

# OPERATION

## Before Use

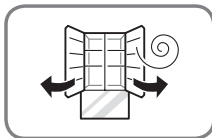


### Clean the refrigerator.

Clean the refrigerator thoroughly and wipe off all dust that accumulated during shipping.

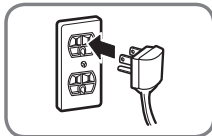
### CAUTION

- Do not scratch the refrigerator with a sharp object or use a detergent that contains alcohol, a flammable liquid or an abrasive when removing any tape or adhesive from the refrigerator. Remove adhesive residue by wiping it off with your thumb or dish detergent.
- Do not peel off the model or serial number label or the technical information on the rear surface of the refrigerator.



### Open refrigerator doors and freezer drawers to ventilate the interior.

The inside of the refrigerator may smell like plastic at first. Remove any adhesive tape from inside the refrigerator and open the refrigerator doors and the drawers for ventilation.



### Connect the power supply.

Check if the power supply is connected before use.

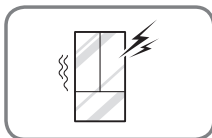


### Wait for the refrigerator to cool.

Allow the refrigerator to run for at least two to three hours before putting food in it. Check the flow of cold air in the compartment to ensure proper cooling.

### CAUTION

- Putting food in the refrigerator before it has cooled could cause the food to spoil, or a bad odor to remain inside the refrigerator.




### The refrigerator makes a loud noise after initial operation.


This is normal. The volume will decrease as the temperature decreases.

# Control Panel

## Control Panel Features



Linear Compressor



SmartThinQ™

Kimchi Fer. Com.

**L M H**

Fridge

Kimchi Fer. Com.


**L M H**

Fridge

Kimchi Fer. Com.

**L M H** Kimchi+

Produce 

Meat/Fish **Off**

Kimchi Fast Chill

**L M H** Storage

Produce **Off**

Rice/Grain

Left

---

Right

---

Middle


---

Bottom

---

Fresh Air Filter  
\*Wi-Fi



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 \*Lock


  

\*Extra Function : Hold 3 seconds

## Using the Touch Buttons

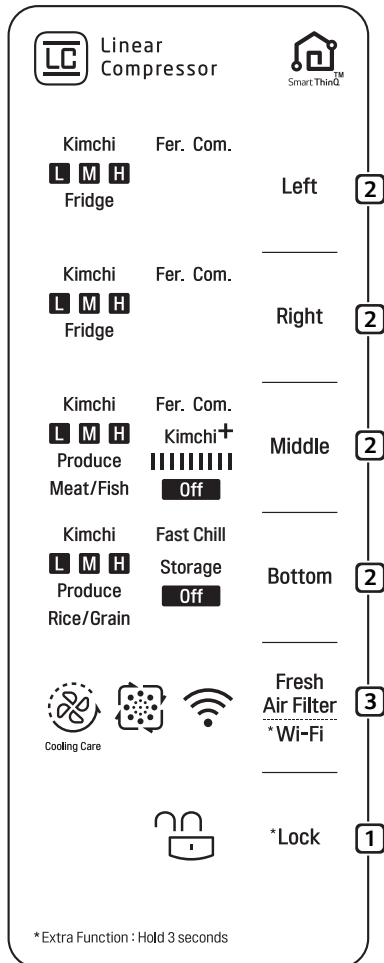
- The touch panel operates in response to static electricity when it senses a body or a capacitive object nearby.
- To operate the buttons, touch the center of the text on each button with a fingertip.
- Either the Lock  or Unlock  icon appears in the display at all times.
- The buttons may activate unexpectedly if they come in contact with your skin during cleaning or at other times.
- If the control panel is dirty or you are wearing gloves, the buttons may not activate properly.
- When the refrigerator is connected to power, the display automatically turns on.

### NOTE

- Depending on the model, the appearance of the display and the middle/bottom compartment doors may vary.
- After 60 seconds of idle time, all lights on the display except the Lock icon  are turned off to save power. This is normal operation. Press any button to wake the display and show current settings.

Before storing or fermenting kimchi, use this section to become more familiar with the parts and functions of the control panel.

Before using the LG kimchi refrigerator, press and hold the Lock/Unlock button for 3 seconds to unlock the display.



### 1 The Lock function prevents children or others from accidentally changing settings.

- Before changing settings, press and hold Lock for 3 seconds to unlock the display.
- After changing settings, press and hold Lock for 3 seconds to lock the display and prevent accidental changes.

#### NOTE

- The Lock function locks all display functions except for the Lock button. If a button is pressed, the Lock/Unlock icon will blink 3 times.
- The Lock function is automatically turned on after 60 seconds if the control panel remains idle.

### 2 Press to set the mode or temperature for each compartment.

- Available settings for left and right compartments: **Kimchi, Fridge, or Fer.**
- Available settings for middle compartment: **Kimchi, Produce, Meat/Fish, Kimchi+, Fer., or Off**
- Available settings for bottom compartment: **Kimchi, Produce, Rice/Grain, Fast Chill, Storage, or Off**

#### NOTE

- Select settings based on food items being stored. (Refer to the Storing Kimchi section on page 18 for detailed instructions.)

### 3 Press to set the Fresh Air Filter mode. Press and hold to connect to Wi-Fi.

#### NOTE

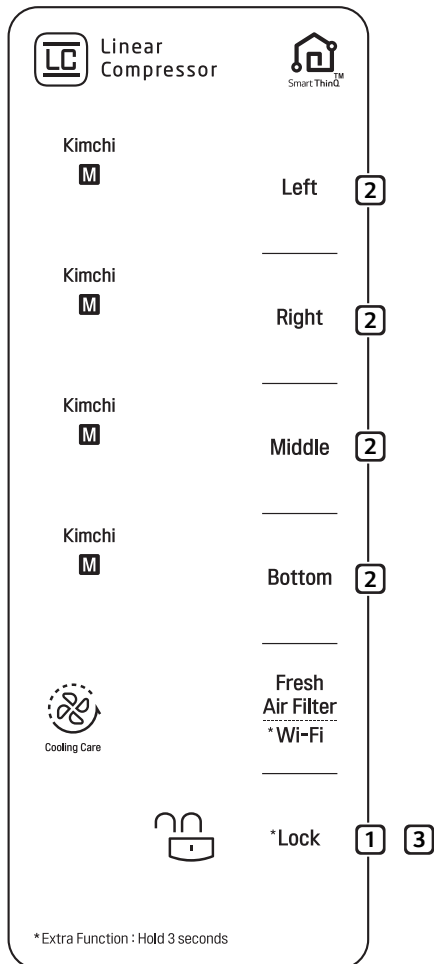
- Before using functions, you must press and hold the Lock button for 3 seconds to unlock the display. Place items for storage or fermenting in any compartment.
  - To ferment kimchi in the middle compartment, place the kimchi in the middle drawer and touch the Middle button repeatedly to select the Fermenting setting.

