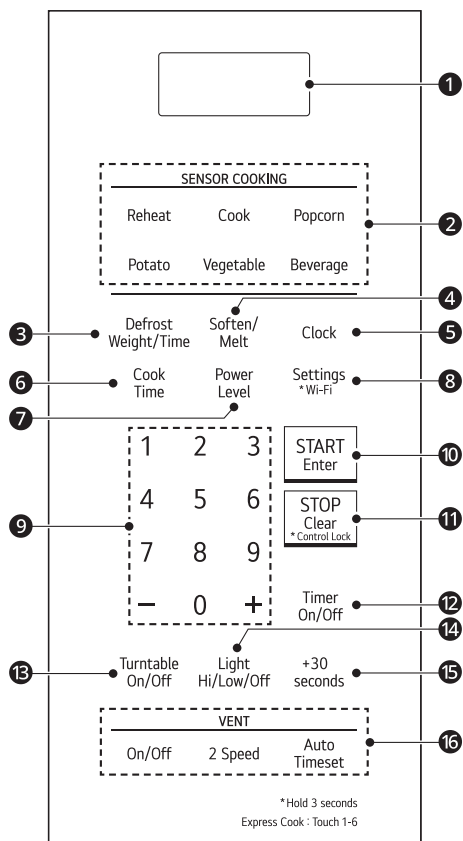


OPERATION

Control Panel

The actual control panel may differ from model to model.

Control Panel Features



1 Display

Shows the time of day, cooking time settings, and selected cooking functions.

2 SENSOR COOKING

Select various functions of the Sensor Cooking. See **Cooking Mode** section.

3 Defrost Weight/Time

Press **Defrost Weight/Time** followed by number buttons to thaw frozen meat by weight.

4 Soften/Melt

- **Soften**: Soften butter, icecream, cream cheese, frozen juice.
- **Melt**: Melt butter or margarine, chocolate, cheese, and marshmallows.

5 Clock

Set the time of day.

6 Cook Time

Set a cooking time.

7 Power Level

Select a cooking power level.

8 Settings

- Adjust the default values for **Wi-Fi**.

Wi-Fi

- Press and hold **Settings** for 3 seconds to connect the Wi-Fi network.

9 Number Pads and More/Less

- **Number Pads**: Press the buttons to set cooking time, power level, quantity, or weight. (Press 1 through 6 for Express Cook.)
- **More/Less**: Adjust the pre-programmed cook time.
 - **More (+)**: Press this button to add ten seconds of cooking time each time you press it.
 - **Less (-)**: Press this button to subtract ten seconds of cooking time each time you press it.

10 START/Enter

Start all oven functions or enter settings

11 STOP/Clear

- Stop cooking or clear all entries.

Control Lock

- Press and hold button for three seconds to activate **Control Lock**.

12 Timer On/Off

Set the kitchen timer.

13 Turntable On/Off

Turn the turntable on/off. This option is not available in Sensor Cook, Defrost, Soften and Melt modes.

14 Light Hi/Low/Off

Turn the the cooktop light on high/low or off.

15 +30 seconds

Add 30 seconds of cooking time each time you press it.

10 OPERATION

16 Vent Functions

- Press **On/Off** to turn the vent fan on or off. (default: high)
- Press **2 Speed** to set the vent fan speed.
- Press **Auto Timeset** to set ventilation time. (Turns off after 1, 3, 5, 10 or 30 minutes)

Before Use

Setting the Clock

Set the current time to operate the microwave oven.

- 1 Press **STOP/Clear** and press **Clock**.
- 2 Press the number keys to set the correct time of day, and press **START/Enter**.

NOTE

- To reset the clock mode, unplug the power cord and plug it back in.

Child Lock

Use this safety feature to lock the control panel before cleaning the oven or to prevent children from unsupervised use of the oven.

Setting Child Lock to ON

- 1 Press **STOP/Clear**.
- 2 Press and hold **STOP/Clear** until **Loc** appears in the display (approximately 3 seconds).

Canceling Child Lock

Press and hold **STOP/Clear** until **Loc** disappears in the display (approximately 3 seconds).

NOTE

- If set, the time of day reappears in the display after 3 second.
- If the oven is locked, **Loc** appears in the display when any key is pressed.
- Unlock the oven to resume normal use.

Kitchen Timer

The Timer function serves as an extra kitchen timer up to 99 minutes, 99 seconds. It chimes when the set time runs out. It does not start or stop cooking.

Setting Timer for 3 Minutes

- 1 Press **Timer On/Off**.
- 2 Press the number keys to set the time (**3**, **0**, and **0**), and press **START/Enter**.
 - The timer starts immediately and the time counts down in the display.
- 3 To cancel the timer, press **Timer On/Off**.

NOTE

- When the time is over, the oven beeps continuously until you press **Timer On/Off**.

Setting the Cooktop Light

Use the Light settings to adjust the light for the cooktop below the microwave.

- 1 Press **Hi/Low/Off** once to set the light to high.
- 2 Press **Hi/Low/Off** twice to set the light to low.
- 3 Press **Hi/Low/Off** again to turn the light off.

Setting the Turntable

Use this button to turn the turntable off or on. For best results, leave the turntable on unless using cookware that is too large to turn.

- 1 Press **Turntable On/Off** to turn the turntable off.
- 2 Press **Turntable On/Off** again to turn the turntable on.

NOTE

- This option is not available in Sensor Cook, Defrost, Soften/Melt modes.

- Be careful when touching the glass turntable during and after cooking. The glass turntable can become hot.

Setting Ventilation Functions

Use this button to set the vent fan speed. The vent removes steam and other vapors from the cooking surface.

Turning the Vent Fan On or Off

- 1 Press **On/Off** once to turn the vent fan on.
- 2 Press **On/Off** again to turn the vent fan off.

