Precautions

- · Place the front surface of the door three inches or more from the countertop edge to avoid accidental tipping of the microwave oven during normal use.
- To program the oven, make sure you touch the center of each pad firmly since the areas between the pads will not activate the oven. A tone will sound each time a pad is touched correctly. Don't touch several pads at once.
- Do not strike the control panel with silverware, utensils, etc. Breakage may occur.
- Always use caution when taking cookware out of the oven. Some dishes absorb heat from the cooked food and may be hot. See Cookware Guide earlier in this section for more information.
- Do not rinse containers by placing them in water immediately after cooking. This may cause breakage. Also, always allow the turntable to cool before removing it from the oven.
- · Never operate the oven when it is empty. Food or water should always be in the oven during operation to absorb the microwave energy.
- 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.
- Do not use your microwave oven to cook eggs in the shell. Pressure can build up inside the shell, causing it to burst.
- There are several precautions to follow when microwaving popcorn:
 - Do not pop popcorn, except in a microwave-safe container or commercial packages designed for microwave ovens.
 - Never try to pop popcorn in a paper bag that is not microwave-approved.
 - Overcooking may result in smoke and fire.
 - Do not repop unpopped kernels.
 - Do not reuse popcorn bags.
 - Listen while corn pops. Stop oven when popping slows to 2-3 seconds between pops.
 - Do not leave microwave unattended while popping corn.
 - Follow directions on bag.

OPERATION

This section introduces you to the basics you need to know to operate the microwave oven. Please read this information before using the oven.



A CAUTION

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

Audible Signals

Audible signals are available to guide you when setting and using the 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

When the oven is plugged in for the first time or when power resumes after a power interruption, the clock defaults to the 12-hour clock mode and 12H appears in the display. You can set the time or switch to the 24-hour clock mode.

Setting the Clock Mode and Time of Day

- Press + repeatedly to toggle between the 24hour (24H) and 12-hour (12H) clock mode.
- Press START to set the clock mode.
- To set the time of day, press + or to select the desired hour.
- Press START to set the hour.
- Press + or to select the desired minutes.
- Press **START** to finish setting the time of day.

NOTE -

- Press and hold + or to quickly increase or decrease numbers.
- To reset the clock mode, you must unplug and reconnect the power cord.
- If you don't want the time of day to appear in the display, press the STOP/Clear button, after plugging in the oven.



CAUTION

To avoid risk of personal injury or property damage, do not run oven while it is 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 and clear the remaining cook time, open the door and touch STOP/Clear.

Child Lock

Use this safety feature to lock the control panel and prevent the oven from being turned on when cleaning the oven or to prevent children from unsupervised use of the oven.

Locking the Oven

Touch and hold STOP/Clear until Loc appears in the display and a melody sounds. (approximately 3 seconds)

Unlocking the Oven

Touch and hold STOP/Clear until Loc disappears and a melody sounds. (approximately 3 seconds)

NOTE -

- If set, the time of day reappears in the display after 1 second.
- If the oven is locked, Loc appears in the display when any key is touched.
- Unlock the oven to resume normal use.

Quick Start

The Quick Start feature allows you to set 30-second intervals of High power cooking with each touch of the START button.

Close the oven door. Press STOP/Clear.

2 Press START.

- The oven will immediately start cooking for 30 seconds on high power.
- Press START repeatedly to extend the cook time by 30 seconds every time the button is pressed.
- The cook time can be extended to 99 minutes and 59 seconds.

More / Less

By using the - or + key, manual cook settings can be adjusted to cook food for a longer or shorter time. Pressing + adds 10 seconds to the cooking time each time you press it. Pressing - subtracts 10 seconds from the cooking time each time you press it. The maximum cooking time possible in the manual cook mode is 99 min 59 seconds.

Adjusting the Cooking Time

- Close the oven door. Press STOP/Clear.
- Press START.
- Press + or to increase or decrease the remaining time by 10 seconds.

Energy Saving

When the oven is not in use, the display turns off to save energy, unless the time of day is set to show in the display.

Setting Manual Cooking Times

When not using the auto cooking functions, the cooking time and power level are set manually.

- Press STOP/Clear.
- Press + or until the desired cooking time appears in the display.
- 3 Press Power Level once, P-HI appears in the display.
 - P-HI indicates that the power level is at 100%.
- Press to decrease the power level in 10-percent increments, if desired.
- Close the oven door.

Press START.

• When cooking is complete, a chime sounds and "End" appears in the display window. "End" remains in the display and the chime repeats every minute until the door is opened, or any button is pressed.

NOTE -

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

Microwave Power Levels

This microwave oven is equipped with 10 power levels to give you maximum flexibility and control over cooking. See the table for suggested power levels for various foods.

