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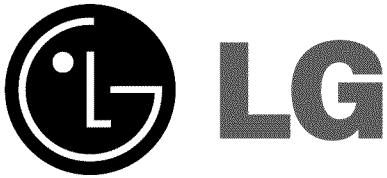
LG LMV1915NVBS Owner's Manual

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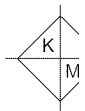
website:<http://www.lgservice.com>
e-mail:<http://www.lgservice.com/techsup.html>

MICROWAVE OVEN

OWNER'S MANUAL & COOKING GUIDE

PLEASE READ THIS OWNER'S MANUAL
THOROUGHLY BEFORE OPERATING.

LMV1915NV
LMV1915NVB
LMV1915NVBS



Thank you for purchasing a LG microwave oven.

Please record the model number and serial number of this unit for future reference. We also suggest you record the details of your contact with LG (LG Electronics U.S.A., Inc.) concerning this unit.

Model No: _____

Serial No: _____

Dealer: _____

Dealer Phone No: _____

Staple your receipt here to prove your retail purchase.

Customer Relations
LG Electronics U.S.A., Inc.
Service Division Bldg. #3
201 James Record Rd.
Huntsville, AL 35824-0126

**PRECAUTIONS TO AVOID POSSIBLE
EXPOSURE TO EXCESSIVE
MICROWAVE ENERGY...**

- (a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door closes properly and that there is no damage to the:
 - (1) Door (bent),
 - (2) Hinges and latches (broken or loosened),
 - (3) Door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

TABLE OF CONTENTS

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY	2	Sensor Operating Instructions	17
TABLE OF CONTENTS	3	Sensor Cook Guide	17
SAFETY	4	Cook	18
Important Safety Instructions	4	Reheat	18
INFORMATION	6	Defrost	19
Location of Model Number	6	Weight Conversion Chart	19
Oven Specifications	6	Defrosting Tips	19
Electrical Rating	6	Defrost Chart	20
Electrical Requirements	6	Use of the Two Position Metal Rack	22
Grounding Instructions	6	COOKING	23
Microwave Oven Features	7	Getting the Best Cooking Results	23
Oven Control Panel	8	Fish & Shellfish	23
OPERATION	10	Appetizers/Sauces/Soups	24
Function Selections	10	Meat	24
CLOCK	10	Poultry	26
USEFUL TIMER	11	Pasta and Rice	27
CHILD LOCK	11	MAINTENANCE	28
CUSTOM SET	12	Care and Cleaning	28
FAVORITE	12	Metal Rack	28
TURNTABLE ON-OFF	12	Cleaning the Grease Filters	28
VENT	13	Charcoal Filter Replacement	28
LIGHT	13	Cooktop/Countertop Light Replacement	29
QUICK START	13	Oven Light Replacement	29
CUSTOM COOK	14	Questions and Answers	29
MANUAL COOK	15	Microwave Utensil Guide	30
MANUAL COOK in stages	15	Before Calling for Service	31
Cooking Guide for power levels	16	WARRANTY	32

SAFETY

IMPORTANT SAFETY INSTRUCTIONS

The safety instructions below will tell you how to use your oven and avoid harm to yourself or damage to your oven.

⚠ WARNING - To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy.

- **Read all the instructions before using your oven.**
- **Do not allow children to use this oven without close supervision.**
- Read and follow the specific **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY** found on page 2.
- **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.
- **Do not use or store** this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
- **Do not use** the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- **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.
- **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.
- When food flames under the hood, turn the fan on.
- Suitable for use above both gas and electric cooking equipment 36 inches wide or less.
- **Do not use this oven for commercial purposes.** It is made for household use only.
- **When cleaning the door and the surfaces that touch the door, use only mild, non-abrasive soaps or detergents and a sponge or soft cloth.**
- **If your oven is dropped or damaged,** have it thoroughly checked by a qualified service technician before using it again.
- **To avoid a fire hazard:**
 - **Do not severely overcook food.** Severely overcooked foods can start a fire in the oven. Watch the oven carefully, especially if you have paper, plastic, or other combustibles in the oven.
 - **Do not store combustible items (bread, cookies, etc.) in the oven,** because if lightning strikes the power lines it may cause the oven to turn on.
 - **Do not use wire twist-ties in the oven.** Be sure to inspect purchased items for wire twist-ties and remove them before placing the item in the oven.
- **If a fire should start:**
 - **Keep the oven door closed.**
 - **Turn the oven off.**
 - **Disconnect the power cord or shut off the power at the fuse or circuit breaker panel.**
- **To avoid electric shock:**
 - **This appliance must be grounded.** Connect it only to a properly grounded outlet. See the electrical **GROUNDING INSTRUCTIONS** on page 6.
 - **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.
 - **Do not immerse the electrical cord or plug in water.**
 - **Keep the cord away from heated surfaces.**

SAFETY

- **To avoid improperly cooking some foods.**
 - **Do not heat any types of baby bottles 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 your microwave oven.**
 - **Do not attempt home canning in your microwave oven.**
 - **Do not heat the following items in the microwave oven:** whole eggs in the shell, water with oil or fat, sealed containers, or closed glass jars. These items may explode.
- Do not cover or block any openings in the oven.
- Use your oven only for the operations described in this manual.
- Do not run the oven empty, without food in it.
- Do not let cord hang over edge of table or counter.
- **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.
- Install or locate this appliance only in accordance with the provided installation instructions.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.

SAVE THESE INSTRUCTIONS

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

WARNING:

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.

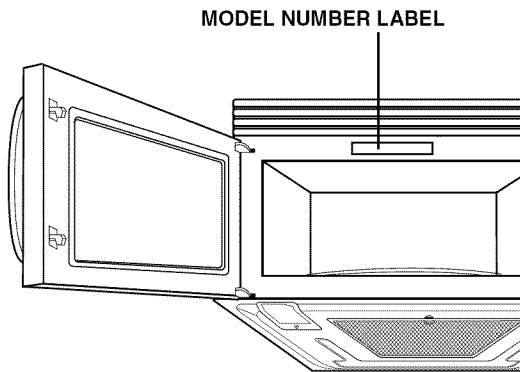
The manufacturer is not responsible for any radio or TV interference caused by **unauthorized modification** to this microwave oven. It is the responsibility of the user to correct such interference.

INFORMATION

Please read this owner's manual. It will tell you how to use all the fine features of this microwave oven.

LOCATION OF MODEL NUMBER

To request service information or replacement parts, the service center will require the complete model number of your microwave oven. The number is on the oven front as shown in the illustration below.



OVEN SPECIFICATIONS

Output Power 1,000W (IEC 60 705)
Outer Dimensions 29-15/16" x 16-7/16" x 15-5/8"
Cavity Volume 1.9 Cu.ft
Net Weight 60 lbs.

ELECTRICAL RATING

* Electrical Rating of the Oven: 120V AC, 60Hz
* 13 Amp./ 1,500W (MWO + Cooktop Lamp + Ventilation Fan)

ELECTRICAL REQUIREMENTS

The oven is designed to operate on a standard 120V/60Hz household outlet. Be sure the circuit is at least 20A and the microwave oven is the **only appliance on the circuit**. It is not designed for 50Hz or any circuit other than a 120V/60Hz circuit.

GROUNDING INSTRUCTIONS

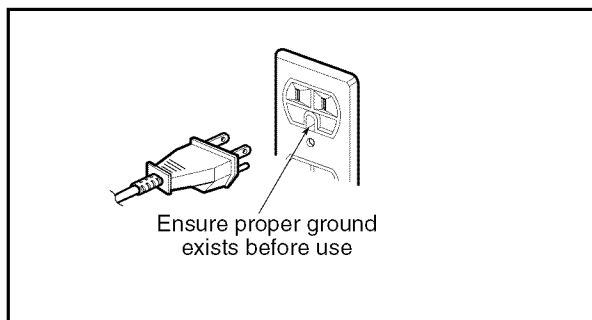
This appliance must be grounded. If an electrical short circuit occurs, grounding reduces the risk of electric shock by providing an escape wire for the electric current. The cord for this appliance has a grounding wire with a grounding plug. Put the plug into an outlet that is properly installed and grounded.

⚠ WARNING - If you use the grounding plug improperly, you risk electric shock.

Ask a qualified electrician if you do not understand the grounding instructions or if you wonder whether the appliance is properly grounded.