Setting the Vent Fan Speed

When the fan is on, press **2 Speed** to change the vent fan speed.

- The fan speed will change in sequence from High to Slow.

Setting the Timed Ventilation

Press **Auto Timeset** to set the time before the vent fan automatically turns off.

- The ventilation time will change in sequence from 1 to 3, 5, 10, and 30 minutes.

NOTE

- Turn the microwave's vent fan on whenever you use the cooktop below it. The fan captures smoke, steam, and odors and also prevents the heat from the cooktop from damaging microwave components.
- If the microwave is cooking, the vent fan turns on automatically if the sensors detect too much heat from the cooktop. This is designed to prevent microwave component damage.

Custom Setting

Adjust the default values for Wi-Fi

Setting Menu

Refer to the information below to adjust the settings.

Item	Option
Wi-Fi	<ul style="list-style-type: none"> • 1 Wi-Fi On • 2 Wi-Fi Off

Setting the Wi-Fi on

- 1 Press **Settings**.
- 2 Press **1** to set the **Wi-Fi** on.

Microwave Power Levels

This microwave oven is equipped with 10 power levels to give you maximum flexibility and control over cooking.

- When operating at 100 % power levels for prolonged periods, the output power will be reduced gradually to help prevent the unit from electrically overheating.


Power Level	Use
High 10 (100 %)	<ul style="list-style-type: none"> • Boiling water. • Browning ground beef. • Making candy. • Cooking whole poultry, poultry pieces, fish & vegetables. • Cooking tender cuts of meat.
9 (90%)	<ul style="list-style-type: none"> • Reheating rice, pasta & vegetables.
8 (80%)	<ul style="list-style-type: none"> • Reheating prepared foods quickly. • Reheating sandwiches.
7 (70%)	<ul style="list-style-type: none"> • Cooking egg, milk and cheese dishes. • Cooking cakes and breads. • Melting chocolate.
6 (60%)	<ul style="list-style-type: none"> • Cooking veal. • Cooking whole fish. • Cooking puddings and custard.
5 (50%)	<ul style="list-style-type: none"> • Cooking ham, whole poultry and lamb. • Cooking rib roast and sirloin tip.
4 (40%)	<ul style="list-style-type: none"> • Thawing meat, poultry and seafood.
3 (30%)	<ul style="list-style-type: none"> • Cooking less tender cuts of meat.
2 (20%)	<ul style="list-style-type: none"> • Taking chill out of fruit. • Softening butter.
1 (10%)	<ul style="list-style-type: none"> • Keeping casseroles and main dishes warm. • Softening butter and cream cheese.
0 (0%)	<ul style="list-style-type: none"> • Standing time

12 OPERATION

Wi-Fi

Connect the appliance to a home Wi-Fi network to use smart functions. See **SMART FUNCTIONS** for more details. Wi-Fi on the appliance can be turned on or off within the Settings menu.

Setting Up Wi-Fi

- 1 Press and hold the **Settings** button for three seconds. The Wi-Fi icon  appears at the top of the display when Wi-Fi is turned on.
- 2 Follow the instructions in the **LG ThinQ** application.

NOTE

- The Wi-Fi icon on the display shows the status of the appliance's network connection. If the Wi-Fi icon is not shown, use the smart phone app to select the Wi-Fi network or connect the product again.

Quick Start and Stop

Using Quick Start

This feature allows you to start the microwave function without pressing the **START/Enter** button.

Cooking for 2 Minutes on High Power

Press **+30 seconds** four times.

- The oven starts immediately and the time counts down in the display.
- Press **+30 seconds** repeatedly to extend the cook time by 30 seconds every time the button is pressed (up to 99 min 59 seconds).

Interrupting Cooking

- To stop the oven during a cycle, open the door or Press **STOP/Clear**.
- To restart cooking, close the door and press **START/Enter**.
- To stop the oven and clear the settings during a cycle, press **STOP/Clear**.

Manual Cooking

Using Manual Cooking

Unless you are using the auto cooking functions, the cook time and power level must be set manually.

Cooking for 5 Minutes, 30 Seconds at 80% Power

- 1 Press **Cook Time**.
- 2 Press the number keys to set the cook time (5:30).
- 3 Press **Power Level**.
- 4 Press **8** to select power level 8, and press **START/Enter**.
 - When cooking is complete, a chime sounds and **END** appears in the display window.

NOTE

- If a power level is not selected, the oven defaults to 100% power.

Using Express Cook

Press the **1** through **6** number buttons to immediately start the microwave function on High for the selected number of minutes.

Cooking for 3 Minutes at High

- 1 Press **3** to start cooking
 - When cooking is complete, a chime sounds and **END** appears in the display window.

Using Multi-Stage Cooking

Program an item to cook in 2 stages with different power levels and cooking times.

- 3 stages can be programmed if the first stage is the Defrost cycle.

Cooking for 3 Minutes at 100% Power and then at 80% for 7 Minutes

- 1 Press **Cook Time** and enter the first cook time (3, 0, and 0).

- 2 Press **Cook Time** and enter the second cook time (**7**, **0**, and **0**).
- 3 Press **Power Level** and enter the power level (**8**).
- 4 Press **START/Enter**.

- 3 Press **Start/Enter**.
 - When the cook time ends, a melody sounds and **END** appears in the display.

NOTE

- Do not use recycled paper products in the microwave oven. They sometimes contain impurities that cause arcing and sparking.

ENGLISH

Cooking Mode

Cook your favorite foods without having to select cooking times and power levels.

Using the Sensor Functions

The sensor features offer convenient cooking or reheating of popular food items automatically using preprogrammed settings.

The Sensor system works by detecting built up steam so there is no need to set cook times or power levels.

