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.

EA790SP

MFL30298509

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.
- Never use the oven door as a resting table at any time.

Safety

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

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

⚠ **WARNING:** Accessible parts may become hot during use. 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 or mobile 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.

Safety

- 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. 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 at any time.
  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.

Safety

- 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.

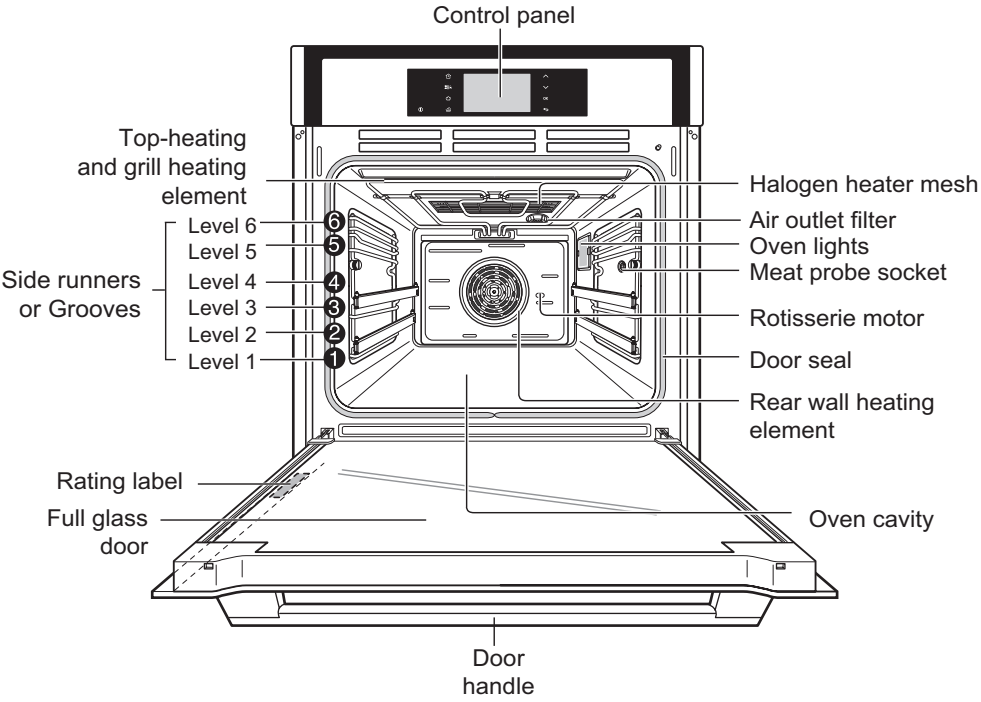
Safety

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



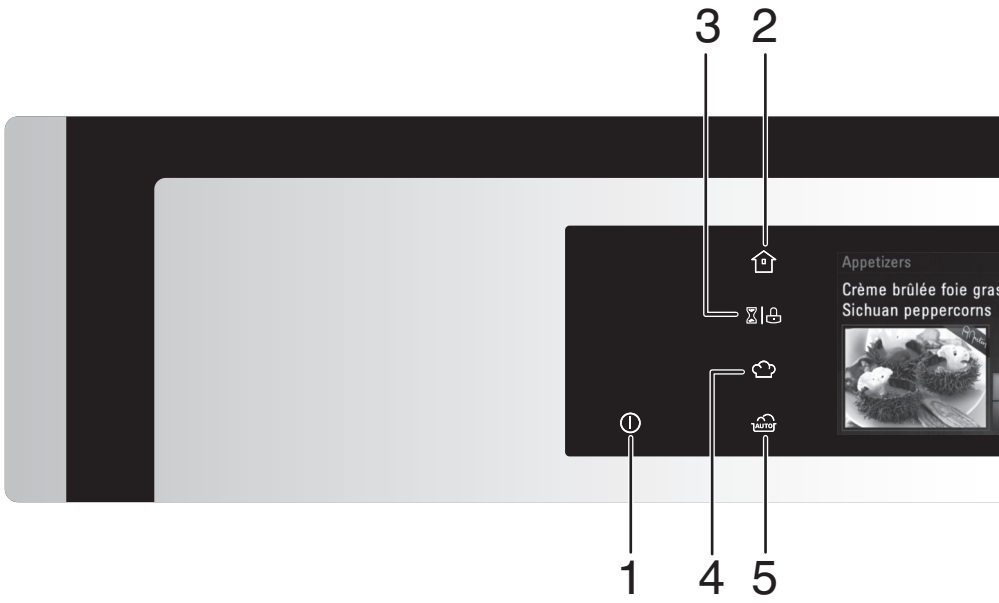
Oven levels are numbered from the bottom up.
The 5 and 6 levels are mainly used for grill functions. Always grill with the door closed.

Grilling must be operated with the door closed.

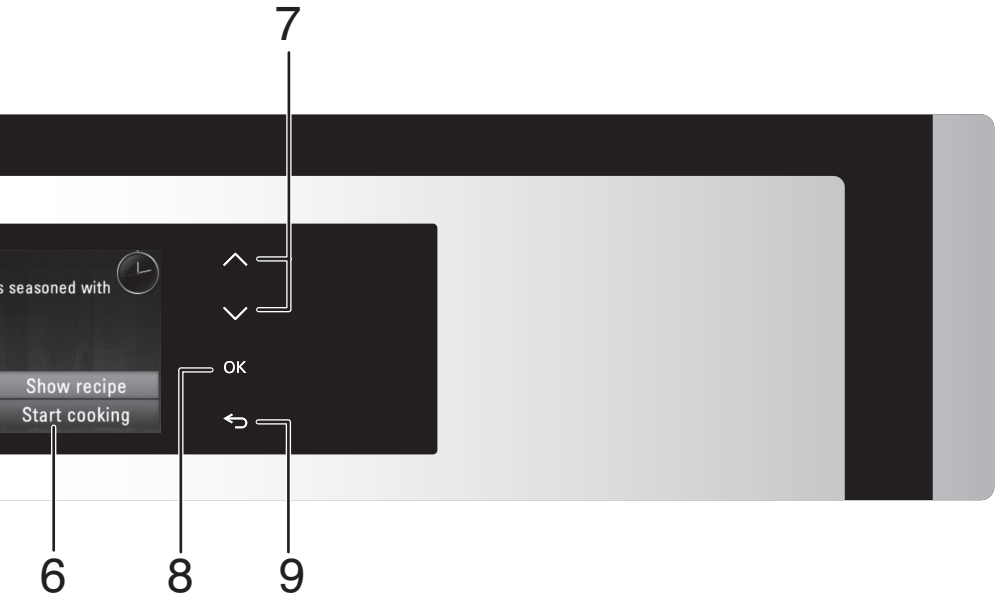
The cooking tables throughout these operating instructions give you suggested oven settings, however you can change these to suit yourself.

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

Control Panel



1. **Power Key :** Power On/Off button
2. **Home Key :** Go to the home screen
3. **Timer Key :** Set the timer & Set or disable the child lock function ((Touch the key for 3 ~ 5 seconds) Input the long key)
4. **Chef's recipe Key :** Go to the Chef's recipe screen
5. **Auto cook Key :** Go to the auto cook screen



6. Display(TFT Color LCD)

7. UP & Down key : Change the list or data value

8. OK key : Select the list or go to the next step

9. Back key : Cancel and go to the previous step

Note

The operation speed of the ‘Up or Down key’ is about 0.4 sec, when the ‘Up or Down key’ is pressed for about 0.8 sec.

• Timer
- 0:00 ~ 9:59 min (Increase and decrease by 10 sec), Pressing the ‘Up or Down key’ for about 0.4 sec (Increase and decrease by 1 min)
- 0:10 ~ 9:59 h (Increase and decrease by 1 min), Pressing the ‘Up or Down key’ for about 0.4 sec (Increase and decrease by 10 min)

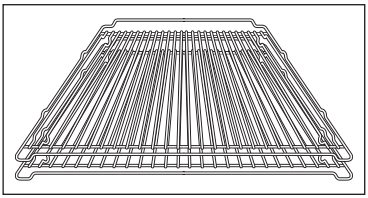
• Duration time (Default : 00:30 h input)
- 0:00 ~ 11:59 h (Increase and decrease by 1 min), Pressing the ‘Up or Down key’ for about 0.4 sec (Increase and decrease by 1 min)
- 0:10 ~ 9:59 h (Increase and decrease by 1 min), Pressing the ‘Up or Down key’ for about 0.4 sec (Increase and decrease by 10 min)

Accessories

Wire grille

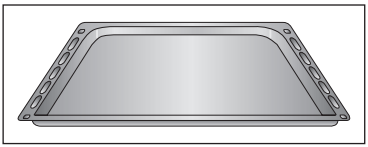
For dishes, baking tins, grilling and roasting tins.

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



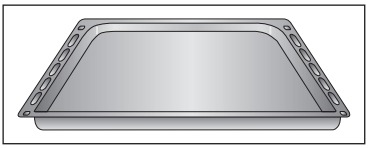
Baking tray

For cakes, sponges and biscuits.



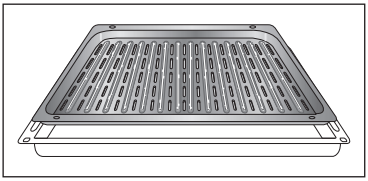
Deep pan

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

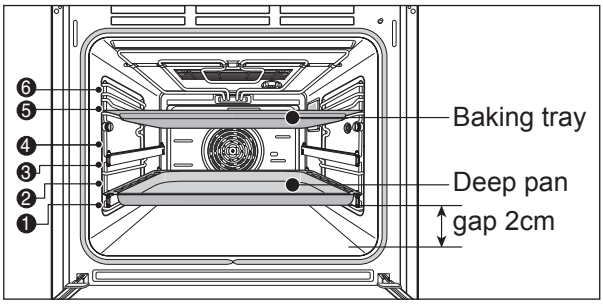


Grill tray

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.

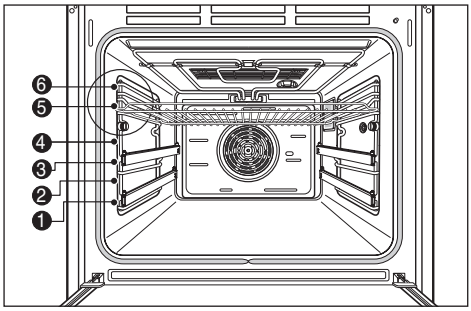
If you are using the grill tray in combination with the deep pan or the baking tray to catch dripping liquids or fat, then do not put the trays down on the bottom of the oven, slide them into the lower levels.

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.

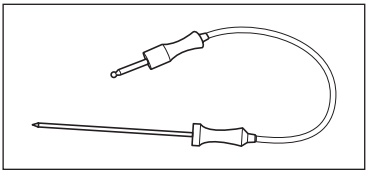
The oven levels are numbered from the bottom up to the top.



Accessories

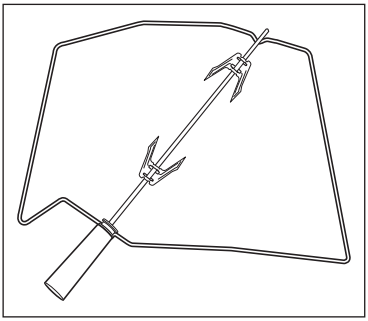
Meat probe

The electronic meat probe enables the meat temperature to be monitored while cooking and to assist in giving good cooking results each time it is used.



Rotisserie

For grilling thicker items such as stuffed meat, poultry and kebabs. The rotisserie motor turns the spit to grill food evenly from all sides. Food does not need to be manually turned when using the rotisserie.



Note :

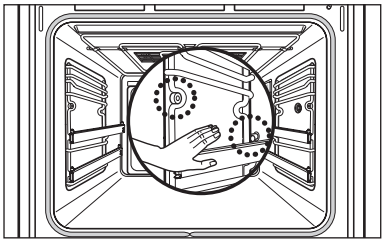
Before using the rotisserie for the first time, it shoult be cleaned with a combination of hot water and dishwashing liquid.

