Scan to see the online manual.

OWNER'S MANUAL

# WALL OVEN

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

**ENGLISH**

WSED3067M

MFL72061301
Rev.05_070125

www.lg.com

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# IMPORTANT SAFETY INSTRUCTIONS

## READ ALL INSTRUCTIONS BEFORE USE

### Safety Messages

**Your safety and the safety of others are very important.**

We have provided many important safety messages in this manual and on your appliance. Always read and follow all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the safety alert symbol and either the word WARNING or CAUTION.

These words mean:

**WARNING**

You may be killed or seriously injured if you do not follow instructions.

**CAUTION**

You may be injured or cause damage to the product if you do not follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what may happen if the instructions are not followed.

## WARNING

**WARNING**

- To reduce the risk of explosion, fire, death, electric shock, injury or scalding to persons when using this product, follow basic precautions, including the following:

### Installation

- Never allow anyone to climb, sit, stand or hang on the oven door. Injury might result from contact with hot food or the oven itself.
- 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 on the interior surface of the oven.)
- Do not use aluminum foil or any other material to line the oven bottom. Improper installation of oven liners may result in a risk of electric shock or fire.
- Make sure your appliance is properly installed and grounded by a qualified installer, according to the installation instructions. Any adjustment and service should be performed only by qualified installers or service technicians.
- 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.
- The electrical power must be shut off while the electrical connections are being made.
- Improper connection of aluminum house wiring to copper leads can result in an electrical hazard or fire. Use only connectors designed for joining copper to aluminum and follow the manufacturer’s recommended procedure closely.
- Important – Save for the local electrical inspector's use

## Operation

- 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 allowed to cool.
- 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 use plastic to cover food. Use foil or oven-safe lids only.
- 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 an oven or cooktop. 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.
- Do not allow aluminum foil or the temperature probe to contact heating elements.
- Do not touch the oven racks while they are hot.
- Only arrange oven racks when the oven is cool. If a rack must be moved while the oven is hot, do not let the pot holder contact the hot heating element in the oven.
- 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.
- 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.
- DO NOT block the oven vent during operation. This can damage the electric parts of the oven. Air must be able to move freely. The bottom vent trim should be properly assembled on the front bottom of oven before installing the oven door.
- Do not put large, heavy items such as whole turkeys on the open oven door.
- Take care when the door is open to avoid injury.
- If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- Do not allow children to crawl into the oven.
- Do not put your hand under the controller or between the door and bottom vent trim during operation. The outside of the oven can become very hot to the touch.

## Maintenance

- Let hot cookware and utensils cool in a safe place, out of reach of small children.
- If the door glass, surface, or oven heating unit of the appliance are damaged, discontinue use of the appliance and call for service.
- Always disconnect power from the appliance before servicing.
- Before replacing the oven light, switch off the electrical power to the oven at the main fuse or circuit breaker panel.
- Never pour cold water over a hot oven for cleaning purposes.

- Oversized food or oversized metal cookware should not be inserted in a microwave/toaster oven as they may create a fire or risk of electric shock.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts causing a risk of electric shock.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- If your oven is dropped or damaged, have it thoroughly checked by a qualified service technician before using it.

### Risk of Fire and Flammable Materials

- Do not store or use flammable material in or near the oven. 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 is in use.
- Use extreme caution when moving or disposing of hot grease.
- Wear proper apparel. Do not wear loose-fitting or hanging garments, which may ignite if they contact hot surfaces, and cause severe burns.
- Do not use the oven for drying clothes. Only use the oven for its intended purpose.
- If cabinet storage is provided directly above the oven, use it to store 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.
- 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.

## CAUTION

### ⚠ CAUTION

- To reduce the risk of minor injury to persons, malfunction, or damage to the product or property when using this product, follow basic precautions, including the following:

### Operation

- 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.
- 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.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- To protect against food-borne illnesses, cook meat and poultry thoroughly. The USDA has indicated the following as safe minimum internal temperatures for consumption:
  - Ground beef: 160 °F (71 °C)
  - Poultry: 165 °F (74 °C)
  - Beef, veal, pork, or lamb: 145 °F (63 °C)
  - Fish/seafood: 145 °F (63 °C)

- Do not use this oven for commercial purposes. It is made for household use only.
- The door or the outer surface may get hot when the appliance is operating.
- Do not use this oven for purposes other than cooking.
- Use caution if opening the door when the oven is operating. Hot surfaces can cause serious burns.
- Place oven racks in the desired location before turning on the oven to avoid burns.

## Maintenance

- 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.
- Make sure oven lights are cool before cleaning.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do not rinse trays and racks by placing them in water just after cooking. This may cause breakage or damage.
- The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could shorten the life of the appliance and possibly result in a hazardous situation.
- 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.
- 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.
- Do not store items of interest to children on the back guard or in cabinets above a cooking appliance. Children climbing on the oven to reach items could be seriously injured.

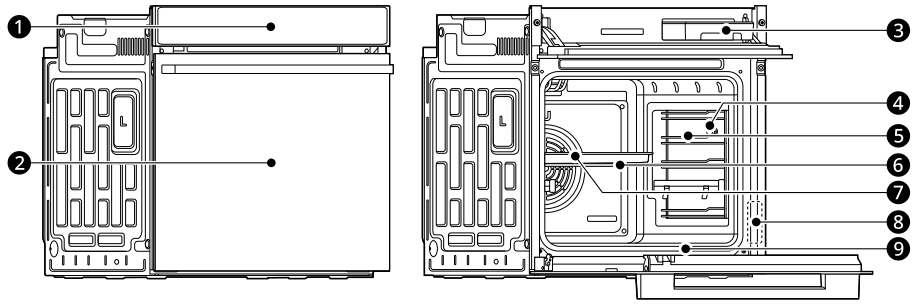
# SAVE THESE INSTRUCTIONS

# PRODUCT OVERVIEW

## Product Features

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

### Exterior / Interior



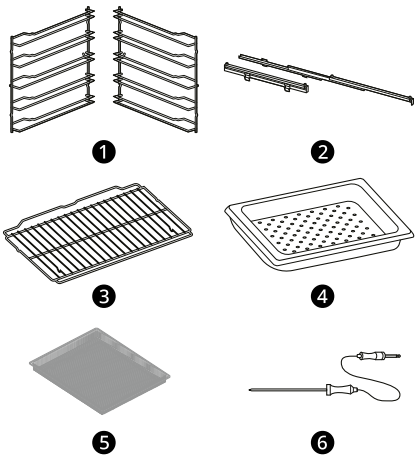

| | | | |
|---|---|---|---|
| ❶ | Oven Controller | ❻ | Standard Rack (2 ea) |
| ❷ | Oven Door | ❼ | Perforated Tray |
| ❸ | Water Tank | ❽ | Model and Serial Number |
| ❹ | Meat Probe Socket | ❾ | Gasket |
| ❺ | Rack Guide (2 ea) | - | |

## Accessories

**⚠ CAUTION**

- After installation pull off the protection film from the panel as well as from the telescopic runners.

### Accessories for Cooking




❶ Rack Guide (2 ea)

❷ Telescopic Runner (2 ea)

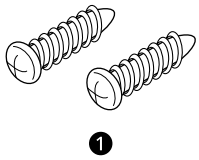
❸ Standard Rack (2 ea)

❹ Perforated Tray (1 ea)

❺ Air Fry Tray (1 ea)

❻ Meat Probe (1 ea)

### Accessories for Installation




❶ Wood Screws for Mounting (2 ea)

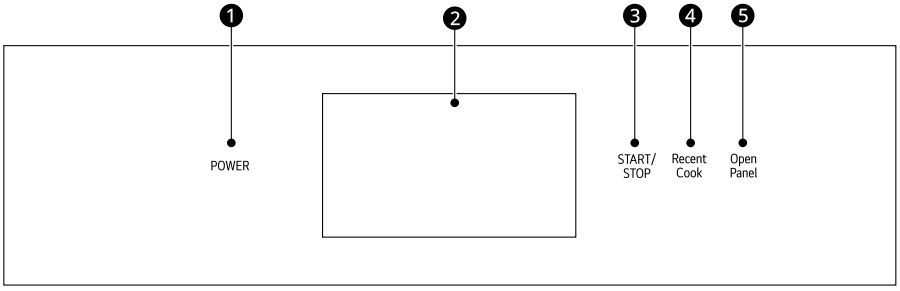
**NOTE**

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

# OPERATION

## Operating Control Panel

### Control Panel Features




❶ **POWER**

❷ **LCD Touchscreen**

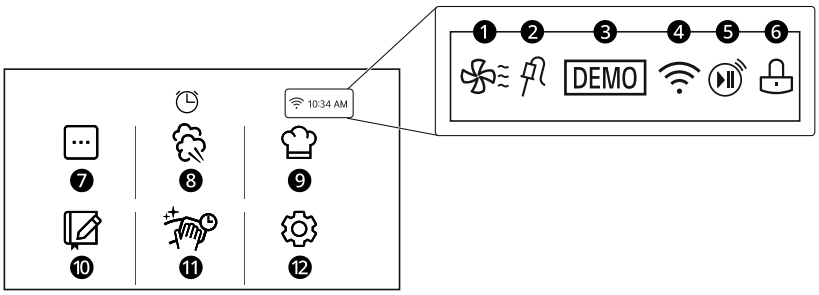
❸ **START/STOP**

❹ **Recent Cook**

❺ **Open Panel**

### Display Icons

Icons appear in display when activated.




| | |
|---|---|
| | **❶ Oven Cooling**<br>Appears during or after oven operation to indicate cooling fan is running in the oven. |
| | **❷ Probe**<br>Appears when probe is connected. |
| DEMO | **❸ Demo**<br>Appears when Demo mode is active. |
| | **❹ Wi-Fi**<br>• Appears when oven is connected to Wi-Fi.<br>• Appears when oven is not connected to Wi-Fi. |
| | **❺ Remote Start**<br>Appears when **Remote Start** is active. |
| | **❻ Lock**<br>Appears when **Control Lock** is activated. |

| | |
|---|---|
| ❼ | **Manual Cook** |
| ❽ | **Steam Cook** |
| ❾ | **Recipe Cook** |
| ❿ | **My Recipes** |
| ⓫ | **Cleaning** |
| ⓬ | **Settings** |

## 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 placement.
- Reduce energy use by cleaning light oven soil with the **EasyClean** feature.
- 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.

# Changing Settings

## Getting Started

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

1 After the startup animation, select the desired language and press **Next**.

2 Set the date ,time, clock theme and press **Done**.

3 The **Main Menu** screen appears in the display.

**NOTE**

- These settings are stored in memory. See the Language, Date, Time and Clock Theme section to change them.

## Settings

To adjust settings after the initial setup, open the **Main Menu** screen. Press **Settings** at the bottom right of the **Main Menu** screen.

Swipe the screen to navigate through the **Settings** screens.

## Control Lock

The **Control Lock** feature automatically prevents most oven controls from being turned on. All function are disabled except the **POWER** button. Control Lock does not lock the oven door.

### Lock

1 Press **Settings** at the bottom right of the **Main Menu** screen, and press **Control Lock**.

2 When **Control Lock** is activated, the lock icon appears at the top of the display.

### Unlock

1 Press any part of the screen while **Control Lock** is on.

2 A popup screen appears. Press and hold **Unlock** for 3 seconds until the countdown ends.

3 The lock icon disappears from the top of the display.

## Time

The time shows in the LCD display.

### Setting Time of Day

1 Press **Settings** at the bottom right of the **Main Menu** screen and then press **Time**.

2 Press **Current Time**. Press ∧ or ∨ to increase or decrease the numbers, and then press ⟵ several times to save the settings until the **Main Menu** screen is displayed. You can also use the number pad icon to set the correct hour and minutes directly, and then press **OK**.

3 Press ⟵.

### Setting Time Format

1 Press **Settings** at the bottom right of the **Main Menu** screen and then press **Time**.

2 Press **Time Format** and select a 12-hour or 24-hour clock mode.

## Sabbath Mode

Sabbath mode is typically used on the Jewish Sabbath and Holidays. When the Sabbath mode is activated, the oven does not turn off until the Sabbath mode is deactivated. In Sabbath mode, all oven function buttons are inactive. **Sabbath** and the set temperature will appear in the display.

When **Sabbath** mode is enabled, the appliance can be used without having to be powered on or turned off.

While the oven is in **Sabbath** mode, the following functions are disabled:

Temperature Adjustments, Cooking Time, Display, Oven Light On/Off, Alarm Functions and Wi-Fi.

### Setting Sabbath Mode

1 Press **Settings** at the bottom right of the **Main Menu** screen and then press **Sabbath**.

2 Press **Temperature** to set the desired temperature. Press ∧ or ∨ to increase or decrease the temperature and then press ← to save the settings.
You can also use the number pad icon to set the temperature directly and then press **OK**.

3 If desired, press **Cook Time** to set the cook time. Press ∧ or ∨ to select the desired time and press ← to save the settings.
You can also use the number pad icon to set the cook time directly and then press **OK**.

4 Press **START**.

5 To stop the **Sabbath** mode, press the **POWER** button on the control panel.

**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.
- Always close the oven door before engaging Sabbath Mode.

## 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 Press **Settings** at the bottom right of the **Main Menu** screen and then press **Wi-Fi**.

2 Press **Set Up Wi-Fi**.

3 Follow the instructions in the Wi-Fi Guide in the display.

### Resetting Wi-Fi

1 Press **Settings** at the bottom right of the **Main Menu** screen and then press **Wi-Fi**.

2 Press **Reset Wi-Fi**.

3 Follow the instructions in the Wi-Fi Guide in the display.

## Remote Start

This feature can be used with the **Manual Cook** modes to remotely start or stop the cooking operation. The appliance must be connected to a home Wi-Fi network to use Remote Start.

### Setting Remote Start

1 Press **Settings** at the bottom right of the **Main Menu** screen and then press **Remote Start**.

2 Select **On** or **Off**.

3 If **On** is selected, the **Remote Start** icon appears at the top of the display.
"**Remote Start is on. Check the LG ThinQ app to use Remote Start.**" appears in the display when **Remote Start** is activated.

4 Follow the instructions in the **LG ThinQ** app for using the Remote Start function.

## Start Screen

There are five different screen themes available.

### Setting Start Screen

1 Press **Settings** at the bottom right of the **Main Menu** screen and then press **Start Screen**.

2 Select the desired start screen theme.

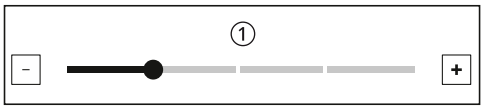
## Brightness

Adjust the brightness of the LCD display from Min (20 %) to Max (100 %) in increments of 20 %.

### Setting Display Brightness

1 Press **Settings** at the bottom right of the **Main Menu** screen, swipe the Settings screen, and then press **Brightness**.

