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.

LB651072

3828W5A8116

www.lg.com

Contents

Safety ..... 4~8
Description of the feature 9
Control panel ..... 10~11
Accessories ..... 12~13
Telescopic runners (Feature not available in all countries.) ..... 14~15
Setting the clock 16
Prior cleaning 17
Operating the oven 18
Oven functions ..... 19~20
Operation ..... 21~39
Changing the oven function 21
Changing the oven temperature 22
Switching off the oven 23
Cookware and their usages 23
Maximum operation times for safety 24
Cooling fan operation / Energy Label Directive 24
Clock functions 25
Kitchen timer 26
Cook time 27
End time ..... 28~29
Combining the cook time and end time functions ..... 30~31
Adjusting the clock time 32
Child safety function 33
Memory cook ..... 34~35
Speed grill / Speed roast 36
Changing the language 37
Auto cook (Speed cook) ..... 38~39
Auto cooking table (Speed cook) ..... 40~57

Fish ..... 40~41
Meat ..... 42~45
Pastry ..... 46~47
Potato products ..... 48~49
Poultry and game ..... 50~53
Snacks ..... 54~55
Vegetables ..... 56~57
Baking ..... 58~59
Baking table ..... 60~63
Roasting..... 64
Roasting table 65
Grilling..... 66
Grilling table 67
Defrosting 68
Yogurt 69
Cleaning and care ..... 70~73
Oven light ..... 74~76
Oven door ..... 77~83
What should I do if… ..... 84~87

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, and 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 defective, it must be replaced by a special cord or assembly available from manufacturer or substance or its service agent.
- If the appliance is supplied from a cord extension set or an electrical portable outlet device, the cord extension set on electrical portable outlet device must be positioned so that it is not subject to splashing or ingress of moisture.
- Electrical leads and cables should not be allowed to touch the oven.
- The oven should be connected to the electricity supply by means of an approved circuit breaker or fuse.
  Never use multiple plug adapters or extension leads.

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

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

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

Safety

Safety during Operation

- This oven has been designed only for the cooking of household foods and for Domestic use.
- When in use, the oven interior surfaces become very hot! Care should be taken to avoid touching heating elements inside the oven.
- Never store flammable or easily deformable materials in the oven.
- The oven surfaces will become hot when the appliance is operated at a high temperature for a long period of time.
- When cooking, take care when openning the oven door as hot air and steam will escape rapidly.
- When cooking dishes that contain alcohol, the alcohol can evaporate due to the high temperatures. The vapour can catch fire if it comes into contact with a hot oven part.
- Do not use high-pressure water cleaners or steam jet cleaners for safety reasons.
- When opening the door in the course of cooking, the upper heating elements will remain on for 10 minutes if they were already in operation prior to the door being opened. This reduces heat loss and heating recovery time when the door remains opened for longer periods.

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

Warning!

- Accessible parts may become hot during use. Young children should be kept away.
- Accessible parts may become hot when the grill is in use. Children should be kept away.

Safety

Disposing of packaging material

- The appliance's packaging is recyclable.
- Dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

Disposal of old appliances

Warning: Before disposing of old appliances please make them inoperable so that they cannot be the source of danger.

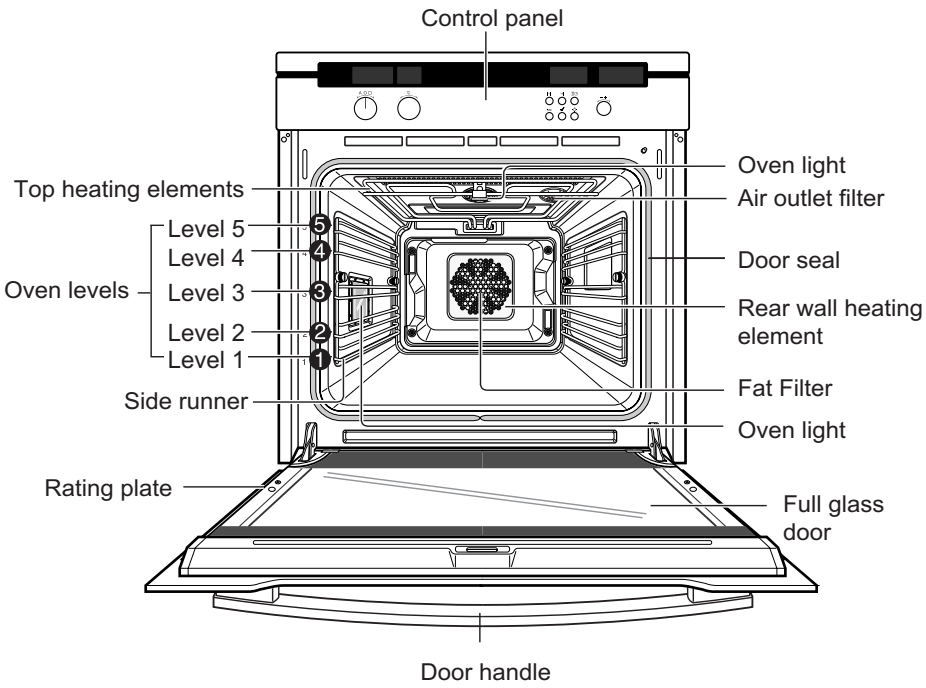
To do this, disconnect the appliance from the main supply and remove the main lead.

To protect the environment, it is important that worn-out appliances are disposed of in the correct manner.

- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates or public refuse disposal sites from your local refuse department or council.

Description of the Feature

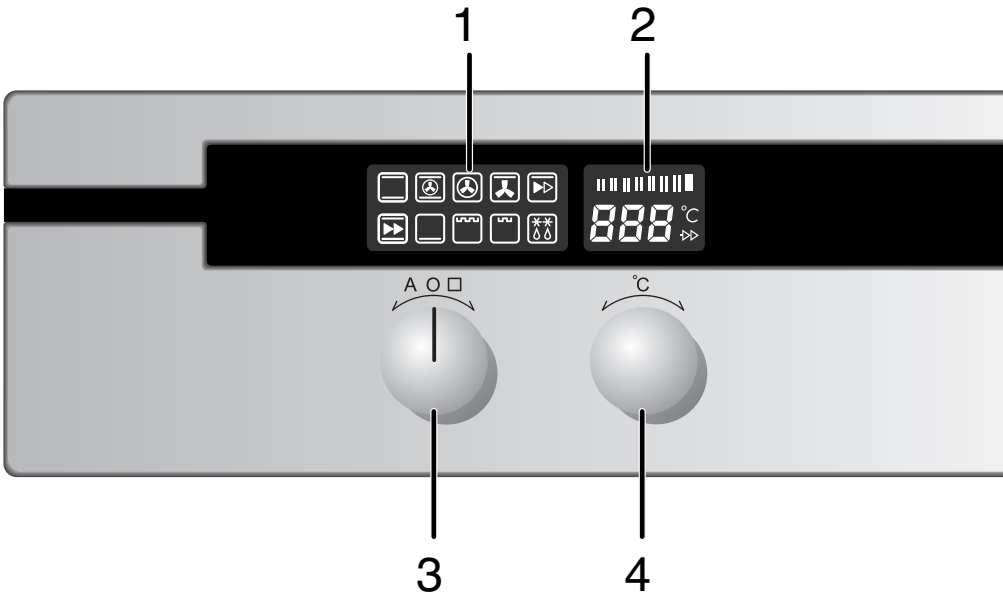
Structure



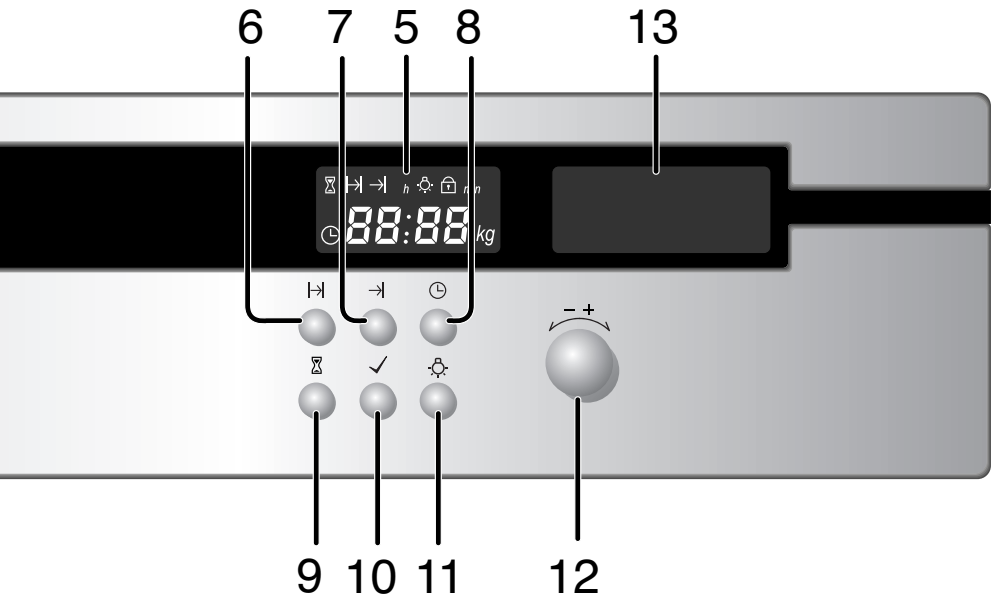
Oven levels are numbered from the bottom up.
The 4 and 5 levels are mainly used for grill functions. Always grill with the door closed.

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

Control Panel



1. Function display
2. Temperature display
3. Function selector
4. Temperature selector

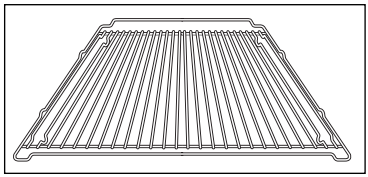


5. Time display
6. Cook time button
7. End time button
8. Clock button
9. Timer button
10. Enter button
11. Oven light button
12. Control dial knob
13. Main display for cooking information

Accessories

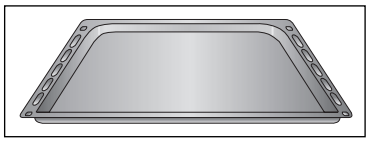
Wire grill

For dishes, cake tins, roasting and grilling trays.



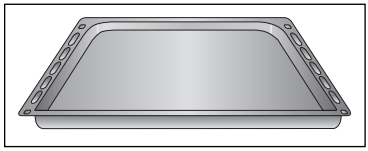
Baking tray

For cakes and biscuits.



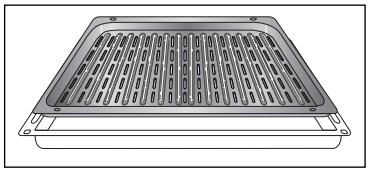
Deep pan

For roasting or collecting meat juices or fat.



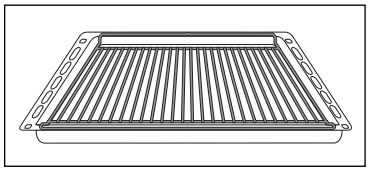
Grill tray

For fatty meat (for positioning in the Deep pan). For grilling and/or roasting, we recommend using the grill/roast system provided. The Grill tray sits inside the Deep pan so they can be placed in the oven together.



Grill rack

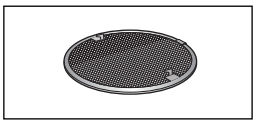
You can use Grill rack instead of Grill tray ,if necessary, for effective cooking performance.



Fat filter

For protecting the fan against fat building up. The filter may be in place when

* Fan functions are being used for roasting.
* Fan Function: 3D Hot Air, Convection Heat, Convection Grill, Speed Roast



Note:

To install the fat filter, insert the two hooks into the holes on the fan cover. The fat filter must cover the fan venting holes completely. Do not use the fat filter in baking mode, as it restricts the air flow.

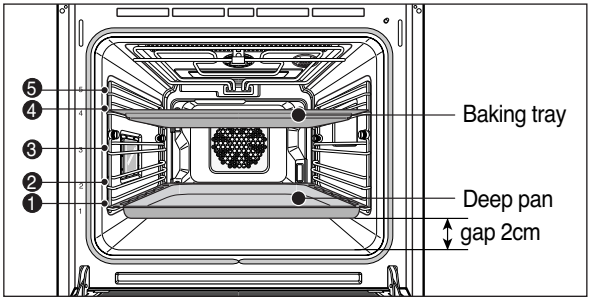
The baking tray,deep pan and wire grill should be inserted correctly into side runners.

When taking out the cooked foods from the oven, be careful of the hot utensil and cooking.