Microwave Power Level Chart

Power Level	Use
P-HI (100 %)	Boiling water.
	Browning ground beef.
	Making candy.
	Cooking poultry pieces, fish, & vegetables.
	Cooking tender cuts of meat.
P-90	Reheating rice, pasta, & vegetables.
P-80	Reheating prepared foods quickly.
	Reheating sandwiches.
P-70	Cooking egg, milk and cheese dishes.
	Melting chocolate.
P-60	Cooking veal.
	Cooking whole fish.
	Cooking puddings and custard.
P-50	Cooking ham, whole poultry and lamb.
	Cooking rib roast and sirloin tip.
P-40	Thawing meat, poultry and seafood.
P-30	Cooking less tender cuts of meat.
	Cooking pork chops and roasts.
P-20	Taking chill out of fruit.
	Softening butter.
P-10	Keeping casseroles and main dishes warm.
	Softening butter and cream cheese.

Auto Cook

The Auto Cook menu has preprogrammed settings to automatically cook certain foods. Select the correct category for your item using the Auto Cook chart on the next page, enter the amount, then press START and the oven automatically cooks the item.

- 1 Open the oven door.
 - Press STOP/Clear.
- 2 Press Auto Cook once. Ac-1 appears in the display.
- 3 Press + repeatedly to select a food category. For example, press until Ac-2 appears in the display to cook fresh vegetables.
- Press START.
- Press + until the correct amount shows in the display.
- Close the oven door. Press START.

Auto Reheat

The Auto Reheat menu has preprogrammed settings to automatically reheat certain foods. Select the correct category for your item using the Auto Reheat chart on page 20, enter the amount, then press START and the oven automatically reheats the item.

- Open the oven door.
 - Press STOP/Clear.
- 2 Press Auto Reheat once. Ar-1 appears in the display.
- 3 Press + repeatedly to select a food category. For example, press until Ar-4 appears in the display to reheat pie.
- ▲ Press START.
- Press + until the correct amount shows in the display.
- Close the oven door.
 - Press START.

Auto Cook Table

Code	Category	Recommended Amounts	Directions					
Ac-1	Bacon	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.)					
Ac-2	Fresh Vegetable	1 - 4 cups	Place in a microwaveable bowl or casserole. Add water according to the quantity. • 1-2 cups : add 2 tbsp water. • 3-4 cups : add 4 tbsp water. Cover with vented plastic wrap. Let stand 3 minutes after cooking.					
Ac-3	Frozen Entree	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.					
Ac-4	Frozen Vegetable	1 - 4 cups	Place in a microwaveable bowl or casserole. 1-2 cups: add 2 tbsp water. 3-4 cups: add 4 tbsp water. Cover with vented plastic wrap. Let stand 3 minutes after cooking.					
Ac-5	Oatmeal	1 - 2 servings	Salt (option Salt	Vater or Milk 1 cup (230 g) 1 ½ cup (345 g) alt (optional) Dash 1/8 tsp.			p (80 g) p (345 g) B tsp.	
Ac-6	Popcorn	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.					
Ac-7	Potato	1 - 4 ea	Pierce skin with a fork and place on paper towel. Do not cover. Let stand 5 minutes after cooking.					
Ac-8	Rice	½ - 2 cups	bowl (3 qt./3 Cover with v	L). rented plas	1 cup 1 cup (192 g) 2 cups (460 g) a deep and la	(288 3 cu (690 arge m	cup 8 g) ups 0 g)	2 cups 2 cups (384 g) 4 cups (920 g)

Auto Reheat Table

Code	Category	Recommended Amounts	Directions
Ar-1	Beverage	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.)
Ar-2	Casserole	10 - 20 oz	Place in a microwaveable bowl or casserole. Cover with vented plastic wrap. Let stand 3 minutes after heating.
Ar-3	Dinner plate	1	Place food on a plate. Cover with vented plastic wrap. Let stand 3 minutes after heating.
Ar-4	Pie	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.
Ar-5	Pizza	1 - 3 slices	This is a reheat function for leftover pizza. Do not use to cook pizza. Place on paper towel on a microwave safe plate.

- Do not use recycled paper products in the microwave oven.
 - They sometimes contain impurities that cause arcing and sparking.
- If popcorn bag size is not known, follow manufacturers' instructions and do not use Auto Cook feature.
- Do not attempt to reheat or cook any unpopped
- Do not reuse bag. Overcooking can result in an oven fire.
- Prepare only one bag 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 the bag carefully in the oven so it does not touch the walls as it rotates. Fold the ends of the bag up and toward the center of the bag as shown.

Defrost

The oven has 4 preset defrost cycles.

The defrost feature provides the best defrosting method for frozen foods. The Defrost Table shows the suggested defrost cycle for various foods.

The Defrost function conveniently chimes partway through the defrost cycle to remind you to check, turn over, separate, or rearrange the food for best results.

