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OWNER'S MANUAL

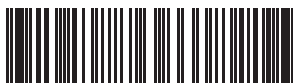
BUILT-IN OVEN



Before beginning installation, read these instructions carefully. This will simplify installation and ensure that the product is installed correctly and safely. Leave these instructions near the product after installation for future reference.

ENGLISH

WS3D6010G WS5D6010G



MFL05837306
Rev.00_060126



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This manual may contain images or content that may be different from the model you purchased.

This manual is subject to revision by the manufacturer.

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IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE

Safety Messages

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and follow all safety messages.

Read and follow instructions when you use the appliance to avoid fire risks, electric shock, bodily injuries or damage. This guide does not include all possible situations that could happen. Always contact your technical service agent or the manufacturer when any incomprehensible problem appears. These instructions are only valid if the country symbol appears on the appliance. If the symbol does not appear on the appliance, it is necessary to refer to the technical instructions which will provide the necessary instructions concerning modification of the appliance to the conditions for use in the country.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the safety alert symbol and either the word **WARNING** or **CAUTION**.

These words mean:



WARNING

You may be killed or seriously injured if you do not follow instructions.



CAUTION

You may be injured or cause damage to the product if you do not follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what may happen if the instructions are not followed.

WARNING

WARNING

- To reduce the risk of explosion, fire, death, electric shock, injury or scalding to persons when using this product, follow basic precautions, including the following:
-

Installation

- Never allow anyone to climb, sit, stand or hang on the oven door. Injury might result from contact with hot food or the oven itself.
- Do not line the oven walls, racks, bottom, or any other part of the oven with aluminum foil or any other material. Doing so will disrupt heat distribution, produce poor baking results and cause permanent damage to the oven interior (aluminum foil will melt to the interior surface of the oven).
- Do not use aluminum foil or any other material to line the oven bottom. Improper installation of oven liners may result in a risk of electric shock or fire.
- Make sure your appliance is properly installed and grounded by a qualified installer, according to the installation instructions. Any adjustment and service should be performed only by qualified installers or service technicians.
- Be certain that all packing materials are removed from the appliance before operating. Keep plastic, clothes, paper, and other flammable materials away from parts of the appliance that may become hot.
- The electrical power must be shut off while the electrical connections are being made.
- Improper connection of aluminum house wiring to copper leads can result in an electrical hazard or fire. Use only connectors designed for joining copper to aluminum and follow the manufacturer's recommended procedure closely.
- Do not open or close the oven door by foot using excessive force.
- Do not obstruct vent hole with tissue.
- Do not use the oven to dry a live animal.

- Do not place, store, or cook any living animals or organism in the oven.
- Do not use the oven for firing of pottery or curing of painted items.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Do not install the appliance on the floor.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Operation

- Do not use this oven for Commercial applications. This oven is exclusively and intended for Domestic use only.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF THE OVEN.** Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool. Other surfaces, such as oven vent openings and surfaces near these openings, oven doors, and windows of oven doors, also get hot and may cause burns if not allowed to cool.
- Use care when opening the door. The hot air and steam that escape can cause burns to hands, face and eyes. Let hot air or steam escape from the oven before removing or replacing food in the oven.
- Do not use plastic to cover food. Use foil or oven-safe lids only.
- Never attempt to dry a pet in the oven.
- Never use your appliance for warming or heating the room.
- Always use pot holders or oven mitts when removing food from an oven. Cookware will be hot. Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let the pot holder touch hot heating elements. Do not use a towel or other bulky cloth to remove food.
- Do not heat unopened food containers. Pressure in the containers may cause them to burst which may result in injury.

- Do not allow aluminum foil or the temperature probe to contact heating elements.
- Do not touch the oven racks while they are hot.
- If a rack must be moved while the oven is hot, do not let the pot holder contact the hot heating element in the oven.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns caused by touching hot surfaces of the door and oven walls.
- Do not use the oven if a heating element develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the heating element may fail and present a potential burn, fire, or shock hazard. Turn the oven off immediately and have the heating element replaced by a qualified service technician.
- DO NOT block the oven vent during operation. This can damage the electric parts of the oven. Air must be able to circulate freely. The bottom vent trim should be properly assembled on the front bottom of the oven before installing the oven door.
- Do not put large, heavy items such as whole turkeys on the open oven door.
- Take care when the door is open to avoid injury.
- If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent qualified person.
- Do not allow children to crawl into the oven.
- Do not put your hand under the controller or between the door and bottom vent trim during operation. The outside of the oven can become very hot to the touch.
- 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.

- Young children should be supervised to ensure that they do not play with the appliance.
- During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. Young children should be kept away.
 - These surfaces may be hot enough to burn skin even after cooking is finished, though they may not appear to be so, avoid placing hands and arms inside the oven.
- Accessible parts can become hot during use. Young children should be kept away.
- Exposed parts of the oven can become hot during grilling. Keep children at a distance.
- The instructions shall state that under such conditions the surfaces can get hotter than usual and children should be kept away.

Maintenance

- Do not store items of interest to children on the back guard or in cabinets above a cooking appliance. Children climbing on the oven to reach items could be seriously injured.
- Let hot cookware and utensils cool in a safe place, out of reach of small children.
- If the door glass, surface, or oven heating unit of the appliance are damaged, discontinue use of the appliance and call for service.
- Always disconnect power from the appliance before servicing.
- Before replacing the oven light, switch off the electrical power to the oven at the main fuse or circuit breaker panel.
- Never pour cold water over a hot oven for cleaning purposes.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts causing a risk of electric shock.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.

- If your oven is dropped or damaged, have it thoroughly checked by a qualified service technician before using it.
- 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. (on some models only)
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN CAVITY.** During and after use or cleaning the interior, do not touch other flammable materials contact heating elements or interior surfaces of oven cavity until they have had sufficient time to cool. Other surfaces, such as windows of oven door, oven lamp, also get hot and may cause burns if not allowed to cool.

