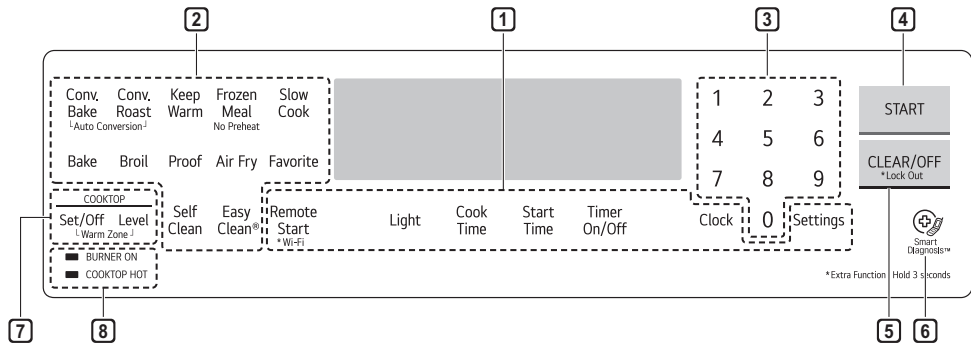


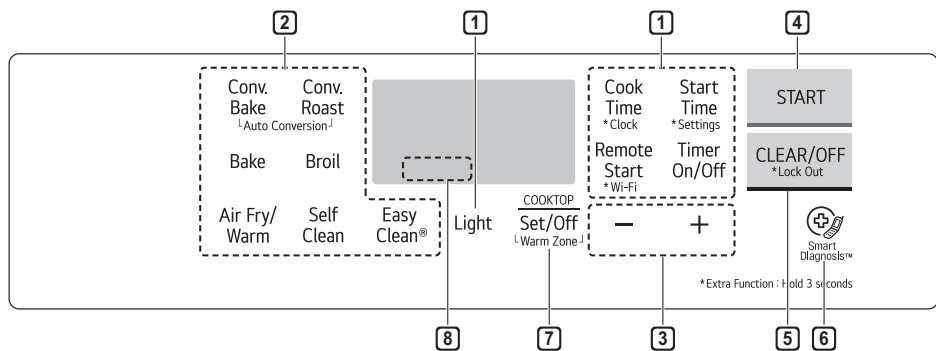
# OPERATION

## Control Panel Overview

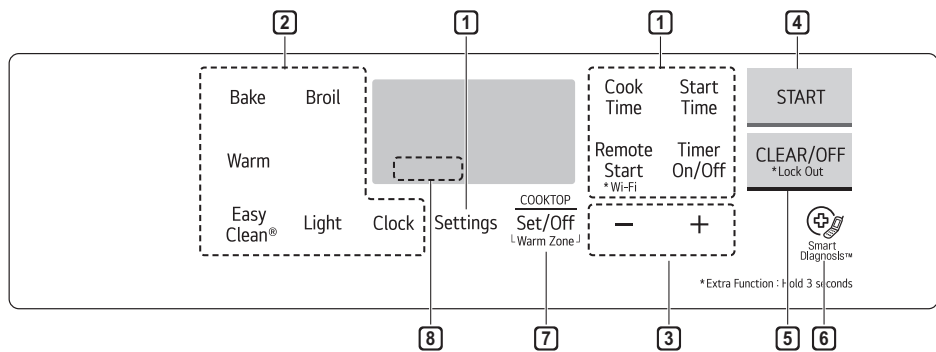
Model LREL6325\*



Model LREL6323\*



Model LREL6321\*



**NOTE**

For best results, press buttons in the center, even when activating a button's secondary function. The buttons may not work properly if pressed too far from the center.



- 1 Features
- 2 Oven Control
- 3 Number Keys or +/- buttons
- 4 Start button
- 5 Clear Off / Lockout button
- 6 Smart Diagnosis™
- 7 Cooktop Control
- 8 COOKTOP HOT Indicator

The COOKTOP HOT indicator appears in the display as long as any surface cooking area is too hot to touch. It remains on after the element is turned off and until the surface has cooled to approximately 150 °F. The COOKTOP HOT indicator also appears during the self clean cycle.

**Flashing Time**

If your oven displays a flashing clock, press **Clock** or press any key to stop the flashing.

## Changing Oven Settings

### Clock

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

#### Model LREL6325\*

- 1 Press **Clock**.
- 2 Press **numbers** to enter the time.
- 3 Press **Start**.

#### Model LREL6323\* / LREL6321\*

- 1 **Model LREL6323\***  
Press and hold **Cook Time** for 3 seconds.
- Model LREL6321\***  
Press **Clock**.
- 2 Press the **+/-** buttons to set the time.
- 3 Press **Start**.

#### NOTE

- The time of day cannot be changed during a timed baking or self-clean cycle (available on some models).
- To check the time of day when the display is showing other information, press **Clock**.
- If no other keys are pressed within 25 seconds of pressing **Clock**, the display reverts to the original setting.
- If the display time is blinking, you may have experienced a power failure. Reset the time.

### Oven Light

The interior oven light automatically turns on/off when the door is opened and closed. Press **Light** or knock on the door glass twice to manually turn the oven light on/off.

The lamp of the oven will turn off after 1 minutes and 30 seconds to save power.

#### NOTE

- The oven light cannot be turned on if the Self Clean (Model LREL6325\* / LREL6323\*) function is active.

### 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. A beep sounds each time a button is pressed.

Two short tones sound if the entry of the temperature or time is below the minimum or above the maximum setting for the feature.

Feature	min. Temp. / Time	max. Temp. / Time	Default
Clock	12 Hr.	1:00 Hr. / min.	12:59 Hr. / min.
	24 Hr.	0:00 Hr. / min.	23:59 Hr. / min.
Timer (LREL6325*)	0:01 min. / sec.	11:59 Hr. / min.	
Timer (LREL6323* / LREL6321*)	0:10 min. / sec.	11:59 Hr. / min.	
Cook Time	0:01 min.	11:59 Hr. / min.	
*Conv. Bake	300 °F / 150 °C	550 °F / 285 °C	350 °F (• 325 °F) / 12 Hr.
*Conv. Roast	300 °F / 150 °C	550 °F / 285 °C	350 °F (• 325 °F) / 12 Hr.
Broil	Lo	Hi	Hi / 3 Hr.
Bake	170 °F / 80 °C	550 °F / 285 °C	350 °F / 12 Hr.
Favorite ① - Bread	170 °F	550 °F	375 °F / 12 Hr.
Favorite ② - Meat	300 °F	550 °F	325 °F / 12 Hr.
Favorite ③ - Chicken	300 °F	550 °F	350 °F / 12 Hr.
Frozen Meal	300 °F	550 °F	400 °F / 12 Hr.
Air Fry	300 °F	550 °F	400 °F / 12 Hr.
Slow Cook	Lo	Hi	Hi / 12 Hr.
Proof			12 Hr.
Warm			3 Hr.
Self Clean (on some models)	3 Hr.	5 Hr.	4 Hr.
EasyClean®			10 min.

\* Using Auto Conversion (Model LREL6325\* / LREL6321\*)

- Default cook mode times are without setting cook time.

## Timer On/Off

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

The Timer On/Off feature can be used during any of the other oven control functions.

### Setting the Timer

- 1 Press **Timer On/Off** button once to set the time in hours and minutes, or press the button twice to set the time in minutes and seconds. **TIMER** flashes in the display.
- 2 Enter the desired length of time.
 

**Model LREL6325\***  
Use the number buttons.

**Model LREL6323\* / LREL6321\***  
Use the +/- buttons.
- 3 Press **Timer On/Off** to start the Timer. The remaining time countdown appears in the display.

#### NOTE

If Timer On/Off is not pressed, the timer returns to the time of day.

- 4 When the timer reaches 0:00, End shows in the display. The clock beeps every 15 seconds until the Timer On/Off button is pressed.

#### NOTE

If the remaining time is not in the display, recall the remaining time by pressing **Timer On/Off**.

### Canceling the Timer

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

#### NOTE

Pressing **Clear/Off** will not turn off the timer.

## Settings

### Model LREL6323\*

Press and hold **Start Time** for 3 seconds. Then press the **Start Time** key repeatedly to toggle through and change oven settings.

### Model LREL6325\* / LREL6321\*

Press the **Settings** button repeatedly to toggle through and change oven settings.

The **Settings** key allows you to:

- set the hour mode on the clock (12 or 24 hours)
- enable/disable convection auto conversion (Model LREL6325\* / LREL6323\*)
- adjust the oven temperature
- activate/deactivate the preheating alarm light
- set the beeper volume
- switch the temperature scale between Fahrenheit and Celsius

### Setting the Hour Mode

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

### Model LREL6325\*

- 1 Press **Settings** button.
- 2 Press **1** to toggle between a 12-hour and 24-hour clock.
- 3 Press **Start** to accept the change.

### Model LREL6323\* / LREL6321\*

- 1 **Model LREL6323\***  
Press and hold the **Start Time** button for 3 seconds.

### Model LREL6321\*

Press **Settings** button.

- 2 Press +/- to toggle between a 12-hour and 24-hour clock.
- 3 Press **Start** to accept the change.

**Setting Convection Auto Conversion  
(Model LREL6325\* / LREL6323\*)**

When using convection bake, convection roast the convection auto conversion feature will automatically convert entered regular baking temperatures to convection baking temperatures. When this feature is enabled, the display will show the actual converted temperature.

For example, if you enter a regular recipe temperature of 350°F and press the START button, the display will show the converted temperature of 325°F.

**Model LREL6325\***

- 1 Press **Settings** repeatedly until **Auto** appears in the display.
- 2 Press **1** to switch Auto Conversion on or off.
- 3 Press **Start** to accept the change.

**Model LREL6323\***

- 1 Press and hold the **Start Time** button for 3 seconds.
- 2 Press **Start Time** repeatedly until **Auto** appears in the display.
- 3 Press **+/-** button to switch Auto Conversion on or off.

**Adjusting the Oven Temperature**

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

**NOTE**

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

**Model LREL6325\***

- 1 Press **Settings** repeatedly until **AdJU** appears in the display.
- 2 Use the number keys to enter the number of degrees you want to adjust the oven temperature. Press **Settings** again to add a minus sign if decreasing the temperature.
- 3 Press **Start** to accept the change.

**Model LREL6323\* / LREL6321\***

- 1 **Model LREL6323\***  
Press and hold the **Start Time** button for 3 seconds. Press **Start Time** repeatedly until **AdJU** appears in the display.

**Model LREL6321\***

Press **Settings** repeatedly until **AdJU** appears in the display.

- 2 Set the number of degrees to adjust:  
Press or press and hold the **+/-** buttons until the desired number of degrees appears in the display.  
Press **Settings** again to add a minus sign if decreasing the temperature.
- 3 Press **Start** to accept the change.

