

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.

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

- 1 Open the oven door.
Press **+** repeatedly to toggle between the 24-hour (24H) and 12-hour (12H) clock mode.
- 2 Press **START** to set the clock mode.
- 3 To set the time of day, press **+** or **-** to select the desired hour.
- 4 Press **START** to set the hour.
- 5 Press **+** or **-** to select the desired minutes.
- 6 Press **START** to finish setting the time of day.

NOTE

- Press and hold **+** or **-** to quickly increase or decrease numbers.
- You can also shut the door and use the Slide Touch key to set the hours and minutes.
- **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.
- To reset the time of day, press and hold Timer until a flashing **±** appears in the display.

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

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

Unlocking the Oven

- 1 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.

Kitchen Timer

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

Setting the Timer

- 1 Open the oven door.
Press **Clear**.
- 2 Press **Timer** once.
10 appears in the display.
- 3 Set the desired time by pressing **+** or **-** until the time appears in the display. (Press and hold **+** or shut the oven door and use the Slide Touch key to rapidly increase the time.)
- 4 Press **START** to start the timer. The countdown appears in the display.

Canceling the Timer

- 1 Press **Timer** once.
The display returns to the time of day.

NOTE

- When the time is over a melody sounds and End displays. Press **Clear**.

Slide Touch Key

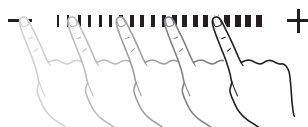
Adjust numerical settings quickly using the Slide Touch key on the outside of the oven door. The **+** and **-** keys on either side of the Slide Touch key operate exactly the same as the **+** and **-** keys on the inner control panel and can also be used to quickly adjust settings.

Increasing/Decreasing Numerical Settings

- 1 Touching or pressing and holding the **-** button will decrease the amount.



- 2 To increase the amount, touch the end of the slide bar nearest the **-** and slowly slide your finger to the right.



- 3 Touching or pressing and holding the **+** button will increase the amount.



- 4 To decrease the amount, touch the end of the slide bar nearest the **+** and slowly slide your finger to the left.

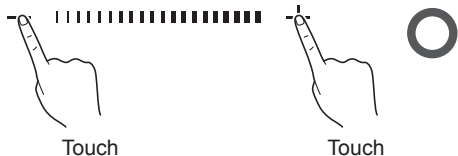


NOTE

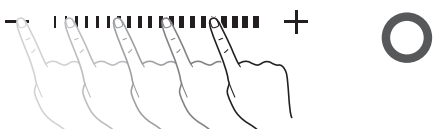
- **Numerical Increments:**
 - 0~3 minutes : Time increases or decreases in 10-second increments.
 - 3~20 minutes : Time increases or decreases in 30-second increments.
 - 20~90 minutes : Time increases or decreases in 1-minute increments.
 - While the microwave is cooking, the remaining time increases or decreases in 10-second increments.
- Defrost weights are increased or decreased in 0.1-lb increments.

Correctly Using Slide Touch Key

- 1 Press the + or – keys repeatedly to adjust numerical settings in individual increments. Press and hold the keys to adjust numerical settings quickly in the display.



- 2 Place your finger on the middle bar and swipe right or left to increase or decrease numerical settings quickly in the display. Don't forget to press **START** to select the setting in the display.



If Slide Touch Key Doesn't Respond

The Slide Touch Key may not respond to the following:

- 1 Touching outside of the sensor area for the key.



- 2 Using a fingernail or thumb.
- 3 Sliding a finger across the key too quickly.

NOTE

- Do not use a tool or device other than your finger on the Slide Touch key. Do not wear rubber or disposable gloves.
- After cleaning the touch control panel with a wet towel, dry off any remaining moisture from the touch control panel.
- If the numerical value in the display stops changing while you are pressing the + or – key, lift finger and try again.

Quick Start

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

- 1 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

- 1 Close the oven door.
Press **STOP/Clear**.
- 2 Press **START**.
- 3 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.

- 1 Press **STOP/Clear**.
- 2 Press **Cook Time** once.
- 3 Press **+** or **-** until the desired cooking time appears in the display.
- 4 Press **Power Level** once, **P-HI** appears in the display.
 - P-HI indicates that the power level is at 100%.
- 5 Press **-** to decrease the power level in 10-percent increments, if desired.
- 6 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 %)	<ul style="list-style-type: none"> • Boiling water. • Browning ground beef. • Making candy. • Cooking poultry pieces, fish, & vegetables. • Cooking tender cuts of meat.
P-90	<ul style="list-style-type: none"> • Reheating rice, pasta, & vegetables.
P-80	<ul style="list-style-type: none"> • Reheating prepared foods quickly. • Reheating sandwiches.
P-70	<ul style="list-style-type: none"> • Cooking egg, milk and cheese dishes. • Melting chocolate.
P-60	<ul style="list-style-type: none"> • Cooking veal. • Cooking whole fish. • Cooking puddings and custard.
P-50	<ul style="list-style-type: none"> • Cooking ham, whole poultry and lamb. • Cooking rib roast and sirloin tip.
P-40	<ul style="list-style-type: none"> • Thawing meat, poultry and seafood.
P-30	<ul style="list-style-type: none"> • Cooking less tender cuts of meat. • Cooking pork chops and roasts.
P-20	<ul style="list-style-type: none"> • Taking chill out of fruit. • Softening butter.
P-10	<ul style="list-style-type: none"> • Keeping casseroles and main dishes warm. • Softening butter and cream cheese.