2 Adjust the display brightness by pressing and dragging the dot across the bar, by tapping anywhere on the bar, or by pressing + or —.




| | |
|---|---|
| ① | **Level 1** |

3 Press ⟵.

## 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 Mode** : Turns off from 10:00 PM to 5:00 AM.

### Setting Display Option

1 Press **Settings** at the bottom right of the **Main Menu** screen and then press **Display**.

2 Select the desired option.

## Convection Auto Conversion

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

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

### Setting Convection Auto Conversion

1 Press **Settings** at the bottom right of the **Main Menu** screen and then press **Convection Auto Conversion**.

2 Select **On** or **Off**.

## Language

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

### Selecting a Language

1 Press **Settings** at the bottom right of the **Main Menu** screen, swipe the Settings screen, and then press **Language**.

2 Select the desired language.

## Volume

Adjust the volume of the following features: oven start, button operation, end of cooking, preheating complete.

### Setting the Volume

1 Press **Settings** at the bottom right of the **Main Menu** screen, swipe the Settings screen, and then press **Volume**.

2 Select **Mute**, **Low**, or **High**.

3 Press ⟵.

## Preheat Alarm Light

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

You can turn the preheat alarm light on or off.

### Setting the Preheat Alarm Light

1 Press **Settings** at the bottom right of the **Main Menu** screen, swipe the screen, and then press **Preheat Alarm Light**.

2 Select **On** or **Off**.

## Temperature Adjustment

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

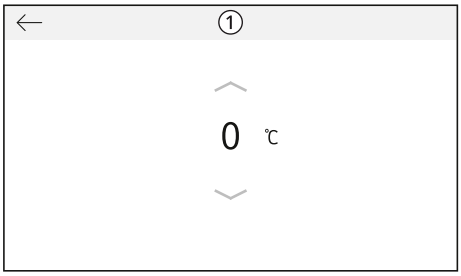
**NOTE**

- To begin, either raise or lower the thermostat 35 °F (19 °C). Try the oven with the new setting. If the oven still needs adjustment, raise or lower the thermostat again, using the first adjustment as a gauge. For example, if the adjustment was too much, raise or lower the thermostat 10 °F (5 °C). If the adjustment was not enough, raise or lower the thermostat 20 °F (12 °C). Proceed in this way until the oven is adjusted to your satisfaction.

### Adjusting the Temperature

1 Press **Settings** at the bottom right of the **Main Menu** screen, swipe the screen, and then press **Temperature Adjustment**.

2 Press ∧ or ∨ to increase or decrease the temperature in 1-degree increments. Press and hold ∧ or ∨ to scroll up or down the scale.




| | |
|---|---|
| ① | **Temperature Adjustment** |

3 When the desired change appears above the range, press ⟵.

## Temperature Unit

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

### Selecting Fahrenheit or Celsius

1 Press **Settings** at the bottom right of the **Main Menu** screen, swipe the Settings screen, and then press **Temperature Unit**.

2 Select the desired Temperature Unit.

## Minimum & Maximum Default Settings

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

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

| Feature | Min. Temp. | Max. Temp. | Default |
|---|---|---|---|
| **Convection Bake**, **Convection Roast** | 170 °F (76 °C) | 500 °F (260 °C) | 350 °F / (325 °F)† (175 °C) 12 hr. |
| **Bake** | 170 °F (76 °C) | 500 °F (260 °C) | 350 °F (175 °C) 12 hr. |

| Feature | Min. Temp. | Max. Temp. | Default |
|---|---|---|---|
| **Broil** | Lo | Hi | Hi<br>3 hr. |
| **Warm** | Lo<br>140 °F<br>(60 °C) | HI<br>200 °F<br>(93 °C) | Medium<br>170 °F<br>(77 °C)<br>3 hr. |
| **Air Fry** | 300 °F<br>(148 °C) | 500 °F<br>(260 °C) | 400 °F<br>(205 °C)<br>12 hr. |
| **Frozen Meal** | 300 °F<br>(148 °C) | 500 °F<br>(260 °C) | 400 °F<br>(205 °C)<br>12 hr. |
| **Steam** | 180 °F<br>(80 °C) | 210 °F<br>(99 °C) | 180 °F<br>(80 °C)<br>4 hr. |
| **Steam Bake** | 210 °F<br>(98 °C) | 450 °F<br>(232 °C) | 350 °F<br>(175 °C)<br>4 hr. |
| **Sous-vide** | 130 °F<br>(50 °C) | 200 °F<br>(95 °C) | 140 °F<br>(60 °C)<br>4 hr. |

† Using auto conversion

**NOTE**

- Default cook mode times are without setting a cook time.

## Smart Diagnosis™

Smart Diagnosis™ can be run through the **LG ThinQ** 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 Press **Settings** at the bottom right of the **Main Menu** screen, swipe the screen, and then press **Smart Diagnosis™**.

2 Press **START** to start the diagnostic tone.

## Factory Data Reset

This function returns all settings to the factory defaults.

**⚠ CAUTION**

- All stored data will be deleted.

1 Press **Settings** at the bottom right of the **Main Menu** screen, swipe the screen, and then press **Factory Data Reset**.

2 If you want to reset data to the factory defaults, press **RESET**. A popup will appear in the display. Then then press **RESET**.

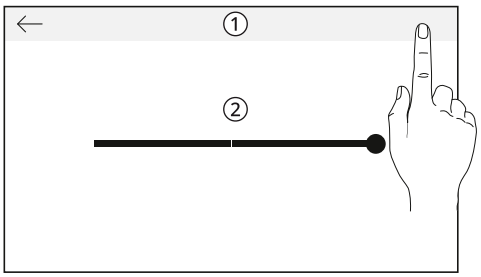
## Demo Mode

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

1 Press **Settings** at the bottom right of the **Main Menu** screen, swipe the screen, and then press **Volume**.

**2** Tap the upper right corner of the screen 15 times to enable or disable demo mode.

- **DEMO** is displayed in the right corner of the **Main Menu** screen.




| | |
|---|---|
| ① | **Volume** |
| ② | **High** |

**3** To deactivate the mode, repeat steps 1 and 2 again.

**NOTE**

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

## Oven Cooling

The oven cooling icon appears in the display if the temperature inside the oven is high during or after operation.

The oven cooling icon disappears if the oven temperature is low.

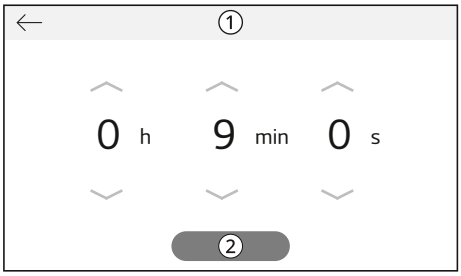
## Timer

The oven timer doesn't affect oven operation or cooking time. Use it as an extra kitchen timer. Once the time runs out, the oven chimes and **Timer Ended** appears in the display.

### Setting the Timer

**1** Press the clock icon at the center top of the display.

**2** Scroll through the numbers in the popup to set the desired time. Then press **START**.




| | |
|---|---|
| ① | **Timer** |
| ② | **START** |

**3** The time remaining appears next to the clock icon in the display.
A chime sounds when the set time runs out and **Timer Ended** appears in the display. The chime sounds every 15 seconds until **OK** is pressed.

### Adjusting or Cancelling the Timer

**1** Press the remaining time next to the clock icon in the display.

**2** To cancel the timer, press **STOP** in the display.

**3** To adjust the time, scroll through the numbers in the popup to set the desired time. Then press **RESTART**.

**4** The remaining time in the display is adjusted.

# Operating 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.
- If the door is left open for longer than 30 seconds during baking, the heater turns off. The heater turns back on automatically once the door is closed.

**NOTE**

- 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.

### Oven Vent

Areas near the vent may become hot during operation and may cause burns. 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.

**⚠ WARNING**

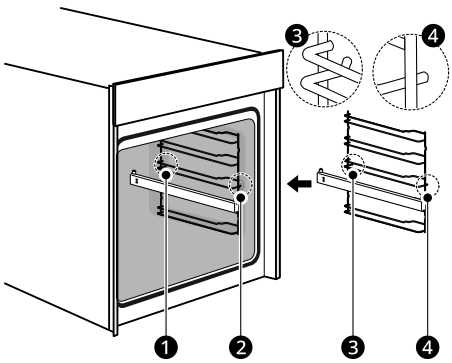
- Do not block the vent opening at the bottom of the oven.

## Assembling Rack Guides

Assemble the rack guides on both sides of the oven cavity before operating the oven for the first time. This keeps the oven racks in position.

**⚠ WARNING**

- Remove the protective film from all telescopic runners.




| | |
|---|---|
| ❶ | Rear Opening |
| ❷ | Front Opening |
| ❸ | Rear Rack Guide Hook (curved) |
| ❹ | Front Rack Guide Hook (straight) |

**1** Place the rack inside the oven cavity so that the curved end of the rack is at the back of the oven.

**2** Insert the rear rack guide hook ❸ into the oven cavity opening ❶.

**3** Insert the front rack guide hook ❹ into the oven cavity opening ❷and press down to secure it in place.

**4** Repeat steps 1-3 to install the second rack guide on the other side of the oven cavity.

## Using the Telescopic Runners

### Installing the Telescopic Runners

Install the telescopic runners before operating the oven for the first time.

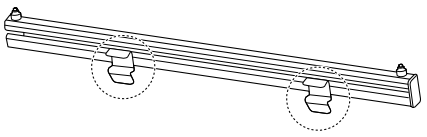
**⚠ WARNING**

- Allow the oven to cool before installing or removing the telescopic runners to prevent burns.

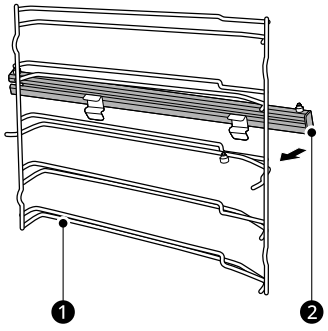
**NOTE**

- Place a soft cloth on the floor to avoid damaging the parts.

**1** Hold the telescopic runner with the longer tab on the clips facing down and the pins facing up.



**2** Align the telescopic runner horizontally with the rack guide.




| | |
|---|---|
| ❶ | Rack Guide |
| ❷ | Telescopic Runner |

**3** Hook both the telescopic runner clips onto the upper rail at the desired rack position.

**4** Pull the telescopic runner forward until the lower parts of the clips snaps onto the lower rail on the rack guide.

**5** Repeat steps 1-4 for the other telescopic runner to install it in the same position on the other side.

## Removing the Telescopic Runners

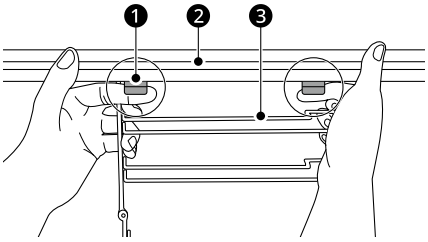
**⚠ WARNING**

- Allow the oven to cool before installing or removing the telescopic runners to prevent burns.

**NOTE**

- Place a soft cloth on the floor to avoid damaging the parts.

**1** Pull the telescopic runner clips away from the rack guide.

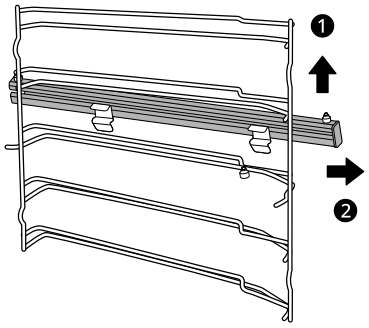



❶ Telescopic Runner Clip

❷ Telescopic Runner

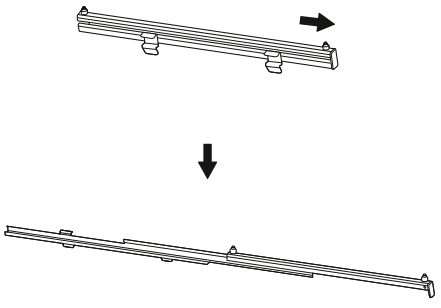
❸ Rack Guide

**2** Lift up the whole telescopic runner and pull forward to detach it from the rack guide.




## Using the Telescopic Runners

The telescopic runners slide in and out on a frame. This keeps heavy cookware level and prevents it from sliding forward when the telescopic runner is completely extended.



## Using Standard Oven Racks

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

**⚠ CAUTION**

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

### Removing Racks

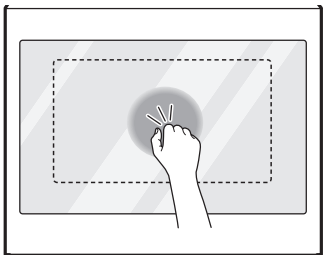
1. Pull the rack straight out until it stops.
2. Lift up the front of the rack and pull it out.

### Replacing Racks

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

## Instaview

Knock twice on the center of the glass panel to reveal the contents of the oven without opening the door.



**⚠ CAUTION**

- Do not hit the glass door panel with excessive force. Do not allow hard objects like cookware or glass bottles to hit the glass door panel. The glass could break, resulting in a risk of personal injury.

**NOTE**

- Knocking twice on the glass panel turns the interior light on or off.
- The InstaView function is disabled when the oven door is opened and for one second after closing the door.
- The InstaView function is disabled during Control Lock, Sabbath Mode and initial power input.
- Tapping the edges of the glass panel may not activate the InstaView function.
- The taps on the glass panel must be hard enough to be audible.
- Loud noises near the oven may activate the InstaView function.

### Setting InstaView

1. Press **Settings** at the right bottom of the **Main Menu** screen, then press InstaView.
2. "**When turned ON, you can turn the oven lights on or off by knocking twice on the center of the door glass.**" appears in the display when the **InstaView** feature is activated. Press **OK**.

## Manual Cook

Read the below guide and select the desired cooking mode to meet your specific cooking needs.