Risk of Fire and Flammable Materials

- Do not store or use flammable material in or near the oven. Flammable materials include paper, plastic, pot holders, linens, wall coverings, curtains, and gasoline or other flammable vapors and liquids such as grease or cooking oil. These materials can ignite when the oven is in use.
- Use extreme caution when moving or disposing of hot grease.
- Wear proper apparel. Do not wear loose-fitting or hanging garments, which may ignite if they contact hot surfaces, and cause severe burns.
- Do not use the oven for drying clothes. Only use the oven for its intended purpose.
- If cabinet storage is provided directly above the oven, use it to store items that are not frequently used and can be safely stored in an area subjected to heat. Temperatures may be unsafe for volatile items such as flammable liquids, cleaners or aerosol sprays.
- Do not use water on grease fires. 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 spread a grease fire and cause personal injury.

CAUTION

Operation

- Always heat fat slowly, and watch as it heats.
- If frying combinations of oils and fats, stir them together before heating.
- Use a deep fat thermometer, if possible, to prevent overheating fat beyond the smoking point.
- Use the least possible amount of fat for effective shallow or deep-fat frying. Filling the pan with too much fat can cause spillovers when food is added.
- Accessible parts can become hot when the grill is in use.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- The door or the outer surface may get hot when the appliance is operating.
- Do not use this oven for purposes other than cooking.
- Use caution if opening the door when the oven is operating. Hot surfaces can cause serious burns.
- In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
- Excess spillage must be removed before cleaning.
- When using cleaning mode, remove the baking tray, deep baking tray, wire grill, all cookware, aluminum foil, or any other material from the oven.

Maintenance

- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be performed by a qualified technician.

10 IMPORTANT SAFETY INSTRUCTIONS

- Do not use harsh etching, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface. Scratches can cause the glass to shatter.
- Make sure oven lights are cool before cleaning.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Do not rinse trays and racks by placing them in water just after cooking. This may cause breakage or damage.
- The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could shorten the life of the appliance and possibly result in a hazardous situation.
- Never use oven cleaner in the cooking compartment when it is still warm, and never heat up the oven unless all oven cleaner has been wiped off.
- Do not use oven cleaners, steam cleaners, harsh chemical cleaners, bleach, vinegar, steel scouring pads, or abrasive pads or cleansers to clean the oven, as they can permanently damage the oven surface.
- Do not remove the door cover without the appliance door removed beforehand. Damage caused by incorrect operation is not covered under warranty.
- Keep your hands away from the hinges when removing the door cover and inner glass and/or closing the door.
- Once the door cover is removed, the inner glass can be easily moved and it can cause damage and/or injury.
- Before maintenance, deactivate the appliance and disconnect the mains plug from the mains socket.

CARING FOR THE ENVIRONMENT

Disposal

 CAUTION

- Your new oven has been correctly packaged for transportation. Remove all of the packaging material before putting the appliance into use.
- Do not forget to remove the foils from the telescoping runners and from the panel.

Single material of packaging

Packaging material		Alphabetical	Numerical
Plastic	Polyethylene terephthalate	PET	1
	High-density polyethylene	HDPE	2
	Polyvinylchloride	PVC	3
	Low-density polyethylene	LDPE	4
	Polypropylene	PP	5
	Polystrene	PS	6
Paper & Cardboard	Corrugated board	PAP	20
	Another board	PAP	21
	Paper	PAP	22
Metals	Steel	FE	40
	Aluminum	ALU	41

Packaging material		Alphabetical	Numerical
Wood	Wood	FOR	50
	Cork		51
Textile	Cotton	TEX	60
	Jute		61
Glass	Clear glass	GL	70
	Green glass		71
	Brown glass		72

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

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.

INSTALLATION INSTRUCTIONS

Installation should be undertaken by a qualified professional electrician only.

Safety Instructions for the Installer

The oven must be installed in compliance with the manufacturer's instructions. For more information about installation, please refer to the installation manual.

- Do not install the appliance if there is a transport damage. Contact an LG Electronics customer information centre.
- During installation, ensure that no persons can come into contact with live components.
- 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 at least by two persons.
- Before initial use, remove all packaging, both external and from inside the appliance.
- No modification may be made to the oven's technical characteristics.
- Disconnect the electrical power to the appliance at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electrical shock.
- Make sure to slide the tray and wire grill in a correct position as the telescopic runner pins are inserted through the holes on both sides.

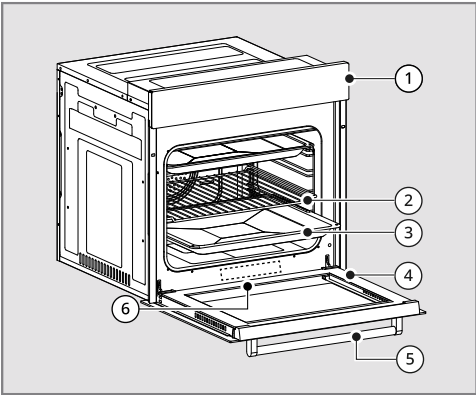
Electrical connection

- If the switch is not accessible after installation an additional means of disconnection must be provided for all poles. The means of disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- This appliance incorporates an earth connection for functional purposes.

PRODUCT OVERVIEW

Product Features

Exterior / Interior



①	Control Panel	④	Oven Door
②	Wire Rack	⑤	Oven Handle
③	Baking Tray	⑥	Rating Label, Model and Serial Number Plate

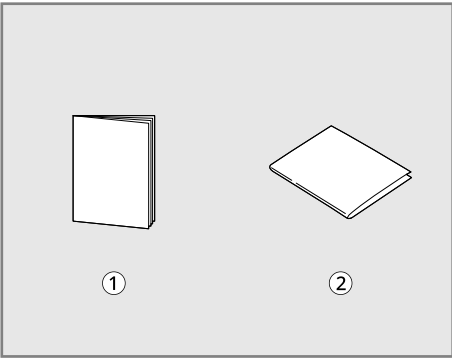
Accessories

NOTE

- Contact an LG Electronics customer information center if any accessories are missing.
 - Please find the contact data of all countries in the enclosed warranty card.
- For your safety and for extended product life, only use authorized components.
- The manufacturer is not responsible for product malfunction or accidents caused by the use of separately purchased, unauthorized components or parts.
- The images in this guide may be different from the actual components and accessories, which are subject to change by the manufacturer without prior notice for product improvement purposes.
- The included accessories vary depending on the model you purchased.

