



Executive Chef Profile

- Classically trained at the Culinary Institute of America
- Certified Chef de Cuisine from the American Culinary Federation
- 10 years as instructor at Le Cordon Bleu College of Culinary Arts
- 7 years pastry chef at the University of Michigan
- Over 20 years of professional experience in the food service industry

Chef Brian Karam's Tips & Techniques for Better Cooking



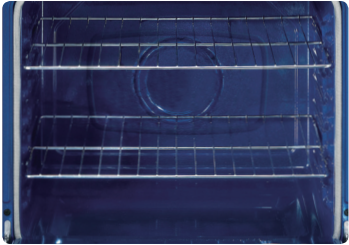
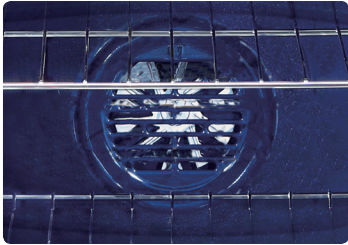
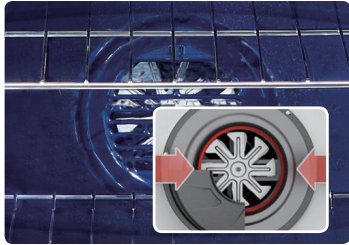
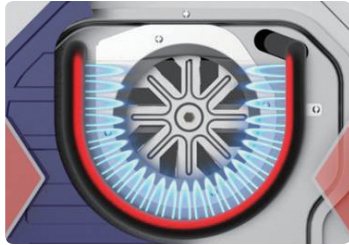
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Introducing the ProBake Convection™ System

Form follows function. LG's new sleek and professional-style system delivers the ideal temperature and airflow for fast pre-heating and precise baking! Experience the joy of having every cookie come out of the oven looking just right.

The innovative ProBake Convection™ system is an optimized true convection system, using a powerful heater and LG's exclusive dual speed convection fan to achieve consistent baking for the home cook.

The Evolution of Better Baking

Conventional Baking	Fan Convection	Standard True Convection	ProBake™ Convection
			
<ul style="list-style-type: none">• Industry standard• The bottom bake element heats and cooks food	<ul style="list-style-type: none">• No convection heating element• Fan circulates heated air in oven cavity	<ul style="list-style-type: none">• Small convection heating element	<ul style="list-style-type: none">• Powerful heat source• Delivers ideal temperature and airflow within cavity• Great for multi-rack baking!

**gas model illustrated*

What's the difference between ProBake™ Convection System and my old oven?

Traditional Ovens

Uneven multi-rack baking with traditional bake ovens

- When cooking multiple racks at once, the bottoms of lower rack food items and the tops of upper rack items can burn while the surfaces in-between are undercooked.
- Pans need to be re-arranged to get even baking results rack-to-rack.

Convection ovens only go so far to improve your oven's performance

- Convection heater is weak and not as effective due to small heating element
- Hot air inside the oven is mixed and circulated only when the bake burner is turned off (gas ovens only).

Burnt on soils are difficult to clean!

- Spills baked onto the hot oven bottom are very difficult to remove and clean.
- Using preventative measures such as aluminum foil can affect performance and over time damage the oven.

ProBake Convection™ System

Bake perfection on every rack!

- ProBake Convection™ system provides even cooking throughout the oven cavity for consistent results on multiple racks.
- Much more convenient – there's no need to rearrange pan positions from top to bottom during cooking.

Get your oven heated and ready-to-go!

- ProBake Convection™ system has been optimized to preheat your oven fast!*
- Quick preheat allows you to minimize the time you wait for the oven, and maximize your cooking experience.

A clean oven in minutes, not hours!

- EasyClean™ offers a quick, convenient, and fume-free way to clean your oven! With just water and low heat, wipe your stains away!
- ProBake Convection™ system allows for 50% faster EasyClean™ **

*Based on internal test results of LG models with ProBake Convection™ system and LG models without ProBake Convection™ system. **Comparison based on EasyClean™ cycle times on LG LRG4415ST gas single oven range (10 minutes) with ProBake Convection™ system vs. previous LG gas single oven (20 minutes) without ProBake Convection™ system.

Chef Brian Karam's Tips and Techniques for Better Cooking Results

Good cooking begins with understanding your oven range. And if there's anyone who understands your range, it is LG's very own cooking expert, Chef Brian Karam. These cooking tips have been developed by Chef Brian after extensive cooking in the LG kitchen. Following these techniques will help you achieve professional results at home.



