

[Click Here](#)



Page 223 READ ALL INSTRUCTIONS BEFORE USE3WARNING7 Product Overview8 Installation Requirements10 Control Panel11 Before Use13 Quick Start and Stop13 Operating the Microwave10 Operating the Oven27 Cookware Guide28 Cooking Guide31 LG ThinQ Application33 Smart DiagnosisTM Feature34 Cleaning35 Replacing Parts36 FAQs38 Before Calling for Service40 USAPRECAUTIONS 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 close 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.us_main.book.book Page 2 Wednesday, December 8, 2021 9:28 AM Page 3ENGLISHYour safety and the safety of others are very important.We have provided many important safety messages in this manual and on your appliance. Always read and follow all safety messages.WARNING• To reduce the risk of explosion, fire, death, electric shock, injury or scalding to persons when using this product, follow basic precautions, including the following:• This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance. • To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy when using the microwave oven, read all instructions before using the appliance. • Children must not be allowed to play with accessories or hang down from the door or any part of the oven. Doing so can cause serious injury and damage. As with any appliance, close supervision is necessary when used by children. • Read and follow the specific PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY found on page 2. This appliance must be grounded. Connect only to properly grounded outlet. See “GROUNDING INSTRUCTIONS” found on Installation Requirements section. • Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use. • To avoid electric shock: Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped.This is the safety alert symbol.This symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the safety alert symbol and either the word WARNING or CAUTION.These words mean:WARNINGYou may be killed or seriously injured if you do not follow instructions.CAUTIONYou may be injured or cause damage to the product if you do not follow instructions.All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what may happen if the instructions are not followed.us_main.book.book Page 3 Wednesday, December 8, 2021 9:28 AM Page 4- Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials - Remove wire twist-ties from paper or plastic bags before placing bag in oven.- If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in • Install or locate this appliance only in accordance with the provided installation instructions. • Some products such as whole eggs and sealed containers - for example, closed glass jars - are able to • Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling. Visible bubbling or boiling when the container is removed from the microwave • THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS - Do not use straight-sided containers with narrow necks. Use extreme care when inserting a spoon or - After heating, allow the container to stand in the microwave oven for a short time before removing the • Do not store this appliance outdoors. Do not use this product near water - for example, near a kitchen • When cleaning surfaces of door and oven that comes together on closing the door, use only mild. • If your oven is dropped or damaged, have it thoroughly checked by a qualified service technician before. Do not heat any type of baby bottle or baby food. Uneven heating may occur and possibly cause • Do not use the oven for the purpose of dehumidification (for example, operating the microwave oven with wet newspapers, clothes, toys, electric devices, plants, soil, pets or any other living matter inside it). us_main.book.book Page 4 Wednesday, December 8, 2021 9:28 AMPage 5• The appliance and its accessible parts become hot during use. Care should be taken to avoid touching • Do not use recycled paper products. They may contain impurities which may cause sparks and/or fires overheated. The liquid may splash out with a loud noise during or after heating or when adding best results, stir the liquid several times before heating. Always stir liquid several times between • If the door or door seals are damaged, the oven must not be operated until it has been repaired by an • The oven should be cleaned regularly and any food deposits should be removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of • Do not rinse trays and racks by placing them in water