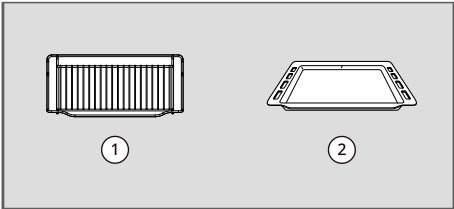
①	Wood Screws for Mounting (2 ea)
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Manuals



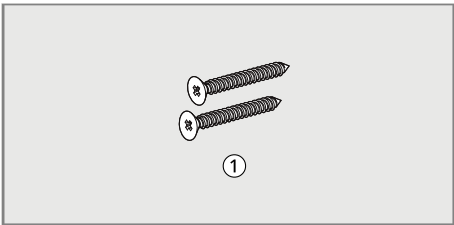
①	Owner's Manual
②	Installation Guide

Accessories for Cooking



①	Wire Grill (1 ea)
②	Baking Tray (1 ea)

Accessories for Installation

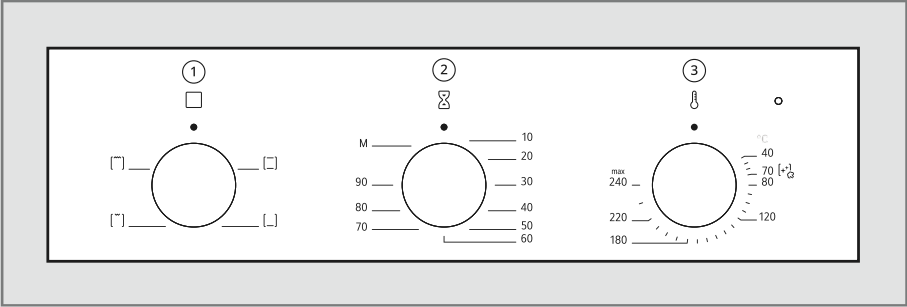


OPERATION

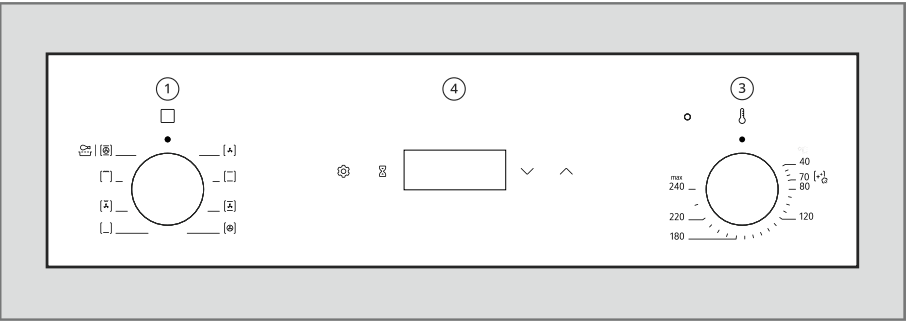
Operating Control Panel

Control Panel Features

[WS3D6010G]



[WS5D6010G]



①	Left knob Turn the knob to select operating mode.
②	Center knob Turn the knob to set the timer.
③	Right Knob Turn the knob to select oven temperature.
④	Display Press any button on the control panel to activate the display.

Energy Saving Tips

- Multiple-rack cooking saves time and energy.
Whenever possible, cook foods requiring the

same cooking temperature together in one oven.

- For optimal performance and energy savings, follow the guides for proper rack and pan placement.
- Avoid opening the oven door more than necessary during use. This helps the oven maintain temperature, prevents unnecessary heat loss, and saves on energy use.

Changing Settings

Clock (Model WS5D6010G)

Before the oven can be used, the time should be set.

- 1) After the oven has been electrically connected, press the timer button. Then set the time of day by using the ^ and v button.

	Timer button
--	--------------

- 2) Press the timer button again to finish the setting.

Control Lock

The control lock feature disables the oven's display. All display keys except Options are disabled. It does not affect operation.

Lock / Unlock

- 1) Press the setting button ⚙ for 3 seconds on the display to stop all buttons.
- 2) Press the setting button ⚙ for 3 seconds on the display to release all buttons.

Oven Light

The interior oven light turns on automatically when the appliance is powered on.

Operating the Oven

Before Using the Oven

NOTE

- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same temperature that is set on the oven.
- Avoid opening the oven door more than necessary during use. This helps the oven maintain temperature, prevents unnecessary heat loss, and saves on energy use.

Getting Start

After connecting the appliance to the power or following a power cut, the colon in times flashing.

To clear the flashing time, press any button and reset the clock if needed.

Cleaning the cooking compartment and accessories

Before using the appliance to prepare food for the first time, you must clean the cooking compartment and accessories.

Clean the accessories by hand as is described in the **Maintenance** instructions.

- Ventilate the kitchen while the appliance is heating up.
- Make sure there are no remaining packing materials such as polystyrene pellets in the cooking chamber and remove any adhesive tape from inside or outside the appliance.
- Wipe the smooth surface of the cooking chamber with a soft, damp cloth before heating the appliance.
- To get rid of the smell of new products, heat them with the oven door closed when the cooking chamber is empty.

Oven Vent

Areas near the vent may become hot during operation and may cause burns. Avoid placing plastics near the vent as heat may distort or melt the plastic.