## Storing Kimchi (All Compartments)

### Kimchi Storage Tips

Kimchi can be made with many different ingredients.

The optimal storage temperature for kimchi depends on the main ingredients as well as the seasonings used. Use the Low setting for kimchi with a high water content. Use the Strong setting for very salty or highly seasoned kimchi.



#### 1 Unlock the display.

- Press and hold the **Lock** button for approximately 3 seconds to unlock the display. The display must be unlocked before settings can be changed.

#### 2 Press the Left, Right, Middle, or Bottom button to change settings for each compartment.

- Press each button repeatedly to cycle through the settings for that compartment.
- As the buttons are pressed, the settings change in the order shown.

##### Left and Right Compartments

Kimchi: M → H → L ➡ Fridge: M → H → L  
 ➡ Fer.

##### Middle Compartment

Kimchi: M → H → L ➡ Produce: M → H → L  
 ➡ Meat/Fish ➡ Kimchi+ ➡ Fer. ➡ Off

##### Bottom Compartment

Kimchi: M → H → L ➡ Produce: M → H → L  
 ➡ Rice/Grain ➡ Fast Chill ➡ Storage ➡ Off

- Select the appropriate temperature for the type and salinity of kimchi.
- L=Low Cooling (cold)  
 M=Medium Cooling (colder)  
 H=High Cooling (coldest)

#### 3 Press the Lock button to lock the display and begin kimchi storage.

## Fermenting Kimchi (Left/Right/Middle Compartment)

### NOTE

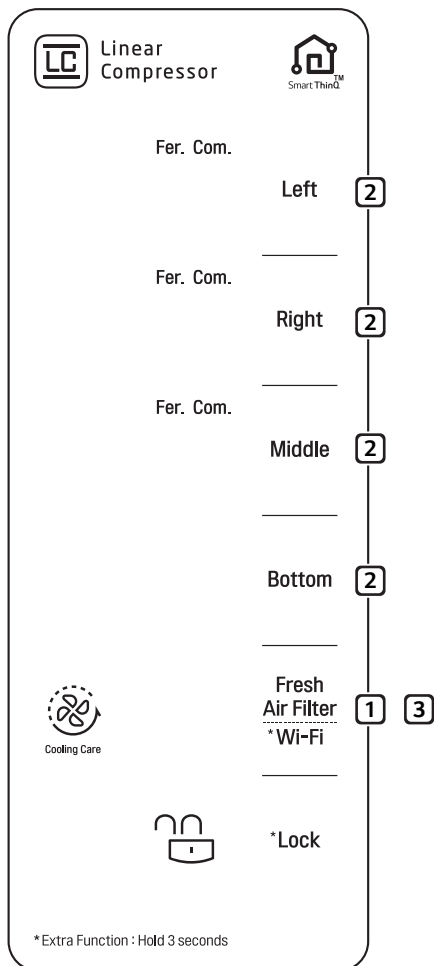
- Kimchi ferments more quickly at the Fermentation setting than at the Storage setting.

### Fermenting

The refrigerator senses the external temperature and automatically adjusts the fermentation settings seasonally for best results.

### Fermentation Complete Indicator

Once fermentation is complete, the Fer. Com. indicator lights in the display. The fermentation time varies depending on season, room temperature, and the set temperature of the kimchi (low/medium/high).



### 1 Unlock the display.

- Press and hold the **Lock** button for approximately 3 seconds to unlock the display. The display must be unlocked before settings can be changed.

### 2 Press the desired compartment button to select Fermentation.

- Press Left, Right, or Middle repeatedly to select the Fermentation setting.

### 3 Press the Lock button to lock the display and begin kimchi fermentation.

### Canceling Fermentation

To cancel fermentation, unlock the display and press the compartment button to change the setting.

### Storing Fermented Kimchi

When fermentation is complete, the "Fer. Com." indicator light up and "Kimchi M" appears in the temperature display.

Press the Lock button to turn off the indicator and change the setting.

## Refrigerating Food (Left/Right Compartment)

- Only the Left and Right compartments can be used for refrigeration.

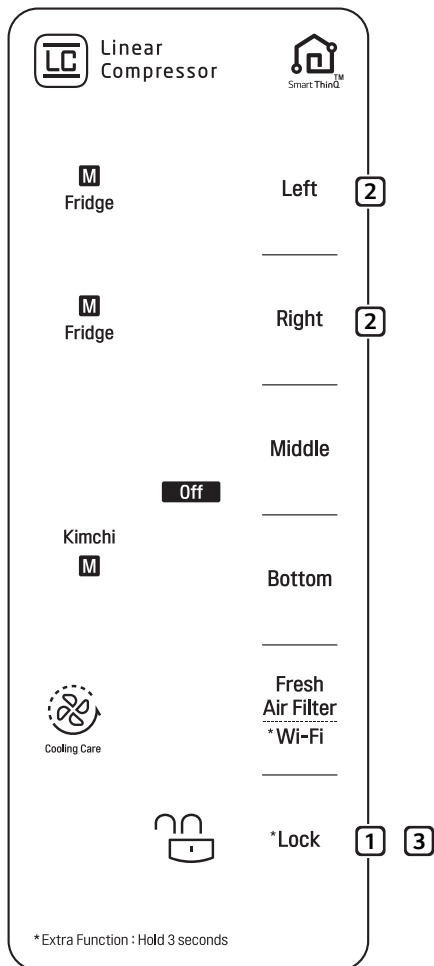
### NOTE

- If kimchi is stored at the Fridge setting, it may ferment too quickly.

### Storing Other Food

After storing kimchi, the odor may linger inside of the refrigerator compartments.

Clean the compartments before using them to store other food. See the **Maintenance** section for instructions.



### 1 Unlock the display.

- Press and hold the **Lock** button for approximately 3 seconds to unlock the display. The display must be unlocked before settings can be changed.

