



**APPENDIX H**  
**: USER'S MANUAL**



OWNER'S MANUAL

# MICROWAVE OVEN

**Read this owner's manual thoroughly before operating the appliance  
and keep it handy for reference at all times.**

LMC2075\*\*



MFL69850401\_00

[www.lg.com](http://www.lg.com)

## ***Thank you for purchasing a LG microwave oven.***

Please record the model number and serial number of this unit for future reference. We also suggest you record the details of your contact with LG (LG Electronics U.S.A., Inc.) concerning this unit.

Model No: \_\_\_\_\_

Serial No: \_\_\_\_\_

Dealer: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Dealer Phone No: \_\_\_\_\_

Staple your receipt here for proof of purchase.

Customer Relations  
LG Electronics U.S.A., Inc.  
Service Division Bldg. #3  
201 James Record Rd.  
Huntsville, AL 35824-0126

## **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**

- **Do not attempt to operate this oven with the door open**, since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- **Do not place any object between the oven front face and the door**, or allow soil or cleaner residue to accumulate on sealing surfaces.
- **Do not operate the oven if it is damaged.** It is particularly important that the oven door close properly and that there is no damage to the:
  - door (bent),
  - hinges and latches (broken or loosened),
  - door seals and sealing surfaces.
- **The oven should not be adjusted or repaired** by anyone except properly qualified service personnel.

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## IMPORTANT SAFETY INSTRUCTIONS

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

Download this owner's manual at: <http://www.lg.com>



This is the safety alert symbol. This symbol alerts you to potential hazards that can result in property damage and/or serious bodily harm or death.

All safety messages will follow the safety alert symbol and either the word WARNING or CAUTION. These words mean:



**WARNING** - Indicates a hazardous situation which, if not avoided, could result in death or serious injury.



**CAUTION** - Indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

The safety instructions below will tell you how to use your oven and avoid harm to yourself or damage to your oven.



### WARNING

- **Read all the instructions before using your oven.**
- **As with any appliance, close supervision is necessary when used by children.**
- Read and follow the specific **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY** found on page 2.
- **Do not use** corrosive chemicals or vapors, such as sulfide and chloride, in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- **Do not store** this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
- **Do not use** the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- **Do not use this oven for commercial purposes.** It is made for household use only.
- **When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth.**
- **If your oven is dropped or damaged,** have it thoroughly checked by a qualified service technician before using it again.
- **To reduce the risk of fire in the oven cavity:**
  - **Do not overcook food.** Carefully attend to the microwave oven when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
  - **Do not use the cavity for storage purposes.** Do not leave paper products, cooking utensils or food in the cavity when not in use.
  - Remove wire twist-ties from paper or plastic bags before placing bags in oven.
- **If materials inside the oven ignite:**
  - **Keep oven door closed**
  - **Turn the oven off**
  - **Disconnect the power cord or shut off power at the fuse or circuit breaker panel**

 **WARNING**

- **To avoid electric shock:**
  - **This appliance must be grounded.** Connect only to a properly grounded outlet. See the electrical **GROUNDING INSTRUCTIONS** on page 8.
  - **Do not operate this appliance if it has a damaged cord or plug,** if it is not working properly or if it has been damaged or dropped.
  - **Do not immerse the electrical cord or plug in water.**
  - **Keep cord away from heated surfaces.**
  - **Do not let cord hang over edge of table or counter.**
- **Take care when the door is opened to avoid injury.**
- **To avoid improperly cooking some foods.**
  - **Do not heat any types of baby bottles or baby food.** Uneven heating may occur and possibly cause personal injury.
  - **Do not heat small-necked containers,** such as syrup bottles.
  - **Do not deep-fat fry in your microwave oven.**
  - **Do not attempt home canning in your microwave oven.**
  - **Some products such as whole eggs and sealed containers – for example, closed glass jars – are able to explode and should not be heated in this oven.**
- Do not cover or block any openings on the appliance.
- Use this appliance only for its intended use as described in the manual.
- Do not run the oven empty.
- Secure power cord in the cabinet above the oven.
- **Preserve the oven floor:**
  - **Do not heat the oven floor excessively.**
  - **Do not** allow the gray film on special microwave-cooking packages to touch the oven floor. Put the package on a microwavable dish.
  - **Do not** cook anything directly on the oven floor or turntable. Use a microwavable dish.
  - Keep a browning dish at least 3/16 inch above floor. Carefully read and follow the instructions for the browning dish. If you use a browning dish incorrectly, you could damage the oven floor.
- Install or locate this appliance only in accordance with the provided installation instructions.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
- Liquids, such as water, coffee, or tea can be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present.

**THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**

- To reduce the risk of injury to persons;
  - Do not overheat the liquid.
  - Stir the liquid both before and halfway through heating it.
  - Do not use straight-sided containers with narrow necks.
  - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
  - Use extreme care when inserting a spoon or other utensil into the container.

 **WARNING**

- Do not use the oven for the purpose of dehumidification. (ex. Operating the microwave oven with wet newspapers, clothes, toys, electric devices, plants, soil, pets or any other living matter inside it.) The oven must only be used for heating or cooking food.
  - It can be the cause of serious damage or safety risk such as fire, causing burns or sudden death due to an electric shock.
- This appliance is not intended for use by persons (Including children) With reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. (Young) Children should be supervised to ensure that they do not play with the appliance.
  - Improper use may cause damage such as a fire, electric shock or burn.
- Accessible parts may become hot during use. Young children should be kept away.
  - They may be burnt.
- Children must not be allowed to play with accessories or hang down from the door or any part of the oven.
  - Doing so can cause serious injury and damage.
- If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children shall be kept away unless continuously supervised.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- Do not use recycled paper products.
  - They may contain impurities which may cause sparks and/or fires when used in cooking.
- Do not rinse trays and racks by placing them in water just after cooking. This may cause breakage or Damage.
  - Improper use could result in damage to yore oven.
- 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 adversely affect the life of the appliance and possibly result in a hazardous situation.
- The door or the outer surface may get hot when the appliance is operating.

## FEDERAL COMMUNICATIONS COMMISSION RADIO FREQUENCY INTERFERENCE STATEMENT

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

- Reorient the receiving antenna of the radio or television.
- Relocate the microwave oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave oven into a different outlet so that the microwave oven and the receiver are on different branch circuits.

**The manufacturer** is not responsible for any radio or TV interference caused by **unauthorized modification** to this microwave oven. It is the responsibility of the user to correct such interference.

### **WARNING**

This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. ***Wash hands after handling.***

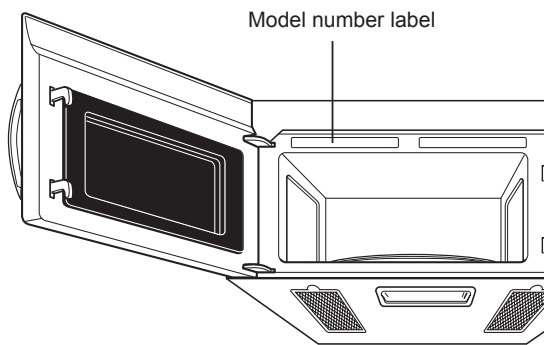
**Read all instructions before using the appliance.  
SAVE THESE INSTRUCTIONS**



## PRODUCT OVERVIEW

### Location of Model Number

To request service information or replacement parts, the service center requires the complete model number of your microwave oven. The model number is on the oven front as shown in the illustration below.



### Electrical Requirements

The oven is designed to operate on a Standard 120 V/60 Hz household outlet. Be sure the circuit is at least 15 A or 20 A and the microwave oven is the only appliance on the circuit. It is not designed for 50 Hz or any circuit other than a 120 V/60 Hz circuit.

### Voltage Warning

The voltage used at the wall receptacle must be the same as specified on the oven name plate located on the back or on the side of the control panel of the oven. Use of a higher voltage is dangerous and may result in a fire or other type of accident causing oven damage. Low voltage will cause slow cooking. In case your microwave oven does not perform normally in spite of proper voltage, remove and reinsert the plug.

### Placement of the Oven

Your microwave oven can be placed easily in your kitchen, family room, or anywhere else in your home. Place the oven on a flat surface such as a kitchen countertop or a specially designed microwave oven cart. Do not place oven above a gas or electric range. Free air flow around the oven is important. Allow at least 4 inches of space at the top, sides, and back of the oven for proper ventilation.

### Do not block the air vents

All air vents should be kept clear during cooking. If air vents are covered during oven operation the oven may overheat. In this case, a sensitive thermal safety device automatically turns the oven off. The oven will be inoperable until it has cooled sufficiently.

### Grounding Instructions

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

#### **WARNING**

- Improper use of the grounding can result in a risk of electric shock.

Consult a qualified electrician or service person if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

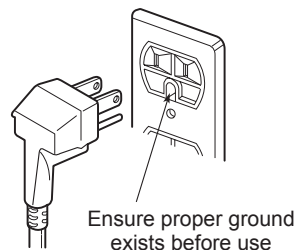
If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance, or . . .

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or service person install an outlet near the appliance. A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer cord sets or extension cords are available and may be used if care is exercised in their use.

If a long cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the extension cord must be a grounding-type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally.

See the separate Installation Instructions for directions on placing the cord properly.