18 OPERATION

It is normal for steam to be visible when cooking foods with high moisture content.

⚠ WARNING

- Do not block the vent between the oven door and the controller.

- 2) Use the ^ and v buttons to adjust the cooking time, then press the timer button to confirm.
- 3) When the cooking time ends, press any button to stop the alarm.

Manual Cook

Setting the Manual Cook

- 1) Turn the left knob to select the desired cook mode.
- 2) Turn the right knob to select the desired temperature.
 - If the heater is working properly, a red light will come on on the right side.

NOTE

- After cooking is complete, the appliance's cooling system continues to operate. Do not turn off the power until cooling is finished. The system switches off automatically once cooling is complete.
- When cooking is finished, return the knob to its original position. the appliance stop operating.

Setting the Timer

Set desired cooking time by using knob or display. When the cooking time has expired, the heaters turn off with buzzer alarm.

[WS3D6010G]

- 1) Turn the center knob to set the desired cooking time. The timer can be set for up to 90 minutes.

[WS5D6010G]

- 1) Press the timer button to set the desired cooking time.

	timer button
--	--------------

Manual Cook Guide

Cook Mode		Temp. Range °C	Description
Large Grill ^{*1*2}		40-240	Large Grill mode 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. The preset level is high. Always grill with the door closed.
Small Grill ^{*1}		40-240	Small Grill mode 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. The preset level is High. Always grill with the door closed.
Bottom Heat ^{*1*2}		40-240	In Bottom Heat mode, only the concealed heating element in the oven floor is used. This function is particularly suitable for finishing off cakes or pizzas on one of the lower oven levels.
Top Bottom Heat ^{*1*2}		40-240	In Top Bottom Heat mode, the upper and concealed lower heating elements are used. This operating mode is suitable for baking cakes, baking for a short time, and sensitive doughs.
Fan ^{*2}		40-240	In Fan mode, The oven is not heated. Only the fan and lamp work. Suitable for defrosting icy food.
Roasting ^{*2}		40-240	In Roasting mode, the upper heating elements and the convection fan are on. This function is suitable for large pieces of meat or poultry, such as rolled roast or turkey.
Fan Assisted Air ^{*2}		40-240	In addition to the Top Bottom Heat mode (upper and concealed lower), the Fan Assisted Air mode uses the convection fan. This means that the roasting and baking temperature can be reduced by 20-40 °C. This mode is suitable for cakes and biscuits, as it is possible to bake on more than one level at the same time.
Hot Air ^{*2}		40-240	Hot Air mode uses only the heating element in the back wall and the convection fan. It is also possible to bake on more than one level in Hot Air mode. This means that it is suitable for fruit cakes and stirred cake or yeast dough, for example a bread plait.

Cook Mode		Temp. Range °C	Description
Air Fry ^{*2}		40-240	The Air Fry function is specially designed for oil free frying.

*1 WS3D6010G

*2 WS5D6010G

Baking

When baking, use the Hot Air or Top Bottom Heat modes.

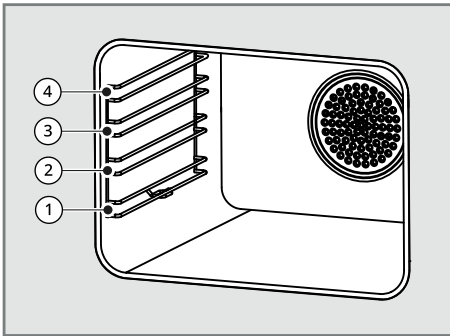
Baking Tins

- When baking in Top Bottom Heat modes, use baking tins with a dark metal or coated surface.
- When baking with Hot Air, 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 Top Bottom Heat, you can place two baking tins side by side in the oven. This means that the baking time is only slightly longer.

Oven Rack Position

The Oven Rack Positions are numbered from the bottom up.

It is important to place the wire rack into the oven properly. You may place a baking tray or a standard tray in the lower and upper wire racks.



Recommended Baking Guide

The baking guide contains the temperature settings, baking times and oven rack positions 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 rack, the baking time may be extended by 10-15 minutes.
- Foods with a high liquidity content (e.g. pizza, fruit cakes, etc.) should be baked on a single rack only.
- With cakes and baked items with different racks 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 before you finish cooking.

NOTE

- Always count Rack Position from the bottom up.

Baking on a single oven rack

- Rack: Rack Position

Menu	Rack	Mode	Temperature (°C)	Preheating Time (minutes)	Baking Time (minutes)
Cake	2-3	 	170-180	7-10	30-35
Small muffin	2	 	170-180	7-10	25-30
Pie	2	 	180-200	7-10	35-45
Pastry	2		180-190	7-10	20-25

Menu	Rack	Mode	Temperature (°C)	Preheating Time (minutes)	Baking Time (minutes)
Cookie	2		170-180	7-10	20-25
Apple pie	1-2	 	180-190	7-10	50-70
Sponge cake	2		200/150 ^{*1}	-	20-25
Pizza	3	 	180-200	7-10	20-30
Lasagna	2-3		180-200	7-10	25-40
Macaroon	2		170	7-10	50-60

*1 We recommend you to cook at 200 °C for the first half of the cooking period, and at 150 °C for the remaining half.

Tips for baking

Results of Baking	Possible Cause	Solution
The cake base is too light	Wrong oven rack position	Use a dark baking tin or put the cake one rack 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.

Results of Baking	Possible Cause	Solution
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.

Hot Air

Tips for Hot Air

- Use Hot Air for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- Multiple oven rack cooking may slightly increase cook times for some foods.
- Cakes, cookies and muffins have better results when using multiple racks.

Grilling

 WARNING

- Exposed parts of the oven can become hot during grilling. Keep children at a distance.
- Keep the oven door closed while grilling.

NOTE

- When you place the grill on the top rack, the food on the grill shall not touch the grill.

