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.

EM530S

MFL30298507

www.lg.com

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Important safety instructions

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

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

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

- This oven must only be installed by a licensed electrician.
- The installer is responsible for the correct electrical connection of the appliances and the observance of the relative safety codes and recommendations.
- Rating plate is located on the left side of the door or on the back cover.

Electrical Safety

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

⚠ WARNING

- **The oven should be connected to the electricity supply by means of a proper circuit breaker or fuse. Never use multiple plug adapters or extension leads.**
- **This connection may be achieved by having the plug accessible or by incorporation a switch in the fixed wiring in accordance with the wiring rules.**
  - Failure to do so can result in a fire.

Safety

Damage

⚠ WARNING

- **If the oven has been damaged in transport, do not connect it.**
- **In the event of a fault or damage to the appliance, do not attempt to operate it.**
- **Repairs of the appliance should be carried out by a licensed technician only. Wrong repairs may result in considerable danger. If you need repairs, contact an LG Service Center or your dealer.**
- **If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.**
- **Never remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition, unplug it from the wall socket and contact the nearest after-sales service centre**

  - Failure to do so can result in malfunctioning and death or electrical shock when using.

Maintenance

⚠ WARNING

- **The power supply of the appliance should be turned off when it is being repaired or cleaned.**
- **Be careful in connecting electrical appliances to sockets near to this appliance.**
- **Do not use high-pressure water cleaners or steam jet cleaners for electrical safety reasons.**
- **Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.**
- **The appliance should be powered down before replacing the lamp to avoid the possibility of electric shock.**
  - Failure to do so can result in malfunctioning and death or electrical shock when using.

Safety

Safety during Operation

⚠ WARNING

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

⚠ WARNING

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

⚠ WARNING

- **Never block the air vents**
  - The oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.
- **Do not cover or obstruct the ventilation with cloths or paper.**
  - The cloths or paper may catch fire as hot air is emmited from the oven.
- **Do not spill or pour water in the vents.**

Safety during Operation

⚠ WARNING

- **When in use, the oven interior surfaces become very hot! Care should be taken to avoid touching heating elements inside the oven.**
  - These walls may be hot enough to burn skin even after cooking is finished, though they do not appear to be so, avoid placing hands and arms inside the oven.
- **The oven surfaces will become hot when the appliance is operated at a high temperature for a long period of time.**
- **The oven door must be closed when cooking is performing.**
- **When cooking, take care when opening the oven door as hot air and steam will escape rapidly.**
  - The hot air or steam released may cause scalding.
- **When cooking dishes that contain alcohol, the alcohol can evaporate due to the high temperatures. The vapor can catch fire if it comes into contact with a hot oven part.**
- **Never store flammable or easily deformable materials in the oven to reduce the risk of fire in the oven cavity.**
- **Should an oven fire occur, leave the oven door closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher. Do not put water or flour on the fire.**
  - Flour may be explosive and water can cause a grease fire to spread and cause personal injury.
- **Use oven gloves when removing a dish from the oven.**
  - The trays and racks are hot.

⚠ WARNING

- **The oven must be secured by screwing a minimum of 2 thin general purpose self tapping screws into the 2 upper mounting holes located on the outer side facias, into the cabinetry. Check if the oven is installed properly**
- **Do not store or operate this equipment outdoors. Do not use this product near water (for example,near a kitchen sink, in a wet basement, or near a swimming pool, and the like)**
- **Be sure all packing materials are removed from the appliance before operating it.**
- **Do not use this oven for commercial purposes.**
  - This oven has been designed only for the cooking of household foods and for Domestic use.
- **Do not use the oven door as a rest table for hot or cookware.**
- **Never use your appliance for warming or heating the room**
- **Do not step, lean, or sit on the door of the oven.**
  - **These can cause the oven to tip resulting in burns or serious injuries**

⚠ WARNING

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

Safety during Operation

⚠ WARNING

- **Don’t spread aluminium foil on the bottom of the oven and do not place any baking trays or tins on it.**
  - The aluminium foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results and this will result in poor baking by lack of heat circulation.

⚠ WARNING

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

⚠ WARNING

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

Disposal

⚠ CAUTION

- **Your new oven has been correctly packaged for transportation. Remove all of the packaging material before putting the appliance into use.**

- The packaging material can be completely recycled. You can obtain addresses for environmentally-friendly disposal operations from your local authority.
- If you wish to store your oven away temporarily, choose a dry, dust-free place. Dust and damp may adversely affect the working parts in the oven.

Used appliances

⚠ WARNING

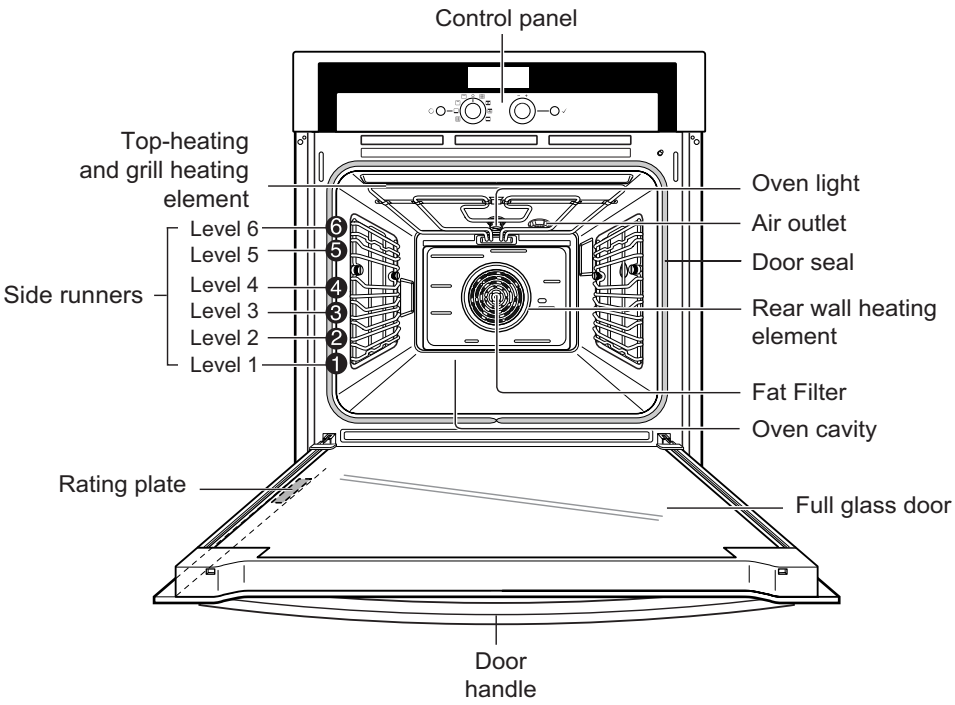
Used appliances must be rendered unusable prior to disposal so that they no longer present a risk. To achieve this, disconnect from the mains supply and remove the power supply cable.