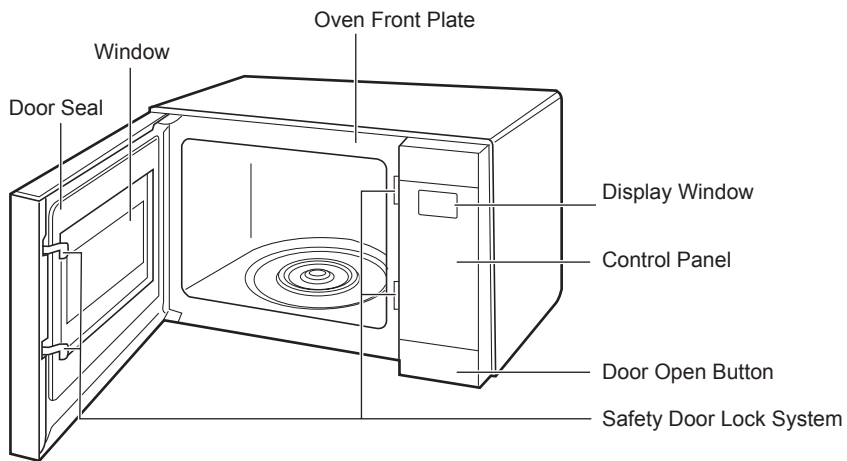


Keep the electrical power cord dry and do not pinch or crush it in any way.

## Oven Specifications

<b>Model</b>	MS2096HST
<b>Power Supply</b>	120 V AC, 60 Hz
<b>Rated Power Consumption</b>	1200 W
<b>Microwave Output</b>	Max. 1200 W*
<b>Frequency</b>	2450 MHz
<b>Rated Current</b>	10.0 A
<b>Overall Dimensions (W x H x D)</b>	23 <sup>7</sup> / <sub>8</sub> x 13 <sup>9</sup> / <sub>16</sub> x 19 <sup>13</sup> / <sub>16</sub> Inch
<b>Oven Cavity Dimensions (W x H x D)</b>	16 <sup>11</sup> / <sub>16</sub> x 11 <sup>1</sup> / <sub>4</sub> x 18 <sup>1</sup> / <sub>16</sub> Inch
<b>Capacity of Oven Cavity</b>	2.0 cu.ft

## Microwave Oven Features

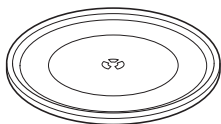


**NOTE**

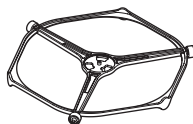
To open the door, push the mark of button printed left.

## Accessories

The turntable rotates in both direction to help food cook more evenly. Do not operate the microwave oven without the glass tray in place.



Glass Tray



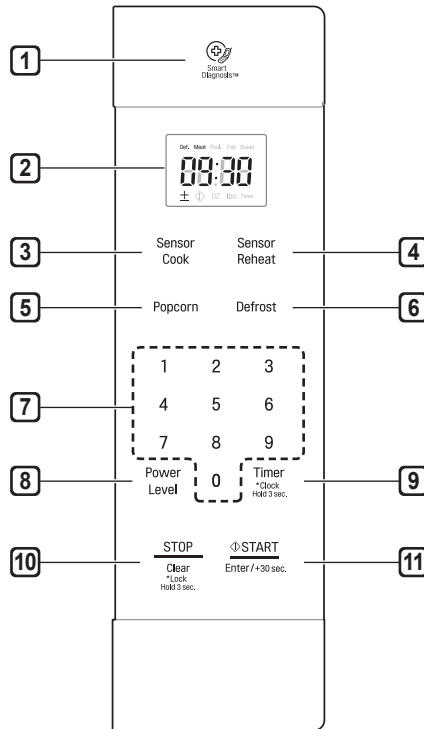
Rotating ring

**NOTE**

This microwave oven is designed for household use only. It is not recommended for commercial use.

## Control Panel Overview

Use the control panel to select the desired cooking function quickly and easily. Simply touch a command key to select the desired function. **For more information on these features, see the OPERATION section.**



### 1 Smart Diagnosis

Hold the mouthpiece of a phone up to this icon when directed to by service center personnel, to help diagnosis problems with the oven when calling for service.

### 2 Display

The display includes a clock and indicators that tell you time of day cooking time settings, and cooking functions selected.

### 3 Sensor Cook

Touch this key to cook potatoes, frozen vegetables, fresh vegetables, frozen entrées, bacons, oat meal, and rice having to select cooking times and power levels.

### 4 Sensor Reheat

Touch this key to reheat beverage, casseroles, pizza, dinner plates, and pies having to select cooking times and power levels.

### 5 Popcorn

Touch this key to pop popcorn having to select cooking times and power levels.

### 6 Defrost

Touch this key to defrost meat, poultry, fish, and breads.

### 7 Number Keys

Touch number keys to enter cooking time, power level, quantities, or weights.

### 8 Power Level

Touch this key to set a cooking power.

### 9 Timer / Clock

- Touch this key to use your microwave oven as a kitchen timer.
- If you press and hold this key for 3 seconds, you will be set the clock.

### 10 Stop / Clear

- Touch this key to stop the oven or clear all entries.
- If you press and hold this key for 3 seconds, you will be lock the key. (Child lock)

### 11 Start / Enter

- This feature allows oven to being functioning.
- Touch this key to cook at 100% cook power for 30 seconds up to 99 min 59 seconds.
- If you touch this key during the cook, cooking times increase to 30 seconds.

# MICROWAVE COOKING TIPS

## Amount of Food

- **If you increase or decrease** the amount of food you prepare, the time it takes to cook that food will also change. For example, if you double a recipe, add a little more than half the original cooking time. Check for doneness and, if necessary, add more time in small increments.

## Starting Temperature of Food

- **The lower the temperature** of the food being put into the microwave oven, the longer it takes to cook. Food at room temperature reheats more quickly than food at refrigerator temperature.

## Composition of Food

- **Food with a lot of fat and sugar** heats faster than food containing a lot of water. Fat and sugar also reach a higher temperature than water during the cooking process.
- **The more dense the food**, the longer it takes to heat. Very dense food like meat takes longer to heat than lighter, more porous food like sponge cakes.

## Size and Shape

- **Smaller pieces of food** cook faster than larger pieces. Also, same-shaped pieces cook more evenly than different-shaped pieces.
- **With foods that have different thicknesses**, the thinner parts cook faster than the thicker parts. Place the thinner parts of chicken wings and legs in the center of the dish.

## Stirring and Turning Foods

- **Stirring and turning foods** spreads heat quickly to the center of the dish and avoids overcooking at the outer edges of the food.

## Covering Food

Cover food to:

- **reduce** splattering
- **shorten** cooking times
- **keep** food moist

## Releasing Pressure in Foods

- **Several foods** (for example: baked potatoes, sausages, egg yolks, and some fruits) are tightly covered by a skin or membrane. Steam can build up under the membrane during cooking, causing the food to burst. To relieve the pressure and to prevent bursting, pierce these foods before cooking with a fork, cocktail pick, or toothpick.

## Using Standing Time

- **Always allow food to stand** either in or out of the oven after cooking power stops. Standing time after defrosting and cooking allows the temperature to evenly spread throughout the food, improving the cooking results.
- **The length of the standing time** depends on how much food you are cooking and how dense it is. Sometimes it can be as short as the time it takes you to remove the food from the oven and take it to the serving table. However, with larger, denser food items, the standing time may be as long as 10 minutes.

## Arranging Food

For best results, place food evenly on the plate. You can do this in several ways:

- **If you are cooking several items of the same food**, such as baked potatoes, place them in a ring pattern for uniform cooking.
- **When cooking foods of uneven shapes or thickness, such as chicken breasts**, place the smaller or thinner area of the food towards the center of the dish where it will be heated last.
- **Layer thin slices of meat** on top of each other.
- **When you cook or reheat whole fish, score** the skin to prevent cracking.
- **Do not** let food or a container touch the top or sides of the oven. This will prevent possible arcing.

## Using Aluminum Foil

Metal containers should not be used in a microwave oven. However, if you have purchased food which is prepackaged in an aluminum foil container, refer to the instructions on the package. When using aluminum foil containers, cooking times may be longer because microwaves will only penetrate the exposed top of the food and not the bottom or the sides. If using aluminum containers without package instructions, follow these guidelines:

- **Place** the aluminum foil container in a glass bowl and add water so that it covers the bottom of the container, but not more than ¼ in. (.64 cm) deep. This ensures even heating of the container bottom.
- **Always remove** the container lid to avoid damage to the oven.
- **Use only** undamaged containers.
- **Do not use** containers taller than ¾ in. (1.9 cm).
- **Container must be** at least half filled.
- **To avoid arcing**, there must be a minimum ¼ in. (.64 cm) between the aluminum container and the walls of the oven and also between two aluminum containers.
- **Always place** the container on the turntable.
- **Shield** parts of food that may cook quickly, such as wing tips and leg ends of poultry, with small pieces of aluminum foil.
- **Heating food** in aluminum foil containers usually takes up to double the time compared to reheating in plastic, glass, china, or paper containers. The cooking time will vary depending upon the type of container you use.
- **Let food stand** for 2 to 3 minutes after heating so that heat is spread evenly throughout the container.