Tips for Reducing Smoke

Due to the intense heat associated with grilling, it is normal to experience smoke during the cooking process. This smoke is a natural by product of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount of smoke in your oven.

- The wire grill should always be thoroughly cleaned and at room temperature at the beginning of cooking.
- ALWAYS run your cooktop ventilation system or vent hood during grilling to help expel smoke from the room.
- Keep the interior of your oven as clean as possible. Leftover debris from prior meals can burn or catch fire.
- Avoid fatty marinades and sugary glazes. Both of these will increase the amount of smoke you experience. If you would like to use a glaze, apply it at the very end of cooking.
- As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.
- Adhere to the recommended grill settings and cooking guidelines in the chart on the following page whenever possible.

Roasting

The roasting guide contains the required temperatures, roasting times and oven rack positions 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 Top Bottom Heat. For all other kinds of meat we recommend Roasting 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 of the cooking time.

⚠ WARNING

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

NOTE

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

Recommended Roasting Guide

- Rack: Rack Position

Menu	Rack	Mode	Temperature (°C)	Preheating Time (minutes)	Cooking Time (minutes)
Chicken	3		200-220	7-10	25-35
Fish	3		200-220	7-10	25-35
Roast Beef	3-4		Max	7-10	15-20
Meatballs	3-4		Max	7-10	20-25

Tips for Roasting

- For better roasting results, baste joints and poultry with their own juices a number of times during the roasting process.
- 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 wire grill above the deep pan (or baking tray) (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.
- Pour enough water into the deep pan (or baking tray) to prevent smoke generation when you use roasting mode.
- 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.

Air Fry

The Air Fry function is specially designed for oil-free frying.

NOTE

- If cooking multiple batches, the later batches may take less time to cook.
- Wet batters and coatings will not crisp or set when using the Air Fry mode.

Tips for Air Fry

- For best results, cook food on a single rack placed in positions suggested in the chart in this manual.
- Spread the food out evenly in a single layer.
- Use either an air fry tray or a dark baking tray with no sides or short sides that does not cover the entire rack. This allows for better air circulation.
- If desired, spray the baking tray or air fry tray with a pan spray. Use an oil that can be heated to a high temperature before smoking, such as avocado, grapeseed, peanut or sunflower oil.
- Place a foil-lined baking tray on a rack in position 1 to catch the oil falling from the food. For high-fat foods like chicken wings, add a few sheets of parchment paper to absorb the fat.
- Check food often and shake it or turn it over for crisper results.
- Prepared frozen foods may cook faster with the Air Fry mode than stated on the package. Reduce the cooking time by about 20 percent, check food early, and adjust cooking time as needed.
- Use a food thermometer to make sure food has reached a safe temperature for consumption. Eating undercooked meats can increase your risk of food-borne illness.
- For the crispiest results, dredge fresh chicken wings or tenders in seasoned flour. Use 1/3 cup flour for 0.9 kg of chicken.
- When using a baking tray, place baking paper on the tray and cook.

Recommendations When Air Frying High-Fat Foods

Foods high in fat will smoke when using the Air Fry mode. For best results, follow these recommendations when air frying foods that are high in fat, such as chicken wings, turkey legs, lamb

chops, ribs, duck breasts, or some plant-based proteins.

⚠ CAUTION

- Never cover slots, holes, or passages in the oven bottom or cover entire racks with materials such as aluminum foil. Doing so blocks airflow through the oven and can result in carbon monoxide poisoning. Aluminum foil can also trap heat, causing a fire hazard or poor oven performance.
- Clean the grease filters on your exhaust hood regularly.
- Turn on your exhaust hood at a high fan setting before you start Air Fry and leave it on for 15 minutes after you're done.
- Open a window or sliding glass door, if possible, to make sure the kitchen is well-ventilated.
- Keep the oven free from grease buildup. Wipe down the interior of the oven before and after air frying (once the oven has cooled).
- Run oven cleaning cycles regularly, depending on how often and what types of food you Air Fry.
- Avoid opening the oven door more than necessary to help maintain the oven temperature, prevent heat loss, and save energy.
- Air-frying fresh chicken pieces such as wings or drumsticks with the skin left on can produce smoke as the fat renders at high temperatures. If the smoke is excessive, use the Roast mode instead of Air Fry.

Recommended Air Frying Guide

Cooking on a baking tray

- Arrange food evenly in a single layer.
- Flip food over during cooking to avoid burning it.
- Rack: Rack Position

Menu	Rack	Mode	Temp. (°C)	Preheati ng Time (minute)	Time (minute)	Quantity (kg)
Cookie	2-3		170	8-10	10-15	-
Frozen chicken nuggets	2-3		200	8-10	20-25	0.75
Frozen fried potatoes	2-3		220	8-10	20-25	0.7
Halloumi fries	2-3		200	8-10	10-15	0.25
Steak	2-3		180	8-10	10-15	1.0
Meatball	2-3		180	8-10	10-15	1.0
Pizza	2-3		200	8-10	10-15	-
Mushrooms	2-3		200	8-10	15-20	1.0
Chicken rolls	2-3		180	8-10	25-30	1.0
Chicken breast	2-3		180	8-10	25-30	0.75

MAINTENANCE

Cleaning

Interior

WARNING

- Never wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hairlike cracks).
-

CAUTION

- Do not use oven cleaners, steam cleaners, harsh chemical cleaners, bleach, vinegar, steel scouring pads, or abrasive pads or cleansers to clean the oven, as they can permanently damage the oven surface.
 - Do not clean the gasket.
 - Do not clean the interior with the oven light on.
 - To prevent burns, wait until the oven has cooled down before touching any of its parts.
-

Do not use oven cleaners to clean the oven cavity.

