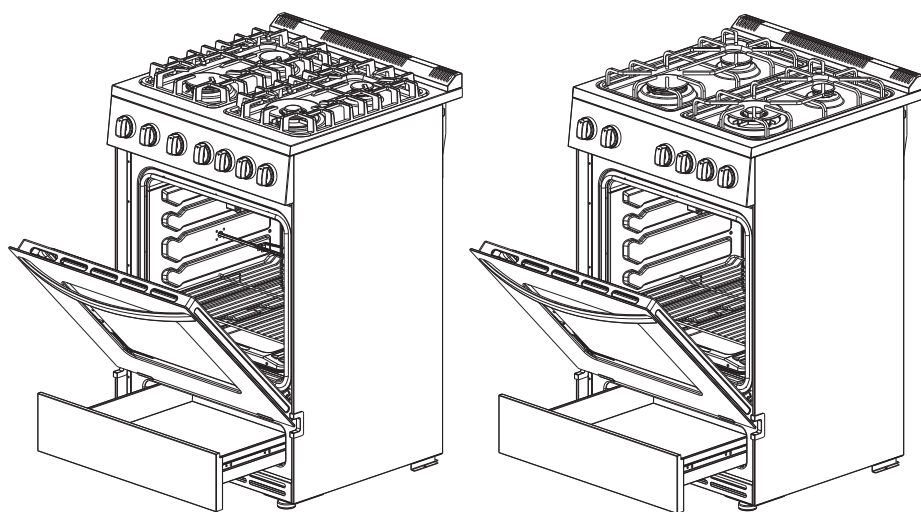




USER MANUAL



Actual design and color may vary

FREESTANDING/SLIDE-IN GAS RANGES

Model: LB-GK24RC-S

LB-GK24C-S

LB-GK24C-B

LB-GK24C-W

Read and follow all safety and operating instructions before use.

Lanbo reserves the right to modify materials and specifications without prior notice.

Thank you for purchasing a LANBO appliance. Before using your new appliance, please read this manual carefully. It provides important information for safe use, installation, and maintenance. Keep this manual in a safe place for future reference. This helps ensure safe operation and reduces the risk of injury. If ownership changes, please pass this manual to the new owner. use and reduce the risk of injury. Be sure to pass on this manual to new owners of this appliance. The manufacturer is not responsible for any damage resulting from failure to follow these instructions.

WARNING: Failure to follow these instructions exactly may result in fire, explosion, property damage, injury, or death.

- **Do not store or use gasoline or other flammable vapors or liquids near this or any appliance.**
- **If you smell gas:**
 - **Do not attempt to light any appliance.**
 - **Do not touch any electrical switches.**
 - **Do not use any phone in your building.**
 - **Immediately call your gas supplier from a neighbor's phone.**
 - **Follow all instructions provided by the gas supplier.**
 - **If you cannot reach your gas supplier, call the fire department.**
- **Installation and service must be performed only by a qualified installer, service agency, or gas supplier.**

Customer Service Information

Thank you for purchasing your new LANBO Appliances product. We are confident you will enjoy its ease of use.

Before installation and operation, please read this manual carefully for product information, functions, and safety warnings. Keep this manual for future reference.

Please record your purchase details below. You will need this information when contacting customer support.

Purchase Date: _____

Model Number: _____

Serial Number: _____

You can find the model and serial numbers on the label located on the upper back of the product and on the back of the left side of the drawer.

For assistance or questions about your product, please contact us:

Email: service@lanboappliances.com

Phone: (833) 600-8766

Thank you for your trust and support in LANBO INTERNATIONAL INC.

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Explanation of Symbols

This manual contains important safety information to help prevent accidents and injuries. Always follow all safety instructions marked with these symbols. Signal words are used to indicate the level of hazard severity.

DANGER

Indicates an imminent hazard. Failure to follow instructions will result in death or serious injury.

WARNING

Indicates a potential hazard. Failure to follow instructions could result in death or serious injury.

CAUTION

Indicates a potential hazard. Failure to follow instructions may result in minor or moderate injury, or property damage.

Range Safety

Read and follow all safety instructions in this manual and on the appliance before installation, operation, or maintenance. Failure to do so may result in property damage, personal injury, or death.

Massachusetts Requirements:

- Installation must be performed by a licensed plumber or gas fitter.
- When using ball-type gas shut-off valves, they shall be the T-handle type.
- Flexible gas connectors must not exceed 3 ft (0.9 m) in length.

Before You Begin:

Installation must comply with all local codes. In the absence of local codes, follow:

U.S. : National Fuel Gas Code, ANSI Z223.1 / NFPA 54 (latest edition)

Canada: CAN/CGA-B149.1 or CAN/CGA-B149.2, and applicable local codes

Installation in Manufactured (Mobile) Homes:

Installation must comply with:

Manufactured Home Construction and Safety Standard, Title 24 CFR Part 3280

Or ANSI/NCSBCS A225.1, where applicable

Or local codes, if required

Important Safety Instructions

Before operating the gas range, ensure it is properly installed and positioned in accordance with the instructions provided in this manual. Follow all safety guidelines to reduce the risk of fire, burns, electric shock, personal injury, or death.

DANGER

- Use a dedicated electrical circuit for this appliance. Do not connect to outlets controlled by a switch or pull chain.
- Ensure the appliance is properly installed and grounded in accordance with applicable electrical codes, including ANSI/NFPA 70 and local regulations.
- Do not clean the appliance with flammable liquids. Vapors may cause fire or explosion.
- Do not store or use gasoline or other flammable vapors or liquids near this or any appliance.
- Disconnect the power supply before cleaning or performing maintenance to prevent electric shock or injury.
- Do not attempt to repair or replace parts unless specified in this manual. All servicing must be performed by qualified personnel.

Fire and Burn Hazards

- Do not store flammable materials in the oven or bottom drawer.
- Do not use the oven or drawer to dry clothing or textiles.
- Keep electrical cords from nearby appliances away from hot surfaces and the oven door.
- The oven and accessories become hot during and after use. Keep children away and use protective gloves when handling hot items.
- Stand clear when opening the oven door to avoid burns from hot air or steam.
- Do not use high-pressure steam cleaners, as this may cause a short circuit.

General Electrical Safety

- Do not touch the appliance with wet hands or feet.
- Do not operate the appliance barefoot.
- Do not allow children or individuals with limited capability to use the appliance without supervision.

Grounding Instructions

For personal safety, this appliance must be properly grounded.

- The appliance is equipped with a three-prong grounding plug. Plug it directly into a properly grounded outlet.
- Do not remove or alter the grounding prong.
- Electrical installation must comply with all applicable national and local codes.

WARNING

Failure to follow these safety instructions may result in fire, explosion, property damage, personal injury, or death.

- This appliance is not intended for space heating. Do not operate surface burners without cookware.
- Seal all openings in the wall behind and the floor beneath the appliance.
- Keep the area around the appliance clear of combustible materials, gasoline, and other flammable vapors or liquids.
- Ensure ventilation openings remain unobstructed at all times.
- **When servicing or cleaning the appliance:**
 - Disconnect the AC power supply.
 - Use a rolling lift jack to carefully move the range.

CAUTION:

The appliance is heavy. Handle with care.

- Do not stand, sit, lean, or place heavy objects on the oven door. This may cause damage or injury.
- Use a rolling lift jack for installation or removal. Do not push or pull the appliance by its edges, as this may damage components.
- Ensure the appliance is properly leveled by adjusting the four leveling legs.
- Do not allow children to operate, play with, or enter the appliance.

Replacement Parts

Use only authorized replacement parts.

Parts are available at the Lanbo website.

For assistance:

- Email: service@lanboappliances.com
- Phone: (833) 600-8766

CARBON MONOXIDE WARNING:

Carbon monoxide (CO) may be produced during the operation of gas appliances.

- Installation must be performed by a licensed professional familiar with acceptable CO levels.
- Refer to ANSI Standard Z21.1 published by the American Gas Association for CO emission guidelines.
- The EPA sets a maximum indoor CO level of 9 ppm over 24 hours.
- Properly ventilated homes typically maintain CO levels below 5 ppm.

Non-Vented Gas Cooking Appliances

Intended for short-term use in residential applications.

CO generated during operation is diluted by indoor air and expelled through normal ventilation.

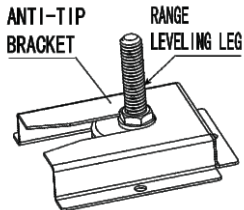
WARNING

Risk of range tip-over. Failure to follow these instructions may result in appliance damage, serious injury, or death.



