

GoldStar

website:<http://www.lg.ca>

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

MICROWAVE OVEN

OWNER'S MANUAL

PLEASE READ THIS OWNER'S MANUAL THOROUGHLY BEFORE OPERATING.

GMV-1320RW

P/NO. 3828W5A2720
Printed in Korea

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

TABLE OF CONTENTS

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.....	2	Potato	12
TABLE OF CONTENTS	3	Beverage	12
SAFETY.....	4	Frozen Entree	12
Important Safety Instructions	4	Fresh Vegetable	12
INFORMATION.....	6	Timer.....	12
Location of Model Number.....	6	Cooking Guide for Lower Power Levels	13
Oven Specifications	6	Auto Cook Chart	14
Electrical Rating	6	Auto Defrost.....	15
Electrical Requirements	6	Auto Defrosting Tips	15
Grounding Instructions.....	6	Auto Defrost Chart	16
Microwave Oven Features	7	COOKING.....	18
Oven Control Panel	8	Getting the Best Cooking Results.....	18
OPERATION.....	10	Fish & Shellfish	18
Learn About Your Microwave Oven	10	Appetizers/Sauces/Soups.....	19
Clock.....	10	Meat.....	19
Custom Set	10	Poultry.....	21
Light On/Of	10	Pasta and Rice	22
Vent On/Off.....	10	MAINTENANCE	23
Child Lock	10	Care And Cleaning	23
Ez On.....	11	Cleaning the Grease Filters	23
Cooking at High Cook Power.....	11	Charcoal Filter Replacement	23
More/Less	11	Cooktop Light Replacement	23
Cooking at Lower Power Levels	11	Microwave Utensil Guide	24
Popcorn.....	11	TROUBLE SHOOTING	25
		Before Calling For Service	25
		Questions and Answers.....	25
		SERVICE CENTERS LISTING	

SAFETY

IMPORTANT SAFETY INSTRUCTIONS

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

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

- **Read all the instructions before using your oven.**
- **Do not allow children to use this oven without close supervision.**
- Read and follow the specific **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY** found on page 2.
- **Do not use** corrosive chemicals or vapors, such as sulfide and chloride, in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
- **Do not use or store** this appliance outdoors. Do not use this product near water -for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
- **Do not use** the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
- **Clean the ventilating hood frequently.** Do not allow grease to accumulate on the hood or the filters.
- Use carefully when cleaning the vent hood filters. Corrosive cleaning agents such as lye-based oven cleaners, may damage the filters.
- **Do not tamper with the built-in safety switches on the oven door.** The oven has several built-in safety switches to make sure the power is off when the door is open.
- When food flames under the hood, turn the fan on.
- **Suitable for use above gas or electric cooking equipment 22 inches or less wide.**
- **Do not use this oven for commercial purposes.** It is made for household use only.
- **When cleaning the door and the surfaces that touch the door, use only mild, non-abrasive soaps or detergents and a sponge or soft cloth.**
- **If your oven is dropped or damaged,** have it thoroughly checked by a qualified service technician before using it again.
- **To avoid a fire hazard:**
 - **Do not severely overcook food.** Severely overcooked foods can start a fire in the oven. Watch the oven carefully, especially if you have paper, plastic, or other combustibles in the oven.
 - **Do not store combustible items (bread, cookies, etc.) in the oven,** because if lightning strikes the power lines it may cause the oven to turn on.
 - **Do not use wire twist-ties in the oven.** Be sure to inspect purchased items for wire twist-ties and remove them before placing the item in the oven.
- **If a fire should start:**
 - **Keep the oven door closed.**
 - **Turn the oven off.**
 - **Disconnect the power cord or shut off the power at the fuse or circuit breaker panel.**
- **To avoid electric shock:**
 - **This appliance must be grounded.** Connect it only to a properly grounded outlet. See the electrical **GROUNDING INSTRUCTIONS** on page 6.
 - **Do not operate this appliance if it has a damaged cord or plug,** if it is not working properly or if it has been damaged or dropped.
 - **Do not immerse the electrical cord or plug in water.**
 - **Keep the cord away from heated surfaces.**