Example:

Level 1: Deep pan

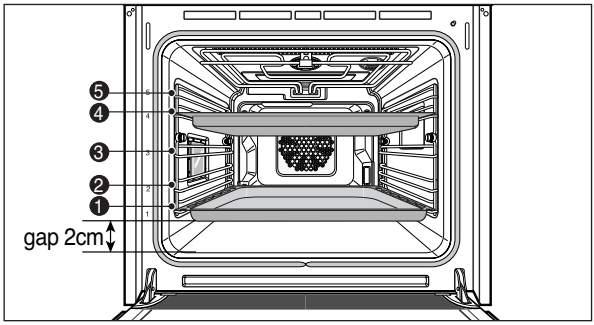
Level 4: Baking tray



Note:

The deep pan or baking tray which is used to receive the dropping juices or grease from the cooked foods should be porperly placed in the side runners. If they are placed directly on the bottom surface of the oven, the enamel surface will be damged by the intensive heat which is concentrated to the contact area. That is, all utensils should be away from the bottom of oven at least 2 cm.

When using the wire grill, make the most of its stoppers to prevent it from sliding down out of the side runners.

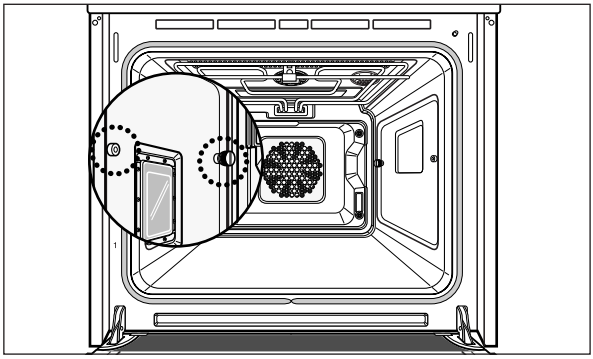


Telescopic Runners (Feature not available in all countries.)

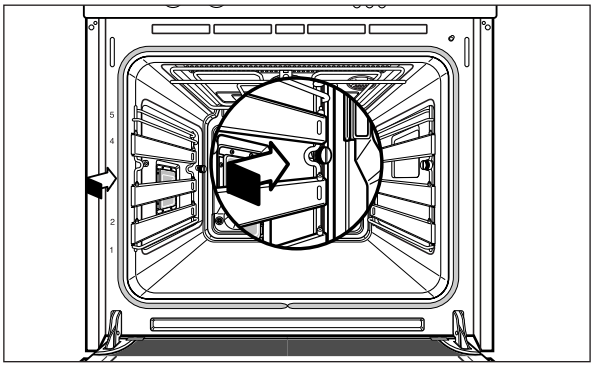
Attaching the telescopic runners

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

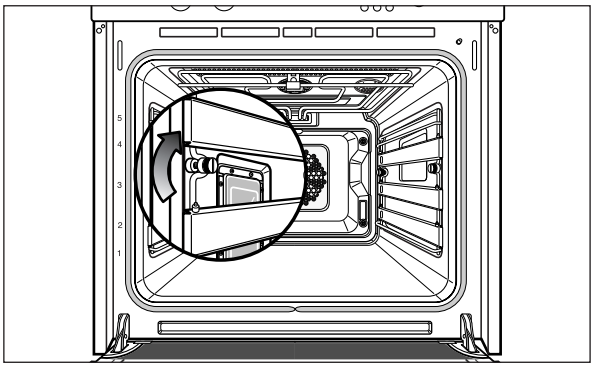
1. Insert two screws into the both side screw holes clockwise, and turn them only 2~3 turns.



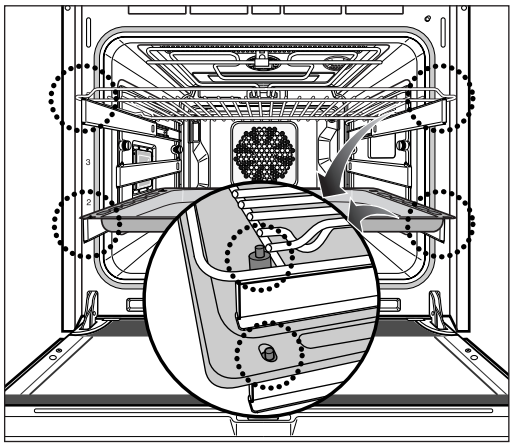
2. Insert and push the back U-form of two telescopic runners to the body of two screws.



3. Position the front U-form of telescopic runners to the front screw holes, and fasten the two screws.



4. Baking tray and Wire grill should be positioned accurately on the hook of telescopic runners.
   The bad coupling between the baking tray and the telescopic runners may take place dropping of utensils or cooking foods on the floor.
   If the dropping foods are hot, you may get burnt
   by them.



Warning: If you should not do self-cleaning with these telescopic runners and other all accessories in the oven.
Because this self-cleaning is performed in high temperature (about 500°C), the telescopic runners and utensils may be a useless thing.

Setting the Clock

The oven only operates when the clock has been set.

<0> and <Turn dial> flash on the time display when the appliance is first connected, or after a power cut.



1 Turn the control dial knob to set hour of current time. (example: To set 1:30)



2 Press the clock button(◷). The <00> and <Turn dial> will blink.



3 Turn the control dial knob to set minute of current time. <Touch clock key> will blink.



4 Press the clock button(◷) to finish setting the clock. The appliance is now ready to use.
The <READY> will appear in the main display.

Prior Cleaning

You should clean the oven thoroughly before using for the first time.

Important: Do not use sharp or abrasive cleaning materials! These could damage the oven surface.

For ovens with metal fronts, use commercially available cleaning agents.

To clean the oven

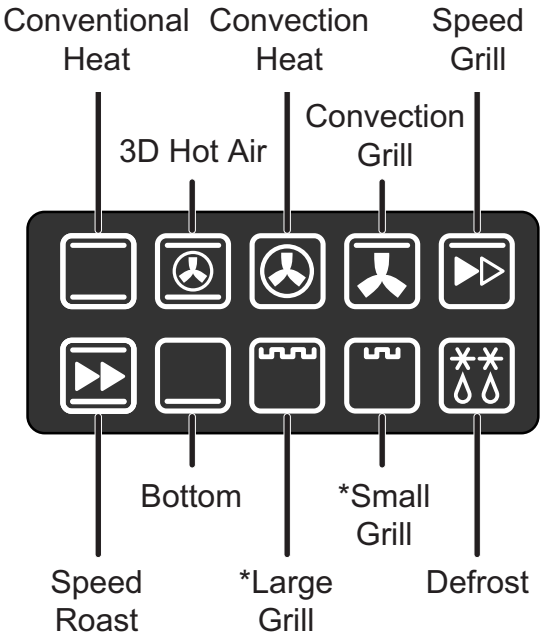
1. Open the door. The oven light comes on.
2. Clean all oven trays, accessories and the side runners with warm water or washing-up liquid and polish dry with a soft clean cloth.
3. Wash the oven interior in the same way.
4. Wipe the front of the appliance with a damp cloth.

Check that the clock is set correctly. Remove accessories and operate the oven with 3D Hot Air or Convection Grill, 200°C for 1 hour before using. There will be a distinctive smell, this is normal but make sure your kitchen is well ventilated during the conditioning period.

Operating the Oven

The Electronic Oven Control

Display Field



Useful Guide

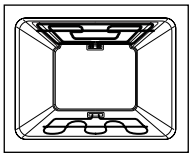
- After setting a function, the oven automatically starts after 8 seconds.
- After starting the oven, the oven light is on for first 20 seconds only for energy saving.
- To see while the oven is operating, press the oven light button at any time.

* Large Grill: Actually “Radiant Grill Large Area” appears in the display.
* Small Grill: Actually “Radiant Small Large Area” appears in the display.

Oven Functions

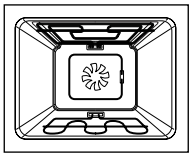
The following functions are available for this oven:

Conventional Heat



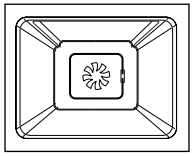
Suggested temperature: 190°C
For baking and roasting on one level.
The top and bottom heaters are in operation.

3D Hot Air



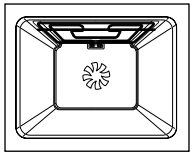
Suggested temperature: 150°C
For baking on up to two levels at the same time.
Set the oven temperature 20-40°C lower than with the top/bottom function.The top, bottom and rear heaters are in operation and in addition the fan is turned on.

Convection Heat



Suggested temperature: 200°C
The back wall heater is in operating and in addition the fan is turned on.

Convection Grill



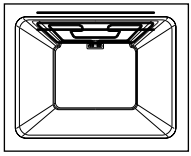
Suggested temperature: 190°C
For cooking cakes on one level and for biscuits that must be well browned or crispy underneath. For example, pizza, quiche lorraine, cheese cakes, etc.
Set the oven temperature 20-40°C lower than with the top/bottom function.
The top heaters are in operation and in addition the fan is turned on.

Note: When opening the door to turn foods upside down for even cook during cooking, if you do not close the door within 10 minutes, all the preset cooking function will be cleared. When opening the door in the course of cooking, the upper heating elements will remain on for 10 minutes if they were already in operation prior to the door being opened. This reduces heat loss and heating recovery time when the door remains opened for longer periods.

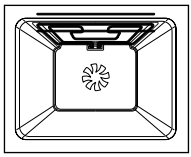
Oven Functions

Speed Grill and Speed Roast

Speed grill and Speed roast function enable you to perform the speed cooking by the aid of the upper halogen heater.



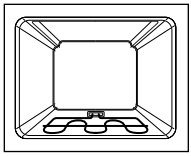
Speed grill



Speed roast

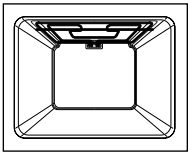
Bottom

Suggested temperature: 170°C
Because the heat only comes from below, this setting is ideal for baking items that require a crispy bottom, such as pies.



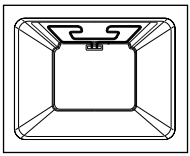
Large Grill (1, 2, 3) (Radiant Grill Large Area)

For grilling flat food in large quantities, such as steaks, schnitzel, fish or for toasting.
Both top heaters and grill are in operation.



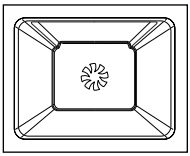
Small Grill (1, 2, 3) (Radiant Grill Small Area)

For grilling flat food in the middle of the tray, such as steaks, schnitzel, fish or toast.
Only one top heater is in operation.



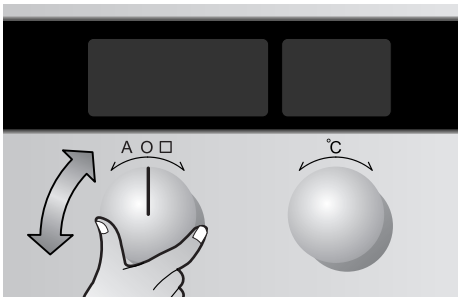
Defrost

For defrosting cakes, butter, bread, fruit or other frozen foods.
The ventilator is in operation without any heat.

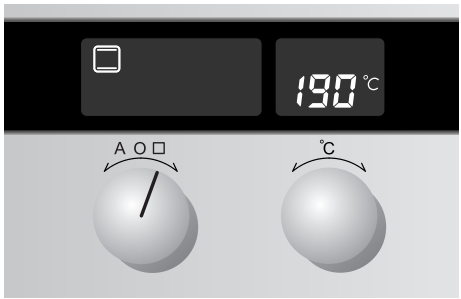


Operation

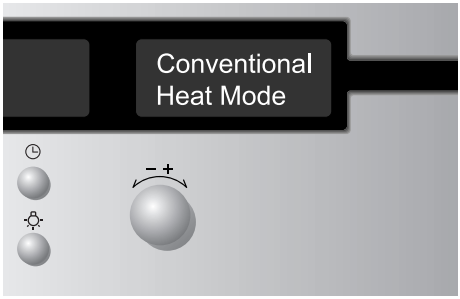
Changing the Oven Function



1 Turn the function selector knob to select the desired cooking function.



2 The symbol for the selected function appears in the function display.
A suggested temperature appears in the temperature display.
The symbol (□) will blink.
(example: conventional heat)



3 The information of the selected function appears in the main display.

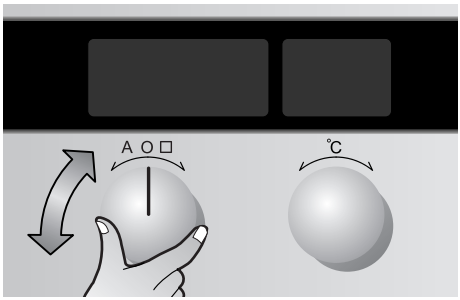
Note: More/Less function. During cooking, you can adjust the preset cooking time with the control dial knob for better cooking performance.

