Scan to see the online manual.

LG SIGNATURE

OWNER'S MANUAL

COMBINATION WALL OVEN

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

ENGLISH

WCEU6439X

MFL70581916
Rev.02_073126

www.LGSIGNATURE.com

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IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE

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 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.

Safety Messages

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and follow all safety messages.

This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the safety alert symbol and either the word WARNING or CAUTION.

These words mean:

WARNING

You may be killed or seriously injured if you do not follow instructions.

CAUTION

You may be injured or cause damage to the product if you do not follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what may happen if the instructions are not followed.

WARNING

WARNING

- To reduce the risk of explosion, fire, death, electric shock, injury or scalding to persons when using this product, follow basic precautions, including the following:

Technical Safety

- 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.
- 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.

- Children must not be allowed to play with accessories or hang down from the door or any part of the oven. Doing so can cause serious injury and damage. As with any appliance, close supervision is necessary when used by children.
- Read and follow the **Precautions to Avoid Possible Exposure to Excessive Microwave Energy**.
- This appliance must be grounded. Connect only to a properly grounded outlet. See the **Electrical Requirements** section.
- 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 – can explode and should not be heated in this oven.
- Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors, such as sulfide and chloride, in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.
- Do not cover or block any openings on the appliance.
- Do not store this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.
- 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.
  - Do not immerse the electrical cord or plug in water. Keep cord away from heated surfaces.
  - Do not let cord hang over edge of table or counter.
- When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth.
- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF MICROWAVE OVEN.** During and after use or cleaning the Interior, do not touch other flammable materials contact heating elements or interior surfaces of microwave oven until they have had sufficient time to cool. Other surfaces, such as windows of microwave oven door, oven lamp, also get hot and may cause burns if not allowed to cool.
- To reduce the risk of fire in the oven cavity:
  - Do not overcook food. Carefully attend to the microwave oven when paper, plastic or other combustible materials are placed inside the oven to facilitate cooking.
  - Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
  - Remove wire twist-ties from paper or plastic bags before placing bags in oven.
- If materials inside the oven ignite:
  - Keep oven door closed and turn the oven off.
  - Disconnect the power cord or shut off power at the fuse or circuit breaker panel.
- Liquids, such as water, coffee, or tea can be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present.
- **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**

  To reduce the risk of injury to persons:
  - Do not overheat the liquid. Stir the liquid both before and halfway through heating it.
  - Do not use straight-sided containers with narrow necks. Use extreme care when inserting a spoon or other utensil into the container.
  - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- Do not mount unit over or near any portion of a heating or cooking appliance.

- Do not mount over a sink.
- Do not store anything directly on top of the appliance surface when the appliance is in operation.

Installation

- Never allow anyone to climb, sit, stand or hang on the oven door. Injury might result from contact with hot food or the oven itself.
- Do not line the oven walls, racks, bottom, or any other part of the oven with aluminum foil or any other material. Doing so will disrupt heat distribution, produce poor baking results and cause permanent damage to the oven interior. (Aluminum foil will melt on the interior surface of the oven.)
- Do not use aluminum foil or any other material to line the oven bottom. Improper installation of oven liners may result in a risk of electric shock or fire.
- Make sure your appliance is properly installed and grounded by a qualified installer, according to the installation instructions. Any adjustment and service should be performed only by qualified installers or service technicians.
- Be certain that all packing materials are removed from the appliance before operating. Keep plastic, clothes, paper, and other flammable materials away from parts of the appliance that may become hot.
- The electrical power must be shut off while the electrical connections are being made.
- Improper connection of aluminum house wiring to copper leads can result in an electrical hazard or fire. Use only connectors designed for joining copper to aluminum and follow the manufacturer’s recommended procedure closely.
- Important – Save for the local electrical inspector's use

Operation

- DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces, such as oven vent openings and surfaces near these openings, oven doors, and windows of oven doors, also get hot and may cause burns if not allowed to cool.
- Use care when opening door. The hot air and steam that escape can cause burns to hands, face and eyes. Let hot air or steam escape from the oven before removing or replacing food in the oven.
- Do not use plastic to cover food. Use foil or oven-safe lids only.
- Never attempt to dry a pet in the oven.
- Never use your appliance for warming or heating the room.
- Always use pot holders or oven mitts when removing food from an oven or cooktop. Cookware will be hot. Use only dry pot holders. Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let the pot holder touch hot heating elements. Do not use a towel or other bulky cloth to remove food.
- Do not heat unopened food containers. Pressure in the containers may cause them to burst which may result in injury.
- Do not allow aluminum foil or the temperature probe to contact heating elements.
- Do not touch the oven racks while they are hot.
- Only arrange oven racks when the oven is cool. If a rack must be moved while the oven is hot, do not let the pot holder contact the hot heating element in the oven.
- Pull the oven rack to the stop-lock position when loading and unloading food from the oven. This helps prevent burns caused by touching hot surfaces of the door and oven walls.
- Do not use the oven if a heating element develops a glowing spot during use or shows other signs of damage. A glowing spot indicates the heating element may fail and present a potential burn, fire, or

shock hazard. Turn the oven off immediately and have the heating element replaced by a qualified service technician.

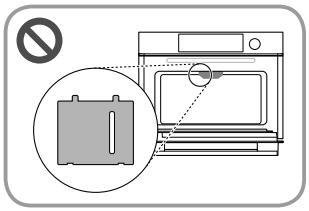
- Do not leave children alone or unsupervised near the appliance when it is in use or is still hot. Children should never be allowed to sit or stand on any part of the appliance as they could be injured or burned.
- DO NOT block the oven vent during operation. This can damage the electric parts of the oven. Air must be able to move freely. The bottom vent trim should be properly assembled on the front bottom of oven before installing the oven door.
- Do not put large, heavy items such as whole turkeys on the open oven door.
- Take care when the door is open to avoid injury.
- If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- Do not allow children to crawl into the oven.
- Do not put your hand under the controller or between the door and bottom vent trim during operation. The outside of the oven can become very hot to the touch.
- HOT CONTENTS CAN CAUSE SEVERE BURNS. DO NOT ALLOW CHILDREN TO USE THE MICROWAVE. Use caution when removing hot items.
- Remote Operation – This appliance is configurable to allow remote operation at any time. Do not store any flammable materials or temperature sensitive items inside, on top or near surface units of the appliance.

Maintenance

- Do not store items of interest to children on the back guard or in cabinets above a cooking appliance. Children climbing on the oven to reach items could be seriously injured.
- Let hot cookware and utensils cool in a safe place, out of reach of small children.
- If the door glass, surface, or oven heating unit of the appliance are damaged, discontinue use of the appliance and call for service.
- Always disconnect power from the appliance before servicing.
- Before replacing the oven light, switch off the electrical power to the oven at the main fuse or circuit breaker panel.
- Never pour cold water over a hot oven for cleaning purposes.
- Oversized food or oversized metal cookware should not be inserted in a microwave/toaster oven as they may create a fire or risk of electric shock.
- Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts causing a risk of electric shock.
- Do not store any materials, other than manufacturer’s recommended accessories, in this oven when not in use.
- Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
- If the self-cleaning mode malfunction light goes on, or if the audible signal sounds, turn off or disconnect the appliance from the power supply and have it serviced by a qualified technician.
- If the oven is heavily soiled with oil, self-clean the oven before using the oven again. The oil could cause a fire.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.
- If your oven is dropped or damaged, have it thoroughly checked by a qualified service technician before using it.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- **DO NOT TOUCH HEATING ELEMENTS OR INTERIOR SURFACES OF OVEN COMPARTMENT**. During and after use or cleaning the interior, do not touch other flammable materials contact heating elements or interior surfaces of oven cavity until they have had sufficient time to cool. Other surfaces, such as windows of oven door, oven lamp, also get hot and may cause burns if not allowed to cool.
- Prevent debris or any unintended objects from entering the appliance.

  If foreign objects enter the appliance, turn off the power and contact a service center.
- Do not remove the cover(Mica Sheet) attached to the upper middle side inside the appliance.
  - The attached cover is a Mica Sheet, made of mineral material, and is harmless to the human body.



  - The attached cover protects internal components. Removing it arbitrarily may cause functional issues.
  - If the Mica Sheet becomes contaminated with food residue, sparks may occur and could lead to a fire. Remove any contamination using a dry cloth.
  - Do not scrub the Mica Sheet with metal scrubbers, as this may damage it. Clean gently using a clean cloth only. Excessive scrubbing may cause particles to come off the Mica Sheet.

Risk of Fire and Flammable Materials

- Do not store or use flammable material in or near the oven. Flammable materials include paper, plastic, pot holders, linens, wall coverings, curtains, and gasoline or other flammable vapors and liquids such as grease or cooking oil. These materials can be ignited when the oven is in use.
- Use extreme caution when moving or disposing of hot grease.
- Wear proper apparel. Do not wear loose-fitting or hanging garments, which may ignite if they contact hot surfaces, and cause severe burns.
- Do not use the oven for drying clothes. Only use the oven for its intended purpose.
- If cabinet storage is provided directly above the oven, use it to store items that are not frequently used and can be safely stored in an area subjected to heat. Temperatures may be unsafe for volatile items such as flammable liquids, cleaners or aerosol sprays.
- Do not use water on grease fires. Should an oven fire occur, leave the oven door closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher. Do not put water or flour on the fire. Flour may be explosive and water can spread a grease fire and cause personal injury.

Microwave Oven

- The oven must be installed following the provided installation instructions.
- Secure the cord in the cabinet above the oven.
- Preserve the oven floor:
  - Do not heat the oven floor excessively.
  - Do not cook anything directly on the oven floor or turntable. Use a microwavable dish.
- Do not heat any type of baby bottle or baby food. Uneven heating may occur and possibly cause personal injury.
- Do not deep-fat fry in the oven.
- Do not attempt home canning in the microwave oven.
- Do not use cylindrical-shaped containers.

- In all containers, for best results, stir the liquid several times before heating. Always stir liquid several times between reheatings.
- Place food directly on the trays when cooking unless prompted by the oven to do otherwise.

Radio/TV/Wireless Equipment Interference

- Operating the microwave oven near equipment-such as a radio, TV, wireless LAN, Bluetooth devices, medical equipment, or wireless equipment which uses the same frequency, may cause interference. This interference is not an indication of a defect in the product or its operation. The product is safe to use.
- Do not use medical equipment near the microwave oven, as the interference could affect the medical equipment's operation.
- When there is interference, it may be reduced or eliminated by taking the following measures:
  - Clean the door and the sealing surfaces of the oven.
  - Reorient the receiving antenna of the radio, TV, Bluetooth, or other equipment.
  - Relocate the microwave oven in relation to the radio, TV, Bluetooth, or other equipment.
  - Move the microwave oven away from the receiver.
  - Plug the microwave oven into a different outlet so that the microwave oven and receiver are on different branch circuits.

Button Cell or Coin Batteries Symbol

	**INGESTION HAZARD**: This product contains a button cell or coin battery.

Safety Standard for Button Cell or Coin Batteries

⚠ WARNING

• **INGESTION HAZARD**: This product contains a button cell or coin battery. • **DEATH** or serious injury can occur if ingested. • A swallowed button cell or coin battery can cause **Internal Chemical Burns** in as little as **2 hours**. • **KEEP** new and used batteries **OUT OF REACH of CHILDREN**. • **Seek immediate medical attention** if a battery is suspected to be swallowed or inserted inside any part of the body.	

- Remove and immediately recycle or dispose of used batteries according to local regulations and keep away from children.
  - Do NOT dispose of batteries in household trash or incinerate.
- Even used batteries may cause severe injury or death.
- Call a local poison control center for treatment information.
- Non-rechargeable batteries are not to be recharged.
- Do not force discharge, recharge, disassemble, heat above 140 ℉ (60 ℃) or incinerate.
  - Doing so may result in injury due to venting, leakage or explosion resulting in chemical burns.
- Product contains non-replaceable batteries.
- Battery Type : ML621-TZ1
- Nominal Voltage : 3.0 V

CAUTION

⚠ CAUTION

- To reduce the risk of minor injury to persons, malfunction, or damage to the product or property when using this product, follow basic precautions, including the following:

Operation

- Always heat fat slowly, and watch as it heats.
- If frying combinations of oils and fats, stir them together before heating.
- Use a deep fat thermometer, if possible, to prevent overheating fat beyond the smoking point.
- Use the least possible amount of fat for effective shallow or deep-fat frying. Filling the pan with too much fat can cause spillovers when food is added.
- Accessible parts may become hot when the broiler is in use.
- Do not place food or cookware on the bottom of the oven cavity. Doing so will cause permanent damage to the oven bottom finish.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- To protect against food-borne illnesses, cook meat and poultry thoroughly. The USDA has indicated the following as safe minimum internal temperatures for consumption:
  - Ground beef: 160 °F (71 ℃)
  - Poultry: 165 °F (74 ℃)
  - Beef, veal, pork, or lamb: 145 °F (63 ℃)
  - Fish/seafood: 145 °F (63 ℃)
- Do not use this oven for commercial purposes. It is made for household use only.
- The door or the outer surface may get hot when the appliance is operating.
- Do not use this oven for purposes other than cooking.
- Use caution if opening the door when the oven is operating. Hot surfaces can cause serious burns.

Maintenance

- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be performed by a qualified technician.
- Do not use harsh, etching, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface. Scratches may cause the glass to shatter.
- Make sure oven lights are cool before cleaning.
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket.
- Never keep pet birds in the kitchen. The health of birds is extremely sensitive to the fumes released during an oven self-clean cycle. Fumes may be harmful or fatal to birds. Move birds to a well-ventilated room.
- Do not rinse trays and racks by placing them in water just after cooking. This may cause breakage or damage.
- 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 shorten the life of the appliance and possibly result in a hazardous situation.
- Clean in the self-clean cycle only parts listed in this manual. Before self-cleaning the oven, remove the broiler pan, all oven racks, the meat probe and any utensils or food from the oven.

- Do not store items of interest to children on the back guard or in cabinets above a cooking appliance. Children climbing on the oven to reach items could be seriously injured.

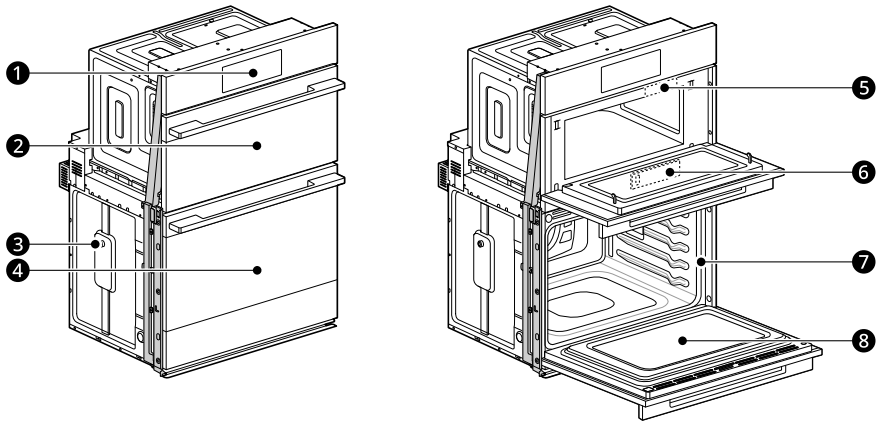
SAVE THESE INSTRUCTIONS

PRODUCT OVERVIEW

Product Features

The appearance and specifications listed in this manual may vary due to constant product improvements. Make sure to understand the name and function of each part.

Exterior / Interior



❶	Oven Controller	❺	Rating Label, Model and Serial Number Plate
❷	Upper Oven Door	❻	Steam Feeder Tank
❸	Spacer (2 ea)	❼	Gasket
❹	Lower Oven Door	❽	Camera (Lower Oven Only)

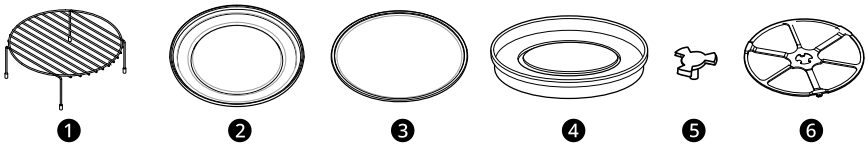
NOTE

- The model and serial number can be verified at the rating label.

Accessories

Accessories for Upper Oven

The turntable rotates in both directions to help food cook more evenly. Do not operate the microwave oven without the glass tray in place.



❶ Rack (For the Convection Bake, Broil and Speed Cook functions) (1 ea)

❷ Metal Tray (For the Convection Bake, Broil and Speed Cook functions) (1 ea)

❸ Glass Tray (For the Microwave and Defrost functions) (1 ea)

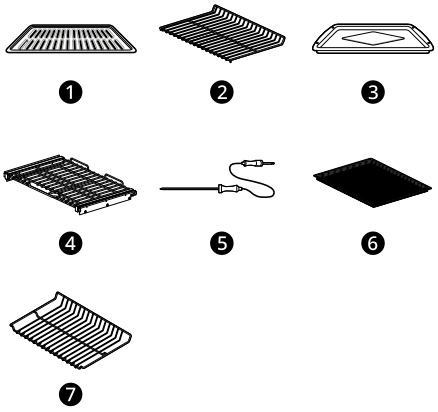
❹ Air Fry Pan (For the Air Fry function) (1 ea)

❺ Shaft (1 ea)

❻ Rotating Ring (1 ea)

Accessories for Lower Oven

Accessories for Cooking



❶ Grid (1 ea)

❷ Heavy Duty Rack (1 ea)

❸ Broiler Pan (1 ea)

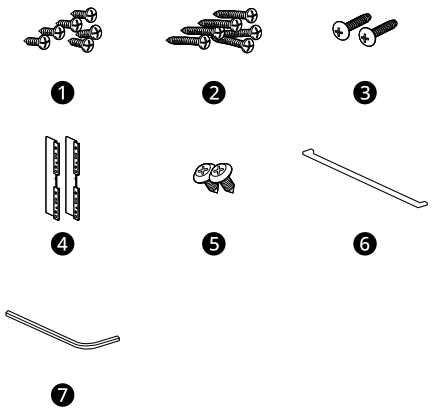
❹ Gliding Rack (1 ea)

❺ Meat Probe (1 ea)

❻ Air Fry Rack (1 ea)

❼ Offset Rack (1 ea)

Accessories for Installation



❶ 4x14 Wood Screws for Mounting (6 ea) (4 needed for installation and 2 extras)

❷ 3x27 Wood Screws for Mounting for Flush Installation (6 ea)

❸ 4x22 Self-Tapping Screws for Cover Bracket (2 ea)

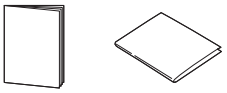
❹ Cover Brackets for Flush Installation (2 ea)

❺ 4x10 Screws for Bottom Decorative Trim (2 ea)

❻ Bottom Decorative Trim (1 ea)

❼ 3/32" Allen wrench for Door Handle (1 ea)

Manuals



❶ ❷

❶ Owner's Manual (1 ea)

❷ Installation Manual (1 ea)

How to Use Accessories

-				
Microwave Sensor Cook, Popcorn, Defrost, Soften, Melt	○	△	-	-
Conv. Bake Dehydrate, Warm, Proof	-	○	△	-
Broil	-	△	○	-
Speed Cook Speed Conv, Speed Broil	-	○	-	-
Air Fry	-	-	-	○

○: Recommended method

△: Alternative method

-: Do not use

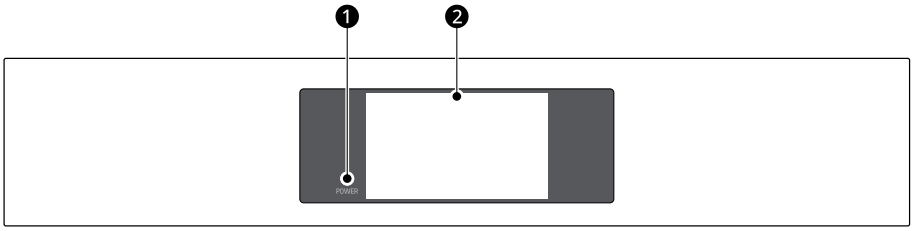
NOTE

- Contact **LG SIGNATURE** Customer Service if any accessories are missing.
- For your safety and for extended product life, only use authorized components.
- The manufacturer is not responsible for product malfunction or accidents caused by the use of separately purchased, unauthorized components or parts.
- The images in this guide may be different from the actual components and accessories, which are subject to change by the manufacturer without prior notice for product improvement purposes.
- **Remove accessories from the base packing before disposing of it.** The gliding racks are wrapped separately for the top and bottom ovens.

OPERATION

Operating Control Panel

Control Panel Features

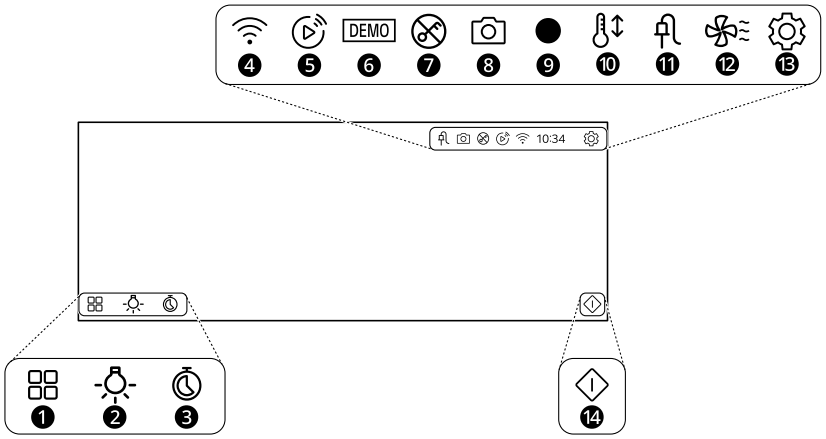


❶ LCD Display On/Off

❷ LCD Touchscreen for Oven

Display Icons

Icons appear in display when activated.



	❶ All Modes Icon Tap to go to the **All Modes** screen.
	❷ Light Icon Tap to turn on or off the interior oven lamp.
	❸ Timer Icon Tap to go to the timer setting screen or timer editing screen.
	❹ Wi-Fi Icon • Appears when oven is connected to Wi-Fi. • Appears when oven is disconnected from Wi-Fi or is not connected in application.
	❺ Remote Start Icon • Appears when Remote Start is active. • Appears when Remote Start is active, but Wi-Fi setting is OFF or Wi-Fi is disconnected.

DEMO	**❻ Demo Mode Icon** Appears when Demo mode is on.
	❼ Door Lock Icon Appears when Door Lock is on.
	❽ Camera Icon Appears when Camera is on.
	❾ REC Icon Appears when Camera is recording.
	❿ Auto Conversion Icon Appears when Convection Auto Conversion is turned on.
	⓫ Probe Icon Appears when probe is connected.
	⓬ Oven Cooling Icon Appears during or after oven operation to indicate cooling fan is running in oven.
	⓭ Settings Icon Tap to go to the Settings screen.
	⓮ Microwave Quick Start Icon Tap to start Microwave mode quickly.

Energy Saving Tips

- Multiple-rack cooking saves time and energy. Whenever possible, cook foods requiring the same cooking temperature together in one oven.
- For optimal performance and energy savings, follow the guides for proper rack and pan placement.
- Reduce energy use by cleaning light oven soil with the **EasyClean** feature instead of self-clean.
- Avoid opening the oven door more than necessary during use. This helps the oven maintain temperature, prevents unnecessary heat loss, and saves on energy use.

Changing Settings

Getting Started

After turning on the oven for the first time, adjust the settings to suit your preferences.

1 Press **POWER** on the LCD display.

2 After the startup animation, select the desired language and tap **Next**.

3 Scroll the fields up or down to set the correct date.

4 Set the correct time of day and choose between a 12-hour or 24-hour time format. Then tap **Next**.

5 Select Camera **ON** or **OFF**. If **ON** is selected, select Menu Recommendation **ON** or **OFF**, and tap **Next**.

6 Read through the application guide in the display and tap **Done**.

7 The mode screen appears in the display.

Wi-Fi

Connect the appliance to a home Wi-Fi network to use Remote Start and other smart functions. See the Smart Functions section for more details.

Setting Up Wi-Fi

1 Tap the Settings icon at the top right of the screen and tap **Network & System**.

2 Tap **Wi-Fi**.

3 Tap **Set Up Wi-Fi**.

4 Follow the instructions in the Wi-Fi Guide in the display.

Resetting Wi-Fi

1 Tap the Settings icon at the top right of the screen and tap **Network & System**.

2 Tap **Wi-Fi**.

3 Tap **Reset Wi-Fi**.

4 Follow the instructions in the Wi-Fi Guide in the display.

Remote Start

This feature can be used with the **Manual Cook** modes to remotely start or stop the cooking operation. The appliance must be connected to a home Wi-Fi network to use **Remote Start**.

Setting Remote Start

1 Tap the Settings icon at the top right of the screen and tap **Network & System**.

2 Tap the toggle switch next to **Remote Start** to select **On** or **Off**.

3 If **On** is selected, the **Remote Start** icon appears at the top of the display.

Remote Start icon	

4 Follow the instructions in the **LG ThinQ** app for using the Remote Start function.

Camera & AI Gourmet

When the camera setting is turned on, you can use camera features in the **LG ThinQ** app.

Setting Camera

1 Tap the Settings icon at the top right of the screen, and tap **Network & System**.

2 Tap **Camera & AI Gourmet**.

3 Tap the toggle switch next to **Camera** to select **ON** or **OFF**.

4 If **ON** is selected, the Camera icon appears at the top of the display.

Camera icon	

When the Menu Recommendation setting is **ON** and the lower oven door is closed, food recognition proceeds immediately after entering the start screen.

Setting Menu Recommendation

1 Make sure the **Camera** is **ON** .

2 Tap the toggle switch next to **Menu Recommendation** to select **ON** or **OFF**.

When the Browning Alarm setting is **ON** and an Auto Cook menu with a browning option is cooking, an alarm will notify you when browning begins during cooking.

Setting Browning Alarm

1 Make sure the **Camera** and **Wi-Fi** is **ON**.

2 Tap the toggle switch next to **Browning Alarm** to select **ON** or **OFF**.

Control Lock

The **Control Lock** feature automatically prevents most oven controls from being turned on. All functions are disabled except the **POWER** button. Control Lock does not lock the oven door.

Lock

1. Tap the Settings icon at the top right of the screen and tap **Display & Sound**.
2. Tap the toggle switch next to **Control Lock** to select **On** or **Off**.

Unlock

1. Tap any part of the screen while **Control Lock** is on.
2. A popup screen appears. Tap and hold the lock icon for 3 seconds to turn off Control Lock.

Display

Set the length of time before the display sleeps.

There are three options you can select.

- **ON**: Always on
- **OFF**: Automatically turns off if idle for 5 minutes.
- **Night Mode**: Turns off from 10:00 PM to 5:00 AM.

Setting Display Option

1. Tap the Settings icon at the top right of the screen, and tap **Display & Sound**.
2. Tap **Display**.
3. Select the desired option.

Brightness

Adjust the brightness of the LCD display from 20 % to 100 % in increments of 20 %.

Setting Display Brightness

1. Tap the Settings icon at the top right of the screen, and tap **Display & Sound**.
2. Tap **Brightness**.
3. Adjust the brightness by tapping the +/- button, tapping the bar, or dragging the bar.

Clock Theme

There are five different clock themes available.

Setting Clock Theme

1. Tap the Settings icon at the top right of the screen, and tap **Display & Sound**.
2. Tap **Clock Theme**.
3. Swipe to browse through the clock themes and select a clock theme.

Volume

Adjust the volume of the following features: oven start, button operation, end of cooking, preheating complete.

Setting the Oven Volume

1. Tap the Settings icon at the top right of the screen, and tap **Display & Sound**.
2. Tap **Volume**.
3. Adjust the volume by tapping the +/- button, tapping the bar, or dragging the bar.

NOTE

- Oven volume can be selected from 3 options: **High**, **Low**, and **Mute**.

Language

Set the display language to English, Spanish, or French.

Selecting a Language

1 Tap the Settings icon at the top right of the screen, and tap **General**.

2 Tap **Language**.

3 Select the desired language.

Date & Time

The date and time show in the LCD display when the oven is not in use.

