

OPERATION

Using the Surface Burners

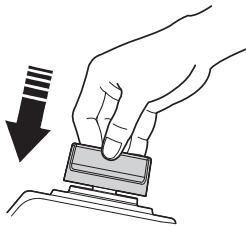
Before Using the Surface Burners

Throughout this manual, features and appearance may vary from your model.

- Make sure all grates on the cooktop are properly placed before using any burner.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.
- Make sure all burners are in place.
- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

Lighting a Gas Surface Burner

- Be sure all the surface burners are placed in their respective positions.
- Push the control knob in and turn it to the **LITE** position.



- The clicking noise you hear is the sound of the electric spark igniting the burner.
- A clicking sound may also be heard during operation due to the flame detection function.
- To control the flame size, turn the knob. If the knob stays at **LITE**, it will continue to click.
- When one burner knob is turned to **LITE**, only that burner sparks. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

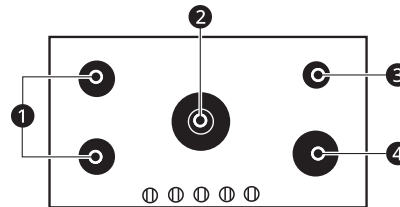
In Case of Power Failure

- In case of a power failure, you can light the gas surface burners on the cooktop with a match. Hold a lit match to the burner, then push in and turn the control knob to the **LITE** position. Use extreme caution when lighting burners this way.

- Surface burners in use when an electrical power failure occurs will continue to operate normally.

Sealed Gas Burners

- The cooktop has five sealed gas burners. They offer convenience, cleanability and flexibility to be used in a wide range of cooking applications.



① Medium

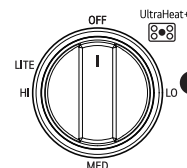
② Extra Large

- CBGJ3027*, CBGJ3627*: Dual
- CBGJ3023*, CBGJ3623*: Single

③ Small

④ Large

- The small ③ burner offers a very low simmer setting and is best for delicate foods such as sauces that require long simmer times over low heat.
- The medium ① and large ④ burners are the primary burners for most cooking. The temperature range on these burners can handle a wide range of cooking tasks.
- The extra large burner ② is the maximum output burner. Like the other burners, it can be used for most everyday cooking tasks. This burner is also designed to quickly bring large amounts of liquid to a boil. The special **UltraHeat+** setting[†] is designed for use with cookware 10 inches or larger in diameter. The extra large dual burner can also be used on **LO** to simmer.



⑤ Extra Large Burner only

[†] This feature is only available on some models.

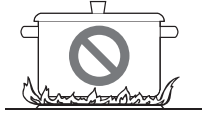
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Selecting Flame Size

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

Watch the flame, not the knob, while reducing the heat. When fast heating is desired, the flame size on a gas burner should match the cookware used.

Flames larger than the bottom of the cookware will not result in faster heating of the cookware and could be hazardous.



Cookware

- Aluminum

Medium-weight cookware is recommended because it heats quickly and evenly. Most of the foods brown evenly in an aluminum skillet. Use sauce pans with tight fitting lids when cooking with minimum amounts of water.

- Cast-Iron

If heated slowly, most skillets will give satisfactory results.

- Stainless Steel

This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.

- Enamelware

Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

- Glass

There are two types of glass cookware - those for oven use only and those for top of the range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

- Heatproof Glass Ceramic

Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

Using a Wok

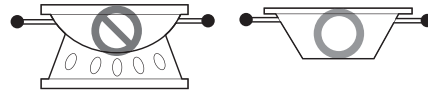
Do not use a wok support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards.

This can be a health hazard.

Use a 14 inch or smaller flat bottom wok. Make sure the wok bottom sits flat on the grate.

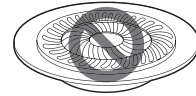
Woks are available at a local retail store.

Only a flat-bottomed wok should be used.



Stove-Top Grills

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



This can be a health hazard.

Using the Griddle

The enamel-coated griddle provides an extra - large cooking surface for meats, pancakes or other food usually prepared in a frying pan or skillet.

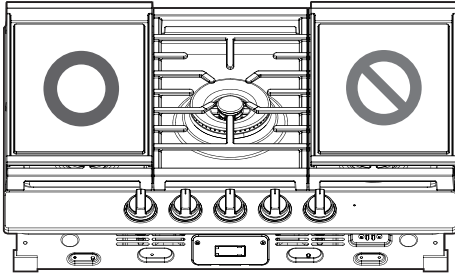
NOTE

- The griddle will discolor over time as it becomes seasoned with use.

