LG
Life's Good

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.

EA780SP

MFL30298510

www.lg.com

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Safety

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

Electrical Safety

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

- This appliance must be connected to the mains power supply by a specially licensed electrician only.
- In the event of a fault or damage to the appliance, do not attempt to operate it.
- Repairs of the appliance should be carried out by a licensed technician only. Wrong repairs may result in considerable danger. If you need repairs, contact an LG Service Center or your dealer.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Electrical leads and cables should not be allowed to touch the oven.

- The oven should be connected to the electricity supply by means of a proper circuit breaker or fuse.
  Never use multiple plug adapters or extension leads.
- Rating plate is located on the left side of door or on the back cover.
- The power supply of the appliance should be turned off when it is being repaired or cleaned.
- Be careful in connecting electrical appliances to sockets near to this appliance.
- This connection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

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

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

Safety

⚠ **Warning:** Accessible parts may become hot during use. Young children should be kept away.

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

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

⚠ **Warning:** Do not touch an electric cord with a wet hand. It is very dangerous. You can get an electric shock.

Safety during Operation

- This oven has been designed only for the cooking of household foods and is not warranted for commercial applications.
- When in use, the oven interior surfaces become very hot!
  Care should be taken to avoid touching heating elements inside the oven.
- Never store flammable or easily deformable materials in the oven.

- The oven surfaces will become hot when the appliance is operated at a high temperature for a long period of time.
- Excess spillage should be removed before self cleaning and all utensils should not be left in the oven during pyrolytic selfcleaning.
- During self cleaning the surfaces get hotter than usual and children should be kept at a safe distance.
- When cooking, take care when openning the oven door as hot air and steam will escape rapidly.
- When cooking dishes that contain alcohol, the alcohol can evaporate due to the high temperatures. The vapour can catch fire if it comes into contact with a hot oven part.
- Do not use high-pressure water cleaners or steam jet cleaners for electrical safety reasons.
- 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.

Safety

Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

⚠ **Warning:** 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.

- Children should be kept at a safe distance when the oven operates.
- 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.
- Don’t pour water into the oven bottom when it is hot. This could cause damage to the enamel surface and deform the base.
- The oven door must be closed when cooking is performing.
- Don’t spread aluminium foil on the bottom of the oven and do not place any baking trays or tins on it. The aluminium foil blocks the heat, which may

result in damage to the enamel surfaces and cause poor cooking results by lack of heat circulation.

- Dripping fruit juices from the baking tray will leave stains, which become indelible. When cooking very moist cakes, use the deep pan.
- Do not use the oven door as a rest table under any circumstances.
- 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 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.

Disposal

Packaging material

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

Used appliances

⚠ Warning

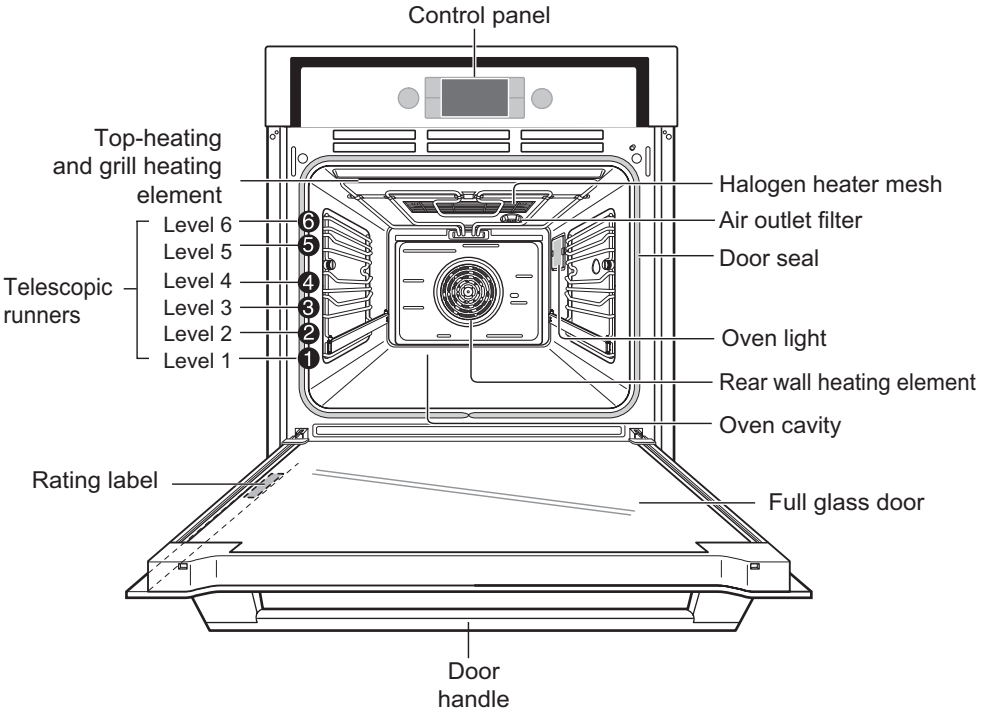
- Used appliances must be rendered unusable prior to disposal so that they no longer present a risk. To achieve this, disconnect from the mains supply and remove the power supply cable.

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

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

Appliance description

Overview



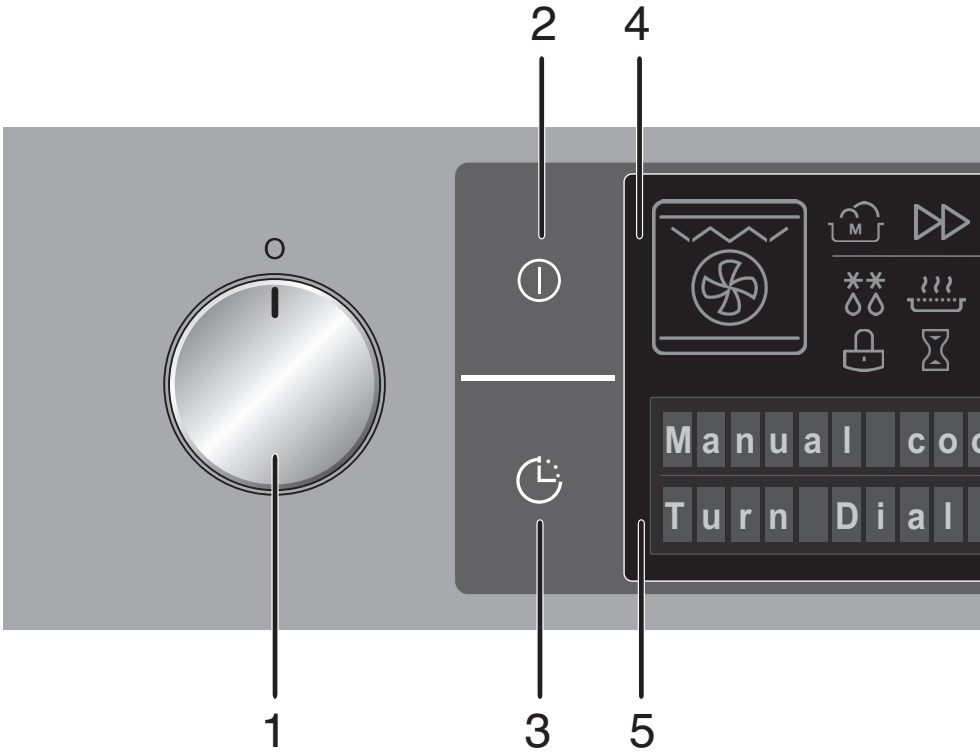
Oven levels are numbered from the bottom up.
The 5 and 6 levels are mainly used for grill functions. Always grill with the door closed.

Grilling must be operated with the door closed.

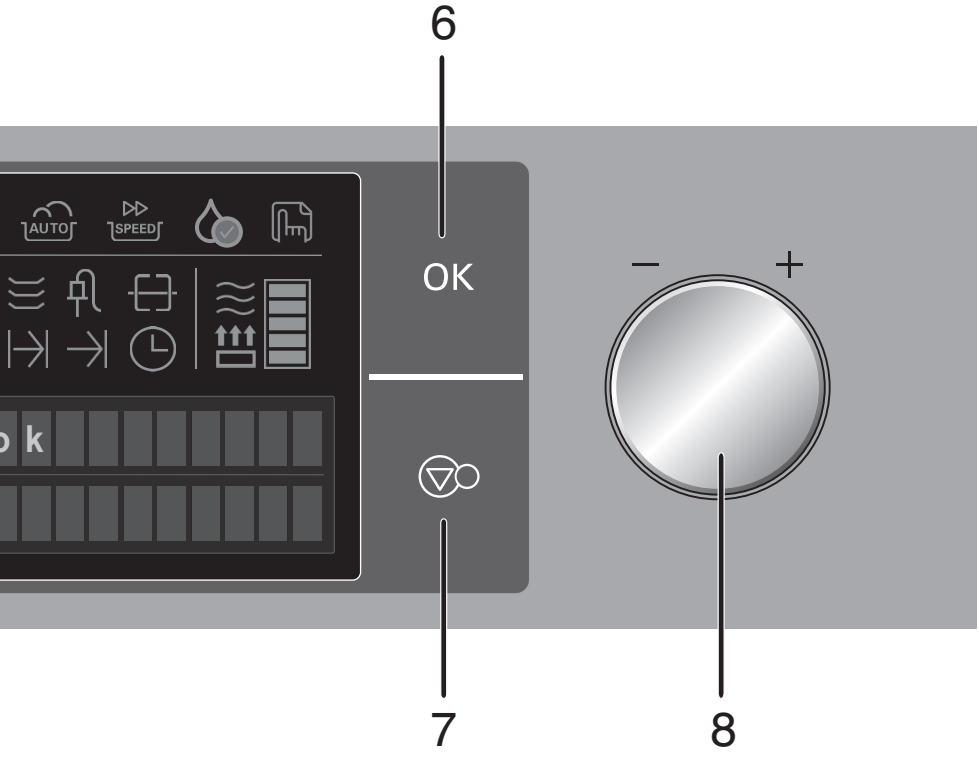
The cooking tables throughout these operating instructions give you suggested oven settings, however you can change these to suit yourself.

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

Control Panel



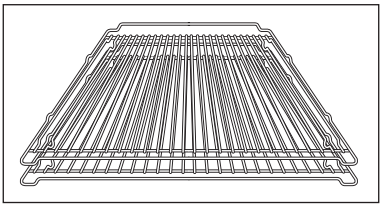
1. Function Dial
2. Power key
3. Timer key
4. Icon area
5. Text area



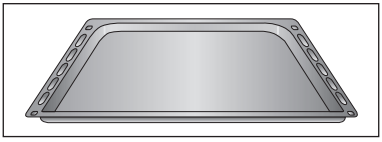
6. OK/Start key
7. Cancel key
8. Adjustment dial

Accessories

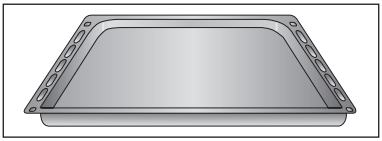
Wire grille
For dishes, baking tins, grilling and roasting tins.
For grilling meat, place the wire grille on the upper level above the deep pan.



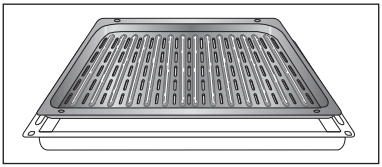
Baking tray
For cakes, sponges and biscuits.



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

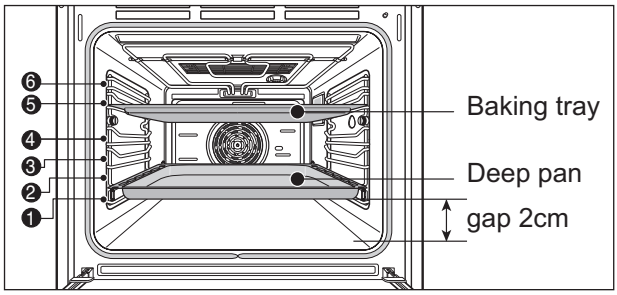


Grill tray
To be placed on top of the deep pan. Dripping fat is caught in the deep pan when grilling meat.



