



OWNER'S MANUAL

BUILT-IN OVEN



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

ENGLISH

WS5D7210S, WS5D7210G



MFL62060377
Rev.01_061725

www.lg.com

Copyright © 2025 LG Electronics. All Rights Reserved

TABLE OF CONTENTS

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

This manual is subject to revision by the manufacturer.

IMPORTANT SAFETY INSTRUCTIONS

- READ ALL INSTRUCTIONS BEFORE USE..... 3
- WARNING 4
- CAUTION 9
- CARING FOR THE ENVIRONMENT 11
- INSTALLATION INSTRUCTIONS 13

PRODUCT OVERVIEW

- Product Features 15

OPERATION

- Operating Control Panel 17
- Changing Settings..... 19
- Operating the Oven 20

MAINTENANCE

- Cleaning 39
- Periodic Maintenance 41

TROUBLESHOOTING

- FAQs..... 45
- Before Calling for Service..... 46

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE

Safety Messages

Your safety and the safety of others are very important.

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

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



This is the safety alert symbol.

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

These words mean:



WARNING

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



CAUTION

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

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

WARNING

WARNING

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

Installation

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

- Do not place, store, or cook any living animals or organism in the oven.
 - Do not use the oven for firing of pottery or curing of painted items.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Do not install the appliance on the floor.
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Check the Demo mode settings.
 - The cooking compartment heaters will not operate when Demo mode is set to on (Demo or D will appear in the display). If the mode is set to on, it must be disabled before the Oven can be used to cook.

Operation

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

let the pot holder touch hot heating elements. Do not use a towel or other bulky cloth to remove food.

- Do not heat unopened food containers. Pressure in the containers may cause them to burst which may result in injury.
- Do not allow aluminum foil or the temperature probe to contact heating elements.
- Do not touch the oven racks while they are hot.
- If a rack must be moved while the oven is hot, do not let the pot holder contact the hot heating element in the oven.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns caused by touching hot surfaces of the door and oven walls.
- Do not use the oven if a heating element develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the heating element may fail and present a potential burn, fire, or shock hazard. Turn the oven off immediately and have the heating element replaced by a qualified service technician.
- DO NOT block the oven vent during operation. This can damage the electric parts of the oven. Air must be able to circulate freely. The bottom vent trim should be properly assembled on the front bottom of the oven before installing the oven door.
- Do not put large, heavy items such as whole turkeys on the open oven door.
- Take care when the door is open to avoid injury.
- If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent qualified person.
- Do not allow children to crawl into the oven.
- Do not put your hand under the controller or between the door and bottom vent trim during operation. The outside of the oven can become very hot to the touch.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and

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

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

Maintenance

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

- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- If your oven is dropped or damaged, have it thoroughly checked by a qualified service technician before using it.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. (on some models only)
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN CAVITY.** During and after use or cleaning the interior, do not touch other flammable materials contact heating elements or interior surfaces of oven cavity until they have had sufficient time to cool. Other surfaces, such as windows of oven door, oven lamp, also get hot and may cause burns if not allowed to cool.

Risk of Fire and Flammable Materials

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

flour on the fire. Flour may be explosive and water can spread a grease fire and cause personal injury.

CAUTION

Operation

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

Maintenance

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

CARING FOR THE ENVIRONMENT

Disposal

 CAUTION

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

Single material of packaging

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

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

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

Used Appliances

 CAUTION

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

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

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

Disposal of Your Old Appliance



- This crossed-out wheeled bin symbol indicates that waste electrical and electronic products (WEEE) should be disposed of separately from the municipal waste stream.
- Old electrical products can contain hazardous substances so correct disposal of your old appliance will help prevent potential negative consequences for the environment and human health. Your old appliance may contain reusable parts that could be used to repair other products, and other valuable materials that can be recycled to conserve limited resources.
- You can take your appliance either to the shop where you purchased the product, or contact your local government waste office for details of your nearest authorised WEEE collection point. For the most up to date information for your country please see www.lg.com/global/recycling.

INSTALLATION INSTRUCTIONS

Installation should be undertaken by a qualified professional electrician only.

Safety Instructions for the Installer

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

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

Electrical connection

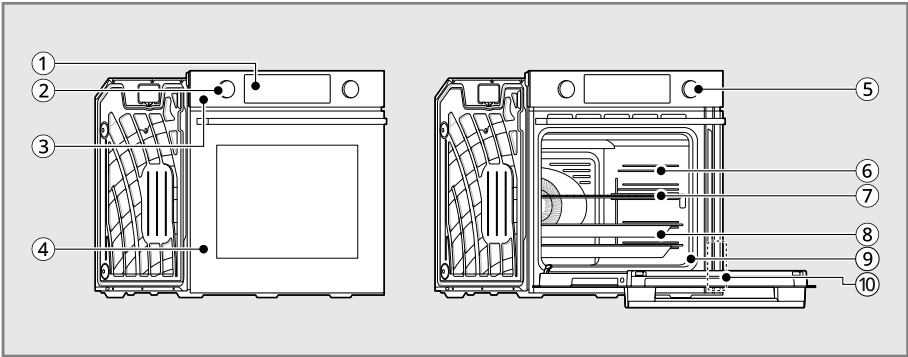
- If the switch is not accessible after installation an additional means of disconnection must be provided for all poles. The means of disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- This appliance incorporates an earth connection for functional purposes.

PRODUCT OVERVIEW

Product Features

Exterior / Interior

ENGLISH



①	Display	⑥	Rail Rack (2 ea)
②	Left Knob	⑦	Wire Grill
③	Oven Controller	⑧	Baking Tray
④	Oven Door	⑨	Gasket
⑤	Right Knob	⑩	Rating Label, Model and Serial Number Plate

NOTE

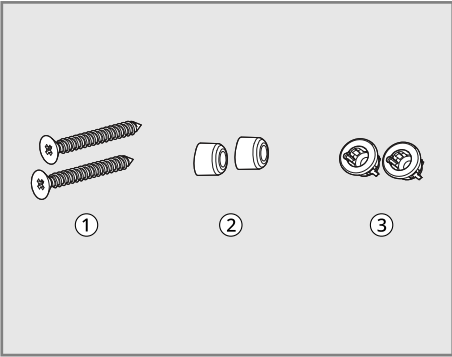
- The model and serial number can be verified at the rating label.

