cook Settings

- 1 Touch Edit in the display to bring up the Cook Settings screen.
- 2 Adjust the settings using the number pad or scroll function.
- 3 Touch **Start**.

To Stop Cooking

- 1 Touch **Stop** in the display, then select Yes.

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.

Baking Tips

- Baking time and temperature will vary depending on the characteristics, size, and shape of the baking pan used.
- When using Bake with a single rack, place the gliding rack in position 3. If cooking on multiple racks, place the gliding racks in positions 2 and 4 (for two racks).
- Check for food doneness at the minimum recipe time.
- Use metal bakeware (with or without a nonstick finish), heatproof glass-ceramic, ceramic or other bakeware recommended for oven use.
- Dark metal pans or nonstick coatings will cook food faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.

NOTE

The oven bottom has a porcelain-enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers by placing a foil-lined cookie sheet on the rack below the rack you are cooking on. This is particularly important when baking a fruit pie or other foods with a high acid content. Hot fruit fillings or other foods that are highly acidic may cause pitting and damage to the porcelain-enamel surface and should be wiped up as soon as it is safe to do so.

Convection Modes

Convection Bake and Convection Roast use a fan to circulate heat evenly within the oven. This improves heat distribution and allows for even cooking and excellent results whether cooking on one rack or multiple racks.

The oven can be programmed to Convection modes at any temperature from 300 °F(150 °C) to 550 °F(285 °C). The default temperature is 350 °F(175 °C).

Using Convection

- 1** Touch **Convection Bake** or **Convection Roast** in the Cooking Modes screen.
 - 2** Scroll through the numbers to select a cooking temperature or touch the number pad icon  to enter the numbers directly.
 - 3** If desired, set the cook time and delayed start time using the same method. Touch the arrow key on the right side of the display to see the delayed start time settings.
 - 4** Touch **Start**. The oven starts to preheat.
 - 5** If the cook time is set, the remaining time appears in the display. If a delayed start time is set, the start time appears in the display.
 - 6** A chime sounds once preheating is complete.
 - 7** A chime sounds at the end of the set cook time and a notification appears in the display. Open the oven door and remove the food.
- If no cook time is set, the oven turns off automatically after 12 hours.

Changing the Cook Settings

- 1** Touch **Edit** in the display to bring up the Cook Settings screen.
- 2** Adjust the settings using the number pad or scroll function.
- 3** Touch **Start**.

To Stop Cooking

- 1** Touch **Stop** in the display, then select Yes.

NOTE

The oven fan runs while convection baking. The fan stops when the door is open. In some cases, the fan may shut off during a convection bake cycle.

Tips for Convection Baking

- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits 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 the gliding rack in position 3. If cooking on multiple racks, place the gliding racks in positions 2 and 4 (for two racks).
- Multiple oven rack cooking may slightly increase cook times for some foods.
- Cakes, cookies and muffins have better results when using multiple racks.

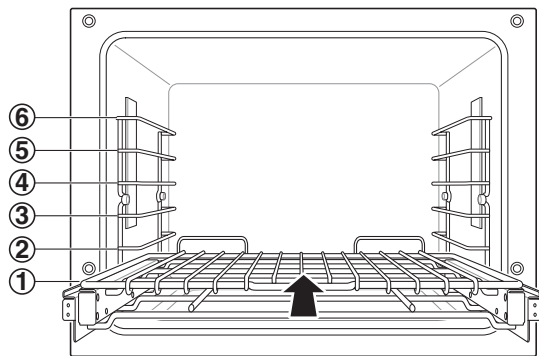
Convection Roast

The Convection Roast feature is designed to give optimum roasting performance. Convection Roast combines cooking with the convection fan 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 roasting is especially good for large tender cuts of meat, uncovered.

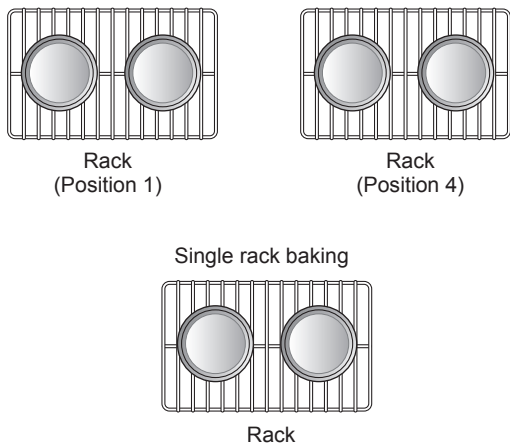
Recommended Baking and Roasting Guide

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

Rack and Pan Placement



Multiple Rack Guide



NOTE

- Cook whole chicken 60-75 minutes (until it reaches desired doneness). The USDA recommends cooking chicken to an internal temperature of at least 165°F for safe consumption.
- Brush tops of biscuits with an egg wash before cooking to improve browning.

Baking Rack Guide

Food		Rack position
Cakes	• Layer cakes	3
	• Bundt cakes	3
Cookies	• Sugar cookies	3
	• Chocolate chips	3
	• Brownies	3
Pizza	• Fresh	4
	• Frozen	4
Pastry Crust	• From scratch	3
	• Refrigerator	3
Breads	• Biscuits, canned	3
	• Biscuits, from scratch	3
	• Muffins	3
Desserts	• Fruit crisps and cobbles, from scratch	3
	• Pies, from scratch, 2-crust fruit	3

Roasting Rack Guide

Food			Rack position
Beef	Rib	Rare	2
		Medium	2
		Well done	2
	Boneless rib, top sirloin	Rare	2
		Medium	2
		Well done	2
	Beef tenderloin	Rare	2
		Medium	2
Pork	Rib		2
	Bone-in, sirloin		2
	Ham, cooked		2
Poultry	Whole chicken		2
	Chicken pieces		4
	Turkey		2

Broil

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

Keep the oven door closed while broiling. Let the oven preheat for approximately five minutes before cooking food.

- For best results, use a broiler pan and grid. See **Recommended Broiling Guide** section.

Setting the Broil Function

- 1 Touch **Broil** in the Cooking Modes screen.
 - 2 Scroll to set the desired temperature: Low, Medium, or High. If desired, scroll to set a cook time.
 - 3 Touch **Start**. If the cook time was set, the remaining time appears in the display. The oven door must be closed to use the Broil function.
 - 4 Let the oven preheat for approximately five minutes before cooking the food.
 - 5 If the cook time is set, the remaining time appears in the display. If a delayed start time is set, the start time appears in the display.
 - 6 Touch **STOP** to cancel at any time or when cooking is complete.
- If the cook time is not set, the oven automatically turns off after 3 hours.

Changing the Broil Settings

- 1 Touch **Edit** in the display to bring up the Cook Settings screen.
- 2 Adjust the settings.
- 3 Touch **Start**.

To Stop Broiling

- 1 Touch **Stop** in the display, then select Yes.

NOTE

- This range is designed for closed-door broiling. Close the door to set the Broil function. If the door is open, the Broil function cannot be set and a popup appears in the display. If the door remains open for longer than 5 seconds, the broil burner turns off. Once the door is closed, the broil burner turns back on automatically.

Smoking

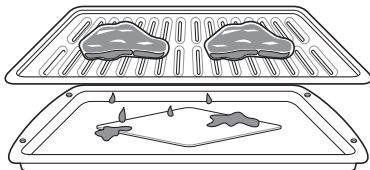
Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural by-product of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount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

- 1 Always use a broiler pan. Do not use saute pans or regular baking sheets for safety reasons.
- 2 The broiler pan should always be 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. Leftover 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 further 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.

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.



Food	Quantity and/or Thickness	Rack Position	First Side (minutes)	Second Side (minutes)	Comments
Ground Beef Well done	1 lb. (4 patties) 1/2 to 3/4" thick	5	4-7	2-5	Space evenly. Up to 9 patties may be broiled at once.
Beef Steaks Rare Medium Well done	1" thick 1 to 1 1/2 lbs.	4 4 4	4-5 4-7 6-8	2-3 3-4 4-5	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare Medium Well done	1 1/2" thick 2 to 2 1/2 lbs.	4 4 4	7-9 9-11 11-13	4-6 5-7 6-8	
Chicken	1 whole cut up 2 to 2 1/2 lbs., split lengthwise 2 Breasts	3 3	15-17 9-11	7-9 4-6	
Lobster Tails	2-4 10 to 12 oz. each	4	14	Do not turn over	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	1/4 to 1/2" thick	4	6-8	3-4	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	1/2" thick	4	6-8	2-4	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.
Pork Chops Well done	1 (1/2" thick) 2 (1" thick) about 1 lb.	4 4	7-9 9-11	5-7 8-10	
Lamb Chops Medium Well done	2 (1" thick) about 10 to 12 oz.	4 4	6-8 8-10	3-4 4-5	
Medium Well done	2 (1 1/2" thick) about 1 lb.	4 4	9-11 11-13	5-6 6-8	
Salmon Steaks	2 (1" thick) 4 (1" thick) about 1 lb.	4 4	6-8 7-9	5-7 5-7	Grease pan. Brush steaks with melted butter.