NOTE

- When the Auto Time Sync setting is turned on, the server's date and time is applied automatically. Auto Time Sync requires a Wi-Fi connection.
- When the Auto Time Sync setting is turned off, Date & Time can be set separately.

Setting Auto Time Sync

1 Tap the Settings icon at the top right of the screen, and tap **General**.

2 Tap **Date & Time**.

3 Tap the toggle switch next to **Auto Time Sync** to select **On** or **Off**.

Setting Date

1 Tap the Settings icon at the top right of the screen, and tap **General**.

2 Tap **Date & Time**.

3 Tap **Date**.

4 Scroll to set the correct date.

Setting Current Time

1 Tap the Settings icon at the top right of the screen, and tap **General**.

2 Tap **Date & Time**.

3 Tap **Time**.

4 Scroll to set the correct hour and minutes. You can also tap number pad icon and enter the desired numbers.

Number pad icon	

Setting Time Format

1 Tap the Settings icon at the top right of the screen, and tap **General**.

2 Tap **Date & Time**.

3 Tap the toggle switch next to **24-Hour Time** to select **12 H** or **24 H**.

Temperature Unit

Set the oven temperature display to show either Fahrenheit (℉) or Celsius (℃) units. The oven defaults to Fahrenheit unless changed by the user.

Selecting Fahrenheit or Celsius

1 Tap the Settings icon at the top right of the screen and tap **General**.

2 Tap **Temperature Unit**.

3 Select the desired Temperature Unit.

Sabbath

Sabbath mode is typically used on the Jewish Sabbath and Holidays. When the Sabbath mode is

activated, the oven does not turn off until the Sabbath mode is deactivated. In Sabbath mode, all oven function buttons are inactive. **Sabbath** and the set temperature will appear in the display.

When **Sabbath** mode is enabled, the appliance can be used without having to be powered on or turned off.

While the oven is in **Sabbath** mode, the following functions are disabled:

Temperature Adjustments, Cooking Time, Display, Oven Light On/Off, Alarm Functions and Wi-Fi.

Setting Sabbath Mode

1. Tap the Settings icon at the top right of the screen and tap **General**.
2. Tap **Sabbath**.
3. Tap the temperature to set the desired temperature. Adjust the temperature by tapping the +/- button, tapping the bar, or dragging the bar.
   - You can also use the number pad icon to set the temperature directly and then tap **OK**.
4. If desired, tap cook time to set the cook time. Scroll to set the desired cook time.
   - You can also use the number pad icon to set the cook time directly and then tap **OK**.
5. Tap **Start**.
6. To stop the **Sabbath** mode, press the **POWER** button on the control panel.

NOTE

- If a cook time is set, the oven turns off automatically at the end of the cook time, without chiming. The oven remains in Sabbath mode, but is turned off.
- If no cook time is set, the oven will not automatically turn off.
- After a power failure, the display will turn back on in Sabbath mode, but the oven will be off.
- Always close the oven door before engaging Sabbath Mode.
- Probe is not available in Sabbath mode.

Start Screen

There are five different screen themes available.

Setting Start Screen

1. Tap the Settings icon at the top right of the screen and tap **Customized**.
2. Tap **Start Screen**.
3. Select the desired start screen theme.
   - **Main Menu**
   - **Manual Cook**
   - **Auto Cook**
   - **Recent Cook**
   - **My Recipes**

Microwave Quick Start

Use the **Microwave Quick Start** setting to adjust the preset cook time that is activated when you tap the **Microwave Quick Start** icon without setting a time. The power level of the microwave can be set from 1 to 10. The preset time can be set from 1 second to 5 minutes.

Setting Cook Time

1. Tap the Settings icon at the top right of the screen and tap **Customized**.
2. Tap **Microwave Quick Start**.
3. Set the Power Level and Cook time.

Temperature Adjustment

Your new oven may cook differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it before changing the temperature settings. If after familiarizing yourself with the new oven, you still think that it is too hot or too cold, you can adjust the oven temperature yourself.

NOTE

- To begin, either raise or lower the thermostat 15 ℉ (8 ℃). Try the oven with the new setting. If the oven still needs adjustment, raise or lower the thermostat again, using the first adjustment as a gauge. For example, if the adjustment was too much, raise or lower the thermostat 10 ℉ (5 ℃). If the adjustment was not enough, raise or lower the thermostat 20 ℉ (11 ℃). Proceed in this way until the oven is adjusted to your satisfaction.

Adjusting the Temperature

1. Tap the Settings icon at the top right of the screen, and tap **Customized**.
2. Tap **Temperature Adjustment**.
3. Adjust the temperature by tapping the +/- button, tapping the bar, or dragging the bar.

Convection Auto Conversion

When **Convection Bake** and **Convection Roast** are selected, Convection Auto Conversion automatically converts the standard recipe temperature entered to a convection temperature by subtracting 25 ℉ / 14 ℃. This auto-converted temperature shows on the display. For example, select **Convection Bake**, enter 350 ℉, and 325 ℉ shows on the display after preheat.

Setting Convection Auto Conversion

1. Tap the Settings icon at the top right of the screen, and tap **Customized**.
2. Tap the toggle switch next to **Convection Auto Conversion** to select **On** or **Off**.
3. When **Convection Auto Conversion** is activated, the Auto Conversion icon appears at the top of the display.

Preheat End Light

When the oven reaches its set-temperature, the preheat end light flashes 5 times or until the oven door is opened.

You can turn the preheat end light on or off.

Setting the Preheat End Light

1. Tap the Settings icon at the top right of the screen, and tap **Customized**.
2. Tap the toggle switch next to **Preheat End Light** to select **On** or **Off**.

Smart Diagnosis™

Smart Diagnosis™ can be run through the **LG ThinQ** smartphone application or by calling for support. Place your smartphone's mouthpiece near the top left corner of the screen. See "Smart Diagnosis Function" in the Smart Functions section for detailed instructions.

1. Tap the Settings icon at the top right of the screen, and tap **Maintenance & Info**.
2. Tap **Smart Diagnosis**.
3. Tap **Start** to start the diagnostic tone.

Factory Reset

This function returns all settings to the factory defaults.

⚠ CAUTION

- All stored data will be deleted.

1. Tap the Settings icon at the top right of the screen, and tap **Maintenance & Info**.
2. Tap **Factory Reset**.
3. A popup will appear in the display. If you want to reset data to the factory defaults, tap **Reset**.

Open Source License

This screen displays a list of the open source software contained in this product. Refer to the

indicated licenses for the terms and conditions of their use.

1 Tap the Settings icon at the top right of the screen and tap **Maintenance & Info**.

2 Tap **Open Source License**.

3 Tap **View Contents** to read open source license contents.

Operating the Upper Microwave Oven

Before Using

⚠ WARNING

- To avoid risk of personal injury or property damage, do not use stoneware, metal cookware, or metal rimmed cookware in the oven.
- Do not use your microwave oven to cook eggs in the shell. Pressure can build up inside the shell, causing it to burst.
- Never operate the oven when it is empty. Food or water should always be in the oven during operation to absorb the microwave energy.
- Do not use the oven to dry newspapers or clothes. They may catch fire.

NOTE

- Do not strike the control panel with silverware, cookware, etc. It may be damaged or broken.
- Always be careful when taking cookware out of the oven. Some dishes absorb heat from the cooked food and may be hot. See the **Cookware Guide** section for more information.
- To avoid breakage, allow cookware to cool before rinsing or submerging in water. Always allow the turntable to cool before removing it from the oven.
- Use thermometers that have been approved for microwave oven cooking.
- The turntable must always be in place when you operate the oven.

Microwave Cookware Guide

Microwave-Safe Cookware

Use microwavable cookware.

⚠ WARNING

- Do not permit children to use plastic cookware without complete supervision.

- **Ovenproof Glass**
  - Ovenproof glassware that is treated for high intensity heat so it is heat-resistant is microwave-safe.
  - Use utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metal rims.
  - Do not use delicate glassware, such as tumblers or wine glasses, as these might shatter when heated.
- **China**
  - Use bowls, cups, serving plates, pottery, stoneware, ceramics, and platters without metal rims or handles. Many containers made of these materials are microwave-safe, but test them before use.
- **Plastic**
  - **Plastic Storage Containers**: Use plastic dishes, cups, semi-rigid freezer containers and plastic bags only for short cooking times. Do not use them when cooking food for long periods or at high power levels, as the hot food will eventually warp or melt the plastic.
  - **Plastic wrap (as a cover)**: Lay the plastic wrap loosely over the dish and press it to the sides. Vent plastic wrap by turning back one edge slightly to allow excess steam to escape. The dish should be deep enough so that the plastic wrap will not touch the food. As the food heats it may melt the plastic wrap wherever the wrap touches the food.
  - **Plastic Cooking Bags**: Provided they are specially made for cooking, cooking bags are microwave safe. Remember to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking in the microwave oven, as they will melt and rupture.
  - **Plastic Microwave Cookware**: A variety of shapes and sizes of microwave cookware are available. You may be able to use items you already have on hand rather than investing in new kitchen equipment.

- **Paper**
  - Use paper towels, waxed paper, paper napkins, and paper plates with no metal rims or design. Look for the manufacturer's label for use in the microwave oven.
  - Paper plates and containers are convenient and safe to use in the microwave oven, provided that the cooking time is short and foods to be cooked are low in fat and moisture. Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy foods such as bacon are cooked.
  - Avoid colored paper products as the color may run. Do not use recycled paper products in the microwave oven. They may contain impurities which could cause arcing or fires when used in the microwave.
- **Tableware**
  - Do not put plates with painted decoration in the oven, as the paint may contain metal and cause arcing.

Microwave-Unsafe Cookware

- **Metal Containers/Metal Decoration**
  - Never use metal or metal-rimmed cookware in the microwave oven.
  - Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning.
  - Metal shields the food from microwave energy and produces uneven cooking. Also avoid metal skewers, thermometers, foil trays, metal-rimmed or metal-banded dinnerware, casserole dishes, etc. The metal rim interferes with normal cooking and may damage the oven.
- **Aluminum Foil**
  - Avoid large sheets of aluminum foil because they hinder cooking and may cause harmful arcing.
  - Use small pieces of foil to shield poultry legs and wings.
  - Keep ALL aluminum foil at least 1" (2.54 cm) from the side walls and door of the oven.
- **Wood**
  - Wood bowls and boards will dry out and may split or crack when you use them in the microwave oven.
  - Baskets react in the same way.
- **Tightly Covered Cookware**
  - Be sure to leave openings for steam to escape from covered containers.
  - Pierce plastic pouches of vegetables or other food items before cooking.
  - Tightly closed pouches could explode.
- **Brown Paper**
  - Avoid using brown paper bags.
  - They absorb too much heat and could burn.
- **Flawed or Chipped Cookware**:
  - Any container that is cracked, flawed, or chipped may break in the oven.
- **Metal Twist Ties**
  - Remove metal twist ties from plastic or paper bags.
  - They become hot and could cause a fire.

Cooking Tips

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

- **Overcooked or Dry Food**
  - **Sprinkling**: Sprinkle low-moisture foods such as roasts and vegetables with water before cooking, or cover them to retain moisture.
  - **Density**: Light, porous food such as cakes and breads cook more quickly than heavy, dense foods such as roasts and casseroles.
  - **Shielding**: Cover the corners of square dishes with small strips of aluminum foil to prevent overcooking. Don't use too much foil, and secure the foil to the dish. Foil can cause arcing if it gets too close to the oven walls during cooking.
  - **Bones and Fat**: Bones conduct heat, and fat cooks more quickly than meat. Take care with bony or fatty cuts of meat.
- **Undercooked Food**
  - **Covering**: Cover food with a microwave-safe lid, parchment paper (not waxed paper), or plastic wrap to trap heat and steam and cook food more quickly.
  - **Standing Time**: Let food stand for several minutes after it is removed from the oven to allow it to finish cooking and help flavors blend and develop.
  - **Quantity**: The more food you place in the oven, the longer the required cooking time.

- **Temperature**: Ice-cold ingredients take much longer to cook than room temperature ingredients.

- **Unevenly Cooked Food**
  - **Stirring**: Stir food from the outside toward the center during cooking, as food at the outside of the dish heats more quickly.
  - **Arranging**: Turn food over several times during cooking. The upper portions of thick foods cook more quickly than the lower portions. Thick or dense foods can be elevated so that microwaves can be absorbed by the underside and center of the foods.
  - **Shaping**: Place the thickest portions of foods like meat, poultry or fish toward the outside of the cookware to help them cook more evenly. If possible, shape foods into thin rounds or rings.
- **Foods with Skin, Shell or Membrane**
  - **Skin or Membrane**: Pierce the outsides of foods like potatoes, sausages, or egg whites or yolks before cooking.
  - **Shell**: Pierce or remove the shells from eggs, clams, oysters, or other shelled foods before cooking.
- **Testing if Cooked**
  - Microwaves cook food quickly, so test food for doneness frequently. Some foods are left in the microwave until completely cooked, but most foods, including meats and poultry, should be removed from the oven while still slightly undercooked and allowed to finish cooking during standing time. The internal temperature of foods will rise between 5 °F (3 °C) and 15 °F (8 °C) during standing time.
- **Defrosting Tips**
  - Remove fish, shellfish, meat, and poultry from their original wrapping paper or plastic package. Otherwise, the wrap close to the food will hold steam and heat, which can cause the outer surface of the food to be cooked.
  - Remove any metal twist ties.
  - Always slit or pierce plastic pouches or packaging.
  - Open containers such as cartons before they are placed in the oven.
  - If food is foil wrapped, remove the foil and place the food in a suitable container.
  - The length of defrosting time varies depending on the shape of the food and on how solidly the food is frozen.
  - As food begins to defrost, separate the food into pieces so that they can defrost more easily.
  - Turn over food during defrosting or standing time. Separate into pieces and remove food as required.
  - Let food stand after defrosting. Food should still be somewhat icy in the center when removed from the oven.
  - 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).
  - Slit the skins of frozen food such as sausage.
  - Bend plastic pouches of food to ensure even defrosting.
  - Place food in a shallow container or in a microwave roasting dish to catch the drippings.
  - Always underestimate defrosting time. Food should still be somewhat icy in the center when removed from the oven. If defrosted food is still frozen solid in the center, return it to the upper oven for more defrosting.
  - Depending on the shape of the food, some areas may defrost more quickly than others.
  - The shape of the package affects how quickly food will defrost. Shallow packages will defrost more quickly than a deep block.
  - For best results, shape ground meat into the form of a doughnut before freezing. When defrosting, scrape off thawed meat when the beep sounds and continue defrosting.
  - Use small pieces of aluminum foil to shield parts of food such as chicken wings, leg tips, fish tails, or areas that start to get warm. Make sure the foil does not touch the sides, top, or bottom of the oven. The foil can damage the oven lining.

Microwave Quick Start Mode

Use this to quickly add 30 seconds to microwave cooking time.

To use, tap the **Microwave Quick Start** icon at the bottom right side of the screen.

Microwave Quick Start icon	

Microwave Power Levels

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

Power Level	Use
10 (100%)	• Boiling water • Browning ground beef • Making candy • Cooking whole poultry, poultry pieces, fish & vegetables • Cooking tender cuts of meat
9 (90%)	• Reheating rice, pasta & vegetables
8 (80%)	• Reheating prepared foods quickly • Reheating sandwiches
7 (70%)	• Cooking egg, milk and cheese dishes • Melting chocolate
6 (60%)	• Cooking veal • Cooking whole fish • Cooking puddings and custard
5 (50%)	• Cooking ham, whole poultry and lamb • Cooking rib roast and sirloin tip
4 (40%)	• Thawing meat, poultry and seafood
3 (30%)	• Cooking less tender cuts of meat • Cooking pork chops and roasts.
2 (20%)	• Taking chill out of fruit • Softening butter
1 (10%)	• Keeping casseroles and main dishes warm • Softening butter and cream cheese

Microwave Mode

Cooking at High Power Level

1 Tap **Upper Oven**, select **Microwave Cook**, and set the mode to **Microwave**.

2 Set the cook time. Scroll through the numbers on the display or tap the number pad icon to enter the numbers directly.

3 Tap **Start**.

4 When the cook time is over a melody sounds.

Changing the Microwave Settings

1 Tap < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous screen without making changes.

Cooking at Lower Power Levels

High power cooking does not always give the best results with foods that need slower cooking, such as roasts, baked goods, or custards.

1 Tap **Upper Oven**, select **Microwave Cook**, and set the mode to **Microwave**.

2 Set the cook time in the display.

3 Set the power level in the display.

4 Tap **Start**.

5 When the cook time is over a melody sounds.

To Stop Cooking

Tap **Stop** in the display, and tap **Stop**.

Defrost Mode

The oven has 4 preset defrost modes. The Defrost Menu shows the suggested defrost mode for various foods. This defrost function conveniently

chimes during the mode to remind you to check, turn over, separate, or rearrange the food.

- **1**: **Meat** mode
- **2**: **Bread** mode
- **3**: **Fish** mode
- **4**: **Poultry** mode

Setting the Defrost Function

1 Tap **Upper Oven**, select **Microwave Cook**, and set the mode to **Defrost**.

2 Set the type of ingredient in the display.

3 Set the weight in the display.

4 Tap **Start**.

To Stop the Defrost Mode

Tap **Stop** in the display, and tap **Stop**.

NOTE

- The countdown appears in the display after **Start** is tapped. The oven chimes once during the defrost cycle.
- At the chime, open the oven door and turn the food over. Remove any food that has thawed. Return the still frozen items to the oven and tap **Start** to complete the defrost cycle.

Weight Conversion Table

Most food weights are given in pounds and ounces. If using pounds, food weights must be entered into Auto Defrost in pounds and tenths of pounds (decimals).

Use the following table if necessary to convert food weights to decimals.

Ounces	Decimal Weight
1.6	0.1
3.2	0.2
4.8	0.3
6.4	0.4
8.0	0.5 (One-half pound)
9.6	0.6
11.2	0.7
12.8	0.8
14.4	0.9
16.0	1.0 (One pound)

Defrost Menu

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

Meat (0.1 - 6.0 lbs)

- Beef: Ground beef, round steak, stew cubes, tenderloin steak, pot roast, rib roast, rump roast, chuck roast, hamburger patties
- Lamb: Chops, rolled roast
- Pork: Chops, hot dogs, spareribs, country-style ribs, rolled roast, sausage
- Veal: Cutlets (1 lb., ½ inch thick)
- Turn food over at beep.
- Standing time: 5-15 minutes

Bread (0.1 - 2.0 lbs)

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

Fish (0.1 - 4.0 lbs)

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

Poultry (0.1 - 6.0 lbs)

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

Popcorn Mode

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

- Place one bag only (50 - 100g) of prepackaged microwave popcorn on a microwave-safe / oven-safe dish on the turntable. The package should be at room temperature.

Setting the Popcorn Function

1 Tap **Upper Oven**, select **Microwave Cook**, and set the mode to **Popcorn**.

2 Tap **Start**.

To Stop the Popcorn Mode

Tap **Stop** in the display, and tap **Stop**.

⚠ CAUTION

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

NOTE

- When popping prepackaged popcorn, place the bag carefully in the oven so it does not touch the walls as it rotates. Fold the ends of the bag up and toward the center of the bag.



- If popcorn bag size is not known, follow manufacturer's instructions and do not use this feature.
- Do not attempt to reheat or cook any unpopped kernels.
- Do not reuse bag. Overcooking can result in an oven fire.
- Prepare only one bag at a time.
- Do not use popcorn popping devices in microwave oven with this feature.
- Do not leave microwave unattended while cooking popcorn.

Soften Mode

The oven uses low power to soften foods such as butter, cream cheese, frosting, and ice cream. See the following table.

Setting the Soften Mode

1 Tap **Upper Oven**, select **Microwave Cook**, and set the mode to **Soften**.

2 Set the type of Ingredient in the display.

3 Set the Quantity in the display.

4 Tap **Start**.

5 When the cook time is over a melody sounds.

To Stop the Soften Mode

Tap **Stop** in the display, and tap **Stop**.

Soften Table

- **1. Butter** (1/2 , 1, 2 sticks)
  - **Cookware**: Microwave-safe dish on the glass tray
  - **Food temperature**: Refrigerated
  - **Instructions**: Butter will be at room temperature and ready for use in a recipe.
- **2. Ice cream** (1 pint, 1 quart)
  - **Cookware**: Glass tray
  - **Food temperature**: Frozen

- **Instructions**: Remove lid and cover. Ice cream will be soft enough to make scooping easier.

• **3. Frosting** (16 oz)
- **Cookware**: Microwave-safe bowl on the glass tray
- **Food temperature**: Refrigerated
- **Instructions**: Frosting will be at room temperature and ready for use in a recipe.

• **4. Cream cheese** (3, 8 oz)
- **Cookware**: Microwave-safe dish on the glass tray
- **Food temperature**: Refrigerated
- **Instructions**: Cream cheese will be at room temperature and ready for use in a recipe.

Melt Mode

The oven uses low power to melt foods such as butter, caramel, cheese, chocolate, and marshmallows. See the following table.

Setting the Melt Mode

1 Tap **Upper Oven**, select **Microwave Cook**, and set the mode to **Melt**.

2 Set the type of Ingredient in the display.

3 Set the Quantity in the display.

4 Tap **Start**.

5 When the cook time is over a melody sounds.

To Stop the Melt Mode

Tap **Stop** in the display, and tap **Stop**.

Melt Table

• **1. Butter** (1/2, 1, 2 sticks)
- **Cookware**: Microwave-safe bowl on the glass tray
- **Food temperature**: Refrigerated
- **Instructions**: After cooking, stir to complete melting.

• **2. Marshmallow** (5, 10 oz)
- **Cookware**: Microwave-safe bowl on the glass tray
- **Food temperature**: Room
- **Instructions**: After cooking, stir to complete melting.

• **3. Chocolate** (4, 8, 12 oz)
- **Cookware**: Microwave-safe bowl on the glass tray
- **Food temperature**: Room
- **Instructions**: Chocolate chips or squares of baking chocolate may be used. After cooking, stir to complete melting.

• **4. Cheese** (4, 8, 12 oz)
- **Cookware**: Microwave-safe bowl on the glass tray
- **Food temperature**: Refrigerated
- **Instructions**: Use processed cheese food only. Cut into cubes. After cooking, stir to complete melting.

• **5. Caramel** (4, 8, 12 oz)
- **Cookware**: Microwave-safe bowl on the glass tray
- **Food temperature**: Room
- **Instructions**: After cooking, stir to complete melting.

Air Fry Mode

The Air Fry function is specially designed for oil free frying. This function allows you to manually select the temperature and cook time. To automatically air fry common foods, select the Auto Cook Air Fry mode under More Modes. Air Fry temperatures range from 300 ℉ to 425 ℉.

Setting the Air Fry Function

1 Tap **Upper Oven**, select **Manual Cook**, and set the mode to **Air Fry**.

2 Set the temperature in the display.

3 Set the cook time in the display.

4 If you want to schedule a delayed start, set the start time in the display.

5 Tap **Start**.

To Stop the Air Fry Mode

Tap **Stop** in the display, and tap **Stop**.

Air Fry Menu

- Arrange food evenly in a single layer.
- For best results, turn food over 1 - 2 times during cooking.
- Cookware: Air Fry Pan on the rack on the metal tray
- **Fresh shrimp** (6 - 12 oz)
  - Set temp / Time (minutes): 425 °F / 17 - 23
- **Frozen chicken nuggets** (5 - 10 oz)
  - Set temp / Time (minutes): 425 °F / 14 - 18
- **Frozen chicken tenders** (6 - 14 oz)
  - Set temp / Time (minutes): 425 °F / 20 - 25
- **Frozen chicken wings** (5 - 18 oz)
  - Set temp / Time (minutes): 425 °F / 21 - 26
- **Frozen churros** (4 - 8 oz)
  - Set temp / Time (minutes): 375 °F / 10 - 13
- **Frozen french fries** (5 - 10 oz)
  - Set temp / Time (minutes): 425 °F / 17 - 23
- **Homemade french fries** (6 - 12 oz)
  - Set temp / Time (minutes): 425 °F / 17 - 23
- **Homemade potato wedges** (8 - 16 oz)
  - Set temp / Time (minutes): 425 °F / 20 - 27
- **Mixed vegetable** (6 - 12 oz)
  - Set temp / Time (minutes): 400 °F / 17 - 23

Broil Mode

This feature will allow you to brown and crisp food quickly. There is no need for preheating.

Setting the Broil Function

1. Tap **Upper Oven**, select **Manual Cook**, and set the mode to **Broil**.
2. Set the cook time in the display.
3. If you want to schedule a delayed start, set the start time in the display.
4. Tap **When Finished** and select the desired option: **Turn Off**, or **Keep Warm**.
5. Tap **Start**.

Changing the Broil Settings

1. Tab < at the middle right of the screen.
2. Tap the option you want to change to make adjustments.
3. Tap **Apply** at the bottom right to apply the modified settings to your recipe.
4. Tap > to return to the previous screen without making changes.

To Stop Broiling

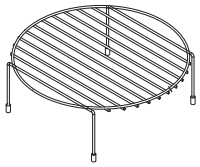
Tap **Stop** in the display, and tap **Stop**.

⚠ CAUTION

- Always use oven gloves when removing the food and accessories after cooking as the oven & accessories will be very hot.

NOTE

- For best results, use the rack when broiling in the upper oven.



Convection Bake Mode

During Convection Bake, a heating element is used to raise the temperature of the air inside the oven. The convection cooking temperature ranges from 100 °F (37 °C) to 450 °F (230 °C). It is best to preheat the oven when convection cooking.

NOTE

- 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.

Setting the Convection Bake Function

1. Tap **Upper Oven**, select **Manual Cook**, and set the mode to **Convection Bake**.
2. Set the temperature in the display.
3. Set the cook time in the display.
4. If you want to schedule a delayed start, set the start time in the display.
5. Tap **When Finished** and select the desired option: **Stay On**, **Turn Off**, or **Keep Warm**.
6. Tap **Start**.
7. A chime sounds once preheating is complete.
8. A chime sounds at the end of the set cook time and a notification appears in the display.
9. Tap **Done** to complete cooking. If needed, you can tap + **Cook Time** to continue cooking, or tap **Keep Warm** to maintain the food at serving temperature.

Changing the Convection Bake Settings

1. Tab < at the middle right of the screen.
2. Tap the option you want to change to make adjustments.
3. Tap **Apply** at the bottom right to apply the modified settings to your recipe.
4. Tap > to return to the previous screen without making changes.

To Stop Cooking

Tap **Stop** in the display, and tap **Stop**.

NOTE

- When the oven reaches the set preheat temperature, a melody will sound. The oven automatically holds that temperature for 30 minutes.
- The oven temperature drops very quickly when the door is opened; however, this should not prevent food from being fully cooked during normal cooking time.

Warm Mode

This function maintains an oven temperature of less than 230 °F. This function should not be used to reheat cold food. This function keeps cooked food warm for serving up to 3 hours after cooking has finished.

Setting the Warm Mode

1. Tap **Upper Oven**, select **Manual Cook**, and set the mode to **Warm**.
2. Select the temperature level: **Low**, **Medium**, **High**
3. Select the type: **Moist**, **Crisp**
4. Set the cook time in the display.
5. If you want to schedule a delayed start, set the start time in the display.
6. Tap **When Finished** and select the desired option: **Stay On** or **Turn Off**.
7. Tap **Start**.

Changing the Warm Mode Settings

1. Tab < at the middle right of the screen.
2. Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous screen without making changes.

To Stop the Warm Mode

Tap **Stop** in the display, and tap **Stop**.

NOTE

- This function is intended to keep food warm. Do not use it to cool food down.
- It is normal for the fan to operate during this function.

Proof Mode

This function maintains a warm oven for rising yeast-leavened products before baking.

Setting the Proof Mode

1 Tap **Upper Oven**, select **Manual Cook**, and set the mode to **Proof**.

2 Tap **Start**.

Changing the Proof Mode Settings

1 Tab < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous screen without making changes.

To Stop the Proof Mode

Tap **Stop** in the display, and tap **Stop**.

NOTE

- To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily.
- Check bread products early to avoid over-proofing.
- Do not use the Proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures. Use the Warm function to keep food warm.
- Proofing will not operate if the oven is too hot. Allow the oven to cool before proofing.