Accessories

NOTE

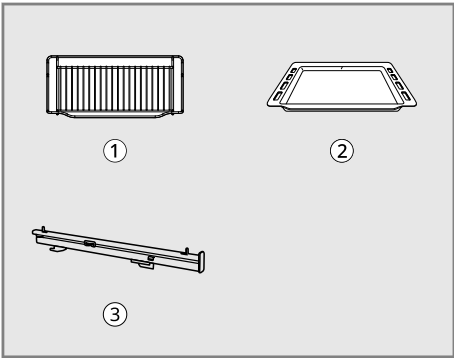
- Contact an LG Electronics customer information center if any accessories are missing.
 - Please find the contact data of all countries in the enclosed warranty card.
- For your safety and for extended product life, only use authorized components.
- The manufacturer is not responsible for product malfunction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

Accessories for Installation



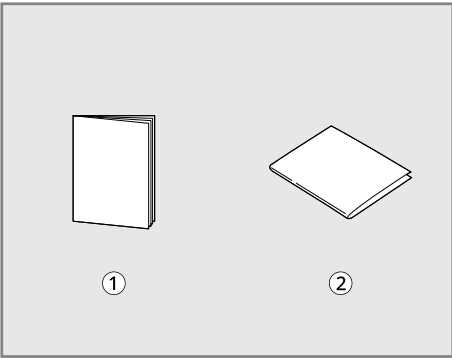
①	Wood Screws for Mounting (4X25) (2 ea)
②	Rubber Pad (2 ea)
③	Cabinet Screw Mount (2 ea)

Accessories for Cooking



①	Wire Grill (1 ea)
②	Baking Tray (1 ea)
③	Telescopic Runner (2 ea)

Manuals



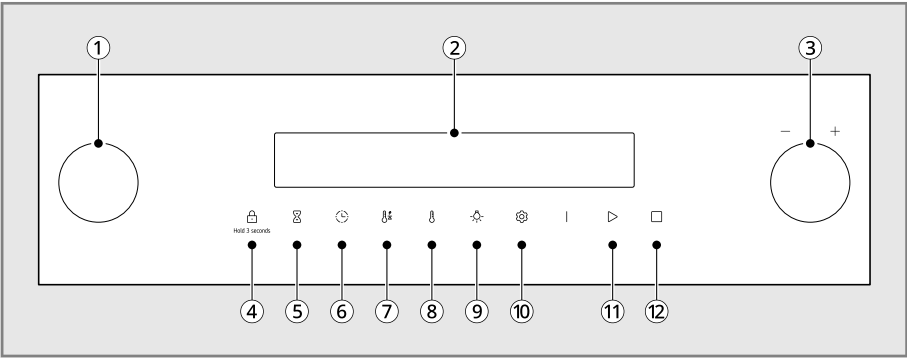
①	Owner's Manual
②	Installation Guide

OPERATION

Operating Control Panel

Control Panel Features

ENGLISH



①	Left knob Turn the knob to select oven operating mode. See Operating the Oven.
②	Display Press any button on the control panel to activate the display.
③	Right Knob Turn the knob to select oven temperature.
④	Control Lock Press and hold the button for 3 seconds to activate or deactivate lock.
⑤	Timer Press to set or cancel the timer of the oven.
⑥	Cook time & End time Press to use Cook time & End time function.
⑦	Rapid Preheat Press to use Rapid Preheat function.
⑧	Temperature Press to choose a Temperature.
⑨	Light Press to turn the lights of the oven on and off.
⑩	Clock set Press to enter the clock setting/query (can only be set in standby mode).
⑪	Start Press to start the selected functions on the oven.

⑫	Pause & Stop • Press once to pause all functions in the oven. • Press twice to cancel the current state and return to standby.
---	---

Display Icons

Icons appear in display when activated.

Icon	Meaning	Icon	Meaning
	Economic Mode		Clock Setting
	Pizza Mode		Rapid Preheat
	Air Fry		Timer
	End Time		Cook Time
	Defrost		Lock
	Proof		Sound Setting
	Demo Mode		

Energy Saving Tips

- Multiple-rack cooking saves time and energy. Whenever possible, cook foods requiring the same cooking temperature together in one oven.
- For optimal performance and energy savings, follow the guides for proper rack and pan placement.
- Avoid opening the oven door more than necessary during use. This helps the oven maintain temperature, prevents unnecessary heat loss, and saves on energy use.

Changing Settings

Settings (Clock, Volume)

Setting the Clock

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

- 1) After the oven has been electrically connected, press the **Setting** button  then set the time of day in hours by turning the right knob.
- 2) Press the **Setting** button  again then set the time in minutes by turning the right knob.
- 3) Press the **Setting** button  to finish the setting.

Adjusting the Volume

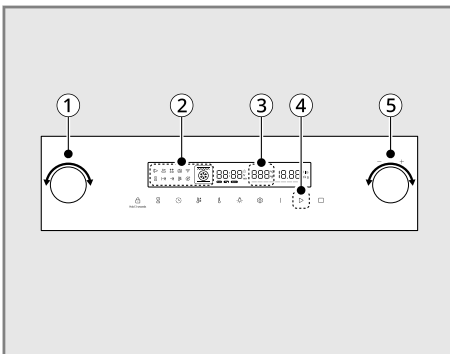
Adjust the volume of the acoustic signal.

- 1) Press **Settings** button . The display show **Sound** and **H i**, with **H i** flashing.

Sound	Sound Setting
-------	---------------

- 2) Turn the right knob to select **OFF**, **Lo**, or **Hi**.
- 3) Setting is completed with one beep after 3 seconds of selection

Setting a Cook Mode



- 1) In standby turn the left knob ① to select the desired operating mode ②.

- 2) Turn the right knob ⑤ to select the desired cooking temperature ③.
- 3) Press Start button ④ or press the right knob ⑤ to start the operation.

Control Lock

The **Control Lock** feature automatically prevents most oven controls from being turned on. It disables the clock, timer and the interior oven light. It does not lock the oven door.

Lock / Unlock

- 1) Press the **Control Lock** button for 3 seconds on the display to stop all buttons from operating.

	Control Lock Button
---	----------------------------

- 2) Press the **Control Lock** button again for 3 seconds on the display to release all buttons from Control Lock.

NOTE

- **Control Lock** cannot be set during oven operation.

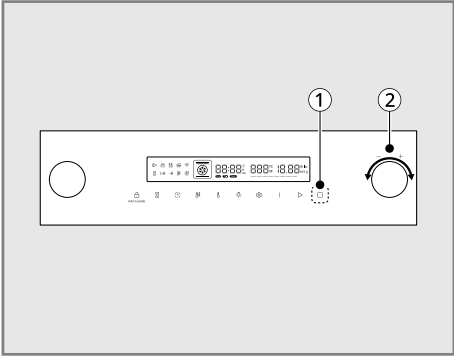
Oven Light

The interior oven light automatically turns on when the door is opened.

- Press **Light** button  to manually turn the oven light on/off.

Demo Mode

Demo Mode is for showroom or store use only. The oven will not heat up when Demo Mode is activated.



