



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 it anytime.

Please transfer this manual to new owner if you sell the oven.

EA550SP



MFL30298511

www.lg.com


Contents


Important safety instructions	4~5
Safety	6~18
Appliance description	19
Control panel	20~21
Accessories	22~23
Telescopic runners	24
Setting the clock	25
Before using for the first time	26
Oven functions	27~30
Operation	31~48
Switching the oven on	31
Changing the oven temperature	32
Switching off the oven.....	33
Safety cut-out.....	33
Energy efficiency.....	33
Display symbols.....	34~35
Clock functions and symbols	36
Setting the timers	37
Programming the overall cooking time	38~39
Programming the end of cooking time	40~41
Combining overall cooking time and end of cooking time.....	42~43
Setting the time of day	44
Child lock	45
Keep warm	46
Pyrolytic cleaning.....	47~48
Auto cook	49
Using the Auto Cook	49


Auto cook table	50~65
Auto cook recipes	58~65
Baking	66~67
Baking Tables	68~72
Baking on a single oven level	68~69
Baking on more than one oven level.....	70
Table for strudel and baked dishes	71
Baking tables for frozen ready-made dishes.....	71
Baking tips	72
Roasting	73~74
Roasting tables	75
Roasting Table	75
Grilling	76~77
Grilling table	77
Defrosting	78
Defrosting table.....	78
Special functions	79
Cleaning and care	80
Oven light	81
Oven door	82~86
Troubleshooting	87~88
Error codes	89
Technical specifications	90
Installation instructions	91
Customer service & spare parts	92

Important safety instructions

Read and follow all instructions before using your oven to prevent the risk of fire, electric shock, personal injury, or damage when using the appliance. This guide does not cover all possible conditions that may occur. Always contact your service agent or manufacturer about problems that you do not understand.

 This is the safety alert symbol. This symbol alerts you to potential hazards that can cause death or serious injury. All safety messages will follow the safety alert symbol and either the word “WARNING” or “CAUTION”. These words mean:

 **WARNING** This symbol will alert you to hazards or unsafe practices which could cause serious bodily harm or death.

 **CAUTION** This symbol will alert you to hazards or unsafe practices which could cause bodily injury or property damage.

-
- 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 codes and recommendations.
 - Rating plate is located on the left side of the door or on the back cover.

Electrical Safety

- This appliance must be connected to the mains power supply by a specially licensed electrician only.
- Electrical leads and cables should not be allowed to touch the oven.

WARNING

- **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.**
- **This connection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.**
 - Failure to do so can result in a fire.

Safety

Damage

WARNING

- **If the oven has been damaged in transport, do not connect it.**
- **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.**
- **Never remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition, unplug it from the wall socket and contact the nearest after-sales service centre**
 - Failure to do so can result in a malfunction, death or electrical shock when using.

Maintenance

WARNING

- **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.**
- **Do not use high-pressure water cleaners or steam jet cleaners for electrical safety reasons.**
- **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.**
- **The appliance should be powered down before replacing the lamp to avoid the possibility of electric shock.**
 - Failure to do so can result in a malfunction, death or electrical shock when using.

Safety

Safety during Operation

WARNING

- **Do not touch interior parts until it has cooled down sufficiently.**
 - When the oven operates, the interior parts will be very hot and burns may occur.

 **WARNING**

- **Accessible parts may become hot during use. Young children should be kept away.**
- **Accessible parts may become hot when the grill is in use, children should be kept away.**
- **The appliance is not intended for use by young children or infirm persons without supervision.**
- **Young children should be supervised to ensure that they do not play with the appliance.**
- **Children should be kept at a safe distance when the oven operates.**
- **Children should be kept at a safe distance until the oven has cooled down after cooking.**
- **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.**

Safety

WARNING

- **Never block the air vents**
 - The oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- **Do not cover or obstruct the ventilation with cloths or paper.**
 - The cloths or paper may catch fire as hot air is emitted from the oven.
- **Do not spill or pour water in the vents.**
- **This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.**
- **The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.**

Safety during Operation

WARNING

- **When in use, the oven interior surfaces become very hot! Care should be taken to avoid touching heating elements inside the oven.**
 - These walls may be hot enough to burn skin even after cooking is finished, though they do not appear to be so, avoid placing hands and arms inside the oven.
- **The oven surfaces will become hot when the appliance is operated at a high temperature for a long period of time.**
- **The oven door must be closed when cooking is performing.**
- **When cooking, take care when opening the oven door as hot air and steam will escape rapidly.**
 - The hot air or steam released may cause scalding.

Safety

WARNING

- **When cooking dishes that contain alcohol, the alcohol can evaporate due to the high temperatures. The vapor can catch fire if it comes into contact with a hot oven part.**
- **Never store flammable or easily deformable materials in the oven to reduce the risk of fire in the oven cavity.**
- **Should an oven fire occur, leave the oven door closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher. Do not put water or flour on the fire.**
 - Flour may be explosive and water can cause a grease fire to spread and cause personal injury.
- **Use oven gloves when removing a dish from the oven, during or after cooking.**
 - The trays and racks will be hot.

 **WARNING**

- **The oven must be secured by properly installed anti-tip devices or by using the securing holes on both sides of the oven's door frame. If using a generic fixing bracket, ensure that it is installed properly**
- **Do not store or use this appliance outdoors. Do not use this product near water (for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like)**
- **Be sure all packing materials are removed from the appliance before operating it.**
- **Do not use this oven for commercial purposes.**
 - This oven has been designed only for the cooking of household foods and is not warranted for commercial applications.
- **Do not use the oven door as a rest table under any circumstances.**
- **Never use your appliance for warming or heating the room**
- **Do not step, lean, or sit on the door of the oven.**
 - These can cause the oven to become damaged or tip over resulting in burns or serious injuries.

Safety

WARNING

- **Do not touch an electric cord with a wet hand.**
 - It is very dangerous. You can get an electric shock.
- **Be careful not to damage the power cable.**
- **Do not operate this appliance if it has a damaged power cable or plug.**
- **Do not immerse power cable or plug in water and keep power cable away from heated surfaces.**
- **Do not let cord hang over edge of table or counter.**

Safety during Operation

WARNING

- **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 by lack of heat circulation.

WARNING

- **Please ensure cooking times are correctly set**
 - Over cooking may result in the food catching fire and subsequent damage to your oven.

Safety

WARNING

- **Don't pour water into the oven bottom when it is hot.**
 - This could cause damage to the enamel surface and deform the base.
- **When cooking very moist cakes, use the deep pan.**
 - Dripping fruit juices from the baking tray will leave stains, which become indelible.
- **Frozen foods such as pizzas should be cooked on the wire grille.**
 - If a Baking tray is used, it may become deformed due to the great difference in temperature.
- **Do not heat unopened food containers.**
 - Build-up of pressure may cause the container to burst and result in injury and damage.

Disposal

 **CAUTION**

- **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 City Council.
- If you wish to store your oven away temporarily, choose a dry, dust-free place. Dust and dampness may adversely affect the working parts in the oven.

Safety

Used appliances

CAUTION

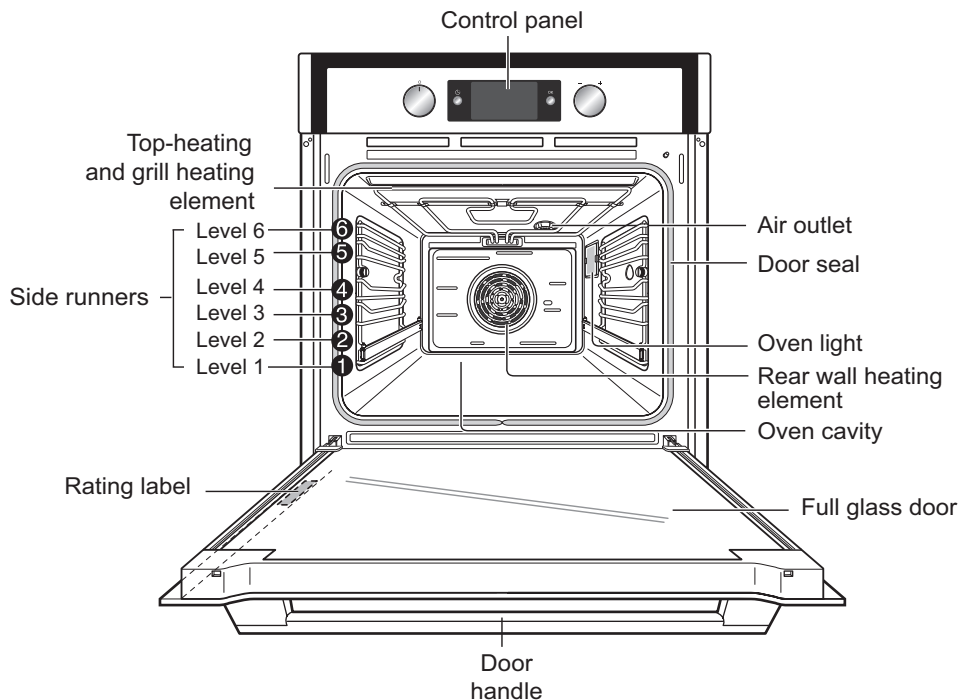
Used appliances must be rendered unusable prior to disposal so that they no longer present a risk. To achieve this, disconnect from the mains supply and remove the power supply cable.

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 City Council 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.