**NOTE**

- This adjustment does not affect the Broil or Self Clean temperatures on models with these features. The adjustment is retained in memory after a power failure.
- The oven temperature can be increased or decreased by a maximum of 35°F (19°C).
- Once the temperature is increased or decreased, the adjustment shows in the AdJU setting display until it is reset.

### Turning the Preheat Alarm Light On/Off

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

You can activate or deactivate the preheating alarm light.

#### Model LREL6325\*

- 1 Press **Settings** repeatedly until **PrE** appears in the display.
- 2 Press **1** to turn the light on/off.
- 3 Press **Start** to accept the change.

#### Model LREL6323\* / LREL6321\*

- 1 **Model LREL6323\***  
Press and hold the **Start Time** button for 3 seconds. Press **Start Time** repeatedly until **PrE** appears in the display.

#### Model LREL6321\*

Press **Settings** repeatedly until **PrE** appears in the display.

- 2 Press **+/-** to turn the light on/off.
- 3 Press **Start** to accept the change.

### Adjusting the Beeper Volume

#### Model LREL6325\*

- 1 Press **Settings** repeatedly until **Beep** appears in the display.
- 2 Press **1** to select **Hi**, **Lo** or **Off**.
- 3 Press **Start** to accept the change.

#### Model LREL6323\*/LREL6321\*

- 1 **Model LREL6323\***  
Press and hold the **Start Time** button for 3 seconds. Press **Start Time** repeatedly until **Beep** appears in the display.

#### Model LREL6321\*

Press **Settings** repeatedly until **Beep** appears in the display.

- 2 Press **+/-** to select **Hi**, **Lo** or **Off**.
- 3 Press **Start** to accept the change.

### Selecting Fahrenheit or Celsius

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

#### Model LREL6325\*

- 1 Press **Settings** repeatedly until **Unit** appears in the display.
- 2 Press **1** to select **F** (Fahrenheit) or **C** (Celsius).
- 3 Press **Start** to accept the change.

#### Model LREL6323\* / LREL6321\*

- 1 **Model LREL6323\***  
Press and hold the **Start Time** button for 3 seconds. Press **Start Time** repeatedly until **Unit** appears in the display.



#### Model LREL6321\*

Press **Settings** repeatedly until **Unit** appears in the display.


- 2 Press **+/-** to select **F** (Fahrenheit) or **C** (Celsius).
- 3 Press **Start** to accept the change.

### Lockout

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

- 1 Press and hold **Clear/Off** for three seconds.
- 2 The lock melody sounds, **Loc** appears in the display (available on some models) and the lock  blinks in the display.
- 3 Once the oven door is locked, the lock  indicator stops blinking and remains on.
- 4 To deactivate the Lockout feature, press and hold **Clear/Off** for three seconds. The unlock melody sounds and the door and the controls unlock.

#### NOTE

In models without a self-clean mode, the Lockout feature locks the controls but not the oven door. The lock  indicator does not blink.

## Cook Time (Timed Cook)

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

### Setting the Cook Time Function

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

#### Model LREL6325\*

- 1 Press **Bake**. 350 °F appears in the display.
- 2 Set the temperature. Press **3, 0** and **0**.
- 3 Press **Cook Time**. Timed flashes in the display. **Bake**, 300 °F and 0:00 appear in the display.
- 4 Set the baking time: Press **3** and **0**.  
The baking time can be set for any amount of time between 1 minute and 11 hours and 59 minutes.
- 5 Press **START**.

#### Model LREL6323\* / LREL6321\*

- 1 Press **Bake**. 350 °F appears in the display.
- 2 Set the temperature. Press +/- key.
- 3 Press **Cook Time**. Timed flashes in the display. **Bake**, 0:00 appear in the display.
- 4 Set the baking time:  
Press +/- key to set the baking time.  
The baking time can be set for any amount of time between 1 minute and 11 hours and 59 minutes.
- 5 Press **START**.

#### NOTE

To activate the Warm function at the end of the timed cook cycle, repeat steps 1-4 and then press **Warm**. **Warm** appears in the display. (Model LREL6325\*)  
(Refer to the Warm section on page 34)

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

- **End** and the time of day show in the display.
- The cook end indicator tone sounds every 60 seconds until **Clear/Off** is pressed.
- When **Warm** is set, the warming function is activated after the cooking time ends.

## Changing the Cook Time during Cooking

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

#### Model LREL6325\*

- 1 Press **Cook Time**.
- 2 Change the baking time: Press **1, 3** and **0**.
- 3 Press **START** to accept the change.

#### Model LREL6323\* / LREL6321\*

- 1 Press **Cook Time**.
- 2 Change the baking time: Press +/- button.
- 3 Press **START** to accept the change.

## Start Time (Delayed Timed Cook)

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

### Setting a Delayed Timed Cook

For example, to bake at 350 °F and delay the start of baking until 4:30, first set the clock to the correct time of day.

#### Model LREL6325\*

- 1 Press **Bake**. 350 °F appears in the display.
- 2 Set the temperature: touch **3, 5** and **0**.
- 3 Press **Start Time** and touch the number keys to set the baking time.
- 4 Press **Start Time**.
- 5 Set the start time: press **4, 3** and **0** for 4:30.
- 6 Press **Start**. A short beep sounds and **Timed Delay** appears in the display. The oven begins baking at the set start time.

**Model LREL6323\* / LREL6321\***

- 1 Press **Bake**. 350 °F appears in the display.
- 2 Set the temperature:  
Press or press and hold the **+/-** buttons until the desired temperature appears in the display
- 3 Press **Cook Time** and **+/-** buttons to set the baking time.
- 4 Press **Start**.
- 5 Set the start time:  
Use the **+/-** buttons to adjust the time displayed to match your desired start time.
- 6 Press **Start**. A short beep sounds and **Timed Delay** and the start time appear in the display. The oven begins baking at the set start time.

**NOTE**

- To cancel the Delayed Timed Cook function, press **Clear/Off** at any time.
- To change the cooking time, repeat step 3 and press **START**.
- If the oven clock is set as a 12-hour clock, you can delay the cook time for 12 hours. If the oven clock is set as a 24-hour clock, you can delay the cook time for 24 hours.

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

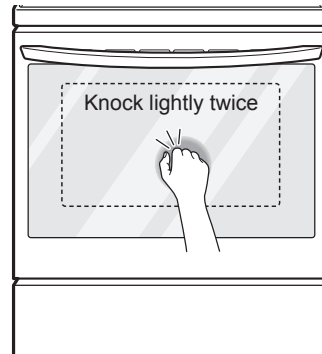
- **End** and the time of day show in the display.
- The cook end indicator tone sounds every 60 seconds until **Clear/Off** is pressed.
- When **Warm** is set, the warming function is activated after the cooking time ends.

**CAUTION**

- Use the automatic timer when cooking cured or frozen meats and most fruits and vegetables. Foods that can easily spoil, such as milk, eggs, fish, meat or poultry, should be chilled in the refrigerator. Even when chilled, they should not stand in the oven for more than 1 hour before cooking begins, and should be removed promptly when cooking is completed.
- Eating spoiled food can result in sickness from food poisoning.

**InstaView™ (Model LREL6325\*)**

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



- Knocking twice on the glass panel turns the interior light on or off.
- The light turns off automatically after 90 seconds.
- The InstaView™ function is disabled when the oven door is opened and for one seconds after closing the door.
- The InstaView™ function is disabled during Self Clean, Lockout, and initial power input.

**WARNING**

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 or product damage.

**NOTE**

- 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.

## Using the Cooktop

### Cooking Areas

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

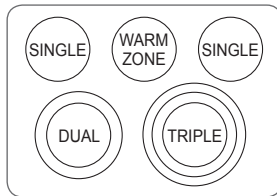
**Pans should not extend more than 1/2 to 1-inch beyond the cooking area.**

When a control is turned on, a glow can be seen through the glass cooktop surface.

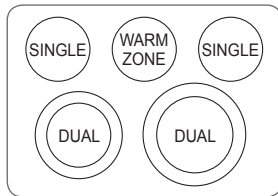
**NOTE**

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

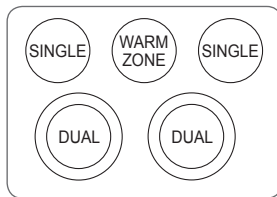
LREL6325\*



LREL6323\*



LREL6321\*



**NOTE**

It is normal to see a very faint red ring around the outer edge of a dual or triple element when using it as a single element at a high heat setting. This is only a reflection from the bright glow of the center element and is not a malfunction.

### Recommended Element Levels

Setting	Recommended Use
8.5-Hi	<ul style="list-style-type: none"> <li>Bring liquid to a boil</li> <li>Start cooking</li> </ul>
5.5-8.0	<ul style="list-style-type: none"> <li>Hold a rapid boil, frying, deep fat fry</li> <li>Quickly brown or sear food</li> </ul>
3.5-5.0	<ul style="list-style-type: none"> <li>Maintain a slow boil</li> <li>Fry or saute foods</li> <li>Cook soups, sauces and gravies</li> </ul>
2.2-3.0	<ul style="list-style-type: none"> <li>Stew or steam food</li> <li>Simmer</li> </ul>
Lo-2.0	<ul style="list-style-type: none"> <li>Keep food warm</li> <li>Melt chocolate or butter</li> <li>Simmer</li> </ul>

### COOKTOP HOT Indicator

Once the element is turned off, COOKTOP HOT appears in the display as long as the surface cooking area is too hot to touch.

It remains on until the surface has cooled to approximately 150 °F.

**NOTE**

During Self Clean (available on some models), COOKTOP HOT remains on.

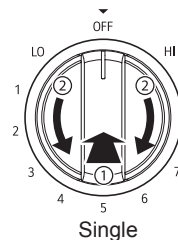
### Using the Cooktop Elements

**CAUTION**

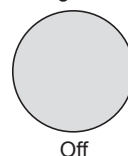
- Only use cookware and dishes that are safe for oven and cooktop use.
- Always use oven mitts when removing food from the cooktop and oven.
- Do not place sealed containers on the cooktop.
- Do not use plastic wrap to cover food while on the cooktop. Plastic may melt onto the surface and be very difficult to remove.
- **Never leave food on the cooktop unattended. Spillovers can cause smoke. Greasy spillovers may catch on fire.**
- The surface element may appear to have cooled after it has been turned off. The element may still be hot and touching the element before it has cooled sufficiently can cause burns.
- Do not use the cooktop at high temperatures for an excessive period as the control panel could be damaged.

### Turning on a Single Element

- 1 Push the **Single** element knob in.
- 2 Turn the knob in either direction to the desired setting.  
The control knob clicks when it is positioned at both **Off** and **HI**.

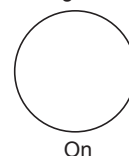


Heating element



Off

Heating element



On



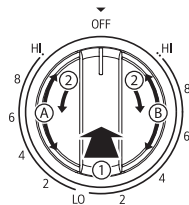
**NOTE**

- **HI** is the highest temperature available.
- **LO** is the lowest temperature available.