- This guide is only for reference. Adjust cook time according to your preference.
- For best performance, center food on rack when using Broil.

Tips for Broiling

Beef

- Steaks and chops should always be allowed to rest for five minutes before being cut into and eaten. This allows the heat to distribute evenly through the food and creates a more tender and juicy result.
- Pieces of meat that are thicker than two inches should be removed from the refrigerator 30 minutes prior to cooking. This will help them cook more quickly and evenly, and will produce less smoke when broiling. Cooking times will likely be shorter than the times indicated in the Broiling Chart.
- For bone-in steaks or chops that have been *frenched* (all meat removed from around the bone), wrap the exposed sections of bone in foil to reduce burning.

Seafood

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

Vegetables

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

Warm

The Warm mode maintains an oven temperature of 200°F or less. Use the Warm mode to keep cooked food at serving temperature for up to three hours after the end of the cooking cycle. Do not use the Warm mode to try to cook food or reheat cold food.

Setting the Warm Function

- 1 Touch **Warm** in the Cooking Modes screen.
 - 2 Scroll to set the desired temperature: Low, Medium, or High. If desired, scroll to set a run time.
 - 3 Touch **Start**.
 - 4 If the run time is set, the remaining time appears in the display. If a delayed start time is set, the start time appears in the display.
- If the run time is not set, the Warming function turns off automatically after 3 hours.

NOTE

- The warm feature has three temperature levels: High=200 °F, Med=170 °F, Low=140 °F
High=93 °C, Med=77 °C, Low=60 °C

Changing the Warm Settings

- 1 Touch **Edit** in the display to bring up the Cook Settings screen.
- 2 Adjust the settings as desired.
- 3 Touch **Start**.

Canceling the Warm Function

- 1 Touch **Stop** in the display, then select Yes.

NOTE

- The Warm function is intended to keep food warm. Do not use it to cool food down.
- It is normal for the fan to operate during the Warm function.
- To set the Warm function to run automatically after a cooking function, use the My Recipe function.

Proof

This feature maintains a warm oven for rising yeast leavened products before baking.

Setting the Proof Function

- 1 Touch **Proof** in the Cooking Modes screen.
 - 2 Scroll through the numbers to set a proofing time or touch the number pad icon  to enter the numbers directly.
 - 3 Touch **Start**. The remaining proofing time appears in the display.
 - 4 If the proofing time is set, the remaining time appears in the display. If a delayed start time is set, the start time appears in the display.
- If the proofing time is not set, the oven automatically turns off after 12 hours.

Canceling the Proof Function

- 1 Touch **Stop** in the display, then select Yes.

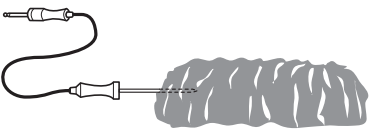
NOTE

- 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.
- Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to keep foods at safe temperatures. Use the Warm feature to keep food warm. Proofing does not operate when the oven is above 125 °F. “**Oven is too hot**” appears in the display.
- It is normal for the fan to operate during the Proof function.

Probe

The 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 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 the food in the oven and connect the probe to the jack. Keep the probe as far away from heat sources as possible.

- The probe cannot be used in Broil, Warm or Proof modes.
- For thin cuts of meat, insert probe in thickest side of meat.



Recommended Probe Placement Chart

Category	Examples of Food	Probe Placement
Ground Meat & Meat Mixtures	Meatloaf	Insert in the thickest part
	Meatballs	
Fresh Beef, Veal, Lamb	Steaks, Roasts, Chops	Insert in the thickest part, away from bone, fat and gristle
Poultry	Whole Chicken or Turkey	Insert in the thickest part of thigh, avoiding bone
	Poultry Breasts or Roasts	
	Duck, Goose, Pheasant	
	Stuffing (Alone or in Bird)	Insert in the thickest part of the dish
Pork & Ham	Fresh Pork	Insert in the thickest part, away from bone, fat and gristle
	Fresh Ham (Raw)	
	Precooked Ham (Reheat & Serve)	
Leftovers & Casseroles	Leftovers	Insert in the thickest part of the dish
	Casseroles	
Seafood	Whole Fish	Insert in the thickest part of the fish
	Fish Fillet (Side of Fish)	
	Fish Steaks or Portions	

Using the Probe

- 1 Insert the probe into the food.
- 2 Connect the probe to the jack in the oven, and "Probe is connected" pops up in the display and the probe icon  appears at the top of the display.
- 3 Touch an appropriate cooking mode.
- 4 Scroll through the numbers to set a cooking temperature and a probe temperature or touch the number pad icon  to enter the numbers directly. The default probe temperature is 150 °F (65 °C), but can be changed to any temperature between 80 °F (27 °C) and 210 °F (100 °C).
- 5 If desired, set the delayed start time using the same method. Touch the arrow key on the right side of the display to see the additional settings.
- 6 Touch **Start**. If a delayed start time has been set, the start time appears in the display.
- 7 When the set probe temperature is reached, the oven shuts off automatically.

Changing the Cook Settings

- 1 Touch **Edit** in the display to bring up the Cook Settings screen.
- 2 Adjust the settings as desired.
- 3 Touch **Start**.

To Stop Cooking

- 1 Touch **Stop** in the display, then select Yes.

IMPORTANT NOTE

Touch Stop on the display at any time to cancel a cooking operation. 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

Category	Examples of Food	Target Internal Temp.	Desired Doneness
Ground Meat & Meat Mixtures	Meatloaf	160 °F (71 °C)	
	Meatballs	165 °F (74 °C)	
Fresh Beef, Veal, Lamb	Steaks, Roasts, Chops	145 °F (63 °C)	Rare: 130 °F (54 °C) Medium Rare: 140 °F (60 °C) Medium: 150 °F (66 °C) Well Done: 160 °F (71 °C)
Poultry	Whole Chicken or Turkey	165 °F (74 °C)	
	Poultry Breasts or Roasts		
	Duck, Goose, Pheasant		
	Stuffing (Alone or in Bird)		
Pork & Ham	Fresh Pork	145 °F (63 °C)	Well Done: 170 °F (77 °C)
	Fresh Ham (Raw)		Well Done: 160 °F (71 °C)
	Precooked Ham (Reheat & Serve)	140 °F (60 °C)	
Leftovers & Casseroles	Leftovers	165 °F (74 °C)	Cook for 45-60 minutes or until desired doneness
	Casseroles		
Seafood	Whole Fish	145 °F (63 °C)	
	Fish Fillet (Side of Fish)		
	Fish Steaks or Portions		Well Done: 160 °F (71 °C)

My Recipe

For frequently used cooking menus, you can combine up to three different temperatures and cooking modes into one hot key.

Creating My Recipe

- When combining two or more cooking modes, a cooking time or probe temperature must be set before selecting an additional cooking mode.
- The Probe function cannot be used with the Broil, Warm or Proof modes.

- 1** Touch **My Recipe** in the Cooking Modes screen.
- 2** Touch **Create** to make a new hot key.
- 3** Select a first cook mode listed in the display and set the desired cook temperature.
- 4** Touch **Set Cook Time** or **Set Probe**.
- 5** If there are no additional cooking stages, touch **Done**. To add another cooking stage, set a cooking time or probe temperature for the first stage. Then touch **Add Cook Stage**.
- 6** Repeat steps 3-5 until all desired cooking stages have been entered. Then touch **Done**.
- 7** Enter a name for your recipe using the keyboard and touch **Save**.
- 8** The recipe name is added to the My Recipes menu.

NOTE

- If the probe was inserted in the oven jack to add a probe temperature, remember to remove it.

Editing My Recipe

- The Edit function cannot add or remove cooking stages to a recipe. Only the oven temperature, probe temperature and cook time can be changed.