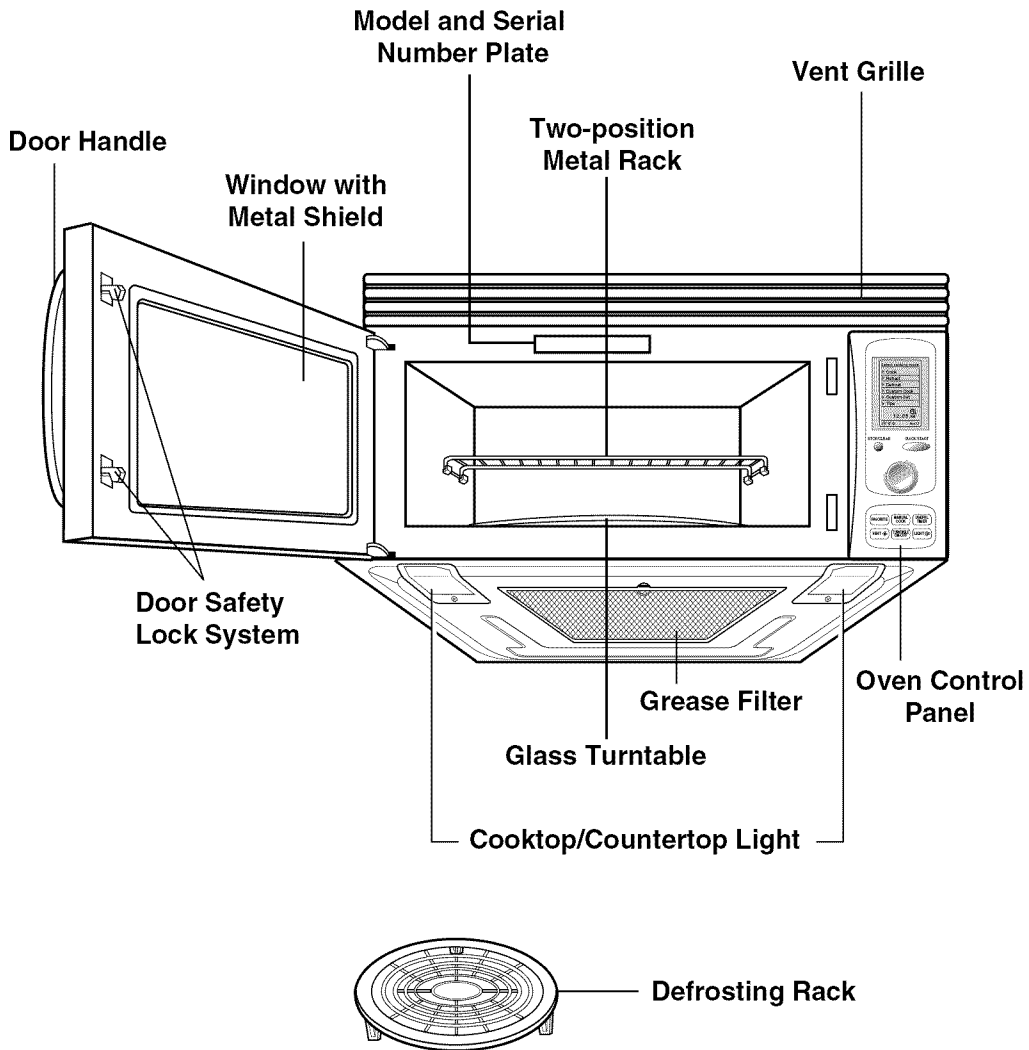
Because this appliance fits under the cabinet, it has a short power-supply cord. See the separate Installation Instructions for directions on placing the cord properly. Keep the electrical power cord dry and do not pinch or crush it in any way.

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 receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.



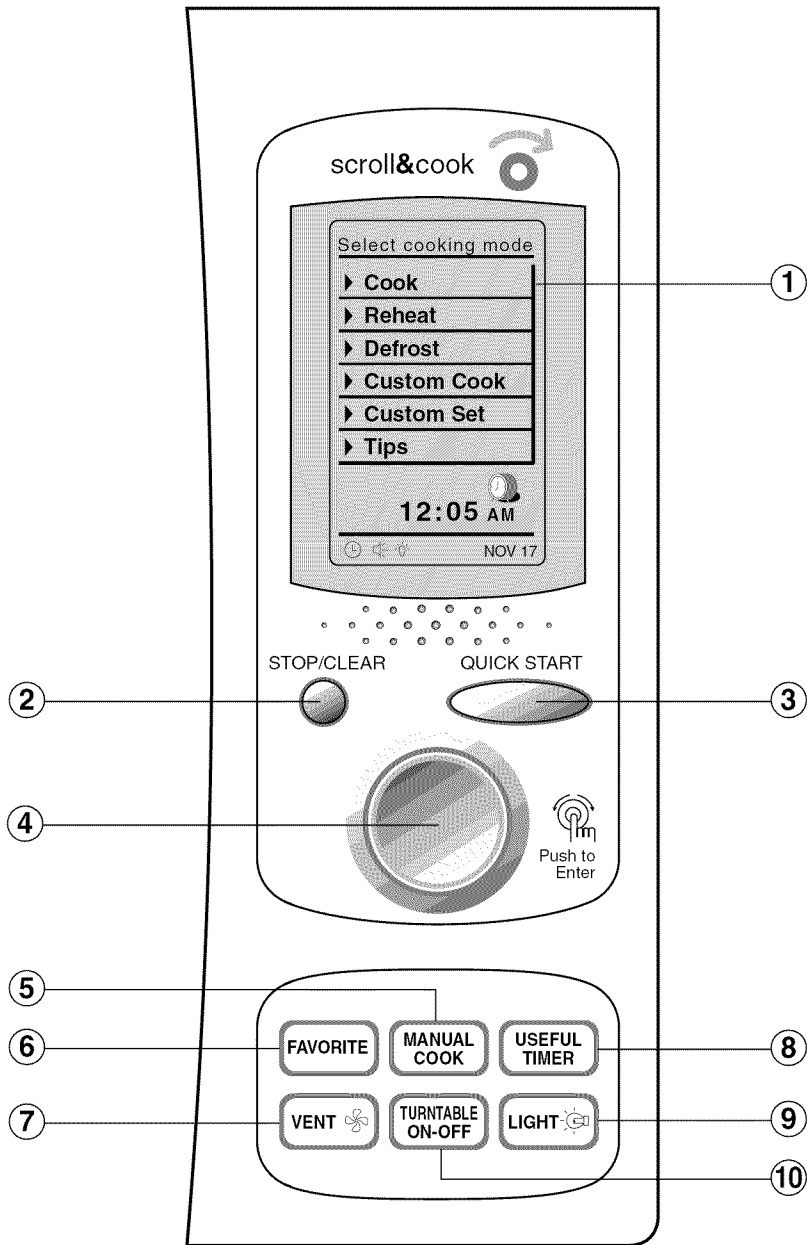
INFORMATION

MICROWAVE OVEN FEATURES



INFORMATION

OVEN CONTROL PANEL



INFORMATION

- 1. Display Screen** shows the time of day and Cook Mode when the microwave oven is not in use. During programming, it displays function menus for you to choose from, servings and weights for you to enter, preparation instructions, and cooking time/power settings for you to select. During a cooking cycle, it counts down the remaining time and prompts you to stir, turn food, etc., as necessary.
- 2. STOP/CLEAR.** Touch this pad to stop and cancel any oven function.
- 3. QUICK START.** (See page 13.)
- 4. Touch DIAL Control.** Use this dial to select oven functions, such as quantities of food and cooking times/powers. (See page 9.)
- 5. MANUAL COOK.** Touch this pad for manual control of cook time and power level. The Stop/Clear pad can also be used to cancel. (See pages 15 and 16.)
- 6. FAVORITE.** (See page 12.)
- 7. VENT.** Touch this pad to display the hood vent fan speed settings. Turn dial to set the fan speed and Press. (See page 13.)
- 8. USEFUL TIMER.** (See page 11.)
- 9. LIGHT.** Touch this pad to display the dark and bright settings. (See page 13.)
- 10. TURNTABLE ON/OFF.** Touch this pad to stop or start the turntable. (See page 12.)

HOW TO USE YOUR NEW DIAL CONTROL

Faster, easier, better than ever before--

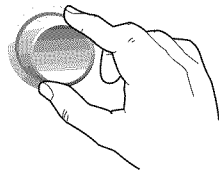
Just watch the display screen and choose what you want from the menus.

Touch Stop/Clear

- To stop any microwave function.

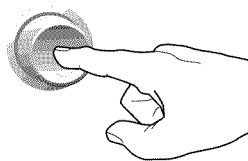
Turn DIAL control to:

- Select a function.
- Set cook time and power.
- Set clock/Kitchen Timer.
- Set vent fan speed.
- Set the brightness of Light.



Press DIAL control to:

- Enter a selection.
- To start cooking.



