

Operating Instructions

Built in Oven

Please read this instruction manual carefully before using the oven. This will ensure that you know the important safety information and the correct operation of the oven.

Please keep this manual in a easily accessible place and refer to them anytime. Please transfer this manual to new owner if you sell the oven.

LB652082S

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Safety

- This oven must only be installed by a licensed electrician.
- The installer is responsible for the correct electrical connection of the appliances and the observance of the relative safety recommendations.

Electrical Safety

If the oven has been damaged in transport, do not connect it.

- This appliance must be connected to the mains power supply by a **specially licensed electrician** only.
- In the event of a fault or damage to the appliance, do not attempt to operate it.
- Repairs of the appliance should be carried out by a **licensed technician** only. Wrong repairs may result in considerable danger. If you need repairs, contact an LG Service Center or your dealer
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Electrical leads and cables should not be allowed to touch the oven.
- The oven should be connected to the electricity supply by means of a proper circuit breaker or fuse.
Never use multiple plug adapters or extension leads.

-
- Rating plate is located on the left side of door and on the back cover.
 - The power supply of the appliance should be turned off when it is being repaired or cleaned.
 - Be careful in connecting electrical appliances to sockets near to this appliance.
 - This connection may be achieved by having the plug accessible or by incorporation a switch in the fixed wiring in accordance with the wiring rules.
 - Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

⚠ Warning: The appliance should be powered down before replacing the lamp to avoid the possibility of electric shock.

⚠ Warning: When the oven operates, the interior parts will be very hot.

⚠ Warning: Accessible parts may become hot during use. Children should be kept away.

⚠ Warning: Accessible parts may become hot when the grill is in use. Children should be kept away.

⚠ Warning: Please ensure cooking times are correctly set as over cooking may result in the food catching fire and subsequent damage to your oven.

Safety

Safety during Operation

- This oven has been designed only for the cooking of household foods.
- When in use, the oven interior surfaces become very hot! Care should be taken to avoid touching heating elements inside the oven.
- Never store flammable or easily deformable materials in the oven.
- The oven surfaces will become hot when the appliance is operated at a high temperature for a long period of time.
- When cooking, take care when opening the oven door as hot air and steam will escape rapidly.
- When cooking dishes that contain alcohol, the alcohol can evaporate due to the high temperatures. The vapour can catch fire if it comes into contact with a hot oven part.
- Do not use high-pressure water cleaners or steam jet cleaners for electrical safety reasons.

-
- Children should be kept at a safe distance when the oven operates.
 - Frozen foods such as pizzas should be cooked on the wire grill. If the Baking tray is used, it may become deformed due to the great difference in temperature.
 - Don't pour water into the oven bottom when it is hot. This could cause damage to the enamel surfaces.
 - The oven door must be closed when cooking is performing.
 - Don't spread aluminium foil on the bottom of the oven and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.
 - Dripping fruit juices from the baking tray will leave stains, which become indelible. When cooking very moist cakes, use the deep pan.
 - Do not use the oven door as a rest table for hot or cold cookwares.
 - The appliance is not intended for use by young children or infirm persons without supervision.
 - Children should be supervised to ensure that they do not play with the appliance.
 - Children should be kept at a safe distance until the oven has cooled down after cooking.

Safety

Disposal

Packaging material

- Your new oven has been correctly packaged for transportation. Remove all of the packaging material before putting the appliance into use.
- The packaging material can be completely recycled. You can obtain addresses for environmentally-friendly disposal operations from your local authority.

Used appliances

Warning

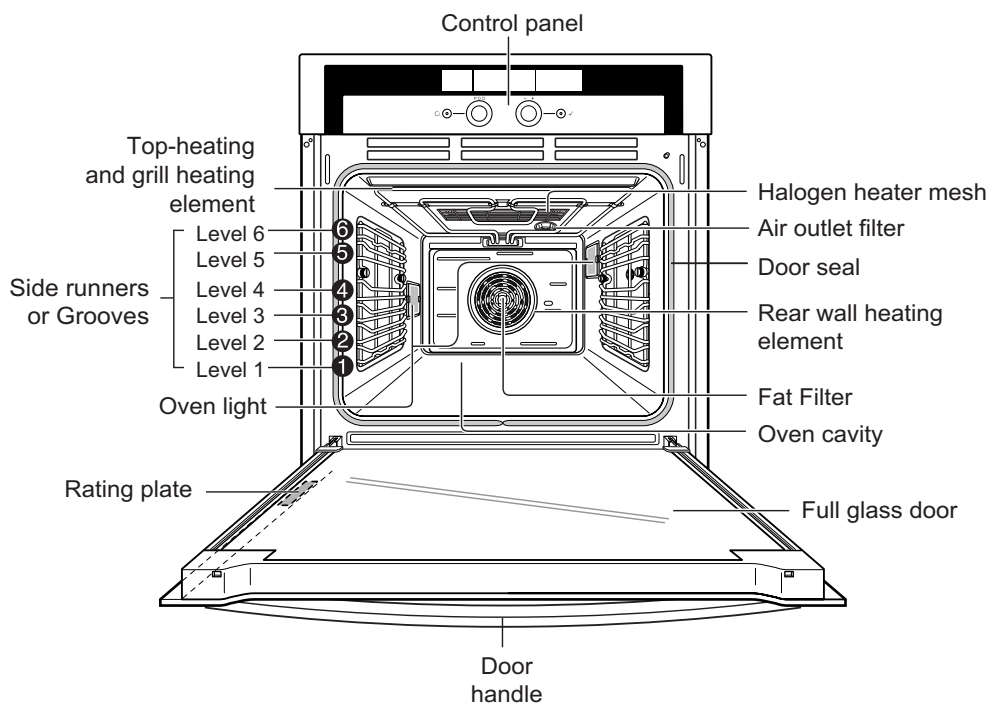
- Used appliances must be rendered unusable prior to disposal so that they no longer present a risk. To achieve this, disconnect from the mains supply and remove the power supply cable.

For the protection of the environment, used appliances must be disposed of properly.

- The appliance must not be disposed of along with normal domestic waste.
- Your local authority will inform you of times for uplifting special waste or identify public disposal facilities for you.

Appliance description

Overview

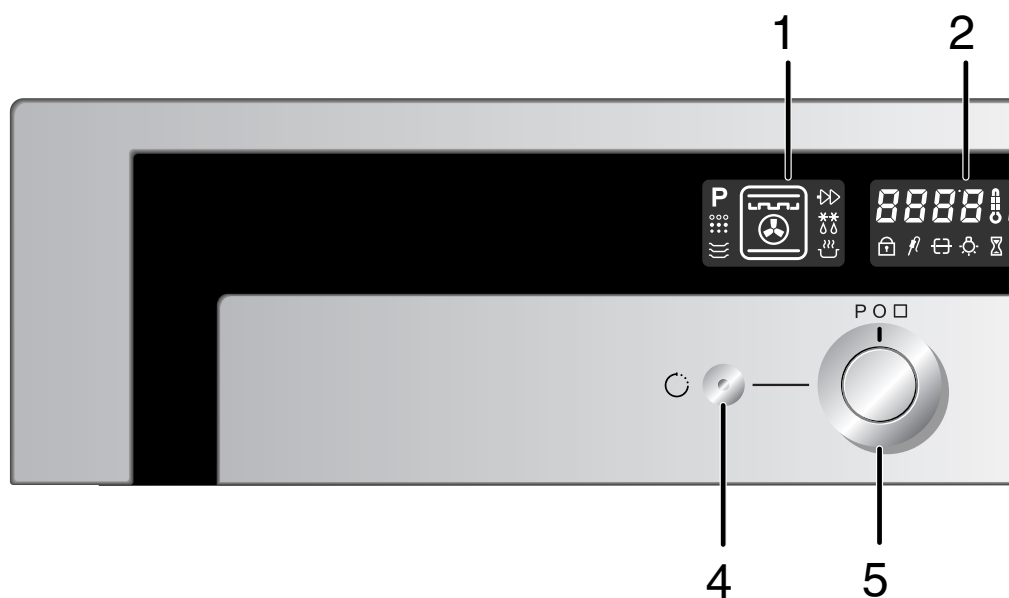


Oven levels are numbered from the bottom up.
The 5 and 6 levels are mainly used for grill functions.

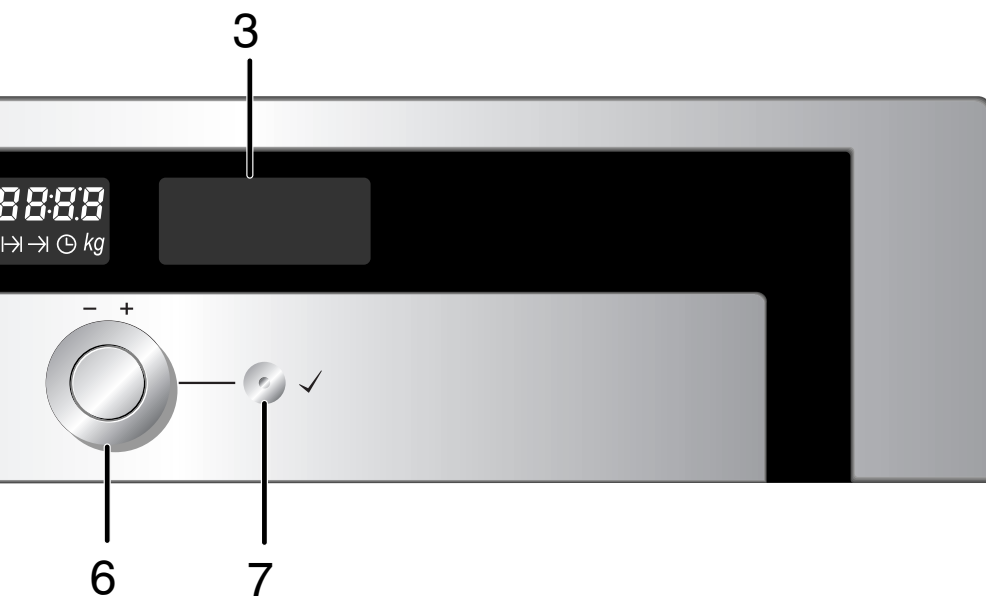
The cooking tables throughout this operating instructions give you suggested oven level, however you can change these to suit yourself.

Note : Rating plate can be located at left-hand inner edge of the door or front-side of the oven.

Control panel



1. Display for Function
2. Display for Temperature/Time
3. Display for Information
4. Time Button

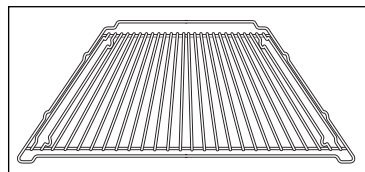


- 5. Function Selector
- 6. Temperature/Time Selector
- 7. "OK" (Enter or Yes) Button

Accessories

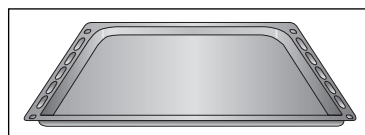
Wire grill

For dishes, baking tins, grilling and roasting tins.



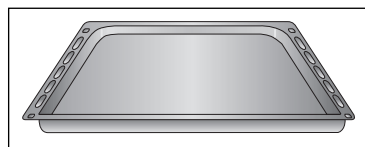
Baking tray

For cakes, sponges and biscuits.



Deep pan

For moist cakes, for roasting and for catching roasting juices or fat.

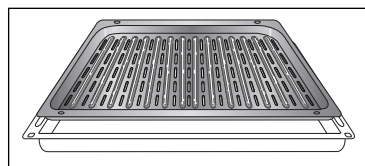


Tip :

When using the tray and wire grill with groove type oven for the first time, smear the groove with cooking oil, using a cloth. Then wipe the groove with a dry cloth. Now you can use them more smoothly.

Grill tray

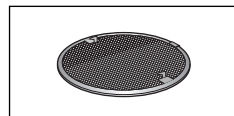
For grilling meat, to be placed on top of the deep pan. Dripping fat is caught in the deep pan.



Fat filter

For protecting the fan against fat building up.

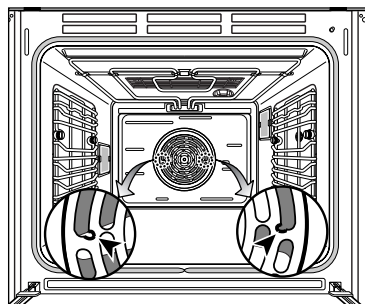
The filter may be in place when the fan is used for roasting.



Note:

To install the fat filter, insert the two hooks into the holes on the fan cover as illustrated.

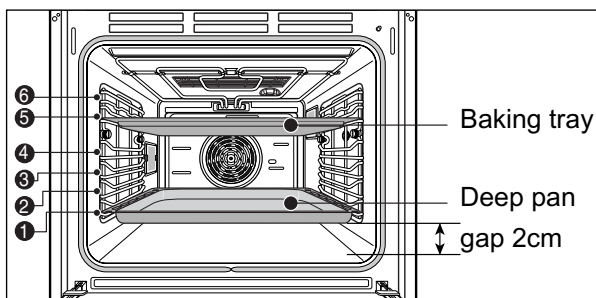
The fat filter must cover the fan venting holes completely. Do not use the fat filter in baking mode, as it restricts the air flow.



Tips on using the trays and wire grills

Ensure that the trays and wire grills are properly fitted onto the two side oven levels. Take particular care when removing finished dishes and meals from the oven!

Use a suitable cloth pot holder or oven gloves.



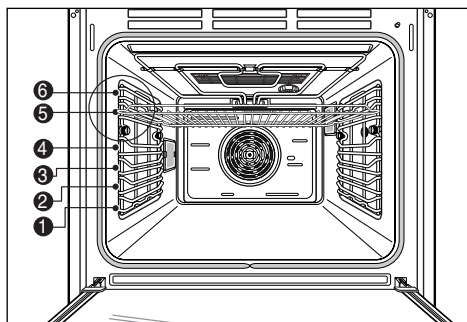
If you are using the grill tray in combination with the deep pan or some other tray to catch dripping liquids or fat, then do not put the trays down on the bottom of the oven, slide them into the lower levels.

If you place trays on the oven floor, the resulting build-up of heat can damage the surface of the oven. For this reason, there must always be a minimum gap of 2 cm between the accessories and the oven floor.

