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LG SIGNATURE

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OWNER'S MANUAL

MICROWAVE OVEN

Read this owner’s manual thoroughly before operating the appliance and keep it handy for reference at all times. This abridged owner's manual addresses user safety, precautions, and installation information.

To view the complete owner's manual, you may:

1. Online manual: Visit the LG website at: http://gscs-manual.lge.com/Total/HQ/GatewayPage/main.html or scan the QR code above; or
2. Printable PDF manual: Visit lg.com and search for your model number; or
3. Call or write to customer service as provided in your Limited Warranty.

ENGLISH

MHEU173**

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

(a) 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.

(b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

(c) 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: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

(d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

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IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE

Safety Messages

Your safety and the safety of others are very important.

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

This is the safety alert symbol.

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

These words mean:

WARNING

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

CAUTION

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

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

WARNING

⚠ WARNING

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

Technical Safety

- 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. Children should be supervised to ensure that they do not play with the appliance.
- To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy when using the microwave oven, read all instructions before using the appliance.
- 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. 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.
- This appliance must be grounded. Connect only to properly grounded outlet. See **"GROUNDING INSTRUCTIONS"** found on **Installation Requirements** section.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors 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.
- To avoid electric shock:
  - 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.

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- Do not immerse cord or plug in water. Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.

- To reduce the risk of fire in the oven cavity:
  - Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - Remove wire twist-ties from paper or plastic bags before placing bag in oven.
  - If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
  - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- Install or locate this appliance only in accordance with the provided installation instructions.
- 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.
- Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. 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. Use extreme care when inserting a spoon or other utensil into the container.
  - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- Do not cover or block any openings on the appliance.
- 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 locations.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
- When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
- HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE. Use caution when removing hot items.

Operation

- Do not use this oven for commercial purposes. It is made for household use only.
- Do not run the oven while it is empty.
- If your oven is dropped or damaged, have it thoroughly checked by a qualified service technician before using it again.
- Take care when the door is opened to avoid injury.
- To avoid improperly cooking some foods:
  - Do not heat any type of baby bottle 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 the microwave oven.
  - Do not attempt home canning in the microwave oven.
- Do not use the oven for the purpose of dehumidification (for example, operating the microwave oven with wet newspapers, clothes, toys, electric devices, plants, soil, pets or any other living matter inside it).

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The oven must only be used for heating or cooking food. The results of misuse can include safety risks such as fire, burns, or death due to electric shock.

- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements inside the oven. Children must be kept away unless continuously supervised.
- Do not use recycled paper products. They may contain impurities which may cause sparks and/or fires when used in cooking.
- The door or the outer surface may get hot when the appliance is operating.
- Liquids heated in certain shaped containers (especially cylindrical-shaped containers) may become overheated. The liquid may splash out with a loud noise during or after heating or when adding ingredients (instant coffee, etc.), resulting in harm to the oven and possible injury. In all containers, for best results, stir the liquid several times before heating. Always stir liquid several times between reheatings.
- DO NOT TOUCH HEATING ELEMENTS AND/OR INTERIOR SURFACES OF THE MICROWAVE OVEN.
  - While using the microwave oven or after use or while cleaning the microwave oven or while using the cooktop for a long time, do not allow flammable materials to come into contact with the heating elements and/or interior surfaces of the microwave oven until they have had sufficient time to cool down. Other surfaces, such as the windows of the microwave oven door, the oven lamp, the cooktop light, and the door open button, can also get hot and may cause burns if not allowed to cool.

Maintenance

- If the door or door seals are damaged, the oven must not be operated until it has been repaired by an authorized service person.
- 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.
- Do not rinse trays and racks by placing them in water immediately after cooking. This may cause breakage or damage. Improper use could result in damage to the oven.
- Oversized food or oversized metal utensils should not be inserted in a microwave oven as they may create a fire or risk of electric shock.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- Do not allow water to spill into the ventilation openings to prevent damage to the internal working parts of the oven. Doing so may cause a fire or create a risk of electric shock.

Microwave Oven

- Must be installed following the provided installation instructions.
- Secure the cord in the cabinet above the oven.
- Do not tamper with the built-in safety switches on the oven door. The oven has several built-in safety switches to make sure the power is off when the door is open.
- 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 the oven floor. Carefully read and follow the instructions for the browning dish. If you use a browning dish incorrectly, you could damage the oven floor.

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Ventilation

- Burn Hazard: If a range or cooktop located below the microwave is operating, use caution when operating the microwave. **External components of the microwave may become very hot and cause burns or other injury if touched**.
- Clean Ventilating Hoods Frequently – Grease should not be allowed to accumulate on the hood or filter.
- When flaming foods under the hood, turn the fan on.
- Use care when cleaning the vent-hood filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter.
- Suitable for use above both gas and electric cooking equipment 36 inches wide or less.

Radio/TV/Wireless Equipment Interference

- Operating the microwave oven near equipment-such as a radio, TV, wireless LAN, Bluetooth devices, medical equipment, or wireless equipment which uses the same frequency, may cause interference. This interference is not an indication of a defect in the product or its operation. The product is safe to use.
- Do not use medical equipment near the microwave oven, as the interference could affect the medical equipment's operation.
- When there is interference, it may be reduced or eliminated by taking the following measures:
  - Clean the door and the sealing surfaces of the oven.
  - Reorient the receiving antenna of the radio, TV, Bluetooth, or other equipment.
  - Relocate the microwave oven in relation to the radio, TV, Bluetooth, or other equipment.
  - Move the microwave oven away from the receiver.
  - Plug the microwave oven into a different outlet so that the microwave oven and receiver are on different branch circuits

Radio Equipment Specifications

Type	Operating Frequency Range	Output Power (Max.)
Wireless LAN	2400 MHz - 2472 MHz	< 1 W
Bluetooth†	2400 MHz - 2483.5 MHz	

† This feature is only available on some models.

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.

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FEDERAL COMMUNICATIONS COMMISSION RADIO FREQUENCY INTERFERENCE STATEMENT (U.S.A. ONLY)

- 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 for transmitter module and part 18 of the FCC Rules for this equipment. 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 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.
- The manufacturer is not responsible for any radio or TV interference caused by unauthorized modification to this equipment. It is the responsibility of the user to correct such interference.

This device (transmitter module contained in this product) 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 this equipment.

FCC RF Radiation Exposure Statement

- This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20 cm (7.8 inches) between the radiator and your body. End users must follow the specific operating instructions for satisfying RF exposure compliance.
- This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

SAVE THESE INSTRUCTIONS

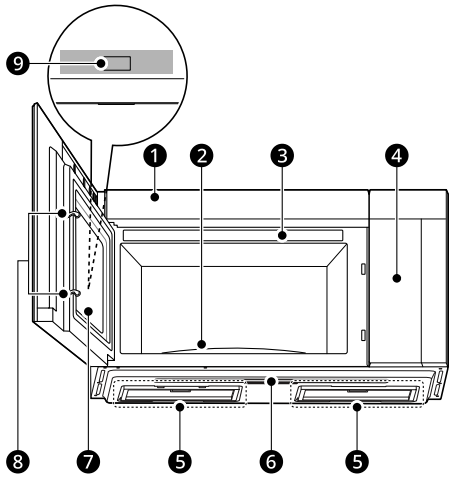
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INSTALLATION

Product Overview

Front View

The appearance or components of the appliance may differ from model to model.