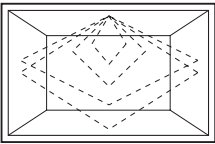
## Do Not Can or Sterilize in Oven

- **Do not** try to can food in the oven. Closed glass jars may explode, resulting in damage to the oven.
- **Do not** use the microwave oven to sterilize objects (baby bottles, etc.). It is difficult to keep the oven at the high temperature needed for sterilization.

## Cooking Guide

Cooking with your new oven offers a wide variety of food preparation options: microwave cooking.

**Microwave cooking** uses very short, high-frequency radio waves. The movement of the microwaves through the food generates heat and cooks most foods faster than regular methods, while retaining their natural texture and moisture. Microwave cooking heats food directly, not the cookware or the interior of the oven. Reheating is easy and defrosting is particularly convenient because less time is spent in food preparation.

	Microwave
<b>Cooking Method</b>	 <p>Microwave energy is distributed evenly throughout the oven for fast, thorough cooking of food.</p>
<b>Heat Source</b>	Microwave energy.
<b>Benefits</b>	<ul style="list-style-type: none"> <li>• Fast, high efficiency cooking.</li> <li>• Oven and surroundings do not get hot.</li> <li>• Easy clean-up</li> </ul>

## Cookware Guide

### Microwave Cooking

Most heat-resistant, non-metallic cookware is safe for use in the microwave oven.

#### Testing Cookware Before Using

- 1 Place the empty cookware in the microwave oven.
- 2 Measure 1 cup of water in a glass measuring cup and place it in the oven beside the cookware.
- 3 Microwave on 100% power for 1 minute. If the dish is warm, it should not be used for microwave cooking.

Cookware	Microwave
Heat-Resistant Glass, Ceramic Glass	Yes
Ceramics, China	Yes (Do not use china with gold or silver trim.)
Metal Cookware	No
Non Heat-Resistant Glass	No
Microwave-Safe Plastic	Yes
Plastic Wrap, Wax Paper	Yes
Paper Products	Yes
Straw, Wicker, and Wood	Yes

\* Use only microwave cookware that is safe to 450°F

#### NOTE

- NEVER operate the microwave mode while the oven is empty.

# OPERATION

## Using the Microwave Oven

This section discusses the concepts behind microwave cooking and introduces you to the basics you need to know to operate your microwave oven. Please read this information before using your oven.

### CAUTION

To avoid risk of personal injury or property damage, do not use stoneware, metal utensils, or metal trimmed utensils in the oven.

## Audible Signals

Audible signals are available to guide you when setting and using your oven:

- A tone will sound each time you touch a key.
- A melody signals the end of a Timer countdown.
- A melody signals the end of a cooking cycle.

## Clock

**Example: To set the clock for 10:30(AM).**

- 1 Touch **STOP/Clear**.
- 2 Touch and hold until **12H** appears in the display. (approximately 3 second)
- 3 Touch **START/Enter/+30sec**.
- 4 Touch the Number keys to set the time. (10:30)
- 5 Touch **START/Enter/+30sec**.

### NOTE

- You can switch between 12 and 24 by touching **Timer/Clock** after step 2.

### CAUTION

To avoid risk of personal injury or property damage, do not run oven empty.

## Interrupting Cooking

Stop the oven during a cycle by opening the door. The oven stops heating and the fan stops, but the light stays on. To restart cooking, close the door and touch **START**.

**To stop cooking, open the door and touch STOP/CLEAR.**

## Child Lock

Use this safety feature to lock the control panel when cleaning the oven, or so children cannot use oven unsupervised.

**Example: To set the child lock.**

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

**Example: To cancel the child lock.**

- 1 Touch **STOP/Clear** and hold until **loc** disappears in the display. (approximately 3 seconds)

### NOTE

- If the time of day was already set, The time of day will appear on the display window after 1 second.
- If the Child Lock was already set and you touch another key pad, The ward Loc shows in the display.
- After the Child Lock is turned off, The oven will operate normally.

## Timer

Your microwave oven can be used as a kitchen timer. You can set up to 99 minutes, 99 seconds.

**Example: To set 3 minutes.**

- 1 Touch **Timer/Clock**.
- 2 Touch the Number keys to set the time. (3:00)
- 3 Touch **START/Enter/+30sec**. Time counting down.



## Quick Start

The QUICK START feature allows you to set 30 seconds intervals of High power cooking with each touch of the START/Clear/+30sec.

**Example: Set 2 minutes of cooking on high power.**

- 1 Touch **STOP/Clear**.
- 2 Touch **START/Enter/+30sec**. 4 times the oven begins cooking and display shows time counting down.

### NOTE

- During QUICK START cooking, you can extend the cooking time up to 99 minutes 59 seconds by repeatedly pressing the START/Enter/+30sec. button.

## How to use manual cooking (timed cooking)

This feature lets you program a specific cook time and power. For best results, there are 10 power level settings in addition to HIGH power (100%). Refer to the "Microwave Power Level Table" for more information.

**Example: To cook for 5 minutes, 30 seconds at 80% power.**

- 1 Touch **STOP/Clear**.
- 2 Touch the Number keys to set the time. (5:30)
- 3 Touch **Power Level**.
- 4 Touch the Number keys to set the power level 8.
- 5 Touch **START/Enter/+30sec**.

### NOTE

- If you do not select a power level, the oven will automatically cook at HIGH (100%) power.

## Microwave Power Levels

Your microwave oven has 10 cook power levels to let you cook or heat a wide variety of foods. Refer to the table below for suggestions:

### Microwave Power Level Table

Power Level	Use
10 (High)	<ul style="list-style-type: none"> <li>• Boiling water.</li> <li>• Making candy.</li> <li>• Cooking poultry pieces, fish &amp; vegetables.</li> <li>• Cooking tender cuts of meat.</li> <li>• Whole poultry.</li> </ul>
9	<ul style="list-style-type: none"> <li>• Reheating rice, pasta &amp; vegetables.</li> </ul>
8	<ul style="list-style-type: none"> <li>• Reheating prepared foods quickly.</li> <li>• Reheating sandwiches.</li> </ul>
7	<ul style="list-style-type: none"> <li>• Cooking egg, milk &amp; cheese dishes.</li> <li>• Melting chocolate.</li> </ul>
6	<ul style="list-style-type: none"> <li>• Cooking veal.</li> <li>• Cooking whole fish.</li> </ul>
5	<ul style="list-style-type: none"> <li>• Cooking ham, whole poultry, &amp; lamb.</li> <li>• Cooking rib roast, sirloin tip.</li> </ul>
4	<ul style="list-style-type: none"> <li>• Thawing meat, poultry &amp; seafood.</li> </ul>
3	<ul style="list-style-type: none"> <li>• Cooking less tender cuts of meat.</li> <li>• Cooking pork chops, roast</li> </ul>
2	<ul style="list-style-type: none"> <li>• Taking chill out of fruit.</li> <li>• Softening butter.</li> </ul>
1	<ul style="list-style-type: none"> <li>• Keeping casseroles &amp; main dishes warm.</li> <li>• Softening butter &amp; cream cheese.</li> </ul>
0	<ul style="list-style-type: none"> <li>• Standing time.</li> </ul>

## Sensor Operation Instruction

Sensor cooking provides exciting new features to make microwave oven easier. Your new microwave oven will guide you, step by step, whether it be simply to reheat food or cook food and sensor menu with all the popular food choices helps you to cook perfectly because it has been pre-programmed and can tell how long to cook or reheat food items.

### Categories :

1. Sensor Cook
  2. Sensor Reheat
  3. Popcorn
- 1** The Sensor system works by detecting Vegetable a build-up of vapor.
  - 2** Make sure the door remains closed.
  - 3** Opening the door or touching the **STOP/Clear** pad before the vapor is detected will abort the process. The oven will stop.
  - 4** Before using Sensor, make sure the exterior of the reheating container and the interior of the oven are dry, to assure the best results.

## Sensor Cooking Guide

Appropriate containers and coverings help assure good sensor cooking results.

- 1** Always use microwavable containers and cover them with lids or vented plastic wrap.
- 2** Never use tight-sealing plastic covers. They can prevent steam from escaping and cause food to overcook.
- 3** Match the amount to the size of the container. Fill containers at least half full for best results.
- 4** 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 Cook

SENSOR COOK allows you to cook most of your favorite foods without having to select cooking times and power levels. This oven automatically determines required cooking times for each food item.

### Example: To cook Oat meal (Example)

- 1** Touch **STOP/Clear**.
- 2** Touch **Sensor Cook** 5 Times.
- 3** Touch **START/Enter/+30sec**. The oven will start automatically.

## Sensor Reheat

The feature reheats single servings of previously cooked foods or a plate of leftovers. Food item in the Sensor Reheat menu include:

1. Beverage
2. Casserole
3. Dinner Plate
4. Pie
5. Pizza

### Example: To reheat CASSEROLE simply follow the steps below.

- 1** Touch **STOP/Clear**.
- 2** Touch **Sensor Reheat** 2 Times.
- 3** Touch **START/Enter/+30sec**. The oven will start automatically.

## Popcorn

This feature makes preparation of microwave popcorn simple and quick... **one bag at a time**.

The automatic popcorn uses the HI power only.