SAFETY

- **To avoid improperly cooking some foods.**
 - **Do not heat any types of baby bottles or baby food.** Uneven heating may occur and possibly cause personal injury.
 - **Do not heat small-necked containers,** such as syrup bottles.
 - **Do not deep-fat fry in your microwave oven.**
 - **Do not attempt home canning in your microwave oven.**
 - **Do not heat the following items in the microwave oven:** whole eggs in the shell, water with oil or fat, sealed containers, or closed glass jars. These items may explode.
- Do not cover or block any openings in the oven.
- Use your oven only for the operations described in this manual.
- Do not run the oven empty, without food in it.
- Do not let cord hang over edge of table or counter.
- **Preserve the oven floor:**
 - **Do not heat the oven floor excessively.**
 - **Do not** allow the gray film on special microwave-cooking packages to touch the oven floor. Put the package on a microwavable dish.
 - **Do not** cook anything directly on the oven floor or turntable. Use a microwavable dish.
 - Keep a browning dish at least 3/16 inch above floor. Carefully read and follow the instructions for the browning dish. If you use a browning dish incorrectly, you could damage the oven floor.
- Install or locate this appliance only in accordance with the provided installation instructions.
- This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.

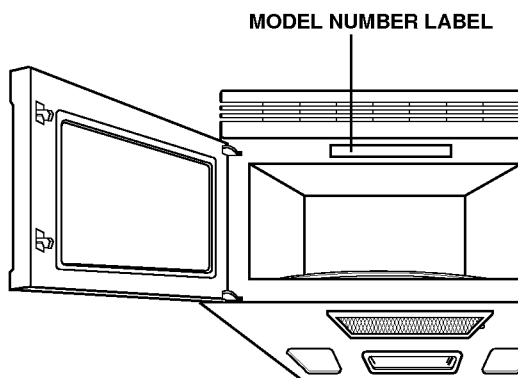
SAVE THESE INSTRUCTIONS

INFORMATION

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

LOCATION OF MODEL NUMBER

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



OVEN SPECIFICATIONS

Output Power	950W (IEC 60705 Standard)
Outer Dimensions	217/8" x 161/8" x 165/8" (W x H x D)
Cavity Volume	1.3 Cu.ft
Net Weight	48 lbs.
Ventilation Capacity	130 CFM

ELECTRICAL RATING

- * Electrical Rating of the Oven: 120V AC, 60Hz
- * 12.5 A / 1350 W (MWO + Cooktop Lamp + Ventilation Fan)

ELECTRICAL REQUIREMENTS

The oven is designed to operate on a Standard 120V/60 Hz household outlet. Be sure the circuit is at least 15A and the microwave oven is the **only appliance on the circuit**. It is not designed for 50Hz or any circuit other than a 120V/60Hz circuit.

GROUNDING INSTRUCTIONS

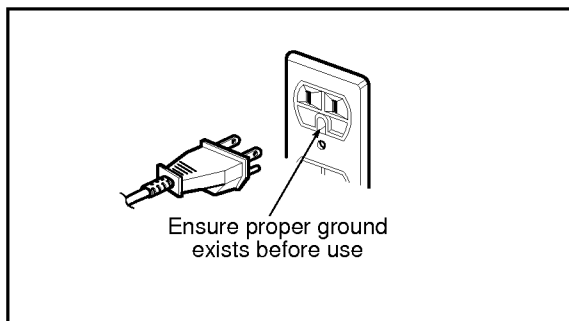
This appliance must be grounded. If an electrical short circuit occurs, grounding reduces the risk of electric shock by providing an escape wire for the electric current. The cord for this appliance has a grounding wire with a grounding plug. Put the plug into an outlet that is properly installed and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