WARNING

- The range may tip if excessive force or weight is applied to the open door when the appliance is not secured with an anti-tip bracket.
- Tip-over may cause injury or damage.

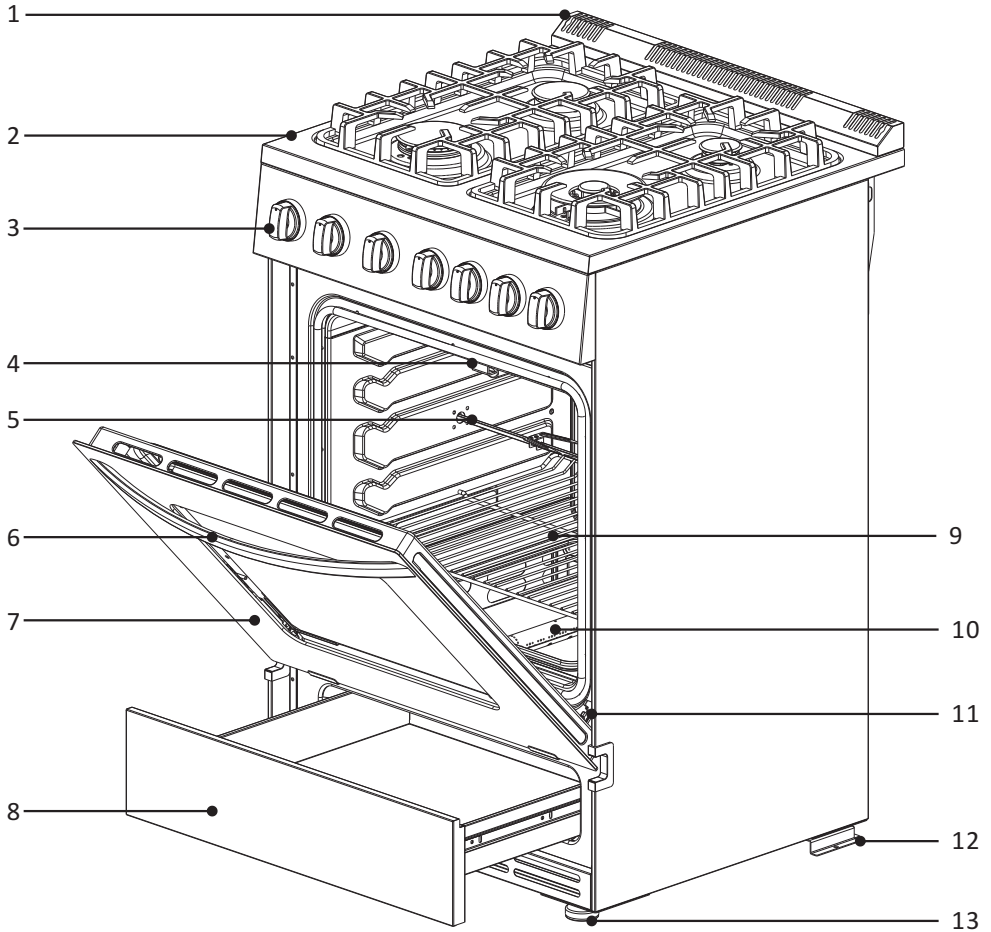


Anti-Tip Device

- Install the anti-tip bracket provided with the appliance.
- Ensure the range is properly engaged with the bracket.
- Refer to **Anti-Tip Bracket Installation** (Page 14).

Parts & Features

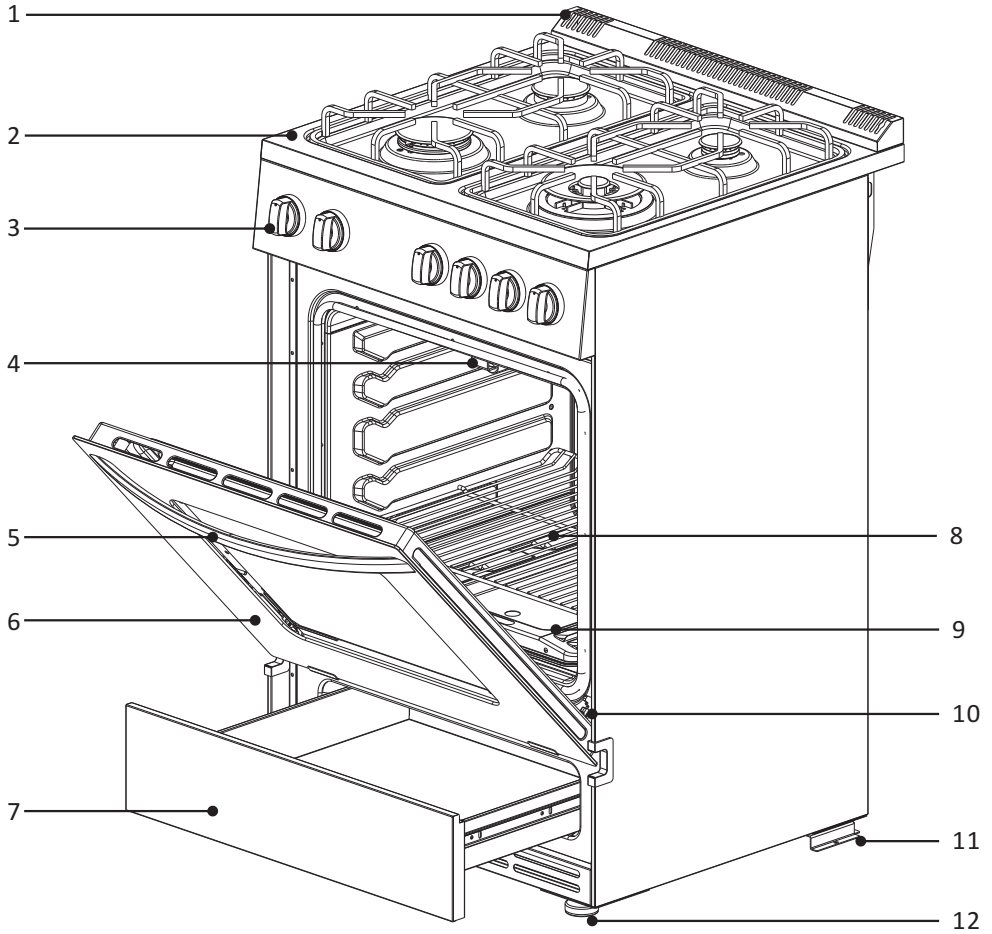
Model: LB-GK24RC-S



| | |
|---|---------------------------------------|
| 1 | Backsplash with Integrated Oven Vents |
| 2 | Gas Cooktop |
| 3 | Control Knob |
| 4 | Oven Broil Burner |
| 5 | Rotisserie |
| 6 | Oven Door Handle |
| 7 | Oven Door |

| | |
|----|------------------|
| 8 | Storage Drawer |
| 9 | Oven Rack |
| 10 | Oven Bake Burner |
| 11 | Oven Door Hinge |
| 12 | Anti-tip Bracket |
| 13 | Leveling Feet |

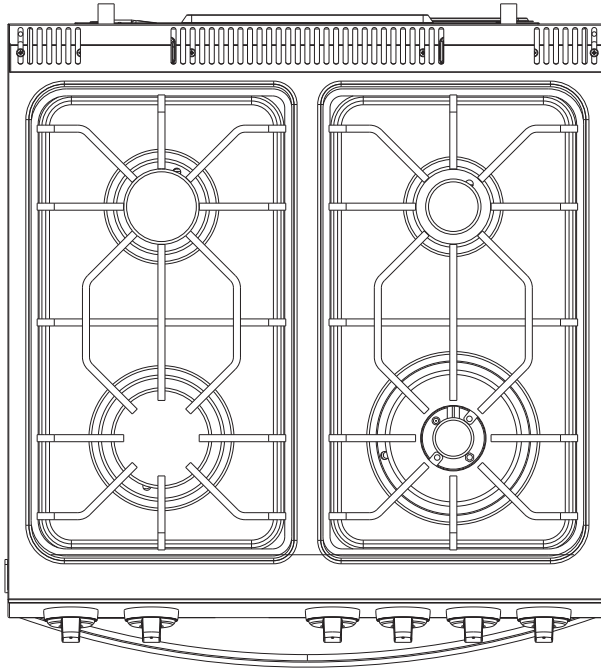
Model: LB-GK24C-S, LB-GK24C-B, LB-GK24C-W



| | |
|---|---------------------------------------|
| 1 | Backsplash with Integrated Oven Vents |
| 2 | Gas Cooktop |
| 3 | Control Knob |
| 4 | Oven Broil Burner |
| 5 | Oven Door Handle |
| 6 | Oven Door |
| 7 | Storage Drawer |

| | |
|----|------------------|
| 8 | Oven Rack |
| 9 | Oven Bake Burner |
| 10 | Oven Door Hinge |
| 11 | Anti-tip Bracket |
| 12 | Leveling Feet |

Cooktop



| Burner location | Burner size | Max rating power | Simmer BTU |
|-----------------|-------------|------------------|------------|
| Rear right | 55mm | 3900BTU | 975BTU |
| Rear left | 75mm | 7000BTU | 1750BTU |
| Front left | 100mm | 9000BTU | 2250BTU |
| Front right | 120mm | 11000BTU | 2750BTU |

High-Altitude Effects on Burners

The surface burners on this unit range from 3900 BTU to 11,000 BTU when using natural gas at elevations below 2,000 feet above sea level. Burner output will decrease by approximately 4% for every 1,000 feet above sea level.