- A plastic spatula can be used as a scraper to scrape off any chunks or debris before and after oven cleaning.
- Using the rough side of a non-scratch scouring pad may help to take off burnt-on stains better than a soft sponge or towel.
- Certain non-scratch scrubbing sponges, such as those made of melamine foam, available at local stores, can also help improve cleaning.
- Food spills should be cleaned when the oven cools immediately after the cooking has ended. Leaving spills or splatter unattended to may cause surface etching or discoloration.
- At high temperature, foods react with porcelain and a permanent dull spot can result. When cleaning a spot, use only non-abrasive cleaners or scrubbers.
- When cleaning a spot, use only non-abrasive cleaners or scrubbers.

Exterior

Painted and Decorative Trim

For general cleaning, use a cloth with hot soapy water. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave it on for 30 to 60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners.

Stainless Steel Surfaces

WARNING

- To avoid scratches, do not use steel wool pads.
-

NOTE

- To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish.
 - Always wipe in the direction of the metal surface finish.
 - Stainless steel appliance cleaner or polish can be purchased online or from most retailers of appliances or home goods.
-

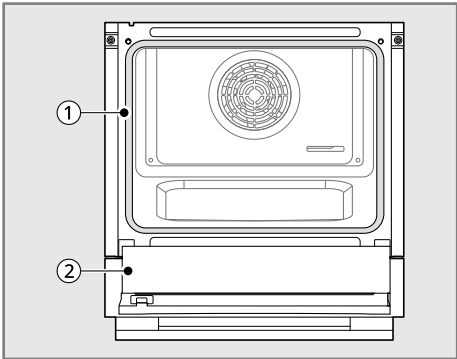
- 1) Place a small amount of stainless steel appliance cleaner or polish on a damp cloth or paper towel.
- 2) Clean a small area, rubbing with the grain of the stainless steel if applicable.
- 3) Dry and buff with a clean, dry paper towel or soft cloth.
- 4) Repeat as necessary.

Oven Door

CAUTION

- Do not use harsh cleaners or harsh abrasive cleaning materials on the outside of the oven door. Doing so can cause damage.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they can scratch the surface, which can result in shattering of the glass.

- Do not use oven cleaners, cleaning powders, or harsh abrasive cleaning materials on the outside of the oven door.
- Use soapy water to thoroughly clean the oven door. Rinse well. Do not immerse the door in water.
- You may use a glass cleaner on the outside glass of the oven door. Do not spray water or glass cleaner on the door vents.
- Do not clean the oven door gasket. The oven door gasket is made of a fiberglass material that is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.



①	Don't hand clean oven door gasket
②	Do hand clean door

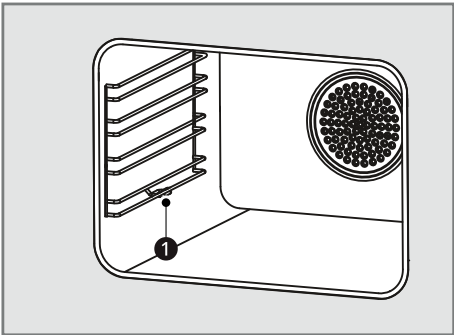
Oven Racks

Remove the oven racks before cleaning them.

- 1) Clean with a mild, abrasive cleaner.
 - Food spilled into the tracks could cause the racks to become stuck.
- 2) Rinse with clean water and dry.

Removing Rail Rack

- 1) Press the clips ①.



- 2) Remove the lower and then the upper side of wire rack.
- 3) To install wire racks, reverse the procedure for removing wire rack.

Accessories

- Clean the wire grill, baking tray, and other accessories with a soft cloth and hot, soapy water.

Lamp Cover

Disassemble the lamp cover before cleaning it.

- Refer to **"Changing the Oven Light"** for disassembly the lamp cover.
- Clean the lamp cover with a soft cloth and hot, soapy water.

Aqua Clean

NOTE

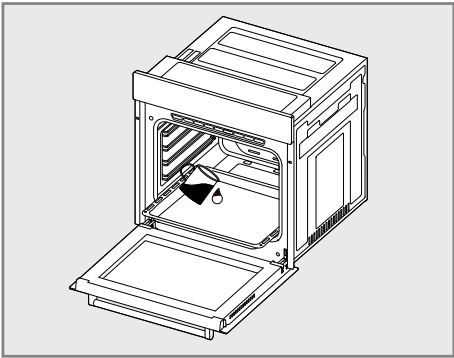
- Do not use sharp cleaning tools, hard brush and corrosive cleaning products, so as not to damage the oven and its accessories.
- Do not use rough scrubbing agent or sharp metal spatula to clean the door glass.
- Do not use oven cleaners to clean the oven cavity.

This cleaning procedure uses humidity to remove remaining fat and food particles from the appliance. In order to ensure the life of the oven, it should be thoroughly cleaned frequently.

- The cleaning steps are as follows:
 - 1) After cooking, wait for the oven to cool completely.
 - 2) Remove oven accessories, rinse with warm water and dry.
 - 3) Remove food residues and oil stains from the oven cavity.
 - 4) Clean the oven surface with a soft cloth dampened with detergent and then dry.
 - 5) Add about 500ml of water to the baking tray and place the tray at the bottom of the oven.
 - 6) Turn on the oven. With the oven door closed, turn the left knob to select the Top/Bottom mode.
 - 7) Turn the right knob to the aqua clean and operate the oven for 30 minutes.

	Aqua Clean icon
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- 8) After the function is completed, wait for the oven to cool completely.
- 9) Clean the oven using soft cloth, warm water, and a dish washing detergent.



Periodic Maintenance

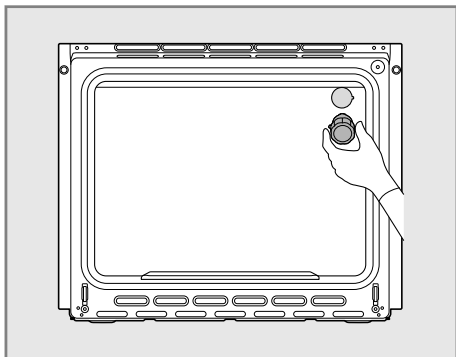
Changing the Oven Light

The oven light is a standard 15-watt appliance halogen.