Fitting the wire grill, baking tray and deep pan

Slide the tray or wire grill in at the desired level.

The oven levels are numbered from the bottom up to the top.



Side runners

Attaching the side runners

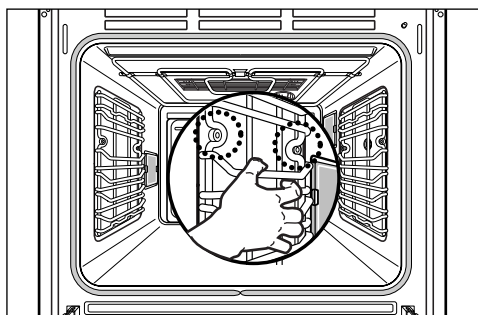
Note !

If you purchase the catalytic liners, refer to the procedures of attaching catalytic liners at page 17 for side runners.

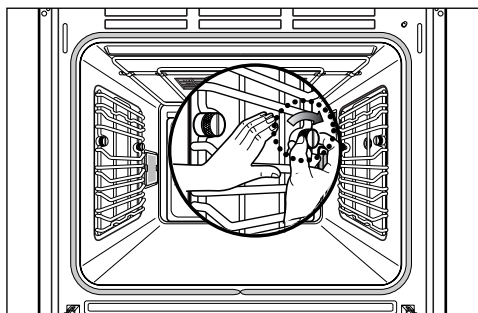
When using the oven for the first time, attach the side runners as following procedures.

You can find the side runners in the accessory box.

1. Place the U-form of the side runner between the two screw holes as illustrated.



2. Insert and fasten the two screws clockwise.



3. Attach the other in the same way.

Telescopic runners (Optional)

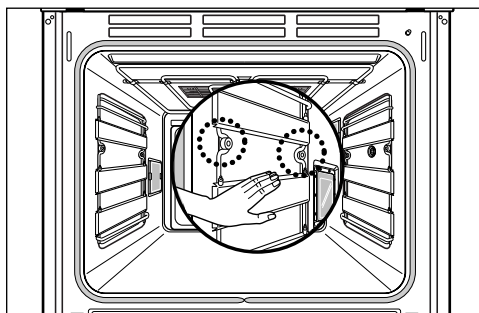
Attaching the telescopic runners

Note !

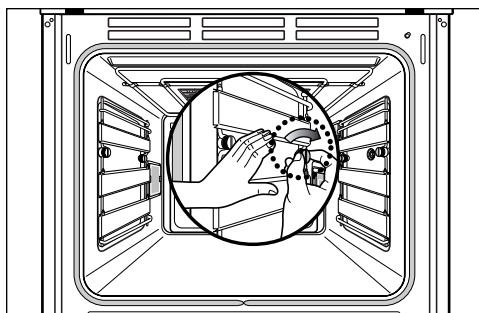
If you purchase the catalytic liners, refer to the procedures of attaching catalytic liners at page 17 for telescopic runners.

When purchasing for the first time, attach the telescopic runners as following procedures.

1. Place the U-form of the telescopic runner between the two screw holes as illustrated.



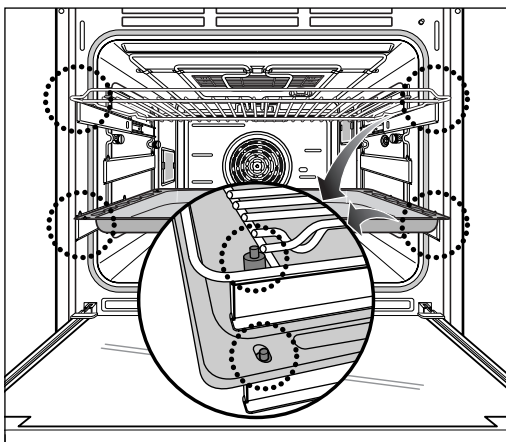
2. Insert and fasten the two screws.



3. Attach the other telescopic runner in the same way.

Telescopic runners (Optional)

4. Baking tray and Wire grill should be positioned accurately on the hook of telescopic runners. An unstable coupling between the baking tray and the telescopic runners may cause the trays to drop or food to fall onto the oven floor.

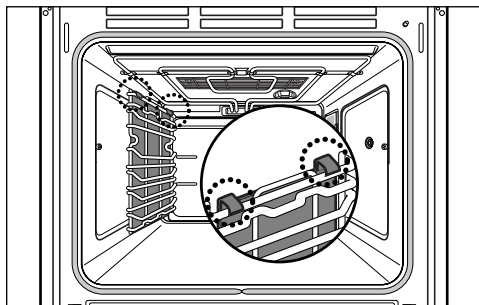


Catalytic Liners (Optional)

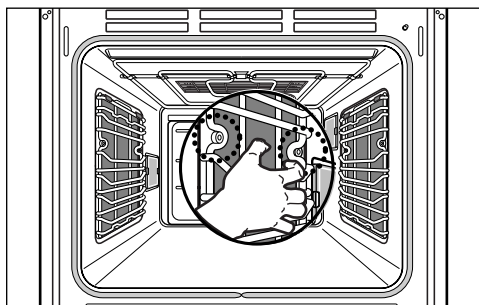
Attaching the catalytic liners

When purchasing for the first time, attach the catalytic liners as following procedures. The below pictures are the case of side runners. For the telescopic runners, the attaching procedures are the same as side runners.

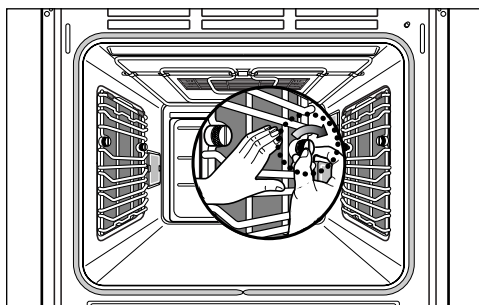
1. Hang the catalytic liner on the top rod of side or telescopic runner as illustrated.



2. Place the U-form of the side or telescopic runner between the two screw holes as illustrated.



3. Insert and fasten the two screws clockwise.



4. Attach the other in the same way.

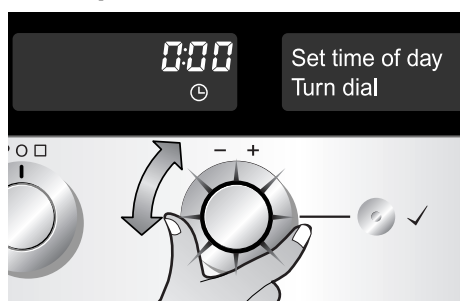
Setting the clock

Setting the time of day

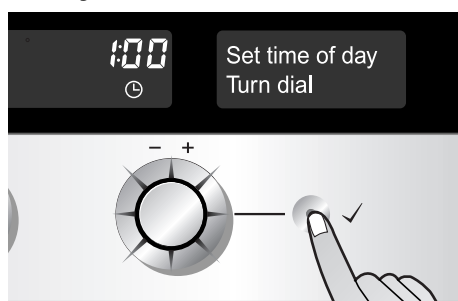
The oven cannot be used until the time of day is set.

When the appliance is connected for the first time or after a power failure, <0>, <Turn dial> & the Time Selector will flash.

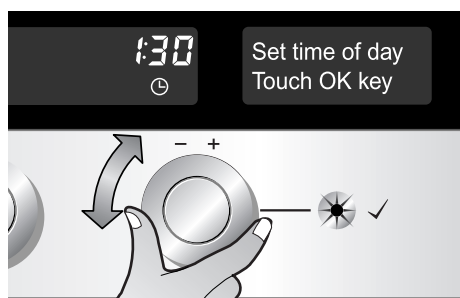
Example : to set the current time of day to 1:30



- 1** Set the hour, using the Time selector. The OK button(✓) & <Touch OK key> will flash.



- 2** Confirm by pressing the OK button(✓).
The Time selector, <00> & <Turn dial> are flashing.



- 3** Set the Minutes, using the Time selector. The OK button(✓) will flash.



- 4** Confirm this entry by pressing the OK button(✓).
The appliance is now ready to use.

Initial cleaning

Clean the oven carefully before putting it into use.

Important: Do not use any caustic or abrasive cleaners. These can damage the oven surfaces.

Appliance front

Ovens with a metal front must be cleaned with standard detergents only. Wipe the front of the appliance with a slightly damp cloth.



Oven interior

1. Open the oven door. The oven light comes on.
2. Clean all baking trays, accessories with warm water and dishwashing liquid.
3. Clean the oven interior in the same way, using warm water and dishwashing liquid.
4. Allow the oven to dry.

Heating up

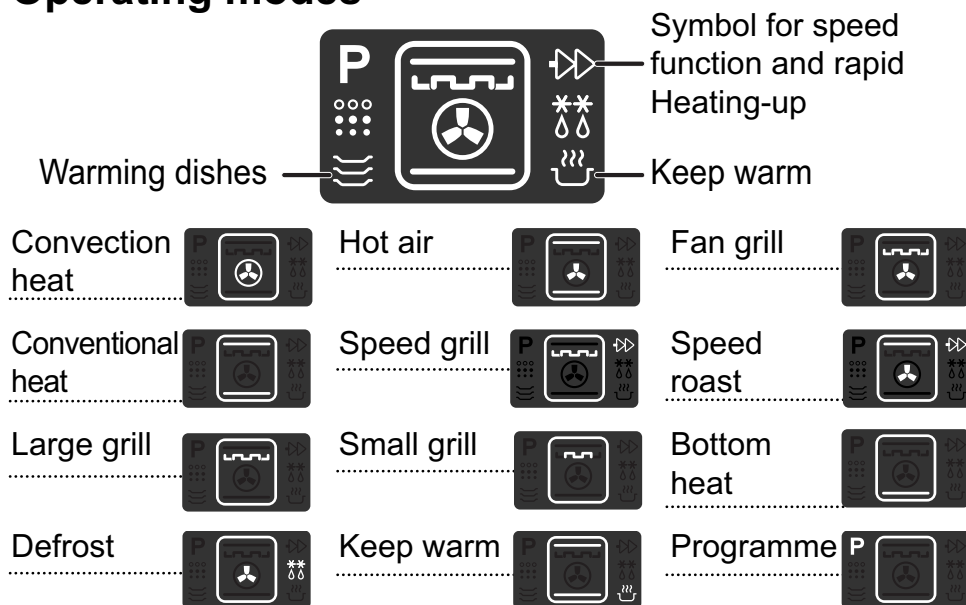
Before baking or roasting for the first time, the oven should be turned on and allowed to heat up(200~250°C) and allowed to cool without food, so that it may wear away any unpleasant odours.

Open the windows and ensure there is adequate ventilation during this procedure.

1. Ensure that the time of day is set correctly.
2. Remove all accessories from the oven.
3. Use the Function selector to select the operating mode:
Convection heat() or Fan grill() at 200°C
(see next page).
4. Leave the oven on in this operating mode for one hour.

Using the oven



Operating modes





Description of operating modes

The individual operating modes differ in that they involve a combination of different heating elements. The various combinations are suitable for producing a variety of heated areas and hot air circulation paths in the oven, as required for the optimum preparation of various dishes.

For the roasting and baking functions there are preset recommended temperatures which you can, of course, adjust using the Temperature selector.


When using the grill functions () (), you can select one of three settings by turning the Temperature selector.

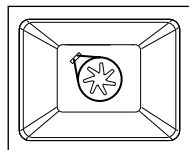
When using the speed grill () and defrost (), there are no other settings available.

Oven functions

Convection heat

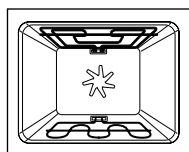
Convection heat mode uses only the heating element in the back wall and the convection fan. The recommended temperature is 150°C.

It is also possible to bake on more than one level in Convection heat() mode. This means that it is suitable for fruit cakes and stirred cake or yeast-dough, for example a bread plait.



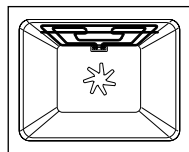
Hot air

In addition to the Conventional heat elements, Hot air mode uses the convection fan. This means that the roasting and baking temperature can be reduced by 20-40°C. The preset temperature is 160°C. This mode is suitable for cakes and biscuits, as it is possible to bake on more than one level at the same time.



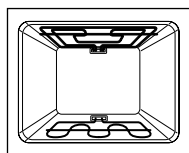
Fan grill

In this mode, the grill element and the fan are on. The recommended temperature is 190°C. This function is suitable for pizzas, quiche lorraine or cheesecakes.



Conventional heat

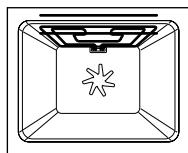
For Conventional heat, the heating elements above and below the oven cavity are used. This operating mode is suitable for baking cakes, baking with a short baking time, sensitive doughs and for roast beef and fillet of beef on the one level. The recommended temperature is 190°C.




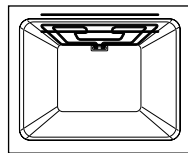
Oven functions


Speed function

In Speed function mode, the halogen heating element at the top of the oven is activated. With the Time selector, you can choose between two possible functions:





Speed roast 

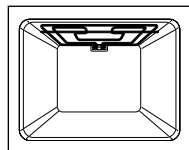


Speed grill 



1. Set the Time selector to “Speed roast” to activate the roasting function. The preset temperature is 190°C. Entire top heating elements and convection fan are used.
2. Select the “Speed grill” to activate the grill function. With this function there are no further settings available to you. Entire top heating elements are used.

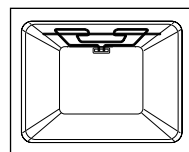
Large grill (1, 2, 3) (Radiant grill large area)

The Large grill() uses the entire grill heating element. No specific temperature can be set. You can choose between three settings. The Large grill () is suitable for cooking steaks, cutlets, fish or making toast, and for browning when cooking larger dishes with a gratin topping.



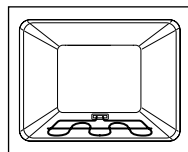
Small grill (1, 2, 3) (Radiant grill small area)

The Small grill() operates in the same way as the Large grill(), however, only part of the grill heating element is used. This makes it suitable for smaller dishes.