How to Place the Griddle

- The griddle can only be used on the left side grate.
- The griddle must be properly placed on the grate.
- When the correct side is facing the front, the tabs on the underside of the griddle sit properly

on the prongs of the grate to keep the griddle from moving.



NOTE

- Do not remove the left side grate when using the griddle.

CAUTION

- Do not remove the griddle plate until the cooktop grates, surfaces and griddle plate are completely cooled.
- The griddle plate on the cooktop may become very hot when using the cooktop. Always use oven mitts when placing or removing the griddle plate.

ENGLISH

Griddle Cooking Guide

Item	Cooktop size	Preheat setting	Preheat time	Cook setting	Notes
Pancakes	30" or 36"	Medium High	4 min	Medium High	Flip after 30 seconds to 1-1/2 minutes
French Toast	30"	Medium High	3-4 min	Medium	4-5 minutes per side
	36"	Medium High	4-5 min	Medium	Flip after 2 to 2-1/2 minutes
Fried Eggs	30" or 36"	Medium High	4-5 min	Medium High	Flip after 1-1/2 to 2 minutes
Bacon	30"	Medium	-	Medium	8-12 minutes
	36"	Medium High	-	Medium High	Flip after 6 to 7 minutes
Breakfast Sausage Links	30"	Medium Low	-	Medium Low	Put 1/4 cup water on griddle at start, cook 10-14 minutes
	36"	Medium	-	Medium	Cook for 5-6 minutes, then rotate every 30 seconds to 1 minute
Breakfast Sausage Patties	30"	Medium	3 min	Medium	Turn after 5-6 minutes
	36"	Medium/Low	4-5 min	Medium/Low	Flip and move patties every 1-2 minutes
Warming Flour Tortillas	30" or 36"	Medium	4-5 min	Medium	15-30 seconds per side
Hot Sandwiches (grilled cheese or quesadillas)	30"	Medium	3-4 min	Medium	2-3 minutes per side
	36"	Medium	4 min	Medium	45 seconds to 1 minute per side
Hamburgers	30" or 36"	Medium High	4-5 min	Medium High	Cook for 14 minutes, flipping every 2-3 minutes

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Item	Cooktop size	Preheat setting	Preheat time	Cook setting	Notes
Pork Chops (cook to 145 °F)	30" or 36"	Medium High	3-4 min	Medium High	Let rest for 20 minutes before cooking. Cook for 14 minutes, flipping every 3-5 minutes. Let rest for 5 minutes after cooking.
Chicken Breasts	30"	Medium High	3-4 min	Medium	Cook for 10-15 minutes, flipping every 4-5 minute
	36"	Medium High	4 min	Medium High	Cook for 8-12 minutes, flipping every 4-5 minutes
Searing Steaks	30" or 36"	Medium High	3-4 min	Medium High	Cook for 12-1/2 minutes, flipping every 3-4 minutes

Use this table as a guide. Cooking times will vary depending on quality or quantity of food.

NOTE

- Avoid cooking extremely greasy foods, as grease spills can occur.
- The griddle can become hot when surrounding burners are in use.
- Do not overheat the griddle. This can damage the enamel coating.
- Do not cut foods on the griddle.
- Do not place or store items on the griddle.
- Do not clean the griddle in the dishwasher or in a self-clean oven cycle.

How to Season the Griddle

As with cast-iron cookware, the griddle will acquire more non-stick properties with use. To shorten this process, you can season the griddle following these steps.

- 1 Apply a light, even coat of vegetable oil across the entire surface of the griddle, making sure the oil does not pool or puddle.
- 2 Place the griddle in an oven on the middle rack. Set the oven to 550 °F and bake for one hour.
- 3 Turn off the oven and allow the griddle to cool completely in the oven before removing it.
- 4 Repeat steps 1 through 3 two more times, for a total of three seasoning cycles.

- Do not clean the griddle using a dishwasher or an oven self-clean cycle.
- To avoid damaging the surface, do not leave the griddle to soak in water.

- 1 For normal cleaning, wipe the griddle off with a damp cloth or paper towels. A mild soap can be used, but you may have to re-season the griddle afterwards.
- 2 To clean off burned on residue, use a nylon bristle brush or non-scratch scrubbing pad. Do not use abrasive cleaners or detergents, as they can damage the surface of the griddle.
- 3 Rinse with warm water and dry thoroughly.
- 4 Store in a cool, dry place.

How to Clean the Griddle

- Clean the griddle by hand.

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

- **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.
- **Firmware Update**
 - Keep the appliance updated.