- Make sure the door remains closed.
- Opening the door or pressing the **STOP/Clear** button before the steam is detected will stop the process and the oven.
- Appropriate containers and coverings help assure good sensor cooking results.
 - Always use microwavable containers and cover them with lids or vented plastic wrap.
 - Never use tight-sealing plastic covers. They can prevent steam from escaping and cause food to overcook.
 - Match the amount to the size of the container.
 - Fill containers at least half full for best results.
 - Be sure the outside of the cooking container and the inside of the microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.

Sensor Reheat Mode

This feature reheats single servings of previously cooked foods or a plate of leftovers.

- 1 Press **Reheat**.
- 2 Use the number keys or press **Reheat** to enter the desired menu code from the **Sensor Reheat Menu**.

Sensor Reheat Menu

Refer to the information below to set the desired menu item and see the recommended amounts.

- **1 Dinner Plate** (1 - 2 servings)
 - Cookware: Microwave-safe plate
 - Food temperature: Refrigerated
 - Instructions: Cover with lid or vented plastic wrap. After cooking, let stand for 3 minutes.
- **2 Soup / Sauce** (1 - 4 cups)
 - Cookware: Microwave-safe bowl
 - Food temperature: Refrigerated
 - Instructions: Cover with vented plastic wrap. After cooking, stir and let stand for 3 minutes.
- **3 Casserole** (1 - 4 cups)
 - Cookware: Microwave-safe bowl
 - Food temperature: Refrigerated
 - Instructions: Cover with vented plastic wrap. After cooking, let stand for 3 minutes.
- **4 Pizza** (1 - 3 slices)
 - Cookware: Microwave-safe dish
 - Food temperature: Refrigerated
 - Instructions: Unwrap and place food on a microwave-safe dish.
- **5 Baked Goods** (1 - 4 pieces)
 - Cookware: Paper towel
 - Food temperature: Room
 - Instructions: Place on paper towel. Do not cover.

! WARNING

- Be careful when handling the container. Microwave heating of beverages can result in delayed eruptive boiling. Therefore, care must be taken when handling the container.

Sensor Cook Mode

Cook your favorite foods automatically using preset programs.

14 OPERATION

1 Press **Cook**.

2 Use the number keys or press **Cook** to enter the desired menu code from the **Sensor Cook Menu**.

3 Press **START/Enter**.

- When the cook time ends, a melody sounds and **END** appears in the display.

Sensor Cook Menu

Refer to the information below to set the desired menu item and see the recommended amounts.

- **1 Rice** (0.5 - 2 cups)
 - Cookware: Deep and large microwave-safe bowl
 - Food temperature: Room
 - Instructions: Put the rice and water in the bowl as below.
Rice 0.5 cup (96 g), water 1-1/3 cups (314 g)
Rice 1 cup (192 g), water 2-1/4 cups (531 g)
Rice 1.5 cups (288 g), water 3-1/4 cups (789 g)
Rice 2 cups (384 g), water 4-1/2 cups (1062 g)
Cover with vented plastic wrap. After cooking, let stand 5-10 minutes.
- **2 Frozen Lasagna** (10 - 21 oz)
 - Food temperature: Frozen
 - Instructions: Remove outer packaging. Slit cover. If not in a microwave-safe container, transfer it to a microwave-safe plate covered with vented plastic wrap. After cooking, let stand in microwave oven for 3 minutes.
- **3 Fish Fillets** (4 - 16 oz)
 - Cookware: Microwave-safe plate
 - Food temperature: Refrigerated
 - Instructions: Cover with vented plastic wrap. After cooking, let stand for 5 minutes.
- **4 Shrimp** (4 - 16 oz)
 - Cookware: Microwave-safe plate
 - Food temperature: Refrigerated
 - Instructions: Cover with vented plastic wrap. After cooking, let stand for 2 minutes.
- **5 Chicken Pieces** (4 - 32 oz)
 - Cookware: Microwave-safe plate
 - Food temperature: Refrigerated
 - Instructions: Cover with vented plastic wrap. After cooking, let stand for 3 minutes.

• **6 Ground Meat** (4 -16 oz.)

- Cookware: Microwave-safe bowl
- Food temperature: Room
- Instructions: Cover with vented plastic wrap. Stir after cooking.

• **7 Casserole** (1 - 4 cups)

- Cookware: Microwave-safe bowl
- Food temperature: Room
- Instructions: Cover with vented plastic wrap. After cooking, let stand for 3 minutes.

• **8 Boiling Water** (1 - 2 cups (240 ml/cup))

- Cookware: Microwave-safe cup
- Food temperature: Room
- Instructions: After cooking, stir to complete reheating

! WARNING

- Be careful when handling the container. Microwave heating of beverages can result in delayed eruptive boiling. Therefore, care must be taken when handling the container.

Sensor Popcorn Mode

Prepare microwave popcorn simply and easily, one bag at a time.

1 Press **Popcorn**.

2 Press **START/Enter**.

- When the cook time ends, a melody sounds and **END** appears in the display.

! CAUTION

- Only pop popcorn in a microwavable container or in commercial packages designed for microwave ovens.
- Do not reuse popcorn bags.
- Do not leave microwave unattended while popping corn.
- Follow directions on bag.

Sensor Popcorn Menu

Refer to the information below to set the desired menu item and see the recommended amounts.

• **Popcorn(PoP)** (2.0 - 3.5 oz)

- Pop only one package at a time. For best results, use a fresh bag of popcorn. Place a

bag of prepackaged microwave popcorn on the center of the glass tray.

Sensor Potato Mode

Setting the Potato Function

- 1** Press **Potato**.
- 2** Press **START/Enter**.
- 3** Press **STOP/Clear** to cancel the sensor potato function at any time.

Sensor Potato Menu

Refer to the information below to set the desired menu item and see the recommended amounts.