Pizza

Fresh Pizzas (425°F-475°F)

- **Chef's Tip:** Cook pizza on a baking stone on the center rack in your oven to get crust more like the pizza from your favorite restaurant.
- When using a pizza stone, a hot surface is key to getting a nicely browned crust. Preheat the stone at 500°F for 30 minutes. Before putting the pizza in the oven, lower the oven temperature down to 450°F.
- Turn over a cookie sheet and dust the back of it with cornmeal to act as a baking peel when placing fresh pizza onto the hot pizza stone in the oven.



Frozen Pizzas (400°F-450°F)

- Always start with the minimum package time when baking your favorite frozen pizza. Check it to see if it's done to your liking; if not continue to bake the pizza to achieve your desired doneness.
- **Chef's Tip:** When reheating leftover pizza, place an inverted cookie sheet or baking stone in the oven during the preheat time. Cooking the pizza on the warm pan or stone helps crisp and brown the crust.
- When cooking multiple pizzas at the same time, more cooking time may be needed. Check for desired doneness.
- For frozen thin crust pizzas, continue cooking beyond the suggested cooking time on package if needed; check for desired doneness.

Casseroles

Prepared Frozen Casseroles from Store (350°F-400°F)

(Lasagna, Mac & Cheese, etc)

- **Chef's Tip:** To achieve desirable coloring on top of the casserole, remove the plastic film on the tray after 75% to 80% of the total cook time. Make sure the internal temperature of the casserole measures at least 160°F (71°C).

Fresh Casseroles (350°F-400°F)

(Lasagna, Mac & Cheese, etc)

- Bake these items on the center rack.
- **Chef's Tip:** Cover the casserole with foil for half of the suggested cook time to help ensure the whole casserole is cooked evenly. Then remove the foil for the remaining half to two thirds of the total cook time to help achieve a desirable color on top of the casserole.
- Make sure the internal temperature of the casserole measures at least 160°F (71°C).



Meat/Poultry

Roast Chicken (400°F-450°F)

- **Chef's Tip:** Let the chicken sit at room temperature for 30 minutes before placing it in the oven. This helps prevent the severe oven temperature drop which can be caused by placing a cold food item in a hot oven.
- Place the chicken on a roasting rack or on a bed of onions, carrots, and celery in an oven proof sauté pan. These vegetables help enhance the pan juices or the pan gravy.
- Dry the chicken inside and out with paper towels for crispier skin and moister cooked meat.
- Season the chicken with salt and pepper inside and out no more than five minutes before placing it in the oven to minimize the moisture drawn out of the raw chicken.
- Truss the raw chicken for more even cooking of the bird.



Roast Beef (375°F-400°F)

- **Chef's Tip:** Let the roast sit at room temperature for 30 minutes before placing it in the oven. This helps prevent the severe oven temperature drop which can be caused by placing a cold food item in a hot oven.
- Preheat the oven for 30 minutes to stabilize the oven temperature and maximize cooking results.
- Place the roast beef on a roasting rack or on a bed of onions, carrots, and celery in an oven proof sauté pan. These vegetables help enhance the pan juices or the pan gravy.
- Dry the roast with paper towels for crispier skin and moister cooked meat.
- Season the beef with salt and pepper no more than five minutes before placing it in the oven to minimize the moisture drawn out of the raw meat.
- Have the butcher tie the roast for more even cooking of the meat.
- **Chef's Tip:** As a general rule, cook the roast for 20 to 25 minutes for every pound of meat. An internal temperature of 130°F (54°C) in the center of the roast will result in a medium doneness.

Meat Loaf (350°F-375°F)

- **Chef's Tip:** Place sliced sandwich bread on the bottom of the baking dish to help absorb the juice generated by the cooking meat loaf. The bottom of the cooked meat loaf will come out firm rather than soggy.

**Temperature ranges are averages and are for regular bake mode.*



Side Dishes

Baked Potatoes (400°F-450°F)

- **Chef's Tip:** Don't wrap potatoes in foil. This traps the moisture and results in steaming the potatoes.
- Place the potatoes directly on the center rack, spaced apart, to achieve baked potatoes with drier, crispier skins and fluffier insides.
- Prick the potato skins with a dinner fork 10 to 15 times. This allows the moisture to escape, resulting in a baked potato with a fluffier interior.