Tips on using the trays and wire grilles

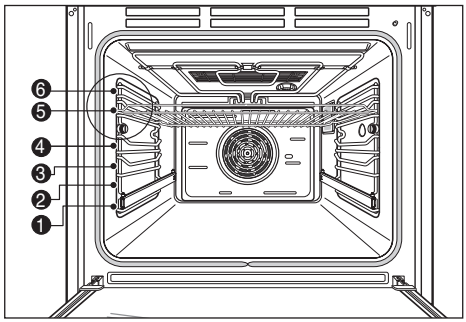
Ensure that the trays and wire grilles are properly fitted onto both sides of the desired level. Take particular care when removing finished dishes and meals from the oven! Use a suitable cloth pot holder or oven gloves.



If you are using the grill tray 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.

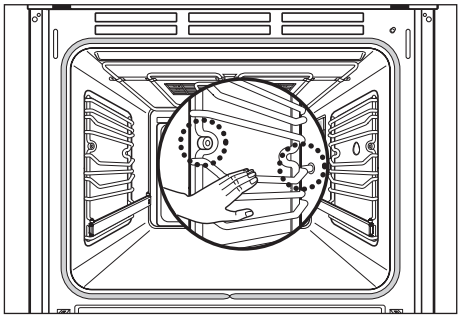


Telescopic runners

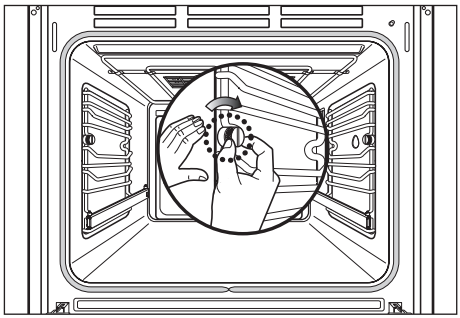
Attaching the telescopic runners

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.

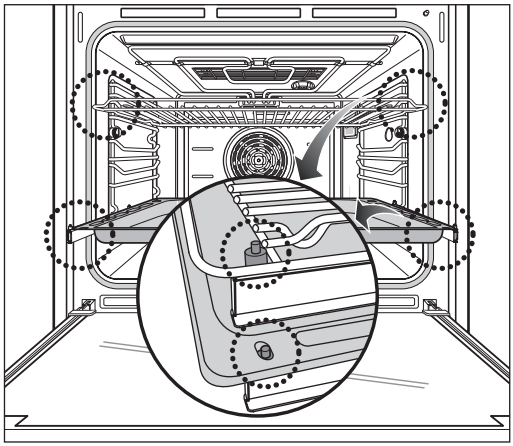


2. Align the front recess with the front screw hole.
   Insert and fasten the screw clockwise.



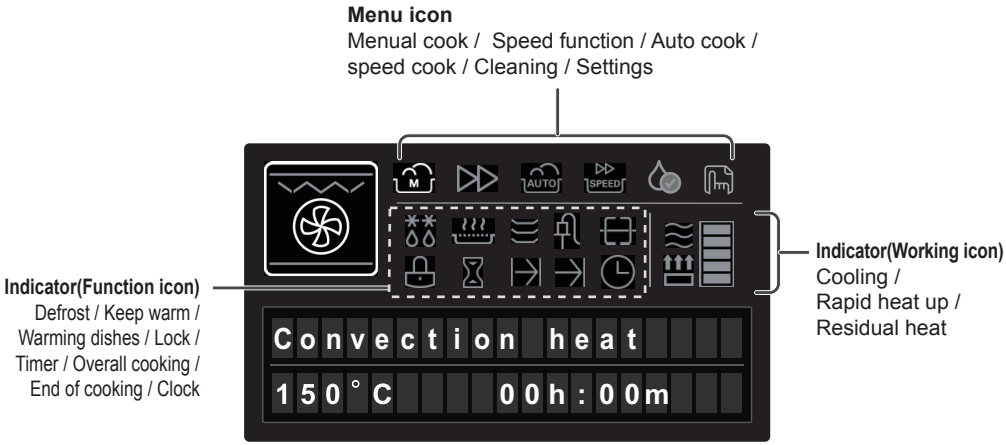
3. Attach the other telescopic runner in the same way.

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.



⚠ **Warning:** You should not do self-cleaning with these telescopic runners and other all accessories in the oven. Because self-cleaning is performed at high temperature (about 500°C), the telescopic runners and utensils may become distorted and become unuseable.

Display symbols



Menu icon

Manual cook

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

Speed function

Lights up when the Speed function mode is being set or displayed.

Auto cook

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

Speed cook

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

Cleaning

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

Settings

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

Indicator (Function icon)

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.

Warming dishes

Lights up when the Warming dishes mode is being set or displayed.

Lock

Lights up when the Child lock is set.

Indicator(Working icon)

Cooling indicator

Lights up when the Cooling fan operates and whilst residual temperature remains in the oven when it is switched off after cooking, in conjunction with a 'Residual heat' indication on the display.

Rapid heat up

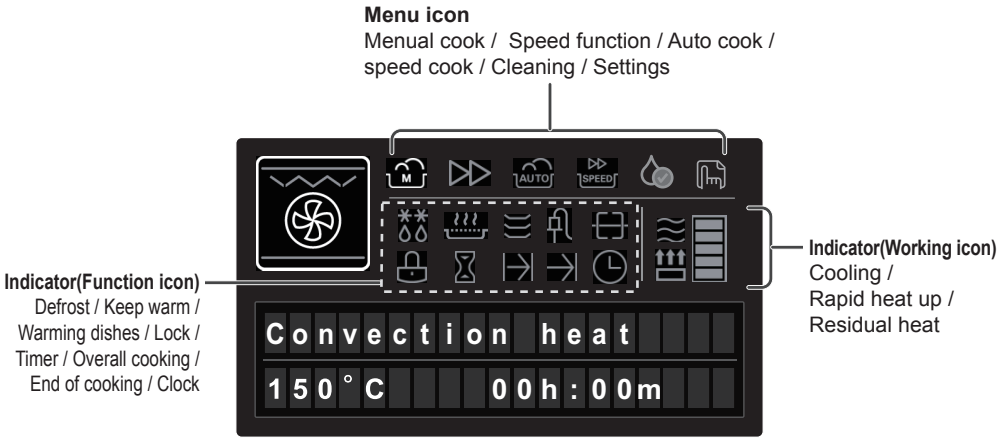
Lights up when the Rapid heat up function is operating.

Temperature Progress Indicator

This icon is display increasing gradients until the temperature reaches the correct set value.

Setting the clock (24Hr Clock Display)

Clock functions and symbols



Timer

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

Overall cooking time

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

End of cooking time

Lights up when the point in time set for the end of the cooking / baking time is set or displayed. The oven switches off automatically at the stipulated time.

Clock

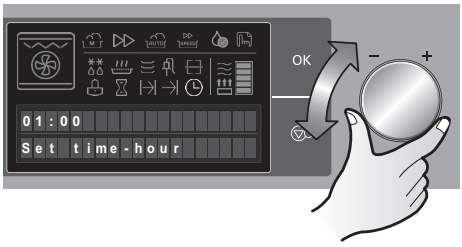
Lights up when the time is being set, changed or displayed.

Setting the time of day

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

When the appliance is connected for the first time or after a power failure, the hours text '00' will blink and the Adjustment dial will flash.

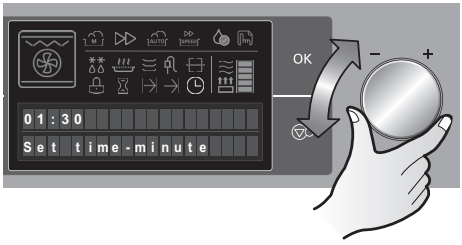
Example: to set the current time of day to 1:30
(see the page 56 for 12hr or 24hr display)



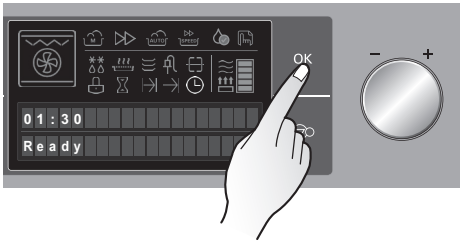
1 When power is initially applied upon installation, the oven will turn on automatically. To set the time of day, set the hour, using the Adjustment dial.



2 Confirm by pressing the OK button. The minute text '00' will blink and the Adjustment dial will flash.



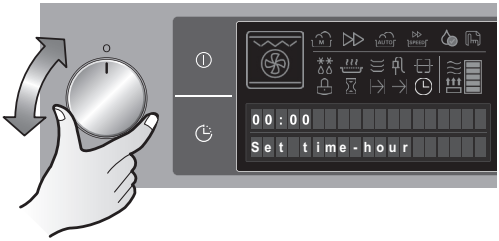
3 Set the Minutes, using the Adjustment dial.



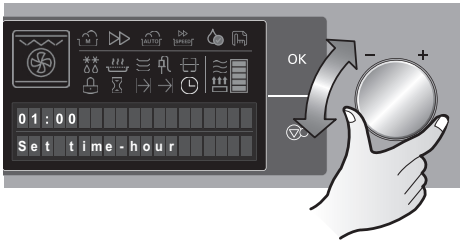
4 Confirm your selection by pressing the OK button. The appliance is now ready to use.

Setting the clock

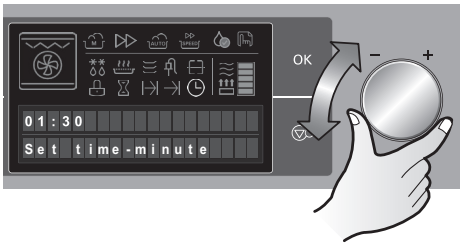
Changing the time of day



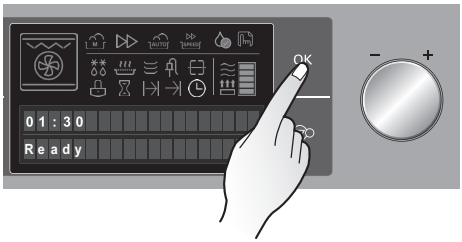
1 Set the Function dial to “O”. When the Oven is in the Stand by mode (clock is displayed), press the OK button to set the time of day. The hour display flashes.



2 Select a new value for the hour with the Adjustment dial.



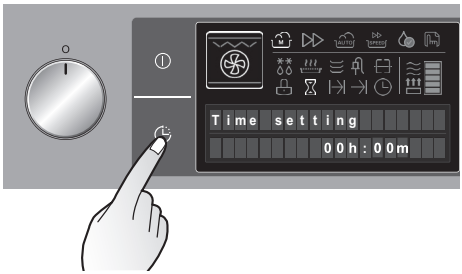
3 Press the OK button to confirm. The minute display starts to flash. Set the new value for minutes, using the Adjustment dial.



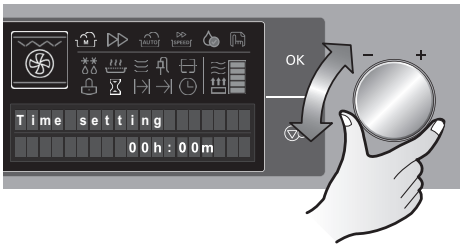
4 Press the OK button to confirm the entry. The appliance is now ready to use. The clock display can be set to remain on, or to turn off after 5 minutes by changing the option in the Setting mode. Refer to page 59.

Setting the timers

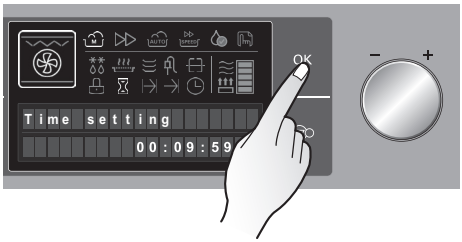
This function will only operate after the oven has started cooking.