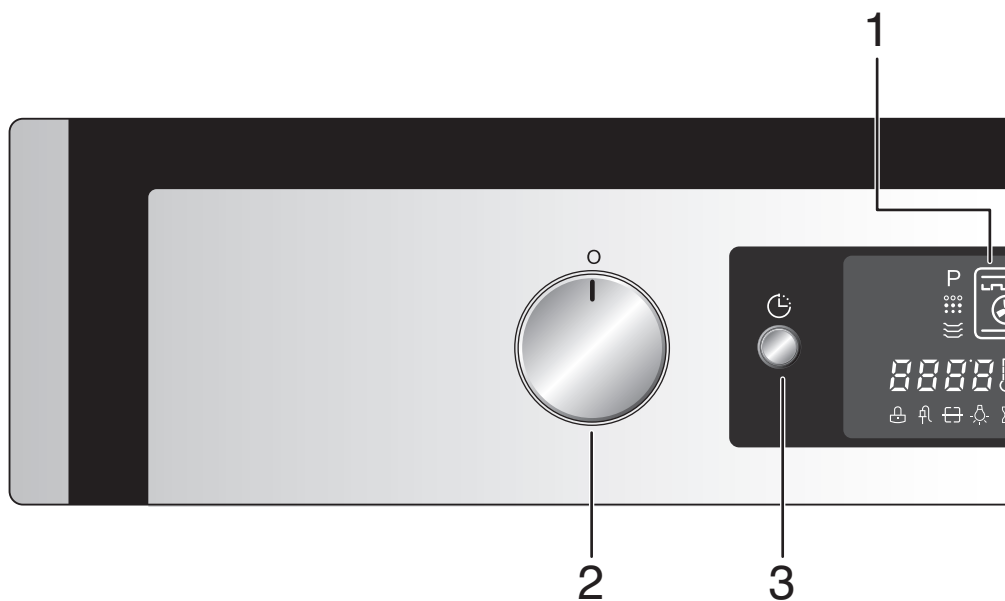
The 5 and 6 levels are mainly used for grill functions. Always grill with the door closed.

Grilling must be operated with the door closed.

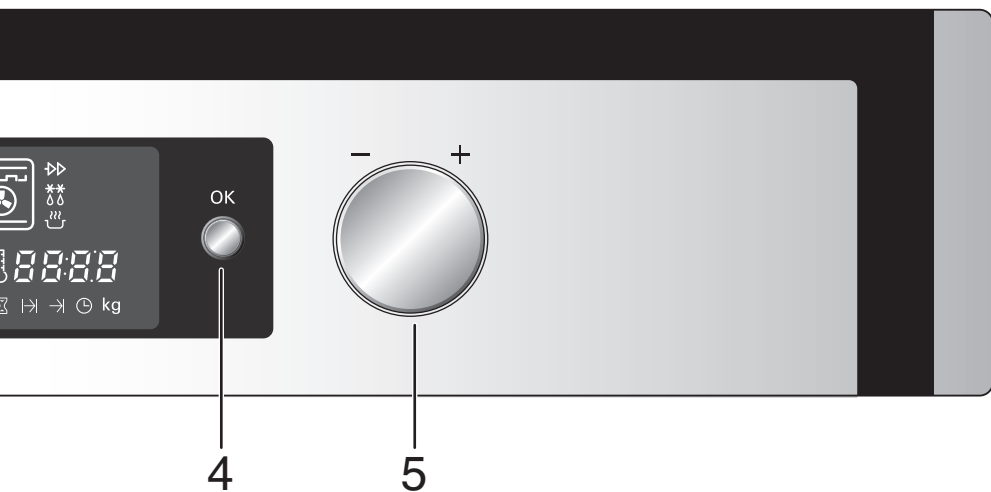
The cooking tables throughout these operating instructions give you suggested oven settings, however you can change these to suit yourself.

Note : The rating label is located at the left-hand inner edge of the door or front-side of the oven.

Control Panel



1. Display for Temperature/Time
2. Function selector
3. Time button



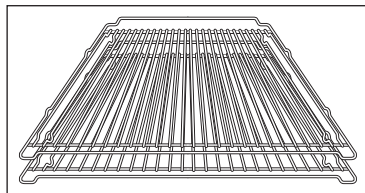
- 4. "OK" (Enter or Yes) button
- 5. Temperature/Time selector

Accessories

Wire grille

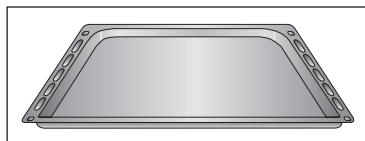
For dishes, baking tins, grilling and roasting tins.

For grilling meat, place the wire grille on the upper level above the deep pan.



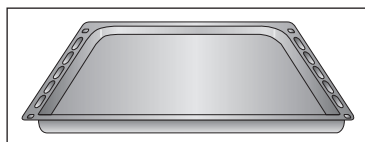
Baking tray

For cakes, sponges and biscuits.



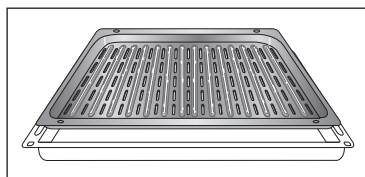
Deep pan

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



Grill tray

To be placed on top of the deep pan. Dripping fat is caught in the deep pan when grilling meat.



Tips on using the trays and wire grilles

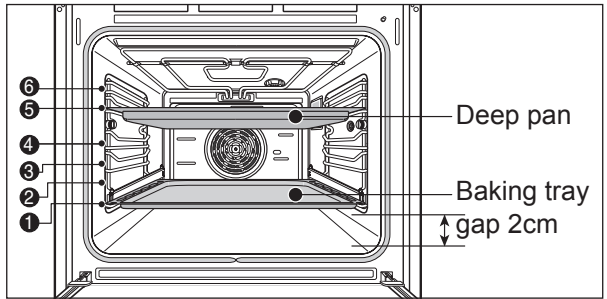
Ensure that the trays and wire grilles are properly fitted onto both sides of the desired level.

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 wire grille in combination with the deep pan or the baking 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.

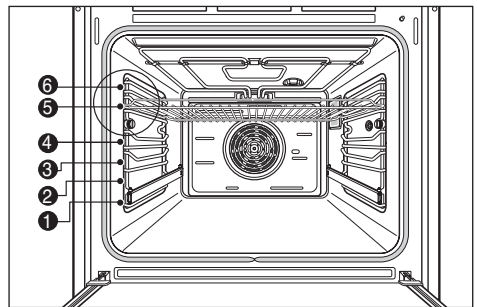
If you place trays on the oven floor, the resulting build-up of heat can damage the surface of the oven. For this reason, there must always be a minimum gap of 2 cm between the accessories and the oven floor.



Fitting the wire grille, baking tray and deep pan

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

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

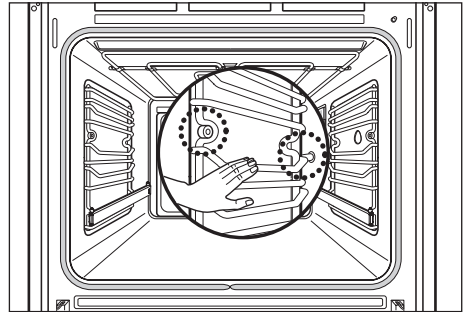


Telescopic runners

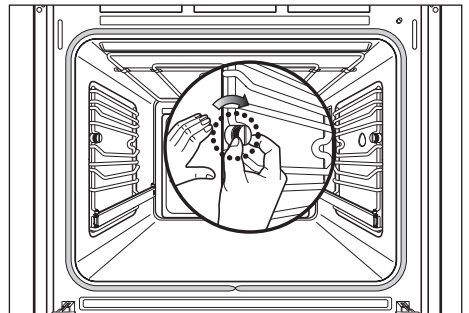
Attaching the telescopic runners

Before using the oven for the first time, attach the telescopic runners as per the following procedures.

1. Put the inserting bar of the side telescopic runner into the hole.

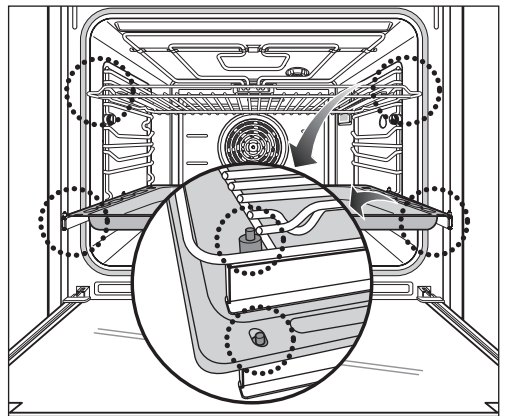


2. Align the front recess with the front screw hole. Insert and fasten the screw clockwise.



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

4. The baking tray and Wire grille should be positioned accurately on the upright pins of the 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.

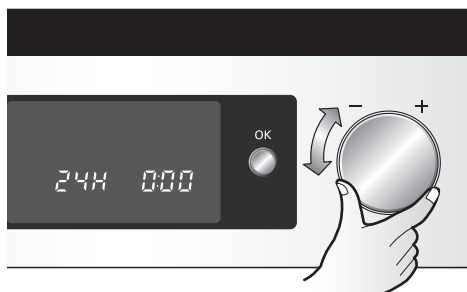


Setting the clock

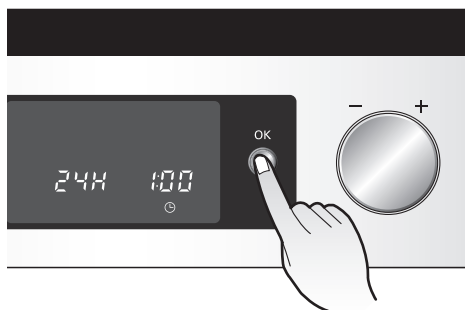
The oven cannot be used until the time of day is set.