Speed Cook Mode

This feature uses power from a halogen light, heaters, and microwaves simultaneously to allow quick cooking.

⚠ CAUTION

- When using this function, remember that the oven, door and dishes will be very hot.
- Do not use coverings, containers or cooking bags made of foil, plastic, wax or paper when speed cooking.

NOTE

- Power levels only can be selected from 1 to 4 (10% to 40%). Each power level gives you heater power and microwave energy for a certain percentage of the time.

Setting the Speed Convection Function

Use this mode for roast meat, roast chicken, roast vegetables, frozen pizza, cake, pies and breads.

1 Tap **Upper Oven** and select **Speed Cook** and **Speed Convection** in the cooking mode screen.

2 Set the power level in the display.

3 Set the temperature. Scroll through the numbers on the display, or tab the number pad icon to enter the numbers directly.

4 Set the cook time. Press the arrow key on the right side of the display to set the cook time.

5 Tap **Start**.

Setting the Speed Broil Function

Use this mode for steaks, chicken fillets, fish or seafood.

1 Tap **Upper Oven** and select **Speed Cook** and **Speed Broil** in the cooking mode screen.

2 Set the power level and cook time in the display.

3 Tap **Start**.

Changing the Speed Cook Settings

1 Tab < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous screen without making changes.

To Stop Cooking

Tap **Stop** in the display, and tap **Stop**.

Auto Cook Mode

Use this function to heat common prepared foods without selecting cooking times and power levels. This function has preset programs for 28 food items.

Setting the Auto Cook Mode

1 Tap **Upper Oven** and select **Auto Cook** in the cooking mode screen.

2 Tap a desired menu in the display.

3 Scroll through or tap the letters to find and select an item.

4 Follow the recommendations in the display regarding accessories and rack position.

5 Tap **Start**.

Auto Cook Menu

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

- **1. Bacon** (3-4 or 5-6 slices)
  - **Cookware**: Microwave-safe bacon rack or plate on the glass tray
  - **Food temperature**: Refrigerated
  - **Instructions**: Place bacon slices on a microwave rack for best results. Use a plate lined with paper towels if rack is not available.
- **2. Bagels** (1 or 2-3 bagels)
  - **Cookware**: Metal tray
  - **Food temperature**: Frozen
- **3. Baked Potatoes** (1, 2, 3-4 potatoes (7-9 oz/ea))
  - **Cookware**: Metal tray
  - **Food temperature**: Room
  - **Instructions**: Pierce each potato several times with a fork.
- **4. Brownies** (8" X 8", 9" X 13")
  - **Cookware**: Microwave-safe cookware on the glass tray
  - **Food temperature**: Room
  - **Instructions**: Spray microwave-safe glass or silicone bakeware with cooking spray. Pour batter into bakeware, spreading it evenly. After cooking, allow to rest for a few minutes.
- **5. Cod Fillets** (1 lb)
  - **Cookware**: Metal tray
  - **Food temperature**: Refrigerated
  - **Instructions**: Brush with oil and season with salt and pepper. Turn food over at the beep.
- **6. Corn Dog** (1-2, 3-4)
  - **Cookware**: Metal tray
  - **Food temperature**: Frozen
- **7. Fresh Vegetable** (4-6, 7-9, 10-12, 13-15, 16-20 oz)
  - **Cookware**: Microwave-safe glass or silicone bakeware on the glass tray
  - **Food temperature**: Refrigerated
  - **Instructions**: Add water according to the quantity (4-12 oz: add 2 tbsp water, 13-20 oz: add 4 tbsp water). Cover with vented plastic

wrap. After cooking, stir and let stand for 3 minutes.

- **8. Frozen Chicken Nuggets** (1-2, 3-4 servings (3.5 oz / 100 g per serving))
  - **Cookware**: Metal tray
  - **Food temperature**: Frozen
  - **Instructions**: Turn food over at the beep.
- **9. Frozen Chicken Wings** (1-2, 3-4 servings (3.5 oz / 100 g per serving)
  - **Cookware**: Metal tray
  - **Food temperature**: Frozen
  - **Instructions**: Turn food over at the beep.
- **10. Frozen Fries** (1-2, 3-4 servings (3.5 oz / 100 g per serving)
  - **Cookware**: Metal tray
  - **Food temperature**: Frozen
  - **Instructions**: Turn food over at the beep.
- **11. Frozen Pizza** (Individual: 6", Regular: 12")
  - **Cookware**: Metal tray
  - **Food temperature**: Frozen
- **12. Frozen Soft Pretzels** (1, 2, 3-4 pretzels)
  - **Cookware**: Metal tray
  - **Food temperature**: Frozen
- **13. Frozen Vegetables** (4-6, 7-9, 10-12, 13-15, 16-20 oz)
  - **Cookware**: Microwave-safe bowl on the glass tray
  - **Food temperature**: Frozen
  - **Instructions**: Add water according to the quantity (4-12 oz: add 2 tbsp water, 13-20 oz: add 4 tbsp water). Cover with vented plastic wrap. After cooking, stir and let stand for 3 minutes.
- **14. Frozen Garlic Bread** (1-2, 3-4, 5-6 pieces)
  - **Cookware**: Metal tray
  - **Food temperature**: Frozen
  - **Instructions**: Turn food over at the beep.
- **15. Hamburger**, 1/2" thick (2, 3-4, 5-6 patties)
  - **Cookware**: Metal tray
  - **Food temperature**: Refrigerated
  - **Instructions**: Turn food over at the beep.
- **16. Lamb Chops**, 1/2" thick (6-7 oz) (1, 2, 3-4 chops)
  - **Cookware**: Metal tray
  - **Food temperature**: Refrigerated
  - **Instructions**: Brush with oil and season with salt and pepper. Turn food over at the beep.
- **17. Meat Loaf** (9" X 5")
  - **Cookware**: Microwave-safe glass or silicone bakeware on the glass tray
  - **Food temperature**: Refrigerated
  - **Ingredients**:

    Ground meat: 28 oz / 800 g, Egg (refrigerated: 4 oz / 115 g, Salt: 1/2 tsp / 2 g)
  - **Instructions**: Place meat mixture into microwave-safe 9" x 5" glass or silicone bakeware.
- **18. Nachos** (1-3, 4-6 servings (8 ea / 1 serving))
  - **Cookware**: Metal tray
  - **Food temperature**: Room
- **19. Oatmeal** (1, 2 servings)
  - **Cookware**: Large microwave-safe bowl on the glass tray
  - **Food temperature**: Room
  - **Ingredients**:

    1 Serving: Oats 1/2 cup (40 g), Water or Milk 1 cup (230 g), Salt (Optional) dash

    2 Servings: Oats 1 cup (80 g), Water or Milk 1 1/2 cups (345 g), Salt (Optional) 1/8 tsp
  - **Instructions**: Combine water or milk, salt and oats in a large microwave-safe bowl. Cover with vented plastic wrap. After cooking, let stand for 3 minutes.
- **20. Pork Chops**, 1/2" thick (1, 2, 3-4 chops)
  - **Cookware**: Metal tray
  - **Food temperature**: Refrigerated
  - **Instructions**: Brush with oil and season with salt and pepper. Turn food over at the beep.
- **21. Quinoa** (1, 2 generous servings)
  - **Cookware**: Microwave-safe bowl on the glass tray
  - **Food temperature**: Room
  - **Ingredients**:

    1 Serving: Quinoa 1/2 cup (40 g), Water or Milk 1 cup (230 g), Salt (Optional) dash

    2 Servings: Quinoa 1 cup (80 g), Water or Milk 1 1/2 cups (345 g), Salt (Optional) 1/8 tsp
  - **Instructions**: Combine water or milk, salt and quinoa in a large microwave-safe bowl. Cover with vented plastic wrap. After cooking, let stand for 3 minutes.
- **22. Steak - Ribeye**, 1" thick (14-15 oz) (1, 2 steaks)
  - **Cookware**: Metal tray
  - **Food temperature**: Refrigerated

  - **Instructions**: Brush with oil and season with salt and pepper. Turn food over at the beep.
- **23. Rice** (1/2, 1 cup)
  - **Cookware**: Deep and large microwave-safe bowl on the glass tray
  - **Food temperature**: Room
  - **Ingredients**:

    Rice: 1/2 cup (96 g), 1 cup (192 g)

    Water: 1 cup (230 g), 2 cups (460 g)

    Salt: Optional
  - **Instructions**: Cover with vented plastic wrap. After cooking, let stand for 5-10 minutes.
- **24. Salmon Steak**, 1" thick (1, 2, 3-4 steaks)
  - **Cookware**: Metal tray
  - **Food temperature**: Refrigerated
  - **Instructions**: Brush with oil and season with salt and pepper. Turn food over at the beep.
- **25. Sausage** (1-6 , 7-14 links)
  - **Cookware**: Metal tray
  - **Food temperature**: Refrigerated
  - **Instructions**: Turn food over at the beep.
- **26. Sirloin Steak**, 1" thick (18-21 oz) (1, 2 steaks)
  - **Cookware**: Metal tray
  - **Food temperature**: Refrigerated
  - **Instructions**: Brush with oil and season with salt and pepper. Turn food over at the beep.
- **27. Tenderloin** (3/4 , 1 1/2 lb)
  - **Cookware**: Metal tray
  - **Food temperature**: Refrigerated
  - **Instructions**: Brush with oil and season with salt and pepper. Turn food over at the beep.
- **28. Canned Vegetables** (4-6, 7-9, 10-12, 13-15, 16-20 oz)
  - **Cookware**: Microwave-safe bowl on the glass tray
  - **Food temperature**: Room
  - **Instructions**: Transfer canned vegetables to microwave-safe bowl. Cover with vented plastic wrap. After cooking, stir and let stand for 3 minutes.

⚠ WARNING

- Do not use recycled paper products in the upper oven. They sometimes contain impurities that cause arcing and sparking.
- NEVER use paper products in the convection oven.

Sensor Cook Mode

Use Sensor Cook to heat common microwave-prepared foods without needing to program times and power levels. Sensor Cook has preset programs for 9 food categories. See the Sensor Cook Menu for more information.

About Features

This function reheats favorite foods without selecting cooking times and power levels. The oven automatically determines the required cooking time for each food item. When the internal sensor detects a certain amount of humidity coming from the food, it tells the oven how much longer to heat.

The display shows the remaining heating time. For best results when sensor cooking, follow these recommendations.

- Food cooked with the sensor system should be at normal storage temperature.
- The glass tray and the outside of the container should be dry to assure best cooking results.
- Foods should always be covered loosely with microwavable plastic wrap, waxed paper, or a lid.
- Do not open the door 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.

Appropriate containers and coverings help assure good sensor cooking results.

- Always use microwavable containers and cover them with lids or vented plastic wrap.
- Never use tight-sealing plastic covers. They can prevent steam from escaping and cause food to overcook.
- Match the amount to the size of the container. Fill containers at least half full for best results.
- Be sure the outside of the cooking container and the inside of the upper oven are dry before placing food in the oven. Beads of moisture turning into steam can mislead the sensor.

Setting the Sensor Cook Function

1 Tap **Upper Oven** and select **Sensor Cook** in the cooking mode screen.

2 Select the desired food category.

3 Tap **Start**.

4 When the cook time is over a melody sounds.

To Stop Cooking

Tap **Stop** in the display, and tap **Stop**.

Sensor Cook Menu

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

- **1. Beverage** (1 - 2 cups†)
  - Cookware: Mug or microwave-safe cup on the glass tray
  - Food temperature: Room
  - Instructions: Use microwave safe mug or cup without covering. After cooking, stir to complete reheating.

⚠ CAUTION

- Be careful! The beverage will be very hot. Sometimes liquids heated in cylindrical containers will splash out unexpectedly when the cup is moved.

- **2. Casserole** (10-20 oz)
  - Cookware: Microwave-safe bowl on the glass tray
  - Food temperature: Refrigerated
  - Instructions: Use microwave safe bowl. Cover container with vented plastic wrap. After cooking, let stand for 3 minutes.
- **3. Chicken** (16-20 oz)
  - Cookware: Microwave-safe bowl on the glass tray
  - Food temperature: Refrigerated
  - Instructions: Use microwave safe bowl. Cover container with vented plastic wrap. After cooking, let stand for 3 minutes.
- **4. Pasta** (1/2-2 cups†)
  - Cookware: Microwave-safe bowl on the glass tray
  - Food temperature: Refrigerated (precooked)
  - Instructions: Use microwave safe bowl. Cover container with vented plastic wrap. After cooking, let stand for 3 minutes.
- **5. Pizza** (1-3 slices)
  - Cookware: Microwave-safe bowl on the glass tray
  - Food temperature: Refrigerated
  - Instructions: This is a reheat function for leftover pizza. Use microwave safe plate without covering.
- **6. Plate of food** (1 serving)
  - Cookware: Microwave-safe bowl on the glass tray
  - Food temperature: Refrigerated
  - Instructions: Use microwave safe plate. Cover container with vented plastic wrap. After cooking, let stand for 3 minutes.
- **7. Rice** (1/2-2 cups†)
  - Cookware: Microwave-safe bowl on the glass tray
  - Food temperature: Refrigerated (precooked)
  - Instructions: Use microwave safe bowl. Cover container with vented plastic wrap. After cooking, let stand for 3 minutes.
- **8. Soup** (1-4 cups†)
  - Cookware: Microwave-safe bowl on the glass tray
  - Food temperature: Room
  - Instructions: Use microwave safe bowl. Cover container with vented plastic wrap. After cooking, let stand for 3 minutes.
- **9. Vegetable** (1-4 cups†)
  - Cookware: Microwave-safe bowl on the glass tray
  - Food temperature: Refrigerated
  - Instructions: Use microwave safe bowl. Cover container with vented plastic wrap. After cooking, let stand for 3 minutes.

⚠ WARNING

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

† 8 oz (240 ml) per cup

Operating the Lower Oven

Before Using the Oven

NOTE

- Because the oven temperature cycles, an oven thermometer placed in the oven cavity may not show the same temperature that is set on the oven.
- It is normal for the convection fan to run while preheating during a regular bake cycle.
- The convection fan motor may run periodically during a regular bake cycle.
- If the door is left open for longer than 30 seconds during baking, the heater turns off. The heater turns back on automatically once the door is closed.
- Avoid opening the oven door more than necessary during use. This helps the oven maintain temperature, prevents unnecessary heat loss, and saves on energy use.

Oven Vent

Areas near the vent may become hot during operation and may cause burns. Avoid placing plastics near the vent as heat may distort or melt the plastic.

It is normal for steam to be visible when cooking foods with high moisture content.

⚠ WARNING

- Do not block the vent opening at the bottom of the oven.

Using Heavy Duty Racks and Offset Rack

The racks have a turned-up back edge that prevents them from being pulled out of the oven cavity.

⚠ CAUTION

- Reposition oven racks before turning the oven on to prevent burns.
- Do not cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.
- Only arrange oven racks when the oven is cool.
- Do not place objects heavier than 33 lb (15 kg) on the racks. Do not place heavy objects on the corners of the racks. Doing so can damage the racks.
- When using the Menu Recommendation function, do not place the offset rack in the first or second rack position from the bottom.

Removing Racks

1. Pull the rack straight out until it stops.
2. Lift the front of the rack and pull it out.

Replacing Racks

1. Place the end of the rack on the support.
2. Tilt the front end up and push the rack in.

Using Gliding Oven Racks

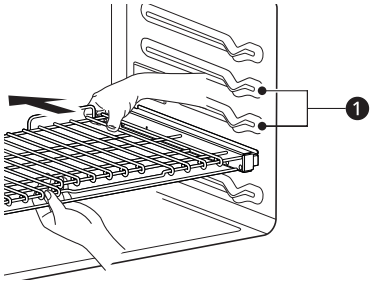
The gliding racks slide in and out on a frame. This keeps heavy cookware level and prevents it from sliding forward when the rack is completely extended.

⚠ CAUTION

- Place oven racks in the desired location before turning on the oven to avoid burns.
- Do not cover the racks with aluminum foil, or any other material, or place anything on the bottom of the oven. Doing so will result in poor baking and may damage the oven bottom.

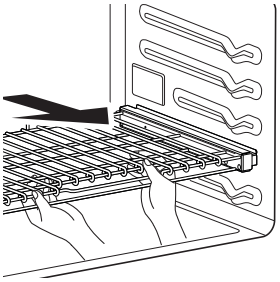
Installing Gliding Racks

1. Start with the rack in the closed position. Hold the rack with one hand at the center front and the other hand at the back right corner.
2. Carefully insert the rack between the rack guides, and slide it back until the shelf drops into place.



❶ Rack guides

3 Once the rack is secured in the back, pull the entire rack forward until the rack locks into place.

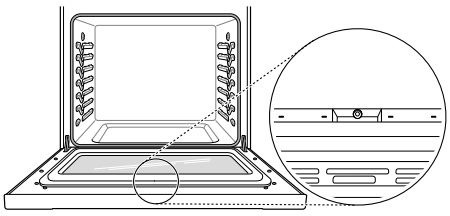


Removing Gliding Racks

1 With the rack in the closed position, grasp the front of the rack and frame and lift it. Slowly push the rack towards the back wall until it is free of the rack stop.

2 After disengaging the rack stop, lift the back of the rack and pull the rack and frame out between the rack guides.

Camera



Before Using Camera

⚠ WARNING

- To avoid burns or other injuries, make sure the oven and oven door are cool before cleaning them.

⚠ CAUTION

- Do not use harsh, etching, abrasive cleaners or sharp metal scrapers to clean the oven door glass because they can scratch the surface. This may cause the camera recognition to perform poorly.

NOTE

- Before using the camera function, clean the oven door glass.
- If the oven door glass is dirty, run the Self Clean function.
- The Camera function does not operate when the oven is in a cleaning mode.
- The LED in the door stays on while the camera function is operating.

Menu Recommendation

The camera in the oven can recognize food and recommend techniques, cook times and temperatures. If the Camera function and the Menu Recommendation function are On, the oven automatically displays recommendations when you put food items in the oven and close the door.

Using Menu Recommendation

1 Put food items in the oven and close the door.

2 After the camera recognizes the item, the display shows the recommended options.

3 Select a category to filter the options.

4 Scroll through or tap the letters to find and select an item.

5 Follow the recommendations in the display regarding accessories and rack position.

NOTE

- After the camera recognizes the food item, follow the Auto Cook Guide for details.
- If the camera does not recognize the food, follow the instructions in the camera setting menu on the oven.
  - Place the food in the center of the rack on the provided accessories.
  - Clean the oven door glass around the camera if it is dirty.
  - If the menu matching issue persists, check the available menus in Auto Cook.
- The Menu Recommendation function does not operate if the oven is in any cooking mode or cleaning mode.
- The recognition rate may be affected by the container and accessories used. For best results, use the accessories provided by LG.
- The recognition rate is affected by food size, shape, and condition before cooking. For best results, follow the Auto Cook Guide.

RealTime View

See video from inside the oven while cooking using the **LG ThinQ** application. You can also take photos. The appliance must be connected to a home Wi-Fi network and the **LG ThinQ** application to use the RealTime View function.

Using RealTime View

1 Run the **LG ThinQ** application on a smartphone.

2 Select the connected oven to operate.

3 Tap "**RealTime View**".

4 Tap the ⓟ icon on the screen.

5 If the application is connected to the oven, the inside of the product can be seen on a smartphone.

NOTE

- If the inside of the product is not clearly visible through the camera, clean the oven door glass near the camera lens.
- If the Wi-Fi is not connected, data charges may apply.
- If the network signal is not strong enough, the video could lag.
- You may appear on screen if using the oven during monitoring.
- You can monitor the oven in real time, even when the LCD is turned off in the standby mode.
- If the oven is empty or the food is not placed appropriately, the screen in the app may not display clearly.
- The surrounding wireless environment can make the wireless network service run slowly.

Cook Record

The camera can record the cooking process and make a time-lapse video. The appliance must be connected to a home Wi-Fi network and the **LG ThinQ** application to use the Cook Record function.

Using Cook Record

1 Run the **LG ThinQ** application on a smartphone.

2 Select the connected oven to operate.

3 Turn on the Cook Record function.

4 Select the desired video time: 5 seconds, 10 seconds or 20 seconds.

5 Cook while the oven is connected to Wi-Fi.

6 After the end of the cook, the time-lapse video is saved.

NOTE

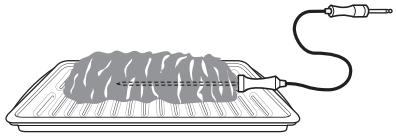
- If the Wi-Fi connection of the product is unstable, the camera may not operate properly.
- Shots will be captured starting at least 4 minutes into the cook time. Videos are stored for 72 hours, and up to 10 videos can be stored at once.
- Videos are stored in the **LG ThinQ** app. They can be saved to the smartphone's album or shared.

Meat Probe

The meat probe accurately measures the internal temperature of meat, poultry and casseroles. It is available on Bake, Convection Bake, Convection Roast, Air Roast, or some menus of Auto Cook. Always unplug and remove the meat probe from the oven when removing food. Before using, insert the probe into the center of the thickest part of the meat or into the inner thigh or breast of poultry, away from fat or bones. Place food in the oven and connect the meat probe to the jack. Keep the probe as far away from heat sources as possible.

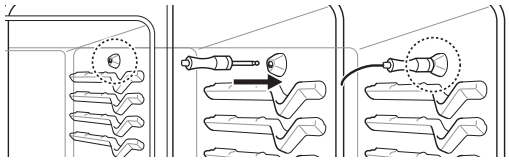
Setting the Meat Probe Function

1 Insert the meat probe into the meat.



2 Connect the meat probe to the jack.

- **Probe connected** appears in the display and the probe icon appears at the top of the display.



To Cook Using the Meat Probe Function

1 Select cook mode. Probe is available on **Bake**, **Convection Bake**, **Convection Roast** and **Air Roast**.

2 Tap **Probe** and set the desired cook temperature by tapping the +/- button, tapping the bar, or dragging the bar. You can also use the number pad icon to set the cook temperature directly.

3 When you have selected the desired cook settings, tap **Start** at the bottom right to begin cooking.

4 Press the **START** button.

To Stop Cooking

1 Tap **Stop** at the bottom right of the screen.

- A pop-up notification appears on the display.

2 Tap **Stop** on the pop-up.

NOTE

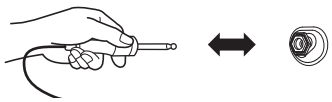
- The default probe temperature is 150 °F (65 °C), but can be changed to any temperature between 80 °F (30 °C) and 210 °F (95 °C). The display shows the changing probe temperature. When the set probe temperature is reached, the oven shuts off automatically.
- To avoid breaking the probe, make sure food is completely defrosted before inserting.

IMPORTANT NOTE

Tap the **Stop** button to cancel cooking with the probe at any time. To avoid breaking the probe, make sure food is completely defrosted before inserting.

⚠ CAUTION

- Always use an oven mitt to remove the temperature probe. Do not touch the broil element. Failure to obey this caution can result in severe personal injury.
- To avoid damage to the meat probe, do not use tongs to pull on the probe when removing it.
- Do not store the meat probe in the oven.
- Do not pull the wire to remove the probe. Hold the probe head, not the wire, when inserting or removing the probe.



Bake

Bake is used to prepare foods such as pastries, breads and casseroles.

The oven can be programmed to bake at any temperature from 170 °F (80 °C) to 550 °F (285 °C). The default temperature is 350 °F (175 °C). The meat probe can also be used with this mode.

Setting the Bake Mode

1 Tap **Lower Oven** in the cooking mode screen.

2 Tap **Manual Cook** and scroll to select **Bake**.

3 Tap < or drag the option card to set the cook options.

4 Tap **Temperature** and set the desired cook temperature by tapping the +/- button, tapping the bar, or dragging the bar. You can also use the number pad icon to set the cook temperature directly.

5 If desired, tap **Cook Time** or **Start at** to set the cook time or cooking start time.
You can also use the number pad icon to set the cooking temperature directly.

6 Tap **When Finished** to add a function after cooking is complete.

- **Keep Warm**: Keeps the food warm after cooking is complete.
- **Stay On**: Continues the previously selected cooking mode after cooking is complete.
- **Turn Off**: Turns off automatically when cooking is complete, without any additional functions operating.

7 When you have selected the desired cook settings, tap **Start** at the bottom right to begin cooking.

8 A chime sounds once preheating is complete.

9 A chime sounds at the end of the set cook time and a notification appears in the display.

10 Tap **Done** to complete cooking. If needed, you can tap **+ Cook Time** to continue cooking, or tap **Keep Warm** to maintain the food at serving temperature.

Changing the Cook Settings

1 Tap < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous screen without making changes.

To Stop Cooking

1 Tap **Stop** at the bottom right of the screen.

- A pop-up notification appears on the display.

2 Tap **Stop** on the pop-up.

Baking Pans

- When baking in **Bake** modes, use baking pans with a dark metal or coated surface.
- When baking with **Convection Bake**, you can also use baking pans with a bright metal surface.
- Always place cake pans in the middle of the tray or oven rack.
- When baking with **Bake**, you can place two baking pans side by side in the oven for a baking time that is only slightly longer.

NOTE

- If no cook time is set, the oven turns off automatically after 12 hours.

Tips for Baking

Results of Baking	Possible Cause	Solution
The cake base is too light	Wrong oven rack position	Use a dark baking tin or put the cake one rack lower down.

Results of Baking	Possible Cause	Solution
Cake collapses (turns lumpy, soggy)	Oven temperature too high	Set the temperature slightly lower.
	Baking time too short	Set a longer baking time. The baking time cannot be reduced by setting a higher temperature.
	Mixture contains too much liquid	Use less liquid. Follow instructions for dough mixing times, especially when using kitchen appliances.
Cakes are too dry	Oven temperature too low	Next time set a slightly higher temperature.
	Baking time too long	Set a slightly shorter baking time.
Cakes are browned unevenly	Baking temperature too high and baking time too short	Set a slightly lower baking temperature and a slightly longer baking time.
	Mixture unevenly distributed	Distribute the mixture evenly over the baking tray/tin.
Baking time too long	Temperature too low	Next time set a slightly higher temperature.

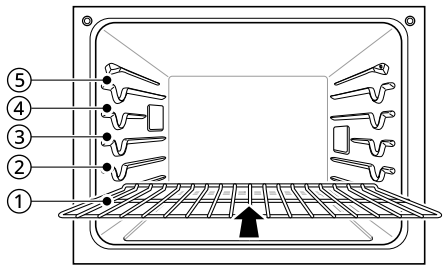
Recommended Baking Guide

Rack and Pan Placement

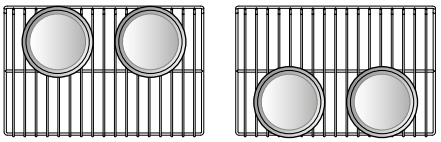
Baking results will be better if baking pans are centered in the oven as much as possible. If cooking on multiple racks, place the oven racks in the positions shown.

Multiple-rack cooking saves time and energy. Whenever possible, cook foods requiring the same cooking temperature together in one oven.

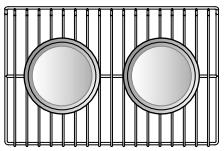
If baking with more than one pan, place the pans so that each one has at least 1" (25 mm) to 1 1/2" (38 mm) of air space around them.



Multiple Rack Position



Single Rack Position



Baking Rack Guide

Type of Food	Rack Position
Angel food cake, frozen pies	③
Bundt or pound cakes	②
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	③
Casseroles	②
Turkey, roasts, or ham	①

Type of Food	Rack Position
Frozen pizza	③
Roast chicken	②

NOTE

- When baking cakes and cookies on multiple racks, use the Convection Bake mode and place racks in positions ② and ④.

Convection Bake and Roast

The convection system uses a fan to circulate the heat evenly within the oven. Improved heat distribution allows for even cooking and excellent results while cooking with single or multiple racks.

The Convection Roast feature is designed to give optimum roasting performance. Convection Roast combines cooking with the convection fan to roast meats and poultry. The heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying moist on the inside. Convection roasting is especially good for large tender cuts of meat, uncovered.