- 1) Press the Pause/Stop button ① for 10 seconds.
- 2) The initial state is displayed as OFF and the Demo Mode icon is turned on.

	Demo Mode icon
---	----------------

- 3) Turn the right knob ② to the right to set it to ON, and after 3 seconds, the demo mode will be activated with one beep.
- 4) To deactivate, press the **Pause&Stop** button ① for 10 seconds.
- 5) The current status is displayed as ON and the Demo Mode icon is turned on.
- 6) Turn the right knob ② to the left to set it to OFF, and after 3 seconds, the demo mode will be deactivated with one beep.

Operating the Oven

Before Using the Oven

NOTE

- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same temperature that is set on the oven.
- The heating turns off if the door is open during operating. The heat turns back on automatically once the door is closed.
- Avoid opening the oven door more than necessary during use. This helps the oven maintain temperature, prevents unnecessary heat loss, and saves on energy use.

Getting Start

After connecting the appliance to the power or following a power cut, the colon in times flashing. To clear the flashing time, press any button and reset the clock if needed.

Cleaning the cooking compartment and accessories

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

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

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

Oven Vent

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

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

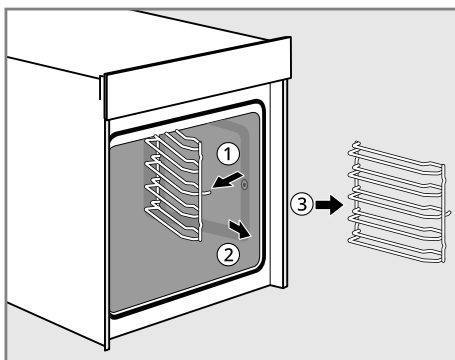
⚠ WARNING

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

Removing Rail Rack

⚠ WARNING

- Do not touch the oven racks while they are hot.



- 1) Pull the rail towards the other side to detach.
- 2) Insert the rail holders to attach and refit the rails.

Using Standard Oven Racks

The racks have a turned-up back edge that prevents them from being accidentally pulled out of the oven cavity.

⚠ CAUTION

- Replace oven racks before turning the oven on to prevent burns.

- Do not cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.

Removing Racks

- 1) Pull the rack straight out until it stops.
- 2) Lift up the front of the rack and pull it out.

Replacing Racks

- 1) Place the end of the rack on the support.
- 2) Tilt the front end up and push the rack in.

Using the Telescopic Runners

Installing the Telescopic Runners

Install the telescopic runners before operating the oven for the first time.

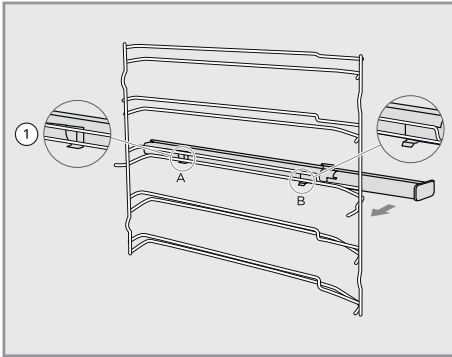
⚠ WARNING

- Allow the oven to cool before installing or removing the telescopic runners to prevent burns.

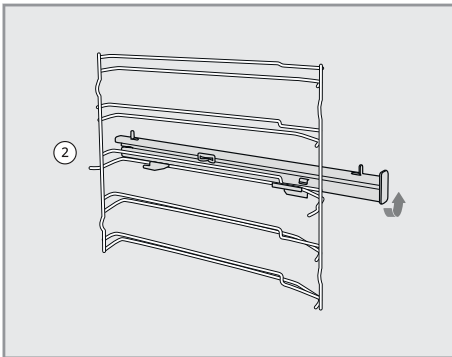
NOTE

- Place a soft cloth on the floor to avoid damaging the parts. It is essential that the telescopic runners are fitted and secured correctly. Failing to do so could cause the runner and its contents to fall causing serious damage to the oven.
- The telescopic runners slide in and out on a frame. This keeps heavy cookware level and prevents it from sliding forward when the telescopic runner is completely extended.
- Make sure to slide the tray and wire grill in a correct position as the telescopic runner pins are inserted through the holes on both sides.

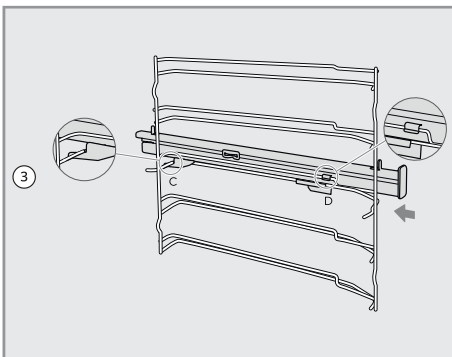
- 1) Put the point A and B of the telescopic runners horizontally on the outer wire.



- 2) Rotate the telescopic runners anti-clockwise (clockwise for right side) by 90 degrees.



- 3) Push forward the telescopic runners, make the point C buckled onto the lower wire and the point D buckled onto the upper wire.



- 4) Repeat steps 1-4 for the other telescopic runner to install on the other side.

Removing the Telescopic Runners

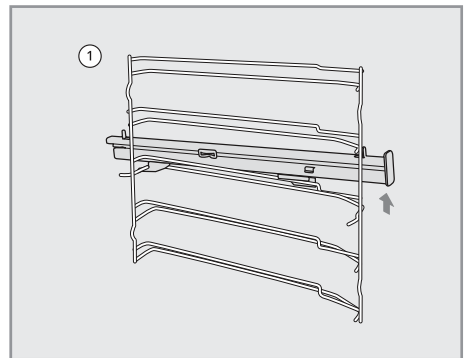
⚠ WARNING

- Allow the oven to cool before installing or removing the telescopic runners to prevent burns.

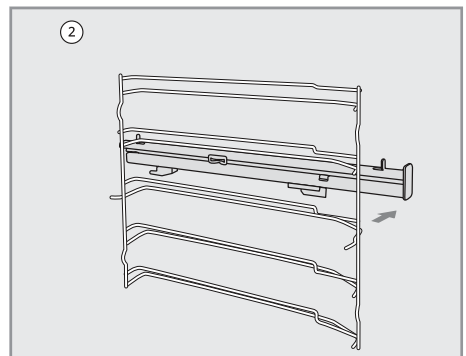
NOTE

- Place a soft cloth on the floor to avoid damaging the parts. It is essential that the telescopic runners are fitted and secured correctly each time. Failing to do so could cause the runner and its contents to fall causing serious damage to the oven.

- 1) Lift up one end of the telescopic runners hard.



- 2) Lift up the whole telescopic runners and remove backward.



Manual Cook

Setting the Manual Cook

CAUTION

- Pressing the **Pause&Stop** button during cooking clears all settings.