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

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

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

If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

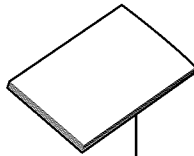
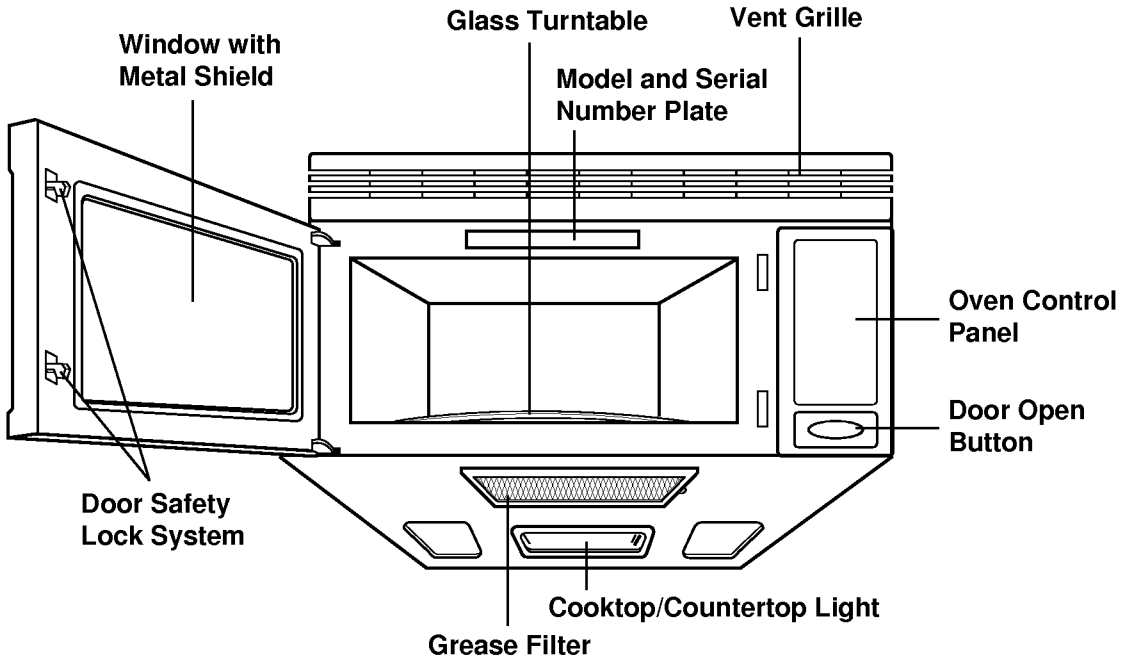


For a permanently connected appliance:

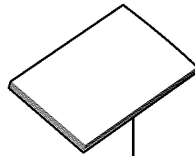
This appliance must be connected to a grounded, metallic, permanent wiring system, or an equipment grounding conductor should be run with the circuit conductors and connected to the equipment grounding terminal or lead on the appliance.