OPERATION

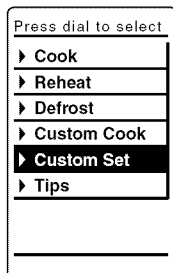
Function Selections

<p>Cook</p> <ul style="list-style-type: none"> • Popcorn • Potatoes • Fresh Vegetables • Canned Vegetables • Frozen Vegetables • Frozen Entree • Rice & Pasta • Casserole 	<ul style="list-style-type: none"> • Meat • Poultry • Fish & Seafood • Eggs • Microwave Pizza 	<p>Reheat</p> <ul style="list-style-type: none"> • Dinner Plate • Soup & Sauce • Casserole • Beverage <p>Defrost</p> <ul style="list-style-type: none"> • Meat • Poultry • Fish • Bread 	<p>Custom Set</p> <ul style="list-style-type: none"> • Clock • Child Lock • Sound • Contrast • Scroll Speed • Power Save 	<p>Tips</p> <ul style="list-style-type: none"> • Cleaning • Power • Food • Techniques • Utensils
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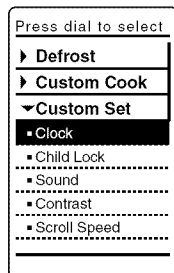
Clock

Example: To set 8:00 PM. JUL 05, 2001

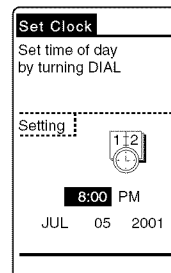
Turn dial to select **Custom Set** and press.



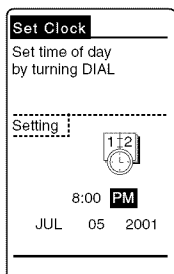
Turn dial to select **Clock** and press.



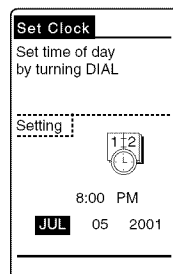
Set time of day by turning Dial and press.



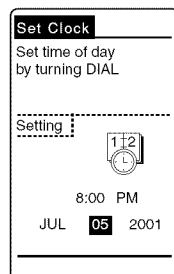
Turn dial to select **PM** and press.



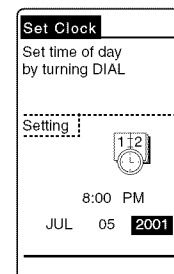
Turn dial to select **JUL** and press.



Turn dial to select **05** and press.



Turn dial to select **2001** and press.



OPERATION

USEFUL TIMER

USEFUL TIMER has 4 categories : Kitchen Timer, Reminder, Auto Nite Lite, and Delayed Start.

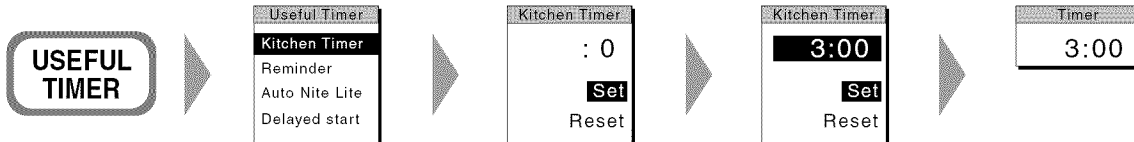
Example : To set Kitchen Timer (3 minutes).

Press **USEFUL TIMER** pad.

Turn dial to select **Kitchen Timer** and press.

Press **Set**.

Turn dial to enter time and press.



Child Lock

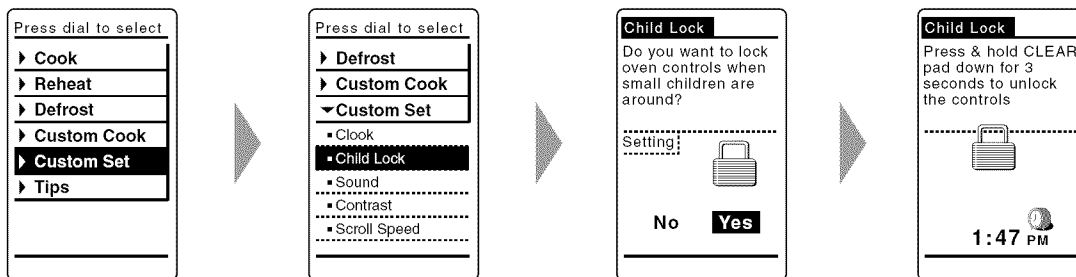
You may lock the control panel to prevent the microwave from being accidentally started or used by children.

Example : To set the child lock.

Turn dial to select **Custom Set** and press.

Turn dial to select **Child Lock** and press.

Turn dial to select **Yes** and press.



Example: To unlock child lock.

Press and hold **STOP/CLEAR** pad down for 3 seconds to unlock the controls.

OPERATION

Custom Set

You can change the default values for Clock, Child Lock, Sound, Contrast, Scroll Speed, and Power Save.

FUNCTION	REMARK
CLOCK	set time of day
CHILD LOCK	child lock/unlock
SOUND	beep control
CONTRAST	adjust contrast to desired level
SCROLL SPEED	adjust scroll speed to desired level
POWER SAVE	select display lamp's on/off

FAVORITE

This program lets you store five menu categories which you chose frequently without having to go through the normal selection process.

TURNTABLE ON-OFF

For best cooking results, leave the turntable on.
It can be turned off for large dishes.
Press **TURNTABLE ON-OFF** to turn the turntable on or off.

OPERATION

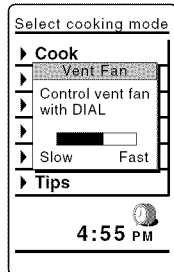
VENT

The **VENT** removes steam and other vapors from the cooking surface.

Touch the **VENT** pad.



Turn dial to choose fan speed from **Slow** to **Fast** speed and press.



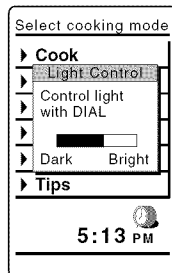
NOTE: If the temperature gets too hot around the microwave oven, the fan in the vent hood will automatically turn on at the low setting to cool the oven. It may stay on up to an hour to cool the oven. When this occurs, **You can not turn the vent fan off.**

LIGHT

Touch the **LIGHT** pad.



Turn dial to choose brightness from **Dark** to **Bright** light and press.



QUICK START

A time-saving pad, this simplified control lets you quickly set and start microwave cooking.

Example : To set QUICK START for 2 minutes.

QUICK START



Touch **QUICK START** pad four times.

The oven begins cooking and display shows time counting down.

NOTE:

Each press of **QUICK START** will add 30 seconds, up to 99 minutes.

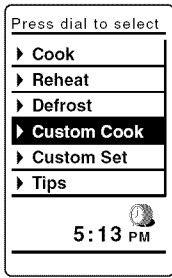
OPERATION

CUSTOM COOK

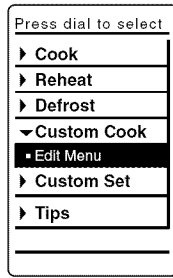
CUSTOM COOK lets you recall one cooking instruction previously placed in memory and begin cooking quickly.

Example : To Edit Menu (reheat a piece of pizza for 30 seconds)

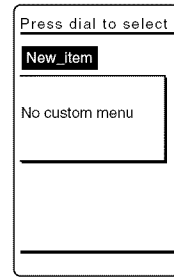
Turn dial to select **Custom Cook** and press.



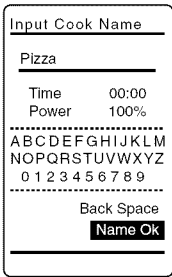
Turn dial to select **Edit Menu** and press.



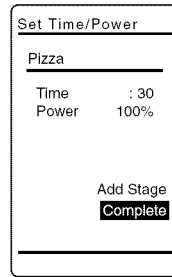
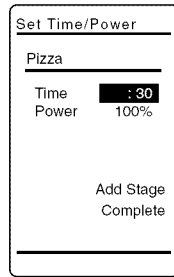
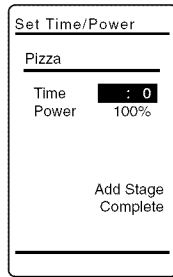
Turn dial to select **New item** and press.



Enter the Menu and press **Name Ok**.



Turn dial to enter the time and power.
Turn dial to select **Complete** and press.

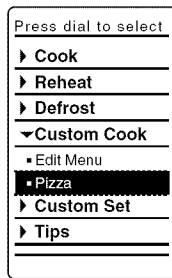


Example : To recall memorized Menu(Pizza)

Turn dial to select **Custom Cook** and press.