NOTE

- If the cook time is not set, it cooks for the maximum default cook time for the selected cook mode.
- Turn the left knob or press the **Menu** button sequentially to select the desired cook mode, and then push the control knob to set.
 - Turn the right knob to select the desired temperature.
 - If desired, press the **Rapid Preheat** button to use the rapid preheat feature. The Rapid Preheat icon  appears in the display.
 - If desired, press the **Cook Time** button to select the desired cooking time and end time.
 - Press the **Start** button or knob.
 - Press the **Pause&Stop** button to cancel at any time or when cooking is complete.

Setting the Rapid Preheat Mode

This function is designed for quick preheating of the cooking chamber.

NOTE

- Rapid Preheat** is available in cook mode **Hot Air**, **Top Bottom Heat** and **Fan Assisted Air**.
 - Always switch off **Rapid Preheat** when baking on more than one oven rack.
 - To switch off the Rapid Heat function press the **Rapid Preheat** button again.
- Turn the left knob or press the **Menu** button sequentially to select the desired cook mode, and then push the left knob to set.
 - Turn the right knob to select the desired temperature.

- Press the **Rapid Preheat** button to use the rapid preheat feature. The Rapid Preheat icon  appears in the display.
- If desired, press the **Cook Time** button to select the desired cooking time and end time.
- Press the **Start** button or knob.
- Press the **Pause&Stop** button to cancel at any time or when cooking is complete.

Changing the Oven Temperature

- Press the **Temperature** button. The adjusted temperature is flashing.
- Adjust the oven temperature using the right knob.
- Press the **Start** button or knob.

Changing the Cook Time

- Press the **Cook Time** button. The corresponding symbol is flashing in the display.

	Cook Time
---	-----------

- If desired, turn the knob to select the desired hour.
- Press knob to save the hour and enter minute setting.
- Turn the knob to select the desired minute.
- Press the **Start** button or knob.

Changing the End Time

- Press the **Cook Time** button 2 times. The corresponding symbol is flashing in the display.

	End Time
---	----------

- Adjust the end time using the right knob.
- Press the **Start** button or knob.

NOTE

- When the oven is in process you can change the cooking time and end time.

To Stop Cooking

- 1) Press the **Pause&Stop** button.

Manual Cook Guide

ENGLISH

Cook Mode		Temp. Range (Default) °C	Description
Hot Air ^{*1*2}		50-250 (160)	Hot Air mode uses only the heating element in the back wall and the convection fan. The recommended temperature is 160 °C. It is also possible to bake on more than one rack in Hot Air mode. This means that it is suitable for fruit cakes and stirred cake or yeast-dough, for example, a bread plait.
Economic Hot Air ^{*1}		140-240 (140)	Economic Hot Air mode uses the optimised heating system to save energy while cooking food. The recommended temperature is 140 °C. In this mode, residual heat can be used to conserve energy. To avoid losing heat, always keep the door closed when cooking.
Top Bottom Heat ^{*1*2}		30-250 (180)	In Top Bottom Heat mode, the upper and concealed lower heating elements are used. This operating mode is suitable for baking cakes, baking for a short time, and sensitive doughs. The recommended temperature is 180 °C.
Roasting ^{*1}		50-250 (180)	In Roasting mode, the upper heating element and the convection fan are on. The recommended temperature is 180 °C. This function is suitable for large pieces of meat or poultry, such as rolled roast or turkey.
Pizza Mode ^{*1}		50-250 (180)	In Pizza mode, the concealed heating element at the bottom of the oven cavity and the element in the back wall and convection fan are activated. The recommended temperature is 180 °C. When using pizza mode, the cooking time must vary depending on the type and thickness of the dough and topping.
Fan Assisted Air ^{*1*2}		50-250 (160)	In addition to the Top Bottom (upper and concealed lower) heating elements, Fan Assisted Air mode uses the convection fan. This means that the roasting and baking temperature can be reduced by 20-40 °C. The recommended temperature is 160 °C. This mode is suitable for cakes and biscuits, as it is possible to bake on more than one rack at the same time.

Cook Mode		Temp. Range (Default) °C	Description
Large Grill		150-250 (180)	Large Grill mode uses the entire grill heating element. The Large grill is suitable for cooking steaks, cutlets, fish or making toast, and for browning when cooking larger dishes with a gratin topping. The preset level is high. Always grill with the door closed.
Bottom Heat*1		30-220 (170)	In Bottom Heat mode, only the concealed heating element in the oven floor is used. The recommended temperature is 170°C. This function is particularly suitable for finishing off cakes or pizzas on one of the lower oven rack positions.
Air Fry		150-250 (220)	The Air Fry function is specially designed for oil free frying.
Defrost		50	In Defrost mode, only the fan is used without heating. The circulating air speeds up the defrosting process. Place the frozen food in a suitable container to trap the liquid produced during defrosting. Where appropriate, you can use the wire grill and a deep pan (or baking tray) to avoid soiling the oven. If water is allowed to run out into the oven, the door seal will be contaminated and an unpleasant odour may result.
Proof		30-45 (40)	Proof mode maintains a warm oven for rising yeast leavened products before baking. To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily. Check bread products early to avoid over proofing. Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to keep foods at safe temperatures.

*1 Once the oven reaches the set temperature, Oven beep a tone sounds 5 times.

*2 This function can be used with the Rapid Preheat.

Baking

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

Baking Tins

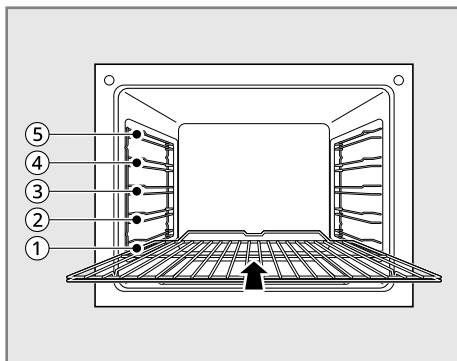
- When baking in Top Bottom Heat modes, use baking tins with a dark metal or coated surface.
- When baking with Hot Air, you can also use baking tins with a bright metal surface.
- Always place cake tins in the middle of the tray or wire grill.
- When baking with Top Bottom Heat, you can place two baking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

Oven Rack Position

The Oven Rack Positions are numbered from the bottom up.

When using Top Bottom Heat, you can bake on one rack only, for example on rack position ③.

When using Hot Air, you can bake sponge bases and biscuits on up to two baking trays at the same time, for example on rack position ② and ④.



Recommended Baking Guide

The baking guide contains the temperature settings, baking times and oven rack positions for a selection of typical dishes.