For the protection of the environment,used appliances must be Disposed of property.

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

Appliance description

Overview

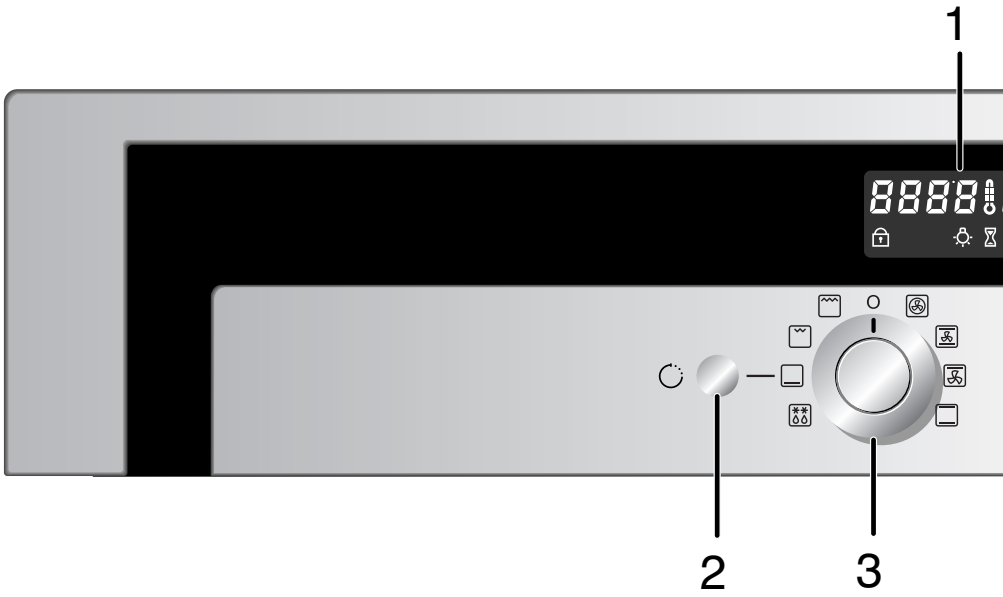


Oven levels are numbered from the bottom up.
The 5 and 6 levels are mainly used for grill functions. Always grill with the door closed.

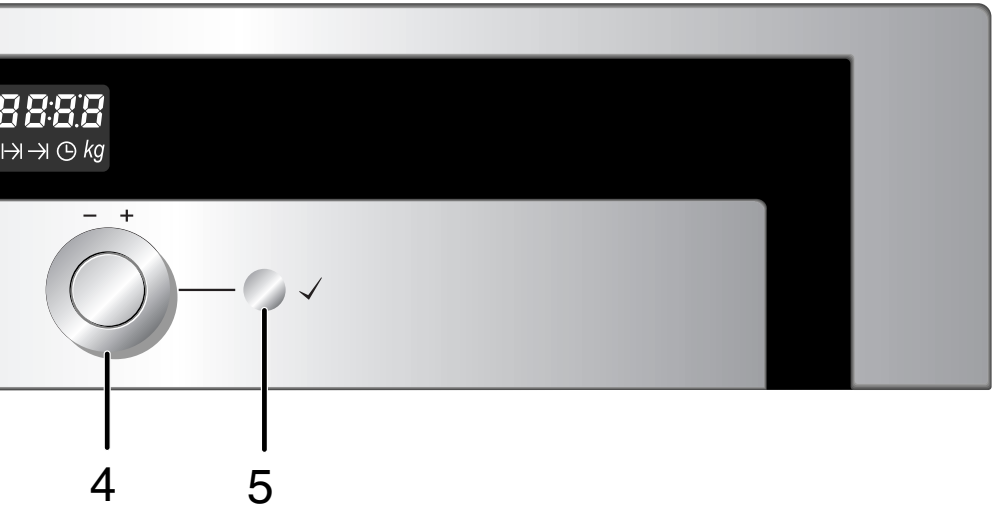
The cooking tables throughout this operating instructions give you suggested oven level, however you can change these to suit yourself.

Note : Rating plate can be located at left-hand inner edge of the door or front-side of the oven.

Control panel



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

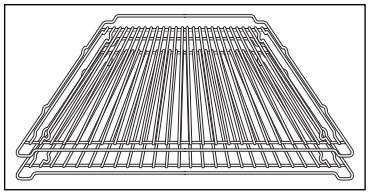


4. Temperature/Time selector
5. “OK” (Enter or Yes) button

Accessories

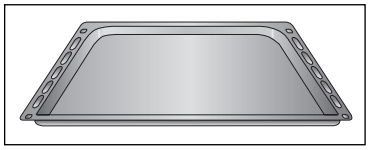
Wire grill

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



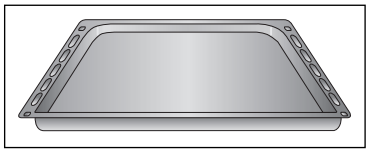
Baking tray

For cakes, sponges and biscuits.



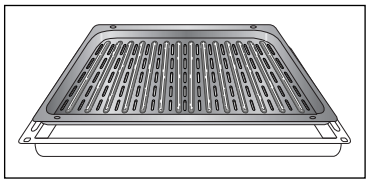
Deep pan

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



Grill tray

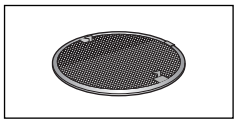
For grilling meat, to be placed on top of the deep pan. Dripping fat is caught in the deep pan.



Fat filter

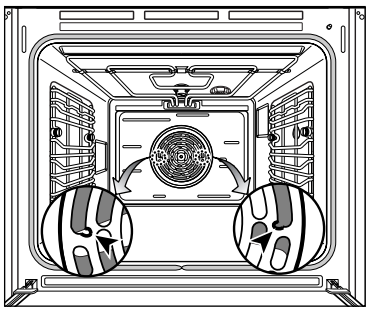
For protecting the fan against fat building up.

The filter may be in place when the fan is used for roasting.



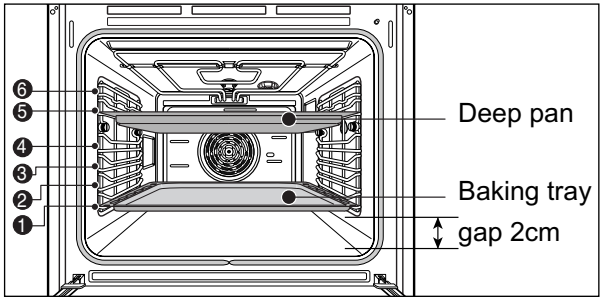
Note:

To install the fat filter, insert the two hooks Into the holes on the fan cover as illustrated.
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.