The popping time counts down in the display.

When the popping time is over, melody and End shows. Oven shuts off automatically.

Place one bag only(50-100g) of prepackaged microwave popcorn on a microwave-safe / oven-safe dish on the turntable. The package should be at room temperature.

- 1** Touch **STOP/Clear**.
- 2** Touch **Popcorn**.
- 3** Touch **START/Enter/+30s**. The oven will start automatically.

## Sensor Cook Table

Code	Category	Amount	Direction															
Sc-1	<b>Bacon</b>	2 - 4 slices	Place bacon slices on a microwave bacon rack for best results. (Use dinner plate lined with paper towels if rack is not available.)															
Sc-2	<b>Fresh Vegetable</b>	1 - 4 cups	Place in a microwaveable bowl or casserole. Add water according to the quantity. <ul style="list-style-type: none"> <li>• 1-2 cups : add 2 tbsp water.</li> <li>• 3-4 cups : add 4 tbsp water.</li> </ul> Cover with vented plastic wrap. Let stand 3 minutes after cooking.															
Sc-3	<b>Frozen Entrée</b>	10 - 40 oz.	Remove from outer display package. Slit cover. If not in microwave-safe container, place on a microwaveable plate and cover with vented plastic wrap. After cooking, let stand in microwave oven 3 minutes.															
Sc-4	<b>Frozen Vegetable</b>	1 - 4 cups	Place in a microwaveable bowl or casserole. <ul style="list-style-type: none"> <li>• 1-2 cups : add 2 tbsp water.</li> <li>• 3-4 cups : add 4 tbsp water.</li> </ul> Cover with vented plastic wrap. Let stand 3 minutes.															
Sc-5	<b>Oat meal</b>	½ - 1 cups	<table border="1"> <thead> <tr> <th></th> <th>1 serving</th> <th>2 serving</th> </tr> </thead> <tbody> <tr> <td>Oats</td> <td>½ cup (40 g)</td> <td>1 cup (80 g)</td> </tr> <tr> <td>Water or Milk</td> <td>1 cup (230 g)</td> <td>1 ½ cup (345 g)</td> </tr> <tr> <td>Salt (optional)</td> <td>Dash</td> <td>1/8 tsp.</td> </tr> </tbody> </table> <p>Combine water or milk, salt and oats in large microwave-safe bowl. Cover with vented plastic wrap. Let stand 3 minutes after cooking.</p>		1 serving	2 serving	Oats	½ cup (40 g)	1 cup (80 g)	Water or Milk	1 cup (230 g)	1 ½ cup (345 g)	Salt (optional)	Dash	1/8 tsp.			
	1 serving	2 serving																
Oats	½ cup (40 g)	1 cup (80 g)																
Water or Milk	1 cup (230 g)	1 ½ cup (345 g)																
Salt (optional)	Dash	1/8 tsp.																
Sc-6	<b>Potato</b>	1 - 4 ea	Pierce skin with a fork and place on paper towel. Do not cover. Let stand 5 minutes after cooking.															
Sc-7	<b>Rice</b>	½ - 2 cups	<table border="1"> <thead> <tr> <th></th> <th>½ cup</th> <th>1 cup</th> <th>1 ½ cup</th> <th>2 cup</th> </tr> </thead> <tbody> <tr> <td>Rice</td> <td>96 g</td> <td>192 g</td> <td>288 g</td> <td>384 g</td> </tr> <tr> <td>Water</td> <td>230 g</td> <td>460 g</td> <td>690 g</td> <td>920 g</td> </tr> </tbody> </table> <p>Add rice and water in a deep and large microwave-safe bowl (3 L). Cover with vented plastic wrap. Let stand 5-10 minutes after cooking.</p>		½ cup	1 cup	1 ½ cup	2 cup	Rice	96 g	192 g	288 g	384 g	Water	230 g	460 g	690 g	920 g
	½ cup	1 cup	1 ½ cup	2 cup														
Rice	96 g	192 g	288 g	384 g														
Water	230 g	460 g	690 g	920 g														

### NOTE

- If you open the door or press **STOP** during sensing, the process will be canceled.

## Sensor Reheat Table

Code	Category	Amount	Direction
Sr-1	<b>Beverage</b>	1 - 2 cups (240 ml per cup)	Use a mug or microwave-safe cup. Do not cover. Stir after reheating. (Be careful! The beverage will be very hot! Sometimes liquids heated in cylindrical containers will splash out unexpectedly when the cup is moved.)
Sr-2	<b>Casserole</b>	10 - 20 oz	Place in a microwaveable bowl or casserole. Cover with vented plastic wrap. Let stand 3 minutes.
Sr-3	<b>Dinner plate</b>	1	Place food on a plate. Cover with vented plastic wrap. Let stand 3 minutes after heating.
Sr-4	<b>Pie</b>	10 - 20 oz	Cut leftover pie into pieces. Place food on a microwave-safe dish. Place food in the oven. Choose the menu and weight, press start.
Sr-5	<b>Pizza</b>	1 - 3 slices	This is a reheat function for leftover pizza. Place on paper towel on a microwave safe plate.

## Popcorn Table

Code	Category	Amount	Directions
PoP	<b>Popcorn</b>	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.

### NOTE

- If popcorn bag size is not known, follow manufacturers' instructions and do not use this feature.
- Do not attempt to reheat or cook any unpopped kernels.
- Do not reuse bag. Overcooking can result in an oven fire.
- Prepare one bag only at a time.
- Do not use popcorn popping devices in microwave oven with this feature.
- Do not leave microwave unattended while cooking popcorn.

### CAUTION

Never use a brown paper bag for popping corn.



When popping prepackaged popcorn; Place carefully so the bag does not touch the oven walls. Fold each end of the bag in half toward the center top of the bag.

## Defrost

Four defrost sequences are preset in the oven. The defrost feature provides you with the best defrosting method for frozen foods. The cooking guide will show you which defrost sequence is recommended for the food you are defrosting.

For added convenience, the Auto Defrost includes a built-in beep mechanism that reminds you to check, turn over, separate, or rearrange to get best defrost results. Four different defrosting levels are provided.

1. **Meat**
2. **Poultry**
3. **Fish**
4. **Bread**

\*Available weight  
 Meat : 0.1 - 6.0 lbs.  
 Poultry : 0.1 - 6.0 lbs.  
 Fish : 0.1 - 4.0 lbs.  
 Bread : 0.1 - 2.0 lbs.

**Example: To defrost 1.2 lbs of ground beef.**

- 1 Touch **STOP/Clear**.
- 2 Touch **Defrost 1 Time**.
- 3 Touch **START/Enter/+30sec**.
- 4 Touch the Number keys to set the weight 12.
- 5 Touch **START/Enter/+30sec**. Time counting down.

### NOTE

- When the oven beeps during the DEFROST cycle, open the door and turn, separate, or rearrange the food. Remove any portions that have thawed. Return frozen portions to the oven and touch **START/ENTER** to resume the defrost cycle.

## Weight Conversion Table

Most food weights are given in pounds and ounces. If using pounds, food weights must be entered into Auto Defrost in pounds and tenths of pounds (decimals).

Use the following table if necessary to convert food weights to decimals.

Equivalent Weight	
OUNCES	DECIMAL WEIGHT
1.6	.10
3.2	.20
4.8	.30
6.4	.40
8.0	.50 One-Half Pound
9.6	.60
11.2	.70
12.8	.80
14.4	.90
16.0	1.00 One Pound

## Operating Tips:

- For best results, remove fish, shellfish, meat, and poultry from its original closed paper or plastic package (wrapper). Otherwise, the wrap will hold steam and juice close to the foods, which can cause the outer surface of the foods to cook.
- For best results, shape your ground meat into the form of a doughnut before freezing. When defrosting, scrape off thawed meat when the beep sounds and continue defrosting.
- Place foods in a shallow container or on a microwave roasting rack to catch drippings.
- Food should still be somewhat icy in the center when removed from the oven.