When the appliance is connected to the main supply for the first time or after a power cut, you have to select either “12H” or “24H” first. The time of day can then be set.

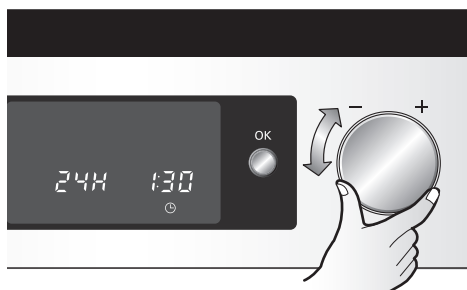
To set the current time of day to 1:30



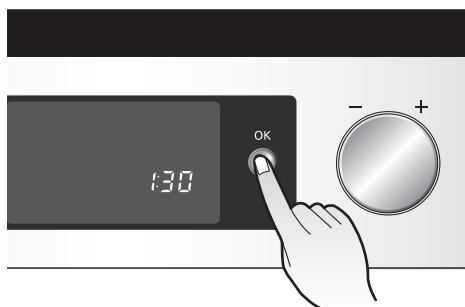
- 1** Select “12H” or “24H” then press the OK button to Confirm your selection.



- 2** Set the hours, using the Time selector and press the OK button to confirm.



- 3** Set the minutes, using the Time selector.



- 4** Confirm you selection by pressing the OK button. The appliance is now ready to use.

Before using for the first time

Initial cleaning

Clean the oven carefully before using it for the first time.

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

Appliance exterior finish



Ovens with an exterior Stainless Steel finish, must be cleaned with standard detergents only. Wipe the front of the appliance with a slightly damp cloth.

Oven interior

1. Take all accessories out of the oven and wash them with warm water and dishwashing liquid.
2. Clean the oven interior in the same way, using warm water and dishwashing liquid.
3. Allow the oven to dry.

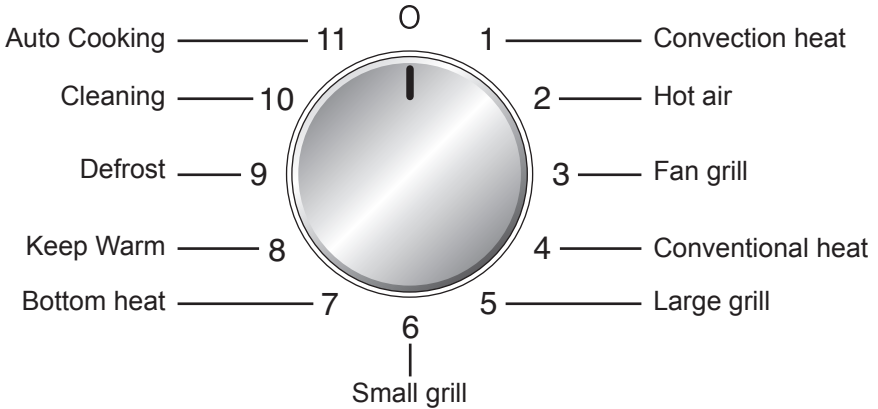
Heating up

Before baking or roasting for the first time, the oven should be turned on and allowed to heat up (200~250°C) with nothing in it. Then allow the oven to cool down thoroughly. New ovens have a unpleasant odours. Open the window and ensure there is adequate ventilation during this period.

1. Ensure that the time of day is set correctly.
2. Remove all accessories from the oven.
3. Use Convection heat(), or Fan grill() functions to heat the oven up.
4. Leave the oven on for at least one hour.

Oven functions

Operating modes



There are more detail descriptions of each operating modes on page 28~30.

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.

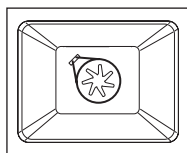
When using the defrost(), there are no other settings available.

Oven functions

1. Convection heat

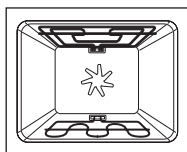
Convection heat mode uses only the heating element in the back wall and the convection fan. The recommended temperature is 150°C.

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.



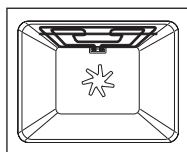
2. Hot air

In addition to the Conventional (upper and concealed lower) heating elements, Hot air mode uses the convection fan. This means that the roasting and baking temperature can be reduced by 20-40°C. The recommended 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.



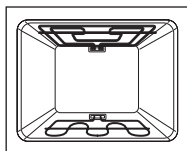
3. Fan grill

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





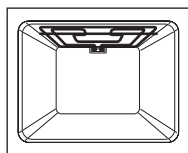
4. Conventional heat

For Conventional heat, the upper and concealed lower heating elements 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.





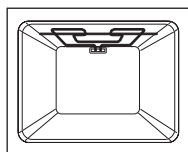
5. Large grill (1, 2, 3) (Radiant grill large area)

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.



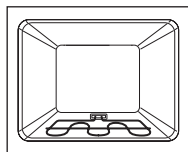
6. Small grill (1, 2, 3) (Radiant grill small area)

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.



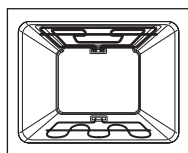
7. Bottom heat

In bottom mode, only the concealed 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.



8. Keep warm

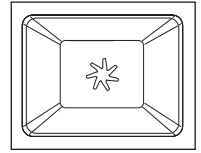
Heat from the top and bottom elements are used to maintain a selectable temperature from 40 to 100 degrees C. The duration of this function can also be set. You can use this function for keeping food warm until ready to serve.



Oven functions

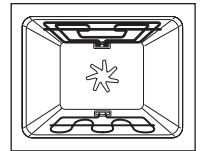
9. Defrost

In defrost mode, only 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 grille 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.




10. Pyrolytic cleaning(Self cleaning) - P1, P2, P3

Pyrolytic cleaning mode is used to clean the oven. In this mode, the oven is heated to approximately 500°C.



At these high temperatures, traces of food are burned up, and can then simply be wiped off after the Pyrolytic cleaning operation. For your safety, during Pyrolytic cleaning the oven door is locked shut. The lock is only released once the temperature falls below 240°C after this mode has been switched off.

For Pyrolytic cleaning(), you have a choice of three programmes : P1, P2, P3.

P1 is recommended for lightly soiled surfaces and P3 for more heavily soiled surfaces.

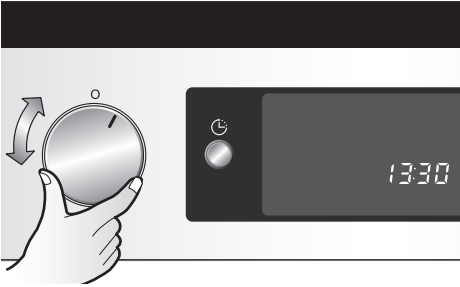
Take care, as surfaces become very hot during Pyrolytic cleaning. Keep children at a distance.

Do not pour water into the hot oven. The sudden generation of steam can cause burns or damage to the oven. Do not wipe the oven down until it has cooled to a safe level.

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



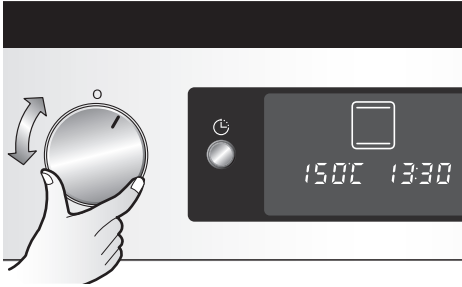
1 Select the desired mode with the Function selector.

2 The recommended temperature will appear on the display.

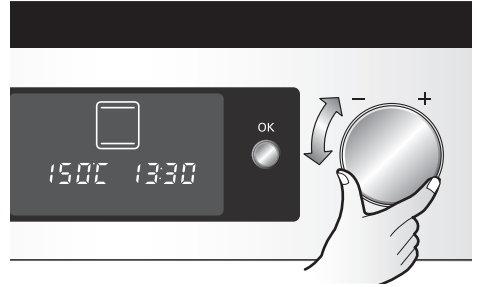
3 Start operation by pressing the OK button or wait until the oven starts automatically in 8 seconds. If you do not apply any further settings on the control panel, the oven will remain on for the maximum possible time. (refer to page 33)

Operation

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.

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.

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. When the oven is switched off, the cooling fan runs on and (even after the cooking fan has turned off) switches off once the appliance has cooled down.

Safety cut-out

- If the oven has been operating in a cooking mode for an extended period with no change in settings, it will automatically switch off. (This is not the same as the power saving mode.)