4 After 8 seconds elapses without pressing any button, the oven will start preheating on the suggested temperature.

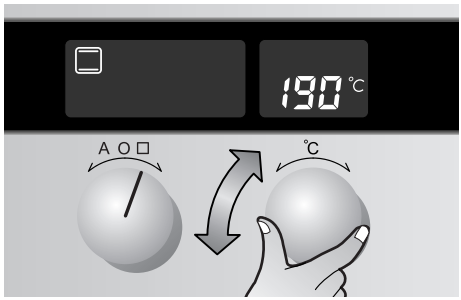
If a cooking time is not entered, the oven will turn off after a predetermined time. Refer to page 24, max. cut out times for each temperature.

Operation

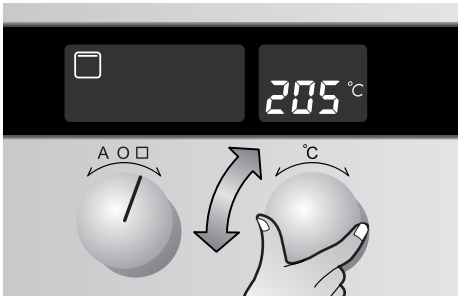
Changing the Oven Temperature



1 Turn the function selector knob to select desired cook function.
(example: Conventional heat)



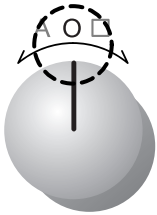
2 Turn the temperature selector knob to select desired cooking temperature.
(example: 205°C)



3 The setting range can be adjusted by 5°C increments.

4 After 8 seconds elapses without pressing any button, the oven will start on the selected temperature. If there is no further entry on the control panel, the oven will operate to the maximum time for this temperature (about 8 hours).

Switching off the Oven



To switch off the oven, turn the function selector knob to the “O” position.

Cooling fan

When the oven is switched on, the fan comes on automatically to keep the oven surfaces cool. Although the oven is switched off, the fan will continue running to cool the appliance down, and then switches itself off.

Residual Heat Indicator

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

Cookware and their usages

The Wire grill, Baking tray, or Deep pan

Inserting the Wire grill:

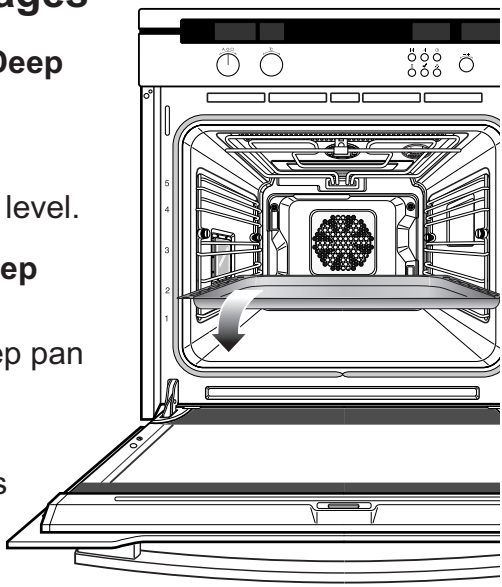
Insert the wire grill at the desired level.

Inserting the Baking tray or Deep pan:

Insert the Baking tray and/or Deep pan at the desired level.

Warning:

Ensure that all other cook ware is suitable for the cooking temperatures, as the oven will cook upto 300°C.



Operation

Maximum operation times for safety

- If a cooking time is not entered, the oven will turn off after a predetermined time according to the guide below.

Max. cut-out times for each temperature:

Under 100°C	after	16 hours
From 100°C up to 240°C	after	8 hours
From 240°C to 300°C	after	4 hours

- This oven has thermal cut-out system in the electric circuits. When the oven abnormally heats up, the power supply to the heating elements will be cut-out for some time.

Cooling Fan Operation

- During cooking, it is normal for the fan to vent warm air from the front of the oven.
- The cooling fan will also continue to operate after the cooking has completed. It will turn off when the internal cabinet temperature has dropped down to 140°C - the residual temperature indicator will turn off at 60°C

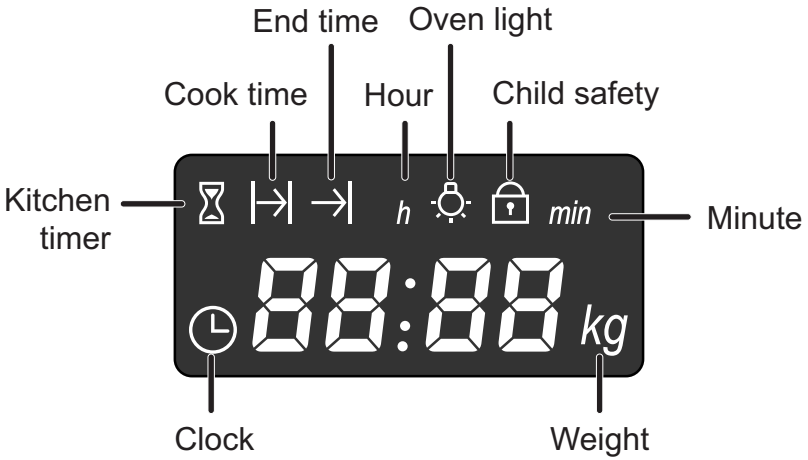
Energy Label Directive

How to measure the energy consumption (KWh) according to Norm EN50304.

Conventional : **Conventional heat** : 0.89 KWh

Forced Air Convection : **Convection heat** : 0.79 KWh

Clock Functions



Kitchen Timer

To set a kitchen timer. A signal sounds after the time has elapsed. This function does not interfere the operation of the oven.

Cook time

To set how long the oven is to be in use.

End time

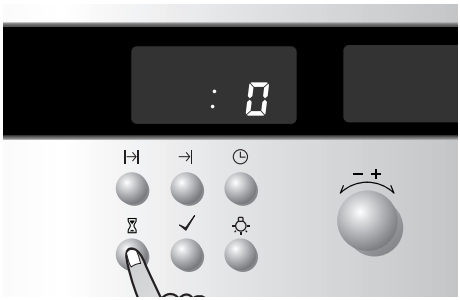
To set when the oven is to switch off again.

Clock

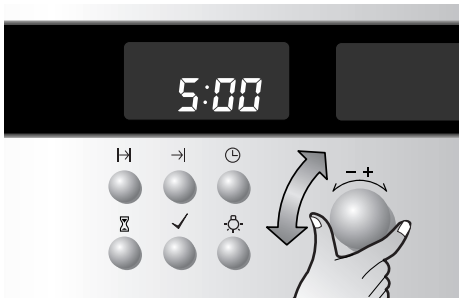
To set, change or check the time.

Operation

Kitchen timer



1 Press the timer button once. <Turn dial> will blink.



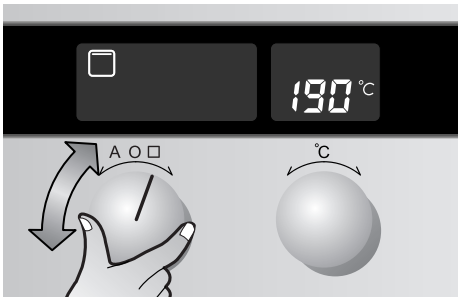
2 Turn the control dial knob to set desired time. (example 5 minutes)



3 Press the timer button to start the kitchen timer. When the set time has elapsed an audible signal sounds.

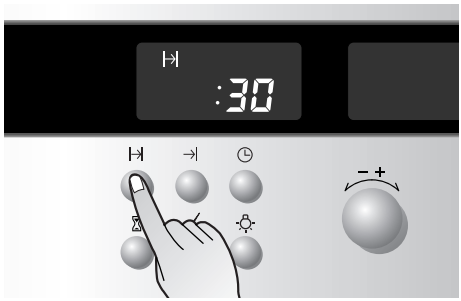
* To turn off the kitchen timer: press the timer button.

Cook time



1 Select the desired oven function and temperature. (See also section “Changing the oven function and temperature)

Note: If there is no further entry on the control panel for 8 seconds, the oven will start on the temperature indicated.



2 Press the cook time button. (|→|)



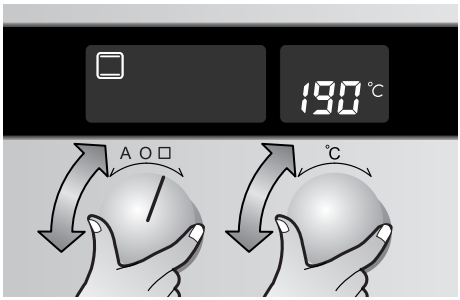
3 Turn the control dial knob to set desired cook time. After 8 seconds, the oven will start the cooking function automatically. You can also start the oven with the enter button(✓).

4 When the set time has elapsed, an audible signal sounds and the oven switches itself off.

Note: More/Less function. During cooking, you can adjust the pre-set cooking time with the control dial knob for better cooking performance.

Operation

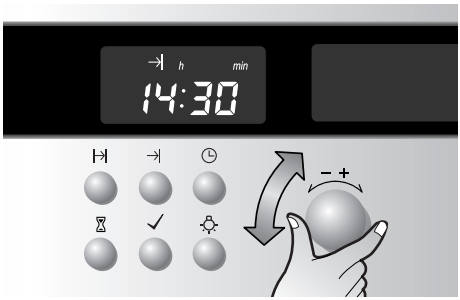
End time



1 Select the desired oven function and temperature.



2 Press the end time button (→|).
(example: current time is 13:30)
The current time's hour digit (*13*) will blink.



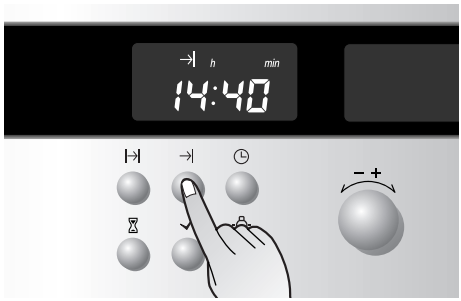
3 Turn the control dial knob to set desired hour (14:40).
(example: desired time is 14:40)



4 Press the end time button (→|).



5 Turn the control dial knob to set desired minute (14:40).



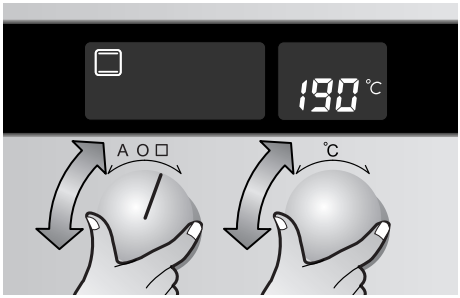
6 Press the end time button to start the oven. The oven will start promptly.
The operating cooking time will count down in the time display.
When the set time has elapsed, an audible signal sounds and the oven switches itself off.

Note: During cooking, you can adjust the preset cooking time with the control dial knob for better cooking performance.

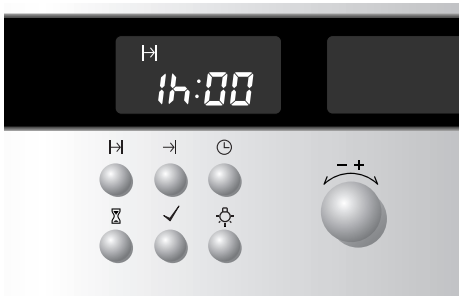
Operation

Combining the cook time and end time functions

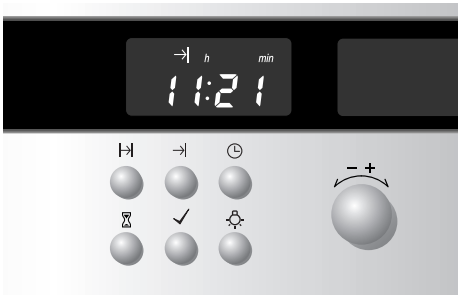
The cook time (⊢|) and end time (→|) functions can be combined, to switch the oven on or off automatically at a later time.