Bottom heat

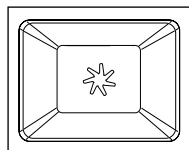
In bottom mode, only the heating element in the oven floor is used. The recommended temperature is 170°C. This function is particularly suitable for finishing off cakes or pizzas on one of the lower oven levels.



Defrost

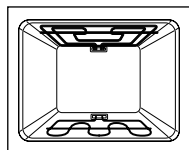
In defrost mode, the fan is used without heating. The circulating air speeds up the defrosting process.

Place the frozen food in a suitable container to trap the liquid produced during defrosting. Where appropriate, you can use the wire grill and the deep pan to avoid soiling the oven. If water is allowed to run out into the oven, the door seals will be contaminated and an unpleasant odour may result.



Keep warm

Keep warm mode is used to keep the oven temperature at 75°C. In this mode, the top and bottom heaters are operated. You can use this function for keeping food warm until ready to serve.



Note: During cooking, baking or roasting, if you leave the door open for more than 10 minutes, all settings are cancelled.

Operation

Switching the oven on



1 Select the desired mode with the Function selector.



2 The corresponding symbol & the Temp. selector will flash. Recommended temperature & operating mode appear on the display.
(Example: Convection heat)

3 Start operation by pressing the OK button(✓) or wait until the oven starts automatically in 8 seconds. You will hear a signal tone and the symbol now remains lit without flashing. If you do not apply any further settings on the control panel, the oven will remain on for the maximum possible time. (refer to page 28)

Changing the oven temperature



- 1 Select the desired mode with the Function selector.



- 2 Turn the Temp. selector to the desired temperature. The temp. display is shown in steps of 5°C. The OK button will flash.

- 3 If you do not press any buttons within 8 seconds, the oven automatically starts under the set program. You can also start the oven by pressing the OK button(✓). You will hear a signal tone and the symbol now remains lit without flashing.

Operation

Switching off the oven

Set the Function selector to “O” to switch the oven off.



Cooling system

The cooling fan switches on automatically to keep the appliance's surfaces cool. The air is displaced from in between the oven door and the control panel. When the oven is switched off, the cooling fan runs on and only switches off once the appliance has cooled down.

Residual Heat Indicator

The residual heat is indicated until the temperature has gone down to 60°C.

Rapid heat-up

The oven is supplied with rapid heat-up switched off. If you want to use rapid heat-up function, you first have to activate it. See “Changing settings - Heating up phase” for details. Rapid heat-up engaged when Convection heat, Hot air, Conventional heat functions are selected.

During the rapid heat-up phase the top and rear element in the oven are used to reach the required temperature as quickly as possible.

Canceling the “rapid heating up”

Rapid heating up should not be used for some items such as biscuits and small cakes because they will brown too quickly from the top.

To switch it off

1. Reduce more than 50°C from the pre-set oven temperature.
2. The rapid heating up symbol will go out.
3. Re-set the temperature to the setting you want.

Note : After the canceling, the basic setting is changed to "normal". See “Changing settings – Heating up phase” if you want to change the setting.

Operation

Safety cut-out

- If the oven has been operating for an extended period with no change in settings, it is automatically switched off.

The safety cut-out device is activated at a temperature of:

| | | |
|---------------|--------------------|----------|
| below 100°C | switches off after | 16 hours |
| 100°C ~ 240°C | switches off after | 8 hours |
| 240°C ~ 300°C | switches off after | 4 hours |

Restarting after safety cut-out

Switch the oven off.

You can now start the oven in the normal way.

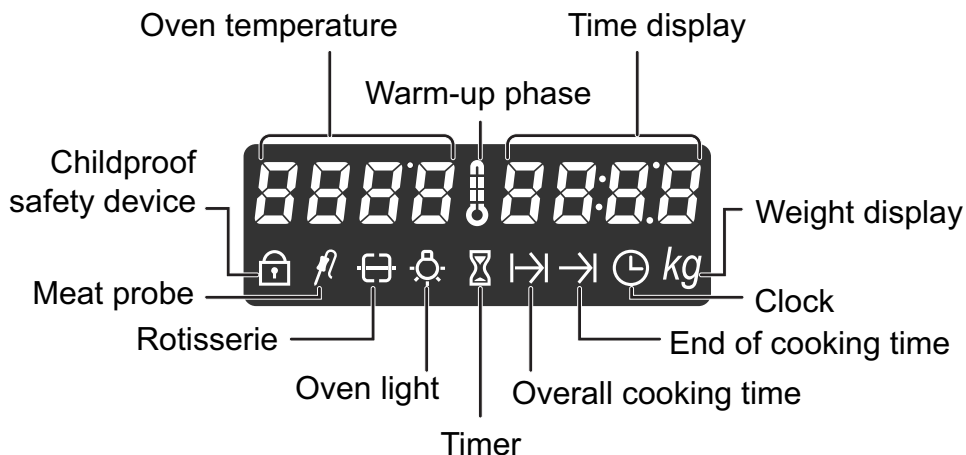
Baking dishes

When using baking dishes, always ensure that the dish is suitable for use at the temperature inside the oven. The oven can operate at up to 300°C. Refer to the instructions provided by the manufacturer of the dish.

Energy efficiency

These appliances are rated energy efficiency class A in accordance with EN 50304. Tests were carried out using Convection heat.

Clock functions and symbols



Timer

Lights up when the function timer is activated (e.g. like a minute minder when boiling eggs).

Overall cooking time

Lights up when the overall cooking time is being set or displayed. The oven switches off automatically after the cooking time set has expired.

End of cooking time

Lights up when the end of the cooking time is being set or displayed. The oven switches off automatically at the stipulated time.

Note: Overall cooking time and end of cooking time can only be programmed with an operating mode selected.

Clock

Lights up when the time is being set, changed or displayed.

Operation

Setting the timers

After the oven start cooking function.



- 1 Press the Time button once. The Time selector flashes. (Example: Convection heat)



- 2 Set the desired time, using the Time selector. The OK button will flash.



- 3 Press the OK button to start the timer clock. Once the set time has expired, the Timer selector flashes and you will hear a signal tone.

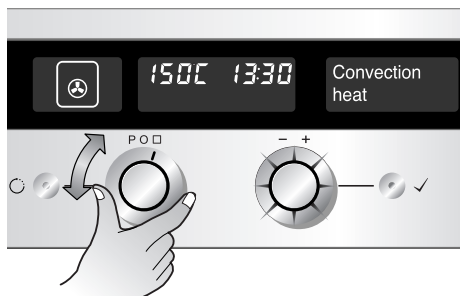
Cancel: Press the OK button (✓) twice in quick succession, when “Timer running” appears on the display.

If others appear on the display, press the time button until you reach “Timer running”, then press the OK button.

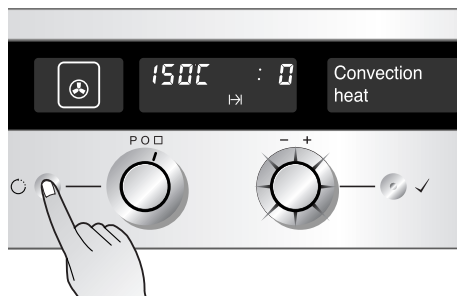
Note: You can set the timer also, when the Function selector is located “O”.

Programming the overall cooking time

The oven switches off automatically at the end of the period of time entered.



- 1 Select the desired operating mode and temperature. (Refer to the section on "Switching the oven on" or "Changing the oven temperature")



- 2 Press the Time button (⌚) once.



- 3 Set the desired overall cooking time with the Time selector.

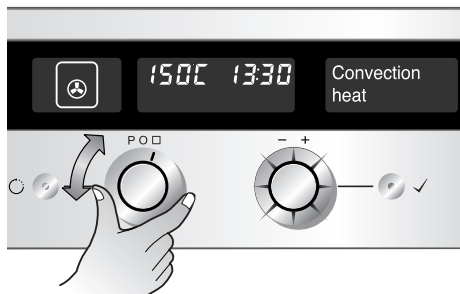
- 4 Start operation by pressing the OK button (✓) or wait until the oven starts automatically in 8 seconds. Once the set time has expired, you will hear a signal tone and the oven switches off. Press the OK button (✓) to cancel the signal tone.

Note : After the oven starts operation, you can set either End of cooking time or Overall cooking time only.

Operation

Programming the end of cooking time

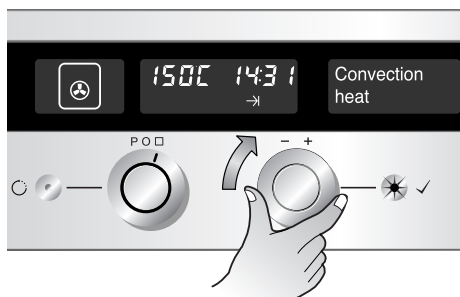
In the example shown, the current time is 13:30 and the dish is to be ready at 14:40.



- 1 Select the desired operating mode and temperature.
(Refer to the section on “Switching the oven on” or “Changing the oven temperature”)



- 2 Press the Time button(○) twice.



- 3 Set the hour, using the Time selector. The OK button flashes.



- 4 Press the OK button for next step. The Time selector & minutes (31, in the example) will flash.

Note : When setting the end of cooking time, you have to turn the time selector clockwise only.



- 5** Now set the minutes, using the Time selector. The OK button will flash.



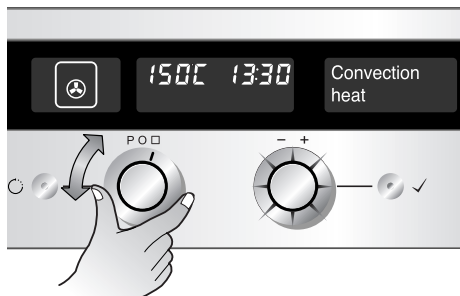
- 6** Confirm the entry by pressing the OK button(✓). First the end time is shown on the display. Then cooking will start and remaining cook time will display within one minute after key setting.

Tips : Once the oven starts operation, the oven light goes out after 20 seconds to save electricity. But the light can be switched back on at any time by pressing the OK button.

Operation

Combining overall cooking time and end of cooking time.

The overall and end of cooking time programmes can be combined to permit the oven to be switched on and off automatically.



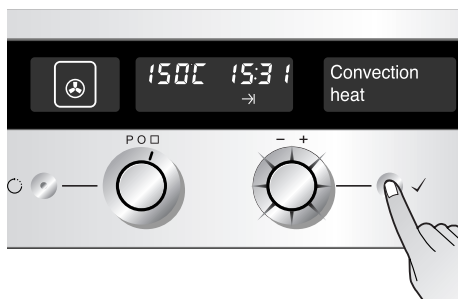
- 1 Select the desired operating mode and temperature. (Refer to the section on “Switching the oven on” or “Changing the oven temperature”)



- 2 Press the Time button (○) once. Set the desired overall cooking time, using the Time selector (1 hour, in the example shown).



- 3 Now press the Time button (○) once to set the cook end time. In the example shown, 15:30 is set.



- 4 Set the hour, using the Time selector (15, in the example). Press the OK button (✓) to select minutes.



- 5** Set the minutes, using the Time selector (30, in the example). Confirm the entry by pressing the OK button (✓).



- 6** 60 minutes before the end of cooking time, the oven switches on automatically, at 14:30 in the example shown. The time countdown can then be seen in the display. Once the set cooking time has expired, you will hear a signal tone and the oven will switch off automatically.

Operation

Speed function



- 1** Set the Function selector to speed cook.



- 2** Select “Speed roast” or “Speed grill”, using the Time selector.



- 3** Wait a few seconds, the Time selector will flash. Now you can select desired temperature & cook time.



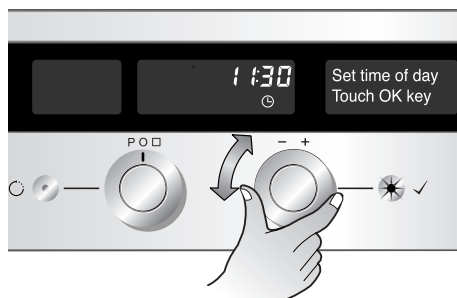
- 4** Press the OK button to confirm the entry.

Note : In speed roast function, the convection fan will not operate until the oven has heated up and will then cycle on and off. The convection fan will not operate in speed grill function.

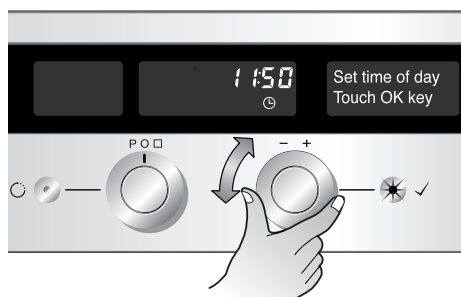
Setting the time of day



- 1** Set the Function selector to "O". Press the Time button twice to set the time of day. The hour display flashes (13, in the example)



- 2** Select a new value for the hour with the Time selector (11, in the example)



- 3** Press the OK button(✓) to confirm. The minute display starts to flash. Set the new value for minutes, using the Time selector(50, in the example).



- 4** Press the OK button(✓) to confirm the entry.

Operation

Useful functions

CHILD LOCK

The CHILD LOCK prevents the oven being switched on unintentionally.

To activate the CHILD LOCK

1. Switch the oven off.
2. Press and hold the OK button (✓) for about 5 seconds until the Lock symbol (🔒) appears in the display. The lock now has been activated.



BUTTON LOCK

The BUTTON LOCK prevents settings being changed accidentally.

To activate the BUTTON LOCK

1. Select the oven function and set a temperature. If necessary, set the cooking duration.
2. Press and hold the OK button (✓) for about 5 seconds until the Lock symbol (🔒) appears in the display.



De-activating the lock system

1. Press the OK button (✓) until Lock symbol (🔒) is no longer displayed. The Lock System has now been de-activated.

Automatic programmes - Speed cook



- 1 Set the Function selector to "P". The Time selector flashes.



- 2 Turn the Time selector, until you reach "Speed cook".



- 3 Press the OK button(✓) to confirm your selection.



- 4 Turn the Time selector to select a desired menu. In the example shown Salmon,steak.



- 5 Press the OK button(✓) to enter the menu. Now use the Time selector to set the weight of the dish.



- 6 Start the programme with the OK button(✓), or wait 8 seconds for the oven to start automatically.