Tips on using the trays and wire grills

Ensure that the trays and wire grills are properly fitted onto the two side oven levels. Take particular care when removing finished dishes and meals from the oven!
Use a suitable cloth pot holder or oven gloves.



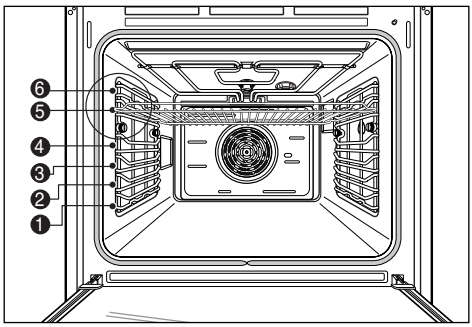
If you are using the wire grill in combination with the deep pan or some other tray to catch dripping liquids or fat, then do not put the trays down on the bottom of the oven, slide them into the lower levels.

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 grill, baking tray and deep pan

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

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



Side runners

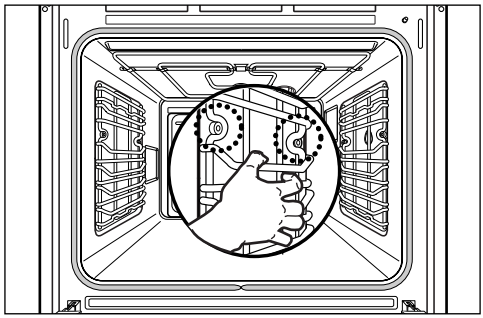
Attaching the side runners

Note !

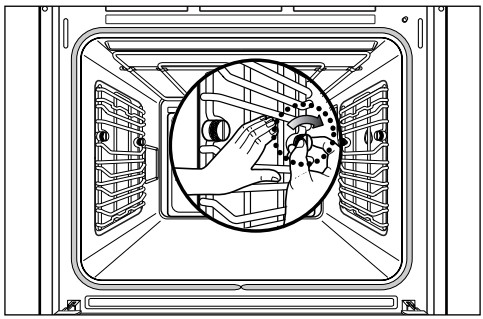
If you purchase the catalytic liners, refer to the procedures of attaching catalytic liners at page 23 for side runners.

When using the oven for the first time, attach the side runners as following procedures.
You can find the side runners in the accessory box.

1. Place the U-form of the side runner between the two screw holes as illustrated.



2. Insert and fasten the two screws clockwise.



3. Attach the other in the same way.

Telescopic runners (Feature not available all countries)

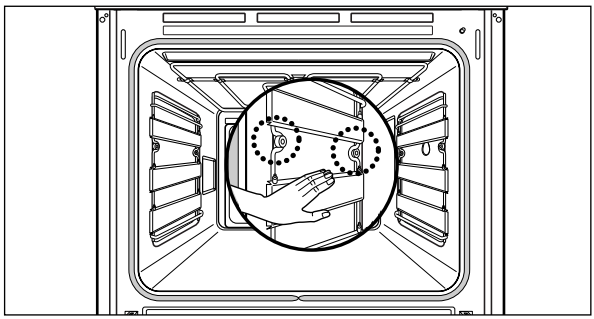
Attaching the telescopic runners

Note !

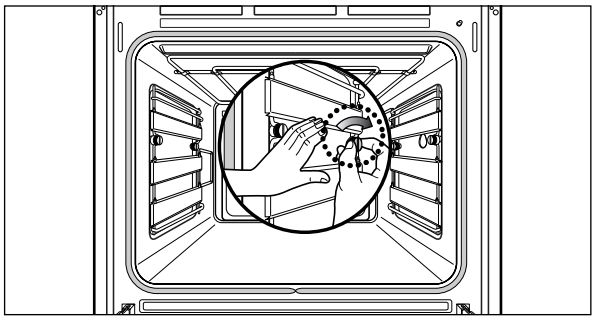
If you purchase the catalytic liners, refer to the procedures of attaching catalytic liners at page 23 for telescopic runners.

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

1. Place the U-form of the telescopic runner between the two screw holes as illustrated.



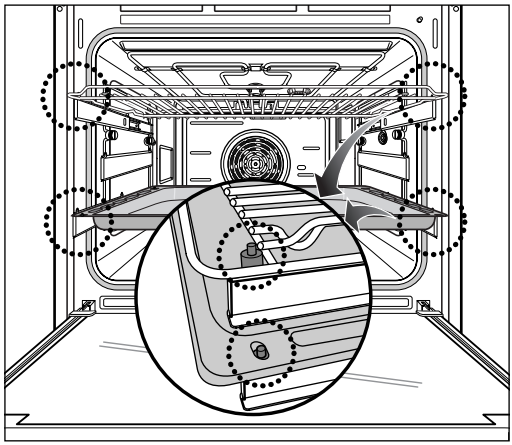
2. Insert and fasten the two screws.



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

Telescopic runners (Feature not available all countries)

4. Baking tray and Wire grill should be positioned accurately on the hook of 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.

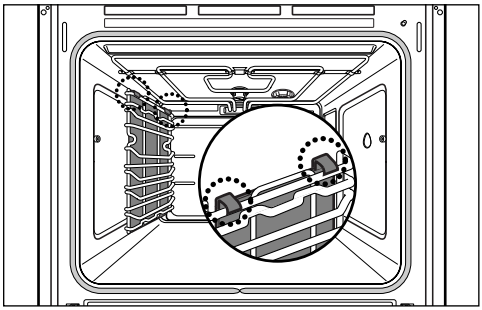


Catalytic Liners (Feature not available all countries)

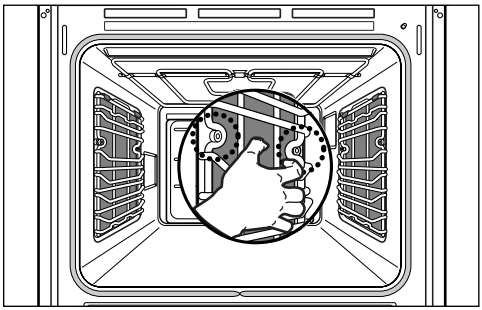
Attaching the catalytic liners

When purchasing for the first time, attach the catalytic liners as following procedures. The below pictures are the case of side runners. For the telescopic runners, the attaching procedures are the same as side runners.

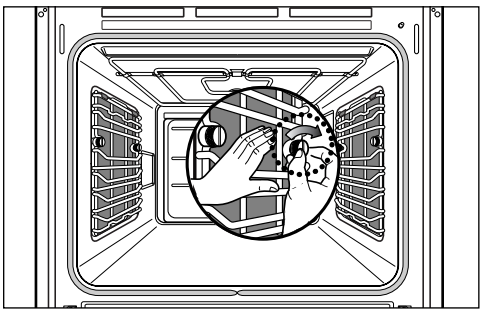
1. Hang the catalytic liner on the top rod of side or telescopic runner as illustrated.