Telescopic runners

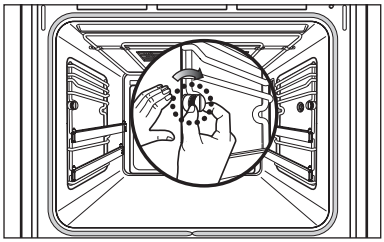
Attaching the telescopic runners

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

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

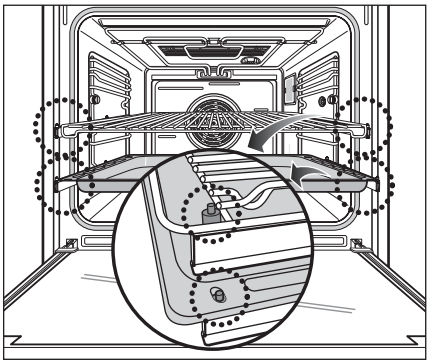


2. Align the front recess with the front screw hole. Insert and fasten the screw clockwise.



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 or any other 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.

Before using for the first time

Booting (System initialization)

When the oven is connected to the electrical supply, it will switch on automatically and the LG logo will appear in the display.



After the LG logo appears in the display, you can set the language.



1. Press the **Up(∧)** or **Down(∨) key** until the language you want is highlighted in the display.
2. Press the **OK key** to confirm your selection.

The clock settings menu will then appear in the display.



When the oven Is first switched on the clock will show 00:00 until you have set the correct time. Set the clock using the **Up(∧)** and **Down(∨) key** and **OK key.**

See "General setting - Clock" for details. The Main menu will then appear in the display. The factory default setting for the clock is 24h.

Tip : When you set the clock or temperature if you press and hold the **Up(∧)** or **Down (∨) key** for about 2 seconds, the hours and minutes can be changed more easily.

After setting the clock, the home screen appears in the display. You can set the menu according to the cooking.



1 Press the **Up(∧)** or **Down(∨) key** to select the menu you want.

2 Press the **OK key** to confirm your selection.

Shut Down

The shut down function is performed by pressing the power key for 0.5 sec.

If residual heat is present, the screen will turned off after the oven has cooled to a sufficient point.

Before using for the first time

Initial cleaning

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

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

Appliance front

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

Oven interior

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

Heating up

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

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

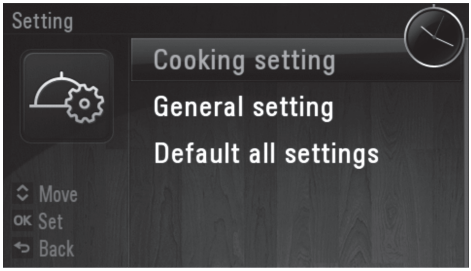
Operating the oven

The Main menu will appear in the display after switching the oven on by pressing the **Power (⏻) key.**



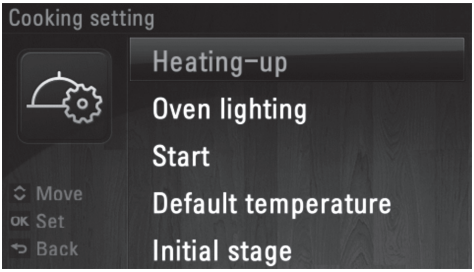
Five menus will appear in the display. They can be selected directly.

If you select one of the menus, e.g. Setting, you will be taken to the next step.



You can select any option by pressing the **up(∧) or Down (∨) key.**

If you select an option e.g. Cooking setting, you will be taken to the next step within that option.



You can now select the option you want. Press the **OK key** to confirm your choice.

- **Back space key (⮌)**
  You can return to the previous menu by pressing the Back key.
- **Home key (⌂)**
  If you want to return to the Main menu directly, press the Home key.

The timer

The timer can be used to time any activity in the kitchen e.g. boiling eggs.
You can enter a time up to 9hours 59minutes.

❑ Using the timer

Press the **Timer(⧖|🔒) key.**
A pop up window will appear in the display.



1 Press **Up(∧)** or **Down(∨) key** until the time you want appears in the display and then press the **OK key**.

The time set for the Timer begins to count down in the upper left of the display.

You will hear a signal tone at the end of the set time.

❑ Canceling the timer function

Press the **Timer(⧖|🔒) key.** The pop up window for the Timer will appear in the display.



1 Press the **Timer(⧖|🔒) key** once to set the time to "0:00".

2 Press the **OK key**.

You can use the Timer function at any time without operating any cooking functions.

Power-saving mode

Power-saving condition

The power-saving mode is the mode which turns the display off for saving power and the protection of TFT-LCD's Back light if there is no user operation in Main menu.

Process 1

If there is no user operation for 10 min and the residual heat notification condition is less than **60˚C in the main screen, the display will be dimmed.**

Process 1-1

If there is no user operation for 10 min, the Cook and melody is operated every 1min. After 10 min, the main menu will appear and then the display is dimmed if the remaining residual heat notification condition is less than 60˚C.

Process 2

If the display is dimmed and not in a cooking mode and no screen input by the user, the oven will shut down for power-saving after 20 min.

Clearing the power-saving condition

Condition 1

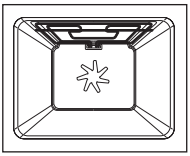
If the oven is operated whilst in Power saving, the display is changed to the main screen from the dimmed state.

Condition 2

If the electric oven is turned off according to the power-saving mode, the user has to turn on the electric oven again.

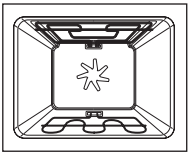
Oven functions

Speed roast



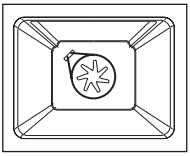
Speed roast uses the top inner heater, outer heater, halogen heater and convection fan in accordance to the set temperature. In this operating mode, the upper elements and the fan on the rear wall are on. The pre-set temperature is 190˚C.

Hot air



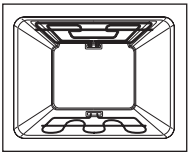
In addition to the Conventional (upper and concealed lower) heating elements, the Hot air function uses the fan in the back of the oven. This means that the roasting and baking temperature can be reduced by 20~40°C. This mode is suitable for cakes and biscuits, as it is possible to bake on more than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

Convection heat



Convection heat uses only the rear wall heating element and the fan situated on the back wall of the oven.
It is possible to bake on more than one level in Convection heat. This means that it is suitable for fruit cakes and stirred cake or yeast-dough, for example a bread plait.

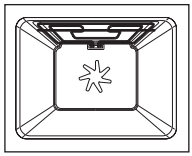
Conventional heat



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.

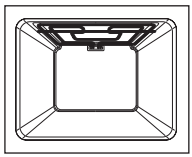
Fan grill

In this operating mode, the large grill element and the fan on the rear wall are on. This function is suitable for pizzas, quiche lorraine or cheesecakes.
Grill with the oven door closed.



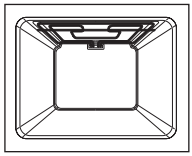
Speed grill

In addition to the grill element, Speed Grill uses the upper halogen heating element. If you select this function, the temperature is preset and cannot be adjusted.



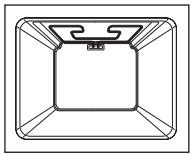
Large grill (1, 2, 3)

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



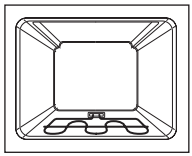
Small grill (1, 2, 3)

The Small grill operates in the same way as the Large grill, how-ever, only inner part of the top heating element is used. This makes it suitable for smaller dishes.



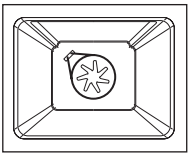
Bottom heat

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



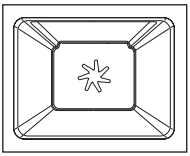
Oven functions

Low temperature cook



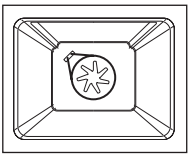
Low temperature cook uses the algorithm of Convection heat. The set temperature is 150°C in the first time. After 150°C, the temperature is changed to 90°C. With the Low temp cook function, meat becomes marvelously tender and remains particularly succulent. Up to 20 percent less energy is consumed than with normal roasting, when roasting with low temperatures. The sub menus are Roast beef, Roast veal, and Fillet of beef.

Defrost



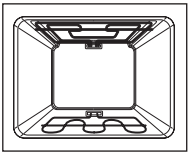
In defrost mode, only the fan is used without heating. The circulating air speeds up the defrosting process. Place the frozen food in a suitable container to trap the liquid produced during defrosting. Where appropriate, you can use the wire grille and the deep pan to avoid soiling the oven. If water is allowed to run out into the oven, the door seals will be contaminated and an unpleasant odour may result.

Warm dishes



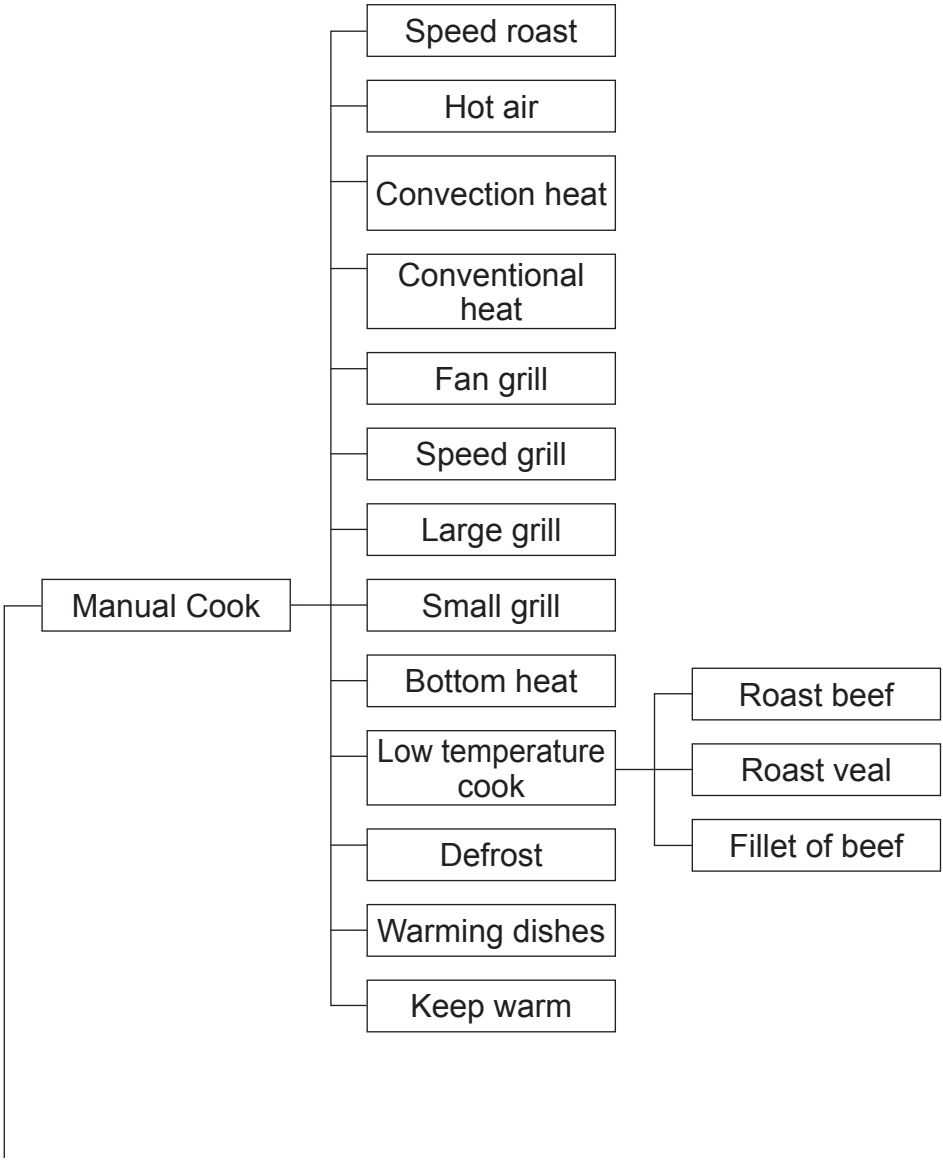
This system use a heating element located around the fan at the back of the oven and the circulation of heated air. It is ideal for keep dishes warm evenly.