Operation

Automatic programmes - Auto cook



- 1 Set the Function selector to "P". The Time selector flashes.



- 2 Turn the Time selector, until you reach "Auto cook". Now press the OK button to confirm.



- 3 Set the desired automatic programme with the Time selector (Pastry, in the example). Press the OK button to select the category.



- 4 Set the desired dish from this category with the Time selector (Croissants, in the example).



- 5** Press the OK button(✓) to select the dish. Now use the Time selector to set the weight of the dish.



- 6** Start the programme with the OK button(✓), or wait 8 seconds for the oven to start automatically.

Note : The automatic programmes make it possible for you to prepare a wide selection of standard dishes within the shortest period of time. Thanks to the optimum combination of halogen energy, conventional and convection heating methods. Cooking times can be cut by up to 50% (Max 2X) without you having to set up a combination of the necessary operating modes and temperature yourself. Simply select the categories in accordance with the list of automatic programmes and enter the weight - the oven will do the rest for you. If you select 8th category(International Automatic Recipes), there is no weight setting. For further information, refer to the page 66~75.

Operation

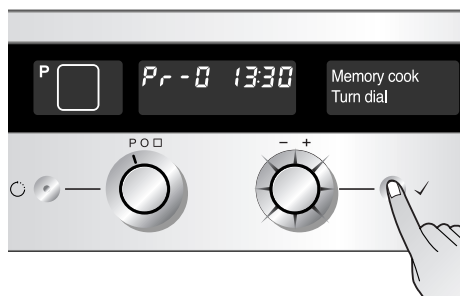
My recipes



- 1** Set the Function selector to “P”. The Time selector flashes.



- 2** Turn the Time selector, until you reach “My recipes”.



- 3** Press the OK button to confirm.



- 4** Select the “Create” function, using the Temp selector.



- 5** Select the desired operating mode and temperature for the programme.

Note: Select the operating mode by turning the Function selector in an anti-clockwise direction only. The memory function will be cancelled if the Function selector passes the “O” point.



- 6** Save the setting by pressing the OK button(✓).

Note: Only one operating mode and temperature can be saved.

Calling up the My recipes

1. Set the Function selector to “P” (Programmed cooking).
2. Turn the Time selector until you reach “My recipes”.
3. Press the OK button(✓) once to call up the “Memory cook” functions.
4. Select the “Start” programme with the Time selector.
5. Start the programme by pressing the OK button(✓).

Note: To change the functions saved in memory, Press the Time button when “Start” appears on the display.

Operation

Warming dishes

This system use a heating element located around the fan at the back of the oven and uses the circulation of heated air. It is ideal for keep dishes warm evenly.



- 1 Set the Function selector to "P". The Time selector flashes.



- 2 Turn the Time selector, until you reach "Warming dishes".



- 3 Press the OK button to confirm.



- 4 Set the desired temperature and cooking time. Confirm your selection by pressing the OK button(✓).

Changing settings

Basic settings:

This oven is supplied with preset basic settings. You can change these settings individually.

| | Basic setting | Optional setting |
|------------------|-------------------|-------------------------|
| Language | "English" | 12 different languages. |
| Clock | "24 hour" | "12 hour" |
| Heating-up phase | "normal" | "rapid" |
| Oven lighting | "saving mode" | "full - on" |
| Sound | "sound on" | "sound off" |
| Start | "automatic start" | "manual start" |
| Display | "Clock on" | "Clock off" |

Changing settings

Calling up the setting menu



- 1 Set the Function selector to "P". The Time selector flashes.



- 2 Select "Setting" menu using the Time selector. Press the OK button(✓) to confirm.

Now the basic setting appears on the display. You can select the setting you want to change. All basic settings can be changed using the Time selector.

Changing the language

First call up the setting menu



- 1 Select the "Select language" menu. Press the OK button to set desired language.

- 2 Use the Time selector to set the desired language. Press the OK button to confirm the language you have selected.

Changing the clock

First call up the setting menu



- 1 Select the “Set time of day” menu. Press the OK button to confirm.

- 2 You can select either a 24 hour or 12 hour. Press the OK button(✓). The time of day can then be set. Enter and confirm the hour. Then enter and confirm the minutes. The time of day is now saved.

Heating-up phase

First call up the setting menu



- 1 Select the “Heating-up” menu. Press the OK button to confirm.

- 2 Now you can select “normal” or “rapid”. Then press the OK button(✓) to confirm.

Note: If the option “rapid” has been selected the corresponding symbol lights up during the heating up phase.

Important: You may use the rapid heating only in the following functions, Convection heat, Hot air and Conventional heat.

Changing settings

Oven lighting

First call up the setting menu



- 1 Select the “Oven lighting” menu. Press the OK button to confirm.

- 2 You can select “full-on” or “saving mode”. Select and confirm the one you want by pressing the OK button(✓). If you select “saving mode”, the oven lighting goes out 20 seconds after a cooking programme has started. In “full-on” mode, the oven lighting can stay on for maximum 3 hours.

Sound

First call up the setting menu



- 1 Select the “Sound on/off” menu. Press the OK button to confirm.

- 2 Select sound on or off mode. Confirm the one you have selected by pressing the OK button(✓).

Note: In sound off mode, all sounds are inaudible except operating errors.

Start

First call up the setting menu



- 1 Select the “Start” menu.
Press the OK button to confirm.

Note: In automatic start mode, the cooking programme will start automatically about 8 seconds after the last entry was made. But you have to press the OK button(✓) to start the programme in manual start mode.

- 2 You can select either “automatic start” or “manual start”. Select the one you want and press the OK button(✓) to confirm the entry.

Display

First call up the setting menu



- 1 Select the “Display” menu.
Press the OK button to confirm.

Note : In clock on mode, the clock is always on after switching the oven off. In clock off mode, if the oven temperature is under 60°C the clock will darken to save energy in about 5minutes. But it is switched on back if you touch any button.

- 2 You can select either “Clock on” or “Clock off” option. Select the setting you want and confirm your selection by pressing the OK button (✓).

Speed cook table

Speed cook

| Menu | Category | Weight limit | Step | Utensil |
|-------|-----------------------------|--------------|------|---------------------------------------|
| SP-1 | Salmon, steak | 400 ~ 1200g | 200g | Deep pan + Grill tray |
| SP-2 | Jumbo Shrimps | 300 ~ 1000g | 100g | Deep pan + Grill tray |
| SP-3 | Meat loaf | 600 ~ 1200g | 200g | Wire grill + Heat proof glass dish |
| SP-4 | Leg of lamb | 1000 ~ 2000g | 500g | Wire grill + Heat proof glass dish |
| SP-5 | Roast veal | 1000 ~ 2000g | 500g | Wire grill + Heat proof glass dish |
| SP-6 | Roast potatoes | 400 ~ 1600g | 200g | Wire grill + Heat proof glass dish |
| SP-7 | French fries, frozen | 250 ~ 750g | 250g | Baking tray + Baking paper |
| SP-8 | Chicken, whole | 1000 ~ 2000g | 250g | Deep pan + Grill tray |
| SP-9 | Chicken, legs | 600 ~ 1800g | 200g | Deep pan + Grill tray |
| SP-10 | Pizza, frozen, thin base | 200 ~ 400g | 100g | Wire grill |

| | Food Temp. | Oven level, from bottom | Instructions |
|--|-------------------|------------------------------------|---------------------------------|
| | Refrigerated | 5 | See the instructions on page 53 |
| | Refrigerated | 5 | See the instructions on page 53 |
| | Refrigerated | 4 | See the instructions on page 55 |
| | Refrigerated | 2 | See the instructions on page 55 |
| | Refrigerated | 2 | See the instructions on page 55 |
| | Room | 4 | See the instructions on page 57 |
| | Frozen | 5 | See the instructions on page 57 |
| | Refrigerated | 2 | See the instructions on page 59 |
| | Refrigerated | 5 | See the instructions on page 59 |
| | Frozen | 1 | See the instructions on page 63 |

To avoid residual cooking, remove food from oven immediately.

To adjust the preset cooking time according to the food performing or your preference, press the Time button twice then turn the Time selector.

Auto cook table

Fish

| Menu | Category | Weight limit | Step | Utensil | Food Temp. |
|------|------------------|--------------|------|--------------------------|--------------|
| 1-1 | Trout | 600-1600g | 200g | Deep pan + Grill tray | Refrigerated |
| 1-2 | Salmon, steak | 400-1200g | 200g | Deep pan + Grill tray | Refrigerated |
| 1-3 | Tuna, steak | 400-1200g | 200g | Deep pan + Grill tray | Refrigerated |
| 1-4 | Jumbo Shrimps | 300-1000g | 100g | Deep pan + Grill tray | Refrigerated |

| Oven level, from bottom | Instructions |
|----------------------------|---|
| 3 | Choose trout of 300-400g weight each. Brush with oil or melted butter, season as desired. Place trout on deep pan with grill tray and insert into oven. When oven beeps, turn food over. |
| 3 | Choose salmon steaks of 200g weight and 2.5cm thickness each. Brush salmon with oil or melted butter, season as desired. Place salmon onto deep pan with greased grill tray. When oven beeps, turn food over. |
| 4 | Choose tuna fish steaks of 200g weight and 2.5cm thickness each. Brush tuna fish with oil or melted butter, season as desired. Place tuna steak onto deep pan with greased grill tray. When oven beeps, turn food over. It is normal for the tuna to be a little pink inside after cooking. |
| 4 | Remove feelers of shrimps. Brush with oil or melted butter. Season as desired, place shrimps onto deep pan with grill tray. Insert into oven. When oven beeps, turn food over. |

To avoid residual cooking, remove food from oven immediately.

To adjust the preset cooking time according to the food performing or your preference, press the Time button twice then turn the Time selector.

Auto cook table

Meat

| Menu | Category | Weight limit | Step | Utensil | Food Temp. |
|-------------|-----------------|---------------------|-------------|--|-------------------|
| 2-1 | Roast beef | 1000-2500g | 500g | Wire grill + heat proof glass dish | Refrigerated |
| 2-2 | Spare ribs | 800-1400g | 200g | Deep pan + Grill tray | Refrigerated |
| 2-3 | Meat loaf | 600-1200g | 200g | Wire grill + heat proof glass dish | Refrigerated |
| 2-4 | Roast pork | 1000-2500g | 500g | Wire grill + heat proof glass dish | Refrigerated |
| 2-5 | Leg of lamb | 1000-2000g | 500g | Wire grill + heat proof glass dish | Refrigerated |
| 2-6 | Roast Veal | 1000-2000g | 500g | Wire grill + heat proof glass dish | Refrigerated |

| | Oven level, from bottom | Instructions |
|--|----------------------------|---|
| | 2 | Brush beef with oil or melted butter, season as desired. Put beef in open dish and insert into oven. When oven beeps, add a big cup of hot water and cover with lid. After cooking, allow to rest covered with foil for 10 minutes. Use generated juice for gravy or sauce. |
| | 3 | Brush spare ribs with oil, season as desired and place onto deep pan with grill tray. Insert into oven. When oven beeps, turn food over. |
| | 2 | Form a meat loaf using fresh minced meat, egg, some breadcrumbs and seasoning. Place into open dish and insert into oven. |
| | 2 | Brush pork with oil or melted butter, season as desired. Place pork into dish, add a big cup of water, cover with lid and insert into oven. When oven beeps, remove lid. After cooking, allow to rest covered with foil for 10 minutes. Use generated juice for gravy or sauce. |
| | 2 | Brush leg of lamb with oil or melted butter, season as desired. Place lamb into dish, insert into oven. When oven beeps, add a big cup of water and cover with lid. After cooking, allow to rest covered with foil for 10 minutes. Use generated juice for gravy or sauce. |
| | 2 | Brush veal with oil or melted butter, season as desired. Place veal into dish, add a big cup of water, cover with lid and insert into oven. After cooking, allow to rest covered with foil for 10 minutes. Use generated juice for gravy or sauce. |

To avoid residual cooking, remove food from oven immediately.

To adjust the preset cooking time according to the food performing or your preference, press the Time button twice then turn the Time selector.

Auto cook table

Pastry

| Menu | Category | Weight limit | Step | Utensil | Food Temp. |
|-------------|--------------------------|---------------------|-------------|-------------------------------|-------------------|
| 3-1 | Croissants | 120-600g | 120g | Baking tray + baking paper | Refrigerated |
| 3-2 | Small bread, bake off | 100-600g | 100g | Wire grill | Room |

Potato products

| Menu | Category | Weight limit | Step | Utensil | Food Temp. |
|-------------|-------------------------|---------------------|-------------|--|-------------------|
| 4-1 | Gratinated potatoes | 500-1500g | 500g | Wire grill + heat proof glass dish | Room |
| 4-2 | Roast potatoes | 400-1600g | 200g | Wire grill + heat proof glass dish | Room |
| 4-3 | French fries, frozen | 250-750g | 250g | Baking tray + baking paper | Frozen |
| 4-4 | Croquettes, frozen | 250-500g | 250g | Baking tray + baking paper | Frozen |

| Oven level, from bottom | Instructions |
|----------------------------|--|
| 2 | Place croissants on baking tray with baking paper. Brush croissants with milk or water and insert into oven. |
| 3 | Brush small bread or rolls with water or milk. Place on wire grill and insert into oven. |

| Oven level, from bottom | Instructions |
|----------------------------|---|
| 2 | Cut pre-cooked gratin potatoes into slices. Place potatoes in dish, cover with grated cheese (30g per 500g gratin potatoes) and insert into oven. |
| 2 | Choose small potatoes (100-150g each). Peel, wash, dry and cut potatoes into halves. Mix potatoes with salt, pepper and oil or melted butter and put into open dish. Insert into oven. When oven beeps, turn food over. |
| 4 | Spread frozen fries evenly on baking tray with baking paper. For best results, cook in a single layer. Insert baking tray into oven. When oven beeps, turn food over. After cooking, season with salt or as desired. |
| 4 | Spread frozen croquettes on baking tray, insert into oven. When oven beeps, turn food over. After cooking, season with salt or as desired. |

To avoid residual cooking, remove food from oven immediately.

To adjust the preset cooking time according to the food performing or your preference, press the Time button twice then turn the Time selector.