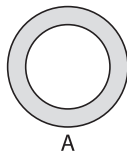
**Turning on the Dual Element**

There is one dual element located in the left front position. Use the dual element as a dual or single element.

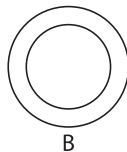
- 1 Push in the appropriate knob.
- 2-A Turn the knob counterclockwise to use it as a **Single** element.
- 2-B Turn the knob clockwise to use it as a **Dual** unit.



Heating with inner (smaller) element only

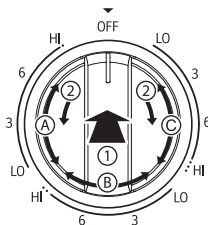


Heating with both elements together

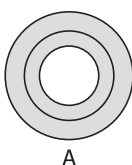
**Turning on a Triple Element (on some models)**

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

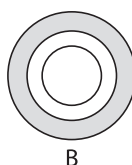
- 1 Push in the appropriate knob.
- 2-A Turn the knob counterclockwise to use the **Single** element.
- 2-B Turn the knob clockwise to the Dual position to use as a **Dual** element.
- 2-C Turn the knob clockwise to the Triple position to use as a **Triple** element.



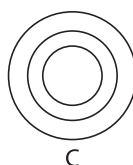
Single



Dual



Triple

**Turning on the Warming Zone****CAUTION**

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

- Always start with hot food. Do not use the warm setting to heat cold food.
- Do not use the warm setting for more than 2 hours.
- Always use pot holders or oven mitts when removing food from the center warming element.

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

- 1 Press the **COOKTOP Set/Off** button. The warming zone indicator light flashes.
- 2 **Model LREL6325\***  
Use the **Level** buttons to adjust the temperature settings. The temperature settings are adjustable at all times.  
  
**Model LREL6323\* / LREL6321\***  
Use the **- / +** buttons to adjust the temperature settings. The temperature settings are adjustable at all times.
- 3 To turn off the warming zone, press the **Set/Off** button once.

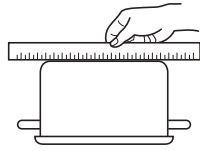
**NOTE**

- For best results, food on the warmer should be kept in its container or covered with a lid or aluminum foil to maintain food quality.
- The warmer will not glow red like the other cooking elements.
- The Warming Zone can be operated as a single element on some models.

## Using the Proper Cookware

The size and type of cookware will influence the settings needed for the best cooking results. Be sure to follow the recommendations for using proper cookware.

Cookware should have flat bottoms that make good contact with the entire surface heating element. Check for flatness by placing a ruler across the bottom of the cookware. The ruler should touch the cookware across the entire bottom, with no gaps.

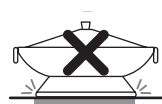


### Cookware recommendations

- Flat bottom and straight sides
- Heavy-gauge pans
- Pan sizes that match the amount of food to be prepared and the size of the surface element
- Weight of handle does not tilt pan. Pan is well balanced
- Tight-fitting lids
- Flat bottom woks

### Cookware should not

- have a curved or warped bottom.
- be smaller or larger than the surface burner.
- have a heavy handle that tilts the pan.
- be a wok with a ring stand.
- have loose or broken handles.
- have loose-fitting lids.



### NOTE

- **Do not use pans less than 7 inches in diameter on the front elements.**
- Do not use foil or foil-type containers. Foil may melt onto the glass. Do not use the cooktop if metal has melted on it. Call an authorized LG Service Center.

## Choosing Cookware

The cookware material determines how evenly and quickly heat is transferred from the surface element to the pan bottom. The most popular materials available are:

- **Aluminum** - Excellent heat conductor. Some types of food will cause it to darken (anodized aluminum cookware resists staining and pitting). If aluminum pans slide across the ceramic cooktop, they may leave metal marks which will resemble scratches. Remove these marks immediately.
- **Copper** - Excellent heat conductor but discolors easily. May leave metal marks on glass-ceramic (see Aluminum above).
- **Stainless steel** - Slow heat conductor with uneven cooking results. Is durable, easy to clean and resists staining.
- **Cast iron** - A poor heat conductor but retains heat very well. Cooks evenly once cooking temperature is reached. Not recommended for use on ceramic cooktops.
- **Porcelain-enamel on metal** - Heating characteristics will vary depending on base material. Porcelain-enamel coating must be smooth to avoid scratching ceramic cooktops.
- **Glass** - Slow heat conductor. Not recommended for ceramic cooktop surfaces because it may scratch the glass.

## Home Canning Tips

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

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

## Using the Oven

### Before Using the Oven

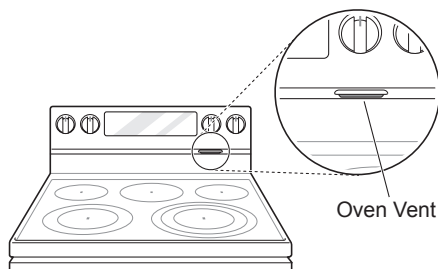
#### NOTE

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

### Oven Vent

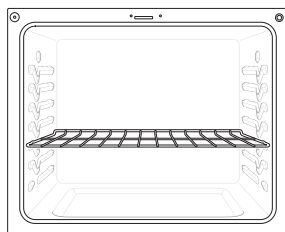
Areas near the vent may become hot during operation and may cause burns. Do not block the vent opening. Avoid placing plastics near the vent as heat may distort or melt the plastic.

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



### Using Oven Racks

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



#### Removing Racks

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

#### Replacing Racks

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

#### CAUTION

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

### Bake

Bake is used to prepare foods such as pastries, breads and casseroles. The oven can be programmed to bake at any temperature from 170 °F (80 °C) to 550 °F (285 °C). The default temperature is 350 °F (175 °C).

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

- 1 Press **Bake**.
- 2 Set the oven temperature:
  - Model LREL6325\***  
Press **3**, **7** and **5**.
  - Model LREL6323\*/LREL6321\***  
Use the **+/-** keys to set the temperature.
- 3 Press **START**. The oven starts to preheat.

#### NOTE

If the door is opened during baking, the bake burner turns off after 30 seconds. The burner turns back on automatically once the door is closed.

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

- 4 When cooking is complete, press **Clear/Off**.
- 5 Remove food from the oven.

#### NOTE

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

**Baking Tips**

- Baking time and temperature will vary depending on the characteristics, size, and shape of the baking pan used.
- Check for food doneness at the minimum recipe time.
- Use metal bakeware (with or without a nonstick finish), heatproof glass-ceramic, ceramic or other bakeware recommended for oven use.
- Dark metal pans or nonstick coatings will cook food faster with more browning. Insulated bakeware will slightly lengthen the cooking time for most foods.

**NOTE**

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

**Convection Mode (Model LREL6325\* / LREL6323\*)**

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.

**Setting the Convection Function (example, 375 °F)**

- 1 Press **Conv. Bake** or **Conv. Roast**. The display flashes 350 °F.
- 2 Set the oven temperature:  
**Model LREL6325\***  
 Press **3**, **7** and **5**.  
**Model LREL6323\***  
 Using the **+/-** key set the temperature.
- 3 Press **START**. The display shows **Conv. Bake** or **Conv. Roast** and the oven temperature starting at 100 °F.

As the oven preheats, the display shows increasing temperatures in 5-degree increments. Once the oven reaches the set adjusted temperature, a tone sounds and the oven light flashes on and off. The display shows the auto converted oven temperature, 350 °F and the fan icon.

- 4 When cooking has finished or to cancel, press **Clear/Off**.

**NOTE**

- The oven fan runs while convection baking. The fan stops when the door is open. In some cases, the fan may shut off during a convection bake cycle.
- It's normal that convection fan is not turning on directly. The fan will turn on later.

**Tips for Convection Baking**

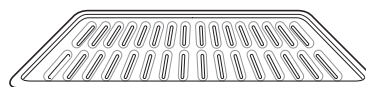
- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- When using Convection Bake with a single rack, place the oven rack in position 4. If cooking on multiple racks, place the oven racks in positions 2 and 5 (or 4) for two racks.
- Multiple oven rack cooking may slightly increase cook times for some foods.
- You will have better results when baking cakes, cookies and muffins using 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.

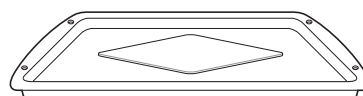
**Tips for Convection Roasting**

Use a broiler pan and grid when preparing meats for convection roasting. The broiler pan catches grease spills and the grid helps prevent grease splatters.

- 1 Place the oven rack on the bottom.
- 2 Place the grid in the broiler pan.
- 3 Place the broiler pan on the oven rack.



Grid (sold separately)



Broiler pan (sold separately)

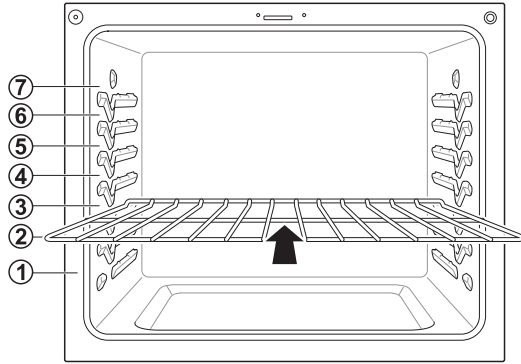
**CAUTION**

- Do not use a broiler pan without a grid.
- Do not cover the grid with aluminum foil.
- Position food (fat side up) on the grid.

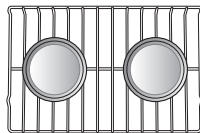
## Recommended Baking and Roasting Guide

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

### Rack and Pan Placement

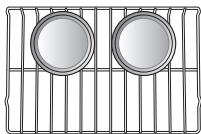


#### Single rack baking

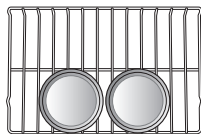


Rack  
(Position 4)

#### Multiple rack baking



Rack  
(Position 2)



Rack  
(Position 5)

### Baking rack guide

	Food	Rack position
<b>Cakes</b>	• Layer cakes	4
	• Bundt cakes	3
	• Angel food cake	3
<b>Cookies</b>	• Sugar cookies	4
	• Chocolate chips	4
	• Brownies	4
<b>Pizza</b>	• Fresh	3
	• Frozen	3 or 2
<b>Pastry Crust</b>	• From scratch	4
	• Refrigerator	4
<b>Breads</b>	• Biscuit, canned	3
	• Biscuit, from scratch	3
	• Muffins	5
<b>Desserts</b>	• Fruit crisps and cobbler, from scratch	4
	• Pies, from scratch, 2-crust fruit	4
<b>Custards</b>	• Cheesecake, crème brûlée	2
<b>Soufflés</b>	• Sweet or savory	2
<b>Casserole</b>	• Frozen lasagna	3

### Roasting rack guide

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

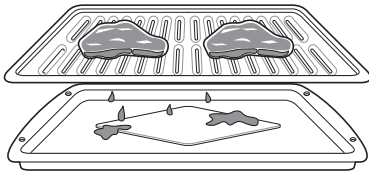
## Broil

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

Some models may feature a hybrid broiler consisting of an inner broiler that utilizes a carbon heating element which provides instantaneous heat, and a traditional outer broiling element. During normal broiler operation, it is normal for either element to cycle off intermittently.

