



OWNER'S MANUAL

MICROWAVE OVEN

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

ENGLISH



MFL06317621
Rev.XX_MMDDYY

www.lg.com

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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 **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY** found on page 2.
- This appliance must be grounded. Connect only to a properly grounded outlet. See the electrical **GROUNDING INSTRUCTIONS** section.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors, such as sulfide and chloride, in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- 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.

4 IMPORTANT SAFETY INSTRUCTIONS

- Do not immerse the electrical cord or plug in water. Keep cord away from heated surfaces.
- Do not let cord hang over edge of table or counter.
- To reduce the risk of fire in the oven cavity:
 - Do not overcook food. Carefully attend to the microwave oven when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
 - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
 - Remove wire twist-ties from paper or plastic bags before placing bags in oven.
- Install or locate this appliance only in accordance with the provided installation instructions.
- If materials inside the oven ignite:
 - Keep oven door closed and turn the oven off.
 - Disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- Some products such as whole eggs and sealed containers – for example, closed glass jars – can explode and should not be heated in this oven.
- Liquids, such as water, coffee, or tea can be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present.
- **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
To reduce the risk of injury to persons:
 - Do not overheat the liquid. Stir the liquid both before and halfway through heating it.
 - Do not use straight-sided containers with narrow necks. 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 location.
- 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 come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.

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).

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.

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. 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.

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 just after cooking. This may cause breakage or damage. Improper use could result in damage to the oven.

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 floor. Carefully read and follow the instructions for the browning dish. If you use a browning dish incorrectly, you could damage the oven floor.

Ventilation

- When food flames under the hood, turn the fan on.
- When range or cooktop, located below the microwave, is in operation, PLEASE USE CAUTION IN OPERATING THE MICROWAVE AS ITS COMPONENTS SUCH AS DOOR HANDLE MAY BE OVERHEATED CAUSING BURNS AND/OR INJURY.
- Clean the ventilating hood frequently. Do not allow grease to accumulate on the hood or the filters.
- Use care when cleaning the vent hood filters. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filters.
- 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 microwave oven and receiver are on different branch circuits

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

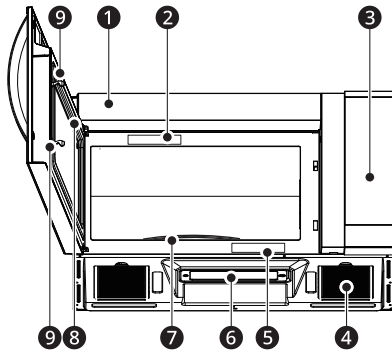
- This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:
 - Reorient the receiving antenna of the radio or television.
 - Relocate the microwave oven with respect to the receiver.
 - Move the microwave oven away from the receiver.
 - Plug the microwave oven into a different outlet so that the microwave oven and the receiver are on different branch circuits.
- The manufacturer is not responsible for any radio or TV interference caused by unauthorized modification to this microwave oven. It is the responsibility of the user to correct such interference.

SAVE THESE INSTRUCTIONS

INSTALLATION

Product Overview

Front View



- ❶ Vent Grille
- ❷ Location of Model Number
- ❸ Control Panel
- ❹ Grease Filter
- ❺ Cooking Guide
- ❻ Cooktop Light
- ❼ Glass Turntable
- ❽ Window with Metal Shield
- ❾ Safety Door Lock System

Accessories

Accessories will vary depending on the model purchased.



- ❶ Glass Tray
- ❷ Rotating Ring

⚠ 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 and other pieces of foil. Foil can cause arcing if it gets too close to the oven walls during cooking.

NOTE

- This microwave oven is designed for household use only. It is not recommended for commercial use.
- Do not cook food for too long. 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.

Specifications

MVEM1825 Model

- Power Supply:** 120 V AC, 60 Hz
- Rated Power Consumption:** 1600 W (Microwave oven with cooktop lamp and ventilation fan)
- Microwave Output:** Max. 1000 W[†]
- Rated Current:** 14 A
- Dimensions (W x H x D):** 29 14/16 x 16 5/16 x 15 9/16 inches
- Capacity of Oven Cavity:** 1.8 cu.ft.
- Net Weight:** 50.7 lbs.

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

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.

8 INSTALLATION

- 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 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.

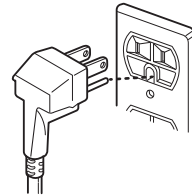
Do Not Block Air Vents

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.
 - If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot socket that will accept the plug on the appliance. The marked rating of the extension cord must be equal to or greater than the electrical rating of the appliance.
- Ensure proper ground exists 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 grounding can result in a risk of electric shock.
-

NOTE

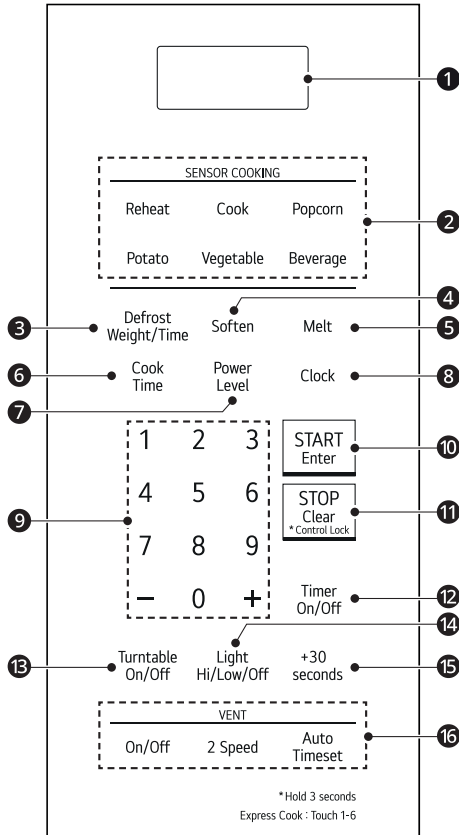
- Because this appliance fits under the cabinet, it has a short power supply cord. See the separate installation instructions for directions on properly placing the cord.
-

OPERATION

Control Panel

The actual control panel may differ from model to model.