immediately after cooking. This may cause breakage or damage. Improper use could result in damage to the oven. • Oversized food or oversized metal utensils should not be inserted in a microwave oven as they may • Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a • Do not store any materials, other than manufacturer’s recommended accessories, in this oven when not • Do not tamper with the built-in safety switches on the oven door. The oven has several built-in safety - Do not allow the gray film on special microwave-cooking packages to touch the oven floor. Put the - Do not cook anything directly on the oven floor or turntable. Use a microwavable dish. • Burn Hazard: If a range or cooktop located below the microwave is operating, use caution when operating the microwave. External components of the microwave may become very hot and cause • Clean Ventilating Hoods Frequently - Grease should not be allowed to accumulate on hood or filter.us_main.book.book Page 5 Wednesday, December 8, 2021 9:28 AMPage 6• Operating the microwave oven near equipment-such as a radio, TV, wireless LAN, Bluetooth devices, medical equipment, or wireless equipment-which uses the same frequency, may cause interference. This interference is not an indication of a defect in the product or its operation. The product is safe to use. • Do not use medical equipment near the microwave oven, as the interference could affect the medical • When there is interference, it may be reduced or eliminated by taking the following measures:- Relocate the microwave oven in relation to the radio, TV, Bluetooth, or other equipment.- Plug the microwave oven into a different outlet so that the microwave oven and receiver are on 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 - Plug the microwave oven into a different outlet so that the microwave oven and the receiver are on modification to this microwave oven. It is the responsibility of the user to correct such interference.us_main.book.book Page 6 Wednesday, December 8, 2021 9:28 AMPage 7Page 8\$: Recommended method:- Do not use • Do not operate the oven when it is empty except when preheating in the convection mode only. Never operate the microwave while the oven is empty. • Power Supply: 120 V AC, 60 Hz • Rated Power Consumption: 1700 W (Microwave oven with cooktop lamp and ventilation fan)• Microwave Output: Max. 950 Wt• Rated Current: 14.5 A • Dimensions (W x H x D): 29 14/16 x 16 1/2 x 16 3/8 inches • Dimensions of Oven Cavity (W x H x D): 21 5/8 x 9 3/4 x 14 1/4 inches • Capacity of Oven Cavity: 1.7 cu.ft. • Net Weight: 72.3 lbs. † IEC 60705 RATING STANDARD. Specifications are subject to change without prior notice.Make sure you have enough space and support. • Mount the oven against a flat, vertical wall, so it is supported by the wall. The wall should be Microwave Convection Combination\$%-%\$-\$-\$- ModeAuto Defrost, Sensor CookSensor Reheat, Steam CookPopcorn, Soften, MelKids Meal, SimmerConvection Bake, Air FryWarm, Proof, DehydrateCombination BakeCombination RoastSpeed Combinationus_main.book.book Page 8 Wednesday, December 8, 2021 9:28 AM Page 9Page 10See Manual Cooking section and Cooking us_main.book.book Page 10 Wednesday, December 8, 2021 9:28 AM Page 11 • Set the light, press Hi, Low, or Off to adjust 1 Press STOP/Clear and press Clock.3 Press 1 to select AM, or 2 to select PM.2 Press and hold STOP/Clear until LOCKED Press and hold STOP/Clear until LOCKED 2 Press the number keys to set the time (3, 0, and 0), and press Timer On/Off.3 To cancel the timer, press Timer On/Off.1 Press Hi to set the light to high.2 Press Low to set the light to low.3 Press Off to turn the light off.1 Press On/Off once to turn the vent fan on.2 Press On/Off again to turn the vent fan off.us_main.book.book Page 11 Wednesday, December 8, 2021 9:28 AM Page 122 Use the number keys to select 4 and 2.Useus_main.book.book Page 12 Wednesday, December 8, 2021 9:28 AM Page 13ENGLISHConnect the appliance to a home Wi-Fi network to use smart functions. See SMART FUNCTIONS for more details.1 Press and hold the Wi-Fi button for three seconds. The Wi-Fi icon f appears at the top of the display.application. • The Wi-Fi icon on the display shows the status of the appliance’s network connection. If the Wi-Fi icon is not shown, use the smart phone app to select the Wi-Fi network or register the product again.This feature allows you to start the microwave function without pressing the START/Enter button.Press +30 seconds four times. • The oven starts immediately and the time counts down in the display. • Press +30 seconds repeatedly to extend the cook time by 30 seconds every time the button is pressed (up to 99 min 59 seconds). • To stop the oven during a cycle, open the door or Press STOP/Clear once. • To restart cooking, close the door and press START/Enter. • To clear the oven during a cycle, press STOP/Clear twice.Unless you are using the auto cooking functions, the cook time and power level must be set manually.