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
Over 240°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

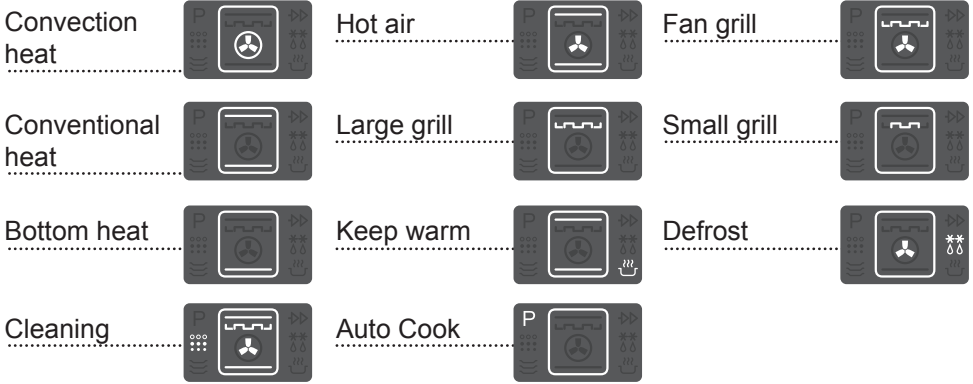
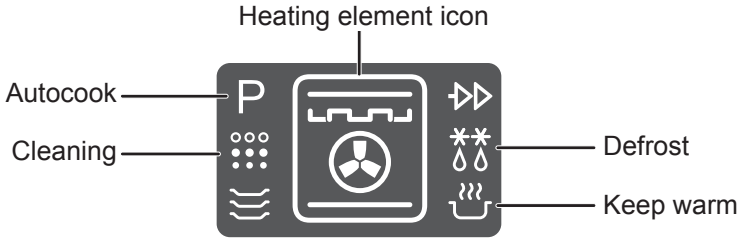
When using baking dishes, always ensure that the dish is suitable for use at the temperature inside the oven. The oven can operate at up to 250°C. Refer to the instructions provided by the manufacturer.

Energy efficiency

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

Operation

Display symbols



** Defrost

Lights up when the Defrost function is being set or displayed.

Keep warm

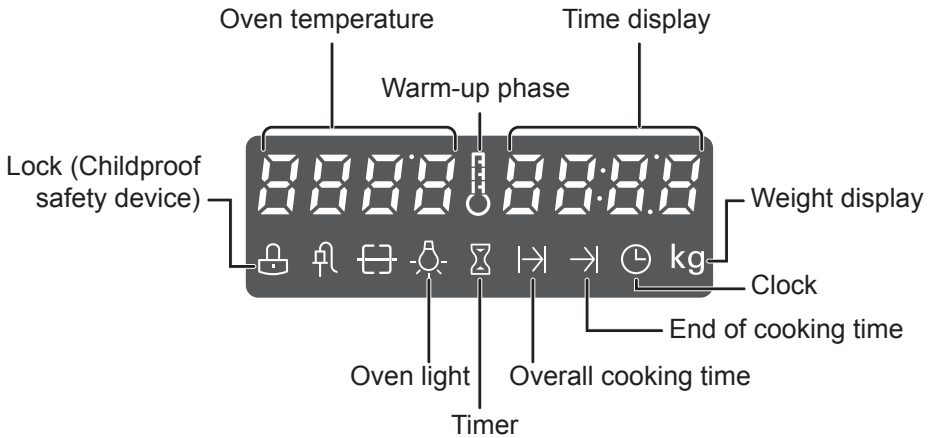
Lights up when the Keep warm mode is being set or displayed.

::: Cleaning

Lights up when the Cleaning mode is being set or displayed.

P Auto cook

Lights up when the Auto cook mode is being set or displayed.



Lock (Childproof safety device)

Lights up when the Child lock is being set.

Oven light

Lights up when the oven lamp on.

Timer

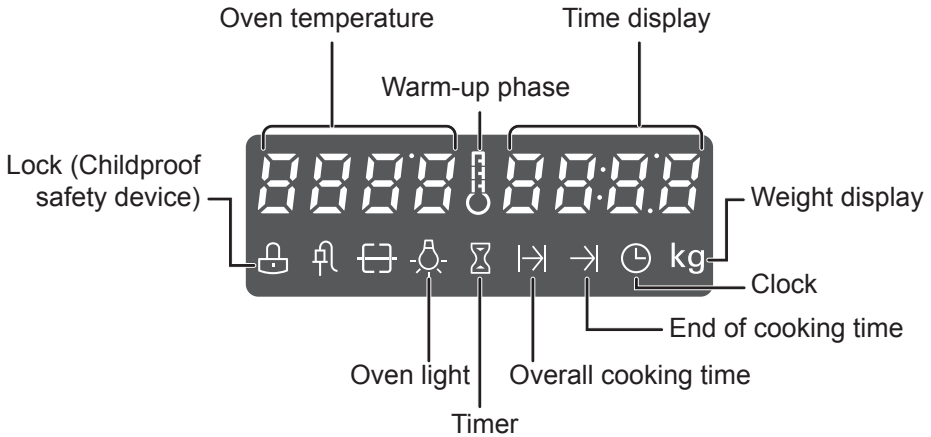
Lights up when the function timer is activated (e.g. like a minute minder when boiling eggs).

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.

Operation

Clock functions and symbols



→| 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

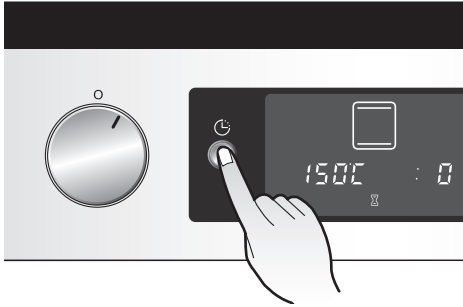
Lights up when the time is being set, changed or displayed.


kg Weight display

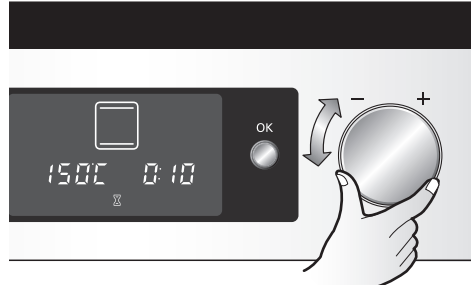
Menu of the Autocook is measured in kilogram.

Setting the timers

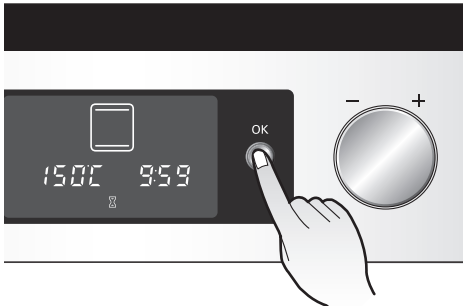
This function will only operate after the oven has started cooking.



- 1** Press the Time button() once. (e.g. Convection heat)



- 2** Set the desired time, using the Time selector.



- 3** Press the OK button to start the timer function. Once the set time has expired, you will hear a signal and the timer icon will flash.

To Cancel: Press the OK button twice in quick succession, when the timer is operated on the display.

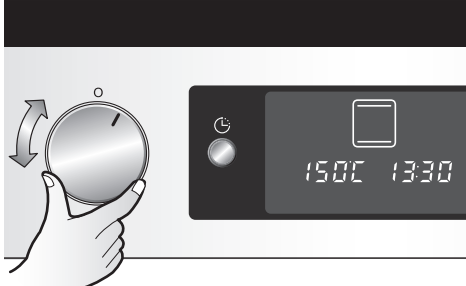
If other functions appear on the display, press the Time button until the time counting down appears on the display.

Note: This timer setting method can also be used as a minute minder when the Function dial is in the '0' position.

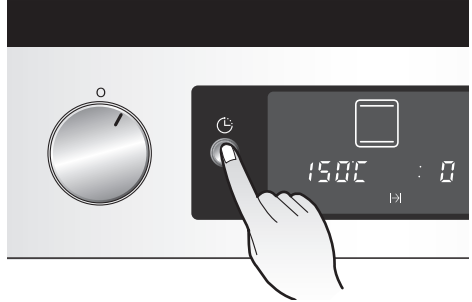
Operation


Programming the overall cooking time

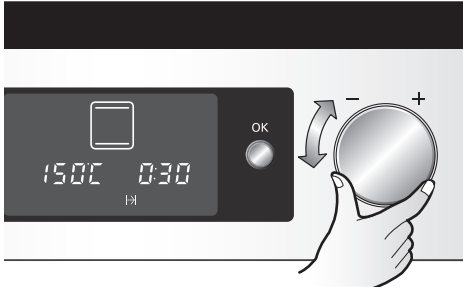
The oven switches off automatically at the end of the period of time entered.



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.

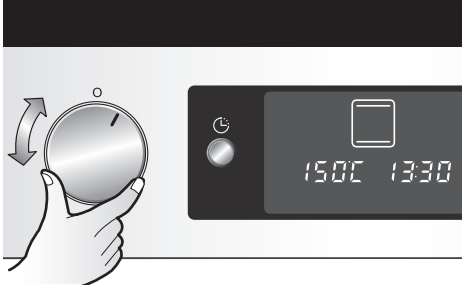
4 Start operation by pressing the OK button or wait until the oven starts automatically in 8 seconds. Once the set time has expired, you will hear a signal tone and the oven will switch off. Press the OK button to cancel the signal tone.

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

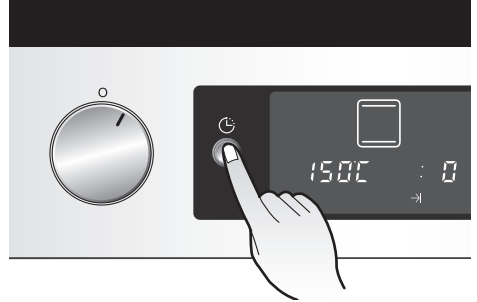
Operation


Programming the end of cooking time

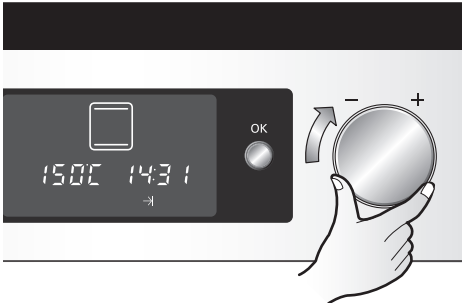
In the example shown, the current time is 13:30 and the dish is to be ready at 14:40.