Keep warm

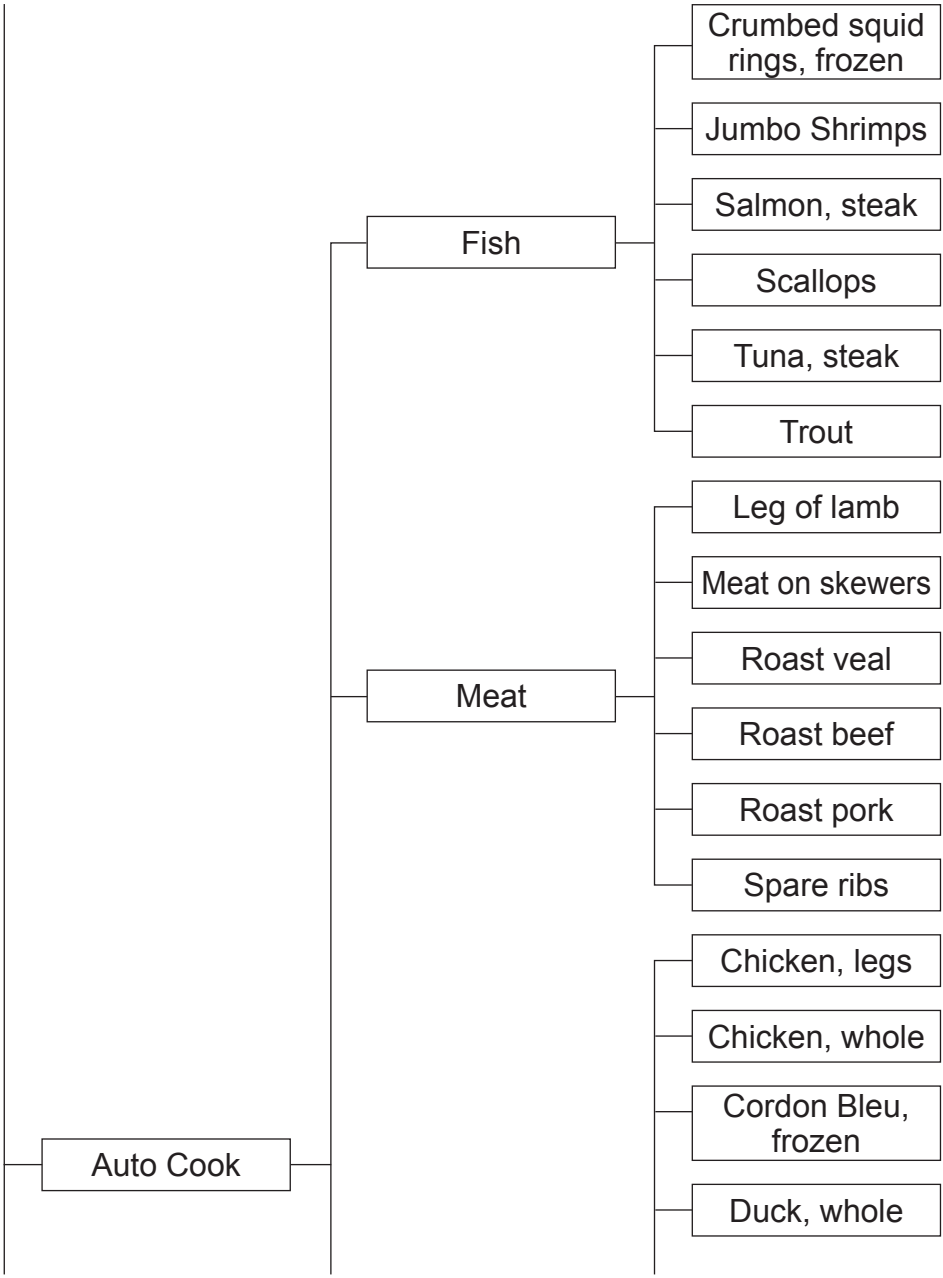


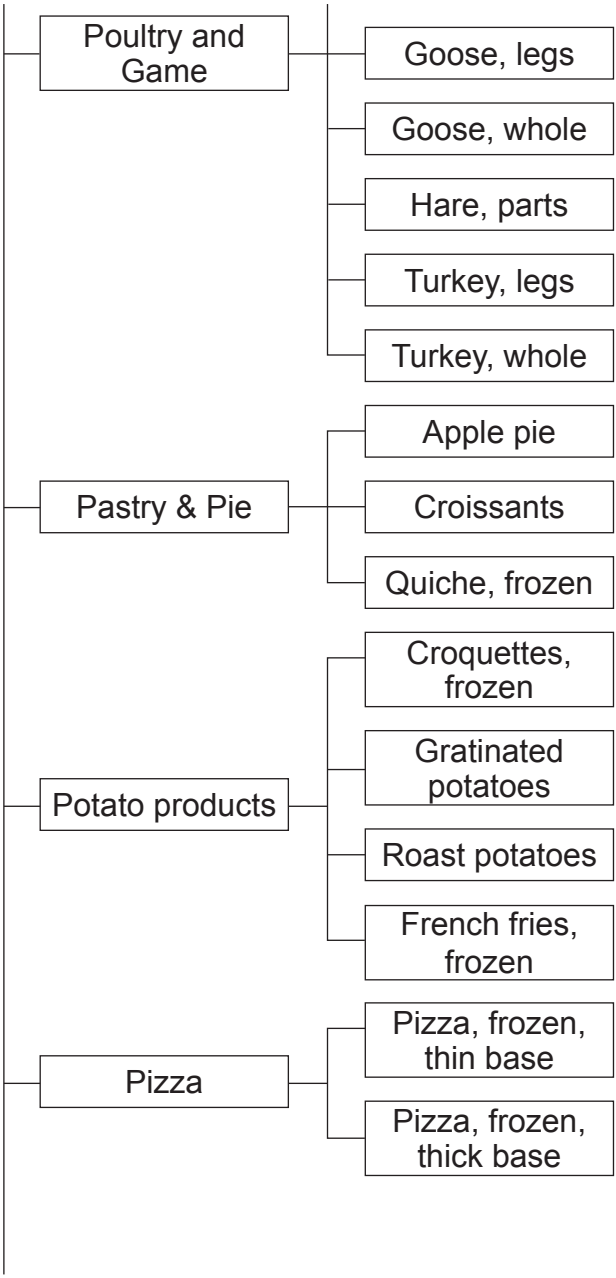
Heat from the top and bottom elements are used to maintain a temperature of 75°C. You can use this function for keeping food warm until ready to serve.