Auto cook table

Poultry and game

| Menu | Category | Weight limit | Step | Utensil | Food Temp. |
|-------------|-----------------|---------------------|-------------|-----------------------|-------------------|
| 5-1 | Chicken, whole | 1000-2000g | 250g | Deep pan + Grill tray | Refrigerated |
| 5-2 | Chicken, legs | 600-1800g | 200g | Deep pan + Grill tray | Refrigerated |
| 5-3 | Duck, whole | 1700-2500g | 200g | Deep pan + Grill tray | Refrigerated |
| 5-4 | Turkey, whole | 3200-4700g | 500g | Deep pan + Grill tray | Refrigerated |

| Oven level, from bottom | Instructions |
|----------------------------|---|
| 2 | Brush chicken with oil or melted butter, season as desired. Place chicken onto deep pan with grill tray. Add water to deep pan. Insert into oven. When the oven beeps, turn food over. After cooking, allow to rest covered with foil for 10 minutes. Use generated juice for gravy or sauce. |
| 3 | Brush chicken legs with oil or melted butter, season as desired. Place chicken legs onto grill tray, fill water into deep pan, put grill tray on top and insert into oven. When oven beeps, turn food over. After cooking, allow to rest covered with foil for 3 minutes. Use generated juice for gravy or sauce. |
| 2 | Brush duck with oil or melted butter, season as desired. Wrap thin part of the legs in foil, place duck onto deep pan with grill tray. Add water to deep pan. Insert into oven. After cooking allow to rest covered with foil for 5 minutes. Use generated juice for gravy or sauce. |
| 1 | Brush turkey with oil or melted butter, season as desired. Wrap thin part of the legs in foil, place turkey onto deep pan with grill tray. Add water to deep pan. When oven beeps, turn food over. If turkey gets too dark, cover with foil. After cooking, allow to rest covered with foil for 10 minutes. Use generated juice for gravy or sauce. |

To avoid residual cooking, remove food from oven immediately.

To adjust the preset cooking time according to the food performing or your preference, press the Time button twice then turn the Time selector.

Auto cook table

Poultry and game

| Menu | Category | Weight limit | Step | Utensil | Food Temp. |
|-------------|---------------------------|---------------------|-------------|--|-------------------|
| 5-5 | Turkey, legs | 800-2000g | 400g | Deep pan + Grill tray | Refrigerated |
| 5-6 | Hare, parts | 700-2100g | 700g | Deep pan | Refrigerated |
| 5-7 | Goose, whole | 3500-5000g | 500g | Wire grill + Deep pan | Refrigerated |
| 5-8 | Goose, legs | 800-2000g | 400g | Deep pan + Grill tray | Refrigerated |
| 5-9 | Roast venison, back | 1000-2000g | 500g | Wire grill + heat proof glass dish | Refrigerated |

| Oven level, from bottom | Instructions |
|----------------------------|--|
| 2 | Brush turkey legs with oil or melted butter, season as desired. Wrap thin part of the legs in foil. Place legs onto deep pan with grill tray. Add water to deep pan. Insert into oven. When oven beeps, turn food over. After cooking, allow to rest covered with foil for 3 minutes. Use generated juice for gravy or sauce. |
| 3 | Brush hare/rabbit pieces with a little mustard, season as desired and place onto greased deep pan. Insert into oven. When oven beeps, turn food over. Use generated drip for gravy or sauce. |
| 2+1 | Brush goose with oil or melted butter, season as desired. Place goose onto wire grill and insert into oven placing deep pan underneath to catch dripping fat. When oven beeps, turn food over. If goose gets too dark, cover with foil. After cooking, allow to rest covered with foil for 10 minutes. Use generated juice for gravy or sauce. |
| 3 | Brush goose legs with oil or melted butter, season as desired. Place legs onto deep pan with grill tray. Add water to deep pan. Insert into oven. When oven beeps, turn food over. After cooking, allow to rest covered with foil for 3 minutes. Use generated juice for gravy or sauce. |
| 2 | Marinate venison for at least 24 hours. Brush venison with oil or melted butter, season as desired. Put venison in open dish and insert into oven. After cooking, allow to rest covered with foil for 10 minutes. Use generated juice for gravy or sauce. |

To avoid residual cooking, remove food from oven immediately.

To adjust the preset cooking time according to the food performing or your preference, press the Time button twice then turn the Time selector.

Auto cook table

Snacks

| Menu | Category | Weight limit | Step | Utensil | Food Temp. |
|-------------|-----------------------------|---------------------|-------------|----------------------------|-------------------|
| 6-1 | Crumbed squid rings, frozen | 200-600g | 200g | Baking tray + baking paper | Frozen |
| 6-2 | Meat on skewers | 400-900g | 250g | Deep pan + Grill tray | Refrigerated |
| 6-3 | Cordon Bleu, frozen | 340-1360g | 170g | Wire grill + Baking tray | Frozen |

Pizza

| Menu | Category | Weight limit | Step | Utensil | Food Temp. |
|-------------|---------------------------|---------------------|-------------|----------------|-------------------|
| 7-1 | Pizza, frozen, thin base | 200-400g | 100g | Wire grill | Frozen |
| 7-2 | Pizza, frozen, thick base | 400-500g | 100g | Wire grill | Frozen |

| | Oven level, from bottom | Instructions |
|--|----------------------------|--|
| | 4 | Spread frozen squid rings evenly on baking tray with baking paper. Insert into oven. When oven beeps, turn food over. |
| | 4 | Place meat on skewers on greased grill tray with deep pan. Insert into oven. When oven beeps, turn food over. |
| | 3+2 | Spread frozen Cordon Bleu evenly on wire grill. Insert into oven, placing baking tray underneath to catch dripping liquid. |

| | Oven level, from bottom | Instructions |
|--|----------------------------|--|
| | 1 | Place frozen pizza on wire grill. Insert into oven. Use only one frozen pizza at a time. |
| | 2 | Place frozen pizza on wire grill. Insert into oven. Use only one frozen pizza at a time. |

To avoid residual cooking, remove food from oven immediately.

To adjust the preset cooking time according to the food performing or your preference, press the Time button twice then turn the Time selector.

Auto cook table

International automatic recipes

| Menu | Category | Utensil |
|-------------|-------------------|--------------------------------------|
| 8-1 | Lasagna | Wire grill + heat proof lasagna dish |
| 8-2 | Homemade pizza | Deep pan |
| 8-3 | White bread | Wire grill + bread baking tin |
| 8-4 | Quiche Lorraine | Wire grill + round baking tin |
| 8-5 | Sea bream | Deep pan |
| 8-6 | Guglhupf | Wire grill + Guglhupf tin |
| 8-7 | Muffins | Wire grill + muffin tin |
| 8-8 | Moussaka | Wire grill + heat proof dish |
| 8-9 | Cinnamon buns | Baking tray + deep pan |
| 8-10 | Swedish apple pie | Wire grill + round baking tin |

| | Oven level, from bottom | Instructions |
|--|----------------------------|------------------------------|
| | 2 | See the recipe on page 66 |
| | 2 | See the recipe on page 67 |
| | 1 | See the recipe on page 68 |
| | 1 | See the recipe on page 68~69 |
| | 2 | See the recipe on page 70 |
| | 1 | See the recipe on page 71 |
| | 2 | See the recipe on page 72 |
| | 2 | See the recipe on page 72~73 |
| | 2+4 | See the recipe on page 74 |
| | 1 | See the recipe on page 75 |

To avoid residual cooking, remove food from oven immediately.

To adjust the preset cooking time according to the food performing or your preference, press the Time button twice then turn the Time selector.

International automatic recipes

8-1. Lasagna

Ingredients:

- 300 g ground beef
- 1 small onion
- 1-2 garlic gloves, sliced
- 1 can peeled plum tomatoes (400 g)
- 1 can chopped tomatoes (400 g)
- 75 g tomato paste
- 1 can diced tomatoes (40 g)
- 250 g shredded mozzarella cheese
- 200 g crème fraîche
- 6-8 lasagne noodles
- Fresh basil leaves
- Pepper, salt, oregano

Preparation:

- Cook onion and garlic, then add meat, cook until no longer pink.
- Add all tomatoes, simmer for approx. 1 hour.
- Add pepper and salt for taste, then add basil.
- Let sauce cool.
- Pre-cook noodles if required.
- Put some sauce at bottom of lasagne pan, place noodles on top, then crème fraîche, then mozzarella.
- Sprinkle with oregano.
- Repeat placing noodles in other direction.
- Sprinkle with oregano.

8-2. Homemade pizza

Ingredients:

- 15 g fresh yeast
- 250 ml warm water
- 1 tsp. salt
- 450 g flour
- 1 tsp. sugar
- 2 tbsp. vegetable oil
- 1 small jar tomato sauce
- 450 g ground beef, browned
- 200 g pepperoni slices
- 2 peppers, sliced
- 1 large onion
- 100 g sliced olives
- 450 g shredded mozzarella cheese

Preparation:

- Dissolve yeast in warm water.
- Stir in salt and sugar.
- Add flour slowly, kneading constantly.
- Add oil and keep kneading.
- If dough is sticky, add a little more flour.
- Cover dough and allow to rise for 1/2 hour.
- Using floured hands, knead dough and spread it on greased cookie sheet with fingertips.
- Spread tomato sauce over dough, add toppings in layers.
- Sprinkle cheese over dough.

International automatic recipes

8-3. White bread

Ingredients:

- 500 g flour
- 325 g lukewarm milk
- 1 package dry yeast
- 5 g salt

Preparation:

- In a big bowl, mix flour and salt.
- Dissolve yeast in lukewarm milk and add to flour.
- Knead until a smooth dough is formed.
- Add a little more milk if required.
- Cover dough and allow to rise for about 40-50 minutes.
- Place dough in a greased bread baking tin.
- Allow dough to rise for another 10-20 minutes.
- Dust bread with flour before baking.
- Using a sharp knife, cut bread diagonally 3-4 times, approx. 1 cm deep.
- If desired, brush with a little butter after baking and cooling down.

8-4. Lorraine

Ingredients for short pastry:

- 200 g plain flour
- 1 egg
- 1/2 tsp. salt
- 1 tbsp. white wine vinegar
- 85 g butter

Ingredients for filling:

- 250 g thick bacon
- 1/4 tsp. freshly grated nutmeg
- 5 eggs
- 200 g grated cheese, Gruyère
- 300 ml cream
- or cheddar (optional)
- Salt and pepper

Preparation of short pastry:

- In a large bowl or food processor sift flour and salt.
- Cut cold butter into small cubes and add to flour.
- Rub butter into flour using both hands or food processor, until it resembles fine breadcrumbs.
- Make a well in the centre, add 1 beaten egg and vinegar mixing to a firm dough.
- If dough seems a little dry add a little water.
- Handle as little as possible as this prevents pastry from becoming hard when baked.
- Roll into a ball, cover with plastic wrap and refrigerate for 30 minutes.

Preparation of filling:

- Cut bacon into small strips, sauté until crisp and put aside to cool.
- Whisk together eggs, cream, grated nutmeg and pepper in a large bowl.

Assembly:

- On a lightly floured board roll out short pastry until approx. 5 mm thick.
- Line flan or pie dish with dough, flute and crimp edges decoratively.
- Scatter half the cheese over the bottom of the pie crust.
- Continue by placing cooled bacon over evenly and pour in egg and cream filling mixture.
- Sprinkle with remaining cheese.
- Let quiche cool for 15 minutes before cutting.

International automatic recipes

8-5. Sea bream

Ingredients:

- 4 peppers
- 6-8 tomatoes
- 3 onions
- 1 kg sea bream
- 8 tbsp. olive oil
- 3 tbsp. white wine
- 3 garlic gloves
- Rosemary and thyme
- Salt and pepper

Preparation:

- Cut peppers, tomatoes and onions into cubes and distribute on a baking sheet.
- Sprinkle with some olive oil and white wine, season with salt and pepper.
- Season fish with salt and pepper as well and put onto vegetables.
- Again sprinkle with olive oil and white wine.
- Put rosemary, thyme and garlic slices on top of the fish.

8-6. Marble guglhupf

Ingredients:

- | | |
|--------------------------|------------------------|
| - 1 Tahitian vanilla pod | - 20 g baking powder |
| - 200 g soft butter | - 200 g cream |
| - 180 g sugar | - 100 g dark chocolate |
| - 4 eggs | - 1 tablespoon butter |
| - 2 tablespoons rum | - A little flour |
| - 350 g flour | - Icing sugar |

Preparation:

- Cut vanilla pod open lengthwise, scratch out inside with a sharp knife and mix with butter and sugar until creamy.
- Gradually beat in eggs, whisking until frothy and then add rum.
- Sieve flour and baking powder and stir into egg mixture.
- Stir in cream and split mixture into 2 even-sized portions.
- Melt chocolate and stir evenly into one portion of mixture.
- Grease Guglhupf tin (1 1/2 litre capacity) with butter and dust with a little flour.
- Put half of the light mixture into tin, pour dark half onto it and cover with rest of light mixture.
- Run a fork through the mixture in the shape of a spiral to achieve desired marbling effect.
- Allow to cool a little.
- Turn out of tin, leave to cool and dust with icing sugar.

International automatic recipes

8-7. Muffins

Ingredients:

- 150 g flour
- 1 1/2 tsp. baking powder
- 60 g granulated sugar
- 1 egg, beaten
- 130 ml milk
- 70 ml vegetable oil
- 1/2 tsp. vanilla extract
- 50 g semisweet chocolate chips
- 50 g chopped walnuts
- Sifted confectioners' sugar

Preparation:

- Combine flour and sugar in a mixing bowl; make a well in centre of mixture.
- Combine remaining ingredients except for confectioners' sugar; add to dry ingredients, stirring just until moistened.
- Spoon into greased and floured muffin pans, filling about two-thirds full.
- Remove from pans and sprinkle with confectioners' sugar.