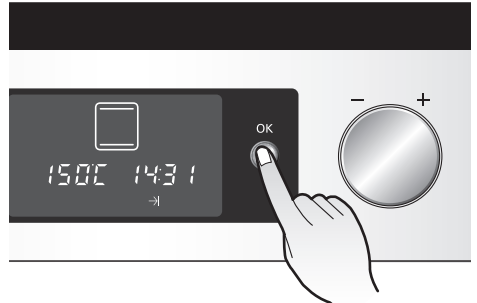
- 1 Select the desired operating mode and temperature. (Refer to the section on “Switching the oven on” or “Changing the oven temperature”)



- 2 Press the Time button() twice.

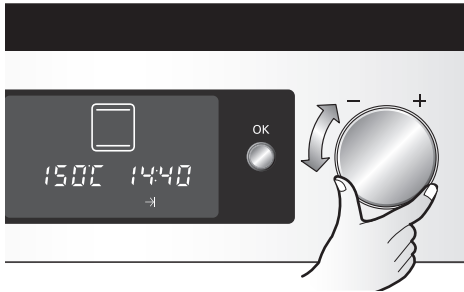


- 3 Set the hour, using the Time selector.

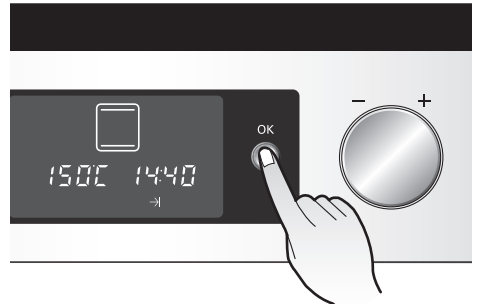


- 4 Press the OK button for next step.

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.



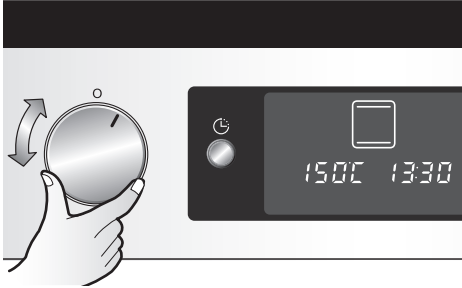
6 Confirm the entry by pressing the OK button. First the end time is shown on the display. Then cooking will start and the remaining cooking time will be displayed after one minute of cooking commencement.

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.

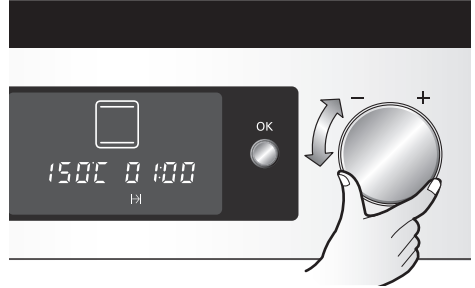
Operation

Combining overall cooking time and end of cooking time.

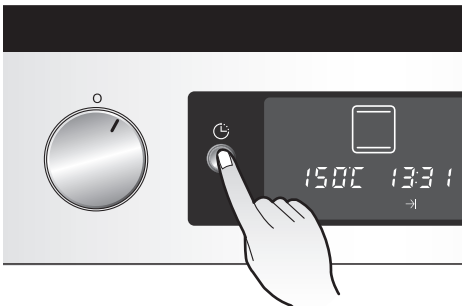
The overall and end of cooking time programmes can be combined to permit the oven to be switched on and off automatically.



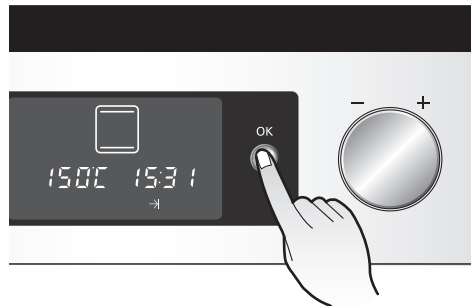
- 1** Select the desired operating mode and temperature. (Refer to the section on “Switching the oven on” or “Changing the oven temperature”)



- 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.



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



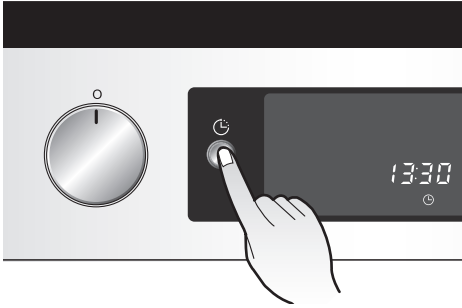
5 Set the minutes, using the Time selector (30, in the example). Confirm the entry by pressing the OK button.



6 At 14:30, 1 hour(overall cooking time you set) before the end of cooking time, the oven switches on automatically. 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

Setting the time of day



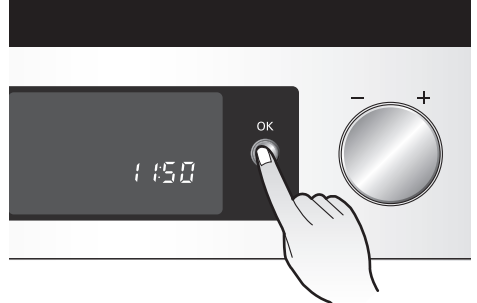
- 1** Set the Function selector to “0”. Press the Time button twice to set the time of day. The hour display blinks. (13, in the example)



- 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 blink. Set the new value for minutes, using the Time selector (50, in the example).




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

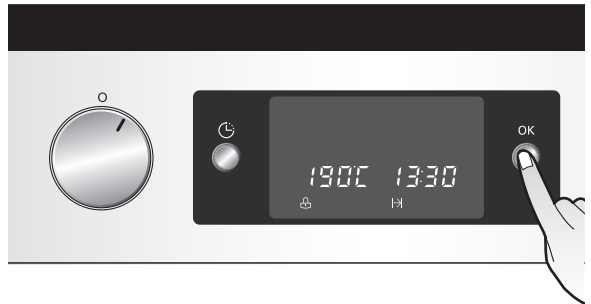
Useful functions

CHILD LOCK

The CHILD LOCK prevents the oven being switched on whilst in stand by (off) mode. It can also be activated during the cooking mode to stop the temperature or duration of the cooking from being accidentally changed. The CHILD LOCK function will not stop the unit from being turned off whilst in the cooking mode. The CHILD LOCK function does not lock the door. The CHILD LOCK function will be automatically cancelled if the oven is turned off from the dial, or a power failure occurs.


To activate the CHILD LOCK during cooking mode.

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.



To activate the CHILD LOCK whilst in stand by mode, follow step 2 only.

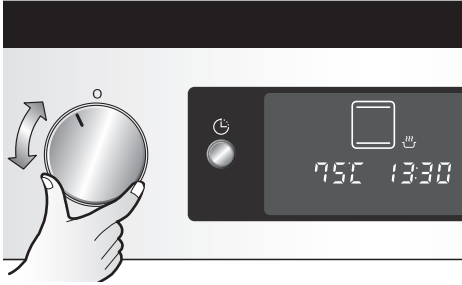
De-activating the lock system


1. Press and hold the OK button until the Lock symbol() is no longer displayed. The Lock System has now been de-activated. The CHILD LOCK function is deactivated when the oven is turned off.

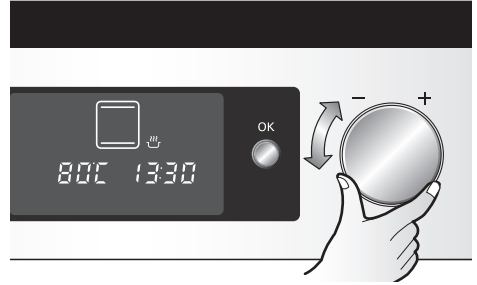
Operation

Keep warm

Heat from the top and bottom elements are used to maintain a recommended temperature between 40 to 100 Deg C. You can use this function for keeping food warm until ready to serve.



- 1 Set the Function selector to “Keep Warm” ().



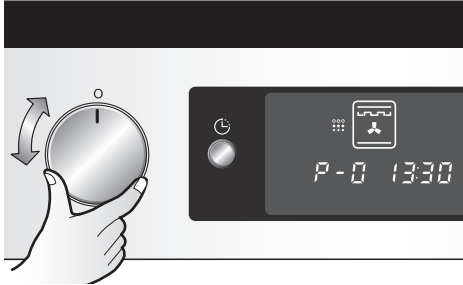
- 2 Set the desired temperature by turning the - + dial , then press the Time button and turn the - + dial to set the heating duration. Then press OK button to start.

Pyrolytic cleaning

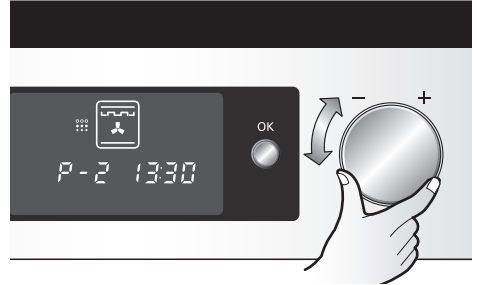
This system is used to clean the oven.