### CAUTION

- Do not use a broiler pan without a grid. Oil can cause a grease fire.
- Do not cover the grid and broiler pan with aluminum foil. Doing so will cause a fire.
- Always use a broiler pan and grid for excess fat and grease drainage. This will help to reduce splatter, smoke, and flare-ups.



### Setting the Oven to Broil

- 1 Oven door must always be closed during **Broil** mode.
- 2 Press **Broil** once for **Hi** or twice for **Lo**.
- 3 Press **START**. The oven begins to heat.
- 4 Let the oven preheat for approximately five minutes before cooking the food if using broil.
- 5 Press **Clear/Off** to cancel at any time or when cooking is complete.

### NOTE

This range is designed for closed-door broiling. Close the door to set the Broil function. If the door is open, the Broil function cannot be set and **door** appears on the display. Close the door and reset the Broil function. Opening the door turns off the broil burner during broiling.

If the door is opened during broiling, the broil burner turns off after 5 seconds. The broiler turns back on automatically once the door is closed.

## Smoking

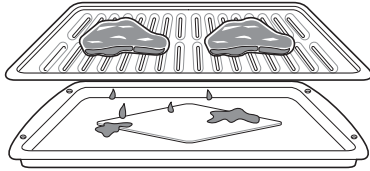
Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural byproduct of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount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

- 1 Always use a broiler pan. Do not use saute pans or regular baking sheets for safety reasons.
- 2 The broiler pan should always be thoroughly cleaned and at room temperature at the beginning of cooking.
- 3 Always run your cooktop ventilation system or vent hood during broiling.
- 4 Keep the interior of your oven as clean as possible. Leftover debris from prior meals can burn or catch fire.
- 5 Avoid fatty marinades and sugary glazes. Both of these will increase the amount of smoke you experience. If you would like to use a glaze, apply it at the very end of cooking.
- 6 If you are experiencing significant smoke with any food item, consider:
  - Lowering the broiler to the Lo setting.
  - Lowering the rack position to cook the food further away from the broiler.
  - Using the Hi broil setting to achieve the level of searing you desire, and then either switching to the Lo broil setting, or switching to the Bake function.
- 7 As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.
- 8 Adhere to the recommended broil settings and cooking guidelines in the chart on the following page whenever possible.

## Recommended Broiling Guide

The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times.

This guide is based on meats at refrigerator temperature. For best results when broiling, use a pan designed for broiling.



Food	Quantity and/or Thickness	Rack Position	First Side (minutes)	Second Side (minutes)	Comments
<b>Ground Beef</b>	1 lb. (4 patties) 1/2 to 3/4" thick	7	4-6	2-4	Space evenly. Up to 8 patties may be broiled at once.
<b>Beef Steaks</b>					Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Rare	1" thick	7	3-5	2-4	
Medium	1 to 1 1/2 lbs.	7	4-6	2-4	
Well done		7	5-7	3-5	
Rare	1 1/2" thick	5	7-9	4-6	
Medium	2 to 2 1/2 lbs.	5	9-11	6-8	
Well done		5	11-13	8-10	
<b>Toast</b>		7	0.5-1	0.5	
<b>Chicken</b>					Broil skin-side-down first.
	1 whole cut up 2 to 2 1/2 lbs., split lengthwise 2 Breasts	5	8-10	4-6	
		5	8-10	5-7	
<b>Lobster Tails</b>	2-4 10 to 12 oz. each	5	9-12	Do not turn over	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
<b>Fish Fillets</b>	1/4 to 1/2" thick	6	2-4	2-4	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
<b>Ham Slices</b> (precooked)	1/2" thick	5	2-4	2-4	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.
<b>Pork Chops</b>					
Well done	1 (1/2" thick) 2 (1" thick) about 1 lb.	6 5	3-6 5-8	4-7 5-8	
<b>Lamb Chops</b>					
Medium	2 (1" thick) about 10 to 12 oz.	6	3-5	2-5	
Well done		6	5-7	4-7	
Medium	2 (1 1/2" thick) about 1 lb.	6	7-9	7-9	
Well done		6	9-11	7-9	
<b>Salmon Steaks</b>					Grease pan. Brush steaks with melted butter.
	2 (1" thick)	5	8-10	3-5	
	4 (1" thick) about 1 lb.	5	9-11	4-6	

- 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 meat: 160 °F (71.1 °C)
- Poultry: 165 °F (73.9 °C)
- Beef, veal, pork, or lamb: 145 °F (62.8 °C)
- Fish / Seafood: 145 °F (62.8 °C)

### Tips for Broiling

#### Beef

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

#### Seafood

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

#### Vegetables

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

### Warm / Keep Warm

This function will maintain an oven temperature of 170 °F. The Warm function will keep cooked food warm for serving up to three hours after cooking has finished. The Warm function may be used without any other cooking operations.

The **Warm** function can be used after cooking has finished using a **Timed Cook** or a **Delayed Timed Cook**.(Model LREL6325\*)

#### Setting the Warm Function (Model LREL6323\*/LREL6321\*)

- 1 Press **Warm** or **Air fry/Warm** once for Model LREL6321\* and twice for Model LREL6323\*.
- 2 Press **Start**.
- 3 Press **Clear/Off** at any time to cancel.

#### Setting the Warm Function after a Timed Cook (Model LREL6325\*)

- 1 Select the cooking function.
- 2 Enter the oven temperature using the number keys or the +/- keys.
- 3 Press **Cook Time** and enter the cook time using the number keys.
- 4 Press **Warm** or **Keep Warm**.
- 5 Press **Start**.
- 6 When cooking is finished, press **Clear/Off** to cancel the Warm function.

#### NOTE

- The Warm function is intended to keep food warm. Do not use it to cool food down.
- It is normal for the fan to operate during the Warm function.

### Proof (Model LREL6325\*)

This feature maintains a warm oven for rising yeast leavened products before baking. For best proof performance, cover the food with foil.

#### Setting the Proof Function

- 1 Use rack position 2 or 3 for proofing.
- 2 Press **Proof** until **Proof** appears in the display.
- 3 Press **Start**.
- 4 Press **Clear/Off** when proofing is finished.

#### NOTE

- To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily. Check bread products early to avoid over proofing.
- Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to keep foods at safe temperatures. Use the Warm feature to keep food warm. Proofing does not operate when the oven is above 125 °F. **Hot** shows in the display.



## 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 function buttons, except for the CLEAR/OFF are inactive. Sb will appear in both the cooktop and oven displays.

### NOTE

- If the oven light is turned ON and the SABBATH mode is active, the oven light will turn OFF. If the oven light needs to be OFF, be sure to turn the oven light OFF before activating the SABBATH mode. SABBATH mode can only be used in Bake mode.

### Setting the SABBATH mode

- 1 Press the **Bake** button.
  - 2 Set the Bake temperature  
**Model LREL6325\***  
Use the number buttons.  
  
**Model LREL6323\* / LREL6321\***  
Use the +/- buttons.
  - 3 Press the **START** button.
  - 4 **Model LREL6325\*/LREL6321\***  
Press and hold the **Settings** button for three seconds.  
**Model LREL6323\***  
Press and hold the **Start Time** button for three seconds.
- ### NOTE
- Sb** and  will appear in the display when the Sabbath mode is activated(Model LREL6325\*).
- Sb** will appear in the display when the Sabbath mode is activated(Model LREL6323\*/LREL6321\*).
- 5 To cancel the Sabbath mode, press and hold the **Settings** or **Start Time** button for three seconds. To cancel the Bake function, press the **CLEAR/OFF** button at any time.

### Changing the temperature while in SABBATH mode

- 1 Press the **Bake** button. (No tones will sound and the display will not change.)
- 2 Set the Bake temperature  
**Model LREL6325\***  
Use the number buttons.  
  
**Model LREL6323\* / LREL6321\***  
Use the +/- buttons.
- 3 Press the **START** button.

### NOTE

- There is a 15 second delay before the oven will recognize the temperature change.

## Favorite (Model LREL6325\*)

The FAVORITE feature is used to record and recall favorite recipe settings. This feature can store and recall up to 3 different settings. The Favorite feature can be used with the Cook Time mode. It will not work with any other function including the Start Time (delayed cook) mode.

- 1 Place the food in the oven.
- 2 Press **FAVORITE** once for Bread, twice for Meat, and 3 times for Chicken. The default temperature appears and COOK flashes.

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

- 3 Press the **numbers** to set the desired oven temperature. This temperature is stored and recalled when next used.
- 4 Press **START**. The preheat indicator beeps 1 time and lamps 5 times when the oven reaches the set temperature.

### NOTE

- Only the selected temperature is stored, not the cooking time.
- If the oven temperature is changed, the changed temperature is stored.

## 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 and hold **Remote Start** until the icon blinks.
- 2 Follow the instructions in the LG ThinQ app to connect the appliance.

## Remote Start

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

### Setting Remote Start

- 1 Open the oven door and make sure that the oven is empty.
- 2 Press the Remote Start button to enable the function.
- 3 Start the preheat function on the oven from the LG ThinQ app.

## Frozen Meal (Model LREL6325\*)

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 of frozen pizza, cook food on a single rack placed in position 5 at 400 °F.

### Setting the Frozen Meal Function

- 1 Touch **Frozen Meal**. Frozen appears in the display.
- 2 Enter the cook temperature using the **number** buttons.
- 3 Touch **Start**. The Frozen Meal function starts operation.
- 4 Touch **Clear/Off** to cancel Frozen Meal at any time.

## Slow Cook (Model LREL6325\*)

The Slow Cook function is specially designed for grilling beef, pork and poultry. It is common for the surface of the food to darken after the completion of the Slow Cook. No preheating is required when using the **Slow Cook** mode.

### Setting the Slow Cook Function

- 1 Touch **Slow Cook** once. Hi appears in the display.  
Touch **Slow Cook** repeatedly to toggle between **Hi** and **Lo**.  
Select the desired option.
- 2 Touch **Start**. The Slow Cook function starts operation.

- 3 Touch **Clear/Off** to cancel Slow Cook at any time.

#### NOTE

- For best results, use a single rack in position 1 or 2.
- Hi: 275 °F, Lo:220 °F

## Air Fry (Model LREL6325\* / LREL6323\*)

This Feature automatically increases the entered temperature by 60 °F for optimal performance when using **Air Fry**. The air fry function is specially designed for oil-free frying.

- No preheating is required when using the Air Fry mode.
- For best results, cook food on a single rack placed in position 3 or 4.
- Spread the food out evenly in a single layer.
- Use either the optional Air Fry Tray available from LG 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 2 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.
- If cooking multiple batches, the later batches may take less time to cook.
- 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.
- Wet batters and coating will not crisp or set when using the Air Fry mode.
- For the crispiest results, dredge fresh chicken wings or tenders in seasoned flour. Use 1/3 cup flour for 2 pounds.