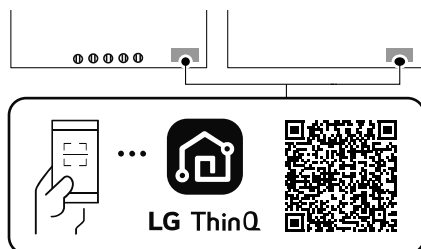
NOTE

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

Installing LG ThinQ Application and Connecting an LG Appliance

Models with QR Code


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



Models without QR Code

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

NOTE

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

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NOTE

- 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 to temporarily turn it off. Run the **LG ThinQ** application and follow the instructions in the application to connect the appliance.

This device 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.

Radio Equipment Specifications

Type	Frequency Range	Output Power
Wi-Fi	2412 MHz - 2462 MHz	< 30 dBm
Bluetooth	2402 MHz - 2480 MHz	

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.

FCC Notice

The following notice covers the transmitter module contained in this product.

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.

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.

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MAINTENANCE

Care and Cleaning

Make sure that the electrical power is off and all surfaces are cool before cleaning any part of the cooktop.

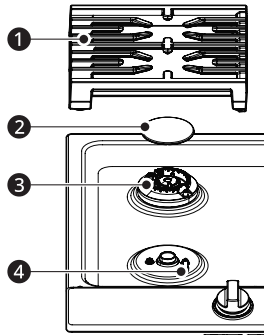
Burner Assemblies

Sealed Burner Assemblies

Turn all controls OFF before removing the burner parts.

The burner grates **1**, the burner caps **2**, and the burner heads **3** can be lifted off, making them easy to clean.

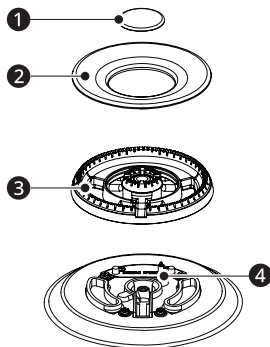
The burner electrodes **4** are not removable.



Dual Extra Large Burner Assembly

The burner head **3**, the dual burner outer cap **2** and the dual burner inner cap **1** can be lifted off, making it easy to clean.

The burner electrode **4** is not removable.



unless all burner parts and grates are properly assembled.

The electrode of the burner is exposed when the burner head and cap are removed. When one burner is turned to **LITE**, only that burner sparks. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

Burner Caps and Heads

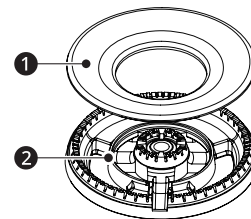
Burner Caps

Lift burner caps off when they are cool.

Wash burner caps in hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on food particles.

	General burner
Burner cap is properly seated.	
Burner cap is NOT properly seated.	
Dual Extra Large Burner outer cap	

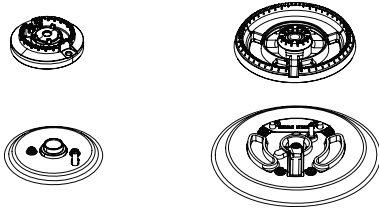
To assemble the dual extra large burner outer cap properly, make sure that the burner cap **1** is positioned over the assembly guide **2** in the burner head.



CAUTION

- DO NOT remove any parts from the cooktop until they have completely cooled and are safe to handle. Do not operate the surface burners

Burner Heads



The burner heads are removable.

Simply lift them off the cooktop for cleaning.

The slits in the burner heads must be kept clean at all times for an even flame. Clogged or dirty burner ports or electrodes may cause improper operation of the cooktop.

Any spills on or around an electrode must be carefully cleaned. Take care not to hit an electrode with anything hard or it could be damaged.

Clean the burner caps and heads routinely, especially after bad spillovers which could clog the openings. Lift burner heads off when they are cool.

To get rid of burned-on food, soak the burner heads in a solution of mild liquid detergent and hot water for 20–30 minutes. For more stubborn stains, use a toothbrush.

CAUTION

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

NOTE

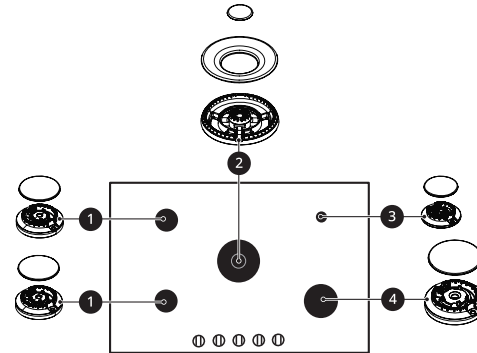
- To clean the brass burner, use mild abrasive cleaners or liquid cleaners.
- To clean port openings, use a stiff nylon bristle toothbrush.
- Do not use steel wool or steel bristle brushes as they can scratch the brass burner surface.
- A burner will not light if the cap is removed.