- ● : Available / X: Not available

| Function | Temperature Range | Default Temperature | Option | Description |
|---|---|---|---|---|
| | | | Probe | |
| **Bake** | 170-500 ℉ (76-260 ℃) | 350 ℉ (175 ℃) | ● | In **Bake** mode, the upper and concealed lower heating elements are used. This operating mode is suitable for baking cakes, baking for a short time, and sensitive doughs. |
| **Convection Bake** | 170-500 ℉ (76-260 ℃) | 350 ℉ (175 ℃) | ● | **Convection Bake** mode uses only the heating element in the back wall and the convection fan. It is also possible to bake on multiple racks in Convection Bake mode. This means that it is suitable for fruit cakes and stirred cake or yeast doughs such as a bread plait. |
| **Convection Roast** | 170-500 ℉ (76-260 ℃) | 350 ℉ (175 ℃) | ● | In **Convection Roast** mode, the upper heating elements and the convection fan are on. This function is suitable for large pieces of meat or poultry, such as rolled roast or turkey. |
| **Broil** | High / Medium / Low | High | X | **Broil** mode uses the entire grill heating element. No specific temperature can be set. You can choose between three settings. Broil is suitable for cooking steaks, cutlets, fish or making toast, and for browning when cooking larger dishes with a gratin topping. The preset level is high. Always broil with the door closed. |
| **Air Fry** | 300-500 ℉ (148-260 ℃) | 400 ℉ (205 ℃) | X | **Air Fry** function is specially designed for oil-free frying. |
| **Warm** | High / Medium / Low | Med | X | In **Warm** mode, the heating element at the top and concealed element at the bottom of the oven cavity are activated. You can use this function for keeping food warm until ready to serve. The temperature can be set to High, Medium, or Low. |

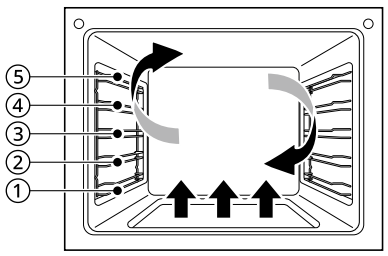
| Function | Temperature Range | Default Temperature | Option | Description |
|---|---|---|---|---|
| | | | Probe | |
| **Proof** | - | - | X | **Proof** mode maintains a warm oven for rising yeast leavened products before baking. To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily. Check bread products early to avoid over proofing. 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. |
| **Frozen Meal** | 300-500 °F (148-260 °C) | 400 °F (205 °C) | X | For the quick preparation of frozen products. The temperature depends on the manufacturer's instructions. Use the highest temperature specified on the packaging. Set the cook time to equal or less than the package instructions. |

## Convection Bake and Roast Mode

The convection system uses a fan to circulate the heat evenly within the oven. Improved heat distribution allows for even cooking and excellent results while cooking with single or multiple racks.

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.

The oven can be programmed to bake at any temperature from 170 °F (76 °C) to 500 °F (260 °C). The default temperature is 350 °F (175 °C).




### Setting the Convection Function

1. Press **Manual Cook** in the **Main Menu** screen.
2. Select **Convection Bake** or **Convection Roast** in the cooking mode screen.

3 Press **Temp.** to set the desired cooking temperature. Press ∧ or ∨ to increase or decrease the temperature and then press ← to save the settings.
You can also use the number pad icon to set the cooking temperature directly and then press **OK**.

4 If desired, press **Time** and press **Cook Time** or **Cooking starts at** to set the cook time or cooking start time.
Press ∧ or ∨ to increase or decrease the time and then press ← to save the settings.
You can also use the number pad icon to set the cooking time directly and then press **OK**.

5 Press the **START/STOP** button on the control panel. The oven starts to preheat.

6 If the cook time is set, the remaining time appears in the display. If a cooking start time is set, the start time appears in the display.

7 A chime sounds once preheating is complete.

8 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.

**NOTE**

- If no cook time is set, the oven turns off automatically after 12 hours.
- The heating elements and fan turn off if the door is opened. They turn on again after the door is closed.
- Press **Stop** in the display to cancel Convection Bake and Convection Roast at any time.
- The oven fan runs while convection baking and convection roasting. The fan stops when the door is opened. In some cases, the fan may shut off during a convection bake cycle.

## Changing the Cook Settings

1 Press **Edit** to bring up the Cook Settings screen.

2 Adjust the settings using the number pad or scroll function.

3 Press the **START/STOP** button on the control panel.

## To Stop Cooking

1 Press the **START/STOP** button on the control panel and then press **Stop** in the display.

## 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 rack in position ③. If cooking on multiple racks, place the oven racks in positions ② and ④.
- Multiple oven rack cooking may slightly increase cook times for some foods.

## Tips for Convection Roasting

- For better roasting results, baste joints and poultry with their own juices a number of times during the roasting process.
- Use heat resistant dishes when roasting (follow manufacturer's instructions).
- Stainless steel roasting pans are only of limited use, as they reflect the heat to a very large extent.
- When using dishes with plastic handles, ensure that the handles are heat resistant (follow manufacturer's instructions).
- Large items for roasting or a number of items can be placed directly on the oven rack above the deep pan (or baking tray) (e.g. turkey, goose, 3 or 4 chickens, 3 or 4 knuckles of veal).
- Lean meat should be roasted in a roasting tray with a lid (e.g. veal, braised beef, deep frozen meat). This keeps the juices in the meat.
- For cooking crispy crusts or bacon, use a casserole dish without the lid (e.g. pork, minced meat, lamb, mutton, duck, knuckle of veal, chicken, poultry meat, roast beef, fillet of beef, game birds).

- Pour enough water into the deep pan (or baking tray) to prevent smoking when you use roasting mode.
- Clean the oven as soon as possible after use if you are roasting in an open-topped tin or dish. It is easier to remove fat splashes when the oven is still warm. Wear heat-proof gloves to avoid burns.

**⚠ CAUTION**

- Do not cover the roasting rack with aluminum foil.
- Position food (fat side up) on the roasting rack.
- Pressing the **POWER** button during cooking clears all settings.

## Bake Mode

Bake is used to prepare foods such as pastries, breads and casseroles.

The oven can be programmed to bake at any temperature from 170 ℉ (76 ℃) to 500 ℉ (260 ℃). The default temperature is 350 ℉ (175 ℃).

### Setting the Bake Function

1 Press **Manual Cook** in the **Main Menu** screen.

2 Select **Bake** in the cooking mode screen.

3 Press **Temp.** to set the desired cooking temperature. Press ∧ or ∨ to increase or decrease the temperature and then press ⟵ to save the settings.
You can also use the number pad icon to set the cooking temperature directly and then press **OK**.

4 If desired, press **Time** and press **Cook Time** or **Cooking starts at** to set the cook time or cooking start time. Press ∧ or ∨ to increase or decrease the time and then press ⟵ to save the settings.
You can also use the number pad icon to set the cooking time directly and then press **OK**.

5 Press the **START/STOP** button on the control panel.

6 If the cook time is set, the remaining time appears in the display. If a cooking start time is set, the start time appears in the display.

7 A chime sounds once preheating is complete.

8 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.

### Changing the Cook Settings

1 Press **Edit** to bring up the Cook Settings screen.

2 Adjust the settings using the number pad or scroll function.

3 Press the **START/STOP** button on the control panel.

### Baking Tins

- When baking in **Bake** modes, use baking tins with a dark metal or coated surface.
- When baking with **Convection Bake**, you can also use baking tins with a bright metal surface.
- Always place cake tins in the middle of the tray or oven rack.
- When baking with **Bake**, you can place two baking tins side by side in the oven for a baking time that is only slightly longer.

**NOTE**

- If no cook time is set, the oven turns off automatically after 12 hours.

### Tips for Baking

| Results of Baking | Possible Cause | Solution |
|---|---|---|
| The cake base is too light | Wrong oven rack position | Use a dark baking tin or put the cake one rack lower down. |

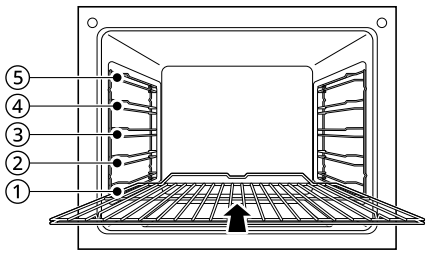
| Results of Baking | Possible Cause | Solution |
|---|---|---|
| Cake collapses (turns lumpy, soggy) | Oven temperature too high | Set the temperature slightly lower. |
| | Baking time too short | Set a longer baking time. The baking time cannot be reduced by setting a higher temperature. |
| | Mixture contains too much liquid | Use less liquid. Follow instructions for dough mixing times, especially when using kitchen appliances. |
| Cakes are too dry | Oven temperature too low | Next time set a slightly higher temperature. |
| | Baking time too long | Set a slightly shorter baking time. |
| Cakes are browned unevenly | Baking temperature too high and baking time too short | Set a slightly lower baking temperature and a slightly longer baking time. |
| | Mixture unevenly distributed | Distribute the mixture evenly over the baking tray/tin. |
| Baking time too long | Temperature too low | Next time set a slightly higher temperature. |

## Recommended Baking Guide

### Rack and Pan Placement

Baking results will be better if baking pans are centered in the oven as much as possible.

Multiple-rack cooking saves time and energy. Whenever possible, cook foods requiring the same cooking temperature together in one oven.




### Baking Rack Guide

| Type of Food | Rack Position |
|---|---|
| Angel food cake, frozen pies | ② |
| Bundt or pound cakes | ② |
| Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies | ③ |
| Casseroles | ③ |
| Turkey, roasts, or ham | ① |
| Frozen pizza | ③ |
| Roast chicken | ② |

**NOTE**

- When baking cakes and cookies on multiple racks, use the Convection Bake mode and place racks in positions ② and ④.
- Always count rack position from the bottom up.

## Broil Mode

### Setting the Oven to Broil

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

Keep the oven door closed while broiling. Let the oven preheat for approximately 5 minutes before cooking food.

**⚠ CAUTION**

- Do not cover the oven rack with aluminum foil. Doing so will cause a fire.
- Should an oven fire occur, leave the oven door closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher.
- DO NOT put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.
- When using your broiler, the temperature inside the oven will be extremely high. Take care to avoid possible burns by:
  - Keeping the door closed when broiling
  - Always wearing oven mitts when inserting or removing food items

**NOTE**

- This appliance 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 **Close the door to start cooking** appears on the display. Close the door and reset the Broil function. If the door is opened during broiling, the broil burner turns off after five seconds. The broiler turns back on automatically once the door is closed.

1. Press **Manual Cook** in the **Main Menu** screen.
2. Press **Broil**.
3. Select the desired temperature: **Low**, **Medium**, or **High**.
4. If desired, press **Time** and press **Cook Time** or **Cooking starts at** to set the cook time or cooking start time. Press ∧ or ∨ to increase or decrease the time and then press ⟵ to save the settings.
   You can also use the number pad icon to set the cooking time directly and then press **OK**.
5. Press the **START/STOP** button on the control panel.
6. Let the oven preheat for approximately 5 minutes before cooking the food.
7. If the cook time is set, the remaining time appears in the display. If a cooking start time is set, the start time appears in the display.
8. Press the **START/STOP** button on the control panel to cancel at any time or when cooking is complete.

**NOTE**

- If the cook time is not set, the oven automatically turns off after 3 hours.
- The heating elements and fan turn off if the door is opened. They turn on again after the door is closed.

## Changing the Broil Settings

1. Press **Edit** in the display to bring up the Cook Settings screen.
2. Adjust the settings using the number pad or scroll function.
3. Press the **START/STOP** button on the control panel.

### To Stop Cooking

Press the **START/STOP** button on the control panel and then press **Stop** in the display.

### Tips for Reducing Smoke

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

- Always use a broiler pan. Do not use saute pans or regular baking sheets for safety reasons.
- The broiler pan should always be thoroughly cleaned and at room temperature at the beginning of cooking.
- Always run your cooktop ventilation system or vent hood during broiling.

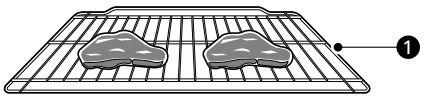
- Keep the interior of your oven as clean as possible. Leftover debris from prior meals can burn or catch fire.
- Avoid fatty marinades and sugary glazes. Both of these will increase the amount of smoke you experience. If you would like to use a glaze, apply it at the very end of cooking.
- If you are experiencing significant smoke with any food item, consider:
  - Lowering the broiler to the **Low** setting.
  - Lowering the rack position to cook the food farther away from the broiler.
  - Using the **High** broil setting to achieve the level of searing you desire, and then either switching to the **Low** broil setting, or switching to the Medium broil setting.
- As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.
- Adhere to the guidelines in the **Recommended Broiling Guide** section whenever possible.

## Recommended Broiling Guide

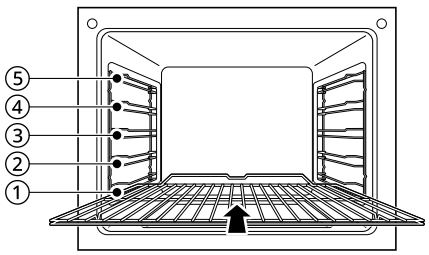
## Recommended Broiling Guide

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.




❶ Standard Rack




| Food | Quantity and/or Thickness | | Rack Position | First Side Time (min.) | Second Side Time (min.) | Comments |
|---|---|---|---|---|---|---|
| **Ground Beef** | 1 lb (9 patties)<br>1/2 to 3/4" thick | | ⑤ | 3-5 | 3-5 | Space evenly. Up to 9 patties may be broiled at once. |
| **Beef Steaks** | 1" thick<br>1 to $1^1/_2$ lb. | Rare | ⑤ | 5-8 | 3-7 | Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat. |
| | | Medium | ⑤ | 6-12 | 5-10 | |
| | | Well done | ⑤ | 13-18 | 10-15 | |
| | $1^1/_2$" thick<br>2 to $2^1/_2$ lb. | Rare | ⑤ | 9-11 | 8-10 | |
| | | Medium | ⑤ | 12-14 | 10-12 | |
| | | Well done | ⑤ | 14-18 | 12-16 | |

| Food | Quantity and/or Thickness | | Rack Position | First Side Time (min.) | Second Side Time (min.) | Comments |
|---|---|---|---|---|---|---|
| **Chicken** | 1 whole, 2 to 2 1/2 lb. split lengthwise | | ④ | 12-16 | 10-14 | Broil skin-side-down first. |
| | 2 Breasts | | ④ | 5-8 | 5-8 | |
| **Lobster Tails** | 2–4<br>10 to 12 oz each | | ④ | 10-20 | 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 | | ⑤ | 3-5 | 3-5 | Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. |
| **Ham Slices** (precooked) | 1/2" thick | | ⑤ | 2-3 | 2-3 | Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham. |
| **Pork Chops** Well done | 2 (1/2" thick) | | ④ | 8-10 | 7-9 | Slash fat. |
| | 2 (1" thick) about 1lb. | | ④ | 10-12 | 9-11 | |
| **Lamb Chops** | 2 (1" thick) about 10 to 12 oz | Medium | ④ | 5-8 | 4-6 | Slash fat. |
| | | Well done | ④ | 1-10 | 5-8 | |
| | 2 (1 1/2" thick) about 1lb. | Medium | ④ | 8-10 | 7-9 | |
| | | Well done | ④ | 10-12 | 9-11 | |
| **Salmon Steaks** | 2 (1" thick) | | ⑤ | 4-6 | 3-5 | Grease pan. Brush steaks with melted butter. |
| | 4 (1" thick) about 1 lb. | | ⑤ | 5-8 | 4-7 | |

- This guide is only for reference. Adjust cook time according to your preference.