- **Potato(Pot)** (1 - 4 ea (approx. 7 - 9 oz each))
 - Cookware: Paper towel on the glass tray
 - Food temperature: Room
 - Instructions: Pierce skin with a fork and place on paper towel on the glass tray. Do not cover. After cooking, let stand for 5 minutes.

Sensor Vegetable Mode

Setting the Vegetable Function

- 1** Press **Vegetable**.
- 2** Use the number keys or press **Vegetable** to enter a category from the menu below.
- 3** Press **START/Enter**.
- 4** Press **STOP/Clear** to cancel the sensor vegetable function at any time.

Sensor Vegetable Menu

Refer to the information below to set the desired menu item and see the recommended amounts.

- **1 Fresh vegetable (Hard)** (1 - 4 cups)
 - Cookware: Microwave-safe bowl
 - Food temperature: Refrigerated
 - Hard vegetables: Carrot, Beet etc.
 - Instructions: Add water (1 - 2 cups: 2 tbsp water, 3 - 4 cups: 4 tbsp water). Cover with

vented plastic wrap. After cooking, let stand for 3 minutes.

- **2 Fresh vegetable (Soft)** (1 - 4 cups)
 - Cookware: Microwave-safe bowl or casserole
 - Food temperature: Refrigerated
 - Soft vegetables: Cauliflower, Broccoli, Spinach etc.
 - Instructions: Add water (1 - 2 cups: 2 tbsp water, 3 - 4 cups: 4 tbsp water). Cover with vented plastic wrap. After cooking, let stand for 3 minutes.
- **3 Frozen vegetable** (1 - 4 cups)
 - Cookware: Microwave-safe bowl or casserole
 - Food temperature: Frozen
 - Instructions: Add water (1 - 2 cups: 2 tbsp water, 3 - 4 cups: 4 tbsp water). Cover with vented plastic wrap. After cooking, let stand for 3 minutes.
- **4 Canned vegetable** (1 - 4 cups)
 - Cookware: Microwave-safe bowl or casserole
 - Food temperature: Room
 - Instructions: Cover with vented plastic wrap. Stir thoroughly after cooking.

Sensor Beverage Mode

Setting the Sensor Beverage Function

- 1** Press **Beverage**.
- 2** Press **START/Enter**.
- 3** Press **STOP/Clear** to cancel the sensor beverage function at any time.

Sensor Beverage Menu

Refer to the information below to set the desired menu item and see the recommended amounts.

- **Tea (tEA)** (1 - 2 cups, 8 oz/240 ml per cup)
 - Cookware: Microwave-safe cup
 - Food temperature: Room
 - Instructions: Pour tea into a mug or microwave-safe cup. After cooking, stir to complete reheating.

16 OPERATION

WARNING

- Be careful when handling the container. Microwave heating of beverages can result in delayed eruptive boiling. Therefore, care must be taken when handling the container.

Defrost Mode

Using Defrost Menu

The oven has 4 preset defrost cycles. The **Defrost Menu** shows the suggested defrost cycle for various foods.

- 1 Press **Defrost Weight/Time** to enter the desired menu code.
- 2 Enter the desired amount using the number keys. Then press **START/Enter**.
 - At the chime, open the oven door and turn the food over. Remove any food that has thawed. Return the items which are still frozen to the oven, and press **Start/Enter** to complete the defrost cycle.

Setting Defrost Time

Use this feature to manually set the defrost time.

- 1 Press **Defrost Weight/Time** five times.
- 2 Enter the desired defrosting time using the number keys. (For 2 minutes: **2**, **0**, and **0**)
- 3 Press **START/Enter**.

NOTE

- The countdown appears in the display after **Start/Enter** is pressed. The oven chimes once during the defrost cycle.
- When using Defrost, enter the net weight in pounds and tenths of pounds (the weight of the food minus the container).

Defrost Menu

Refer to the information below to set the desired menu item and see the recommended amounts.

- **1 Meat** (0.1 - 6.0 lbs)
 - Beef: Ground beef, round steak, stew cubes, tenderloin steak, pot roast, rib roast, rump roast, chuck roast, hamburger patties

- Lamb: Chops (1 inch thick), rolled roast
- Pork: Chops (0.5 inch thick), hot dogs, spareribs, country-style ribs, rolled roast, sausage
- Veal: Cutlets (1 lb, 0.5 inch thick)

When the oven beeps, turn food over. After defrosting, let stand for 5-15 minutes.

- **2 Poultry** (0.1 - 6.0 lbs)
 - Poultry: Whole, cut-up, breast (boneless)
Rinse chicken cavity with tap water and let stand for 60 minutes after cooking for better results.
 - Cornish hens: Whole
 - Turkey: Breast

When the oven beeps, turn food over. After defrosting, let stand for 30 minutes.

- **3 Fish** (0.1 - 6.0 lbs)
 - Fish: Fillets, whole steaks
 - Shellfish: Crab meat, lobster tails, shrimp, scallops

When the oven beeps, turn food over. After defrosting, let stand for 5-10 minutes.

- **4 Bread** (0.1 - 1.0 lbs)
 - Muffins, rolls, cake

When the oven beeps, turn food over. After defrosting, let stand for 1-2 minutes.

- **5 Set time**
 - To defrost by time rather than weight, press **Defrost Weight/Time** five times, enter the amount of time you wish to defrost, then press **START/Enter**.

Soften/Melt Mode

The oven uses low power to soften foods (butter, ice cream, cream cheese, frozen juice) and melt foods (butter/margarine, chocolate, cheese, marshmallows).

- 1 Press **Soften/Melt**.
- 2 Press **Soften/Melt** to enter the desired menu code from the **Soften or Melt Menu**.
- 3 Use the number keys to enter the desired amount. Then press **START/Enter**.