NOTE: The electronic ignition system is integrated into the control knobs.

CAUTION: If a burner is accidentally extinguished, turn the control knob clockwise to the OFF position to shut off the gas supply. Wait at least 1 minute before attempting to relight the burner.

CAUTION: Gas cooking appliances produce heat and moisture. Ensure the cooking area is well ventilated in accordance with applicable national and local codes.

Before Using Your Gas Range

- Remove all exterior and interior packaging materials.
- Remove protective film from all stainless steel and aluminum components.
- Verify that all listed parts are included (Parts are located in the storage drawer.).

NOTE: The manufacturer is not responsible for injury or property damage resulting from improper use or installation.

Package Contents

Model: LB-GK24RC-S

- Backsplash Assembly x 1 (backsplash and two screws; packed in polyfoam)
- Oven Rack x 1
- Rotisserie Kit x 1
- Anti-Tip Brackets x2 (with six expansion screws)
- LP Gas Conversion Kit x1
- Socket tool x1
- Bottom Cover x1
- Anti-Tip Chain x1 (for rear installation)
- User Manual x1

Model: LB-GK24C-S/ LB-GK24C-B/ LB-GK24C-W

- Backsplash Assembly x1 (backsplash and two screws; packed in polyfoam)
- Oven Rack x1
- Anti-Tip Brackets x2 (with six expansion screws)
- LP Gas Conversion Kit x1
- Socket tool x1
- Bottom Cover x1
- Anti-Tip Chain x1 (for rear installation)
- User Manual x1



WARNING

Installation of this gas range must be performed by a qualified technician. Improper installation, adjustment, alteration, service, or maintenance may result in property damage, personal injury, or death. For assistance, contact a qualified installer, authorized service agency, or gas supplier.

- Clean interior surfaces with a soft cloth and warm water
- Ask the installer to show you the location of the gas shutoff valve and how to operate it.
- Ensure the appliance is properly installed and grounded in accordance with installation instructions.
- Do not repair or replace any parts of the appliance unless specifically recommended in this manual or performed by a qualified technician.

- Confirm the appliance is properly adjusted for the correct gas type (Natural Gas or LP).
- Do not remove permanently affixed labels, warnings, or rating plates. This may void the warranty.
- Retain these instructions for future reference and inspection purposes.
- Comply with all applicable local and national codes and regulations.

IMPORTANT:

This appliance is designed for household cooking only.

It must not be used in commercial or shared-use environments. Use in such conditions will void the warranty.

CAUTION:

This appliance must be installed in a permanently well-ventilated room iraccordance with applicable regulations.

Before First Use

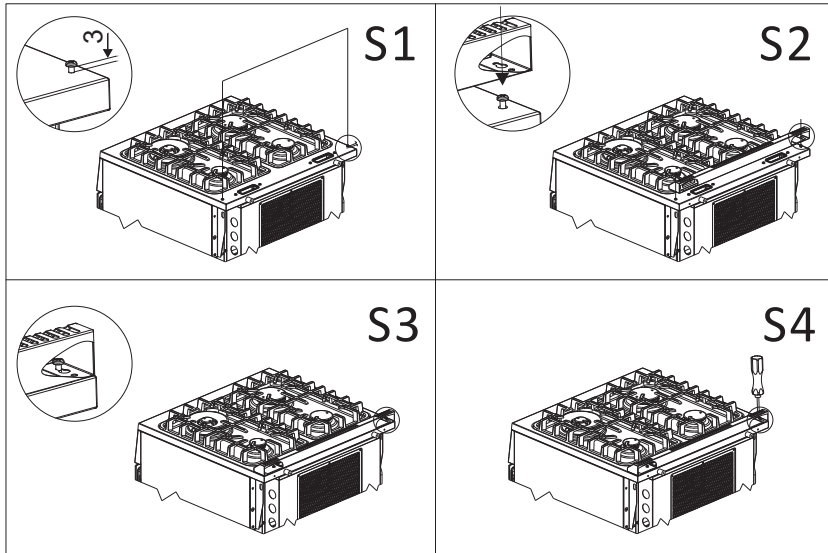
- Clean the oven interior with a soft , warm, water, and mild detergent. Dry thoroughly.
- Install oven rack.
- Operate the oven broil and bake burner at maximum temperature to burn off any manufacturing residues.

Important Safety Precautions

- After unpacking, inspect the appliance for damage. Ensure the oven door opens and closes properly. If any issues are found, do not use the appliance and contact your dealer or a qualified technician.
- Keep all packaging materials out of reach of children. Dispose of them properly, as they may cause injury.
- Do not modify the appliance. Alterations may result in hazards or damage.
- When disposing of the appliance, follow local regulations. Render it inoperable and remove the door to prevent entrapment.
- Ensure all control knobs are in the OFF position after use.
- Do not allow children or untrained individuals to operate the appliance without supervision.
- Keep children away during operation.
- Do not linethe oven with aluminum foil or place cookware directly on the oven bottom.
- Installation, servicing, and repairs must be performed by qualified personnel only. Do not attempt to service the appliance yourself.

Installation

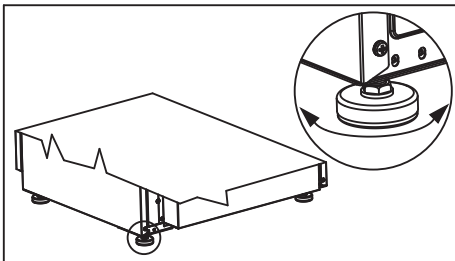
Backsplash Installation



1. Install two M4x8 screws into the corresponding holes on the cover, leaving approximately 3 mm (1/8") clearance (S1).
2. Position the backsplash over the cover, aligning the large keyholes with the screw heads (S2).
3. Slide the backsplash downward until the smaller holes engage with the screws (S3).
4. Tighten both screws securely using a screwdriver (S4).

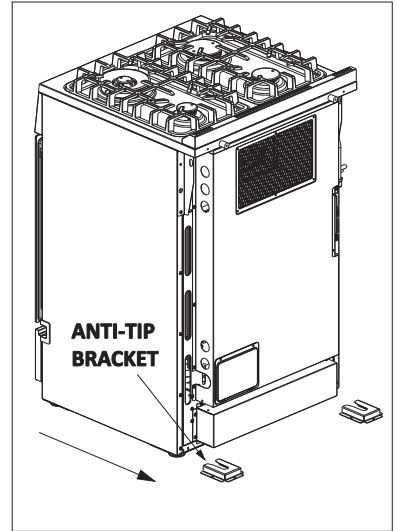
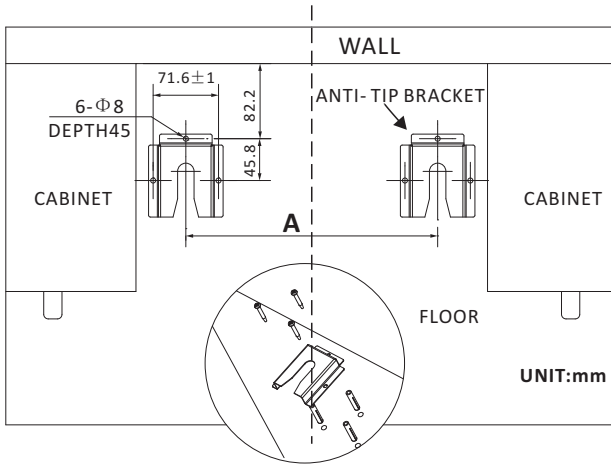
Leveling the Range

The range must be level for proper operation. Adjust the four leveling legs located at the bottom of the unit:



- Turn clockwise to raise the range.
- Turn counterclockwise to lower the range.
- Verify that the appliance is level using a leveling tool.