Control Panel Features



1 Display

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

2 SENSOR COOKING

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

3 Defrost Weight/Time

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

4 Soften

Soften butter, icecream, cream cheese, frozen juice.

5 Melt

Melt butter or margarine, chocolate, cheese, and marshmallows.

6 Cook Time

Set a cooking time.

7 Power Level

Select a cooking power level.

8 Clock

Set the time of day.

9 Number Pads and More/Less

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

10 START/Enter

Start all oven functions or enter settings

11 STOP/Clear

- Stop cooking or clear all entries.

Control Lock

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

12 Timer On/Off

Set the kitchen timer.

13 Turntable On/Off

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

14 Light Hi/Low/Off

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

15 +30 seconds

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

16 Vent Functions

- Press **On/Off** to turn the vent fan high or off.
- Press **2 Speed** to set the vent fan speed.

10 OPERATION

- Press **Auto Timeset** to set ventilation time.(1, 3, 5, 10,and 30 minutes)

Before Use

Setting the Clock

Set the current time to operate the microwave oven.

- 1 Press **STOP/Clear** and press **Clock**.
- 2 Press the number keys to set the correct time of day, and press **START/Enter**.
 - To switch from AM to PM, press **Clock** until PM appears in the display and press **START/Enter**.

NOTE

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

Child Lock

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

Setting Child Lock to ON

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

Canceling Child Lock

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

NOTE

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

Kitchen Timer

The Timer function serves as an extra kitchen timer up to 99 minutes, 59 seconds. It chimes

when the set time runs out. It does not start or stop cooking.

Setting Timer for 3 Minutes

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

NOTE

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

Setting the Cooktop Light

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

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

Setting the Turntable

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

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

NOTE

- This option is not available in Sensor Cook, Defrost, Soften, and Melt modes.
 - Be careful when touching the glass turntable during and after cooking. The glass turntable can become hot.
-

Setting Ventilation Functions

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

Turning the Vent Fan On or Off

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

Setting the Vent Fan Speed

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

- The fan speed will change in sequence from high to slow.

Setting the Timed Ventilation

Press **Auto Timeset** to set 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 oven range 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.

Microwave Power Levels

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

- When operating at 100 - 80 % power levels for prolonged periods, the output power will be reduced gradually to help prevent the unit from electrically overheating.

Power Level	Use
High 10 (100 %)	- Boiling water. - Browning ground beef. - Making candy. - Cooking whole poultry, poultry pieces, fish & vegetables. - Cooking tender cuts of meat.
9 (90%)	Reheating rice, pasta & vegetables.
8 (80%)	- Reheating prepared foods quickly. - Reheating sandwiches.
7	- Cooking egg, milk and cheese dishes. - Cooking cakes and breads. - Melting chocolate.
6	- Cooking veal. - Cooking whole fish. - Cooking puddings and custard.
5	- Cooking ham, whole poultry and lamb. - Cooking rib roast and sirloin tip.
4	Thawing meat, poultry and seafood.
3	Cooking less tender cuts of meat.
2	- Taking chill out of fruit. - Softening butter.
1	- Keeping casseroles and main dishes warm. - Softening butter and cream cheese.

Quick Start and Stop

Using Quick Start

This feature allows you to start cooking without pressing the **Start/Enter** button.

Cooking for 2 Minutes on High Power

Press **Add 30 Sec.** four times.

- The oven starts immediately and the time counts down in the display.
- Press **Add 30 Sec.** 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.
- To restart cooking, close the door and press **START/Enter**.
- To stop cooking and clear the remaining cook time, open the door and press **STOP/Clear**.

Manual Cooking

Using Manual Cooking

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

Cooking for 5 Minutes, 30 Seconds at 80% Power

- 1 Press the number keys to set the cook time (5:30).
- 2 Press **Power Level**.
- 3 Press the number **8** key 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

Express Cook is the function to start the Microwave mode at High Level immediately. The express cook time is supported from 1 to 5 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.

Using Multi-Stage Cooking

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

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

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

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

Cooking Mode

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

Using the Sensor Functions

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

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

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

Sensor Reheat Mode

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

- 1 Press **Reheat**.

- 2** Use the number keys 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

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

- **1 Dinner Plate** (1 - 2 servings)
 - Place food on a plate. Cover with vented plastic wrap.
 - Standing time: 3 minutes
- **2 Soup / Sauce** (1 - 4 cups)
 - Place in shallow microwavable casserole. Cover with vented plastic wrap.
 - Standing time: 3 minutes
- **3 Casserole** (1 - 4 cups)
 - Place in a microwavable bowl or casserole. Cover with vented plastic wrap.
 - Standing time: 3 minutes
- **4 Pizza** (1 - 3 slices)
 - Place on paper towel on a microwave safe plate.
 - This is a reheat function for leftover pizza. Do not use to cook pizza.
- **5 Baked Goods** (1 - 4 pieces)
 - Place on a paper towel. Do not cover.
- **6 Tea** (1 - 2 cups, 8 oz/240 ml per cup)
 - Use a mug or microwavable cup. Do not cover. Stir after reheating.

Sensor Cook Mode

Cook your favorite foods automatically using preset programs.

- 1** Press **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

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

- **1 Rice** (0.5 - 2 cups)
 - Use a large, deep microwavable bowl (3 qt./3 L).
 - Combine 1 part rice to 2 parts water. Cover with vented plastic wrap.
 - Standing time: 10 minutes.
- **2 Frozen Lasagna** (10 - 20 oz.)
 - Remove lasagna from package and remove cover. Cover with vented plastic wrap.
- **3 Fish Fillets** (4 - 16 oz.)
 - Place fish fillets in a single layer. Cover with vented plastic wrap.
- **4 Shrimp** (4 - 16 oz.)
 - Place shrimp in a single layer. Cover with vented plastic wrap.
- **5 Chicken Pieces** (16 - 32 oz.)
 - Place chicken pieces with skin side up. Cover with vented plastic wrap.
- **6 Ground Meat** (4 - 16 oz.)
 - Cover with vented plastic wrap. Stir after cooking.
- **7 Casserole** (1 - 4 cups)
 - Place in a microwavable bowl or casserole. Cover with vented plastic wrap.
 - Standing time: 3 minutes.