Soften Menu

Refer to the information below to set the desired menu item and see the recommended amounts.

- **1 Butter** (1, 2 or 3 sticks (4 oz/1 stick))
 - Cookware: Microwave-safe dish
 - Food temperature: Refrigerated
 - Instructions: Unwrap and place food in oven. Butter will be at room temperature and ready for use in a recipe. When using ½ stick, press **Cook Time** and press the number keys to set the cooking time(0:40). Press **Power Level** and press **2** to select power level 2. Press **START/Enter**.
- **2 Ice Cream** (Pint, Quart, Half Gallon)
 - Food temperature: Frozen
 - Instructions: Remove lid and cover. Place food in oven. Ice cream will be soft enough to make scooping easier.
- **3 Cream Cheese** (3 or 8 oz)
 - Cookware: Microwave-safe dish
 - Food temperature: Refrigerated
 - Instructions: Unwrap and place food in oven. Cream cheese will be at room temperature and ready for use in a recipe.
- **4 Frozen Juice** (6, 12 or 16 oz)
 - Food temperature: Frozen
 - Instructions: Remove top. Frozen juice will be soft enough to mix easily with water.

Melt Menu

Refer to the information below to set the desired menu item and see the recommended amounts.

- **5 Butter / Margarine** (1, 2 or 3 sticks (4 oz/1 stick))
 - Cookware: Microwave-safe bowl
 - Food temperature: Refrigerated
 - Instructions: Unwrap and place food in oven. After heating, stir to complete melting. When using ½ stick, press **Cook Time** and press the number keys to set the cooking time(0:30). Press **Power Level** and press **10** to select power level 10. Press **START/Enter**.
- **6 Chocolate** (4 or 8 oz)
 - Cookware: Microwave-safe bowl
 - Food temperature: Room
 - Instructions: Chocolate chips or squares of baking chocolate may be used. Unwrap and place food in oven. After heating, stir to complete melting.
- **7 Cheese** (8 or 16 oz)
 - Cookware: Microwave-safe bowl
 - Food temperature: Refrigerated

- Instructions: Use processed cheese food only. Unwrap and cut into cubes. Place food in oven. Stir the food at the beep. After heating, stir to complete melting.

• 8 Marshmallows (5 or 10 oz)

- Cookware: Microwave-safe bowl
- Food temperature: Room
- Instructions: Unwrap and place food in oven. After heating, stir to complete melting.

Cookware Guide

Microwave-Safe Cookware

Use microwavable cookware.

• Ovenproof Glass

- Ovenproof glassware that is treated for high intensity heat so it is heat-resistant is microwave-safe.
- Use utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metal rims.
- Do not use delicate glassware, such as tumblers or wine glasses, as these might shatter when heated.

• China

- Use bowls, cups, serving plates, pottery, stoneware, ceramic, and platters without metal rims or handles. Many containers made of these materials are microwave-safe, but test them before use.

• Plastic

- **Plastic Storage Containers:** Use plastic dishes, cups, semi-rigid freezer containers and plastic bags only for short cooking times. Do not use them when cooking food for long periods or at high power levels, as the hot food will eventually warp or melt the plastic.
- **Plastic wrap (as a cover):** Lay the plastic wrap loosely over the dish and press it to the sides. Vent plastic wrap by turning back one edge slightly to allow excess steam to escape. The dish should be deep enough so that the plastic wrap will not touch the food. As the food heats it may melt the plastic wrap wherever the wrap touches the food.
- **Plastic Cooking Bags:** Provided they are specially made for cooking, cooking bags are microwave safe. Remember to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking in the microwave oven, as they will melt and rupture.

18 OPERATION

- **Plastic Microwave Cookware:** A variety of shapes and sizes of microwave cookware are available. You may be able to use items you already have on hand rather than investing in new kitchen equipment.
- **Paper**
 - Use paper towels, waxed paper, paper napkins, and paper plates with no metal rims or design. Look for the manufacturer's label for use in the microwave oven.
 - Paper plates and containers are convenient and safe to use in the microwave oven, provided that the cooking time is short and the foods to be cooked are low in fat and moisture. Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy foods such as bacon are cooked.
 - Avoid colored paper products as the color may run. Do not use recycled paper products in the microwave oven. They may contain impurities which could cause arcing or fires when used in the microwave.
- **Tableware**
 - Many containers made of pottery, stoneware and ceramic are also microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test.
 - Do not put plates with painted decoration in the oven, as the paint may contain metal and cause arcing.

Microwave-Unsafe Cookware

- **Metal Containers/Metal Decoration**
 - Never use metal or metal-rimmed cookware in the microwave oven.
 - Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning.
 - Metal shields the food from microwave energy and produces uneven cooking. Also avoid metal skewers, thermometers, foil trays, metal-rimmed or metal-banded dinnerware, casserole dishes, etc. The metal rim interferes with normal cooking and may damage the oven.
- **Aluminum Foil**
 - Avoid large sheets of aluminum foil because they hinder cooking and may cause harmful arcing.
 - Use small pieces of foil to shield poultry legs and wings.

- Keep ALL aluminum foil at least 1 inch from the side walls and door of the oven.

- **Wood**

- Wood bowls and boards will dry out and may split or crack when you use them in the microwave oven.
- Baskets react in the same way.

- **Tightly Covered Cookware**

- Be sure to leave openings for steam to escape from covered containers.
- Pierce plastic pouches of vegetables or other food items before cooking.
- Tightly closed pouches could explode.

- **Brown Paper**

- Avoid using brown paper bags.
- They absorb too much heat and could burn.

- **Flawed or Chipped Cookware**

- Any container that is cracked, flawed, or chipped may break in the oven.

- **Metal Twist Ties**

- Remove metal twist ties from plastic or paper bags.
- They become hot and could cause a fire.