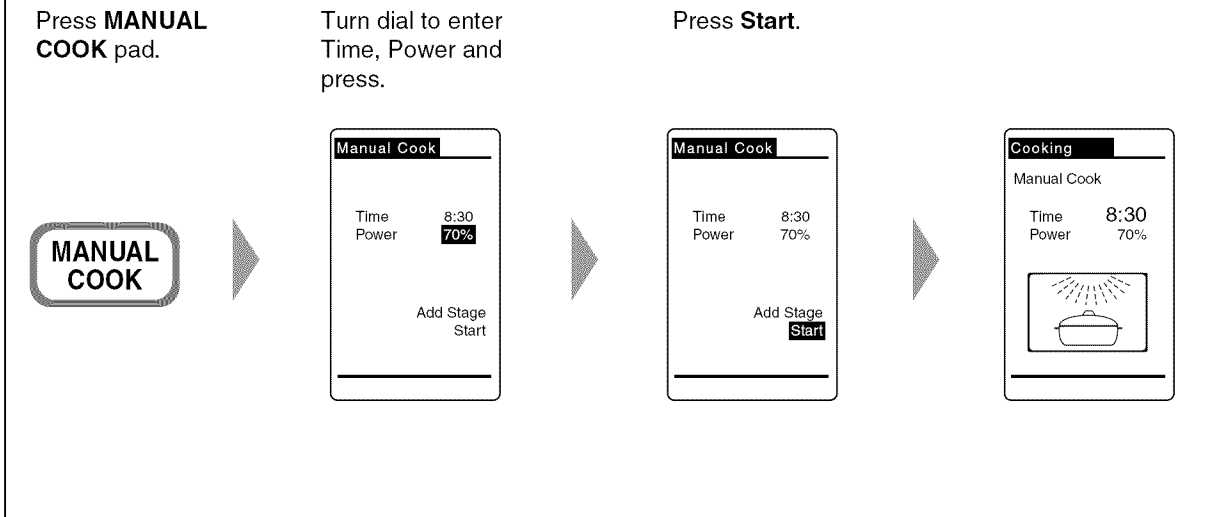
Turn dial to select Memorized Menu(Pizza) and press.



OPERATION

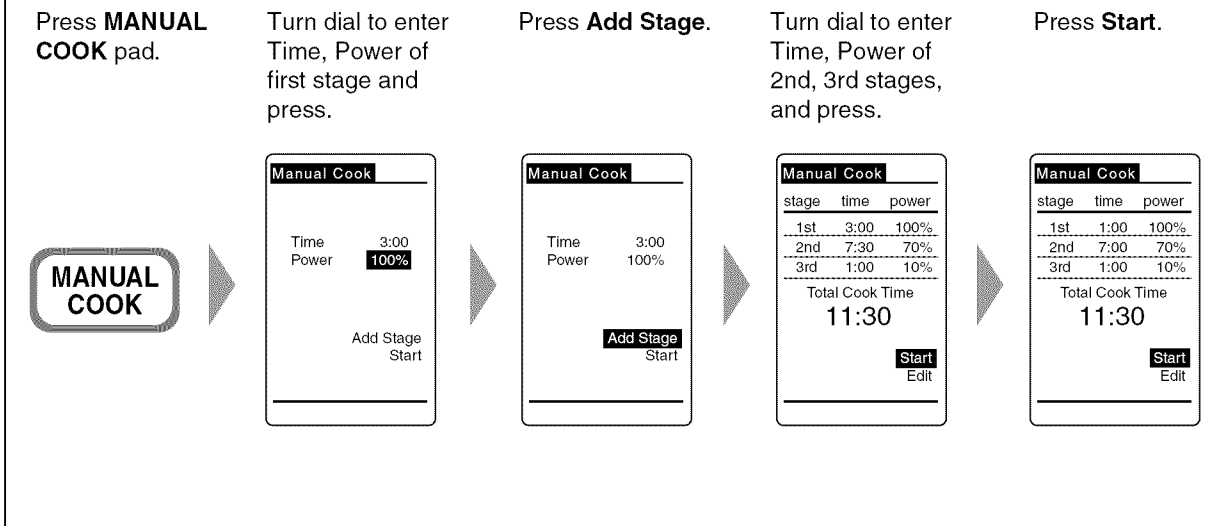
MANUAL COOK

Example : To cook food for 8 minutes 30 seconds at 70% power.



MANUAL COOK in stages

Example : To cook food for 3 minutes at 100% power (first stage)
7 minutes 30 seconds at 70% power (second stage)
1 minute at 10% power (third stage)



OPERATION

COOKING GUIDE FOR POWER LEVELS

The nine power levels in addition to HIGH allow you to choose the best power level for the food you are cooking. Below are listed all the power levels,

examples of foods best cooked at each level, and the amount of microwave power you are using.

POWER LEVEL	MICROWAVE OUTPUT	USE
10 (HIGH)	100%	<ul style="list-style-type: none"> • Boil water. • Cook ground beef. • Make candy. • Cook fresh fruits and vegetables. • Cook fish and poultry. • Preheat browning dish.
9	90%	<ul style="list-style-type: none"> • Reheat meat slices quickly. • Sauté onions, celery, and green pepper.
8	80%	<ul style="list-style-type: none"> • All reheating. • Cook scrambled eggs.
7	70%	<ul style="list-style-type: none"> • Cook breads and cereal products. • Cook cheese dishes, veal. • Cook cakes, muffins, brownies, cupcakes.
6	60%	<ul style="list-style-type: none"> • Cook pasta.
5	50%	<ul style="list-style-type: none"> • Cook meats, whole poultry. • Cook custard. • Cook whole chicken, turkey, spare ribs, rib roast, sirloin roast.
4	40%	<ul style="list-style-type: none"> • Cook less tender cuts of meat. • Reheat frozen convenience foods.
3	30%	<ul style="list-style-type: none"> • Thawing meat, poultry, and seafood. • Cooking small quantities of food. • Finish cooking casserole, stew, and some sauces.
2	20%	<ul style="list-style-type: none"> • Soften butter and cream cheese. • Heating small amounts of food.
1	10%	<ul style="list-style-type: none"> • Soften ice cream. • Raise yeast dough.
0		<ul style="list-style-type: none"> • Standing time.

OPERATION

SENSOR OPERATING INSTRUCTIONS

Sensor Cook allows you to cook most of your favorite foods without selecting cooking times and power levels. The display will indicate **Sensing** during the initial sensing period. The oven automatically determines required cooking time for each food item. When the internal sensor detects a certain amount of humidity coming from the food, it will tell the oven how much longer to heat. The display will show the remaining heating time. For best results for cooking by Sensor, follow these recommendations.

1. Food cooked with the sensor system should be at normal storage temperature.
2. Glass Tray (TURNABLE) and outside of container should be dry to assure best cooking results.
3. Foods should always be covered with microwavable plastic wrap, waxed paper, or a lid.
4. Do not open the door or touch the **STOP/CLEAR** key during the sensing time. When sensing time is over, the oven beeps and the remaining cooking time will appear in the display window. At this time you can open the door to stir, turn, or rearrange the food.

SENSOR COOK GUIDE

Appropriate containers and coverings help assure good Sensor cooking results.

1. Always use microwavable containers and cover them with lids or plastic wrap.
2. Never use tight-sealing plastic covers. They can prevent steam from escaping and cause food to overcook.
3. Match the amount of the size of the container. Fill containers at least half full for best results.
4. 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.

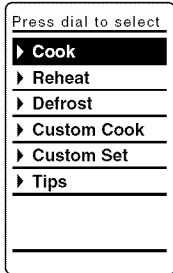
OPERATION

Cook

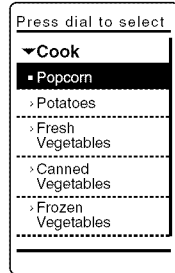
Using **Cook** lets you heat common microwave-prepared foods without needing to program times and power.

Example : To pop popcorn.

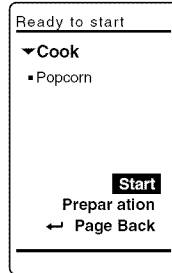
Turn dial to select **Cook** and press.



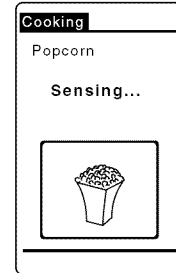
Turn dial to select **Popcorn** and press.



If you already know how to prepare food, turn dial to select **Start** and press.



Wait for tones that signal the end of cooking time.

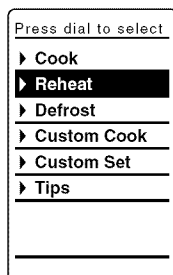


Reheat

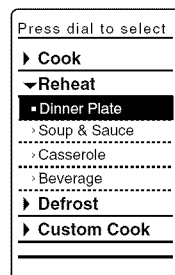
Reheat lets you heat foods without needing to program times and power.

Example : To reheat dinner plate.

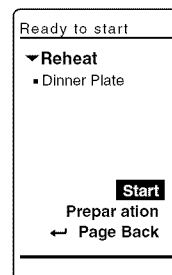
Turn dial to select **Reheat** and press.