### 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.
- Clean the grease filters on your exhaust hood regularly.
- 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™ or Self 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.

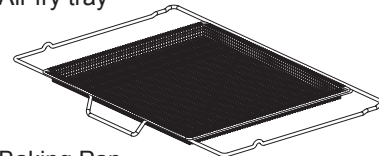
### Setting the Air Fry Function

- 1 Press **Air Fry**. 400 °F appears in the display.
- 2 Set the oven temperature (Range:300°F~550°F)  
**Model LREL6325\***  
Press the **number** buttons to enter the desired temperature.  
**Model LREL6323\***  
Use the **+/-** buttons to set the desired temperature.
- 3 Press **START**.
- 4 When cooking is complete, press **Clear/Off**.

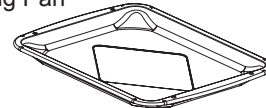
#### **NOTE**

- For best results, use the optional air fry tray, available for purchase at [www.lg.com](http://www.lg.com).
- If you don't have the air fry tray, place food on a wire rack inside a foil-lined cookie pan.
- The mesh section of the air fry tray can be cleaned in a dishwasher.

Air fry tray



Baking Pan



## 38 OPERATION

### Air Fry Cook Guide

- Air Fry Tray

- Arrange food evenly in a single layer.
- Put a foil-lined baking pan on a rack in position 2 to catch drips. If needed, add parchment paper to absorb oil and reduce smoking.
- Flip food over during cooking to avoid burning it.

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

Recommended Items	Approx. Quantity (oz)	Temp (°F)	Rack Position	Time (min)	Guide
<b>POTATOES - Frozen</b>					
French Fries	20	425	4	20-30	
Crinkle Cut Fries 3/8" (10 mm)	35	425	4	25-35	
Sweet Potato Fries	25	425	4	20-35	
Tater Tots	50	450	4	22-32	
Hash Browns	40	450	4	25-35	
<b>POTATOES - Fresh/Homemade</b>					
French Fries 3/8" (10 mm)	25	450	4	35-45	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.
Potato Wedges	60	450	4	35-45	
<b>CHICKEN - Frozen</b>					
Crispy Chicken Nuggets	30	450	4	18-28	
Chicken Strips	35	450	4	30-40	
Hot Wings, Bone-in	50	450	4	30-40	
<b>CHICKEN - Fresh, Skin on*</b>					
Wings	40	450	4	30-35	Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste.  *High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.
Drumsticks	70	450	4	35-45	
Thighs	40	450	4	30-35	
Breasts	40	450	4	30-35	
<b>OTHER</b>					
Onion Rings - Frozen, Breaded	20	450	4	20-30	
Spring Rolls (0.7 oz/20 g each) - Frozen	50	425	4	28-38	
Thin Sausage* - 2.5 oz each, 3/4" diam. (70 g each, 2 cm diam.)	90	450	4	25-35	*High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.
Coconut Shrimp - Frozen	25	425	4	30-40	Brush or lightly spray the surface of food with oil.
Scallops on Half Shell - Fresh	35	425	4	20-30	Melt 4 tbsp. of butter and brush on scallops. Mix 1/2 cup bread crumbs, 1 tbsp. minced garlic, 1/4 cup grated parmesan cheese and season to taste. Sprinkle mixture over scallops.
Shrimp - Fresh	50	450	4	20-30	
Mixed Vegetables	35	450	4	17-28	Brush or lightly spray with 4 tbsp. of olive oil. Add salt and pepper to taste.

**Air Fry Cook Guide**

- Dark Nonstick Baking Pan



- Arrange food evenly in a single layer.
- Use a dark, nonstick baking pan on a rack in position 4.
- Flip food over during cooking to avoid burning it.

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

Recommended Items	Approx. Quantity (oz)	Temp (°F)	Rack Position	Time (min)		Guide
				1st Side	2nd Side	
<b>POTATOES - Frozen</b>						
French Fries	20	425	4	20-30	–	
Crinkle Cut Fries 3/8" (10 mm)	35	425	4	25-35	5–11	
Sweet Potato Fries	25	425	4	20-35	5–11	
Tater Tots	50	450	4	22-32	8–14	
Hash Browns	40	450	4	25-35	4–11	
<b>POTATOES - Fresh/Homemade</b>						
French Fries 3/8" (10 mm)	25	450	4	35-45	8–14	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.
Potato Wedges	60	450	4	35-45	8–14	
<b>CHICKEN - Frozen</b>						
Crispy Chicken Nuggets	30	450	4	18-28	2–8	
Chicken Strips	35	450	4	30-40	4–10	
Hot Wings, Bone-in	50	450	4	30-40	6–12	
<b>CHICKEN - Fresh, Skin on*</b>						
Wings	40	450	4	30-35	2–9	Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste.  *High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.
Drumsticks	70	450	4	35-45	–	
Thighs	40	450	4	30-35	–	
Breasts	40	450	4	30-35	–	
<b>OTHER</b>						
Onion Rings - Frozen, Breaded	20	450	4	20-30	4–11	
Spring Rolls (0.7 oz/20 g each) - Frozen	50	450	4	20-30	4–11	
Thin Sausage* - 2.5 oz each, 3/4" diam. (70 g each, 2 cm diam.)	90	425	4	28-38	3–9	*High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.
Coconut Shrimp - Frozen	25	425	4	30-40	4–11	Brush or lightly spray the surface of food with oil.
Scallops on Half Shell - Fresh	35	425	4	20-30	–	Melt 4 tbsp. of butter and brush on scallops. Mix 1/2 cup bread crumbs, 1 tbsp. minced garlic, 1/4 cup grated parmesan cheese and season to taste. Sprinkle mixture over scallops.
Shrimp - Fresh	50	450	4	20-30	–	
Mixed Vegetables	35	450	4	17-28	3–9	Brush or lightly spray with 4 tbsp. of olive oil. Add salt and pepper to taste.

# SMART FUNCTIONS

## LG ThinQ Application

This feature is only available on models with the  or  logo.

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

### LG ThinQ Application Features

#### Smart Diagnosis™

This function provides useful information for diagnosing and solving issues with the appliance based on the pattern of use.

#### Settings

Allows you to set various options on the oven and in the application.

#### Monitoring

This function shows the current status, remaining cook time, and cook settings on one screen.

#### Push Alerts

Turn on the Push Alerts to receive appliance status notifications. The notifications are triggered even if the LG ThinQ application is off.

#### Timer

You can set the timer from the app.

#### Firmware Update

Keep the appliance updated.

#### Remote Start

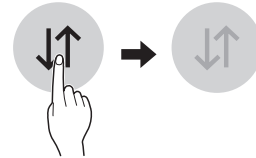
Control the appliance remotely or check the remaining cook time from the LG ThinQ application.

#### NOTE

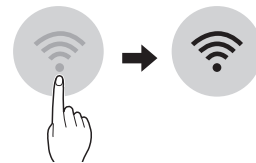
- If you change your wireless router, Internet service provider, or password, delete the registered appliance from the **LG ThinQ** application and register it again.
- This information is current at the time of publication. The application is subject to change for product improvement purposes without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

### Before Using LG ThinQ Application


- 1 Use a smartphone to check the strength of the wireless router (Wi-Fi network) near the appliance.
  - If the distance between the appliance and the wireless router is too far, the signal becomes weak. It takes long time to register or fails to install the application.
- 2 Turn off the **Mobile data** or **Cellular Data** on your smartphone.



- 3 Connect your smartphone to the wireless router.



#### NOTE

- To verify the Wi-Fi connection, check that **Wi-Fi**  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 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 connection may not connect or may be interrupted because of the home network environment.
- If the appliance cannot be registered 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.

**NOTE**

- 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 register the product again.

**Installing the LG ThinQ Application**

Search for the **LG ThinQ** application from the Google Play Store or Apple App Store on a smartphone. Follow instructions to download and install the application.

**Open Source Software Notice Information**

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

LG Electronics will also provide open source code to you on CD-ROM for a charge covering the cost of performing such distribution (such as the cost of media, shipping, and handling) upon email request to [opensource@lge.com](mailto:opensource@lge.com). This offer is valid for three (3) years from the date on which you purchased the product.

**Wireless LAN Module Specifications**

Model	LCW-004
Frequency Range	2412 MHz - 2462 MHz
Output Power(max)	< 30 dBm

**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.

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.



**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.

## Smart Diagnosis™ Feature

This feature is only available on models with the  or  icon.

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.

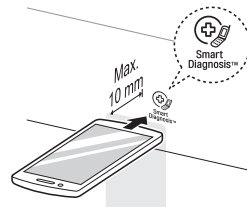
- Launch the **LG ThinQ** application and select the **Smart Diagnosis** feature in the menu. Follow the instructions for audible diagnosis provided in the **LG ThinQ** application.

- 1 Open the LG ThinQ application on the smart phone.
- 2 In the application, select the appliance from your list of connected appliances and then press the dots at the upper right of the screen.
- 3 Select **Smart Diagnosis**, then press the **Start Smart Diagnosis** button.

### NOTE

- If the diagnosis fails several times, use the following instructions.

- 4 Select the **Audible Diagnosis**.
- 5 Follow the instructions on the smart phone.
- 6 Keep the phone in place until the tone transmission has finished. View the diagnosis on the phone.



### NOTE

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



# MAINTENANCE

## Cleaning the Glass-Ceramic Cooktop

### CAUTION

- Do not use scrub pads or abrasive cleaning pads. They may damage your cooktop surface.
- For your safety, wear an oven mitt or pot holder while using a scraper on the hot cooking surface.

Use ceramic cooktop cleaner on the glass cooktop. Other creams may not be as effective or may scratch, damage or stain the cooktop surface.

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

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

### NOTE

Do not heat the cooktop until it has been cleaned thoroughly.

### IMPORTANT

- If sugar or food containing sugar spills, or plastic or foil melts on the cooktop, remove the material IMMEDIATELY with a metal razor scraper while the cooking surface is still hot to avoid the risk of damage to the glass-ceramic surface. When used correctly, the scraper will not damage the cooktop surface. For your safety, please use an oven mitt or pot holder while scraping the hot cooking surface.
- If water or food containing water spills on the cooktop, remove the spill IMMEDIATELY with a dry paper towel.

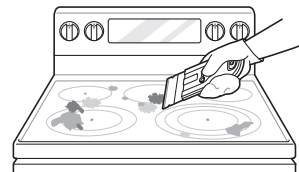
### NOTE

ANY DAMAGE OR FAILURE OF THE PRODUCT RESULTING FROM 1 OR 2 BELOW MAY NOT BE COVERED UNDER THE LIMITED WARRANTY.

