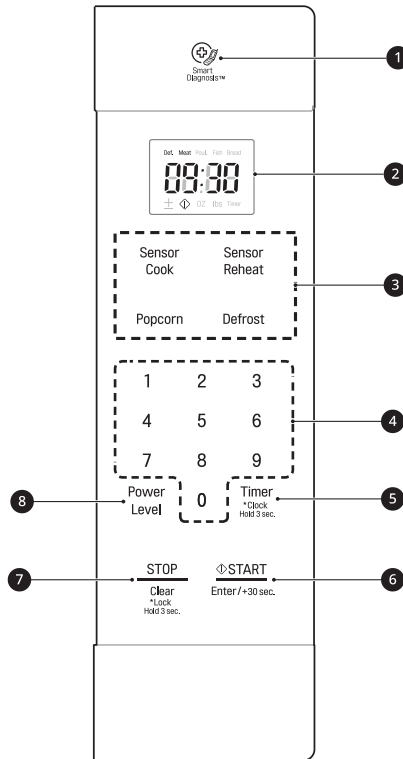


# OPERATION

## Control Panel

### Control Panel Features

ENGLISH



#### 1 Smart Diagnosis

Diagnose and solve problems with your appliance. Refer to the **SMART FUNCTION** chapter.

#### 2 Display

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

#### 3 Sensor Operations

Press the buttons to select preprogrammed cook and defrost settings for popular food items.

#### 4 Number Keys

Press the number keys to set cooking time, power level, quantity, or weight.

#### 5 Timer/Clock

- Press **Timer/Clock** to use your microwave oven as a kitchen timer.
- Press and hold **Timer/Clock** for 3 seconds to set the time of day.

#### 6 START/Enter

- Press **START/Enter** to start the oven or enter amounts.
- Press **START/Enter** to cook at 100% cook power for 30 seconds.
- Press **START/Enter** during cooking to increase cook time by 30 seconds. (Add up to 99 minutes and 59 seconds)

#### 7 STOP/Clear/Lock

- Press **STOP/Clear** to stop the oven or clear all entries.
- Press and hold **STOP/Clear** for 3 seconds to lock the control panel.

#### 8 Power Level

Press **Power Level** to set a cooking power.

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### Before Use

- Unlock the oven to resume normal use.

### Setting the Clock

Set the current time to operate the microwave oven.

- 1 Press **STOP/Clear**.
- 2 Press and hold **Timer/Clock** until **12H** appears in the display (approximately 3 seconds), and press **START/Enter**.
  - To switch between the 12-hour and 24-hour clock modes, press **Timer/Clock**.
- 3 Press the number keys to set the desired hour and minutes, and press **START/Enter**.

#### NOTE

- To reset the clock mode, unplug and reconnect the power cord.
- To keep the time of day from appearing in the display, press **Stop/Clear** after plugging in the oven.
- 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.

### 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.

### 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 Timer for 3 Minutes

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

#### Canceling the Timer

Press **Timer/Clock**.

#### NOTE

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

### Weight Conversion

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 equivalent weight in if necessary to convert food weights to decimals.

- |                                   |                               |
|-----------------------------------|-------------------------------|
| • 1.6 oz. = 0.1 lb                | • 9.6 oz. = 0.6 lb            |
| • 3.2 oz. = 0.2 lb                | • 11.2 oz. = 0.7 lb           |
| • 4.8 oz. = 0.3 lb                | • 12.8 oz. = 0.8 lb           |
| • 6.4 oz. = 0.4 lb                | • 14.4 oz. = 0.9 lb           |
| • 8.0 oz. = 0.5 lb One-Half Pound | • 16.0 oz. = 1.0 lb One Pound |