Anti-Tip Bracket Installation



Dimension

| Dimension | |
|-----------|--|
| A | $20.1" \pm 0.08"$ ($510 \pm 2\text{mm}$) |

To reduce the risk of the range tipping over due to improper use or excessive weight on the open oven door, the anti-tip bracket (included in the package) must be properly installed following the instructions below.

The anti-tip bracket may be installed on either the left or right side of the appliance.

1. Position the anti-tip bracket on the floor where the range will be installed.
2. Mark the drilling locations using the six holes in the bracket, then set the bracket aside.
3. Using a 5/16" masonry drill bit, drill two holes to the appropriate depth at the marked locations.
4. Insert the plastic anchors into the drilled holes, then place the bracket back into position.
5. Secure the bracket to the floor using the provided screws.
6. Slide the range into its final position, ensuring it engages properly with the anti-tip bracket.

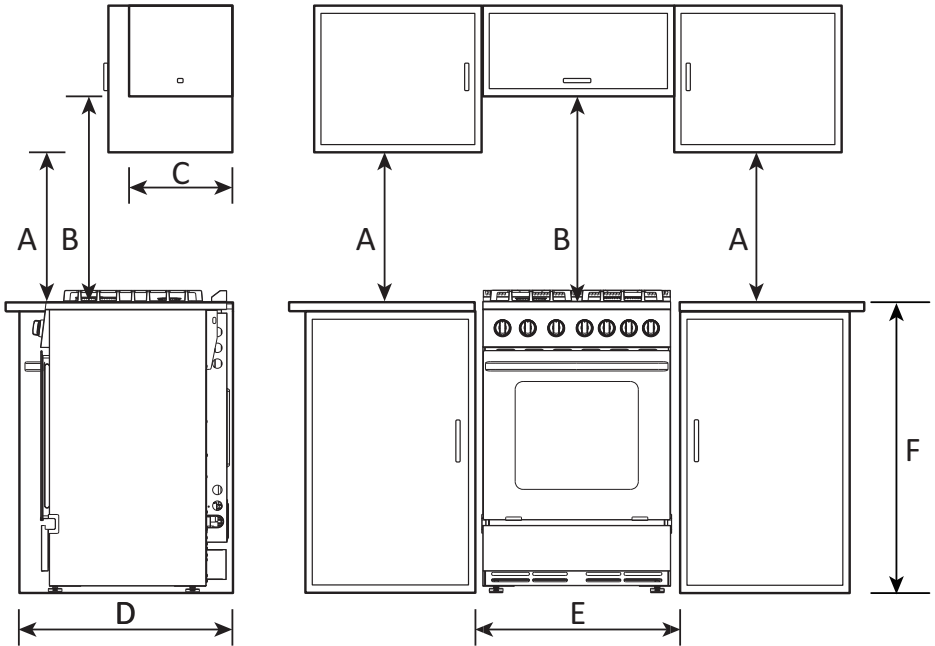
NOTE: If the range is relocated, the anti-tip bracket must be removed and reinstalled at the new location.

The anti-tip bracket can be installed on either the left or right side of the appliance.

Gas Range Installation

The gas range must be installed by a qualified technician. Ensure all required materials and tools are available before installation. The installer is responsible for complying with all specified clearance requirements.

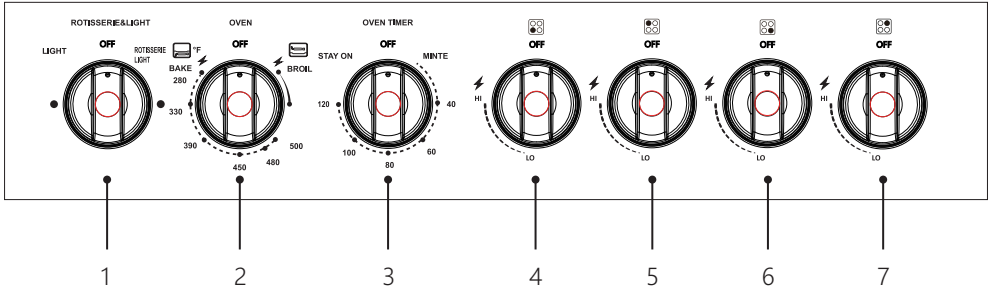
- Use the cabinet opening dimensions provided. All dimensions indicate minimum required clearances and must be strictly maintained.
- Maintain a minimum of 30 inches between the cooktop surface and the bottom of any unprotected wood or metal cabinet.
- Avoid installing storage cabinets directly above the cooktop. If upper cabinets are present, install a range hood extending at least 5 inches beyond the cabinet bottom to reduce burn and fire risk.
- Install the range on a floor capable of supporting the fully assembled appliance. Adjust the leveling legs to ensure the unit is level.
- Do not install the appliance in damp or humid locations, as this may create a risk of electrical shock.



| Dimension | | | | | |
|----------------------------|----------------------------|----------------------------|----------------------------|-------------------|-------------------------------|
| A | B | C | D | E | F |
| Minimum 18" (457 mm) | Minimum 30" (762 mm) | Maximum 13" (330 mm) | Minimum 26" (660 mm) | 24.8" (630 mm) | Recommend 361" (927 mm) |

Operation

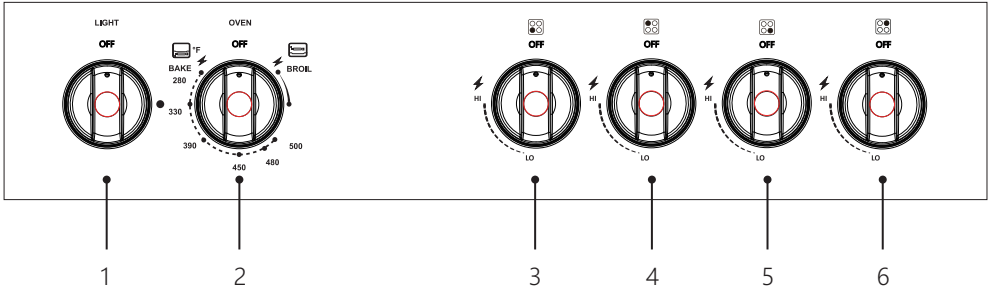
Model: LB-GK24RC-S Control Panel



| No. | Knobs | Description |
|-----|-------------------------|--|
| 1 | Rotisserie & Light knob | Controls the rotisserie function and oven light. <ul style="list-style-type: none"> ● Turn counterclockwise to turn on the oven light. ● Turn clockwise to activate the rotisserie and oven light. |
| 2 | Oven control knob | Controls oven functions and temperature <ul style="list-style-type: none"> ● Broil: Uses the upper burner. ● Bake: Rotate the knob counterclockwise to set the desired temperature. |
| 3 | Oven timer knob | Sets oven operating time. <ul style="list-style-type: none"> ● Turn clockwise to set cooking time. ● Turn counterclockwise to the "Stay On" position for continuous operation. <p>Note: The timer must be activated before using the oven.</p> |
| 4 | Front Left Burner Knob | Controls the front left gas burner. |
| 5 | Rear Left Burner Knob | Controls the rear left gas burner. |
| 6 | Front Right Burner Knob | Controls the front right gas burner. |
| 7 | Rear Right Burner Knob | Controls the rear right gas burner. |

Operation

Model: LB-GK24C-S, LB-GK24C-B, LB-GK24C-W Control Panel



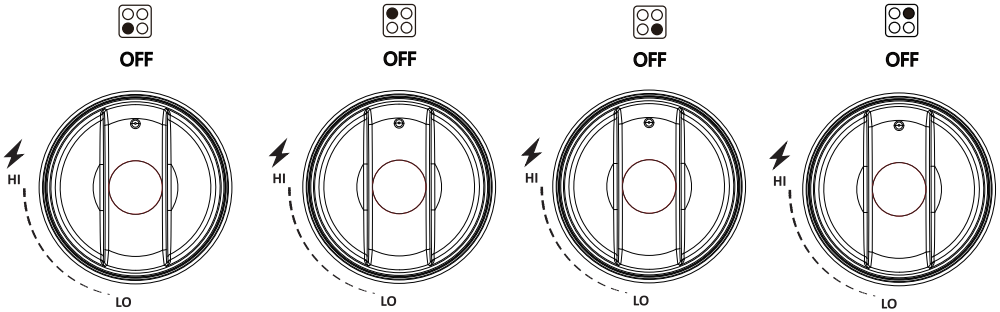
| No. | Knob | Description |
|-----|-----------------------------|--|
| 1 | Light Knob | Controls the oven light. Turn clockwise to switch the oven light ON. |
| 2 | Oven control knob | Controls oven functions and temperature. <ul style="list-style-type: none"> ● Broil: Activates the upper burner. ● Bake: Set the desired oven temperature by rotating the knob counterclockwise. |
| 3 | Front Left Gas Burner Knob | Controls the front left gas burner. |
| 4 | Rear Left Gas Burner Knob | Controls the rear left gas burner. |
| 5 | Front Right Gas Burner Knob | Controls the front right gas burner. |
| 6 | Rear Right Gas Burner Knob | Controls the rear right gas burner. |

Using the Cooktop Burners

Gas Flow Control

Each burner is controlled by its corresponding knob. Adjust the flame by rotating the knob.