1. Sugary spillovers (such as preserves, ketchup, tomato sauce, jellies, fudge, candy, syrups, or chocolate) or melted plastics can cause pitting on the surface of your cooktop.
2. If food or water containing calcium (such as baking powder, wine, milk, spinach, or broccoli) is spilled on the cooktop, it can permanently stain or discolor the surface.

## Burned-On Residue

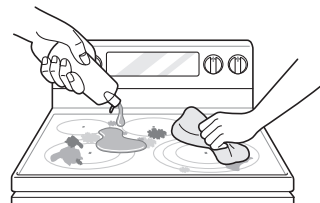
- 1 While the cooktop is still warm, remove any burnt on deposits or spilled food from the glass-ceramic cooking surface with a suitable metal razor scraper. To prevent burns, wear an oven mitt or pot holder while using the metal scraper.



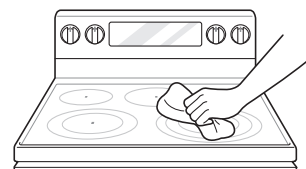
### NOTE

- Do not use a dull or nicked blade.
- Hold the scraper at approximately a 30° angle to the cooktop.
- The razor scraper will not damage the markings on the cooking surface.

- 2 When the cooking surface has completely cooled, apply a few dime-sized dabs of a ceramic glass cooktop cleaner in each burner area. Work the cleaning cream over the cooktop surface with a damp paper towel. Leave the cleaner on for 10 minutes before rinsing it off.



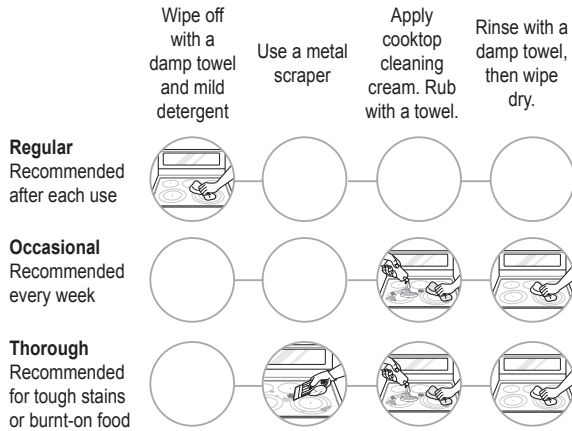
- 3 Rinse with clean water and wipe the cooktop surface with a clean, dry paper towel.



## Maintaining the Cooktop

**DO NOT** use chlorine bleach, ammonia, or other cleaners not specifically recommended for use on glass-ceramic cooktops.

Let your glass-ceramic cooking surface cool off before cleaning.



For additional product information, visit our website at [www.lg.com](http://www.lg.com)

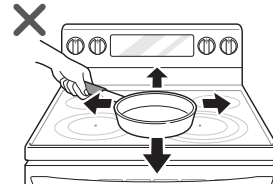
## Metal Marks and Scratches

ANY DAMAGE OR FAILURE OF THE PRODUCT RESULTING FROM 1 OR 2 BELOW MAY NOT BE COVERED UNDER THE LIMITED WARRANTY.

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

## CAUTION

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



- Do not slide metal or glass across the cooktop surface.
- Do not use cookware with any dirt build-up on the bottom.
- Do not use cookware if there are foreign matters on the cooktop surface. Always clean the cooktop surface before cooking.

## EasyClean®

LG's EasyClean® enamel technology provides two cleaning options for the inside of the range. 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.

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

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

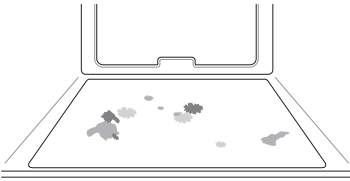
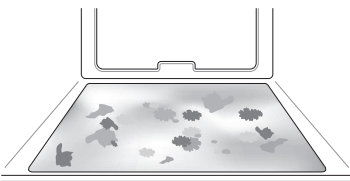
### Benefits of EasyClean®

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

### NOTE

Some models don't include a self-clean option. The EasyClean® feature may not be effective in removing heavy, built-up soils. If the range does not include a self-clean option, clean the oven regularly using the EasyClean® feature to prevent heavy, burnt-on soil from building up in the oven.

## When to Use EasyClean®

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

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

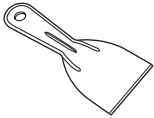
On models without the self-clean option, clean the oven frequently using EasyClean® to avoid the build up of tough, burnt-on soil.

## Cleaning Tips

- Allow the oven to cool to room temperature before using the EasyClean® cycle. If your oven cavity is above 150 °F (65 °C), **Hot** will appear in the display, and the EasyClean® cycle will not be activated until the oven cavity cools down.
- A scraper can be used to scrape off any chunks or debris before and during oven cleaning.
- Using the rough side of a non-scratch scouring pad or scrubbing sponge may help to take off burnt-on stains better than a soft sponge or towel.
- Certain non-scratch scrubbing sponges, such as those made of melamine foam, available at your local stores, can also help improve cleaning.
- The range 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.
- For hard to reach areas such as the back surface it is better to use the Self Clean cycle.

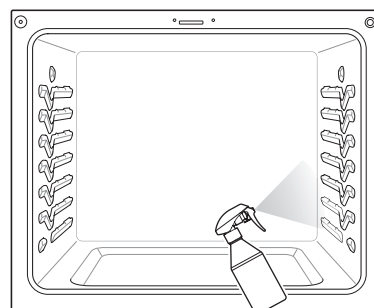
## EasyClean® Instruction Guide

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



Suggested plastic scrapers:

  - Hard plastic spatula
  - Plastic pan scraper
  - Plastic paint scraper
  - Old credit card
- 3 Fill a spray bottle with water (10 oz or 300 ml) and use the spray bottle to thoroughly spray the inside surfaces of the oven.
- 4 Use at least 1/5 (2 oz or 60 ml) of the water in the bottle to completely saturate the soil on both the walls and in the corners of the oven



## 46 MAINTENANCE

- 5** Spray or pour the remaining water (8 oz or 250 ml) onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils. Add water if necessary.

### NOTE

If cleaning multiple ovens, use an entire bottle of water to clean each oven. Do not spray water directly on the door. Doing so will result in water (10 oz or 300 ml) dripping to the floor.

- 6** Close the oven door.  
Press **EasyClean®**.  
Press **Start**.

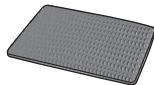
### CAUTION

- 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** A tone will sound at the end of the 10 minute cycle. Press **Clear/Off** to clear the display and end the tone.

- 8** After the cleaning cycle and during hand-cleaning, enough water should remain on the oven bottom to completely submerge all soils. Add water if necessary. Place a towel on the floor in front of the oven to capture any water that may spill out during hand-cleaning.

- 9** Clean the oven cavity immediately after the EasyClean® cycle by scrubbing with a wet, non-scratch scouring sponge or pad. (The scouring side will not scratch the finish.)



### NOTE

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

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

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

If stubborn soils remain after multiple EasyClean® cycles, run the Self Clean cycle. Be sure that the oven cavity is empty of oven racks and other accessories, and that the oven cavity surface is dry before running the Self Clean cycle. Consult the Self Clean section of your owner's manual for further details. If a self-clean option is not available, scrape off and remove stubborn soil using a scraper.

### NOTE

- If you forget to saturate the inside of the oven with water before starting EasyClean®, press **Clear/Off** to end the cycle. Wait for the range to cool to room temperature and then spray or pour water (10 oz or 300 ml) into the oven and start another EasyClean® cycle.
- 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.

## Self Clean (Model LREL6325\* / LREL6323\*)

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

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

### Before Starting Self Clean

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

### CAUTION

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

During the Self Clean cycle, the cooktop elements cannot be used.

### NOTE

- Remove oven racks and accessories before starting the Self Clean cycle.
- If oven racks are left in the oven cavity during the Self Clean cycle, they will discolor and become difficult to slide in and out.
- Clean the frame of the oven and door with hot soapy water. Rinse well.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.
- Wipe up any heavy spillovers on the oven bottom.
- Make sure that the oven light bulb cover is in place and the oven light is off.
- If the cooktop is used during Self Clean operation, a buzzer will sound for 1 minute and then Self Clean will turn off.
- If the cooktop is in use when a Self Clean is activated, a buzzer will sound and Self Clean will not start.

### Setting Self Clean

The Self Clean function has cycle times of 4, 5 or 3 hours.

#### Self Clean Soil Guide

Soil Level	Cycle Setting
Lightly Soiled Oven Cavity	3-Hour Self Clean
Moderately Soiled Oven Cavity	4-Hour Self Clean
Heavily Soiled Oven Cavity	5-Hour Self Clean

- 1 Remove all racks and accessories from the oven.
- 2 Press **Self Clean**. The oven defaults to the recommended four-hour self clean for a moderately soiled oven. Press twice for a five-hour self clean or three times for a three-hour self clean.
- 3 Press **Start**.
- 4 Once the self-clean cycle is set, the oven door locks automatically and the lock icon displays. You will not be able to open the oven door until the oven has cooled. The lock releases automatically when the oven has cooled.

### CAUTION

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


## Setting Self Clean with a Delayed Start

- 1 Remove all racks and accessories from the oven.
- 2 Press the **Self Clean** button. The oven defaults to the recommended four-hour self clean for a moderately soiled oven.  
Press **Self Clean** button to set the time.
- 3 Press **Start Time**.
- 4 **Model LREL6325\***  
Use the **number** buttons to enter the time of day you would like the Self Clean to start.  
  
**Model LREL6323\***  
Press the **+/-** buttons until the display shows the time of day you would like the Self Clean to start.
- 5 Press **Start**.

### NOTE

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

## During Self Clean


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

## After the Self Clean Cycle

- The oven door remains locked until the oven temperature has cooled.
- You may notice some white ash in the oven. Wipe it off with a damp cloth or a soap-filled steel wool pad after the oven cools. If the oven is not clean after one self-clean cycle, repeat the cycle.
- If oven racks were left in the oven and do not slide smoothly after a self-clean cycle, wipe racks and rack supports with a small amount of vegetable oil to make them glide more easily.

- Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.

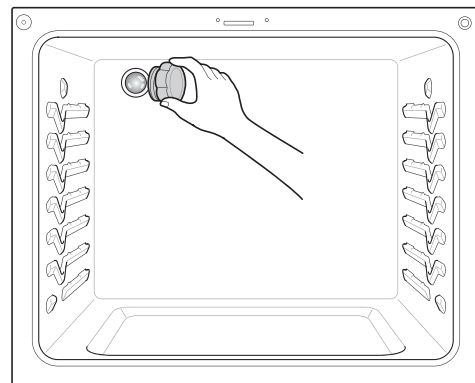
### NOTE

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

## Changing the Oven Light

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

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



### WARNING

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

## Cleaning the Exterior

### Painted and Decorative Trim

For general cleaning, use a cloth with hot soapy water. For more difficult soil 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.

**NOTE**

When spraying on the glass surface, intermittent touch operation is possible.