## Auto Defrost Table

Code	Category	Food to be Defrosted
dEF1	<b>MEAT</b> 0.1 - 6.0 kg	<p><b>Beef</b> Ground beef, Round steak, Cubes for stew, Tenderloin steak, Pot roast, Rib roast, Rump roast, Chuck roast, Hamburger patty</p> <p><b>Lamb</b> Chops, Rolled roast</p> <p><b>Pork</b> Chops, Hot dogs, Spareribs, Country-style ribs, Rolled roast, Sausage</p> <p><b>Veal</b> Cutlets (0.5 kg, 20 mm thick)</p> <p>Turn food over at beep. After defrosting, let stand for 5 - 15 minutes.</p>
dEF2	<b>POULTRY</b> 0.1 - 6.0 kg	<p><b>Poultry</b> Whole, Cut-up, Breast (boneless). Rinse chicken cavity with tap water and let stand for 60 minutes for better performance.</p> <p><b>Cornish Hens</b> Whole</p> <p><b>Turkey</b> Breast</p> <p>Turn food over at beep. After defrosting, let stand for 60 minutes.</p>
dEF3	<b>FISH</b> 0.1 - 4.0 kg	<p><b>Fish</b> Fillets, Whole Steaks</p> <p><b>Shellfish</b> Crab meat, Lobster tails, Shrimp, Scallops</p> <p>Turn food over at beep. After defrosting, let stand for 5 - 10 minutes.</p>
dEF4	<b>BREAD</b> 0.1 - 2.0 kg	<p>Sliced bread, Buns, Baguette, etc. Separate slices and place between paper towel or flat plate.</p> <p>Turn food over at beep. After defrosting, let stand for 1 - 2 minutes.</p>

## Defrosting Tips

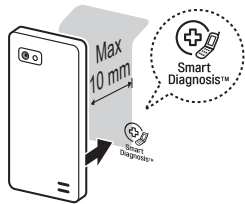
- **When using** Auto Defrost, the weight to be entered is the net weight in pounds and tenths of pounds (the weight of the food minus the container).
- **Before starting**, remove the metal twist-ties which often come with frozen food bags, and replace them with strings or elastic bands.
- **Open containers** such as cartons before they are placed in the oven.
- **Always slit** or pierce plastic pouches or packaging.
- **If food is foil wrapped**, remove foil and place the food in a suitable container.
- **Slit** the skins, if any, of frozen food such as sausage.
- **Bend** plastic pouches of food to ensure even defrosting.
- **Always underestimate** defrosting time. If defrosted food is still icy in the center, return it to the microwave oven for more defrosting.
- **The length** of defrosting time varies according to how solidly the food is frozen.
- **The shape of the package** affects how quickly food will defrost. Shallow packages will defrost more quickly than a deep block.
- **As food begins to defrost**, separate the pieces. Separated pieces defrost more easily.
- **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.
- **For better results**, let food stand after defrosting. (For more information on standing time, see the **Microwave Cooking Tips** section.)
- **Turn over** food during defrosting or standing time. Break apart and remove food as required.

# SMART DIAGNOSIS™

## Using the Smart Diagnosis™ Function

Use this function if you need an accurate diagnosis by an LG Electronics service centre when the product malfunctions or fails. Use this function only to contact the service representative, not during normal operation.

- 1 When instructed to do so by the call centre, hold the mouthpiece of your phone over the Smart Diagnosis™ logo on the controller.



### NOTE

- Do not touch any other buttons.

- 2 With the door opened, press and continue to hold the Clear button for 3 seconds so that **Loc** appears on the display. Continue to hold the Clear button for a further 5 seconds until '5' appears in the display. (so, the Clear button will need to be held for 8 seconds continuously). A tone will then emit from behind the Smart Diagnosis symbol.
- 3 Keep the phone in place until the tone transmission has finished. The display will count down the time.
- 4 Once the countdown is over and the tones have stopped, resume your conversation with the call center agent, who will then be able to assist you in using the information transmitted for analysis.

### NOTE

- For best results, do not move the phone while the tones are being transmitted.
- If the call center agent is not able to get an accurate recording of the data, you may be asked to try again.

# COOKING GUIDE

## Cooking Tips



### WARNING

Do not use aluminum foil during cooking cycle.

### Meat

- 1 No special techniques are required. Meat should be prepared as with conventional cooking. Season if desired. Always thoroughly defrost meat before cooking.
- 2 Place the meat on a microwave roasting rack or microwave-proof plate and place on the turntable.
- 3 Cook according to the Meat Cooking Table (below). Use the longer time for large cuts of meats and the shorter time for small cuts of meats. For thicker chops, use the longer time.
- 4 Turn the meat once halfway through the cooking time.
- 5 Let stand for 5-10 minutes in oven after cooking. The standing time is very important as it completes the cooking process.
- 6 Make sure meat, especially pork, is thoroughly cooked before eating.

### Meat Cooking Table

Meat	Microwave Power	Cooking Time Per Pound
<b>BEEF</b>		
Standing/Rolled Rib		
– Medium	8	9½ to 11½ minutes
– Well-done	8	11½ to 14 minutes
Ground Beef (to brown for casserole)	HIGH(100%)	6½ to 9½ minutes
Hamburgers, Fresh or defrosted (4 oz. each)		
– 2 patties	HIGH(100%)	2½ to 4½ minutes
– 4 patties	HIGH(100%)	3½ to 5½ minutes
<b>PORK</b>		
Loin, Leg Bacon	8	12½ to 16½ minutes
– 4 slices	HIGH(100%)	2½ to 3½ minutes
– 6 slices	HIGH(100%)	3½ to 4½ minutes

### NOTE

- The times listed above are only a guide. Allow for difference in individual tastes and preferences. The times may also vary due to the shape, cut, and composition of the food.

### Poultry

- 1 No special techniques are required. Poultry should be prepared as with conventional cooking. Season if desired.
- 2 Poultry should be thoroughly defrosted. Remove giblets and any metal clamps.
- 3 Prick the skin and brush lightly with vegetable oil unless the poultry is self-basting.
- 4 All poultry should be placed on a microwave roasting rack or a microwave-proof plate and placed on the turntable.
- 5 Cook according to the instructions in the Poultry Cooking Table below. Turn over halfway through the cooking time. Because of its shape, poultry has a tendency to cook unevenly, especially in very bony parts. Turning during roasting helps to cook these areas evenly.
- 6 Let stand for 5-10 minutes in oven after cooking before carving. The standing time is very important, as it completes the cooking process.
- 7 Make sure poultry is thoroughly cooked before eating. Whole poultry is completely cooked when the juices run clear from the inside thigh when it is pierced with a sharp knife. Poultry pieces should be pierced with a sharp knife through the thickest part to ensure that the juices are clear and the flesh is firm.

### Poultry Cooking Table

Poultry	Microwave Power	Cooking Time Per Pound
<b>CHICKEN</b>		
Whole	8	11 to 15 minutes
Breast (boned)	8	10 to 14 minutes
Portions	8	11 to 17 minutes
<b>TURKEY</b>		
Whole	HIGH(100%)	11 to 15 minutes

### NOTE

- The times listed above are only a guide. Allow for difference in individual tastes and preferences. The times may also vary due to the shape, cut, and composition of the food.
- If whole poultry is stuffed, the weight of the stuffed bird should be used when calculating the cooking time.



## Fish

- 1 Arrange fish in a large shallow non-metallic dish or casserole.
- 2 Cover with pierced microwave plastic wrap or casserole lid.
- 3 Place the dish on the turntable.
- 4 Cook according to the instructions in the Fresh Fish Cooking Table below. Flakes of butter can be added to the fish if desired.
- 5 Let stand as directed in the Cooking Table before serving.
- 6 After standing time, check to see that the fish is thoroughly cooked. The fish should be opaque and flake easily.

### Fish Cooking Table

Fish	Microwave Power	Cooking Time Per Pound	Butter	Standing Time
Fish Fillets	HIGH	4 <sup>1</sup> / <sub>2</sub> to 8 minutes	Add 15 to 30 ml (1 to 2 tbsp lemon juice)	2 to 3 minutes
Whole Mackerel, Cleaned and Prepared	HIGH	4 <sup>1</sup> / <sub>2</sub> to 8 minutes	–	3 to 4 minutes
Whole Trout, Cleaned and Prepared	HIGH	5 <sup>1</sup> / <sub>2</sub> to 8 minutes	–	3 to 4 minutes
Salmon Steaks	HIGH	5 <sup>1</sup> / <sub>2</sub> to 8 minutes	Add 15 to 30 ml (1 to 2 tbsp lemon juice)	3 to 4 minutes

## Heating/Reheating Guide

To heat or reheat successfully in the microwave, it is important to follow several guidelines. Measure the amount of food in order to determine the time needed to reheat. Arrange the food in a circular pattern for best results. Room temperature food will heat faster than refrigerated food. Canned foods should be taken out of the can and placed in a microwavable container. The food will be heated more evenly if covered with a microwavable lid or plastic wrap and vented. Remove cover carefully to prevent steam burns. Use the following table as a guide for reheating cooked food.

Items	Cook Time (At High)	Special Instructions
Sliced meat 3 slices (¼ -inch thick)	1 - 2 minutes	Place sliced meat on microwavable plate. Cover with plastic wrap and vent. <b>Note:</b> Gravy or sauce helps to keep meat juicy.
Chicken pieces 1 breast 1 leg and thigh	2 - 3½ minutes 1½ - 3 minutes	Place chicken pieces on microwavable plate. Cover with plastic wrap and vent.
Fish fillet (6-8 oz.)	2 - 4 minutes	Place fish on microwavable plate. Cover with plastic wrap and vent.
Lasagna 1 serving (10½ oz.)	6 - 8 minutes	Place lasagna on microwavable plate. Cover with plastic wrap and vent.
Casserole 1 cup 4 cups	1 - 3½ minutes 5 - 8 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Casserole – cream or cheese 1 cup 4 cups	1½ - 3 minutes 3½ - 5½ minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Sloppy Joe or Barbecued Beef 1 sandwich (½ cup meat filling) without bun	1 - 2½ minutes	Reheat filling and bun separately. Cook filling covered in microwavable casserole. Stir once. Heat bun as directed in table below.
Mashed potatoes 1 cup 4 cups	1 - 3 minutes 5 - 8 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Baked beans 1 cup	1½ - 3 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Ravioli or pasta in sauce 1 cup 4 cups	2½ - 4 minutes 7½ - 11 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Rice 1 cup 4 cups	1½ - 3½ minutes 4 - 6½ minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Sandwich roll or bun 1 roll	15 - 30 seconds	Wrap in paper towel and place on glass microwavable rack
Vegetables 1 cup 4 cups	1½ - 2½ minutes 4 - 6 minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.
Soup 1 serving (8 oz.)	1½ - 2½ minutes	COOK covered in microwavable casserole. Stir once halfway through cooking.