### 2 Press Left or Right repeatedly to cycle through the settings for that compartment.

- Press each button repeatedly to select **Fridge**.
- As the buttons are pressed, the settings change in the order shown.

#### Left and Right Compartments

Kimchi: M → H → L ➡ Fridge: M → H → L ➡ Fer.

- L=Low Cooling (cold)
- M=Medium Cooling (colder)
- H=High Cooling (coldest)

### 3 Press Lock to lock the display and begin Refrigeration.

## Extended Food Storage Settings (Middle/Bottom Compartments)

- This setting is only available on the middle and bottom compartments.

### Produce

- Use to keep vegetables and fruit fresh for a long time.

### Meat/Fish

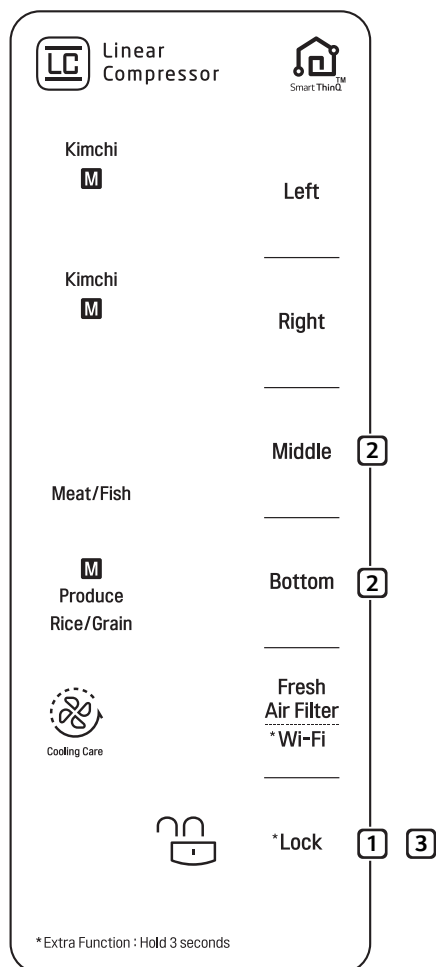
- Use to keep meat and fish fresh.

### Rice/Grain

- Use to keep rice and grain fresh.

### NOTE

- If kimchi is stored at the Meat/Fish setting, it may freeze.



### 1 Unlock the display.

- Press and hold the **Lock** button for approximately 3 seconds to unlock the display. The display must be unlocked before settings can be changed.

### 2 Press the Middle or Bottom button to change settings for each compartment.

- Press each button repeatedly to select **Produce**.
- As the buttons are pressed, the settings change in the order shown.

#### Middle Compartment

Kimchi: M → H → L ➡ Produce: M → H → L  
 ➡ Meat/Fish ➡ Kimchi+ ➡ Fer. ➡ Off

- The Meat/Fish setting freezes meat or fish slightly in order to extend the storage time.

#### Bottom Compartment

Kimchi: M → H → L ➡ Produce: M → H → L  
 ➡ Rice/Grain ➡ Fast Chill ➡ Storage ➡ Off

- Select the appropriate temperature for the type of food being stored.
- L=Low Cooling (cold)  
 M=Medium Cooling (colder)  
 H=High Cooling (coldest)

### 3 Press Lock to lock the display and begin food storage.

- When the Lock icon  lights up, storage begins.

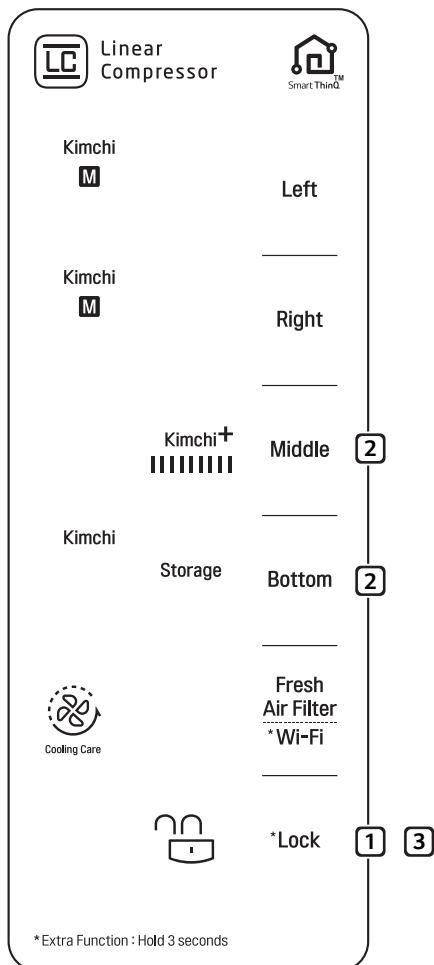
## Using the Kimchi+ and Storage Modes (Middle/Bottom Compartment)

### Kimchi+

- Use this setting with cabbage kimchi. The rapid cooling slows fermentation and encourages lactic acid formation which keeps kimchi fresh longer.
  - This setting is only available in the middle compartment.
  - Use this setting only for cabbage kimchi. Less salty types of kimchi may freeze if stored at this setting.
  - Use this setting only for freshly prepared kimchi.
  - Using the setting twice may over-ferment the kimchi. Use it only once.
  - The bars light in the display to indicate the fermentation process. The kimchi is ready to eat when all the bars are lit (approximately 6 days).

### Storage

- This setting uses the Smart Cold Shock function to store kimchi at the lowest temperature and retain its taste for long periods.
- This setting is only available on the Bottom compartment.
- Vegetables may freeze if stored at this setting.



### 1 Unlock the display.

- Press and hold the **Lock** button for approximately 3 seconds to unlock the display. The display must be unlocked before settings can be changed.

### 2 Press the Middle or Bottom button to change settings for each compartment.

- Press each button repeatedly to select a setting.
- As the buttons are pressed, the settings change in the order shown.

#### Middle Compartment (Kimchi+)

Kimchi: M → H → L ➡ Produce: M → H → L  
 ➡ Meat/Fish ➡ Kimchi+ ➡ Fer. ➡ Off

#### Bottom Compartment (Storage)

Kimchi: M → H → L ➡ Produce: M → H → L  
 ➡ Rice/Grain ➡ Fast Chill ➡ Storage ➡ Off

- Select the appropriate temperature for the food being stored.
- When **Storage** is selected, **Kimchi** is automatically turned on. Vegetables and fruit may freeze if stored at this setting.