Yeast Breads (400°F-450°F)

- **Chef's Tip:** Place a bowl of water in the oven when using the Proof mode to create a moist environment for the yeast to grow
- When you're baking yeast breads and desire a crust, start your oven at a higher temperature than the recipe calls for. When your bread goes into the oven, lower the oven temperature to the recipe instruction.



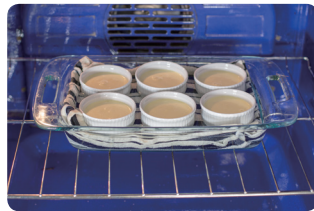
Custards/Eggs

Cheese Soufflé (325°F-375°F)

- **Chef's Tip:** Both the egg yolks and whites must be at room temperature before making the soufflé.
- The egg yolks will whip up higher and the yolks will mix more easily with the cheese base.

Crème Brûlée (300°F-350°F)

- **Chef's Tip:** Place a wet dish towel underneath the ramekins to prevent them from sliding when placing them in or removing them from the oven. This also helps distribute the heat more evenly to the bottom, sides, and tops of the custards while they bake.
- Place water for the water bath in the baking dish once the baking dish is on the oven rack to minimize spilling around the oven.



Making a Cake from a Box Mix (350°F)

- If the recipe on the box calls for eggs, remove them from the refrigerator ahead of time so they are at room temperature. The eggs will blend more easily with the other ingredients.
- **Chef's Tip:** If making angel food cake from a box, using a whisk attachment on your mixer can increase the volume of the finished cake.
- When making angel food cake from a box, using the center rack can produce better results.



Chef's Techniques and Tricks-The Basics

General

- As a general rule when using the Convection Mode, lessen the total baking time of your items by 5 to 10 minutes per hour.
- Leave space around pans and their sides to facilitate better air flow for the oven to do its job.

- Food items that require longer time in the oven will benefit from being cooked at rack positions closer to the bottom of the oven. Conversely, food items that only need 15 minutes or less in the oven, will benefit from higher rack positions.
- During cooking, try to limit the number of times that you open and close the oven door. This is to keep the oven temperature stable.
- Adding a little acid to seasoning can help brighten food and take away the perception of some foods being bitter.
- Woody herbs like rosemary, oregano, sage, and thyme benefit from being cooked from the beginning of the dish. Leafy herbs like parsley, chives, tarragon, and basil elevate the flavor if added at the end of cooking.

Using the Broiler

- When browning the top of a casserole with bread crumbs using the broiler, the rack should be 6 inches below the broiler element.
- When browning and cooking chicken with the skin on using the broiler, try to position the rack at least 8 to 10 inches away from the broiler element.

Cooking Meat in the Oven

- Depending on the size of a roast, it should always rest before slicing and serving to redistribute the juices.
- Most cuts of meat will benefit from being placed in a marinade before cooking. Be sure to prick the meat or make shallow slashes with a knife to help the marinade impart its flavor.
- Leave a 1/8" layer of fat on pork chops or pork roasts to help baste and retain moisture in this meat.

Baking

- When you're yeast breads and desire a crust, start your oven at a higher temperature than the recipe calls for. When your bread goes into the oven, lower the oven temperature to the recipe instruction.
- When baking something with a crust, like pie or quiche, allow it to achieve an amber or golden color to fully bring out its flavor.
- Chocolate baked items will dull in flavor and dry out if taken out of the oven too late. The crumbs should be moist when removing chocolate baked items.
- Remove cookies from the oven when the edges are just firm and they appear ever so slightly under baked. These cookies will cool to be soft and chewy.
- Fully baked cakes should be springy to the touch on the top.
- Use a skewer to test for doneness in a baked item. It should come out clean.

Browse through more of our delicious recipes to find the perfect meal for you and your family! Visit us at:



www.lg.com/us/kitchen/recipes

1. Open or download a free QR Code Reader
2. Follow instructions to scan the QR Code using your smartphone

Quick Reference Guide

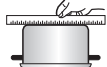
Refer to the owner's manual for more information on oven operation and troubleshooting.

HELPFUL HINTS

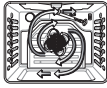
Oven Odor

There may be some odor the first few times you use your range. This is normal in a new oven and will disappear in time.

To eliminate the odor more quickly, run the Bake cycle at 450°F(232°C) for 1 hour prior to cooking for the first time. Always use a hood system or open the window during oven operation.



Use flat bottomed, heavy gauge pans appropriate for the size of the burner being used.



The convection fan runs during both Bake and Convection Bake. This is not a malfunction.