Setting the Convection Bake and Roast Mode

1 Tap **Lower Oven** in the cooking mode screen.

2 Tap **Manual Cook** and scroll to select **Convection Bake** or **Convection Roast**.

3 Tap < or drag the option card to set the cook options.

4 Tap **Temperature** to set the desired cooking temperature by tapping the +/- button, tapping the bar, or dragging the bar.
You can also use the number pad icon to set the cooking temperature directly.

5 If desired, tap **Cook Time** or **Start at** to set the cook time or cooking start time.
You can also use the number pad icon to set the cooking time directly.

6 Tap **When Finished** to add a function after cooking is complete.

- **Keep Warm**: Keeps the food warm after cooking is complete.
- **Stay On**: Continues the previously selected cooking mode after cooking is complete.
- **Turn Off**: Turns off automatically when cooking is complete, without any additional functions operating.

7 When you have selected the desired cook settings, tap **Start** at the bottom right to begin cooking.

8 A chime sounds once preheating is complete.

9 A chime sounds at the end of the set cook time and a notification appears in the display.

10 Tap **Done** to complete cooking. If needed, you can tap **+ Cook Time** to continue cooking, or tap **Keep Warm** to maintain the food at serving temperature.

NOTE

- If no cook time is set, the oven turns off automatically after 12 hours.
- The heating elements and fan turn off if the door is opened. They turn on again after the door is closed.
- The oven fan runs while convection baking and convection roasting. The fan stops when the door is opened. In some cases, the fan may shut off during a convection bake cycle.

Changing the Cook Settings

1 Tap < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous screen without making changes.

To Stop Cooking

1 Tap **Stop** at the bottom right of the screen.

- A pop-up notification appears on the display.

2 Tap **Stop** on the pop-up.

Tips for Convection Baking

- Use Convection Bake for faster and more even multiple-rack cooking of pastries, cookies, muffins, biscuits, and breads of all kinds.
- Bake cookies and biscuits on pans with no sides or very low sides to allow heated air to circulate around the food. Food baked on pans with a dark finish will cook faster.
- When using Convection Bake, place the oven racks in the positions suggested in the charts in this manual.
- Multiple oven rack cooking may slightly increase cook times for some foods.

Tips for Convection Roasting

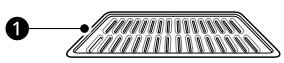
The Convection Roast feature is designed to give optimum roasting performance. Convection Roast combines cooking with the convection fan to roast meats and poultry. The heated air circulates around the food from all sides, sealing in juices and flavors. Foods are crispy brown on the outside while staying moist on the inside. Convection roasting is especially good for large tender cuts of meat, uncovered.

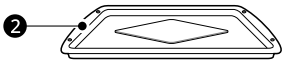
Use a broiler pan and grid when preparing meats for convection roasting. The broiler pan catches grease spills and the grid helps prevent grease splatters.

1 Place the oven rack in the recommended position.

2 Place the grid in the broiler pan.

3 Place the broiler pan on the oven rack.





❶ Grid

❷ Broiler Pan

⚠ CAUTION

- Do not cover the roasting rack with aluminum foil.
- Position food (fat side up) on the roasting rack.
- Pressing the **POWER** button during cooking clears all settings.

Broil

The Broil function uses intense heat from the upper heating element to cook food. Broiling works best for tender cuts of meat, fish, and thinly cut vegetables.

Some models may feature a hybrid broiler consisting of an inner broiler that utilizes a carbon heating element which provides instantaneous heat, and a traditional outer broiling element. During normal broiler operation, it is normal for either element to cycle off intermittently.

⚠ CAUTION

- Do not cover the oven rack with aluminum foil. Doing so will cause a fire.
- Should an oven fire occur, leave the oven door closed and turn the oven off. If the fire continues, throw baking soda on the fire or use a fire extinguisher.
- DO NOT put water or flour on the fire. Flour may be explosive and water can cause a grease fire to spread and cause personal injury.
- When using your broiler, the temperature inside the oven will be extremely high. Take care to avoid possible burns by:
  - Keeping the door closed when broiling
  - Always wearing oven mitts when inserting or removing food items

NOTE

- This appliance is designed for closed-door broiling. Close the door to set the Broil function. If the door is open, the Broil function cannot be set and **Close the door to start cooking** appears on the display. Close the door and reset the Broil function. If the door is opened during

broiling, the broil burner turns off after five seconds. The broiler turns back on automatically once the door is closed.

Setting the Broil Mode

1 Tap **Lower Oven** in the cooking mode screen.

2 Tap **Manual Cook** and scroll to select **Broil**.

3 Tap < or drag the option card to set the cook options.

4 Tap **Temperature** and select the desired cook temperature: **Low**, or **High**.

5 If desired, tap **Cook Time** or **Start at** to set the cook time or cooking start time.
You can also use the number pad icon to set the cooking time directly.

6 Tap **When Finished** to add a function after cooking is complete.
- **Keep Warm**: Keeps the food warm after cooking is complete.
- **Turn Off**: Turns off automatically when cooking is complete, without any additional functions operating.

7 When you have selected the desired cook settings, tap **Start** at the bottom right to begin cooking.

8 A chime sounds at the end of the set cook time and a notification appears in the display.

9 Tap **Done** to complete cooking. If needed, you can tap **+ Cook Time** to continue cooking, or tap **Keep Warm** to maintain the food at serving temperature.

NOTE
- If the cook time is not set, the oven automatically turns off after 3 hours.
- The heating elements and fan turn off if the door is opened. They turn on again after the door is closed.

Changing the Cook Settings

1 Tap < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous screen without making changes.

To Stop Cooking

1 Tap **Stop** at the bottom right of the screen.
- A pop-up notification appears on the display.

2 Tap **Stop** on the pop-up.

Tips for Reducing Smoke

Due to the intense heat associated with broiling, it is normal to experience smoke during the cooking process. This smoke is a natural byproduct of searing and should not cause you to worry. If you are experiencing more smoke than you are comfortable with, use the following tips to reduce the amount of smoke in your oven.

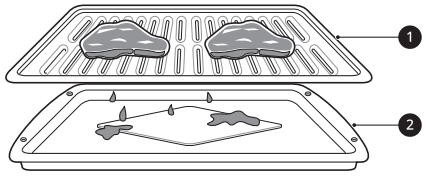
- Always use a broiler pan. Do not use saute pans or regular baking sheets for safety reasons.
- The broiler pan should always be thoroughly cleaned and at room temperature at the beginning of cooking.
- Always run your cooktop ventilation system or vent hood during broiling.
- Keep the interior of your oven as clean as possible. Leftover debris from prior meals can burn or catch fire.
- Avoid fatty marinades and sugary glazes. Both of these will increase the amount of smoke you experience. If you would like to use a glaze, apply it at the very end of cooking.

- If you are experiencing significant smoke with any food item, consider:
  - Lowering the broiler to the **Low** setting.
  - Lowering the rack position to cook the food farther away from the broiler.
  - Using the **High** broil setting to achieve the level of searing you desire, and then either switching to the **Low** broil setting, or switching to the Medium broil setting.
- As a rule, fattier cuts of meat and fish will produce more smoke than leaner items.
- Adhere to the guidelines in the **Recommended Broiling Guide** section whenever possible.

Recommended Broiling Guide

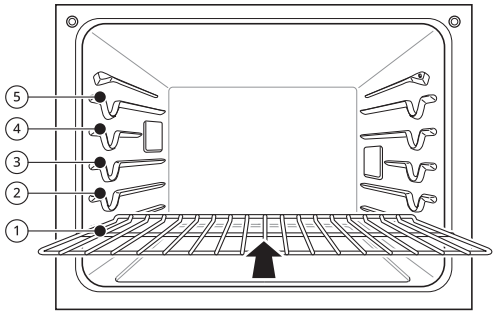
The size, weight, thickness, starting temperature, and your preference of doneness will affect broiling times.

This guide is based on meats at refrigerator temperature. For best results when broiling, use a pan designed for broiling.



❶ Grid

❷ Broiler pan



Food	Quantity and/or Thickness	Rack Position	First Side Time (min.)	Second Side Time (min.)	Comments
Ground Beef	1 lb (9 patties) 1/2 to 3/4" thick	⑤	4-6	3-4	Space evenly. Up to 9 patties may be broiled at once.

Food	Quantity and/or Thickness		Rack Position	First Side Time (min.)	Second Side Time (min.)	Comments
Beef Steaks	1" thick 1 to 1 1/2 lb	Rare	④	6	2-3	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
		Medium	④	7	2-3	
		Well done	④	8	3-4	
	1 1/2" thick 2 to 2 1/2 lb	Rare	④	10	4-6	
		Medium	④	12	6-8	
		Well done	④	14	8-10	
Chicken	1 whole, 2 to 2 1/2 lb, split lengthwise		③	20	6-8	Broil skin-side-down first.
	2 Breasts		③	20	6-10	
Lobster Tails	2–4 10 to 12 oz each		③	12-14	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	1/4 to 1/2" thick		④ or ⑤	5-6	3-4	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	1/2" thick		④	5	3-5	Increase time 5 to 10 minutes per side for 1 1/2" thick or home-cured ham.
Pork Chops Well done	2 (1/2" thick)		④ or ⑤	7	6-8	Slash fat.
	2 (1" thick) about 1lb.		④ or ⑤	9-10	7-9	
Lamb Chops	2 (1" thick) about 10 to 12 oz	Medium	④	6	4-6	Slash fat.
		Well done	④	8	7-9	
	2 (1 1/2" thick) about 1lb	Medium	④	11	9	
		Well done	④	13	9-11	
Salmon Steaks	2 (1" thick)		④ or ⑤	8	3-4	Grease pan. Brush steaks with melted butter.
	4 (1" thick) about 1 lb		④ or ⑤	9	4-6	

- This guide is only for reference. Adjust cook time according to your preference.

NOTE

- The USDA advises that consuming raw or undercooked fish, meat, or poultry can increase your risk of food-borne illness.

NOTE

- The USDA has indicated the following as safe minimum internal temperatures for consumption:
  - Ground beef: 160 °F (71.1 °C)
  - Poultry: 165 °F (73.9 °C)
  - Beef, veal, pork, or lamb: 145 °F (62.8 °C)
  - Fish / Seafood: 145 °F (62.8 °C)

Tips for Broiling

Beef

- Steaks and chops should always be allowed to rest for five minutes before being cut into and eaten. This allows the heat to distribute evenly through the food and creates a more tender and juicy result.
- Pieces of meat that are thicker than two inches should be removed from the refrigerator 30 minutes prior to cooking. This will help them cook more quickly and evenly, and will produce less smoke when broiling. Cooking times will likely be shorter than the times indicated in the Broiling Chart.
- For bone-in steaks or chops that have been frenched (all meat removed from around the bone), wrap the exposed sections of bone in foil to reduce burning.

Seafood

- When broiling skin-on fish, always use the Lo broil setting and always broil the skin side last.
- Seafood is best consumed immediately after cooking. Allowing seafood to rest after cooking can cause the food to dry out.
- It is a good idea to rub a thin coating of oil on the surface of the broiling pan before cooking to reduce sticking, especially with fish and seafood. You can also use a light coating of non-stick pan spray.

Vegetables

Toss your vegetables lightly in oil before cooking to improve browning.

Air Fry

This feature automatically increases the entered temperature by 45 °F (25 °C) for optimal performance when using Air Fry.

The Air Fry mode on the lower oven can be programmed to cook at any temperature from 300 °F (150 °C) to 500 °F (260 °C). The default temperature is 400 °F (205 °C).

The Air Fry function is specially designed for oil-free frying.

Setting the Air Fry Mode

1 Tap **Lower Oven** in the cooking mode screen.

2 Tap **Manual Cook** and scroll to select **Air Fry**.

3 Tap 3 or drag the option card to set the cook options. Tap **Temperature** and set the desired cook temperature by tapping the +/- button, tapping the bar, or dragging the bar. You can also use the number pad icon to set the cooking temperature directly.

4 If desired, tap **Cook Time** or **Start at** to set the cook time or cooking start time.
You can also use the number pad icon to set the cooking time directly.

5 Tap **When Finished** to add a function after cooking is complete.

- **Keep Warm**: Keeps the food warm after cooking is complete.
- **Stay On**: Continues the previously selected cooking mode after cooking is complete.

- **Turn Off**: Turns off automatically when cooking is complete, without any additional functions operating.

6 When you have selected the desired cook settings, tap **Start** at the bottom right to begin cooking.

7 A chime sounds at the end of the set cook time and a notification appears in the display.

8 Tap **Done** to complete cooking. If needed, you can tap **+ Cook Time** to continue cooking, or tap **Keep Warm** to maintain the food at serving temperature.

Changing the Cook Settings

1 Tap < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous screen without making changes.

To Stop Cooking

1 Tap **Stop** at the bottom right of the screen.

- A pop-up notification appears on the display.

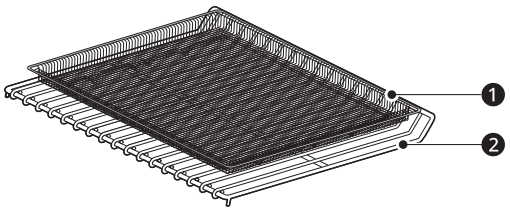
2 Tap **Stop** on the pop-up.

NOTE

- No preheating is required when using the Air Fry mode.
- If cooking multiple batches, the later batches may take less time to cook.
- Wet batters and coatings will not crisp or set when using the Air Fry mode.

Tips for Air Fry

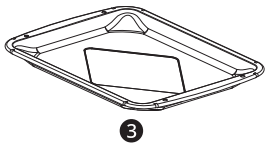
- For best results, use the provided air fry tray.
  - The mesh section of the air fry tray can be cleaned in a dishwasher.



❶ Air Fry Tray

❷ Heavy Duty Rack

- If you don't have the air fry tray, place food on a wire rack inside a foil-lined broiler pan.



❸ Broiler Pan

- For best results, cook food on a single rack placed in positions suggested in the chart in this manual.
- Spread the food out evenly in a single layer.
- Use either the optional air fry tray available from LG or a dark baking tray with no sides or short sides that does not cover the entire rack. This allows for better air circulation.
- If desired, spray the baking tray or air fry tray with a pan spray. Use an oil that can be heated to a high temperature before smoking, such as avocado, grapeseed, peanut or sunflower oil.
- Place a foil-lined baking tray on a rack in position 1 to catch the oil falling from the food. For high-fat foods like chicken wings, add a few sheets of parchment paper to absorb the fat.
- Check food often and shake it or turn it over for crisper results.
- Prepared frozen foods may cook faster with the Air Fry mode than stated on the package. Reduce the cooking time by about 20 percent, check food early, and adjust cooking time as needed.
- Use a food thermometer to make sure food has reached a safe temperature for consumption. Eating undercooked meats can increase your risk of food-borne illness.
- For the crispiest results, dredge fresh chicken wings or tenders in seasoned flour. Use 1/3 cup flour for 2 pounds of chicken.

Recommendations When Air Frying High-Fat Foods

Foods high in fat will smoke when using the Air Fry mode. For best results, follow these recommendations when air frying foods that are high in fat, such as chicken wings, bacon, sausage, hot dogs, turkey legs, lamb chops, ribs, pork loin, duck breasts, or some plant-based proteins.

⚠ CAUTION

- Never cover slots, holes, or passages in the oven bottom or cover entire racks with materials such as aluminum foil. Doing so blocks airflow through the oven and can result in carbon monoxide poisoning. Aluminum foil can also trap heat, causing a fire hazard or poor oven performance.

- Turn on your exhaust hood at a high fan setting before you start Air Fry and leave it on for 15 minutes after you're done.
- Open a window or sliding glass door, if possible, to make sure the kitchen is well-ventilated.
- Clean the grease filters on your exhaust hood regularly.
- Keep the oven free from grease buildup. Wipe down the interior of the oven before and after air frying (once the oven has cooled).
- Run oven cleaning cycles (**EasyClean** or **SelfClean**) regularly, depending on how often and what types of food you **Air Fry**.
- Avoid opening the oven door more than necessary to help maintain the oven temperature, prevent heat loss, and save energy.
- Air-frying fresh chicken pieces such as wings or drumsticks with the skin left on can produce smoke as the fat renders at high temperatures. If the smoke is excessive, use the Convection Roast mode instead of Air Fry.

Recommended Air Frying Guide

- Arrange food evenly in a single layer.
- Put a foil-lined baking pan on a rack in position ② to catch drips. If needed, add parchment paper to absorb oil and reduce smoking.
- Flip food over during cooking to avoid burning it.

† High-fat items may produce more smoke when cooked using Air Fry. For less smoke, cook using Convection Roast mode.

Recommended Items	Quantity (oz)	Temp. (°F)	Rack Position	Time	Guide
POTATOES-Frozen					
Frozen French Fries (Shoestring)	20	425	③	15-25	
Frozen French Fries (Crinkle cut, 10x10 mm)	35	400	③	18-28	
Frozen Sweet Potato Fries	25	400	③	15-25	
Frozen Tater Tots	50	425	③	18-28	
Frozen Hash Browns	40	425	③	18-28	
POTATOES-Fresh/Homemade					
Homemade French Fries (10x10 mm)	25	425	③	20-30	Cut the potatoes and soak for 30 minutes in hot tap water. Drain and pat dry.Brush or lightly spray with 3 tbsp. of oil. Add salt and pepper to taste.
Homemade Potato Wedges	60	425	③	30-40	

Recommended Items	Quantity (oz)	Temp. (°F)	Rack Position	Time	Guide
CHICKEN-Frozen					
Frozen Chicken Nuggets, Crispy	30	400	③	15-25	
Frozen Chicken Strips	35	400	③	25-35	
Frozen Hot Wings, Bone-in	50	400	③	25-35	
CHICKEN-Fresh, Skin on					
Fresh Chicken Wings†	40	450	③	25-35	Brush or lightly spray with 1 tbsp. of oil. Add salt and pepper to taste.
Fresh Chicken Drumsticks†	70	450	③	30-40	
Thighs	40	450	③	25-35	
Breasts	40	450	③	25-35	
OTHER					
Frozen Onion Rings, Breaded	20	400	③	15-25	
Frozen Spring Rolls (0.7 oz each)	45	400	③	15-25	
Thin Sausage (2.5 oz each, diameter 0.8")	90	400	③	15-25	
Frozen Coconut Shrimp	25	400	③	15-25	Brush or lightly spray the surface of food with oil.
Fresh Scallops on the half shell (35.3 oz)	35	400	③	15-25	Melt 4 tbsp. of butter and brush on scallops. Mix 1/2 cup bread crumbs, 1 tbsp. minced garlic, 1/4 cup grated parmesan cheese and season to taste. Sprinkle mixture over scallops.
Fresh Shrimp	50	400	③	15-25	
Mixed Vegetables	35	425	③	13-23	Brush or lightly spray with 4 tbsp. of olive oil. Add salt and pepper to taste.

Air Roast

Air Roast is a quick and convenient way to roast without preheating.

The Air Roast mode can be programmed to cook at any temperature from 300 ℉ (150 ℃) to 550 ℉ (285 ℃). The default temperature is 400 ℉ (205 ℃). The meat probe can also be used with this mode.

Setting the Air Roast Mode

1. Tap **Lower Oven** in the cooking mode screen.
2. Tap **Manual Cook** and scroll to select **Air Roast**.

3 Tap < or drag the option card to set the cook options. Tap **Temperature** and set the desired cook temperature by tapping the +/- button, tapping the bar, or dragging the bar. You can also use the number pad icon to set the cook temperature directly.

4 If desired, tap **Cook Time** or **Start at** to set the cook time or cooking start time. You can also use the number pad icon to set the cook time directly.

5 Tap **When Finished** to add a function after cooking is complete.

- **Keep Warm**: Keeps the food warm after cooking is complete.
- **Stay On**: Continues the previously selected cooking mode after cooking is complete.
- **Turn Off**: Turns off automatically when cooking is complete, without any additional functions operating.

6 When you have selected the desired cook settings, tap **Start** at the bottom right to begin cooking.

7 A chime sounds at the end of the set cook time and a notification appears in the display.

8 Tap **Done** to complete cooking. If needed, you can tap **+ Cook Time** to continue cooking, or tap **Keep Warm** to maintain the food at serving temperature.

Changing the Cook Settings

1 Tap < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous screen without making changes.

To Stop Cooking

1 Tap **Stop** at the bottom right of the screen.

- A pop-up notification appears on the display.

2 Tap **Stop** on the pop-up.

Pizza

This system is designed to give the optimum cooking performance for pizza by automatically selecting a combination of the broil and bake heating systems.

Setting the Pizza Mode

1 Tap **Lower Oven** in the cooking mode screen.

2 Tap **Manual Cook** and scroll to select **Pizza**.

3 Tap < or drag the option card to set the cook options.

4 Tap **Temperature** and set the desired cook temperature by tapping the +/- button, tapping the bar, or dragging the bar. You can also use the number pad icon to set the cook temperature directly.

5 If desired, tap **Cook Time** or **Start at** to set the cook time or cooking start time. You can also use the number pad icon to set the cook time directly.

6 Tap **When Finished** to add a function after cooking is complete.

- **Keep Warm** : Keeps the food warm after cooking is complete.
- **Stay On** : Continues the previously selected cooking mode after cooking is complete.
- **Turn Off** : Turns off automatically when cooking is complete, without any additional functions operating.

7 When you have selected the desired cook settings, tap **Start** at the bottom right to begin cooking.

8 A chime sounds once preheating is complete.

9 A chime sounds at the end of the set cook time and a notification appears in the display.

10 Tap **Done** to complete cooking. If needed, you can tap **+ Cook Time** to continue cooking, or tap **Keep Warm** to maintain the food at serving temperature.

NOTE

- Preheating is necessary for better cooking results.
- Place the food in the oven after preheating.
- Rotate frozen pizzas halfway through cooking. Extend the cooking time as needed to meet the desired level of doneness.

Changing the Cook Settings

1 Tap < at the middle right of the screen.

2 Tap option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous screen without making changes.

To Stop Cooking

1 Tap **Stop** at the bottom right of the screen.

2 A pop-up notification appears on the display. Tap **Stop**.

Frozen Meal

The Frozen Meal function is specially designed for cooking frozen prepared meals.

No preheating is required when using the Frozen Meal mode.

Setting the Frozen Meal Mode

1 Tap **Lower Oven** in the cooking mode screen.

2 Tap **Manual Cook** and scroll to select **Frozen Meal**.

3 Tap < or drag the option card to set the cook options. Tap **Temperature** and set the desired cook temperature by tapping the +/- button, tapping the bar, or dragging the bar. You can also use the number pad icon to set the cook temperature directly.

4 If desired, tap **Cook Time** or **Start at** to set the cook time or cooking start time. You can also use the number pad icon to set the cook time directly.

5 Tap **When Finished** to add a function after cooking is complete.

- **Keep Warm**: Keeps the food warm after cooking is complete.
- **Stay On**: Continues the previously selected cooking mode after cooking is complete.
- **Turn Off**: Turns off automatically when cooking is complete, without any additional functions operating.

6 When you have selected the desired cook settings, tap **Start** at the bottom right to begin cooking.

7 A chime sounds at the end of the set cook time and a notification appears in the display.

8 Tap **Done** to complete cooking. If needed, you can tap **+ Cook Time** to continue cooking, or tap **Keep Warm** to maintain the food at serving temperature.

Changing the Cook Settings

1 Tap < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to apply the modified settings to your recipe.

To Stop Cooking

1 Tap **Stop** at the bottom right of the screen.
- A pop-up notification appears on the display.

2 Tap **Stop** on the pop-up.

Warm

This function will maintain an oven temperature of less than 200 ℉ (93 ℃). It will keep cooked food warm for serving up to 3 hours after cooking has finished.

Setting the Warm Mode

1 Tap **Lower Oven** in the cooking mode screen.

2 Tap **Manual Cook** and scroll to select **Warm**.

3 Select the desired temperature: **Low**, **Medium**, or **High**.

4 If desired, tap **Cook Time** or **Start at** to set the cook time or cooking start time.You can also use the number pad icon to set the cooking time directly.

5 Tap **When Finished** to add a function after cooking is complete.
- **Keep Warm** : Keeps the food warm after cooking is complete.
- **Stay On** : Continues the previously selected cooking mode after cooking is complete.

6 When you have selected the desired cook settings, tap **Start** at the bottom right to begin cooking.

7 Tap **Done** to complete cooking. If needed, you can tap **+ Cook Time** to continue cooking.

Changing the Warm Settings

1 Tap < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous screen without making changes.

To Stop Warming

1 Tap **Stop** at the bottom right of the screen.

2 A pop-up notification appears on the display. Tap **Stop**.

NOTE
- The Warm function is intended to keep food warm. Do not use it to cool food down.

Proof

This feature maintains a warm oven for rising yeast-leavened products before baking.

Setting the Proof Mode

1 Tap **Lower Oven** in the cooking mode screen.

2 Tap **Manual Cook** and scroll to select **Proof**.

3 If desired, tap **Cook Time** or **Start at** to set the cook time or cooking start time.You can also use the number pad icon to set the cooking time directly.

4 Tap **When Finished** to add a function after cooking is complete.
- **Keep Warm** : Keeps the food warm after cooking is complete.
- **Stay On** : Continues the previously selected cooking mode after cooking is complete.

5 When you have selected the desired cook settings, tap **Start** at the bottom right to begin cooking.

6 Tap **Done** to complete cooking. If needed, you can tap **+ Cook Time** to continue cooking.

Changing the Proof Settings

1 Tap < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous screen without making changes.

To Stop Proofing

1 Tap **Stop** at the bottom right of the screen.

2 A pop-up notification appears on the display. Tap **Stop**.

NOTE
- To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily. Check bread products early to avoid over proofing.
- Do not use the Proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to keep foods at safe temperatures. Use the Warm feature to keep food warm. Proofing does not operate when the oven is above 125 ℉. "**Oven is too hot. Try again after it cools down.**" shows in the display.
- It is normal for the fan to operate during the Proof function.
- The proof feature automatically provides the optimum temperature for the proofing process, and therefore does not have a temperature adjustment.
- For best results, cover the dough with a cloth or with plastic wrap. (The plastic may need to be anchored underneath the container so the oven fan does not blow it off.)

Crispy Reheat

Crispy Reheat is a new cooking function that restores the texture of foods that have become soggy and lost their crispiness.

Setting the Crispy Reheat Mode

1 Tap **Lower Oven** in the cooking mode screen.

2 Tap **Manual Cook** and scroll to select **Crispy Reheat**.

3 Tap < or drag the option card to set the cook options. Tap **Temperature** and set the desired cook temperature by tapping the +/- button, tapping the bar, or dragging the bar. You can also use the number pad icon to set the cooking temperature directly.

4 If desired, tap **Cook Time** or **Start at** to set the cook time or cooking start time. You can also use the number pad icon to set the cooking time directly.

5 Tap **When Finished** to add a function after cooking is complete.
- **Keep Warm** : Keeps the food warm after cooking is complete.
- **Stay On** : Continues the previously selected cooking mode after cooking is complete.
- **Turn Off** : Turns off automatically when cooking is complete, without any additional functions operating.

6 When you have selected the desired cook settings, tap **Start** at the bottom right to begin cooking.

7 A chime sounds at the end of the set cook time and a notification appears in the display.

8 Tap **Done** to complete cooking. If needed, you can tap **+ Cook Time** to continue cooking, or tap **Keep Warm** to maintain the food at serving temperature.

Changing the Cook Settings

1 Tap < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous screen without making changes.

To Stop Cooking

1 Tap **Stop** at the bottom right of the screen.

2 A pop-up notification appears on the display. Tap **Stop**.

Steam Function

Steam cooking uses the moist heat of steam to cook food. This is an ideal cooking method for delicate food items such as seafood, which can lose nutrients when boiled.

The lower oven provides 3 methods of steam cooking: **Steam Combi**, **Sous Vide** and **Steam Reheat**.

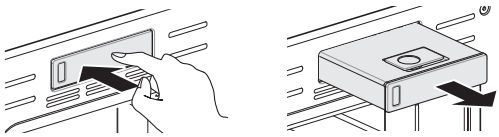
⚠ CAUTION

- Take care when opening the oven door during or after steam cooking. Hot steam can cause scalding.
- After any steam cooking cycle, the drying function will run automatically. It is normal to hear the steam pump running during the drying function.