2. Place the U-form of the side or telescopic runner between the two screw holes as illustrated.



3. Insert and fasten the two screws clockwise.



4. Attach the other in the same way.

Setting the clock

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

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

To set the current time of day to 1:30



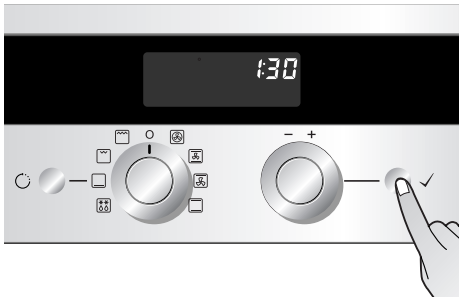
1 Select “12H” or “24H” then press the OK button(✓) to Confirm your selection.



2 Set the hours, using the Time selector and press the OK button(✓) to confirm.



3 Set the minutes, using the Time selector.



4 Confirm you selection by pressing the OK button(✓). The appliance is now ready to use.

Before using for the first time

Initial cleaning

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

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

Appliance front

The oven with a metal front must be cleaned with standard detergents only. Wipe the front of the appliance with a slightly damp cloth.

Oven interior

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

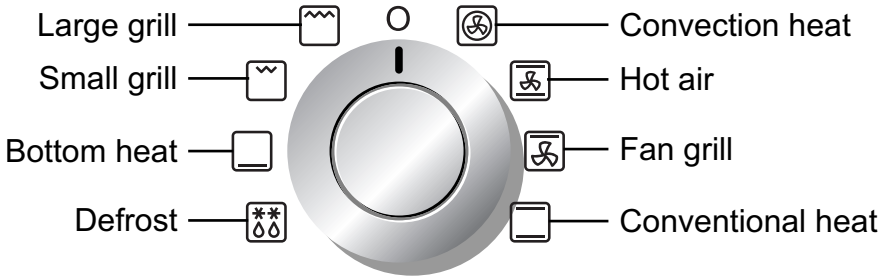
Heating up

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

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

Using the oven

Operating modes



Description of operating modes

The individual operating modes differ in that they involve a combination of different heating elements. The various combinations are suitable for producing a variety of heated areas and hot air circulation paths in the oven, as required for the optimum preparation of various dishes.

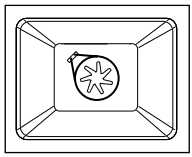
For the roasting and baking functions there are preset recommended temperatures which you can, of course, adjust using the Temperature selector.

When using the grill functions ( ) ( ), you can select one of three settings by turning the Temperature selector.

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

Oven functions

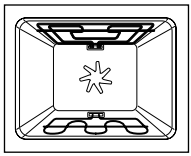
Convection heat



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

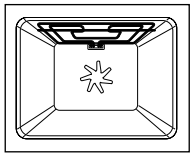
It is also possible to bake on more than one level in Convection heat( ) mode. This means that it is suitable for fruit cakes and stirred cake or yeast-dough, for example a bread plait.

Hot air



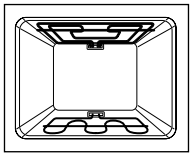
In addition to the Conventional heat elements, Hot air mode uses the convection fan. This means that the roasting and baking temperature can be reduced by 20-40°C. The preset temperature is 160°C. This mode is suitable for cakes and biscuits, as it is possible to bake on more than one level at the same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

Fan grill



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

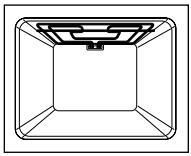
Conventional heat



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

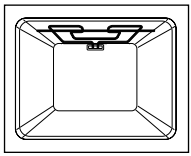
Oven functions

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



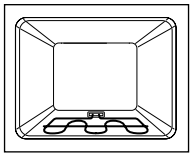
The Large grill( ) uses the entire grill heating element. No specific temperature can be set. You can choose between three settings. The Large grill ( ) is suitable for cooking steaks, cutlets, fish or making toast, and for browning when cooking larger dishes with a gratin topping.

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



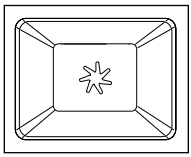
The Small grill( ) operates in the same way as the Large grill( ), however, only part of the grill heating element is used. This makes it suitable for smaller dishes.

Bottom heat



In bottom mode, only the heating element in the oven floor is used. The recommended temperature is 170°C. This function is particularly suitable for finishing off cakes or pizzas on one of the lower oven levels.

Defrost



In defrost mode, 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 grill 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.

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

Operation

Switching the oven on



1 Select the desired mode with the Function selector.



2 The recommended temperature will appear on the display.

3 Start operation by pressing the OK button(✓) or wait until the oven starts automatically in 8 seconds. You will hear a signal tone. If you do not apply any further settings on the control panel, the oven will remain on for the maximum possible time. (refer to page 31)

Operation

Changing the oven temperature



1 Select the desired mode with the Function selector.

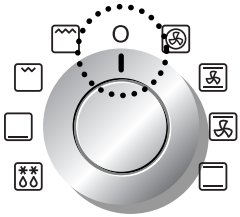


2 Turn the Temp. selector to the desired temperature. The temp. display is shown in steps of 5°C.

3 If you do not press any buttons within 8 seconds, the oven automatically starts under the set program. You can also start the oven by pressing the OK button(✓). You will hear a signal tone.

Switching off the oven

Set the Function selector to “O” to switch the oven off.



Cooling system

The cooling fan switches on automatically to keep the appliance’s surfaces cool. When the oven is switched off, the cooling fan runs on and only switches off once the appliance has cooled down.

Safety cut-out

- If the oven has been operating for an extended period with no change in settings, it is automatically switched off.

The safety cut-out device is activated at a temperature of:

Below 100°C	switches off after	16 hours
100°C ~ 240°C	switches off after	8 hours
Over 240°C	switches off after	4 hours

Restarting after safety cut-out

Switch the oven off.

You can now start the oven in the normal way.