- Temperatures and baking times should be regarded as reference figures only. The actual values depend on the type of preparation, quality of ingredients and the baking tin in use.
- We recommend first selecting a lower temperature and then increasing it if necessary, for example if you want a higher degree of browning or the baking time is too long.
- If you cannot work out the settings for a specific recipe, simply use the settings for the most similar recipe.
- When baking cakes on baking trays or in tins on more than one rack, the baking time may be extended by 10-15 minutes.
- Foods with a high liquidity content (e.g. pizza, fruit cakes, etc.) should be baked on a single rack only.
- With cakes and baked items with different racks of dough, uneven browning may take place initially. In this case, do not alter the temperature setting. The degree of browning will even itself out over the baking process.
- For energy saving, use the residual heat before you finish cooking.

NOTE

- Always count Rack Position from the bottom up.

Baking on a single oven rack

- Rack: Rack Position

Menu	Cookware / Baking Shape	Rack	Mode	Temperature (°C)	Preheating Time (minutes)	Baking Time (minutes)
Sponge Cake	Square form	2		170	-	50
		1		140	-	70
Sponge Cake with fruits	Round form	1		150	-	50
	Tray	1		140	-	70
Raisins Brioche Muffin (Yeast Cake)	Muffin form	2		220	19	11
Gugelhupf (with Yeast)	Tray	1		150	11	60

Menu	Cookware / Baking Shape	Rack	Mode	Temperature (°C)	Preheating Time (minutes)	Baking Time (minutes)
Muffin	Muffin form	1		160	8	30
		1		150	8	30
Apple Yeast Cake	Tray	1		160	10	42
		2		150	8	42
Water Sponge Cake (6 Eggs)	Springform	1		160	9	41
Water Sponge Cake (4 Eggs)	Springform	1		160	9	26
Water sponge Cake	Springform	1		160	-	35
Hefezopf (Callah)	Tray	2		150	-	40
Small Cakes (20 ea)	Tray	2		150	-	36
Small Cakes (40 ea)	Tray	2+4		150	10	34
Butter Yeast Cake	Tray	2		150	8	30
Shortbread	Tray	2		170	8	13
Shortbread (2 trays)	Tray	2+4		160	8	12
Vanilla Cookies	Tray	2		160	8	10
		2+4		150	8	14

Menu	Cookware / Baking Shape	Rack	Mode	Temperature (°C)	Preheating Time (minutes)	Baking Time (minutes)
White Bread (1 kg flour)	Box	1		170	9	50
				170	12	45
Fresh Pizza (thin)	Tray	2		170	9	21
Fresh Pizza (thick)	Tray	2		170	10	45
				170	8	41
Bread	Tray	1		190	9	30

Tips for baking

Results of Baking	Possible Cause	Solution
The cake base is too light	Wrong oven rack position	Use a dark baking tin or put the cake one rack lower down.
Cake collapses (turns lumpy, soggy)	Oven temperature too high	Set the temperature slightly lower.
	Baking time too short	Set a longer baking time. The baking time cannot be reduced by setting a higher temperature.
	Mixture contains too much liquid	Use less liquid. Follow instructions for dough mixing times, especially when using kitchen appliances.
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.

Results of Baking	Possible Cause	Solution
Baking time too long	Temperature too low	Next time set a slightly higher temperature.

Hot Air / Economic Hot Air

NOTE

- If no cook time is set, the oven turns off automatically after 9 hours.
- The oven fan runs during the **Hot Air** cycle. The fan stops when the door is open. In some cases, the fan may shut off during the **Hot Air** cycle.

- When using Hot Air with a single rack, place the wire grill in position ③. If cooking on multiple racks, place the wire grill in positions ② and ④ (for two racks).
- Multiple oven rack cooking may slightly increase cook times for some foods.
- Cakes, cookies and muffins have better results when using multiple racks.

Tips for Hot Air

- Use Hot Air for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.

Tips for Economic Hot Air

- When possible, do not preheat the oven before placing food inside.
- Only preheat if it is specified in the recipe.
- To maximize energy efficiency, do not open the door during cooking.
- Use dark black enameled tins that absorb heat particularly well.
- Remove unused accessories from the oven.

Recommended Economic Hot Air Guide

This table is intended as a guide only, individual tastes and cuts of meat will vary.
Always count the oven rack position from the bottom up.
The durations given are for an oven which has not been pre-heated.

- Rack: Rack Position

Menu	Accessories	Temperature (°C)	Rack	Cooking Time (minutes)	Preheat
Challah	1 tray	180	1	45-50	No
Clafouti Cherry Cake	Round form	200	1	55-60	No
Beef Roast (1.3 kg)	1 tray	200	1	80-85	No
Brownies	Rack and glass plate	180	1	55-60	No
Potato Gratin	Rack and round plate	180	1	65-70	No

Menu	Accessories	Temperature (°C)	Rack	Cooking Time (minutes)	Preheat
Lasagne	Rack and glass plate	180	1	75-80	No
Cheese Cake	Springform Ø 20 cm	160	1	80-90	No

Grilling

 WARNING

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

- Adhere to the recommended grill settings and cooking guidelines in the chart on the following page whenever possible.

NOTE

- Close the door to set the Grill function. If the door is opened during grilling, the grill heater turns off. Once the door is closed, the grill heater turns back on automatically.

Tips for Reducing Smoke

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

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

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 onto the plate or a baking pan if using the wire grill.

Oven Rack Position

For defrosting, use the wire grill on rack position ① or ② for larger dishes.

Roasting

When roasting, use the Roasting and Top Bottom Heat modes.

The roasting guide contains the required temperatures, roasting times and oven rack positions for various kinds of meat. The figures stated are approximate figures only.

- We recommend cooking meat and fish weighing over 1 kg in the oven.
- For lean meat and fish, use Top Bottom Heat. For all other kinds of meat we recommend Roasting mode.
- Add a little liquid to prevent roasting juices or fat from getting burned onto the pan surfaces.
- Turn the food over after about half or two thirds of the cooking time.