1 Press the Timer button. 'Time setting' will flash in the display.



2 Set the desired time, using the Adjustment dial.



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.

4 Press the OK button to cancel the signal tone and flashing timer icon. The display will then resume to show the normal cooking mode.

To Cancel : When “Time setting” appears on the display, press the Timer button. If other functions appear on the display, press the Timer button until you reach “Time setting”, then press the Timer button.

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

Initial cleaning

Clean the oven carefully before putting it into use.

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

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

Heating up

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

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

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

Operation

Switching on the oven

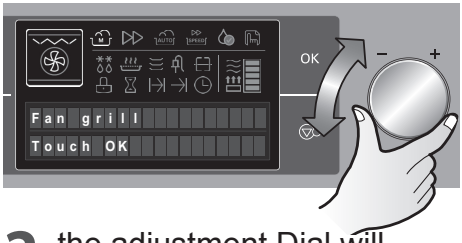
To turn the Oven on for any operation whilst it is in the power save mode (stand-by), touch the power key continuously for 1~2 seconds.

Note : The Oven will automatically turn off after 4 minutes if no operation has been selected.

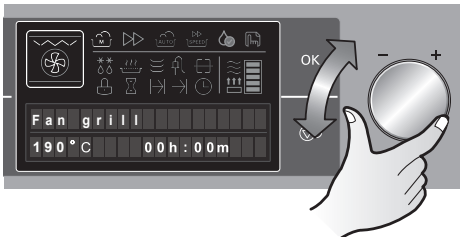
[Example : Manual cook > Fan grill > 200°C]



1 Select the desired mode with the function dial.



2 the adjustment Dial will flash. Select the desired function by turning the adjustment dial. Then Press the OK button.



3 the default value of each function will flash. Select the desired value by turning the adjustment dial and Press the OK button.

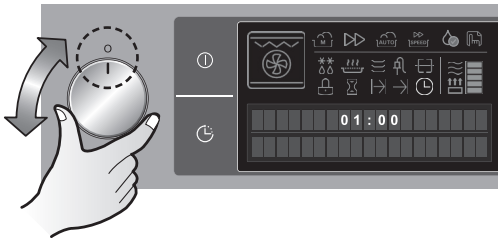
Note : For further information, see the page 31~53.

Changing the temperature, grill levels or duration time

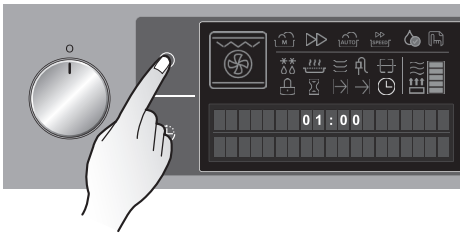
If you want to change the input value (temperature, grill levels or duration time) after a cooking programme has been started, press the OK key to call up the setting display again. Then use the adjustment dial to change the Value.
Cooking will recommence after selecting the OK.

Operation

Switching off the oven.



1 If the oven is in operation, turn the Function dial to the "0" position to stop all cooking functions.



2 Touch the power key continuously for 3~4 seconds.

Note : The Oven will automatically turn off after 4 minutes if no operation has been selected or the Power key is not pressed after turning the dial to the '0' position.

Cooling system

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

Residual Heat Indicator

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

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 accidently 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 wil 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 Timer button ( ) for about 5 seconds until the Lock symbol( ) appears in the display.
3. Time setting display will be converted to the oven operation display after 10 seconds.
   To activate the CHILD LOCK whilst in stand by mode with clock display on , follow step 2 only.



De-activating the lock system

1. Press and hold the Timer 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.

Rapid heat-up

The oven is supplied with rapid heat-up switched off. to activate the rapid heat up option see page 56 for setting instructions before using the oven. Rapid heat-up will only operate when Convection heat, Hot air, Conventional heat functions are selected.
During the rapid heat-up phase the top and rear element in the oven are used to reach the required temperature as quickly as possible.

Operation

Canceling the “rapid heating up”

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

Refer to the setting mode on the page 56 to cancel.

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
240°C ~ 300°C switches off after 4 hours

Restarting after safety cut-out
Switch the oven off.
You can now start the oven in the normal way.

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

Energy efficiency

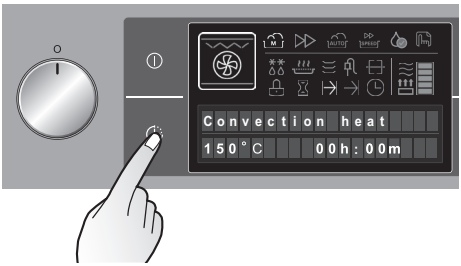
These appliances are rated energy efficiency class A in accordance with EN 50304. Tests were conducted with Convection heat.

Programming the overall cooking time

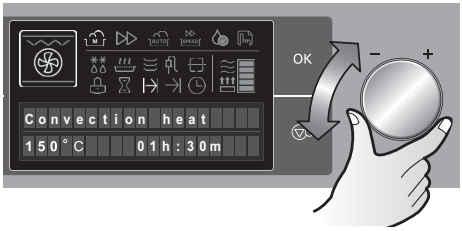
The oven switches off automatically at the end of the period of time entered.



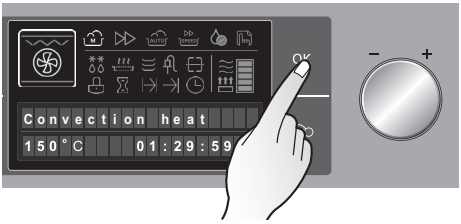
1 Select the desired operating mode and temperature.



2 Press the Timer button once then the overall cooking time icon and time text will be blinking.



3 Set the desired overall cooking time with the Adjustment dial.



4 Start operation by pressing the OK button. The time text displays decreasing duration time. 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.

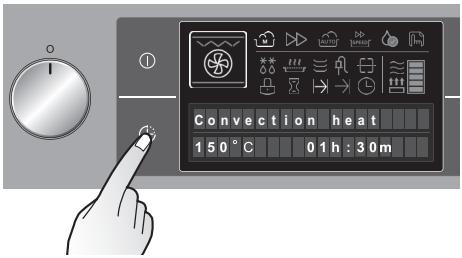
Operation

Combining overall cooking time and end of cooking time

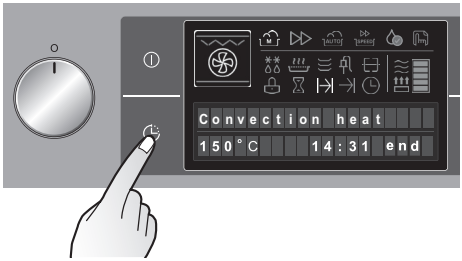
The overall and end of cooking time programmes can be combined to permit the oven to be switched on and off automatically.



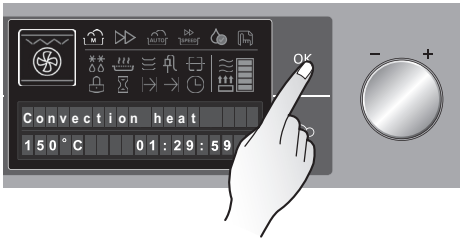
1 Select the desired operating mode and temperature.



2 Press the Timer button once. Set the desired overall cooking time, using the Adjustment dial.



3 Now press the Timer button once to set the end of cooking time. Set the desired end of cooking time and confirm by pressing OK button.



4 When operation starts, the time text displays decreasing duration time. Once the set time has expired, you will hear a signal tone and the oven switches off. Press the OK button to cancel the signal tone.

Manual cook mode

Functions





Convection heat
Pre -set 150 ° C
± 5 ° C
Min 40 ° C / Max 300 ° C

Hot air
Pre -set 160 ° C
± 5 ° C
Min 40 ° C / Max 300 ° C

Fan grill
Pre -set 190 ° C
± 5 ° C
Min 40 ° C / Max 300 ° C



Convectional heat
Pre -set 190 ° C
± 5 ° C
Min 40 ° C / Max 300 ° C

Large grill
Low 1
Medium 2
High 3

Small grill
Low 1
Medium 2
High 3



Bottom heat
Pre-set 170 ° C
± 5 ° C
Min 40 ° C / Max 300 ° C

Defrost (+icon)

Keep warm (+icon)
Pre -set 75 ° C
± 5 ° C
Min 40 ° C / Max 100 ° C



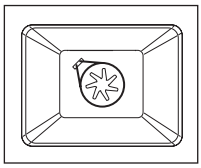
Warming dishes (+icon)
Pre -set 65 ° C
± 5 ° C
Min 40 ° C / Max 100 ° C

Description of manual cook mode

The individual manual cook mode 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 Adjustment dial.
When using Large grill( )and Small grill( ), you can select any of three settings by turning the Adjustment dial.
When using the defrost( ), there are no other settings available.

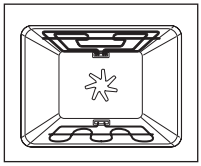
Manual cook mode

Convection heat



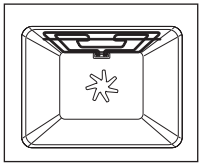
Convection heat mode uses only the heating element in the back wall and the convection fan. The recommended temperature is 150°C. It is also possible to bake on more than one level in Convection heat( ) mode. This means that it is suitable for fruit cakes and stirred cake or yeast-dough, for example a bread plait.

Hot air



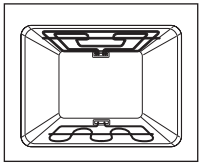
In addition to the Conventional (upper and concealed lower) heating elements, Hot air mode uses the convection fan. This means that the roasting and baking temperature can be reduced by 20-40°C. The recommended temperature is 160°C. This mode is suitable for cakes and biscuits, as it is possible to bake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

Fan grill



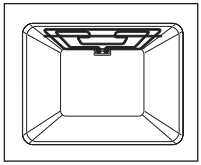
In this mode, the large grill element and the fan are on. The recommended temperature is 190°C. This function is suitable for pizzas, quiche lorraine or cheesecakes.

Conventional heat



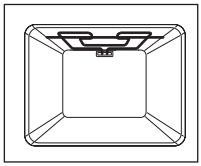
For Conventional heat, the upper and concealed lower heating elements are used. This operating mode is suitable for baking cakes, baking with a short baking time, sensitive doughs and for roast beef and fillet of beef on the one level. The recommended temperature is 190°C.

Large grill (1, 2, 3)



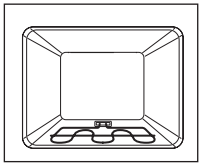
The Large grill( ) uses the entire grill heating element. No specific temperature can be set. You can choose between three settings. The Large grill ( ) is suitable for cooking steaks, cutlets, fish or making toast, and for browning when cooking larger dishes with a gratin topping. The preset level is 3. Always grill with the door closed.

Small grill (1, 2, 3)



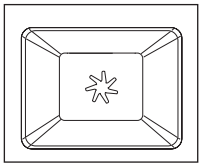
The Small grill( ) operates in the same way as the Large grill( ), however, only part of the grill heating element is used. This makes it suitable for smaller dishes. The preset level is 1. Always grill with the door closed.

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.

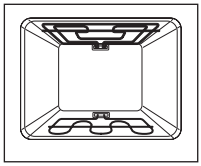
Defrost



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.

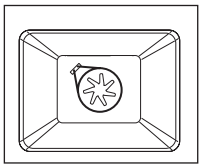
Manual cook mode

Keep warm



For keep warm mode, the heating element at the top and concealed element at the bottom of the oven cavity are activated. You can use this function for keeping food warm until ready to serve. In this mode, a selectable temperature from 40 to 100 degrees C can be set. The duration of this function can also be set.