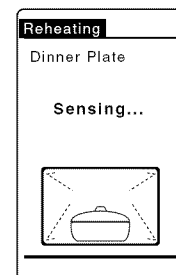
Turn dial to select **Dinner Plate** and press.



Turn dial to select **Start** and press.



Wait for tones that signal the end of cooking time.



OPERATION

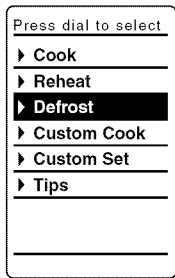
Defrost

Your microwave oven is preset with four defrost categories. Using **Defrost** is the best way to defrost frozen foods.

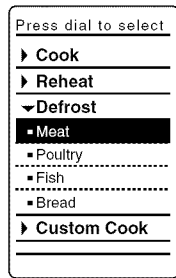
NOTE: Use the DEFROSTING RACK for these defrost sequences.

Example: To defrost 1.2 lbs. of ground beef.

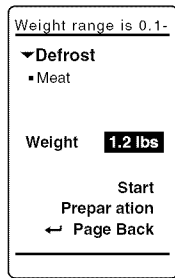
Turn dial to select **Defrost** and press.



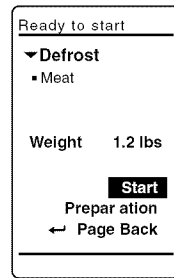
Turn dial to select **Meat** and press.



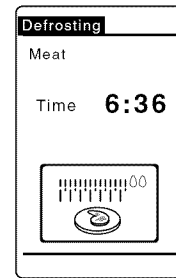
Turn dial to enter the **weight** and press.



Turn dial to select **Start** and press.



Wait for tones that signal the end of cooking time.



WEIGHT CONVERSION CHART

To enter food weight in DEFROST, you must specify pounds and tenths of a pound. If the weight on the food package is in fractions of a pound, you can use the following chart to convert the weight to decimals.

EQUIVALENT OUNCE WEIGHT	NUMBER AFTER DECIMAL	
1.6	.10	
3.2	.20	
4.0	.25	One-Quarter Pound
4.8	.30	
6.4	.40	
8.0	.50	One- Half Pound
9.6	.60	
11.2	.70	
12.0	.75	Three-Quarters Pound
12.8	.80	
14.4	.90	
16.0	1.00	One Pound

DEFROSTING TIPS

- **When using DEFROST**, the weight to be entered is the net weight in pounds and tenths of pounds (the weight of the food minus the container.)
- **Use DEFROST** only for raw food. DEFROST gives best results when food to be thawed is a minimum of 0°F (taken directly from a **true** freezer). If food has been stored in a refrigerator-freezer that does not maintain a temperature of 5°F or below, always program a lower food weight (for a shorter defrosting time.) to prevent cooking the food.
- **If the food is stored outside** the freezer for up to 20 minutes, enter a lower food weight.
- **The shape of the package** alters the defrosting time. Shallow rectangular packets defrost more quickly than a deep block.
- **Separate pieces** as they begin to defrost. Separated pieces defrost more easily.
- **You can use small pieces** of aluminum foil to shield foods like chicken wings, leg tips, and fish tails, but the foil must not touch the side of the oven. Foil causes arcing, which can damage the oven lining.
- **Shield areas of food** with small pieces of foil if they start to become warm.
- **For better results, a preset standing time** is included in the defrosting time.

OPERATION

DEFROST CHART

Meat setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
BEEF			Meat of irregular shape and large, fatty cuts of meat should have the narrow or fatty areas shielded with foil at the beginning of a defrost sequence.
Ground Beef, Bulk	MEAT	Remove thawed portions with fork. Turn over. Return remainder to oven.	Do not defrost less than 1/4 lb. Freeze in doughnut shape.
Ground Beef, Patties	MEAT	Separate and rearrange.	Do not defrost patties weighing less than two ounces each. Depress center when freezing.
Round Steak	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on the defrosting rack.
Tenderloin Steak	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on the defrosting rack.
Stew Beef	MEAT	Remove thawed portions with fork. Separate remainder. Return remainder to oven.	Place in a microwavable dish and put on the defrosting rack.
Pot Roast, Chuck Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on the defrosting rack.
Rib Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on the defrosting rack.
Rolled Rump Roast	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on the defrosting rack.
LAMB			
Cubes for Stew	MEAT	Remove thawed portions with fork. Return remainder to oven.	Place on a microwavable dish and put on the defrosting rack.
Chops (1 inch thick)	MEAT	Separate and rearrange.	Place on the defrosting rack.
PORK			
Chops (1/2 inch thick)	MEAT	Separate and rearrange.	Place on the defrosting rack.
Hot Dogs	MEAT	Separate and rearrange.	Place on the defrosting rack.
Spareribs Country-style Ribs	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on the defrosting rack.
Sausage, Links	MEAT	Separate and rearrange.	Place on the defrosting rack.
Sausage, Bulk	MEAT	Remove thawed portions with fork. Turn over. Return remainder to oven.	Place on the defrosting rack.
Loin Roast, Boneless	MEAT	Turn over. Cover warm areas with aluminum foil.	Place on the defrosting rack.

OPERATION

DEFROST CHART (CONTINUED)

Poultry setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
CHICKEN Whole (up to 6 lbs) Cut-up	POULTRY	Turn over (finish defrosting breast-side down.) Cover warm areas with aluminum foil.	Place chicken breast-side up on the defrosting rack. Finish defrosting by immersing in cold water. Remove giblets when chicken is partially defrosted.
		Separate pieces and rearrange.	Place in a microwavable dish and put on the defrosting rack.
		Turn over. Cover warm areas with aluminum foil.	Finish defrosting by immersing in cold water.
CORNISH HENS Whole	POULTRY	Turn over. Cover warm areas with aluminum foil.	Place on the defrosting rack. Finish defrosting by immersing in cold water.
TURKEY Breast (under 6 lbs)	POULTRY	Turn over. Cover warm areas with aluminum foil.	Place in a microwavable dish and put on the defrosting rack. Finish defrosting by immersing in cold water.

Fish setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
FISH Fillets Steaks Whole	FISH	Turn over. Separate fillets when partially thawed if possible.	Place in a microwavable dish and put on the defrosting rack. Carefully separate fillets under cold water.
		Separate and rearrange.	Place in a microwavable dish and put on the defrosting rack. Run cold water over to finish defrosting.
		Turn over.	Place on the defrosting rack. Cover head and tail with foil; do not let foil touch sides of microwave. Finish defrosting by immersing in cold water.
SHELLFISH Crabmeat Lobster tails Shrimp Scallops	FISH	Break apart. Turn over.	Place in a microwavable dish and put on the defrosting rack.
		Turn over and rearrange.	Place in a microwavable dish and put on the defrosting rack.
		Separate and rearrange.	Place in a microwavable dish and put on the defrosting rack.
		Separate and rearrange.	Place in a microwavable dish and put on the defrosting rack.

NOTE : *Available weight is 0.1~6.0 lbs (0.1~4.0 Kg).

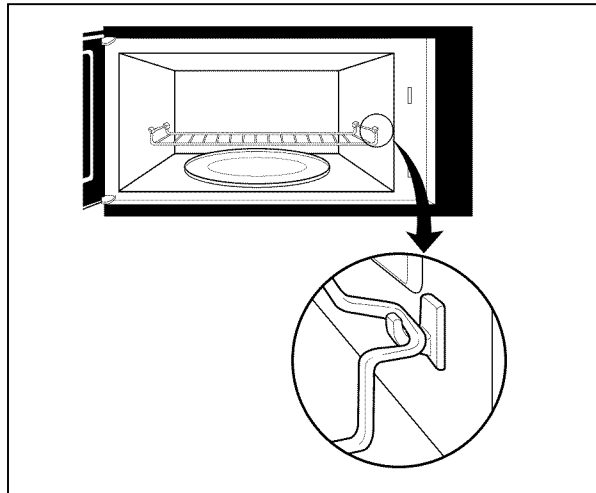
OPERATION

USE OF THE TWO POSITION METAL RACK

The two position metal rack gives you extra space when cooking in more than one container at the same time. The metal rack can be turned upside down to accommodate different container sizes.