WARNING

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

Sensor Popcorn Mode

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

- Press **Popcorn**.
 - 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.

⚠ CAUTION

- Do not leave microwave unattended while popping corn.
 - Follow directions on bag.
-

Popcorn Menu

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

- **Pop Popcorn** (2.0 - 3.5 oz.)
 - Pop only one package at a time. For best results, use a fresh bag of popcorn. Place a bag of prepackaged microwave popcorn on the center of the glass tray.

Sensor Potato Mode**Setting the Potato Function**

- 1** Press **Potato**. The sensor potato function starts.
 - 2** Press **STOP/Clear** to cancel the sensor potato function at any time.
- **Potato** (1 - 4 ea (approx. 8 - 10oz. each))
 - Cookware: Paper towel on the glass tray
 - Food temperature: Room
 - Instructions: Pierce skin with a fork and place on paper towel on the glass tray. Do not cover. After cooking, let stand for 5 minutes.

Sensor Vegetable Mode**Setting the Vegetable Function**

- 1** Press **Vegetable**. Press a number to enter a category from the menu below. The sensor vegetable function starts.
- 2** Press **STOP/Clear** to cancel the sensor vegetable function at any time.

Vegetable Menu

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

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

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

Sensor Beverage Mode**Setting the Sensor Beverage Function**

- 1** Press **Beverage**. The sensor beverage function starts.
 - 2** Press **STOP/Clear** to cancel the sensor beverage function at any time.
- **Boiling water** (1 - 2 cups (240 ml/cup))
 - Cookware: Wide-mouth mug
 - Food temperature: Room
 - Instructions: Use a wide-mouth mug. Do not cover.

⚠ WARNING

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

Soften Mode

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

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

Category	Press Number for Amount		
	1	2	3
Butter	1 stick	2 sticks	3 sticks
Ice Cream	Pint	Quart	Half Gallon
Cream Cheese	3 oz.	8 oz.	-
Frozen Juice	6 oz.	12 oz.	16 oz.

Soften Menu

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

- **1 Butter** (1 - 3 sticks, 1 stick: 4 oz.)
 - Initial Temperature: Refrigerated
 - Unwrap and place in a microwavable dish on the rack over the glass tray. Butter will be at room temperature and ready for use in a recipe.
- **2 Ice Cream** (Pint, Quart, Half Gallon)
 - Initial Temperature: Frozen
 - Place in a microwavable dish on the rack over the glass tray. Ice cream will be soft enough to make scooping easier.
- **3 Cream Cheese** (3 or 8 oz.)
 - Initial Temperature: Refrigerated
 - Unwrap and place in a microwavable dish on the rack over the glass tray. Cream cheese will be at room temperature and ready for use in a recipe.
- **4 Frozen Juice** (6, 12, or 16 oz.)
 - Initial Temperature: Frozen
 - Remove lid and cover. Frozen juice will be soft enough to mix easily with water.

Melt Mode

The oven uses low power to melt foods (butter or margarine, chocolate, marshmallows, or processed cheese food).

- 1 Press **Melt**.
- 2 Use the number keys to enter the desired menu code from the **Melt Menu**.
- 3 Use the number keys to enter the desired amount. Then press **START/Enter**.
 - Stir at the end of cycle to complete melting.

Category	Press Number for Amount		
	1	2	3
Butter / Margarine	1 stick	2 sticks	3 sticks
Chocolate	4 oz.	8 oz.	-
Cheese	8 oz.	16 oz.	-
Marshmallows	5 oz.	10 oz.	-

Melt Menu

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

- **1 Butter / Margarine** (1 - 3 sticks, 1 stick: 4 oz.)
 - Initial Temperature: Refrigerated
 - Unwrap and place in a microwavable dish on the rack over the glass tray. Do not cover.
- **2 Chocolate** (4 or 8 oz.)
 - Initial Temperature: Room Temperature
 - Chocolate chips or squares of baking chocolate may be used. Unwrap squares and place in a microwavable dish on the rack over the glass tray.
- **3 Cheese** (8 or 16 oz.)
 - Initial Temperature: Refrigerated
 - Use processed cheese food only. Cut into cubes. Place in a single layer in a microwavable dish on the rack over the glass tray.
- **4 Marshmallows** (5 or 10 oz.)
 - Initial Temperature: Room Temperature
 - Large or miniature marshmallows may be used. Place in a microwavable dish on the rack over the glass tray.

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

Setting Defrost Time

Use this feature to manually set the defrost time.

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

NOTE

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

Defrost Menu

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

- **1 Meat** (0.1 - 6.0 lbs)
 - Beef: Ground beef, round steak, stew cubes, tenderloin steak, pot roast, rib roast, rump roast, chuck roast, hamburger patties
 - Lamb: Chops (1 inch thick), rolled roast
 - Pork: Chops (0.5 inch thick), hot dogs, spareribs, country-style ribs, rolled roast, sausage
- **2 Poultry** (0.1 - 6.0 lbs)
 - Beef: Ground beef, round steak, stew cubes, tenderloin steak, pot roast, rib roast, rump roast, chuck roast, hamburger patties
 - Lamb: Chops (1 inch thick), rolled roast
 - Pork: Chops (0.5 inch thick), hot dogs, spareribs, country-style ribs, rolled roast, sausage
- **3 Fish** (0.1 - 4.0 lbs)
 - Fish: Fillets, whole steaks
 - Shellfish: Crab meat, lobster tails, shrimp, scallops
- **4 Bread** (0.1 - 2.0 lbs)
 - Muffins, rolls, cake
- **5 Set time**
 - To defrost by time rather than weight, press **Defrost Weight/Time** five times, enter the amount of time you wish to defrost, then press **START/Enter**.