Testing Cookware before Use

Most heat resistant and non-metallic cookware is safe for use in your oven. However, some cookware may contain materials that are not suitable for microwave use. Follow the steps below to find out if cookware can be used in the microwave.

- 1** Place the container in question and a glass measuring cup filled with water next to each other inside the oven.
- 2** Heat the container and glass measuring cup for 1 minute at HIGH power.
 - If the water heats up but the container remains cool to the touch, the container is microwave-safe.
 - If the temperature of the water does not change but the container becomes warm, it is not safe for use in the microwave oven.

CAUTION

- Some items with high lead or iron content are not suitable for microwave cooking.
- Cookware should be checked to ensure that it is suitable for use in the microwave.

- Always be careful when taking cookware out of the oven. Some dishes absorb heat from the cooked food and may be hot.

Cooking Guide

Cooking Tips

Carefully monitor the food in the microwave oven while it is cooking. Directions given in recipes to elevate, stir, etc., are the minimum steps recommended. If food is overcooked (dry), undercooked, or unevenly cooked, make adjustments before or during cooking to correct the problem.

• Overcooked or Dry Food

- **Sprinkling:** Sprinkle low-moisture foods such as roasts and vegetables with water before cooking, or cover them to retain moisture.
- **Density:** Light, porous food such as cakes and breads cook more quickly than heavy, dense foods such as roasts and casseroles.
- **Shielding:** Cover the corners of square dishes with small strips of aluminum foil to prevent overcooking. Don't use too much foil, and secure the foil to the dish. Foil can cause arcing if it gets too close to the oven walls during cooking.
- **Bones and Fat:** Bones conduct heat, and fat cooks more quickly than meat. Take care with bony or fatty cuts of meat.

• Undercooked Food

- **Covering:** Cover food with a microwave-safe lid, parchment paper (not waxed paper), or plastic wrap to trap heat and steam and cook food more quickly.
- **Standing Time:** Let food stand for several minutes after being removed from the oven to allow it to finish cooking and help flavors blend and develop.
- **Quantity:** The more food you place in the oven, the longer the required cooking time.
- **Temperature:** Ice-cold ingredients take much longer to cook than room temperature ingredients.

• Unevenly Cooked Food

- **Stirring:** Stir food from the outside toward the center during cooking, as food at the outside of the dish heats more quickly.
- **Arranging:** Turn food over several times during cooking. The upper portion of thick

foods cooks more quickly than the lower portion.

- **Shaping:** Place the thickest portions of foods like meat, poultry or fish toward the outside of the cookware to help them cook more evenly. If possible, shape foods into thin rounds or rings.

• Foods with Skin, Shell or Membrane

- **Skin or Membrane:** Pierce the outsides of foods like potatoes, sausages, or egg whites or yolks before cooking.
- **Shell:** Pierce or remove the shells from eggs, clams, oysters, or other shelled foods before cooking.

• Defrosting Tips

- Remove fish, shellfish, meat, and poultry from its original wrapping paper or plastic package. Otherwise, the wrap close to the foods will hold steam and heat, which can cause the outer surface of the foods to be cooked.
- Remove any metal twist ties.
- Always slit or pierce plastic pouches or packaging.
- Open containers such as cartons before they are placed in the oven.
- If food is foil wrapped, remove foil and place the food in a suitable container.
- The length of defrosting time varies depending on the shape of the food and on how solidly the food is frozen.
- As food begins to defrost, separate the food into pieces so that they can defrost more easily.
- Turn over food during defrosting or standing time. Separate into pieces and remove food as required.
- Let food stand after defrosting. Food should still be somewhat icy in the center when removed from the oven.
- When using Defrost, the weight to be entered is the net weight in pounds and tenths of pounds (the weight of the food minus the container).
- Slit the skins of frozen food such as sausage.
- Bend plastic pouches of food to ensure even defrosting.
- Place food in a shallow container or in a microwave roasting dish to catch the drippings.
- Always underestimate defrosting time. Food should still be somewhat icy in the center when removed from the oven. If defrosted

20 OPERATION

food is still frozen solid in the center, return it to the microwave oven for more defrosting.

- Depending on the shape of the food, some areas may defrost more quickly than others.
- The shape of the package affects how quickly food will defrost. Shallow packages will defrost more quickly than a deep block.
- For best results, shape ground meat into the form of a doughnut before freezing. When defrosting, scrape off thawed meat when the beep sounds and continue defrosting.
- Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips, fish tails, or areas that start to get warm. Make sure the foil does not touch the sides, top, or bottom of the oven. The foil can damage the oven lining.

Precautions

WARNING

- Do not use your microwave oven to cook eggs in the shell. Pressure can build up inside the shell, causing it to burst.
 - Never operate the oven when it is empty. Food or water should always be in the oven during operation to absorb the microwave energy.
-
- To program the oven, press the center of each button firmly. When a button is pressed correctly, a beep sounds and the oven is activated. Do not press several buttons at once.
 - Do not strike the control panel with silverware, utensils, etc. It may be damaged or broken.
 - Always be careful when taking cookware out of the oven. Some dishes absorb heat from the cooked food and may be hot. See the Cookware Guide section for more information.
 - To avoid breakage, allow cookware to cool before rinsing or submerging in water. Always allow the turntable to cool before removing it from the oven.
 - Do not use the oven to dry newspapers or clothes. They may catch fire.
 - Use thermometers that have been approved for microwave oven cooking.
 - The turntable must always be in place when you operate the oven.

SMART FUNCTIONS

LG ThinQ Application

This feature is only available on models with Wi-Fi.

The **LG ThinQ** application allows you to communicate with the appliance using a smartphone.