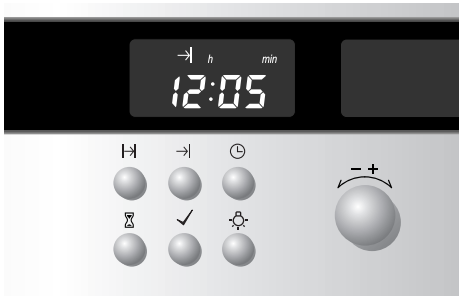
1 Select the desired oven function and temperature. (example: current time is 10:20)



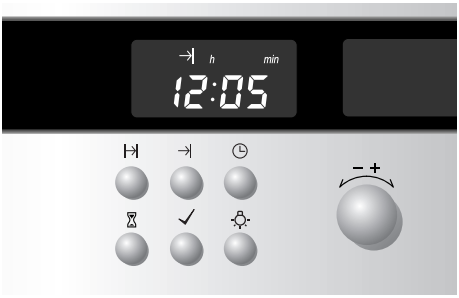
2 Using cook time button(⊢|), set the required time for cooking the dish concerned. (example: 1 hour)



3 If you touch the end time(→|) button, the possible time to set will blink in the time display in accordance with the setting cook time. (example: desired end time is 12:05)



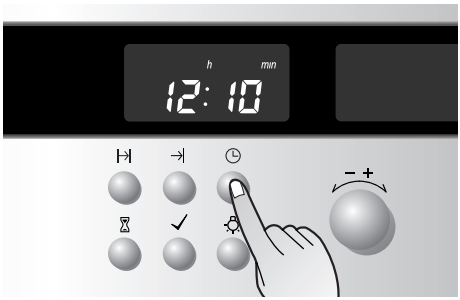
4 Turn the control dial knob to 12 hours.
Press the end time button.
Turn the control dial knob to 05 minutes.
Press the end time button again. The end time will appear in the time display.



5 The oven will start cooking ahead of 60 minutes before the end time (12:05).
When the set cooking time (60 minutes) has elapsed, an audible signal sounds and the oven switches itself off, the current time appears in the time display.

Operation

Adjusting the clock time



1 Turn the function selector knob to the “O” point. (example: current time is 12:10)
To set the current time, press the clock button once.
<12> and <Turn dial>will blink.



2 Turn the control dial knob to set hour of the current time. (example: desired new current time is 11:20)
<Touch clock key>will blink.



3 Press the timer/clock button and turn the control dial to set minutes of current time.
<Touch clock key>will blink.



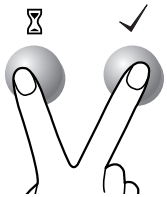
4 Press the timer/clock button to finish adjusting the clock.

Tip: The clock can be adjusted only when the oven is off and the Child Safety function has not been set.

Child Safety Function

The oven is fitted with a child safety function. When the child safety function is engaged, the oven cannot be switched on.

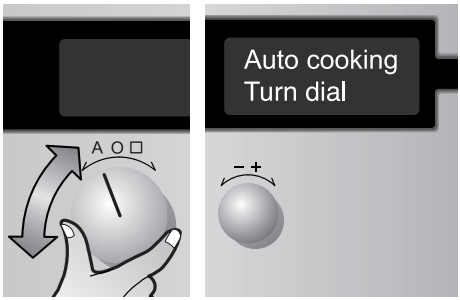
Activating the child safety function.



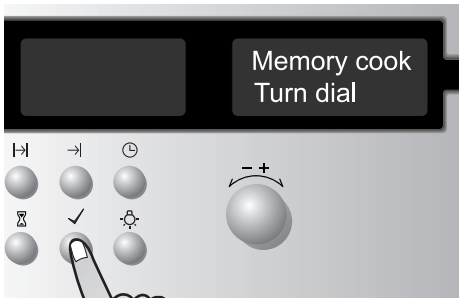
1. Press and hold the timer and enter button at the same time for around 5 seconds, until 🔒 appears on the display field.
2. The child safety function is now engaged.
   Releasing the child safety function press timer and enter button at the same time, until 🔒 disappears from the display.
   The child safety function is now released, and the oven is ready for use.

Operation

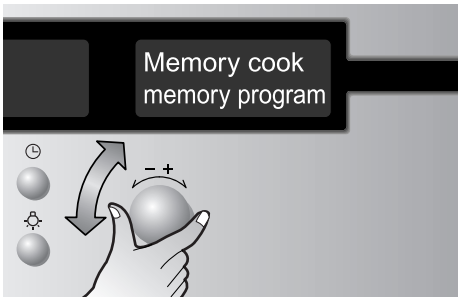
Memory Cook



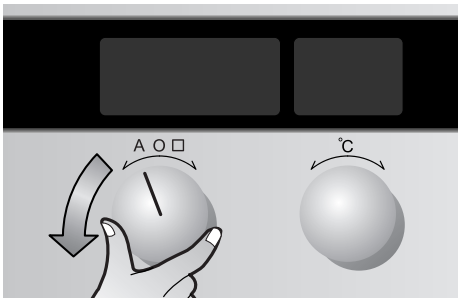
1 Set the function selector to “A”.



2 Press the enter button once to select memory function.

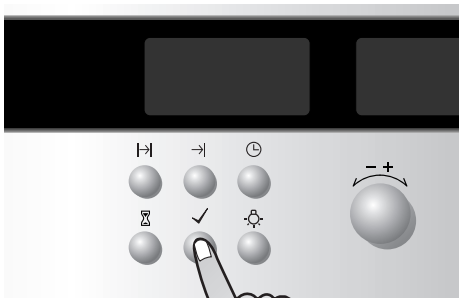


3 Turn the control dial knob to select “memory program” or “memory start”.
To set the cooking, select “memory program” first.



4 Turn the function selector to the desired cook mode, select the desired temperature and cook time.

Note: You should turn the function selector only counterclockwise or this memory cook mode will be reset at the moment it pass the “0” point.



5 Touch the enter button again, and then “READY” will appear in the time display. Now, the memory cook setting has been completed.

Note: This Memory Cook function has only one cook category.

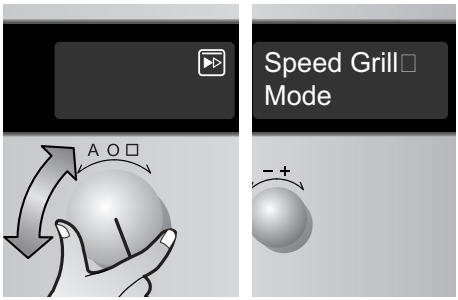
To start the memory cook

1. Turn the function selector to “A” point.
2. Touch the enter button.
3. Turn the control dial knob and select “Memory start” in the main display.
4. Touch the enter button or wait for 8 seconds.
   The oven will start memery cook function.

Note: If you want to change the memory cook category.
Repeat the procedures of page 34.

Operation

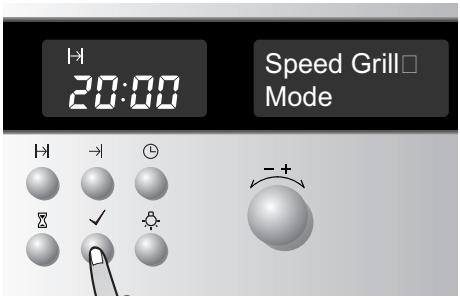
Speed Grill Mode



1 Set the function selector to Speed Grill.

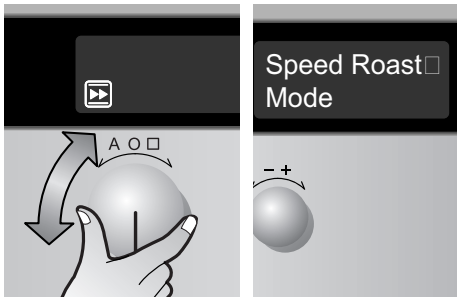


2 Touch cook time.
Set the desired cook time with the control dial knob. (example: 20 minutes)



3 Touch enter time.

Speed Roast Mode



1 Set the function selector to Speed Roast. Set the desired temperature with the temperature selector.

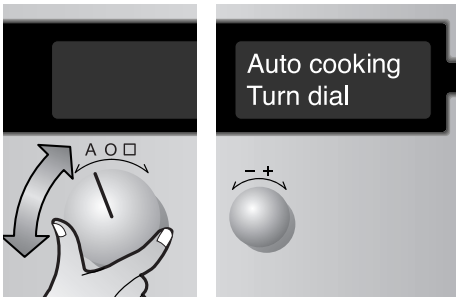


2 Touch cook time.
Set the desired cook time with the control dial knob. (example: 20 minutes)

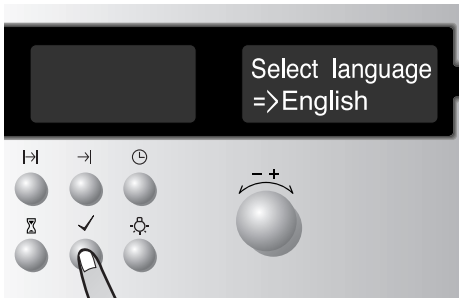


3 Touch enter time.

Changing the Language



1 Set the function selector to “A”



2 Press the enter button twice to select desired language.



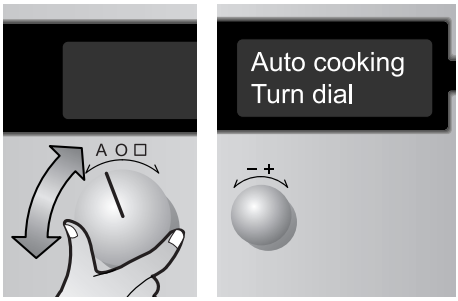
3 Turn the control dial knob to select desired language.



4 Press the enter button to finish changing the language.

Operation

Auto Cook (Speed Cook)



1 Set the function selector to “A”.



2 Turn the control dial knob to select a desired cook category.
(example: Vegetables)



3 Press the enter button to select a cook category.
<00> will blink in the time display.



4 Turn the control dial knob to select a desired cook.
(example: Mushrooms)



5 Press the enter button to set weight and turn the control dial knob to set a desired weight. (example: 0.6kg)

6 After 8 seconds, the oven automatically start.

If you want to start promptly, touch the enter button.

Note: During auto cooking, you can further add or subtract the cooking time than first set time with the control dial knob for good cooking performane.

Auto cooking function allows you to cook 40 menus of your favorite foods in the fastest way without selecting cooking function, temperature and times.

With this function, the cooking time will be reduced even by 50% on the average compared with when cooked with the conventional method.

This auto cook fuction is made by new special algorithm that new type halogen energy is combined to conventional tubular heating elements.

By turning the control dial knob,the preset cooking time can be adjusted according to the food performing condition or your preference.

For the best results, follow the instructions.

Auto Cooking Table (Speed Cook)

Fish

Menu	Category	Weight limit	Utensil	Food Temp.
1-01	Trout	0.6~1.6 kg	Deep pan + Grill tray	Refrigerated
1-02	Salmon, steak	0.4~1.2 kg	Deep pan + Grill tray	Refrigerated
1-03	Tuna, steak	0.4~1.2 kg	Deep pan + Grill tray	Refrigerated
1-04	Swordfish, steak	0.4~1.2 kg	Deep pan + Grill tray	Refrigerated
1-05	Jumbo shrimps (King prawns)	0.3~1.0 kg	Deep pan + Grill tray	Refrigerated
1-06	Fish fingers, frozen	0.25~0.75 kg	Baking tray	Frozen

	Oven level, from bottom	Instructions
	4	Dry the trout, brush with oil or melted butter and season as desired. Place the trout on Deep pan with Grill tray into the oven. When the oven beeps, turn the food over.
	3	Choose salmon steaks of 200g and 2.5 cm thick. Brush the salmon with oil or melted butter, season as desired, then place the Deep pan with greased Grill tray into the oven. When the oven beeps, turn the food over.
	4	Choose tuna fish steaks of 200g and 2~2.5 cm thick. Brush the tuna fish with oil or melted butter, season as desired, then place the Deep pan with greased Grill tray into the oven. When the oven beeps, turn the food over. It is normal for the tuna to be a little pink inside after cooking.
	4	Choose swordfish steaks of 190g and 2 cm thick. Brush the swordfish with oil or melted butter, season as desired, then place the Deep pan with greased Grill tray into the oven. When the oven beeps, turn the food over.
	4	Remove the feelers of the shrimps. Brush the shrimps with oil or melted butter and season as desired, then place the Deep pan with Grill tray into the oven. When the oven beeps, turn the food over.
	4	Spread the fish fingers out on Baking tray, then place into the oven. When the oven beeps, turn the food over.

* To avoid residual cooking, remove food from oven immediately.

* By turning the control dial knob, the preset cooking time can be adjusted according to the food performing condition or your preference.