Oven program logic

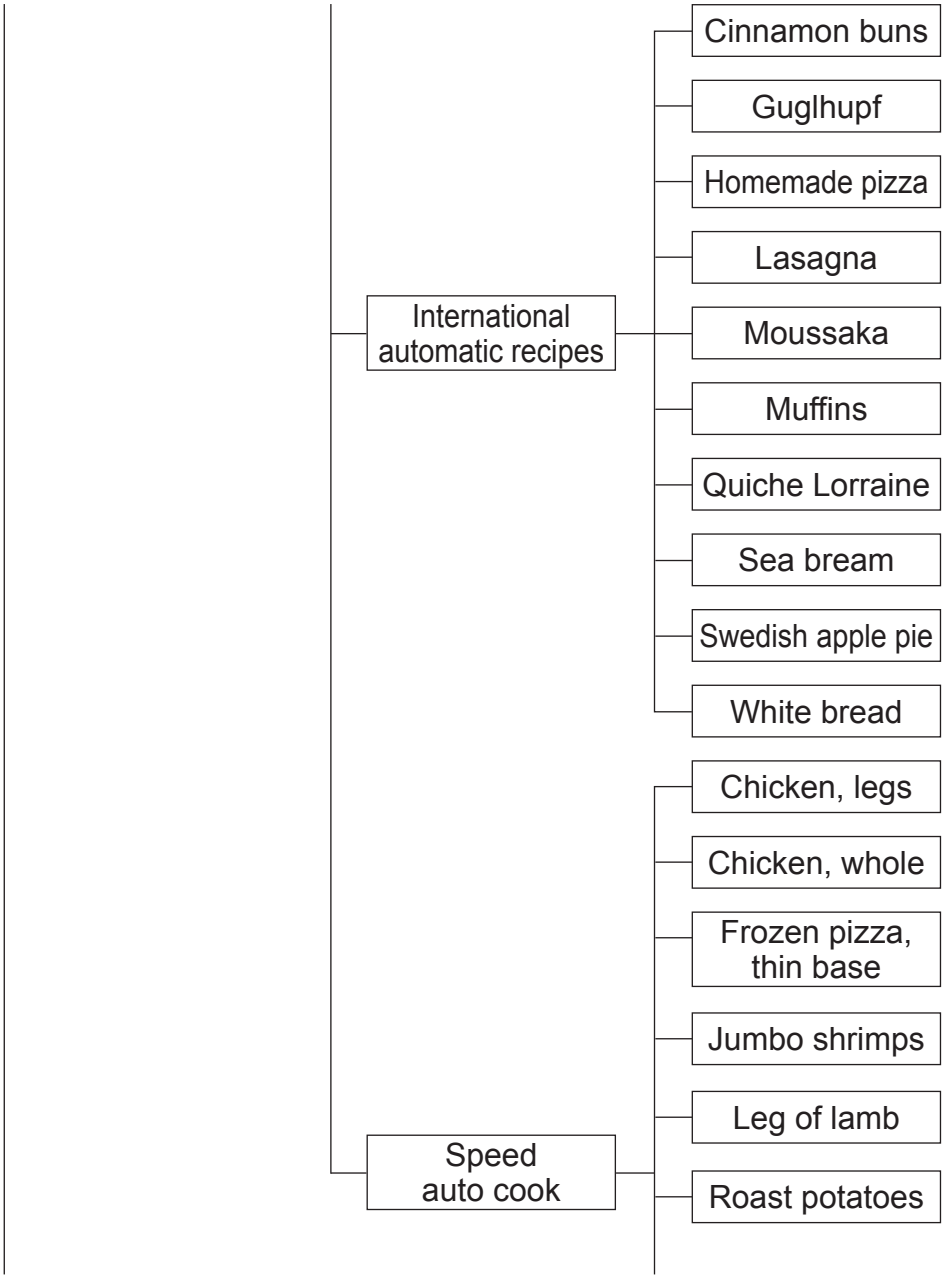


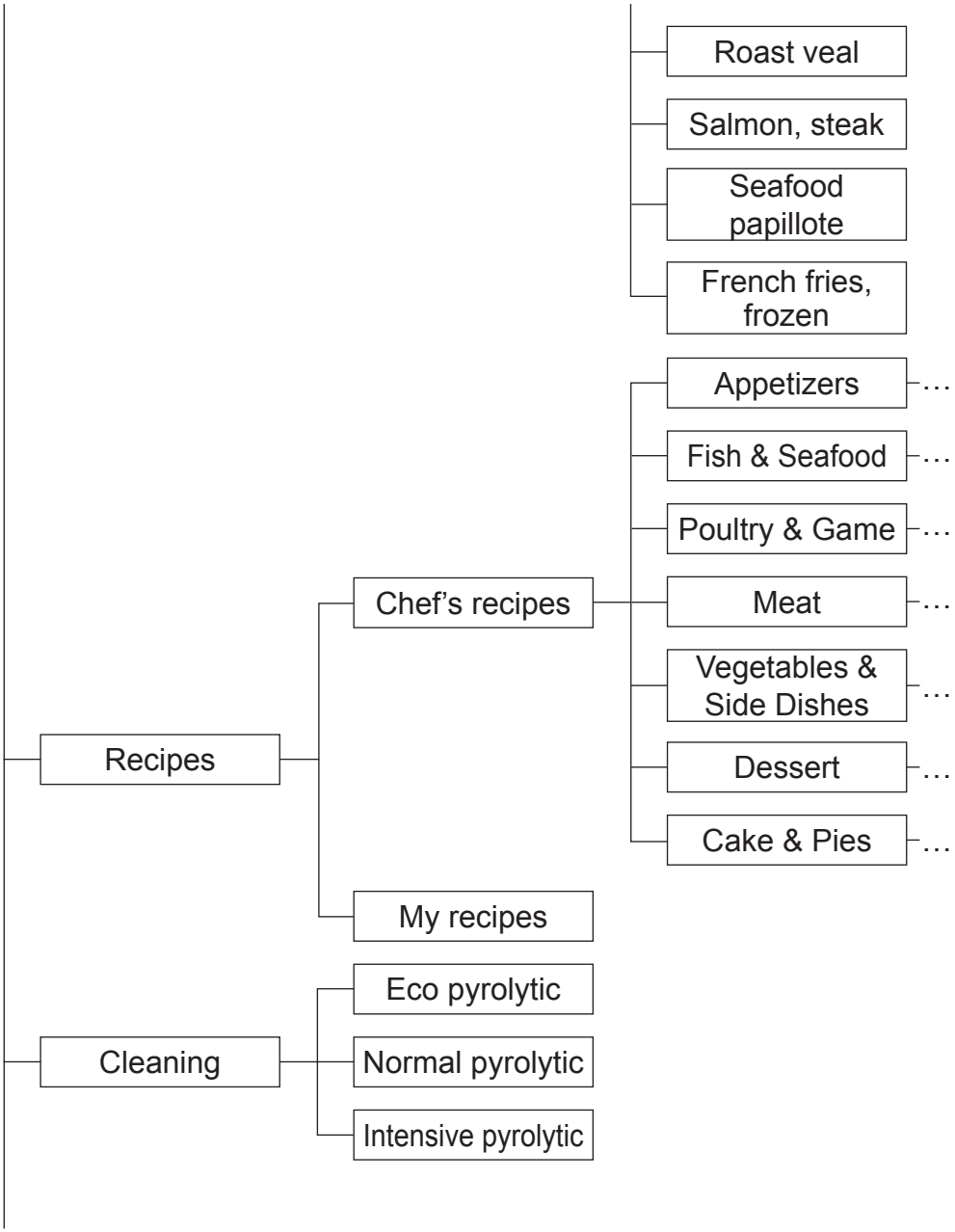
Oven program logic



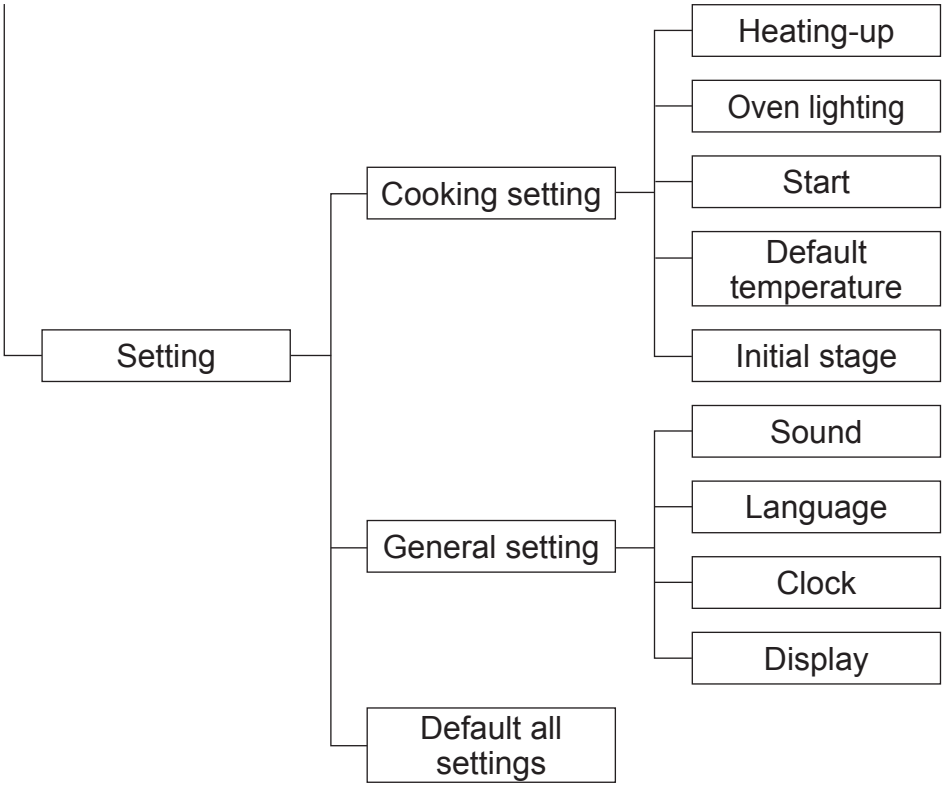

Poultry and Game
Goose, legs
Goose, whole
Hare, parts
Turkey, legs
Turkey, whole
Pastry & Pie
Apple pie
Croissants
Quiche, frozen
Potato products
Croquettes, frozen
Gratinated potatoes
Roast potatoes
French fries, frozen
Pizza
Pizza, frozen, thin base
Pizza, frozen, thick base

Oven program logic




Recipes
Chef's recipes
Roast veal
Salmon, steak
Seafood papillote
French fries, frozen
Appetizers …
Fish & Seafood …
Poultry & Game …
Meat …
Vegetables & Side Dishes …
Dessert …
Cake & Pies …
My recipes
Cleaning
Eco pyrolytic
Normal pyrolytic
Intensive pyrolytic

Oven program logic

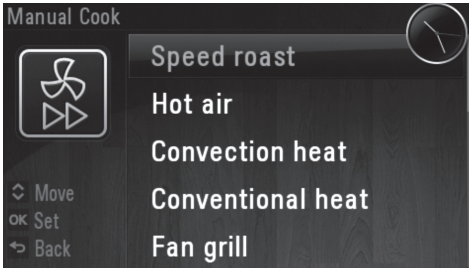


Manual cook

Setting the functions

You first have to switch the oven on by pressing the **Power (⏻) key**. The Main menu will appear in the display after setting the language.

Select the "Manual Cook" and confirm the choice by pressing the **OK key.**



Selecting an oven function

You can select any of the functions in the display by simply highlighting the one you want and confirming your selection.

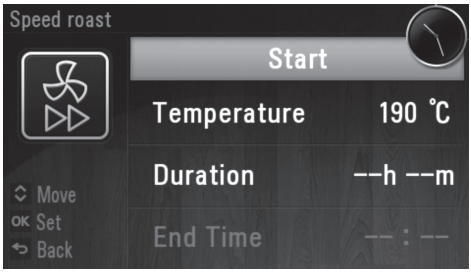
Proceed as follows :

1. Press the **Up(∧) or Down (∨) key** until the function you want is highlighted in the display.
2. Press the **OK key** to confirm your selection.

Setting a temperature

Each cooking function has been given a pre-set temperature to make it easier. You can either accept it or change it to suit your recipe.

If you select a function e.g. Speed roast, you will be taken to the setting display.



Press the **OK key** to change the temperature.
Then you can change the recommended temperature to suit your preferences using the **Up(∧)** or **Down (∨) key** then press the **OK key** to confirm your selection.

Duration and End Time can also be entered but are not required for cooking to commence.

Manual cook

Pre-set temperature

The following temperatures are set at the factory :

Function	Pre-set temperature	Temperature range	Heating element / fan
Speed roast	190˚C	100°C - 250°C	Top heater, halogen heater, fan
Hot air	160°C	40°C - 300°C	Top heater, Bottom heater, fan
Convection heat	150°C	40°C - 300°C	Convection heater, fan
Conventional heat	190°C	40°C - 300°C	Top heater, Bottom heater
Fan grill	190°C	40°C - 300°C	Top heater, fan
Bottom heat	170°C	40°C - 300°C	Bottom heater
Warm dishes	65°C	40°C - 100°C	Convection heater, fan
Keep warm	75°C	40°C - 100°C	Top heater, Bottom heater

For the Speed grill, Large grill, Small grill and Low temperature cook, you can use any settings by selecting the one you want and confirming your choice without temperature setting. If you select the Defrost, you can set the Duration and End time only.

Each function can be used with the following elements.

- Speed grill : Inner heater, Outer heater, Halogen heater
- Large grill : Inner heater, Outer heater
- Small grill : Inner heater
- Low temperature cook : Convection heater, fan
- Defrost : fan

Changing the temperature

If you want to change the temperature after a cooking programme has been started, press the **OK key** to call up the setting display again.
Press the **OK key** a second time to prompt the temperature display, and then use the **Up(∧)** or **Down(∨) keys** to change the temperature.
In addition, you can change the Duration and End time in the setting Display. Cooking will recommence after selecting the OK.

Enter the Duration

You can set the Duration and End Time to switch a cooking programme off, or on and off automatically. If you select a function e.g. Convection heat, you can now set the cooking duration using the **Up(∧)**, **Down(∨)** and **OK key**.

Duration

You can enter the duration of a cooking programme.
Once the time set has elapsed, the oven will switch itself off automatically.

End Time

You can specify the time at which you want cooking to end. The oven will be switched off automatically at the time you want.

To switch a programme off automatically

- You can either enter the Duration or just the End Time.

To switch a programme on and off automatically

- Enter the Duration and End Time.

The time which has not been entered is calculated automatically.

The Start time will be shown in the display up until the heating elements are switched on.

Changing the Duration

You can change the times entered for a cooking programme at any time.

1. Call up the setting display by pressing the **OK key**.
2. Use the **Up(∧)**, **Down(∨)** keys to select the duration, then press the **OK key**, then use the **Up(∧)** or **Down(∨) keys** to make the changes. The changes will apply after selecting the OK.
3. Press the **Back space(⮌) key** to return to the previous display.

Tip : When you set the temperature if you press and hold the **Up(∧)** or **Down(∨) key** for about 2 seconds, you can reach the temperature you want more quickly.

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

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. The fan speed will be higher during the pyrolytic cleaning.

Residual Heat Indicator

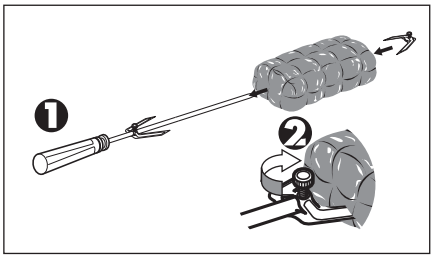
When the oven is off the residual heat is indicated on the display until the temperature has gone down to 60°C.

Rotisserie is ideal for grilling thicker items such as stuffed meat, poultry, kebabs. The rotisserie can be used with Fan grill, Speed grill, Large grill, and Small grill functions.

Before starting the rotisserie function

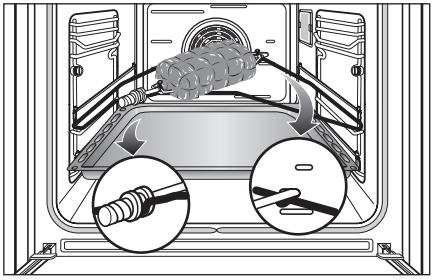
1. Place the deep pan on level 1 to collect the cooking juices. If vegetables and potatoes are placed around the edge of the deep pan, they will be roasted at the same time.

2. Secure the meat to the rotisserie spit using the clamps. Make sure the meat is balanced in the middle to give even rotation.

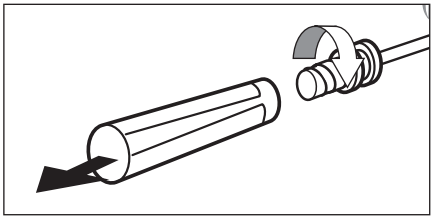


3. Place the cradle on the level 3 and position with the "U" shape at the front.

4. Reset the spit onto the cradle with the pointed end towards the back and gently push until the tip of the spit enters the turning mechanism at the back of the oven. Then lay the other end onto the "U" shape holder.



Note : The rotisserie skewer handle must be removed before closing the door.
It can be reattached at the end of the cooking period to help remove the loaded skewer.



Using the rotisserie

You can use Fan grill, Speed grill, Large grill, and Small grill functions for the rotisserie. If you select one of the functions, e.g. Fan grill the following will be shown in the display.

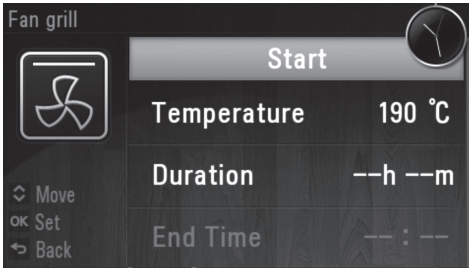


1. Change the recommended temperature if necessary.
2. Enter a Duration if necessary.
3. Set the End time.
4. Press the **Down(﹀) Key**.
5. Meat probe function is unsupported for rotisserie. You can select the rotisserie either "On" or "Off".