- OFF - Gas supply closed
- HI - Maximum flame
- LO - Minimum flame



1. Turn the knob counterclockwise to HI for maximum flame.
2. Turn the knob counterclockwise to LO for minimum flame.
3. Adjust between HI and LO to set the desired flame level.
4. Turn the knob clockwise to OFF to shut off gas flow.

NOTE: When not in use, turn all knobs to OFF and close the main gas supply valve.

Igniting the Burners

1. Push in and turn the knob counterclockwise to HI.
2. Hold the knob until the burner ignites.
3. If ignition is difficult at HI, repeat at LO.
4. After ignition, adjust the flame as needed.
5. To relight, turn the knob to OFF, then repeat steps above.

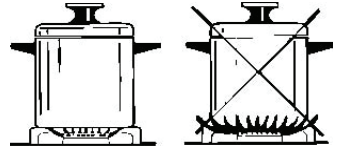
⚠ WARNING - Burn Hazard

The range and cookware become hot during use. Keep children away.

Burner Selection

| DIAMETERS OF PANS WHICH MAY BE USED ON THE TOP BURNERS | | |
|--|------------------|-------------------|
| Burner | Minimum | Maximum |
| Auxiliary | 4" 23/32 (12 cm) | 5" 1/2 (14 cm) |
| Semirapid | 6" 19/64 (16 cm) | 9" 7/16 (24 cm) |
| Rapid | 9" 7/16 (24 cm) | 10" 15/64 (26 cm) |

Do not use cookware with concave or convex bottoms.



- Select the burner according to the diameter and capacity of the cookware.
- Proper matching improves heating efficiency and reduces gas consumption.
- Using a small pan on a large burner will not increase heating speed.

Cookware Guidelines

- Use flat-bottom cookware with tight-fitting lids to conserve energy and reduce cooking time.
- Glass, ceramic, and similar materials are suitable only for low to medium heat, unless otherwise specified by the manufacturer.
- Match cookware size to burner size. Slightly larger cookware helps prevent spills and improves efficiency.
- Ensure cookware bottoms are clean and dry before use.
- Clean spills after the surface cools to prevent buildup and simplify maintenance.

Operating Notes

- If a burner remains red for an extended time, the cookware may be too small or not flat.
- Prolonged use of improper cookware may damage the cooktop and internal components.
- Start cooking on "HI", then reduce flame as needed.
- Never heat empty cookware or allow it to boil dry.
- Always turn all control knobs to "OFF" when not in use.

Safety Warning

- Keep cookware handles turned inward and away from the edge of the range.
- This prevents accidental tipping and reduces the risk of burns, especially for children.

Using the Gas Oven

General Features

The gas oven is equipped with two burners:

- Bake burner: located at the bottom of the oven
- Broil burner: located at the top of the oven

First-Time Use

Before using the oven for the first time:

1. Open the oven door and install the shelves and bottom cover.
2. Close the door. Turn the oven control knob counterclockwise to 500°F (maximum temperature) to burn off any residue from manufacturing.
Repeat this step with the knob set to "BROIL" to clean the broil burner.
3. Turn off the oven and allow it to cool. Clean the interior with a soft cloth, warm water, and mild detergent. Dry thoroughly.

Bake Burner Operation

The bake burner provides standard oven heating.

- A thermostat automatically regulates gas flow to maintain the selected temperature.
- Temperature control is managed by a sensor inside the oven.

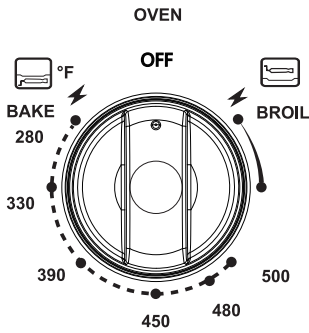
Important: Keep the sensor clean and properly positioned to ensure accurate temperature control.

Oven Thermostat

- The numbers on the control panel indicate oven temperatures in °F.
- Turn the knob to select the desired temperature.
- The "BROIL" position activates the broil burner only.

Note: When not in use, turn all knobs to OFF and close the main gas supply valve.

IMPORTANT: Always operate the oven and broiler with the door closed, except during ignition.



| Oven Temperature Setting | |
|--|---------------------------------|
| Number printed on the knob Temperature in °F | Corresponding temperature in °C |
| 280 | 138 |
| 330 | 166 |
| 390 | 199 |
| 450 | 232 |
| 480 | 249 |
| 500 | 260 |

Igniting the Oven Burner

The thermostat allows an automatic control of the temperature.

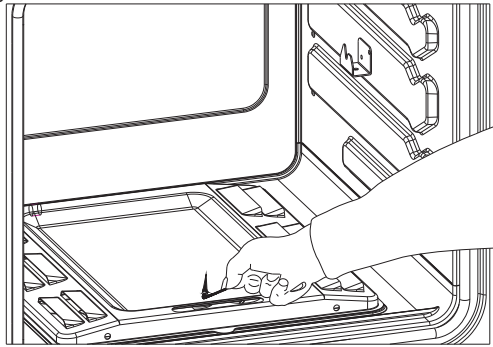
The gas supplied to the oven burner is controlled by a two-way thermostatic tap (oven and broil burners) with flame-failure device.

To light the oven burner operate as follows:

1. Fully open the oven door.

WARNING: Explosion hazard. Keep the door open during ignition.

2. Press and turn the thermostat knob counterclockwise to 500°F (maximum).
3. Press and hold the knob to activate ignition. A Bi-Bi sound will be heard.
 - If power is unavailable, hold the knob and ignite using a match at opening “A”
 - Do not attempt ignition for more than 15 seconds. If unsuccessful, wait 1 minute before retrying.



The ignition operation must not continue for more than 15 seconds. If the burner has still not been ignited, wait for about 1 minute prior to repeating the ignition.

4. After ignition, continue holding the knob for 10-15 seconds to stabilize the flame.
5. Close the oven door slowly and adjust the temperature as needed.

To use the broiler, turn the knob to “ BROIL ” .

If the flame goes out, the safety valve will stop gas flow automatically. To relight:

- Turn the knob to OFF
- Wait at least 1 minute
- Repeat the ignition steps

Safety Notice

CAUTION: The oven door becomes very hot during operation. Keep children away.

Oven Cooking

Burn Hazard: Always wear protective gloves when placing or removing food.

- Preheat the oven to the desired temperature before cooking.
- For best results, remove the tray during preheating and place it in the oven with the food once the set temperature is reached.
- Monitor cooking time and turn off the oven about 5 minutes early to utilize residual heat.

Igniting the Broil Burner

The broil burner produces infrared heat for broiling.

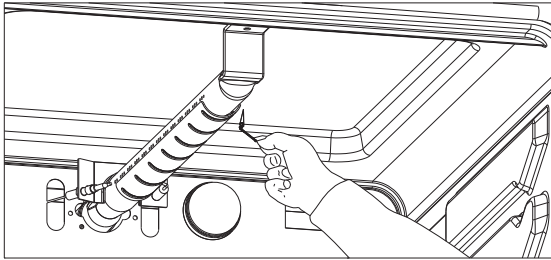
1. Fully open the oven door.

WARNING: Explosion hazard. Keep the door open during ignition.

2. Press in and turn the oven control knob clockwise to the MAX position.
3. Fully press and hold the knob to activate the electric ignition (a "bi-bi" sound will be heard) until the burner lights.

In case of power failure: Hold the knob and ignite the burner with a lit match at both sides.

- Do not attempt ignition for more than 15 seconds. If ignition fails, wait at least 1 minute before retrying.



Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

- On first use or after a long period of non-use, keep the knob pressed for about 15 seconds after ignition before releasing.
- Close the oven door slowly after ignition.