INFORMATION

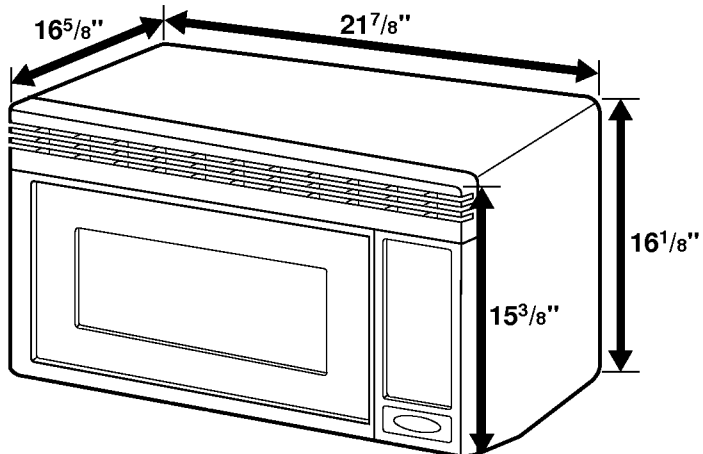
MICROWAVE OVEN FEATURES



Owner's
Guide

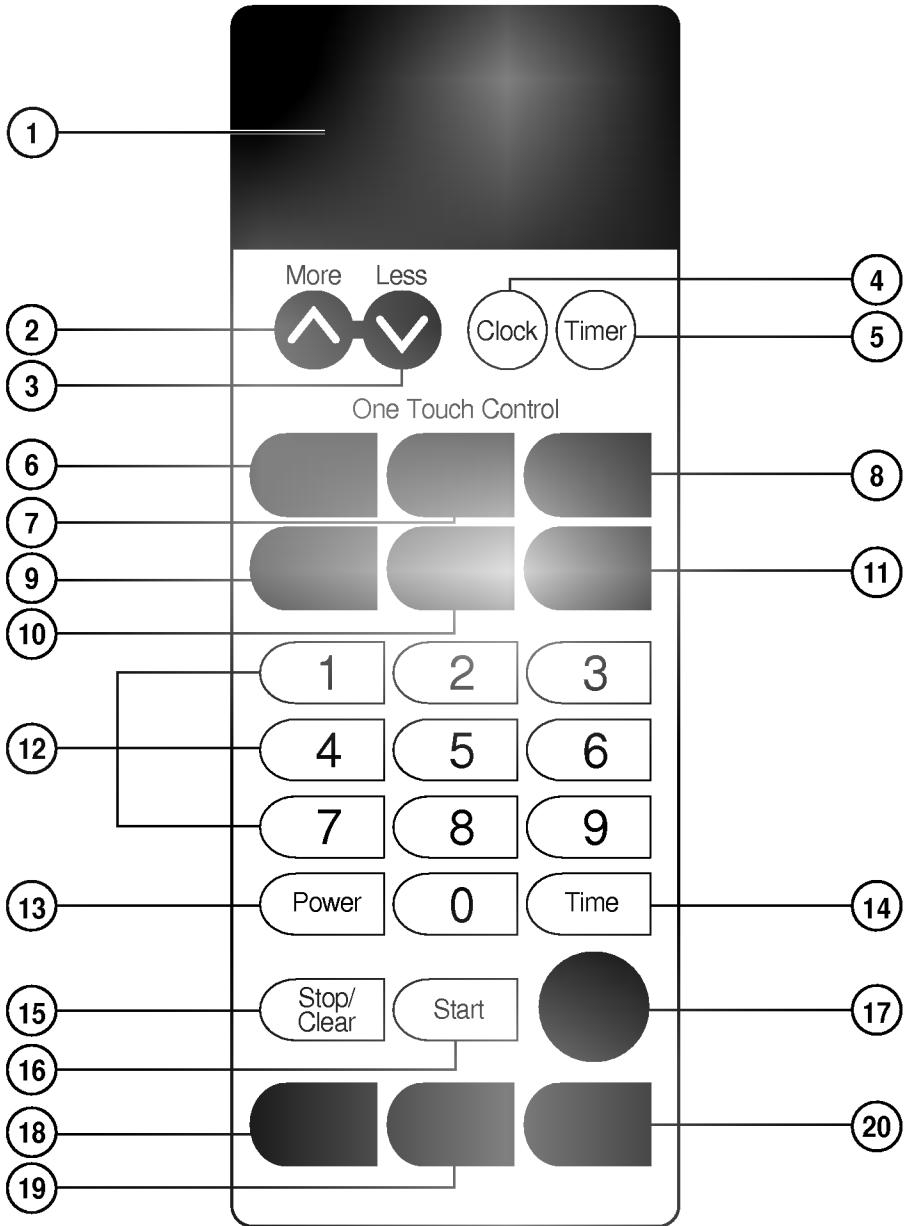


Installation
Manual



INFORMATION

OVEN CONTROL PANEL



INFORMATION

- 1. DISPLAY:** The display includes a clock and indicators to tell you time of day, cooking time settings, and cooking functions selected.
- 2. MORE:** Touch this pad to add ten seconds of cooking time each time you press it.
- 3. LESS:** Touch this pad to subtract ten seconds of cooking time each time you press it.
- 4. CLOCK:** Touch this pad to enter the time of day. See page 10 for more information.
- 5. TIMER:** Touch this pad to set the kitchen timer. See page 12 for more information.
- 6. POPCORN:** Touch this pad when popping popcorn in your microwave oven. See page 11 for more information.
- 7. POTATO:** Touch this pad to cook from 1 to 4 potatoes. See page 12 for more information.
- 8. BEVERAGE:** Touch this pad to reheat one or two cups of a beverage. See page 12 for more information.
- 9. AUTO DEFROST:** Meat, poultry, fish. Touch on pad to select food type and defrost food by weight. See page 15 for more information.
- 10. FROZEN ENTREE:** Touch this pad to reheat 10 oz. See page 12 for more information.
- 11. FRESH VEGETABLE:** Touch this pad to cook from 1 to 4 cups. See page 12 for more information.
- 12. NUMBER:** Touch number pads to enter cooking time, power level, quantities, or weights.
- 13. POWER:** Touch this pad to select a cooking power level.
- 14. TIME:** Used to set manual time cooking.
- 15. STOP/CLEAR:** Touch this pad to stop the oven or to clear all entries.
- 16. START:** Touch this pad to start a function. If you open the door after oven begins to cook, touch START again.
- 17. EZ ON:** Touch this pad to start microwave oven without touching START. You can set 30 seconds up to 3 minutes; after 3 minutes, every touch will add 1 minute up to 99 min. 59 sec. See page 11 for more information.
- 18. CUSTOM SET:** Touch this pad to change the oven's default settings for sound, clock, display scroll speed, defrost weight. See page 10 for more information.
- 19. VENT ON/OFF:** Touch this pad to turn the fan on or off. See page 10 for more information.
- 20. LIGHT ON/OFF:** Touch this pad to turn on the cooktop/countertop light. See page 10 for more information.