❶ Vent Grille

❷ Glass Turntable

❸ Location of Model Number

❹ Cooking Guide

❺ Grease Filter

❻ Cooktop Light

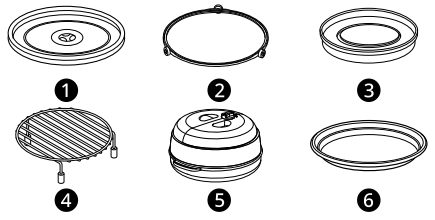
❼ Window with Metal Shield

❽ Safety Door Lock System

❾ Control Panel

Accessories

Accessories will vary depending on the model purchased.



❶ Glass Tray

❷ Rotating Ring

❸ Metal Tray

❹ Metal Rack

❺ Steam Bowl

❻ Crisp Tray

⚠ WARNING

- Do not operate the oven when it is empty or without the glass tray. It is best to leave a glass of water in the oven when not in use. The water will safely absorb all microwave energy, if the oven is accidentally started.

⚠ CAUTION

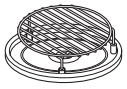
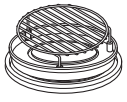
- To avoid risk of personal injury or property damage, do not use stoneware, metal cookware, or metal rimmed cookware in the oven.
- Keep aluminum foil at least 1 inch from the oven walls, metal rack and other pieces of foil. Foil can cause arcing if it gets too close to the oven walls during cooking.

NOTE

- Use the rack for extra space when cooking in more than one container at the same time. Remove the cooking rack when you are not using it.
- This microwave oven is designed for household use only. It is not recommended for commercial use.
- Do not overcook food. The microwave oven can be damaged.
- A beep sounds each time you press a key. A melody signals the end of a timer or a cooking cycle.

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How to Use Accessories

	Microwave	Convection	Combination
	○	△	△
	-	△	△
	-	○	○
	-	○	-
	-	○	○
	○	-	-
	-	○	-
Mode	Auto Defrost, Sensor Cook Sensor Reheat, Steam Cook Popcorn, Soften, Melt Kids Meal, Simmer	Convection Bake, Air Fry Warm, Proof, Dehydrate Air Sous Vide	Combination Bake Combination Roast Speed Combination

○: Recommended method

△: Alternate method

-: Do not use

NOTE

- Do not operate the oven when it is empty except when preheating in the convection mode only. Never operate the microwave while the oven is empty.

Specifications

MHEU173** Model

- **Power Supply**: 120 V AC, 60 Hz
- **Rated Power Consumption**: 1700 W (Microwave oven with cooktop lamp and ventilation fan)
- **Microwave Output**: Max. 950 W†
- **Rated Current**: 14.5 A
- **Dimensions (W x H x D)**: 29 7/8 x 16 1/2 x 16 3/8 inches
- **Dimensions of Oven Cavity (W x H x D)**: 21 5/8 x 9 3/4 x 14 1/4 inches
- **Capacity of Oven Cavity**: 1.7 cu.ft.
- **Net Weight**: 69.7 lb

† IEC 60705 RATING STANDARD. Specifications are subject to change without prior notice.

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Installation Requirements

Installation Location

Make sure you have enough space and support.

- Mount the oven against a flat, vertical wall, so it is supported by the wall. The wall should be constructed of a minimum of 2" x 4" wood studding and 3/8" thick drywall or plaster/lath.
- Attach the 2 lag screws supporting the oven to a vertical, 2" x 4" wall stud.
- DO NOT mount the microwave oven to an island or peninsula cabinet.
- Be sure that the upper cabinet and rear wall structures can support 150 lb. plus the weight of any items you place inside the oven or upper cabinet.
- Locate the oven away from areas with strong drafts, such as near windows, doors, and large heating vents.
- Make sure that you have enough space. See the clearance diagrams in the installation manual for the minimum vertical and horizontal clearances.
- Refer to the **Installation Instructions** for details.

Electrical Requirements

The oven is designed to operate on a standard 120 V/60 Hz household outlet. Be sure that 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. No other electrical appliances or lighting circuits should be on this line. If in doubt, consult a licensed electrician.

Voltage Warning

The voltage used at the wall socket 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. Using 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. If the microwave oven does not perform normally in spite of proper voltage, unplug and reconnect the power cord.

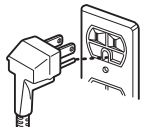
Do Not Block Air Vents

All air vents should be kept clear during cooking. If air vents are covered during oven operation the oven may overheat. To prevent damage to the oven, a sensitive safety device detects overheating and automatically turns the oven off. The oven cannot be used 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.

- 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.
  - 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.
- Ensure that the product is properly grounded before use.



- Keep the electrical power cord dry and do not pinch or crush it in any way.
- For a permanently connected appliance:

  This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

⚠ WARNING

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

NOTE

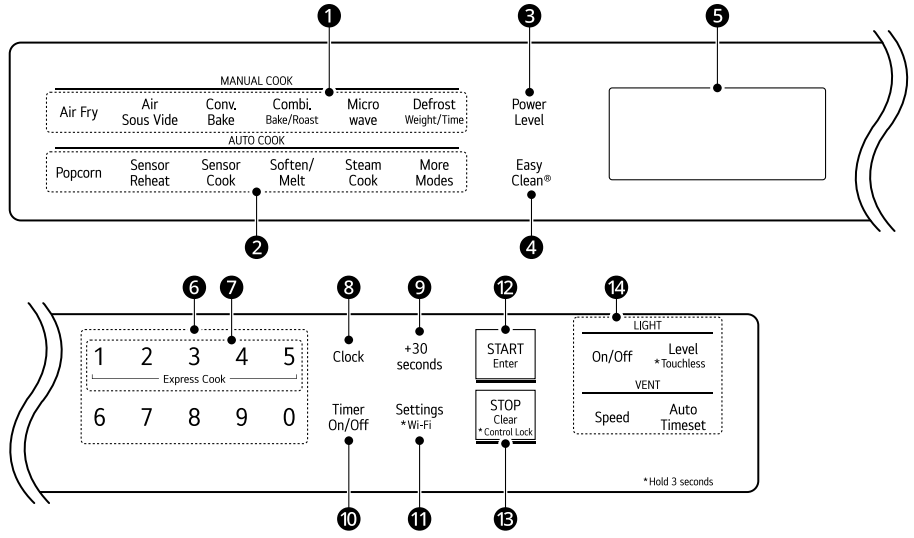
- Because this appliance fits under the cabinet, it has a short power supply cord. See the separate installation instructions for directions on properly placing the cord.

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OPERATION

Control Panel

Control Panel Features



❶ MANUAL COOK

- Select various microwave cooking functions. See **Manual Cooking** section.

❷ AUTO COOK

- Press the buttons to select preprogrammed cooking for popular food items.

❸ Power Level

- Press **Power Level** to adjust the power level.

❹ Easy Clean

- Makes cleaning the cavity easier.