### 3 Press the Lock button to lock the display.

- When the lock icon  lights up, Kimchi+ or Storage begins.

### Resetting the Kimchi+ setting

- To reset the Kimchi+ setting, cancel the Kimchi+ mode and reset it.
  - Step1(Cancel): Unlock → Kimchi → Lock
  - Step2(Reset): Unlock → Kimchi+ → Lock

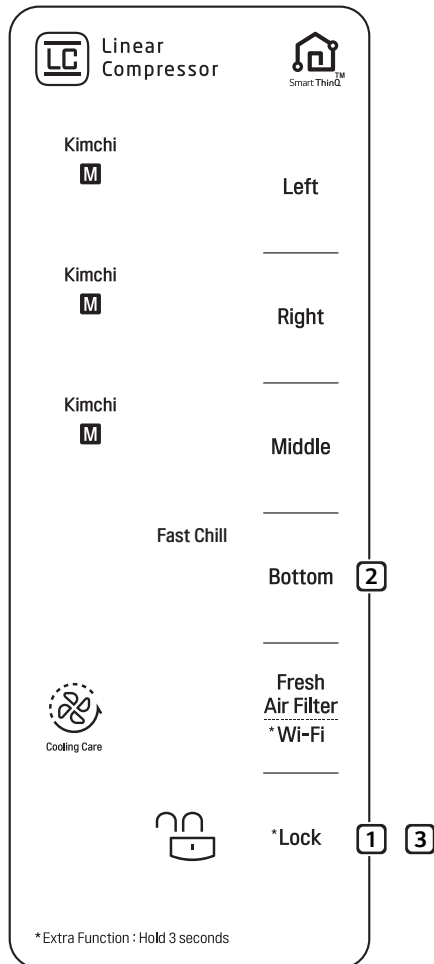
## Using the Fast Chill Storage Method (Lower Compartment)

### Fast Chill

- Use this setting to store commercially prepared kimchi. Kimchi purchased in a store has already been fermented, so it is best to cool it as rapidly as possible.

### NOTE

- When using the Fast Chill function, be sure to separate purchased kimchi from kimchi already being stored. Using this setting with kimchi that has already been cooled may freeze the kimchi.



### 1 Unlock the display.

- Press and hold the **Lock** button for approximately 3 seconds to unlock the display. The display must be unlocked before settings can be changed.

### 2 Press the Bottom compartment button.

- Press **Bottom** repeatedly to select **Fast Chill**.
- As the button is pressed, the settings change in the order shown.

### Bottom Compartment

Kimchi: M → H → L ➡ Produce: M → H → L  
 ➡ Rice/Grain ➡ Fast Chill ➡ Storage ➡ Off

### 3 Press Lock to lock the display.

- When the Lock icon  lights up, Fast Chill begins.

### NOTE

- Allow 48 hours before resetting the Fast Chill setting. To prevent kimchi from freezing, the Fast Chill setting cannot be reset within 48 hours of first being set.

### Resetting the Fast Chill Setting

- To store newly purchased kimchi, cancel the Fast Chill setting and reset it.
  - Step1(Cancel): Unlock → Kimchi → Lock
  - Step2(Reset): Unlock → Fast Chill → Lock

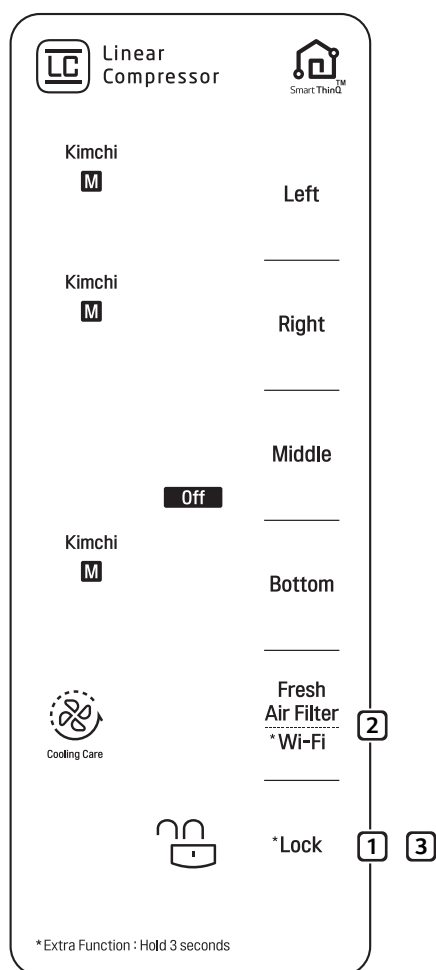
## Using the Fresh Air Filter and Wi-Fi Functions

### Fresh Air Filter

Use this function to improve air circulation and help remove odors inside the refrigerator.

### Wi-Fi

Use this function to connect the product to a home Wi-Fi network and access smart functions through the LG SmartThinQ app.



### Setting the Fresh Air Filter Function

- 1 Unlock the display.**
  - Press and hold the **Lock** button for approximately 3 seconds to unlock the display. The display must be unlocked before settings can be changed.
- 2 Press Fresh Air Filter/Wi-Fi.**
  - Press the Fresh Air Filter/Wi-Fi button. Deodorization begins and the LED stays lit until it is complete.
- 3 Press the Lock button to lock the display.**
  - Once the display is locked, deodorization begins.

#### NOTE

- After repeated use, the deodorizer may become saturated and less effective. See page 29 for instructions on cleaning and reusing the deodorizer.

### Setting the Wi-Fi Function

- 1 Unlock the display.**
  - Press and hold the **Lock** button for approximately 3 seconds to unlock the display. The display must be unlocked before settings can be changed.
- 2 Press and hold the Fresh Air Filter/Wi-Fi button for 3 seconds.**
  - When the product is successfully registered and connected to the internet, the Wi-Fi icon turns on.
  - To disconnect the product from Wi-Fi, use the Settings menu in the app to delete it from the registered products.

## Storing Food

### Food Storage Tips

- **Storing Vegetables and Fruit**  
The moisture left on vegetables after washing can make them spoil faster. Wait to wash vegetables until just before use. Leafy greens like kale or lettuce have a limited storage life. Wrap them in newspaper or in sealed containers to help them stay fresh longer.
- **Do not store tropical fruits in the refrigerator.**  
Bananas or uncut pineapples are damaged by cold temperatures.
- To store dried seafood, select “Produce” for the middle compartment and adjust the storage temperature to “low”.
- Store vegetables or fruit in the designated containers to prevent them from freezing in the middle or lower compartment.
- Store rice or grain in the bottom compartment using the Rice/Grain setting.
- To avoid freezing vegetables, do not store them using the Storage setting on the bottom compartment.
- To avoid freezing kimchi, do not store it using the Meat/Fish setting on the middle compartment.