**NOTE**

- The USDA advises that consuming raw or undercooked fish, meat, or poultry can increase your risk of food-borne illness.
- The USDA has indicated the following as safe minimum internal temperatures for consumption:
  - Ground beef: 160 ℉ (71.1 ℃)
  - Poultry: 165 ℉ (73.9 ℃)
  - Beef, veal, pork, or lamb: 145 ℉ (62.8 ℃)
  - Fish / Seafood: 145 ℉ (62.8 ℃)

## 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.

## Frozen Meal

The Frozen Meal function is specially designed for cooking frozen prepared meals. It heats from both the top and bottom to brown food more evenly.

This system is designed to give the optimum cooking performance by automatically selecting a combination of the broil and bake heating systems. No preheating is required when using the Frozen Meal mode. For best results with frozen pizza, cook food on a single rack placed in position 4 at 400 °F.

### Setting the Frozen Meal Function

1. Press **Manual Cook** in the **Main Menu** Screen.
2. Select **Frozen Meal** in the cooking mode screen.
3. Press **Temp.** to set the desired cooking temperature. Press ∧ or ∨ to increase or decrease the temperature and then press ← to save the settings.
   You can also use the number pad icon to set the cooking temperature directly and then press **OK**.
4. If desired, press **Time** and press **Cook Time** or **Cooking starts at** to set the cook time or cooking start time. Press ∧ or ∨ to increase or decrease the time and then press ← to save the settings.
   You can also use the number pad icon to set the cooking time directly and then press **OK**.
5. Press the **START/STOP** button on the control panel.

### Changing the Frozen Meal Settings

1. Press **Edit** in the display to bring up the Cook Settings screen.
2. Adjust the settings using the number pad or scroll function.
3. Press the **START/STOP** button on the control panel.

### To Stop Cooking

Press **START/STOP** button on the control panel and then press **Stop** in the display.

## Warm Mode

This function will maintain an oven temperature of less than 200 ℉ (93 ℃). It will keep cooked food warm for serving up to 3 hours after cooking has finished.

### Setting the Warm Mode

1. Press **Manual Cook** in the **Main Menu** screen.
2. Select **Warm** in the cooking mode screen.

3 Select the desired temperature: **Low**, **Medium**, or **High**.

4 If desired, press **Time** and press **Cook Time** or **Cooking starts at** to set the cook time or cooking start time. Press ∧ or ∨ to increase or decrease the time and then press ← to save the settings.
You can also use the number pad icon to set the cooking time directly and then press **OK**.

5 Press the **START/STOP** button on the control panel.

### Changing the Warm Settings

1 Press **Edit** in the display to bring up the Cook Settings screen.

2 Adjust the settings using the number pad or scroll function.

3 Press the **START/STOP** button on the control panel.

### To Stop Cooking

Press **START/STOP** button on the control panel and then press **Stop** in the display.

**NOTE**

- The Warm function is intended to keep food warm. Do not use it to cool food down.

## Proof Mode

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

### Setting the Proof Mode

1 Press **Manual Cook** in the **Main Menu** screen.

2 Select **Proof** in the cooking mode screen.

3 If desired, press **Time** and press **Cook Time** or **Cooking starts at** to set the cook time or cooking start time. Press ∧ or ∨ to increase or decrease the time and then press ← to save the settings.
You can also use the number pad icon to set the cooking time directly and then press **OK**.

4 Press the **START/STOP** button on the control panel.

**NOTE**

- If the proofing time is not set, the oven automatically turns off after 12 hours.

### To Stop Cooking

Press **START/STOP** button on the control panel and then press **Stop** in the display.

**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 150 °F. **Oven is too hot.** shows in the display.
- The proof feature automatically provides the optimum temperature for the proofing process, and therefore does not have a temperature adjustment.
- For best results, cover the dough with a cloth or with plastic wrap. (The plastic may need to be anchored underneath the container so the oven fan does not blow it off.)
- If using Proof after cooking, wait for the oven to cool first.
- The Proof mode can only be set as a single stage, not as part of multi-stage cooking.

## Air Fry

This feature automatically increases the entered temperature by 45 °F for optimal performance when using Air Fry.

The Air Fry mode can be programmed to cook at any temperature from 300 °F (148 °C) to 500 °F (260 °C). The default temperature is 400 °F (205 °C).

The Air Fry function is specially designed for oil-free frying.

## Setting the Air Fry Mode

1. Press **Manual Cook** in the **Main Menu** screen.
2. Select **Air Fry** in the cooking mode screen.
3. Press **Temp.** to set the desired cooking temperature. Press ∧ or ∨ to increase or decrease the temperature and then press ← to save the settings.
   You can also use the number pad icon to set the cooking temperature directly and then press **OK**.
4. If desired, press **Time** and press **Cook Time** or **Cooking starts at** to set the cook time or cooking start time. Press ∧ or ∨ to increase or decrease the time and then press ← to save the settings.
   You can also use the number pad icon to set the cooking time directly and then press **OK**.
5. Press the **START/STOP** button on the control panel.
6. If the cook time is set, the remaining time appears in the display. If a cooking start time is set, the start time appears in the display.
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.

## To Stop Cooking

Press the **START/STOP** button on the control panel and then press **Stop** in the display.

**NOTE**

- No preheating is required when using the Air Fry mode.
- If cooking multiple batches, the later batches may take less time to cook.
- Wet batters and coatings will not crisp or set when using the Air Fry mode.

## Tips for Air Fry

- For best results, cook food on a single rack placed in the positions suggested in the chart in this manual.
- Spread the food out evenly in a single layer.
- Use either the air fry tray or a dark baking tray with no sides or short sides that does not cover the entire rack. This allows for better air circulation.
- If desired, spray the baking tray or air fry tray with a pan spray. Use an oil that can be heated to a high temperature before smoking, such as avocado, grapeseed, peanut or sunflower oil.
- Place a foil-lined baking tray on a rack in position ① to catch the oil falling from the food. For high-fat foods like chicken wings, add a few sheets of parchment paper to absorb the fat.
- Check food often and shake it or turn it over for crisper results.
- Prepared frozen foods may cook faster with the Air Fry mode than stated on the package. Reduce the cooking time by about 20 percent, check food early, and adjust cooking time as needed.
- Use a food thermometer to make sure food has reached a safe temperature for consumption. Eating undercooked meats can increase your risk of food-borne illness.
- For the crispiest results, dredge fresh chicken wings or tenders in seasoned flour. Use 1/3 cup flour for 2 pounds of chicken.

## Recommendations When Air Frying High-Fat Foods

Foods high in fat will smoke when using the Air Fry mode. For best results, follow these recommendations when air frying foods that are high in fat, such as chicken wings, bacon, sausage, hot dogs, turkey legs, lamb chops, ribs, pork loin, duck breasts, or some plant-based proteins.

**⚠ CAUTION**

- Never cover slots, holes, or passages in the oven bottom or cover entire racks with materials such as aluminum foil. Doing so blocks airflow through the oven and can result in carbon monoxide poisoning. Aluminum foil can also trap heat, causing a fire hazard or poor oven performance.

- Turn on your exhaust hood at a high fan setting before you start Air Fry and leave it on for 15 minutes after you're done.
- Open a window or sliding glass door, if possible, to make sure the kitchen is well-ventilated.
- Keep the oven free from grease buildup. Wipe down the interior of the oven before and after air frying (once the oven has cooled).
- Run oven cleaning cycles (**Easy Clean**) regularly, depending on how often and what types of food you Air Fry.
- Avoid opening the oven door more than necessary to help maintain the oven temperature, prevent heat loss, and save energy.
- Air-frying fresh chicken pieces such as wings or drumsticks with the skin left on can produce smoke as the fat renders at high temperatures. If the smoke is excessive, use the Convection Roast mode instead of Air Fry.

## Recommended Air Frying Guide

- Arrange food evenly in a single layer. Space food out and do not fill the entire tray. For best results in 24" ovens, arrange food in the middle of the tray and leave the sides of the tray open for better air circulation.
- Put a foil-lined baking pan on a rack in position ① to catch drips. If needed, add parchment paper to absorb oil and reduce smoking.
- Flip food over during cooking to avoid burning it.
- Suggested cook settings are only a guide. Results may vary depending on the brand or quantity of food. Adjust the settings as needed to achieve the desired results.

† High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.

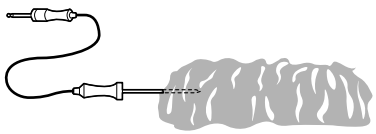
| Recommended Items | Quantity (oz) | Temp. (°F) | Rack Position | Time | Guide |
|---|---|---|---|---|---|
| **POTATOES-Frozen** | | | | | |
| Frozen French Fries (Shoestring) | 16 | 425 | ③ | 15-25 | - |
| Frozen French Fries (Crinkle cut, 10x10 mm) | 16 | 400 | ③ | 18-28 | - |
| Frozen Sweet Potato Fries | 16 | 400 | ③ | 15-25 | - |
| Frozen Tater Tots | 20 | 425 | ③ | 18-28 | - |
| Frozen Hash Browns | 14 | 425 | ③ | 18-28 | - |
| **POTATOES-Fresh/Homemade** | | | | | |
| Homemade French Fries (10x10 mm) | 16 | 425 | ③ | 20-30 | Cut the potatoes and soak for 30 minutes in hot tap water. Drain and pat dry. Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste. |
| **CHICKEN-Frozen** | | | | | |
| Frozen Chicken Nuggets, Crispy | 30 | 400 | ③ | 15-25 | - |
| Frozen Chicken Strips | 16 | 400 | ③ | 15-25 | - |

| Recommended Items | Quantity (oz) | Temp. (°F) | Rack Position | Time | Guide |
|---|---|---|---|---|---|
| Frozen Hot Wings, Bone-in | 20 | 400 | ③ | 25-30 | - |
| **CHICKEN-Fresh, Skin on** | | | | | |
| Fresh Chicken Wings† | 24 | 450 | ③ | 25-30 | Brush or lightly spray with 1 tbsp. of oil. Add salt and pepper to taste. |
| **OTHER** | | | | | |
| Frozen Onion Rings, Breaded | 14 | 400 | ③ | 18-22 | - |

## Probe Mode

The probe accurately measures the internal temperature of meat, poultry and casseroles. Always unplug and remove the probe from the oven before removing food. Before using, insert the probe into the center of the thickest part of meat or into the inner thigh or breast of poultry, away from fat or bone. Place food in the oven and connect the meat probe to the jack. Keep the probe as far away from heat sources as possible.

- The probe can be used in the **Convection Bake**, **Convection Roast** and **Bake** modes.
- For thin cuts of meat, insert the probe in thickest side of the meat.



## Using the Meat Probe Feature

**⚠ CAUTION**

- Always use an oven mitt to remove the temperature probe. Do NOT touch the grilling element. Failure to follow this warning 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.

**1** Insert the probe into the food.

**2** Open the flap upwards and connect the probe to the jack in the oven. **Probe connected** appears in the display and the probe icon appears at the top of the display.

| Probe icon | |
|---|---|

**3** Select a desired cooking mode. The probe can be used with **Convection Bake**, **Bake** and **Convection Roast** modes.

**4** Press **Temp.** to set the desired cooking temperature. Press ∧ or ∨ to increase or decrease the temperature and then press ← to save the settings.
You can also use the number pad icon to set the cooking temperature directly, then press **OK**.

- The default probe temperature is 150 ℉ (65 ℃), but can be changed to any temperature between 80 ℉ (27 ℃) and 210 ℉ (100 ℃).

| Number pad icon | |
|---|---|

**5** If desired, press **Time** to set the cooking start time.
Press ∧ or ∨ to adjust the time and then press ← to save the settings.
You can also use the number pad icon to set the cooking time directly and then press **OK**.

**6** Press the **START/STOP** button on the control panel. If a cooking start time is set, the start time appears in the display.

**7** When the set probe temperature is reached, the oven shuts off automatically.

### Changing the Probe Temperature while Cooking

**1** Press **Edit** in the display to bring up the Cook Settings screen.

**2** Adjust the settings as desired.

**3** Press the **START/STOP** button on the control panel.

### To Stop Cooking

Press the **START/STOP** button on the control panel and then press **Stop** in the display.

**NOTE**

- To avoid breaking the probe, make sure food is completely defrosted before inserting the probe.
- See the Recommended Probe Temperature Chart to set the probe temperature.

## Recommended Probe Guide

### 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 | |

### Recommended Probe Temperature Chart

| Category | Examples of Food | Safe Internal Temp. | Desired Doneness |
|---|---|---|---|
| Ground Meat & Meat Mixtures | Meatloaf | 160 °F (71 °C) | - |
| | Meatballs | 165 °F (74 °C) | |

| Category | Examples of Food | Safe Internal Temp. | Desired Doneness |
|---|---|---|---|
| Fresh Beef, Veal, Lamb | Roasts | 145 °F (63 °C) | Rare: 120 °F (49 °C)<br>Medium rare: 135 °F (57 °C)<br>Medium: 140 °F (60 °C)<br>Medium well: 150 °F (66 °C)<br>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: 160 °F (71 °C) |
| | Fresh Ham (Raw) | | Well done: 165 °F (74 °C) |
| | Precooked Ham (Reheat & Serve) | 140 °F (60 °C) | - |
| Leftovers & Casseroles | Leftovers | 165 °F (74 °C) | - |
| | Casseroles | | |
| Seafood | Whole Fish | 145 °F (63 °C) | - |
| | Fish Fillet (Side of Fish) | | |
| | Fish Steaks or Portions | | |

## Recipe Cook Mode

The Recipe Cook function provides guidance for cooking foods or dishes that may be unfamiliar. It contains preset programs for cooking many popular food items, with information on recommended preheating, accessories, and rack position for optimal results.

### Setting Recipe Cook Mode

**1** Press **Recipe Cook** in the **Main Menu** screen.

**2** Press a category to filter the options.

**3** Scroll through or tap the letters to find and select an item.

**4** Press **Info.** to see the recommended recipe.

- The recommendations may differ depending on the category and weight of your food.
- Follow the recommendations in the display regarding accessories and rack position.

**5** Press ⟵.

**6** Press the **START/STOP** button on the display.

## Recipe Cook Guide

- Preheat oven first for most items.
- Preheat for 5 minutes when broiling.
- If using probe, insert food and probe before preheating.