6. Press the OK key with the "**Start**" selected to commence the rotisserie function.

You can use the rotisserie function even after starting a cooking programme.



1. Press the **OK key** to adjust the settings.
2. Change the rotisserie option.
3. Press the **Back space(⮌) key** to return to the cooking display.

If there are no changes for about 5 seconds, the display will return to the previous display.

Note : Clean the rotisserie skewer in a solution of hot water and a little washing up liquid. If necessary a non abrasive property stainless steel cleaner may be used.

Rotisserie Table

Type of meat	Weight of meat	Temperature (Fan Grill)	Cooking time
Poultry			
Small chicken	1.1 kg	240 °C	30 ~ 40 mins
Medium chicken	1.3 kg	240 °C	45 ~ 60 mins
Large chicken	1.8 kg	240 °C	60 ~ 70 mins
Marinated chicken portions Chicken leg, Chicken breast	700 g 385 g	240 °C 240 °C	15 ~ 20 mins 15 ~ 20 mins
Baby chicken	450 g	240 °C	30 ~ 35 mins
Duck (medium bird)	1.6 kg	240 °C	60 mins
Beef			
Topside, small joint	0.7 kg	220 °C	Rare 30~40 mins Medium 45~60 mins Well done 60~70 mins
Lamb			
Rolled, boned leg	1.3 kg	200 °C	Medium 50~60 mins Well done 75~85 mins
Rolled, boned shoulder	1 kg	200 °C	Medium 50~60 mins Well done 75~85 mins
Pork			
Boned leg	900 g	240 °C	60 ~ 75 mins

When using the rotisserie, the maximum weight of meat is 2.5kg, and the maximum weight of poultry is 1.8kg.

The cooking time can be adjusted according to your preference.

Note : Place the meat on the middle of the rotisserie skewer and fasten as firmly as you can. If you are cooking poultry remember to secure the wings and legs with thread as tightly as possible.

Using the Low temperature cook

With the Low temp cook function, meat can become marvelously tender and succulent. Up to 20 percent less energy is consumed than with normal roasting, when roasting with low temperatures.

❑ Oven levels and cooking times

• You can find the proper shelf position and cooking time in the following table.

		Preheating	Cooking		
Type of food	Weight (Kg)	Temp. (°C)	Temp. (°C)	Time (mins)	Oven level
Roast beef	1 - 1.5	150	90	110 - 130	2
Fillet of beef	1 - 1.5	150	90	95 - 120	2
Roast veal	1 - 1.5	150	90	120 - 140	2

Tips for the Low temp cook

• Preheat the oven for about 5 minutes. When the auto preheating procedure is completed, you will hear a signal tone.

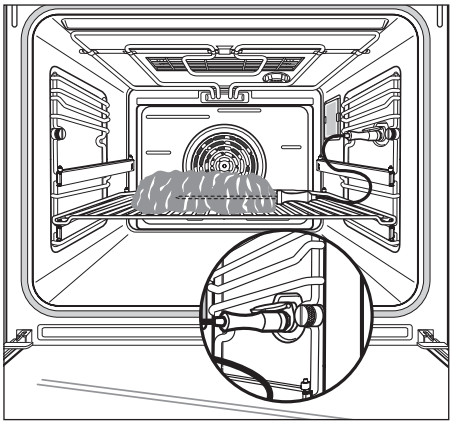
• The oven switches automatically to a temperature of 90°C. This remains constant for the whole of the cooking time.

• After searing the meat in a very hot frying pan, place it in a roasting pan and then roast it in the preheated oven.

Using the meat probe

The meat probe enables the monitoring of internal food temperature during the roasting or baking process.
The meat probe can be used with Convection heat, Conventional heat and Fan grill functions in the Manual cook menu.

1. Push the probe as deeply as possible into the meat. The tip of the probe must reach the central area of the meat.
2. Insert the plug of the probe into the socket as far as it will go.
3. Select the desired oven function.
4. Set the desired oven temperature and meat probe temperature.

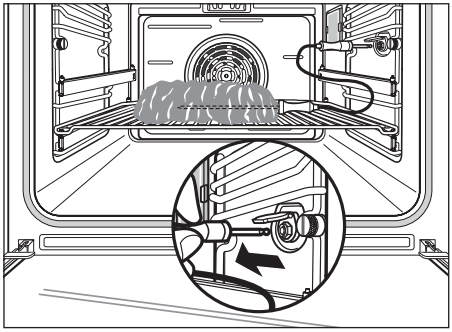


When pre-set core temperature is reached, you can hear a signal tone. and the oven will switch off automatically.

Note : The oven temperature can be set up to 230°C for safety reasons. The maximum probe temperature you can set is 99°C. If the preset oven temperature is under 99°C, then the core temperature cannot be set higher than the preset oven temperature.

Removing the meat probe

Note : The meat probe becomes very hot, Be careful when removing the plug and the tip of the meat probe.



1. Switch off the appliance.
2. Remove the plug from the socket, and take the meat out of the oven.

Important :

Only use the temperature probe recommended for this oven. Do not use the meat probe when using the rotisserie function. It must only be used when roasting meat.

Note : Wipe the meat probe only with a damp cloth. Do not put the meat probe into water, or clean It in the dishwasher. This will damage it.

Child lock

The oven is fitted with a CHILD LOCK function.

Before starting a cooking programme

- The appliance cannot be operated.

After starting a cooking programme

- It prevents settings being changed accidentally.

To activate CHILD LOCK

While the oven is on, press and hold the Timer key for about 5 seconds until " Lock ON" appears in the display.

De-activating CHILD LOCK

While the oven is on, press and hold the Timer key for about 5 seconds until "Lock OFF" appears in the display.

The Child lock function is not operated in residual heat state. At this time, the display is changed to the main screen.

Energy efficiency

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

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.)

Maximum operating time

Below 100°C - 12 hours

100°C ~ 240°C - 8 hours

240°C ~ 300°C - 4 hours

Restarting after safety cutout

Press the Home or Back space key. You can now use the oven in the normal way.

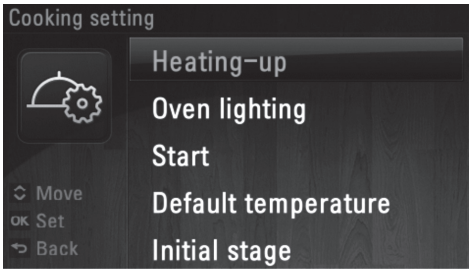
Rapid heat-up

The oven is supplied with rapid heat-up switched off. If you want to use rapid heat-up function, you first have to activate it.

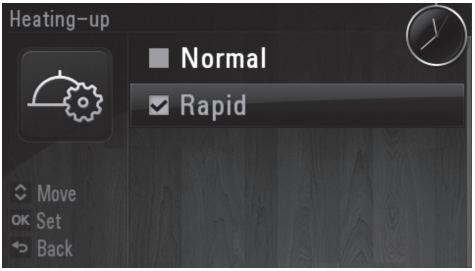
If you select Setting, the setting category appears in the display.



1 Press the **OK key** to select the Cooking setting.



2 Select the "Heating-up" menu.



3 You can now set it to Rapid heat-up.

Rapid heat-up is 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.

Canceling the rapid heat-up

To cancel the rapid heat-up function you have to chage the setting to "Normal". See "Changing settings - Heating up phase" for details.

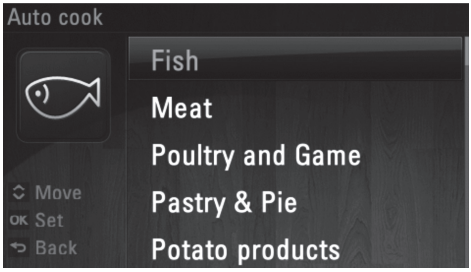
Rapid heat-up should be switched off during the heating up phase when baking delicate items such as pizza, biscuits and small cakes. Because they will brown too quickly from the top.

Auto cook

Using the Auto Cook

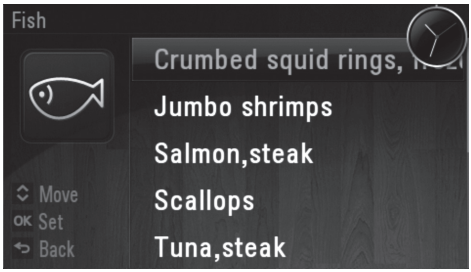
Auto Cook function allows you to cook 40 menus of your favorite foods without selecting operating function, temperature and times. With this function, you can reduce the cooking time thanks to the optimum combination of heating elements.

If you select Auto Cook, the cook category appears in the display.



1. Press the **Up(⌃) or Down (⌄) key** until the category you want is highlighted in the display.
2. Press the **OK key** to confirm your selection.

If you select a cook category, e.g. Fish, you will be taken to the next level within that option.



1. Select the menu you want.
2. Press the **OK key** to confirm your selection.

You can then select the weight of the dish using the up, down and **OK key** Select and confirm the one you want.



The oven will do the rest for you. See "Auto cook table" for more information.

Auto cook

Using the speed auto cook

Speed Auto cook allows you to cook 10 menus without selecting operating function, temperature and times.

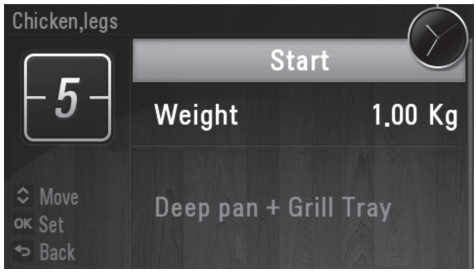
In this operating mode, cooking times can be cut by 50%, thanks to the optimum combination of halogen energy, conventional and convection heating methods.

If you select Speed autocook, you will be taken to the next step.



1. Select the menu you want.
2. Press the **OK key** to confirm your selection.

You can now select the weight using the **Up(∧)**, **Down(∨)** and **OK key**. The oven will do the rest for you. For further information, see "Speed autocook table".



Note : In manual start mode you have to select and confirm the word "Start" to start programme. Refer to "Changing settings".

Recipes

Using the recipes

Two kinds of menu are in the recipes such as Chef's recipes and My recipes.

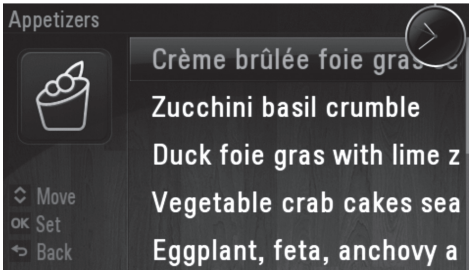
Chef's recipes

Chef's recipes provides recipe information without the cook book. Chef's recipe function allows you to cook 80 menus.



1. Press the **Up(⌃)** or **Down (⌄) key** until the category you want is highlighted in the display.
2. Press the **OK key** to confirm your selection.

If you select a cook category, e.g. Appetizers, you will be taken to the next level within that option.



1. Select the menu you want.
2. Press the **OK key** to confirm your selection.

You can then select the Show recipe using the **OK key.** Select and confirm the recipe you want.





You can confirm the recipe using the **Down (⌄)**, and then you can select the Start cooking.

Note : Some cooking recipes have a pre-heating function. If the recipe has the pre-heating function, a pop up will show on the display along with a musical tone after pre-heating. If you don't open the door after preheating, the pre-heating will be maintained for 1 hour.

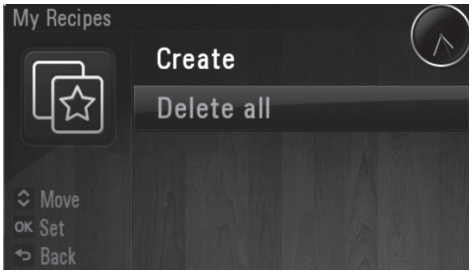
Recipes

Note : If the recipes hasn't the pre-heating function, a pop up will show on the display along with a musical tone without pre- heating. If you don't open the door, the screen of the cook will be retuned after 1 min.