Cookware Guide

Microwave-Safe Cookware

Use microwavable cookware.

- **Ovenproof Glass**
 - Ovenproof glassware that is treated for high intensity heat so it is heat-resistant is microwave-safe.
 - Use utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metal rims.
 - Do not use delicate glassware, such as tumblers or wine glasses, as these might shatter when heated.
- **China**
 - Use bowls, cups, serving plates, pottery, stoneware, ceramic, and platters without metal rims or handles. Many containers made of these materials are microwave-safe, but test them before use.
- **Plastic**
 - **Plastic Storage Containers:** Use plastic dishes, cups, semi-rigid freezer containers and plastic bags only for short cooking times. Do not use them when cooking food for long periods or at high power levels, as the hot food will eventually warp or melt the plastic.
 - **Plastic wrap (as a cover):** Lay the plastic wrap loosely over the dish and press it to the sides. Vent plastic wrap by turning back one edge

slightly to allow excess steam to escape. The dish should be deep enough so that the plastic wrap will not touch the food. As the food heats it may melt the plastic wrap wherever the wrap touches the food.

- **Plastic Cooking Bags:** Provided they are specially made for cooking, cooking bags are microwave safe. Remember to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking in the microwave oven, as they will melt and rupture.
- **Plastic Microwave Cookware:** A variety of shapes and sizes of microwave cookware are available. You may be able to use items you already have on hand rather than investing in new kitchen equipment.
- **Paper**
 - Use paper towels, waxed paper, paper napkins, and paper plates with no metal rims or design. Look for the manufacturer's label for use in the microwave oven.
 - Paper plates and containers are convenient and safe to use in the microwave oven, provided that the cooking time is short and foods to be cooked are low in fat and moisture. Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy foods such as bacon are cooked.
 - Avoid colored paper products as the color may run. Do not use recycled paper products in the microwave oven. They may contain impurities which could cause arcing or fires when used in the microwave.
- **Tableware**
 - Many containers made of pottery, stoneware and ceramic are also microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test.
 - Do not put plates with painted decoration in the oven, as the paint may contain metal and cause arcing.

Microwave-Unsafe Cookware

- **Metal Containers/Metal Decoration**
 - Never use metal or metal-rimmed cookware in the microwave oven.
 - Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning.
 - Metal shields the food from microwave energy and produces uneven cooking. Also avoid metal skewers, thermometers, foil trays,

metal-rimmed or metal-banded dinnerware, casserole dishes, etc. The metal rim interferes with normal cooking and may damage the oven.

- **Aluminum Foil**

- Avoid large sheets of aluminum foil because they hinder cooking and may cause harmful arcing.
- Use small pieces of foil to shield poultry legs and wings.
- Keep ALL aluminum foil at least 1 inch from the side walls and door of the oven.

- **Wood**

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

- **Tightly Covered Cookware**

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

- **Brown Paper**

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

- **Flawed or Chipped Cookware**

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

- **Metal Twist Ties**

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

Testing Cookware before Use

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

- 1 Place the container in question and a glass measuring cup filled with water next to each other inside the oven.

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

CAUTION

- Some items with high lead or iron content are not suitable for microwave cooking.
- Cookware should be checked to ensure that it is suitable for use in the microwave.
- Always be careful when taking cookware out of the oven. Some dishes absorb heat from the cooked food and may be hot.

Cooking Guide

Cooking Tips

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

• Overcooked or Dry Food

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

• Undercooked Food

- **Covering:** Cover food with a microwave-safe lid, parchment paper (not waxed paper), or plastic wrap to trap heat and steam and cook food more quickly.
- **Standing Time:** Let food stand for several minutes after being removed from the oven to

allow it to finish cooking and help flavors blend and develop.

- **Quantity:** The more food you place in the oven, the longer the required cooking time.
- **Temperature:** Ice-cold ingredients take much longer to cook than room temperature ingredients.
- **Unevenly Cooked Food**
 - **Stirring:** Stir food from the outside toward the center during cooking, as food at the outside of the dish heats more quickly.
 - **Arranging:** Turn food over several times during cooking. The upper portion of thick foods cooks more quickly than the lower portion.
 - **Shaping:** Place the thickest portions of foods like meat, poultry or fish toward the outside of the cookware to help them cook more evenly. If possible, shape foods into thin rounds or rings.
- **Foods with Skin, Shell or Membrane**
 - **Skin or Membrane:** Pierce the outsides of foods like potatoes, sausages, or egg whites or yolks before cooking.
 - **Shell:** Pierce or remove the shells from eggs, clams, oysters, or other shelled foods before cooking.
- **Defrosting Tips**
 - Remove fish, shellfish, meat, and poultry from its original wrapping paper or plastic package. Otherwise, the wrap close to the foods will hold steam and heat, which can cause the outer surface of the foods to be cooked.
 - Remove any metal twist ties.
 - Always slit or pierce plastic pouches or packaging.
 - Open containers such as cartons before they are placed in the oven.
 - If food is foil wrapped, remove foil and place the food in a suitable container.
 - The length of defrosting time varies depending on the shape of the food and on how solidly the food is frozen.
 - As food begins to defrost, separate the food into pieces so that they can defrost more easily.
 - Turn over food during defrosting or standing time. Separate into pieces and remove food as required.
 - Let food stand after defrosting. Food should still be somewhat icy in the center when removed from the oven.