**NOTE**

- When cooking thin cuts of meat, insert the probe into the thickest part of the meat. If the probe is inserted incorrectly, the oven could turn off too soon. See the Probe section for instructions.

| Menu | | | Accessories/ Cookware | Shelf Position | Cooking time in min. |
|---|---|---|---|---|---|
| Beef | Beef Tenderloin | Rare | Grid on broiler pan | ② | 50~75 |
| | | Medium rare | | ② | 60~85 |
| | | Medium | | ② | 70~95 |
| | | Medium well | | ② | 80~100 |
| | | Well done | | ② | 85~115 |
| | Pot Roast | | Ovenproof pot with cover | ② | 50~80 |
| | Roast Beef | Rare | Grid on broiler pan | ② | 35~75 |
| | | Medium rare | | ② | 40~85 |
| | | Medium | | ② | 45~95 |
| | | Medium well | | ② | 50~105 |
| | | Well done | | ② | 55~115 |
| | London Broil | Rare | | ④ | 5~10 + 5~10 |
| | | Medium rare | | ④ | 8~12 + 8~12 |
| | | Medium | | ④ | 10~15 + 10~15 |
| | | Medium well | | ④ | 12~18 + 12~18 |
| | | Well done | | ④ | 15~20 + 15~20 |
| | Steak | Rare | | ⑤ | 3~10 + 3~10 |
| | | Medium rare | | ⑤ | 5~10 + 4~9 |
| | | Medium | | ⑤ | 6~12 + 5~10 |
| | | Medium well | | ⑤ | 10~15 + 8~12 |
| | | Well done | | ⑤ | 13~18 + 10~15 |
| | Beef Marinade | | | ③ | 30~50 |
| | Meat Loaf | | Loaf pan | ② | 50~90 |

| Menu | | | Accessories/ Cookware | Shelf Position | Cooking time in min. |
|---|---|---|---|---|---|
| Pork | Pork Butt | | Casserole dish | ② | 75~100 |
| | Pork Chops | | Grid on broiler pan | ④ | 30~50 |
| | Pork Loin | | | ② | 40~80 |
| | Pork Tenderloin | | | ② | 35~70 |
| Lamb | Rack | | | ② | 20~40 |
| | Bone-in Leg of Lamb | | | ④ | 60~90 |
| Veal | Veal Top Sirloin | | | ② | 50~95 |
| | Veal Chops | | | ⑤ | 3~10 + 3~8 |
| | Veal Rolled Roast | | | ② | 40~120 |
| | Veal Rib Roast | | | ② | 70~200 |
| | Veal Tenderloin | | | ② | 60~90 |
| Fish | Fish Fillet | | Baking dish | ④ | 20~30 |
| | Whole | | | ④ | 25~50 |
| | Shrimp | | Grid on broiler pan | ⑤ | 5~15 |
| | Lobster Tails | | | ④ | 10~20 |
| | Salmon Steak | Rare | Baking dish | ④ | 5~8 |
| | | Medium rare | | ④ | 8~15 |
| | | Well done | | ④ | 15~25 |
| Poultry | Chicken | Legs & Thighs | | ④ | 20~40 |
| | | Wings (Fresh) | Grid on broiler pan | ⑤ | 8~20 |
| | | Wings (Frozen) | | ④ | 20~35 |
| | | Breasts | Baking dish | ④ | 15~30 |
| | | Cutlet | Casserole dish | ④ | 15~30 |
| | | Whole | Grid on broiler pan | ② | 30~80 |
| | Whole Turkey | | | ① | 180~220 |
| Casserole | Lasagna (Fresh) | | Baking dish | ③ | 50~70 |

| Menu | | | Accessories/ Cookware | Shelf Position | Cooking time in min. |
|---|---|---|---|---|---|
| Pizza | Frozen Thin Crust | | Directly on rack | ③ | 10~30 |
| | | | On pizza pan | ③ | 10~30 |
| | | | On pizza stone | ③ | 10~30 |
| | Frozen Rising Crust | | Directly on rack | ③ | 12~30 |
| | | | On pizza pan | ③ | 12~30 |
| | | | On pizza stone | ③ | 12~30 |
| | From Scratch/Homemade | | Directly on rack | ③ | 12~25 |
| | | | On pizza pan | ③ | 12~25 |
| | | | On pizza stone | ③ | 12~25 |
| Desserts | Brownies | | Baking dish | ③ | 30~50 |
| | Cheesecake | | Cake pan | ③ | 50~90 |
| | Fruit pie | Whole Pie | Pie pan | ③ | 50~70 |
| | | Parbake Bottom Crust Only | | ③ | 30~50 |
| | Fruit tart | | Tart pan | ③ | 20~40 |
| | Cakes | Layer Cake | Cake pan | ③ | 25~40 |
| | | Angel Food Cake | | ② | 20~40 |
| | Muffins/Cupcakes | | Muffin pan | ③ | 15~35 |
| | Puff Pastry | | Baking sheet | ③ | 10~20 |
| | Cookies | Single Tray | | ③ | 15~40 |
| | | Multiple Tray | | ②+④ | 25~55 |
| | Biscuits/Scones | | | ③ | 20~40 |
| | Souffle | | Souffle dish | ② | 50~70 |
| Miscellaneous | Proof | | Ovenproof bowl with cover | ③ | 30~90 |
| | Drying/Dehydrating (Fruits or Vegetables) | | Baking sheet | ③ | 240~480 |
| | Slow Roasting | | Grid on broiler pan | ② | 120~240 |

| Menu | | | Accessories/ Cookware | Shelf Position | Cooking time in min. |
|---|---|---|---|---|---|
| Bread (Steam) | White Bread | Homemade | Loaf pan | ③ | 30~60 |
| | | Frozen | | ③ | 15~30 |
| | | Parbaked | | ③ | 12~30 |
| | Baguette | Homemade | Perforated baguette pan | ② | 25~35 |
| | | Frozen | | ③ | 10~30 |
| | | Parbaked | | ③ | 5~25 |
| | Cinnamon Raisin Bread | | Loaf pan | ③ | 30~45 |
| | Walnut Bread | | Loaf pan or perforated tray | ③ | 35~60 |
| | Whole Grain Bread | Homemade | Loaf pan | ② | 20~40 |
| | | Frozen | | ③ | 10~30 |
| | | Parbaked | | ③ | 8~25 |
| | Banana Bread | Homemade | | ③ | 30~45 |

## Steam Function

Steam cooking uses the moist heat of steam to cook food. This is an ideal cooking method for delicate food items such as seafood, which can lose nutrients when boiled.

The oven provides 3 methods of steam cooking: **Steam**, **Steam Bake** and **Sous Vide**.

**⚠ CAUTION**

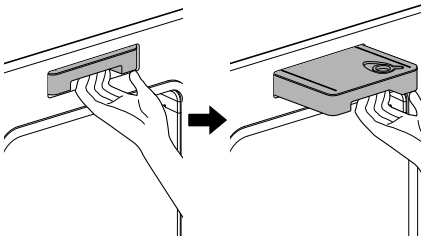
- Take care when opening the oven door during or after steam cooking. Hot steam can cause scalding.
- After any steam cooking cycle, the drying function will run automatically. It is normal to hear the steam pump running during the drying function.

## Using the Water Tank

The water tank is located behind the control panel.

**1** Press the **Open Panel** button on the control panel.

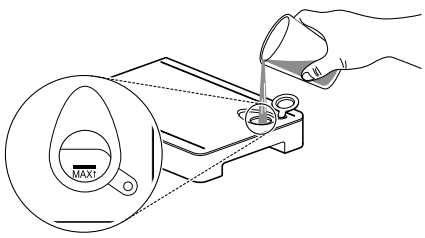
- The control panel automatically fully opens.



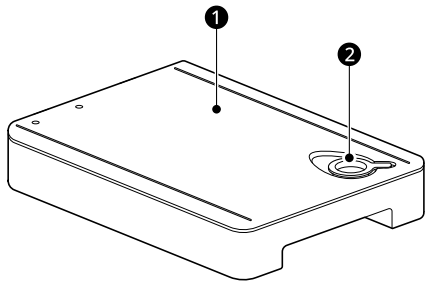
**2** Remove the water tank and place it on a flat surface.

**3** Remove the water tank cover or flip open the fill lid at the front of the water tank cover.

**4** Fill the water tank to the **Max** line.



**5** Assemble the water tank cover and the fill lid.




❶ Water tank cover

❷ Fill lid

**⚠ CAUTION**

- Make sure the water tank cover and fill lid are closed before putting the tank in the oven.
- Use potable water only.
- Do not fill the water tank with any fluid or mixture other than water.
- Do not fill the water tank with hot water.
- Fill the water tank up to the line indicated on the front.
- Do not tilt the water tank while it is full.
- Discard any remaining water and clean the water tank after cooking.
- Use the water tank only for its intended purpose of providing water for steam cooking.
- Monitor the water level in the tank and refill as needed for steam cooking. Use oven mitts to avoid burns when handling the hot tank.

**6** Carefully insert the water tank into the correct position in the control panel, making sure to keep the tank level while carrying it. If the tank is not kept level, water will drain out of the tubes in the back.

**7** Close the control panel.

## Steam and Steam Bake Mode

The Steam mode cooks food using only the moist heat produced by steam. The oven can be programmed to cook at any temperature from 180 °F (80 °C) to 210 °F (99 °C). Make sure to empty the water tank after use.

The Steam Bake modes heat food gradually, using the oven heating elements and moist steam heat. The oven can be programmed to cook at any temperature from 210 °F (98 °C) to 450 °F (232 °C). Preset temperature options start at 350 °F (175 °C).

### Setting Steam Cook Mode

**1** Press **Steam Cook** in the **Main Menu** screen.

**2** Press **Steam** or **Steam-Bake**.

**3** Press **Steam Level** and select the desired **Steam Level**: **High**, **Medium** or **Low**. (Steam Bake Only)

- The **Steam Level** defaults to **High** unless you change it.

**4** Press **Temp.** to set the desired cooking temperature. Press ∧ or ∨ to adjust the temperature and then press ← to save the settings.
You can also use the number pad icon to set the cooking temperature directly and then press **OK**.

**5** If desired, press **Time** and press **Cook Time** or **Cooking starts at**.
Press ∧ or ∨ to adjust the time and then press ← to save the settings.
You can also use the number pad icon to set the cooking temperature directly and then press **OK**.

**6** Press the **START/STOP** button on the control panel.

**7** Once cooking is finished, allow the oven to cool completely and then wipe up any water on the oven interior.

**NOTE**

- Once Steam Bake cooking is started, an indicator on the display shows the status of the steam function.
- Make sure the water tank is filled with water before starting the Steam Bake mode. If the water in the tank runs out during cooking, a chime sounds and a popup appears in the

display. The oven continues to cook without steam.

- Remember to drain the water tank after use.
- When the temperature rises in the oven, steam may not be visible.
- It is normal to hear the sound of boiling water from the steam generator while running the steam functions.

### To Stop Steam Cooking

Press the **START/STOP** button on the control panel, then press **Stop** in the display.

### Tips for Steam Cooking

- To get the full benefit of steam cooking, don't overcrowd the oven rack or the steam pan.
- Preheating is not necessary when using steam modes.
- Food should retain its juiciness while achieving the correct coloring at the end of the cook time.
- Steam cooking may result in shorter cook times.
- Steamed foods can retain a higher level of moisture and nutrients and be full of flavor.
- Carefully monitor the cooking process because coloring can develop quickly with steam cooking.

## Steam Cooking Guide

| Recommended Items | Suggested Quantity (ounces) | Steam Setting & Set Temp (°F) | Rack Position | Cook Time (minutes) | Guide |
|---|---|---|---|---|---|
| Chicken Breasts | 18 oz | Steam 210 °F | 3 | 30-35 | |
| Shrimp | 16 oz | Steam 210 °F | 3 | 09-10 | Use the steam pan. |
| Diced Carrots | 20 oz | Steam 210 °F | 3 | 40-45 | Use the steam pan and make sure to cut the carrots to a uniform size. |
| Broccoli Florets | 18 oz | Steam 210 °F | 3 | 17-22 | |
| Diced Potatoes | 18 oz | Steam 210 °F | 3 | 25-30 | |

| Recommended Items | | Steam Setting & Set Temp (°F) | Rack Position | Cook Time (minutes) | Guide |
|---|---|---|---|---|---|
| Sandwich Bread | Homemade | Steam Bake High 350 °F | 2 | 25-30 | |
| | Frozen | | | 20 | Use a loaf pan or place bread directly on the rack. |
| | Par Baked | | | 10 | |
| Italian Bread Or French Bread | Homemade | Steam Bake High 450 °F | 2 | 25-30 | |
| | Frozen | | | 15-18 | Use a cookie sheet or place bread directly on the rack. |
| | Par Baked | | | 12-15 | |

| Recommended Items | | Steam Setting & Set Temp (°F) | Rack Position | Cook Time (minutes) | Guide |
|---|---|---|---|---|---|
| Baguette | Homemade | Steam Bake High 450 °F | 2 | 25-30 | |
| | Frozen | | | 15 | Use a cookie sheet or place bread directly on the rack. |
| | Par Baked | | | 08-10 | |

## Sous-Vide

Sous-Vide cooking uses steam to cook foods "low and slow." Use it to cook meat, fish, seafood, poultry or vegetables. Food must be vacuum packed in pouches.

It is not necessary to preheat the oven when using Sous-Vide.

Refer to the cooking guide for recommended Sous-Vide settings.

### Benefits of Sous-Vide

The lower temperatures and long cooking times used in Sous-Vide cooking provide many benefits.

- **Healthier**

  Compared to other cooking methods, Sous-Vide retains most of the original nutrients in food.
- **Safe and Convenient**

  The long cooking times used in Sous-Vide cooking allow food to be pasteurized. Because food is vacuum packed before cooking, the unopened pouches can be quickly chilled then easily stored after cooking.
- **Crisp and Moist Results**

  The fine temperature control of Sous-Vide cooking is an excellent way to achieve the perfect texture when cooking meat and poultry. The low temperatures used retain more of the moisture in food than conventional cooking methods. After cooking, a final sear in a frying pan adds the perfect crisp finish.

### Setting Sous-Vide Mode

1. Fill the tank to the **Max** line. Use softened, filtered water, if possible. Hard water may clog the steam generator more quickly with scale buildup.
2. Place the oven rack on rack position ③ and place the sealed food bag on it.
3. Press **Steam Cook** in the **Main Menu** screen.
4. Press **Sous-Vide**.
5. Press **Temp.** to set the desired cooking temperature. Press ∧ or ∨ to raise or lower the numbers, then press ⟵ to save the settings.
   You can also use the number pad icon to set the cooking temperature directly, then press **OK**.
6. If desired, press **Time**.
   And press **Cook Time** or **Cooking starts at** to set the cook time or cooking start time. Press ∧ or ∨ to raise or lower the numbers, then press ⟵ to save the settings.
   You can also use the number pad icon to set the cooking time directly, then press **OK**.
7. Press the **START/STOP** button on the control panel.
8. Once cooking is finished, allow the oven to cool completely. Then wipe up any water left on the oven interior.

