The perfect appliance can make all the difference in your cooking experience. Compare and contrast our top induction, electric and gas models, designed to suit every style and preference.

Gas Slide-In					000 :000	
	LSGL5831F	LSGL5833X/Z	LSGL6335X/Z	LSGL6337X	LTGL6937F/D Double Oven	LSDL6336F Dual Fuel
Price	\$	\$	\$\$	\$\$	\$\$\$	\$\$\$
Available colors			\circ		\circ	
Capacity	5.8 cu.ft.	5.8 cu.ft.	6.3 cu.ft.	6.3 cu.ft.	6.9 cu.ft.	6.3 cu.ft.
Smart Wi-Fi	<u></u>	?	Ş	?	<u></u>	<u></u>
Cooktop Burner Power	17K BTU	20K BTU	20K BTU	22K BTU	22K BTU	22K BTU
Number of Burners	5 Burners	5 Burners	5 Burners	5 Burners	5 Burners	5 Burners
Convection Type (i	No Convection	Fan Convection	ProBake Convection®	ProBake Convection®	ProBake Convection®	ProBake Convection®
Air Fry (1)		~	~	~	✓	✓
Air Sous Vide				~	~	~
Self Clean i	~	~	~	~	✓	✓
Easy Clean®	~	✓	✓	~	✓	✓
Oven Door Window	WideView™	WideView™	InstaView® + WideView™	InstaView® + WideView™	InstaView®	InstaView® + WideView™
	Shop Now	Shop Now	Shop Now	Shop Now	Shop Now	Shop Now



Convection Type:

Convection type varies by model—fan convection adds a double heating element, while true convection circulates pre-heated air.

Air Fry:

High temperatures and a built-in convection fan work together to deliver the flavor and crunch you crave, without the oil—all right inside your oven.

Self Clean:

A 3-step, 10-minute cycle eliminates heavy build-up, especially in hard-to-reach areas in your oven.

Easy Clean®:

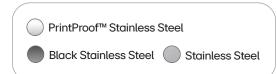
A 10-minute cycle lifts grease and grime without chemicals or high-heat, thanks to our specially formulated porcelain-enamel interior.

Air Sous Vide:

Using low oven temperatures and airflow around vacuum sealed ingredients, Air Sous Vide locks in both moisture and aroma.

ProBake Convection®:

A two-speed fan and rear heating element auto-adjust for delicate baking or high-heat roasting, delivering faster preheating, even cooking and easier cleanup.



For more info, see individual product pages

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Gas Freestanding				LDGL6924S
	LRGL5821S	LRGN6323Y/Z	LRGN6325X/Z	Double Oven
Price	\$	\$\$	\$\$	\$\$\$
Available colors				
Capacity	5.8 cu.ft.	6.3 cu.ft.	6.3 cu.ft.	6.9 cu.ft.
Smart Wi-Fi	<u></u>	?	?	?
Cooktop Burner Power	17K BTU	20K BTU	20K BTU	20K BTU
Number of Burners	5 Burners	5 Burners	5 Burners	5 Burners
Convection Type (i	No Convection	ProBake Convection®	ProBake Convection®	ProBake Convection®
Air Fry		~	✓	✓
Air Sous Vide			✓	✓
Self Clean		✓	✓	✓
Easy Clean® (i)	✓	✓	✓	✓
Oven Door Window	WideView™	WideView™	InstaView® + WideView™	WideView™
	Shop Now	Shop Now	Shop Now	Shop Now



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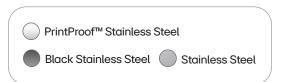
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Electric Slide-In	00				
	LSEL6331F	LSEL6333XE/ZE	LSEL6335XE/ZE	LSEL6337XE	LTEL7337F/D Double Oven
Price	\$	\$	\$\$	\$\$\$	\$\$\$
Available colors	0	\circ	O •		0
Capacity	6,3 cu.ft.	6,3 cu.ft.	6.3 cu.ft.	6.3 cu.ft.	7.3 cu.ft.
Smart Wi-Fi	?	<u></u>	<u></u>	<u></u>	?
ENERGY STAR® Certified		EURY TAP	ENERGY STAT	ENERGY STAT	CONTROL STAR
Cooktop Electric Power	3.2 kW	3.2 kW	3.2 kW	3.6 kW	3.2 kW
Number of Elements	5 Elements	5 Elements	5 Elements	5 Elements	5 Elements
Convection Type ①	No Convection	Fan Convection®	ProBake Convection®	ProBake Convection®	ProBake Convection®
Air Fry (1)		✓	~	~	~
Air Sous Vide				✓	~
Self Clean (i	✓	✓	~	~	~
Easy Clean®	~	~	~	~	~
Oven Door Window	WideView™	WideView™	InstaView® + WideView™	InstaView® + WideView™	InstaView® + WideView™
	Shop Now	Shop Now	Shop Now	Shop Now	Shop Now