### 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
<b>P-HI</b> (100 %)	<ul style="list-style-type: none"> <li>Boiling water.</li> <li>Browning ground beef.</li> <li>Making candy.</li> <li>Cooking whole poultry, poultry pieces, fish &amp; vegetables.</li> <li>Cooking tender cuts of meat.</li> </ul>
<b>P-90</b> (90%)	<ul style="list-style-type: none"> <li>Reheating rice, pasta &amp; vegetables.</li> </ul>
<b>P-80</b> (80%)	<ul style="list-style-type: none"> <li>Reheating prepared foods quickly.</li> <li>Reheating sandwiches.</li> </ul>
<b>P-70</b>	<ul style="list-style-type: none"> <li>Cooking egg, milk and cheese dishes.</li> <li>Cooking cakes and breads.</li> <li>Melting chocolate.</li> </ul>
<b>P-60</b>	<ul style="list-style-type: none"> <li>Cooking veal.</li> <li>Cooking whole fish.</li> <li>Cooking puddings and custard.</li> </ul>
<b>P-50</b>	<ul style="list-style-type: none"> <li>Cooking ham, whole poultry and lamb.</li> <li>Cooking rib roast and sirloin tip.</li> </ul>
<b>P-40</b>	<ul style="list-style-type: none"> <li>Thawing meat, poultry and seafood.</li> </ul>
<b>P-30</b>	<ul style="list-style-type: none"> <li>Cooking less tender cuts of meat.</li> </ul>
<b>P-20</b>	<ul style="list-style-type: none"> <li>Taking chill out of fruit.</li> <li>Softening butter.</li> </ul>
<b>P-10</b>	<ul style="list-style-type: none"> <li>Keeping casseroles and main dishes warm.</li> <li>Softening butter and cream cheese.</li> </ul>
<b>P-00</b>	<ul style="list-style-type: none"> <li>Standing time.</li> </ul>

## Quick Start and Stop

### Using Quick Start

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

### Cooking for 2 Minutes on High Power

- 1 Press **STOP/Clear**.

- 2 Press **START/Enter** four times.

- The oven starts immediately and the time counts down in the display.
- Press **START/Enter** repeatedly to extend the cook time by 30 seconds every time the button is pressed.

### 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 **STOP/Clear**.
- 2 Press the number keys to set the cook time (5:30), and press **START/Enter**.
- 3 Press the number **8** key to select power level 8, and press **START/Enter**.
  - 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.

## Cooking Mode

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

### Using the Sensor Functions

This microwave oven has sensor features for convenient operation of the microwave. Select the type of food to cook, reheat, or defrost popular

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food items automatically using preprogrammed settings. The Sensor system works by detecting built up steam.

- 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 Cook Mode

Sensor Cook allows you to cook some of your favorite foods without having to select cooking times and power levels. The oven automatically adjusts cooking times for many food items.

#### Cooking a Potato

- 1** Press **STOP/Clear**.
- 2** Press **Sensor Cook** repeatedly until **Sc-6** appears in the display, and press **START/Enter**.

#### Sensor Cook Menu

Refer to the below to set the desired code and weight.

##### Sc-1 Bacon (2 - 4 slices)

- Place bacon slices on a microwave bacon rack. Or use a dinner plate lined with paper towels.

##### Sc-2 Fresh Vegetable (1 - 4 cups)

- Place in a microwavable bowl or casserole. Add water and cover with vented plastic wrap.
  - **1-2 cups:** add 2 tbsp water.
  - **3-4 cups:** add 4 tbsp water.
- Standing time: 3 minutes

##### Sc-3 Frozen Entree (10 - 40 oz.)

- Remove from outer display package. Slit cover. If not in microwave-safe container, place on a microwavable plate and cover with vented plastic wrap.
- Standing time: 3 minutes

##### Sc-4 Frozen Vegetable (1 - 4 cups)

- Place in a microwavable bowl or casserole. Add water and cover with vented plastic wrap.
  - **1-2 cups:** add 2 tbsp water.
  - **3-4 cups:** add 4 tbsp water.
- Standing time: 3 minutes

##### Sc-5 Oatmeal (1 - 2 servings)

- Combine water or milk, salt and oats in large microwave-safe bowl. Cover with vented plastic wrap.
  - **1 serving:** 0.5 cup (40 g) oats, 1 cup (230 g) water or milk, dash of salt.
  - **2 servings:** 1 cup (80 g) oats, 1.5 cup (345 g) water or milk, 1/8 tsp salt.
- Standing time: 3 minutes

##### Sc-6 Potato (1 - 4 ea)

- Pierce skin with a fork and place on paper towel. Do not cover.
- Standing time: 5 minutes

##### Sc-7 Rice (0.5 - 2 cups, 96 g - 384g)

- Use a large, deep microwave-safe bowl (3 qt./3 L).
- Combine 1 part rice to 2 parts water. Cover with vented plastic wrap.
- Standing time: 5 - 10 minutes.

### Sensor Reheat Mode

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

#### Reheating a Casserole

- 1** Press **STOP/Clear**.
- 2** Press **Sensor Reheat** twice to select **Sr-2**, and press **START/Enter**.

