

# OPERATING INSTRUCTIONS

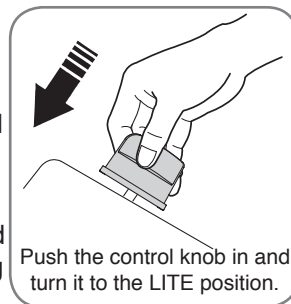
## USING THE SURFACE BURNERS

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

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

### HOW TO LIGHT A GAS SURFACE BURNER

- Be sure all the surface burners are placed in their respective positions.
- Push the control knob in and turn it to the LITE positions.
- You can hear a little CLICKING noise-the sound of the electric spark ighting the burners.



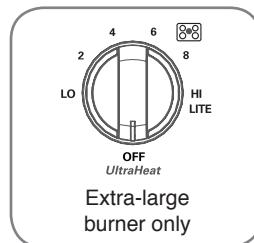
- To control the flame size, turn the knob. If the knob stays at LITE, it will continue to click.
- When turning a burner to LITE, all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

The medium(left front & rear) and the large(right front) burners are the primary burners for most cooking. These general-purpose burners can be turned down from HI to LO suit a wide range of cooking needs.

The extra large burner (center) is the maxium output burner. Like the other four burners, it can be turned down from HI to LO for a wide range of cooking appliances.

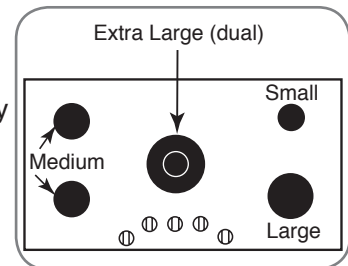
This burner is also designed to quickly bring large amount of liquid to a boil. It has a special UltraHeat setting designed to be used with cookware 10 inches or large pots / pans or use with the griddle.

The extra large burner(dual) can also be turned down to LO for a low simmer setting almost like the small burner.



### SEALED GAS BURNERS

Your cooktop has five sealed gas burners. They offer convenience, cleanability and flexibility to be used in a wide range of cooking applications. The smallest burner is in the right rear.



These burners can be turned down to LO for a very low simmer setting. They provide precise cooking performance for delicate foods such as sauces or food that requires low heat for a long cooking time.

### IN CASE OF POWER FAILURE

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

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

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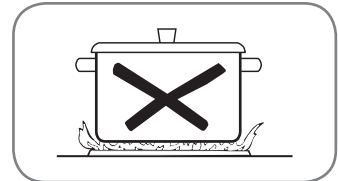
## USING THE SURFACE BURNERS

### HOW TO SELECT FLAME SIZE

NEVER let the flames extend up the sides of the cookware for safe handling of cookware.

Watch the flame, not the knob, as you reduce heat. When fast heating is desired, the flame size on a gas burner should match the cookware you are using.

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



### COOKWARE

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

**Cast Iron:** If heated slowly, most skillets will give satisfactory results.

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

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

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

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

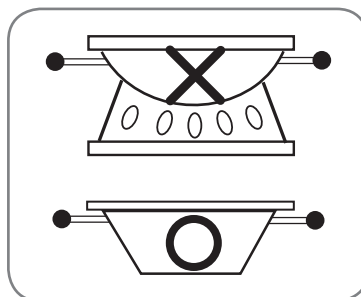
### USING A WOK

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

This can be hazardous to your health.

We recommend that you use a 14 inch or smaller flat bottom wok. Make sure the wok bottom sits flat on the grate. They are available at your local retail store.

Only a flat-bottomed wok should be used.



### STOVE-TOP GRILLS

Do not use stove top grills on your surface burners. If you use the stove top grill on the surface burner, it will cause incomplete combustion and can

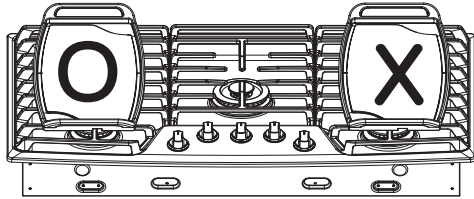
result in exposure to carbon monoxide levels above allowable current standards.

This can be hazardous to your health.



# OPERATING INSTRUCTIONS

## USING THE GRIDDLE



The griddle must only be used on the left side grate.

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

NOTE: Your griddle will discolor over time as it becomes seasoned with use.

How to Place the Griddle: The griddle can only be used on the left side grate.

The griddle must be properly placed on the center grate.

NOTE: Do not remove the left side grate when using the griddle.

**⚠ CAUTION:** Do not remove the griddle plate until the cooktop grates, surfaces and griddle plate are completely cooled.

**⚠ CAUTION:** The griddle plate on the cooktop may become very hot when using the cooktop. Always use oven mitts when placing or removing the griddle plate.

### IMPORTANT NOTES:

- Avoid cooking extremely greasy foods, grease spills can occur.
- The griddle can become hot when surrounding burners are in use.
- Do not overheat the griddle. This can damage the non stick coating.
- Do not use metal utensils that can damage the griddle surface. Do not cut foods on the grid die.
- Do not place or store items on the griddle.