If the flame goes out, the safety valve will shut off the gas automatically. To relight:

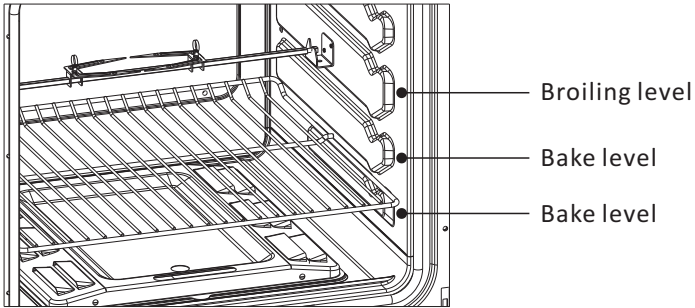
- Turn the knob to OFF, wait at least 1 minute, then repeat the ignition steps.

Always broil with the oven door closed.

Caution: The oven door becomes extremely hot during operation. Keep children away.

Broiling

- Always operate the broil burner with the oven door closed.
- Position the rack at the designated broiling level.
- Preheat the broil burner for approximately 5 minutes before use.



Safety Warnings

- Do not block the oven vent openings on the backsplash.
- Always use protective gloves when handling racks, pans, or cookware.
- The appliance and oven door become extremely hot during use.
- Keep children away from the appliance.
- **WARNING:** The door is hot. Use the handle only.

Gas Conversion

Conversion to LP (Propane) / Natural Gas

NOTE: The factory default setting is Natural Gas.

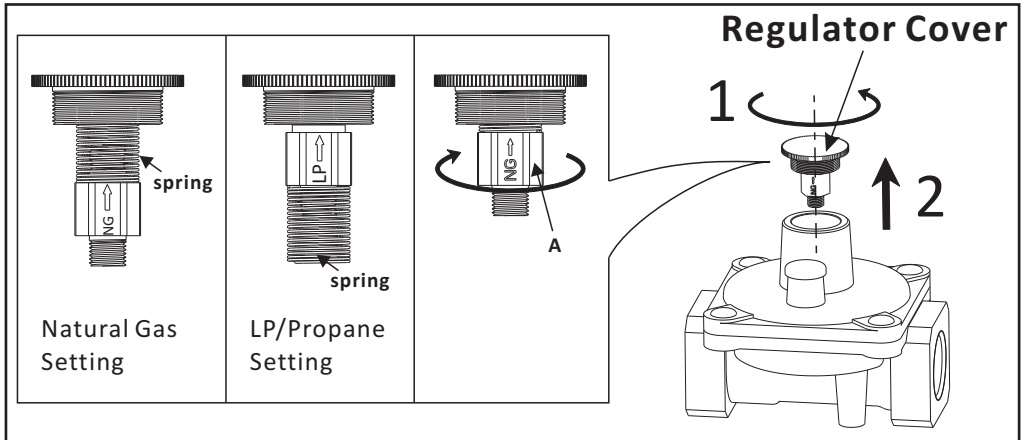
Each range is supplied with a set of nozzles for different gas types. Select the appropriate nozzles according to the Nozzle Table (see below). The nozzle diameter, expressed in hundredths of a millimeter, is stamped on each nozzle.

Pressure Regulator Adjustment

The pressure regulator is located on the rear left side of the range.

To adjust the regulator:

1. Remove the regulator cover.
2. Unscrew component " A ", reverse its position, and reinstall according to the selected gas type (LP/Propane or Natural Gas).



Leak Testing

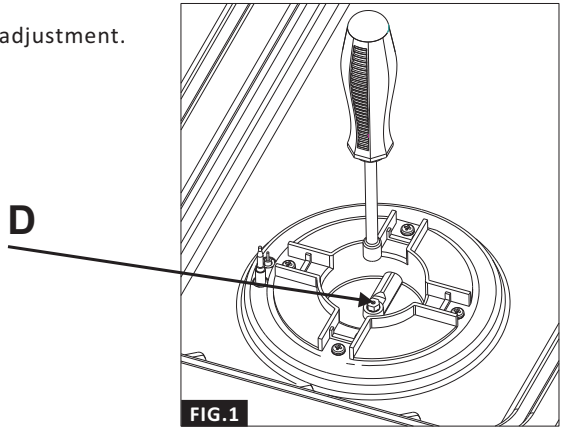
Important:

Perform leak testing as follows:

- After completing the gas connection, open the manual gas valve. Check all connections in the gas supply line and appliance using a soapy water solution. Ensure all appliance gas valves are closed during testing.
- To prevent property damage or personal injury, never use an open flame to check for leaks.
- If a leak is detected, tighten the joint or disconnect it, apply additional joint compound, reconnect, and retest.

Nozzle Replacement (Top Burners)

- Remove the grates and burner caps.
- Use a wrench to replace injector nozzles "D" (Fig. 1) with those suitable for the selected gas type.
- Burners do not require primary air adjustment.



IMPORTANT:

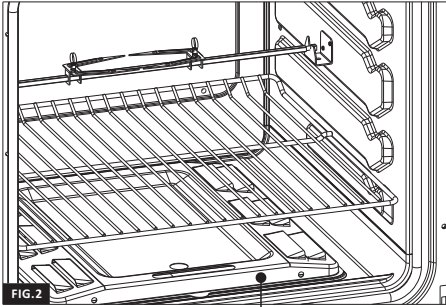
- After replacement, repeat the " Pressure Regulation " procedure.
- If the appliance is disconnected and reconnected to the gas supply, repeat " Leak testing ".
- When converting gas type, ensure all components (cooktop and oven) are set for the same gas (LP or Natural Gas). Do not mix nozzles.
- Refer to the nozzle table for correct nozzle positions.

| | | | | | |
|-----------------------------------|---------|--------------------|---------|-------------|--|
| | | MODEL: LB-GK24RC-S | | | |
| | | LB-GK24C-S | | | |
| | | | | LB-GK24C-B | |
| | | | | LB-GK24C-W | |
| ITEM NAME: GAS RANGE | | | | | |
| RATE VOLTAGE (V): 120VAC 60Hz 50W | | | | | |
| GAS PRESSURE REGULATOR | | | | | |
| OUTPUT PRESSURE | | lp/propane gas | | 10 WC" | |
| | | natrual gas | | 4WC" | |
| GAS TYPE | | lp/propane gas | | natrual gas | |
| BURNER | ORIFICE | input (btu) | ORIFICE | input (btu) | |
| REAR RIGHT | φ0.60 | 4000 | φ0.95 | 3900 | |
| REAR LEFT | φ0.76 | 7000 | φ1.23 | 7000 | |
| FRONT LEFT | φ0.88 | 9000 | φ1.40 | 9000 | |
| FRONT RIGHT | φ0.98 | 10000 | φ1.51 | 11000 | |
| BROIL | φ0.88 | 9500 | φ1.48 | 9500 | |
| BAKE | φ1.04 | 12000 | φ1.48 | 11000 | |

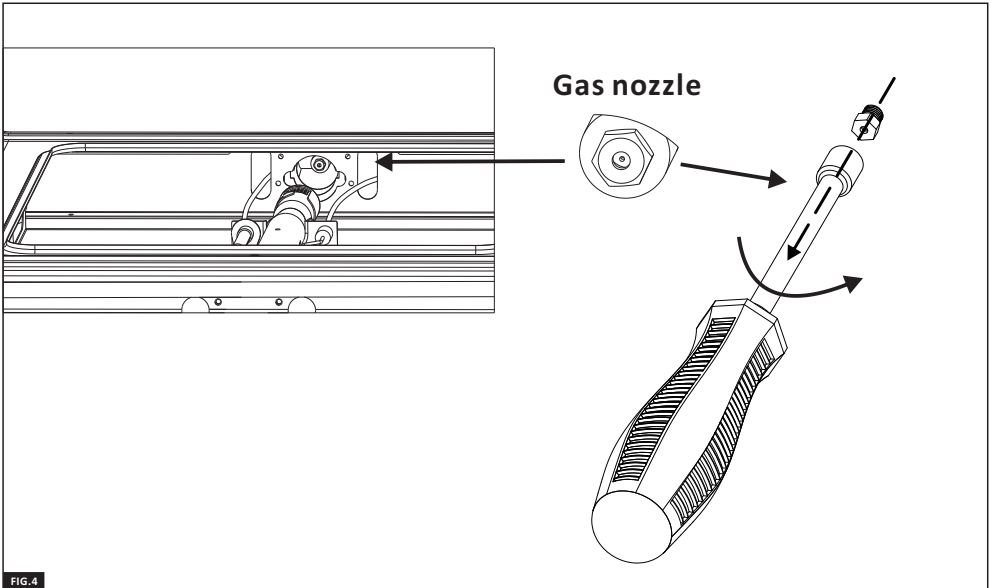
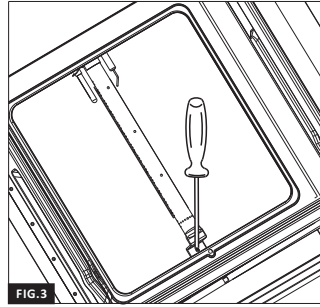
Nozzle Replacement (Oven Burners)

Bake Burner

- Remove the oven bottom cover (Fig. 2).
- Remove the burner securing screw (Fig. 3).
- Carefully pull out the burner (Fig. 4) and rest it inside the oven. Do not damage the ignition wire or safety valve probe.
- Using a 7 mm socket, remove and replace the nozzle with the correct type.