❺ Display

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

❻ Number Keys

- Set cooking time, power level or temperature, quantity or weight.

❼ Number Keys 1-5 (Express Cook)

- Start the microwave function without pressing the **START/Enter** button.
- Press **3** to cook for 3 minutes at high.

❽ Clock

- Set the time of day.

❾ +30 seconds

- Start cooking without pressing the **START/Enter** button.
- Press **+30 seconds** to cook for 30 seconds at high.
- Press **+30 seconds** during cooking to increase the cook time by 30 seconds. (Add up to 99 minutes and 59 seconds)

❿ Timer On/Off

- Use your microwave oven as a kitchen timer.

⓫ Settings

- Use to change the default settings for sound, clock, display speed, defrost weight, turntable and Wi-Fi.

Wi-Fi

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

⓬ START/Enter

- Start the oven or enter amounts.

⓭ STOP/Clear

- Stop the oven or clear all entries.

Control Lock

- Press and hold **STOP/Clear** for 3 seconds to lock the control panel.

⓮ Light and Vent Functions

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- To control the light:
  - Press **On/Off** to turn the cooktop light on or off.
  - Press **Level** to adjust the cooktop light.
  - Press and hold **Touchless** for 3 seconds to turn the light sensor on or off.
- To control the ventilation:
  - Press **Speed** to set the vent fan speed.
  - Press **Auto Timeset** to set ventilation time. (Turns off after 1, 3, 5, 10 or 30 minutes)

Control Panel Light On/Off

The LEDs on the control panel turn off after a few minutes to save energy. Press any key to activate the control panel. If the controls are idle for a few minutes, the LEDs will turn off again automatically.

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**.

3 Press **1** to select AM, or **2** to select PM.

4 Press **START/Enter**.

NOTE

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

Control 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 Control Lock to ON

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

Canceling Control Lock

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

NOTE

- If the oven is locked, **LOCKED** 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 **Timer On/Off**.

- 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**.

Cooktop Light

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

Controlling with Button

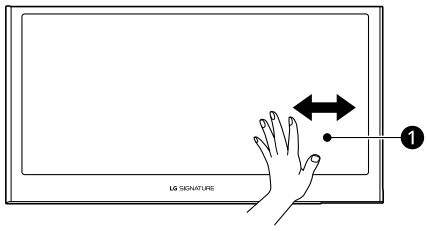
Press **On/Off** to turn the light on/off.

Controlling with Light Sensor

1 Press and hold **Touchless** for 3 seconds to turn the light sensor on.

2 Wave hand in front of the Light Sensor ❶ to turn the light on.

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NOTE

- The Light Sensor is off by default.
- When the cooktop light turns on, the LEDs on the control panel also turn on.
- When the product is left unattended for a few minutes, the cooktop light turns off to save energy. After a while, the LEDs on the control panel also turn off.

Adjusting the Light Level

Press **Level** repeatedly until the desired light level is set.

- The cooktop light cycles through High, Medium, and Low with each press.

NOTE

- The light will turn on at the previously selected light level.

Ventilation Functions

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

Setting the Vent Fan Speed

Press **Speed** repeatedly. The fan speed will change in sequence from level 4 to 3, 2, 1 and Off.

Setting the Timed Ventilation

Press **Auto Timeset** repeatedly to set the ventilation time.

- 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 Settings

Adjust the default values for beep sound, clock, display speed, defrost weight and turntable.

Settings Menu

Refer to the information below to adjust the settings.

Item	Option
1 Sound Level	• **1 High** • **2 Low** • **3 Off**
2 Clock	• **1 On** • **2 Off**
3 Scroll Speed	• **1 Slow** • **2 Normal** • **3 Fast**
4 Defrost Weight	• **1 Lbs** • **2 Kg**
5 Turntable	• **1 On** • **2 Off**
6 Wi-Fi	• **1 On** • **2 Off**

Setting the Defrost Weight from Lbs to Kg

1 Press **Settings**.

2 Use the number keys to select **4** and **2**.

Microwave Power Levels

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

For more details, refer to the online owner's manual.

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Using the Easy Clean

This function makes cleaning the cavity easier by moistening dirt with water vapor.

1 Put 7 oz (200 ml) water in the cavity.

2 Press **Easy Clean** and press **START/Enter**.

Wi-Fi

Connect the appliance to a home Wi-Fi network to use smart functions. See **SMART FUNCTIONS** for more details.

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

Manual Cooking

Air Fry Mode

The function is specially designed for oil-free frying. This function allows you to manually select the temperature and cook time. The temperatures range from 250 °F to 450 °F.

Setting the Air Fry Function

Example: Air Frying for 30 minutes at 375 °F

1 Press **Air Fry**

2 Press 3, 7, 5 and **START/Enter** to set the oven temperature.

3 Press 3, 0, 0 and 0 to set the cook time.

4 Press **START/Enter**.

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

Air Fry Menu

- Arrange food evenly in a single layer.
- For best results, turn food over 1 - 2 times during cooking.
- Cookware: Air Fry Pan on the rack on the metal tray
- **Fresh shrimp** (6 - 12 oz)
  - Set temp / Time (minutes): 425 °F / 17 - 23
- **Frozen chicken nuggets** (5 - 10 oz)
  - Set temp / Time (minutes): 425 °F / 14 - 18
- **Frozen chicken tenders** (6 - 14 oz)
  - Set temp / Time (minutes): 425 °F / 20 - 25
- **Frozen chicken wings** (5 - 18 oz)
  - Set temp / Time (minutes): 425 °F / 21 - 26
- **Frozen churros** (4 - 8 oz)
  - Set temp / Time (minutes): 375 °F / 10 - 13

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- **Frozen french fries** (5 - 10 oz)
  - Set temp / Time (minutes): 425 °F / 17 - 23
- **Homemade french fries** (6 - 12 oz)
  - Set temp / Time (minutes): 425 °F / 17 - 23
- **Homemade potato wedges** (8 - 16 oz)
  - Set temp / Time (minutes): 425 °F / 20 - 27
- **Mixed vegetables** (6 - 12 oz)
  - Set temp / Time (minutes): 400 °F / 17 - 23

Air Sous Vide Mode

The function slowly and evenly cooks vacuum-packed food by maintaining the oven temperature consistently. This function allows you to manually select the temperature and cook time. The temperatures range from 100 °F to 200 °F.

Setting the Air Sous Vide Function

Example: Air Sous Vide for 3 hours at 135 °F

1 Press **Air Sous Vide**.

2 Press 1, 3, 5 and **START/Enter** to set the oven temperature.

3 Press 3, 0 and 0 to set the cook time.

4 Press **START/Enter**.

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

Air Sous Vide Menu

- Place food on the Rack.
- **Beef Steaks** (1" thick 14 - 17 oz)
  - Set temp / Time (hours): 135 °F / 2.5 - 3
- **Chicken Breasts** (4 - 6 oz)
  - Set temp / Time (hours): 150 °F / 2
- **Salmon Fillets** (1" thick 5 - 7 oz)
  - Set temp / Time (hours): 140 °F / 2 -2.5
- **Asparagus** (5.6 oz/ 12 ea)
  - Set temp / Time (minutes): 185 °F / 30 - 45

NOTE

- These times and temperatures are for reference only. Always check to make sure food has reached an internal temperature that is safe for consumption.
- The USDA advises that consuming raw or undercooked fish, meat, or poultry can increase your risk of food-borne illness.
- The USDA has indicated the following as safe minimum internal temperatures for consumption:
  - Ground beef: 160 °F (71.1 °C)
  - Poultry: 165 °F (73.9 °C)
  - Beef, veal, pork, or lamb: 145 °F (62.8 °C)
  - Fish / Seafood: 145 °F (62.8 °C)

Convection Bake Mode

The Convection Bake function uses a heating element to raise the temperature of the air inside the oven. The convection cooking temperature ranges from 250 °F to 450 °F. It is best to preheat the oven when convection cooking.