LG ThinQ Application Features

- **Settings**
 - Allows you to set various options on the oven and in the application.
- **Smart Diagnosis™**
 - This function provides useful information for diagnosing and solving issues with the appliance based on the pattern of use.
- **Scan to Cook**
 - Scan the barcode on a ready-made meal using the LG ThinQ application and send the recommended or customized cooking instructions straight to your oven.
- **Monitoring**
 - This function helps you check the current status, remaining time, cook settings and end time in one place.
- **Product Notifications**
 - Turn on the Push Alerts to receive appliance status notifications. The notifications are triggered even if the **LG ThinQ** application is not open.
- **Timer**
 - You can set the timer from the application.
- **Firmware Update**
 - Keep the appliance updated.

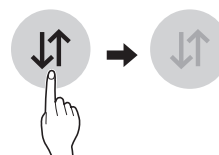
NOTE

- If you change your wireless router, Internet service provider, or password, delete the connected appliance from the **LG ThinQ** application and connect it again.
- This information is current at the time of publication. The application is subject to change for product improvement purposes without notice to users.

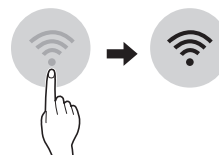
Before Using LG ThinQ Application

- 1 Use a smartphone to check the strength of the wireless router (Wi-Fi network) near the appliance.
 - If the appliance is too far from the wireless router, the signal becomes weak. It may take a long time to connect or fail to install the application.


- 2 Turn off the **Mobile data** or **Cellular Data** on your smartphone.



- 3 Connect your smartphone to the wireless router.



NOTE

- To verify the Wi-Fi connection, check that the  icon on the control panel is lit.
- The appliance supports 2.4 GHz Wi-Fi networks only. To check your network frequency, contact your Internet service provider or refer to your wireless router manual.
- **LG ThinQ** is not responsible for any network connection problems or any faults, malfunctions, or errors caused by network connection.
- The surrounding wireless environment can make the wireless network service run slowly.
- If the appliance is having trouble connecting to the Wi-Fi network, it may be too far from the router. Purchase a Wi-Fi repeater (range extender) to improve the Wi-Fi signal strength.
- The network connection may not work properly depending on the Internet service provider.
- The Wi-Fi may not connect or the connection may be interrupted because of the home network environment.

22 SMART FUNCTIONS

NOTE

- If the appliance cannot be connected due to problems with the wireless signal transmission, unplug the appliance and wait about a minute before trying again.
- If the firewall on your wireless router is enabled, disable the firewall or add an exception to it.
- The wireless network name (SSID) should be a combination of English letters and numbers. (Do not use special characters.)
- Smartphone user interface (UI) may vary depending on the mobile operating system (OS) and the manufacturer.
- If the security protocol of the router is set to **WEP**, network setup may fail. Change the security protocol (**WPA2** is recommended), and register the product again.

try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and the receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:

- (1) This device may not cause harmful interference and
- (2) This device must accept any interference received, including interference that may cause undesired operation.

Any changes or modifications in construction of this device which are not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Installing the LG ThinQ Application

Search for the **LG ThinQ** application from the Google Play Store or Apple App Store on a smartphone. Follow instructions to download and install the application.

Radio Equipment Specifications

Type	Frequency Range	Output Power
Wi-Fi	2412 MHz - 2462 MHz	< 30 dBm
Bluetooth	2402 MHz - 2480 MHz	

FCC Notice

The following notice covers the transmitter module contained in this product.

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to

FCC RF Radiation Exposure Statement

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

This equipment should be installed and operated with a minimum distance of 20 cm (7.8 inches) between the antenna and your body. Users must follow the specific operating instructions for satisfying RF exposure compliance.



Open Source Software Notice Information

To obtain the source code that is contained in this product, under GPL, LGPL, MPL, and other open source licenses that have the obligation to disclose source code, and to access all referred license terms, copyright notices and other relevant documents, please visit <https://opensource.lge.com>.

LG Electronics will also provide open source code to you on CD-ROM for a charge covering the cost of performing such distribution (such as the cost of media, shipping, and handling) upon email request to opensource@lge.com.

This offer is valid to anyone in receipt of this information for a period of three years after our last shipment of this product.

Smart Diagnosis™ Feature

This feature is only available on models with the  or  logo.

Use this feature to help you diagnose and solve problems with your appliance.

NOTE

- For reasons not attributable to LGE's negligence, the service may not operate due to external factors such as, but not limited to, Wi-Fi unavailability, Wi-Fi disconnection, local app store policy, or app unavailability.
- The feature may be subject to change without prior notice and may have a different form depending on where you are located.

- 3 Keep the phone in place until the tone transmission has finished. The display will count down the time. Once the countdown is over and the tones have stopped, the diagnosis will be displayed in the application.

NOTE

- For best results, do not move the phone while the tones are being transmitted.

Using LG ThinQ to Diagnose Issues

If you experience a problem with your Wi-Fi equipped appliance, it can transmit troubleshooting data to a smartphone using the **LG ThinQ** application.

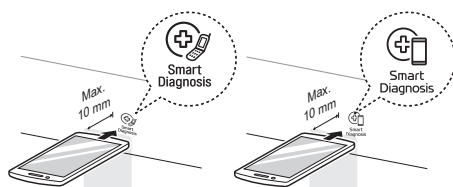
- Launch the **LG ThinQ** application and select the **Smart Diagnosis** feature in the menu. Follow the instructions provided in the **LG ThinQ** application.

Using Audible Diagnosis to Diagnose Issues

Follow the instructions below to use the audible diagnosis method.

- Launch the **LG ThinQ** application and select the **Smart Diagnosis** feature in the menu. Follow the instructions for audible diagnosis provided in the **LG ThinQ** application.

- 1 Press the **START/Enter** button for three seconds.
 - If the display has been locked, you must deactivate the lock and then reactivate it.
- 2 Hold the mouthpiece of your phone in front of the **Smart Diagnosis** logo located on the control panel.