8-8. Moussaka

Ingredients:

- 1 large eggplant
- 450 g ground beef or lamb
- Vegetable oil
- 2 medium onions, chopped
- 2 cloves garlic, minced
- 1 tsp. salt
- 1/2 tsp. thyme
- 1/2 tsp. oregano
- 1/2 tsp. nutmeg
- 2 tbsp. chopped parsley
- 280 g canned tomatoes
- 120 ml white wine
- 2 egg whites
- 30 g bread crumbs
- 2 tbsp. grated Parmesan cheese
- 60 g butter
- 3 tbsp. flour
- 350 ml milk
- 2 egg yolks
- 1/2 tsp. salt
- 1/4 tsp. pepper

Preparation:

- Pare eggplant and cut into 1.5 cm thick slices.
- Sprinkle with salt and set aside for 30 minutes.
- Rinse and dry thoroughly.
- Brown meat in vegetable oil with onions and garlic.
- Drain off the fat.
- Add salt, seasonings, parsley, tomatoes and wine.
- Cover and cook slowly for 30 minutes, then cool.
- Mix in unbeaten egg whites and half of the crumbs.
- Brown eggplant slices in vegetable oil.
- Sprinkle bottom of a rectangular baking dish (approx. 20 x 30 cm) with remaining crumbs.
- Cover with eggplant.
- Spoon meat mixture over eggplant.
- Melt butter, add flour slowly, stirring constantly.
- Remove from heat, slowly stir in milk.
- Return to heat and stir until sauce thickens.
- Beat egg yolks well, gradually stir yolks, salt and pepper into the sauce, blend well.
- Pour sauce over this mixture.
- Top with cheese.

International automatic recipes

8-9. Cinnamon buns (Kanelbullar)

Ingredients (for 2 sheets):

- 1 cube fresh yeast
- 50 g sugar
- 75 g unsalted butter
- 250 ml milk
- 1/2 tsp. cardamom
- 500 g flour
- 60 g unsalted butter, softened
- 5 tbsp. sugar
- 4 tsp. cinnamon
- 1 egg, beaten
- Pearl sugar

Preparation:

- Melt butter over low heat.
- Pour in cold milk.
- Wait until the butter-milk mixture is finger warm.
- Dissolve yeast in the mixture and let rest for 5 minutes.
- Stir in sugar, cardamom and flour.
- Gather dough into a ball and knead until smooth and shiny.
- Cover dough and allow to rise until nearly double in size, about 30 minutes.
- Turn dough out onto a floured surface and knead again until smooth and shiny.
- Divide dough into two parts.
- Roll each part out into a rectangle about 6 mm thick.
- Spread half of the softened butter over each rectangle.
- Stir together the remaining sugar and the cinnamon and spread half of the mixture on each rectangle.
- Roll the rectangles up and cut into 1,5 cm thick slices.
- Place slices on a cookie sheet (greased or covered in parchment paper).
- Cover and let rise again for about 30 minutes while preheating the oven, brush tops of buns with beaten egg and sprinkle with pearl sugar.

8-10. Swedish apple pie

Ingredients:



- 5 green apples, peeled and sliced
- 1 tbsp. sugar
- 1 tsp. cinnamon
- 170 g melted butter
- 120 g flour
- 200 g sugar
- 1 egg
- 75 g chopped nuts (pecans or walnuts)
- Pinch of salt

Preparation:




- Fill a greased baking tin $\frac{2}{3}$ full of apples.
- Sprinkle with 1 tablespoon sugar and the cinnamon.
- Mix together remaining ingredients.
- Pour over apples.

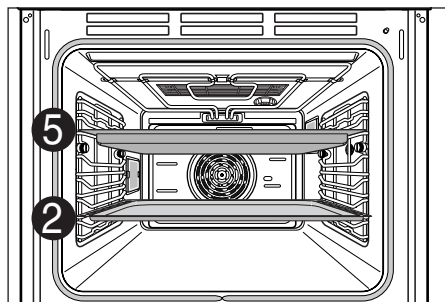
Baking

General information

When baking, use the Convection heat() or Conventional heat () modes.

Baking tins


- When baking in Conventional heat() modes, use baking tins with a dark metal or coated surface.
- When baking with Convection heat(), you can also use baking tins with a bright metal surface.
- Always place cake tins in the middle of the tray or Wire grill.
- When baking with Conventional heat(), you can place two baking tins side by side in the oven. This means that the baking time is only slightly longer.
- When using 2 trays (baking tray and deep pan), place the deep pan on Level 5 and the baking tray on Level 2.



Oven levels

The Oven levels are numbered from the bottom up.

When using Conventional heat(), you can bake on one level only, for example Level 4.

When using Convection heat(), you can bake sponge bases and biscuits up to 2 baking trays at the same time, for example on levels 2 and 5.

Using baking tables

The tables contain the temperature settings, baking time and Oven levels for a selection of typical dishes.

- Temperatures and baking times should be regarded as reference figures only. The actual values depend on the type of preparation, quality of ingredients and the baking tin in use.
- We recommend first selecting a lower temperature and then increasing it if necessary, for example if you want a higher degree of browning or the baking time is too long.
- If you cannot work out the settings for a specific recipe, simply use the settings for the most similar recipe.
- When baking cakes on baking trays or in tins on more than one level, the baking time may be extended by 10 –15 minutes.
- Baking with a high liquidity content (e.g. pizza, fruit cakes, etc.) should be baked on a single level only.
- With cakes and baking with different levels of dough, uneven browning may take place initially. **In this case, do not alter the temperature setting.** The degree of browning will even itself out over the baking process.
- For energy saving, use the residual heat for 8 minutes before finishing cooking times.

Baking Tables

Baking on a single oven level

| Operating mode | Convection heat | | Conventional heat | | Baking time |
|--|-----------------|----------------------------------|-------------------|------------------------------|---|
| Recipe | Oven level | Temp. in °C | Oven level | Temp. in °C | For both types of baking, in hrs, mins. |
| Cakes in baking tins | | | | | |
| Ring-shaped pound cake | 2 | 150–160 | 2 | 160–180 | 0:50–1:10 |
| Biscuits / pancakes | 2 | 140–160 | 2 | 150–170 | 1:10–1:30 |
| Sponge finger | 2 | 150–160 | 2 | 160–180 | 0:25–0:40 |
| Flan base – shortcrust pastry | 3 | 170–180 | 2 | 190–210 ¹⁾ | 0:10–0:25 |
| Flan base – cake mixture | 3 | 150–170 | 2 | 170–190 | 0:20–0:25 |
| Apple pie | 2 | 150–170 | 2 | 170–190 | 0:50–1:00 |
| Spicy cakes and flan base (e.g. quiche lorraine) | 2 | 160–180 | 2 | 190–210 | 0:30–1:10 |
| Cheesecake ³⁾ | 2 | 140–160 | 2 | 170–190 | 1:00–1:30 |
| Cakes on baking tray | | | | | |
| Bread plaits / larger cakes | 3 | 160–170 | 4 | 170–190 | 0:30–0:40 |
| Christmas stollen | 3 | 150–170 ¹⁾ | 4 | 160–180 ¹⁾ | 0:40–1:00 |
| Bread (rye bread) initially, then later | 2 | 180–200 ¹⁾ 140–160 | 2 | 230 ¹⁾ 160–180 | 0:20 0:30–1:00 |
| Pie / eclair | 3 | 160–170 ¹⁾ | 4 | 190–210 | 0:15–0:30 |
| Swiss roll | 3 | 150–170 ¹⁾ | 4 | 180–200 ¹⁾ | 0:10–0:20 |
| Fruit cake with shortcrust pastry | 3 | 160–170 ¹⁾ | 4 | 170–190 ¹⁾ | 0:40–1:20 |

| Operating mode | Convection heat | | Conventional heat | | Baking time |
|---|-----------------|-----------------------|-------------------|-----------------------|---|
| Recipe | Oven level | Temp. in °C | Oven level | Temp. in °C | For both types of baking, in hrs, mins. |
| Slices with topping/ filling, e.g. quark, cream, sugar, almonds | – | – | 4 | 160–180 ¹⁾ | 0:40–1:20 |
| Pizza (thick base) ^{2) 3)} | 1 | 180–200 | 1 | 190–210 ¹⁾ | 0:30–1:00 |
| Pizza (thin base) ²⁾ | 1 | 200–220 | 1 | 230 ¹⁾ | 0:10–0:25 |
| Unleavened bread | 1 | 200–220 | 1 | 230 ¹⁾ | 0:08–0:15 |
| Wähe (Swiss flan) | 1 | 180–200 | 1 | 210–230 | 0:35–0:50 |
| Biscuits²⁾ | | | | | |
| Shortcrust biscuits ²⁾ | 3 | 150–160 | 4 | 170–190 ¹⁾ | 0:06–0:20 |
| Iced biscuits ²⁾ | 3 | 140–150 | 4 | 160–180 | 0:10–0:40 |
| Cake mixture biscuits ²⁾ | 3 | 150–160 | 4 | 170–190 | 0:15–0:20 |
| Cakes and pastries with egg white, meringues | 3 | 80–100 | 4 | 100–120 | 2:00–2:30 |
| Macaroons | 3 | 100–120 | 4 | 120–140 | 0:30–0:60 |
| Yeast dough biscuits ²⁾ | 3 | 160–170 | 4 | 170–190 | 0:20–0:40 |
| Puff pastry cakes and pastries | 3 | 160–180 ¹⁾ | 4 | 190–210 ¹⁾ | 0:20–0:30 |
| Bread rolls | 3 | 180–200 ¹⁾ | 4 | 180–220 ¹⁾ | 0:20–0:35 |

1) Preheat the oven.

2) Switch off “rapid heat-up”.

3) Use deep pan.

Always count Oven levels from the bottom up.

Baking Tables

Baking on more than one oven level

| Recipe | Hot air | | Baking time in hrs, mins. |
|---|------------|-----------------------|------------------------------|
| | Oven level | Temp. in °C | |
| Cakes /cakes and pastries on baking sheet²⁾ | | | |
| Pie / éclair ²⁾ | 2/5 | 160–180 ¹⁾ | 0:35–0:60 |
| Dry sponge cake with crumble topping ²⁾ | 2/5 | 140–160 | 0:30–0:60 |
| Biscuits²⁾ | | | |
| Shortcrust biscuits ²⁾ | 2/5 | 150–160 | 0:15–0:35 |
| Iced biscuits ²⁾ | 2/5 | 140–150 | 0:20–0:60 |
| Cake mixture biscuits ²⁾ | 2/5 | 160–170 | 0:25–0:40 |
| Cakes and pastries with egg white, meringues ²⁾ | 2/5 | 80–100 | 2:10–2:50 |
| Macaroons ²⁾ | 2/5 | 100–120 | 0:40–1:20 |
| Yeast dough cookies ²⁾ | 2/5 | 160–170 | 0:30–0:60 |
| Puff pastry cakes and pastries ²⁾ | 2/5 | 170–180 ¹⁾ | 0:30–0:50 |
| Bread rolls ²⁾ | 2/5 | 180–190 ¹⁾ | 0:30–0:55 |

1) Preheat the oven.

2) Switch off “rapid heat-up”.

Always count Oven levels from the bottom up.

Place the deep pan on level 5.

Table for strudel and baked dishes

| | Conventional heat | | Baking time in hrs, mins. |
|--------------------|-------------------|-----------------------|------------------------------|
| | Oven level | Temp. in °C | |
| Baked pasta | 1 | 180–200 | 0:45–1:00 |
| Lasagne | 1 | 180–200 | 0:25–0:40 |
| Baked vegetables | 1 | 200–220 ¹⁾ | 0:15–0:30 |
| Pizza baguette | 1 | 200–220 ¹⁾ | 0:15–0:30 |
| Soufflé | 1 | 180–200 | 0:15–0:30 |
| Fish pie | 1 | 180–200 | 0:30–1:00 |
| Stuffed vegetables | 1 | 180–200 | 0:30–1:00 |

1) Preheat the oven.

Always count Oven levels from the bottom up.

Baking tables for frozen ready-made dishes

| Dish | Oven level | Oven function | Temperature | Time |
|-----------------|------------|-------------------|------------------------------|------------------------------|
| Frozen pizza | 3 | Conventional Heat | Follow instructions on pack. | Follow instructions on pack. |
| Baguettes | 3 | Conventional Heat | Follow instructions on pack. | Follow instructions on pack. |
| Fruit cake base | 3 | Conventional Heat | Follow instructions on pack. | Follow instructions on pack. |
| Chips | 3 | Convection Heat | 200–220°C | 15–25 mins. |

Always count Oven levels from the bottom up.

Note: Turn chips 2 or 3 times when heating.

When heating frozen dishes, the baking tray may bend out of shape because of the great difference in the temperature of the frozen food and the oven.





Trays normally return to their original shape once they have cooled down.

Baking tables

Baking tips

| Results of baking | Possible cause | Solution |
|-------------------------------------|---|--|
| The cake base is too light | Wrong Oven level | Use a dark baking tin or put the cake one level lower down. |
| Cake collapses (turns lumpy, soggy) | Oven temperature too high | Set the temperature slightly lower. |
| | Baking time too short | Set a longer baking time. The baking time cannot be reduced by setting a higher temperature. |
| | Mixture contains too much liquid | Use less liquid. Follow instructions for dough mixing times, especially when using kitchen appliances. |
| Cakes are too dry | Oven temperature too low | Next time set a slightly higher temperature. |
| | Baking time too long | Set a slightly shorter baking time. |
| Cakes are browned unevenly | Baking temperature too high and baking time too short | Set a slightly lower baking temperature and a slightly higher baking time. |
| | Mixture unevenly distributed | Distribute the mixture evenly over the baking tray/tin. |
| Baking time too long | Temperature too low | Next time set a slightly higher temperature. |

Roasting


When roasting, use the Fan grill(), Conventional heat () modes, or Speed roast() mode. When using the Speed roast () mode, the cooking time at the same temperature is reduced by 20% in comparison with the Fan grill function and the convection fan will cycle on and off.

TIP:

- Use heat resistant dishes when roasting (follow manufacturer's instructions).
- Stainless steel roasting pans are only of limited use, as they reflect the heat to a very large extent.
- When using dishes with plastic handles, ensure that the handles are heat resistant (follow manufacturer's instructions).
- Large items for roasting or a number of items can be placed directly on the deep pan or on the wire grill above the deep pan (e.g. turkey, goose, 3~4 chickens, 3~4 knuckles of veal).
- Lean meat should be roasted in a roasting tray **with a lid** (e.g. veal, braised beef, deep frozen meat). This keeps the juices in the meat.
- For cooking crispy crusts or bacon, a casserole **with no lid** should be used (e.g. pork, minced meat, lamb, mutton, duck, knuckle of veal, chicken, poultry meat, roast beef, fillet of beef, game birds).