WARNING

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

NOTE

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

Recommended Roasting Guide

- Rack: Rack Position

Menu	Cookware	Rack	Mode	Temperature (°C)	Roasting Time (minutes)
Beef Tender Loin (1.6 kg)	Tray	2		180	55
Meatloaf (1 kg)	Tray	1		180	75
Chicken (1 kg)	Tray	Rack at 2 Tray at 1		180	50
Chicken (1.7 kg)	Tray	Rack at 2 Tray at 1		180	78

Menu	Cookware	Rack	Mode	Temperature (°C)	Roasting Time (minutes)
Fish (2.5 kg)	Tray	2		170	70
Ribs Tomahawk Cooked B.T.	Tray	3		120	85

Tips for roasting

- For better roasting results, baste joints and poultry with their own juices a number of times during the roasting process.
- Use heat resistant dishes when roasting (follow manufacturer’s instructions).
- Stainless steel roasting pans are only of limited use, as they reflect the heat to a very large extent.
- When using dishes with plastic handles, ensure that the handles are heat resistant (follow manufacturer’s instructions).
- Large items for roasting or a number of items can be placed directly on the wire grill above the deep pan (or baking tray) (e.g. turkey, goose, 3~4 chickens, 3~4 knuckles of veal).
- Lean meat should be roasted in a roasting tray with a lid (e.g. veal, braised beef, deep frozen meat). This keeps the juices in the meat.
- For cooking crispy crusts or bacon, a casserole dish with no lid should be used (e.g. pork, minced meat, lamb, mutton, duck, knuckle of veal, chicken, poultry meat, roast beef, fillet of beef, game birds).
- Pour enough water into the deep pan (or baking tray) to prevent smoke generation when you use roasting mode.
- Clean the oven as soon as possible after use if you are roasting in an open-topped tin or dish. It is easier to remove fat splashes when the oven is still warm.

Air Fry

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

NOTE

- No preheating is required when using the Air Fry mode.
- If cooking multiple batches, the later batches may take less time to cook.
- Wet batters and coatings will not crisp or set when using the Air Fry mode.

Tips for Air Fry

- For best results, cook food on a single rack placed in positions suggested in the chart in this manual.
- Spread the food out evenly in a single layer.
- Use either an air fry tray or a dark baking tray with no sides or short sides that does not cover the entire rack. This allows for better air circulation.
- If desired, spray the baking tray or air fry tray with a pan spray. Use an oil that can be heated to a high temperature before smoking, such as avocado, grapeseed, peanut or sunflower oil.
- Place a foil-lined baking tray on a rack in position 1 to catch the oil falling from the food. For high-

fat foods like chicken wings, add a few sheets of parchment paper to absorb the fat.

- Check food often and shake it or turn it over for crisper results.
- Prepared frozen foods may cook faster with the Air Fry mode than stated on the package. Reduce the cooking time by about 20 percent, check food early, and adjust cooking time as needed.
- Use a food thermometer to make sure food has reached a safe temperature for consumption. Eating undercooked meats can increase your risk of food-borne illness.
- For the crispiest results, dredge fresh chicken wings or tenders in seasoned flour. Use 1/3 cup flour for 0.9 kg of chicken.
- When using a baking tray, place baking paper on the tray and cook.

- Run oven cleaning cycles regularly, depending on how often and what types of food you Air Fry.
- Avoid opening the oven door more than necessary to help maintain the oven temperature, prevent heat loss, and save energy.
- Air-frying fresh chicken pieces such as wings or drumsticks with the skin left on can produce smoke as the fat renders at high temperatures. If the smoke is excessive, use the Roast mode instead of Air Fry.

Recommendations When Air Frying High-Fat Foods

Foods high in fat will smoke when using the Air Fry mode. For best results, follow these recommendations when air frying foods that are high in fat, such as chicken wings, bacon, sausage, hot dogs, turkey legs, lamb chops, ribs, pork loin, duck breasts, or some plant-based proteins.

CAUTION

- Never cover slots, holes, or passages in the oven bottom or cover entire racks with materials such as aluminum foil. Doing so blocks airflow through the oven and can result in carbon monoxide poisoning. Aluminum foil can also trap heat, causing a fire hazard or poor oven performance.
 - Clean the grease filters on your exhaust hood regularly.
-
- Turn on your exhaust hood at a high fan setting before you start Air Fry and leave it on for 15 minutes after you're done.
 - Open a window or sliding glass door, if possible, to make sure the kitchen is well-ventilated.
 - Keep the oven free from grease buildup. Wipe down the interior of the oven before and after air frying (once the oven has cooled).

Recommended Air Frying Guide

Cooking on a baking tray

- Arrange food evenly in a single layer.
- Place the baking tray on rack position ③.
- Flip food over during cooking to avoid burning it.
- Rack: Rack Position

POTATOES-Frozen				
Menu	Quantity (kg)	Temp. (°C)	Rack	Time (minute)
Frozen french fries (Shoestring)	0.4	200	3	15-25
Frozen french fries (Crinkle cut, 10x10 mm)	0.8	200	3	20-30
Frozen sweet potato fries	0.6	200	3	17-27
Frozen tater tots	1.0	220	3	17-27
Frozen hash browns	1.0	220	3	15-25

POTATOES-Fresh/Homemade				
Menu	Quantity (kg)	Temp. (°C)	Rack	Time (minute)
Homemade potato wedges	1.3	230	3	25-35

CHICKEN-Frozen				
Menu	Quantity (kg)	Temp. (°C)	Rack	Time (minute)
Frozen chicken nuggets, Crispy	0.6	200	3	15-25
Frozen chicken strips	0.8	210	3	20-30

CHICKEN- Fresh, Skin on				
Menu	Quantity (kg)	Temp. (°C)	Rack	Time (minute)
Fresh chicken wings	1.2	230	3	27-37
Fresh chicken drumsticks	2.0	230	3	35-45
Thighs	1.2	230	3	27-37

CHICKEN- Fresh, Skin on				
Menu	Quantity (kg)	Temp. (°C)	Rack	Time (minute)
Breasts	1.2	230	3	27-37

OTHER				
Menu	Quantity (kg)	Temp. (°C)	Rack	Time (minute)
Frozen onion rings, Breaded	0.5	200	3	15-25
Frozen spring rolls (20 g each)	1.2	210	3	20-30
Thin sausage (70 g each, diameter 2 cm)	2.0	220	3	15-25
Frozen coconut shrimps	0.7	200	3	20-30
Fresh scallops on the half shell	1.0	210	3	15-25
Fresh shrimps	1.0	200	3	20-30
Mixed vegetables	1.0	220	3	17-27

Information for Test Institutes

This table is only for use by test institutes. It includes the best settings for the test recipes out of the standard IEC 60350-1.

- Rack: Rack Position

Menu	Accessories Cookware	Mode	Temperature (°C)	Rack	Preheat	Cooking Time (minutes)
Sponge Cake	Springform Ø 26 cm		175	2	Yes	30-35
			160			
Small Cake	1 tray		160	3	Yes	25-30
	1 tray			4		
	2 trays		170	2 + 4		20-25

Menu	Accessories Cookware	Mode	Temperature (°C)	Rack	Preheat	Cooking Time (minutes)
Apple Pie	Springform Ø 20 cm		180	1	No	70-80
			160	2		
Bread	1 tray		200	2	Yes	30-35
			200	3		
Toast	Rack		Max.	5	Yes 5 minutes	1-3
Chicken	Rack & Tray		180	Rack at 2 Tray at 1	Yes	50-60

- 1) In chicken recipe, begin with the backside on top and turn the chicken after 30 minutes to the topside.
- 2) Use a dark, frosted mold and place it on the rack.
- 3) Take out the trays at the moment, when the food is ready, even when it is not at the end of the given baking time.
- 4) Choose the lower temperature and check after the shortest time, given in the table.
- 5) If using the tray to capture fluids dripping from the food placed on the rack during any grilling mode, the tray should be set to rack position 1 and filled with some water.
- 6) The burger patties should turned around after $\frac{2}{3}$ of the time.