After Cleaning

Before reassembling the burner caps and burner heads, shake out excess water and then dry them thoroughly.

Replacement

Replace burner heads and caps over the electrodes on the cooktop, in the correct locations according to their size. There are one small, two medium, one large and one extra large burner head and cap.



- 1 Medium Burner Head and Cap
- 2 Extra Large Burner (Center) Head and Cap
- 3 Small Burner Head and Cap
- 4 Large Burner Head and Cap

Burner Grates

The cooktop has three professional-style grates. These grates are position-specific. For maximum stability, these grates should only be used in their proper position. Because of the varied burner sizes, the side grates cannot be exchanged nor can any of the grates be rotated front to back.

Cleaning

Lift grates off when they are cool.

Grates should be cleaned regularly and, of course, after spills. Wash them in hot, soapy water and rinse with clean water. When replacing the grates, be sure they are positioned properly over the burners.

The grates may be cleaned in a dishwasher.

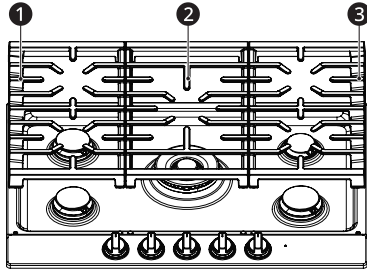
Do not operate a burner for a long time without cookware on the grate.

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

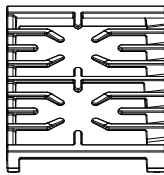
To remove burned-on food, place the grates in a covered container.

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Soak them with 1/4 cup ammonia for several hours or overnight. Wash, rinse well and dry.



- ❶ Left Grate
- ❷ Center Grate
- ❸ Right Grate



Appearance may vary. The grates may be cleaned in a dishwasher.

Although they are durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures. You will notice this sooner with lighter colored grates.

NOTE

- Do not clean the grates in a self-cleaning oven.

Cooktop Surface

To prevent damage to the stainless steel surface of the cooktop and to prevent it from becoming dull, clean up spills immediately. Foods with a lot of acid (such as tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content could cause a dull spot if allowed to set. When the surface has cooled, wash and rinse.

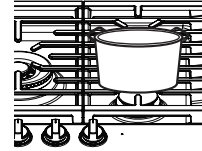
For other spills such as fat splatterings, etc., wash with soap and water after the surface has cooled. Then rinse and polish using a dry cloth.

CAUTION

- To avoid burns, do not clean the cooktop surface until it has cooled.
- Do not lift the cooktop surface. Lifting the cooktop surface can lead to damage and improper operation of the range.

NOTE

- Do not place flammable materials on or near the cooktop.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.



- Do not try to lift the cooktop. Lifting the cooktop can cause damage and improper operation of the cooktop.
- If water is spilled on the cooktop, wipe it up immediately. If water is left on the cooktop for a long time, it may cause discoloration of the cooktop surface and grate.
- The cooktop surface under the burner head may become discolored if the gas surface burner is used for a long time.

Stainless Steel Surfaces

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

To clean the stainless steel surface, use warm soapy water or a stainless steel cleaner or polish.

Always wipe the surface in the direction of the grain.

Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing stainless steel appliance cleaner or polish, or to find the location of the nearest dealer, call the toll-free customer service number: 1-800-243-0000 (USA), 1-888-542-2623 (CANADA) or visit our website at: <http://www.lg.com>

Control Knobs

It's a good idea to wipe the control panel after each use of the cooktop.

Use mild soap and water or a 50/50 solution of vinegar and water. Use clean water for rinsing.

Clean or rinse the control panel using a damp cloth. Use mild soap and water or a 50/50 solution of vinegar and water. Use clean water for rinsing.

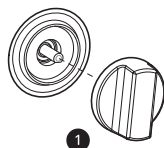
Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on

the control knobs. They can cause damage to the finish of the knobs.

Do not try to bend knobs by pulling them up or down or by hanging a towel or other such loads. This can damage the gas valve shaft.

The control knobs may be removed for easier cleaning.

Make sure the knobs are in the **OFF** position and pull them straight off the stems for cleaning.



❶ Surface Burner Knob

To reinstall a knob, hold it with the **OFF** label at the top and slide it directly onto the stem.

NOTE

- Unplug the cooktop before cleaning the control knobs to prevent the burners from turning on.