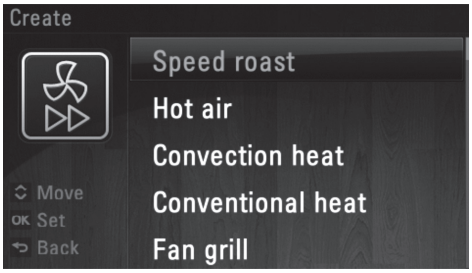
Note : See the menus of Chef's recipes on page 52.

My recipes

You can create and save separate cooking recipe using the Manual cook, and then you can save that recipe.



Select the option "Create".



1 Press the **Up(∧)** or **Down(∨) key** until the category you want is highlighted in the display.

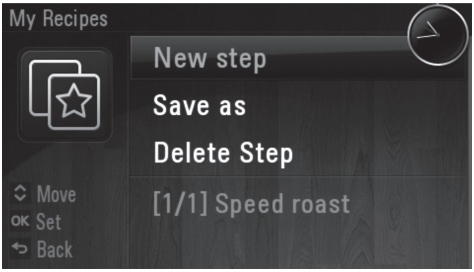
2 Press the **OK key** to confirm your selection.

3 Change the recommended temperature and duration if necessary by using the **Up(∧)**, **Down (∨)** and **OK key.**



4 For adding additional steps after temperature and duration settings, press the Add step and press the **OK key**.

The following will then appear in the display.



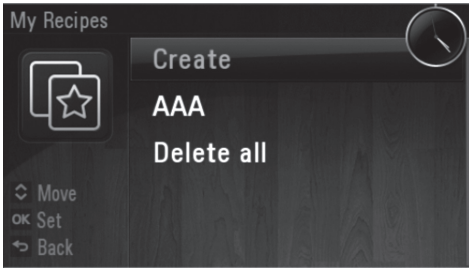
- **New step :** You can create additional cooking steps.
- **Save as :** If you want to save the created function, scroll down to the "Save as" option and press the OK key.
- **Delete Step :** If you want to cancel the step for creating cooking recipe, you can select the Delete Step.

If you select Save as, you will be taken to the next step.



1 Press the **Up(∧) or Down (∨) key** Until creating the name of recipe.

2 Press Save button to finish the process.



3 Press created AAA button.



4 Press Start cooking. Cooking will begin after press the button.

Note : If you want to delete the cooking, you can delete the cooking after pressing the Delete recipe button.

Recipes

Appetizers	Crème brûlée foie gras seasoned with Sichuan peppercorns
	Zucchini basil crumble
	Duck foie gras with lime zest and candied dates
	Vegetable crab cakes seasoned with Ras-el-hanout and peanut sauce
	Eggplant, feta, anchovy and basil squares
	Cherry tomato clafoutis flavored with rosemary
	Sorrel pesto palms
	Beet soufflé, flavored with cumin
Fish & Seafood	Sea bass stuffed with coriander and curcuma artichokes
	Whiting rolls with herbs and mild spices
	Cabbage stuffed with Bouton de Culotte cheese and smoked salmon
	Sea bream stuffed with seaweed and vegetables on fennel salad
	Thyme and smoked eel zucchini cake with chervil cream
	Roasted blue lobster on the shell and avocado with a touch of ginger
	Red mullet papillotes with savory
	Bell peppers stuffed with cod in smoked paprika sauce
	Braised sole and herring eggs in creamed cockle juice
	Scallops cooked on the shell with seaweed and sesame-flavored bean sprouts
	Whiting mousseline with butter sauce
Poultry & Game	Farm chicken thighs with cinnamon and candied orange peel
	American-style grilled chicken
	Crispy Cornish hen, with maple syrup and mustard
	Roast chicken with rice and almonds
	Mustard rabbit
	Roast chicken

Meat	Rack of lamb with hot pepper crust and mini dried aromatic peppers
	Shoulder of lamb with crunchy and sour cucumbers
	Beef fillet with foie gras crust
	Leg of lamb with spiced radishes
	Roast mutton with vegetables (Navarin à la printanière)
	Papillote veal filet mignon with arugula and mango
	Pork breast with Sichuan pepper caramel
	Veal kidneys with fruit and vegetable fenugreek conserve
	Roast pork rolled in old Mimolette
	Beef ribs cooked with savory crust
Vegetables & Side Dishes	Eggplant, mozzarella, basil and tomato flavored with lemon thyme
	Artichoke heart gratin with vegetables and Parmesan
	Potato truffle chips
	Fennel in salt crust
	Spaghetti-basil cake
	Lady-finger banana and Mimolette gratin
	Thinly-sliced sweet potato and pear oregano gratin
	Pommes Anna with celery and Beaufort
	Baked potatoes with herbs and Sichuan pepper
	Vegetable samosas flavored with sesame
	Eggplant, almond cream and anchovy gratin
	Macaroni, chorizo and sage gratin
	Olive bread à la rose
	Apples baked with Salers cheese and Ras-el-hanout spice blend
	Stuffed zucchini
	Ham endives
	Baked potatoes spiced with paprika
	Tomatoes à la provençale

Recipes

Desserts	Banana, mango and coconut, flavored with bay leaf
	Lemon fingers with candied ground cherries
	Spice, pear and café jelly roll
	Cream puffs with rosewater cream
	Almond and lemon tree honey crescents
	Pineapple and black pepper focaccia
	Strawberry and wild thyme cream Napoleons
	Orange and almond windmills
	Roasted pears with licorice sticks
	Pink grapefruit and basil shortbreads
	Green apple and four spice scones
	Fragrances of Provence loaf
	Apricot clafoutis flavored with lavender
	Candied apples with pink grapefruit and cardamom
	Far Breton
Cake & Pies	Carrot cake with Comté cheese
	Fennel, rhubarb and red pepper pie
	Wild mushroom and Abondance cheese pie
	Tuna and tomato pie, flavored with saffron
	Layered sardine and tomato pie, seasoned with mustard and 5 spices
	Tomato, almond and honey pie
	Tarte Tatin
	Pizza with Violetta artichokes, capers, mozzarella and parmesan
	Earl Grey chocolate cake
	Raspberry and rose water cheesecake
	Chocolate yogurt cake
	Semolina cake with raisins

Cleaning

Using the Cleaning

The oven is supplied with cleaning function which cleans food residues in the oven.

Pyrolytic self-cleaning

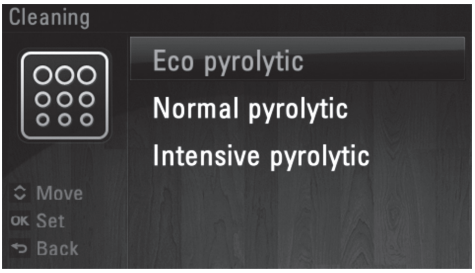
Pyrolytic self-cleaning is a function which burns the food residues at high temperature (450°C).

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

NOTE: Before self cleaning, all accessories (wire grille, baking tray, deep pan, grill tray) must be taken out of the oven, but only when the oven has cooled after any previous cooking mode to avoid burns. Before self cleaning, larger deposits should be removed from the oven. Larger crumbs, fat and meat juices are flammable. These can cause the oven to catch fire during the self-cleaning process.

Proceed as follows :

1 Select the cleaning in the main screen.



2 Select the level you want. Then the cleaning function is operated.

- Inner Heater on
- Bottom Heater on
- Convection Fan on

Note : The cleaning function is not operated when meat probe is connected in the oven. At this time, a pop up will show on the display and th Self cleaning mode will not go intooperation.

Important: During self cleaning, the oven light is not switched on. For reasons of safety, the oven door is locked shut during Pyrolytic cleaning at a temperature of 250°C. It is not unlocked until the temperature falls to 240°C.

Changing settings

Using the Setting

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

Proceed as follows :

1 Switch the oven on.

2 Select ‘Setting’ in the display and press the **OK key**.



3 Select and confirm the basic settings you wish to change.

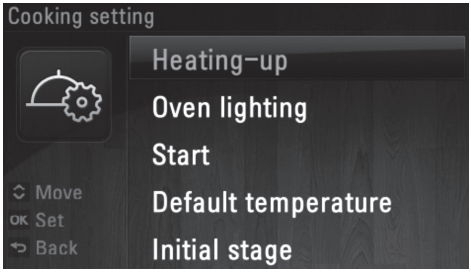
- **To select**
  Press the **Up(∧)** or **Down (∨) key**.
- **To confirm**
  Press the **OK key**.

Cooking setting

Cooking setting is to change settings related to the cooking.



Select the Cooking setting.



The Cooking setting consists of five menus as shown in the above figure.

Heating-up

You can select either Normal or Rapid.

1 Select and confirm the desired preheating method.

The pre-heating way you have selected will be applied.

Oven lighting

You can select either On for 20 seconds or Fully on.

1. Select and confirm the lighting option.

Start

You can select either Automatic or Manual.

1. Select and confirm the desired Cooking start method.

If you select "Automatic", the cooking programme will start automatically about 5 seconds after the last entry is made or by pressing the Start key before 5 seconds expires.
In manual start, you must always press the Start key to start the cooking function.

Default temperature

The preset temperature for each Manual cooking function can be changed in this setting as an alternative to the default set temperature.

1. Select and confirm the cooking function you want.
2. Change the temperature.

Initial stage

You can select or change the main menu that appears in the display each time the oven is turned on.

1. Select and confirm the one you want.

Initial stage is now changed.

Changing settings

General setting

The oven has a general setting which can change the sound, language, clock, and display.



Select the General setting.



The General setting consists of four menus as in the above figure.

Sound

The key sounds can be switched on or off . If you select "OFF", the key sounds will not sound during operating.

1 Select and confirm the one you want.

Language

Select the language you want.
- English
- French
- Spanish
- German

The language you have selected will appear in the display.

Clock

You can select either 12h-clock or 24h-clock.

1 Select and confirm the one you want. The time of day can then be set.

2 Enter and confirm the hour. Then enter and confirm the minutes. The time of day is now saved.

Display

If you select "Display", you will be taken to the next step within that option.

❑ Skin

You can select Theme 1 or Theme 2.

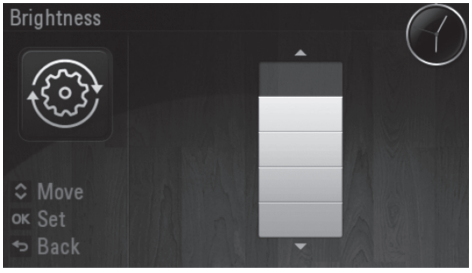
1 Select and confirm the one you want.

Theme of the GUI will be changed according to changing theme.

❑ Brightness

The brightness can be adjusted.

1 Press the **Up(∧) or Down (∨) key** until the category you want is highlighted in the display.



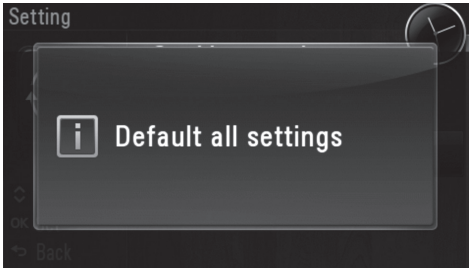
2 Confirm the setting by pressing the **OK key.**

Default all settings

The oven is supplied with default all settings which will cancel all the settings you have made and restore the original factory default settings. This is called "Initializing".



Select the Default all settings.



If you want to initialize all program, press "yes" button. Then the setting will be initialized.

Auto cook table

Fish

Sub menus	Category	Default	Weight limit	Step	Utensil	Food Temp.
1-1	Crumbed squid rings, frozen	400	200-600	200	Baking tray + Baking paper	Frozen
1-2	Jumbo shrimp	600	300-1,000	100	Deep pan + Grill tray	Refrigerated
1-3	Salmon, steak	800	400-1,200	200	Deep pan + Grill tray	Refrigerated
1-4	Scallops	800	400-1,200	200	Deep pan + Grill tray	Refrigerated
1-5	Tuna, steak	800	400-1,200	200	Deep pan + Grill tray	Refrigerated
1-6	Trout	1,000	600-1,600	200	Deep pan + Grill tray	Refrigerated

	Oven level, from bottom	Instructions
	4	Spread frozen squid rings evenly on baking tray with baking paper. Insert into oven. When oven beeps, turn food over.
	4	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.
	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	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	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.
	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.