MAINTENANCE

Cleaning

Interior

WARNING

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

CAUTION

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

Do not use oven cleaners to clean the oven cavity.

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

Exterior

Painted and Decorative Trim

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

Stainless Steel Surfaces

WARNING

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

NOTE

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

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

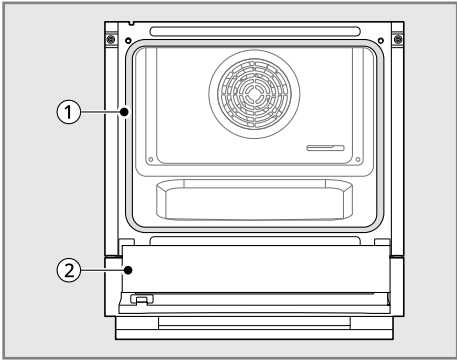
Oven Door

CAUTION

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

⚠ CAUTION

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



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

Oven Racks

Remove the oven racks before cleaning them.

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

Accessories

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

Lamp Cover

Disassemble the lamp cover before cleaning it.

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

Aqua Clean

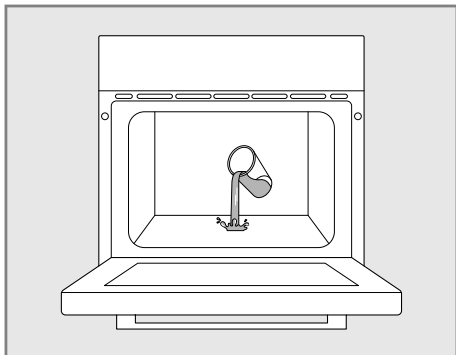
NOTE

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

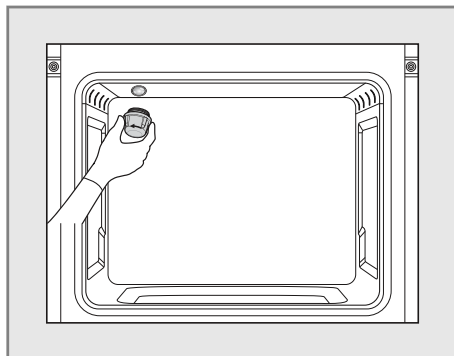
This cleaning procedure uses humidity to remove remaining fat and food particles from the appliance. In order to ensure the life of the oven, it should be thoroughly cleaned frequently.

- The cleaning steps are as follows:
 - 1) After cooking, wait for the oven to cool completely.
 - 2) Remove oven accessories, rinse with warm water and dry.
 - 3) Remove food residues and oil stains from the oven cavity.
 - 4) Clean the oven surface with a soft cloth dampened with detergent and dry.
 - 5) Add about 250 ml of purified water and an appropriate amount of dish soap to the cavity and stir well.
 - 6) Turn on the oven. With the oven door closed, turn the left knob to select the Top/ Bottom mode.
 - 7) Turn the right knob to set the temperature to 100 °C.
 - 8) Press the start button or knob.
 - 9) After the function is completed, wait for the oven to cool completely.

- 10) Dry the cavity with a soft cloth.



- 3) Pull out the bulb.
- 4) Replace the bulb, and reassemble the glass cover by snapping it back into place.
- 5) Plug in the oven or reconnect the power. Switch on the circuit breaker to see if the light turns on.



Periodic Maintenance

Changing the Oven Light

The oven light is a standard 25-watt appliance halogen.

⚠ WARNING

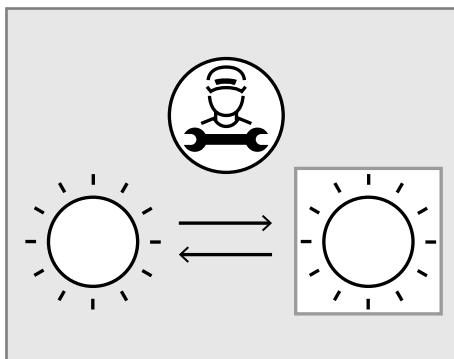
- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Make sure that the oven and bulb are cool.
- Disconnect the electrical power to the appliance at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electrical shock.
- Wear gloves while changing the oven light. Glass fragments from broken bulbs can cause risk of injury.
- If you apply force, the glass or oven may crack or be damaged.

- 1) Unplug the oven or disconnect power.
- 2) Turn the glass lamp cover counterclockwise to remove.

Information on Light Source

This appliance contains the light source of energy efficiency class G.

- The light automatically turns on and off in any of the following cases:
 - when opening/closing the door.
 - when pressing **Light** button.



- For changing the light socket, please contact a service technician.

Light Source Information

The reference control settings and Instructions on how they can be implemented, where applicable.

NA for no reference control setting.

Light Source Information	
Instructions on how to remove lighting control parts and/or non-lighting parts, if any, or how to switch them off or minimize their power consumption.	Power source connector should be disconnected to turn off the light.
If the light source is dimmable: a list of dimmers it is compatible with, and the light source — dimmer compatibility standard(s) it is compliant with, if any;	No dimmable.
If the light source contains mercury: instructions on how to clean up the debris in case of accidental breakage.	No mercury.
Recommendations on how to dispose of the light source at the end of its life.	Refer to www.lg.com/global/recycling

Removing and Assembling the Oven Door

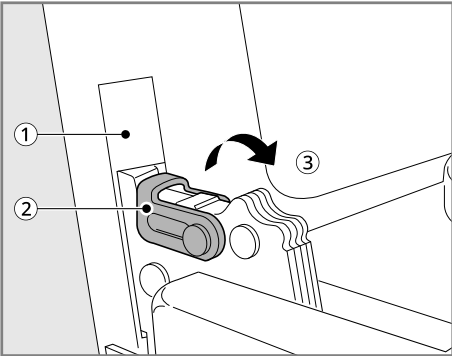
CAUTION

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

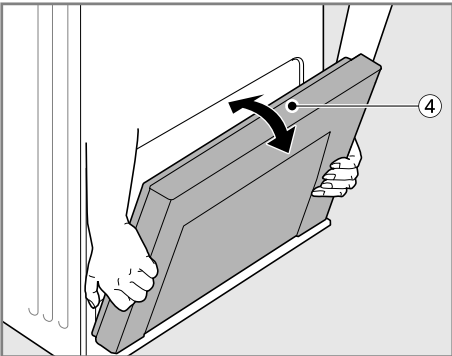
Removing the Oven Door

- 1) Fully open the door.