# CARE AND CLEANING

## CARE AND CLEANING

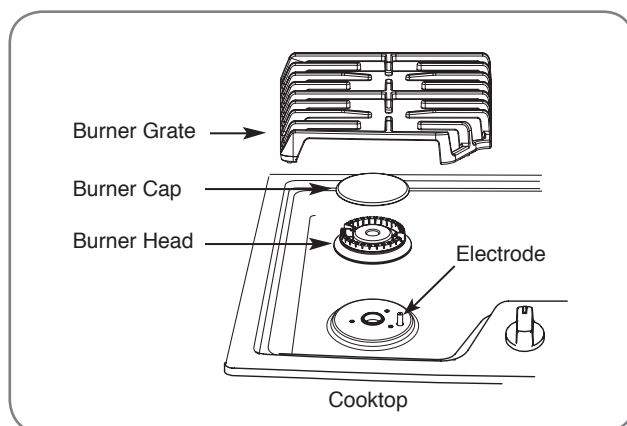
Make sure electrical power is off and all surfaces are cool before cleaning any part of the cooktop.

### **SEALED BURNER ASSEMBLIES**

Turn all controls OFF before removing the burner parts.

The burner grates, caps, and burner heads can be lifted off, making them easy to clean.

The electrodes are not removable.



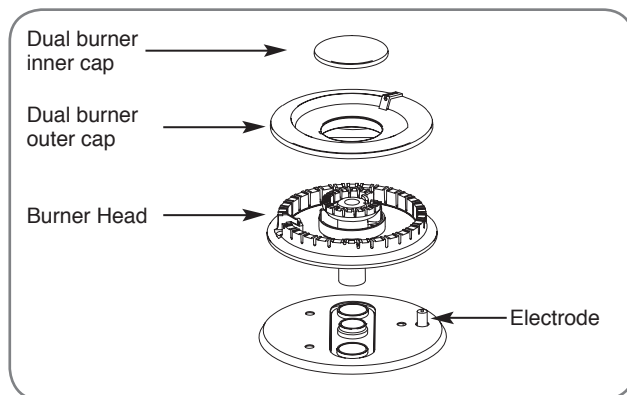
**CAUTION:** DO NOT remove any parts from the cooktop until they have completely cooled and are safe to handle. Do not operate the surface burners unless all burner parts and grates are properly placed.

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

### **DUAL EXTRA BURNER ASSEMBLY**

The burner head, the outer cap and the inner cap can be lifted off, making it easy to clean.

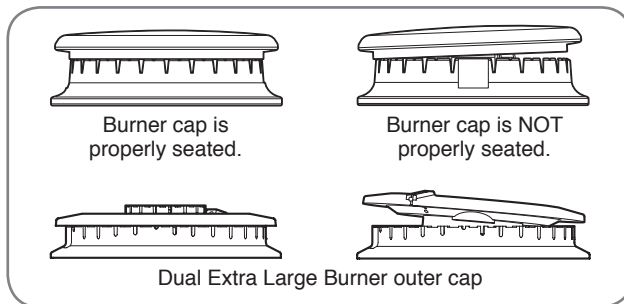
The burner electrode is not removable.



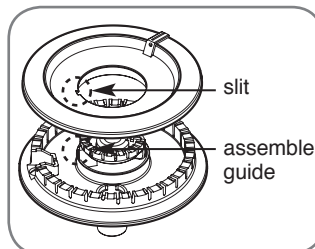
## BURNER CAPS AND HEADS

### BURNER CAPS

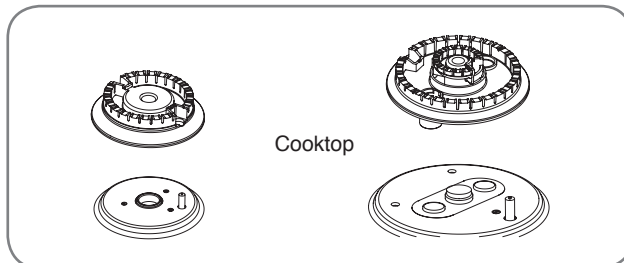
Lift burner caps off when they are cool. Wash burner caps in hot, soapy water and rinse with clean water. You may scour with a plastic scouring pad to remove burned-on food particles.



To place the dual extra large burner outer cap properly, make sure the slit in the burner cap is positioned over the assemble guide in the burner head.



### BURNER HEADS



The burner heads are removable. Simply lift them off the cooktop for cleaning. The slits in the burner heads must be kept clean at all times for an even flame. Clogged or dirty burner ports or electrodes may cause improper operation of the cooktop. Any spill on or around an electrode must be carefully cleaned. Take care to not hit an electrode with anything hard or it could be damaged. You should clean the burner caps and heads routinely, especially after bad spillovers which could clog the openings. Lift burner heads off when they are cool.