Menu Tips

Cooking Fish and Shellfish

- Completely defrost the fish or shellfish before cooking.
- Arrange unevenly shaped pieces with thicker parts toward the outside of the dish.
- Arrange shellfish in a single layer for even cooking.
- Poached fish needs a microwavable lid or vented plastic wrap.
- Baked fish, coated fish, or fish in sauce needs to be covered lightly with waxed paper to keep the coating crisp and the sauce from getting watery.
- Always set the shortest cooking time.
 - Fish is done when it turns opaque and the thickest part begins to flake.
 - Shellfish is done when the shell turns from pink to red and the flesh is opaque and firm.
- **Fish**

Menu	Power Level	Cooking Time (minutes)
Fish Fillets	HI	3.5 - 4.5
Fish Steaks	HI	4.5 - 5.5
Whole Fish	7	4.5 - 6

- Arrange fish in a single layer and brush with melted butter and season, if desired.
- Cover with vented plastic wrap.
- If you are cooking more than 1 lb. of fish, turn the fish halfway through cooking.
- Standing time: 2 minutes

• Shellfish

Menu	Power Level	Cooking Time (minutes)
Scallops	HI	3.5 - 5
Shrimp, shelled	HI	3.5 - 5

- Arrange in a single layer.
- Cover with vented plastic wrap.
- Standing time: 2 minutes

Cooking Appetizers

- Crisp crackers, such as melba toast, shredded wheat and crisp rye crackers are best for microwave use.

- Place a paper towel under the crackers while they cook to absorb extra moisture.
- Arrange individual appetizers in a circle for even cooking.
- Stir dips to distribute heat and shorten cooking time.
- Breaded products, crisp coating or puff pastry can be warmed in the microwave oven but will not come out crisp. Cook in a conventional oven with dry heat

Cooking Sauces

- Use microwavable cookware that is at least double the volume of the recipe ingredients to prevent boil-over.
- Sauces made with cornstarch thicken more rapidly than those made with flour.
- Cook sauces made with cornstarch or flour uncovered so you can stir them two or three times during cooking for a smooth consistency.
- To adapt a conventional sauce or gravy recipe, reduce the amount of liquid slightly.

Cooking Soups

- Use microwavable cookware that is at least double the volume of the recipe ingredients to prevent boil-over, especially if you use cream or milk in the soup.
- Cover with vented plastic wrap or a microwavable lid.
- Avoid overcooking by using the minimum suggested time. Add more time, if necessary, only after checking the food.
- Stir food while cooking.
- When converting a conventional soup recipe to cook in the microwave, reduce the liquid, salt, and strong seasonings.

Cooking Meat

- Defrost completely before cooking.
- Trim off excess fat to avoid splattering.
- Place the meat, fat side down, on a microwavable rack in a microwavable dish.
- Arrange the meat so that thicker portions are toward the outside of the dish.
- Use an oven cooking bag for less tender cuts of meat.
- Cover the meat with waxed paper to prevent splattering.
- Drain and discard juices as they accumulate.

20 OPERATION

- Shield thin or bony portions with strips of foil to prevent overcooking.
 - Keep the foil at least 1 inch from the oven walls, and do not cover more than one-third of the meat with foil at any one time.
- Standing time: 10 - 15 minutes, with foil. (Temperature may rise about 5 - 10°F)
- **Beef Hamburgers** (Fresh or defrosted, 4 oz. each)

Amount	Power Level	Cooking Time (minutes)
1 patty	HI	1 - 1.5
2 patties	HI	1.5 - 2
4 patties	HI	2.5 - 3.5

- Form patties with depression in center of each.
- Place on microwavable roast rack. Brush with browning agent, if desired.
- Cover with waxed paper and turn over halfway through cooking.
- Standing time: 1 minute
- **Sirloin Tip Roast** (3 - 4 lbs.)

Temperature	Power Level	Cooking Time (minutes per pound)
135°F (Rare)	5	8 - 10
155°F (Medium)	5	11 - 13

- Place roast fat side down on microwavable roasting rack.
- Add desired seasonings and cover with waxed paper.
- Turn meat over halfway through cooking and shield if necessary.
- Remove roast from microwave oven when desired temperature is reached.
- Standing time: 15 minutes, with foil. (Temperature may rise about 10°F)
- **Lamb Roast** (rolled boneless, 3 - 4 lbs.)

Temperature	Power Level	Cooking Time (minutes per pound)
135°F (Rare)	5	11 - 12
155°F (Medium)	5	12 - 13
155°F (Well)	5	13 - 14

- Place roast fat side down on microwavable roasting rack.
- Brush lamb with marinade or desired seasonings such as rosemary, thyme or marjoram.
- Cover with waxed paper. Turn roast over after 15 minutes, and again after 30 minutes. Shield if necessary.
- Remove roast from microwave when desired temperature is reached.
- Standing time: 15 minutes, with foil. (Temperature may rise about 10°F)

• **Pork Bacon Slices**

Amount	Power Level	Cooking Time (minutes)
2 slices	HI	1.5 - 2
4 slices	HI	2 - 3
6 slices	HI	4 - 5
10 slices	HI	7 - 8

- Place bacon slices on microwavable roasting rack.
- Cover with paper towels.
- Standing time: 1 minute

• **Chops** (5 - 7 oz. each)

Amount	Power Level	Cooking Time (minutes per pound)
2 chops	3	18 - 20
4 chops	3	15 - 17

- Place chops in microwavable baking dish.
- Add desired seasonings and cover with vented plastic wrap.
- Cook until no longer pink or until internal temperature reaches 170°F.
- Turn chops over halfway through cooking.
- Standing time: 5 minutes (Temperature may rise about 10°F)

• **Loin Roast** (rolled, boneless, 3.5 - 4.5 lbs.)

Temperature	Power Level	Cooking Time (minutes per pound)
165°F	3	25 - 27

- Place roast in cooking bag in microwavable dish.