NOTE

- Reduce oven temperature by 25 °F from the temperature recommended on packaged foods. The baking time may vary according to the food condition or individual preference.

Setting the Convection Bake Function

Example: 45 minutes at 375 °F with preheating

1 Press **Conv. Bake**. 350 °F appears in the display.

2 Set the oven temperature: Press **3**, **7**, **5** and **START/Enter**.

3 Press **START/Enter** again. The oven starts to preheat and the display shows **PREHEAT** and the oven temperature. (Do not enter the time.)

4 When the melody sounds, place the food in the oven.

5 Set the cook time: Press **4**, **5**, **0** and **0**.

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6 Press **START/Enter**.

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

Example: 30 minutes at 375 °F without preheating

1 Press **Conv. Bake**. 350 °F appears in the display.

2 Set the oven temperature: Press **3**, **7**, **5** and **START/Enter**.

3 Set the cook time: Press **3**, **0**, **0** and **0**.

4 Press **START/Enter**.

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

NOTE

- When the oven reaches the set preheat temperature, a melody will sound. The oven automatically holds that temperature for 30 minutes.
- The oven temperature drops very quickly when the door is opened; however, this should not prevent food from being fully cooked during normal cooking time.
- During convection cooking, the vent fan in the vent hood will automatically turn on at the 1-speed (lowest speed) setting to protect the oven.

Convection Baking Menu

- Always use the metal rack when convection baking. Place food directly on the rack or in the metal tray on the rack.
- Aluminum pans conduct heat quickly. For most convection baking, light, shiny finishes give the best results because they prevent overbrowning in the time it takes to cook the center areas. For better browning on the bottoms of cakes or pies, use dull (satin-finish) pans.
- Dark or non-shiny finishes, glass, and pyroceram absorb heat which may result in dry, crisp crusts.
- Preheating the oven is recommended when baking foods using convection.
- To prevent uneven heating and save energy, open the oven door to check food as little as possible.

Food		Temp	Time (min)	Comments
Breads	Muffins Nut Bread or Fruit Bread	400 °F 325 °F	25 to 35 70 to 80	Remove from pans immediately and cool slightly on wire rack. Interiors will be moist and tender.
Cakes	Pound Cake Butter Cakes, Cake Mixes Fudge Brownies Cheese Souffle	350 °F 350 °F 375 °F 300 °F	55 to 65 45 to 55 35 to 45 80 to 90	Cool in pan 10 minutes. Invert cakes on wire rack.
Cookies	Chocolate Chip Sugar	350 °F 350 °F	25 to 35 25 to 35	Place metal tray on rack.
Convenience foods	Frozen Pizza Frozen Bread	425 °F 400 °F	20 to 25 15 to 30	Pizza should not extend over the rack. Follow package directions for preparation.
Vegetables, Other desserts	Baked Potatoes Acorn Squash Halves Meringue Shells	425 °F 375 °F 250 °F	55 to 65 60 to 70 70 to 85	Potatoes: Pierce skin with fork before baking. Squash: Pierce skin several places. Add ½ cup water to dish. Tum squash halves cut side up after 30 minutes of cook time and cover. Meringues: When done, turn oven off and let shells stand in oven for 1 hour to dry.

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NOTE

- The oven temperature indicated in the chart above is recommended over the package instruction temperature.
- The baking time in the chart above is only a guideline for your reference. Adjust the time according to conditions or your preference. Check doneness at the minimum time.

Meat Roasting Menu

Food		Temp	Time (min/lb)
Beef	Ribs (2 to 4 lbs), Rare	350 °F	30 to 35
	Ribs (2 to 4 lbs), Medium	350 °F	35 to 40
	Ribs (2 to 4 lbs), Well	350 °F	40 to 45
	Boneless Ribs,Top Sirloin (2 to 4 lbs), Rare	350 °F	25 to 30
	Boneless Ribs,Top Sirloin (2 to 4 lbs), Medium	350 °F	30 to 35
	Boneless Ribs,Top Sirloin (2 to 4 lbs), Well	350 °F	35 to 40
	Beef Tenderloin, Rare	350 °F	25 to 30
	Beef Tenderloin, Medium	350 °F	30 to 35
Ham	Canned (3-lb. fully cooked)	350 °F	30 to 35
	Butt (5-lb. fully cooked)	350 °F	30 to 35
	Shank (5-lb. fully cooked)	350 °F	30 to 35
Lamb	Medium	350 °F	40 to 45
	Well	350 °F	45 to 50
Pork	Roast Pork (2 to 4 lbs)	425 °F	38 to 43
	Pork Chops (1/2 to 1-inch thick)	450 °F	35 to 45
Poultry	Whole Chicken (2 to 4 lbs)	400 °F	35 to 45
	Chicken Pieces (1 to 2 lbs)	425 °F	40 to 50
Seafood	Fish (1 to 3 lb. fillets)	400 °F	15 to 20
	Shrimp (0.5 to 1.5 lbs)	400 °F	20 to 25 (/0.5 lbs)

NOTE

- The roasting time in the chart above is only a guideline for your reference. Adjust the time according to the food condition or your preference. Check doneness at the minimum time.

Combination Mode

Use this mode for roast meat, roast chicken, roast vegetables, frozen pizza, cake, pies and breads.

NOTE

- The temperature ranges from 250 °F to 450 °F.
- During combination cooking, the vent fan in the vent hood will automatically turn on at the 1-speed (lowest speed) setting to protect the oven.

Setting the Combination Bake Function

Example: 30 minutes at 400 °F

1. Press **Combi. Bake/Roast** once.
2. Set the oven temperature: Press **4**, **0**, **0** and **START/Enter**.
3. Set the cook time: Press **3**, **0**, **0** and **0**.

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4 Press **START/Enter**.

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

Combination Bake Menu

Food		Temp	Time (min)	Comments
Pie, Pastries	Quiche	400 °F	40 to 50	Let stand 1 hour before cutting.
Convenience Foods	Frozen Pizza Frozen Bread	425 °F 400 °F	20 to 30 15 to 30	Follow package directions for preparation.
Vegetable	Baked Potatoes	400 °F	25 to 35	Pierce skin with fork before baking. Place on the rack.

NOTE

- The baking time in the chart above is only a guideline for your reference. Adjust the time according to the food condition or your preference. Check doneness at the minimum time.