In this mode, the oven is heated to approximately 500°C.

At these high temperatures, traces of food are burned up, and can then simply be wiped off after the Pyrolytic cleaning operation.



- 1** Select the Cleaning mode with the Function dial, and then the Time dial will flash.



- 2** Turn the time dial to select a desired menu. In the example shown P-2.

- 3** Start the program with the OK button.

- 4** After finishing the cleaning, you will hear a signal tone and see "End".

Operation

Pyrolytic cleaning

WARNING

The surfaces of the oven become very hot during Pyrolytic cleaning. Accordingly, keep children away from the oven.

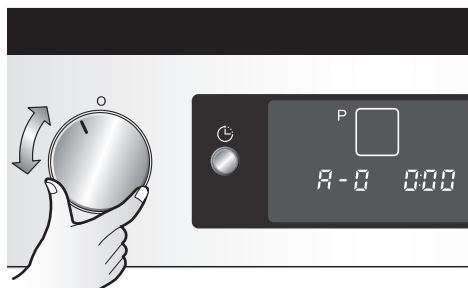
Note : Before self cleaning, all accessories (wire grille, baking tray, deep pan, grill tray, side runners) must be taken out of the oven. Before proceeding, switch the oven off and allow to cool to an appropriate level.

Important : The oven door is locked shut at a temperature of 250°C. It is not unlocked until the temperature falls to 240°C.
The door will only unlock when the internal cavity temperature drops below 240°C. The mains power must be connected for the door to unlock.

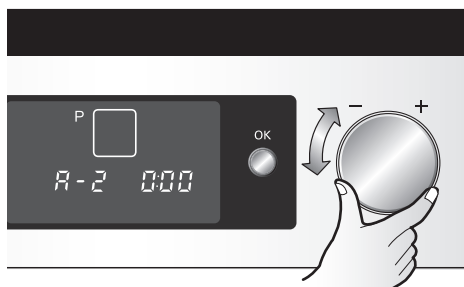
Auto cook

Using the Auto Cook

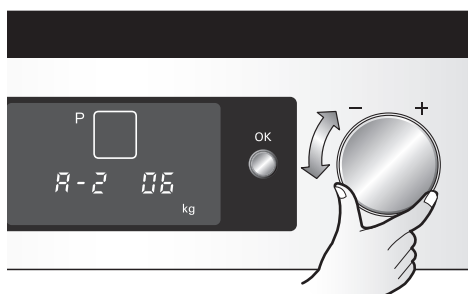
Auto Cook function allows you to cook 30 menus of your favorite foods without selecting operating function, temperature and times. With this function, you can reduce the cooking time thanks to the optimum combination of heating elements.



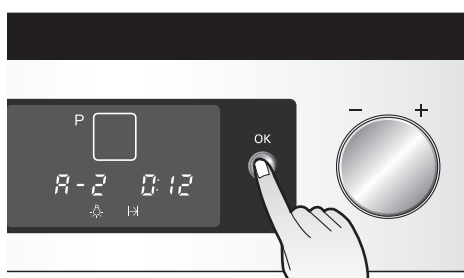
- 1 Set the Function selector to the Auto Cook mode (P).



- 2 Set the desired automatic programme With the time selector (from 1 to 30) and press the OK button.



- 3 Now use the time selector to set the weight of the dish.



- 4 Set the desired cooking time with the Time selector.

- 5 Start the program 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.

Auto cook table

Menu	Category	Weight limit	Step	Utensil	Food Temp.
A-1	Trout	600-1600g	200g	Wire grille + Deep pan	Refrigerated
A-2	Salmon, steak	400-1200g	200g	Wire grille + Deep pan	Refrigerated
A-3	Tuna, steak	400-1200g	200g	Wire grille + Deep pan	Refrigerated
A-4	Scallops	400-1200g	200g	Deep pan	Refrigerated
A-5	Jumbo shrimp	300-1000g	100g	Deep pan	Refrigerated
A-6	Roast beef	1000-2500g	500g	Wire grille + heat proof glass dish	Refrigerated
A-7	Roast pork	1000-2500g	500g	Wire grille + heat proof glass dish	Refrigerated
A-8	Leg of lamb	1000-2000g	500g	Wire grille + heat proof glass dish	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 wire grille and insert into oven. To catch drippings or fat from food, place deep pan below of wire grille.
3	Choose salmon steaks of 200g weight and 2.5cm thickness each. Brush salmon with oil or melted butter, season as desired. Place salmon on wire grille and insert into oven. To catch drippings or fat from food, place deep pan below of wire grille. 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	Put sherry with scallops. Place scallops onto deep pan. Brush melted butter over scallops. Cover with breadcrumbs. Add melted butter over breadcrumbs.
4	Remove feelers of shrimps. Brush with oil or melted butter. Season as desired, place shrimps onto deep pan. Insert into oven. When oven beeps, turn food over.
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.
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.

Auto cook table

Menu	Category	Weight limit	Step	Utensil	Food Temp.
A-9	Roast veal	1000-2000g	500g	Wire grille + heat proof glass dish	Refrigerated
A-10	Chicken, whole	1000-2000g	250g	Wire grille + Deep pan	Refrigerated
A-11	Chicken, legs	600-1800g	200g	Wire grille + Deep pan	Refrigerated
A-12	Duck, whole	1700-2500g	200g	Wire grille + Deep pan	Refrigerated
A-13	Turkey, whole	3200- 4700g	500g	Wire grille + Deep pan	Refrigerated
A-14	Goose, whole	3500- 5000g	500g	Wire grille + Deep pan	Refrigerated

Oven level, from bottom	Instructions
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.
2	Brush chicken with oil or melted butter, season as desired. Place chicken on wire grille and insert into oven. To catch drippings or fat from food, fill a cup of water into deep pan and place below of wire grille. 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 on wire grille and insert into oven. To catch drippings or fat from food, fill a cup of water into deep pan and place below of wire grille. 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 on wire grille and insert into oven. To catch drippings or fat from food, fill a cup of water into deep pan and place below of wire grille. 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.
2	Brush goose with oil or melted butter, season as desired. Place goose onto wire grille 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.

Auto cook table

Menu	Category	Weight limit	Step	Utensil	Food Temp.
A-15	Cordon bleu, frozen	340-1360g	170g	Wire grille + Baking tray	Refrigerated
A-16	Gratinated potatoes	500-1500g	500g	Wire grille + heat proof glass dish	Room
A-17	Roast potatoes	400-1600g	200g	Wire grille + heat proof glass dish	Room
A-18	French fries, frozen	250-750g	250g	Baking tray + baking paper	Frozen
A-19	Pizza, frozen, thin base	200-400g	100g	Wire grille	Frozen
A-20	Pizza, frozen, thick base	400-500g	100g	Wire grille	Frozen
A-21	Croissants	120-600g	120g	Baking tray + Baking paper	Refrigerated
A-22	Quiche, frozen	100-600g	100g	Wire grille	Frozen

Oven level, from bottom	Instructions
3+2	Spread frozen Cordon bleu evenly on wire grille. Insert into oven, placing baking tray underneath to catch dripping liquid.
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.
1	Place frozen pizza on wire grille. Insert into oven. Use only one frozen pizza at a time.
2	Place frozen pizza on wire grille. Insert into oven. Use only one frozen pizza at a time.
2	Place croissants on baking tray with baking paper. Brush croissants with milk or water and insert into oven.
3	Place frozen quiche on wire grille. Insert into oven. Use only one frozen quiche at a time.

Auto cook table

Menu	Category	Weight limit	Step	Utensil	Food Temp.
A-23	Apple pie	100-600g	100g	Wire grille	Refrigerated

Menu	Category	Utensil
A-24	Lasagna	Wire grille + heat proof lasagna dish
A-25	Homemade pizza	Deep pan
A-26	Quiche Lorraine	Wire grille + round baking tin
A-27	Marble guglhupf	Wire grille + Guglbupf tin
A-28	Muffins	Wire grille + muffin tin
A-29	Cinnamon buns	Baking tray + deep pan
A-30	Swedish apple pie	Wire grille + round baking tin

Oven level, from bottom	Instructions													
3	<p data-bbox="240 292 386 323">Ingredients</p> <table border="1" data-bbox="240 339 991 555"> <tr> <td data-bbox="240 339 616 371">3/4 cup white sugar</td> <td data-bbox="616 339 991 371">2 tsp. lemon juice</td> </tr> <tr> <td data-bbox="240 371 616 403">2 tbsp. all-purpose flour</td> <td data-bbox="616 371 991 403">1 tbsp. butter</td> </tr> <tr> <td data-bbox="240 403 616 435">1/2 tsp. ground cinnamon</td> <td data-bbox="616 403 991 435">1 recipe pastry for a 9 inch</td> </tr> <tr> <td data-bbox="240 435 616 467">1/4 tsp. ground nutmeg</td> <td data-bbox="616 435 991 467">double crust pie</td> </tr> <tr> <td data-bbox="240 467 616 499">1/2 tsp. lemon zest</td> <td data-bbox="616 467 991 499">4 tbsp. milk (optional)</td> </tr> <tr> <td data-bbox="240 499 616 555">7 cups thinly sliced apples</td> <td></td> </tr> </table> <p data-bbox="240 563 1039 834"> -Mix together the sugar, flour, cinnamon, nutmeg and lemon zest. -Line one crust in a 9-inch deep-dish pie pan. Layer 1/3 of apples into pie crust. -Sprinkle with sugar mixture and repeat until done. Sprinkle with lemon juice and dot with butter. -Place second pie crust on top of filling and flute the edges. -Cut vents in top crust and brush with milk for a glazed appearance if desired. </p>		3/4 cup white sugar	2 tsp. lemon juice	2 tbsp. all-purpose flour	1 tbsp. butter	1/2 tsp. ground cinnamon	1 recipe pastry for a 9 inch	1/4 tsp. ground nutmeg	double crust pie	1/2 tsp. lemon zest	4 tbsp. milk (optional)	7 cups thinly sliced apples	
3/4 cup white sugar	2 tsp. lemon juice													
2 tbsp. all-purpose flour	1 tbsp. butter													
1/2 tsp. ground cinnamon	1 recipe pastry for a 9 inch													
1/4 tsp. ground nutmeg	double crust pie													
1/2 tsp. lemon zest	4 tbsp. milk (optional)													
7 cups thinly sliced apples														

Oven level, from bottom	Instructions
2	See the recipe on page 58
2	See the recipe on page 59
2	See the recipe on page 60~61
1	See the recipe on page 62
2	See the recipe on page 63
2+4	See the recipe on page 64
1	See the recipe on page 65

Auto cook table

A-24. 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.