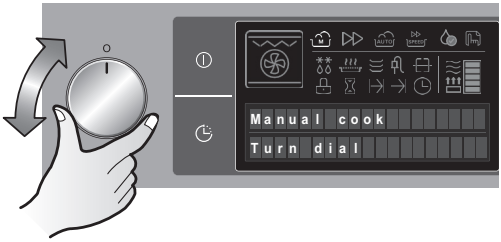
Warming dishes



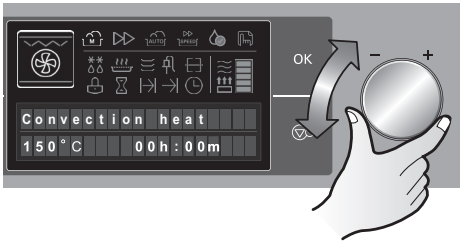
Warming dishes mode is used to keep dishes warm evenly. In this operating mode, the system uses the Convection heating element and fan located at the back of the oven to circulate warm air. A selectable temperature from 40 to 100 degrees C can be set. The duration of this function can also be set. Please ensure that the dishes are oven compatible.

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

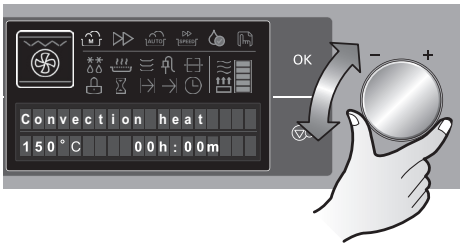
Switching the oven on (Example : Convection heat)



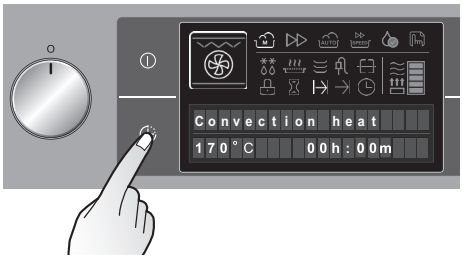
1 Touch the power button for 3 seconds if the oven is in the power save mode. Select the Manual cook mode with the Function dial, and then the Adjustment dial will flash.



2 Select the desired mode with the Adjustment dial. (Example : Convection heat) Confirm by pressing the OK button. Selected mode then appears on the display.



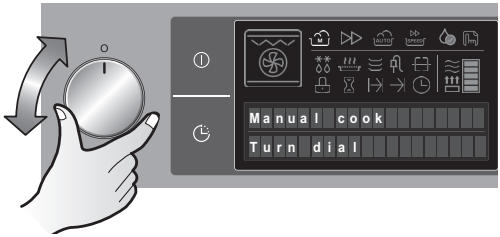
3 The recommended temperature will then blink and the Adjustment dial will flash. You can adjust the desired temperature with the Adjustment dial. If you want to start without setting the cooking time, press the OK button for operation.



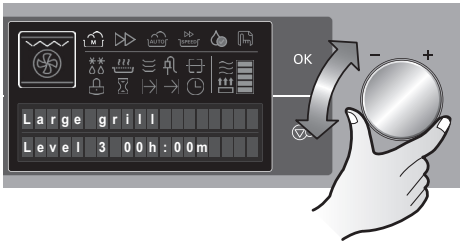
4 If you want to set the cooking time, press the Timer button. Then the overall cooking time icon & time text will blink and the Adjustment dial will flash. You can adjust the overall cooking time with the Adjustment dial. Press the OK button to start cooking.

Manual cook mode

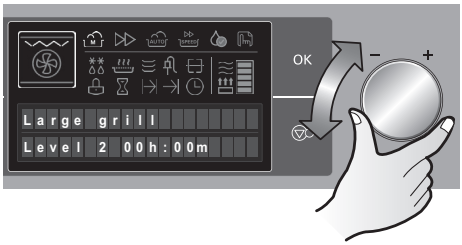
Switching the oven on (Example : Large grill)



1 Touch the power button for 3 seconds if the oven is in the power save mode. Select the Manual cook mode with the Function dial, and then the Adjustment dial will flash.

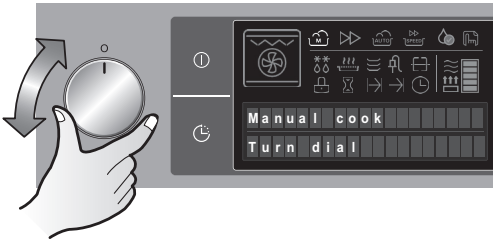


2 Select the desired mode with the Adjustment dial. (Example : Large grill) Confirm by pressing the OK button. The selected mode will appear on the display.

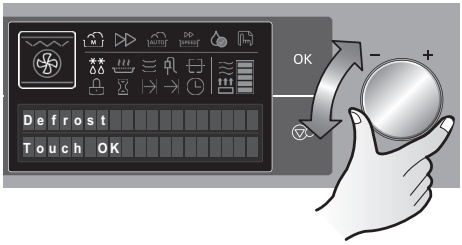


3 The default level will blink and the Adjustment dial will flash. You can adjust the desired level with the Adjustment dial. Press the OK button to commence grilling.

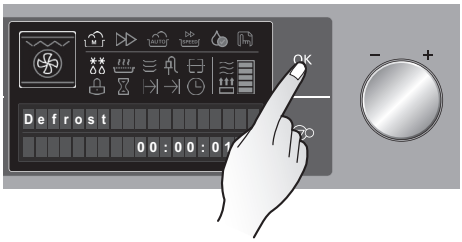
Switching the oven on (Example : Defrost)



1 Touch the power button for 3 seconds if the oven is in the power save mode. Select the Manual cook mode with the Function dial, and then the Adjustment dial will flash.



2 Select the desired mode with the Adjustment dial. (Example : Defrost)



3 Press the OK button to start the Defrost mode.

Manual cook mode

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.

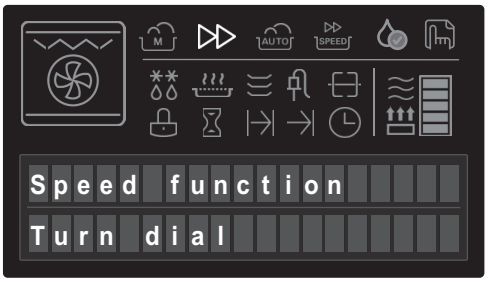
Defrosting table

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 or cover with tin foil.
Meat, 500 g	90–120	Turn the meat after half of the time or cover with tin foil.
Trout, 150 g	23–35	Do not cover.
Strawberries, 300 g	20–30	Do not cover.

Speed function mode

Functions





Speed roast (+icon)
Pre-set 190 °C
±5 °C
Min 100 °C / Max 250 °C



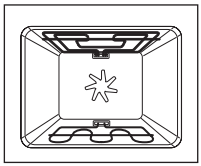
Speed grill (+icon)

Description of Speed function mode

In Speed function mode, the halogen heating element at the top of the oven is periodically activated. With the Adjustment dial, you can choose between two possible functions(Speend roast & Speed grill).

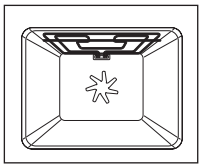
Speed roast

For Speed roast, the top heating element and concealed element below the oven cavity are used. In addition, this mode uses the convection fan. The preset temperature is 190°C.



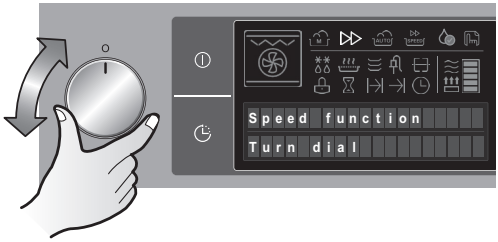
Speed grill

In this mode, the grill element and the fan are on and the Halogen heating lamp will also operate periodically. With this function there are no grill level settings available to you. The entire top heating elements are used in conjunction with the Halogen heater, which cycles on and off.

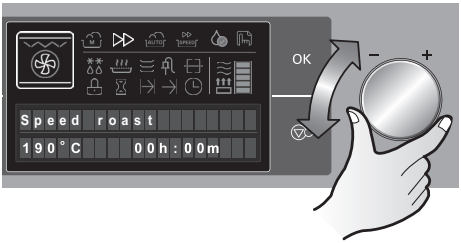


Speed function mode

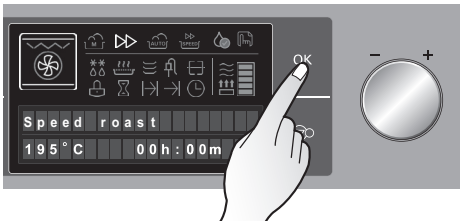
Switching the oven on



1 Touch the power button for 3 seconds if the oven is in the power save mode. Select the Speed function mode with the Function dial, and then the Adjustment dial will flash.



2 Select “Speed roast” or “Speed grill”, using the Adjustment dial.



3 Confirm by pressing the OK button. You can then select the desired cooking temperature by turning the Adjustment dial.

4 Press the OK button to confirm the entry.

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

Auto cook mode

Functions

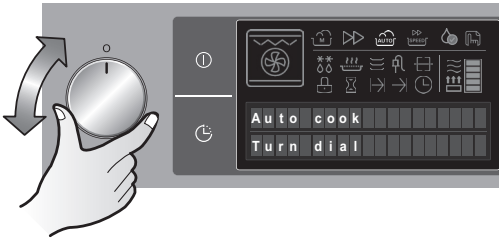


Description of Auto cook mode
Auto cook mode operates the inner heaters to the prodetermined appropriate temperature and time for each item and its selectable weight.

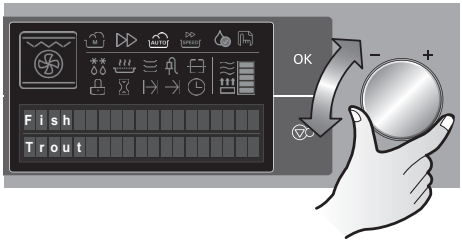
Item	Type
Fish	Trout / Salmon, steak / Tuna, steak / Scallops / Jumbo Shrimps / Squid rings, frozen
Meat	Roast beef / Spare ribs / Roast pork / Leg of lamb / Roast Veal / Meat on skewers
Pastry and Pie	Croissants / Quiche, frozen / Apple pie
Potato products	Gratinated potatoes / Roast potatoes / French fires, frozen / Croquettes, frozen
Poultry and game	Chicken (Whole, legs) / Duck, Whole / Turkey (Whole, legs) / Hare, parts / Goose (Whole, legs) / Cordon bleu, frozen
Pizza	Pizza, frozen, thin base / Pizza, frozen, thick base
International automatic recipes	Lasagna / Homemade pizza / White bread / Quiche Lorraine / Sea bream / Guglhupf / Muffins / Moussaka / Cinnamon buns / Swedish apple pie
Memory cook	Memory cook(1~10) / Create / Delete

Auto cook mode

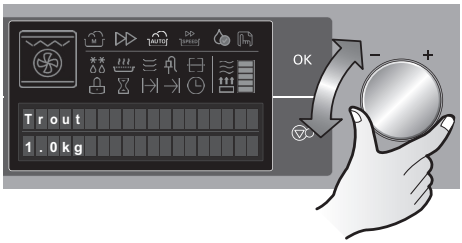
Switching the oven on



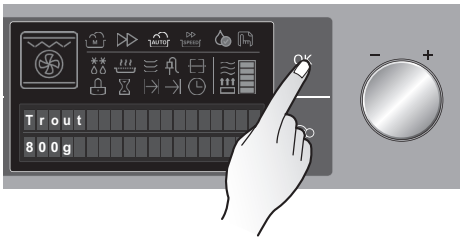
1 Touch the power button for 3 seconds if the oven is in the power save mode. Select the Auto cook mode with the Function dial, and then the Adjustment dial will flash.



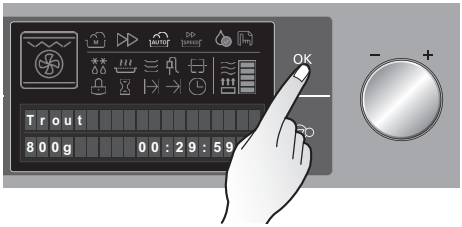
2 Select desired automatic program with the Adjustment dial (in this example, Fish). Press the OK button to confirm the category.