### Changing the Sous-Vide Settings

1. Press **Edit** in the display to bring up the Cook Settings screen.
2. Adjust the settings using scroll function.
3. Press the **START/STOP** button on the control panel.

## To Stop Cooking

Press the **START/STOP** button on the control panel, then press **Stop** in the display

**NOTE**

- As the temperature in the oven rises, steam may not be visible.

## Tips for Sous-Vide

- Preheating is not necessary with sous-vide.
- When placing or removing food items in the oven, use a good pair of sturdy tongs.
- Adding a flavorful oil, like extra virgin olive oil, to the vacuum sealed bag can enhance your finished food item. The additional fat acts as an insulator to keep leaner cuts of protein moist or could be used as part of the sauce for the food item.
- As a general rule, fish, shellfish, and leaner cuts of meat and poultry take less time to cook. Tougher cuts will take longer. The size and number of items being cooked will also affect the time and temperature required to cook the food.
- The texture of food cooked with sous-vide may be unfamiliar. This texture isn't wrong, just different. The food will be consistently more juicy and tender than when cooked using conventional methods.
- Cooking the food in plastic vacuum-sealed bags is safe. The bags do not contain any harmful BPA that can leach into the food inside.
- Food items cooked in the anaerobic environment of vacuum sealed bags is just as safe as food cooked using conventional methods. As long as food does not stay in the USDA "danger zone" (40 °F to 140 °F) for a prolonged period of time and is cooked to a safe internal temperature for consumption, the food should be safe to eat. One of the main causes of food borne illness is when food is improperly stored for leftovers. Do not use the refrigerator to cool down hot food, as bacteria can be reintroduced in this way. Allow the food to come to room temperature, then store leftovers in smaller, shallower containers so it will cool down faster to below 40 °F when placed in the refrigerator. Food that is still vacuum sealed can be placed in ice water to cool quickly, and then stored in the refrigerator or freezer.
- Don't try to vacuum seal hot, frozen, or really wet food, as the bags will not seal properly.
- Sealing food in portion sizes and in a single layer will improve your results when using the sous-vide cooking method. The food will cook faster and be less likely to stay too long in the USDA danger zone.
- Don't crowd the oven rack. For best results, leave plenty of space between the food and the walls of the oven.

## Sous-Vide Cooking Guide

The size, weight, thickness, starting temperature, and your personal preferences will affect operating times. This guide is only for reference. Adjust the cook time according to your preference.

| Food | Quantity (oz) | Temp. (°F) | Rack Position | Time | | |
|---|---|---|---|---|---|---|
| | | | | Min | Target | Max |
| Beef Steak (Medium rare) | 1" thick 10.6-17.6 oz | 136.4 | 2 | - | 2.5 hr. | 3 hr. |
| Chicken breast | 3.5-7.1 oz | 152.6 | 2 | - | 2 hr. | 3 hr. |
| Salmon | 1" thick 3.5-7.1 oz | 140 | 2 | - | 2 hr. | 2.5 hr. |
| Asparagus | 0.5-0.7 oz | 185 | 2 | 20 min. | 30 min. | 45 min. |

- Cook 30 mins. or 1 hour more if you use meats thicker than 1".
- If you use larger cuts of meat, cut to match the recommended weight. Be careful not to put pieces of meat too close together.

## Remote Start Mode

If the appliance is connected to a home Wi-Fi network, the preheating function of the oven can be started or stopped using the **LG ThinQ** smartphone app.

### Preparing the Oven for a Remote Start

1. Press **Settings** at the bottom right of the **Main Menu** screen and then press **Remote Start**.

2. Select **On** or **Off**.

3. If **On** is selected, the **Remote Start** appears at the top of the display.
"**Remote Start is on. Check the LG ThinQ app to use Remote Start.**" appears in the display when Remote Start is activated.

4. Follow the instructions in the **LG ThinQ** app for using the Remote Start function.

**NOTE**

- Remote Start is disconnected in the following situations:
  - Remote Start is never set up in the smartphone 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 smartphone app to select the Wi-Fi network or connect 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

- **My Recipes**
  - Download new and special cooking recipes that are not included in the standard cooking mode on the appliance. Once **My Recipes** download is completed in the appliance, the appliance keeps the recipes. You can only create, edit or delete the recipes in the **LG ThinQ** application.
- **Scan to Cook** (USA Only)
  - Scan the barcode on a ready-made meal using the **LG ThinQ** application and send the recommended or customized cooking instructions straight to your oven. **Remote Start** must be activated on the oven to use Scan to Cook.
- **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.
- **Settings**
  - Allows you to set various options on the oven and in the application.
- **Smart Diagnosis**™
  - This function provides useful information for diagnosing and solving issues with the appliance based on the pattern of use.
- **Firmware Update**
  - Keep the appliance updated.

**NOTE**

- In the following cases, you must update the network information for each appliance in the **LG ThinQ** application under **Device Cards** ⟶ **Settings** ⟶ **Change Network**.
  - wireless router is changed
  - wireless router password is changed
  - Internet service provider is changed
- 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.




**NOTE**

- To verify the Wi-Fi connection, check that the icon 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.

**NOTE**

- The Wi-Fi may not connect or the connection may be interrupted because of the home network environment.
- 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.
- To reconnect the appliance or add another user, press and hold the **Wi-Fi** button for 3 seconds. Run the **LG ThinQ** application and follow the instructions in the application to connect the appliance.

## Radio Equipment Specifications

| Type | Operating Frequency Range | Output Power (Max.) |
|---|---|---|
| Wireless LAN | 2400 MHz - 2472 MHz | < 1 W |
| Bluetooth† | 2400 MHz - 2483.5 MHz | |

† This feature is only available on some models.

## FCC Notice

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and the receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device (transmitter module contained in this product) complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:

(1) This device may not cause harmful interference and

(2) This device must accept any interference received, including interference that may cause undesired operation.

Any changes or modifications in construction of this device which are not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

### FCC RF Radiation Exposure Statement

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

This equipment should be installed and operated with a minimum distance of 20 cm (7.8 inches) between the antenna and your body. Users must follow the specific operating instructions for satisfying RF exposure compliance.

## 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 MODIFICATIONS COULD VOID THE USER'S AUTHORITY TO OPERATE THE EQUIPMENT.

## 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.

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.

# Smart Diagnosis™ Feature

Use this feature to help you diagnose and solve problems with your appliance.

**NOTE**

- For reasons not attributable to LGE's negligence, the service may not operate due to external factors such as, but not limited to, Wi-Fi unavailability, Wi-Fi disconnection, local app store policy, or app unavailability.
- The feature may be subject to change without prior notice and may have a different form depending on where you are located.

## Using LG ThinQ to Diagnose Issues

If you experience a problem with your Wi-Fi equipped appliance, it can transmit troubleshooting data to a smartphone using the **LG ThinQ** application.

- Launch the **LG ThinQ** application and select the **Smart Diagnosis** feature in the menu. Follow the instructions provided in the **LG ThinQ** application.

## Using Audible Diagnosis to Diagnose Issues

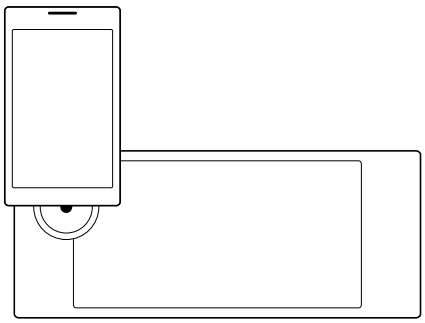
Follow the instructions below to use the audible diagnosis method.

- Launch the **LG ThinQ** application and select the **Smart Diagnosis** feature in the menu. Follow the instructions for audible diagnosis provided in the **LG ThinQ** application.

**1** Press **Settings** at the bottom right of the **Main Menu** screen, swipe the screen and then press **Smart Diagnosis**.

- If the display has been locked, you must deactivate the lock and then reactivate it.

**2** Place your phone's mouthpiece near the top left corner of the screen.



**3** Keep the phone in place until the tone transmission has finished. The display will count down the time. Once the countdown is over and the tones have stopped, the diagnosis will be displayed in the application.

**NOTE**

- For best results, do not move the phone while the tones are being transmitted.

# MAINTENANCE

## Cleaning

### Interior

Do not use oven cleaners to clean the oven cavity. Use the product's **EasyClean** function regularly to clean light soil. For stubborn soil, clean manually using the following tips.

- 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 local stores, can also help improve cleaning.

**⚠ 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.
- Do not clean the interior with the oven light on.
- To prevent burns, wait until the oven has cooled down before touching any of its parts.

### 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

**⚠ WARNING**

- 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. Dry and buff with a clean, dry paper towel or soft cloth.
4. Repeat as necessary.

**NOTE**

- To clean the stainless steel surface, use warm sudsy 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.

#### Oven Cavity

DO NOT use oven cleaners.

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

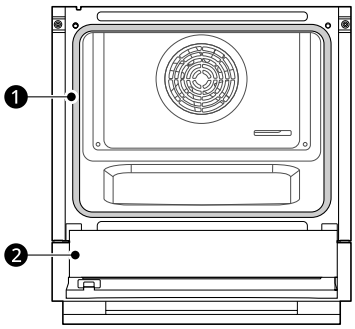
#### Oven Door

**⚠ CAUTION**

- Do not use harsh cleaners or harsh abrasive cleaning materials on the outside of the oven door. Doing so can cause damage.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they can scratch the surface, which may result in shattering of the glass.
- Do not use oven cleaners, cleaning powders, or harsh abrasive cleaning materials on the outside of the oven door.

- Use soapy water to thoroughly clean the oven door. Rinse well. Do not immerse the door in water.
- You may use a glass cleaner on the outside glass of the oven door. Do not spray water or glass cleaner on the door vents.

- Do not use oven cleaners, cleaning powders, or harsh abrasive cleaning materials on the outside of the oven door.
- Do not clean the oven door gasket. The oven door gasket is made of a woven material that is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.




❶ Don't hand clean oven door gasket

❷ Do hand clean door

## Oven Racks

Remove the oven racks before operating **EasyClean**.

**1** Clean with a mild, abrasive cleaner.

- Food spilled into the tracks could cause the racks to become stuck.

**2** Rinse with clean water and dry.

## Accessories

- Clean the racks, baking tray, and other accessories with a soft cloth and hot, soapy water.
- Do not clean the accessories in the dishwasher.

# EasyClean

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

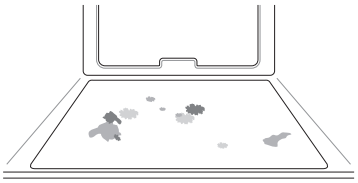
Your LG oven gives you the option of cleaning with LESS HEAT, LESS TIME, and virtually NO SMOKE OR FUMES. You can reduce energy use by cleaning light oven soils with the **EasyClean** feature.

## Benefits of EasyClean

- Helps loosen light soils before hand-cleaning
- **EasyClean** only uses water; no chemical cleaners
  - Minimizes smoke and odors

## When to Use EasyClean

- Example of oven soiling



### Case 1

- Soil pattern: Small drops or spots
- Types of soils: Cheese or other ingredients
- Common food items that can soil your oven: Pizza

### Case 2

- Soil pattern: Light splatter
- Types of soils: Fat/grease
- Common food items that can soil your oven: Steaks, broiled / Fish, broiled / Meat roasted at low temperatures

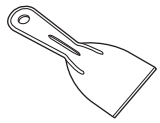
## EasyClean Instruction Guide

**NOTE**

- Allow the oven to cool to room temperature before using the **EasyClean** cycle. If your oven cavity is above 150 °F (65 °C), the **EasyClean** cycle will not be activated until the oven cavity cools down.
- The oven should be level to ensure that the bottom surface of the oven cavity is entirely covered by water at the beginning of the **EasyClean** cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Soil baked on through several cooking cycles will be more difficult to remove with the **EasyClean** cycle.
- Do not open the oven door during the **EasyClean** cycle. Water will not get hot enough if the door is opened during the cycle.

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 the tank to the **Max** line. Use softened, filtered water, if possible. Hard water may clog the steam generator more quickly with scale buildup.

4 Press **Cleaning** in the **Main Menu** screen, then press **EasyClean**.

5 Press the **START/STOP** button on the control panel. The remaining time appears in the display.

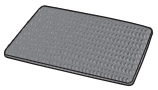
6 A tone will sound at the end of the 10 minutes cycle and **Cleaning is finished** appears in the display. Press the **START/STOP** button on the display.

**⚠ CAUTION**

- Some surfaces may be hot after the **EasyClean** cycle. Wear rubber gloves while cleaning to prevent burns.
- During the **EasyClean** cycle, the oven becomes hot enough to cause burns. Wait until the cycle is over before wiping the inside surface of the oven. Failure to do so may result in burns.
- Avoid leaning or resting on the oven door glass while cleaning the oven cavity.

7 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.

8 Clean the oven cavity immediately after the **EasyClean** cycle by scrubbing with a wet, non-scratch scouring sponge or pad. (The scouring side will not scratch the finish.) Some water may spill into the bottom vents while cleaning, but it will be captured in a pan under the oven cavity and will not hurt the burner.



**NOTE**

- Do not use any steel scouring pads, abrasive pads or cleaners as these materials can permanently damage the oven surface.

9 Once the oven cavity is cleaned, wipe any excess water with a clean dry towel. Replace racks and any other accessories.

10 If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas.

- Be sure that the oven cavity is empty of oven racks and other accessories.

**NOTE**

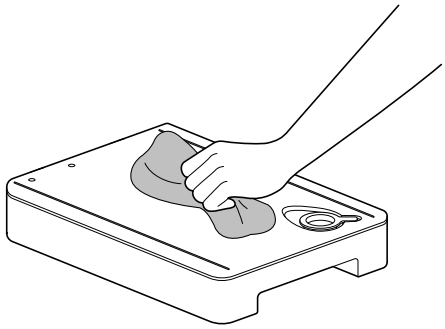
- The cavity gasket may be wet when the **EasyClean** cycle finishes. This is normal. Do not clean the gasket.
- If mineral deposits remain on the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.
- It is normal for the fan to operate during the **EasyClean** cycle.
- 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 the Water Tank

The water tank is used during the steam cooking functions. Use filtered, softened water if possible.

**NOTE**

- After using the steam function, the water tank should be drained. To avoid bacteria or odors, clean and dry the water tank after every use.
- Do not clean in a dishwasher.
- If the water tank does not slide in as smoothly as it should, clean the bottom of the tank.



**Hard Water Scale**

If hard water is used in the water tank, the steam generator may become clogged with hard water scale. In areas with hard water, run the Descaling function frequently or use softened water.

## Using Descaling Function

To remove mineral deposits that remain on the oven bottom after using the steam mode, use a cloth or sponge soaked in vinegar or a weak citric acid solution. For more stubborn or extensive scaling, use the Descaling function.