- 1** Touch **My Recipe** in the Cooking Modes screen.
- 2** Select the recipe to edit then touch the pencil icon at the bottom left of the screen.
- 3** Edit the settings for the first cooking stage and touch **Done** to proceed to the next cooking stage, if any.
- 4** Edit the next cooking stage, touch **Done**, and proceed through all cooking stages in the same way.
- 5** Once the last cooking stage has been edited, enter a new name for the recipe or keep the previous name, then touch **Save**.

Deleting My Recipe

- 1** Touch **My Recipe** in the Cooking Modes screen.
- 2** Select the recipe and touch the trash can icon at the bottom left of the screen.
- 3** Touch **Yes**.

Remote Start

If the appliance is registered on a home Wi-Fi network, the preheating function of the oven can be started or stopped using the LG ThinQ smart phone app.

Preparing the Oven for a Remote Start

- 1 Open the oven door to make sure the oven is empty and ready for preheating. Do not place food in the oven. Close the oven door. Remote Start can only be set when the oven door is closed.
- 2 Touch **SETTINGS**, located at the center bottom of the display. Touch Remote Start on the first Settings screen, and then select On. Follow the instructions on the popup that opens in the display.
- 3 Follow the instructions in the LG ThinQ smartphone app for using the Remote Start function.

NOTE

- Remote Start is disconnected in the following situations:
 - Remote Start is never set up in the smart phone app.
 - The Remote Start status is “ready”.
 - Remote Start experiences a problem during operation.
- The Wi-Fi icon on the display shows the status of the appliance's network connection. If the Wi-Fi icon is not lit, use the smart phone app to select the Wi-Fi network or register the product again.
- A faulty Wi-Fi connection could delay the Remote Start function.
- Disconnect the probe if attached.

SMART FUNCTIONS

LG ThinQ Application

This feature is only available on models with Wi-Fi.

The **LG ThinQ** application allows you to communicate with the appliance using a smartphone.

LG ThinQ Application Features

- **Smart Diagnosis™**
 - This function provides useful information for diagnosing and solving issues with the appliance based on the pattern of use.
- **Settings**
 - Change oven settings, including convection auto conversion and thermostat adjustment.
- **Remote Start**
 - Turn off the oven or start the oven preheating remotely.
- **Monitoring**
 - This function helps you check the current status, remaining time, cook settings and end time in one place.
- **Product Notifications**
 - Turn on the Push Alerts to receive appliance status notifications. The notifications are triggered even if the **LG ThinQ** application is not open.
- **Timer**
 - You can set the timer from the application.

NOTE

- If you change your wireless router, Internet service provider, or password, delete the registered appliance from the **LG ThinQ** application and register it again.
- This information is current at the time of publication. The application is subject to change for product improvement purposes without notice to users.

Installing LG ThinQ Application and Connecting an LG Appliance

Models with QR Code

Scan the QR code attached to the product using the camera or a QR code reader application on your smartphone.



Models without QR Code

- 1 Search for and install the **LG ThinQ** application from the Google Play Store or Apple App Store on a smartphone.
- 2 Run the **LG ThinQ** application and sign in with your existing account or create an LG account to sign in.
- 3 Touch the add (+) button on the **LG ThinQ** application to connect your LG appliance. Follow the instructions in the application to complete the process.

NOTE

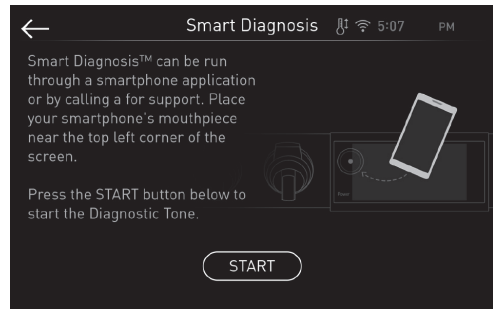
- To verify the Wi-Fi connection, check that the Wi-Fi indicator on the control panel is lit.
- The appliance supports 2.4 GHz Wi-Fi networks only. To check your network frequency, contact your Internet service provider or refer to your wireless router manual.
- **LG ThinQ** is not responsible for any network connection problems or any faults, malfunctions, or errors caused by network connection.
- The surrounding wireless environment can make the wireless network service run slowly.
- If the distance between the appliance and the wireless router is too far, the signal becomes weak. It may take a long time to connect or fail to install the application.
- If the appliance is having trouble connecting to the Wi-Fi network, it may be too far from the router. Purchase a Wi-Fi repeater (range extender) to improve the Wi-Fi signal strength.
- The network connection may not work properly depending on the Internet service provider.
- The Wi-Fi may not connect or the connection may be interrupted because of the home network environment.

NOTE

- If the appliance cannot be connected due to problems with the wireless signal transmission, unplug the appliance and wait about a minute before trying again.
- If the firewall on your wireless router is enabled, disable the firewall or add an exception to it.
- The wireless network name (SSID) should be a combination of English letters and numbers. (Do not use special characters.)
- Smartphone user interface (UI) may vary depending on the mobile operating system (OS) and the manufacturer.
- If the security protocol of the router is set to **WEP**, network setup may fail. Change the security protocol (**WPA2** is recommended), and connect the product again.

Smart Diagnosis™ Function

Should you experience any problems with the appliance, it has the capability of transmitting data via your telephone to the SKS Customer Information Center. NFC or Wi-Fi equipped models can also transmit data to a smartphone using the LG ThinQ application.



Smart Diagnosis™ through the Concierge Service

This method allows you to speak directly to our trained specialists. The specialist records the data transmitted from the appliance and uses it to analyze the issue, providing a fast and effective diagnosis.

- 1 Call the SKS Concierge Service at 1-888-289-2802.
- 2 Touch **SETTINGS**, located at the center bottom of the main display screen. Swipe to the third settings screen and select Smart Diagnosis™. Follow the instructions in the display.

NOTE

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

- 3 Touch **Start**.
- 4 Keep the phone in place until the tone transmission has finished. This takes about 6 seconds.
- 5 Once the tones have stopped, resume your conversation with the call agent, who will assist you in using the information transmitted.

NOTE

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

LG ThinQ Smart Diagnosis™

Use the Smart Diagnosis feature in the LG ThinQ application for help diagnosing issues with the appliance without the assistance of the SKS Customer Information Center.

Follow the instructions in the LG ThinQ application to perform a Smart Diagnosis using your smartphone.

- 1
- Download the LG ThinQ application on your smart phone.
- 2
- Open the LG ThinQ application on your smart phone. Touch the Smart Diagnosis™ button to advance to the next screen.
- 3
- Follow the directions in the application. If the Wi-Fi method does not work well, follow the instructions for using Audible Diagnosis.
- 4
- Touch [?] in the LG ThinQ application for a more detailed guide on how to use the Wi-Fi function.

NOTE

- Smart Diagnosis™ cannot be activated unless the appliance can be turned on using the **Power** button. If the appliance cannot be turned on, troubleshooting must be done without using Smart Diagnosis™.
- Call quality differences by region may affect the function.
- Use a landline telephone for better communication performance, resulting in better service.
- Bad call quality may result in poor data transmission from your phone to the machine, which could cause Smart Diagnosis™ to malfunction.

Open Source Software Notice Information

To obtain the source code that is contained in this product, under GPL, LGPL, MPL, and other open source licenses that have the obligation to disclose source code, and to access all referred license terms, copyright notices and other relevant documents, please visit <https://opensource.lge.com>. In addition to the source code, all referred license terms, warranty disclaimers and copyright notices are available for download.

LG Electronics will also provide open source code to you on CD-ROM for a charge covering the cost of performing such distribution (such as the cost of media, shipping, and handling) upon email request to opensource@lge.com. This offer is valid to anyone in receipt of this information for a period of three years after our last shipment of this product.

Radio Equipment Specifications

Type	Operating Frequency Range	Output Power (Max.)
Wireless LAN	2 400 MHz - 2 472 MHz	< 1 W
Bluetooth†	2 400 MHz - 2 483.5 MHz	

† This feature is only available on some models.

Industry Canada Statement

This device contains licence-exempt transmitter(s)/ receiver(s) that comply with Innovation, Science and Economic Development Canada’s licence-exempt RSS(s). Operation is subject to the following two conditions:

- (1)
- This device may not cause interference.
- (2)
- This device must accept any interference, including interference that may cause undesired operation of the device.

IC Radiation Exposure Statement

This equipment complies with IC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 20 cm (7.8 inches) between the antenna and your body.

NOTE

The manufacturer is not responsible for any radio or tv interference caused by unauthorized modifications to this equipment. Such modification could void the user’s authority to operate the equipment.