Clicking sound

This is the sound of oven relays turning on and off. As long as the oven is working properly and the sound is periodic, this is normal.

It is normal to hear clicking noises during standard cooking operation. When lighting any cook top burner, all igniters will spark.

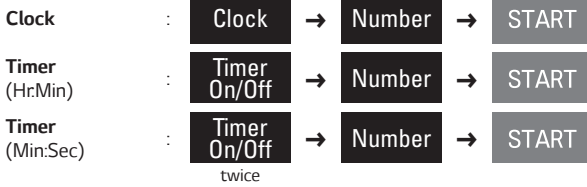
Self-Clean (On some models)

- There may be some smoke and odor the first few times the oven is cleaned. This is normal.
- Remove all racks, pans, and other items from the oven cavity before running a self-clean cycle. The kitchen should be well ventilated to minimize odors from cleaning.
- Applying a small amount of olive oil to the edges of the racks may make it easier to slide them in and out of the cavity.

Cooling fan sound (On some models)

After the oven is turned off, the cooling fan keeps operating until the oven has cooled down. After a self-clean cycle, the fan sound is louder because the fan is operating at higher RPM.

ADJUSTING OVEN SETTINGS



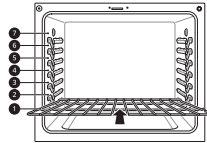
Convection Auto Conversion: The convection Auto Conversion feature defaults to ON and can be turned OFF in the setting menu. Auto Conversion automatically reduces the entered temperature by 25°F/14°C in the convection mode.

Adjusting Thermostat: You may find that your oven cooks differently than the one it replaced. Use your oven for a few weeks to become 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, adjust the temperature.

Baking rack guide

Food		Rack position
Cakes	Layer cakes	4
Cookies	Sugar cookies	3
Pizza	Frozen	4
Beef	Rib/top sirloin	2
Poultry	Whole chicken	3

Rack and Pan Placement

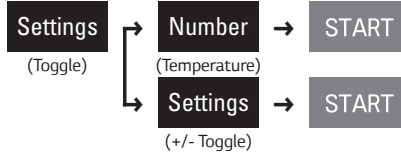


The Settings Key

The basic button sequence for the Settings key is as follows.



Temperature Adjustment



Press Settings to enter the Settings mode.

Then press Settings repeatedly to toggle through the settings.

See the guide below for the display codes.

Setting	Display codes	Toggle setting
12 hr / 24 hr Clock	CLO	12H/24H
Auto Conversion	Auto	On/Off
Temperature Adjustment	AdJU	-35°F~35°F -19°C~19°C
Preheat Alarm	PrE	On/Off
Beeper Volume	BEEP	Hi/La/Off
°F/°C	Unit	F/C

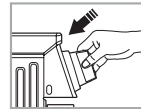
TIPS FOR BETTER CLEANING

CAUTION

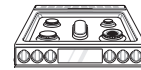
Clean your cooktop daily or after each use. Regular cleaning will enhance the appearance of the cooktop and may prevent damage.

If a spillover occurs while cooking, clean the soil while it is still warm for easier cleaning and to prevent possible damage.

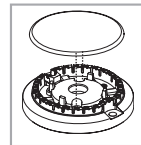
- **DO NOT** allow spills to remain on the cooktop area for a long period of time.
- **DO NOT** use abrasive cleaning solutions or scouring pads that will scratch the cooktop.
- **DO NOT** use chlorine bleach, ammonia, or other cleaners not specifically recommended for use on a stainless steel or enamel cooktop.



Your gas range cooktop has sealed gas burners. To activate, push the knob in gently and turn it to the **LITE** Position. Do not force the knob. All the spark igniters on the cooktop will activate when igniting just one burner.



To clean the burner caps and heads, lift off when cool and wash in warm sudsy water. Rinse and dry completely before using again. For stubborn soil, soak the parts for 30 minutes prior to cleaning them.



burner head and cap

When replacing the burner caps and heads, position the hole in the burner head over the electrode to properly align the burner and correctly seat the burner caps.



burner cap properly seated



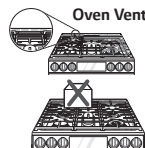
burner cap NOT properly seated

PRECAUTIONS

Vent

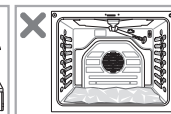
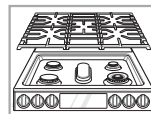
- The oven vent is located in the center of the back guard.
- This area could become hot during oven use.
- It is normal for steam to come out of the vent.
- **DO NOT** place plastic items on the cooktop. They could melt.