3 Select the desired dish from this category with the Adjustment dial(Trout, in the example).



4 Press the OK button to confirm the dish. Now use the Adjustment dial to set the weight of the dish.



5 Press the OK button to start cooking.



6 When cooking has completed the text area displays “Cook End” and you will hear a signal tone.

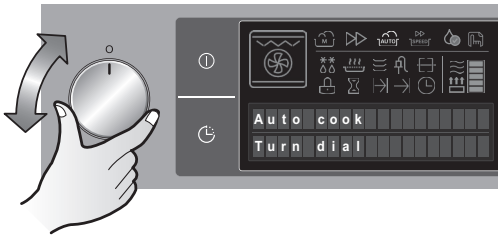


7 If there is residual heat, the residual heat icon flashes. The oven will then automatically operate the cooling fan and the cooling icon will flash until the temperature has gone down to 60 ˚C.

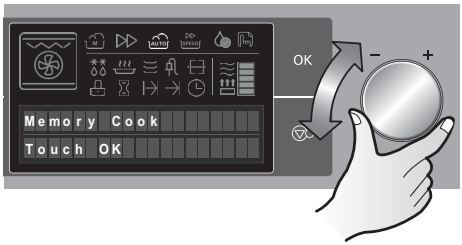
Auto cook mode

Memory cook

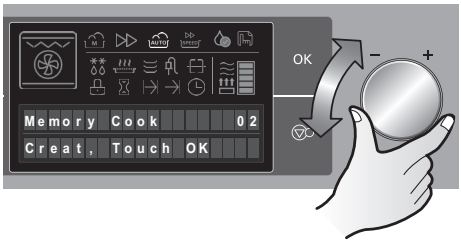
Create



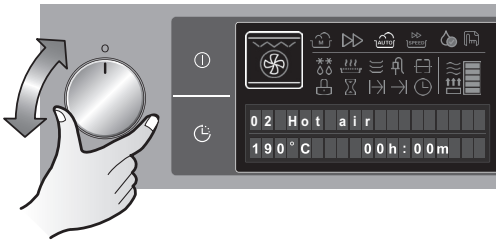
1 Touch the power button for 3 seconds if the oven is in the power save mode. Select the Auto cook mode with the Function dial, and then the Adjustment dial will flash.



2 Select the Memory cook with the Adjustment dial. Press the OK button then select an unused memory cook option number.

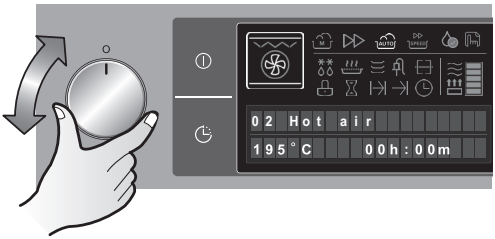


3 Select the desired Memory cook menu option number with the Adjustment dial. (Memory cook 02, in the example) Confirm by pressing the OK button.

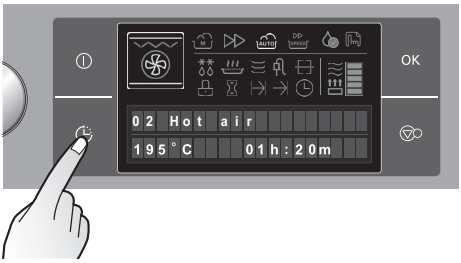


4 Turn the Function dial counter clockwise to display a manual cook mode (Convection Heat, etc...) then use the Adjustment dial to select a desired manual cook mode. Each cook mode will appear with its recommended temperature setting.

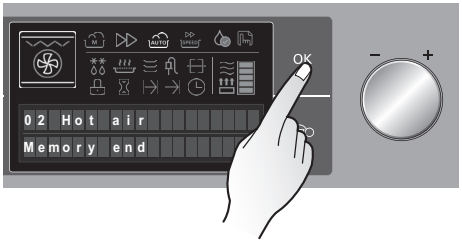
Important: When creating a Memory cook, only the Manual cook modes are selectable. If you try to set the other modes, you will hear a double signal tone.



5 Press OK to then change the recommended temperature of the selected manual cooking mode with the Adjustment dial.



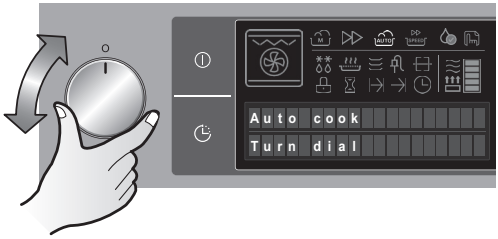
6 You must then press the Time button and then turn the Adjustment dial to set the cooking time duration.



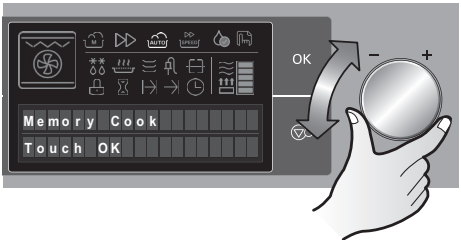
7 Confirm the Memory entry by pressing the OK button. 'Memory end' should then appear to confirm that the setting has been stored.

Auto cook mode

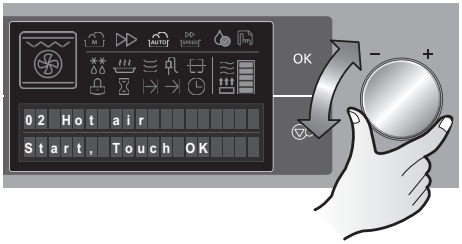
Start



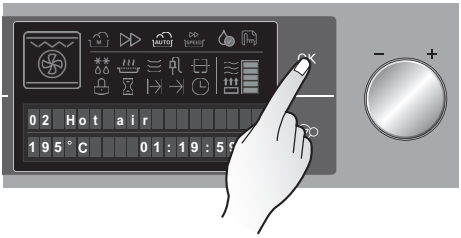
1 Touch the power button for 3 seconds if the oven is in the power save mode. Select the Auto cook mode with the Function dial, and then the Adjustment dial will flash.



2 Select the Memory cook with the Adjustment dial. Press the OK button to confirm the function.

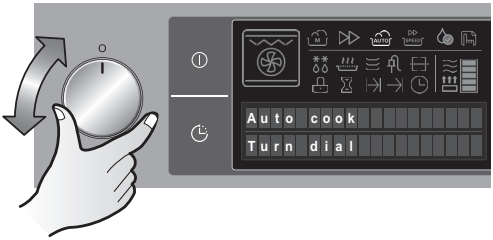


3 Select the desired Memory cook mode with the Adjustment dial(02 Hot air, in the example).

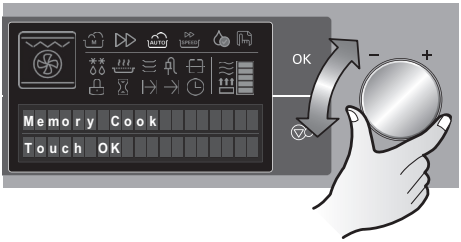


4 Press the OK button to start the Memory cook mode.

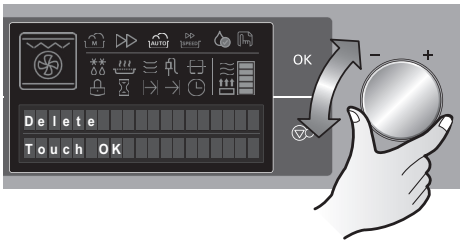
Delete



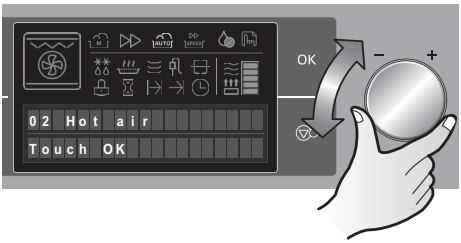
1 Touch the power button for 3 seconds if the oven is in the power save mode. Select the Auto cook mode with the Function dial, and then the Adjustment dial will flash.



2 Select the Memory cook with the Adjustment dial. Press the OK button to select a memory option.



3 Select the Delete menu option by turning the Adjustment dial. And press the OK button.



4 Turn the Adjustment dial to select the desired memory option number to be deleted. Press the OK button to confirm delete. Press OK to delete to selected function.

Speed cook mode

Functions

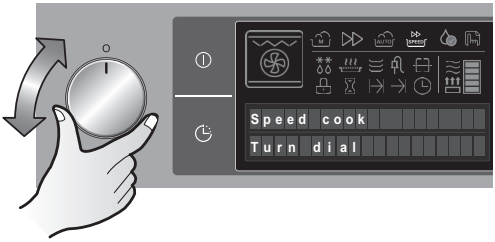


Description of Speed cook mode
Speed cook mode operates the inner heaters to the predetermined appropriate temperature and time for each item and its selectable weight.

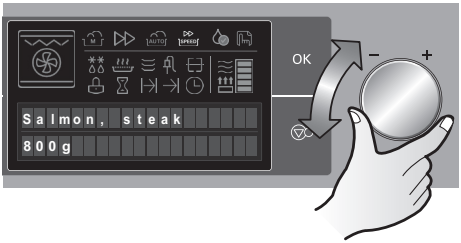
This mode has 10 menus.

Item	Weight	
Salmon, steak	800g	± move 200g (Min 400g / Max 1.2kg)
Jumbo shrimps	600g	± move 100g (Min 300g / Max 1.0kg)
Seafood papillote	800g	± move 200g (Min 600g / Max 1.2kg)
Leg of lamb	1.5kg	± move 500g (Min 1.0kg / Max 2.0kg)
Roast veal	1.5kg	± move 500g (Min 1.0kg / Max 2.0kg)
Roast potatoe	1.0kg	± move 200g (Min 400g / Max 1.6kg)
French fries, frozen	500g	± move 250g (Min 250g / Max 750g)
Chicken, whole	1.2kg	± move 250g (Min 1.0kg / Max 2.0kg)
Chicken, legs	1.0kg	± move 200g (Min 600g / Max 1.8kg)
Frozen pizza, thin	300g	± move 100g (Min 200g / Max 400g)

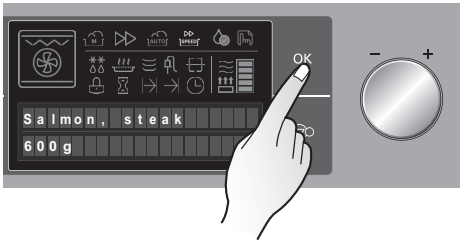
Switching the oven on



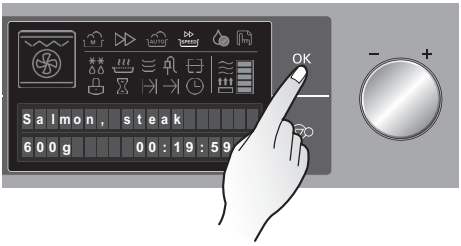
1 Touch the power button for 3 seconds if the oven is in the power save mode. Select the Speed cook mode with the Function dial, and then the Adjustment dial will flash.



2 Turn the Adjustment dial to select a desired menu. In the example shown Salmon, steak.



3 Press the OK button to confirm the menu. Now use the Adjustment dial to set the weight of the dish.



4 Start the cooking program with the OK button.

Speed cook mode





5 When cooking is completed, the text area displays “Cook End” and you will hear a signal tone. press the OK button, or, turn the Function Dial to the '0' position to reset the display.

6 If there is residual heat, the residual heat icon will appear in display. The oven will then automatically operate the cooling fan and the cooling icon will remain in the display until the temperature has gone down to 60 ˚C.