LEARN ABOUT YOUR MICROWAVE OVEN

This section discusses the concepts behind microwave cooking and introduces you to the basics you need to know to operate your microwave oven. Please read this information before use.

CLOCK (TIME OF DAY)

This oven includes a 12-hour clock.

Example: To set 8:00 AM.

1. Touch **STOP/CLEAR**.
2. Touch **CLOCK**.
(Press once for AM, twice for PM.)
3. Enter the time by using the number key pad.
4. Touch **CLOCK**.

CUSTOM SET

You can change the default values for beep sound, clock, display scroll speed, defrost weight. See the following chart for more information.

NUMBER	FUNCTION	NUMBER	RESULT
1	Beep ON/OFF control	1	Sound ON
		2	Sound OFF
2	Clock display control	1	Clock ON
		2	Clock OFF
3	Display	1	Slow speed
		2	Normal speed
		3	Fast speed
4	Defrost weight mode select	1	Lbs.
		2	Kg.

Example: To change defrost weight mode. (from Lbs. to Kg.)

1. Touch **STOP/CLEAR**.
2. Touch **CUSTOM SET**.
3. Touch number **4**.
4. Touch number **2**.

LIGHT ON/OFF

Touch **LIGHT** once for light, or twice to turn the light off.

VENT ON/OFF

The fan moves steam and other vapors from the surface cooking. Touch **VENT** once for High fan speed, twice to turn the fan off.

CHILD LOCK

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

Example: To set the child lock.

1. Touch **STOP/CLEAR**.
2. Touch and hold **0** more than 4 seconds. **LOCKED** will appear in the display window with two beeps.

Example: To cancel the child lock.

1. Touch and hold **0** more than 4 seconds. **LOCKED** will disappear and you hear two beeps. At this time the oven is ready.

EZ ON

A time-saving pad, this simplified control lets you quickly set and start microwave cooking without the need to touch **START**.

If you touch **EZ ON**, it will add 30 seconds up to 3 minutes; after 3 minutes, every touch will add 1 minute up to 99 min. 59 sec.

Example: To cook for 2 minutes.



1. Touch **STOP/CLEAR**.



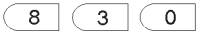
2. Touch **EZ ON** four times.

COOKING AT HIGH COOK POWER

Example: To cook food for 8 minutes 30 seconds.



1. Touch **STOP/CLEAR**.



2. Enter the cook time.



3. Touch **START**.

When the cook time is over, you will hear three beeps and **END** will display.

MORE/LESS

By using the **MORE** or **LESS** keys, all of the **AUTO COOK** and **TIME COOK** program can be adjusted to cook food for a longer or shorter time.

Pressing **MORE** will add 10 seconds of the cooking time each time you press it. Pressing **LESS** will subtract 10 seconds of cooking time each time you press it.

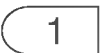
Example: To adjust the 1.75 oz POPCORN cooking time for a longer time.



1. Touch **STOP/CLEAR**.



2. Touch **POPCORN**.



3. Touch **1**.



4. Touch **MORE**.

NOTE: Press the **MORE** or **LESS** key during time countdown.

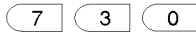
COOKING AT LOWER POWER LEVELS

HIGH power cooking does not always give you the best results with foods that need slower cooking, such as roasts, baked goods, or custards. Your oven has 9 power settings in addition to HIGH.