MAINTENANCE

NOTE

- Depending on the model, your range may contain different cooktop modules requiring different maintenance procedures. Take care when cleaning the range to apply cleaners only as recommended.



CAUTION

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

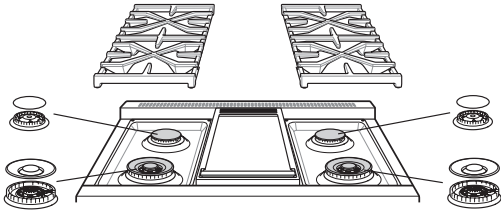
Control Panel

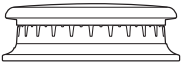
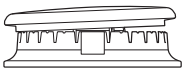
Clean up splatters with a damp cloth using a glass cleaner. Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

Gas Surface Burners

Removing and Replacing the Gas Surface Burners

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



General burner	
Burner cap is properly set.	
Burner cap is NOT properly set.	

Cleaning Burner Heads/Caps

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

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



CAUTION

- Do not hit the electrodes with anything hard. Doing so could damage them.
- Do not use steel wool or scouring powders to clean the burners.
- Do not scratch or gouge the port features of the brass burner bases.
- It is normal for brass burners to become tarnished with use.

NOTE

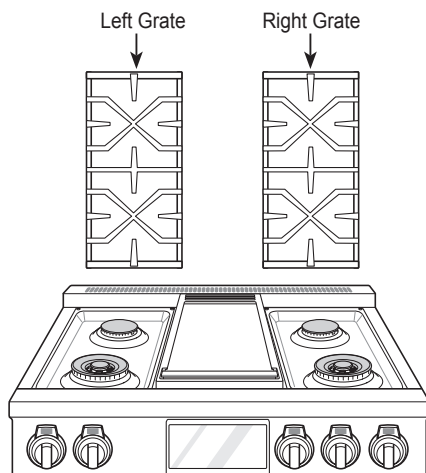
- To clean the brass burners, use mild abrasive cleaners or liquid cleaners.
- To clean port openings, use a stiff, nylon bristle tooth brush.
- Do not use steel wool or steel bristle brushes as they can scratch the brass burner surface.

After Cleaning the Burner Heads/ Caps

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

Burner Grates

The convertible wok grates should be used in the front, and the remaining grates in the back.



NOTE

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

Gas Cooktop Surface



CAUTION

- To avoid burns, do not clean the cooktop surface until it has cooled.
- Do not lift the cooktop surface. Lifting the cooktop surface can lead to damage and improper operation of the range.
- When water is spilled on the cooktop, wipe up water immediately. If water is left on the cooktop for a long time, discoloration may occur.

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

Cleaning the Burner Grates



CAUTION

- Do not lift the grates out until they have cooled.
- Do not put the grate in the oven during self cleaning mode.
- Grates should be washed regularly and after spillovers.
- Wash the grates in hot, soapy water and rinse with clean water.
- After cleaning the grates, let them dry completely and securely position them over the burners.

Griddle (Available on Some Models)

Clean the griddle plate using hot water and liquid dish soap.

To clean heavy soil, soak the griddle plate then use a brush to remove soil. Allow the griddle plate to dry thoroughly before using.

CAUTION

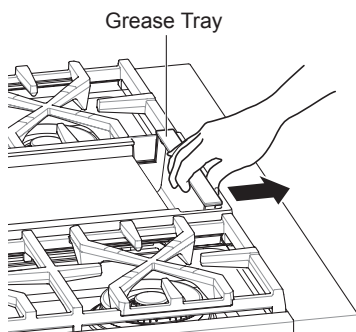
- Don't touch or clean the griddle or the grease tray until they have cooled completely.
- Grease in the grease tray may cause a grease fire. Drain and clean the grease tray after every use.
- Do not pour cold water on the hot griddle. Doing so may warp or crack the griddle.
- After using the griddle, use a heatproof silicone or wood spatula to clear grease and debris off the plate into the grease tray at the front of the griddle.

Removing the Grease Tray

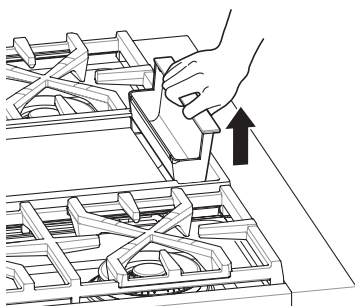
The grease tray is positioned in front of the griddle.

Leave the grease tray in place while cleaning the griddle. Allow the griddle and grease tray to cool before removing the grease tray.

- 1 Use the grease tray handle to pull the grease tray toward the front of the range.

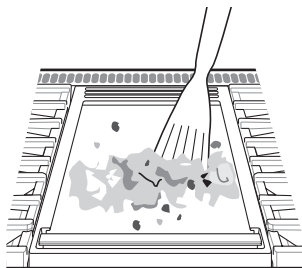


- 2 Carefully lift the grease tray up to remove it.



Cleaning the Griddle

- 1 Scrape off large food debris with a heatproof silicone or wood spatula immediately after cooking. Do not use metal utensils on the griddle.



- 2 Push oil and small debris into the grease tray at the front of the griddle.
- 3 Allow the griddle to cool completely, wipe off remaining oil with a paper towel, then clean the griddle with hot soapy water.
- 4 Use a sponge to remove remaining soil.
- 5 Remove the grease tray and empty it.
- 6 Clean the grease tray with warm water and dish soap and dry thoroughly.
- 7 Rinse the griddle in clean water, wipe it dry with a cloth, and allow it to dry thoroughly before use.

NOTE

- To clean the corners of the griddle, use a soft brush and hot, soapy water.

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

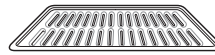
To avoid scratches, do not use steel wool pads.

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

NOTE

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

Broiler Pan and Grid



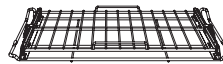
Grid



Broiler pan

- Do not store the soiled broiler pan and grid in the range.
- Do not use the self-clean mode to clean the broiler pan and grid.
- Remove the grid from the broiler pan to clean. Carefully pour grease from the pan into an appropriate container.
- Use a plastic scouring pad to clean the broiler pan and grid in hot, soapy water.
- To remove burned on food, cover the grid while it's hot with a wet, soapy dishcloth or paper towels, and allow the residue to soften.
- The broiler pan and grid are dishwasher safe.

Oven Racks



Gliding rack



Rack

Remove the oven racks before operating the self clean cycle.

- 1** Food spilled into the tracks could cause the racks to become stuck. Clean racks with a mild, abrasive cleaner.
- 2** Rinse with clean water and dry.

NOTE

If the racks are cleaned using the self clean cycle (not recommended), the color will turn slightly blue and the finish will become dull. After the self clean cycle is complete, and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of vegetable oil. This will make the racks glide more easily into the rack tracks.

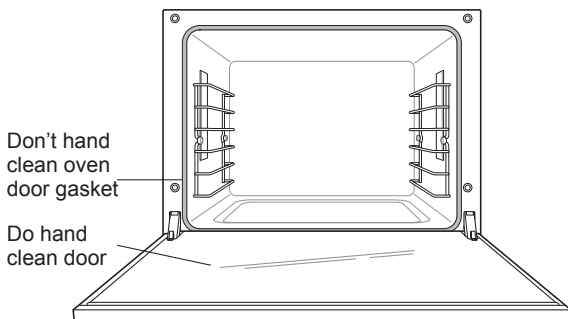
Oven Door

- 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 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 oven door. Doing so can cause damage.

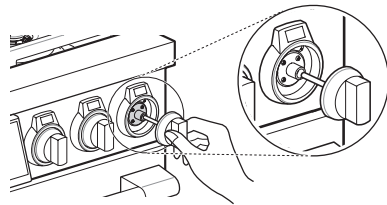


Front Manifold Panel and Knobs

It is best to clean the manifold panel after each use of the range. To clean, use a damp cloth and mild soapy water or a 50/50 solution of vinegar and water. Rinse with clean water and polish dry with a soft cloth.

The control knobs may be removed for easy cleaning.

- 1 To clean the knobs, make sure that they have the position indicator centered at the top or Off position and pull them straight off the stems.
- 2 To replace the knobs, make sure that the knobs have the position indicator centered at the top or **Off** position, and slide the knobs directly onto the stem.