To avoid residual cooking, remove food from oven immediately.

You can adjust the preset cooking time according to the cooking progress or your preference. Press the OK key to call up the setting display to make any changes during the cooking.

Auto cook table

Meat

Sub menus	Category	Default	Weight limit	Step	Utensil	Food Temp.
2-1	Leg of lamb	1,500	1,000-2,000	500	Wire grille + heat proof glass dish	Refrigerated
2-2	Meat on skewers	650	400-900	250	Deep pan + Grill tray	Refrigerated
2-3	Roast veal	1,500	1,000-2,000	500	Wire grille + heat proof glass dish	Refrigerated
2-4	Roast beef	1,500	1,000-2,500	500	Wire grille + heat proof glass dish	Refrigerated
2-5	Roast pork	1,500	1,000-2,500	500	Wire grille + heat proof glass dish	Refrigerated
2-6	Spare ribs	1,000	800-1,400	200	Deep pan + Grill tray	Refrigerated

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

To avoid residual cooking, remove food from oven immediately.

You can adjust the preset cooking time according to the cooking progress or your preference. Press the OK key to call up the setting display to make any changes during the cooking.

Auto cook table

Poultry and game

Sub menus	Category	Default	Weight limit	Step	Utensil	Food Temp.
3-1	Chicken, legs	1,000	600-1,800	200	Deep pan + Grill tray	Refrigerated
3-2	Chicken, whole	1,250	1,000-2,000	250	Deep pan + Grill tray	Refrigerated
3-3	Cordon bleu, frozen	850	340-1,360	170	Wire grille + Baking tray	frozen
3-4	Duck, whole	2,100	1,700-2,500	200	Deep pan + Grill tray	Refrigerated

	Oven level, from bottom	Instructions
	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 chicken with oil or melted butter, season as desired. Place chicken onto deep pan with grill tray. Add water to deep pan. Insert into oven. When the oven beeps, turn food over. After cooking, allow to rest covered with foil for 10 minutes. Use generated juice for gravy or sauce.
	3+2	Spread frozen Cordon bleu evenly on wire grille. Insert into oven, placing baking tray underneth to catch dripping liquid.
	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.

To avoid residual cooking, remove food from oven immediately.

You can adjust the preset cooking time according to the cooking progress or your preference. Press the OK key to call up the setting display to make any changes during the cooking.

Auto cook table

Poultry and game

Sub menus	Category	Default	Weight limit	Step	Utensil	Food Temp.
3-5	Goose, legs	1,200	800-2,000	400	Deep pan + Grill tray	Refrigerated
3-6	Goose, whole	4,500	3,500-5,000	500	Wire grille + Deep pan	Refrigerated
3-7	Hare, parts	1,400	700-2,100	700	Deep pan	Refrigerated
3-8	Turkey, legs	1,200	800-2,000	400	Deep pan + Grill tray	Refrigerated
3-9	Turkey, whole	4,200	3,200-4,700	500	Deep pan + Grill tray	Refrigerated

	Oven level, from bottom	Instructions
	3	Brush goose legs with oil or melted butter, season as desired. Place legs onto deep pan with grill tray. Add water to deep pan. Insert into oven. When oven beeps, turn food over. After cooking, allow to rest covered with foil for 3 minutes. Use generated juice for gravy or sauce.
	2+1	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 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 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.
	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.
You can adjust the preset cooking time according to the cooking progress or your preference. Press the OK key to call up the setting display to make any changes during the cooking.

Auto cook table

Pastry and Pie

Sub menus	Category	Default	Weight limit	Step	Utensil	Food Temp.
4-1	Apple pie	300	100-600	100	Wire grille	Refrigerated
4-2	Croissants	360	120-600	120	Baking tray + Baking paper	Refrigerated
4-3	Quiche, frozen	300	100-600	100	Wire grille	Frozen

	Oven level, from bottom	Instructions
	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.
	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.

To avoid residual cooking, remove food from oven immediately.

You can adjust the preset cooking time according to the cooking progress or your preference. Press the OK key to call up the setting display to make any changes during the cooking.

Auto cook table

Potato products

Sub menus	Category	Default	Weight limit	Step	Utensil	Food Temp.
5-1	Croquettes, frozen	500	250-500	250	Baking tray + Baking paper	Frozen
5-2	Gratinated potatoes	1,000	500-1,500	500	Wire grille + heat proof glass dish	Room
5-3	Roast potatoes	1,000	400-1,600	200	Wire grille + heat proof glass dish	Room
5-4	French fries, frozen	500	250-750	250	Baking tray + Baking paper	Frozen

Pizza

Sub menus	Category	Default	Weight limit	Step	Utensil	Food Temp.
6-1	Frozen pizza, thin base	300	200-400	100	Wire grille	Frozen
6-2	Frozen pizza, thick base	300	200-400	100	Wire grille	Frozen

	Oven level, from bottom	Instructions
	4	Spread frozen croquettes on baking tray, insert into oven. When oven beeps, turn food over. After cooking, season with salt or as desired.
	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.

	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 one frozen pizza at a time.

To avoid residual cooking, remove food from oven immediately.
You can adjust the preset cooking time according to the cooking progress or your preference. Press the OK key to call up the setting display to make any changes during the cooking.

Auto cook table

International automatic recipes

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

	Oven level, from bottom	Instructions
	2+4	See the recipe on page 74
	1	See the recipe on page 75
	2	See the recipe on page76
	2	See the recipe on page 77
	2	See the recipe on page 78
	2	See the recipe on page 79
	1	See the recipe on page 80~81
	2	See the recipe on page 82
	1	See the recipe on page 82
	1	See the recipe on page 83

To avoid residual cooking, remove food from oven immediately.

You can adjust the preset cooking time according to the cooking progress or your preference. Press the OK key to call up the setting display to make any changes during the cooking.

Auto cook table

7-1. 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.

7-2. 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 ($1^1/_2$ litre capacity) with butter and dust with a little flour.
- Put half of the light mixture into tin, pour dark half onto it and cover with rest of light mixture.
- Run a fork through the mixture in the shape of a spiral to achieve desired marbling effect.
- Allow to cool a little.
- Turn out of tin, leave to cool and dust with icing sugar.

7-3. 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.

7-4. 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.

7-5. 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.

7-6. 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.

7-7. 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.

7-8. 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.

7-9. 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.

7-10. 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.

Auto cook table

Speed autocook

Sub menus	Category	Default	Weight limit	Step	Utensil
8-1	Chicken, legs	1,000	600-1,800	200	Deep pan + Grill tray
8-2	Chicken, whole	1,250	1,000-2,000	250	Deep pan + Grill tray
8-3	Frozen pizza, thin base	300	200-400	100	Wire grille
8-4	Jumbo shrimps	600	300-1,000	100	Deep pan + Grill tray
8-5	Leg of lamb	1,500	1,000-2,000	500	Wire grille + heat proof glass dish
8-6	Roast potatoes	1,000	400-1,600	200	Wire grille + heat proof glass dish
8-7	Roast veal	1,500	1,000-2,000	500	Wire grille + heat proof glass dish
8-8	Salmon, steak	800	400-1,200	200	Deep pan + Grill tray
8-9	Seafood papillote	800	600-1,200	200	Baking tray
8-10	French fries, frozen	500	250-750	250	Baking tray + Baking paper

	Food Temp.	Oven level, from bottom	Instructions
	Refrigerated	5	See the instructions on page 65
	Refrigerated	2	See the instructions on page 65
	Frozen	1	See the instructions on page 71
	Refrigerated	5	See the instructions on page 61
	Refrigerated	2	See the instructions on page 63
	Room	4	See the instructions on page 71
	Refrigerated	2	See the instructions on page 63
	Refrigerated	5	See the instructions on page 61
	Refrigerated	4	See the instructions on page 86
	Frozen	5	See the instructions on page 71

To avoid residual cooking, remove food from oven immediately.

You can adjust the preset cooking time according to the cooking progress or your preference. Press the OK key to call up the setting display to make any changes during the cooking.

8-9. 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.

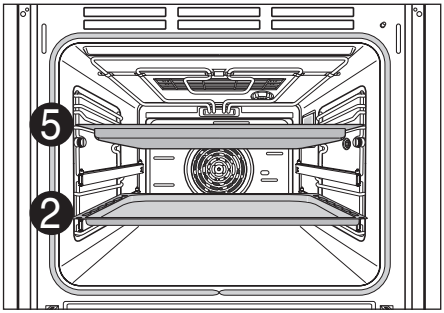
Baking

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.

Baking

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

Baking Tables

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	180–2201	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 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 oven!

2) Switch off "rapid heat-up".

Always count Oven levels from the bottom up.

Place the deep pan on level 5.

Baking Tables

Table for strudel and baked dishes

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

1) Preheat the oven.

Always count Oven levels from the bottom up.

Baking tables for frozen ready–made dishes

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

Always count Oven levels from the bottom up.

Note: Turn chips 2 or 3 times when heating.

When heating frozen dishes, the baking tray may bend out of shape because of the great difference in the temperature of the frozen food and the oven. Trays normally return to their original shape once they have cooled down.

Baking 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 having to use the pyrolytic self cleaning function.

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

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 into the baking tray or deep pan 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		Core Temp
		Temp. (°C) – (1)	Time (mins.)	Temp. (°C) – (1)	Time (mins.)	Temp. (°C) – (1)	Time (mins.)	(°C) (2)(4)
Beef (approx. 1kg)	2[3)]	180	60~80	200	70~90	190	40~60	60~80
Venison (approx. 1kg)	2[3)]	180	75~100	200~240	100~120	180	70~80	65~75
Leg of pork (approx. 1kg)	2[3)]	185	75~100	200	100~120	180~190	70~90	80~90
Rolled pork (approx. 1kg)	2[3)]	180~190	90~120	200~220	110~130	180~190	80~100	80~90
Leg of lamb (approx. 2kg)	2	180	110~130	200	150	180	90~110	80~85
Poultry (approx. 1kg)	2[3)]	180~190	60~80	200~220	70~90	210	40~50	-
Poultry (approx. 2kg)	2	180~190	100~110	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	170~180	160~180	190~210	170~190	180~190	90~120	-
Whole fish (approx. 1.5kg)	2[3)]	160~180	35~55	200~220	35~55	160~180	25~45	-

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

1) If pot roasting set the temperature 20°C higher.
2) Use the core temperature. Refer to the meat probe instructions.
3) Use the 4th level from the bottom when using Conventional heat.
4) Very rare:60~65°C, medium rare:65~75°C, medium:75~80°C, well done 80°C.

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.

Grilling

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.

Defrosting

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

Defrosting dishes

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

Oven levels

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

Defrosting table

The following table contains reference values for defrosting.

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

Special functions

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

How to make yoghurt

Dishes

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

Oven level

Place the wire 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 an appropriate 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 a mixture of 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!

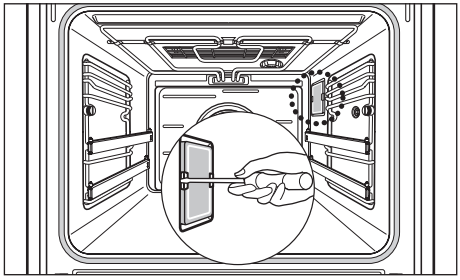
- Switch the oven off before replacing bulbs.
- Disconnect the appliance from the electricity supply by unplugging the power lead, or remove the fuse or turn off the circuit breaker from the house fuse box.

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

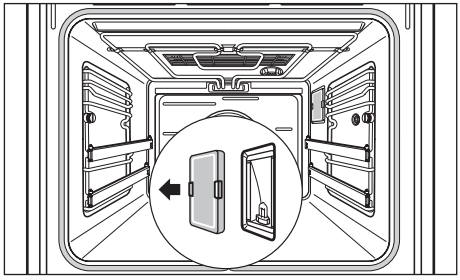
Remove the glass cover with the aid of a narrow, flat implement(e.g. tea-spoon) and clean it. Use one hand to hold the glass cover so that it does not fall when it is removed.



Step. 2

Remove the defective halogen bulb by lifting it out.
Then replace it with a new one(20W, 12V, OSRAM).