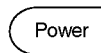
Example: To cook food for 7 minutes 30 seconds at 70% power.



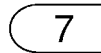
1. Touch **STOP/CLEAR**.



2. Enter the cook time.



3. Touch **POWER**.



4. Enter the power level.



5. Touch **START**.

When the cook time is over, you will hear three beeps and **END** will display.

POPCORN

Popcorn lets you pop 1.75, 3.0, and 3.5 ounce bags of commercially packaged microwave popcorn. Pop only one package at a time. If you are using a microwave popcorn popper, follow manufacturer's instructions.

To set your microwave oven correctly, follow this chart:

Bag Size-ounces	1.75	3.0	3.5
Touch NUMBER	1	2	3

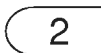
Example: To pop a 3.0 oz. bag.



1. Touch **STOP/CLEAR**.



2. Touch **POPCORN**.



3. Touch number **2**.

When the cook time is over, you will hear three beeps and **END** will display.

POTATO

The POTATO pad lets you cook potatoes with preset times and cook powers. You can choose from 1 to 4 potatoes.

NOTE:

- Cooking times are based on an average 8 ounce potato.
- Before baking, pierce potato with fork several times.
- After baking, let stand for 5 minutes.

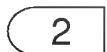
Example: To cook 2 Potatoes.



1. Touch **STOP/CLEAR**.



2. Touch **POTATO**.



3. Touch number **2**.
When the cook time is over, you will hear three beeps and **END** will display.

BEVERAGE

BEVERAGE lets you heat up to 2 beverages.

NOTE:

- Reheat times based on an 8 ounce cup.
- Beverage heated with the beverage feature may be very hot.
- Remove the container with care.
- Beverage may be very hot; remove from oven with care.

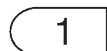
Example: To reheat one 8 oz. beverage.



1. Touch **STOP/CLEAR**.



2. Touch **BEVERAGE**.



3. Touch number **1**.
When the cook time is over, you will hear three beeps and **END** will display.

FROZEN ENTREE

Example: To reheat 10 oz.



1. Touch **STOP/CLEAR**.



2. Touch **FROZEN ENTREE**.
When the cook time is over, you will hear three beeps and **END** will display.

FRESH VEGETABLE

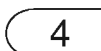
Example: To cook 4 cups.



1. Touch **STOP/CLEAR**.



2. Touch **FRESH VEGETABLE**.



3. Touch number **4**.
When the cook time is over, you will hear three beeps and **END** will display.

TIMER

You can use your microwave oven as a timer. Use the Timer for timing up to 99 minutes, 99 seconds.

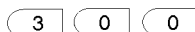
Example: To count 3 minutes.



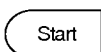
1. Touch **STOP/CLEAR**.



2. Touch **TIMER**.



3. Enter the time by using the number key pad.



5. Touch **START**.
When the time is over, you will hear one long beep and **END** will display.

OPERATION

COOKING GUIDE FOR LOWER POWER LEVELS

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

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

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

OPERATION

AUTO COOK CHART

CATEGORY	SERVINGS	QUANTITY	DIRECTIONS
POPCORN		1.75 oz. (50g) 3.0 oz. (85g) 3.5 oz. (100g)	Place back on turntable. Follow manufacture's instructions.
POTATO	1 serving 2 servings 3 servings 4 servings	8 oz. (227g) 16 oz. (454g) 24 oz. (680g) 32 oz. (907g)	Wash and scrub well. Pierce with fork. Place on microproof rack or paper towel in a circle (1"-2.5cm), apart. Let stand 3 to 5 minutes after cooking.
BEVERAGE	Coffee/Tea (Refrigerated Temp.)	1 cup (8 oz.-227mL) 2 cups (16 oz.-454mL)	No cover. Use uncovered microproof cup(s) or mug(s). Stir after reheating.
FROZEN ENTREE	1 serving	10 oz. (283g)	Remove package from wrapper. Follow 1 package instructions for microwaving. Place entree on a microwave plate. Cover tightly with wax paper. Examples of one frozen dinner are Lasagna with Meat Sauce, Chicken with Rice and Sliced Turkey Breast with Rice.
FRESH VEGETABLE	1 cup	8 oz. (227g) Vegetables and 2 tbsp water	Cover with microwave safe, plastic wrap.
	2 cups	16 oz. (454g) Vegetables and 1/4 cup water	Cover with microwave safe, plastic wrap.
	3 cups	24 oz. (680g) Vegetables and 1/3 cup water	Cover with microwave safe, plastic wrap.
	4 cups	32 oz. (907g) Vegetables and 1/2 cup water	Cover with microwave safe, plastic wrap.
			Prepare vegetable(wash, cut-up vegetables into 1/2-inch(1"-2.5cm) slices or pieces.). Place in microproof bowl or casserole. Add water. Cover. Most vegetables profit from 2 to 3 minutes standing time after cooking. Note: Fresh vegetable weight is given after peeling, trimming, slicing, etc.