Using the Steam Feeder Tank

The steam feeder tank is located over the lower oven cavity.

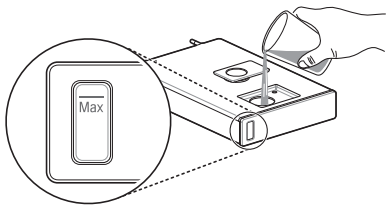
1 Gently push the front of the steam feeder tank to slide it out.



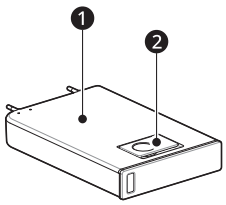
2 Remove the tank and place it on a flat surface.

3 Remove the tank cover or flip open the fill lid at the front of the tank cover.

4 Fill the tank to the max line located at the front of the tank. Use softened, filtered water, if possible. Hard water may clog the steam generator more quickly with scale buildup.



5 Assemble the cover or snap closed the fill lid.



❶ Tank cover

❷ Fill lid

⚠ CAUTION

- Make sure the steam feeder tank cover and fill lid are closed before putting the tank in the oven.
- Use potable water only.
- Do not fill the steam feeder tank with any fluid or mixture other than water.

- Do not fill the steam feeder tank with hot water.
- Fill the steam feeder tank up to the line indicated on the front.
- Do not tilt the steam feeder tank while it is full.
- Discard any remaining water and clean the steam feeder tank after cooking.
- Use the steam feeder tank only for its intended purpose of providing water for steam cooking.
- Monitor the water level in the tank and refill as needed for steam cooking. Use oven mitts to avoid burns when handling the hot tank.

6 Carefully insert the tank into the steam feeder slot, making sure to keep the tank level while carrying it. If the tank is not kept level, water will drain out of the tubes in the back.

7 Slide the tank into the slot until it clicks into place.

Sous Vide

Sous vide cooking uses steam to cook foods "low and slow." Use it to cook meat, fish, seafood, poultry or vegetables. Food must be vacuum packed in pouches.

It is not necessary to preheat the oven when using sous vide.

Refer to the cooking guide for recommended sous vide settings.

Benefits of Sous Vide

The lower temperatures and long cooking times used in sous vide cooking provide many benefits.

- **Healthier**

  Compared to other cooking methods, sous vide retains most of the original nutrients in food.
- **Safe and Convenient**

  The long cooking times used in sous vide cooking allow food to be pasteurized. Because food is vacuum packed before cooking, the unopened pouches can be quickly chilled then easily stored after cooking.
- **Crisp and Moist Results**

  The fine temperature control of sous vide cooking is an excellent way to achieve the perfect texture when cooking meat and poultry. The low temperatures used retain more of the moisture in food than conventional cooking methods. After cooking, a final sear in a frying pan adds the perfect crisp finish.

Setting Sous Vide Mode

1 Fill the tank with water up to the max line located at the front of the tank.

2 Place the heavy duty rack in position ② and place the sealed food bag on it.

3 Tap **Lower Oven** and select **Steam Cook** in the cooking mode screen.

4 Tap **Sous-Vide** in the display.

5 Select the desired temperature.

6 If desired, scroll to set the cook time and delayed start time. Tap the arrow key on the right side of the display to see the delayed start time settings.

7 Tap **Start**.

8 Once cooking is finished, allow the oven to cool completely. Then wipe up any water left on the oven interior.

Changing the Sous Vide Settings

1 Tap < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous screen without making changes.

To Stop Sous Vide Cooking

Tap **Stop** at the bottom right of the screen.

• A pop-up notification appears on the display.

Tap **Stop** on the pop-up.

NOTE

• As the temperature in the oven rises, steam may not be visible.

Sous Vide Cooking Guide

The size, weight, thickness, starting temperature, and your personal preferences will affect operating times. This guide is only for reference. Adjust cook time according to your preference.

Food	Quantity (oz)	Temp. (°F)	Time		
			Min	Target	Max
Beef steak	1" thick 14.1-17.6 oz	135	2 hr.	2.5 hr.	-
Chicken breast	4.2-5.3 oz	149	-	2 hr.	-
Salmon	1" thick 7 oz	140	-	2 hr.	3 hr.
Asparagus	2.8 oz / 6 ea 5.6 oz / 12 ea	185	-	45 min.	-

• Cook 30 mins. or 1 hour more if you use meats thicker than 1".

• If you use larger cuts of meat, cut to match the recommended weight. Be careful not to put pieces of meat too close together.

Steam Combi

The Steam-Combi mode heats food gradually, using both the oven heating elements and moist steam heat. The oven can be programmed to cook at any temperature from 210 °F (100 °C) to 550 °F (285 °C). Preset temperature options start at 350 °F (175 °C).

Setting Steam Combi

1 Tap **Lower Oven** in the cooking mode screen.

2 Tap **Steam Cook** and scroll to select **Steam Combi**.

3 Tap < or drag the option card to set the cook options. Tap **Temperature** and set the desired cook temperature by tapping the +/- button, tapping the bar, or dragging the bar. You can also use the number pad icon to set the cooking temperature directly.

4 If desired, tap **Cook Time** or **Start at** to set the cook time or cooking start time. You can also use the number pad icon to set the cooking time directly.

5 Tap **When Finished** to add a function after cooking is complete.

- **Stay On**: Continues the previously selected cooking mode after cooking is complete.
- **Turn Off**: Turns off automatically when cooking is complete, without any additional functions operating.

6 When you have selected the desired cook settings, tap **Start** at the bottom right to begin cooking.

7 A chime sounds at the end of the set cook time and a notification appears in the display.

8 Tap Done to complete cooking. If needed, you can tap **+ Cook Time** to continue cooking, or

tap **Keep Warm** to maintain the food at serving temperature.

NOTE

- Once **Steam Combi** cooking is started, an indicator on the display shows the status of the steam function.
- Make sure the steam feeder tank is filled with water before starting the **Steam Combi** mode. If the water in the tank runs out during cooking, a chime sounds and a popup appears in the display. The oven continues to cook without steam.
- Remember to drain the steam feeder tank after use.
- When the temperature rises in the oven, steam may not be visible.
- It is normal to hear the sound of boiling water from the steam generator while running the steam functions.

Changing the Steam Cook Settings

1 Tap < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous without making changes.

To Stop Steam Cooking

Tap **Stop** at the bottom right of the screen.

- A pop-up notification appears on the display.

Tap **Stop** on the pop-up.

Steam Reheat

Setting Steam Reheat

1 Tap **Lower Oven** in the cooking mode screen.

2 Tap **Steam Cook** and scroll to select **Steam Reheat**.

3 Tap < or drag the option card to set the cook options. Tap **Temperature** and set the desired cook temperature by tapping the +/- button, tapping the bar, or dragging the bar. You can also use the number pad icon to set the cooking temperature directly.

4 If desired, tap **Cook Time** or **Start at** to set the cook time or cooking start time.
You can also use the number pad icon to set the cooking time directly.

5 Tap **When Finished** to add a function after cooking is complete.

- **Stay On**: Continues the previously selected cooking mode after cooking is complete.
- **Turn Off**: Turns off automatically when cooking is complete, without any additional functions operating.

6 When you have selected the desired cook settings, tap **Start** at the bottom right to begin cooking.

7 A chime sounds at the end of the set cook time and a notification appears in the display.

8 Tap Done to complete cooking. If needed, you can tap **+ Cook Time** to continue cooking, or tap **Keep Warm** to maintain the food at serving temperature.

Changing the Steam Cook Settings

1 Tap < at the middle right of the screen.

2 Tap the option you want to change to make adjustments.

3 Tap **Apply** at the bottom right to apply the modified settings to your recipe.

4 Tap > to return to the previous without making changes.

To Stop Steam Cooking

Tap **Stop** at the bottom right of the screen.

• A pop-up notification appears on the display.

Tap **Stop** on the pop-up.

Auto Cook

The Auto Cook function provides guidance for cooking foods or dishes that may be unfamiliar. It contains preset programs for cooking many popular food items, with information on recommended preheating, accessories, and rack position for optimal results.

Setting Auto Cook Mode

1. Tap **Lower Oven** and select **Auto Cook** in the cooking mode screen.

2. Select a category to filter the options.

3. Scroll through or tap the letters to find and select an item.

4. Follow the recommendations in the display regarding accessories and rack position.

5. Tap **Start** at the bottom right to begin cooking.

Auto Cook Guide

- Preheat oven first for most items.
- Preheat for 5 minutes when broiling.
- If using probe, insert food and probe before preheating.

NOTE

- When cooking thin cuts of meat, insert the probe into the thickest part of the meat. If the probe is inserted incorrectly, the oven could turn off too soon. See the Probe section for instructions.

Beef				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Beef Tenderloin	2~4 lb. / Grid on broiler pan	Refrigerated / 2	Probe cook	**Ingredients** Kosher salt, ground black pepper, garlic powder to taste **Instructions** Prepare beef tenderloin, trimmed. Brush or lightly spray with oil. Add salt, garlic powder and pepper to taste. Place the tenderloin on the grid on the broiler pan.
Roast Beef	2~4 lb. / Grid on broiler pan	Refrigerated / 2	Probe cook	**Ingredients** Kosher salt, ground black pepper, garlic powder to taste **Instructions** Prepare beef sirloin, trimmed. Brush or lightly spray with oil. Add salt, garlic powder and pepper to taste. Place the sirloin on the grid on the broiler pan.
Prime Rib	8~12 lb. / Roasting pan	Refrigerated / 2	Probe cook	**Ingredients** Kosher salt, ground black pepper, garlic powder to taste **Instructions** Prepare the bone-in prime rib. Brush or lightly spray with oil. Add salt, garlic powder and pepper to taste. Place the prime rib in the roasting pan.

Pork				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Pork Ribs	2~4 lb. / Grid on broiler pan	Refrigerated / 2		**Ingredients** Kosher salt, ground black pepper to taste **Instructions** Prepare bone-in pork ribs, trimmed. Brush or lightly spray with oil. Add salt and pepper to taste. Place the pork ribs on the grid on the broiler pan.

Pork				
Menu	**Amount** **Cookware**	**Food Temp.** **Rack Position**	**Remark**	**Instructions**
Pork Chops	1~6 EA Grid on broiler pan	Refrigerated 4		**Ingredients** Kosher salt, ground black pepper to taste **Instructions** Prepare bone-in pork chops, about 6 oz. each, trimmed. Brush or lightly spray with oil. Add salt and pepper to taste. Place the pork chops on the grid on the broiler pan.
Pork Loin	2~4 lb. Grid on broiler pan	Refrigerated 2	Probe cook	**Ingredients** Kosher salt, ground black pepper to taste **Instructions** Prepare pork loin, about 4 inches in diameter, trimmed. Brush or lightly spray with 1 tbsp. of oil. Add salt and pepper to taste. Place the pork loin on the grid on the broiler pan.
Pork Tenderloin	2~4 lb. Grid on broiler pan	Refrigerated 2	Probe cook	**Ingredients** Kosher salt, ground black pepper to taste **Instructions** Prepare pork tenderloin, 2~3 inches in diameter, trimmed. Brush or lightly spray with 1 tbsp. of oil. Add salt and pepper to taste. Place the tenderloin on the grid on the broiler pan.

Lamb				
Menu	**Amount** **Cookware**	**Food Temp.** **Rack Position**	**Remark**	**Instructions**
Rack of Lamb	2~4 lb. Grid on broiler pan	Refrigerated 2	Probe cook	**Ingredients** Canola oil, kosher salt, ground black pepper to taste **Instructions** Prepare rack of lamb, trimmed. Brush or lightly spray with 1 tbsp. of oil. Add salt and pepper to taste. Place the rack of lamb on the grid on the broiler pan.
Bone-in Leg of Lamb	5~7 lb. Roasting pan	Refrigerated 2	Probe cook	**Ingredients** Canola oil, kosher salt, ground black pepper to taste **Instructions** Prepare bone-in leg of lamb, trimmed. Brush or lightly spray with 1 tbsp. of oil. Add salt and pepper to taste. Place the leg of lamb in the roasting pan.

Sausage			
Menu	**Amount**	**Food Temp.**	**Instructions**
	Cookware	**Rack Position**	
Italian Sausage	1~8 EA	Refrigerated	Prepare sausage, about 3.5 oz. each. Spray a rimmed sheet pan with cooking spray. Place the Italian sausages on the half sheet pan and space the sausages 1 1/2 in. apart from each other. When oven beeps, turn the Italian sausages over.
	1/2 Sheet Pan	3	
Hot Dog	1~8 EA	Refrigerated	Prepare hot dogs, about 2 oz. each. Spray a rimmed sheet pan with cooking spray. Place the hot dogs on the half sheet pan and space the hot dogs 1 1/2 in. apart from each other. When oven beeps, turn the hot dogs over.
	1/2 Sheet Pan	3	

Fish			
Menu	**Amount**	**Food Temp.**	**Instructions**
	Cookware	**Rack Position**	
Fish Fillet	1~4 EA	Refrigerated	**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** Prepare the fish fillets, about 7 oz. each, and about 1~1.5 in. thick. Brush or lightly spray with oil. Add salt and pepper to taste. Place the fillets on the grid on the broiler pan.
	Grid on broiler pan	3	
Cod Fillet	1~4 EA	Refrigerated	**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** Prepare the cod fillets, about 7 oz. each, and about 1~1.5 in. thick. Brush or lightly spray with oil. Add salt and pepper to taste. Place the fillets on the grid on the broiler pan.
	Grid on broiler pan	3	
Salmon Fillet	1~4 EA	Refrigerated	**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** Prepare the salmon fillets, about 7 oz. each, and 3/4 in. thick. Brush or lightly spray with oil. Add salt and pepper to taste. Place the fillets on the grid on the broiler pan.
	Grid on broiler pan	3	
Baked Shrimp	1~2 lb.	Refrigerated	**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** Prepare the shrimp, peel and devein (if necessary). Brush or lightly spray with oil. Add salt and pepper to taste. Place the shrimp on the grid on the broiler pan.
	Grid on broiler pan	3	
Tilapia Fillet	1~4 EA	Refrigerated	**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** Prepare the tilapia fillets, about 7 oz. each, and about 1~1.5 in. thick. Brush or lightly spray with oil. Add salt and pepper to taste. Place the fillets on the grid on the broiler pan.
	Grid on broiler pan	3	

Fish			
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Instructions**
Lobster Tails	1~2 EA / Grid on broiler pan	Refrigerated / 3	**Ingredients** Salt, pepper to taste, 1 tbsp butter - melted **Instructions** Prepare the lobster tails, about 5 oz. each. Butterfly the lobster tails. Brush with melted butter. Add salt to taste. Place the lobster tails on the grid on the broiler pan.
Salmon Steak	1~4 EA / Grid on broiler pan	Refrigerated / 3	**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** Prepare the salmon steaks, about 7 oz. each, and about 1.5~2 in. thick. Brush or lightly spray with oil. Add salt and pepper to taste. Place the salmon on the grid on the broiler pan.
Tuna Steak	1~4 EA / Grid on broiler pan	Refrigerated / 3	**Ingredients** Salt, pepper, oil to taste **Instructions** Prepare the tuna steaks, about 7 oz. each, and about 1.5~2 in. thick. Brush or lightly spray with oil. Add salt and pepper to taste. Place the tuna on the grid on the broiler pan.

Poultry				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Spatchcock Chicken	4~6 lb / chicken / Grid on broiler pan	Refrigerated / 2	Probe cook	**Ingredients** Kosher salt, ground black pepper, to taste **Instructions** Prepare the chicken, about 4~6 lb. Spatchcock the chicken by removing the backbone. Add salt, pepper and herbs to taste. Place the chicken with the skin side up on the grid on the broiler pan.
Chicken Drumsticks	4~16 EA / Grid on broiler pan	Refrigerated / 4		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** Prepare the chicken drumsticks, about 4 oz. each. Brush or lightly spray with oil. Add salt and pepper to taste. Place the chicken drumsticks on the grid on the broiler pan.
Fresh Chicken Wings	10~20 EA / Grid on broiler pan	Refrigerated / 3		**Ingredients** Salt, pepper, oil to taste **Instructions** Prepare the fresh chicken wings, about 3 oz. each. Brush or lightly spray with oil. Add salt and pepper to taste. Place the fresh chicken wings on the grid on the broiler pan.

Poultry				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Frozen Buffalo Wings	10~20 EA / Grid on broiler pan	Frozen / 3		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** Prepare the frozen chicken wings, about 3 oz. each. Add salt and pepper to taste, if necessary.Place the frozen chicken wings on the grid on the broiler pan.
Frozen Chicken Wings (Raw)	10~20 EA / Grid on broiler pan	Frozen / 3		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** Prepare the frozen chicken wings, about 3 oz. each. Add salt and pepper to taste, if necessary. Place the frozen chicken wings on the grid on the broiler pan.
Chicken Breasts	1~8 EA / Grid on broiler pan	Refrigerated / 3		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** Prepare the fresh chicken breasts, about 6 oz. each. Brush or lightly spray with oil. Add salt and pepper to taste. Place the chicken breasts on the grid on the broiler pan.
Whole Chicken	5~7 lb / chicken / Grid on broiler pan	Refrigerated / 2	Probe cook	**Ingredients** Kosher salt, ground black pepper, to taste **Instructions** Prepare the whole chicken, about 5~7 lb. Truss the chicken. Add salt and pepper to taste. Place the whole chicken on the grid on the broiler pan.
Turkey Breasts	1~4 EA / Grid on broiler pan	Refrigerated / 3	Probe cook	**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** Prepare the turkey breasts, about 3 lb. each. Brush or lightly spray with oil. Add salt and pepper to taste. Place the turkey breasts on the grid on the broiler pan.
Whole Turkey	12~16 lb. / roasting pan	Refrigerated / 2	Probe cook	**Ingredients** Kosher salt, ground black pepper, to taste **Instructions** Prepare the whole turkey, about 12~16 lb. Add salt and pepper to taste. Place the whole turkey in the roasting pan.
Turkey with Stuffing	12~16 lb. / roasting pan	Refrigerated / 2	Probe cook	**Ingredients** Kosher salt, ground black pepper, to taste **Instructions** Prepare the turkey, about 12~16 lb. Add stuffing to the cavity of the turkey. Add salt and pepper to taste. Place the turkey with stuffing in the roasting pan.

Poultry				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Spatchcock Turkey	7~12 lb. / roasting pan	Refrigerated / 2	Probe cook	**Ingredients** Kosher salt, ground black pepper, to taste **Instructions** Prepare the turkey, about 7~12 lb. Spatchcock the turkey by removing the backbone. Add salt, pepper and herbs to taste. Place the turkey with the skin side up in the roasting pan.

Casseroles				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Homemade Lasagna	1 casserole (serves 6) / 13 x 9 inch baking dish	Room / 2	When the oven beeps, remove the cover on the food.	**Ingredients** 1 lb. ground beef, cooked 32 oz ricotta cheese 2 cups mozzarella cheese 1/2 cup grated parmesan cheese 2 eggs 2 24-oz jars tomato sauce 1 box no-boil lasagna sheets **Instructions** Serves 6 1) Combine the ricotta cheese, 1 cup of mozzarella cheese and 1/4 cup of parmesan cheese in a bowl. Add the eggs and combine. 2) Spread 1 cup of tomato sauce on the bottom of the baking dish. 3) Lay down 4 lasagna sheets, then 1 cup tomato sauce and 1/2 of the ricotta cheese mixture. Top with half of the cooked meat. 4) Repeat step 3. 5) Top with 4 more lasagna sheets and the remaining tomato sauce. 6) Sprinkle with the remaining mozzarella and parmesan cheeses. 7) Place the baking dish on the rack for the image recognition. 8) Remove the baking dish while preheating and cover with foil. 9) After preheating, place the covered baking dish on the rack. 10) When the oven beeps, remove the foil. 11) Continue baking until cooking is complete.

Casseroles				
Menu	**Amount**	**Food Temp.**	**Remark**	**Instructions**
	Cookware	**Rack Position**		
Homemade Mac & Cheese	1 casserole (serves 6)	Room		**Ingredients** Bread Crumb Topping 1 cup panko bread crumbs 2 tbsp unsalted butter, melted Macaroni 1 pound elbow macaroni pasta Cheese Sauce 4 tbsp unsalted butter 1/3 cup all-purpose flour 1 tsp ground mustard 1 tsp ground paprika 5 cups half and half 4 oz processed cheese 12 oz sharp white cheddar cheese, shredded 4 oz smoked gouda cheese, shredded 1 tsp Sriracha sauce **Instructions** Serves 6 Bread Crumb Topping In a bowl, combine the bread crumbs and the melted butter; set aside. Macaroni Cook the pasta in a large pot of boiling, salted water until al dente, according to the package recommendations. Drain and set aside.
	13 x 9 inch baking dish	2		

Casseroles				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Homemade Mac & Cheese	1 casserole (serves 6) / 13 x 9 inch baking dish	Room / 2	When the oven beeps, remove the cover on the food.	Cheese Sauce 1) In the same pot the pasta was cooked in, melt the 4 tbsp butter over medium heat. Add the flour and stir to combine with the butter. 2) Stir the ground mustard and paprika into the butter-flour mixture. Cook this mixture for 2 minutes, stirring frequently. 3) Whisk in the half and half slowly to avoid lumps. 4) Bring the half and half and butter-flour mixture to a simmer, stirring occasionally all the way to the bottom of the pot. 5) Lower the heat and stir frequently for five minutes until the sauce has thickened. 6) Add the processed cheese and stir to melt it into the sauce. 7) Off the heat, add the cheddar and gouda cheeses, a little bit at a time, until all the cheeses are melted into the sauce. 8) Stir in the Sriracha sauce. 9) Add the drained pasta and stir to combine with the cheese sauce. 10) Transfer the pasta and cheese sauce mixture to a casserole dish. 11) Top evenly with the bread crumb mixture. 12) After preheating, place the baking dish in the oven.

Casseroles				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Gratin Potatoes	1 casserole (Serves 6~8)	Room	When the oven beeps, remove the cover on the food.	**Ingredients** 1 tbsp unsalted butter, room temperature 1 garlic clove, smashed 2 1/2 pounds Yukon Gold potatoes or 4-5 russet potatoes, washed 2 1/2 cups heavy cream 4 oz Gruyere or Parmesan cheese, grated kosher salt and ground black pepper to taste **Instructions** 1) Generously butter the casserole dish. 2) Rub the smashed garlic clove all over the buttered casserole dish. 3) Cut the potatoes into 1/8 inch thick slices using a knife or a mandolin. 4) Build the dauphinoise by placing a portion of the heavy cream onto the bottom of the casserole dish. 5) Follow this with some of the sliced potatoes, the cheese, and salt and pepper. 6) Add more of the heavy cream and repeat with the potatoes, cheese, and salt and pepper. 7) Continue to build and layer the potatoes to fill the casserole dish. 8) Place the baking dish on the rack for the image recognition. 9) Remove the baking dish while preheating the oven and cover the top layer of potatoes with parchment paper. Press down on the paper so it touches the potatoes. 10) After preheating, place the covered baking dish directly on the rack. 11) When the oven beeps, remove the parchment paper.
	13 x 9 inch baking dish	2		

Pizza			
Menu	**Amount**	**Food Temp.**	**Instructions**
	Cookware	**Rack Position**	
Frozen Thin Crust	1 pizza (about 18.5 oz)	Frozen	1) Remove the pizza from the packaging. 2) Place the pizza directly on the rack for the image recognition. 3) Remove the pizza while preheating the oven. 4) After preheating, place the pizza directly on the rack.
	Directly On Rack	3	
Frozen Rising Crust	1 pizza (about 29 oz)	Frozen	1) Remove the pizza from the packaging. 2) Place the pizza directly on the rack for the image recognition. 3) Remove the pizza while preheating the oven. 4) After preheating, place the pizza directly on the rack.
	Directly On Rack	3	
Homemade Pizza	14-inch pizza (serves 6~8)	Room	**Ingredients** Dough 8 oz all-purpose flour 1/2 tbsp kosher salt 1/2 cup warm water, about 115 ℉ 1/8 tsp sugar 1/2 tbsp active dry yeast 1 tbsp olive oil + more for brushing Homemade Sauce 1 28-oz can of whole peeled tomatoes (preferably San Marzano) 1 6-oz can of tomato paste, 1 tbsp fresh basil, roughly chopped 2 tbsp olive oil, or olive oil blend, 1 tbsp kosher salt 1/2 tsp black pepper, 1 tbsp granulated garlic, 1 tbsp sugar ※ Store bought sauce can be used instead for simplicity. Pizza 1/2 to 3/4 cup sauce, 8 oz shredded mozzarella cheese
	Pizza Pan	3	

<table>
<tr><th colspan="4">Pizza</th></tr>
<tr><th rowspan="2">Menu</th><th>Amount</th><th>Food Temp.</th><th rowspan="2">Instructions</th></tr>
<tr><th>Cookware</th><th>Rack Position</th></tr>
<tr><td rowspan="2">Homemade Pizza</td><td>14-inch pizza (serves 6~8)</td><td>Room</td><td rowspan="2">Instructions
Dough
1) In the bowl of an electric stand mixer, whisk together the flour and salt.
2) In a separate bowl, add the water, sugar, yeast, and olive oil.
3) Whisk together the yeast mixture. Set it aside until it foams and bubbles, about 3-5 minutes.
4) Place the mixer bowl onto the mixer stand and attach the dough hook.
5) Add the yeast mixture to the flour and begin mixing the dough on medium speed for 8 1/2 minutes. If the dough is not completely combined, mix for another minute. If the dough is sticking to the bowl, add another 1/4 cup of flour and mix for another minute. If the dough is too dry, add another 1/4 cup of water and mix for another minute.
6) Pick the dough up and begin to form a ball by gently folding the dough under itself.
7) Place onto a lightly oiled sheet pan.
8) Brush the dough ball with olive oil to keep it moist.
9) Cover with plastic wrap and allow dough to rise until doubled in size, about an hour or so.
10) Turn the dough ball onto a lightly floured surface.
11) Begin shaping the dough ball by pressing down with your fingertips into the dough to form a 6-inch-round circle.
12) Use a small amount of flour as needed to prevent sticking.</td></tr>
<tr><td>Pizza Pan</td><td>3</td></tr>
</table>

Pizza			
Menu	**Amount**	**Food Temp.**	**Instructions**
	Cookware	**Rack Position**	
Homemade Pizza	14-inch pizza (serves 6~8)	Room	Sauce 1) Open the cans of tomatoes and empty them into a blender. 2) Roughly chop the basil. 3) Add the tomato paste, chopped basil, and spices to the blender. 4) Blend the ingredients until the sauce is well blended, about 30 seconds. Pizza 1) To stretch the dough, place the dough onto a lightly floured surface and gently press into a circle, flipping several times and adding a pinch of flour if the dough is sticky. Once you have a 6- or 8-inch circle, begin rolling with the rolling pin to gently stretch the dough, turning it slightly to keep the circle shape. 2) Place your pizza dough onto a lightly floured pizza peel or nonstick pizza pan. You can cut the dough with a pizza cutter to form a circle or to make it smaller. 3) Use the dough docker to make indents in the dough. 4) These holes prevent bubbles in your pizza crust. 5) Evenly spread the sauce over the entire surface of the dough, leaving a 1-inch gap around the outer edge of the dough. 6) Place the cheese on top of the sauce. 7) Leave about a half-inch border from the sauce edge. The cheese is going to spread and will stay on top of your pizza this way. 8) Place the pizza pan or peel in the oven for image recognition. 9) Remove the pizza while preheating. 10) After preheating, place the pizza pan on the rack or use the peel to transfer the pizza to a pizza stone. 11) After cooking, cool for 5 minutes before slicing.
	Pizza Pan	3	

Pastries			
Menu	**Amount**	**Food Temp.**	**Instructions**
	Cookware	**Rack Position**	
Refrigerated Croissants	2~8 EA	Refrigerated	Prepare the croissants. Roll the croissant triangles into croissant shapes. Place the croissants on the ungreased half sheet pan. Place the half sheet pan in the oven for image recognition. Remove the half sheet pan while preheating. After preheating, place the half sheet pan with the croissants back in the oven.
	1/2 Sheet Pan	3	
Frozen Dinner Rolls	1~6 EA	Frozen	Place the frozen dinner rolls on the half sheet pan. Place the half sheet pan in the oven for image recognition. Remove the half sheet pan while preheating. After preheating, place the half sheet pan with the frozen dinner rolls back in the oven.
	1/2 Sheet Pan	3	
Refrigerated Cinnamon Rolls	1 can (8 rolls)	Refrigerated	Prepare the Cinnamon Rolls. Place the rolls with cinnamon side up on an ungreased cake pan. Place the cake pan in the oven for image recognition. Remove the cake pan while preheating. After preheating, place the cake pan with the cinnamon rolls back in the oven.
	9 inch round cake pan	3	

Vegetables				
Menu	**Amount**	**Food Temp.**	**Remark**	**Instructions**
	Cookware	**Rack Position**		
Baby Carrots	15~30 oz	Refrigerated		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** 1) Wash and peel (if necessary) the baby carrots. 2) Brush or lightly spray with oil. 3) Add salt and pepper to taste. 4) Place the baby carrots on the half sheet pan.
	1/2 Sheet Pan	3		
Carrots, Diced	15~30 oz	Refrigerated		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** 1) Peel and cut carrots into 1/2~3/4 in. cubes. 2) Brush or lightly spray with oil. 3) Add salt and pepper to taste. 4) Place the carrots on the half sheet pan.
	1/2 Sheet Pan	3		

Vegetables				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
White Mushrooms	5~20 oz / 1/2 Sheet Pan	Refrigerated / 3		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** 1) If desired, cut mushrooms into halves. 2) Brush or lightly spray with oil. 3) Add salt and pepper to taste. 4) Place the mushrooms on the half sheet pan.
Asparagus	5~20 oz / 1/2 Sheet Pan	Refrigerated / 3		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** 1) Trim the heartier, woody ends of the asparagus and discard. 2) Brush or lightly spray with oil. 3) Add salt and pepper to taste. 4) Place the asparagus on the half sheet pan.
Broccoli	15~30 oz / 1/2 Sheet Pan	Refrigerated / 3		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** 1) Cut the broccoli into bite-size florets. 2) Brush or lightly spray with oil. 3) Add salt and pepper to taste. 4) Place the broccoli on the half sheet pan.
Cauliflower	15~30 oz / 1/2 Sheet Pan	Refrigerated / 3		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** 1) Cut the cauliflower into bite-size florets. 2) Brush or lightly spray with oil. 3) Add salt and pepper to taste. 4) Place the cauliflower on the half sheet pan.
Brussels Sprouts	15~30 oz / 1/2 Sheet Pan	Refrigerated / 3		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** 1) Cut brussels sprouts in half, or in quarters if they are large. 2) Brush or lightly spray with oil. 3) Add salt and pepper to taste. 4) Place the brussels sprouts on the half sheet pan.