Sensor Operation

Instructions

This microwave oven has sensor cooking features for convenient microwave cooking. It guides you, step by step, to reheat or cook popular food items automatically using preprogrammed settings.

Categories :

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

Sensor Cooking Guide

Appropriate containers and coverings help assure good sensor cooking results.

- Always use microwavable containers and cover them with lids or vented plastic wrap.
- Never use tight-sealing plastic covers. They can prevent steam from escaping and cause food to overcook.
- Match the amount to the size of the container. Fill containers at least half full for best results.
- Be sure the outside of the cooking container and the inside of the microwave oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.

Sensor Cook

The Sensor Cook menu has preprogrammed settings to automatically cook certain foods. Select the correct category for your item using the Sensor 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 **Clear**.
- 2** Press **Sensor Cook** repeatedly to select a food category. For example, press until **Sc-2** appears in the display to cook fresh vegetables.
- 3** Close the oven door.
Press **START**.

Sensor Reheat

The Sensor Reheat menu has preprogrammed settings to automatically reheat certain foods. Select the correct category for your item using the Sensor Reheat chart on page 22, enter the amount, then press **START** and the oven automatically reheats the item.

- 1** Open the oven door.
Press **Clear**.
- 2** Press **Sensor Reheat** repeatedly to select a food category. For example, press until **Sr-4** appears in the display to reheat pie.
- 3** Close the oven door.
Press **START**.

Sensor Popcorn

The oven has a preprogrammed function to heat one 3.5 oz prepackaged microwave popcorn bag. For best results, use fresh bags of popcorn.

Example : To pop popcorn.

- 1** Open the oven door.
Press **Clear**.
- 2** Press **Popcorn** once.
PoP will show in the display.
- 3** Close the oven door.
Press **START**.

Sensor Cook Table

Code	Category	Recommended Amounts	Directions															
Sc-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.)															
Sc-2	Fresh Vegetable	1 - 4 cups	Place in a microwaveable bowl or casserole. Add water according to the quantity. <ul style="list-style-type: none"> • 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.															
Sc-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.															
Sc-4	Frozen Vegetable	1 - 4 cups	Place in a microwaveable bowl or casserole. <ul style="list-style-type: none"> • 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.															
Sc-5	Oatmeal	1 - 2 servings	<table border="1"> <thead> <tr> <th></th> <th>1 serving</th> <th>2 servings</th> </tr> </thead> <tbody> <tr> <td>Oats</td> <td>½ cup (40 g)</td> <td>1 cup (80 g)</td> </tr> <tr> <td>Water or Milk</td> <td>1 cup (230 g)</td> <td>1 ½ cup (345 g)</td> </tr> <tr> <td>Salt (optional)</td> <td>Dash</td> <td>1/8 tsp.</td> </tr> </tbody> </table> Combine water or milk, salt and oats in large microwave-safe bowl. Cover with vented plastic wrap. Let stand 3 minutes after cooking.		1 serving	2 servings	Oats	½ cup (40 g)	1 cup (80 g)	Water or Milk	1 cup (230 g)	1 ½ cup (345 g)	Salt (optional)	Dash	1/8 tsp.			
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Oats	½ cup (40 g)	1 cup (80 g)																
Water or Milk	1 cup (230 g)	1 ½ cup (345 g)																
Salt (optional)	Dash	1/8 tsp.																
Sc-6	Potato	1 - 4 ea	Pierce skin with a fork and place on paper towel. Do not cover. Let stand 5 minutes after cooking.															
Sc-7	Rice	½ - 2 cups	<table border="1"> <thead> <tr> <th></th> <th>½ cup</th> <th>1 cup</th> <th>1 ½ cup</th> <th>2 cups</th> </tr> </thead> <tbody> <tr> <td>Rice</td> <td>½ cup (96 g)</td> <td>1 cup (192 g)</td> <td>1 ½ cup (288 g)</td> <td>2 cups (384 g)</td> </tr> <tr> <td>Water</td> <td>1 cup (230 g)</td> <td>2 cups (460 g)</td> <td>3 cups (690 g)</td> <td>4 cups (920 g)</td> </tr> </tbody> </table> Add rice and water in a deep and large microwave-safe bowl (3 qt./3 L). Cover with vented plastic wrap. Let stand 5-10 minutes after cooking.		½ cup	1 cup	1 ½ cup	2 cups	Rice	½ cup (96 g)	1 cup (192 g)	1 ½ cup (288 g)	2 cups (384 g)	Water	1 cup (230 g)	2 cups (460 g)	3 cups (690 g)	4 cups (920 g)
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Sensor Reheat Table