Oven bottom cover



Broil Burner

- Remove the front screw and detach the burner (Fig. 5).
- Gently support the burner (Fig. 6). Avoid damaging the ignition wire and safety valve probe.
- Using a 7 mm socket, replace the nozzle with the correct type.
- Reinstall the burner in reverse order.

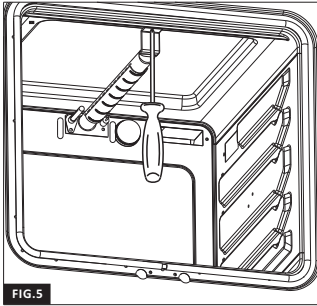


FIG.5

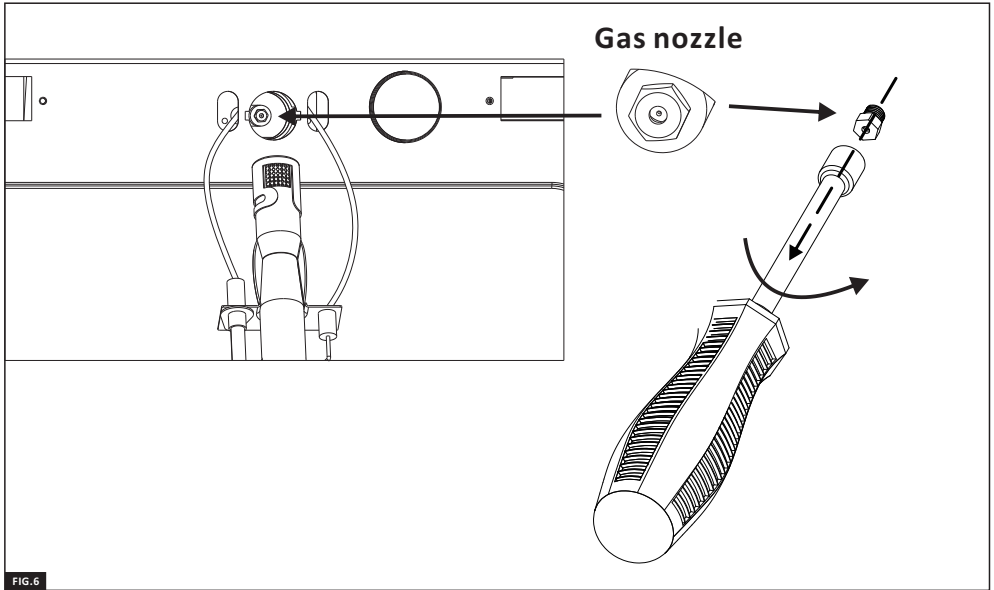



FIG.6


Care & Maintenance

General Recommendations

CAUTION: Disconnect the appliance from the power supply before cleaning or maintenance.

- Clean the appliance only when it has cooled, especially enameled parts.
- Do not leave acidic or alkaline substances (e.g., lemon juice, vinegar) on surfaces.
- Do not use chlorine-based or acidic cleaners.
- Clean the oven after each use with a soft cloth, warm water, and mild detergent. Dry thoroughly.
- For heav residue, operate the oven at maximum temperature for 30 minutes to burn off deposits, then wipe clean.

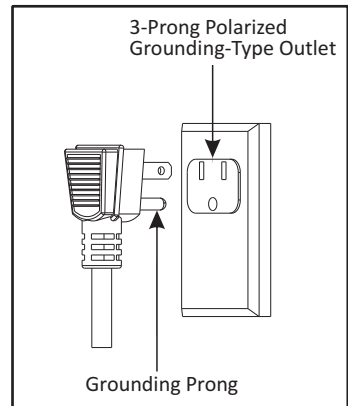
 **WARNING**



WARNING - Electric Shock Hazard

- Plug into a properly grounded 3-prong outlet.
- Do not remove the grounding prong.
- Do not use an adapter.

Failure to follow these instructions may result in fire, electric shock or serious injury.



Enameled Parts

- Clean with a soft sponge and mild soapy water or a non-abrasive cleaner.
- Dry with a soft cloth or chamois.
- Remove acidic residues promptly to prevent surface damage or dullness.

Stainless Steel Parts

- Rinse with water and dry with a soft, clean cloth or chamois.
- For stubborn stains, use a non-abrasive cleaner or warm vinegar.
- Always wipe in the direction of the grain.

NOTE: Discoloration near burners may occur due to high heat and is normal.

Oven Interior

Clean the oven interior regularly. While the oven is still warm, wipe the inner surfaces with a soft cloth dampened with hot soapy water or a suitable cleaning agent.

Gas Valves

If any malfunction occurs with the gas valves, contact the Service Department immediately.

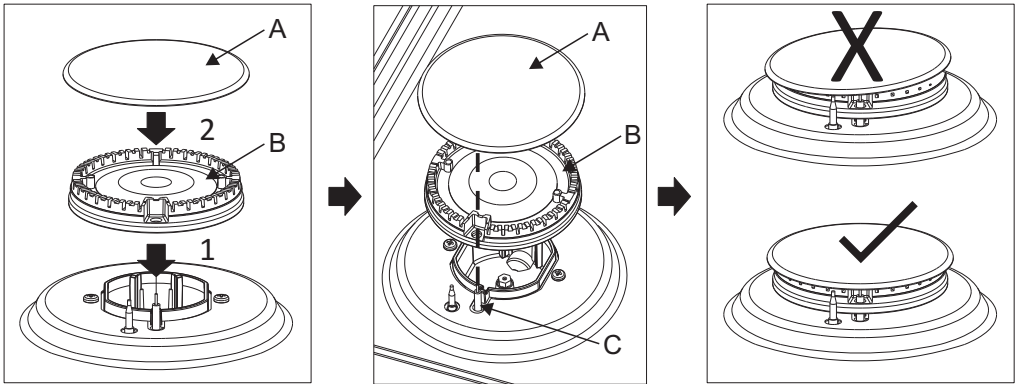
Burners and Grates

- Remove burners and grates for cleaning using appropriate cleaning products.
- Ensure all components are completely dry before reinstallation.
- Reassemble burners correctly, including the flame spreader and cap, to prevent operational issues.
- For models with electric ignition, keep the electrode clean to ensure proper sparking.

NOTE: Do not operate the ignition system when burners are removed, as this may damage the electronic components.

Burner Reassembly

- Confirm that the flame spreader (" B ") and burner cap (" A ") are properly positioned. Incorrect assembly may result in malfunction or safety hazards.
- Ensure the ignition electrode (" C ") is clean and unobstructed for reliable ignition.
- Clean the ignition plug carefully to maintain optimal performance.



Oven Shelf Installation and Removal

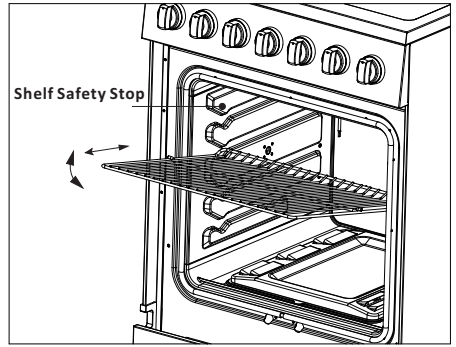
1. Open the oven door.
2. Insert the shelf at the desired cooking level.
3. Ensure the shelf is properly positioned.
4. Close the oven door.

Removal:

Reverse the above steps to remove the shelf.

NOTE:

The shelf is equipped with a safety stop to prevent accidental removal. Ensure correct installation at all times.

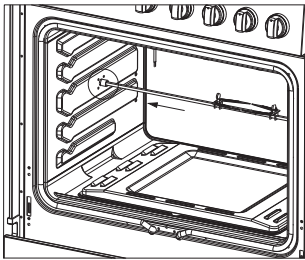


Rotisserie Fork Installation and Removal

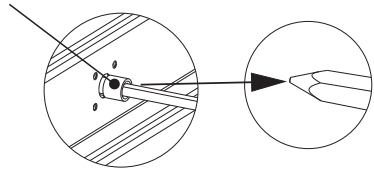
1. Open the oven door.
2. Insert one end of the rotisserie fork into the drive socket on the right side of the oven.
3. Position the opposite end onto the support bracket on the left side.
4. Ensure the fork is securely in place.
5. Close the oven door.