To use rack:

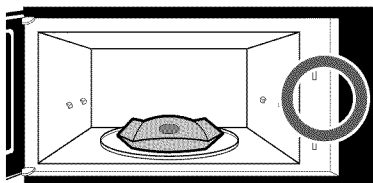
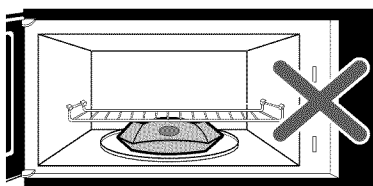
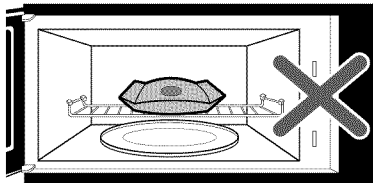
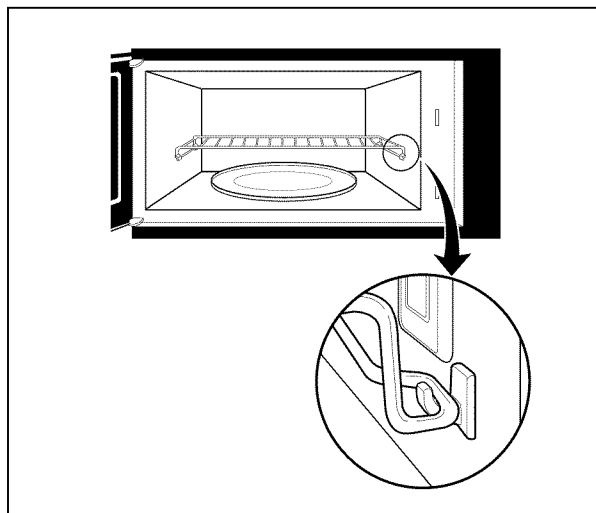
1. Place rack securely in the four plastic supports.
 - Rack **MUST NOT** touch metal walls or back of microwave oven.
2. Place equal amounts of food both **ABOVE** and **BELOW** rack.
 - Amount of food must be approximately the same to balance out cooking energy.



CAUTION

To avoid risk of property damage:

- Rack must be on the four plastic supports when used.
- Use the rack only when cooking food on two levels.
- Do not cook with rack on floor of the oven.
- When popping commercially packaged popcorn, **Remove the rack from the oven**; Do not place the bag of microwave popcorn on the rack or under the rack.



COOKING

GETTING THE BEST COOKING RESULTS

To get the best results from your microwave oven, read and follow the guidelines below.

- **Storage Temperature:** Foods taken from the freezer or refrigerator take longer to cook than the same foods at room temperature. The time for recipes in this book is based on the normal storage temperature of the food.
- **Size:** Small pieces of food cook faster than large ones, pieces similar in size and shape cook more evenly. For even cooking, reduce the power when cooking large pieces of food.
- **Natural Moisture:** Very moist foods cook more evenly because microwave energy is attracted to water molecules.
- **Stir** foods such as casseroles and vegetables from the outside to the center to distribute the heat evenly and speed cooking. Constant stirring is not necessary.
- **Turn over** foods like pork chops, baking potatoes, roasts, or whole cauliflower halfway through the cooking time to expose all sides equally to microwave energy.
- **Place** delicate areas of foods, such as asparagus tips, toward the center of the dish.
- **Arrange** unevenly shaped foods, such as chicken pieces or salmon steaks, with the thicker, meatier parts toward the outside of the dish.
- **Shield**, with small pieces of aluminum foil, parts of food that may cook quickly, such as wing tips and leg ends of poultry.
- **Let It Stand:** After you remove the food from the microwave, cover food with foil or casserole lid and let it stand to finish cooking in the center and avoid overcooking the outer edges. The length of standing time depends on the density and surface area of the food.
- **Wrapping in waxed paper or paper towel:** Sandwiches and many other foods containing prebaked bread should be wrapped prior to microwaving to prevent drying out.

Fish & Shellfish

Cooking Fish and Shellfish: General Directions

- Prepare the fish for cooking.
 - Completely defrost the fish or shellfish.
 - Arrange unevenly shaped pieces with thicker parts toward the outside of the dish. Arrange shellfish in a single layer for even cooking.
 - The type of cover you use depends on how you cook. 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 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.
- The Fish and Shellfish Cooking Table below provides specific directions with Power Level and Cooking Time settings for most types of fish and shellfish.

Fish And Shellfish Cooking Table

FISH	POWER LEVEL	COOKING TIME	DIRECTIONS
Fish fillets	HI	3 1/2-4 1/2 minutes	Arrange fish in a single layer with thickest portion toward outside edge of 1 1/2 quart microwavable baking dish. Brush with melted butter and season, if desired. Cook covered with vented plastic wrap. Let stand covered 2 minutes. If you are cooking more than 1 lb. of fish, turn the fish halfway through cooking.
Fish steaks	HI	4 1/2-5 1/2 minutes	
Whole fish	7	4 1/2-6 minutes	
Scallops	HI	3 1/2-5 minutes	Arrange in a single layer. Prepare as directed above, except stir instead of turning the shellfish.
Shrimp, shelled	HI	3 1/2-5 minutes	

COOKING

Appetizers / Sauces / Soups

Cooking Appetizers: Tips and Techniques

Recommended

- Crisp crackers, such as melba toast, shredded wheat, and crisp rye crackers are best for microwave use. Wait until party time to add the spreads. Place a paper towel under the crackers while they cook in the microwave oven to absorb extra moisture.
- Arrange individual appetizers in a circle for even cooking.
- Stir dips to distribute heat and shorten cooking time.

Cooking Sauces: Tips and Techniques

- Use a microwavable casserole or glass measuring cup that is at least 2 or 3 times the volume of the sauce.
- Sauces made with cornstarch thicken more rapidly than those made with flour.

Cooking Soups: Tips and Techniques

- Cook soups in a microwavable dish which holds double the volume of the recipe ingredients to prevent boil-over, especially if you use cream or milk in the soup.
- Generally, cover microwaved soups with VENTED plastic wrap or a microwavable lid.
- Cover foods to retain moisture. Uncover foods to retain crispness.
- Avoid overcooking by using the minimum suggested time. Add more time, if necessary, only after checking the food.

Not Recommended

- Appetizers with a crisp coating or puff pastry are best done in a conventional oven with dry heat.
- Breaded products can be warmed in the microwave oven but will not come out crispy.
- Cook sauces made with cornstarch or flour uncovered so you may stir them 2 or 3 times during cooking for a smooth consistency.
- To adapt a conventional sauce or gravy recipe, reduce the amount of liquid slightly.
- Stirring occasionally will help blend flavors, distribute heat evenly, and may even shorten the cooking time.
- When converting a conventional soup recipe to cook in the microwave, reduce the liquid, salt, and strong seasonings.

Meat

Cooking Meat: General Directions

- Prepare the meat for cooking.
 - Defrost completely.
 - Trim off excess fat to avoid splattering.
 - Place the meat, fat side down, on a microwavable rack in a microwavable dish.
 - Use oven cooking bag for less tender cuts of meat.
 - Arrange the meat so that thicker portions are toward the outside of the dish.
 - Cover the meat with waxed paper to prevent splattering.
- Tend the meat as it cooks.
 - Drain juices as they accumulate to reduce splattering and keep from overcooking the bottom of the meat.
 - Shield thin or bony portions with strips of foil to prevent overcooking.

NOTE: 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.

- Let the meat stand covered with foil 10-15 minutes after you remove it from the oven. The internal temperature of the meat may rise from 5-10° F during standing time.

The Meat Cooking Table on the next page provides detailed directions, Power Level, and Cooking Time settings for most cuts of meat.

COOKING

Meat Cooking Table

MEAT	POWER LEVEL	COOKING TIME	DIRECTIONS
Beef Hamburgers, Fresh or defrosted (4 oz. each) 1 patty 2 patties 4 patties	HI	1-1½ minutes 1½-2 minutes 2½-3½ minutes	Form patties with depression in center of each. Place on microwavable roast rack. Brush with browning agent, if desired. Cover with waxed paper. Turn over halfway through cooking. Let stand covered 1 minute.
Sirloin tip roast (3-4 lbs.)	5	8-10 minutes per pound RARE (135°F) 11-13 minutes per pound MEDIUM (155°F)	Place roast fat side down on microwavable roast 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. Let stand covered with foil 15 minutes. (Temperature may rise about 10°F.)
Lamb Lamb roast, rolled boneless (3-4 lbs.)	5	11-12 minutes per pound RARE (135°F) 12-13 minutes per pound MEDIUM (145°F) 13-14 minutes per pound WELL (155°F)	Place roast fat side down on microwavable roast 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. Let stand covered with foil 15 minutes (Temperature may rise about 10°F.)
Pork Bacon slices 2 slices 4 slices 6 slices	HI	1½-2 minutes 2½ -3 minutes 3½-4½ minutes	Place bacon slices on microwavable roast rack. Cover with paper towels. After cooking, let stand 1 minute.
Chops (5-7 oz. each) 2 chops 4 chops	3	18-20 minutes per pound 15-17 minutes per pound	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. Let stand covered 5 minutes. (Temperature may rise about 10°F.)
Loin Roast, rolled, boneless (3 ½- 4 ½ lbs.)	3	25-27 minutes per pound (165°F)	Place roast in cooking bag in microwavable dish. Add seasonings and browning agent if desired. Close bag loosely with microwavable closure or string. After cooking, let stand in bag 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) 2 links 4 links 6 links 10 links (8 oz. pkg.)	HI	45-60 seconds 1-1½ minutes 1½-2 minutes 1¾-2 minutes	Pierce links and place on microwavable roast rack. Cover with waxed paper or paper towel. Turn over halfway through cooking. After cooking, let stand covered 1 minute.