TIP:

- Clean the oven as soon as possible after use if you are roasting in an open-topped tin. It is easier to remove fat splashes when the oven is still warm.

 **Warning:** Allow the oven to cool down enough to ensure there is no risk of burning yourself.

Roasting

The table contains the required temperatures,roasting times and Oven levels for various kinds of meat. The figures stated are approximate figures only.

- We recommend cooking meat and fish weighing over 1 kg in the oven.
- For lean meat and fish, use Conventional heat. For all other kinds of meat we recommend Fan grill() mode.
- Add a little liquid to prevent roasting juices or fat from getting burned on.
- Turn the food over after about half or two thirds of the cooking time.

TIP: For better roasting results,baste joints and poultry with their own juices a number of times during the roasting process.

Roasting tables

Roasting Table

| Food | Oven level | Fan grill – (1) | | Conventional heat – (1) | | Speed roast – (1) | |
|-------------------------------|------------|---------------------|-----------------|----------------------------|-----------------|----------------------|-----------------|
| | | Temp. (°C) – (2) | Time (mins.) | Temp. (°C) – (2) | Time (mins.) | Temp. (°C) – (2) | Time (mins.) |
| Beef (approx. 1kg) | 2 3) | 190 | 50~70 | 200 | 70~90 | 190 | 40~60 |
| Venison (approx. 1kg) | 2 3) | 180 | 75~100 | 200~240 | 100~120 | 180 | 70~80 |
| Leg of pork (approx. 1kg) | 2 3) | 180~190 | 80~110 | 200 | 100~120 | 180~190 | 70~90 |
| Rolled pork (approx. 1kg) | 2 3) | 180~190 | 90~120 | 200~220 | 110~130 | 180~190 | 80~100 |
| Leg of lamb (approx. 2kg) | 2 | 180 | 110~130 | 200 | 150 | 180 | 90~110 |
| Poultry (approx. 1kg) | 2 3) | 210 | 50~60 | 200~220 | 70~90 | 210 | 40~50 |
| Poultry (approx. 2kg) | 2 | 200 | 60~80 | 200~220 | 110~120 | 200 | 50~70 |
| Stuffed | 2 | 180~190 | 100~120 | 200~220 | 110~140 | 180~190 | 80~100 |
| Poultry (approx. 4kg) | 2 | 180~190 | 120~140 | 190~210 | 130~150 | 180~190 | 90~120 |
| Whole fish (approx. 1.5kg) | 2 3) | 160~180 | 35~55 | 200~220 | 35~55 | 160~180 | 25~45 |

This table is intended as a guide only, individual tastes and cuts of meat will vary.

1) Fit the fat filter for roasting.

2) If pot roasting set the temperature 20°C higher.

3) Use the 4th level from the bottom when using Conventional heat.

Grilling

For grilling, you have a choice of 4 different operating modes.

Large grill

For larger quantities of flat food for grilling, for top-baking in large tins. Choose 1 of 3 power levels (1 low, 2 medium and 3 high), as suitable for the food being grilled.

Small grill

For smaller quantities of flat food for grilling, for top-baking in small tins. Choose 1 of 3 power levels (1 low, 2 medium and 3 high), as suitable for the food being grilled.

Fan grill

For grilling large pieces of meat or poultry, such as rolled roast or turkey.

Speed grill

Use Speed grill function for rapid grilling.

In this mode, the halogen heating element is intermittently used on and the cooking time is reduced by about 20%.

Note: When grilling, the oven door must be kept closed at all times. As a basic principle, the oven should be preheated for 3 minutes!

Grilling dishes

Use the grill tray or the deep pan for grilling. Use the wire grill for making toast. To catch dripping liquids, slide the baking tray or deep pan in at Level 1 or 2.

Oven levels

Use levels 5 or 6 for grilling flat pieces of meat.

⚠ Warning : exposed parts of the oven can become hot during grilling. Keep children at a distance.

Using the grilling table

The grilling times are intended as approximate values only. The actual times may vary depending on the quality of the actual meat or fish.

Grilling is particularly suitable for cooking flat pieces of meat and fish.

Turn the grilled food over about halfway through the cooking time.

Grilling table

| Food for grilling | Oven level | Large grill step 3 | | Speed grill | |
|----------------------------------|------------|--------------------|-------------|-------------|------------|
| | | 1st side | 2nd side | 1st side | 2nd side |
| Rissoles | 5 | 8–10 mins. | 6–8 mins. | 6–8 mins. | 5–7 mins. |
| Pork fillet | 5 | 10–12 mins. | 6–10 mins. | 8–10 mins. | 5–8 mins. |
| Grilling sausages | 5 | 8–10 mins. | 6–8 mins. | 6–8 mins. | 5–7 mins. |
| Beef or veal steaks | 5 | 6–7 mins. | 5–6 mins. | 4–6 mins. | 4–5 mins. |
| Fillet of beef (1 kg approx.) | 4 | 10–12 mins. | 10–12 mins. | 8–10 mins. | 8–10 mins. |
| Toast ¹⁾ | 4 | 2–3 mins. | 2–3 mins. | 1–2 mins. | 1–2 mins. |
| Toast with topping | 4 | 6–8 mins. | – | 4–6 mins. | – |

1) Wire grill or deep pan

Always count the Oven levels from the bottom up.

Defrosting

Use the "Defrost()" operating mode to defrost food.

Defrosting dishes

- Remove the dish from its packaging, put it on a plate and place the plate on the wire grill.
- Do not cover the dish with a plate or bowl, as this can considerably extend the defrosting time.
- Do not use the liquid produced during defrosting for cooking the dish to avoid the risk of salmonella. Ensure that the liquid produced during defrosting is free to run off the food.

Oven levels

- For defrosting, use the wire grill on Level 1, or Level 2 for larger dishes.

Defrosting table

The following table contains reference values for defrosting.

| Dish | Defrosting time (mins.) | Comments |
|---------------------|-------------------------|--|
| Chicken, 1000 g | 100–140 | Use the wire grill with the deep pan. Turn the chicken after half of the time. |
| Meat, 1000 g | 100–140 | Turn the meat after half of the time or cover with tin foil. |
| Meat, 500 g | 90–120 | Turn the meat after half of the time or cover with tin foil. |
| Trout, 150 g | 23–35 | Do not cover. |
| Strawberries, 300 g | 20–30 | Do not cover. |

Special functions

You can set your oven to low temperatures from 40°C and up. This allows you to make yoghurt, for example, or to let dough rise.

How to make yoghurt

Dishes

Glasses or cups of 150 ml capacity which you cover with a lid or a piece of tin foil.

Oven level

Place the wire grill on Level 4.

Preparation

1. Heat 1 litre of milk to 60–70°C.
2. Leave the milk to cool to roughly 40°C.
3. Stir 150g of natural yoghurt into the milk, and then pour the mixture into the individual containers and cover.
4. Leave the individual containers on the wire grill for approx. 5–8 hours (until the yoghurt has reached a set consistency), mature in the oven with Conventional heat elements set at 40°C.

How to raise yeast dough


Dishes

Use a heat-resistant bowl for the dough (40°C).

Oven level

Place the wire grill on Level 2.

Preparation

1. Put the dough in the bowl. Cover the bowl with a damp cloth and place on the wire grill.
2. Switch on Conventional heat() mode at 40°C.
3. Leave the dough to rise until it has doubled in size.

Cleaning and care

⚠ Warning: Switch the oven off before cleaning and allow to cool.

Outside

Wipe the front of the appliance with a soft cloth using a mild detergent.

- Do not use any caustic or abrasive cleaning materials.
- For aluminium front panels use a mild window cleaner and for stainless steel front panels use the corresponding cleaner for stainless steel.

Oven interior

Note!

Clean the appliance after use, as soon as it has cooled down. This makes it easier to remove any deposits and they cannot get burnt on.

- Switch the oven light on.
- Wipe down the oven with water and dishwashing liquid. Allow to dry. Do not use any abrasive cleaners.
- Remove persistent deposits with a special oven cleaning product.

Important: When using a spray-on cleaner, it is essential to follow the manufacturer's instructions!

Do not clean the door seal by hand.

Accessories

Clean the accessories (wire grill, baking tray, etc.) after use and allow to dry fully. If necessary, treat in advance to soften deposits.

Catalytic enamel surface

The removable back panel and side panels (if fitted) are coated with a dark brown catalytic enamel.

During fan operated cooking circulating air in the oven deposits oil and fat splashes predominantly on the back panel of the oven.

These splashes are burnt off when the temperature of the oven reaches over 200°C during baking or roasting.

The higher the temperature the more effective the process.

Note that deposits of spices, syrups and similar substances are not removed by this process.

These should be removed while fresh by hand with a mild solution of hot water and washing up liquid applied with a soft brush.

The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible!

Note: Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials and do not use oven spray on catalytic enamel as chemicals used in oven sprays will damage catalytic enamel rendering it ineffective.

If using oven sprays on the oven surface (cavity) the catalytic back panel must first be removed from the oven.

Cleaning and care

Cleaning by hand

Note: Allow the oven to cool down before cleaning. **Danger of burning!**

The oven and accessories should be cleaned after each use. Otherwise cleaning the next time will become more difficult and in extreme cases impossible!

Cleaning process:

The catalytic enamelled back panel should be cleaned using a solution of hot water with a little washing up liquid applied with a soft nylon brush.

If, after manual cleaning, the oven is still heavily soiled, heating it to a high temperature will help remove further soiling caused by oil and grease splashes from the catalytic surface.

Cleaning at high temperatures:

- Remove all accessories (baking trays, wire grill) from the cavity.
- Turn the oven selector to CONVECTION.
- Turn the temperature selector to the highest setting.

Run the oven for approx. 1 hour. The length of time will depend on the level of soiling. Any remaining soiling will gradually disappear with each subsequent use of the oven at high temperatures. It is a good idea to set the finish time for the process using the timer. This way you will not forget to switch the oven off at the end.

Note: Should the catalytic enamelling on the back panel and side panels (if fitted) become ineffective through improper use or heavy soiling, a replacement can be obtained from your LG Dealer or the LG Service Center.

Oven light

Risk of electric shock!

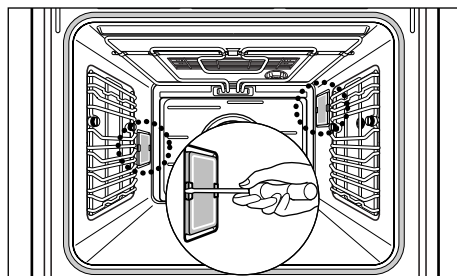
- Switch the oven off before replacing bulbs.
- Disconnect the appliance from the electricity supply

Note : To protect the bulbs and glass cover, a soft cloth should be placed on the oven floor.

Replacing the oven light / cleaning the glass cover

Step. 1

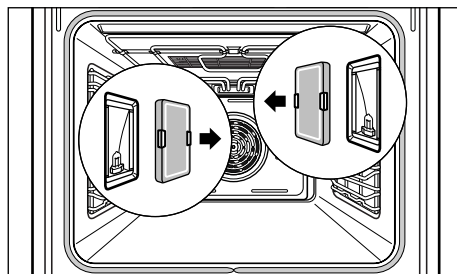
Remove the glass cover with the aid of a narrow, flat implement(e.g. tea-spoon) and clean it.



Step. 2

Pull the defective halogen bulb out. Then replace it with a new one(20W, 12V, Osram)

Note : Always use a cloth to take hold of a halogen light to avoid it burning on fatty deposits.

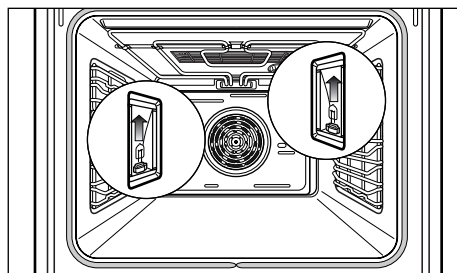


Step. 3

Refit the glass cover.

Note : Make sure that all parts are correctly in place.

Both right and left side oven lamp can be replaced in the same manner.

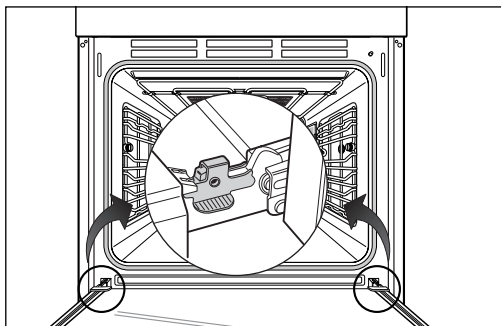


Oven door

Removing the oven door

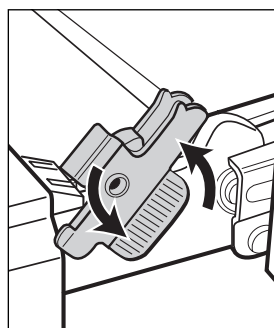
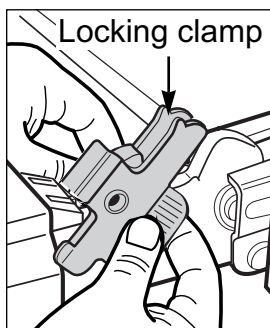
Step. 1

To remove the oven door for easier cleaning, open the door fully.



Step. 2

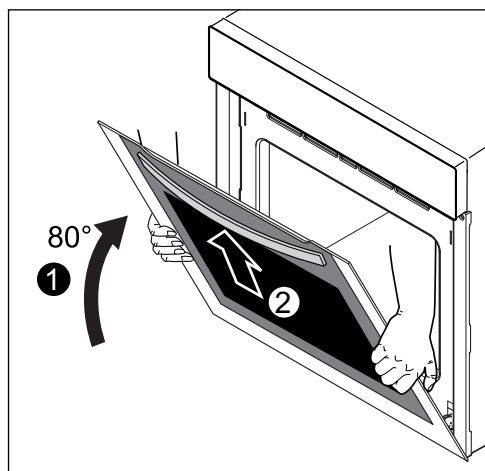
To release the locking clamps on the hinges turn inner area of clamps upwards and outer area of them downwards as illustrated.