## Fresh Vegetable Guide

Vegetable	Amount	Cook Time At High (Minute)	Instructions	Standing Time
Artichokes (8 oz.each)	2 medium 4 medium	5 - 8 10 - 13	Trim. Add 2 tsp water and 2 tsp juice. Cover.	2 - 3 minutes
Asparagus, Fresh, Spears	1 lb.	3 - 6	Add ½ cup water. Cover.	2 - 3 minutes
Beans, Green and Wax	1 lb.	7 - 11	Add ½ cup water in 1½ qt. casserole. Stir halfway through cooking.	2 - 3 minutes
Beets, Fresh	1 lb.	12 - 16	Add ½ cup water in 1½ qt. covered casserole. Rearrange halfway through cooking.	2 - 3 minutes
Broccoli, Fresh, Spears	1 lb.	4 - 8	Place broccoli in baking dish. Add ½ cup water.	2 - 3 minutes
Cabbage, Fresh, Chopped	1 lb.	4 - 7	Add ½ cup water in 1½ qt. covered casserole. Stir halfway through cooking.	2 - 3 minutes
Carrots, Fresh, Sliced	2 cups	2 - 4	Add ¼ cup water in 1 qt. covered casserole. Stir halfway through cooking.	2 - 3 minutes
Cauliflower, Fresh, Whole	1 lb.	7 - 11	Trim and add ¼ cup water in 1 qt. covered casserole. Stir halfway through cooking.	2 - 3 minutes
Flowerettes, Fresh Celery, Fresh, Sliced	2 cups 4 cups	2½ - 4½ 6 - 8	Slice and add ½ cup water in 1½ qt. covered casserole. Stir halfway through cooking.	2 - 3 minutes
Corn, Fresh	2 ears	5 - 9	Husk and add 2 tbsp water in 1½ qt. baking dish. Cover.	2 - 3 minutes
Mushrooms, Fresh, Sliced	½ lb.	2 - 3½	Place mushrooms in 1½ qt. covered casserole. Stir halfway through cooking.	2 - 3 minutes
Parsnips, Fresh, Sliced	1 lb.	4 - 8	Add ½ cup water in 1½ qt. covered casserole. Stir halfway through cooking.	2 - 3 minutes
Peas, Green, Fresh	4 cups	7 - 10	Add ½ cup water in 1½ qt. covered casserole. Stir halfway through cooking.	2 - 3 minutes
Sweet Potatoes Whole Baking (6-8 oz.each)	2 medium 4 medium	5 - 10 7 - 13	Pierce potatoes several times with fork. Place on 2 paper towels. Turn over halfway through cooking.	2 - 3 minutes 2 - 3 minutes
White Potatoes Whole Baking (6-8 oz.each)	2 potatoes 4 potatoes	5 - 8 10 - 14	Pierce potatoes several times with fork. Place on 2 paper towels. Turn over halfway through cooking.	2 - 3 minutes 2 - 3 minutes
Spinach, Fresh, Leaf	1 lb.	4 - 7	Add ½ cup water in 2 qt. covered casserole.	2 - 3 minutes
Squash, Acorn or Butternut, Fresh	1 medium	6 - 8	Cut squash in half. Remove seeds. Place in 8 x 8-inch baking dish. Cover.	2 - 3 minutes
Zucchini, Fresh, Sliced	1 lb.	4½ - 7½	Add ½ cup water in 1½ qt. covered casserole. Stir halfway through cooking.	2 - 3 minutes
Zucchini, Fresh, Whole	1 lb.	6 - 9	Pierce. Place on 2 paper towels. Turn over and rearrange halfway through cooking.	2 - 3 minutes

# MAINTENANCE

## Caring for the Microwave Oven

### Keep the inside of the oven clean

Food spatters or spilled liquids stick to oven walls and between the seal and door surfaces. It is best to wipe up spillovers with a damp cloth right away. Crumbs and spillovers will absorb microwave energy and lengthen cooking times and may even damage the oven. Use a damp cloth to wipe out crumbs that fall between the door and the frame. It is important to keep this area clean to assure a tight seal. Remove greasy spatters with a soapy cloth then rinse and dry. Do not use harsh detergent or abrasive cleaners. Anti-bacterial claim based on internal testing with e-coli and staphylococcus bacteria, showing coating prevents 99.99 % of bacterial growth on the surface of the cavity of NeoChef.

### Keep the outside of the oven clean

Disconnect the mains plug from the power outlet before cleaning the oven to eliminate the possibility of electric shock. Clean the outside of your oven with soap and water then with clean water and dry with a soft cloth or paper towel. To prevent damage to the operating parts inside the oven, the water should not be allowed to seep into the ventilation openings. To clean control panel, open the door to prevent the oven from accidentally starting, and wipe a damp cloth followed immediately by a dry cloth. Press STOP after cleaning.

If steam accumulates inside or around the outside of the oven door, wipe the panels with a soft cloth. Steam or condensation build up inside the door is normal if foods are heated for a long period on higher power levels. This is not a malfunction. The condensation will eventually evaporate. Try covering the food or vary the heating levels and time to reduce any condensation forming in the door, this may also occur when the oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.

The door and door seals should be kept clean. Use only warm, soapy water, rinse then dry thoroughly. DO NOT USE ABRASIVE MATERIALS, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS.

Metal parts will be easier to maintain if wiped frequently with a damp cloth.

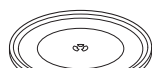
### NOTE

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

**To clean the glass tray and rotating ring,** wash in mild, sudsy water.

For heavily soiled areas use a mild cleanser and scouring sponge.

The glass tray and rotating ring are dishwasher safe.



Glass Tray



Rotating Ring

## Microwave Utensil Guide

Use	Do Not Use
<p><b>OVENPROOF GLASS</b> (treated for high intensity heat): utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metallic trim.</p> <p><b>CHINA:</b> bowls, cups, serving plates, and platters without metallic trim.</p> <p><b>PLASTIC:</b> 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.  Use plastic dishes, cups, semi-rigid freezer containers and plastic bags only for short cooking time. <b>Use these with care because the plastic may soften from the heat of the food.</b></p> <p><b>PAPER:</b> Paper towels, waxed paper, paper napkins, and paper plates with no metallic trim or design. Look for the manufacturer's label for use in the microwave oven.</p> <p><b>Note:</b> Do not use recycled paper products in the microwave oven. They sometimes contain impurities that cause arcing and sparking.</p>	<p><b>METAL CONTAINERS::</b> Metal shields the food from microwave energy and produces uneven cooking. Also avoid metal skewers, thermometers, or foil trays. Metal containers can cause arcing, which can damage the microwave oven.</p> <p><b>METAL DECORATION:</b> Metal-trimmed or metal-banded dinnerware, casserole dishes, etc. The metal trim interferes with normal cooking and may damage the oven.</p> <p><b>ALUMINUM FOIL:</b> 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.</p> <p><b>WOOD:</b> Wooden 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.</p> <p><b>TIGHTLY COVERED UTENSILS:</b> 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.</p> <p><b>BROWN PAPER:</b> Avoid using brown paper bags. They absorb too much heat and could burn.</p> <p><b>FLAWED OR CHIPPED UTENSILS:</b> Any container that is cracked, flawed, or chipped may break in the oven.</p> <p><b>METAL TWIST TIES:</b> Remove metal twist ties from plastic or paper bags. They become hot and could cause a fire.</p>

## Microwave-Safe Utensils

### Never use metal or metal trimmed utensils in using microwave function

Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning. Most heat resistant non metallic cooking utensils are safe for use in your oven. However, some may contain materials that render them unsuitable as microwave cookware. If you have any doubts about a particular utensil, there's a simple way to find out if it can be used in the microwave.

Place the utensil in question next to a glass bowl filled with water in using microwave function. Microwave at power HIGH for 1 minute. If the water heats up but the utensil remains cool to the touch, the utensil is microwave-safe.

However, if the water does not change temperature but the utensil becomes warm, microwaves are being absorbed by the utensil and it is not safe for use in using microwave function. You probably have many items on hand in your kitchen right now that can be used as cooking equipment in the microwave. Just read through the following checklist.

### Dinner plates

Many kinds of dinnerware are microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test. Do not heat dinner plates that use any painted on decorative as they will arc if the paint has metallic content.

### Glassware

Glassware that is heat-resistant is microwave-safe. This would include all brands of oven tempered glass cookware.

However, do not use delicate glassware, such as tumblers or wine glasses, as these might shatter as the good warms.

### Plastic storage containers

These can be used to hold foods that are to be quickly reheated. However, they should not be used to hold foods that will need considerable time in the oven as hot foods will eventually warp or melt plastic containers.

### Paper

Paper plates and containers are convenient and safe to use in using microwave function, provided that the cooking time is short and 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. In general, avoid coloured paper products as the colour may run. Some recycled paper products may contain impurities which could cause arcing or fires when used in the microwave.