Baking dishes

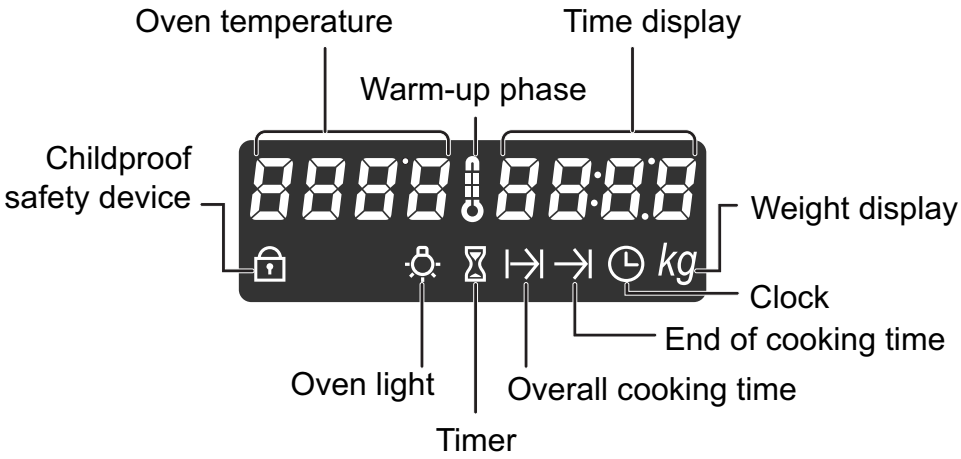
When using baking dishes, always ensure that the dish is suitable for use at the temperature inside the oven. The oven can operate at up to 250°C. Refer to the instructions provided by the manufacturer.

Energy efficiency

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

Operation

Clock functions and symbols



Timer

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

Overall cooking time

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

End of cooking time

Lights up when the end of the cooking time is being set or displayed. The oven switches off automatically at the stipulated time.

Note: Overall cooking time and end of cooking time can only be programmed with an operating mode selected.

Clock

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

Setting the timers

After the oven start cooking function.



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



2 Set the desired time, using the Time selector.



3 Press the OK button to start the timer clock. Once the set time has expired, you will hear a signal tone.

Cancel: Press the OK button (✓) twice in quick succession, when the timer is operated on the display.
If others appear on the display, press the Time button until the time counting down appears on the display.

Note: You can set the timer also, when the Function selector is located “O”.

Operation

Programming the overall cooking time

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



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



2 Press the Time button(◌) once.



3 Set the desired overall cooking time with the Time selector.

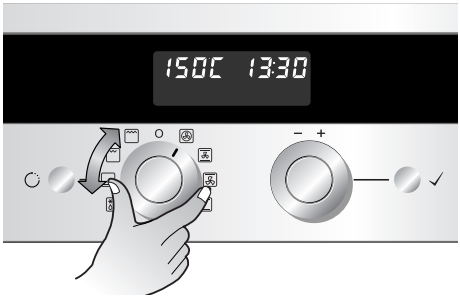
4 Start operation by pressing the OK button(✓) or wait until the oven starts automatically in 8 seconds. Once the set time has expired, you will hear a signal tone and the oven switches off. Press the OK button(✓) to cancel the signal tone.

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

Operation

Programming the end of cooking time

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



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



2 Press the Time button(◌) twice.



3 Set the hour, using the Time selector.



4 Press the OK button for next step.

Note : When setting the end of cooking time, you have to turn the time selector clockwise only.



5 Now set the minutes, using the Time selector.



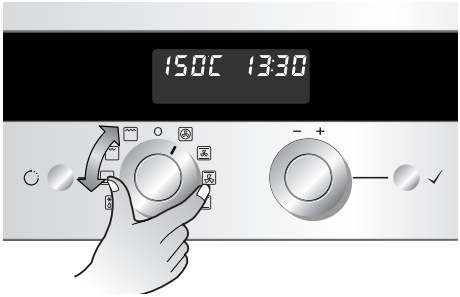
6 Confirm the entry by pressing the OK button(✓). First the end time is shown on the display.
Then cooking will start and remaining cook time will display within one minute after key setting.

Tips : Once the oven starts operation, the oven light goes out after 20 seconds to save electricity. But the light can be switched back on at any time by pressing the OK button.

Operation

Combining overall cooking time and end of cooking time.

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



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



2 Press the Time button(◌) once. Set the desired overall cooking time, using the Time selector (1 hour, in the example shown).



3 Now press the Time button (◌) once to set the cook end time. In the example shown, 15:30 is set.



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



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



6 60 minutes before the end of cooking time, the oven switches on automatically, at 14:30 in the example shown. The time countdown can then be seen in the display. Once the set cooking time has expired, you will hear a signal tone and the oven will switch off automatically.

Operation

Setting the time of day



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



2 Select a new value for the hour with the Time selector. (11, in the example)



3 Press the OK button(✓) to confirm. The minute display starts to blink. Set the new value for minutes, using the Time selector(50, in the example).



4 Press the OK button(✓) to confirm the entry.

Useful functions

CHILD LOCK

The CHILD LOCK prevents the oven being switched on unintentionally.

To activate the CHILD LOCK

1. Switch the oven off.
2. Press and hold the OK button (✓) for about 5seconds until the Lock symbol(🔒) appears in the display. The lock now has been activated.



BUTTON LOCK

The BUTTON LOCK prevents settings being changed accidentally.

To activate the BUTTON LOCK

1. Select the oven function and set a temperature.
   If necessary, set the cooking duration.
2. Press and hold the OK button (✓) for about 5seconds until the Lock symbol(🔒) appears in the display.



De-activating the lock system

1. Press the OK button(✓) until Lock symbol(🔒) is no longer displayed. The Lock System has now been de-activated.

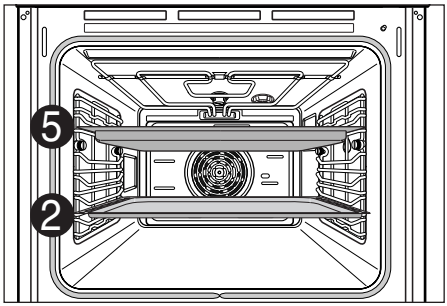
Baking

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 grill.
- When baking with Conventional heat( ), you can place two baking tins side by side in the oven. This means that the baking time is only slightly longer.
- When using 2 trays (baking tray and deep pan), place the deep pan on Level 5 and the baking tray on Level 2.



Oven levels

The Oven levels are numbered from the bottom up.

When using Conventional heat( ), you can bake on one level only, for example Level 4.

When using Convection heat( ), you can bake sponge bases and biscuits up to 2 baking trays at the same time, for example on levels 2 and 5.