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Electric Freestanding					
	LREL6321S	LREN6323YE/ZE	LREN6325XE/ZE	LDEL7324SE Double Oven	
Price	\$	\$	\$\$	\$\$\$	
Available colors					
Capacity	6.3 cu.ft.	6.3 cu.ft.	6.3 cu.ft.	7.3 cu.ft.	
Smart Wi-Fi	?	<u></u>	?	?	
ENERGY STAR® Certified		ENERGY STAF	CONTROL STAR	ENERGY STAR	
Cooktop Electric Power	3.2 kW	3.2 kW	3.2 kW	3.6 kW	
Number of Elements	5 Elements	5 Elements	5 Elements	5 Elements	
Convection Type (1)	No Convection	ProBake Convection®	ProBake Convection®	ProBake Convection®	
Air Fry		✓	✓	✓	
Air Sous Vide			✓	✓	
Self Clean (i		✓	✓	~	
Easy Clean®	~	✓		~	
Oven Door Window	WideView™	WideView™	InstaView® + WideView™	WideView™	
	Shop Now	Shop Now	Shop Now	Shop Now	



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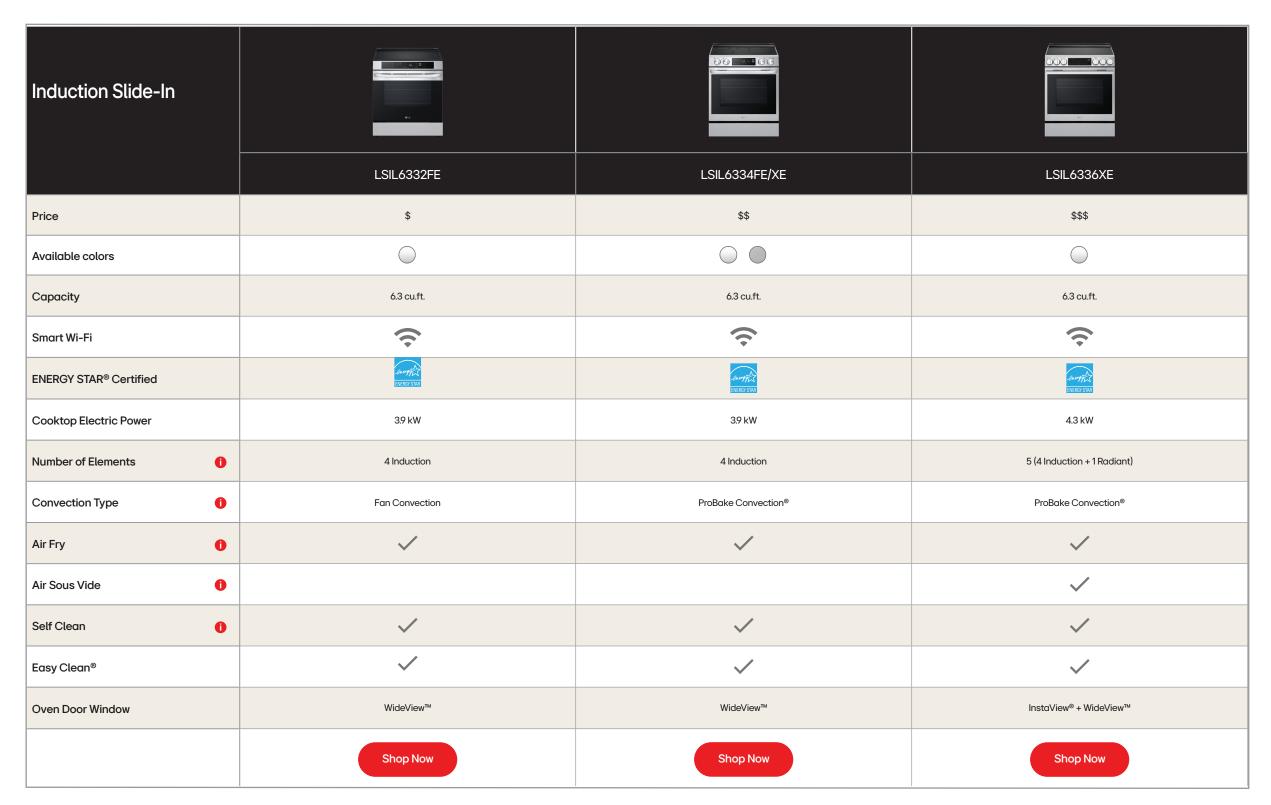
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