### Plastic cooking bags

Provided they are made specially for cooking, cooking bags are microwave safe. However, be sure to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking in using microwave function, as they will melt and rupture.

### Plastic microwave cookware

A variety of shapes and sizes of microwave cookware are available. For the most part, you can probably use items you already have on hand rather than investing in new kitchen equipment.

### Pottery, stoneware and ceramic

Containers made of these materials are usually fine for use in using microwave function, but they should be tested to be sure.



### CAUTION

- Some items with high lead or iron content are not suitable as cooking utensils.
- Utensils should be checked to ensure that they are suitable for use in the microwave.

## Food characteristics & microwave cooking

### Keeping an eye on things

Always watch your food while it cooks. Your microwave function is equipped with a light that turns on automatically when the oven is in operation so that you can see inside and check the progress of your food. Directions given in recipes to elevate stir, and the like should be thought of as the minimum steps recommended. If the food seems to be cooking unevenly, simply make the necessary adjustments you think appropriate to correct the problem.

### Factors affecting microwave cooking times

Many factors affect cooking times. The temperature of ingredients used in a recipe makes a big difference in cooking times. For example, a cake made with ice-cold butter, milk, and eggs will take considerably longer to bake than one made with ingredients that are at room temperature. Some of the recipes, particularly those for bread, cake, and custards, recommend that food be removed from the oven when they are slightly undercooked.

This is not a mistake. When allowed to stand, usually covered, these foods will continue to cook outside of the oven as the heat trapped within the outer portions of the food gradually travels inward. If the food is left in the oven until it is cooked all the way through, the outer portions will become overcooked or even burnt. You will become increasingly skillful in estimating both cooking and standing times for various foods.

### Density of food

Light, porous food such as cakes and breads cook more quickly than heavy, dense foods such as roasts and casseroles. You must take care when microwaving porous food so that the outer edges do not become dry and brittle.

### Height of food

The upper portion of tall foods, particularly roasts, will cook more quickly than the lower portion.

Therefore, it is wise to turn tall food several during cooking.

### Moisture content of food

Since the heat generated from microwaves causes moisture to evaporate, relatively dry food such as roasts and some vegetables should either be sprinkled with water prior to cooking or covered to retain moisture.

### Bone and fat content of food

Bones conduct heat and fat cooks more quickly than meat. Care must be taken when cooking bony or fatty cuts of meat in order to prevent unevenly or overcooked meat.

### Quantity of food

The number of microwaves in your oven remains constant regardless of how much food is being cooked. Therefore, the more food you place in the oven, the longer cooking time. Remember to decrease cooking times by at least one third when having a recipe.

### Shape of food

Microwaves penetrate only about 2 cm into food, the interior portion of thick foods are cooked as the heat generated on the outside travels inward. Only the outer edge of food is cooked by microwave energy; the rest is cooked by conduction. The worst possible shape for a food that is to be microwaved is a thick square.

The corners will burn long before the centre is even warm. Round thin foods and ring shaped foods cook most successfully in the microwave.

### Covering

A cover traps heat and steam which causes food to cook more quickly. Use a lid or microwave cling film with a corner folded back to prevent splitting.

### Covering with greaseproof paper

It is a looser cover than a lid or cling film, the food may dry out slightly. But because it makes a looser cover than a lid or clingfilm, it allows the food to dry out slightly.

### Stirring

Stirring is one of the most important of all microwaving techniques. In conventional cooking, food is stirred for the purpose of blending. Microwaved food, however, is stirred order to spread and redistribute heat. Always stir from the outside towards the centre as the outside of the food heats first.

### Placing thicker portions facing outwards

Since microwaves are attracted to the outside portion of food, it makes sense to place thicker portion of meat, poultry and fish to the outer edge of the baking dish. This way, thicker portions will receive the most microwave energy and the food will cook evenly.

### **Shielding**

Strips of aluminium foil (which block microwaves) can be placed over the corners or edges of square and rectangular foods to prevent those portions from overcooking. Never use too much foil and make sure the foil is secured to the dish or it may cause 'arcing' in the oven especially if the foil passes too closely to the walls of the oven during rotation.

### **Elevating**

Thick or dense foods can be elevated so that microwaves can be absorbed by the underside and centre of the foods.

### **Piercing**

Foods enclosed in a shell, skin or membrane are likely to burst in the oven unless they are pierced prior to cooking. Such foods include yolks and whites of eggs, clams and oysters and whole vegetables and fruits.

### **Testing if cooked**

Food cooks so quickly in a oven, it is necessary to test it frequently. Some foods are left in the microwave until completely cooked, but most foods, including meats and poultry, are removed from the oven while still slightly undercooked and allowed to finish cooking during standing time. The internal temperature of foods will rise between 5 °F (3 °C) and 15 °F (8 °C) during standing time.



# TROUBLESHOOTING

## Frequently Asked Questions

### Why is the oven light not on during cooking?

There may be several reasons why the oven light is not on.

Have you:

- Set a cooking time?
- Touched START?

### Why does steam come out of the air exhaust vent?

Steam is normally produced during cooking. The microwave oven has been designed to vent this steam.

### Will the microwave oven be damaged if it operates empty?

Yes. Never operate the oven empty or without the glass turntable.

### Does microwave energy pass through the viewing screen in the door?

No. The metal screen bounces the energy back to the oven cavity. The holes (or ports) allow only light to pass through. They do not let microwave energy pass through.

### Why does a tone sound when a pad on the control panel is touched?

The tone tells you that the setting has been entered.

### Can my microwave oven be damaged if food is cooked for too long?

Like any other cooking appliance, it is possible to overcook food to the point that the food creates smoke and even possibly fire, and damage to the inside of the oven. It is always best to be near the oven while you are cooking.

### When the oven is plugged into the wall outlet for the first time, and it does not work properly. What is wrong?

The microcomputer controlling your oven may temporarily become scrambled and fail to function as programmed when you plug in for the first time or when power resumes after a power interruption. Unplug the oven from the 120 volt household outlet and then plug it back in to reset the microcomputer.

### Why do I see light reflection around the outer case?

This light is from the oven light which is located between the oven cavity and the outer wall of the oven.

### What are the various sounds I hear when the microwave oven is operating?

The clicking sound is caused by a mechanical switch turning the microwave oven's magnetron ON and OFF.

The heavy hum and clunk is from the change in power the magnetron draws as it is turned ON and OFF by a mechanical switch. The change in blower speed is from the change in line voltage caused by the magnetron being turned ON and OFF.

### Is it possible to pop popcorn in a microwave oven?

Yes, if using one of the two methods described below:

(1) microwave-popping devices designed specifically for microwave cooking

(2) prepackaged commercial microwave popcorn that is made for specific times and power output needed

Follow exact directions given by each manufacturer for its popcorn popping product and do not leave the oven unattended while the corn is being popped. If corn fails to pop after the suggested time, discontinue cooking. Overcooking could result in an oven fire.



### CAUTION

Never use a brown paper bag for popping corn or attempt to pop leftover kernels.

### Why is a standing time recommended after microwave cooking time is over?

Standing time allows foods to continue cooking evenly for a few minutes after the actual microwave oven cooking cycle. The amount of standing time depends upon the density of the foods.

### Why is additional time required for cooking food stored in the refrigerator?

As in conventional cooking, the initial temperature of food affects total cooking time. You need more time to cook food taken out of a refrigerator than for food at room temperature.

## Before Calling for Service

You can often correct operating problems yourself. If your microwave oven fails to work properly, locate the operating problem in the list below and try the solutions listed for each problem.

If the microwave oven still does not work properly, contact the nearest LG Authorized Service Center. LG Authorized Service Centers are fully equipped to handle your service requirements.

Symptoms	Possible Causes / Solutions
<b>Oven does not start</b>	<ul style="list-style-type: none"> <li>• Is the power cord plugged in?</li> <li>• Is the door closed?</li> <li>• Is the cooking time set?</li> </ul>
<b>Arcing or Sparking</b>	<ul style="list-style-type: none"> <li>• Are you using approved cookware?</li> <li>• Is the oven empty?</li> </ul>
<b>Incorrect time of day</b>	<ul style="list-style-type: none"> <li>• Have you tried to reset the time of day?</li> </ul>
<b>Unevenly Cooked Foods</b>	<ul style="list-style-type: none"> <li>• Are you using approved cookware?</li> <li>• Is the glass turntable in the oven?</li> <li>• Did you turn or stir the food while it was cooking?</li> <li>• Were the foods completely defrosted?</li> <li>• Was the time/cooking power level correct?</li> </ul>
<b>Overcooked Foods</b>	<ul style="list-style-type: none"> <li>• Was the time/cooking power level correct?</li> </ul>
<b>Undercooked Foods</b>	<ul style="list-style-type: none"> <li>• Are you using approved cookware?</li> <li>• Were the foods completely defrosted?</li> <li>• Was the time/cooking power level correct?</li> <li>• Are the ventilation ports clear?</li> </ul>
<b>Improper Defrosting</b>	<ul style="list-style-type: none"> <li>• Are you using approved cookware?</li> <li>• Was the time/cooking power level correct?</li> <li>• Did you turn or stir the food during the defrosting cycle?</li> </ul>

### Federal Communications Commission Radio Frequency Interference Statement

#### WARNING

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation.