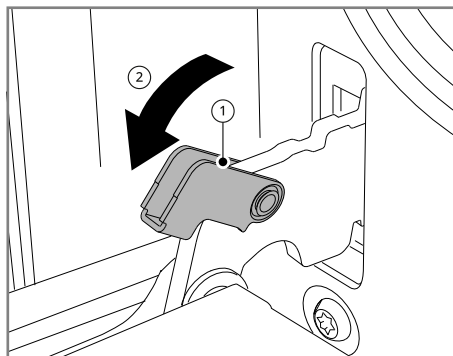
WARNING

- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
 - Lock the gas valve before replacing the lamp to prevent gas leak.
 - Make sure that the oven and bulb are cool.
 - Disconnect the electrical power to the appliance at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electrical shock.
 - Wear gloves while changing the oven light. Glass fragments from broken bulbs can cause risk of injury.
 - If you apply force, the glass or oven may crack or be damaged.
 - For changing the light socket, please contact a service technician.
- 1) Unplug the oven or disconnect power and lock the gas valve.
 - 2) Turn the glass lamp cover counterclockwise to remove.
 - 3) Pull out the bulb.
 - 4) Replace the bulb, and reassemble the glass cover by snapping it back into place.

- 5) Plug in the oven or reconnect the power. Switch on the circuit breaker to see if the light turns on.



- 2 Lift up the hinge lock ① and flip it towards the hinge arm ② completely.



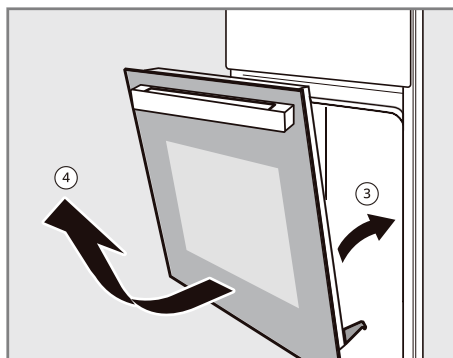
Removing the Oven Door

⚠ CAUTION

- The door is very heavy. Be careful when removing, lifting and replacing the door.
- Do not lift the door by its handle. The handle is not designed to support the weight of the door when it has been removed from the oven.
- Do not hit the glass with pots, pans, or any other object.
- Scratching, hitting, jarring or stressing the glass may weaken its structure, causing an increased risk of breakage at a later time.
- Do not close the oven door until all the oven racks are fully in place.

- 3 Firmly grasp both sides of the door at the top.

- 4 Partially close the door to position ③. Lift up and slowly pull the door out from the oven in direction ④.

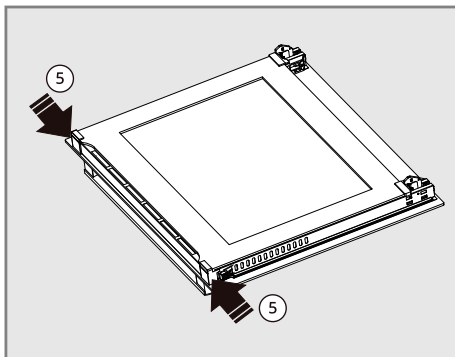


Removing the Oven Door

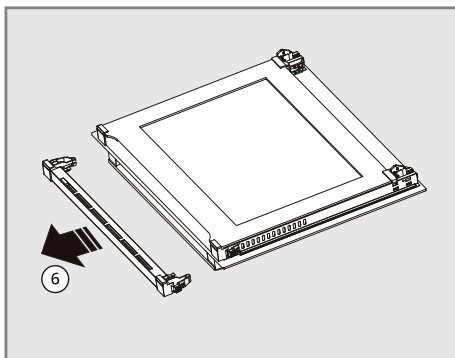
- 1 Fully open the door.

- 5 Place the door on a flat surface. Be careful not to scratch the door glass and apply any weight to the door handle.

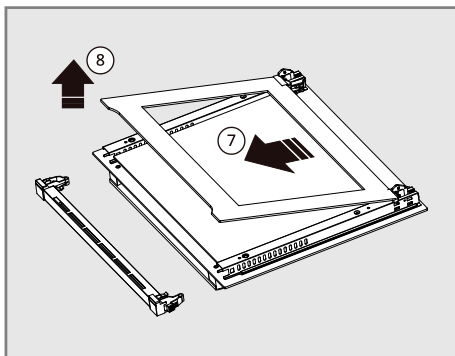
- 6** Press the door cover latches (5) on the left and right side.



- 7** lift the door cover by pulling it into the position (6).



- 8** Lift up the glass carefully to position (7). Pull the glass into the position (8).



⚠ CAUTION

- Do not remove the door cover without the appliance door removed beforehand. Damage caused by incorrect operation is not covered under warranty.
- Keep your hands away from the hinges when removing the door cover and inner glass and/or closing the door.

NOTE

- Once the door cover is removed, the inner glass can be easily moved and it can cause damage and/or injury.
- Remove the door cover and inner glass to reduce the overall weight of the appliance door.
- When cleaning is completed, reverse the above procedures to return the door to its original position.
- During assembly, the side with the white lines in the inner glass should face the direction of the outer glass.

TROUBLESHOOTING

FAQs

Frequently Asked Questions

Q: Is it normal to hear a clicking noise coming from the back of my oven when I am using it?

A: Your new appliance is designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements click on and off more frequently on your new oven. This is **NORMAL**.

Q: During convection cooking the fan stops when I open the door. Is that normal?

A: Yes, this is normal. When the door is opened, the convection fan will stop until the door is closed.

Q: Can I use aluminum foil to catch drippings in my oven cavity?