**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 below to set the desired code and weight.

**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 food in a bowl or casserole or on a plate. Cover with vented plastic wrap.
- Standing time: 3 minutes

**Sr-3 Dinner Plate (1 serving)**

- Place food in a bowl or casserole or on a plate. Cover with vented plastic wrap.
- Standing time: 3 minutes

**Sr-4 Pie (10 - 20 oz)**

- Cut leftover pie into pieces. Place food on a microwave-safe dish.

**Sr-5 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.

**Popcorn Mode**

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

- Sensor Popcorn only uses HI (100%) power.
- The popping time counts down in the display.
- When the cook time ends, a melody sounds and **End** appears in the display. The oven turns off automatically.
- Place one bag only (50 - 100g) of prepackaged microwave popcorn on a microwave-safe / oven-safe dish on the turntable. The package should be at room temperature.

**1** Press **STOP/Clear**.

**2** Press **Popcorn** and press **START/Enter**.

**CAUTION**

- Never use a brown paper bag for popping corn or attempt to pop leftover kernels.
- Do not pop popcorn, except in a microwave-safe container or commercial packages designed for microwave ovens.
- Never try to pop popcorn in a paper bag that is not microwave-approved.
- Overcooking may result in the popcorn being burnt and smoking badly.
- Do not repop unpopped kernels in the microwave.
- Do not reuse popcorn bags.
- Listen while corn pops. Stop oven when popping slows to 2-3 seconds between pops.
- Do not leave microwave unattended while popping corn.
- Follow directions on bag.

**NOTE**

- 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.
- If popcorn bag size is not known, follow manufacturer's instructions and do not use this feature.
- Do not use Popcorn button in combination with any other feature buttons.
- 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.

**Popcorn Menu**

Refer to the below to set the desired code and weight.

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### 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.

### Defrost Mode

The oven has 4 preset defrost cycles. The Defrost Menu shows the suggested defrost cycle for various foods. This defrost function conveniently chimes during the cycle to remind you to check, turn over, separate, or rearrange the food.

### Cooking 1.2 Lb of Ground Beef

- 1 Press **STOP/Clear**.
- 2 Press **Defrost** once to select **dEF1**, and press **START/Enter**.
- 3 Press the number keys to set the weight (**1** and **2** for 1.2 lbs), and press **START/Enter**.
  - At the chime, open the oven door and turn the food over. Remove any food that has thawed. Return the items which are still frozen to the oven and press **Start/Enter** to complete the defrost cycle.

#### NOTE

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

### Defrost Menu

Refer to the below to set the desired code and weight.

#### dEF1 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, rolled roast
- Pork: Chops, hot dogs, spareribs, country-style ribs, rolled roast, sausage
- Veal: Cutlets (1 lb., ½ inch thick)
- Turn food over at beep.

- Standing time: 5-15 minutes

#### dEF2 Poultry (0.1 - 6.0 lbs)

- Poultry: Whole, cut-up, breast (boneless)
- Cornish Hens: Whole
- Turkey: Breast
- Rinse chicken with tap water and let stand for 60 minutes after cooking for better results.
- Turn food over at beep.
- Standing time: 60 minutes

#### dEF3 Fish (0.1 - 4.0 lbs)

- Fish: Fillets, whole steaks
- Shellfish: Crab meat, lobster tails, shrimp, scallops
- Turn food over at beep.
- Standing time: 5-10 minutes

#### dEF4 Bread (0.1 - 2.0 lbs)

- Sliced bread, buns, baguettes, etc.
- Separate slices and place between paper towels or on flat plate. Turn food over at beep.
- Standing time: 1-2 minutes

## 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.

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- 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.



## 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.

## 18 SMART FUNCTIONS

# 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

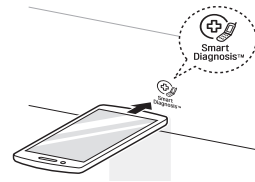
- For reasons not attributable to LGE's negligence, the service may not operate due to external factors such as, but not limited to, Wi-Fi unavailability, Wi-Fi disconnection, local app store policy, or app unavailability.
- The feature may be subject to change without prior notice and may have a different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

cleanser and scouring sponge. Dry completely before use.

- The glass tray and rotating ring are dishwasher safe.

ENGLISH

### 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