COOKING

Poultry

Cooking Poultry: General Directions

- Prepare the poultry for cooking.
 - Defrost completely.
 - Arrange poultry pieces with thicker pieces at the outside edge of the baking dish. When cooking legs, arrange them like the spokes of a wheel.
 - Cover the baking dish with waxed paper to reduce splattering.
 - Use a browning agent or cook with a sauce to give a browned appearance.
- Tend the poultry as it cooks.
 - 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.
- Cover with foil after cooking, and let stand for 10 minutes.

The Poultry Cooking Table below provides detailed directions, Power Level, and Cooking Time settings for most cuts and types of poultry.

Poultry Cooking Table

POULTRY	POWER LEVEL	COOKING TIME	DIRECTIONS
Chicken pieces (2 1/2-3 lbs).	HI	4 1/2-5 1/2 minutes per pound	Wash, shake the water off, and go on with cooking. Place pieces in a single layer in a microwavable baking dish with thicker pieces to the outside. Brush with butter or browning agent and seasonings if desired. Cover with waxed paper. Cook until no longer pink and juices run clear. Let stand covered 5 minutes.
Chicken whole (3-3 1/2 lbs)	7	12-13 minutes per pound	Wash, shake the water off, and go on with cooking. Place breast side down on a microwavable roast rack. Brush with butter, or browning agent and seasoning 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. Let stand covered with foil 10 minutes. (The temperature may rise about 10°F.) The temperature in the high should be 180°F-185°F when the poultry is done.
Cornish Hens Whole (1-1 1/2 lbs. each)	HI	6-7 minutes per pound	Wash, shake the water off, and go on with cooking. Tie wings to body of hen and the 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. Let stand covered with foil 5 minutes. (Temperature may rise about 10°F). Temperature in breast should be 170°F before serving.

COOKING

Pasta and Rice

Microwave cooking and conventional cooking of pasta, rice, and cereal require about the same amount of time, but the microwave is a more convenient method because you can cook and serve in the same dish.

There is no stirring needed and leftover pasta tastes just like fresh cooked when reheated in the microwave oven.

Cooking Pasta and Rice: Tips and Techniques

- If you are planning to use rice or pasta in a casserole, undercook it so it is still firm.
- Allow for standing time with rice, but not for pasta.
- The Pasta and Rice Cooking Tables below provide specific directions, with Power Level and Cooking Time settings for most common types of pasta and rice.

Pasta Cooking Table

TYPE OF PASTA	POWER LEVEL	COOKING TIME	DIRECTIONS
Spaghetti 4 cups water. Add 8 oz. spaghetti.	HI 5	9 to 10 minutes 7 1/2 to 8 1/2 minutes	Combine hot tap water and salt, if desired. Use a 2-quart microwavable baking dish and cover with vented plastic wrap for spaghetti and lasagna noodles. Use microwavable lid or vented plastic wrap for macaroni and egg noodles. Cook at Power Level HI as directed in chart or until water boils. Stir in pasta; cook covered at Power Level 5 as directed in chart or until tender. Drain in a colander.
Macaroni 3 cups water. Add 2 cups macaroni.	HI 5	6 to 7 minutes 5 1/2 to 6 1/2 minutes	
Lasagna noodles 4 cups water. Add 8 oz. lasagna noodles.	HI 5	7 to 8 minutes 11 to 12 1/2 minutes	
Egg noodles 6 cups water. Add 4 cups noodles.	HI 5	8 to 10 minutes 5 1/2 to 6 1/2 minutes	

Rice Cooking Table

TYPE OF RICE	POWER LEVEL	COOKING TIME	DIRECTIONS
Long grain 2 1/4 cups water. Add 1 cup rice.	HI 5	4 1/2 to 5 1/2 minutes 14 minutes	Combine hot tap water and salt, if desired, in 2 quart microwavable casserole. Cover with microwavable lid or vented plastic wrap. Cook as directed in chart at Power Level HI or until water boils. Stir in rice and any seasonings. Cook covered as directed in chart at Power Level 5 or until water is absorbed and rice is tender. Let stand covered 5 to 10 minutes. Fluff with fork.
Brown 2 1/2 cups water. Add 1 cup rice.	HI 5	4 1/2 to 5 1/2 minutes 28 minutes	
Long grain and wild rice mix 2 1/3 cups water. Add 6 oz. pkg.	HI 5	4 to 5 minutes 24 minutes	
Quick cooking 1 cup water. Add 1 cup rice.	HI	2 to 3 minutes	Cook water until it boils. Stir rice into boiling water and let stand, covered 5 to 10 minutes or until water is absorbed and rice is tender. Fluff with fork.

MAINTENANCE

CARE AND CLEANING

For best performance and safety, keep the oven clean inside and outside. Take special care to keep the inner door panel and the oven front frame free of food or grease build-up.

Never use rough powder or pads. Wipe the microwave oven inside and out, including the hood bottom cover, with a soft cloth and a warm (not hot) mild detergent solution. Then rinse and wipe dry. Use a chrome cleaner and polish on chrome, metal, and aluminum surfaces. Wipe spatters immediately with a wet paper towel, especially after cooking chicken or bacon. Clean your oven weekly or more often, if needed.

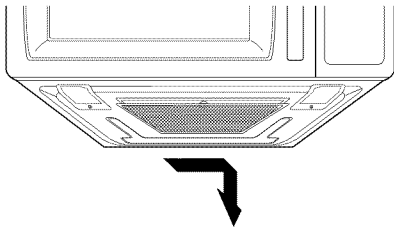
METAL RACK

Wash the metal rack with a mild soap and a soft or nylon scrub brush. Dry completely. Do not use abrasive scrubbers or cleaners to clean rack.

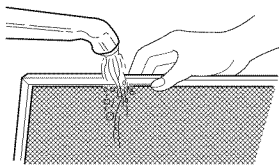
CLEANING THE GREASE FILTERS

The grease filter should be removed and cleaned often, at least once a month.

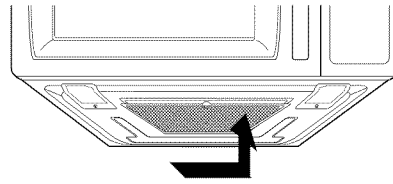
1. **Disconnect** power or **unplug** microwave oven.
2. **To remove grease filter, slide** filter to the back. **Pull** filter downward. The filter will drop out.



3. **Soak** grease filter in hot water and a mild detergent. **Scrub and swish** to remove embedded dirt and grease. **Rinse well and shake** to dry. **Do not clean filter with ammonia, corrosive cleaning agents such as lye-based oven cleaners, or place them in a dishwasher. The filter will turn black or could be damaged.**



4. To reinstall the filter, slide it into the back slot, then push up to lock.

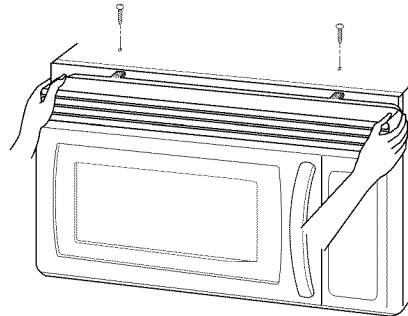


5. **Reconnect** power or **plug** in microwave oven. **NOTE: Do not** operate the hood without the filter in place.

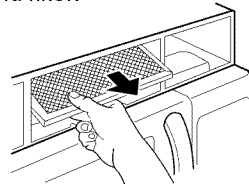
CHARCOAL FILTER REPLACEMENT

If your oven is vented inside, the charcoal filter should be replaced every 6 to 12 months, and more often if necessary. The charcoal filter cannot be cleaned. To order a new charcoal filter, contact the Parts Department at your nearest Authorized Service Center.

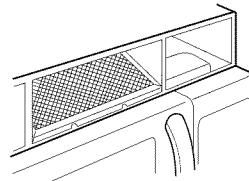
1. **Disconnect** power or **unplug** microwave oven.
2. **Remove** the two vent grille mounting screws.



3. **Tip** the grille forward, then lift out to remove.
4. Remove old filter.



5. **Slide** a new charcoal filter into place. The filter should rest at the angle shown.

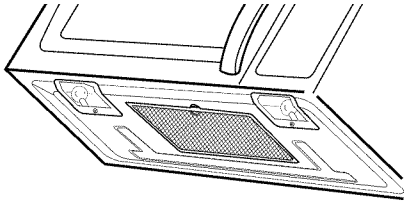


6. **Slide** the bottom of the vent grille into place. **Push** the top until it snaps into place. **Replace** the mounting screws.
7. **Reconnect** power or **plug** in microwave oven.