**NOTE**

- Use the Descaling function after every 2-3 uses of steam mode.

### Descaling

Use this function to remove the white deposits that form after the steam generator is used for a long period.

The Descaling function runs for 1 hour 43 minutes. Water will come out of the steam generator while it is being cleaned.

For instructions on removing and filling the water tank, see "Using the Water Tank."

**Setting Descaling**

1. Fill the water tank with a 50:1 mixture of water and citric acid. For example, use 4 tsp of citric acid in 4 1/4 cups water (20 g citric acid in 1000 ml water).
2. Carefully insert the water tank into the correct position in the control panel, making sure to keep the tank level while carrying it. If the tank is not kept level, water will drain out of the tubes in the back.
3. Press **Cleaning** in the **Main Menu** screen. Press **Steam Maintenance**, then press **Descaling**.
4. After 1 hour 32 minutes of descaling, a popup will appear in the display. Following the instructions, drain the tank and fill it with clean water.
5. Insert the tank and start the Rinsing function. Rinsing takes about 11 minutes.
6. Once the Rinsing function is complete, dry the inside of the oven with a soft cloth. Leave the oven door open and allow the oven to dry completely.

**NOTE**

- The Rinsing function must be completed even if the Descaling function is canceled.
- If water remains on the oven bottom after descaling, it can leave a residue after the oven is used.
- After running the Descaling function, clean the water tank.

## Using Draining Function

The **Draining** function removes residual water inside the steam generator. The function takes a little over 1 minute and runs automatically after any steam cooking cycle. The **Draining** function can also be started manually, if needed.

### Setting Draining

1 Make sure that the water tank is empty.

2 Press **Cleaning** in the **Main Menu** screen. Press **Steam Maintenance**, then press **Draining**.

3 Press the **Start/Stop** button on the display to begin **Draining**. The remaining time appears in the display.

## Using Drying Function

Use the **Drying** function to dry the oven cavity after a steam cooking cycle. **Drying** runs for 20 minutes.

### Setting Drying

1 Press **Cleaning** in the **Main Menu** screen. Press **Steam Maintenance**, then press **Drying**.

2 Press the **Start/Stop** button on the display to begin **Drying**. The remaining time appears in the display.

# Periodic Maintenance

## Changing the Oven Light

The oven light is a standard LED lamp. If the LED lamp does not turn on, please contact LG Electronics Customer Service. Do not attempt to replace or remove the LED lamp.

## Removing, Assembling and Dismantling the Oven Door

Removing and dismantling the oven door may be needed to achieve better cleaning performance. The oven door contains glass that can break. Care should be taken when removing, assembling and dismantling the oven door.

**⚠ CAUTION**

- To prevent burns, wait until the oven has cooled down before touching any of its parts.
- The door is very heavy. Be careful when removing, lifting and replacing the door.
- Do not lift the door by its handle. The handle is not designed to support the weight of the door, doing so can result in serious damage to the door of the appliance.
- 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.
- Do not close the oven door until all the oven racks are fully in place.
- Wear gloves when handling glass panels to avoid injury if the glass breaks.

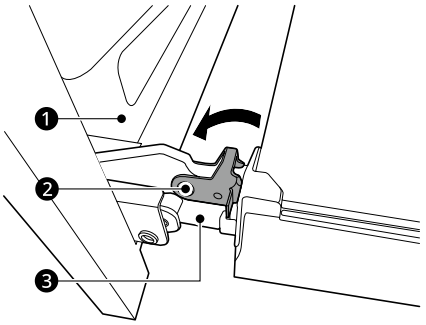
### Removing the Oven Door

**⚠ CAUTION**

- Open and close the clamp completely in order to prevent damaging the oven cavity.

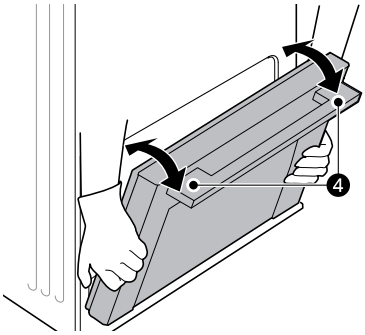
1 Fully open the door.

2 Lift up the door clamp ❷ and flip it towards the oven ❶ completely. Repeat on the other side.




3 Firmly grasp both sides of the door at the top.

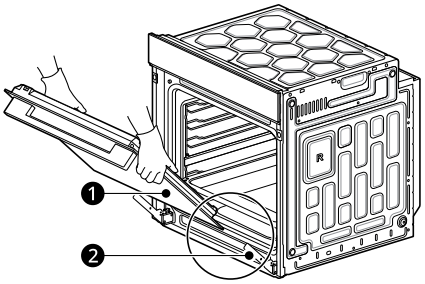
4 Partially close the door to approximately 70 degrees ❹. If the position is correct, the hinges ❸ will move freely.



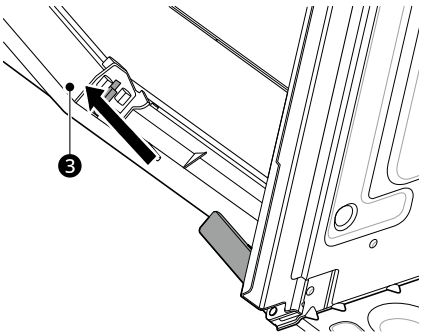

**5** Lift and pull the door towards you until the hinge latches are completely loosened.

## Assembling the Oven Door

**1** Firmly grasp both sides of the door ❶ near the top.

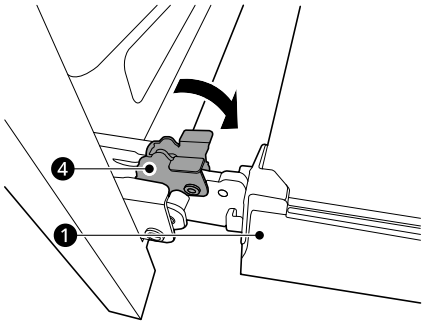



**2** Fully insert the hinges ❷ into the slots ❸.




**3** Slowly open the door fully. Make sure that the hinges ❷ are properly engaged in the slots ❸.

**4** Lift up the door clamp ❹ and flip it towards the oven door ❶ until it clicks into position. Repeat on the other side.



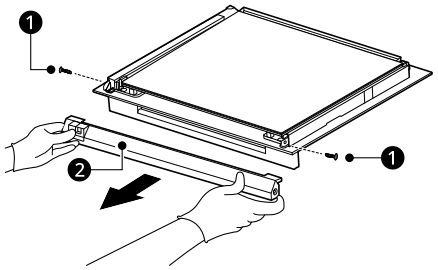

**5** Close the door.

## Dismantling the Oven Door

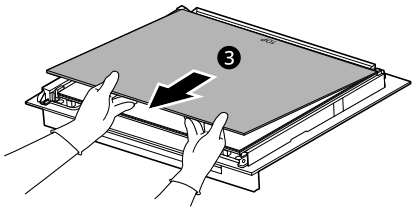
The oven door contains three layers of glass panels. Remove the oven door from the oven before dismantling the oven door.

**1** Remove the oven door from the oven and place it on a soft, flat surface to prevent breakage and scratching with the door handle facing the floor.

**2** Remove the 2 screws ❶ on both sides of the door top cover ❷ and pull forwards to remove it.




**3** Wearing safety gloves, grab and lift the glass panel ❸ slightly with both hands and pull it forward to remove it from the oven door. Set the glass aside on a protected surface.
Set aside the gaskets (4 ea) inserted into the glass.
Repeat to remove all three layers of glass panels, keeping track of the order removed.

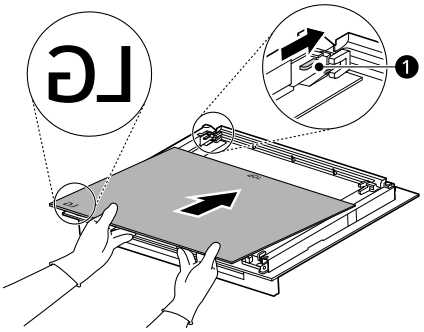


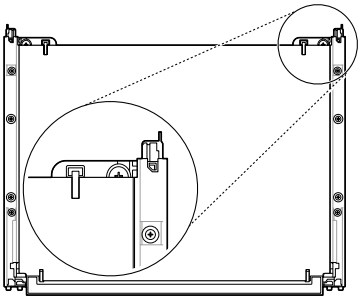

## Assembling the Glass Panel

Assemble the glass panels in the reverse sequence of their removal.

**1** Slide the bottom glass panel ❷ and the second glass panel ❶ into the oven door.

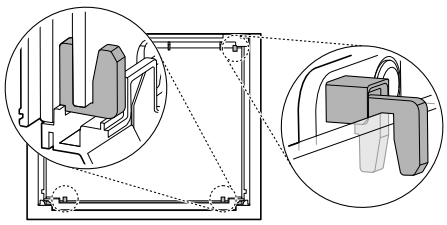
- Place the side of the panel printed with "**LG**" toward the oven door handle.



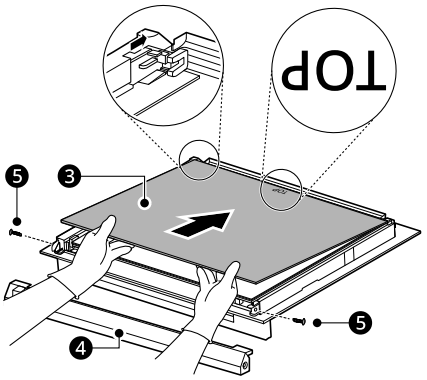
**2** Assemble the 4 packings on the second glass panel as shown.

- The packings hold the glass in place, reducing noise and vibration in the door.



**3** Slide in the top glass panel ❸ on top of the second glass panel in the oven door.

- If the glass is correctly assembled, you will see "**TOP**" printed on the bottom of the glass panel to indicate the correct orientation of the panels.




**4** Assemble the door top cover ❹ and the 2 screws ❺.

- Make sure the cover clicks into place.

# TROUBLESHOOTING

## FAQs



### Frequently Asked Questions

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

A: 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 **Changing Settings** section in this manual for easy instructions on how to adjust your thermostat.

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

A: Your new appliance 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.

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

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

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

A: 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 foil-lined 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.)

**Q: Can I use aluminum foil on the racks?**

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

**⚠ CAUTION**

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

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

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

**Q: Should I broil with the door open or closed?**

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

**Q: Why aren't the function buttons working?**

A: Make sure that the appliance is not in **Control Lock** mode. The lock icon will show in the display if **Control Lock** is activated. To deactivate **Control Lock**, refer to the **Control Lock** section.

**Q: My appliance is still dirty after running the EasyClean cycle. What else should I do?**

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

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

A: The **EasyClean** feature works best when the soils are fully soaked and submerged in water before running the cycle and during hand-cleaning. If soils are not sufficiently soaked in water, it can negatively affect the cleaning performance. Repeat the **EasyClean** process using sufficient water. Sugar-based and certain greasy soils are especially hard to clean.

**Q: Will EasyClean get all of the soils and stains out completely?**

A: 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.

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

A: Scraping the soils with a plastic scraper before and during hand-cleaning is recommended. Fully saturating soils with water is also recommended.
However, certain types of soils are harder to clean than others.

**Q: Is it safe for my convection fan or heater element to get wet during EasyClean?**

A: Yes. The convection fan or heater element may get a little wet during cleaning.

**Q: I see smoke coming out of my appliance’s vents during EasyClean. Is this normal?**

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

**Q: How often should I use EasyClean?**

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

# Before Calling for Service

Review this section before calling for service; doing so will save you both time and money.

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



## Cooking

| Problem | Possible Cause & Solution |
|---|---|
| **Oven will not work** | **Plug on appliance is not completely inserted in the electrical outlet.**<br>• 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.**<br>• Replace the fuse or reset the circuit breaker. |
| | **Oven controls improperly set.**<br>• See the "Operating the Oven" section in the Operation chapter. |
| | **Oven too hot.**<br>• Allow the oven to cool to below locking temperature. |
| **Steam is exhausted through the oven vent.** | **Cooking foods with high moisture produces steam.**<br>• This is normal. |
| **Appliance does not operate.** | **Cord is not plugged in correctly.**<br>• Make sure cord is plugged correctly into outlet. Check circuit breakers. |
| | **Service wiring is not complete.**<br>• Contact your electrician for assistance. |
| | **Power outage.**<br>• Check house lights to be sure. Call your local electric company for service. |
| **Oven smokes excessively during broiling.** | **Control not set properly.**<br>• Follow instructions under Setting Oven Controls. |
| | **Meat too close to the element.**<br>• Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing. |
| | **Meat not properly prepared.**<br>• Remove excess fat from meat. Cut remaining fatty edges to prevent curling. |
| | **Insert on broiler pan wrong side up and grease not draining.**<br>• Always place the grid on the broiler pan with ribs up and slots down to allow grease to drip into the pan. |
| | **Grease has built up on oven surfaces. Old grease or food spatters cause excessive smoking.**<br>• Regular cleaning is necessary when broiling frequently. |
| **Food does not bake or roast properly** | **Oven controls improperly set.**<br>• See the "Operating the Oven" section in the Operation chapter. |
| | **Rack position is incorrect or the rack is not level.**<br>• See the "Operating the Oven" section in the Operation chapter. |
| | **Incorrect cookware or cookware of improper size being used.**<br>• See the "Operating the Oven" section in the Operation chapter. |
| | **Oven sensor needs to be adjusted.**<br>• See the "Adjusting the Oven Temperature" section in the Operation chapter. |

| Problem | Possible Cause & Solution |
|---|---|
| **Food does not broil properly** | **Oven controls improperly set.**<br>• Make sure you select the **Broil** mode properly. |
| | **Improper rack position being used.**<br>• See the Broiling Guide. |
| | **Cookware not suited for broiling.**<br>• Use broiling pan and grid. |
| | **In some areas the power voltage may be low.**<br>• 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.**<br>• See the "Temperature Adjustment" section in the Operation chapter. |
| **Burning or oily odor emitting from the vent** | **This is normal in a new oven.**<br>• This will disappear in time. |
| **Moisture collects on oven window or steam comes from oven vent** | **This happens when cooking foods high in moisture.**<br>• This is normal. |
| | **A very wet cloth was used when cleaning the window.**<br>• Do not use too much water when cleaning the window. |
| **Warm air venting into kitchen after oven has been turned off.** | **Warm air exhaust is needed to maintain and cool down oven temperatures. It turns off automatically when the heat cools to a safe temperature.**<br>• This is normal. |
| **Oven will not steam cook** | **Improper assembly**<br>• Make sure to slide the tank into the slot until it clicks into place. |
| | **The drain in the water tank may be clogged with hard water scale.**<br>• If this happens, the descaling function must be run before the steam function can be used. |
| **Water pools in the bottom of the oven during or after steam cooking** | **During steam cooking, the water in the water tank is transferred to the bottom of the oven.**<br>• It is normal for water to fill the bottom of the oven during or after the Steam mode.<br>• If the water leaves mineral deposits on the oven bottom, remove the deposits with a cloth or sponge soaked in vinegar. |
| **White residue appears on the oven bottom after steam cooking** | **Using hard water in the water tank can result in hard water scale on the oven bottom.**<br>• To remove mineral deposits that remain on the oven bottom, use a cloth or sponge soaked in vinegar or a weak citric acid solution. |
| **The sous vide module beeps during operation** | **This alert sounds when the sous vide module is operated without water in the steam feeder tank.**<br>• Fill the steam feeder tank to the recommended level before using. |