Vegetables				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Beets, Diced	15~30 oz / 1/2 Sheet Pan	Refrigerated / 3		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** 1) Peel and cut beets into 1/2~3/4 in. cubes 2) Brush or lightly spray with oil. 3) Add salt and pepper to taste. 4) Place the diced beets on the half sheet pan.
Sweet Potatoes, Diced	15~30 oz / 1/2 Sheet Pan	Room / 3		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** 1) Peel and cut sweet potatoes into 1/2~3/4 in. cubes. 2) Brush or lightly spray with oil. 3) Add salt and pepper to taste. 4) Place the diced sweet potatoes on the half sheet pan.
Sweet Potato, Whole	1~4 EA (8 oz each) / Directly On Rack	Room / 3		1) Wash and prick the skin all over the sweet potatoes. 2) Place the sweet potatoes directly on the rack.
Cherry Tomatoes	15~30 oz / 1/2 Sheet Pan	Refrigerated / 3		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** 1) Wash the cherry tomatoes. 2) Remove stems, if present. 3) Brush or lightly spray with oil. 4) Add salt and pepper to taste. 5) Place the cherry tomatoes on the half sheet pan.
Corn on the Cob	1 sheet (8~12 oz each) / 1/2 Sheet Pan	Refrigerated / 3	When oven beeps, turn food over.	**Ingredients** Kosher salt, ground black pepper, to taste, 1/2 tbsp. of oil per (1/2) piece **Instructions** 1) Remove husks and silk from corn cobs and cut cobs in half. 2) Brush or lightly spray with oil. 3) Add salt and pepper to taste. 4) Place the corn on a half sheet pan. 5) When the oven beeps, turn the food over.

Vegetables				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Green Beans	10~20 oz / 1/2 Sheet Pan	Refrigerated / 3		**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** 1) Wash the green beans. 2) Brush or lightly spray with oil. 3) Add salt and pepper to taste. 4) Place the green beans on a half sheet pan.

Potatoes			
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Instructions**
Home Fries	15~30 oz / 1/2 Sheet Pan	Room / 3	**Ingredients** For 15 oz of Yukon Gold potatoes 2 tbsp olive oil 1 tsp kosher salt 1/2 tsp ground black pepper 1 tsp smoked paprika 1/2 tsp garlic powder 2 tbsp chopped parsley, for garnish **Instructions** 1) Dice potatoes into 1" cubes and place on half sheet pan. 2) Season the potatoes with salt, spices, and olive oil. Mix thoroughly. 3) Roast for 20 min depending on the size, stirring halfway through the cooking process. 4) Garnish with fresh herbs for color and serve immediately.
Potato Wedges	15~30 oz / 1/2 Sheet Pan	Room / 3	**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** 1) Wash and cut the potatoes into wedges. 2) Brush or lightly spray with oil. 3) Add salt and pepper to taste. 4) Place the potatoes on a half sheet pan.

Potatoes			
Menu	**Amount**	**Food Temp.**	**Instructions**
	Cookware	**Rack Position**	
Smashed Potatoes	15~30 oz	Room	**Ingredients** Kosher salt, ground black pepper, oil to taste **Instructions** 1) Cook russet potatoes in boiling water for 15 minutes and then strain and chill. 2) Combine all spices in a small mixing bowl. 3) Smash the potatoes using the side of a knife to flatten. 4) Place smashed potatoes on a half sheet pan. 5) Add olive oil and seasoning.
	1/2 Sheet Pan	3	

Desserts				
Menu	**Amount**	**Food Temp.**	**Remark**	**Instructions**
	Cookware	**Rack Position**		
Apple Pie	9" pie (serves 6)	Room		**Ingredients** Pie Crust 2 1/2 cups pastry flour, 1 tsp salt, 1 tsp sugar 2 sticks unsalted butter, cut into small pieces and well chilled 4-6 tbsp ice water, as needed Apples 8 tart apples, like Granny Smith 2 tbsp lemon juice, 1/4 cup sugar, 1/2 tsp ground cinnamon 1/2 tsp kosher salt, 1 tbsp unsalted butter, cut into small pieces **Instructions** Pie Crust 1) Use a food processor with a blade attachment to combine the pastry flour, salt and sugar. 2) Add the chilled butter pieces and pulse until it resembles coarse meal. 3) Add ice cold water a tablespoon at a time and mix until the dough just comes together. 4) Turn the dough onto a lightly floured counter and bring the dough together. 5) Divide the dough into 2 equal portions and flatten each into a disk. Wrap each in plastic wrap and refrigerate for an hour.
	Pie pan directly on rack and catch pan on rack below	3		

Desserts				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Brownies	1 Pan (serves 6) / 8x8 inch pan	Room / 3		**Ingredients** 1/2 stick unsalted butter, 6 oz semisweet chocolate, chopped 1/2 cup dark brown sugar, 1 cup sugar, 3 large eggs 1/4 cup cocoa powder, 1/2 tsp kosher salt 1/2 cup + 2 tbsp all-purpose flour **Instructions** Serves 6 1) Line an 8"x8" baking pan with parchment paper. 2) In a microwave-safe bowl, combine the butter and chocolate. 3) Microwave in short intervals and stir after each interval until melted and smooth. 4) Add the sugars and whisk until combined. 5) Add the eggs one at a time, mixing until incorporated. 6) Sift the cocoa powder, salt and flour into the bowl and mix until combined. 7) Pour the batter into the 8"x8" baking pan. 8) Place the baking pan in the oven for image recognition. 9) Remove the pan while preheating the oven. 10) After the oven preheats, place the pan back in the oven. 11) After cooking, let the brownies cool for 15 minutes in the pan before slicing.

Desserts				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Scones	1 sheet of 24 scones / 1/2 Sheet Pan	Room / 3		**Ingredients** 2 1/4 cups pastry flour, 2 tsp sugar, 2 Tbsp + 1 tsp baking powder 4 1/2 tsp kosher salt, 3 sticks unsalted butter, chilled and cut into small pieces 6 cups all-purpose flour, 3 cups buttermilk **Instructions** Makes 24 scones 1) Use a food processor with the blade attachment to combine the pastry flour, sugar, baking powder and salt. 2) Add the chilled butter pieces and pulse until the mixture resembles coarse meal. 3) In a large bowl, combine the all-purpose flour with the mixture from the food processor. 4) Add the buttermilk and mix until the dough comes together. 5) Turn the dough onto a floured surface and roll out to 1 1/2 in. thick. 6) Cut the dough into the desired shape or use a round biscuit cutter. 7) Transfer the cut scones to a parchment lined half sheet pan. 8) Place the half sheet pan in the oven for image recognition. 9) Remove the half sheet pan while preheating the oven. 10) After the oven preheats, place the scones back in the oven to cook.

Desserts				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Sponge Cake	2 cakes / 9 in. cake pans	Room / 3		**Ingredients** 1 cup cake flour, 6 large eggs, separated 1 cup sugar, 3/4 cup sugar for egg yolks, 1/4 cup sugar for egg whites 2 tsp vanilla, 1/4 tsp salt **Instructions** 1) Grease the bottom and sides of two 9" cake pans with unsalted butter. Line the bottoms of the cake pans with parchment paper and butter the paper. Dust the pans with all-purpose flour. 2) Use an electric mixer with a whisk attachment to combine the egg yolks with 3/4 cup sugar. Beat on medium high for 5 minutes until the egg yolk mixture is thick and pale in color. 3) In a clean bowl, use an electric mixer with a whisk attachment to beat the egg whites until soft peaks form. Slowly add 1/4 cup sugar and continue beating until stiff, glossy peaks form. 4) Fold 1/3 of the yolk mixture at a time into the whipped whites. 5) Sift the cake flour over the egg mixture and gently fold it in. 6) Divide the batter equally between the pans. 7) Place the pans in the oven for image recognition. 8) Remove the pans while preheating the oven. 9) After preheating the oven, place the pans in the oven and bake. 10) Let the cakes cool for 5 minutes before inverting onto a cooling rack.

<table>
<tr><th colspan="5">Desserts</th></tr>
<tr><th rowspan="2">Menu</th><th>Amount</th><th>Food Temp.</th><th rowspan="2">Remark</th><th rowspan="2">Instructions</th></tr>
<tr><th>Cookware</th><th>Rack Position</th></tr>
<tr><td rowspan="2">Cheesecake</td><td>1 cake (serves 6~8)</td><td>Room</td><td></td><td rowspan="2">Ingredients
Cookie Crust
1 stick unsalted butter, room temperature
2 tbsp granulated sugar, 1 cup brown sugar, 1 egg
1 cup all-purpose flour, 1/4 tsp baking soda
1/8 tsp baking powder, 1/4 tsp salt
Cheesecake Batter
2 lb. cream cheese, room temperature, 1 1/2 cups granulated sugar
2 eggs, 2 egg yolks, 5 tbsp heavy cream, 1/2 tsp vanilla extract
Instructions
Cookie Crust
1) Preheat the oven to 350 °F in the Bake mode.
2) Pan spray and line the 9" springform cake pan with parchment paper.
3) Place the butter in the bowl of a stand mixer and begin to soften it with the paddle attachment.
4) Add the sugar and brown sugar and cream them with the butter until well blended, 3 to 5 minutes.
5) Add the egg to the mixture and combine.
6) Add the flour, baking soda, baking powder and salt to the mixer bowl and mix gently until just combined.
7) Remove the bowl from the mixer and empty it into the prepared pan. Gently press the cookie dough down to line the entire bottom of the springform pan.
8) Place the pan in the oven and bake for 20 minutes.
9) Allow the cookie to cool while preparing the cheesecake batter.</td></tr>
<tr><td>9" springform pan in water bath</td><td>3</td><td></td></tr>
</table>

Desserts				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Cheesecake	1 cake (serves 6~8) / 9" springform pan in water bath	Room / 3		Cheesecake Batter 1) Place the cream cheese in the bowl of a stand mixer and mix to soften it. 2) Add the sugar and mix until well combined, about 5 minutes. 3) Add the eggs and egg yolks slowly to ensure they are well combined. 4) Add the heavy cream and vanilla extract and mix until just combined. 5) Pour the batter on top of the cooled cookie crust in the springform pan. 6) Wrap the bottom of the springform pan with foil, carrying it up the sides. 7) Place the foil-wrapped springform pan into a larger casserole dish. 8) Add just enough water to the casserole dish to reach up the sides of the pan but not above the foil. 9) Place the cheesecake in the oven for image recognition. 10) Remove the cheesecake while the oven is preheating. 11) After preheating, place the casserole dish with the cheesecake in the oven and bake. 12) Allow the cake to cool in the water bath for 1 hour. After an hour, remove it from the water bath and place it in the refrigerator overnight in the springform pan.

Desserts				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Chocolate Chip Cookies	36 cookies (12 to a sheet)	Room		**Ingredients** (Makes 3 dozen cookies) 2 1/2 sticks salted butter, 1 1/4 cups brown sugar, 1 cup + 2 tbsp sugar 2 large eggs, 1 tsp vanilla extract, 3 2/3 cups all-purpose flour 1 1/4 tsp baking powder, 1 1/4 tsp baking soda 1 1/4 tsp fine sea salt, 20 oz chocolate chips **Instructions** Cooked 12 to a sheet pan. 1) Cream the butter with the sugars in an electric mixer until light, about 5 minutes. Scrape down the bowl and paddle as needed. 2) Add the eggs one at a time, mixing well after each addition. 3) Scrape down the bowl and paddle and add the vanilla. 4) Sift the flour, powder, baking soda and salt together. 5) Add the dry mixture to the wet mixture. 6) Scrape down the bowl and paddle. 7) Fold in the chocolate chips. 8) Line half sheet pans with parchment paper. 9) Scoop the cookie dough onto the pans in a 3x4 pattern. 10) Place a half sheet pan in the oven for image recognition. 11) Remove the half sheet pan while preheating the oven. 12) After preheating, place the half sheet pan in the oven. Bake the cookies one half sheet pan at a time.
	1/2 Sheet Pan	3		

Desserts				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Baguette	2 demi baguettes / 1/2 Sheet Pan	Room / 3		**Ingredients** 0.25 oz package active dry yeast, about 3/4 tbsp of yeast 11 oz water, about 100 ℉ 18 oz bread flour 1 tbsp of salt **Instructions** 1) In a small bowl dissolve the yeast in the warm water using a whisk. 2) Add the yeast and water mixture to the bowl of an electric mixer. 3) Add the bread flour and salt to the bowl. 4) Use the dough hook to mix the dough on low speed for 7 minutes. 5) Place the dough into a bowl and let it rise for 30 minutes or until doubled in size. 6) Punch the dough down and let it rise again until doubled in size. 7) Remove the dough and place it on a work surface. 8) Divide the dough into 2 equal pieces. 9) Shape each piece into a small baguette. 10) Place the baguettes onto a parchment lined half sheet pan. 11) Cover the baguettes with plastic wrap and allow to double in size. 12) After the baguettes have doubled in size, use a serrated knife and slash each baguette with 3 four inch long, half inch deep, diagonal slashes. 13) Place the baguettes on the half sheet pan. 14) Place the half sheet pan in the oven for image recognition. 15) Remove the half sheet pan while preheating the oven. 16) After preheating, place the half sheet pan back in the oven.

<table>
<tr><th colspan="5">Desserts</th></tr>
<tr><th rowspan="2">Menu</th><th>Amount</th><th>Food Temp.</th><th rowspan="2">Remark</th><th rowspan="2">Instructions</th></tr>
<tr><th>Cookware</th><th>Rack Position</th></tr>
<tr><td rowspan="2">Fruit Tart</td><td>1 tart</td><td>Room</td><td></td><td rowspan="2">Ingredients
Tart Dough
2 cups all-purpose flour, 1 1/2 tbsp sugar, 1 tbsp brown sugar
1 1/2 sticks unsalted butter, cold and cut into small pieces
1 whole egg, 1 egg yolk, 2 tbsp ice water
Pastry Cream
2/3 cup sugar, 1/4 cup cornstarch
pinch of kosher salt, 2 large eggs, 2 cups milk
2 tbsp unsalted butter, cut into small pieces, 2 tsp vanilla
Instructions
Tart Dough
1) Place the flour and sugars into the work bowl of a food processor and pulse to combine.
2) Add the cold pieces of butter and pulse until the mixture resembles coarse meal.
3) Add the whole egg, egg yolk and the ice water and pulse until the dough just forms a ball.
4) Remove from the work bowl and form into a disc. Wrap the dough in plastic wrap and place it in the refrigerator while the filling is being made.
Pastry Cream
1) In a saucepan, combine the sugar and milk. Gently warm it to a lazy simmer.
2) In a bowl, combine the eggs, cornstarch, salt and vanilla. Add the warm milk mixture to the egg mixture in small amounts to temper the eggs and avoid cooking them.
3) Return everything back to the saucepan and cook the custard until it thickens and begins to bubble.
4) Strain through a fine mesh strainer and stir in the butter. Cool the pastry cream to room temperature before using.</td></tr>
<tr><td>Tart pan</td><td>3</td><td></td></tr>
</table>

Desserts				
Menu	Amount / Cookware	Food Temp. / Rack Position	Remark	Instructions
Muffins	1 Pan / Muffin pan	Room / 3		**Ingredients** 2 cups all-purpose flour, 1/2 cup sugar, 2 tsp baking powder 1/2 tsp kosher salt, 3/4 cup milk 1/2 cup unsalted butter, melted and cooled, 2 large eggs **Instructions** 1) Line a muffin pan with paper liners and set aside. 2) In a small bowl, whisk the flour, sugar, baking powder, and salt together. 3) In a medium bowl, whisk the milk, butter, and eggs together until well combined. 4) Add the dry ingredients to the wet ingredients and stir with a silicone spatula just until combined. 5) Divide the batter evenly between the muffin cups. 6) Place the muffin pan in the oven for image recognition. 7) Remove the muffin pan while preheating the oven. 8) After preheating is done, place the muffin pan in the oven.

Toast				
Menu	Amount / Cookware	Food Temp. / Rack Position	Remark	Instructions
Bagels	1~4 EA / Grid on broiler pan	Room / 3		Slice the bagels in half along the narrow edge. Place the bagels with the inner side up on the grid on the broiler pan.
Bread Slices	1~4 EA / Grid on broiler pan	Room / 3	When oven beeps, turn food over	Place bread slices on the grid on the broiler pan. When the oven beeps, flip the bread over.
English Muffins	1~4 EA / Grid on broiler pan	Room / 3		Slice the English muffins in half along the narrow edge. Place the English muffins with the inner side up on the grid on the broiler pan.

Frozen Products				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Chicken Nuggets	10~40 EA (0.6 oz each) / Air Fry Tray	Frozen / 3		Place frozen chicken nuggets on the LG air fry tray.
Chicken Tenders	6~24 EA (1 oz each) / Air Fry Tray	Frozen / 3		Place frozen chicken tenders on the LG air fry tray.
Mozzarella Sticks	6~24 EA (1 oz each) / Air Fry Tray	Frozen / 3		Place frozen mozzarella sticks on the LG air fry tray.
Mac & Cheese	1 casserole (40oz) / 1/2 Sheet Pan	Frozen / 3		1) Remove casserole from packaging. 2) Place the casserole on the half sheet pan in the oven for image recognition. 3) Remove the casserole and half sheet pan while preheating the oven. 4) After preheating, place the half sheet pan with the frozen mac and cheese back in the oven.
Burritos	1~8 EA (5 oz each) / 1/2 Sheet Pan	Frozen / 3		1) Remove burritos from packaging. 2) Place the burritos on the half sheet pan in the oven for image recognition. 3) Remove the burritos and the half sheet pan while preheating the oven. 4) After preheating, place half sheet pan with burritos back in the oven.
Biscuits	5~20 EA (2 oz each) / 1/2 Sheet Pan	Frozen / 3		Remove the package and place the frozen biscuits on the half sheet pan.
Tater Tots	1~4 servings / Air Fry Tray	Frozen / 3		Place the frozen tater tots on the LG air fry tray. 1 serving is about 12 oz.
French Fries Straight	1~4 servings / Air Fry Tray	Frozen / 3		Place frozen french fries on the LG air fry tray. 1 serving is about 5 oz.
French Fries Crinkled	1~4 servings / Air Fry Tray	Frozen / 3		Place frozen french fries on the LG air fry tray. 1 serving is about 8 oz.
Hashbrowns Patties	4~16 EA (2.3 oz each) / Air Fry Tray	Frozen / 3		Place frozen hash browns on the LG air fry tray.

Frozen Products				
Menu	**Amount** / **Cookware**	**Food Temp.** / **Rack Position**	**Remark**	**Instructions**
Sweet Potato Fries	1~4 servings / Air Fry Tray	Frozen / 3		Place frozen sweet potato fries on the LG air fry tray. 1 serving is about 6 oz.
Onion Rings	1~4 servings / Air Fry Tray	Frozen / 3		Place frozen onion rings on the LG air fry tray. 1 serving is about 5 oz.
Breaded Fish Fillet	4~16 EA (2 oz each) / Air Fry Tray	Frozen / 3		Place frozen breaded fish fillets on the LG air fry tray.
Breakfast Sausage	6~24 EA (1 oz each) / Air Fry Tray	Frozen / 3		Place frozen breakfast sausages on the LG air fry tray.
Corn Dogs	2~8 EA (2.75 oz each) / 1/2 Sheet Pan	Frozen / 3		1) Remove corn dogs from packaging. 2) Place the corn dogs on the half sheet pan in the oven for image recognition. 3) Remove the corn dogs on the half sheet pan while preheating the oven. 4) After preheating, place half sheet pan with corn dogs back in the oven.
Egg Rolls	2~4 EA (2.7 oz each) / 1/2 Sheet Pan	Frozen / 3	When oven beeps, turn food over.	1) Remove egg rolls from packaging. 2) Place the egg rolls on the half sheet pan in the oven for image recognition. 3) Remove the egg rolls on the half sheet pan while preheating the oven. 4) After preheating, place half sheet pan with egg rolls back in the oven. 5) When the oven beeps, flip the egg rolls over.
Meatballs	6~24 EA (0.5 oz each) / 1/2 Sheet Pan	Frozen / 3	When oven beeps, turn food over.	1) Remove meatballs from packaging. 2) Place the meatballs on the half sheet pan in the oven for image recognition. 3) Remove the meatballs on the half sheet pan while preheating the oven. 4) After preheating, place half sheet pan with meatballs back in the oven. 5) When the oven beeps, flip the meatballs over.

Frozen Products				
Menu	Amount	Food Temp.	Remark	Instructions
	Cookware	Rack Position		
Pretzels	2~6 EA (2.2 oz each)	Frozen		1) Remove pretzels from packaging. 2) Place the pretzels on the half sheet pan in the oven for image recognition. 3) Remove the pretzels on the half sheet pan while preheating the oven. 4) After preheating, place half sheet pan with pretzels back in the oven.
	1/2 Sheet Pan	3		

⚠ CAUTION

- Take care when opening the oven door during or after steam cooking. Hot steam can cause scalding.
- After any steam cooking cycle, the drying function will run automatically. It is normal to hear the steam pump running during the drying function.

My Recipe Mode

For frequently used cooking menus, you can combine up to three different temperatures and cooking modes into one hot key.

Creating My Recipe

- When combining two or more cooking modes, a cooking time or probe temperature must be set before selecting an additional cooking mode.
- The Probe function cannot be used with the Broil, Sous Vide, Steam Maintenance, Rapid Heat Roast +, Warm, or Proof modes.

1 Press **LOWER OVEN** and press **MY RECIPES** in the cooking mode screen.

2 Press **CREATE** to make a new hot key.

3 Select a cook mode listed in the display and set the desired cook temperature.

4 Press **SET COOK TIME** or **SET PROBE**.

5 If there are no additional cooking stages, press **DONE**. To add another cooking stage, set a cooking time or probe temperature for the previous stage. Then press **ADD COOK STAGE**.

6 Repeat steps 3-5 until all desired cooking stages have been entered. Then press **DONE**.

7 Enter a name for your recipe using the keyboard and press **SAVE**.

8 The recipe name is added to the **MY RECIPES** menu.

NOTE

- If the probe was inserted in the oven jack to add a probe temperature, remember to remove it.
- After the steam mode is used for 8 hours, a reminder to descale the product appears in the display the next time the steam mode is selected. You will not be able to use the steam mode until the Descaling function is run. To avoid this delay, run the Descaling function after every 2-3 uses of the steam mode.
- If the descaling reminder appears, press **OK** to run the Descaling function.
- Proofing doesn't operate when the oven is above 125 ℉ (52 ℃).
- If using Proof after cooking, wait for the oven to cool first.

- The **Proof** mode can only be set as a first stage (cook mode 1), not as part of second stage cooking.

Editing My Recipe

- The Edit function cannot add or remove cooking stages to a recipe. Only the oven temperature, probe temperature and cook time can be changed.

1. Press **LOWER OVEN** and press **MY RECIPES** in the cooking mode screen.
2. Select the recipe to edit and then press the pencil icon at the bottom left of the screen.
3. Edit the settings for the first cooking stage and press **DONE** to proceed to the next cooking stage, if any.
4. Edit the next cooking stage, press **DONE**, and proceed through all cooking stages in the same way.
5. Once the last cooking stage has been edited, enter a new name for the recipe or keep the previous name. Then press **SAVE**.

Deleting My Recipe

1. Press **LOWER OVEN** and press **MY RECIPES** in the cooking mode screen.
2. Select the recipe and press the trash can icon at the bottom left of the screen.
3. Press **YES**.

SMART FUNCTIONS

LG ThinQ Application

This feature is only available on models with Wi-Fi.

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

LG ThinQ Application Features

- **My Recipes**
  - Download new and special cooking recipes that are not included in the standard cooking mode on the appliance. Once **My Recipes** download is completed in the appliance, the appliance keeps the recipes. You can only create, edit or delete the recipes in the **LG ThinQ** application.
- **Scan to Cook** (USA Only)
  - Scan the barcode on a ready-made meal using the **LG ThinQ** application and send the recommended or customized cooking instructions straight to your oven. **Remote Start** must be activated on the oven to use Scan to Cook.
- **RealTime View**
  - See video from inside the oven while cooking using the **LG ThinQ** application. If you want, you can take pictures. The appliance must be connected to a home Wi-Fi network and the **LG ThinQ** application to use the RealTime View function.
- **Cook Record**
  - The camera can record the cooking process and make a time lapse video. The appliance must be connected to a home Wi-Fi network and the **LG ThinQ** application to use the Cook Record function.
- **Product Upgrades**
  - On models with the **LG UP** Home Appliance feature, experience new features by upgrading the product through the **LG ThinQ** app.
- **Monitoring**
  - This function helps you check the current status, remaining time, cook settings and end time in one place.
- **Product Notifications**
  - Turn on the Push Alerts to receive appliance status notifications. The notifications are triggered even if the **LG ThinQ** application is not open.
- **Timer**
  - You can set the timer from the application.
- **Settings**
  - Allows you to set various options on the oven and in the application.
- **Smart Diagnosis**™
  - This function provides useful information for diagnosing and solving issues with the appliance based on the pattern of use.
- **Firmware Update**
  - Keep the appliance updated.

NOTE

- In the following cases, you must update the network information for each appliance in the **LG ThinQ** application under **Device Cards** ⟶ **Settings** ⟶ **Change Network**.
  - wireless router is changed
  - wireless router password is changed
  - Internet service provider is changed
- This information is current at the time of publication. The application is subject to change for product improvement purposes without notice to users.