Auto Cooking Table (Speed Cook)

Meat

Menu	Category	Weight limit	Utensil	Food Temp.
2-01	Roast beef	1.0~2.5 kg	Deep pan	Refrigerated
2-02	Sirloin steak, medium	0.4~1.2 kg	Deep pan + Grill tray	Refrigerated
2-03	Spare ribs	0.8~1.4 kg	Deep pan + Grill tray	Refrigerated
2-04	Meatloaf	0.6~1.2 kg	Wire grill + heat proof Glass dish	Refrigerated
2-05	Roast pork	1.0~2.5 kg	Wire grill + heat proof glass dish with cover	Refrigerated

	Oven level, from bottom	Instructions
	3	Brush the beef with oil or melted butter. Place the beef on Deep pan glass dish and place the heat proof glass dish in the oven. After cooking, season as desired and let stand covered with foil for 10 minutes out of the oven. Use the generated juice for gravy or sauce.
	4	Choose sirloin steaks of 1.5~2 cm thick. Brush the sirloin steaks with oil and place them on Deep pan with Grill tray and then into the oven. When the oven beeps, turn the food over. After cooking, season as desired.
	3	Brush the spare ribs with oil, season as desired and place them onto the Deep pan with Grill tray and then into the oven. When the oven beeps, turn the food over.
	2	Make a meatloaf of fresh minced meat and eggs, season as desired and layer a heat proof glass dish or *other cookware until 1 cm below the rim. Place the heat proof glass dish or mould on Wire grill in the oven.
	3	Brush the pork with oil or melted butter and season as desired. Place pork in a heat proof glass dish or *other cookware and then place the glass dish in the oven on Wire grill and cover. When the oven beep, turn food over. After cooking, let stand covered with foil for 10 minutes out of the oven. Use the generated juice for gravy or sauce.

* Please ensure cookware is suitable for 300°C cooking temperature

* To avoid residual cooking, remove food from oven immediately.

* By turning the control dial knob, the preset cooking time can be adjusted according to the food performing condition or your preference.

Auto Cooking Table (Speed Cook)

Meat

Menu	Category	Weight limit	Utensil	Food Temp.
2-06	Pork chops	0.4~1.2 kg	Deep pan + Grill tray	Refrigerated
2-07	Leg of lamb	1.0~2.0 kg	Deep pan	Refrigerated
2-08	Calf's liver, frozen	0.3~1.1 kg	Deep pan + Grill tray	Frozen
2-09	Hamburgers	0.25~1.5 kg	Deep pan + Grill tray	Refrigerated
2-10	Lamb cutlet	0.4~0.8 kg	Deep pan	Refrigerated

	Oven level, from bottom	Instructions
	4	Choose pork chops of 1.5~2 cm thick. Brush the chops with oil or melted butter, season as desired and place them on Deep pan with Grill tray in the oven. When the oven beeps, turn the food over.
	3	Brush the leg of lamb with oil or melted butter and season as desired (except salt). Place the lamb on Deep pan in the oven. When the oven beeps, turn the food over. After cooking, season with salt and let stand covered with foil for 10 minutes out of the oven. Use the generated juice for gravy or sauce.
	3	Choose slices calf's liver of 1.5~2 cm thick. Brush the liver with oil and place them on Deep pan with Grill tray in the oven. When the oven beeps, turn the food over. After cooking, season as desired.
	4	Choose hamburgers of 125g and 2~2.5 cm thick. Season the hamburgers as desired and place them on Deep pan with greased Grill tray in the oven. When the oven beeps, turn the food over.
	4	Choose lamb cutlet of 1~1.5 cm thick. Season as desired and place them on Deep pan with Grill tray in the oven.

* To avoid residual cooking, remove food from oven immediately.

* By turning the control dial knob, the preset cooking time can be adjusted according to the food performing condition or your preference.

Auto Cooking Table (Speed Cook)

Pastry

Menu	Category	Weight limit	Utensil	Food Temp.
3-01	Croissants	0.12~0.72 kg	Baking tray+ baking paper	Refrigerated
3-02	Strudel, frozen	0.6~1.2 kg	Baking tray+ baking paper	Refrigerated
3-03	Toast	0.2~0.4 kg	Wire grill	Room
3-04	Small bread, bake off	0.1~0.6 kg	Wire grill	Room

	Oven level, from bottom	Instructions
	2	Place the croissants on Baking tray with baking paper. Brush the croissants with milk or water. Place Baking tray in the oven.
	2	Place the frozen strudel on Baking tray with baking paper. Brush the strudel with milk or egg yolk. Place Baking tray in the oven.
	4	Spread the toast out on Wire grill. Place Wire grill in the oven. When the oven beeps, turn the food over.
	3	Brush the small bread with water or milk and place them on Wire grill. Place Wire grill in the oven.

* To avoid residual cooking, remove food from oven immediately.

* By turning the control dial knob, the preset cooking time can be adjusted according to the food performing condition or your preference.

Auto Cooking Table (Speed Cook)

Potato products

Menu	Category	Weight limit	Utensil	Food Temp.
4-01	Potato gratin	0.5~1.5 kg	Wire grill+ Heat proof glass dish	Refrigerated
4-02	Thick cut chips	0.2~0.7 kg	Baking tray	Refrigerated
4-03	Roast potatoes (oven cooked potatoes)	0.4~1.6 kg	Deep pan	Room
4-04	Hash Brown, frozen	0.2~0.6 kg	Baking tray	Frozen
4-05	French fries, frozen	0.25~0.75 kg	Baking tray	Frozen
4-06	Croquettes, frozen	0.25~0.5 kg	Baking tray+ baking paper	Frozen

	Oven level, from bottom	Instructions
	2	Use precooked gratin potatoes. Place the potatoes in a heat proof glass dish or *oven dish and cover it with grated cheese (30g per 500g gratin potatoes). Place the heat proof glass dish in the oven on Wire grill.
	4	Spread the thick cut chips out on Baking tray. Place the tray in the oven. When the oven beeps, turn the food over. After cooking, season as desired.
	4	Choose small sized potatoes (100-150g per each). Peel, wash, dry and halve the potatoes. Mix the potatoes with salt, pepper and oil or melted butter and place them onto the Deep pan, then into the oven. When the oven beeps, turn the food over.
	4	Spread the rösti / hash brown out on Baking tray. Place the tray in the oven. When the oven beeps, turn the food over.
	4	Spread frozen potato products out on Baking tray. For the best results, cook in a single layer. Place Baking tray in the oven. When the oven beeps, turn the food over. After cooking, season with salt or as desired.
	4	Spread frozen potato products out on Baking tray with baking paper and place in the oven. When the oven beeps, turn the food over.

* Please ensure cookware is suitable for 300°C cooking temperature

* To avoid residual cooking, remove food from oven immediately.

* By turning the control dial knob, the preset cooking time can be adjusted according to the food performing condition or your preference.

Auto Cooking Table (Speed Cook)

Poultry and game

Menu	Category	Weight limit	Utensil	Food Temp.
5-01	Chicken, whole	1.0~2.0 kg	Deep pan + Grill tray	Refrigerated
5-02	Chicken, legs	0.6~1.8 kg	Deep pan + Grill tray	Refrigerated
5-03	Duck, whole	0.7~2.1 kg	Deep pan + Grill tray	Refrigerated
5-04	Duck, legs	0.4~1.6 kg	Wire grill + heat proof glass dish with cover	Refrigerated

	Oven level, from bottom	Instructions
	2	Brush whole chicken with oil or melted butter and season as desired. Wrap foil over wings and legs. Place the whole chicken on the Grill tray and then place onto the Deep pan, then into the oven. Let stand covered with foil for 10 minutes out of the oven. Use the generated juice for gravy or sauce.
	3	Brush chicken legs with oil or melted butter and season as desired. Place the chicken legs on the Grill tray and then place onto the Deep pan, then into the oven. When the oven beeps, turn the food over. Let stand covered with foil for 3 minutes. Use the generated juice for gravy or sauce.
	2	Brush whole duck with oil or melted butter and season as desired. Wrap the thin part of the legs in foil and place the duck on the Grill tray and then onto the Deep pan, then into the oven. When the oven beeps, turn the food over. Remove the foil of the legs and let stand covered with foil for 5 minutes out of the oven. Use the generated juice for gravy or sauce.
	3	Brush the duck legs with oil or melted butter and season as desired. Place duck legs in a heat proof glass dish and place the heat proof glass dish in the oven on Wire grill and cover with a lid. When the oven beeps, turn the food over. Use the generated juice for gravy or sauce.

* To avoid residual cooking, remove food from oven immediately.

* By turning the control dial knob, the preset cooking time can be adjusted according to the food performing condition or your preference.

Auto Cooking Table (Speed Cook)

Poultry and game

Menu	Category	Weight limit	Utensil	Food Temp.
5-05	Turkey, whole	3.0~6.0 kg	Deep pan + Grill tray	Refrigerated
5-06	Turkey, legs	0.6~1.8 kg	Deep pan + Grill tray	Refrigerated
5-07	Hare, quarter (Rabbit)	0.7~2.1 kg	Wire grill + heat proof glass dish with cover	Refrigerated

	Oven level, from bottom	Instructions
	1	Brush whole turkey with oil or melted butter and season as desired. Wrap the thin part of the legs in foil and place the whole turkey on the Grill tray and then onto Deep pan, then into the oven. When the oven beeps, turn the food over. If the turkey becomes too brown, cover it with foil during a part of the cooking time. Remove the foil of the legs and let stand covered with foil for 10 minutesout of the oven. Use the generated juice for gravy or sauce.
	3	Brush turkey legs with oil or melted butter and season as desired. Wrap the thin part of the legs in foil. Place the turkey legs on the Grill tray and then onto the Deep pan, then in the oven. When the oven beep, turn the food over. Remove the foil of the legs and let stand covered with foil for 3 minutes out of the oven. Use the generated juice for gravy or sauce.
	2	Choose medium sized hare / rabbit quarters (325 -375g per each). Season as desired and place the hare / rabbit quarters with cold water, stock or other liquid (100 ml dl per 100g hare) in the heat proof glass dish or other *cookware on Wire grill. When the oven beeps, turn the food over. Use the generated juice for gravy or sauce.

* Please ensure cookware is suitable for 300°C cooking temperature

* To avoid residual cooking, remove food from oven immediately.

* By turning the control dial knob, the preset cooking time can be adjusted according to the food performing condition or your preference.

Auto Cooking Table (Speed Cook)

Snacks

Menu	Category	Weight limit	Utensil	Food Temp.
6-01	Pizza, frozen	0.3~0.9 kg	Wire grill	Frozen
6-02	Quiches, frozen	0.2~1.0 kg	Baking tray	Frozen
6-03	Sausages	0.3~1.0 kg	Deep pan + Grill tray	Refrigerated
6-04	Crumbed squid rings, frozen (Calamari)	0.2~0.6 kg	Baking tray	Frozen
6-05	Meat on skewer	0.4~0.9 kg	Baking tray	Refrigerated

	Oven level, from bottom	Instructions
	3	Remove all package and place the frozen pizza on Wire grill in the oven. By 2 pizza's use the 1st and 3rd level. By 3 pizza's use the 1st, 3rd and 4th level.
	2	Place the quiche on Baking tray (if necessary with baking paper) and place Baking tray in the oven. If the quiche is in a foil dish, then place it on Wire grill.
	3	Choose precooked or blanched sausages. Pierce the sausages several times with a fork. Brush the sausages with oil or melted butter and season as desired. Place the sausages on Deep pan with Grill tray in the oven. When the oven beeps, turn the food over.
	4	Spread frozen squid rings out on a greased Baking tray. For the best results, cook in a single layer. Place Baking tray in the oven. When the oven beeps, turn the food over.
	4	Place the meat on *skewers on a greased Baking tray. Place Baking tray in the oven. When the oven beeps, turn the food over. Season as desired.

Note: Do not use wooden skewer as they may burn during the cooking. Steel type skewers are recommended.

* To avoid residual cooking, remove food from oven immediately.

* By turning the control dial knob, the preset cooking time can be adjusted

Auto Cooking Table (Speed Cook)

Vegetables

Menu	Category	Weight limit	Utensil	Food Temp.
7-01	Mushrooms	0.3~0.6 kg	Deep pan + Grill tray	Refrigerated
7-02	Paprika (Sweet pepper)	0.6~1.2 kg	Deep pan + Grill tray	Refrigerated

	Oven level, from bottom	Instructions
	4	Brush mushrooms with oil or melted butter. Place the mushrooms on the Grill tray and then onto the Deep pan, then into the oven.
	3	Divide the paprika into halves and remove the stem and seeds. Brush with oil or melted butter. Place the paprika on the Grill tray and then onto the Deep pan, then into the oven.

* To avoid residual cooking, remove food from oven immediately.

* By turning the control dial knob, the preset cooking time can be adjusted according to the food performing condition or your preference.

Baking

Use either the Conventional Heat( ) or 3D Hot Air( ) function.