AUTO DEFROST

Using AUTO DEFROST is the best way to defrost frozen foods. The Defrost Sequence Table below provides some basic guidelines for using the three defrost sequences.

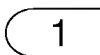
Example: To defrost 1.2 lbs. of ground beef.



1. Touch **STOP/CLEAR**.



2. Touch **AUTO DEFROST**.



3. Choose food category.

Category	Touch pad number
Meat	1
Poultry	2
Fish	3



4. Enter the weight.



5. Touch **START**.

6. After 1/3 of the defrost time is over, The display will prompt you to turn food over. Open door, turn food over, and shield any warm portions.



7. Close the door and restart.

8. After 2/3 of the defrost time is over, the display will prompt you to turn food over. Repeat steps 6 and 7. When the defrost time is over, you will hear three beeps and **END** will display.

NOTE: If you do not open the door within 3 seconds, the display will resume the countdown.

Weight conversion chart

You are probably used to food weights being in pounds and ounces that are fractions of a pound (for example 4 ounces equals 1/4 pound).

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

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

AUTO DEFROSTING TIPS

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

OPERATION

AUTO DEFROST CHART

Meat setting

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

OPERATION

AUTO DEFROST CHART (continued)

Poultry setting

FOOD	SETTING	AT BEEP	SPECIAL INSTRUCTIONS
CHICKEN Whole (up to 9 1/2 lbs) Cut-up	POULTRY	Turn over (finish defrosting breast-side down). Cover warm areas with aluminum foil. Separate pieces and rearrange. Turn over. Cover warm areas with aluminum foil.	Place chicken breast-side up on a microwavable roast rack. Finish defrosting by immersing in cold water. Remove giblets when chicken is partially defrosted. Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.
CORNISH HENS Whole	POULTRY	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.
TURKEY Breast (under 6 lbs)	POULTRY	Turn over. Cover warm areas with aluminum foil.	Place on a microwavable roasting rack. Finish defrosting by immersing in cold water.

Fish setting

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

NOTE : Food to be defrosted must be not more than 6.0 lbs(4.0 Kg).

COOKING

GETTING THE BEST COOKING RESULTS

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

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

Fish & Shellfish

Cooking Fish and Shellfish: General Directions

- Prepare the fish for cooking.
 - Completely defrost the fish or shellfish.
 - Arrange unevenly shaped pieces with thicker parts toward the outside of the dish. Arrange shellfish in a single layer for even cooking.
 - The type of cover you use depends on how you cook. Poached fish needs a microwavable lid or **vented** plastic wrap.
 - Baked fish, coated fish, or fish in sauce needs to be covered lightly with waxed paper to keep the coating crisp and sauce from getting watery.
- Always set the shortest cooking time. Fish is done when it turns opaque and the thickest part begins to flake. Shellfish is done when the shell turns from pink to red and the flesh is opaque and firm.
- The Fish and Shellfish Cooking Table below provides specific directions with Power Level and Cooking Time settings for most types of fish and shellfish.

Fish And Shellfish Cooking Table

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

Appetizers / Sauces / Soups

Cooking Appetizers: Tips and Techniques

Recommended

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

Cooking Sauces: Tips and Techniques

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

Cooking Soups: Tips and Techniques

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

Not Recommended

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

Meat

Cooking Meat: General Directions

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

NOTE: Keep the foil **at least 1 inch** from the oven walls, and do not cover more than one-third of the meat with foil at any one time.