Using baking tables

The tables contain the temperature settings, baking time 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[2)]	2	140–160	2	170–190	1:00–1:30
Cakes on baking tray					
Bread plaits / larger cakes	3	160–170	4	170–190	0:30–0:40
Christmas stollen	3	150–170[1)]	4	160–180[1)]	0:40–1:00
Bread (rye bread) initially, then later	2	180–200[1)] 140–160	2	230[1)] 160–180	0:20 0:30–1:00
Pie / eclair	3	160–170[1)]	4	190–210	0:15–0:30
Swiss roll	3	150–170[1)]	4	180–200[1)]	0:10–0:20
Fruit cake with shortcrust pastry	3	160–170[1)]	4	170–190[1)]	0:40–1:20

Operating mode	Convection heat		Conventional heat		Baking time
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)]	1	180–200	1	190–210[1)]	0:30–1:00
Pizza (thin base)	1	200–220	1	230[1)]	0:10–0:25
Unleavened bread	1	200–220	1	230[1)]	0:08–0:15
Wähe (Swiss flan)	1	180–200	1	210–230	0:35–0:50
Biscuits					
Shortcrust biscuits	3	150–160	4	170–190[1)]	0:06–0:20
Iced biscuits	3	140–150	4	160–180	0:10–0:40
Cake mixture biscuits	3	150–160	4	170–190	0:15–0:20
Cakes and pastries with egg white, meringues	3	80–100	4	100–120	2:00–2:30
Macaroons	3	100–120	4	120–140	0:30–0:60
Yeast dough biscuits	3	160–170	4	170–190	0:20–0:40
Puff pastry cakes and pastries	3	160–180[1)]	4	190–210[1)]	0:20–0:30
Bread rolls	3	180–200[1)]	4	180–220[1)]	0:20–0:35

[1)] Preheat the oven.

[2)] Use deep pan.

Always count Oven levels from the bottom up.

Baking Tables

Baking on more than one oven level

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

[1)] Preheat the oven.

Always count Oven levels from the bottom up.

Place the deep pan on level 5.

Table for strudel and baked dishes

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

1) Preheat the oven.

Always count Oven levels from the bottom up.

Baking tables for frozen ready–made dishes

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

Always count Oven levels from the bottom up.

Note: Turn chips 2 or 3 times when heating.

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

Baking tables

Baking tips

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

Roasting

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

TIP:

- Use heat resistant dishes when roasting (follow manufacturer's instructions).
- Stainless steel roasting pans are only of limited use, as they reflect the heat to a very large extent.
- When using dishes with plastic handles, ensure that the handles are heat resistant (follow manufacturer's instructions).
- Large items for roasting or a number of items can be placed directly on the deep pan or on the wire grill 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 **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. It is easier to remove fat splashes when the oven is still warm.

⚠ CAUTION

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

Roasting

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

- We recommend cooking meat and fish weighing over 1 kg in the oven.
- For lean meat and fish, use Conventional heat. For all other kinds of meat we recommend Fan grill()mode.
- Add a little liquid to prevent roasting juices or fat from getting burned on.
- Turn the food over after about half or two thirds of the cooking time.

TIP: For better roasting results,baste joints and poultry with their own juices a number of times during the roasting process.

Roasting tables

Roasting Table

Food	Oven level	Fan grill – (1)		Conventional heat – (1)	
		Temp. (°C) – (2)	Time (mins.)	Temp. (°C) – (2)	Time (mins.)
Beef (approx. 1kg)	2 3)	190	50~70	200	70~90
Venison (approx. 1kg)	2 3)	180	75~100	200~240	100~120
Leg of pork (approx. 1kg)	2 3)	180~190	80~110	200	100~120
Rolled pork (approx. 1kg)	2 3)	180~190	90~120	200~220	110~130
Leg of lamb (approx. 2kg)	2	180	110~130	200	150
Poultry (approx. 1kg)	2 3)	210	50~60	200~220	70~90
Poultry (approx. 2kg)	2	200	60~80	200~220	110~120
Stuffed	2	180~190	100~120	200~220	110~140
Poultry (approx. 4kg)	2	180~190	120~140	190~210	130~150
Whole fish (approx. 1.5kg)	2 3)	160~180	35~55	200~220	35~55

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

1) Fit the fat filter for roasting.

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

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

Grilling

For grilling, you have a choice of 4 different operating modes.

Large grill

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

Small grill

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

Fan grill

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

Note: When grilling, the oven door must be kept closed at all times. As a basic principle, the oven should be preheated for 3 minutes!

Grilling dishes

Use the deep pan for grilling. Use the wire grill for making toast. To catch dripping liquids, slide the baking tray or deep pan in at Level 1 or 2.

Oven levels

Use levels 5 or 6 for grilling flat pieces of meat.

⚠ CAUTION

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

Using the grilling table

The grilling times are intended as approximate values only. The actual times may vary depending on the quality of the actual meat or fish.

Grilling is particularly suitable for cooking flat pieces of meat and fish.

Turn the grilled food over about halfway through the cooking time.

Grilling table

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

1) Wire grill 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 grill.
- 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.

Oven levels

- For defrosting,use the wire grill 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 grill with the deep pan. Turn the chicken after half of the time.
Meat, 1000 g	100–140	Turn the meat after half of the time.
Meat, 500 g	90–120	Turn the meat after half of the time.
Trout, 150 g	23–35	Do not cover.
Strawberries, 300 g	20–30	Do not cover.

Special functions

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

How to make yoghurt

Dishes

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

Oven level

Place the wire grill 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 grill 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 grill on Level 2.

Preparation

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

Cleaning and care

⚠ CAUTION

• Switch the oven off before cleaning and allow to cool.

Outside

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

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

Oven interior

Note!

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

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

Important: When using a spray-on cleaner, it is essential to follow the manufacturer's instructions!

Do not clean the door seal by hand.

Accessories

Clean the accessories (wire grill, baking tray, etc.) after use and allow to dry fully. If necessary, treat in advance to soften deposits.

Catalytic enamel surface

The removable back panel and side panels (if fitted) are coated with a dark brown catalytic enamel.

During fan operated cooking circulating air in the oven deposits oil and fat splashes predominantly on the back panel of the oven.

These splashes are burnt off when the temperature of the oven reaches over 200°C during baking or roasting.

The higher the temperature the more effective the process.

Note that deposits of spices, syrups and similar substances are not removed by this process.

These should be removed while fresh by hand with a mild solution of hot water and washing up liquid applied with a soft brush.

The oven and accessories should be cleaned after each use. Otherwise further baking and roasting will cause the deposits to bake on even harder and cleaning may become difficult and in extreme cases impossible!

Note: Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or other abrasive materials and **do not use oven spray on catalytic enamel** as chemicals used in oven sprys will damage catalytic enamel rendering it ineffective.

If using oven sprays on the oven surface (cavity) the catalytic back panel must first be removed from the oven.

Cleaning and care

Cleaning by hand

Note: Allow the oven to cool down before cleaning. **Danger of burning!**
The oven and accessories should be cleaned after each use. Otherwise cleaning the next time will become more difficult and in extreme cases impossible!

Cleaning process:

The catalytic enamelled back panel should be cleaned using a solution of hot water with a little washing up liquid applied with a soft nylon brush.