### Tips for Storing Kimchi

- **Do not overfill the kimchi containers.**  
Allow space for the kimchi to expand as it ferments or the contents may overflow the container. Close the container lids completely to prevent the kimchi from fermenting too quickly or developing yeast mold.  
Fill the container with kimchi up to the fill line and make sure the lid is tightly closed before storing. Cover the surface of the kimchi with plastic wrap to extend the storage time.
- **Do not place kimchi directly into the refrigerator compartment or store it in a plastic bag.**  
Use the kimchi container provided to store kimchi. Kimchi placed directly into the refrigerator compartment may freeze and taste off. Do not block the air outlet inside the refrigerator with food. Doing so could cause the food to freeze, affect product performance, or result in electric shock or injury.
- **For best results, check on kimchi within 3 to 4 days of storing it.**  
If the kimchi has overflowed from the container, it may ferment too quickly and not store well.
- **Do not place foods that require different storage conditions in the same compartment.**  
Select the appropriate settings for the food being stored.
- **Be sure to use enough salt when preparing kimchi for longer storage.**  
The rate of fermentation is mostly determined by the amount of salt in the kimchi. Small batches of mild kimchi can be successfully stored for short periods, but add more salt if storing large amounts for use over an extended period.
- **Use care when placing kimchi containers in the refrigerator.**  
Lift the container by the handles and avoid impacts to the bottom of the container.  
(The appearance of kimchi containers may vary by model.)

## A Guide to Kimchi

- **The first step in fermenting kimchi is salt pickling.**

The salt reacts with enzymes in the cabbage to break down proteins and begin fermentation immediately. This process continues even at cold temperatures. Traditionally, kimchi was allowed to ferment slowly during the cold winter weather.

- **The taste of kimchi also depends on the seasonings used.**

Typical seasonings include green onion, garlic, ginger, salted fish, and chili powder. The combination of spices chosen determines the overall taste of the kimchi.

- **Fermentation Rates for Kimchi**

Adding a lot of garlic, seafood, onions, chili powder, cucumber or green onions makes kimchi ferment more quickly. Adding salted oysters, salted shrimp or persimmon sauce really speeds up fermentation. On the other hand, adding leeks, mustard or ginseng slows down fermentation.

- **Kimchi begins fermenting as soon as it is prepared.**

Contact with air will make kimchi sour. If the kimchi is not covered in sauce or has too little salt, a thin skin of yeast will form on its surface.

Keep air away from the vegetables by covering them in sauce or placing the kimchi in a plastic bag or covering it with plastic wrap.

- **How Temperature Affects Kimchi**

Temperature affects the fermentation rate of kimchi. When preparing kimchi for long-term storage, keep the temperature below 50°F (10°C).

- **Long-Term Storage of Kimchi**

Like cheese, kimchi is a living organism and will change over time. To keep kimchi fresh for long periods, increase the salt content and store at a low temperature, near 32°F (0°C).

Press vegetables down so they are covered with sauce and cover the container with plastic wrap or a layer of cabbage leaves to keep air out and keep kimchi fresh longer.

- **Choosing the Right Cabbage for Kimchi**

There are many different kinds of cabbage available. For kimchi, choose a medium sized cabbage which is rounded rather than long and thin. The inner leaves should be sweet and paler than the outer leaves. Outer leaves should be thin and light green.

- **Selecting Radishes for Kimchi**

There are many types of radish kimchi, and different radishes are used for different types of kimchi.

For radish kimchi, use Korean radishes that have pale green tops and well-spread leaves.

For chonggak (young radish) kimchi, use Seoul radishes that have round, thick bottoms.

For kkakdugi (cubed radish kimchi), try to find radishes with white rather than green tops.

For dongchimi, use radishes with soft leaves and white rather than green tops.

## Proper Food Storage Techniques

- **Store kimchi in the kimchi container.**  
Fill the container with kimchi only up to the fill line and make sure the lid is tightly closed before storing.  
If the lid is not closed properly, a thin film of yeast can form on the surface of the kimchi or the kimchi may ferment too quickly. Cover the surface of the kimchi with plastic wrap or a layer of cabbage leaves before storing it to prevent yeast from forming.
- **Store vegetables or fruits in the designated container.**  
Some vegetables and fruits are damaged by cold air. Vegetables which are damp from being washed tend to spoil more quickly. For best results, don't wash vegetables before storing them.  
Do not refrigerate tropical fruits like bananas or pineapples, which are damaged by cold temperatures.
- **Allow hot food to cool to room temperature before refrigerating it.**  
Placing hot food directly into the refrigerator can raise the temperature of surrounding food items, leading to spoilage and higher utility bills.
- **Long-Term Storage of Kimchi**  
Place newly prepared kimchi into the refrigerator and select the Kimchi setting.  
Depending on the type and saltiness of the kimchi, select the Low, Medium, or High setting.  
For best long-term storage, make sure the vegetables are completely submerged in the sauce and cover the kimchi with plastic wrap.
- **Storing Purchased Kimchi**  
If kimchi will be consumed within a short time, select the Fast Chill setting. If kimchi will be stored for a long time, select the Storage setting.
- **Before storing vegetable oils in the refrigerator, read the storage instructions on the container.**  
Vegetable oil bottles can become messy with use. Place oil bottles in disposable or left over plastic containers to avoid having to clean refrigerator shelves.
- **Select the appropriate temperature for the food being stored.**  
Storing kimchi at the Fermentation setting may cause it to spoil.  
Some types of kimchi may freeze if stored at the High setting. Check on kimchi often when using the High setting.  
Storing other food along with kimchi in a storage container may result in the other food freezing.
- **Using the Different Containers**  
For best results when using the Fridge setting, store containers which are similar in size, smaller containers, or bottles.
  - Storing kimchi in the provided kimchi container in the designated position makes the most delicious kimchi.
  - Do not store kimchi in glass bottles. The kimchi will expand when frozen and the bottle may break, causing a risk of injury.
  - Do not place containers near the air outlet in the refrigerator. The food may freeze.
- **Fermenting Kimchi**  
Avoid opening the compartment door while kimchi is fermenting.  
Allowing the warmer outside air in during fermentation can affect the taste of the kimchi.
- **Getting Rid of Food Odors**  
Cover open food containers with plastic wrap before storing to prevent transfer of odors inside the refrigerator.
- **After installation, allow the refrigerator to cool completely before storing food.**  
Food may spoil and cause odors to linger if it is stored before the refrigerator has been allowed to reach the set temperature.