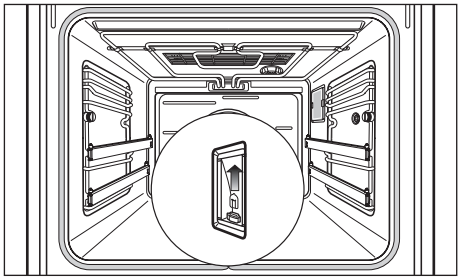
Note : Always use a cloth or tissue to remove or fit a halogen light to avoid it burning on fatty deposits.



Step. 3

Refit the glass cover.

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

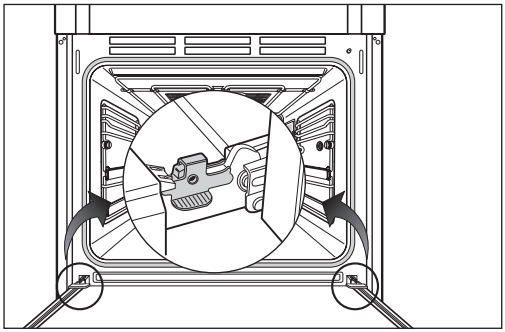


Oven door

Removing the oven door

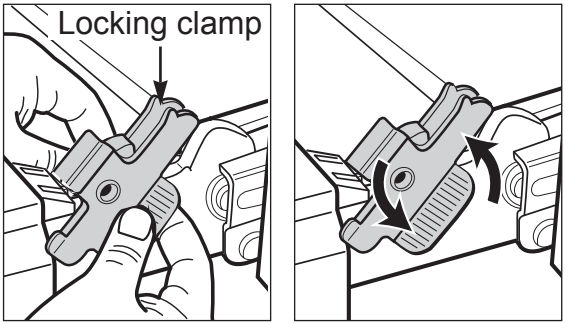
Step. 1

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



Step. 2

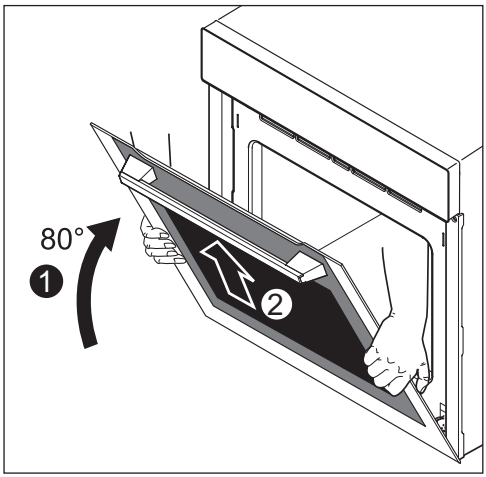
To release the locking clamps on the hinges turn inner area of clamps upwards and outer area of them downwards as illustrated.



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.

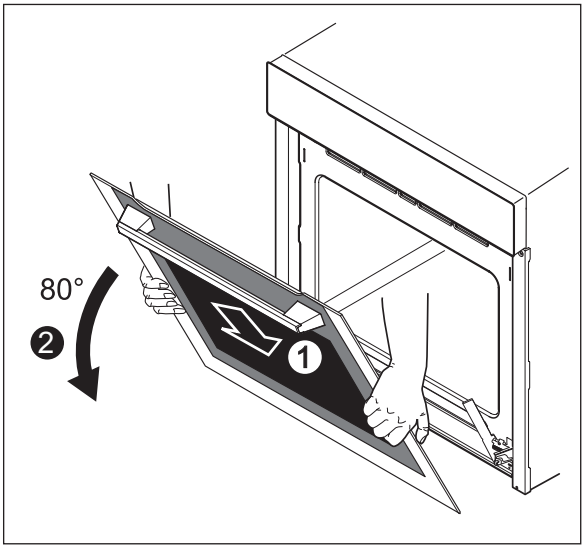
Oven door

Rehanging the oven door

Step. 1

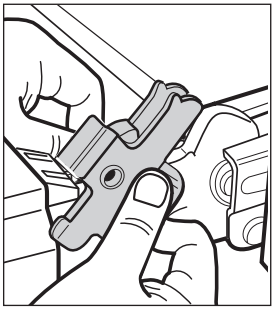
Hold the door securely at both sides and carefully fit it back onto the hinge guides.

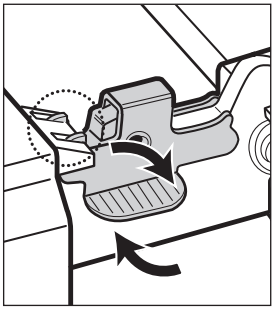
Note : Make sure that the door goes back on straight.



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.





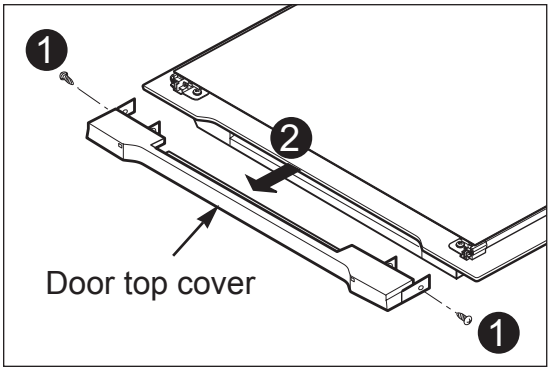
Dismantling the oven door

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.

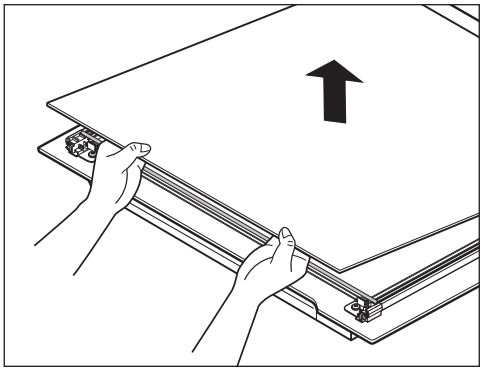
Step. 1

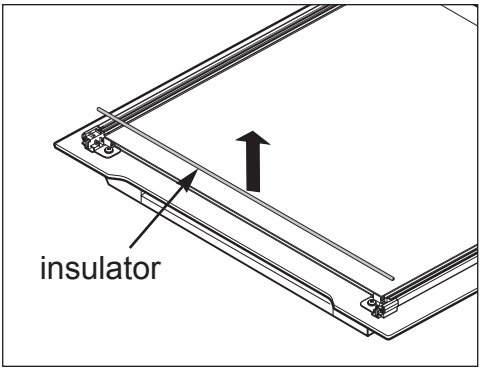
Remove the two screws at the right and left-hand side of the door and pull the top cover above the glass panels forward.



Step. 2

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



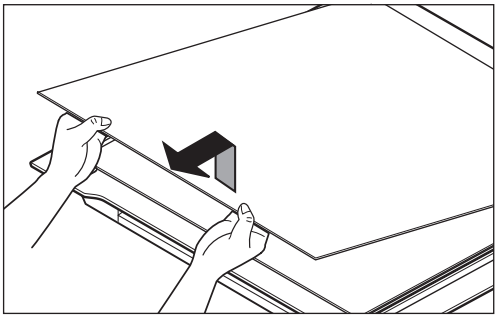


Oven door

Step. 3

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

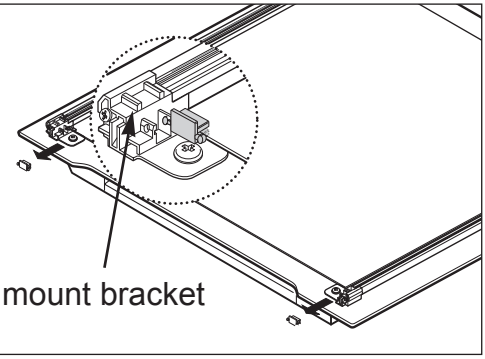
Note : Spacers are located next to the mount bracket to keep the Individual door panels in position.

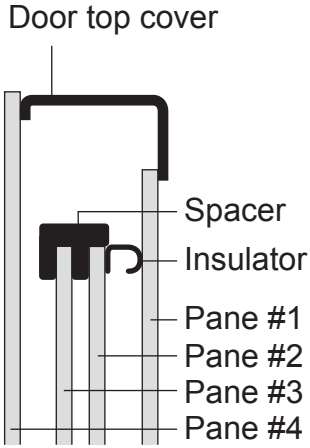


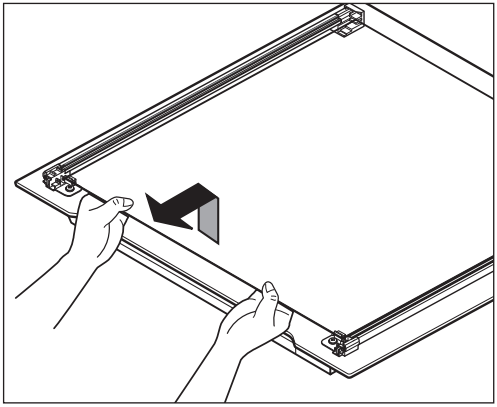
Step. 4

Now the third pane can be removed.

Handle them very carefully to avoid the risk of breakage.



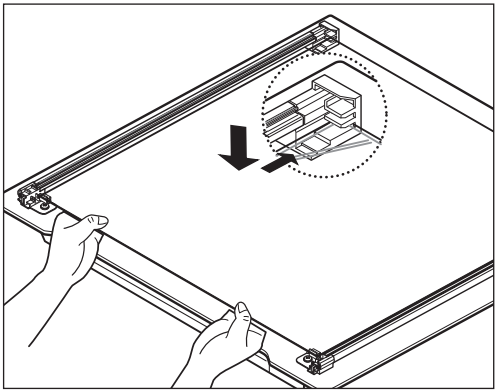




Refitting the glass panels

Step. 1

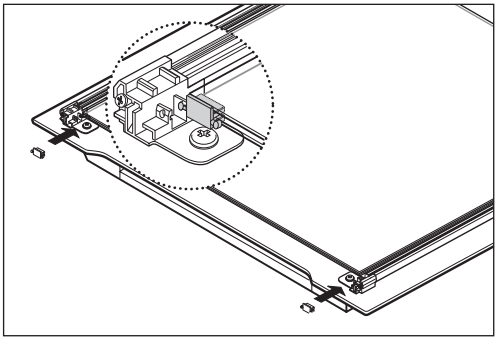
Refit the third pane and spacer. Then refit the second pane carefully.



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 refit the top cover by securing the screws 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.
The meat probe does not work.	The meat probe not inserted correctly, or is faulty.	Check the meat probe socket.
Touch control function is poor to respond or intermittent.	Excessive grease or moisture build up on touch panel.	Clean touch panel with warm soapy water and dry off with a clean soft cloth.

If the fault cannot be rectified by the above measures, contact your local Customer Service Centre.

Note! IIf 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 and void all warranties.

⚠ CAUTION

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

Error codes

Note : When an error occurs, the operation of the oven is stopped and an error will then show in the display along with a musical tone.

Error Code	Possible Cause	Solution
Oven thermistor short error	Sensor(Thermistor) is short.	Please contact the LG service center.
Oven thermistor open error	Sensor(Thermistor) is open. The door will be locked as if the oven is in selfcleaning mode.	Please contact the LG service center.
Door locking system error	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.
Meat probe open error	Meat probe is not inserted.	Insert the meat probe plug into the socket or switch the oven off then switch it on again.
Meat probe short error	Meat probe is defective.	Replace the meat probe. But if the fault message appears again, please contact the LG service center.
Communication error	The last response is passed more than 1 min.	Shut off the power supply and reconnect the power. If the oven has the problem, please contact the LG service center.

Technical specifications

Mains connection	220-240V~ 50 Hz
MAX power consumption	3500 Watts

Oven installation dimensions (proud fit)

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

Oven interior dimensions (mm)

Height x width x depth	593 x 595 x 573
Volume (useful capacity)	65 L

Installation instructions

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

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

Safety instructions for the installer

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

Customer service & spare parts

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

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

Please ensure you have the following details to hand:

1. Your name and address, including your post code.
2. Your telephone number.
3. Exact details of the nature of the problem.
4. The model, series and serial number. These details are found on the rating plate located at the left-hand inner edge of the oven door.
5. Your dated receipt of purchase. Please note that proof of purchase is required for any 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

Reference

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Memo



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