- Add seasonings and browning agent if desired.
- Close bag loosely with microwavable closure or string.
- Standing time: 15 minutes (Temperature may rise about 10°F)
- Internal temperature of pork should reach 170°F before serving.
- **Sausage Links** (Fresh or frozen defrosted, 1 - 2 oz. each)

Amount	Power Level	Cooking Time (minutes per pound)
2 links	HI	0.5 - 1
4 links	HI	1 - 1.5
6 links	HI	1.5 - 2
10 links (8 oz. pkg.)	HI	1.5 - 2

- Pierce links and place on microwavable roasting rack.
- Cover with waxed paper or paper towel.
- Turn over halfway through cooking.
- Standing time: 1 minute

Cooking Poultry

- Defrost completely before cooking.
- Arrange poultry pieces with thicker pieces at the outside edge of the dish.
- Cover the dish with waxed paper to prevent splattering.
- Use a browning agent or cook with a sauce to give a browned appearance.
- Drain and discard juices as they accumulate.
- Shield thin or bony pieces with small strips of aluminum foil to prevent overcooking.
 - Keep foil at least 1 inch from the oven walls and other pieces of foil.
- The poultry is done when it is no longer pink and the juices run clear. When done, the temperature in the thigh meat should be 180 - 185°F.
- Standing time: 10 minutes, with foil.
- **Chicken Pieces** (2.5 - 3 lbs.)
 - **Power Level:** HI
 - **Cooking Time:** 4 1/2 - 5 1/2 minutes per pound
 - Wash and shake the water off.

- Arrange pieces in a single layer with thicker pieces at the outside edge of the dish.
- Brush with butter or browning agent and seasonings if desired.
- Cover with waxed paper.
- Cook until no longer pink and juices run clear.
- Standing time: 5 minutes

• **Chicken Whole** (3 - 3.5 lbs.)

- **Power Level:** HI
- **Cooking Time:** 12 - 13 minutes per pound
- Wash and shake the water off.
- Brush with butter or browning agent and seasonings if desired.
- Cover with waxed paper.
- Cook 1/3 of estimated time. Turn breast side up, brush with butter, or browning agent.
- Replace waxed paper. Cook 1/3 of estimated time again. Shield if necessary.
- Cook remaining 1/3 of estimated time or until no longer pink and juices run clear.
- Standing time: 10 minutes, with foil (The temperature may rise about 10°F.)
- The temperature in the thigh should be 180° F - 185°F when the poultry is done.

• **Cornish Hens Whole** (1 - 1.5 lbs. each)

- **Power Level:** HI
- **Cooking Time:** 6 - 7 minutes per pound
- Wash and shake the water off.
- Tie wings to body of hen and legs to tail.
- Place hens breast side down on microwavable rack.
- Cover with waxed paper.
- Turn breast side up halfway through cooking. Shield bone ends of drumsticks with foil.
- Remove and discard drippings.
- Brush with butter or browning agent and seasonings if desired.
- Cook until no longer pink and juices run clear. Remove hens from microwave when they reach desired temperature.
- Standing time: 10 minutes, with foil (The temperature may rise about 10°F.)
- Temperature in breast should be 170°F before serving.

Cooking Pasta and Rice

- If you are planning to use rice or pasta in a casserole, undercook it so it is still firm.

22 OPERATION

- Allow for standing time with rice, but not for pasta.

• Pasta

- Add water and salt if desired.
- Heat water at HI power level until it boils.

Item	Water	Cooking Time (minutes)
Spaghetti	4 cups	9 – 10
Macaroni	3 cups	6 – 7
Lasagna Noodles	4 cups	7 – 8
Egg Noodles	6 cups	8 – 10

- Add pasta and cover with vented plastic wrap or a microwavable lid.
- Cook pasta.

Item	Power Level	Cooking Time (minutes)
Spaghetti (8 oz.)	5	7.5 - 8.5
Macaroni (2 cups)	5	5.5 - 6.5
Lasagna Noodles (8 oz.)	5	11 - 12.5
Egg Noodles (4 cups)	5	5.5 - 6.5

- Stir until tender and drain in a colander.

• Rice

- Use a large, deep microwave-safe bowl.
- Combine rice with water, and salt if desired.
- Cook mixture at HI power level until water boils.

Menu	Water	Cooking Time (minutes)
Long Grain	1.5 cups	9 – 10
Brown	2.5 cups	6 – 7
Long Grain and Wild Rice Mix	2.5 cups	7 – 8

- Cover with a microwavable lid or vented plastic wrap.
- Cook rice.

Menu	Power Level	Cooking Time (minutes)
Long Grain (1 cup)	3	18

Menu	Power Level	Cooking Time (minutes)
Brown (1 cup)	5	28
Long Grain and Wild Rice Mix (6 oz.)	3	28
Quick Cooking Rice (1 cup)	HI	2 - 3

- Standing time: 5 - 10 minutes
- Fluff rice with a fork.

• Quick Cooking Rice

- Combine 1 cup of rice to 1 cup of water.
- Cover with vented plastic wrap.
- Cook mixture at HI power level until water boils.
- Standing time: 8 - 10 minutes
- Fluff rice with a fork.

Precautions

WARNING

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

- Use thermometers that have been approved for microwave oven cooking.
- The turntable must always be in place when you operate the oven.

SMART FUNCTIONS

LG ThinQ Application

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

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

LG ThinQ Application Features

Communicate with the appliance from a smartphone using the convenient smart features.

Smart Diagnosis™

This function provides useful information for diagnosing and solving issues with the appliance based on the pattern of use.

NOTE

- This information is current at the time of publication. The application is subject to change for product improvement purposes without notice to users.

Installing the LG ThinQ Application

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

Smart Diagnosis™ Feature

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

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

NOTE

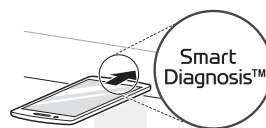
- For reasons not attributable to LGE's negligence, the service may not operate due to external factors such as, but not limited to, Wi-Fi unavailability, Wi-Fi disconnection, local app store policy, or app unavailability.
- The feature may be subject to change without prior notice and may have a different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

Using Audible Diagnosis to Diagnose Issues

Follow the instructions below to use the audible diagnosis method.

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

- 1 Hold the mouthpiece of your phone over the **Smart Diagnosis™** icon. Do not touch any other buttons.



- 2 Press and hold the **STOP/Clear** button for 8 seconds until **5** appears in the display.
- 3 After you hear three beeps, release the **STOP/Clear** button.
- 4 Keep the phone in place until the tone transmission has finished. The display will count down the time. Once the countdown is over and the tones have stopped, the diagnosis will be displayed in the application.