Oven levels

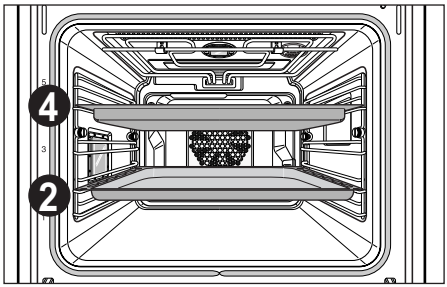
- At Conventional Heat( ), baking is only possible on one tray at a time.
- At 3D Hot Air( ), baking of biscuits and cookies is possible on two baking trays at the same time.

Baking Tins

- For Conventional Heat( ) baking, it is best to use dark metal or coated tins.
- For 3D Hot Air( ) baking, bright metal tins or *glass baking pans are also suitable.

When you cook on 2 trays (baking tray, deep pan) at the same time, place the deep pan on the upper level.

Example: Place the deep pan on oven level 4, and the baking tray on oven level 2.



* Please ensure that glass baking pans are suitable for 300°C cooking temperatures.

Tips:

- When baking cakes in tins, place the tin in the middle of the wire grill.
- Before baking the cakes or biscuits, remove the fat filter from the front of the fan for even cooking.
- You can adjust the cooking times, temperatures and oven level according to conventional experiences, because these recommendations in the baking table may not cover various type of the cookings.
- According to browning color, you can add or subtract the cooking times.
- For energy saving, use the residual heat for 10 minutes before finishing baking biscuits or cakes.

Baking Table

Baking on one level

Conventional Heat ( )

Recipe type	Dish	Oven level, from bottom	Temperature °C	Time, minutes
Light fruit cake	20 cm tin	2	180	70-80
Fruit crumble	glass dish	3	180	35-45
Jam tarts*	12 hole bun tin	2	200	15-20
Pizza**	pizza pan	2	230	18-24
Tarts**	20 cm plate or pie tin	1	210	40-50
Quiches**	glass dish	1	210	40-50
Rich Biscuits	baking tray	3	180	15-20
Soufflés*	1.2 l soufflé dish	2	180	40-50
Pies**	pie dish	2	200	45-55
Short Pastry	20 cm pie tin	3	170	13-17
Bread rolls	baking tray	3	190	23-27
Swiss roll	swiss roll tin	3	190	16-19
Scones	baking tray	3	210	18-22
Apple pie*	20 cm tin	1	190	55-65
Plain bread	loaf tin	3	180	18-25
Fruit cake	23 cm tin	1	150	110-130
Victoria sandwich	20 cm tins	2	190	18-22
Small cake*	baking tray	3	170	22-25

* Preheat oven.

** For a crispy bottom, always place dish on the deep pan.

3D Hot Air ( )

Recipe type	Dish	Oven level, from bottom	Temperature °C	Time, minutes
Meringues	deep pan	3	120	20-40
Jacket Potatoes	deep pan	2	170	60-70
Bread rolls	baking tray	2	180	25-30
Swiss roll	swiss roll tin	2	160	18-22
Scones	baking tray	2	200	18-22
Apple pie*	20 cm tin	1	190	40-50
Plain bread	loaf tin	2	180	25-30
Fruit cake	23 cm tin	1	130	110-130

* Preheat oven.

Baking Table

3D Hot Air ( )
Baking on more than one level

Recipe type	Dish	Oven level, from bottom	Temperature °C	Time, minutes
Victoria sandwich	20 cm tins	2+4	150	30-40
Scones*	baking tray+ deep pan	2+4	200	20-30
Jacket Potatoes	wire grill + deep pan	2+4	160	60-90
Biscuits	baking tray+ deep pan	2+4	160	20-25
Small cake*	baking tray+ deep pan	2+4	150	30-35
Meringues	baking tray+ deep pan	2+4	120	30-50
Full meal	wire grill + deep pan	2+4	180	75-85
Apple pie	20 cm tins+ wire grill+ deep pan	2+4	190	50-60

* Preheat oven.
** When baking on two levels, place deep pan on the 4th level.

Tips on Baking

Baking Results	Possible Cause	Remedy
The cake is not browned enough at the bottom	Wrong oven level	Place cake further in or, Place the shelf at a different level
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower setting
	Baking time too short	Set a longer baking time **Baking times cannot be reduced by setting higher temperatures**
	Too much liquid in the dough	Use less liquid next time. Pay attention to mixing times, especially if using mixing machines
Cakes are too dry	Oven temperature too low	Set a slightly higher oven temperature next time
	Baking time too long	Set a shorter baking time
Cakes brown unevenly	Oven temperature too high and baking time too short	Set a slightly lower temperature and longer baking time
	Yeast is spread unevenly	Spread the dough evenly on the baking tray
	Grease filter is inserted	Take out the grease filter
Baking time too long	Temperature too low	Set a slightly higher oven temperature next time
	Grease filter is inserted	Take out the grease filter

Roasting

Use either the Convection Grill ( ) or Speed Roast ( ) function.

Roasting cookwares

- Cookwares for roasting are heat-resistant up to 300°C.
- Select the suitable cookwares in accordance with the manufacturer's instructions.
- Suitable cookwares may be made from heat-resistant glass, ceramic, enamelled steel, cast-iron, pressed aluminium materials.

Tips:

- These cooking times, temperatures and oven levels are only a recommendation.
- According to the various types of meat, adjust the cooking times, temperatures and oven levels to obtain best result.
- For almost all types of meat, we recommend using the Convection Grill ( ) function.
- The Speed Roast ( ) function can reduce cooking time by upto 20% from suggested time at the same temperature as Convection Grill ( ) function.
- To prevent meat juices or fat from burning and sticking to the cookware add some more liquid.
- For even cooking, turn the meat at halfway of total cooking time.
- For energy saving, use the residual heat for 8 minutes before finishing cooking times.

Roasting Table

Convection Grill ( )

Food	Oven level, from bottom	Temperature °C	Cooking time min per 500g
Beef rare	2	220-240	15+15
Beef medium	2	210-230	15+20
Beef well done	2	200-220	20+25
Beef fillet	2	210-230	15+20
Lamb medium	2	170-190	25+25
Lamb well done	2	150-170	30+30
Pork	2	180-200	30+30
Chicken, Duck and Goose	2	220-240	15+10
Large Turkey (up to 6 kilo)	1	170-190	13+13
Chops and chicken joints	2	180-200	30

Using Speed Roast ( ) oven function, reduce cooking time by 20% at the same condition.

Grilling

To perform an effective grilling, select either the Small grill ( ), Large grill ( ) or Speed Grilll ( ) function.

Tip: If the oven is cooled down, the 3~5 minutes pre-heating makes a good cooking result.

Oven levels

• You can use level 5 or 4 according to the height of foods. For speedy cooking, the level 5 is effective.

Cookwares

• **Grilling:** Use the grill tray placed in the deep pan.
• **Toast:** Use the wire grill.

Tip:
Place the Deep pan or Baking tray on level 1 or 2 to catch any baking debris and cooking juices.

Tips:

- These cooking times are only recommendation, you can add or subtract cooking times according to the type or quality of foods.
- According to the height of foods, select the appropriate oven levels for grilling.
- For even cooking, turn the grilling food half way through the cooking time.

Caution:

- The oven door must be closed when grill cooking.

Grilling Table

Food	Oven level, from bottom	Function	Cooking time min per 500g
Meat steaks, bacon	5	Large grill 3	12-22
Sausages and Fish fingers	4	Large grill 3	15-20
Fish	4	Large grill 3	10-20
Toast, 4 pieces	4	Large grill 3	4
Toast, 9 pieces	4	Large grill 3	4-5

Using Speed Grill ( ) oven function, reduce cooking time by 20% at the same condition.

Defrosting

Use the Defrost function ( ).

Oven levels

• According to the quantity of foods, place the wire grill on the level 1 or 2.

Defrosting dishes

• Unpack the food and set it on a dish on the wire grill.

Tip:

These defrosting times are only recommendations, you can add or subtract defrosting times according to the quantity of foods.

Defrosting table

Food	Oven level	Weight(g)	defrosting times (mins)
Chicken Meat	1~2	1000	90~130
Trout	2	300	30~40
Strawberries	2	300	20~30

Yogurt

How to make Yogurt

Use the Conventional heat ( ) function.

- Pour a 1000ml milk into a proper heat-resistant bowl with cover.
- Boil it to proper temperature(up to 60-70°C) and then cool down to about 40°C.
- Add 150ml natural yogurt into the bowl and stir well.
- Place covered bowl on the level 2 of the oven.
- Set the oven to temperature 40°C and time 5-8 hours.

How to raise yeast dough

Use the Conventional heat ( ) function.

- Place the dough in a proper heat-resistant bowl and cover with baking wrap or damp cloth.
- Place the bowl on the level 2 of the oven.
- Set the oven to temperature 40°C
- Leave the dough until it has doubled in volume.

Cleaning and Care

Warning:

- Do not use high-pressure water cleaners or steam jet cleaners for cleaning the oven.

Oven exterior

- For cleaning both, the interior and exterior of the oven, use a cloth with a mild cleaning agent or warm soapy water.
- Dry with kitchen paper or a dry towel.
- Do not use scourers, caustic cleaners or abrasive products.

Stainless steel fronts of the oven

- Use the stainless steel care products in accordance with manufacturer's instructions.

Aluminium fronts of the oven

- Wipe the plate gently with a soft cloth or micro fiber cloth absorbing a mild window-cleaning detergent.

Oven Interior

Warning:

Make sure the oven has cooled down before cleaning.

- Do not hand-clean door seal.
- Do not use coarse scouring pads or cleaning sponges.
- Use commercially available oven cleaners for protecting enamelled oven surfaces.
- For removing stubborn dirt, use a special oven cleaner.

Accessories

Wash all cookwares after each use and dry with kitchen towel.

To clean easily, soak them in warm soapy water for about 30 minutes.

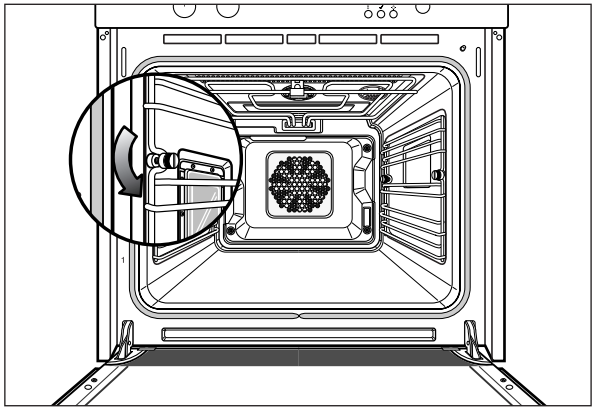
Cleaning and Care

Side Runners

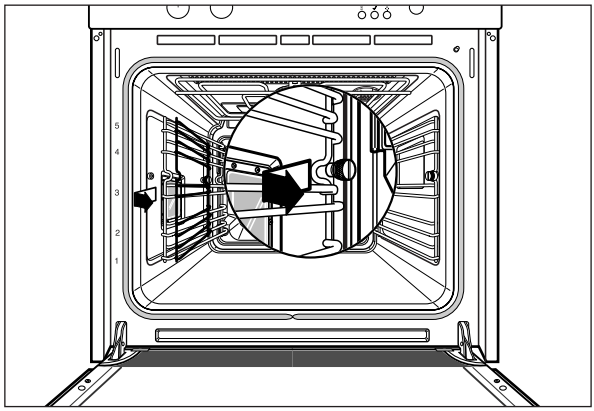
To clean the interior of the oven, the both side runners can be removed.

Detaching side runners

1. Loosen the 4 screws by turning them anti-clockwise.



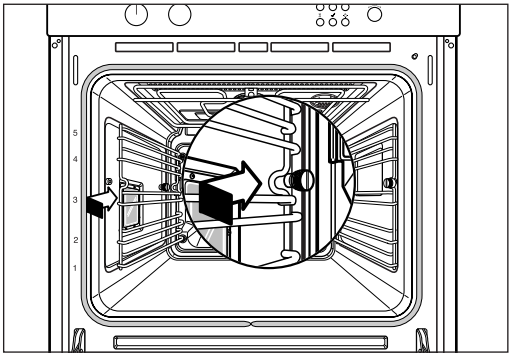
2. Pull and take off the side runners on the sides of the oven.