- 1 MEAT
- 2 POULTRY
- 3 FISH
- 4 BREAD

Defrosting 1.2 Lbs of Meat

- 1 Open the oven door.
 Press STOP/Clear.
- 2 Press Defrost once.
 dEF1 appears in the display.
- 3 Press + until display shows 1.2 lbs.
- 4 Close the oven door.
 Press **START**.

NOTE -

- The countdown appears in the display after START is pressed. The oven chimes once, partway through the defrost cycle.
- At the chime, open the oven door and turn the food over. Remove any food that has thawed. Return the still frozen items to the oven and press START to complete the defrost cycle.

Defrost Table

MEAT (dEF1) 0.1 - 6.0 lbs Beef Ground beef, round steak, so cubes, tenderloin steak, por rib roast, rump roast, chuck hamburger patties	stew t roast,
(dEF1) 0.1 - 6.0 lbs Ground beef, round steak, so cubes, tenderloin steak, por rib roast, rump roast, chuck	t roast,
Lamb Chops, rolled roast Pork Chops, hotdogs, spareribs, country-style ribs, rolled roasausage Veal Cutlets (1 lb, ½ inch thick) Turn food over at beep.	ast,
After defrosting, let stand for minutes.	5 - 15
POULTRY (dEF2) 0.1 - 6.0 lbs Poultry Whole, cut-up, breast (bone Rinse chicken cavity with tawater and let stand for 60 mafter cooking for better result Cornish Hens Whole Turkey Breast Turn food over at beep. After defrosting, let stand for minutes.	ap ninutes ults.
FISH (dEF3) 0.1 - 4.0 lbs Fish Fillets, whole steaks Shellfish Crab meat, lobster tails, shi scallops Turn food over at beep.	rimp,
After defrosting, let stand for minutes.	5 - 10
BREAD (dEF4) 0.1 - 2.0 lbs Sliced bread, buns, baguette Separate slices and place be paper towels or on flat plate. Turn food over at beep. After defrosting, let stand for minutes.	etween

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.

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

- Remove fish, shellfish, meat, and poultry from its original wrapping paper or plastic package. Otherwise, the wrap will hold steam and juice close to the foods, which can cause the outer surface of the foods to cook.
- Place foods in a shallow container or in a microwave roasting dish to catch the drippings.
- · Food should still be somewhat icy in the center when removed from the oven.
- . 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.
- Depending on the shape of the food, some areas may defrost more quickly than others.
- For best results, shape ground meat into the form of a doughnut before freezing. When defrosting, scrape off thawed meat when the beep sounds and continue defrosting.

SMART DIAGNOSIS™

Using the Smart Diagnosis™ **Function**

Should you experience any problems with the oven, it has the capability of transmitting data via your telephone to the LG Customer Information Center.

- Call the LG Customer Information Center at 1-800-243-0000 (U.S.).
- When instructed to do so by the call center agent, hold the mouthpiece of your phone over the Smart Diagnosis™ logo on the control panel.



NOTE

· Do not touch any other buttons.

- Open the oven door. Press and hold the Clear button for 8 seconds, until "5" appears in the display. Release the button and audible transmission tones start sounding.
- Keep the phone in place until the tone transmission has finished. The display will count down the time.
- Once the countdown is over and the tones have stopped, 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.

MAINTENANCE

Caring for the Microwave Oven

Interior

Food spatters or spilled liquids stick to oven walls and between the seal and door surfaces. Although the oven interior has an antibacterial coating, 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.

Exterior

Disconnect the 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 with 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 buildup 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 varying 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.

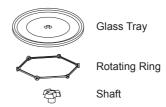
NOTE -

 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.



TROUBLESHOOTING

Frequently Asked Questions

Operation

Why is the oven light not on during cooking?

Make sure the cooking time has been set and the START button has been pressed.

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 tray.

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.

I've plugged the oven in 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 the oven in for the first time or when power resumes after a power interruption. Unplug the oven from the 120 V 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.

Food

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 specifies the cook time 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			
Oven does not start	Plug in power cord.Close oven door.Set cooking time.			
Arcing or Sparking	Cookware is not microwave safe. When in doubt, test cookware before use. Do not operate oven while empty.			
Incorrect time of day	Possible power interruption. See Clock section to reset time of day.			
Unevenly Cooked Foods	 Test cookware to make sure it is microwave safe. Do not cook without the glass tray. Turn or stir food while cooking. Defrost food completely before cooking. Use correct cook time and power level. 			
Overcooked Foods	Change cook time or power level.			
Undercooked Foods	 Test that cookware is microwave safe. Defrost food completely before cooking. Change cook time or power level. Make sure ventilation ports are not blocked. 			
Improper Defrosting	Test that cookware is microwave safe. Change defrost time or weight. Turn or stir food during defrost cycle.			