(5:30)4 Press 8 to select power level 8, and press START/Enter. • When cooking is complete, a chime sounds and COOK END appears in the display window. • If a power level is not selected, the oven defaults to 100% power.Press the 1 through 5 number buttons to immediately start the microwave function on High for the selected number of minutes. • When cooking is complete, a chime sounds and COOK END appears in the display window.The sensor features offer convenient cooking or reheating of popular food items automatically using preprogrammed settings. The Sensor system works by detecting built up steam so there is no need to set cook times or power levels. • Make sure the door remains closed.us_main.book.book Page 13 Wednesday, December 8, 2021 9:28 AM Page 14 • 2 Fresh Vegetable - Hard (1 - 4 cups) • 3 Fresh Vegetable - Soft (1 - 4 cups) • 4 Frozen Vegetable (1 - 4 cups)owl/ 10 Chicken Pieces (4 - 32 oz)us_main.book.book Page 14 Wednesday, December 8, 2021 9:28 AM Page 15 • 12 Boiling Water (1 - 2 cups (240 ml/cup))WARNING• 1 Dinner Plate (1 - 2 servings) • 6 Beverage (1 - 2 cups (240 ml/cup))WARNINGCAUTIONus_main.book.book Page 15 Wednesday, December 8, 2021 9:28 AM Page 16Page 17Additional functions through More Modes.2 Press 1 to select the Soften mode.us_main.book.book Page 17 Wednesday, December 8, 2021 9:28 AM Page 18(0:40). Press Power Level and press 2 to select 2 Press 2 to select the Melt mode.(0:30). Press Power Level and press 10 to 2 Press 3 to select Kids Meal mode.us_main.book.book Page 18 Wednesday, December 8, 2021 9:28 AM Page 19CAUTION2 Press 4 to select Simmer mode.toven. Press More Modes and 4 to select Simmer. Press 1 to select Rice. Then press fgl oven. Press More Modes and 4 to select Simmer. Press 2 to select Farfalle. Then press fgljus.us_main.book.book Page 19 Wednesday, December 8, 2021 9:28 AM Page 203 servings (water 6-1/3 cups/1.5 L, fusilli 9 oz/255 g)4 servings (water 6-1/3 cups/1.5 L, fusilli 12 oz/340 g)- Instructions: Follow instructions for cooking Farfalle. • 4 Lasagna (1, 2, 3 servings)- Cookware: Microwave-safe bowl†- Food temperature: Room- 1 serving (water 4-1/4 cups/1 L, lasagna 3 oz/85 g)2 servings (water 4-1/4 cups/1 L, lasagna 6 oz/170 g)3 servings (water 6-1/3 cups/1.5 L, lasagna 9 oz/255 g)- Instructions: Follow instructions for cooking Farfalle. Stir twice in the middle of cooking. • 5 Macaroni (1, 2, 3, 4 servings)- Cookware: Microwave-safe bowl†- Food temperature: Room- 1 serving (water 4-1/4 cups/1 L, macaroni 3 oz/85 g)2 servings (water 4-1/4 cups/1 L, macaroni 6 oz/170 g)3 servings (water 6-1/3 cups/1.5 L, macaroni 9 oz/255 g)4 servings (water 6-1/3 cups/1.5 L, macaroni 12 oz/340 g)- Instructions: Follow instructions for cooking Farfalle. • 6 Penne (1, 2, 3, 4 servings)- Cookware: Microwave-safe bowl†- Food temperature: Room- 1 serving (water 4-1/4 cups/1 L, penne 3 oz/85 g)2 servings (water 4-1/4 cups/1 L, penne 6 oz/170 g)3 servings (water 6-1/3 cups/1.5 L, penne 9 oz/255 g)4 servings (water 6-1/3 cups/1.5 L, penne 12 oz/340 g)- Instructions: Follow instructions for cooking Farfalle. Stir twice in the middle of cooking. • 7 Spaghetti (1, 2, 3 servings)- Cookware: Microwave-safe bowl†- Food temperature: Room- 1 serving (water 4-1/4 cups/1 L, spaghetti 3 oz/85 g)2 servings (water 4-1/4 cups/1 L, spaghetti 6 oz/170 g)3 servings (water 6-1/3 cups/1.5 L, spaghetti 9 oz/255 g)- Instructions: Follow instructions for cooking Farfalle.