NOTE

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

MAINTENANCE

Cleaning

Cleaning the Interior

- 1 Use a damp cloth to clean the surfaces of the door and wipe out crumbs between the door and the frame.
- 2 Remove greasy spatters with a soapy cloth then rinse and dry.
 - Wipe spatters immediately with a wet paper towel, especially after cooking chicken or bacon.
 - If steam accumulates inside or outside of the oven door, wipe the panels with a soft cloth.

Cleaning the Exterior

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

Cleaning the Control Panel

- 1 Open the door to prevent the oven from accidentally starting.
- 2 Wipe with a damp cloth followed immediately by a dry cloth.
- 3 Press **STOP** after cleaning.

Cleaning the Accessories

Wash the glass tray and rotating ring in mild, sudsy water. For heavily soiled areas, use a mild

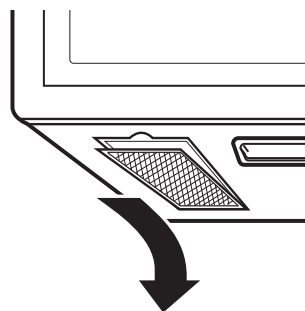
cleanser and scouring sponge. Dry completely before use.

- The glass tray and rotating ring are dishwasher safe.

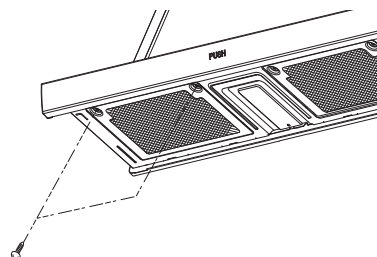
Cleaning the Grease Filters

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

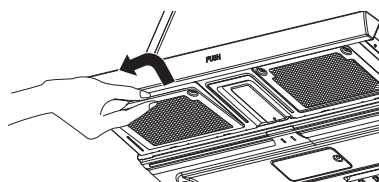
- 1 To remove, slide the grease filter back slightly and pull it downward.



- 2 For the slide-out hood model, press the slide-out hood in slightly to extend it.
- 3 Remove the two screws from the charcoal filter.



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



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

- 6** Rinse well and shake to dry.
 - Do not use ammonia or place in a dishwasher. The aluminum will darken.
- 7** To reinstall, slide the filter in on the back side and push it upward to secure it. Insert and tighten the 2 screws.

NOTE

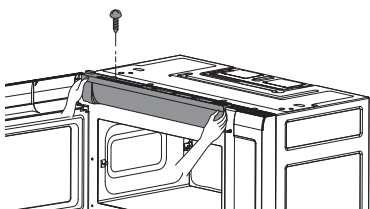
- Do not operate the hood without the filters in place.

Replacing Parts

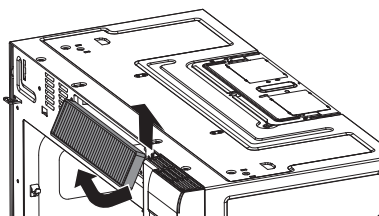
Unplug the power cord and put on gloves before replacing parts.

Replacing the Charcoal Filter

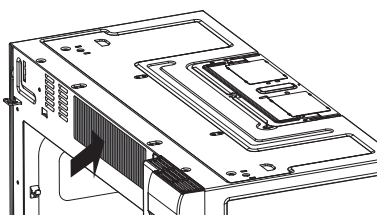
- 1** Unplug the power cord and wear gloves.
- 2** Remove the vent cover screw. Open the oven door, hold both sides of the vent cover and remove it.



- 3** Remove the old charcoal filter.



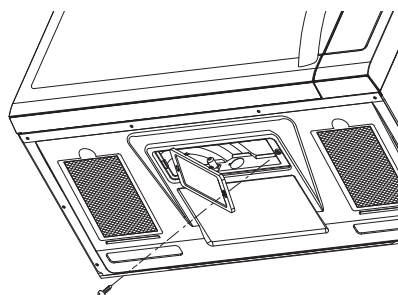
- 4** Slide a new charcoal filter into place.



- 5** Slide the bottom of the vent cover into place. Push the top until it snaps into place. Tighten the vent cover screw in place.
- 6** Close the oven door, plug in the power cord and set the clock.

Replacing the Cooktop Light

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



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

TROUBLESHOOTING

FAQs

Frequently Asked Questions

Q	Can I use a rack to cook on two levels at once?
A	Only use the rack that is supplied with your microwave oven. Use of any other rack can result in poor cooking performance and/or arcing and may damage your oven.
Q	Can I use either metal or aluminum pans in my microwave oven?
A	Usable metal includes aluminum foil for shielding (use small, flat pieces), and shallow foil trays (if tray is 3/4 inch deep and filled with food to absorb microwave energy). Never allow metal to get too close to the oven walls during cooking.
Q	Will the microwave function be damaged if I operate the oven while it is empty?
A	Yes. Never run the oven while it is empty.
Q	Why do eggs sometimes pop?
A	When baking, frying, or poaching eggs, the yolk may pop due to steam buildup inside the yolk membrane. To prevent this, simply pierce the yolk before cooking. Never microwave eggs in the shell.
Q	Does microwave energy pass through the viewing screen in the door?
A	No. The holes, or ports, are made to allow light to pass; they do not let microwave energy through.
Q	Why does the door of the microwave oven sometimes appear wavy?
A	This appearance is normal and does not affect the operation of your oven.
Q	Why does the oven make humming noises while operating?
A	This is the sound of the transformer when the magnetron tube cycles on and off.
Q	Why does the dish become hot when I microwave food in it?
A	During use the appliance becomes hot. Always be careful when taking cookware out of the oven. Some dishes absorb heat from the cooked food and may be hot.
Q	Can I pop popcorn in my microwave oven?
A	Refer to the Sensor Popcorn Mode section and follow directions on bag.
Q	Why does steam come out of the air exhaust vent?
A	Steam is normally produced during cooking. The microwave oven has been designed to vent this steam out the top vent.