## Left/Right Compartments

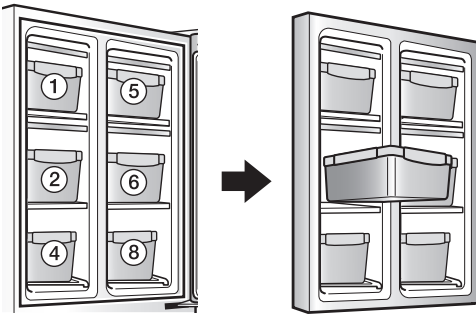
Depending on need, set the compartment temperature for storing kimchi or refrigerating food.

- Kimchi containers can be purchased separately from an LG Electronics Service Center.

## Exclusive Lock&Lock Kimchi Containers

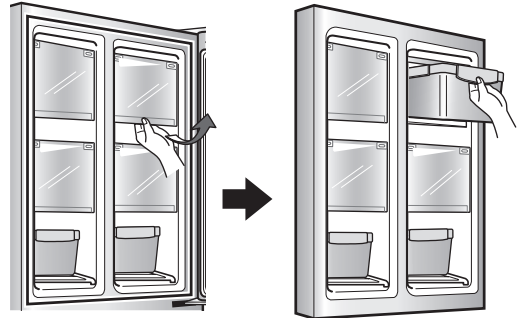
A kimchi container fits on each shelf in the left and right compartments.

- Depending on the model, the kimchi containers may look different or may not be included.

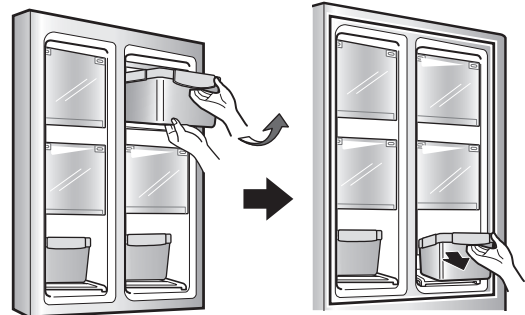


## Removing Kimchi Containers from the Left and Right Compartments

- 1 Pull the flip-up cover forward to release it then slide it in under the shelf above.



- 2 Use the handles to pull the kimchi container forward and remove it.



### **!** CAUTION

- Take care when moving the kimchi containers. If they are very full, they can be heavy.

## CustomChill Drawers

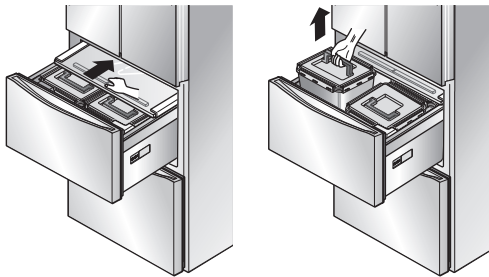
The CustomChill drawers provide storage space with a variable temperature control that can be adjusted to keep the compartment either colder or warmer than the refrigerator.

Use them to store meat and seafood, cold drinks, deli snacks, or chilled wine.

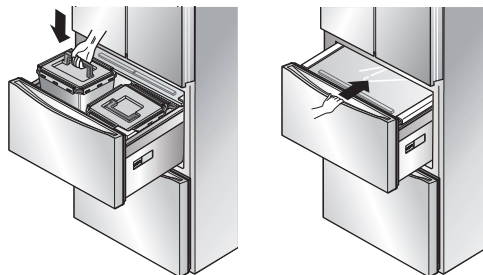
- The CustomChill drawers feature covers to lock in cold air.
- The covers stabilize the temperature and help maintain the humidity level inside the drawers.

## Using CustomChill Drawers

- 1 Open the drawer and gently slide the cover back. Lift the kimchi containers by the handle to remove them.

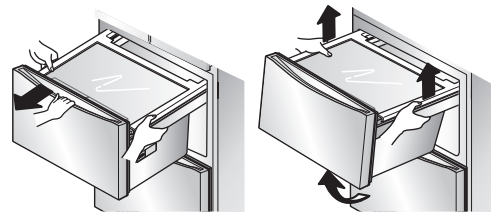


- 2 Closing the drawer automatically closes the cover.



## CustomChill Drawer Disassembly

- 1 Open the drawer completely.
- 2 Lift up the drawer and basket assembly slightly until it clears the rail safety stops and pull it forward until it stops.
- 3 Lift the basket and drawer assembly to remove it.

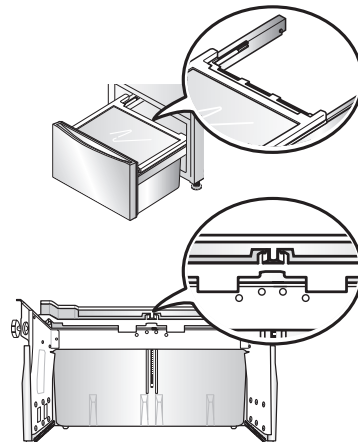


To reassemble the drawer, align it with the rails and insert it until it stops, lift it to clear the safety rail stops and push it in completely.

- Open the left and right doors before removing or assembling the middle drawer.
- The baskets cannot be removed separately from the lower or middle drawer. The entire basket and drawer assembly must be removed together.

### **!** CAUTION

- Take care when removing the lower drawer to avoid injuring your feet.
- The basket and drawer assemblies are heavy. Empty contents before removing or assembling drawers and use proper lifting techniques to avoid injury.



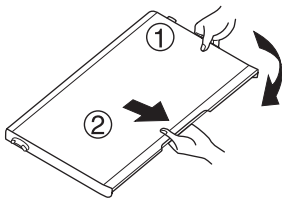
## Adjusting the Refrigerator Shelves

The shelves in the refrigerator are adjustable to meet individual storage needs.

Adjusting the shelves to fit items of different heights will make finding the exact item you want easier.