However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

- Reorient the receiving antenna of the radio or television.
- Relocate the microwave oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave oven into a different outlet so that the microwave oven and the receiver are on different branch circuits.

**The manufacturer** is not responsible for any radio or TV interference caused by **unauthorized modification** to this microwave oven. It is the responsibility of the user to correct such interference.

# WARRANTY(USA)

LG Electronics, Inc. will repair or replace your product, at LG's option, if it proves to be defective in material or workmanship under normal use, during the warranty period set forth below, effective from the date of original consumer purchase of the product. This warranty is good only to the original purchaser of the product and effective only when used in the United States, including U.S. Territories.

Warranty Period	HOW SERVICE IS HANDLED
<p><b>LABOR:</b> One Year from the Date of Purchase*.</p> <p><b>PARTS</b>(except as listed below): One Years from the Date of Purchase*.</p> <p><b>MAGNETRON:</b> Ten Years from the Date of Purchase*.</p> <p>Replacement Units and Repair Parts are warranted for the remaining portion of the original unit's warranty period.</p> <p>* <b>Retain your Sales Receipt to prove the date of purchase.</b> A copy of your Sales Receipt must be submitted at the time warranty service is provided.</p>	<p><b>Please call 1-800-243-0000 and choose the appropriate option.</b> (Phones are answered 24 hours a day, 365 days per year.) Please have the product type (Microwave) and your ZIP code ready.</p> <p>Or visit our website at: <a href="http://www.lg.com">www.lg.com</a></p>

**THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EXPRESS OR IMPLIED, INCLUDING WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. TO THE EXTENT ANY IMPLIED WARRANTY IS REQUIRED BY LAW, IT IS LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIOD ABOVE. LG WILL NOT BE LIABLE FOR ANY INCIDENTAL, CONSEQUENTIAL, INDIRECT, SPECIAL, OR PUNITIVE DAMAGES OF ANY NATURE, INCLUDING WITHOUT LIMITATION, LOST REVENUES OR PROFITS, OR ANY OTHER DAMAGE WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE.**

Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above exclusion or limitation may not apply to you. This warranty gives you specific legal rights and you may also have other rights that vary from state to state.

## THIS LIMITED WARRANTY DOES NOT APPLY TO:

- Service trips to your home to deliver, pick up, and/or install the product, instruct, or replace house fuses or correct wiring, or correction of unauthorized repairs.
- Damages or operating problems that result from misuse, abuse, operation outside environmental specifications or contrary to the requirements of precautions in the Operating Guide, accident, vermin, fire, flood, improper installation, acts of God, unauthorized modification or alteration, incorrect electrical current or voltage, or commercial use, or use for other than intended purpose.

The cost of repair or replacement under these excluded circumstances shall be borne by the consumer.

## CUSTOMER INTERACTIVE CENTER NUMBERS

<p><b>To obtain Customer Assistance, Product Information, or Dealer or Authorized Service Center location:</b></p>	<p><b>Call 1-800-243-0000</b> (24 hours a day, 365 days per year) and select the appropriate option from the menu.</p> <p><b>Or visit our website at: <a href="http://www.lg.com">www.lg.com</a></b></p>
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## TO CONTACT LG ELECTRONICS BY MAIL:

LG Customer Interactive Center  
P. O. Box 240007  
201 James Record Road  
Huntsville, Alabama 35824  
ATTN: CIC

## LG ELECTRONICS CANADA, INC. LIMITED WARRANTY - Canada

**WARRANTY:** Should your LG Microwave (“Product”) fail due to a defect in material or workmanship under normal home use during the warranty period set forth below, LG Canada will at its option repair or replace the Product upon receipt of proof of original retail purchase. This warranty is valid only to the original retail purchaser of the product and applies only to a Product distributed in Canada by LG Canada or an authorized Canadian distributor thereof. The warranty only applies to Products located and used within Canada. In home warranty repair will be provided within 150 km of an authorized service center (ASC). Repairs outside the 150 km radius will need to be delivered to the ASC at the customer's expense.

<b>WARRANTY PERIOD: (Note: If the original date of purchase can not be verified, the warranty will begin sixty (60) days from the date of manufacture).</b>	
<b>Over-the-Range / All Convection / Microwaves in Built-in application / All other Microwave Oven</b>	<b>Extended Component Warranty (Parts Only)</b>
<b>One (1) year from the date of original retail purchase</b>	<b>Five (5) years from the date of original retail purchase</b>
Parts and Labor (In-Home ; OTR & Convection) (internal/functional parts only)	Magnetron Only

- ⊗ Replacement products and parts are warranted for the remaining portion of the original warranty period or ninety (90) days, whichever is greater.
- ⊗ Replacement products and parts may be new or remanufactured.
- ⊗ LG Authorized Service Center warranties their repair work for thirty (30) days.

**LG CANADA'S SOLE LIABILITY IS LIMITED TO THE WARRANTY SET OUT ABOVE. EXCEPT AS EXPRESSLY PROVIDED ABOVE, LG CANADA MAKES NO AND HEREBY DISCLAIMS ALL OTHER WARRANTIES AND CONDITIONS RESPECTING THE PRODUCT, WHETHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OR CONDITION OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, AND NO REPRESENTATIONS SHALL BE BINDING ON LG CANADA. LG CANADA DOES NOT AUTHORIZE ANY PERSON TO CREATE OR ASSUME FOR IT ANY OTHER WARRANTY OBLIGATION OR LIABILITY IN CONNECTION WITH THE PRODUCT. TO THE EXTENT THAT ANY WARRANTY OR CONDITION IS IMPLIED BY LAW, IT IS LIMITED TO THE EXPRESS WARRANTY PERIOD ABOVE. LG CANADA, THE MANUFACTURER OR DISTRIBUTOR SHALL NOT BE LIABLE FOR ANY INCIDENTAL, CONSEQUENTIAL, SPECIAL, DIRECT OR INDIRECT DAMAGES, LOSS OF GOODWILL, LOST PROFITS, PUNITIVE OR EXEMPLARY DAMAGES OR ANY OTHER DAMAGE, WHETHER ARISING DIRECTLY OR INDIRECTLY FROM ANY CONTRACTUAL BREACH, FUNDAMENTAL OR OTHERWISE, OR FROM ANY ACTS OR OMISSIONS, TORT, OR OTHERWISE.**

This warranty gives you specific legal rights. You may have other rights which may vary from province to province depending on applicable provincial laws. Any term of this warranty that negates or varies any implied condition or warranty under provincial law is severable where it conflicts with provincial law without affecting the remainder of this warranty's terms.

**THIS LIMITED WARRANTY DOES NOT COVER:**

1. Service trips to deliver, pick up, or install the product; instructing a customer on operation of the product; repair or replacement of fuses or correction of wiring, or correction of unauthorized repairs/installation.
2. Failure of the product to perform during power failures and interruptions or inadequate electrical service.
3. Damage caused by leaky or broken water pipes, frozen water pipes, restricted drain lines, inadequate or interrupted water supply or inadequate supply of air.
4. Damage resulting from operating the Product in a corrosive atmosphere or contrary to the instructions outlined in the Product owner's manual.
5. Damage to the Product caused by accidents, pests and vermin, lightning, wind, fire, floods, or acts of God.
6. Damage resulting from the misuse, abuse, improper installation, repair, or maintenance of the Product. Improper repair includes use of parts not approved or specified by LG Canada.
7. Damage or product failure caused by unauthorized modification or alteration, or use for other than its intended purpose, or resulting from any water leakage due to improper installation.
8. Damage or Product failure caused by incorrect electrical current, voltage, commercial or industrial use, or use of accessories, components, or cleaning products that are not approved by LG Canada.
9. Damage caused by transportation and handling, including scratches, dents, chips, and/or other damage to the finish of your product, unless such damage results from defects in materials or workmanship and is reported within one (1) week of delivery.
10. Damage or missing items to any display, open box, discounted, or refurbished Product.
11. Products with original serial numbers that have been removed, altered, or cannot be readily determined. Model and Serial numbers, along with original retail sales receipt, are required for warranty validation.
12. Increases in utility costs and additional utility expenses.
13. Replacement of light bulbs, filters, or any consumable parts.
14. Repairs when your Product is used in other than normal and usual household use (including, without limitation, commercial use, in offices or recreational facilities) or contrary to the instructions outlined in the Product owner's manual.
15. Costs associated with removal of the Product from your home for repairs.
16. The removal and reinstallation of the Product if it is installed in an inaccessible location or is not installed in accordance with published installation instructions, including the Product owner's and installation manuals.
17. Accessories to the Product such as door bins, drawers, handles, shelves, etc.. Also excluded are parts besides those that were originally included with the Product.

All costs associated with the above excluded circumstances shall be borne by the consumer.

**For complete warranty details and customer assistance, please call or visit our website:**

Call 1-888-542-2623 (24 hours a day, 365 days a year) and select the appropriate option from the menu, or visit our website at <http://www.lg.com>

**Write your warranty information below:**

**Product Registration Information:**

**Model:**

**Serial Number:**

**Date of Purchase:**



LG Customer Information Center

**1-800-243-0000** USA

**1-888-542-2623** CANADA

Register your product Online!

[www.lg.com](http://www.lg.com)