Before Calling for Service

Operation

Problem	Possible Cause & Solution
Microwave oven does not start	Power cord is unplugged, door is open, or cooking time has not been set. • Plug in power cord. Or, check for a blown circuit fuse or a tripped main circuit breaker. • Close oven door. • Set cooking time.
	Timer function started. • If the display shows a time counting down but the oven is not cooking, check to see if a Timer function has been started instead of a cooking function.
	A fuse in your home may be blown or the circuit breaker tripped. Or the appliance is connected to a GFCI (Ground Fault Circuit Interrupter) outlet, and the outlet's circuit breaker has tripped. • Check the main electrical box and replace the fuse or reset the circuit breaker. Do not increase fuse capacity. If the problem is a circuit overload, have it corrected by a qualified electrician. • Reset the circuit breaker on the GFCI. If the problem persists, contact an electrician.
Oven light does not work	The light bulb is loose or defective, or the power cord is unplugged. • Replace the light bulb properly. • Plug in power cord.
Arcing or Sparking	Cookware is not microwave safe, or the oven is being operated while it is empty. • Use microwave-safe cookware. When in doubt, test cookware before use. • Do not operate oven while it is empty.
	Wire twist-ties have not been removed from paper or plastic bags, or the metal rack was installed improperly. • Remove wire twist-ties from paper or plastic bags. • Place the rack securely in the four plastic supports.
Incorrect Time of Day	Power interruption. • Reset the time. See Setting the Clock section to reset time of day.
Unevenly Cooked Foods	Cookware is not microwave safe, or cook settings were wrong. • 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. • Check position of aluminum strips used to prevent overcooking.
Overcooked Foods	Cooking settings and methods are wrong. • Change cook time or power level.
Undercooked Foods	Cookware is not microwave safe, or cook settings were wrong. • Test that cookware is microwave safe. • Defrost food completely before cooking. • Change cook time or power level. • Make sure that ventilation ports are not blocked.

Problem	Possible Cause & Solution
Improper Defrosting	Cookware is not microwave safe, or cook settings were wrong. • Test that cookware is microwave safe. • Change defrost time or weight. • Turn or stir food during defrost cycle.

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	Magnetron Only	Inverter Magnetron Only
Parts (internal/functional parts only) and Labor: One (1) year from the date of original retail purchase	Parts Only: Five (5) years from the date of original retail purchase You are responsible for any applicable labor cost.	Parts Only: Ten (10) years from the date of original retail purchase 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.
- Warranty start date will be ninety (90) days from manufacture date absent valid proof of purchase.

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 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.
- Damage or failure of the Product caused by incorrect electrical current, voltage, or ventilation 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 missing items to any display, open box, or discounted 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, offices, and recreational facilities or vehicles) or contrary to the Product owner's manual.
- Costs associated with removal and reinstallation of the Product for repairs.
- Replacement of light bulbs, filters, or any consumable parts.
- The removal and reinstallation of the Product if it is installed in an inaccessible location or is not installed in accordance with the Product owner's manual.
- 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, any other products, or services that are not authorized by LG.
- Shelves, drawers, handle and accessories, 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 1-800-243-0000 and select the appropriate option from the menu.

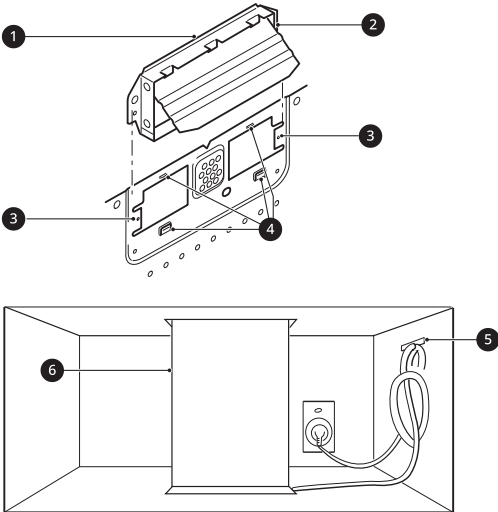
Or visit our website at <http://www.lg.com>

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

NOT COVERED BY WARRANTY

Problem	Cause	Solution
Unit has no power	• House power turned off (power supply) • Tripped breaker. • The power cord is not installed properly.	• Check house power supply. • Check proper power cord connection. • Check extension cord.
Spark / Arcing	Aluminum foil or metal utensil used in microwave mode.	• Check user instructions. • DO NOT use aluminum foil or metal utensils in microwave mode.

Problem	Cause	Solution
Microwave oven Installation issue. • Vibration noise • Unit is not level • Installation damage	• Mounting bracket screw not fixed completely. • Mounting plate not aligned. - 3/16" Hole on Studs, 5/8" Hole on Drywall Only 1 Minimum 66" from the floor 2 For Wall Venting Only 3 Draw Lines on Studs 4 Draw Center Line 5 Mounting Plate 6 Support Tab 1 Space More Than Wall Thickness 2 Toggle Wings 3 Toggle Bolt 4 Bolt End 5 Mounting Plate 6 Wall • Product carried/installed improperly.	Check with installer first.

Problem	Cause	Solution
Vent is not working. - Weak or no ventilation. - A bnormal noise during operation. - Product overheating.	- Improper blower unit direction or installation. - Improper ductwork or damper connection.  - Exhaust Adapter - Damper (hinge side up) - Guides - Locking Tabs - Cable Clamping for Power Cord - Duct	- Check blower unit direction and reinstall if necessary. - Properly align the exhaust operation ports and blower plate opening. - Blower unit exhaust ports should be completely exposed to the outside. - A fter installation, check the air ventilation path

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 Ave, Englewood Cliffs, NJ 07632. You and LG agree to engage in good faith discussions in an attempt to amicably resolve your claim. The 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/repair-service/schedule-repair> continued and clicking on "Find My Model & Serial Number").

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.



LG Customer Information Center

For inquiries or comments,
visit **www.lg.com** or call:

1-800-2 **dummy** U.S.A.
1-888-542-2623 CANADA

Register your product Online!

www.lg.com