LG InstaView oven

Casa Kelsa · WSED7612S · Guest reference · English

76 litres · A+ · 15 heating modes · Wi-Fi / ThinQ. A model-specific guide for users already familiar with ovens. Features: InstaView, Air Fry, Air Sous Vide, pizza up to 300 °C, Blue EasyClean and pyrolytic cleaning.

Controls and Italian menu labels

The touch panel provides menu, temperature, rapid preheating, timer, light and remote start. Turn the dial to select heating modes, temperatures and values; press it to confirm or start. Tap the InstaView door twice to switch the light on/off without opening it. The blue 76-litre EasyClean cavity uses ProBake convection with a rear heating element.

Menu: select heating mode/function. Temperatura: temperature. Preriscaldamento rapido: rapid preheating. Blocco di controllo: control lock, three seconds. Impostazioni: settings. Arresto: stop. Ricetta del cuoco: automatic recipes. Timer: minute minder. Luce: interior light. Avvio remoto / Wi-Fi: remote start / wireless connection. Avvio: start. Labels on this Italian-market appliance are retained throughout this guide.

The 15 heating modes

Aria calda: fan/convection heat / ProBake. Aria calda eco: eco convection. Statico: top/bottom heat. Ventilato: top/bottom heat plus fan. Statico eco: eco top/bottom heat. Pizza: pizza mode. Arrosto: roasting. Grill piccolo: small grill. Grill grande: large grill. Air Fry: hot-air frying. Air Sous Vide: low-temperature sous vide. Lievitazione: dough proving. Mantenimento in caldo: keeping warm. Scongelamento: fan-only defrosting. Calore inferiore: bottom heat.

Starting and stopping cooking

1. Tap Menu or use the dial to select a heating mode. 2. Select Temperatura and turn the dial; press to confirm. 3. Use Preriscaldamento rapido if the recipe requires preheating. 4. Optionally set cooking duration or end time if the oven should stop or finish automatically. 5. Press Avvio or the dial to start.

Arresto ends the current function. Opening the door interrupts heating; closing it resumes heating.

Conventional cooking modes

Aria calda
30-275 °C; default 160 °C. Rear heating element and fan give even heat, useful for several shelves, pastries, vegetables and casseroles.

Statico
30-300 °C; default 170 °C. Conventional top/bottom heat for cakes, bread and recipes without a fan.

Ventilato
30-300 °C; default 160 °C. Top/bottom heat with fan. Often choose a temperature 20-40 °C lower than for static heating.

Arrosto
30-300 °C; default 190 °C. Top heat and convection fan for larger meat or poultry pieces.

Grill piccolo / Grill grande
Levels L1-L3. Strong top heat. Always grill with the door closed; flat foods usually go on shelf 4 or 5.

Air Fry

150-275 °C; default 200 °C. LG automatically increases the internal target temperature for the Air Fry function. No separate air fryer is needed, and LG generally specifies no preheating for this mode.

Frozen chips
A starting point: shelf 3, 200 °C. For 0.4 kg, about 15-25 minutes; for 0.8 kg, about 20-30 minutes. Spread in one layer and turn. For fatty foods, put a deep drip tray beneath the rack.

Pizza and bottom heat

Pizza
Combines bottom heat, rear heating and fan. Range 30-300 °C; default 180 °C. Pizza can be cooked at up to 300 °C. LG also specifies this mode for frozen pizza; follow the packaging temperature and time.

Calore inferiore
Bottom heat only, 30-250 °C; default 170 °C. Useful for extra colour on a pizza or cake base at the end. Crisp pizza: Pizza mode. Pale base: briefly finish with Calore inferiore. Browning the top: Grill grande.

Pizza mode is the better choice for pizza. Air Fry is optimised for separate exposed pieces such as chips, croquettes or wings.

Special modes

Air Sous Vide
30-100 °C; default 50 °C. Constant airflow at low temperature; food must be vacuum-packed. The source reference gives LG's example of 200 g salmon, about 2.5 cm thick, for about two hours; use the manufacturer's specific cooking instructions for the food and temperature.

Lievitazione
30-60 °C; default 40 °C. For proving dough, not for holding cooked food warm.

Mantenimento in caldo
40-100 °C; default 75 °C. Keeps fully cooked food warm until serving.

Scongelamento
Fan only, no heat. Put larger items on shelf 1 or 2 and catch any liquid.

InstaView, shelves and accessories

Tap the door twice to switch the light on/off and look inside without losing heat by opening the door. Included: one metal rack, one shallow baking/drip tray and one deep drip tray. Shelves are counted from bottom to top. Convection can use several shelves; Statico is typically used on one.

Blue EasyClean: about 10 minutes

For ordinary fresh soiling. The oven must be cool first. 1. Remove racks and accessories for best results. 2. Prepare 510 ml water: spray about 60 ml on the walls and corners. 3. Pour the remaining 450 ml onto the cavity floor. 4. Select EasyClean; it takes about 10 minutes. 5. Wipe loosened residue with a soft sponge or cloth. Do not start immediately after baking; wait until the cavity has cooled sufficiently.

Pyrolytic cleaning: heavy soiling

The oven heats to about 450-500 °C and turns burnt-on residue to ash. Remove coarse debris and all accessories/trays; close the door. It locks automatically during cleaning: do not try to open it. Let the oven cool completely. Open only after the lock releases and wipe out the ash. Use EasyClean for light fresh dirt and pyrolysis for heavily burnt-on dirt; intensive cleaning is not needed for every small spill.

LG ThinQ and remote start

Wi-Fi supports functions including preheating, timers, status and diagnostics. 1. Install LG ThinQ on Android/iOS, sign in and add an appliance. 2. Hold Avvio remoto / Telecomando for three seconds until the symbol flashes. 3. Select the home Wi-Fi network and complete registration in ThinQ.

For remote preheating the oven must be empty. Close the door and enable Avvio remoto on the oven; then start/stop preheating in ThinQ. Other uses include timers, cooking-status monitoring, diagnostics and notifications.

Quick choices

Frozen chips / croquettes: Air Fry, usually 200-220 °C, shelf 3; turn. Pizza: Pizza mode; for frozen pizza follow the package. Bread rolls / pastries: Aria calda or Statico according to recipe. Lasagne / casseroles: Statico or Aria calda; finish with Grill grande for more colour. Cake: Statico, or Aria calda for several trays. Meat / poultry: Arrosto. Base browning only: Calore inferiore. Dough proving: Lievitazione. Keeping warm: Mantenimento in caldo.

Specifications and source

LG WSED7612S; 76 l; A+; 30-300 °C; 15 heating modes plus 32 automatic recipes; touch display and one dial; Blue EasyClean and pyrolysis; Wi-Fi, LG ThinQ and Smart Diagnosis; InstaView by tapping twice; dimensions 592 × 594 × 569 mm; rack, shallow tray and deep tray included.

Translated from the German Casa Kelsa reference based on LG Italia's WSED7612S product page, the LG WSED7612S / WSED761** user manual and Italian model specification, dated 04 October 2026. Source photorealistic images are orientation aids; the real menu display may vary with appliance status. This reference does not replace the manufacturer's operating and safety instructions.