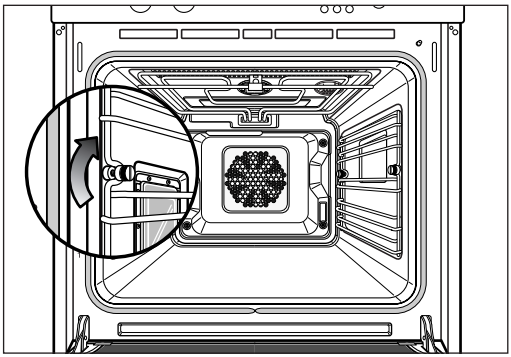
Attaching the side runners

Note: When using the oven for the first time, attach the side runners by the following method.

1. Insert two screws into the both side screw holes clockwise, and turn them only 2-3 turns.



2. Insert and push the back U-form of two side runners to the body of two screws.



3. Position the front U-form of side runners to the front screw holes, and fasten the two screws.

Fat Filter

- Clean the fat filter with hot washing-up liquid suds or in the dishwasher.
- For thick burnt grease, dip the filter with 2~3 spoons of dishwasher powder in boiled hot water for 15~20 minutes.

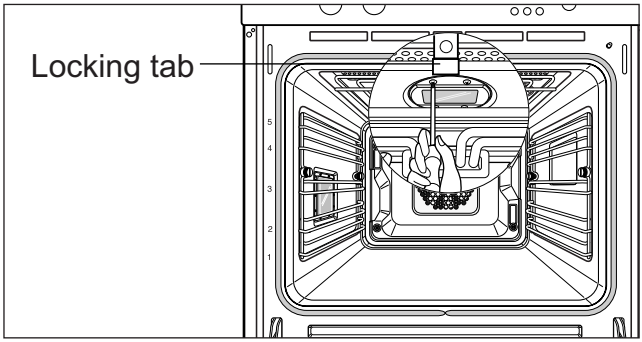
Oven Light

Warning! Before replacing the oven light, disconnect the oven from the main supply, by either removing the fuse or switching off circuit breaker.

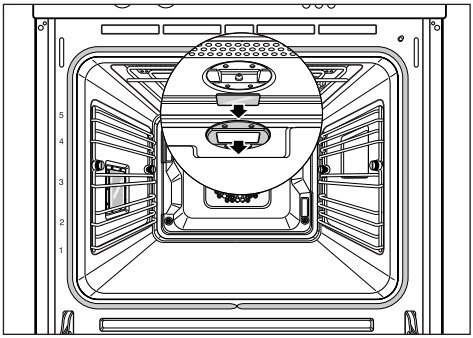
Tip: To protect the oven light and the glass, spread a towel on the bottom of the oven in advance.

Replacing the upper oven light.

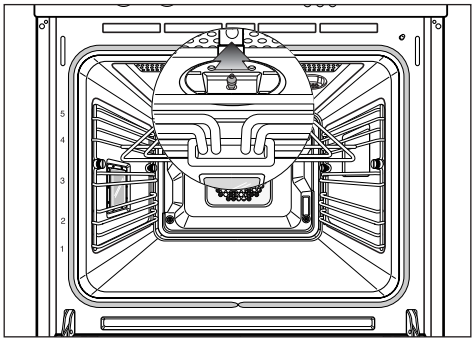
1. Remove the 4 screws with a screw driver.



2. Take off the glass cover and the glass.



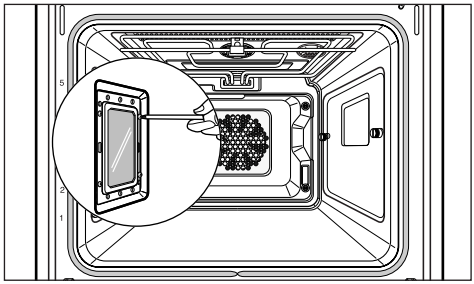
3. Replace the failed oven light to new one (12V, 20W Halogen oven light).



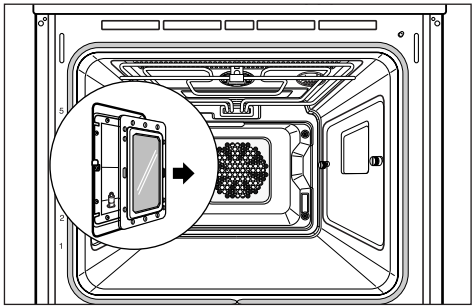
Oven Light

Replacing the left side oven light.

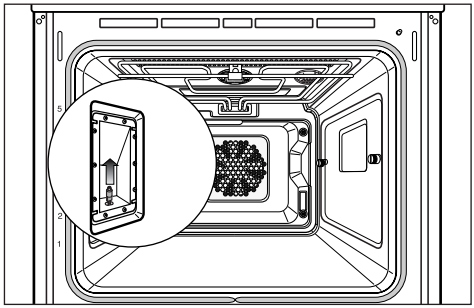
1. Remove the 4 screws with a screw driver.



2. Take off the glass assembly.



3. Replace the failed oven light to new one (12V, 20W Halogen oven light).



4. Fasten the screws with a screw driver.

Oven Door

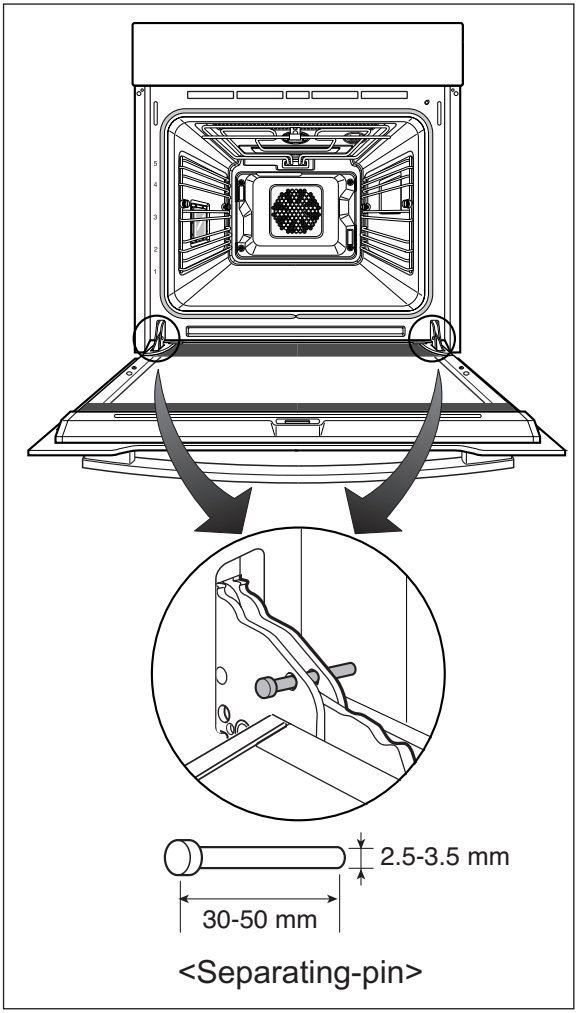
The oven door can be taken off from the oven for cleaning.

The separating procedures of door for cleaning

Step. 1

Insert the separating pins into the holes on both hinges.

Note: these pins are attached in the accessory box.
If you have lost these pins, you can also use a similar sized-nail instead.

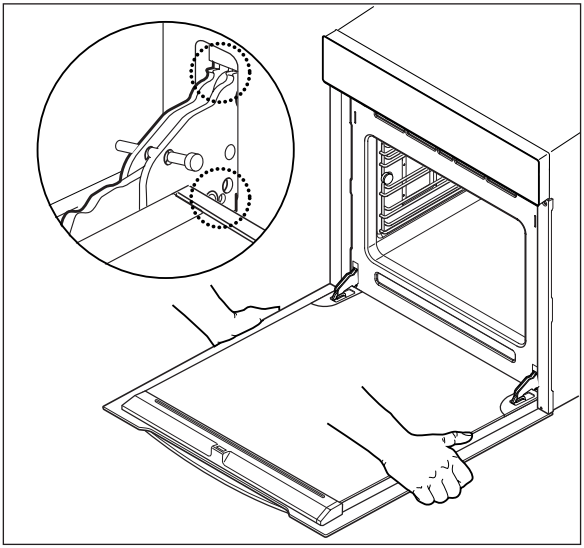


<Separating-pin>

Oven Door

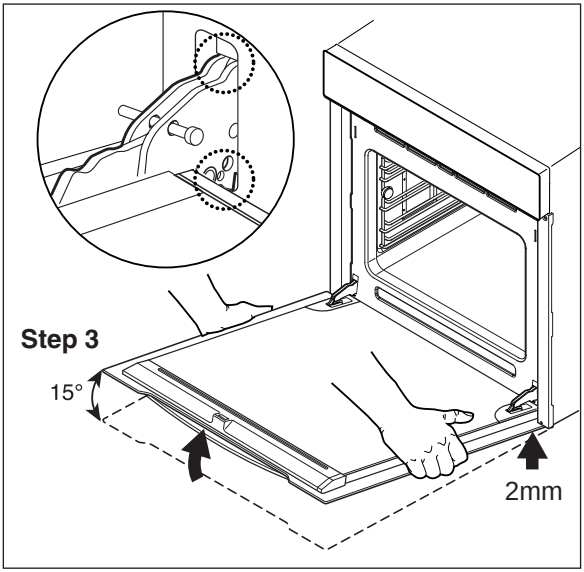
Step. 2

With both hands, grasp the middle sides of the oven door.



Step. 3

Rotate the door upward by approx. 15 degree and lift its hinge area vertically upwards about 2 mm.

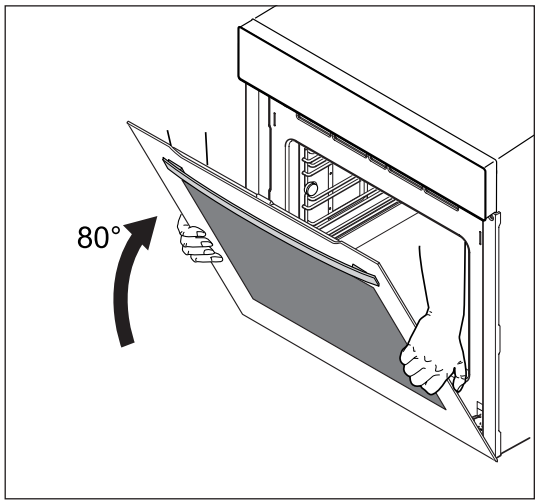


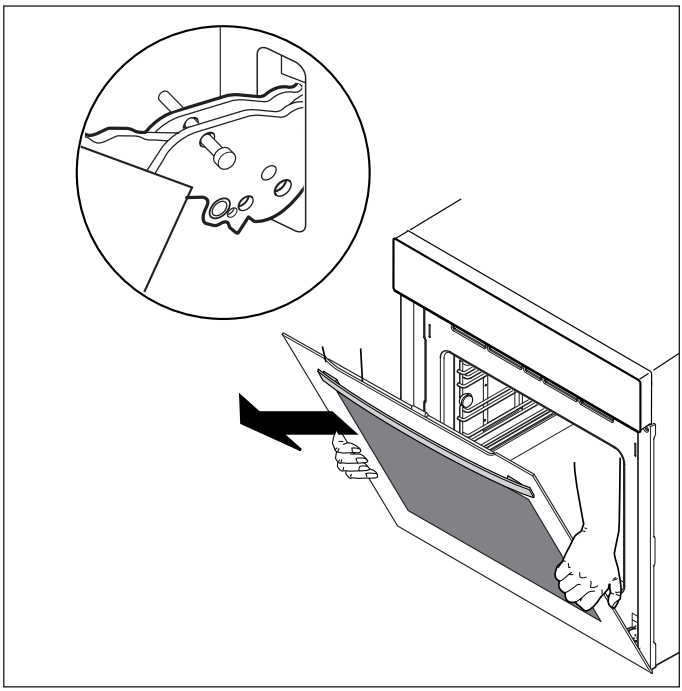
Step. 4

Rotate the door now by approx. 80 degree again until the hinges can be taken out completely from the hinge holes.

Warning, The separating pins should not be removed from the hinges of the disassembled door.

Attempting to do so may result in hand injuries.