### Stainless Steel Surfaces

To avoid scratches, do not use steel wool pads.

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

**NOTE**

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

**NOTE**

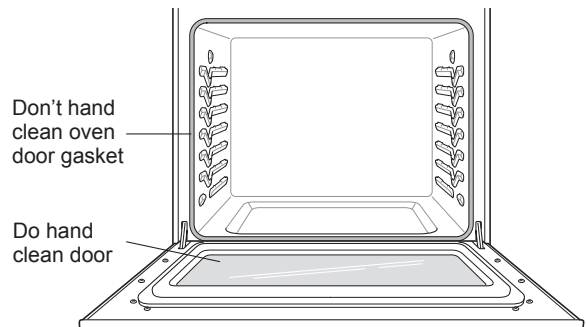
- Do not use a steel wool pad. it will scratch the surface.
- To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish.
- Always wipe in the direction of the metal surface finish.
- Stainless steel appliance cleaner or polish can be purchased online or from most retailers of appliances or home goods.

### Oven Door

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

**CAUTION**

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

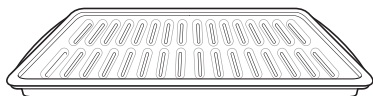


### Cleaning the Knobs

For general cleaning, use a cloth with hot soapy water. For more difficult soil and built-up grease, wipe gently with a brush such as a toothbrush.

Do not use abrasive cleaners.

## Broiler Pan and Grid



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

## Oven Racks

Remove the oven racks before operating the self clean cycle.

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

### NOTE

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

## Door Care Instructions

Most oven doors contain glass that can break.

### CAUTION

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

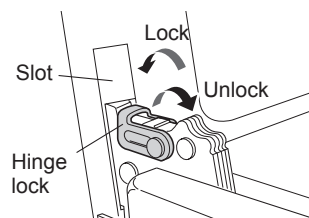
## Removing and Replacing the Lift-Off Oven Doors and Drawer

### CAUTION

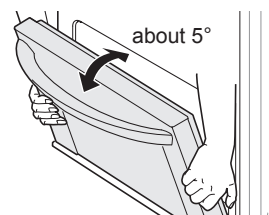
- Be careful when removing and lifting the door.
- Do not lift the door by the handle. The door is very heavy.

## Removing the Door

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



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

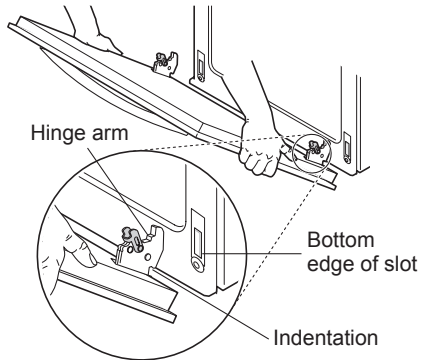


- 5 Lift door up and out until the hinge arms are clear of the slots.

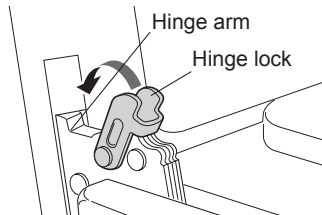


## Replacing the Door

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



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



- 5 Close the oven door.

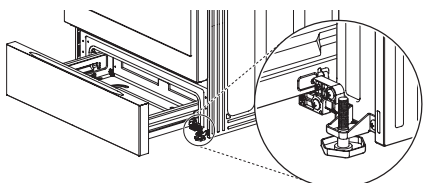
## Removing the Drawer

### CAUTION

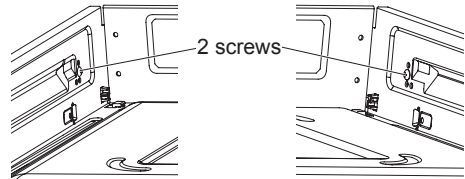
Disconnect the electrical power to the range at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electrical shock.

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

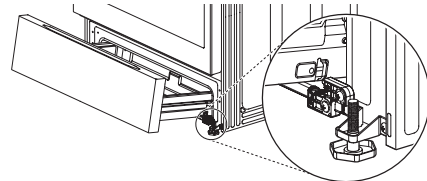
- 1 Pull the drawer out until it stops.



- 2 **Model LREL6325\*** Unscrew the 2 screws on the back of the drawer.



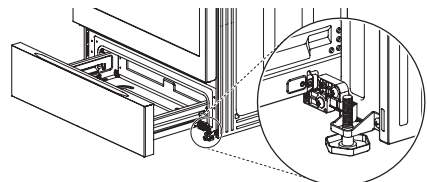
- 3 Lift the front of the drawer until the stops clear the guides.



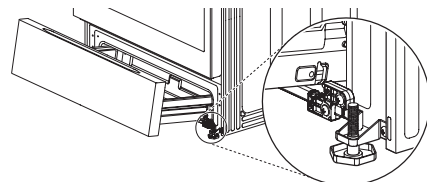
- 4 Remove the drawer.

## Replacing the Drawer

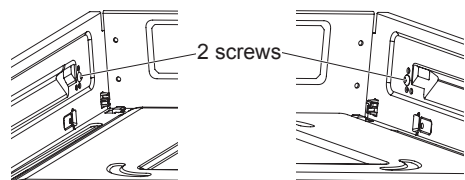
- 1 Place the drawer rails on the guides.
- 2 Push the drawer back until it stops.



- 3 Lift the front of the drawer and push back until the stops clear the guides.



- 4 **Model LREL6325\*** Screw the 2 screws on the back of the drawer.



- 5 Lower the front of the drawer and push back until it closes.

# TROUBLESHOOTING

## FAQs

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

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

### Why does “COOKTOP HOT” appear on the cooktop display?

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

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

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

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

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

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

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

### Why is the time flashing?

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

### During convection cooking the fan stops when I open the door. Is that normal?

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

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

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

### Can I use aluminum foil on the racks?

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



### CAUTION

Foil may be used to wrap food in the oven or warming drawer, 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.

### Can I leave my racks in the oven when running a Self Clean cycle?

No. Although it will not damage the racks, it will discolor them and may make them hard to slide in and out during use. Remove all items from the oven before starting a Self Clean cycle.


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

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

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

The cooktop should be cleaned after every use to prevent permanent staining. When cooking foods with high sugar content, such as tomato sauce, clean the stain off with a scraper while the cooktop is still warm. Use an oven mitt when scraping to prevent burns. Refer to the MAINTENANCE section of this owner's manual for further instruction.

### Why aren't the function buttons working?

Make sure that the range is not in Lockout mode. The lock  will show in the display if Lockout is activated. To deactivate Lockout, press and hold **Clear/Off** for three seconds. The unlock melody sounds and **Loc** appears in the display until the controls are unlocked.

**How can I help keep children safe around the range?**

Children should be supervised around the range whenever it is in use, and after use until surfaces have cooled. You can also use the Lockout feature to help prevent children from accidentally turning on the cooktop or oven. The Lockout feature disables most control panel buttons and the cooktop control knobs. On some models, it also locks the oven door. Consult the Lockout section of your owner's manual for details. (In models without a self-clean option, the Lockout feature locks the controls but does not lock the oven door.)

**My range is still dirty after running the EasyClean® cycle. What else should I do?**

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

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

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. If some stubborn soils remain, use the Self Clean feature to thoroughly clean your oven. If a self-clean feature is not available, use a scraper to remove stubborn soil.

**Soils on my oven walls are not coming off. How can I get my walls clean?**

Soils on the side and rear walls of your oven range may be more difficult to fully soak with water. Try repeating the EasyClean® process with more than the 1/5 of spray recommended.

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

It depends on the soil type. Sugar-based and certain grease stains are especially hard to clean. Also, if stains are not sufficiently soaked in water, this can negatively affect cleaning performance. If stubborn or built-up stains remain, use the Self Clean feature. Refer to the Self Clean section of your owner's manual.

Some models do not include a self-clean option. The EasyClean® feature may not be effective in removing heavy, built up soil. If a self-clean option is not available, it may help to use EasyClean® more often to avoid heavy soil build up.

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

Scraping the soils with a plastic scraper before and during hand cleaning is recommended. If using a metal scraper, be careful not to damage the oven surface. Fully saturating soils with water is also recommended. Certain types of soil are harder to clean than others. For these stubborn soils, use the Self Clean cycle. Consult the Self Clean section of the owner's manual for details.

**Is it safe for my convection fan, broil burner or heater element to get wet during EasyClean®?**

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

**Do I need to use the full contents of the spray bottle for EasyClean®?**

Yes. It is highly recommended that 4/5 of water be sprayed or poured on the bottom and an additional 1/5 of water be sprayed on walls and other soiled areas to fully saturate the soils for better cleaning performance.

**I see smoke coming out of my oven range's cooktop vents during EasyClean®. Is this normal?**

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

**How often should I use EasyClean®?**

EasyClean® can be performed as often as you wish. However, if a self-clean option is not available on your oven, you may want to use the EasyClean® option often to prevent heavy, burnt-on soil from building up. 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.

**What is required for EasyClean®?**

A spray bottle filled with water, a scraper, a nonscratch scrubbing pad and a towel. You should not use abrasive scrubbers such as heavy-duty scouring pads or steel wool.


## Before Calling for Service

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

Symptoms	Possible Causes / Solutions						
<b>Range is not level.</b>	<ul style="list-style-type: none"> <li>• Poor installation. Place oven rack in center of oven. Place a level on the oven rack. Adjust leveling legs at base of range until the oven rack is level.</li> <li>• Be sure floor is level and strong and stable enough to adequately support range.</li> <li>• If floor is sagging or sloping, contact a carpenter to correct the situation.</li> <li>• Kitchen cabinet alignment may make range appear unlevel. Be sure cabinets are square and have sufficient room for range clearance.</li> </ul>						
<b>Cannot move appliance easily. Appliance must be accessible for service.</b>	<ul style="list-style-type: none"> <li>• Cabinets not square or are built in too tightly. Contact builder or installer to make appliance accessible.</li> <li>• Carpet interferes with range. Provide sufficient space so range can be lifted over carpet.</li> <li>• Anti-tip device engaged.</li> </ul>						
<b>Oven control beeps and displays any F code error.</b>	<ul style="list-style-type: none"> <li>• Electronic control has detected a fault condition. Press <b>Clear/Off</b> to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number. Press <b>Clear/Off</b> and contact a Service agent.</li> </ul> <table border="1" data-bbox="928 787 1367 926"> <thead> <tr> <th>CODE</th> <th>CAUSE</th> </tr> </thead> <tbody> <tr> <td>F-3</td> <td>Key short error</td> </tr> <tr> <td>F-9</td> <td>Oven not heating</td> </tr> </tbody> </table>	CODE	CAUSE	F-3	Key short error	F-9	Oven not heating
CODE	CAUSE						
F-3	Key short error						
F-9	Oven not heating						
<b>Surface units will not maintain a rolling boil or cooking is not fast enough</b>	<ul style="list-style-type: none"> <li>• Improper cookware being used. <ul style="list-style-type: none"> <li>- Use pans which are flat and match the diameter of the surface unit selected.</li> </ul> </li> <li>• In some areas, the power (voltage) may be low. <ul style="list-style-type: none"> <li>- Cover pan with a lid until desired heat is obtained.</li> </ul> </li> </ul>						
<b>Surface units do not work properly</b>	<ul style="list-style-type: none"> <li>• A fuse in your home may be blown or the circuit breaker tripped. <ul style="list-style-type: none"> <li>- Replace the fuse or reset the circuit breaker.</li> </ul> </li> <li>• Cooktop controls improperly set. <ul style="list-style-type: none"> <li>- Check to see the correct control is set for the surface unit you are using.</li> </ul> </li> </ul>						
<b>Surface unit stops glowing when changed to a lower setting</b>	<ul style="list-style-type: none"> <li>• This is normal. The unit is still on and hot.</li> </ul>						
<b>Areas of discoloration on the cooktop</b>	<ul style="list-style-type: none"> <li>• Food spillovers not cleaned before next use. <ul style="list-style-type: none"> <li>- See Cleaning the Glass-Ceramic Cooktop section.</li> </ul> </li> <li>• Hot surface on a model with a light-colored cooktop. <ul style="list-style-type: none"> <li>- This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.</li> </ul> </li> </ul>						
<b>Frequent cycling on and off of surface units</b>	<ul style="list-style-type: none"> <li>• This is normal. <ul style="list-style-type: none"> <li>- The element will cycle on and off to maintain the heat setting.</li> </ul> </li> </ul>						