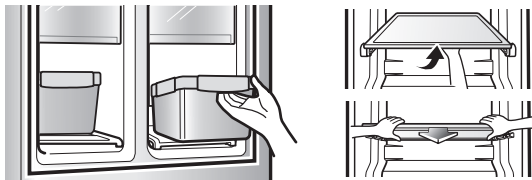
### Removing Flip-up Covers

- To remove the flip-up cover, open it and push it toward one side to release it from the rails, then pull it forward.



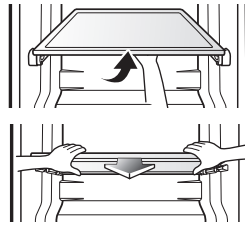
### Removing Shelves

- To remove the shelf, lift it at the back and pull it forward.

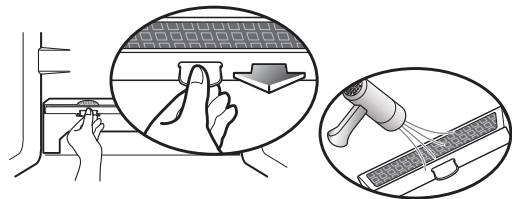


## Removing the Fresh Air Filter

- 1 Remove the glass shelves in the left and right compartments.



- 2 Pull the tab on the filter to slide it out of the holder. The filter is reusable.



### NOTE



- To increase deodorizing performance, a natural palm wood material is attached to the filter. If residue falls off, it will not harm you and can be wiped off easily with a towel or cloth.

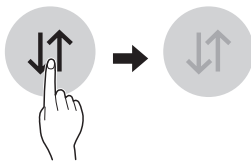
# SMART FUNCTIONS

## LG SmartThinQ Application

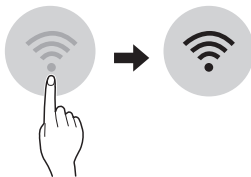
The LG SmartThinQ application allows you to communicate with the appliance using a smartphone.

### Before Using LG SmartThinQ


- For appliances with the  or  logo
- 1 Use a smartphone to check the strength of the wireless router (Wi-Fi network) near the appliance.
    - If the distance between the appliance and the wireless router is too far, the signal strength becomes weak. It may take a long time to register or installation may fail.
  - 2 Turn off the **Mobile data** or **Cellular Data** on your smartphone.



- 3 Connect your smartphone to the wireless router.



### NOTE

- To verify the Wi-Fi connection, check that **Wi-Fi**  icon on the control panel is lit.
- The appliance supports 2.4 GHz Wi-Fi networks only. To check your network frequency, contact your Internet service provider or refer to your wireless router manual.
- LG SmartThinQ is not responsible for any network connection problems or any faults, malfunctions, or errors caused by network connection.
- The surrounding wireless environment can make the wireless network service run slowly.
- If the appliance is having trouble connecting to the Wi-Fi network, it may be too far from the router. Purchase a Wi-Fi repeater (range extender) to improve the Wi-Fi signal strength.
- The network connection may not work properly depending on the Internet service provider.
- The Wi-Fi connection may not connect or may be interrupted because of the home network environment.
- If the appliance cannot be registered due to problems with the wireless signal transmission, unplug the appliance and wait about a minute before trying again.
- If the firewall on your wireless router is enabled, disable the firewall or add an exception to it.
- The wireless network name (SSID) should be a combination of English letters and numbers. (Do not use special characters.)
- Smartphone user interface (UI) may vary depending on the mobile operating system (OS) and the manufacturer.
- If the security protocol of the router is set to **WEP**, network setup may fail. Change the security protocol (**WPA2** is recommended), and register the product again.



### Installing the LG SmartThinQ Application

Search for the LG SmartThinQ application from the Google Play Store or Apple App Store on a smart phone. Follow instructions to download and install the application.

### NOTE

- If you choose the simple login to access the LG SmartThinQ application, you must go through the appliance registration process each time you change your smartphone or reinstall the application.

## LG SmartThinQ Application Features

- For appliances with the  or  logo

### Firmware Update

Keep the appliance performance updated.

### Manage Food

This feature helps track items in the refrigerator and freezer, sends alerts when items are near their use by dates, generates grocery lists, and links to related recipes.

### Energy Monitoring

This feature keeps track of the refrigerator's power consumption and the number of door openings.

### Remote Control

Control the refrigerator temperature and fresh air filter from the smartphone app.

### Push Messages

If the door remains open for more than ten minutes, you will receive a push message.

### Smart Diagnosis™

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

### Settings

Allows you to set various options on the refrigerator and in the application.

#### NOTE

- If you change your wireless router, your Internet service provider or your password after registering the appliance, delete it from the LG SmartThinQ **Settings** → **Edit Product** and register again.
- This information is current at the time of publication. The application is subject to change for product improvement purposes without notice to users.

## Connecting to Wi-Fi

The **Wi-Fi** button, when used with the LG SmartThinQ application, allows the refrigerator to connect to a home Wi-Fi network. The **Wi-Fi** icon shows the status of the refrigerator's network connection. The icon illuminates when the refrigerator is connected to the Wi-Fi network.

### Initial Appliance Registration

Run the LG SmartThinQ application and follow the instructions in the application to register the appliance.

### Re-registering the Appliance or Registering Another User

Press and hold the **Wi-Fi** button for 3 seconds to temporarily turn it off. Run the LG SmartThinQ application and follow the instructions in the application to register the appliance.

#### NOTE

- To disable the Wi-Fi function, press and hold the **Wi-Fi** button for 3 seconds. Wi-Fi icon will be turned off.

## Wireless LAN Module Specifications

<b>Model</b>	LCW-004
<b>Frequency Range</b>	2412 to 2462 MHz
<b>Output Power (Max)</b>	IEEE 802.11 b: 22.44 dBm IEEE 802.11 g: 24.68 dBm IEEE 802.11 n: 24.11 dBm

## FCC Notice (For transmitter module contained in this product)

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and the receiver.
- Connect the equipment to an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions:

- 1) This device may not cause harmful interference and
- 2) This device must accept any interference received, including interference that may cause undesired operation of the device.

Any changes or modifications in construction of this device which are not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

## FCC RF Radiation Exposure Statement

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

This equipment should be installed and operated with a minimum distance of 20 cm (7.8 inches) between the antenna and your body. Users must follow the specific operating instructions for satisfying RF exposure compliance.