Removal:

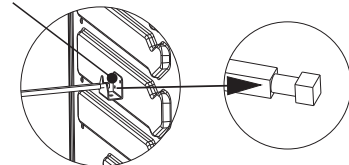
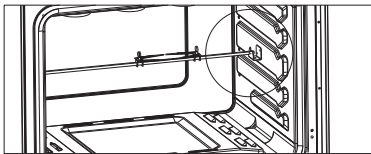
Reverse the above steps to remove the rotisserie fork.



Rotisserie Fork Drive Socket



Rotisserie Fork Support Bracket



Oven Door Removal

To facilitate cleaning, the oven door can be removed. Follow the steps below:

1. Fully open the oven door (Fig. 1).
2. Rotate the hinge locks as shown (Fig. 2).
3. Firmly hold both sides of the door (Fig. 3).
4. Gently close the door until partially shut, then lift and remove it from the hinge slots (Fig. 4 & Fig. 5).

Oven Door Installation

To reinstall the door, perform the above steps in reverse order.

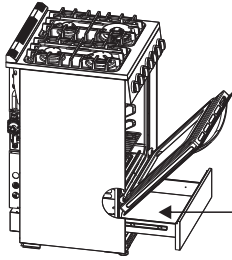


Fig.1

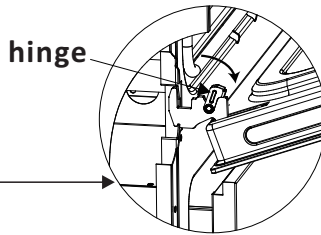


Fig.2

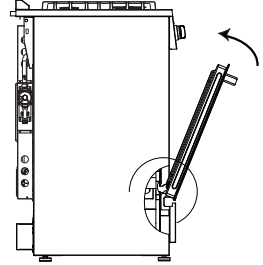


Fig.3

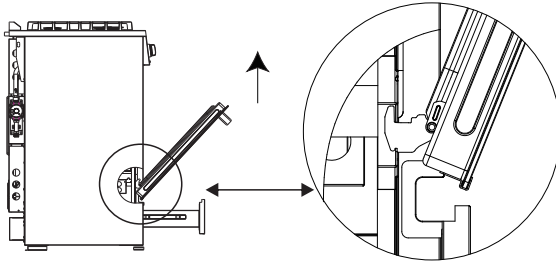


Fig.4

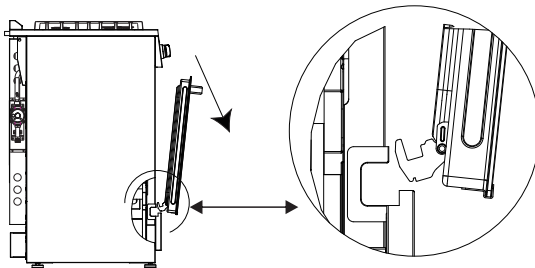


Fig.5

Removable Storage Drawer

1. Lift the left hook upward while pressing the right hook downward (Fig. 1).
2. Pull the drawer outward to remove.
3. To reinstall, align the drawer with the rails and push it inward until fully seated (Fig. 2).

Note: Do not store flammable material in the oven or in the bottom drawer.

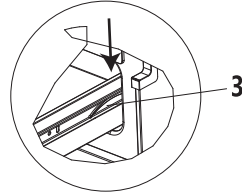
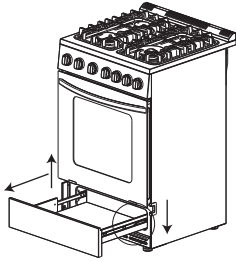


Fig.1

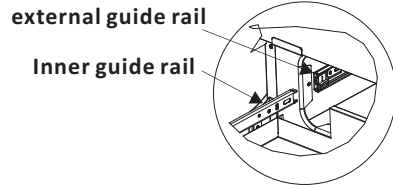
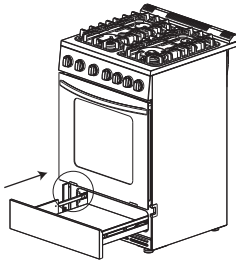


Fig.2

Cleaning the Range

- Disconnect the power supply. Turn all gas knobs to OFF and close the main gas shut-off valve. Ensure all components are cool before removing shelves and trays.
- Clean interior surfaces with a lukewarm solution of water and baking soda (2 tbspper 1 quart of water).
- Wash shelves and trays with a mild detergent.
- Clean exterior surfaces with warm water and mild detergent.
- Wring excess water from cloth or sponge before cleaning control areas or electrical parts.
- Rinse and dry all surfaces with a soft, clean cloth.
- Do not use steel wool or metal brushes on the cooktop.
- Do not use steam cleaners.

Replacing the Oven Light

- Disconnect the appliance from the power supply.
- Allow the oven cavity and broil burner to cool.
- Remove the protective cover.
- Replace the bulb with a high-temperature type (120V, 60Hz, 25W, G9).
- Reinstall the protective cover.

NOTE: Oven light replacement is not covered under warranty.

Troubleshooting

| List of Issues | Possible Cause | Solution |
|---------------------------------------|--|---|
| Surface Burners Do Not Lignite | Control knob not fully turned to " HI ". | Press and turn the control knob to the " HI " position until ignition occurs. Then adjust to the desired flame level. |
| | Burner ports are clogged. | Clean the ports using a fine wire or needle. |
| | Burners are not correctly positioned. | Ensure burners are properly seated on the orifice hoods and lie flat on the support. Confirm tabs are fully engaged in the slots. |
| | Incorrect gas type setting. | Refer to the installation manual for gas conversion instructions. |
| | Power cord is not connected. | Ensure the power cord is securely plugged into a grounded outlet. |
| Flame burns unevenly (partial ring) | Burner ports are clogged. | Clear ports using a fine wire or needle. |
| | Moisture remains after cleaning. | Allow burner to operate until flame is oven, or dry thoroughly per the " Cleaning " instructions. |
| | Incorrect gas setting. | Adjust or convert to the correct gas type. |
| Flame Appears orange. | Dust particles in gas line. | Operate the burner for several minutes until the flame turns blue. |
| | Partially blocked burner ports. | Clean the ports using a fine wire or needle. |
| | Improper burner positioning. properly. | Ensure burners are correctly seated on the orifice hoods and rest flat on the support. Confirm tabs are fully engaged in the slots. |
| | Incorrect gas type setting | Adjust the appliance to the correct gas type. |
| Oven light does not operate. | Bulb is loose or burned out. | Tighten or replace the oven light bulb. |

| | | |
|--|---|---|
| Oven or broiler does not heat. | Incorrect gas type setting. | Convert gas input to the correct gas type. |
| | Temperature control not set properly. | Set temperature control to the desired temperature. |
| | Power cord is disconnected. | Ensure the power cord is securely connected to a grounded outlet. |
| | Timer not activated (Model:LB-GK24RC-S). | Set the timer to the required cooking time |
| | Temperature limiter failure. | Allow oven to cool for 2 hours. Replace the temperature limiter if necessary. |
| | Blown fuse or tripped circuit breaker. | Reset circuit breaker or replace fuse. Do not use a higher-rated fuse. If overload occurs, consult a qualified electrician. |
| Oven temperature is inaccurate. | Oven temperature sensor not positioned correctly. | Ensure sensor is fully secured in clips, straight, and not touching oven walls or coated with food or cleaner residue. |
| | Temperature control not set properly. | Set the temperature control knob to the desired setting. |
| | Improper use of aluminum foil. | Do not cover oven bottom holes or side walls with foil. |
| | Vent is blocked. | Keep rear backguard vent clear and unobstructed. |
| | Incorrect gas input setting. | Adjust range to the correct gas type. |
| Smoke or odor during initial oven operation. | Normal condition during first use. | |
| Range is not level. | Improper installation | Place oven rack in center. Place a level on rack. Adjust leveling legs as needed. |
| | Weak or uneven floor. | Ensure floor is level and supports range properly. Contact a carpenter to repair sagging or uneven floor. |
| | Cabinet misalignment | Verify cabinets are square and provide proper clearance. Contact cabinet installer to correct alignment issues. |
| Oven produces excessive smoke | Food placed too close to broiler burner | Reposition the broiler pan to provide more clearance between the meat and the broiler burner. |
| | Meat not properly prepared | Trim excess fat before cooking. |