Installing LG ThinQ Application and Connecting an LG Appliance

Models with QR Code

Scan the QR code attached to the product using the camera or a QR code reader application on your smartphone.



Models without QR Code

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

2 Run the **LG ThinQ** application and sign in with your existing account or create an LG account to sign in.

3 Touch the add (+) button on the **LG ThinQ** application to connect your LG appliance. Follow the instructions in the application to complete the process.

NOTE

- To verify the Wi-Fi connection, check that the 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 ThinQ** 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 distance between the appliance and the wireless router is too far, the signal becomes weak. It may take a long time to connect or fail to install the application.
- 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 may not connect or the connection may be interrupted because of the home network environment.
- If the appliance cannot be connected due to problems with the wireless signal transmission, unplug the appliance and wait about a minute before trying again.
- The wireless network name (SSID) should be a combination of English letters (A-Z) and numbers (0-9). 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 connect the product again.
- To disable the **Wi-Fi** function, press and hold the **Wi-Fi** button for 3 seconds. The **Wi-Fi** indicator will be turned off.
- To reconnect the appliance or add another user, press and hold the **Wi-Fi** button for 3 seconds. Run the **LG ThinQ** application and follow the instructions in the application to connect the appliance.

Radio Equipment Specifications

Type	Operating Frequency Range	Output Power (Max.)
Wireless LAN	2400 MHz - 2472 MHz	< 1 W
Bluetooth†	2400 MHz - 2483.5 MHz	

† This feature is only available on some models.

FCC Statement

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 for transmitter module and part 18 of the FCC Rules for this equipment. 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 receiver.
- Connect the equipment into 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 (transmitter module contained in this product) 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.

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.

Supplier's Declaration of Conformity

47 CFR §2.1077 Compliance Information

Trade Name	**LG** or **SKS** or **LG**, **SKS**
Responsible Party	LG Electronics USA, Inc.
Address	111 Sylvan Avenue North Building Englewood Cliffs, NJ 07632
Email	lg.environmental@lge.com

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.

Open Source Software Notice Information

To obtain the source code that is contained in this product, under GPL, LGPL, MPL, and other open source licenses that have the obligation to disclose source code, and to access all referred license terms and copyright notices, please visit https://opensource.lge.com.

LG Electronics will also provide open source code to you for a charge covering the cost of performing such distribution upon email request to opensource@lge.com.

This offer is valid to anyone in receipt of this information for a period of three years after our last shipment of this product.

Smart Diagnosis™ Feature

Use this feature to help you diagnose and solve problems with your appliance. NFC or Wi-Fi equipped models can also transmit data to a smartphone using the **LG ThinQ** application.

NOTE

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

Using LG ThinQ to Diagnose Issues

If you experience a problem with your Wi-Fi equipped appliance, it can transmit troubleshooting data to a smartphone using the **LG ThinQ** application.

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

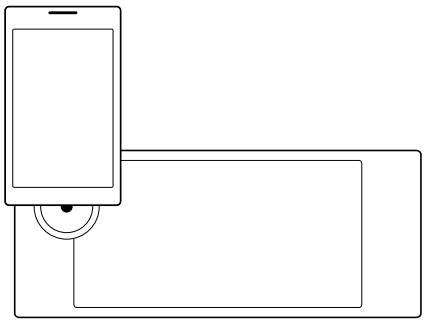
Using Audible Diagnosis to Diagnose Issues

Follow the instructions below to use the audible diagnosis method.

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

1. Tap the Settings icon at the top right of the screen, tap **Maintenance & Info**, tap **Smart Diagnosis** and tap **Start** to start the diagnostic tone.
   - If the display has been locked, you must deactivate the lock and then reactivate it.

2 Place your phone's mouthpiece near the top left corner of the screen.



3 Keep the phone in place until the tone transmission has finished. The display will count down the time. Once the countdown is over and the tones have stopped, the diagnosis will be displayed in the application.

NOTE

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

MAINTENANCE

Cleaning

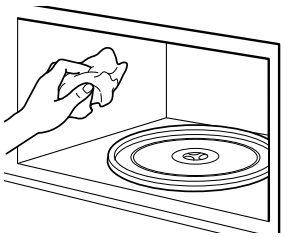
General Cleaning Tips

- A plastic spatula can be used as a scraper to scrape off any chunks or debris before and during oven cleaning.
- Using the rough side of a non-scratch scouring pad may help to take off burnt-on stains better than a soft sponge or towel.
- Certain non-scratch scrubbing sponges, such as those made of melamine foam, available at your local stores, can also help improve cleaning.

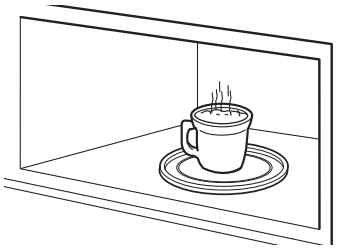
Cleaning the Interior of the Upper Oven

Wash often with warm, sudsy water and a sponge or soft cloth. Use only mild, nonabrasive soaps or a mild detergent. Keep the areas clean where the door and oven frame touch when closed.

Wipe well with a clean cloth. Over time, stains can occur on the surfaces as the result of food particles spattering during cooking. This is normal.



For stubborn soil, boil a cup of water in the oven for 2 to 3 minutes. Steam will soften the soil. To get rid of odors inside the oven, boil a cup of water with some lemon juice or vinegar in it.



Interior

Do not use oven cleaners to clean the oven cavity. Use the product's **EasyClean** function regularly to clean light soil. For stubborn soil, use the **Self Clean** function (on some models) or clean manually using the following tips.

- A plastic spatula can be used as a scraper to scrape off any chunks or debris before and during oven cleaning.
- Using the rough side of a non-scratch scouring pad may help to take off burnt-on stains better than a soft sponge or towel.
- Certain non-scratch scrubbing sponges, such as those made of melamine foam, available at local stores, can also help improve cleaning.

⚠ CAUTION

- Do not use oven cleaners, harsh chemical cleaners, bleach, vinegar, steel scouring pads, or abrasive pads or cleansers to clean the oven, as they can permanently damage the oven surface.
- Do not clean the gasket.

Exterior

Control Panel

To prevent activating the control panel during cleaning, disconnect power to the appliance. Clean up splatters with a damp cloth using a glass cleaner. Remove heavier soil with warm, soapy water. Do not use abrasives of any kind.

Painted and Decorative Trim

For general cleaning, use a cloth with hot soapy water. For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Leave it on for 30 to 60 minutes. Rinse with a damp cloth and dry. Do not use abrasive cleaners.

Stainless Steel Surfaces

To avoid scratches, do not use steel wool pads.

1. Place a small amount of stainless steel appliance cleaner or polish on a damp cloth or paper towel.
2. Clean a small area, rubbing with the grain of the stainless steel if applicable.
3. Dry and buff with a clean, dry paper towel or soft cloth.
4. Repeat as necessary.

NOTE

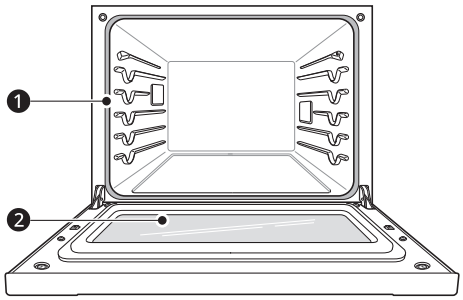
- To clean the stainless steel surface, use warm sudsy water or a stainless steel cleaner or polish.
- Always wipe in the direction of the metal surface finish.
- Stainless steel appliance cleaner or polish can be purchased online or from most retailers of appliances or home goods.

Oven Door

⚠ CAUTION

- Do not use harsh cleaners or harsh abrasive cleaning materials on the outside of the oven door. Doing so can cause damage.

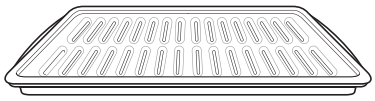
- Use soapy water to thoroughly clean the oven door. Rinse well. Do not immerse the door in water.
- You may use a glass cleaner on the outside glass of the oven door. Do not spray water or glass cleaner on the door vents.
- Do not use oven cleaners, cleaning powders, or harsh abrasive cleaning materials on the outside of the oven door.
- Do not clean the oven door gasket. The oven door gasket is made of a woven material that is essential for a good seal. Care should be taken not to rub, damage, or remove this gasket.



❶ Don’t hand clean oven door gasket

❷ Do hand clean door

Broiler Pan and Grid



- Do not store a soiled broiler pan or grid anywhere in the appliance.
- Do not clean the broiler pan or grid in a self cleaning mode. (Available on some models)
- Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.
- Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.
- If food has burned on, sprinkle the grid with cleaner while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.
- Both the broiler pan and grid may be cleaned with a commercial oven cleaner or in the dishwasher.

Oven Racks

Remove the oven racks before operating the **Self Clean** cycle and **EasyClean**.

1 Clean with a mild, abrasive cleaner.

- Food spilled into the tracks could cause the racks to become stuck.

2 Rinse with clean water and dry.

NOTE

- If the racks are cleaned using the **Self Clean** cycle (not recommended), the color will turn slightly blue and the finish will become dull. After the **Self Clean** cycle is complete, and the oven has cooled, rub the sides of the racks with wax paper or a cloth containing a small amount of vegetable oil. This will make the racks glide more easily into the rack tracks.

Oven Cavity

DO NOT use oven cleaners.

NEVER wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hairlike cracks). Food spills should be cleaned when the oven cools. At high temperature, foods react with porcelain and a permanent dull spot can result. When cleaning a spot, use only non-abrasive cleaners or scrubbers.

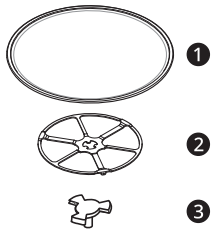
Never pour cold water on the interior of a hot oven.

Rapid temperature changes can cause thermal stress, which can cause minor damage to the oven cavity.

Glass Tray and Rotating Ring

To clean the glass tray and rotating ring, wash in mild, sudsy water.

For heavily soiled areas use a mild cleanser and scouring sponge.



❶ Glass tray

❷ Rotating ring

❸ Shaft

NOTE

- The glass tray and rotating ring are dishwasher safe.

EasyClean (Lower Oven)

LG's **EasyClean** enamel technology provides two cleaning options for the inside of the oven. The **EasyClean** feature takes advantage of LG's new enamel to help lift soils without harsh chemicals, and it runs using ONLY WATER for just 10 minutes in low temperatures to help loosen LIGHT soils before hand cleaning.

While **EasyClean** is quick and effective for small and LIGHT soils, the **Self Clean** feature can be used to remove HEAVY, built up soils. The intensity and high heat of the **Self Clean** cycle may result in smoke which will require the opening up of windows to provide ventilation. Compared to the more intense **Self Clean** process, your LG oven gives you the option of cleaning with LESS HEAT, LESS TIME, and virtually NO SMOKE OR FUMES. You can reduce energy use by cleaning light oven soils with the **EasyClean** feature instead of Self Clean.

When needed, the oven still provides the **Self Clean** option for longer, more thorough oven cleaning for heavier, built up soils.

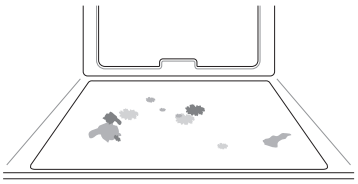
- For hard to reach areas such as the back surface of the oven, it is better to use the **Self Clean** cycle.

Benefits of EasyClean

- Helps loosen light soils before hand-cleaning
- **EasyClean** only uses water; no chemical cleaners
- Makes for a better **Self Clean** experience.
  - Delays the need for a **Self Clean** cycle
  - Minimizes smoke and odors
  - Can allow shorter **Self Clean** time

When to Use EasyClean

- Example of oven soiling



Case 1

- Soil pattern: Small drops or spots
- Types of soils: Cheese or other ingredients
- Common food items that can soil your oven: Pizza

Case 2

- Soil pattern: Light splatter
- Types of soils: Fat/grease
- Common food items that can soil your oven: Steaks, broiled / Fish, broiled / Meat roasted at low temperatures

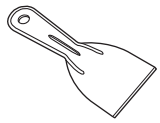
EasyClean Instruction Guide

NOTE

- Allow the oven to cool to room temperature before using the **EasyClean** cycle. If your oven cavity is above 150 ℉ (65 ℃), the **EasyClean** cycle will not be activated until the oven cavity cools down.
- The oven should be level to ensure that the bottom surface of the oven cavity is entirely covered by water at the beginning of the **EasyClean** cycle.
- For best results, use distilled or filtered water. Tap water may leave mineral deposits on the oven bottom.
- Soil baked on through several cooking cycles will be more difficult to remove with the **EasyClean** cycle.
- Do not open the oven door during the **EasyClean** cycle. Water will not get hot enough if the door is opened during the cycle.

1 Remove oven racks and accessories from the oven.

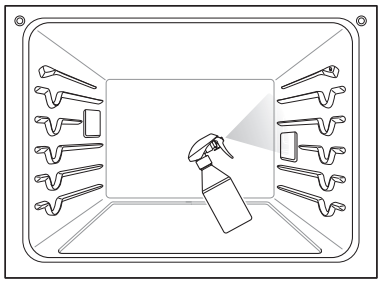
2 Scrape off and remove any burnt-on debris with a plastic scraper.



- Suggested plastic scrapers:
  - Hard plastic spatula
  - Plastic pan scraper
  - Plastic paint scraper
  - Old credit card

3 Fill a spray bottle (10 oz or 300 ml) with water and use the spray bottle to thoroughly spray the inside surfaces of the oven.

4 Use at least 1/5 (2 oz or 60 ml) of the water in the bottle to completely saturate the soil on both the walls and in the corners of the oven.



5 Spray or pour the remaining water (8 oz or 240 ml) onto the bottom center of the oven cavity. The indentation on the oven bottom should be fully covered to submerge all soils. Add water if necessary.

NOTE

- If cleaning multiple ovens, use an entire bottle of water to clean each oven. Do not spray water directly on the door. Doing so will result in water dripping to the floor.

6 Close the oven door. Scroll and tap **Cleaning**. Tap **EasyClean**.

7 Tap **Start**.

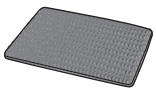
⚠ CAUTION

- Some surfaces may be hot after the **EasyClean** cycle. Wear rubber gloves while cleaning to prevent burns.
- During the **EasyClean** cycle, the oven becomes hot enough to cause burns. Wait until the cycle is over before wiping the inside surface of the oven. Failure to do so may result in burns.
- Avoid leaning or resting on the oven door glass while cleaning the oven cavity.

8 A tone will sound at the end of the 10 minute cycle. Tap **Done** to complete.

9 After the cleaning cycle and during hand-cleaning, enough water should remain on the oven bottom to completely submerge all soils. Add water if necessary. Place a towel on the floor in front of the oven to capture any water that may spill out during hand-cleaning.

10 Clean the oven cavity immediately after the **EasyClean** cycle by scrubbing with a wet, non-scratch scouring sponge or pad. (The scouring side will not scratch the finish.) Some water may spill into the bottom vents while cleaning, but it will be captured in a pan under the oven cavity and will not hurt the burner.



NOTE

- Do not use any steel scouring pads, abrasive pads or cleaners as these materials can permanently damage the oven surface.

11 Once the oven cavity is cleaned, wipe any excess water with a clean dry towel. Replace racks and any other accessories.

12 If some light soils remain, repeat the above steps, making sure to thoroughly soak the soiled areas.

- If stubborn soils remain after multiple **EasyClean** cycles, run the **Self Clean** cycle. Be sure that the oven cavity is empty of oven racks and other accessories, and that the oven cavity surface is dry before running the **Self Clean** cycle. Consult the **Self Clean** section of your owner's manual for further details.

NOTE

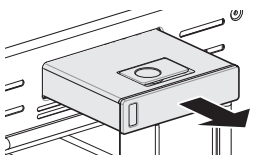
- The cavity gasket may be wet when the **EasyClean** cycle finishes. This is normal. Do not clean the gasket.
- If mineral deposits remain on the oven bottom after cleaning, use a cloth or sponge soaked in vinegar to remove them.
- It is normal for the fan to operate during the **EasyClean** cycle.
- Using commercial oven cleaners or bleach to clean the oven is not recommended. Instead, use a mild liquid cleanser with a pH value below 12.7 to avoid discoloring the enamel.

Self Clean (Lower Oven Only)

The **Self Clean** cycle uses extremely hot temperatures to clean the oven cavity. While running the **Self Clean** cycle, you may notice smoking or an odor. This is normal, especially if the oven is heavily soiled. During **Self Clean**, the kitchen should be well ventilated to minimize the odors from cleaning.

Before Starting Self Clean

- Clean only parts listed in manual. Remove the steam feeder tank, oven racks, broiler pan, broiler grid, all cookware, aluminum foil or any other material from the oven.
  - If oven racks are left in the oven cavity during the **Self Clean** cycle, they will discolor and become difficult to slide in and out.
  - If you don't remove the steam feeder tank from the oven, a beep sounds and the **Self Clean** cycle does not start.



- The kitchen should be well ventilated to minimize the odors from cleaning. Open a window or turn on a ventilation fan or hood before self-cleaning.
- Wipe any heavy spillovers on the bottom of the oven.
- Make sure that the oven light cover is in place and the oven light is off.
- Clean the frame of the oven and door with hot soapy water. Rinse well.

⚠ WARNING

- If the oven is heavily soiled with oil, self-clean the oven before using the oven again. The oil could cause a fire.
- If there is a fire in the oven during self-clean, turn the oven off and wait for the fire to go out. Do not force the door open. Introduction of fresh air at self-clean temperatures may lead to a burst of flame from the oven. Failure to follow this instruction may result in severe burns.

⚠ CAUTION

- Do not use oven cleaners. Commercial oven cleaner or oven liner protective coating of any kind should not be used in or around any part of the oven.
- The oven displays an F error code and sounds three long beeps during the self-cleaning process if it malfunctions in the self-clean mode. Switch off the electrical power to the main fuse or breaker and have the oven serviced by a qualified technician.
- If the self cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- It is normal for parts of the oven to become hot during a **Self Clean** cycle. Avoid touching the door, window or oven vent area during a **Self Clean** cycle.
- Do not leave small children unattended near the appliance. During the **Self Clean** cycle, the outside of the oven can become very hot to the touch.
- If you have pet birds, move them to another well-ventilated room. The health of some birds is extremely sensitive to the fumes given off during the **Self Clean** cycle of any oven.
- Do not line the oven walls, racks, bottom or any other part of the oven with aluminum foil or any other material. Doing so will destroy heat distribution, produce poor baking results and cause permanent damage to the oven interior

(aluminum foil will melt to the interior surface of the oven).

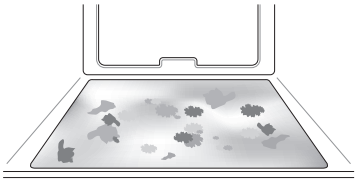
- Do not force the door open. This can damage the automatic door locking system. Use care when opening the oven door after the **Self Clean** cycle. Stand to the side of the oven when opening the door to allow hot air or steam to escape. The oven may still be VERY HOT.

NOTE

- The oven light cannot be turned on during a **Self Clean** cycle. The oven light cannot be turned on until the oven temperature has cooled below 500 °F (260 °C) after a **Self Clean** cycle is complete.
- Clean the frame of the oven and door with hot soapy water. Rinse well.
- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.
- It is normal for the cooling fan to operate during the **Self Clean** cycle.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- You may notice some white ash in the oven. Wipe it off with a damp cloth or a soap-filled steel wool pad after the oven cools. If the oven is not clean after one **Self Clean** cycle, repeat the cycle.
- If oven racks were left in the oven and do not slide smoothly after a **Self Clean** cycle, wipe racks and rack supports with a small amount of vegetable oil to make them glide more easily.
- After a **Self Clean** cycle, fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.
- The **Self Clean** cycle cannot be started if the **Control Lock** feature is active.
- Once the **Self Clean** cycle is set, the oven door locks automatically. You will not be able to open the oven door until the oven is cooled. The lock releases automatically.
- Once the door has been locked, the lock indicator light stops flashing and remains on. Allow about 15 seconds for the oven door lock to activate.
- If the clock is set for a 12-hour display (default) the Delayed **Self Clean** can never be set to start more than 12 hours in advance.
- After the oven is turned off, the cooling fan keeps operating until the oven has cooled down.

When to Use Self Clean

- Example of oven soiling



Case 1

- Soil pattern: Medium to heavy splatter
- Types of soils: Fat/grease
- Common food items that can soil your oven: Meat roasted at high temperatures

Case 2

- Soil pattern: Drops or spots
- Types of soils: Filling or sugar based soils
- Common food items that can soil your oven: Pies

Case 3

- Soil pattern: Drops or spots
- Types of soils: Cream or tomato sauce
- Common food items that can soil your oven: Casseroles

NOTE

- The **Self Clean** cycle can be used for soil that has been built up over time.

Setting Self Clean

The **Self Clean** function has cycle times of 3, 4, or 5 hours.

Self Clean Soil Guide

Soil Level	Cycle Setting
Lightly Soiled Oven Cavity	3-Hour
Moderately Soiled Oven Cavity	4-Hour
Heavily Soiled Oven Cavity	5-Hour

1. Remove all racks and accessories from the oven.

2. Tap **Lower Oven**, select **Cleaning**, and set the mode to **Self Clean**.
   The oven defaults to the recommended four-hour self clean for a moderately soiled oven.

3. Select the desired cycle time.

4. If desired, scroll to set a delayed start time or tap the number pad icon to enter the start time directly.

5. Tap **Start**. The remaining time or the delayed start time appears in the display.

6. Once the self-clean cycle is set, the oven door locks automatically and the lock icon displays.
   - You will not be able to open the oven door until the oven has cooled. The lock releases automatically when the oven has cooled.

⚠ CAUTION

- Do not force the oven door open when the lock icon is displayed. The oven door remains locked until the oven temperature has cooled. Forcing the door open will damage the door.
- Never pour cold water on the interior of a hot oven.

  Rapid temperature changes can cause thermal stress, which can cause minor damage to the oven cavity. If the thermal stress accumulates, scrubbing with an abrasive pad can peel off the enamel. After running **Self Clean**, always allow the oven cavity to cool and then wipe it with a soft cloth.
- It may become necessary to cancel or interrupt a **Self Clean** cycle due to excessive smoke or fire in the oven. To cancel the Self Clean function, tap **Stop** in the display.

During Self Clean

- The **Self Clean** cycle uses extremely hot temperatures to clean the oven cavity. While running the **Self Clean** cycle, you may notice smoking or an odor. This is normal, especially if the oven is heavily soiled.
- As the oven heats, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage the oven.
- Do not force the oven door open when 🔒 is displayed. The oven door remains locked until the oven temperature has cooled. Forcing the door open will damage the door.

After the Self Clean Cycle

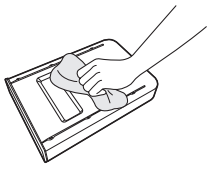
- The oven door remains locked until the oven temperature has cooled.
- You may notice some white ash in the oven. Wipe it off with a damp cloth or a soap-filled pad after the oven cools. If the oven is not clean after one self-clean cycle, repeat the cycle.
- If oven racks were left in the oven and do not slide smoothly after a self-clean cycle, wipe racks and rack supports with a small amount of vegetable oil to make them glide more easily.
- Fine lines may appear in the porcelain because it went through heating and cooling. This is normal and will not affect performance.

Cleaning the Steam Feeder Tank

The steam feeder tank is used during the steam cooking functions. Use filtered, softened water if possible.

NOTE

- After using the steam function, the steam feeder tank should be drained. To avoid bacteria or odors, clean and dry the steam feeder tank after every use.
- Do not clean in a dishwasher.
- If the steam feeder tank does not slide in as smoothly as it should, clean the bottom of the tank.



Hard Water Scale

If hard water is used in the steam feeder tank, the steam generator may become clogged with hard water scale. In areas with hard water, run the Descaling function frequently or use softened water.

Cleaning Scale on Lower Oven Bottom

To remove mineral deposits that remain on the oven bottom after using the steam mode, use a cloth or sponge soaked in vinegar or a weak citric acid solution. For more stubborn or extensive scaling, use the Descaling function.

Descaling

Use this function to remove the white deposits that form after the steam generator is used for a long period.

The Descaling function runs for 1 hour 43 minutes. Water will come out of the steam generator while it is being cleaned.

For instructions on removing and filling the steam feeder tank, see "Using the Steam Feeder Tank."

Setting Descaling

1. Fill the steam feeder tank with a 20:1 mixture of water and citric acid. For example, use 4 tsp of citric acid in 4 1/4 cups water (20 g citric acid in 1000 ml water).
2. Insert the steam feeder tank into the slot over the lower oven cavity and push it in until it clicks into place.
3. Tap **Lower Oven**, select **Cleaning**, and set the mode to **Descaling**.
4. Tap **Start**.
5. After 1 hour 43 minutes of descaling, a popup will appear in the display. Following the instructions, drain the tank and fill it with clean water.
6. Insert the tank and start the Rinsing function.
7. Once the Rinsing function is complete, dry the inside of the oven with a soft cloth. Leave the oven door open and allow the oven to dry completely.

NOTE

- The Rinsing function must be completed even if the Descaling function is canceled.
- If water remains on the oven bottom after descaling, it can leave a residue after the oven is used. To remove the residue, see the instructions under "Cleaning Scale on Oven Bottom."
- After running the Descaling function, clean the steam feeder tank.

Drying the Oven Interior (Lower Oven Only)

The Drying function removes residual water inside the steam generator. The function takes a little over 1 minute and runs automatically after any steam cooking cycle. The Drying function can also be started manually, if needed.

Setting Drying

1. Make sure that the steam feeder tank is empty.
2. Tap **Lower Oven**, select **Cleaning**, and set the mode to **Drying**.
3. Tap **Start**. The remaining time appears in the display.

Draining (Lower Oven Only)

The **Draining** function removes residual water inside the steam generator. The function takes a little over 1 minute and runs automatically after any steam cooking cycle. The **Draining** function can also be started manually, if needed.

Setting Draining

1. Tap **Lower Oven**, select **Cleaning**, and set the mode to **Draining**.
2. Tap **Start**. The remaining time appears in the display.

Periodic Maintenance

Changing the Oven Light

The oven light is a standard 25-watt halogen bulb for ovens.

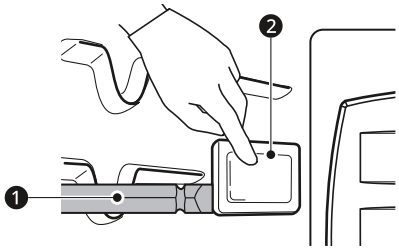
⚠ WARNING

- Make sure that the oven and bulb are cool.
- Disconnect the electrical power to the appliance at the main fuse or circuit breaker panel. Failure to do so can result in severe personal injury, death, or electrical shock.
- Wear gloves while changing the oven light. Glass fragments from broken bulbs can cause risk of injury.
- Gently twist the screwdriver blade while changing the oven light. If you apply force, the glass or oven may crack.

1 Unplug the oven or disconnect power.

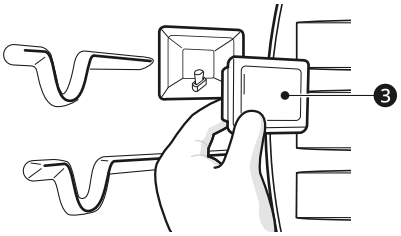
2 Remove the oven racks.

3 Slide a flat blade screwdriver ❶ between the housing and the glass light cover ❷.



4 Support the glass light cover with two fingers to prevent the cover from falling to the bottom of the oven.

5 Gently twist the screwdriver blade to loosen the glass light cover ❸.



6 Remove the bulb from the socket.

7 Replace the bulb, and reassemble the light cover by snapping it back into place.

8 Plug in the oven or reconnect power.

TROUBLESHOOTING

FAQs

Frequently Asked Questions

About the Upper Oven

Q: Can I use a rack in my upper oven to reheat or cook on two levels at once?

A: Only use the rack that is supplied with your upper oven. Use of any other rack can result in poor cooking performance and/or arcing and may damage your oven.

Q: Will the upper oven be damaged if it operates while empty?

A: Yes. Never operate the oven while it is empty or without the glass tray.