Oven Door

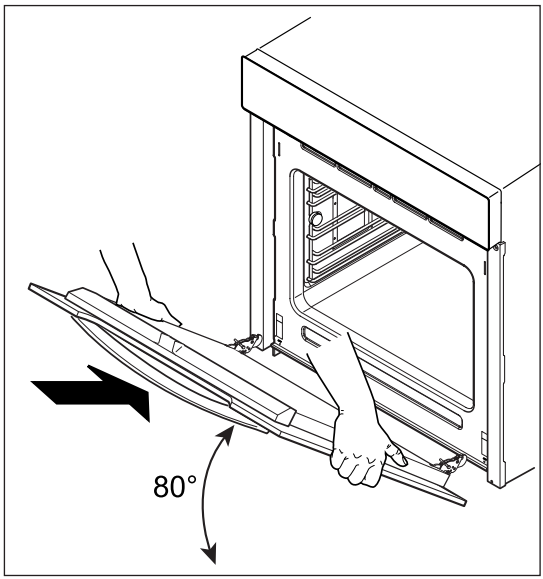
The attaching procedures of door

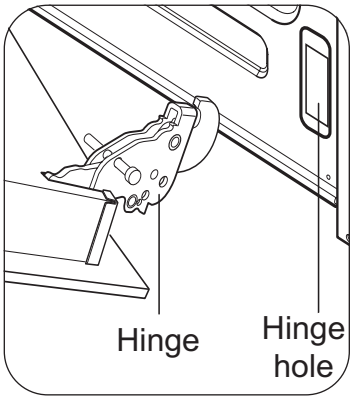
Step. 1

Whilst the pins are still attached, align the door hinges into the hinge holes.

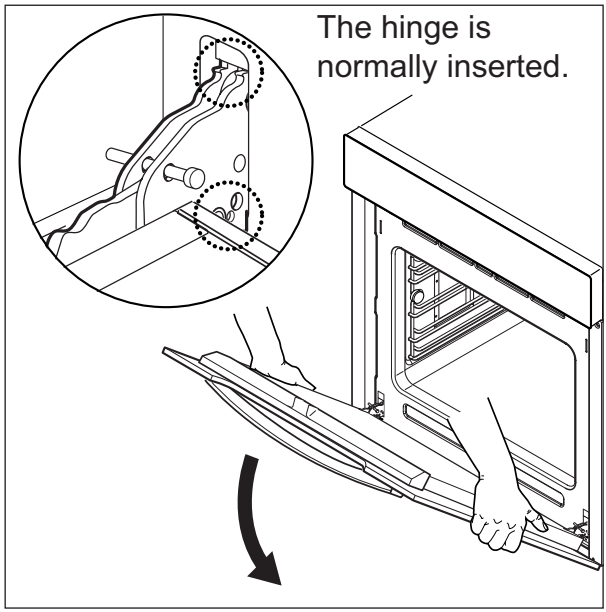
Step. 2

Rotate the door toward the horizontal line, and remove the separating pins from the hinges.





* Do not remove the seperating pins until the door has been placed back into its position securely.



Oven Door Glass

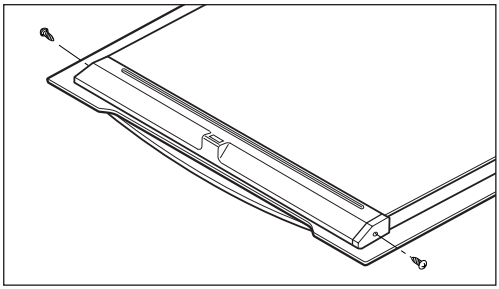
The oven door is equipped with four sheets of glass placed behind each other. The inner sheets can be removed for cleaning.

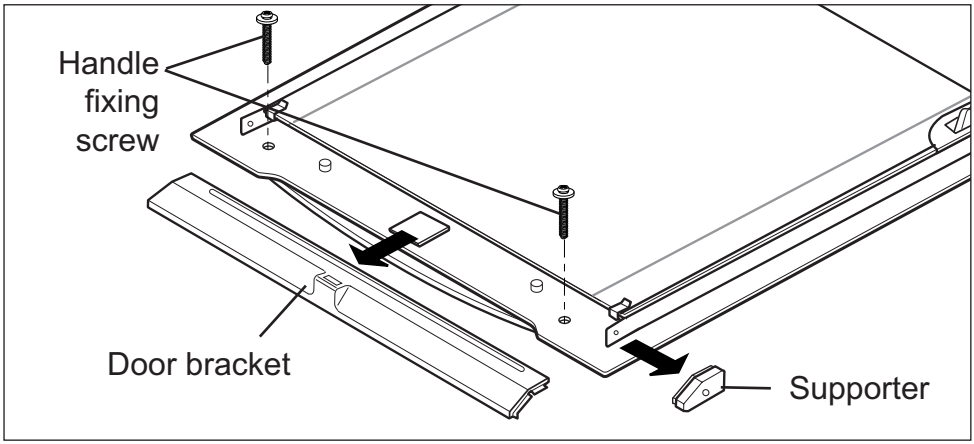
Warning: Whenever the door is separated from the oven, the separating pins should always be inserted to the hinges.
When the door is mounted, if some of the parts (Door glass or other parts) are removed from the door, it could spring up suddenly and cause injury due to the lighter weight.

Attention! The glass may break if you use force especially on the edges of the front sheet.

The procedures of disassembling the door for cleaning

1. Remove the two screws of the left and right sides of the door.
2. Take off the two supporters and the door bracket. Remove two handle fixing screws.

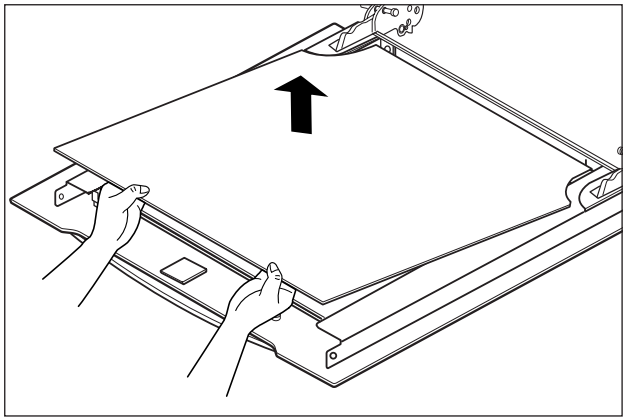




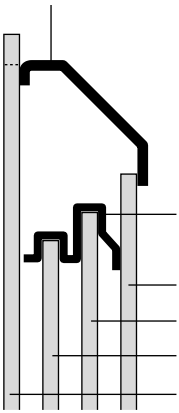
Oven Door

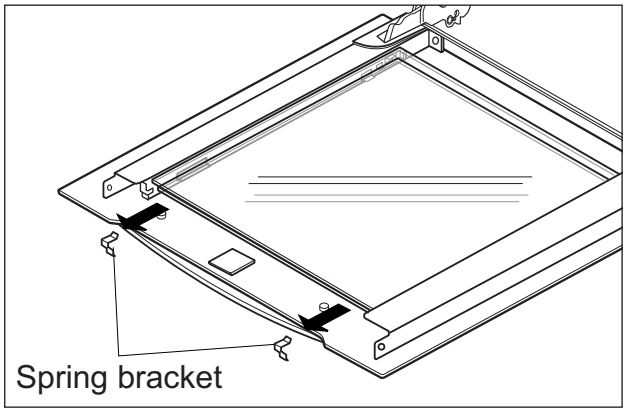
3. Detach the inner glass #1(number 1) from the door.

4. Remove the two spring brackets from the top of the glass #2 and #3. And then take off the glass #2 and #3 in order.

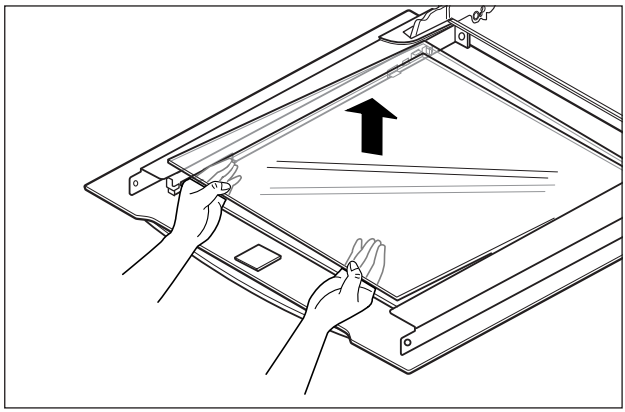


Door bracket



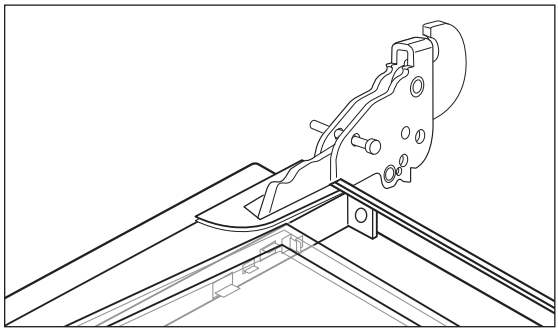


Note: Clean the glasses with warm water or washing-up liquid and polish dry with a soft clean cloth.

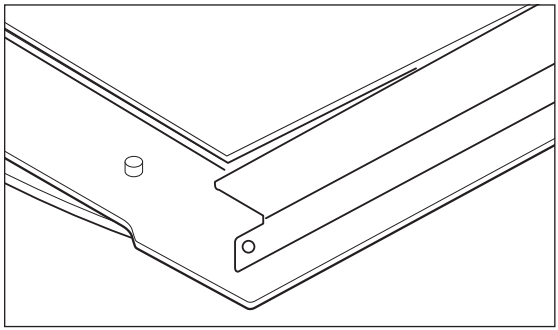


The procedures of assembling the door

5. Clean the glasses and interior parts with warm soapy water.
   Note: Do not use abrasive cleaners or pan scourers, use a sponge with liquid detergent or warm soapy water.

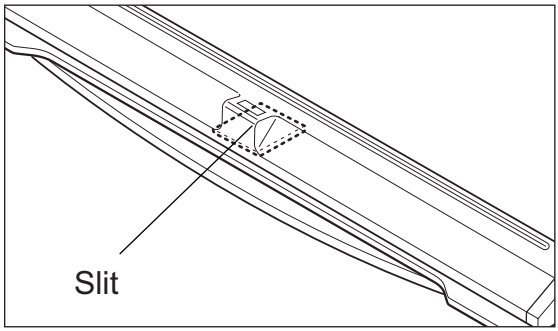


6. Place the glass #3 and #2 on their positions in order and attach the spring brackets between them .



7. Attach the glass #1, Door bracket and Supporters to the door.
   Note: When the door bracket is assembled, make sure that the middle area of it should be inserted into the slit properly.

8. Secure the two screws on the both door sides.



What should I do if…

Fault	Possible Cause	Solution
The oven does not heat up.	The oven is not switched on.	Switch the oven off and then on again.
	The clock is not set before cooking.	Set the clock (see Chapter "Setting the Clock").
	The required settings are wrong.	Check the setting method.
	Defect in the power supply connection.	Replace the fuses or check circuit breaker system. If this happens repeatedly, call an authorised electrician.
Even though oven function and temperature have been set, the oven does not heat up.	There may have been problems on internal electrical connections.	Call your local service centre.
The error code appears, and not heat.	Fault in the internal electronic circuit of the unit.	Call your local Service Centre.

Fault	Possible Cause	Solution
The time display flashes on the electronic clock.	Power cut some time ago.	Set the clock (see Chapter "Setting the Clock").
The oven light does not come on.	The oven light is faulty.	Replace the oven light (see Chapter "Oven Light").
The oven operates (Cooling fan runs) without any setting.	When the oven has heated up, the fan runs until it is cooled down.	If the oven run continuously after cooling down, call your local Service Centre.
The oven operates (heat up) without any settings.	A button has jammed.	Find the jammed button and slip it 2~3 times. If not return to normal position, call your local Service Centre.
In case of the oven with self-cleaning fuction, its door can not be unlocked long after finishing self-cleaning.	There may have been a stoppage of power supply during self-cleaning.	If the door condition is still locked after returning to normal power supply, call your local service center.

What should I do if…

Error Code	Possible Cause	Solution
F-1	Sensor(Thermistor) is short.	Call your local LG service center.
F-2	Sensor(Thermistor) is open. The door will be locked as if the oven is in self-cleaning mode.	Call your local LG service center.
F-3	Door Locking system is in troubled.	Shut off the power supply and reconnect the power(after about 10 seconds) again. If the door is unlocked, you can use the oven except for self cleaning mode. Call your local LG service center.

⚠ CAUTION

- **Repairs to the appliance must be carried out by a specially licensed technician only! Considerable danger may result from incorrect repairs.**
- **Do not use the appliance if damaged. In the event of a fault or failure, switch off at the mains. In the event of a fault, visits by technicians from Customer Service or dealers may not be covered by the warranty, if the cause of failure is the result of abnormal customer use.**

Technical Data

Oven Internal Dimensions

Height x Width x Depth	30.0 cm x 42.4 cm x 41.6 cm
Volume (useful capacity)	55 L
Output Power	3500W

Memo

Memo

Memo



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

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