Code	Category	Recommended Amounts	Directions
Sr-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.)
Sr-2	Casserole	10 - 20 oz	Place in a microwaveable bowl or casserole. Cover with vented plastic wrap. Let stand 3 minutes after heating.
Sr-3	Dinner plate	1	Place food on a plate. Cover with vented plastic wrap. Let stand 3 minutes after heating.
Sr-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.
Sr-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.

NOTE

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

Popcorn Table

Code	Category	Recommended Amounts	Directions
Pop	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.

NOTE

- If popcorn bag size is not known, follow manufacturers' instructions and do not use this feature.
- Do not use POPCORN key pad in combination with any other feature key pads.
- Do not attempt to reheat or cook any unpopped kernels.
- 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 Lb of Meat

- 1 Open the oven door.
Press **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

Category	Food to be Defrosted
MEAT (dEF1) 0.1 - 6.0 lbs	<p>Beef Ground beef, round steak, stew cubes, tenderloin steak, pot roast, rib roast, rump roast, chuck roast, hamburger patties</p> <p>Lamb Chops, rolled roast</p> <p>Pork Chops, hotdogs, spareribs, country-style ribs, rolled roast, sausage</p> <p>Veal Cutlets (1 lb, ½ inch thick)</p> <p>Turn food over at beep. After defrosting, let stand for 5 - 15 minutes.</p>
POULTRY (dEF2) 0.1 - 6.0 lbs	<p>Poultry Whole, cut-up, breast (boneless). Rinse chicken cavity with tap water and let stand for 60 minutes after cooking for better results.</p> <p>Cornish Hens Whole</p> <p>Turkey Breast</p> <p>Turn food over at beep. After defrosting, let stand for 60 minutes.</p>
FISH (dEF3) 0.1 - 4.0 lbs	<p>Fish Fillets, whole steaks</p> <p>Shellfish Crab meat, lobster tails, shrimp, scallops</p> <p>Turn food over at beep. After defrosting, let stand for 5 - 10 minutes.</p>
BREAD (dEF4) 0.1 - 2.0 lbs	<p>Sliced bread, buns, baguettes, etc. Separate slices and place between paper towels or on flat plate.</p> <p>Turn food over at beep. After defrosting, let stand for 1 - 2 minutes.</p>

Defrosting Tips

- **When using Auto Defrost**, the weight to be entered is the net weight in pounds and tenths of pounds (the weight of the food minus the container).
- **Before starting**, remove the metal twist-ties which often come with frozen food bags, and replace them with strings or elastic bands.
- **Open containers** such as cartons before they are placed in the oven.
- **Always slit** or pierce plastic pouches or packaging.
- **If food is foil wrapped**, remove foil and place the food in a suitable container.
- **Slit** the skins, if any, of frozen food such as sausage.
- **Bend** plastic pouches of food to ensure even defrosting.
- **Always underestimate** defrosting time. If defrosted food is still icy in the center, return it to the microwave oven for more defrosting.
- **The length** of defrosting time varies according to how solidly the food is frozen.
- **The shape of the package** affects how quickly food will defrost. Shallow packages will defrost more quickly than a deep block.
- **As food begins to defrost**, separate the pieces. Separated pieces defrost more easily.
- **Use small pieces of aluminum foil** to shield parts of food such as chicken wings, leg tips, fish tails, or areas that start to get warm. Make sure the foil does not touch the sides, top, or bottom of the oven. The foil can damage the oven lining.
- **For better results**, let food stand after defrosting. (For more information on standing time, see the **Microwave Cooking Tips** section.)
- **Turn over** food during defrosting or standing time. Break apart and remove food as required.

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

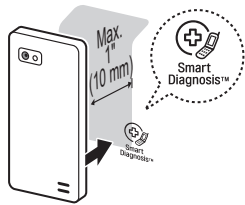
- Remove fish, shellfish, meat, and poultry from its original wrapping paper or plastic package. Otherwise, the wrap will hold steam and juice close to the foods, which can cause the outer surface of the foods to cook.
- Place foods in a shallow container or in a microwave roasting dish to catch the 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.

- 1 Call the LG Customer Information Center at 1-800-243-0000 (U.S.) or 1-888-542-2623 (Canada).
- 2 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.

- 3 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.
- 4 Keep the phone in place until the tone transmission has finished. The display will count down the time.
- 5 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.