Q: Does microwave energy pass through the viewing screen in the door?

A: No. The metal screen bounces the energy back to the oven cavity. The holes (or ports) allow only light to pass through. They do not let microwave energy pass through.

Q: Why do I see a light reflection around the outer case?

A: This light is from the upper oven light which is located between the oven cavity and the outer wall of the oven.

Q: What are the various sounds I hear when the upper oven is operating?

A: The clicking sound is caused by a mechanical switch turning the microwave oven's magnetron ON and OFF.
The heavy hum and clunk is from the change in power the magnetron draws as it is turned ON and OFF by a mechanical switch. The change in blower speed is from the change in line voltage caused by the magnetron being turned ON and OFF.

Q: Can my upper oven be damaged if food is cooked for too long?

A: Like any other cooking appliance, it is possible to overcook food to the point that the food creates smoke and even possibly fire, and damages the inside of the oven. It is always best to be near the oven while you are cooking.

Q: Why is a standing time recommended after microwave cooking time is over?

A: Standing time allows foods to continue cooking evenly for a few minutes after the actual microwave oven cooking cycle. The amount of standing time depends upon the density of the foods.

Q: Why is additional time required for cooking food stored in the refrigerator?

A: As in conventional cooking, the initial temperature of food affects total cooking time. You need more time to cook food taken out of a refrigerator than for food at room temperature.

Q: Can I use either metal or aluminum pans in my upper oven?

A: Usable metal includes aluminum foil for shielding (use small, flat pieces), and shallow foil trays (if tray is ¾ inch deep and filled with food to absorb microwave energy). Never allow metal to touch walls or door.

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

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

Q: Why does the glass tray not move?

A: The correct side of the tray should be facing up and the tray should sit firmly on the center hub. The support is not operating correctly. Reinstall the glass tray and restart the oven. Cooking without the glass tray can give you poor results.

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 purposes.

Q: Can I pop popcorn in my upper oven? How do I get the best results?

A: Yes. Pop packaged microwave popcorn following manufacturer's guidelines or use the preprogrammed Popcorn button.
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 upper oven has been designed to vent steam out of the top vent.

About the Lower Oven

Q: My new oven doesn't cook like my old one. Is there something wrong with the temperature settings?

A: No. Your oven has been factory tested and calibrated. For the first few uses, follow your recipe times and temperatures carefully. If you still think your new oven is too hot or too cold, you can adjust the oven temperature yourself to meet your specific cooking needs. Refer to the **Changing Settings** section in this manual for easy instructions on how to adjust your thermostat.

Q: Is it normal to hear a clicking noise coming from the back of my oven when I am using it?

A: Your new appliance is designed to maintain a tighter control over your oven's temperature. You may hear your oven's heating elements click on and off more frequently on your new oven. This is NORMAL.

Q: Why is the time flashing?

A: This means that the product has just been plugged in, or that it has experienced a power interruption. To clear the flashing time, touch any button and reset the clock if needed.

Q: During convection cooking the fan stops when I open the door. Is that normal?

A: Yes, this is normal. When the door is opened, the convection fan will stop until the door is closed.

Q: Can I use aluminum foil to catch drippings in my oven cavity?

A: Never use aluminum foil to line the bottom or sides of the oven. The foil will melt and stick to the bottom surface of the oven and will not be removable. Use a foil-lined sheet pan placed on a lower oven rack to catch drippings instead. (If foil has already melted onto the bottom of the oven, it will not interfere with the oven's performance.)

Q: Can I use aluminum foil on the racks?

A: Do not cover racks with aluminum foil. Covering entire racks with foil restricts air flow, leading to poor cooking results. Use a sheet pan lined with foil under fruit pies or other acidic or sugary foods to prevent spillovers from damaging the oven finish.

⚠ CAUTION

- Foil may be used to wrap food in the oven, but do not allow the foil to come into contact with the exposed heating/broiling elements in the oven. The foil could melt or ignite, causing smoke, fire, or injury.

Q: Can I leave my racks in the oven when running a Self Clean cycle? (On some models)

A: No. Although it will not damage the racks, it will discolor them and may make them hard to slide in and out during use. Remove all items from the oven before starting a **Self Clean** cycle.

Q: What should I do if my racks are sticky and have become hard to slide in and out?

A: Over time, the racks may become hard to slide in and out. Apply a small amount of olive oil to the sides of the racks. This will work as a lubricant for easier gliding.

Q: Why aren't the function buttons working?

A: Make sure that the appliance is not in **Control Lock** mode. The lock 🔒 will show in the display if **Control Lock** is activated. To deactivate **Control Lock**, refer to the **Control Lock** section.

Q: My appliance is still dirty after running the EasyClean cycle. What else should I do?

A: The **EasyClean** cycle only helps to loosen light soils in your appliance to assist in hand-cleaning of your oven. It does not automatically remove all soils after the cycle. Some scrubbing of your appliance is required after running the **EasyClean** cycle.

Q: I tried scrubbing my oven after running EasyClean, but some soils still remain. What can I do?

A: The **EasyClean** feature works best when the soils are fully soaked and submerged in water before running the cycle and during hand-cleaning. If soils are not sufficiently soaked in water, it can negatively affect the cleaning performance. Repeat the **EasyClean** process using sufficient water. Sugar-based and certain greasy soils are especially hard to clean. If some stubborn soils remain, use the **Self Clean** feature to thoroughly clean your oven.

Q: Soils on my oven walls are not coming off. How can I get the oven walls clean?

A: Soils on the side and rear walls of your appliance may be more difficult to fully soak with water. Try repeating the **EasyClean** process with more than the ¼ cup (2 oz or 60 ml) of spray recommended.

Q: Will EasyClean get all of the soils and stains out completely?

A: It depends on the soil type. Sugar-based and certain grease stains are especially hard to clean. Also, if stains are not sufficiently soaked in water, this can negatively affect cleaning performance.
If stubborn or built-up stains remain, use the **Self Clean** feature. Refer to the **Self Clean** section of your owner's manual.

Q: Are there any tricks to getting some of the stubborn soils out?

A: Scraping the soils with a plastic scraper before and during hand-cleaning is recommended. Fully saturating soils with water is also recommended.
However, certain types of soils are harder to clean than others. For these stubborn soils, the **Self Clean** cycle is recommended. Consult the **Self Clean** section of your owner's manual for details.

Q: Is it safe for my convection fan or heater element to get wet during EasyClean?

A: Yes. The convection fan or heater element may get a little wet during cleaning. However, direct spray onto the broil burner and heater elements is not necessary because these are self-cleaning during regular use.

Q: I see smoke coming out of my appliance’s vents during EasyClean. Is this normal?

A: This is normal. This is not smoke. It is actually water vapor (steam) from the water in the oven cavity. As the oven heats briefly during **EasyClean**, the water in the cavity evaporates and escapes through the oven vents.

Q: How often should I use EasyClean?

A: **EasyClean** can be performed as often as you wish. **EasyClean** works best when your oven is LIGHTLY soiled from such things as LIGHT grease splatter and small drops of cheese. Please refer to the **EasyClean** section in your owner's manual for more information.

Q: What is required for EasyClean?

A: A plastic scraper, a non-scratch scrubbing pad and a towel. You should not use abrasive scrubbers such as heavy-duty scouring pads or steel wool. Except for a towel, all of the materials you need are included in a special cleaning kit with your new appliance.

Q: How can I help keep children safe around the appliance?

A: Children should be supervised around the appliance whenever it is in use, and after use until surfaces have cooled. You can also use the **Control Lock** feature to help prevent children from accidentally turning on the oven. The **Control Lock** feature disables most control panel buttons. Consult the **Control Lock** section of your owner’s manual for details. (In models without a **Self Clean** option, the **Control Lock** feature locks the controls but does not lock the oven door.)

Common

Q: Should I broil with the door open or closed?

A: Your oven isn't designed for open door broiling. If you broil with the oven door open, it can damage the oven knobs and display.

Before Calling for Service

Review this section before calling for service; doing so will save you both time and money.

For detailed information or videos, visit www.lg.com for the troubleshooting page.

Cooking

Problem	Possible Cause & Solution
Arcing or Sparking	**Cookware is not microwave safe.** • When in doubt, test cookware before use.
	Do not operate oven while empty. • Place the food in the oven.
Unevenly Cooked Foods, Overcooked Foods, Undercooked Foods, Improper Defrosting	**Carefully monitor the food in the microwave oven while it is cooking.** • See the Cooking Tips in the Operating the Upper Microwave Oven section.
If the display shows a time counting down but the oven is not cooking.	**The oven door is not closed.** • Check that the oven door is firmly closed.
Oven will not work	**Plug on appliance is not completely inserted in the electrical outlet.** • Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped. • Replace the fuse or reset the circuit breaker.
	Oven controls improperly set. • See the "Operating the Oven" section in the Operation chapter.
	Oven too hot. • Allow the oven to cool to below locking temperature.
Steam is exhausted through the oven vent.	**Cooking foods with high moisture produces steam.** • This is normal.
Appliance does not operate.	**Cord is not plugged in correctly.** • Make sure cord is plugged correctly into outlet. Check circuit breakers.
	Service wiring is not complete. • Contact your electrician for assistance.
	Power outage. • Check house lights to be sure. Call your local electric company for service.
Oven smokes excessively during broiling.	**Control not set properly.** • Follow instructions under Setting Oven Controls.
	Meat too close to the element. • Reposition the rack to provide proper clearance between the meat and the element. Preheat broil element for searing.
	Meat not properly prepared. • Remove excess fat from meat. Cut remaining fatty edges to prevent curling.
	Insert on broiler pan wrong side up and grease not draining. • Always place the grid on the broiler pan with ribs up and slots down to allow grease to drip into the pan.

Problem	Possible Cause & Solution
Oven smokes excessively during broiling.	**Grease has built up on oven surfaces. Old grease or food spatters cause excessive smoking.** • Regular cleaning is necessary when broiling frequently.
Food does not bake or roast properly	**Oven controls improperly set.** • See the "Operating the Oven" section in the Operation chapter.
	Rack position is incorrect or the rack is not level. • See the "Operating the Oven" section in the Operation chapter.
	Incorrect cookware or cookware of improper size being used. • See the "Operating the Oven" section in the Operation chapter.
	Oven sensor needs to be adjusted. • See the "Adjusting the Oven Temperature" section in the Operation chapter.
Food does not broil properly	**Oven controls improperly set.** • Make sure you select the **Broil** mode properly.
	Improper rack position being used. • See the Broiling Guide.
	Cookware not suited for broiling. • Use broiling pan and grid.
	Aluminum foil used on the broiling pan and grid has not been fitted properly and slit as recommended. • See the "Operating the Oven" section in the Operation chapter.
	In some areas the power voltage may be low. • Preheat the broil element for 5-7 minutes. See the Broiling Guide.
Oven temperature too hot or too cold	**Oven sensor needs to be adjusted.** • See the "Temperature Adjustment" section in the Operation chapter.
Excessive smoking during a Self Clean cycle	**Excessive soil.** • Turn off the Self Clean function. Open the windows to rid the room of smoke. Wait until the Self Clean mode is cancelled. Wipe up the excess soil and reset the self clean.
Burning or oily odor emitting from the vent	**This is normal in a new oven.** • This will disappear in time. To speed the process, set a Self Clean cycle for a minimum of 3 hours. See the Self Clean section. (On some models)
Moisture collects on oven window or steam comes from oven vent	**This happens when cooking foods high in moisture.** • This is normal.
	A very wet cloth was used when cleaning the window. • Do not use too much water when cleaning the window.
Warm air venting into kitchen after oven has been turned off.	**Warm air exhaust is needed to maintain and cool down oven temperatures. It turns off automatically when the heat cools to a safe temperature.** • This is normal.
Oven will not steam cook	**Improper assembly** • Make sure to slide the tank into the slot until it clicks into place.
	The drain in the steam feeder tank may be clogged with hard water scale. • If this happens, the descaling function must be run before the steam function can be used.

Problem	Possible Cause & Solution
Water pools in the bottom of the oven during or after steam cooking	**During steam cooking, the water in the steam feeder tank is transferred to the bottom of the oven.** • It is normal for water to fill the bottom of the oven during or after the Steam mode. • If the water leaves mineral deposits on the oven bottom, remove the deposits with a cloth or sponge soaked in vinegar.
White residue appears on the oven bottom after steam cooking	**Using hard water in the steam feeder tank can result in hard water scale on the oven bottom.** • To remove mineral deposits that remain on the oven bottom, use a cloth or sponge soaked in vinegar or a weak citric acid solution.
The sous vide module beeps during operation	**This alert sounds when the sous vide module is operated without water in the steam feeder tank.** • Fill the steam feeder tank to the recommended level before using.

Parts & Features

Problem	Possible Cause & Solution
Oven control beeps and displays any F code error.	**Electronic control has detected a fault condition.** • Turn off the oven function you are using to clear the display and stop beeping. Reprogram oven. If fault recurs, record fault number and call for service. - [Case 1] Code: F-9 Cause: Oven not heating (upper oven) - [Case 2] Code: F-19 Cause: Oven not heating (lower oven)
🔒 is on in the display when you want to cook	**The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.** • Press the STOP button. Allow the oven to cool.
Oven light does not work.	**It is time to replace the bulb or the bulb is loose.** • Replace or tighten bulb. See "Changing the Oven Light" section in this Owner's Manual.
Cooling fan continues to run after oven is turned off.	**The fan turns off automatically when the electronic components have cooled sufficiently.** • This is normal.
Oven will not Self Clean.	**The oven temperature is too high to set a Self Clean operation.** • Allow the appliance to cool and reset the controls.
	Oven controls improperly set. • See the Self Clean section.
	A Self Clean cycle cannot be started if oven door is open. • Close the oven door.
Oven door does not open after a Self Clean cycle	**Oven is too hot.** • Allow the oven to cool below locking temperature.
	The control and door may be locked. • Allow about one hour for the oven to cool after the completion of a Self Clean cycle. The door can be opened when the lock 🔒 is no longer displayed.

Problem	Possible Cause & Solution
The oven is not clean after a Self Clean cycle	**Oven controls not properly set.** • See the Self Clean section.
	Oven was heavily soiled. • Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to Self Clean again or for a longer period of time.
Convection fan stops (On some models)	**Convection fan stops during a convection bake cycle. This allows for more even heating during the cycle.** • This is not a failure of the range and should be considered normal operation.
Displayed time is flashing (On some models)	**This means that the product has just been plugged in, or that it has experienced a power interruption.** • Press the **Clock** key and reset the time, or press any key to stop the flashing.
Oven racks are difficult to slide (On some models)	**The shiny, silver-colored racks were cleaned in a Self Clean cycle.** • Apply a small amount of vegetable oil to a paper towel and wipe the edges of the oven racks with the paper towel.

Noises

Problem	Possible Cause & Solution
“Crackling” or “popping” sound	**This is the sound of the metal heating and cooling during both the cooking and Self Clean functions.** • This is normal.
Fan noise	**A convection fan may automatically turn on and off.** • This is normal.

Wi-Fi

Problem	Possible Cause & Solution
Trouble connecting appliance and smartphone to Wi-Fi network	**The password for the Wi-Fi network was entered incorrectly.** • Delete your home Wi-Fi network and begin the connection process again.
	Mobile data for your smartphone is turned on. • Turn off the Mobile data on your smartphone before connecting the appliance.
	The wireless network name (SSID) is set incorrectly. • The wireless network name (SSID) should be a combination of English letters and numbers. (Do not use special characters.)
	The router frequency is not 2.4 GHz. • Only a 2.4 GHz router frequency is supported. Set the wireless router to 2.4 GHz and connect the appliance to the wireless router. To check the router frequency, check with your Internet service provider or the router manufacturer.
	The appliance and the router are too far apart. • If the appliance is too far from the router, the signal may be weak and the connection may not be configured correctly. Move the router closer to the appliance or purchase and install a Wi-Fi repeater.

Problem	Possible Cause & Solution
Trouble connecting appliance and smartphone to Wi-Fi network	**During Wi-Fi setup, the app is requesting a password to connect to the product (on certain phones).** • Locate the network name which starts with "LG" under Settings > Networks. Note the last part of the network name. - If the network name looks like LGE_Appliance_XX-XX-XX, enter lge12345. - If the network name looks like LGE_Appliance_XXXX, enter XXXX twice as your password. For example, if the network name appears as LGE_Appliance_8b92, then you would enter 8b928b92 as your password. In this instance, the password is case sensitive and the last 4 characters are unique to your appliance.

LIMITED WARRANTY

USA

TERMS AND CONDITIONS

ARBITRATION NOTICE: THIS LIMITED WARRANTY CONTAINS AN ARBITRATION PROVISION THAT REQUIRES YOU AND LG ELECTRONICS (“LG”) TO RESOLVE DISPUTES BY BINDING ARBITRATION INSTEAD OF IN COURT, UNLESS YOU CHOOSE TO OPT OUT. IN ARBITRATION, CLASS ACTIONS AND JURY TRIALS ARE NOT PERMITTED. PLEASE SEE THE SECTION TITLED “PROCEDURE FOR RESOLVING DISPUTES” BELOW.

Should your LG Oven ("Product") fail due to a defect in materials or workmanship under normal and proper use, during the warranty period set forth below, LG will, at its option, repair or replace the Product. This limited warranty is valid only to the original retail purchaser of the Product (“You”) and applies only when purchased lawfully and used within the United States including U.S. Territories.

Warranty Period	Scope of Warranty	HOW SERVICE IS HANDLED
Two (2) years from the date of original retail purchase, or from the date of delivery as per applicable law	Parts and Labor (internal / functional parts only)	LG will provide, free of charge, all labor and in-home service to replace defective part(s).

- Replacement Products and parts are warranted for the remaining portion of the original warranty period or ninety (90) days, whichever is greater.
- Replacement Products and parts may be new, reconditioned, refurbished, or otherwise factory remanufactured.
- Replaced Product or part(s) will be the property of LG.
- Proof of original retail purchase specifying the Product model and date of purchase is required to obtain warranty service under this limited warranty.

EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THE PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THE ABOVE LIMITED WARRANTY. UNDER NO CIRCUMSTANCES SHALL LG OR ITS U.S. DISTRIBUTORS/DEALERS BE LIABLE FOR ANY INDIRECT, INCIDENTAL, CONSEQUENTIAL, SPECIAL, OR PUNITIVE DAMAGES, INCLUDING, WITHOUT LIMITATION, LOST GOODWILL, LOST REVENUES OR PROFITS, WORK STOPPAGE, IMPAIRMENT OF OTHER GOODS, COST OF REMOVAL AND REINSTALLATION OF THE PRODUCT, LOSS OF USE, OR ANY OTHER DAMAGES WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE. LG’S TOTAL LIABILITY, IF ANY, SHALL NOT EXCEED THE PURCHASE PRICE PAID BY YOU FOR THE PRODUCT.

SOME STATES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS, SO THE ABOVE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE.

THIS LIMITED WARRANTY DOES NOT COVER

- Service trips to deliver, pick up, or install, educate how to operate, correct wiring, or correct unauthorized repairs.
- Damage or failure of the Product to perform during power failures and interrupted or inadequate electrical service.
- Damage or failure of the Product caused by leaky or broken water pipes, frozen water pipes, restricted drain lines, inadequate or interrupted water supply or inadequate supply of air.
- Damage or failure of the Product resulting from operating the Product in a corrosive atmosphere or contrary to the Product owner’s manual.

- Damage or failure of the Product caused by accidents, pests and vermin, lightning, wind, fire, floods, acts of nature, or any other causes beyond the control of LG.
- Damage or failure of the Product caused by unauthorized modification or alteration, or if the Product is used for other than the intended purpose, or any water leakage where the Product was not properly installed.
- Damage or failure of the Product caused by incorrect electrical current, voltage, or plumbing codes.
- Damage or failure of the Product caused by transportation, storage, and/or handling, including scratches, dents, chips, and/or other damage to the finish of the Product, unless such damage is reported within one (1) week of delivery.
- Damage or failure of the Product resulting from misuse, abuse, improper installation, repair, or maintenance. Improper repair includes the use of parts not authorized by LG. Improper installation or maintenance includes installation or maintenance contrary to the Product owner's manual.
- Damage or failure of the Product caused by the use of parts, components, accessories, consumable cleaning products, or any other products or services that were not authorized by LG.
- Damage or missing items to any display or open box Product.
- Refurbished Product or any Product sold "As Is", "Where Is", "With all Faults", or similar disclaimer.
- Products with original serial numbers that have been removed, altered, or cannot be readily determined.
- Increases in utility costs and additional utility expenses.
- Any noises associated with normal operation.
- Products used for other than normal and proper household use (e.g., commercial, business, or industrial settings, including any retail or food service establishments, or any commercial lodging/transient rental setting), or any use contrary to the Product owner's manual.
- Costs associated with removal and reinstallation of the Product for repairs, or the removal and reinstallation of the Product if it is installed in an inaccessible location or not installed in accordance with the Product Owner's manual.
- Accessories, removable components, or consumable parts (e.g. Shelves, door bins, drawers, water/air filters, racks, light bulbs, batteries, etc., as applicable), except for internal/functional parts covered under this limited warranty.

The cost of repair or replacement under these excluded circumstances shall be borne by You.

TO OBTAIN WARRANTY SERVICE AND ADDITIONAL INFORMATION

Call 1-800-984-6306 and select the appropriate option from the menu.

Or visit our website at http://www.LGSIGNATURE.com

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

PROCEDURE FOR RESOLVING DISPUTES

ALL DISPUTES BETWEEN YOU AND LG ARISING OUT OF OR RELATING IN ANY WAY TO THIS LIMITED WARRANTY OR THE PRODUCT SHALL BE RESOLVED EXCLUSIVELY THROUGH BINDING ARBITRATION, AND NOT IN A COURT OF GENERAL JURISDICTION. BINDING ARBITRATION MEANS THAT YOU AND LG ARE EACH WAIVING THE RIGHT TO A JURY TRIAL AND TO BRING OR PARTICIPATE IN A CLASS ACTION.

Definitions. For the purposes of this section, references to "LG" mean LG Electronics U.S.A., Inc., its parents, subsidiaries and affiliates, and each of their officers, directors, employees, agents, beneficiaries, predecessors in interest, successors, assigns and suppliers; references to "dispute" or "claim" shall include any dispute, claim or controversy of any kind whatsoever (whether based in contract, tort, statute, regulation, ordinance, fraud, misrepresentation or any other legal or equitable theory) arising out of or relating in any way to the sale, condition or performance of the product or this Limited Warranty.

Notice of Dispute. In the event you intend to commence an arbitration proceeding, you must first notify LG in writing at least 30 days in advance of initiating the arbitration by sending a letter to LG at LG Electronics, USA, Inc. Attn: Legal Department- Arbitration 111 Sylvan Avenue, Englewood Cliffs, NJ 07632. You and LG agree to engage in good faith discussions in an attempt to amicably resolve your claim. The notice must provide your name, address, and telephone number; identify the product that is the subject of

the claim; and describe the nature of the claim and the relief being sought. If you and LG are unable to resolve the dispute within 30 days, either party may proceed to file a claim for arbitration.

Agreement to Binding Arbitration and Class Action Waiver. Upon failure to resolve the dispute during the 30 day period after sending written notice to LG, you and LG agree to resolve any claims between us only by binding arbitration on an individual basis, unless you opt out as provided below. Any dispute between you and LG shall not be combined or consolidated with a dispute involving any other person's or entity's product or claim. More specifically, without limitation of the foregoing, any dispute between you and LG shall not under any circumstances proceed as part of a class or representative action. Instead of arbitration, either party may bring an individual action in small claims court, but that small claims court action may not be brought on a class or representative basis.

Arbitration Rules and Procedures. To begin arbitration of a claim, either you or LG must make a written demand for arbitration. The arbitration will be administered by the American Arbitration Association ("AAA") and will be conducted before a single arbitrator under the AAA's Consumer Arbitration Rules that are in effect at the time the arbitration is initiated (referred to as the "AAA Rules") and under the procedures set forth in this section. The AAA Rules are available online at www.adr.org/consumer. Send a copy of your written demand for arbitration, as well as a copy of this provision, to the AAA in the manner described in the AAA Rules. You must also send a copy of your written demand to LG at LG Electronics, USA, Inc. Attn: Legal Department- Arbitration 111 Sylvan Avenue, Englewood Cliffs, NJ 07632. If there is a conflict between the AAA Rules and the rules set forth in this section, the rules set forth in this section will govern. This arbitration provision is governed by the Federal Arbitration Act. Judgment may be entered on the arbitrator's award in any court of competent jurisdiction. All issues are for the arbitrator to decide, except that issues relating to the scope and enforceability of the arbitration provision and to the arbitrability of the dispute are for the court to decide. The arbitrator is bound by the terms of this provision.

Governing Law. The law of the state of your residence shall govern this Limited Warranty and any disputes between us except to the extent that such law is preempted by or inconsistent with applicable federal law.

Fees/Costs. You do not need to pay any fee to begin an arbitration. Upon receipt of your written demand for arbitration, LG will promptly pay all arbitration filing fees to the AAA unless you seek more than $25,000 in damages, in which case the payment of these fees will be governed by the AAA Rules. Except as otherwise provided for herein, LG will pay all AAA filing, administration and arbitrator fees for any arbitration initiated in accordance with the AAA Rules and this arbitration provision. If you prevail in the arbitration, LG will pay your attorneys' fees and expenses as long as they are reasonable, by considering factors including, but not limited to, the purchase amount and claim amount. Notwithstanding the foregoing, if applicable law allows for an award of reasonable attorneys' fees and expenses, an arbitrator can award them to the same extent that a court would. If the arbitrator finds either the substance of your claim or the relief sought in the demand is frivolous or brought for an improper purpose (as measured by the standards set forth in Federal Rule of Civil Procedure 11(b)), then the payment of all arbitration fees will be governed by the AAA Rules. In such a situation, you agree to reimburse LG for all monies previously disbursed by it that are otherwise your obligation to pay under the AAA Rules. Except as otherwise provided for, LG waives any rights it may have to seek attorneys' fees and expenses from you if LG prevails in the arbitration.

Hearings and Location. If your claim is for $25,000 or less, you may choose to have the arbitration conducted solely on the basis of (1) documents submitted to the arbitrator, (2) through a telephonic hearing, or (3) by an in-person hearing as established by the AAA Rules. If your claim exceeds $25,000, the right to a hearing will be determined by the AAA Rules. Any in-person arbitration hearings will be held at a location within the federal judicial district in which you reside unless we both agree to another location or we agree to a telephonic arbitration.

Opt Out. You may opt out of this dispute resolution procedure. If you opt out, neither you nor LG can require the other to participate in an arbitration proceeding. To opt out, you must send notice to LG no later than 30 calendar days from the date of the first consumer purchaser's purchase of the product by either: (i) sending an e-mail to optout@lge.com, with the subject line: "Arbitration Opt Out" or (ii) calling 1-800-980-2973. You must include in the opt out e-mail or provide by telephone: (a) your name and address; (b) the date on which the product was purchased; (c) the product model name or model number; and (d) the serial number (the serial number can be found (i) on the product; or (ii) online by accessing https://www.lg.com/us/support and clicking on "How do I find my model number?").

You may only opt out of the dispute resolution procedure in the manner described above (that is, by e-mail or telephone); no other form of notice will be effective to opt out of this dispute resolution procedure. Opting out of this dispute resolution procedure will not affect the coverage of the Limited Warranty in any way, and you will continue to enjoy the full benefits of the Limited Warranty. If you keep this product and do not opt out, then you accept all terms and conditions of the arbitration provision described above.

Memo

Memo

LG SIGNATURE

Customer Information Center

For inquiries or comments, call;

1-800-984-6306 USA, Consumer User
1-888-865-3026 USA, Commercial User
1-888-542-2623 CANADA

Centro de Información al Cliente

Para consultas o comentarios, llame por teléfono:

1-800-984-6306 EE.UU., Usuario Consumidor
1-888-865-3026 EE.UU., Usuario Comercial
1-888-542-2623 CANADÁ

Centre de Service à la Clientèle

Pour des questions ou des commentaires, appelez :

1-800-984-6306 ÉTATS-UNIS, Consommateur
1-888-865-3026 ÉTATS-UNIS, Utilisateur Commercial
1-888-542-2623 CANADA