If, after manual cleaning, the oven is still heavily soiled, heating it to a high temperature will help remove further soiling caused by oil and grease splashes from the catalytic surface.

Cleaning at high temperatures:

- Remove all accessories (baking trays, wire grill) from the cavity.
- Turn the oven selector to CONVECTION.
- Turn the temperature selector to the highest setting.

Run the oven for approx. 1 hour. The length of time will depend on the level of soiling. Any remaining soiling will gradually disappear with each subsequent use of the oven at high temperatures. It is a good idea to set the finish time for the process using the timer. This way you will not forget to switch the oven off at the end.

Note: Should the catalytic enamelling on the back panel and side panels (if fitted) become ineffective through improper use or heavy soiling, a replacement can be obtained from your LG Dealer or the LG Service Center.

Oven light

Risk of electric shock!

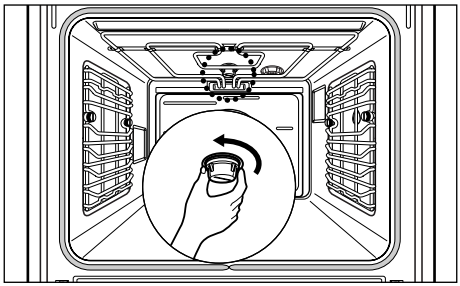
• Switch the oven off before replacing bulbs.
• Disconnect the appliance from the electricity supply

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

Unscrew the lam cover by turning anti-clockwise.



Step. 2

Replace the oven lamp.
(Type E14, 230V, 25W, heatproof to 300°C)

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

Step. 3

Refit the glass cover.

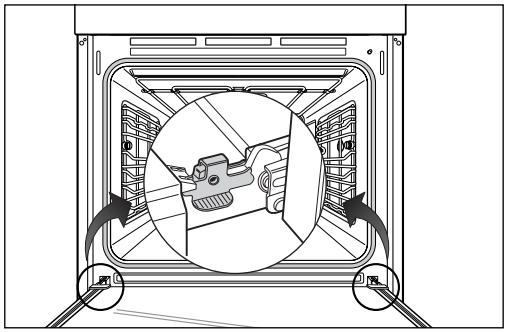
Note : Make sure that all parts are correctly in place.

Oven door

Removing the oven door

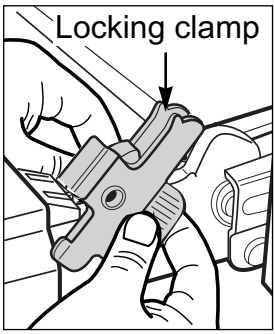
Step. 1

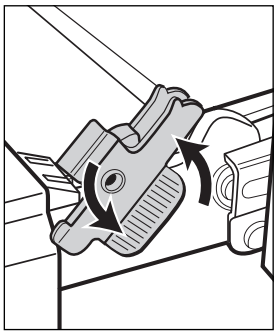
To remove the oven door for easier cleaning, open the door fully.



Step. 2

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

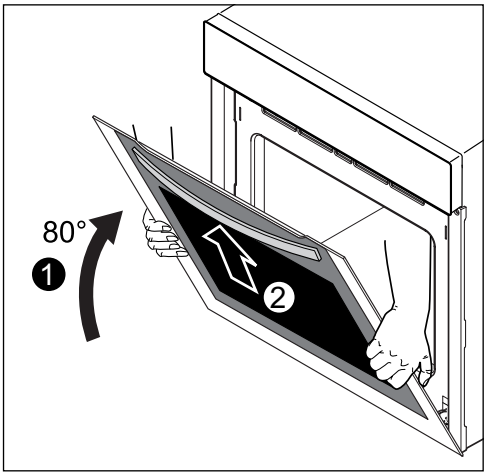




Step. 3

Then lift the door upwards as far as it will go.

Note : Do not attempt to take the door off the hinge guides when it is in a horizontal position. The guides will close, and damage the appliance.



Step. 4

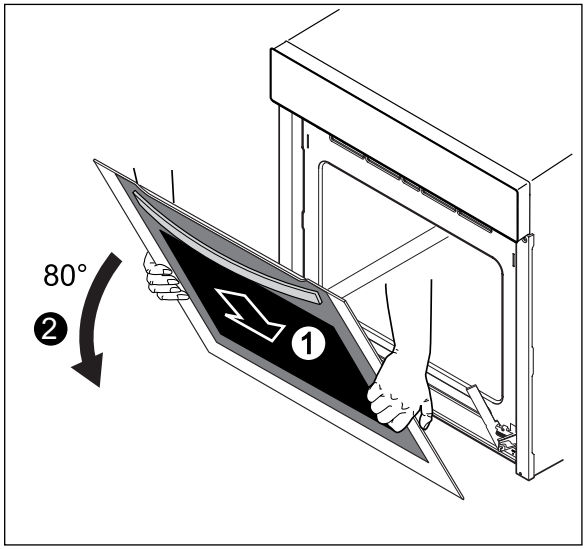
Hold the door securely at both sides and lift upwards off the hinge guides.

Rehanging the oven door

Step. 1

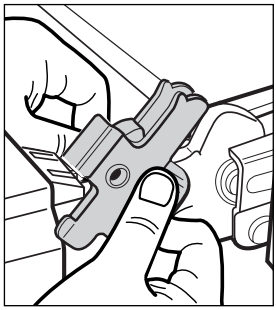
Hold the door securely at both sides and carefully fit it back onto the hinge guides.

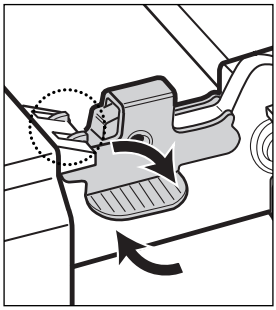
Note : Make sure that the door goes back on straight.



Step. 2

Turn inner area of clamps downwards and outer area of them upwards as far as they will go into a horizontal position. Make sure that the notches on the locking clamps hook into the slots on the door as illustrated.





Oven door

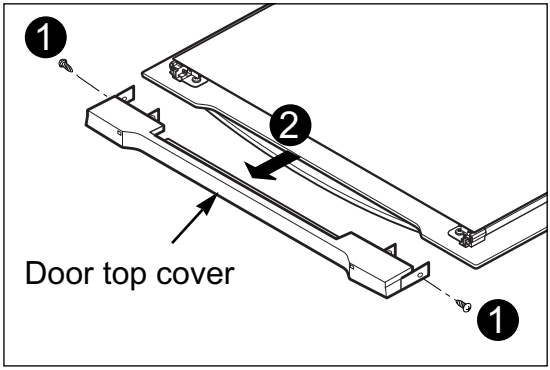
Dismantling the oven door

The oven door is fitted with four glass panels, mounted one behind the other. The inner glass panels can be removed for cleaning.