- 2) Lift up the hinge lock ② and flip it towards the hinge arm ③ completely.



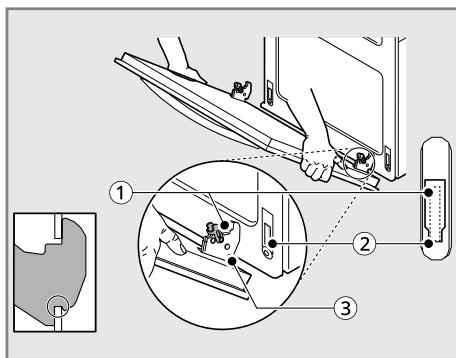
- 3) Firmly grasp both sides of the door at the top.
- 4) Partially close the door to approximately 70 degrees ④. If the position is correct, the hinge arms will move freely.



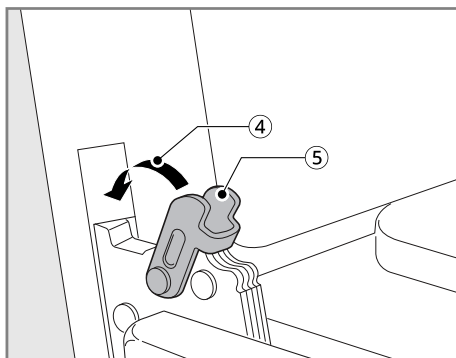
- 5) Lift and pull the door towards you until the hinge latches are completely loosened.

Assembling the Oven Door

- 1) Firmly grasp both sides of the door at the top.
- 2) Fully insert the hinge arms ① into the slots ② until the indentations ③ on the hinge arms rest on the bottom edges of the slots.



- 3) Slowly open the door fully. Make sure that the hinge arms are properly engaged in the slots.
- 4) Lift up the hinge lock ⑤ and flip it towards the oven ④ until it clicks into position.

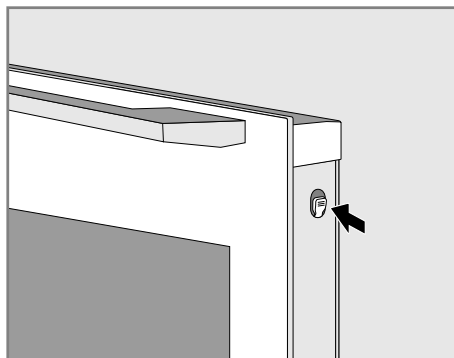


- 5) Close the door.

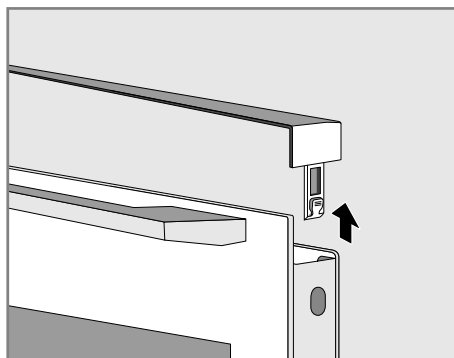
Removing the Door Cover

The plastic inlay in the door cover may become discoloured. Remove the door cover if necessary to carry out a thorough cleaning.

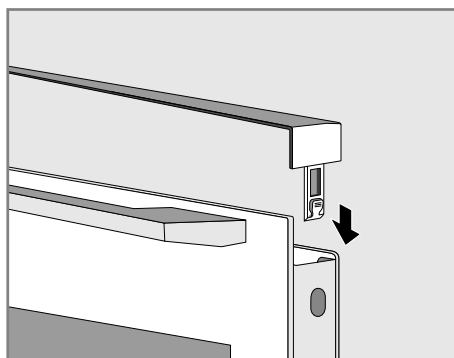
- 1) Remove the appliance door first before removing the door cover. Press the lockers on both sides of the cover.



- 2) Remove the cover.



- 3) After removing the door cover, the rest parts of the appliance door can be easily taken off so that you can go on with the cleaning. When the cleaning of the appliance door has finished, put the cover back in place and press the lockers until they clicks audibly into place.



- 4) Assemble and refit the appliance door.

CAUTION

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

NOTE

- Once the door cover is removed, the inner glass can be easily moved and it can cause damage and/or injury.
 - Remove the door cover and inner glass to reduce the overall weight of the appliance door.
 - When assembling the inner glass, the black dot should be facing the top toward the inside of the oven.
-

TROUBLESHOOTING

FAQs

Frequently Asked Questions

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

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

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

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

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

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

Q: Can I use aluminum foil on the racks?

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

CAUTION

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

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

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

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

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

Q: Why aren't the function buttons working?

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

- Q:

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

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

Before Calling for Service

Cooking

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

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

Parts & Features

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

Symptoms	Possible Cause & Solution
Cooking compartment does not heat and "Demo or D" icon is shown in the display.	The appliance is in demo mode. See the "Demo mode" section in the Owner's Manual and deactivate the mode.

Noises

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

Customer Service & Spare Parts

Customer Service

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

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

- If faulty, the appliance must not be used. If a fault occurs, the appliance must be isolated by removing the mains plug or switched off by removing the fuse or turning off the circuit breaker in the house fuse box.
- The appliance must only be repaired by a specially trained and qualified electrical professional. Repairs carried out improperly may result in considerable damage or injury.

 **CAUTION**

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

Spare Parts

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

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

Please ensure you have the following details to hand:

- Your name and address, including your post code.
- Your telephone number.
- Exact details of the nature of the problem.
- The model, series and serial number. These details are found on the rating plate located at the left-hand inner edge of the oven door.
- Your dated receipt of purchase. Please note that proof of purchase is required for any warranty claim. Before requesting a warranty claim, please ensure that you have read through the section on "TROUBLESHOOTING". There will be a charge for any inspection carried out by a technician if it should transpire that there is no mechanical or electrical fault present in the appliance.

Product Fiche

COMMISSION DELEGATED REGULATION (EU) No 65/2014 and 66/2014, Applicable Standard EN 60350-1:

Trademark	LG
Model Identifier	WS5D7210S, WS5D7210G
Energy Efficiency Index (EEIcavity)	86,5
Energy Efficiency Class	A
Energy consumption (conventional mode)	1,12 kWh/cycle
Energy consumption (fan-forced convection mode)	0,70 kWh/cycle
Number of Cavities	1
Heat Source	Electric
Volume	72 L
Mass	38,0 kg

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

Information mode power consumption	0,8 W
The period of time after which the power management function, or a similar function, switches the equipment automatically into standby and/or off mode and/or the condition providing networked standby	10 min.

Memo