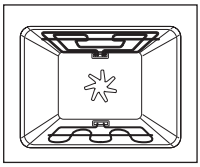
NOTE: If the unit is set to 'Automatic start' in the settings menu, it will start cooking if no button or dial entry is made within 8 seconds.

Cleaning mode

Functions

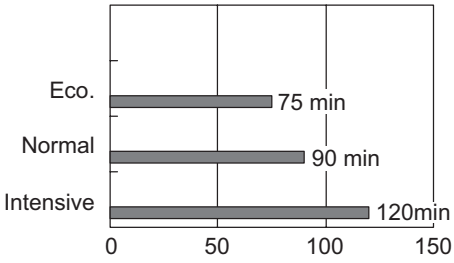


Description of Cleaning mode (Pyrolytic Cleaning)



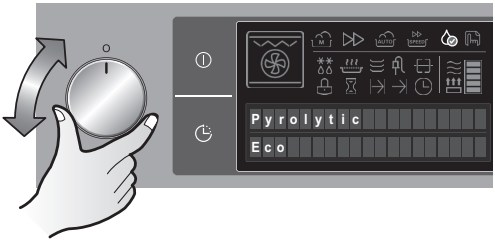
The cleaning mode is used to clean the oven.
In this mode, the oven is heated to approximately 500°C. At these high temperatures, traces of food are burned, and can then simply be wiped off after the cleaning operation.
For your safety, during cleaning the oven door is locked shut. The door lock is only released once the temperature falls below 240°C after this mode has been switched off. For cleaning, you have a choice of three programmes of different length: Eco, approx. 75 min: for lightly soiled surfaces; Normal, approx. 90 min and Intensive, approx. 120 min: for heavily soiled surfaces. Take care, as surfaces become very hot during 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.
The door will only unlock after the internal cavity temperature falls below 240°C and the mains power is still connected.

SAFETY NOTE: Do not use the Pyrolytic function for anything other than its intended cleaning purpose. Doing so may cause a fire or explosion.

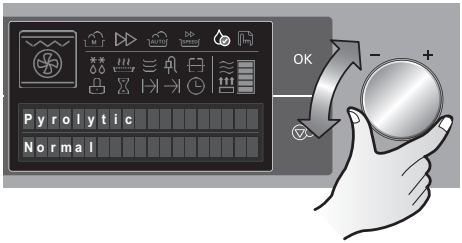


Cleaning mode

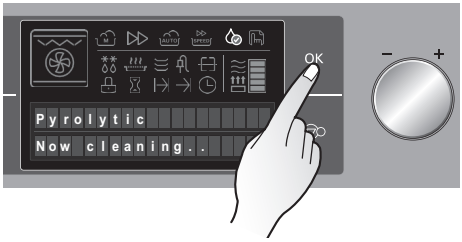
Switching the oven on



1 Touch the power button for 3 seconds if the oven is in the power save mode. Remove all the side racks and accessories from inside the oven. Select the Cleaning mode with the Function dial, and then the Adjustment dial will flash.



2 Turn the Adjustment dial to select the Pyrolytic program. Then press the OK button to select the level of Pyrolytic cleaning.
In Normal is shown in this example.



3 Start the program by pressing the OK button.
Eco Pyrolytic should be used for lightly soiled surfaces.
Intensive Pyrolytic should be used for heavily soiled surfaces.

4 After cleaning is completed, you will hear a signal tone and "End" will be briefly displayed. Press the OK button to cancel the tone and clear the display, or return the Function dial to the '0' position. The door will remain locked until the internal temperature has reduced to 240deg C.

SAFETY NOTE: Do not use the Pyrolytic function for anything other than its intended cleaning purpose. Doing so may cause a fire or explosion.

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

NOTE: before any cleaning, all accessories (wire grille, baking tray, deep pan, grill tray, telescopic runners) must be taken out of the oven, but only when the oven has cooled after any previous cooking mode to avoid burns.

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 unit must remain connected to 240V mains power for the door to release after it has cooled down.

Setting mode

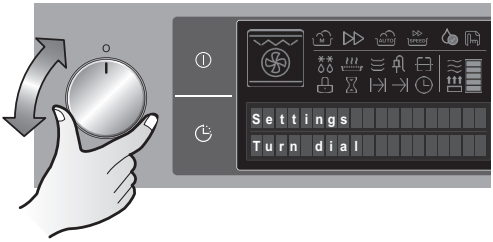
Functions



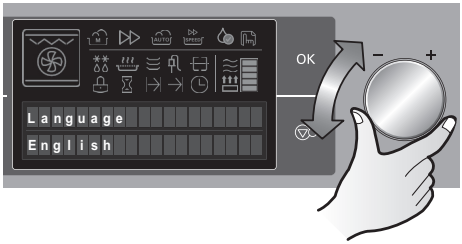
Description of Setting mode
In the Setting mode, you can choose 7 options.
This oven is supplied with preset basic settings. You can change these settings individually.

	Basic setting	Optional setting
Language	"English"	8 different languages.
Set Time	"24 h-clock"	"12 h-clock"
Heating-up phase	"normal"	"rapid"
Oven lighting	"Fully on"	"On for 20 seconds"
Sound	"sound on"	"sound off"
Automatic start	"Automatic"	"Manual"
Clock Display	"Clock off"	"Clock on"

Changing the language



1 Touch the power button for 3 seconds if the oven is in the power save mode. Select the Setting mode with the Function dial, and then the Adjustment dial will flash.



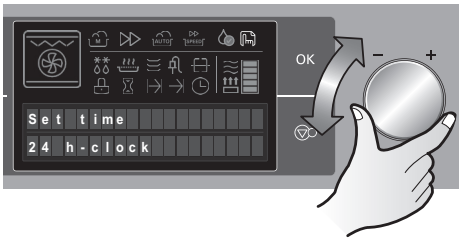
2 Turn the Adjustment dial to select the “Language” menu. Press the OK button to set desired language.

3 Use the Adjustment dial to set the desired language. Press the OK button to confirm the language you have selected.

Setting mode

Changing the clock

Touch the power button for 3 seconds if the oven is in the power save mode. Then select the Setting menu with the Left hand function dial.

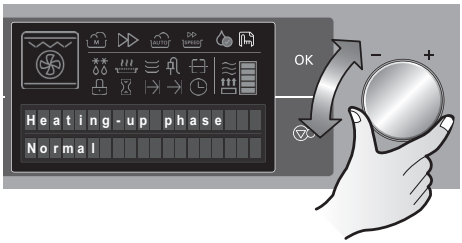


1 Select the “Set time” menu by turning the Adjustment dial. Press the OK button to confirm.

2 You can select either a 24 hour or 12 hour by turning the Adjustment dial. Press the OK button. The time of day can then be set. Enter and confirm the hour. Then enter and confirm the minutes. The time of day is now saved.

Heating-up phase

Touch the power button for 3 seconds if the oven is in the power save mode. Then select the Setting menu with the Left hand function dial.



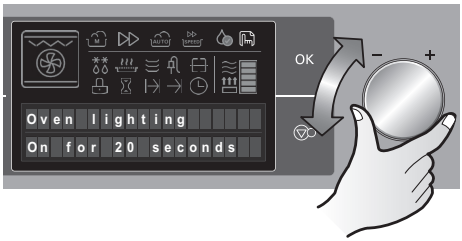
1 Select the “Heating-up phase” menu by turning the Adjustment dial. Press the OK button to confirm.

2 Now you can select “normal” or “rapid” by turning the dial. Then press the OK button to confirm Note: If the option “rapid” has been selected the corresponding symbol (refer to page 19) lights up during the heating up phase.

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

Oven lighting

Touch the power button for 3 seconds if the oven is in the power save mode. Then select the Setting menu with the Left hand function dial.

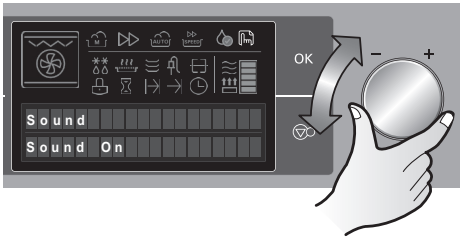


1 Select the “Oven lighting” menu by turning the Adjustment dial. Press the OK button to confirm.

2 You can select “Fully on” or “On for 20 seconds”. Select by turning the dial and confirm the one you want by pressing the OK button. In “Fully on” mode, the oven lighting will stay on during cooking for a maximum 3 hours and the option is not applicable to the pyrolytic cleaning function.

Sound

Touch the power button for 3 seconds if the oven is in the power save mode. Then select the Setting menu with the Left hand function dial.



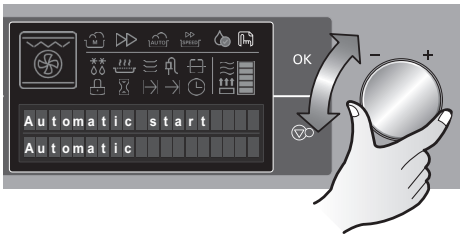
1 Select the “Sound” menu by turning the Adjustment dial. Press the OK button to confirm.

2 Select sound on or off mode by turning the dial. Confirm your selection by pressing the OK button.
Note: In sound off mode, all sounds are inaudible except operating errors.

Setting mode

Automatic start

Touch the power button for 3 seconds if the oven is in the power save mode. Then select the Setting menu with the Left hand function dial.



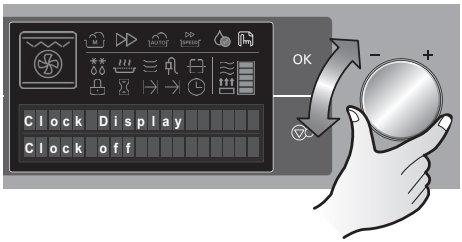
1 Select the “Automatic start” menu. Press the OK button to confirm.

2 You can select either “automatic” or “manual”. Select the desired starting method and press the OK button to confirm the entry.

Note : In automatic start mode, the cooking program will start automatically about 8 seconds after the last entry was made. In Manual mode, the 'OK' button must be pressed for cooking to start.

Clock display

Touch the power button for 3 seconds if the oven is in the power save mode. Then select the Setting menu with the Left hand function dial.



1 Select the “Clock display” menu. Press the OK button to confirm.

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

Note : In clock on mode, the power save function is automatically disabled and the clock is always on after switching the oven off. In clock off mode, the energy saving function is enabled. If the oven temperature is under 60 degrees C after cooking, the clock will display will go out to save energy after approximately 5 minutes and the Power button will need to be held down for 3 seconds to reactivate the oven.

Speed cook table

Speed cook

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

	Food Temp.	Oven level, from bottom	Instructions
	Refrigerated	5	See the instructions on page 65
	Refrigerated	5	See the instructions on page 65
	Refrigerated	4	See the insructions on page 62~63
	Refrigerated	2	See the instructions on page 67
	Refrigerated	2	See the instructions on page 67
	Room	4	See the instructions on page 69
	Frozen	5	See the instructions on page 69
	Refrigerated	2	See the instructions on page 71
	Refrigerated	5	See the instructions on page 71
	Frozen	1	See the instructions on page 75

Speed cook table

SP-3. Seafood papillote

Ingredients:

- 1 tbsp. unsalted butter or margarine, melted
- 2 tbsp. coarsely grated carrot
- 1 small leek with some of the of the green leaves cut off, finely sliced in thin julienne strips 3 inches long
- 1/2 celery stalk, finely sliced in thin julienne strips 3 inches long
- Salt
- Pepper
- 200~300g butterflied fish or 170~230g fish fillet with skin on or off and pin bones removed, or 100~230g butterflied shrimp or 100~230g sea scallops, small tough muscle removed, cut in 1/2 inch-thick-wafers
- 1 tbsp. chopped fresh or 1 tsp. dried dill
- 2 tbsp. lemon juice
- 1 egg white

Preparation:

- Fold the parchment paper in half. Draw a heart shape,beginning at the fold and going out to the edge. Use scissors to cut it out. Unfold the paper.
- Rub a little melted butter or margarine over one half of the paper heart.
- Mix the vegetables together and place three quarters of the mixture on the buttered side of the heart.-Pour a little butter over the mixture on the heart and add salt and pepper to taste.then cross cut it off three or four slices.
- Place the fish slices skin side down,or the shrimp or scallops on top of the mixed vegetables on the heart.-Place the rest of the vegetables on the fish,then sprinkle the fish with the rest of the butter, the dill weed,and the lemon juice.-Brush the empty half of the paper heart with egg white and also all around the edges.
- Fold the paper over and crimp the edges together well. Fold the edges over twice, ending with a twist at the bottom of the heart.