## Parts & Features

| Problem | Possible Cause & Solution |
|---|---|
| **Oven control beeps and displays any error code.** | **Electronic control has detected a fault condition.**<br>• Turn off the oven function you are using to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number and call for service.<br>[Case 1]<br>- Error code : Heating Error<br>- Cause: Oven not heating<br>[Case 2]<br>- Error Code : Steam Sensor Error<br>- Cause: Steam sensor open, Steam sensor short |
| **Displayed colon in the clock is flashing.** | **This means that the product has just been plugged in, or that it has experienced a power interruption.**<br>• This is normal. Reset the clock or press any button to stop the flashing. |
| **The lock icon is on in the display when you want to cook.** | **The oven is locked because of the Control Lock feature.**<br>• Deactivate the **Control Lock** feature. |
| **Oven light does not work.** | **It is time to replace the lamp or the lamp is loose.**<br>• Replace or tighten lamp. See **Changing the Oven Light** section in this Owner's Manual. |
| **Convection fan stops. (During Convection Bake mode)** | **Convection fan stops during a convection bake cycle. It is done to allow for more even heating during the cycle.**<br>• This is not a failure of the appliance and should be considered normal operation. |

## Noises

| Problem | Possible Cause & Solution |
|---|---|
| **"Crackling" or "popping" sound** | **This is the sound of the metal heating and cooling during both the cooking and Easy Clean functions.**<br>• This is normal. |
| **Fan noise** | **A convection fan may automatically turn on and off.**<br>• This is normal. |

## Wi-Fi

| Problem | Possible Cause & Solution |
|---|---|
| **Trouble connecting appliance and smartphone to Wi-Fi network** | **The password for the Wi-Fi network was entered incorrectly.**<br>• Delete your home Wi-Fi network and begin the connection process again. |
| | **Mobile data for your smartphone is turned on.**<br>• Turn off the Mobile data on your smartphone before connecting the appliance. |
| | **The wireless network name (SSID) is set incorrectly.**<br>• The wireless network name (SSID) should be a combination of English letters and numbers. (Do not use special characters.) |

| Problem | Possible Cause & Solution |
|---|---|
| **Trouble connecting appliance and smartphone to Wi-Fi network** | **The router frequency is not 2.4 GHz.**<br>• 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 appliance and the router are too far apart.**<br>• 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. |
| | **During Wi-Fi setup, the app is requesting a password to connect to the product (on certain phones).**<br>• Locate the network name which starts with "LG" under Settings > Networks. Note the last part of the network name.<br>- If the network name looks like LGE_Appliance_XX-XX-XX, enter lge12345.<br>- If the network name looks like LGE_Appliance_XXXX, enter XXXX twice as your password. For example, if the network name appears as LGE_Appliance_8b92, then you would enter 8b928b92 as your password. In this instance, the password is case sensitive and the last 4 characters are unique to your appliance. |

# LIMITED WARRANTY

## USA



### TERMS AND CONDITIONS

**ARBITRATION NOTICE: THIS LIMITED WARRANTY CONTAINS AN ARBITRATION PROVISION THAT REQUIRES YOU AND LG ELECTRONICS ("LG") TO RESOLVE DISPUTES BY BINDING ARBITRATION INSTEAD OF IN COURT, UNLESS YOU CHOOSE TO OPT OUT. IN ARBITRATION, CLASS ACTIONS AND JURY TRIALS ARE NOT PERMITTED. PLEASE SEE THE SECTION TITLED "PROCEDURE FOR RESOLVING DISPUTES" BELOW.**

Should your LG **Electric 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. This limited warranty is valid only to the original retail purchaser of the Product ("You") and applies only when purchased lawfully and used within the United States including U.S. Territories.

| Warranty Period | Scope of Warranty | HOW SERVICE IS HANDLED |
|---|---|---|
| One (1) year from the date of original retail purchase, or from the date of delivery as per applicable law | Parts and Labor (internal / functional parts only) | LG will provide, free of charge, all labor and in-home service to replace defective part(s). |

- 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.
- Replaced Product or part(s) will be the property 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.

**EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THE PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THE ABOVE LIMITED WARRANTY. UNDER NO CIRCUMSTANCES SHALL LG OR ITS U.S. DISTRIBUTORS/DEALERS BE LIABLE FOR ANY INDIRECT, INCIDENTAL, CONSEQUENTIAL, SPECIAL, OR PUNITIVE DAMAGES, INCLUDING, WITHOUT LIMITATION, LOST GOODWILL, LOST REVENUES OR PROFITS, WORK STOPPAGE, IMPAIRMENT OF OTHER GOODS, COST OF REMOVAL AND REINSTALLATION OF THE PRODUCT, LOSS OF USE, OR ANY OTHER DAMAGES WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE. LG'S TOTAL LIABILITY, IF ANY, SHALL NOT EXCEED THE PURCHASE PRICE PAID BY YOU FOR THE PRODUCT.**

**SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.**

### THIS LIMITED WARRANTY DOES NOT COVER

- Service trips to deliver, pick up, or install, educate how to operate, correct wiring, or correct unauthorized repairs.
- Damage or failure of the Product to perform during power failures and interrupted or inadequate electrical service.
- Damage or failure of the Product caused by leaky or broken water pipes, frozen water pipes, restricted drain lines, inadequate or interrupted water supply or inadequate supply of air.
- Damage or failure of the Product resulting from operating the Product in a corrosive atmosphere or contrary to the Product owner's manual.

- Damage or failure of the Product caused by accidents, pests and vermin, lightning, wind, fire, floods, acts of nature, or any other causes beyond the control of LG.
- Damage or failure of the Product caused by unauthorized modification or alteration, or if the Product is used for other than the intended purpose, or any water leakage where the Product was not properly installed.
- Damage or failure of the Product caused by incorrect electrical current, voltage, or plumbing codes.
- Damage or failure of the Product caused by transportation, storage, and/or handling, including scratches, dents, chips, and/or other damage to the finish of the Product, unless such damage is reported within one (1) week of delivery.
- Damage or failure of the Product resulting from misuse, abuse, improper installation, repair, or maintenance. Improper repair includes the use of parts not authorized by LG. Improper installation or maintenance includes installation or maintenance contrary to the Product owner's manual.
- Damage or failure of the Product caused by the use of parts, components, accessories, consumable cleaning products, or any other products or services that were not authorized by LG.
- Damage or missing items to any display or open box Product.
- Refurbished Product or any Product sold "As Is", "Where Is", "With all Faults", or similar disclaimer.
- Products with original serial numbers that have been removed, altered, or cannot be readily determined.
- Increases in utility costs and additional utility expenses.
- Any noises associated with normal operation.
- Products used for other than normal and proper household use (e.g., commercial or industrial use) or contrary to the Product owner's manual.
- Costs associated with removal and reinstallation of the Product for repairs, or the removal and reinstallation of the Product if it is installed in an inaccessible location or not installed in accordance with the Product Owner's manual.
- Accessories, removable components, or consumable parts (e.g. Shelves, door bins, drawers, water/air filters, racks, light bulbs, batteries, etc., as applicable), except for internal/functional parts covered under this limited warranty.

**The cost of repair or replacement under these excluded circumstances shall be borne by You.**

TO OBTAIN WARRANTY SERVICE AND ADDITIONAL INFORMATION

Call 1-800-243-0000 and select the appropriate option from the menu.

Or visit our website at http://www.lg.com

Or by mail: LG Electronics Customer Service P.O. Box 240007 Huntsville, AL 35813 ATTN: CIC

## PROCEDURE FOR RESOLVING DISPUTES

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. BINDING ARBITRATION MEANS THAT YOU AND LG ARE EACH WAIVING 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 U.S.A., 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 at LG Electronics, USA, Inc. Attn: Legal Department- Arbitration 111 Sylvan Avenue, Englewood Cliffs, NJ 07632. 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, either party may proceed to file a claim for arbitration.

**Agreement to Binding Arbitration and Class Action Waiver.** Upon failure to resolve the dispute during the 30 day period after sending written notice to LG, you and LG agree to resolve any claims between us only by binding arbitration on an individual basis, unless you opt out as provided below. 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, 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.

**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 administered by the American Arbitration Association ("AAA") and will be conducted before a single arbitrator under the AAA's Consumer Arbitration Rules that are in effect at the time the arbitration is initiated (referred to as the "AAA Rules") and under the procedures set forth in this section. The AAA Rules are available online at www.adr.org/consumer. Send a copy of your written demand for arbitration, as well as a copy of this provision, to the AAA in the manner described in the AAA Rules. You must also send a copy of your written demand to LG at LG Electronics, USA, Inc. Attn: Legal Department- Arbitration 111 Sylvan Avenue, Englewood Cliffs, NJ 07632. If there is a conflict between the AAA Rules and the rules set forth in this section, the rules set forth in this section will govern. This arbitration provision is governed by the Federal Arbitration Act. 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 state of your residence shall govern this Limited Warranty and any disputes between us except to the extent that such law is preempted by or inconsistent with applicable federal law.

**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 to the AAA unless you seek more than $25,000 in damages, in which case the payment of these fees will be governed by the AAA Rules. Except as otherwise provided for herein, LG will pay all AAA filing, administration and arbitrator fees for any arbitration initiated in accordance with the AAA 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 standards set forth in Federal Rule of Civil Procedure 11(b)), then the payment of all arbitration fees will be governed by the AAA 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 AAA 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 on the basis of (1) documents submitted to the arbitrator, (2) through a telephonic hearing, or (3) by an in-person hearing as established by the AAA Rules. If your claim exceeds $25,000, the right to a hearing will be determined by the AAA Rules. Any in-person arbitration hearings will be held at a location within the federal judicial district in which you reside unless we both agree to another location or we agree to a telephonic arbitration.

**Opt Out.** You may opt out of this dispute resolution procedure. If you opt out, neither you nor LG can require the other to participate in an arbitration proceeding. To opt out, you must send notice to LG no later than 30 calendar days from the date of the first consumer purchaser's purchase of the product by either: (i) sending an e-mail to optout@lge.com, 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/us/support and clicking on "How do I find my model number?").

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.

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

| **WARRANTY PERIOD: (Note: If the original date of purchase can not be verified, the warranty will begin sixty (60) days from the date of manufacture).** | |
|---|---|
| **Electric Oven** | **Extended Component Warranty (Parts Only)** (Consumer will be charged for Labor after One (1) year from the date of purchase) |
| **One (1) year from the date of original retail purchase** | **Ninety (90) days from the date of original retail purchase** |
| **Parts and Labor (internal/functional parts only)** | Cosmetic warranty (Scratches and dents) |

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

### 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.

**LGECI'S SOLE LIABILITY IS LIMITED TO THE LIMITED WARRANTY SET OUT ABOVE, UNLESS SUCH LIMITATION IS PROHIBITED BY THE LAWS OF THE PROVINCE IN WHICH YOU RESIDE. EXCEPT AS EXPRESSLY PROVIDED ABOVE, OR IF OTHERWISE PROHIBITED BY THE LAW OF THE PROVINCE IN WHICH YOU RESIDE, LGECI DOES NOT MAKE ANY OTHER WARRANTIES OR CONDITIONS RESPECTING THE PRODUCT, AND HEREBY DISCLAIMS, ALL OTHER WARRANTIES AND CONDITIONS RESPECTING THE PRODUCT, WHETHER EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, AND NO REPRESENTATIONS SHALL BE BINDING ON LGECI. LGECI DOES NOT AUTHORIZE ANY PERSON TO CREATE OR ASSUME FOR IT ANY OTHER WARRANTY OBLIGATION OR LIABILITY IN CONNECTION WITH THE PRODUCT. TO THE EXTENT THAT ANY WARRANTY OR CONDITION IS IMPLIED BY LAW, IT IS**

**LIMITED TO THE WARRANTY PERIOD SET OUT ABOVE. UNDER NO CIRCUMSTANCES SHALL LGECI, THE MANUFACTURER OR DISTRIBUTOR OF THE PRODUCT, BE LIABLE FOR ANY INCIDENTAL, CONSEQUENTIAL, SPECIAL, DIRECT, INDIRECT, PUNITIVE OR EXEMPLARY DAMAGES, INCLUDING, WITHOUT LIMITATION, LOSS OF GOODWILL, LOST PROFITS, LOSS OF ANTICIPATED PROFITS, LOST REVENUE, LOSS OF USE, OR ANY OTHER DAMAGE, WHETHER ARISING DIRECTLY OR INDIRECTLY FROM ANY CONTRACTUAL BREACH, FUNDAMENTAL BREACH, TORT OR OTHERWISE, OR FROM ANY ACTS OR OMISSIONS. LGECI'S TOTAL LIABILITY, IF ANY, SHALL NOT EXCEED THE PURCHASE PRICE PAID BY YOU FOR THE PRODUCT.**

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

## THIS LIMITED WARRANTY DOES NOT COVER

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

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

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

Call 1-888-542-2623 (8 am - 9 pm EST, 365 days) and select the appropriate option from the menu, or visit our website at http://www.lg.com

## PROCEDURE FOR RESOLVING DISPUTES

EXCEPT WHERE PROHIBITED AT LAW (INCLUDING WITH RESPECT TO QUÉBEC 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 QUÉBEC 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 LGECI 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 Québec. 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 Québec, 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 Québec.

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.

## Memo

## Memo

## Memo



| LG Customer Information Center | Centro de Información al Cliente LG | Centre de Service à la Clientèle de LG |
|---|---|---|
| For inquiries or comments, visit **www.lg.com** or call: | Para consultas o comentarios, visite **www.lg.com** o llame por teléfono: | Pour des questions ou des commentaires, visitez **www.lg.com/ca_fr** ou appelez : |
| 1-800-243-0000 U.S.A. | 1-800-243-0000 EE.UU. | 1-800-243-0000 ÉTATS-UNIS |
| 1-888-542-2623 CANADA | 1-888-542-2623 CANADÁ | 1-888-542-2623 CANADA |
| Register your product Online! | ¡Registre su producto en línea! | Enregistrez votre produit en ligne! |
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