MAINTENANCE

COOKTOP/COUNTERTOP LIGHT REPLACEMENT

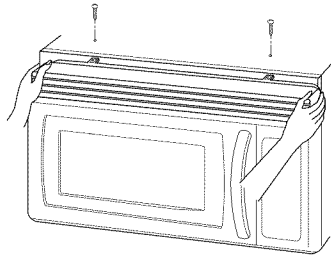
1. **Disconnect** power or **unplug** microwave oven.



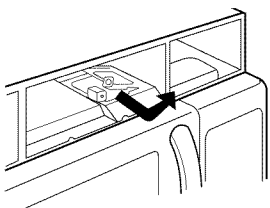
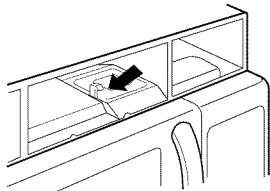
2. **Remove** the bulb cover mounting screws.
3. Replace bulb(s) with 30 watt appliance bulb(s).
4. Replace bulb cover, and mounting screw.
5. **Reconnect** power or **plug** in microwave oven.

OVEN LIGHT REPLACEMENT

1. **Disconnect** power or **unplug** microwave oven.
2. **Remove** the vent grille mounting screws.
3. **Tip** the cover forward, then **lift out** to remove.



4. **Lift up** the bulb holder.



5. **Replace** bulb with a 30 watt appliance bulb.
6. **Replace** the bulb holder, if damaged.
7. Slide the bottom of the vent grille into place. **Push** the bottom until it snaps into place. **Replace** the mounting screws.
8. **Reconnect** power or **plug** in microwave oven.

QUESTIONS AND ANSWERS

Q. Can I use a rack in my microwave oven so that I may reheat or cook in two levels at a time?

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 touch walls or door.

Q. Sometimes the door of my microwave oven appears wavy. Is this normal?

A. This appearance is normal and does not affect the operation of your oven.

Q. What are the humming noises that I hear when my microwave oven is operating?

A. You hear 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? I thought that this should not happen.

A. As the food becomes hot it will conduct the heat to the dish. Use hot pads to remove food after cooking.

Q. What does standing time mean?

A. Standing time means that food should be taken out of the oven and covered for additional time after cooking. This process allows the cooking to finish, saves energy, and frees the oven for other purpose.

Q. Can I pop popcorn in my microwave oven? How do I get the best results?

A. Yes. Pop commercially packaged microwave popcorn following the food manufacturer's guidelines or use the preprogrammed **Popcorn** function.

Do not use regular paper bags. Use the listening test by stopping the oven as soon as the popping slows to a pop every one or two seconds. Do not try to repop unpopped kernels. You can also use special microwave poppers. When using a popper, be sure to follow manufacturer's directions. Do not pop popcorn in glass utensils.

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.

MAINTENANCE

MICROWAVE UTENSIL GUIDE

USE	DO NOT USE
<p>OVENPROOF GLASS (treated for high intensity heat): utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metallic trim.</p> <p>CHINA: bowls, cups, serving plates and platters without metallic trim.</p> <p>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. Use plastic dishes, cups, semirigid freezer containers, and plastic bags only for short cooking time. Use these with care because the plastic may soften from the heat of the food.</p> <p>PAPER: Paper towels, waxed paper, paper napkins, and paper plates with no metallic trim or design. Look for the manufacturer's label for use in the microwave oven.</p>	<p>METAL UTENSILS: Metal shields the food from microwave energy and produces uneven cooking. Also avoid metal skewers, thermometers, or foil trays. Metal utensils can cause arcing, which can damage your microwave oven.</p> <p>METAL DECORATION: Metal-trimmed or metal-banded dinnerware, casserole dishes, etc. The metal trim interferes with normal cooking and may damage the oven.</p> <p>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.</p> <p>WOOD: Wooden 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.</p> <p>TIGHTLY COVERED UTENSILS: Be sure to leave openings for steam to escape from covered utensils. Pierce plastic pouches of vegetables or other food items before cooking. Tightly closed pouches could explode.</p> <p>BROWN PAPER: Avoid using brown paper bags. They absorb too much heat and could burn.</p> <p>FLAWED OR CHIPPED UTENSILS: Any utensil that is cracked, flawed, or chipped may break in the oven.</p> <p>METAL TWIST TIES: Remove metal twist ties from plastic or paper bags. They become hot and could cause a fire.</p>

MAINTENANCE

BEFORE CALLING FOR SERVICE

Check the following list to be sure a service call is really necessary. A quick reference of this manual as well as reviewing additional information on items to check may prevent an unneeded service call.

If nothing on the oven operates:

- check for a blown circuit fuse or a tripped main circuit breaker.
- check if oven is properly connected to electric circuit in house.
- check that controls are set properly.

If the oven interior light does not work:

- the light bulb is loose or defective.

If oven will not cook:

- check that control panel was programmed correctly.
- check that door is firmly closed.
- check that Start Pad was pressed.
- check that probe was inserted correctly into receptacle.
- check that timer wasn't started instead of a cook function.

If oven takes longer than normal to cook or cooks too rapidly:

- be sure the Power Level is programmed properly.

If the time of day clock does not always keep correct time:

- check that the power cord is fully inserted into the outlet receptacle.
- be sure the oven is the only appliance on the electrical circuit.

If food cooks unevenly:

- be sure food is evenly shaped.
- be sure food is completely defrosted before cooking.
- check placement of aluminum foil strips used to prevent overcooking.

If food is undercooked:

- check recipe to be sure all directions (amount, time, & power levels) were correctly followed.
- be sure microwave oven is on a separate circuit.
- be sure food is completely defrosted before cooking.

If food is overcooked:

- check recipe to be sure all directions (amount, power level, time, size of dish) were followed.

If arcing (sparks) occur:

- be sure microwavable dishes were used.
- be sure wire twist ties weren't used.
- be sure oven wasn't operated when empty.
- make sure metal rack (if used) is properly installed on 4 supports.

If the Display shows a time counting down but the oven is not cooking:

- check that door is firmly closed.
- check that timer wasn't started instead of a cooking function.

visit our web site/<http://www.lgservice.com>

LG Electronics

**Microwave Oven
LIMITED WARRANTY
U.S.A.**

LG Electronics will repair or at its option replace, without charge, your product which proves to be defective in material or workmanship under normal use, during the warranty period listed below from the date of original purchase.

This warranty is good only to the original purchaser of the product during the warranty period as long as it is in U.S.A.

LG Microwave Oven Warranty Period

Over The Range	1 Year Parts and Labor	and In-Home Service
Convection	1 Year Parts and Labor	and In-Home Service
All Others	1 Year Parts and Labor	Carry-in Service
	10 Years Magnetron (part only)	

No other express warranty is applicable to this product. **THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY, IS LIMITED TO THE DURATION OF THE EXPRESS WARRANTY HEREIN. LG ELECTRONICS SHALL NOT BE LIABLE FOR THE LOSS OF USE OF THE PRODUCT, INCONVIENCE, LOSS OR ANY OTHER DAMAGES, DIRECT OR CONSEQUENTIAL, ARISING OUT OF THE USE OF OR INABILITY TO USE, THIS PRODUCT OR FOR ANY BREACH OF ANY EXPRESS OR IMPLIED WARRANTY, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY APPLICABLE TO THIS 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 these limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

THE ABOVE WARRANTY DOES NOT APPLY:

1. Service trips to your home to deliver and pickup, install, instruct, or replace house fuses or correct house wiring or plumbing, or correction of unauthorized repairs.
2. Damage to the product caused by accident, pest, fire, floods or acts of God.
3. Repairs when your LG product is used in other than normal, single-family household use.
4. Damage resulting from accident, alteration, misuse, abuse, or improper installation.

Therefore, these costs are paid by the consumer.

If the product is installed outside the normal service area, any cost of transportation involved in the repair of the product, or the replacement of defective parts, shall be borne by the owner.

CUSTOMER ASSISTANCE NUMBERS:

To obtain Warranty Coverage:

Retain your Bill of Sales to prove date of purchase.

A Copy of your Sales Receipt must be submitted at the time warranty service is provided.

To obtain Product or Customer Service Assistance:

Call 1-800-243-0000 (Mon.~ Fri. 7AM~7PM CST)

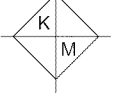
Press the appropriate menu option, and have your product type (Microwave Oven), model number, serial number, and ZIP/Postal Code ready.

To obtain the nearest Authorized Service Center:

Call 1-800-243-0000 (24 hrs a day, 7 days per week)

Press the appropriate option, and have your product type (Microwave Oven), model number, serial number, and ZIP/Postal Code ready.

MEMO



P/NO. 3828W5A2081

Printed in Korea