A: Never use aluminum foil to line the bottom or sides of the oven. The foil will melt and stick to the bottom surface of the oven and will not be removable. Use a foil-lined sheet pan placed on a lower oven rack to catch drippings instead. Never place any rack, tray or pan on the base of the oven. (If foil has already melted onto the bottom of the oven, it will not interfere with the oven's performance.)

Q: Can I use aluminum foil on the racks?

A: Do not cover racks with aluminum foil. Covering entire racks with foil restricts air flow, leading to poor cooking results. Use a sheet pan lined with foil under fruit pies or other acidic or sugary foods to prevent spillovers from damaging the oven finish.

CAUTION

- Foil may be used to wrap food in the oven, but do not allow the foil to come into contact with the exposed heating/grilling elements in the oven. The foil could melt or ignite, causing smoke, fire, or injury.

Q: What should I do if my racks are sticky and have become hard to slide in and out?

A: Over time, the racks may become hard to slide in and out. Apply a small amount of olive oil to the sides of the racks. This will work as a lubricant for easier gliding.

Q: Should I grill with the door open or closed?

A: Your electric oven isn't designed for open door grilling. If you grill with the oven door open, it can damage the oven knobs or display.

Q: Why aren't the display working?

A: Check if **Control Lock** is activated. The lock icon  will show in the display if **Control Lock** is activated. To deactivate **Control Lock**, refer to the **Setting Control Lock** in the **Operation** chapter.

- Q:

How can I help keep children safe around the appliance?
- A:

Children should be supervised around the appliance whenever it is in use, and after use until the oven surfaces have cooled. You can also use **Control Lock** to prevent children from accidentally turning on the oven. **Control Lock** disables most control panel buttons. Refer to the **Setting Control Lock** in the **Operation** section.

Before Calling for Service

Cooking

Symptoms	Possible Cause & Solution
Oven will not work.	Plug on appliance is not completely inserted in the electrical outlet. Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped. Replace the fuse or reset the circuit breaker.
	Oven controls improperly set. See the "Operating the Oven" section in the Operation chapter.
	Oven too hot. Allow the oven to cool to below locking temperature.
Steam is exhausted through the oven vent.	Cooking foods with high moisture produces steam. This is normal.
Appliance does not operate.	Cord is not plugged in correctly. Make sure cord is plugged correctly into outlet. Check circuit breakers.
	Service wiring is not complete. Contact your electrician for assistance.
	Power outage. Check house lights to be sure. Call your local electric company for service.
Oven smokes excessively during grilling.	Control not set properly. Follow instructions under Setting Oven Controls.
	Meat too close to the element. Reposition the rack to provide proper clearance between the meat and the element. Preheat grill element for searing.
	Meat not properly prepared. Remove excess fat from meat. Cut remaining fatty edges to prevent curling.

Symptoms	Possible Cause & Solution
Oven smokes excessively during grilling.	Grease has built up on oven surfaces. Old grease or food spatters cause excessive smoking. Regular cleaning is necessary when grilling frequently.
Food does not bake or roast properly.	Oven controls improperly set. See the "Operating the Oven" section in the Operation chapter.
	Rack position is incorrect or the rack is not level. See the "Operating the Oven" section in the Operation chapter.
	Incorrect cookware or cookware of improper size being used. See the "Operating the Oven" section in the Operation chapter.
Moisture collects on oven window or steam comes from oven vent.	This happens when cooking foods high in moisture. This is normal.
	Excessive moisture was used when cleaning the window. Do not use excessive moisture when cleaning the window.
Warm air venting into kitchen after oven has been turned off.	Warm air exhaust is needed to maintain and cool down oven temperatures. It turns off automatically when the heat cools to a safe temperature. This is normal.

Parts and Features

Symptoms	Possible Cause & Solution
 is on in the display when you want to cook	The Control Lock is activated. Press the Setting button for 3 seconds to reset the function.
Oven light does not work.	It is time to replace the bulb or the bulb is loose. Replace or tighten bulb. See "Changing the Oven Light" section in this Owner's Manual.
Cooling fan continues to run after oven is turned off.	The fan turns off automatically when the electronic components have cooled sufficiently. This is normal.
Convection fan stops.	Convection fan stops during a convection bake cycle. It is done to allow more even heating during the cycle. This is not a failure of the range and should be considered normal operation.

Noises

Symptoms	Possible Cause & Solution
“Crackling” or “popping” sound	This is the sound of the metal heating and cooling during both the cooking function. • This is normal.
Fan noise	A convection fan may automatically turn on and off. • This is normal.

Customer Service and Spare Parts

Customer Service

If the fault cannot be rectified by the above measures, contact the LG Customer Information Center for service.

Please find the contact data of all countries in the enclosed warranty card.

- 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 or injury.

 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.

Spare Parts

If you require spare parts or a technician, contact the LG Service.

- 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:

- Your name and address, including your post code.
- Your telephone number.
- Exact details of the nature of the problem.
- 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.

- Your dated receipt of purchase. Please note that proof of purchase is required for any warranty claim. Before requesting a warranty 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.

Rated Voltage	220-240 V
Rated Frequency	50/60 Hz
Electric Power	WS3D6010G: 2.2 kW WS5D6010G: 2.4 kW
Country of Origin	Türkiye

After Sales Service (Egypt Only)

- Shelf Life Time : 6 Years
- LG is committed to providing all spare parts of this appliance during the shelf life time.

Standby Power Consumption (WS3D6010G)

COMMISSION REGULATION (EU) 2023/826, Applicable Standard EN 50564:2011

Standby mode power consumption	0.5 W
The period of time after which the power management function, or a similar function, switches the equipment automatically into standby and/or off mode and/or the condition providing networked standby	-

Information Mode Power Consumption (WS5D6010G)

COMMISSION REGULATION (EU) 2023/826, Applicable Standard EN 50564:2011

Information mode power consumption	0.8 W
The period of time after which the power management function, or a similar function, switches the equipment automatically into standby and/or off mode and/or the condition providing networked standby	-