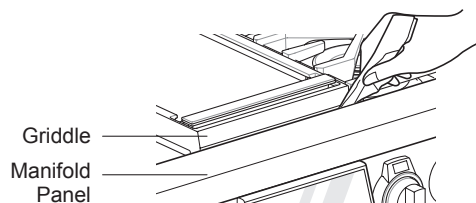
CAUTION

- Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the manifold panel. Doing so will damage the finish.
- Do not try to bend the knobs by pulling them up or down, and do not hang a towel or other objects on them. This can damage the gas valve shaft.
- Do not try to remove the LED rings behind the control knobs.

NOTE

To prevent scratching, do not use abrasive cleaners on any of these materials.

Remove debris which collects in the crevices with a folded cloth or table knife.



NOTE

Take care not to scratch the surface.

SpeedClean™

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

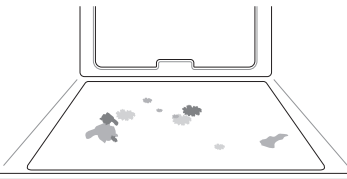
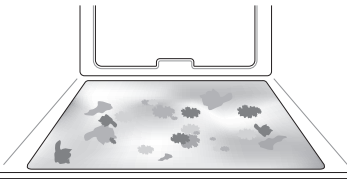
While SpeedClean™ is quick and effective for small and LIGHT soils, the Self Clean feature can be used to remove HEAVY, built up soils. The intensity and high heat of the Self Clean cycle may result in smoke which will require the opening up of windows to provide ventilation. Compared to the more intense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

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

Benefits of SpeedClean™

- Helps loosen light soils before hand-cleaning
- SpeedClean™ only uses water; no chemical cleaners
- Makes for a better self-clean experience
 - Delays the need for a self-clean cycle
 - Minimizes smoke and odors
 - Can allow shorter self-clean time

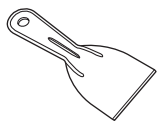
When to Use SpeedClean™

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

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

SpeedClean™ Instruction Guide

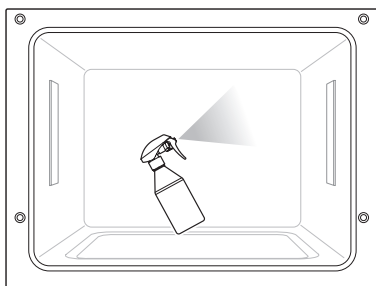
- 1 Remove oven racks and accessories from the oven.
- 2 Scrape off and remove any burnt-on debris with a plastic scraper.



Suggested plastic scrapers:

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

- 3 Fill a spray bottle with $\frac{2}{5}$ (4 oz or 120 ml) of water and use the spray bottle to thoroughly spray the inside surfaces of the oven.
- 4 Use at least 2 oz or 60 ml of the water to completely saturate the soil on both the walls and in the corners of the oven. Spray or pour the remaining water onto the bottom center of the oven cavity.



- 5 Fill and spray or pour the remaining 10 oz or 300 ml of water onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils. Add water if necessary.

NOTE

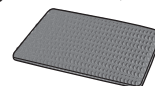
Use the "mist" setting on the spray bottle for better coverage. The entire 14 oz or 410 ml of water should be used for each oven cavity cleaned. Do not spray water directly on the door. Doing so will result in water dripping to the floor.

- 6 Close the door. Touch Clean, SpeedClean™ and Start in that order.

CAUTION

- Some surfaces may be hot after the SpeedClean™ cycle. Wear rubber gloves while cleaning to prevent burns.
- During the SpeedClean™ cycle, the oven may become hot enough to cause burns. After the cycle ends, open the oven door and wait 5 minutes before wiping the inside surface of the oven. Failure to do so may result in burns.
- Avoid leaning or resting on the oven door glass while cleaning the oven cavity.

- 7 A tone will sound at the end of the 10 minute cycle. Touch **End of Cleaning** to clear the display and end the tone.
- 8 After the cleaning cycle and during hand-cleaning, enough water should remain on the oven bottom to completely submerge all soils. Add water if necessary. Place a towel on the floor in front of the oven to capture any water that may spill out during hand-cleaning.
- 9 Clean the oven cavity immediately after the SpeedClean™ cycle by scrubbing with a wet, non-scratch scouring sponge or pad. (The scouring side will not scratch the finish.)



CAUTION

- Do not use oven cleaners, harsh chemical cleaners, bleach, vinegar, steel scouring pads, or abrasive pads or cleansers to clean the oven, as they can permanently damage the oven surface.
- Do not clean the gasket.

- 10 Once the oven cavity is cleaned, wipe any excess water with a clean dry towel. Replace racks and any other accessories.
- 11 If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas. If stubborn soils remain after multiple SpeedClean™ cycles, run the Self Clean cycle. Be sure that the oven cavity is empty of oven racks and other accessories, and that the oven cavity surface is dry before running the Self Clean cycle. Consult the Self Clean section of your owner's manual for further details.

NOTE

- If you forget to saturate the inside of the oven with water before starting SpeedClean™, press Stop to end the cycle. Wait for the range to cool to room temperature and then spray or pour water into the oven and start another SpeedClean™ cycle.
- The cavity gasket may be wet when the SpeedClean™ cycle finishes. This is normal. Do not clean the gasket.
- If mineral deposits remain on the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.
- It is normal for the fan to operate during the SpeedClean™ cycle.
- Using commercial oven cleaners or bleach to clean the oven is not recommended. Instead, use a mild liquid cleanser with a pH value below 12.7 to avoid discoloring the enamel.

Cleaning Tips

- Allow the oven to cool to room temperature before using the SpeedClean™ cycle.
- A plastic spatula can be used as a scraper to scrape off any chunks or debris before and during oven cleaning.
- Using the rough side of a non-scratch scouring pad may help to take off burnt-on stains better than a soft sponge or towel.
- Certain non-scratch scrubbing sponges, such as those made of melamine foam, available at your local stores, can also help improve cleaning.
- Make sure the range is level for best results when cleaning the oven.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- If the soil inside the oven cannot be removed with warm, soapy water, use an alkaline cleaner like baking soda or borax.
- Soil baked on through several cooking cycles will be more difficult to remove with the SpeedClean™ cycle.
- Do not open the oven door during the SpeedClean™ cycle. Water will not get hot enough if the door is opened during the cycle.
- The self-clean cycle is better for cleaning hard to reach areas such as the back of the oven cavity.

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.

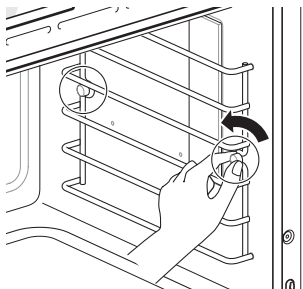
Before Starting Self Clean

- Remove the oven racks, broiler pan, broiler grid, oven rack guides, all cookware, aluminum foil or any other material from the oven.
- The kitchen should be well ventilated to minimize the odors from cleaning.
- Wipe any heavy spillovers on the bottom of the oven.
- The LED lighting inside the oven cannot be turned on until the oven temperature has cooled below 500 °F (260 °C) after a Self Clean cycle is complete.

Removing the Rack Guides

Before starting Self Clean, you must remove the rack guides.

- 1 Open the oven door.
- 2 Turn the 2 bolts on each rack guide counterclockwise to remove the guides.



 CAUTION

- Do not leave small children unattended near the appliance. During the Self Clean cycle, the outside of the range can become very hot to the touch.
- If you have pet birds, move them to another well-ventilated 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.
- During a Self Clean cycle, the cooktop elements cannot be used on model SKSGR360S.

NOTE

- Remove oven racks and accessories before starting the Self Clean cycle. Remove rack guides from the oven. See "Removing Rack Guides."
- 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, have it replaced.
- Wipe up any heavy spillovers on the oven bottom.
- It is normal for the fan to operate during the Self Clean cycle.
- If the Self Clean cycle is started on model SKSGR360S, the gas cooktop must be turned off or the self clean will turn off after 1 minute.

Setting Self Clean

The Self Clean function has cycle times of 2, 3 or 4 hours.

- If the self-cleaning cycle is running in the oven, the griddle module cannot be used.

Self Clean Soil Guide

Soil Level	Cycle Setting
Lightly Soiled Oven Cavity	2-Hour Self Clean
Moderately Soiled Oven Cavity	3-Hour Self Clean
Heavily Soiled Oven Cavity	4-Hour Self Clean

- 1 Touch Clean and Self Clean in that order.
- 2 Select the desired cycle time.
- 3 If desired, scroll to set a delayed start time or touch the number pad icon  to enter the start time directly.
- 4 Touch Start. The remaining time or the delayed start time appears in the display.
- 5 Once the self-clean cycle is set, the oven door locks automatically and the lock icon displays.