Note : The following steps must be performed only after the oven door has been removed after it has cooled down. Place the door on a soft and even surface with the handle facing down to protect it from breakage and to prevent it getting scratched.

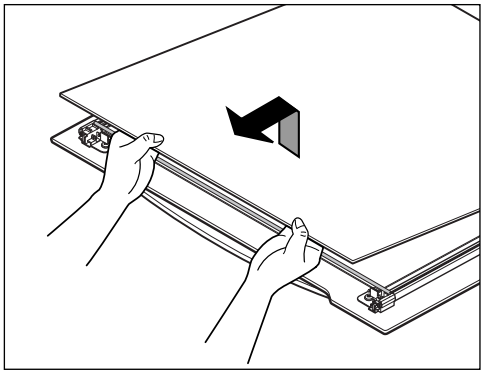
Step. 1

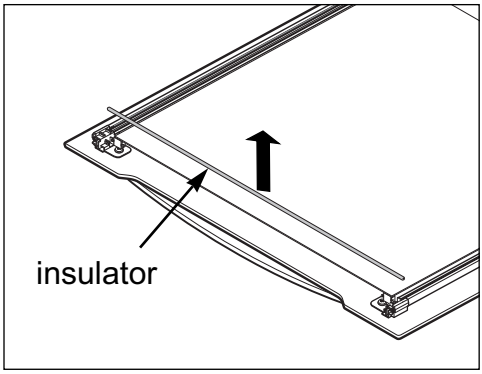
Remove the two screws at the right and left-hand side of the door and pull the top cover above the glass panels forward.



Step. 2

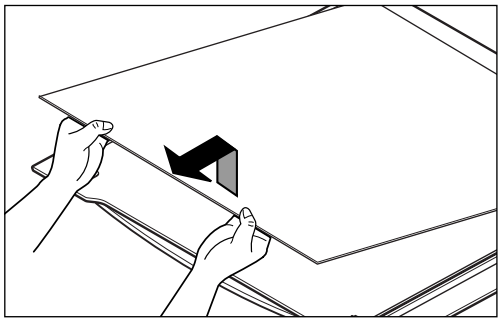
Lift the innermost pane up and out from the door carefully. Then remove the insulator.





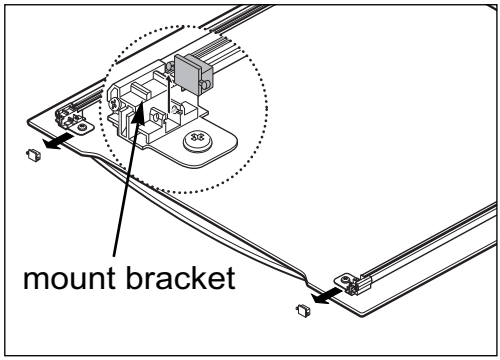
Step. 3

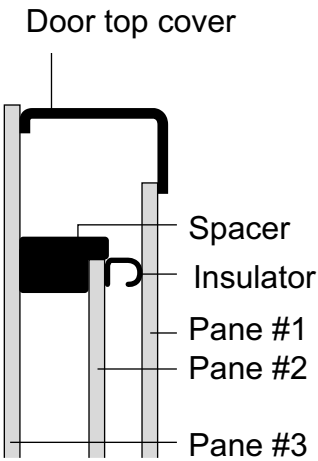
Lift the second pane up and out. Then remove the spacer from the Door.



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

Handle them very carefully to avoid the risk of breakage.



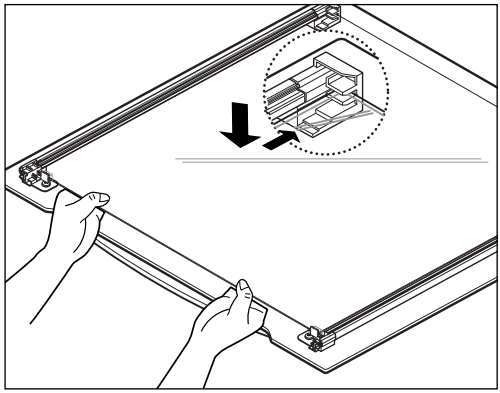


Oven door

Refitting the glass panels

Step. 1

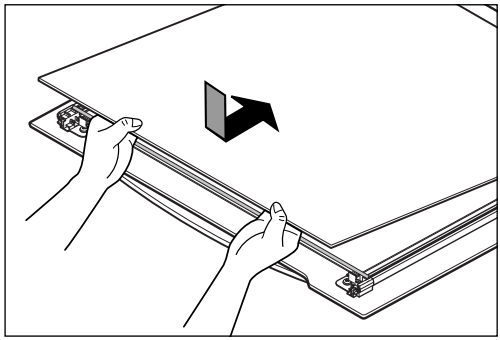
Refit the spacer and the second pane carefully.



Step. 2

Refit the insulator and the black printed pane. The print should face in towards the middle pane.

Note : Individual panes must be located correctly in their retainers.



Step. 3

Finally replace the top cover and secure it by screwing onto the door.

Note : Clean the glass panels with a mild detergent. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

Troubleshooting

Fault	Possible cause	Solution
The oven does not heat up.	The oven is not switched on.	Switch the oven on.
	The clock is not set.	Set the clock.
	The required settings have not been set.	Check the settings.
	Fault in the mains power supply. The protective electrical system or the fuses have been tripped.	Check out fuses and the protective system. If the fault recurs, consult a qualified electrician.
The oven does not heat up even after function and temperature are set.	Overall & End of cooking time were set to start cooking at a later time.	Cancel the settings or set them again.
The clock symbol blinkes in the display.	There has been a power failure.	Set the current time on the clock display.
The oven lighting is not operating.	The oven bulb is faulty.	Change the oven bulb. See “Oven light” for details.

Troubleshooting

If the fault connot be rectified by the above measures, contact the LG service center

Note! If faulty,the appliance must not be used. If a fault occurs, the appliance must be isolated by removing the mains plug or switched off by removing the fuse.

The appliance must only be repaired by **a specially trained and qualified electrical professional only.** Repairs carried out improperly may result in considerable damage.

Error codes

Error Code	Possible Cause	Solution
F-1	Sensor(Thermistor) is short.	Please contact the LG service center.
F-2	Sensor(Thermistor) is open.	Please contact the LG service center.

⚠ CAUTION

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

Technical specifications

Mains connection	220-240 V~ 50 Hz
MAX power consumption	3200 watt

Oven installation dimensions

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

Oven interior dimensions (mm)

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

Installation instructions

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

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

Safety instructions for the installer

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

Customer service & spare parts

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

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

Please ensure you have the following details to hand:

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

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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