Combination Roast Function

Example: 30 minutes at 400 °F

1 Press **Combi. Bake/Roast** twice.

2 Set the oven temperature: Press **4**, **0**, **0** and **START/Enter**.

3 Set the cook time: Press **3**, **0**, **0** and **0**.

4 Press **START/Enter**.

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

Combination Roast Menu

Food		Temp	Time (min/lb)	Comments
Beef • Ribs (2 to 4 lbs) • Boneless Ribs, Top Sirloin (2 to 4 lbs)	Ribs (rare) Ribs (medium) Ribs (well) Boneless Ribs, Top Sirloin (rare) Boneless Ribs, Top Sirloin (medium) Boneless Ribs, Top Sirloin (well) Beef Tenderloin (rare) Beef Tenderloin (medium)	425 °F 425 °F 425 °F 425 °F 425 °F 425 °F 425 °F 425 °F	20 to 25 25 to 30 30 to 35 17 to 22 20 to 25 23 to 28 8 to 12 10 to 14	Turn over halfway through the cooking time.
Ham	Canned (3 lbs fully cooked) Butt (5 lbs fully cooked) Shank (5 lbs fully cooked)	375 °F 375 °F 375 °F	25 to 30 25 to 30 25 to 30	Turn over halfway through the cooking time.
Lamb	Medium Well	350 °F 350 °F	12 to 17 15 to 20	Turn over halfway through the cooking time.

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Food		Temp	Time (min/lb)	Comments
Pork	Roast Pork (2 to 4 lbs) Pork Chops (1/2 to 1-inch thick)	450 °F 450 °F	23 to 33 20 to 30	Turn over halfway through the cooking time.
Poultry	Whole Chicken (2 to 4 lbs) Chicken Pieces (1 to 2 lbs)	375 °F 375 °F	20 to 25 35 to 45	Turn over halfway through the cooking time.
Seafood	Fish (1 to 3 lbs, fillets) Shrimp (0.5 to 1.5 lbs)	350 °F 350 °F	12 to 18 7 to 12 (/ 0.5 lbs)	Turn over halfway through the cooking time.

NOTE

- The roasting time in the chart above is only a guideline for your reference. Adjust the time according to the food condition or your preference. Check doneness at the minimum time.

Microwave Mode

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 **Microwave**.
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 **COOK 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 **5** 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 **COOK END** appears in the display window.

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**.
2. Use the number keys to enter the desired menu code from the **Defrost Menu**.
3. Use the number keys to enter the desired amounts.
4. 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.

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Using Time Defrost

This feature defaults to microwave power level 3.

1 Press **Defrost Weight/Time** twice.

2 Press the number keys to set the defrost time.

3 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.

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

For details, refer to the online owner's manual.

- **1 Meat** (0.1 - 6.0 lbs)
- **2 Poultry** (0.1 - 6.0 lbs)
- **3 Fish** (0.1 - 6.0 lbs)
- **4 Bread** (0.1 - 1.0 lbs)

Auto Cooking

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.

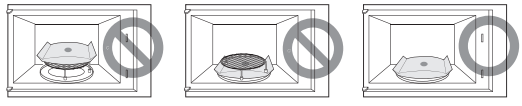
Popcorn Mode

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

- Press **Popcorn**.
  - Cooking will start about 4 seconds later.
  - When the cook time ends, a melody sounds and **COOK 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.
- When popping commercially packaged popcorn, remove the rack from the oven.
- Do not place the bag of microwave popcorn on the rack or under the rack.



Popcorn Menu

For details, refer to the online owner's manual.

- **Popcorn** (2.0 - 3.5 oz)

Sensor Reheat Mode

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

1 Press **Sensor Reheat**.

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2 Use the number keys to enter the desired menu code from the **Sensor Reheat Menu**.

- Cooking will start about 4 seconds later.
- When the cook time ends, a melody sounds and **COOK 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.

Sensor Reheat Menu

For details, refer to the online owner's manual.

- **1 Dinner Plate** (1 - 2 servings)
- **2 Soup / Sauce** (1 - 4 cups)
- **3 Casserole** (1 - 4 cups)
- **4 Pizza** (1 - 3 slices)
- **5 Baked Goods** (1 - 4 pieces)
- **6 Beverage** (1 - 2 cups (240 ml/cup))

⚠ 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.

1 Press **Sensor Cook**.

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

- Cooking will start about 4 seconds later.
- When the cook time ends, a melody sounds and **COOK END** appears in the display.

Sensor Cook Menu

For details, refer to the online owner's manual.

- **1 Potato** (1 - 4 potatoes (7 - 9 oz/ea))
- **2 Fresh Vegetable - Hard** (1 - 4 cups)
- **3 Fresh Vegetable - Soft** (1 - 4 cups)
- **4 Frozen Vegetable** (1 - 4 cups)
- **5 Canned Vegetable** (1 - 4 cups)
- **6 Rice** (0.5 - 2 cups)
- **7 Frozen Lasagna** (10 - 21 oz)
- **8 Fish Fillets** (4 - 16 oz)
- **9 Shrimp** (4 - 16 oz)
- **10 Chicken Pieces** (4 - 32 oz)
- **11 Casserole** (1 - 4 cups)
- **12 Boiling Water** (1 - 2 cups (240 ml/cup))

⚠ 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.

Soften/Melt Mode

Soften Mode

The oven uses low power to soften foods (butter, ice cream, cream cheese, frozen juice).

1 Press **Soften/Melt** once.

2 Use the number keys to enter the desired menu code from the **Soften Menu**.

3 Use the number keys to enter the desired amounts from the **Soften Menu**.

4 Press **START/Enter**.

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

Soften Menu

For details, refer to the online owner's manual.

- **1 Butter** (1, 2 or 3 sticks (4 oz/1 stick))
- **2 Ice Cream** (Pint, Quart, Half gallon)
- **3 Cream Cheese** (3 or 8 oz)
- **4 Frozen Juice** (6, 12 or 16 oz)

Melt Mode

For details, refer to the online owner's manual.

1 Press **Soften/Melt** twice.

2 Use the number keys to enter the desired menu code from the **Melt Menu**.

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3 Use the number keys to enter the desired amounts from the **Melt Menu**.

4 Press **START/Enter**.

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

Melt 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))
- **2 Chocolate** (4 or 8 oz)
- **3 Cheese** (8 or 16 oz)
- **4 Marshmallow** (5 or 10 oz)

NOTE

- Be careful when removing the bowl from the oven or opening the lid as it will be very hot.

Steam Cook Mode

This feature cooks with steam using a steam bowl.

1 Press **Steam Cook**.

2 Use the number keys to enter the desired menu code from the **Steam Cook Menu**.

3 Use the number keys to enter the desired amounts from the **Steam Cook Menu**.

4 Press **START/Enter**.

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

Steam Cook Menu

For details, refer to the online owner's manual.

- **1 Asparagus** (1 - 3 cups)
- **2 Broccoli** (1 - 3 cups)
- **3 Brussels Sprouts** (1 - 3 cups)
- **4 Carrots** (1 - 3 cups)
- **5 Chicken Breast** (1 - 2 pieces, 6 - 8 oz/piece)
- **6 Fish** (1 - 2 pieces, 1”/fillet)
- **7 Zucchini** (1 - 3 cups)

More Modes

The product firmware may be updated to include additional functions through **More Modes**.