You will not be able to open the oven door until the oven has cooled. The lock releases automatically when the oven has cooled.

 CAUTION

- Do not force the oven door open when the lock icon is displayed. The oven door remains locked until the oven temperature has cooled. Forcing the door open will damage the door.

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, touch the **STOP** or **POWER** button at the left side of the display.

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 the lock  is displayed. The oven door remains locked until the oven temperature has cooled. Forcing the door open will damage the door.

After the Self Clean Cycle

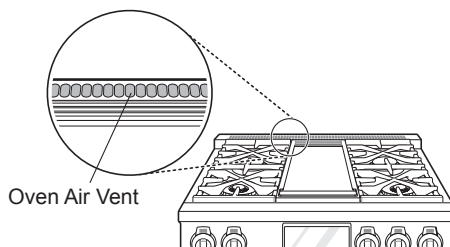
- The oven door remains locked until the oven temperature has cooled.
- You may notice some white ash in the oven. Wipe it off with a damp cloth or a soap-filled steel wool pad after the oven cools. If the oven is not clean after one self-clean cycle, repeat the cycle.
- If oven racks were left in the oven and do not slide smoothly after a self-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

- The Self Clean cycle cannot be started if the Lockout feature is active.
- Once the Self Clean cycle is set, the oven door locks automatically. You will not be able to open the oven door until the oven has cooled. The lock releases automatically.
- Once the door has been locked, the lock  indicator light stops flashing and remains 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 oven is turned off, the convection fan keeps operating until the oven has cooled down.

Oven Air Vents

Air openings are located at the rear of the cooktop, at the top of the oven door, at the front of oven cavity and at the bottom of the range.



CAUTION

- **The edges of the range vent are sharp.** Wear gloves when cleaning the range to avoid injury.
- Clean ventilating hoods frequently. Grease should not be allowed to accumulate on the hood or filter.

NOTE

Do not block the vents and air openings of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion.

Removing and Replacing the Lift-Off Oven Doors

NOTE

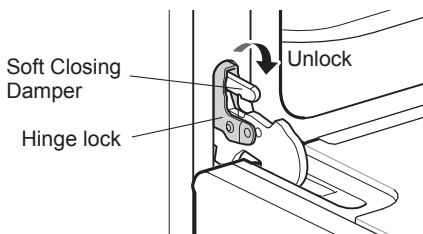
- Parts may be changed due to product improvement and may look different than shown in images.

CAUTION

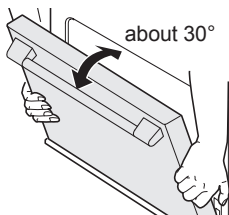
- Be careful when removing and lifting the door.
- Do not lift the door by the handle. The handle is not designed to support the weight of the door and could break.

Removing the Door

- 1 Fully open the door.
- 2 Unlock the hinge on both sides, rotating them as far toward the open door frame as they will go.



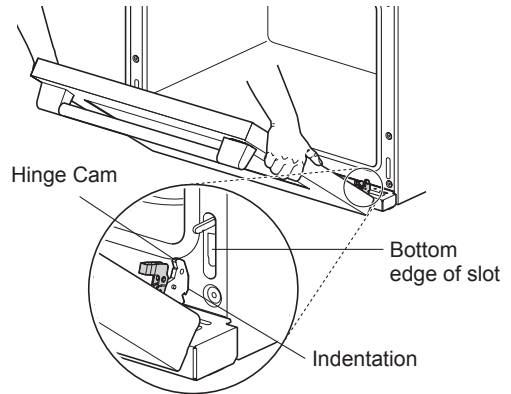
- 3 Firmly grasp both sides of the door at the top.
- 4 Close the door to the removal position (approximately 30 degrees) which is halfway between the broil stop position and fully closed. If the position is correct, the hinge cams will move freely.



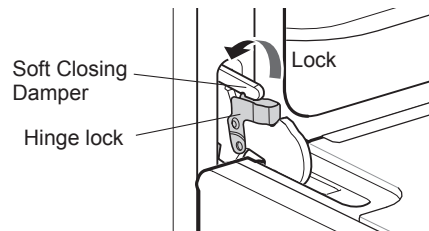
- 5 Lift door up and out until the hinge cams are clear of the slots.

Replacing the Door

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



- 3 Open the door fully. If the door will not open fully, the indentation is not seated correctly in the bottom edge of the slots.
- 4 Lock the hinges on either side of the door, rotating them back toward the slots in the oven frame until they lock.



- 5 Close the oven door.

Door Care Instructions

Most oven doors contain glass that can break.

CAUTION

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

TROUBLESHOOTING

FAQs

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

- 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 or 14" round-bottom woks when using a SKS supplied wok grate.

Why do the heating elements appear to be turning ON and OFF during use of the cooktop or oven?

Depending on your cooktop element setting or the temperature selected in your oven, it is NORMAL for the cooking elements to cycle on and off.

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

No, your oven has been factory tested and calibrated. For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the oven temperature yourself to meet your specific cooking needs. Refer to the Thermostat Adjustment section in this manual for easy instructions on how to adjust your thermostat.

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

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

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.

Do I need to season the griddle before using it for the first time?

No. You should clean the griddle thoroughly with hot, soapy water before using it to remove any residual oil from manufacturing. The griddle does not have a non-stick coating, so use oil or butter when cooking eggs, pancakes, French toast, or fish.

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

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

Can I use aluminum foil on the racks?

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



CAUTION

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

Can I leave my racks and rack guides 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.

Why aren't the function buttons working?

Make sure that the range is not in Lock Out or idle mode. The lock  will show in the display if Lock Out is activated. To deactivate Lock Out, tap display to see the unlock popup. Press UNLOCK for 3 seconds to cancel the lockout function. The lock icon will disappear at the upper right in the display. If the display is in idle mode (blank or turned off), touch the LCD display to activate the screen.

My range is still dirty after running the SpeedClean™ cycle. What else should I do?

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

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

The SpeedClean™ feature works best when the soils are fully soaked and submerged in water before running the cycle and during hand-cleaning. If soils are not sufficiently soaked in water, it can negatively affect the cleaning performance. Repeat the SpeedClean™ process using sufficient water.

Sugar-based and certain greasy soils are especially hard to clean. If some stubborn soil remains in the oven, use the Self Clean feature to thoroughly clean your oven.

Soil on my oven walls is not coming off. How can I get the oven walls clean?

Soil on the side and rear walls of your oven range may be more difficult to fully soak with water. Try repeating the SpeedClean™ process.

Will SpeedClean™ get all of the soil and stains out completely?

It depends on the soil type. Sugar-based and certain grease stains are especially hard to clean. Also, if stains are not sufficiently soaked in water, this can negatively affect cleaning performance.

If stubborn or built-up stains remain in the oven, use the Self Clean feature. Refer to the Self Clean section of this owner's manual.

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

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

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

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

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

I see smoke coming out of my oven range's cooktop vents during SpeedClean™. Is this normal?

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

How often should I use SpeedClean™?

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

Before Calling for Service

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

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

Symptoms	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. • Anti-tip device engaged.
Oven control beeps and displays F1~F25 error code.	• Electronic control error. Press OK to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Press OK and contact a Service agent.
Griddle control beeps and LED on knob displays F51~F59 error code.	• Electronic control error. Turn the knob to the central OFF position in order to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Turn the knob to the central OFF position and call for service.
Gas cooktop burners do not light or do not burn evenly.	• Make sure that the electrical plug is inserted into a live, properly grounded outlet. • Remove the burners and clean them. Check the electrode area for burnt on food or grease. See Cleaning Burner Heads/Caps in the MAINTENANCE section. • Make sure that the burner parts are installed correctly. See Removing and Replacing the Gas Surface Burners in the MAINTENANCE section. • It is normal for small burners that have the Extra Low Simmer function to turn off and on periodically when using the S3 to S1 settings. For more details, see the Using the Extra Low Simmer section.
Burner flames are very large or yellow.	If the range is connected to LP gas, contact the technician who installed your range or made the conversion.
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 electrician for assistance. • Power outage. Check house lights to be sure. Call your local electric company for service.