## Industry Canada Statement (For transmitter module contained in this product)

This device complies with Industry Canada's applicable licence-exempt RSSs. Operation is subject to the following two conditions:

- 1) This device may not cause interference; and
- 2) This device must accept any interference, including interference that may cause undesired operation of the device.

## IC Radiation Exposure Statement

This equipment complies with IC radiation exposure limits set forth for an uncontrolled environment.

This equipment should be installed and operated with a minimum distance of 20 cm (7.8 inches) between the antenna and your body.

### NOTE

- THE MANUFACTURER IS NOT RESPONSIBLE FOR ANY RADIO OR TV INTERFERENCE CAUSED BY UNAUTHORIZED MODIFICATIONS TO THIS EQUIPMENT. SUCH MODIFICATIONS COULD VOID THE USER'S AUTHORITY TO OPERATE THE EQUIPMENT.

## Open Source Software Notice Information


To obtain the source code under GPL, LGPL, MPL, and other open source licenses, that is contained in this product, please visit <http://opensource.lge.com>. In addition to the source code, all referred license terms, warranty disclaimers and copyright notices are available for download.

LG Electronics will also provide open source code to you on CD-ROM for a charge covering the cost of performing such distribution (such as the cost of media, shipping, and handling) upon email request to [opensource@lge.com](mailto:opensource@lge.com). This offer is valid for a period of three years after our last shipment of this product. This offer is valid to anyone in receipt of this information.

## Smart Diagnosis™ Function

Should you experience any problems with the appliance, it has the capability of transmitting data via your telephone to the LG Customer Information Center. NFC or Wi-Fi equipped models can also transmit data to a smartphone using the LG SmartThinQ application.

### Smart Diagnosis™ through the Customer Information Center

- For appliances with the  or  logo

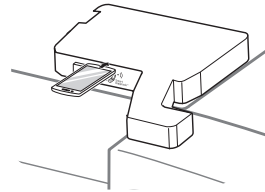
This gives you the capability of speaking directly to our trained specialists. The specialist records the data transmitted from the appliance and uses it to analyze the issue, providing a fast and effective diagnosis.

- 1 Call the LG Electronics Customer Information Center at:  
(LG U.S.A.) 1-800-243-0000  
(LG Canada) 1-888-542-2623
- 2 Press the Lock button to activate the lock function.
  - If the lock function has been activated already, press the Lock button to deactivate the lock function, and then press the Lock button again to activate the lock function.
  - If the display has been locked for over five minutes, you must deactivate the lock and then reactivate it.



- 3 Press and hold the **Bottom** button for three seconds while continuing to hold your phone to the speaker.

- 4 Open the right compartment door and then hold the mouthpiece of your phone in front of the speaker that is located on the right hinge of the refrigerator door, when instructed to do so by the call center.



- 5 After the data transfer is complete, the service agent will explain the result of the Smart Diagnosis™.

#### NOTE

- For best results, do not move the phone while the tones are being transmitted.
- If the call center agent is not able to get an accurate recording of the data, you may be asked to try again.
- The Smart Diagnosis™ function depends on the local call quality.
- Bad call quality may result in poor data transmission from your phone to the call center, which could cause Smart Diagnosis™ to malfunction.

### Smart ThinQ Smart Diagnosis™

- For appliances with the  or  logo

Use the Smart Diagnosis feature in the Smart ThinQ application for help diagnosing issues with the appliance without the assistance of the LG Customer Information Center.

Follow the instructions in the Smart ThinQ application to perform a Smart Diagnosis using your smartphone.

# MAINTENANCE

## Cleaning

### **⚠ WARNING**

- Use non-flammable cleaner. Failure to do so can result in fire, explosion, or death.

### **⚠ CAUTION**

- Do not use an abrasive cloth or sponge when cleaning the interior and exterior of the refrigerator.
- Do not place your hand on the bottom surface of the refrigerator when opening and closing the doors.

## General Cleaning Tips

- The refrigerator compartments defrost automatically; however, clean all sections once a month to prevent odors.
- Wipe up spills immediately.
- Unplug the refrigerator or disconnect power before cleaning.
- Remove all removable parts, such as shelves.
- Use a clean sponge or soft cloth and a mild detergent in warm water. Do not use abrasive or harsh cleaners.
- Hand wash, rinse and dry all surfaces thoroughly.

## Exterior

Waxing external painted metal surfaces helps provide rust protection. Do not wax plastic parts. Wax painted metal surfaces at least twice a year using appliance wax (or auto paste wax). Apply wax with a clean, soft cloth.

For products with black stainless steel exterior, spray glass cleaner on a clean, microfiber cloth and rub in direction of grain. Do not spray glass cleaner directly at the display panel. Do not use harsh or abrasive cleaners.

For products with a standard stainless steel exterior, use a damp microfiber cloth and rub in the direction of the grain. Dry with a paper towel to avoid streaks. For stubborn stains and fingerprints, use a few drops of liquid dish soap in water, and rinse with hot water before drying. Do not use abrasive or harsh cleaners.

## Containers and Bins

- Containers and bins can easily become dirty from spilled food. Remove them occasionally and rinse them out to avoid odors. See page 28 for instructions on removing the middle and bottom drawers for cleaning.
- Shelves can become dirty from spilled food. Remove them occasionally and clean with a wet cloth. To remove the shelf, lift it at the back and pull it forward.
- Before cleaning the container lids, remove the rubber packing from inside the lid. Remember to replace the rubber packing once the lids are clean. Do not clean the containers and lids in water hotter than 122°F (50°C). Gently clean the containers with a soft sponge to avoid scratching the surface.

## Inside Walls

- Allow freezer to warm up so the cloth will not stick.

To help remove odors, wash the inside of the refrigerator with a mixture of baking soda and warm water. Mix 2 tablespoons of baking soda to 1 quart of water (26 g soda to 1 liter water.) Be sure the baking soda is completely dissolved so it does not scratch the surfaces of the refrigerator.

## Door Liners and Gaskets

Use a clean sponge or soft cloth and a mild detergent in warm water. Do not use cleaning waxes, concentrated detergents, bleaches, or cleaners containing petroleum on plastic refrigerator parts.

## Covers and Control Panel

Use a clean sponge or soft cloth and a mild detergent in warm water. Do not use glass cleaners, abrasive cleansers, or flammable fluids. These can scratch or damage the material.

## Condenser Coils

Use a vacuum cleaner with a brush or crevice attachment to clean the condenser cover and vents. Do not remove the panel covering the condenser coil area.