The modes currently include the Simmer, Warm and Proof functions.

Simmer Mode

For details, refer to the online owner's manual.

⚠ CAUTION

- Wear oven mitts and use care when removing the cookware from the oven. Cookware will be hot, and the hot water can spill and cause scalding or burns.

1 Press **More Modes**.

2 Press **1** to select Simmer mode.

3 Use the number keys to enter the desired menu code from the **Simmer Menu**.

4 Use the number keys to enter the desired amounts from the **Simmer Menu**.

5 Press **START/Enter**.

- At the beep, carefully remove the bowl from the oven and add the rice or pasta. Loosely cover with a lid or plastic wrap and carefully place the bowl back in the oven. Press **START/Enter**.
- When the cook time ends, a melody sounds and **COOK END** appears in the display.

Simmer Menu

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

- **1. Rice** (1, 2, 3 servings)

NOTE

- The amount of water and time may vary depending on the type of rice used. The preset times are designed for standard long grain rice.

- **2 Farfalle** (1, 2, 3, 4 servings)
- **3 Fusilli** (1, 2 ,3, 4 servings)
- **4 Lasagna** (1, 2, 3 servings)

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- **5 Macaroni** (1, 2, 3, 4 servings)
- **6 Penne** (1, 2, 3, 4 servings)
- **7 Spaghetti** (1, 2, 3 servings)

† Use a large bowl that holds at least 1 gallon (4 L) and is at least 6 in. (15 cm) high.

Warm Mode

This function maintains an oven temperature of less than 195 °F. This function should not be used to reheat cold food. It is designed to keep cooked food warm for serving up to 3 hours after cooking has finished. After 3 hours the function shuts the oven OFF automatically.

1 Press **More Modes**.

2 Press **2** to select the Warm mode.

3 Select the temperature level: Press 1 for High, 2 for Medium, or 3 for Low.

- High:195 °F (91 °C)
- Medium: 165 °F (74 °C)
- Low: 140 °F (60 °C)

4 Press **START/Enter** to start warming.

5 Press **STOP/Clear** at any time to cancel.

NOTE

- This function is intended to keep food warm. Do not use it to cool food down
- It is normal for the fan to operate during the Warm mode.

Proof Mode

This function maintains a warm oven for rising yeast-leavened products before baking.

Proofing for 2 hours

1 Press **More Modes**.

2 Press **3** to select the Proof mode.

3 Press 2, 0 and 0 to set the cook time.

4 Press **START/Enter** to start proofing.

5 Press **STOP/Clear** at any time to cancel.

NOTE

- To avoid lowering the oven temperature and lengthening the proofing time, do not open the oven door unnecessarily.
- Check bread products early to avoid overproofing.
- Do not use the Proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures. Use the Warm function to keep food warm.
- Proofing will not operate if the oven is too hot. Allow the oven to cool before proofing.

Cookware Guide

Microwave-Safe Cookware

Use microwavable cookware.

For examples, refer to the online owner's manual.

Microwave-Unsafe Cookware

For examples, refer to the online owner's manual. If unsure, test the cookware before use.

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.

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- 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.

Convection Cookware

- Metal pans are recommended for all types of baked products, but especially where browning or crusting is important.
- Metal pans with a dark or dull finish are best for breads and pies because they absorb heat and produce a crisper crust.
- Shiny aluminum pans are better for cakes, cookies, or muffins because these pans reflect heat and help produce a light, tender crust.
- Glass or glass-ceramic casserole or baking dishes are best suited for egg and cheese recipes because the glass is easy to clean.

Combination Cooking Cookware

- Glass or glass-ceramic baking containers are recommended. Be sure not to use items with metal trim as it may cause arcing (sparking) with the oven wall or oven shelf, damaging the cookware, the shelf, or the oven.
- Heat-resistant plastic microwave cookware (safe to 450°F) may be used, but is not recommended for foods that require crusting or all-around browning, because plastic is a poor conductor of heat.

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. Ensure food reaches an internal temperature of 165 ℉ for safe consumption when cooking and reheating.

For more details, refer to the online owner's manual.

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.

- 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.

Convection Cooking Tips

Convection cooking circulates hot air through the oven cavity with a fan. The constantly moving air surrounds the food to heat the outer portion quickly, creating even browning and sealed-in flavor by the constant motion of hot air over the food surfaces. Press the Convection button to use the convection functions on the oven. Do not use the oven without the turntable in place.

NOTE

- Always use the metal rack on the turntable when convection cooking.
- Do not cover the turntable or metal rack with aluminum foil. It interferes with the flow of air that cooks the food.

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- Round pizza pans are excellent cooking utensils for many convection-only items. Choose pans that do not have extended handles.
- Use convection cooking for items like soufflés, breads, cookies, angel food cakes, pizza, and some meat and fish dishes.
- Your oven comes equipped with a metal tray which can be used for cooking in convection mode or combination mode.
- You do not need to use any special techniques to adapt your favorite oven recipes to convection cooking, but you do need to lower the oven temperature by 25 °F from the temperature recommended on the packaging when cooking prepared foods.
- When baking cakes, cookies, breads, rolls, or other baked foods, most recipes call for preheating. Preheat the empty oven just as you do a regular oven. You can start cooking more dense foods such as meats, casseroles, and poultry without preheating.
- All heatproof cookware or metal accessories can be used in convection cooking.
- Use the metal accessories only for convection cooking. Never use for microwave or combination cooking since arcing and damage to the oven may occur.
- After preheating, if you do not open the door, the oven will automatically hold at the preheated temperature for 30 minutes.

PRECAUTIONS

- The oven cavity, door, turntable, roller rest, metal tray, metal rack, and cooking accessories will become very hot. Use oven mitts when removing the food, cooking accessories, metal rack, metal tray, and turntable from the oven after convection cooking.
- Do not use lightweight plastic containers, plastic wraps, or paper products during any convection cycle.

Combination Cooking Tips

Combination microwave-convection cooking shortens the cooking time for foods that would usually take a long time to cook. It leaves meats crispy on the outside and juicy on the inside. In combination cooking, the convection heat and microwave energy alternate automatically.

NOTE

- Meats may be roasted directly on the metal rack or in a shallow roasting pan placed on the rack. Check the Cooking Guide for instructions on using the metal rack.
- Less tender cuts of beef can be roasted and tenderized using oven cooking bags.
- When baking, check for doneness after cooking time is up. If not completely done, let stand in oven for a few minutes to complete cooking.

Precautions

- All cookware used for combination cooking must be both microwave-safe and oven-safe.
- During combination baking, some baking cookware may cause arcing when it comes in contact with the oven walls or metal accessory racks. Arcing is a discharge of electricity that occurs when microwaves come in contact with metal.
  - If arcing occurs, immediately stop the cooking cycle and place a heat resistant dish between the pan and the metal rack.
  - For best results, use the metal tray supplied with your oven.
  - If arcing occurs with other baking cookware, do not use it for combination cooking.

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TROUBLESHOOTING

FAQs

For more troubleshooting, refer to the online owner's manual.