Symptoms	Possible Causes / Solutions
Oven light does not work.	• This oven uses LED lighting which must be repaired or replaced by an authorized technician.
Oven smokes excessively during broiling.	• Control not set properly. Follow instructions under Setting Oven Controls. • Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing. • Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling. • Insert on broiler pan wrong side up and grease not draining. Always place 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. • Oven not preheated before cooking. - For proper results when baking or roasting, allow the oven to finish preheating and come up to the set temperature before placing food in the oven. • Rack position is incorrect or the rack is not level. - See the Using the Oven section. • Incorrect cookware or cookware of improper size being used. - See the Using the Oven section. • Oven sensor needs to be adjusted. - See Thermostat Adjustment in the Features section.
Food does not broil properly	• Improper rack position being used. - See the Broiling Guide. • Cookware not suited for broiling. - Use broiling pan and grid. • Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended. - See the Using the Oven section. • In some areas the power voltage may be low. - Preheat the broil element for 5-7 minutes. - See the Broiling Guide.
Oven temperature too hot or too cold	• Oven sensor needs to be adjusted. - See Thermostat Adjustment in the Settings section.
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. • A Self Clean cycle cannot be started if the oven lockout feature is active.

Symptoms	Possible Causes / Solutions
“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. - The fans that exist to cooling for the range are turned on and off according to the temperature of the range. - This is normal.
Convection Fan stops	- Convection fan stops according to cook mode. - 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.
Excessive smoking during a Self Clean cycle	- Excessive soil. - Press the STOP 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 clean.
Oven door does not open after a Self Clean cycle	- Oven is too hot. - Allow the oven to cool below locking temperature. - 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  is no longer displayed. - The control and door may be locked.
The oven is not clean after a Self Clean cycle	- Oven controls not properly set. - See the Self Clean section. - 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.
Door locked icon  shows 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. - Press the STOP 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.
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.

Symptoms	Possible Causes / Solutions
Trouble connecting appliance and smartphone to Wi-Fi network	• The password for the Wi-Fi network was entered incorrectly. - Delete your home Wi-Fi network and begin the registration process again. • Mobile data for your smartphone is turned on. - Turn off the Mobile data on your smartphone before registering the appliance. • The wireless network name (SSID) is set incorrectly. - The wireless network name (SSID) should be a combination of English letters and numbers. (Do not use special characters.) • The router frequency is not 2.4 GHz. - Only a 2.4 GHz router frequency is supported. Set the wireless router to 2.4 GHz and connect the appliance to the wireless router. To check the router frequency, check with your Internet service provider or the router manufacturer. • The distance between the appliance and the router is too far. - If the appliance is too far from the router, the signal may be weak and the connection may not be configured correctly. Move the router closer to the appliance or purchase and install a Wi-Fi repeater.
Griddle surface is scratched or dull.	• Metal utensils will scratch the surface of the griddle. Do not use the griddle as a cutting board. Use only silicone or wood utensils when cooking on the griddle.
Food is not cooking properly on the griddle.	• Wait until the griddle preheat chime sounds before starting to cook food.

LIMITED WARRANTY

CANADA

TERMS AND CONDITIONS

ARBITRATION NOTICE: THIS LIMITED WARRANTY CONTAINS AN ARBITRATION PROVISION THAT REQUIRES YOU AND LG TO RESOLVE DISPUTES BY BINDING ARBITRATION INSTEAD OF IN COURT, UNLESS THE LAWS OF YOUR PROVINCE OR TERRITORY DO NOT PERMIT THAT, OR, IN OTHER JURISDICTIONS, IF YOU CHOOSE TO OPT OUT. FOR FURTHER CLARITY, THIS ARBITRATION PROVISION IS NOT APPLICABLE TO CONSUMERS RESIDING IN ONTARIO AND QUÉBEC. IN ARBITRATION, CLASS ACTIONS AND JURY TRIALS ARE NOT PERMITTED. PLEASE SEE THE SECTION TITLED “PROCEDURE FOR RESOLVING DISPUTES” BELOW.

Should your **LG Gas Oven** ("Product") fail due to a defect in materials or workmanship under normal and proper use, during the warranty period set forth below, **LG** will, at its option, repair or replace the Product upon receipt of proof of the original retail purchase. This limited warranty is valid only to the original retail purchaser of the Product and applies only to a Product distributed, purchased and used within Canada, as determined at the sole discretion of **LG**.

WARRANTY PERIOD: (Note: If the original date of purchase cannot be verified, the warranty will begin sixty (60) days from the date of manufacture).	
Gas Oven	
Three (3) years from the date of original retail purchase.	
Parts and Labor (internal/functional parts only)	
• Replacement products and parts are warranted for the remaining portion of the original warranty period or ninety (90) days, whichever is greater. • Replacement products and parts may be new, reconditioned, refurbished, or otherwise factory remanufactured, all at the sole discretion of LG. • Proof of original retail purchase specifying the Product model and date of purchase is required to obtain warranty service under this Limited Warranty.	

DISCLAIMER:

IF YOU ARE A CONSUMER SUBJECT TO QUÉBEC AND ONTARIO’S CONSUMER PROTECTION ACT, THE EXCLUSION OF WARRANTIES CONTAINED IN THIS SECTION DO NOT EXCLUDE OR LIMIT THE RIGHTS AND REMEDIES THAT YOU MAY HAVE UNDER SUCH ACT, INCLUDING THE RIGHT TO MAKE A CLAIM UNDER ANY OF THE STATUTORY WARRANTIES PROVIDED THEREUNDER.

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

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

THIS LIMITED WARRANTY DOES NOT COVER:

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

PROCEDURE FOR RESOLVING DISPUTES:

EXCEPT WHERE PROHIBITED BY LAW (INCLUDING WITH RESPECT TO QUEBEC AND ONTARIO CONSUMERS), ALL DISPUTES BETWEEN YOU AND LG ARISING OUT OF OR RELATING IN ANY WAY TO THIS LIMITED WARRANTY OR THE PRODUCT SHALL BE RESOLVED EXCLUSIVELY THROUGH BINDING ARBITRATION, AND NOT IN A COURT OF GENERAL JURISDICTION. EXCEPT WHERE PROHIBITED AT LAW (INCLUDING WITH RESPECT TO QUEBEC AND ONTARIO CONSUMERS), YOU AND LG BOTH IRREVOCABLY AGREE TO WAIVE THE RIGHT TO A JURY TRIAL AND TO BRING OR PARTICIPATE IN A CLASS ACTION.

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

Notice of Dispute. In the event you intend to commence an arbitration proceeding, you must first notify LG in writing at least 30 days in advance of initiating the arbitration by sending a letter to LG Legal Team at 20 Norelco Drive, North York, Ontario, Canada M9L 2X6 (the “Notice of Dispute”). You and LG agree to engage in good faith discussions in an attempt to amicably resolve your claim. The notice must provide your name, address, and telephone number; identify the product that is the subject of the claim; and describe the nature of the claim and the relief being sought. If you and LG are unable to resolve the dispute within 30 days of LG’s receipt of the Notice of Dispute, the dispute shall be resolved by binding arbitration in accordance with the procedure set out herein. You and LG both agree that, during the arbitration proceeding, the terms (including any amount) of any settlement offer made by either you or LG will not be disclosed to the arbitrator until the arbitrator determines the dispute.

Agreement to Binding Arbitration and Class Action Waiver. Upon failure to resolve the dispute during the 30 day period after LG’s receipt of the Notice of Dispute, you and LG agree to resolve any claims between you and LG only by binding arbitration on an individual basis, unless you opt out as provided below, or you reside in a jurisdiction that prevents full application of this clause in the circumstances of the claims at issue (in which case if you are a consumer, this clause will only apply if you expressly agree to the arbitration). To the extent permitted by applicable law, any dispute between you and LG shall not be combined or consolidated with a dispute involving any other person’s or entity’s product or claim. More specifically, without limitation of the foregoing, except to the extent such a prohibition is not permitted at law, any dispute between you and LG shall not under any circumstances proceed as part of a class or representative action. Instead of arbitration, either party may bring an individual action in small claims court, but that small claims court action may not be brought on a class or representative basis except to the extent this prohibition is not permitted at law in your province or territory of jurisdiction as it relates to the claims at issue between you and LG. This does not apply to consumers in Ontario and Quebec. In accordance with provincial legislation, the consumer and LG may agree to resolve the dispute using any procedure available, including commencing the action before the competent courts of those provinces.