Auto cook table

Fish

Sub menus	Category	Weight limit	Step	Utensil	Food Temp.
1-1	Trout	600-1600g	200g	Deep pan + Grill tray	Refrigerated
1-2	Salmon, steak	400-1200g	200g	Deep pan + Grill tray	Refrigerated
1-3	Tuna, steak	400-1200g	200g	Deep pan + Grill tray	Refrigerated
1-4	Scallops	400-1200g	200g	Deep pan + Grill tray	Refrigerated
1-5	Jumbo Shrimps	300-1000g	100g	Deep pan + Grill tray	Refrigerated
1-6	Crumbed squid rings, frozen	200-600g	200g	Baking tray + baking paper	Refrigerated

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

To avoid residual cooking, remove food from oven immediately.

Auto cook table

Meat

Sub menus	Category	Weight limit	Step	Utensil	Food Temp.
2-1	Roast beef	1000-2500g	500g	Wire grille + heat proof glass dish	Refrigerated
2-2	Spare ribs	800-1400g	200g	Deep pan + Grill tray	Refrigerated
2-3	Roast pork	1000-2500g	500g	Wire grille + heat proof glass dish	Refrigerated
2-4	Leg of lamb	1000-2000g	500g	Wire grille + heat proof glass dish	Refrigerated
2-5	Roast Veal	1000-2000g	500g	Wire grille + heat proof glass dish	Refrigerated
2-6	Meat on skewers	400-900g	250g	Deep pan + Grill tray	Refrigerated

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

To avoid residual cooking, remove food from oven immediately.

Auto cook table

Pastry and Pie

Sub menus	Category	Weight limit	Step	Utensil	Food Temp.
3-1	Croissants	120-600g	120g	Baking tray + Baking paper	Refrigerated
3-2	Quiche, frozen	100-600g	100g	Wire grille	Frozen
3-3	Apple pie	100-600g	100g	Wire grille	Refrigerated

Potato products

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

	Oven level, from bottom	Instructions
	2	Place croissants on baking tray with baking paper. Brush croissants with milk or water and insert into oven.
	3	Place frozen quiche on wire grille. Insert into oven. Use only one frozen quiche at a time.
	3	**Ingredients** 3/4 cup white sugar 2 tbsp. all-purpose flour 1/2 tsp. ground cinnamon 1/4 tsp. ground nutmeg 1/2 tsp. lemon zest 7 cups thinly sliced apples 2 tsp. lemon juice 1 tbsp. butter 1 recipe pastry for a 9 inch double crust pie 4 tbsp. milk (optional) - 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.

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

To avoid residual cooking, remove food from oven immediately.

Auto cook table

Poultry and game

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

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

To avoid residual cooking, remove food from oven immediately.

Auto cook table

Poultry and game

Sub menus	Category	Weight limit	Step	Utensil	Food Temp.
5-5	Turkey, legs	800-2000g	400g	Deep pan + Grill tray	Refrigerated
5-6	Hare, parts	700-2100g	700g	Deep pan	Refrigerated
5-7	Goose, whole	3500-5000g	500g	Wire grille + Deep pan	Refrigerated
5-8	Goose, legs	800-2000g	400g	Deep pan + Grill tray	Refrigerated
5-9	Cordon bleu, frozen	340-1360g	170g	Wire grille + Baking tray	Refrigerated

	Oven level, from bottom	Instructions
	2	Brush turkey legs with oil or melted butter, season as desired. Wrap thin part of the legs in foil. Place legs onto deep pan with grill tray. Add water to deep pan. Insert into oven. When oven beeps, turn food over. After cooking, allow to rest covered with foil for 3 minutes. Use generated juice for gravy or sauce.
	3	Brush hare/rabbit pieces with a little mustard, season as desired and place onto greased deep pan. Insert into oven. When oven beeps, turn food over. Use generated drip for gravy or sauce.
	2	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.
	3	Brush goose legs with oil or melted butter, season as desired. Place legs onto deep pan with grill tray. Add water to deep pan. Insert into oven. When oven beeps, turn food over. After cooking, allow to rest covered with foil for 3 minutes. Use generated juice for gravy or sauce.
	3+2	Spread frozen Cordon bleu evenly on wire grille. Insert into oven, placing baking tray undemeth to catch dripping liquid.

To avoid residual cooking, remove food from oven immediately.

Auto cook table

Pizza

Sub menus	Category	Weight limit	Step	Utensil	Food Temp.
6-1	Pizza, frozen, thin base	200-400g	100g	Wire grille	Frozen
6-2	Pizza, frozen, thick base	200-400g	100g	Wire grille	Frozen

International automatic recipes

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

	Oven level, from bottom	Instructions
	1	Place frozen pizza on wire grille. Insert into oven. Use only one frozen pizza at a time.
	1	Place frozen pizza on wire grille. Insert into oven. Use only onefrozen pizza at a time.

	Oven level, from bottom	Instructions
	2	See the recipe on page 76
	2	See the recipe on page 77
	1	See the recipe on page 78
	1	See the recipe on page 78~79
	2	See the recipe on page 80
	1	See the recipe on page 81
	2	See the recipe on page 82
	2	See the recipe on page 82~83
	2+4	See the recipe on page 84
	1	See the recipe on page 85

To avoid residual cooking, remove food from oven immediately.

Auto cook table

7-1. Lasagna

Ingredients:

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

Preparation:

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

7-2. Homemade pizza

Ingredients:

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

Preparation:

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

7-3. White bread

Ingredients:

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

Preparation:

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

7-4. 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.

7-5. Sea bream

Ingredients:

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

Preparation:

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

7-6. 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.

7-7. Muffins

Ingredients:

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

Preparation:

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

7-8. Moussaka

Ingredients:

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

Preparation:

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

7-9. Cinnamon buns

Ingredients (for 2 sheets):

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

Preparation:

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

7-10. Swedish apple pie

Ingredients:

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

Preparation:

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

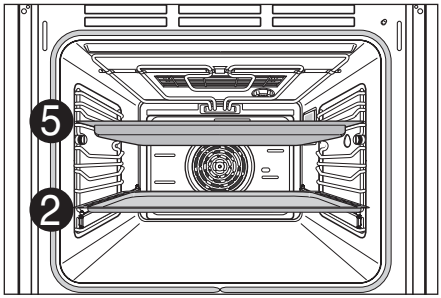
Baking

General information

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

Baking tins

- When baking in Conventional heat( ) modes, use baking tins with a dark metal or coated surface.
- When baking with Convection heat( ), you can also use baking tins with a bright metal surface.
- Always place cake tins in the middle of the tray or Wire 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
Recipe	Oven level	Temp. in °C	Oven level	Temp. in °C	For both types of baking, in hrs, mins.
Cakes in baking tins					
Ring-shaped pound cake	2	150–160	2	160–180	0:50–1:10
Biscuits / pancakes	2	140–160	2	150–170	1:10–1:30
Sponge finger	2	150–160	2	160–180	0:25–0:40
Flan base – shortcrust pastry	3	170–180	2	190–210[1)]	0:10–0:25
Flan base – cake mixture	3	150–170	2	170–190	0:20–0:25
Apple pie	2	150–170	2	170–190	0:50–1:00
Spicy cakes and flan base (e.g. quiche lorraine)	2	160–180	2	190–210	0:30–1:10
Cheesecake[3)]	2	140–160	2	170–190	1:00–1:30
Cakes on baking tray					
Bread plaits / larger cakes	3	160–170	4	170–190	0:30–0:40
Christmas stollen	3	150–170[1)]	4	160–180[1)]	0:40–1:00
Bread (rye bread) initially, then later	2	180–200[1)] 140–160	2	230[1)] 160–180	0:20 0:30–1:00
Pie / eclair	3	160–170[1)]	4	190–210	0:15–0:30
Swiss roll	3	150–170[1)]	4	180–200[1)]	0:10–0:20
Fruit cake with shortcrust pastry	3	160–170[1)]	4	170–190[1)]	0:40–1:20

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

1) Preheat the oven.
2) Switch off “rapid heat-up”.
3) Use deep pan.
Always count Oven levels from the bottom up.

Baking Tables

Baking on more than one oven level

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

1) Preheat the oven.
2) Switch off “rapid heat-up”.
Always count Oven levels from the bottom up.
Place the deep pan on level 5.

Table for strudel and baked dishes

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

1) Preheat the oven.
Always count Oven levels from the bottom up.

Baking tables for frozen ready–made dishes

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

Always count Oven levels from the bottom up.

Note: Turn chips 2 or 3 times when heating. When heating frozen dishes, the baking tray may bend out of shape because of the great difference in the temperature of the frozen food and the oven. Trays normally return to their original shape once they have cooled down.

Baking Tables

Baking tips

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

Roasting

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

TIP:

- Use heat resistant dishes when roasting (follow manufacturer's instructions).
- Stainless steel roasting pans are only of limited use, as they reflect the heat to a very large extent.
- When using dishes with plastic handles, ensure that the handles are heat resistant (follow manufacturer's instructions).
- Large items for roasting or a number of items can be placed directly on the deep pan or on the wire 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, without using the pyrolytic self cleaning function.

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

Roasting

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

- We recommend cooking meat and fish weighing over 1 kg in the oven.
- For lean meat and fish, use Conventional heat. For all other kinds of meat we recommend Fan grill()mode.
- Add a little liquid to prevent roasting juices or fat from getting burned 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		Conventional heat		Speed roast	
		Temp. (°C) – (1)	Time (mins.)	Temp. (°C) – (1)	Time (mins.)	Temp. (°C) – (1)	Time (mins.)
Beef (approx. 1kg)	2 2)	190	50~70	200	70~90	190	40~60
Venison (approx. 1kg)	2 2)	180	75~100	200~240	100~120	180	70~80
Leg of pork (approx. 1kg)	2 2)	180~190	80~110	200	100~120	180~190	70~90
Rolled pork (approx. 1kg)	2 2)	180~190	90~120	200~220	110~130	180~190	80~100
Leg of lamb (approx. 2kg)	2	180	110~130	200	150	180	90~110
Poultry (approx. 1kg)	2 2)	210	50~60	200~220	70~90	210	40~50
Poultry (approx. 2kg)	2	200	60~80	200~220	110~120	200	50~70
Stuffed	2	180~190	100~120	200~220	110~140	180~190	80~100
Poultry (approx. 4kg)	2	180~190	120~140	190~210	130~150	180~190	90~120
Whole fish (approx. 1.5kg)	2 2)	160~180	35~55	200~220	35~55	160~180	25~45

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

1) 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 4 different operating modes.

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

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

Fan grill
For grilling larges pieces of meat or poultry, such as rolled roast or turkey.

Speed grill
Use Speed grill function for rapid grilling. In this mode, the halogen heating element is intermittently used on and the cooking time is reduced by about 20%.
Note: When grilling, the oven door must be kept closed at all times. As a basic principle, the oven should be preheated for 3 minutes!

Grilling dishes
Use the grill tray or the deep pan for grilling. Use the wire 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.

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

Using the grilling table
The grilling times are intended as approximate values only. The actual times may vary depending on the quality of the actual meat or fish.
Grilling is particularly suitable for cooking flat pieces of meat and fish.
Turn the grilled food over about halfway through the cooking time.

Grilling table

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

1) Wire grille or deep pan

Always count the Oven levels from the bottom up.

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

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

Outside

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

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

Oven interior

Note!