Review this section before calling for service; doing so will save you both time and money.

For detailed information or videos, visit www.lg.com for the troubleshooting page.

Frequently Asked Questions

Q: Will the oven be damaged if it operates while empty?

A: Yes. Never operate the oven while it is empty or without the glass tray.

Q: Does microwave energy pass through the viewing screen in the door?

A: 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.

Q: Why do I see a light reflection around the outer case?

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

Q: What are the various sounds I hear when the oven is operating?

A: 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.

Q: Can my oven be damaged if food is cooked for too long?

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

Q: Why is a standing time recommended after microwave cooking time is over?

A: 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.

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

A: 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.

Q: Sometimes the door of my oven appears wavy. Is this normal?

A: This appearance is normal and does not affect the operation of your oven.

Q: Why does the glass tray not move?

A: The correct side of the tray should be facing up and the tray should sit firmly on the center hub. The support is not operating correctly. Reinstall the glass tray and restart the oven. Cooking without the glass tray can give you poor results. On some models, the turntable may be turned off. See Setting the Turntable in the Operation section.

Q: Why does the dish become hot when I microwave food in it? I thought that this should not happen.

A: As the food becomes hot it will conduct the heat to the dish. Use hot pads to remove food after cooking.

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Q: What does standing time mean?

A: Standing time means that food should be taken out of the oven and covered for additional time after cooking. This process allows the cooking to finish, saves energy, and frees the oven for other purposes.

Q: Can I pop popcorn in my oven? How do I get the best results?

A: Yes. Pop packaged microwave popcorn following manufacturer's guidelines or use the preprogrammed Popcorn button.
Do not use regular paper bags. Use the listening test by stopping the oven as soon as the popping slows to a pop every one or two seconds. Do not try to repop unpopped kernels. You can also use special microwave poppers. When using a popper, be sure to follow manufacturer's directions. Do not pop popcorn in glass utensils.

Q: Why does steam come out of the air exhaust vent?

A: Steam is normally produced during cooking. The oven has been designed to vent steam out of the vent.

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

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

Q: Why aren't the function buttons working?

A: Make sure that the oven is not in Control Lock mode. "LOCKED" will show in the display if Control Lock is activated. To deactivate Control Lock, press and hold **STOP/Clear** for three seconds.

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LIMITED WARRANTY

USA

TERMS AND CONDITIONS

ARBITRATION NOTICE: THIS LIMITED WARRANTY CONTAINS AN ARBITRATION PROVISION THAT REQUIRES YOU AND LG ELECTRONICS ("LG") TO RESOLVE DISPUTES BY BINDING ARBITRATION INSTEAD OF IN COURT, UNLESS YOU CHOOSE TO OPT OUT. IN ARBITRATION, CLASS ACTIONS AND JURY TRIALS ARE NOT PERMITTED. PLEASE SEE THE SECTION TITLED "PROCEDURE FOR RESOLVING DISPUTES" BELOW.

Should your LG Microwave Oven ("Product") fail due to a defect in materials or workmanship under normal and proper use, during the warranty period set forth below, LG will, at its option, repair or replace the Product. This limited warranty is valid only to the original retail purchaser of the Product ("You") and applies only when purchased lawfully and used within the United States including U.S. Territories.

WARRANTY PERIOD	
Microwave Oven	**Inverter Magnetron Only**
Parts (internal/functional parts only) and Labor: Two (2) years from the date of original retail purchase, or from the date of delivery as per applicable law	Parts Only: Ten (10) years from the date of original retail purchase, or from the date of delivery as per applicable law You are responsible for any applicable labor cost.

- 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, reconditioned, refurbished, or otherwise factory remanufactured.
- Replaced Product or part(s) will be the property of LG.
- Proof of original retail purchase specifying the Product model and date of purchase is required to obtain warranty service under this limited warranty.

EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THE PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THE ABOVE LIMITED WARRANTY. UNDER NO CIRCUMSTANCES SHALL LG OR ITS U.S. DISTRIBUTORS/DEALERS BE LIABLE FOR ANY INDIRECT, INCIDENTAL, CONSEQUENTIAL, SPECIAL, OR PUNITIVE DAMAGES, INCLUDING, WITHOUT LIMITATION, LOST GOODWILL, LOST REVENUES OR PROFITS, WORK STOPPAGE, IMPAIRMENT OF OTHER GOODS, COST OF REMOVAL AND REINSTALLATION OF THE PRODUCT, LOSS OF USE, OR ANY OTHER DAMAGES WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE. LG'S TOTAL LIABILITY, IF ANY, SHALL NOT EXCEED THE PURCHASE PRICE PAID BY YOU FOR THE PRODUCT.

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 EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

THIS LIMITED WARRANTY DOES NOT COVER:

- Service trips to deliver, pick up, or install, educate how to operate, correct wiring, or correct unauthorized repairs.
- Damage or failure of the Product to perform during power failures and interrupted or inadequate electrical service.
- Damage or failure of the Product caused by leaky or broken water pipes, frozen water pipes, restricted drain lines, inadequate or interrupted water supply or inadequate supply of air.

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- Damage or failure of the Product resulting from operating the Product in a corrosive atmosphere or contrary to the Product owner's manual.
- Damage or failure of the Product caused by accidents, pests and vermin, lightning, wind, fire, floods, acts of nature, or any other causes beyond the control of LG.
- Damage or failure of the Product caused by unauthorized modification or alteration, or if the Product is used for other than the intended purpose, or any water leakage where the Product was not properly installed.
- Damage or failure of the Product caused by incorrect electrical current, voltage, or plumbing codes.
- Damage or failure of the Product caused by transportation, storage, and/or handling, including scratches, dents, chips, and/or other damage to the finish of the Product, unless such damage is reported within one (1) week of delivery.
- Damage or failure of the Product resulting from misuse, abuse, improper installation, repair, or maintenance. Improper repair includes the use of parts not authorized by LG. Improper installation or maintenance includes installation or maintenance contrary to the Product owner's manual.
- Damage or failure of the Product caused by the use of parts, components, accessories, consumable cleaning products, or any other products or services that were not authorized by LG.
- Damage or missing items to any display or open box Product.
- Refurbished Product or any Product sold "As Is", "Where Is", "With all Faults", or similar disclaimer.
- Products with original serial numbers that have been removed, altered, or cannot be readily determined.
- Increases in utility costs and additional utility expenses.
- Any noises associated with normal operation.
- Products used for other than normal and proper household use (e.g., commercial or industrial use) or contrary to the Product owner's manual.
- Costs associated with removal and reinstallation of the Product for repairs, or the removal and reinstallation of the Product if it is installed in an inaccessible location or not installed in accordance with the Product Owner's manual.
- Accessories, removable components, or consumable parts (e.g. Shelves, door bins, drawers, water/air filters, racks, light bulbs, batteries, etc., as applicable), except for internal/functional parts covered under this limited warranty.

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

TO OBTAIN WARRANTY SERVICE AND ADDITIONAL INFORMATION

Call 1-800-984-6306 and select the appropriate option from the menu.