A-25. 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 $\frac{1}{2}$ 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.

Auto cook table

A-26. Quiche Lorraine

Ingredients for short pastry:

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

Ingredients for filling:

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

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.

Auto cook table

A-27. Marble guglhupf

Ingredients:

- 1 Tahitian vanilla pod
- 200 g soft butter
- 180 g sugar
- 4 eggs
- 2 tablespoons rum
- 350 g flour
- 20 g baking powder
- 200 g cream
- 100 g dark chocolate
- 1 tablespoon butter
- A little 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 (1¹/₂ 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.

A-28. Muffins

Ingredients:

- 150 g flour
- 1¹/₂ 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.

Auto cook table

A-29. Cinnamon buns

Ingredients (for 2 sheets):

- 1 cube fresh yeast
- 50 g sugar
- 75 g unsalted butter
- 250 ml milk
- $\frac{1}{2}$ 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.

A-30. 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.



WARNING

- **When opening the door during cooking, keep your face and body away. Hot steam generated from oven may cause burns or injury.**

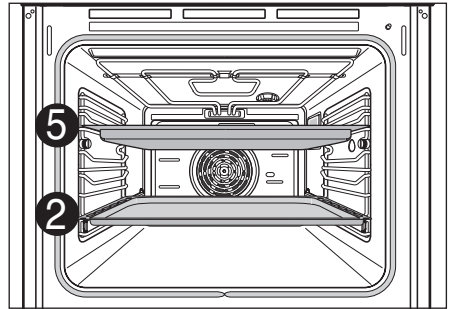
Baking

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 grille.
- 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 times 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
	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 ²⁾	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 For both types of baking, in hrs, mins.
	Oven level	Temp. in °C	Oven level	Temp. in °C	
Slices with topping/ filling, e.g. quark, cream, sugar, almonds	–	–	4	160–180 ¹⁾	0:40–1:20
Pizza (thick base) ²⁾	1	180–200	1	190–210 ¹⁾	0:30–1:00
Pizza (thin base)	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
Biscuits					
Shortcrust biscuits	3	150–160	4	170–190 ¹⁾	0:06–0:20
Iced biscuits	3	140–150	4	160–180	0:10–0:40
Cake mixture biscuits	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	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) 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 sheet			
Pie / eclair	2/5	160–180 ¹⁾	0:35–0:60
Dry sponge cake with crumble topping	2/5	140–160	0:30–0:60
Biscuits			
Shortcrust biscuits	2/5	150–160	0:15–0:35
Iced biscuits	2/5	140–150	0:20–0:60
Cake mixture biscuits	2/5	160–170	0:25–0:40
Cakes and pastries with egg white, meringues	2/5	80–100	2:10–2:50
Macaroons	2/5	100–120	0:40–1:20
Yeast dough cookies	2/5	160–170	0:30–0:60
Puff pastry cakes and pastries	2/5	170–180 ¹⁾	0:30–0:50
Bread rolls	2/5	180–190 ¹⁾	0:30–0:55

1) Preheat oven!

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

You can use the Fan grill() or Conventional heat() functions for roasting.

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 grille 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 dish 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 or dish. It is easier to remove fat splashes when the oven is still warm.




CAUTION

- **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 onto the pan surfaces.
- 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)	
		Temp. (°C) – (2)	Time (mins.)	Temp. (°C) – (2)	Time (mins.)
Beef (approx. 1kg)	2 ²⁾	190	50~70	200	70~90
Venison (approx. 1kg)	2 ²⁾	180	75~100	200~240	100~120
Leg of pork (approx. 1kg)	2 ²⁾	180~190	80~110	200	100~120
Rolled pork (approx. 1kg)	2 ²⁾	180~190	90~120	200~220	110~130
Leg of lamb (approx. 2kg)	2	180	110~130	200	150
Poultry (approx. 1kg)	2 ²⁾	210	50~60	200~220	70~90
Poultry (approx. 2kg)	2	200	60~80	200~220	110~120
Stuffed	2	180~190	100~120	200~220	110~140
Poultry (approx. 4kg)	2	180~190	120~140	190~210	130~150
Whole fish (approx. 1.5kg)	2 ²⁾	160~180	35~55	200~220	35~55

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

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

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

Grilling

For grilling, you have a choice of 3 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.

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 deep pan for grilling. Use the wire grille 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.

CAUTION

- **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	
		1st side	2nd side
Rissoles	5	8–10 mins.	6–8 mins.
Pork fillet	5	10–12 mins.	6–10 mins.
Grilling sausages	5	8–10 mins.	6–8 mins.
Beef or veal steaks	5	6–7 mins.	5–6 mins.
Fillet of beef (1 kg approx.)	4	10–12 mins.	10–12 mins.
Toast ¹⁾	4	2–3 mins.	2–3 mins.
Toast with topping	4	6–8 mins.	–

1) Wire grille 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 grille.
- 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 onto the plate or a baking pan if using the wire grille.

Oven levels

- For defrosting, use the wire grille 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 grille 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.
Meat, 500 g	90–120	Turn the meat after half of the time.
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 grille 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 grille 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 grille on Level 2.

Preparation

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

Cleaning and care

CAUTION

- 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 grille, baking tray, etc.) after use and allow to dry fully. If necessary, treat in advance to soften deposits.

Oven light

Risk of electric shock!

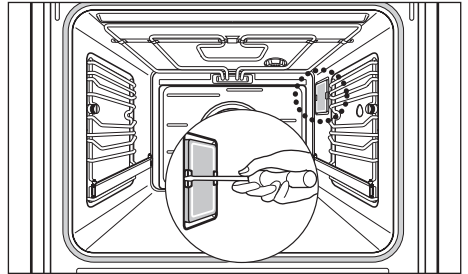
- Switch the oven off before replacing bulbs.
- Disconnect the appliance from the electricity supply by unplugging the power lead, or remove the fuse or turn off the circuit breaker from the house fuse box.

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

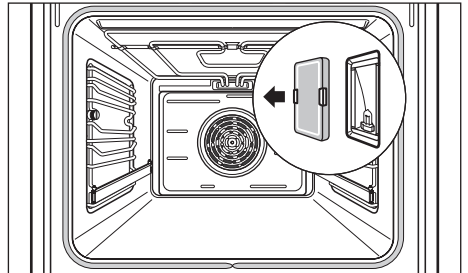
Remove the glass cover with the aid of a narrow, flat implement (e.g. tea-spoon) and clean it. Use one hand to hold the glass cover so that it does not fall when it is removed.



Step. 2

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

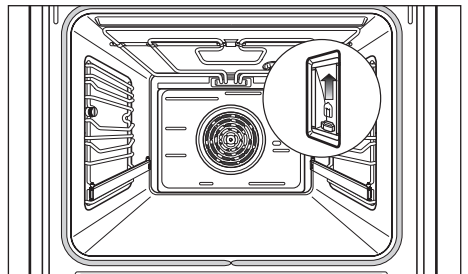
Note : Always use a cloth to take hold of a halogen light to avoid it burning on fatty deposits.



Step. 3

Refit the glass cover.

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

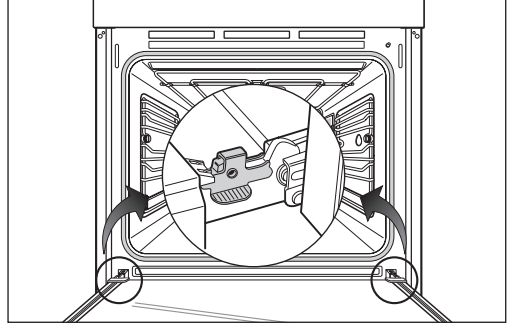


Oven door

Removing the oven door

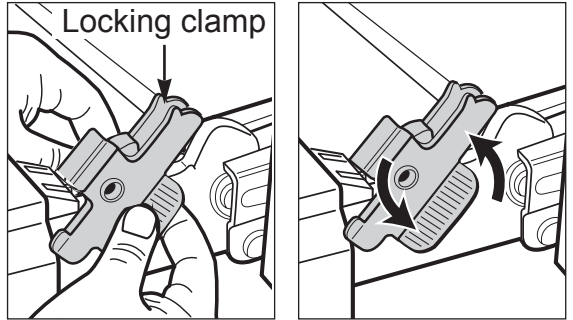
Step. 1

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.