Step. 3

Then lift the door upwards as far as it will go.

Note : Do not attempt to take the door off the hinge guides when it is in a horizontal position. The guides will close, and damage the appliance.



Step. 4

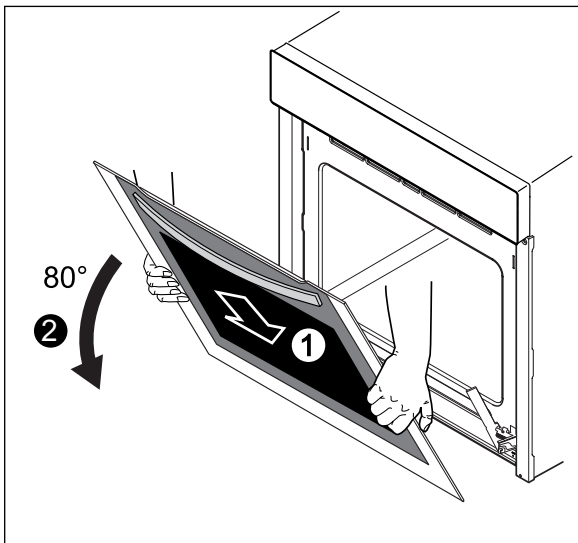
Hold the door securely at both sides and lift upwards off the hinge guides.

Rehanging the oven door

Step. 1

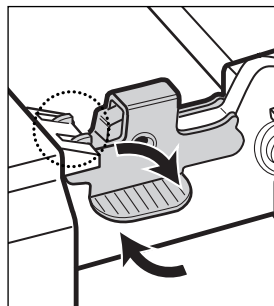
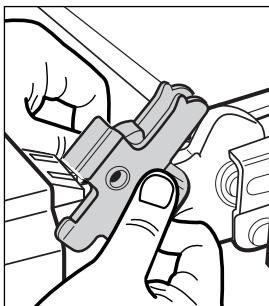
Hold the door securely at both sides and carefully fit it back onto the hinge guides.

Note : Make sure that the door goes back on straight.



Step. 2

Turn inner area of clamps downwards and outer area of them upwards as far as they will go into a horizontal position. Make sure that the notches on the locking clamps hook into the slots on the door as illustrated.



Oven door

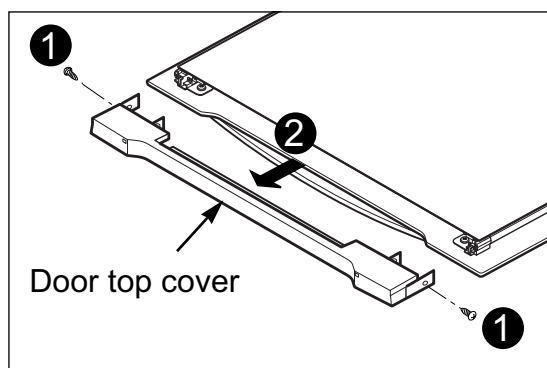
Dismantling the oven door

The oven door is fitted with four glass panels, mounted one behind the other. The inner glass panels can be removed for cleaning.

Note : The following steps must be performed only after the oven door has been removed. Then place the door on a soft and even surface with the handle facing down to protect it from breakage and to prevent it getting scratched.

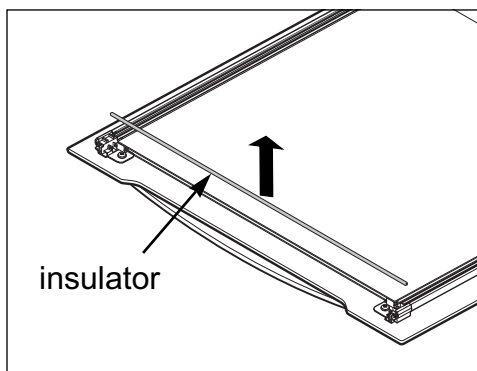
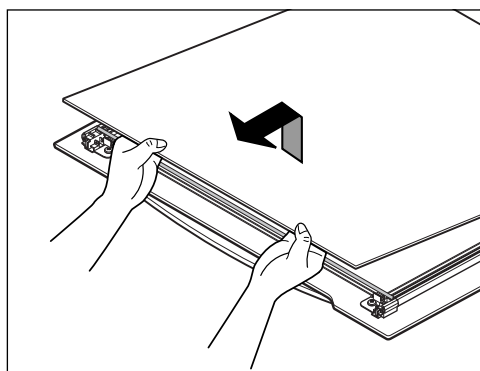
Step. 1

Remove the two screws at the right and left-hand side of the door and pull the top cover above the glass panels forward.



Step. 2

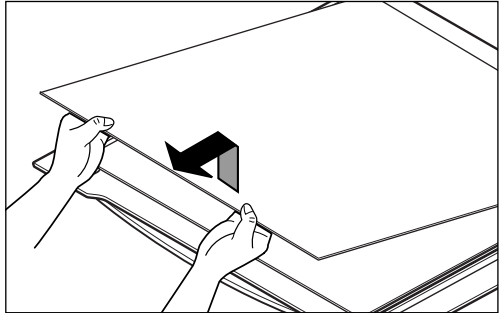
Lift the innermost pane up and out from the door carefully. Then remove the insulator.



Step. 3

Lift the second pane up and out. Then remove the spacer from the Door.

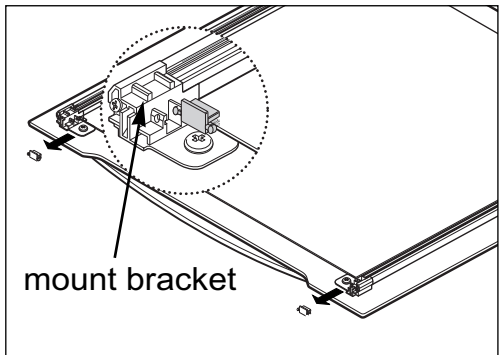
Note : Spacers are located next to the mount bracket to keep the Individual door panels in position.



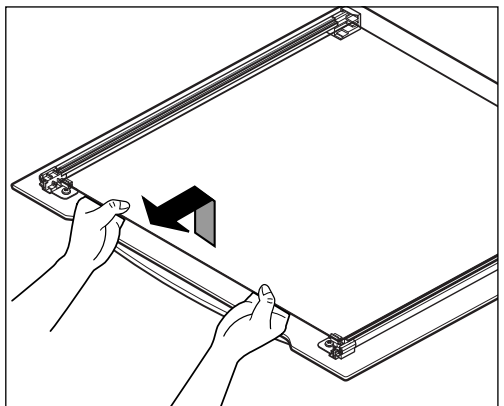
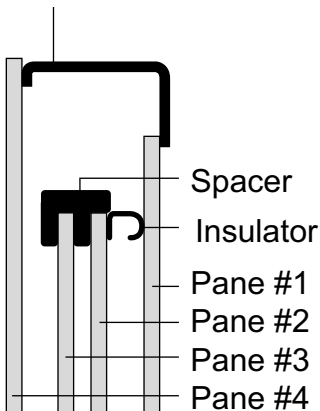
Step. 4

Now the third pane can be removed.

Handle them very carefully to avoid the risk of breakage.



Door top cover



Oven door

Refitting the glass panels

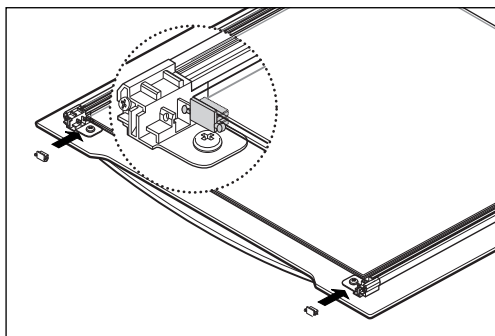
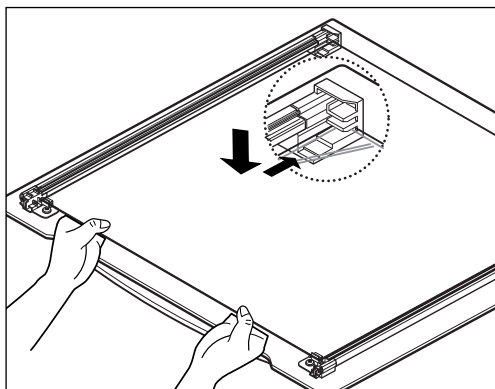
Step. 1

Refit the third pane and spacer. Then refit the second pane carefully.

Step. 2

Refit the black printed pane. The print should face in towards the middle pane.

Note : Individual panes must be located correctly in their retainers.



Step. 3

Finally replace the top cover and secure it by screwing onto the door.

Note : Clean the glass panels with a mild detergent. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Troubleshooting

| Fault | Possible cause | Solution |
|--|---|--|
| The oven does not heat up. | The oven is not switched on. | Switch the oven on. |
| | The clock is not set. | Set the clock. |
| | The required settings have not been set. | Check the settings. |
| | Fault in the mains power supply. The protective electrical system or the fuses have been tripped. | Check out fuses and the protective system. If the fault recurs, consult a qualified electrician. |
| The oven does not heat up even after function and temperature are set. | An automatic programme has been set to run at a later time. | Cancel the settings or set them again. |
| The clock symbol flashes in the display. | There has been a power failure. | Set the current time on the clock display. |
| The oven lighting is not operating. | The oven bulb is faulty. | Change the oven bulb. See “Oven light” for details. |

Troubleshooting

If the fault cannot be rectified by the above measures, contact the LG service center

Note! If faulty, the appliance must not be used. If a fault occurs, the appliance must be isolated by removing the mains plug or switched off by removing the fuse.

The appliance must only be repaired by **a specially trained and qualified electrical professional only**. Repairs carried out improperly may result in considerable damage.

Error codes

| Error Code | Possible Cause | Solution |
|------------|------------------------------|---------------------------------------|
| F-1 | Sensor(Thermistor) is short. | Please contact the LG service center. |
| F-2 | Sensor(Thermistor) is open. | Please contact the LG service center. |

Caution! Repairs to the appliance must be carried out by a **specially licensed technician** only! Considerable danger may result from incorrect repairs.

Caution! Do not use the appliance if damaged. In the event of a fault or failure, switch off at the mains. In the event of a fault, visits by technicians from Customer Service or dealer may not be covered by guarantee, even during the warranty period, if the cause of failure is the result of abnormal customer use.

Technical specifications

Mains connection 220-240 Vac, 50 Hz

MAX power consumption 3500 Watts

Oven installation dimensions

Height min. 600

Width min. 560

Depth min. 556

Oven interior dimensions (mm)

Height x width x depth 330 x 454 x 415

Volume (useful capacity) 65L

Regulations, standards and directives

The appliance complies with the following standards:

- EN 60335–1 and EN 60 335–2–6 (Safety of electrical appliances for use in the domestic household and for similar purposes).
- EN 60335 or DIN 44546 / 44547 / 44548 (Operating characteristics of electrical domestic cooking appliances, hot plates, ovens and grills).
- EN 55014–2 / VDE 0875 Part 14–2
- EN 55014-1 / VDE 0875 Part 14-1 / 1999–10
- EN 61000–3–2 / VDE 0838 Part 2
- EN 61000–3–3 / VDE 0838 Part 3 (Basic requirements in relation to electro-magnetic interference (EMI))

The appliance complies with the following EU directives:

- 73/23/EEC issued 19.02.1973 (Low voltage), including supplement 90/683/EEC
- 89/336/EEC issued 03.05.1989 (EMI), including supplement 92/31/EEC
- 93/68/EWG (Identification marking)

Installation instructions

Important: installation should be undertaken by a qualified professional electrician only.

The oven must be installed in compliance with the manufacturer's instructions.

Safety instructions for the installer

- During installation, ensure that no persons can come into contact with live components.
- The housing in which the oven is installed must comply with the stability requirements of the DIN 68930 standard.
- The oven must be installed by a qualified professional electrician, in accordance with the corresponding regulations and standards.
- The oven is a heavy appliance and must be transported with great care.
- Before initial use, remove all packaging, both external and from inside the appliance.
- No modification may be made to the oven's technical characteristics.
- The integrated cooking area or hotplates is/are provided with special connections. These may only be attached to the appropriate corresponding connections of the same type.

Customer service & spare parts

If you require spare parts or a technician, contact your local LG Customer Service Centre.

Your call will be automatically passed on to the Customer Service Centre responsible for your post code area. You can find the address of your local Customer Service Centre and other information for customers on the Internet at www.lge.com

Please ensure you have the following details to hand:

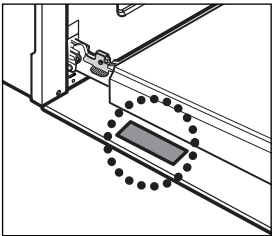
1. Your name and address, including your post code.
2. Your telephone number.
3. Exact details of the nature of the problem.
4. The model, series and serial number. These details are found on the rating plate located at the left-hand inner edge of the oven door.
5. Your dated receipt of purchase. Please note that proof of purchase is required for any guarantee claim. Before submitting a guarantee claim, please ensure that you have read through the section on “Troubleshooting”. There will be a charge for any inspection carried out by a technician if it should transpire that there is no mechanical or electrical fault present in the appliance.

Customer Service

For general queries on LG appliances or further details of LG products, please contact our Customer Service Centre in writing or by telephone or visit our website at www.lgservice.com

Warranty

The model, serial and production number are on the rating plate. These information can be found on the rating plate. The rating plate is on the left side of the door. Rating plate is located on the left side of door and the cover-back.



REQUIREMENTS TO MAINTAIN WARRANTY COVERAGE:

RETAIN YOUR RECEIPT TO PROVE DATE OF PURCHASE. A COPY OF YOUR RECEIPT MUST BE SURRENDERED AT THE TIME GUARANTEE SERVICE IS PROVIDED.

PRODUCT REGISTRATION CARD:

It is helpful to complete at least, your name, address, phone, model & serial numbers and return it. This will enable LG Electronics to assist you in the future should you lose your receipt, your units stolen, or should modification be necessary.

To obtain information or assistance:

| MODEL | SERIAL# * | DATE OF PURCHASE |
|-------|-----------|------------------|
| | | |

***Please complete for your own record**

In all cases of difficulty - consult your LG dealer from whom the product was purchased.

Memo