- NEVER block this vent.



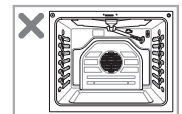
Aluminum Foil

- **DO NOT** use aluminum foil to cover the grates, cooktop, or bottom of the oven cavity.



Oven Bottom

- **DO NOT** place food or cookware on the bottom of the oven cavity.



CARE GUIDE FOR DÉCOR STAINLESS

This appliance comes with a special coating designed for added protection and easy cleaning.

Follow these instructions to preserve the coating and safely clean the appliance.

Gently clean the surface with a wet cloth.

After cleaning, rub the surface dry with a soft towel.

Do not use harsh or abrasive cleaners, such as wire brushes, alcohol, thinners, liquid chlorine bleach, benzene, toothpaste, or flammable liquids.

Allow all surfaces to cool down before cleaning any part of the oven.

Guía de referencia rápida

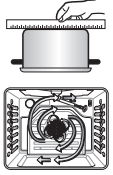
Consulte el manual del propietario para obtener más información sobre el funcionamiento del horno y la resolución de problemas.

CONSEJOS ÚTILES

Olor del horno

Puede haber algo de olor las primeras veces que use su cocina. Esto es normal en un horno nuevo y desaparecerá a tiempo.

Para eliminar el olor más rápidamente, ejecute el ciclo de Hornear a 450 °F (232 °C) durante 1 hora antes de cocinar por primera vez. Se recomienda el uso del sistema de campana o abrir la ventana durante el funcionamiento del horno.



Use sartenes de metal grueso con fondo plano adecuados para el tamaño del quemador que esté utilizando.

El ventilador de convección funciona tanto durante el horneado como durante el horneado por convección. No se trata de un problema de funcionamiento.

Sonido de clic

Ese es el sonido que emiten los relés del horno al encenderse y apagarse. Mientras el horno funcione correctamente y el sonido sea periódico, es normal. Es normal oír esos clics durante un ciclo de cocción estándar. Cuando encienda cualquier quemador superior, todos los dispositivos de encendido producirán chispas.

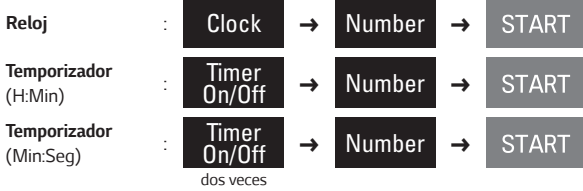
Autolimpieza (en algunos modelos)

- Puede llegar a producirse humo y olor las primeras veces que se limpie el horno. Esto es normal.
- Retire todos los estantes, ollas, sartenes y otros artículos de la cavidad del horno antes de ejecutar un ciclo de autolimpieza. La cocina debe estar bien ventilada para minimizar los olores de la limpieza.
- Si les aplica una pequeña cantidad de aceite de oliva a los bordes de los estantes le será más fácil deslizarlos dentro y fuera de la cavidad.

Sonido del ventilador de enfriamiento (en algunos modelos)

Una vez que se apaga el horno, el ventilador de enfriamiento sigue funcionando hasta que el horno se enfría. Luego de un ciclo de autolimpieza, el sonido del ventilador es más fuerte porque funciona a más RPM.

AJUSTE DE LAS CONFIGURACIONES DEL HORNO



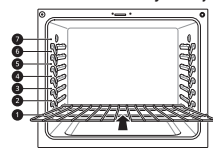
Conversión automática a convección : La función de Conversión automática a convección se encuentra ACTIVADA en forma predeterminada y puede DESACTIVARSE desde el menú de ajustes. La Conversión automática reduce la temperatura ingresada en 25 °F/14 °C para el modo de convección.

Ajuste de la temperatura : Tal vez el horno cocine de manera diferente al que reemplazó. Use el horno durante algunas semanas para familiarizarse con él antes de cambiar los ajustes de temperatura. Si después de familiarizarse con el horno sigue pensando que la temperatura es muy alta o muy baja, ajuste la temperatura.

Guía de ubicación de los estantes para hornear

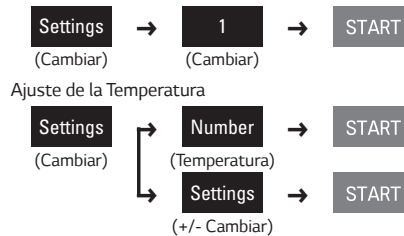
Alimento	Posición del estante	
Pasteles	Pasteles en capas	4
Galletas	Galletas azucaradas	3
Pizza	Congelada	4
Filete	Costilla	2
Aves	Pollo entero	3

Colocación de estantes y bandejas



El botón Settings (Ajustes)

La secuencia de botones para el botón Settings (Ajustes) es la siguiente.