Arbitration Rules and Procedures. To begin arbitration of a claim, either you or LG must make a written demand for arbitration. The arbitration will be private and confidential, and conducted on a simplified and expedited basis before a single arbitrator chosen by the parties under the provincial or territorial commercial arbitration law and rules of the province or territory of your residence. You must also send a copy of your written demand to LG at LG Electronics, Canada, Inc., Attn: Legal Department- Arbitration, 20 Norelco Drive, North York, Ontario M9L 2X6. This arbitration provision is governed by your applicable provincial or territorial commercial arbitration legislation. For consumers in Ontario and Quebec, the applicable arbitration legislation only applies if consumers agree to submit the dispute to arbitration. Judgment may be entered on the arbitrator’s award in any court of competent jurisdiction. All issues are for the arbitrator to decide, except that, issues relating to the scope and enforceability of the arbitration provision and to the arbitrability of the dispute are for the court to decide. The arbitrator is bound by the terms of this provision.

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

Fees/Costs. You do not need to pay any fee to begin an arbitration. Upon receipt of your written demand for arbitration, LG will promptly pay all arbitration filing fees unless you seek more than \$25,000 in damages, in which case the payment of these fees will be governed by the applicable arbitration rules.

Except as otherwise provided for herein, LG will pay all filing, administration and arbitrator fees for any arbitration initiated in accordance with the applicable arbitration rules and this arbitration provision. If you prevail in the arbitration, LG will pay your attorneys' fees and expenses as long as they are reasonable, by considering factors including, but not limited to, the purchase amount and claim amount. Notwithstanding the foregoing, if applicable law allows for an award of reasonable attorneys' fees and expenses, an arbitrator can award them to the same extent that a court would. If the arbitrator finds either the substance of your claim or the relief sought in the demand is frivolous or brought for an improper purpose (as measured by the applicable laws), then the payment of all arbitration fees will be governed by the applicable arbitration rules. In such a situation, you agree to reimburse LG for all monies previously disbursed by it that are otherwise your obligation to pay under the applicable arbitration rules. Except as otherwise provided for, LG waives any rights it may have to seek attorneys' fees and expenses from you if LG prevails in the arbitration.

Hearings and Location. If your claim is for \$25,000 or less, you may choose to have the arbitration conducted solely (1) on the basis of documents submitted to the arbitrator, (2) through a telephonic hearing, or (3) by an in-person hearing as established by the applicable arbitration rules. If your claim exceeds \$25,000, the right to a hearing will be determined by the applicable arbitration rules. Any in-person arbitration hearings will be held at the nearest, most mutually-convenient arbitration location available within the province or territory in which you reside unless you and LG both agree to another location or agree to a telephonic arbitration.

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

Opt Out. The arbitration provision requires you and LG to resolve disputes by binding arbitration instead of court, unless the laws of your province or territory do not permit that, or, in other jurisdictions, if you choose to opt out. The arbitration provision does not apply to consumers in Ontario and Quebec.

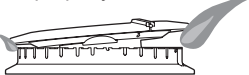
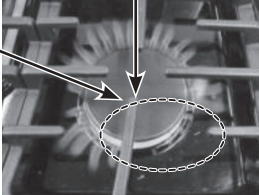
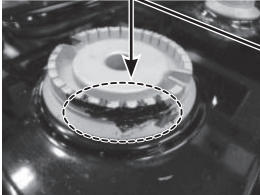
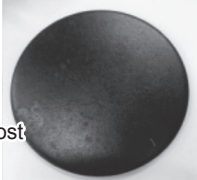
For individuals that fall within the binding arbitration provisions, you may opt out of this dispute resolution procedure. If you opt out, neither you nor LG can require the other to participate in an arbitration proceeding. To opt out, you must send notice to LG no later than 30 calendar days from the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

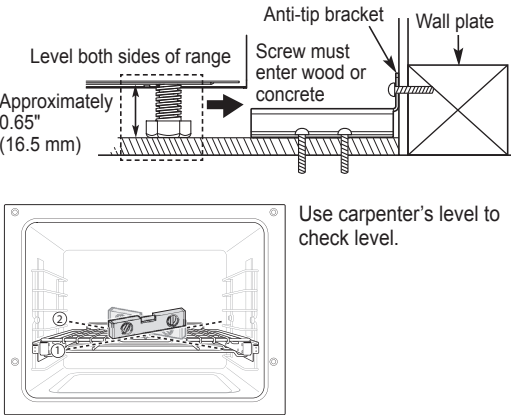
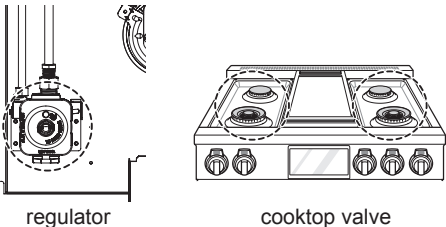
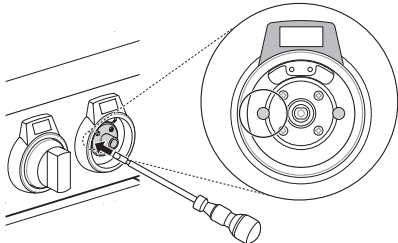
In the event that you "Opt Out", the law of the province or territory of your residence shall govern this Limited Warranty and any disputes between you and LG except to the extent that such law is preempted by or inconsistent with applicable federal or provincial/territorial law. Should arbitration not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

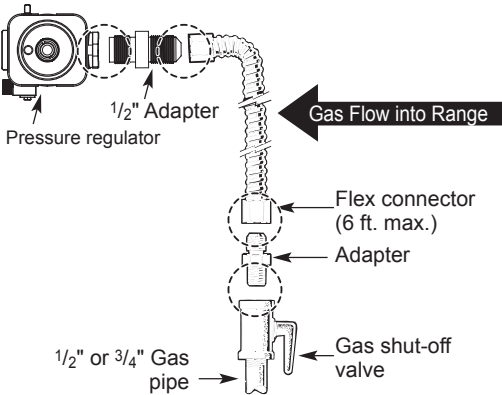
You may only opt out of the dispute resolution procedure in the manner described above (that is, by e-mail or telephone); no other form of notice will be effective to opt out of this dispute resolution procedure. Opting out of this dispute resolution procedure will not affect the coverage of the Limited Warranty in any way, and you will continue to enjoy the full benefits of the Limited Warranty. If you keep this product and do not opt out, then you accept all terms and conditions of the arbitration provision described above.

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

Not Covered by Warranty

Problem	Cause	Prevention
Burners do not light	Clogged or dirty burner ports or electrodes will not allow the burner to operate properly 	Check and clean the gas electrode.
Uneven flame	1. Improper burner cap installation  2. Burner ports clogged by food residue 	- Check installation of burner head and cap - Hardened residue should be removed using a toothbrush.
Burner cap is dull or has changed color	1. Scratching 2. Use of detergent or abrasive cleansers 	- Do not use steel wool or abrasive cleansers to clean. - To remove burnt-on food, soak the burner heads in hot water for 20–30 minutes. (Do not use detergent)

Problem	Cause	Prevention
Oven or racks are stained after using aluminum foil	Aluminum foil has melted in the oven 	- Never cover the oven bottom or cover an entire rack with materials such as aluminum foil. - If the foil has already melted onto the oven, it will not affect the performance of the oven.
- Surface is not level - Oven is tipping	- Range not leveled - Anti-tip device not installed correctly 	Check with installer first
Flames too big on converted cooktop (NP → LP)	The installer missed part of the conversion. (Check 2 parts: regulator, cooktop valve).  regulator cooktop valve	- Check with installer first - Refer to installation manual
Flame is too small or too large	- Variable gas pressure - Installer did not check  Center adjustment screw	Check with installer first

Problem	Cause	Prevention
Gas smell	Improper connection Flexible Connector Hookup  Pressure regulator 1/2" Adapter Gas Flow into Range Flex connector (6 ft. max.) Adapter Gas shut-off valve 1/2" or 3/4" Gas pipe	Check with installer first

The cost of repair or replacement under the above excluded circumstances shall be borne by the consumer.

TO OBTAIN WARRANTY SERVICE AND ADDITIONAL INFORMATION

Call 1-888-289-2802 and select the appropriate option from the menu.

Visit our website at <https://www.sksappliances.com>

By mail: 20 Norelco Drive, North York, ON, M9L 2X6



Customer Information Center

For inquiries or comments, call:

1-855-790-6655 USA

1-888-289-2802 CANADA

Centro de Información al Cliente

Para consultas o comentarios, llame por teléfono:

1-855-790-6655 EE.UU.

1-888-289-2802 CANADÁ

Centre de Service à la Clientèle

Pour des questions ou des commentaires, ou appelez :

1-855-790-6655 ÉTATS-UNIS

1-888-289-2802 CANADA