Symptoms	Possible Causes / Solutions
<b>Oven will not work</b>	<ul style="list-style-type: none"> <li>• Plug on range is not completely inserted in the electrical outlet.               <ul style="list-style-type: none"> <li>- Make sure electrical plug is plugged into a live, properly grounded outlet.</li> </ul> </li> <li>• A fuse in your home may be blown or the circuit breaker tripped.               <ul style="list-style-type: none"> <li>- Replace the fuse or reset the circuit breaker.</li> </ul> </li> <li>• Oven controls improperly set.               <ul style="list-style-type: none"> <li>- See the Using the Oven section.</li> </ul> </li> <li>• Oven too hot.               <ul style="list-style-type: none"> <li>- Allow the oven to cool to below locking temperature.</li> </ul> </li> </ul>
<b>Steam is exhausted through the oven vent.</b>	<ul style="list-style-type: none"> <li>• Cooking foods with high moisture produces steam. This is normal.</li> </ul>
<b>Appliance does not operate.</b>	<ul style="list-style-type: none"> <li>• Make sure cord is plugged correctly into outlet. Check circuit breakers.</li> <li>• Service wiring is not complete. Contact your electrician for assistance.</li> <li>• Power outage. Check house lights to be sure. Call your local electric company for service.</li> </ul>
<b>Oven light does not work.</b>	<ul style="list-style-type: none"> <li>• Replace or tighten bulb. See Changing the Oven Light section in this Owner's Manual.</li> </ul>
<b>Oven smokes excessively during broiling.</b>	<ul style="list-style-type: none"> <li>• Control not set properly. Follow instructions under Setting Oven Controls.</li> <li>• Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing.</li> <li>• Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling.</li> <li>• Insert on broiler pan wrong side up and grease not draining. Always place grid on the broiler pan with ribs up and slots down to allow grease to drip into pan.</li> <li>• Grease has built up on oven surfaces. Regular cleaning is necessary when broiling frequently.               <ul style="list-style-type: none"> <li>- Old grease or food spatters cause excessive smoking.</li> </ul> </li> </ul>
<b>Food does not bake or roast properly</b>	<ul style="list-style-type: none"> <li>• Oven controls improperly set.               <ul style="list-style-type: none"> <li>- See the Using the Oven section.</li> </ul> </li> <li>• Rack position is incorrect or the rack is not level.               <ul style="list-style-type: none"> <li>- See the Using the Oven section.</li> </ul> </li> <li>• Incorrect cookware or cookware of improper size being used.               <ul style="list-style-type: none"> <li>- See the Using the Oven section.</li> </ul> </li> <li>• Oven sensor needs to be adjusted.               <ul style="list-style-type: none"> <li>- See Oven Temperature Adjustment in the Features section.</li> </ul> </li> </ul>
<b>Food does not broil properly</b>	<ul style="list-style-type: none"> <li>• Oven controls improperly set.               <ul style="list-style-type: none"> <li>- Make sure you press <b>Broil</b>.</li> </ul> </li> <li>• Improper rack position being used.               <ul style="list-style-type: none"> <li>- See the Broiling Guide.</li> </ul> </li> <li>• Cookware not suited for broiling.               <ul style="list-style-type: none"> <li>- Use broiling pan and grid.</li> </ul> </li> </ul>

Symptoms	Possible Causes / Solutions
<b>Food does not broil properly</b>	<ul style="list-style-type: none"> <li>Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended. <ul style="list-style-type: none"> <li>See the Using the Oven section.</li> </ul> </li> <li>In some areas the power voltage may be low. <ul style="list-style-type: none"> <li>Preheat the broil element for 5-7 minutes.</li> <li>See the Broiling Guide.</li> </ul> </li> </ul>
<b>Oven temperature too hot or too cold</b>	<ul style="list-style-type: none"> <li>Oven sensor needs to be adjusted. <ul style="list-style-type: none"> <li>See Oven Temperature Adjustment in the Features section.</li> </ul> </li> </ul>
<b>Scratches or abrasions on cooktop surface</b>	<ul style="list-style-type: none"> <li>Coarse particles such as salt or sand between cooktop and utensils can cause scratches. Be sure the cooktop surface and bottoms of utensils are clean before using. Small scratches do not affect cooking and will become less visible with time.</li> <li>Cleaning materials not recommended for glass-ceramic cooktop have been used. See Cleaning the Glass-Ceramic Cooktop in the MAINTENANCE section.</li> <li>Cookware with rough bottom has been used. Use smooth, flat-bottomed cookware.</li> </ul>
<b>Metal marks</b>	<ul style="list-style-type: none"> <li>Scraping of metal utensils on cooktop surface. Do not slide metal utensils on cooktop surface. Use a glass-ceramic cooktop cleaning creme to remove the marks. See Cleaning the Glass-Ceramic Cooktop in the MAINTENANCE section.</li> </ul>
<b>Brown streaks or specks</b>	<ul style="list-style-type: none"> <li>Boilovers are cooked onto surface. Use a blade scraper to remove soil. See Cleaning the Glass-Ceramic Cooktop in the MAINTENANCE section.</li> </ul>
<b>Areas of discoloration on cooktop</b>	<ul style="list-style-type: none"> <li>Mineral deposits from water and food. Remove using a glass-ceramic cooktop cleaning creme. Use cookware with clean, dry bottoms.</li> </ul>
<b>Oven will not Self Clean</b>	<ul style="list-style-type: none"> <li>The oven temperature is too high to set a Self Clean operation. <ul style="list-style-type: none"> <li>Allow the range to cool and reset the controls.</li> </ul> </li> <li>Oven controls improperly set. <ul style="list-style-type: none"> <li>See the Self Clean section.</li> </ul> </li> <li>A Self Clean cycle cannot be started if the oven lockout feature is active.</li> </ul>
<b>"Crackling" or "popping" sound</b>	<ul style="list-style-type: none"> <li>This is the sound of the metal heating and cooling during both the cooking and Self Clean functions. <ul style="list-style-type: none"> <li>This is normal.</li> </ul> </li> </ul>
<b>Fan noise</b>	<ul style="list-style-type: none"> <li>A convection fan may automatically turn on and off. <ul style="list-style-type: none"> <li>This is normal.</li> </ul> </li> </ul>
<b>Convection Fan stops</b>	<ul style="list-style-type: none"> <li>Convection fan stops during a convection bake cycle. <ul style="list-style-type: none"> <li>This is normal and is done to allow for more even heating during the cycle. This is not a failure of the range and should be considered normal operation.</li> </ul> </li> </ul>
<b>Displayed Time is flashing</b>	<ul style="list-style-type: none"> <li>This is normal. This means that the product has just been plugged in, or that it has experienced a power interruption. Press the <b>Clock</b> key and reset the time, or press any key to stop the flashing.</li> </ul>

Symptoms	Possible Causes / Solutions
<b>Excessive smoking during a Self Clean cycle.</b>	<ul style="list-style-type: none"> <li>• Excessive soil. <ul style="list-style-type: none"> <li>- Press the <b>Clear/Off</b> button. Open the windows to rid the room of smoke. Wait until the Self Clean mode is cancelled. Wipe up the excess soil and reset the clean.</li> </ul> </li> </ul>
<b>Oven door does not open after a Self Clean cycle.</b>	<ul style="list-style-type: none"> <li>• Oven is too hot. <ul style="list-style-type: none"> <li>- Allow the oven to cool below locking temperature.</li> </ul> </li> <li>• Allow about one hour for the oven to cool after the completion of a Self Clean cycle. The door can be opened when the lock  is no longer displayed.</li> <li>• The control and door may be locked.</li> </ul>
<b>The oven does not clean after a Self Clean cycle.</b>	<ul style="list-style-type: none"> <li>• Oven controls not properly set. <ul style="list-style-type: none"> <li>- See the Self Clean section.</li> </ul> </li> <li>• Oven was heavily soiled. <ul style="list-style-type: none"> <li>- Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to Self Clean again or for a longer period of time.</li> </ul> </li> </ul>
<b>CLEAN and door flash in the display.</b>	<ul style="list-style-type: none"> <li>• The Self Clean cycle has been selected, but the door is not closed. <ul style="list-style-type: none"> <li>- Close the oven door.</li> </ul> </li> </ul>
<b>LOCKED is on in the display when you want to cook.</b>	<ul style="list-style-type: none"> <li>• The oven door is locked because the temperature inside the oven has not dropped below the locking temperature. <ul style="list-style-type: none"> <li>- Press the <b>Clear/Off</b> button. Allow the oven to cool.</li> </ul> </li> </ul>
<b>Burning or oily odor emitting from the vent.</b>	<ul style="list-style-type: none"> <li>• This is normal in a new oven and will disappear in time. <ul style="list-style-type: none"> <li>- To speed the process, set a Self Clean cycle for a minimum of 3 hours. See the Self Clean section.</li> </ul> </li> </ul>
<b>Oven racks are difficult to slide.</b>	<ul style="list-style-type: none"> <li>• The shiny, silver-colored racks were cleaned in a Self Clean cycle. <ul style="list-style-type: none"> <li>- Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.</li> </ul> </li> </ul>
<b>Moisture collects on oven window or steam comes from oven vent</b>	<ul style="list-style-type: none"> <li>• This is normal when cooking foods high in moisture.</li> <li>• Excessive moisture was used when cleaning the window.</li> </ul>