24 MAINTENANCE

MAINTENANCE

Cleaning

Cleaning the Interior

- 1 Use a damp cloth to clean the surfaces of the door and wipe out crumbs between the door and the frame.
- 2 Remove greasy spatters with a soapy cloth and then rinse and dry.
 - Wipe spatters immediately with a wet paper towel, especially after cooking chicken or bacon.
 - If steam accumulates inside or outside of the oven door, wipe the panels with a soft cloth.
 - For stubborn soil, boil a cup of water in the oven for 2 to 3 minutes. Steam will soften the soil. To get rid of odors inside the oven, boil a cup of water with some lemon juice or vinegar in it.
 - If some induction cleaners containing abrasives are used, the appearance of the product may be damaged.

Cleaning the Exterior

- 1 Clean the outside of the oven with soap and water.
- 2 Rinse with clean water and dry with a soft cloth or paper towel.
 - To prevent damage to the internal working parts of the oven, do not allow water to seep into the ventilation openings.
 - The door and door seals should be kept clean. Use warm, soapy water to clean. Rinse off soap residue and dry thoroughly.
 - Frequently wipe metal parts with a damp cloth.

Cleaning the Control Panel

- 1 Open the door to prevent the oven from accidentally starting.
- 2 Wipe with a damp cloth followed immediately by a dry cloth.

- 3 Press **STOP/Clear** after cleaning.

Cleaning the Accessories

Wash the glass tray and rotating ring in mild, sudsy water. For heavily soiled areas, use a mild cleanser and scouring sponge. Dry completely before use.

- The glass tray and rotating ring are dishwasher safe.

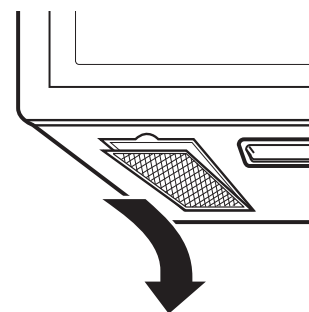
NOTE

- Abrasive cleansers, steel wool pads, gritty wash cloths, some paper towels, etc., can damage the control panel and the interior and exterior oven surfaces.

Cleaning the Grease Filters

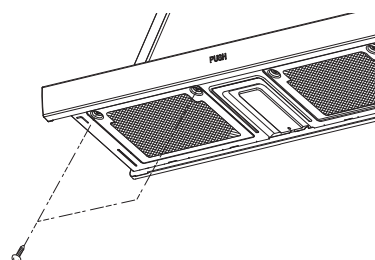
Filters should be cleaned at least once a month or more often if needed.

- 1 To remove, slide the grease filter back slightly and pull it downward.

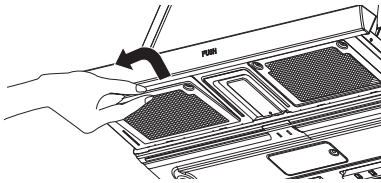


- 2 For the slide-out hood model, press the slide-out hood in slightly to extend it.

- 3 Remove the two screws from the grease filter frame.



- 4** To remove, slide the grease filter forward slightly and pull it downward.



- 5** Soak grease filters in hot water and a mild detergent.

- 6** Rinse well and shake to dry.

- Do not use ammonia or place in a dishwasher. The aluminum will darken.

- 7** To reinstall, slide the filter in on the back side and push it upward to secure it. Insert and tighten the 2 screws.

NOTE

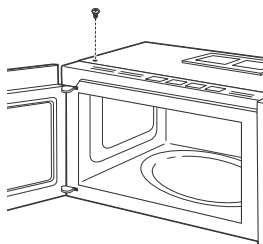
- Do not operate the hood without the filters in place.

Replacing Parts

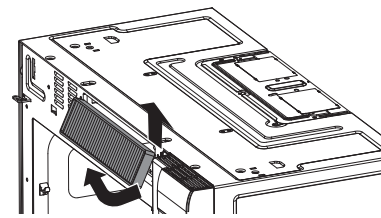
Replacing the Charcoal Filter

If your oven is vented inside, the charcoal filter should be replaced every 6 to 12 months, and more often if necessary. The charcoal filter cannot be cleaned. To order a new charcoal filter, contact an LG Customer Information Center or visit the lg.com website.

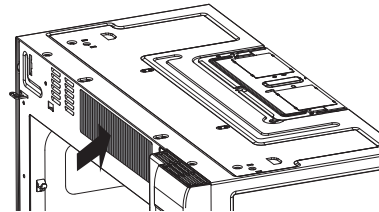
- 1** Unplug the power cord and wear gloves.
- 2** Remove the vent cover screw. Open the oven door, hold both sides of the vent cover and remove it.



- 3** Remove the old charcoal filter.



- 4** Slide a new charcoal filter into place.

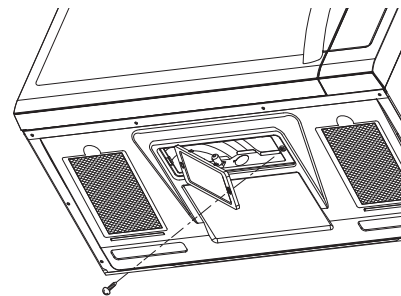


- 5** Slide the bottom of the vent cover into place. Push the top until it snaps into place. Tighten the vent cover screw in place.

- 6** Close the oven door, plug in the power cord and set the clock.

Replacing the Cooktop Light

- 1** Unplug the power cord and wear gloves.
- 2** Remove the bulb cover screws and open the bulb cover.



- 3** Replace the bulb.
 - Use a 130 V, 50 W halogen bulb.
- 4** Close the bulb cover, and tighten the bulb cover screws in place.
- 5** Plug in the power cord and set the clock.