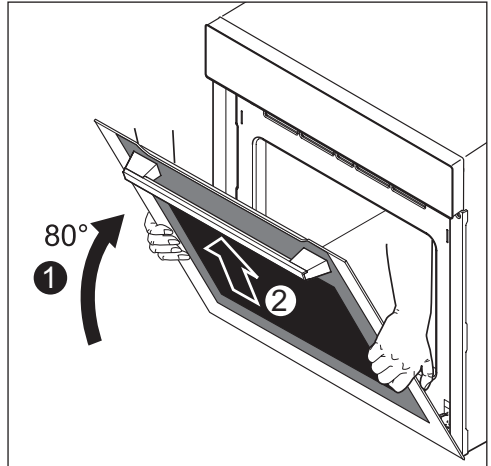
Step. 3

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.

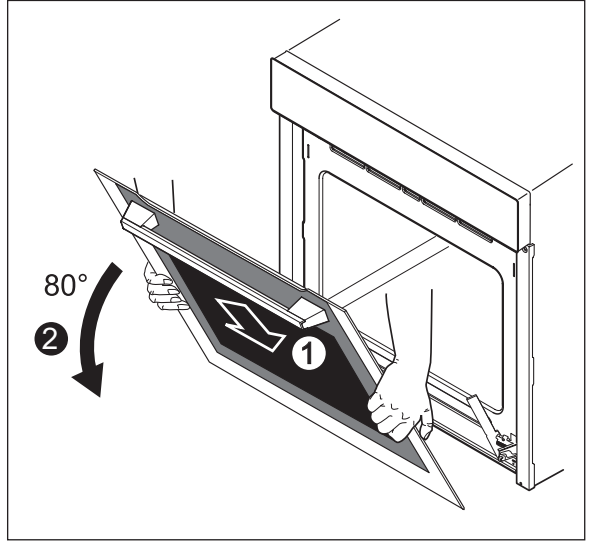


Rehanging the oven door

Step. 1

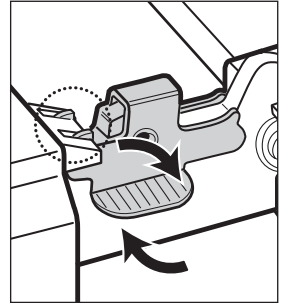
Hold the door securely at both sides and carefully fit it back onto the hinge guides.

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

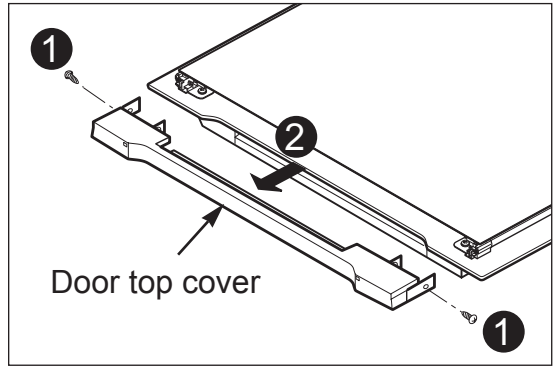
Dismantling the oven door

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 after it has cooled down. 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.

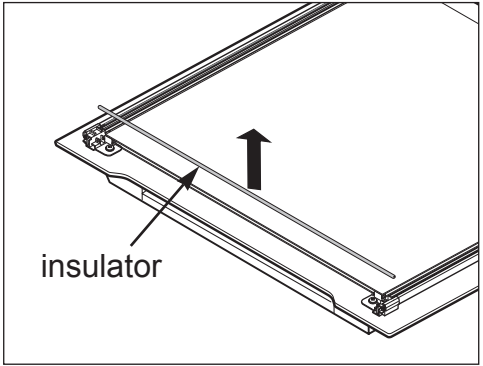
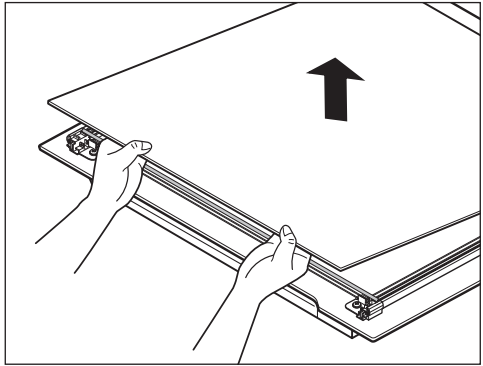
Step. 1

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

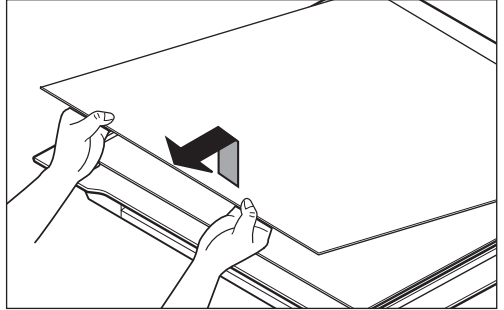
Lift the innermost pane up and out from the door carefully. Then remove the insulator.



Step. 3

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

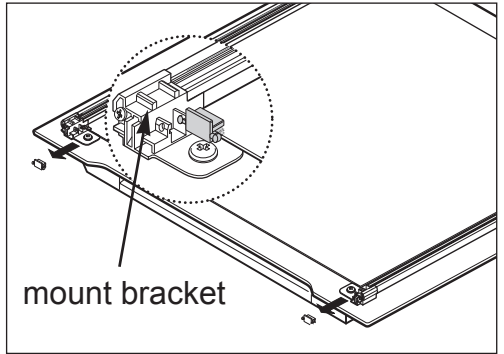
Note : Spacers are located next to the mount bracket to keep the Individual door panels in position.



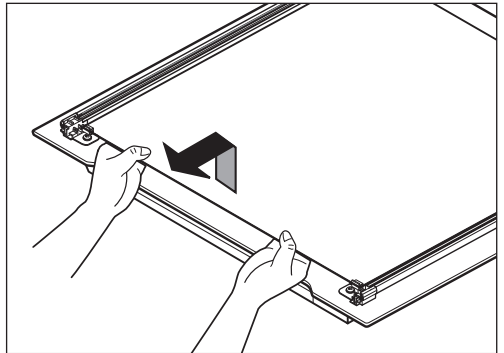
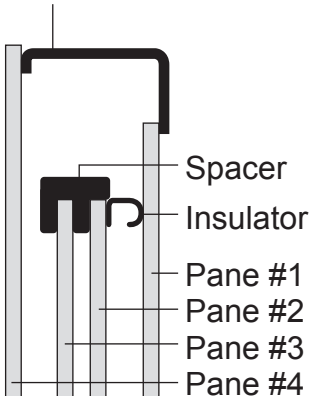
Step. 4

Now the third pane can be removed.

Handle them very carefully to avoid the risk of breakage.



Door top cover

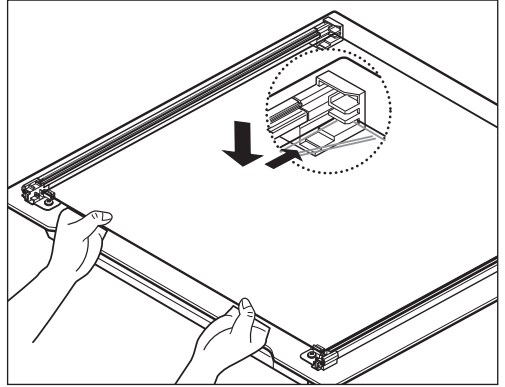


Oven door

Refitting the glass panels

Step. 1

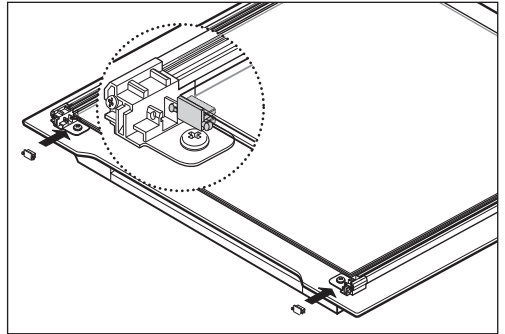
Refit the third pane and spacer. Then refit the second pane carefully.



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 circuit breaker or the fuses have been tripped.	Check the fuse and the circuit breaker. If the fault reoccurs, consult a qualified electrician.
The oven does not heat up even after function and temperature are set.	Overall & End of cooking time were set to start cooking at a later time.	Cancel the settings or set them again.
The clock symbol blinks 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 or turning off the circuit breaker in the house fuse box.

The appliance must only be repaired by **a specially trained and qualified electrical professional**. 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.
F-3	Door Locking system has malfunctioned.	Shut off the power supply and reconnect the power. (wait a few minutes) If the door is unlocked, you can use the oven normally. But if the fault message appears again, 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.**
- **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 dealers may not be covered by the warranty if the cause of failure is the result of abnormal customer use.**

Technical specifications

Mains connection 220-240 V~ 50 Hz

MAX power consumption 3200 watt

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) 65 L

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.lg.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 requesting 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

Memo

Memo





FOR CUSTOMER SERVICE PLEASE CONTACT LG Service on
1300 LG CARE (1300 54 2273) AUSTRALIA or
0800 LG CARE (0800 54 2273) NEW ZEALAND

www.lg.com

LG Electronics Australia 2 Wonderland Drive Eastern Creek NSW 2766 (ABN : 98 064 531 264)