Presione el botón Settings para ingresar al modo Settings (Ajustes).

Luego presione Settings repetidamente para alternar entre las configuraciones.

Ver la siguiente guía para los códigos de la pantalla.

Configuración	Códigos en pantalla	Cambiar el ajuste
Reloj de 12 h / 24 h	CLO	12H/24H
Conversión automática	Auto	Activado/Desactivado
Ajuste de la temperatura	AdJU	-35 °F-35 °F -19 °C-19 °C
Alarma de precalentamiento	PrE	Activado/Desactivado
Volumen del indicador sonoro	BEEP	Alto/Bajo/Desactivado
°F/°C	Unit	F/C

CONSEJOS PARA UNA LIMPIEZA SUPERIOR

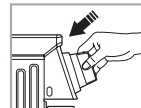
PRECAUCIÓN

Limpie la placa de cocción a diario o después de cada uso. La limpieza regular realzará la apariencia de la placa de cocción y evitará que se dañe.

Si se derrama algo durante la cocción, limpie la suciedad mientras aún esté tibia para que la limpieza sea más fácil y para evitar posibles daños.

- **NO** permita que las sustancias derramadas permanezcan en el área de la placa de cocción durante un largo período.
- **NO** use soluciones de limpieza abrasivas ni esponjas abrasivas que puedan rayar la superficie de cocción.
- **NO** use blanqueador con cloro líquido, amoníaco u otros limpiadores que no estén recomendados específicamente para una placa de cocción esmaltada o de acero inoxidable.

Limpieza del quemador ovalado (en algunos modelos)

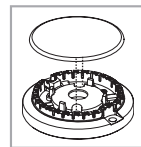


La placa de cocción de su cocina tiene quemadores de gas sellados. Para activar, empuje la perilla suavemente hacia adentro y gire hasta la posición **LITE**. No fuerce la perilla.

Todos los encendedores de chispa de la placa de cocción se activarán cuando se encienda solo un quemador.



Para limpiar las tapas y los cabezales de los quemadores, levántelos cuando estén fríos y lávelos en agua tibia jabonosa. Enjuáguelos y séquelos por completo antes de volverlos a usar. Para suciedad rebelde, remoje las piezas durante 30 minutos antes de limpiarlas.



cabezal y tapa del quemador

Quando reemplace las tapas y los cabezales de los quemadores, coloque el hueco del cabezal encima del electrodo para que el quemador quede bien alineado y se apoyen correctamente las tapas de los quemadores.



tapa del quemador correctamente apoyada



tapa del quemador apoyada de forma INCORRECTA

PRECAUCIONES

Ventilación

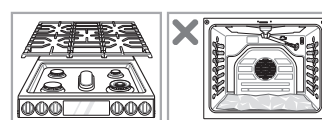
- La ventilación del horno está ubicada en el centro de la protección trasera.
- Esta área puede levantar temperatura mientras el horno está funcionando.
- Es normal que salga vapor por la abertura de ventilación.
- **NO** coloque objetos plásticos sobre la placa de cocción. Podrían derretirse.

– NUNCA bloquee esta ventilación.



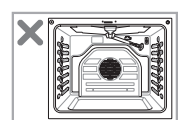
Papel de aluminio

- **NO** use papel de aluminio para cubrir las rejillas, la placa de cocción o el fondo de la cavidad del horno.



Fondo del horno

- **NO** coloque alimentos ni ollas en el fondo de la cavidad del horno.



GUÍA DE CUIDADO PARA DECORACIÓN INOXIDABLE

Este electrodoméstico tiene un recubrimiento especial diseñado para una mayor protección y fácil limpieza.

Siga estas instrucciones para mantener el recubrimiento y limpiar el electrodoméstico de manera segura.

Limpie gentilmente la superficie con un trapo mojado.

Después de limpiar, frote la superficie seca con una toalla suave.

No use limpiadores ásperos y abrasivos como: cepillos de alambre, alcohol, adelgazadores, blanqueador de cloro líquido, benceno, pasta de dientes o líquidos inflamables.

Permita que todas las superficies del horno se enfríen antes de limpiar cualquier parte de éste.