Or visit our website at http://www.LGSIGNATURE.com

Or by mail: LG Electronics Customer Service P.O. Box 240007 Huntsville, AL 35813 ATTN: CIC

PROCEDURE FOR RESOLVING DISPUTES:

ALL DISPUTES BETWEEN YOU AND LG ARISING OUT OF OR RELATING IN ANY WAY TO THIS LIMITED WARRANTY OR THE PRODUCT SHALL BE RESOLVED EXCLUSIVELY THROUGH BINDING ARBITRATION, AND NOT IN A COURT OF GENERAL JURISDICTION. BINDING ARBITRATION MEANS THAT YOU AND LG ARE EACH WAIVING THE RIGHT TO A JURY TRIAL AND TO BRING OR PARTICIPATE IN A CLASS ACTION.

Definitions. For the purposes of this section, references to "LG" mean LG Electronics U.S.A., Inc., its parents, subsidiaries and affiliates, and each of their officers, directors, employees, agents, beneficiaries, predecessors in interest, successors, assigns and suppliers; references to "dispute" or "claim" shall include any dispute, claim or controversy of any kind whatsoever (whether based in contract, tort, statute, regulation, ordinance, fraud, misrepresentation or any other legal or equitable theory) arising out of or relating in any way to the sale, condition or performance of the product or this Limited Warranty.

Notice of Dispute. In the event you intend to commence an arbitration proceeding, you must first notify LG in writing at least 30 days in advance of initiating the arbitration by sending a letter to LG at LG Electronics, USA, Inc. Attn: Legal Department- Arbitration 111 Sylvan Avenue, Englewood Cliffs, NJ 07632. You and LG agree to engage in good faith discussions in an attempt to amicably resolve your claim. The

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notice must provide your name, address, and telephone number; identify the product that is the subject of the claim; and describe the nature of the claim and the relief being sought. If you and LG are unable to resolve the dispute within 30 days, either party may proceed to file a claim for arbitration.

Agreement to Binding Arbitration and Class Action Waiver. Upon failure to resolve the dispute during the 30 day period after sending written notice to LG, you and LG agree to resolve any claims between us only by binding arbitration on an individual basis, unless you opt out as provided below. Any dispute between you and LG shall not be combined or consolidated with a dispute involving any other person's or entity's product or claim. More specifically, without limitation of the foregoing, any dispute between you and LG shall not under any circumstances proceed as part of a class or representative action. Instead of arbitration, either party may bring an individual action in small claims court, but that small claims court action may not be brought on a class or representative basis.

Arbitration Rules and Procedures. To begin arbitration of a claim, either you or LG must make a written demand for arbitration. The arbitration will be administered by the American Arbitration Association ("AAA") and will be conducted before a single arbitrator under the AAA's Consumer Arbitration Rules that are in effect at the time the arbitration is initiated (referred to as the "AAA Rules") and under the procedures set forth in this section. The AAA Rules are available online at www.adr.org/consumer. Send a copy of your written demand for arbitration, as well as a copy of this provision, to the AAA in the manner described in the AAA Rules. You must also send a copy of your written demand to LG at LG Electronics, USA, Inc. Attn: Legal Department- Arbitration 111 Sylvan Avenue, Englewood Cliffs, NJ 07632. If there is a conflict between the AAA Rules and the rules set forth in this section, the rules set forth in this section will govern. This arbitration provision is governed by the Federal Arbitration Act. Judgment may be entered on the arbitrator's award in any court of competent jurisdiction. All issues are for the arbitrator to decide, except that issues relating to the scope and enforceability of the arbitration provision and to the arbitrability of the dispute are for the court to decide. The arbitrator is bound by the terms of this provision.

Governing Law. The law of the state of your residence shall govern this Limited Warranty and any disputes between us except to the extent that such law is preempted by or inconsistent with applicable federal law.

Fees/Costs. You do not need to pay any fee to begin an arbitration. Upon receipt of your written demand for arbitration, LG will promptly pay all arbitration filing fees to the AAA unless you seek more than $25,000 in damages, in which case the payment of these fees will be governed by the AAA Rules. Except as otherwise provided for herein, LG will pay all AAA filing, administration and arbitrator fees for any arbitration initiated in accordance with the AAA Rules and this arbitration provision. If you prevail in the arbitration, LG will pay your attorneys' fees and expenses as long as they are reasonable, by considering factors including, but not limited to, the purchase amount and claim amount. Notwithstanding the foregoing, if applicable law allows for an award of reasonable attorneys' fees and expenses, an arbitrator can award them to the same extent that a court would. If the arbitrator finds either the substance of your claim or the relief sought in the demand is frivolous or brought for an improper purpose (as measured by the standards set forth in Federal Rule of Civil Procedure 11(b)), then the payment of all arbitration fees will be governed by the AAA Rules. In such a situation, you agree to reimburse LG for all monies previously disbursed by it that are otherwise your obligation to pay under the AAA Rules. Except as otherwise provided for, LG waives any rights it may have to seek attorneys' fees and expenses from you if LG prevails in the arbitration.

Hearings and Location. If your claim is for $25,000 or less, you may choose to have the arbitration conducted solely on the basis of (1) documents submitted to the arbitrator, (2) through a telephonic hearing, or (3) by an in-person hearing as established by the AAA Rules. If your claim exceeds $25,000, the right to a hearing will be determined by the AAA Rules. Any in-person arbitration hearings will be held at a location within the federal judicial district in which you reside unless we both agree to another location or we agree to a telephonic arbitration.

Opt Out. You may opt out of this dispute resolution procedure. If you opt out, neither you nor LG can require the other to participate in an arbitration proceeding. To opt out, you must send notice to LG no later than 30 calendar days from the date of the first consumer purchaser's purchase of the product by either: (i) sending an e-mail to optout@lge.com, with the subject line: "Arbitration Opt Out" or (ii) calling 1-800-980-2973. You must include in the opt out e-mail or provide by telephone: (a) your name and address; (b) the date on which the product was purchased; (c) the product model name or model number; and (d) the serial number (the serial number can be found (i) on the product; or (ii) online by accessing https://www.lg.com/us/support and clicking on "How do I find my model number?").

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You may only opt out of the dispute resolution procedure in the manner described above (that is, by e-mail or telephone); no other form of notice will be effective to opt out of this dispute resolution procedure. Opting out of this dispute resolution procedure will not affect the coverage of the Limited Warranty in any way, and you will continue to enjoy the full benefits of the Limited Warranty. If you keep this product and do not opt out, then you accept all terms and conditions of the arbitration provision described above.

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LG SIGNATURE

Customer Information Center

For inquiries or comments, call;

1-800-984-6306 USA, Consumer User
1-888-865-3026 USA, Commercial User
1-888-542-2623 CANADA

Centro de Información al Cliente

Para consultas o comentarios, llame por teléfono:

1-800-984-6306 EE.UU., Usuario Consumidor
1-888-865-3026 EE.UU., Usuario Comercial
1-888-542-2623 CANADÁ

Centre de Service à la Clientèle

Pour des questions ou des commentaires, appelez :

1-800-984-6306 ÉTATS-UNIS, Consommateur
1-888-865-3026 ÉTATS-UNIS, Utilisateur Commercial
1-888-542-2623 CANADA