† Use a large bowl that holds at least 1 gallon (4 L) and is at least 6 in. (15 cm) high. • Be careful when removing the bowl from the oven or opening the lid as it will be very hot.The Convection Bake function uses a heating element to raise the temperature of the air inside the oven. The convection cooking temperature ranges from 250 °F to 450 °F. It is best to preheat the oven when convection cooking. • Reduce oven temperature by 25 °F from the temperature recommended on packaged foods. The baking time may vary according to the food condition or individual preference.1 Press Conv. Bake. 350 °F appears in the display.2 Set the oven temperature: Press 3, 7, 5 and START/Enter.3 Press START/Enter again. The oven starts to preheat and the display shows PREHEAT and the oven temperature. (Do not enter the time.)the oven.5 Set the cook time: Press 4, 5, 0 and 0.us_main.book.book Page 20 Wednesday, December 8, 2021 9:28 AM Page 21 Press Conv. Bake. 350 °F appears in the 2 Set the oven temperature: Press 3, 7, 5 and 3 Set the cook time: Press 3, 0, 0 and 0. • Always use the metal rack when convection baking. Place food directly on the rack or in the metal tray on results because they prevent overbrowning in the time it takes to cook the center areas. For better • Dark or non-shiny finishes, glass, and pyroceram absorb heat which may result in dry, crisp crusts. • To prevent uneven heating and save energy, open the oven door to check food as little as possible.us_main.book.book Page 21 Wednesday, December 8, 2021 9:28 AM Page 22 • The oven temperature indicated in the chart above is recommended over the package instruction • The roasting time in the chart above is only a guideline for your reference. Adjust the time according to Beef Ribs (2 to 4 lbs), RareRibs (2 to 4 lbs), MediumRibs (2 to 4 lbs), WellBoneless Ribs,Top Sirloin (2 to 4 lbs), RareBoneless Ribs,Top Sirloin (2 to 4 lbs), MediumBoneless Ribs,Top Sirloin (2 to 4 lbs), WellBeef Tenderloin, RareBeef Tenderloin, Medium350 °F350 °F350 °F350 °F350 °F350 °F30 to 3535 to 4040 to 4525 to 3030 to 3535 to 4025 to 3030 to 35Ham Canned (3-lb. fully cooked)Butt (5-lb. fully cooked)Shank (5-lb. fully cooked)350 °F350 °F350 °F30 to 3530 to 3530 to 35Lamb MediumWell350 °F350 °F40 to 4545 to 50Pork Roast Pork (2 to 4 lbs)Pork Chops (1/2 to 1-inch thick)425 °F450 °F38 to 4335 to 45Poultry Whole Chicken (2 to 4 lbs)Chicken Pieces (1 to 2 lbs)400 °F425 °F35 to 4540 to 50Seafood Fish (1 to 3 lb. fillets)Shrimp (0.5 to 1.5 lbs)400 °F400 °F15 to 2020 to 25 (0/0.5 lbs)us_main.book.book Page 22 Wednesday, December 8, 2021 9:28 AM Page 23min.min.min.min.min.min.min.min. • The temperature ranges from 250 °F to 450 °F.1 Press Combi. Bake. 325 °F appears in the 2 Set the oven temperature: Press 4, 0, 0 and 3 Set the cook time: Press 3, 0, 0 and 0.us_main.book.book Page 23 Wednesday, December 8, 2021 9:28 AM Page 241 Press Combi. Roast. 375 °F appears in the 2 Set the oven temperature: Press 4, 0, 0 and 3 Set the cook time: Press 3, 0, 0 and 0.TimePie, Pastries Quiche 400 °F 40 to 50 Let stand 1 hour before cutting.Vegetable Baked Potatoes 400 °F 25 to 35 Pierce skin with fork before baking. TimeBeefTop Wellus_main.book.book Page 24 Wednesday, December 8, 2021 9:28 AM Page 25 • The roasting time in the chart above is only a guideline for your reference. Adjust the time according to 2 Select the temperature level: Press 1 for High, • High: 195 °F (91 °C) • Medium: 165 °F (74 °C) • Low: 140 °F (60 °C)3 Press START/Enter to start warming.Seafood Fish (1 to 3 lbs, fillets)Shrimp (0.5 to 1.5 lbs)350 °F350 °F12 to 187 to 12 (0/0.5 lbs)Turn over halfway through the cooking time.Timeus_main.book.book Page 25 Wednesday, December 8, 2021 9:28 AM Page 264 Press STOP/Clear at any time to cancel.2 Set the cook time: Press 2, 0 and 0.3 Press START/Enter to start proofing.4 Press STOP/Clear at any time to cancel.range from 100 °F to 200 °F. Use the metal tray.2 Press 1 to select Dehydrate mode.3 160 °F appears in the display.4 Set the oven temperature: Press 1, 4, 0 and 5 Set the cook time: Press 5, 0 and 0.6 Press START/Enter. The oven begins to 7 Press STOP/Clear to cancel at any time or us_main.book.book Page 26 Wednesday, December 8, 2021 9:28 AM Please refer to the detailed Warranty Information delivered in your product packaging.LG Electronics warrants against defects in materials or workmanship with your new LG Product(s) under normal and proper use. If your LG Product fails during the Product’s warranty period, LG will, at its option, repair or replace the Product. This limited warranty only applies when such LG Product is purchased lawfully, installed and used in the United States including U.S. Territories. The warranty period starts from the original date of delivery or purchase. Please see the full warranty terms and conditions for other terms that have not changed. Refer to the detailed Warranty information delivered in your product packaging.