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

#### NOTES:

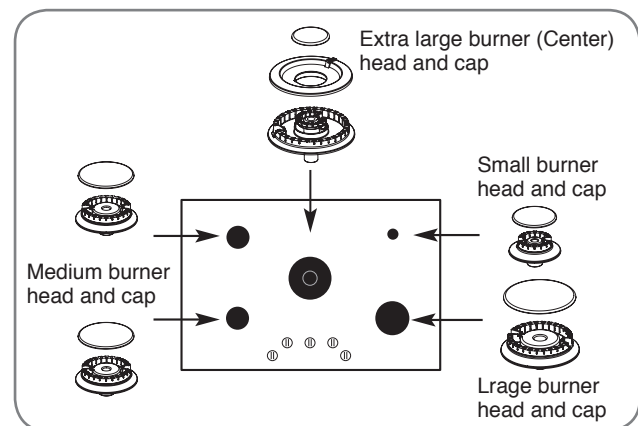
- Do not use steel wool or scouring powders to clean the burners.
- Burners will not light if the cap is removed.

### AFTER CLEANING

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

### REPLACEMENT

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



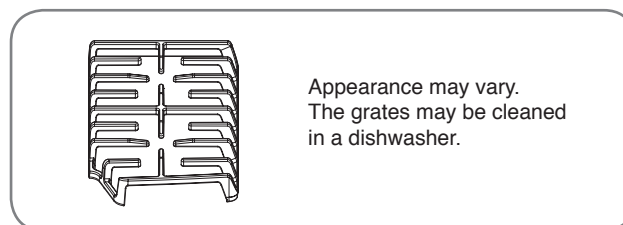
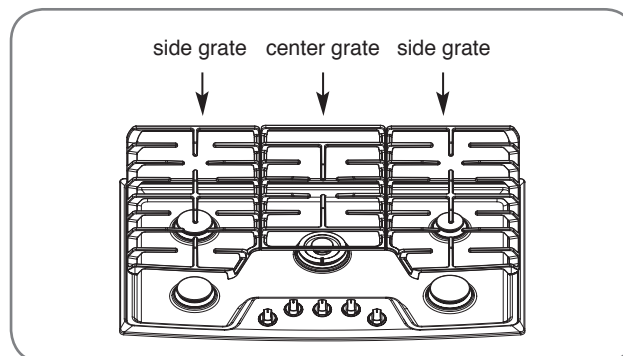
# CARE AND CLEANING

## BURNER GRATES

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

### CLEANING

Lift grates off when they are cool. Grates should be cleaned regularly and, of course, after spills. Wash them in hot, soapy water and rinse with clean water. When replacing the grates, be sure they are positioned properly over the burners. Replace the grates so that continuous arcs are formed with the center ribs of all three grates. The grates may be cleaned in a dishwasher. Do not operate a burner for a long time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat. To remove burned-on food, place the grates in a covered container. Soak them with 1/4 cup ammonia for several hours, or overnight. Wash, rinse well and dry.



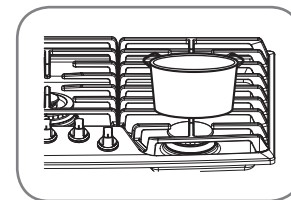
Although they are durable, the grates will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures. You will notice this sooner with lighter color grates.

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

## COOKTOP SURFACE

To prevent damage to the stainless steel surface of the cooktop and to prevent it from becoming dull, clean up spills immediately. Foods with a lot of acid (such as tomatoes, sauerkraut, fruit juices, etc.) or foods with high sugar content could cause a dull spot if allowed to set. When the surface has cooled, wash and rinse. For other spills such as fat splatterings, etc., wash with soap and water after the surface has cooled. Then rinse and polish by using a dry cloth.

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



**NOTE:** Do not try to lift the cooktop. Lifting the cooktop can cause damage and improper operation of the cooktop.

# CARE AND CLEANING

## STAINLESS STEEL SURFACES

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

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

Always wipe the surface in the direction of the grain. Follow the cleaner instructions for cleaning the stainless steel surface.

To inquire about purchasing stainless steel appliance cleaner or polish, or to find the location of a dealer nearest you, please call our toll-free customer service number:

**1-800-243-0000**

or visit our website at:  
[us.lgservice.com](http://us.lgservice.com)

## CONTROL KNOBS

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

Clean or rinse the control panel by using a damp cloth.

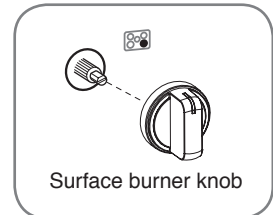
Use mild soap and water or a 50/50 solution of vinegar and water. Use clean water for rinsing.

Do not use abrasive cleansers, strong liquid cleaners, plastic scouring pads or oven cleaners on the control knobs - they can cause damage to the finish of the knobs.

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

The control knobs may be removed for easier cleaning.

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



To reinstall the knobs, make sure each the knob has the OFF position aligned and slide the knob directly onto the stem.

**NOTE:** To prevent mis-operation during cleaning the control knobs, Unplug your cooktop.