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

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

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

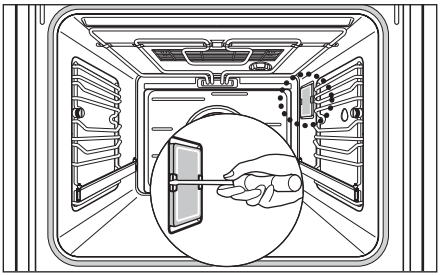
Risk of electric shock!

- 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.

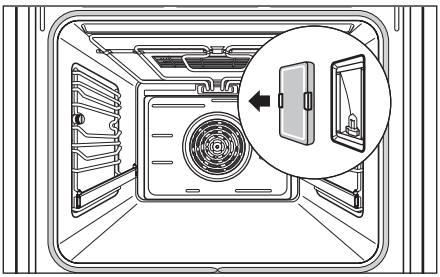
Replacing the oven light / cleaning the glass cover

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.



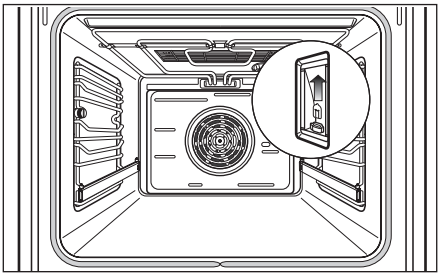
Step. 2
Pull the defective halogen bulb out. Then replace it with a new one(20W, 12V, Osram)

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.

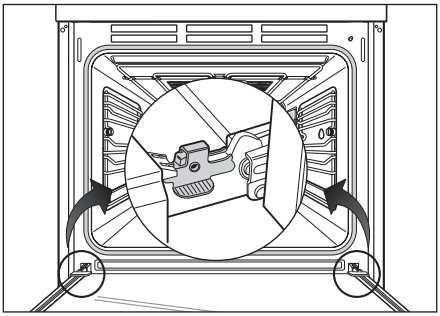
Note : Make sure that all parts are correctly in place.



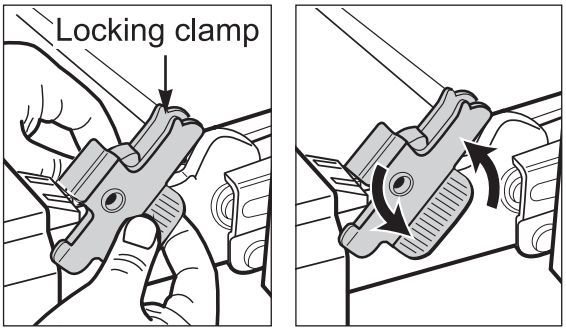
Oven door

Removing the oven door

Step. 1
To remove the oven door for easier cleaning, open the door fully.

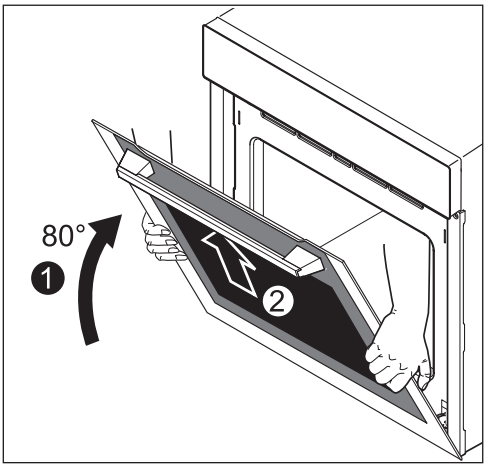


Step. 2
To release the locking clamps on the hinges turn inner area of clamps upwards and outer area of them downwards as illustrated.



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.

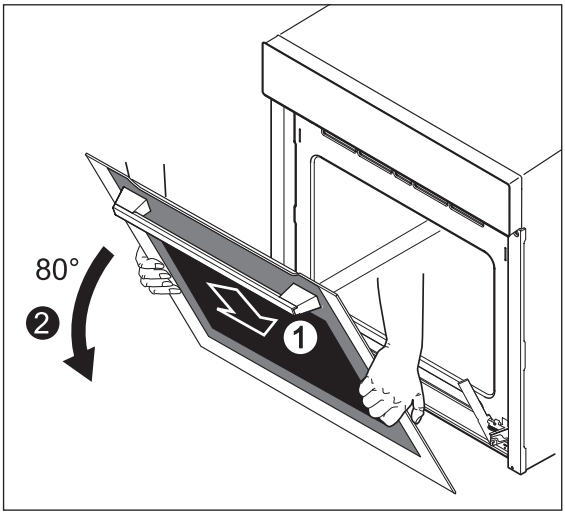


Step. 4
Hold the door securely at both sides and lift upwards off the hinge guides.

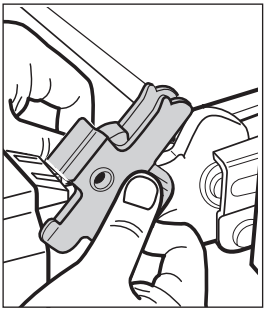
Oven door

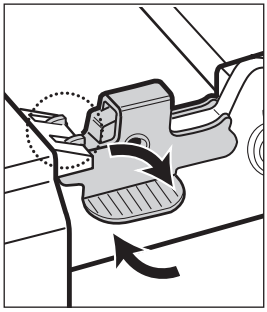
Rehanging the oven door

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.





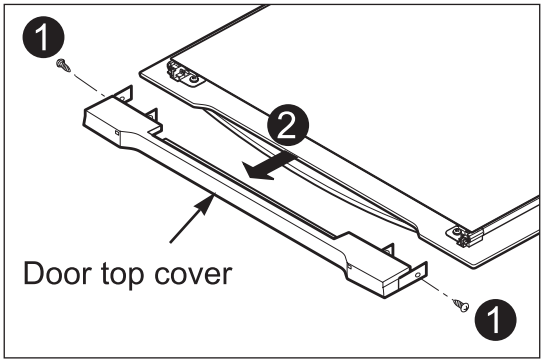
Dismantling the oven door

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.

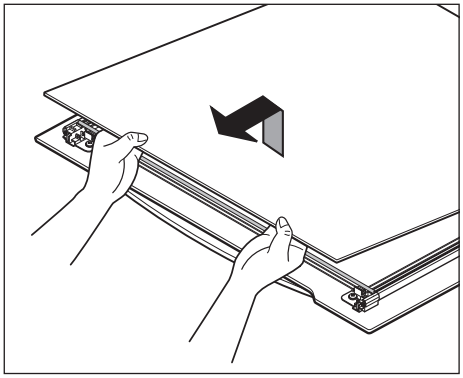
Step. 1

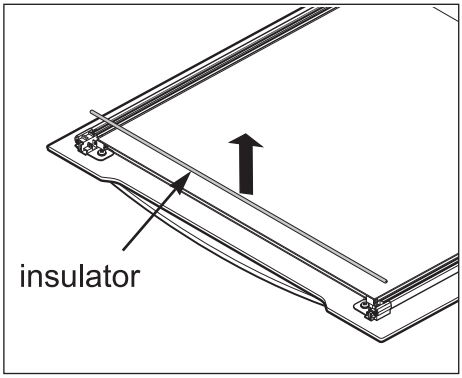
Remove the two screws at the right and left-hand side of the door and pull the top cover above the glass panels forward.



Step. 2

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



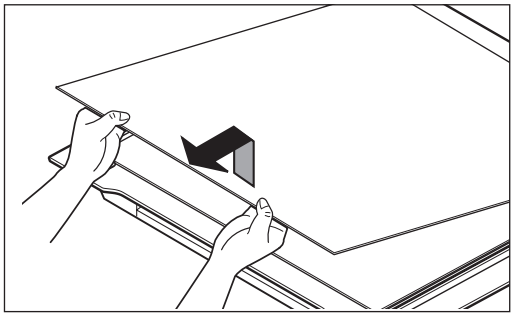


Oven door

Step. 3

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

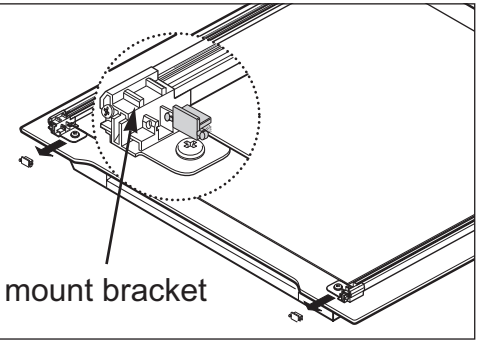
Note : Spacers are located next to the mount bracket to keep the Individual door panels in position.

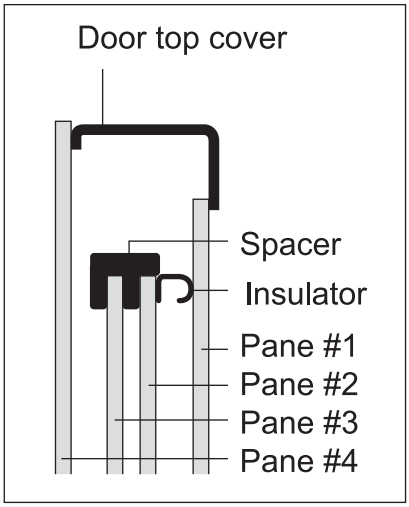


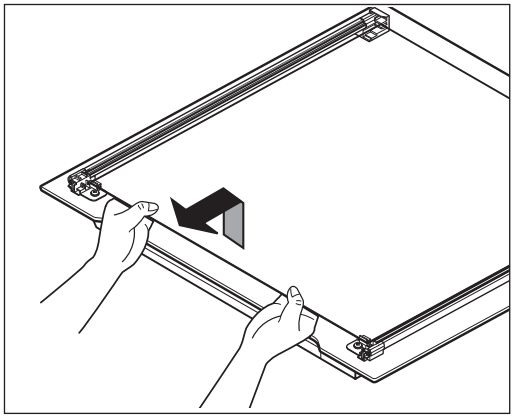
Step. 4

Now the third pane can be removed.

Handle them very carefully to avoid the risk of breakage.

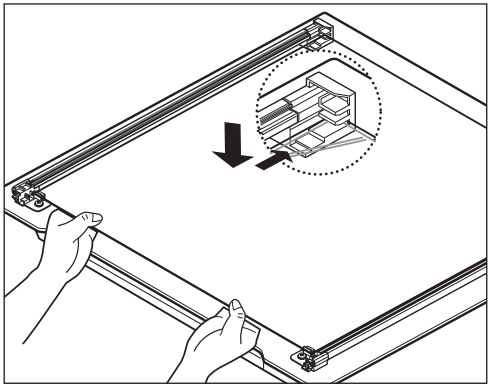




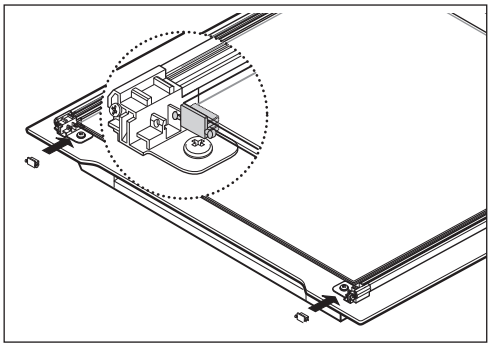


Refitting the glass panels

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.	An automatic programme has been set to run at a later time.	Cancel the settings or set them again.
The clock symbol flashes in the display.	There has been a power failure.	Set the current time on the clock display.
The oven lighting is not operating.	The oven bulb is faulty.	Change the oven bulb. See “Oven light” for details.

If the fault connot 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. The door will be locked as if the oven is in selfcleaning mode.	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	220-240V~ 50 Hz
MAX power consumption	3500 Watts

Oven installation dimensions

Height	min. 600
Width	min. 560
Depth	min. 556

Oven interior dimensions (mm)

Height x width x depth	330 x 454 x 415
Volume (useful capacity)	65L

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 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.

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



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