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

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

COOKING

Meat Cooking Table

MEAT	POWER LEVEL	COOKING TIME	DIRECTIONS
Beef Hamburgers, Fresh or defrosted (4 oz. each) 1 patty 2 patties 4 patties	HI	1-1½ minutes 1½-2 minutes 2½-3½ minutes	Form patties with depression in center of each. Place on microwavable roast rack. Brush with browning agent, if desired. Cover with waxed paper. Turn over halfway through cooking. Let stand covered 1 minute.
Sirloin tip roast (3-4 lbs.)	5	9-11 minutes per pound RARE(135°F) 12-14 minutes per pound MEDIUM(155°F)	Place roast fat side down on microwavable roast rack. Add desired seasonings and cover with waxed paper. Turn meat over halfway through cooking and shield if necessary. If using probe, insert in roast during last half of cooking. Remove roast from microwave oven when desired temperature is reached. Let stand covered with foil 15 minutes.(Temperature may rise about 10°F).
Lamb Lamb roast, rolled boneless (3-4 lbs.)	5	12-13 minutes per pound RARE(135°F) 13-14 minutes per pound MEDIUM(145°F) 15-16 minutes per pound WELL(155°F)	Place roast fat side down on microwavable roast rack. Brush lamb with marinade or desired seasonings such as rosemary, thyme or marjoram. Cover with waxed paper. Turn roast over after 15 minutes, and again after 30 minutes. Shield if necessary. If using probe, insert in center of roast for last part of cooking. Remove roast from microwave when desired temperature is reached. Let stand covered with foil 15 minutes (Temperature may rise about 10°F).
Pork Bacon slices 2 slices 4 slices 6 slices	HI	1½-2 minutes 3-3½ minutes 4-5 minutes	Place bacon slices on microwavable roast rack. Cover with paper towels. After cooking, let stand 1 minute.
Chops (5-7 oz. each) 2 chops 4 chops	3	20-21 minutes per pound 17-18 minutes per pound	Place chops in microwavable baking dish. Add desired seasonings and cover with vented plastic wrap. Cook until no longer pink or until internal temperature reaches 170°F. Turn chops over halfway through cooking. Let stand covered 5 minutes. (Temperature may rise about 10°F).
Loin Roast, rolled, boneless (3 ½- 4 ½ lbs.)	3	27-29 minutes per pound (165°F)	Place roast in cooking bag in microwavable dish. Add seasonings and browning agent if desired. Close bag loosely with microwavable closure or string. After cooking, let stand in bag 15 minutes. (Temperature may rise about 10°F.) Internal temperature of pork should reach 170°F before serving.
Sausage links, Fresh or Frozen, defrosted (1-2 oz. each) 2 links 4 links 6 links 10 links (8 oz. pkg.)	HI	45-60 seconds 1-1½ minutes 1½-2 minutes 1¾-2 minutes	Pierce links and place on microwavable roast rack. Cover with waxed paper or paper towel. Turn over halfway through cooking. After cooking, let stand covered 1 minute.

COOKING

Poultry

Cooking Poultry: General Directions

- Prepare the poultry for cooking.
 - Defrost completely.
 - Arrange poultry pieces with thicker pieces at the outside edge of the baking dish. When cooking legs, arrange them like the spokes of a wheel.
 - Cover the baking dish with waxed paper to reduce splattering.
 - Use a browning agent or cook with a sauce to give a browned appearance.
- Tend the poultry as it cooks.
 - Drain and discard juices as they accumulate.
 - Shield thin or bony pieces with small strips of aluminum foil to prevent overcooking. Keep foil at **least 1 inch** from the oven walls and other pieces of foil.
- The poultry is done when it is no longer pink and the juices run clear. When done, the temperature in the thigh meat should be 180-185° F.
- Let the poultry stand after cooking covered with foil for 10 minutes.

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

Poultry Cooking Table

POULTRY	POWER LEVEL	COOKING TIME	DIRECTIONS
Chicken pieces (2 1/2-3 lbs).	HI	5-6 minutes per pound	Wash, shake the water off, and go on with cooking. Place pieces in a single layer in a microwavable baking dish with thicker pieces to the outside. Brush with butter or browning agent and seasonings if desired. Cover with waxed paper. Cook until no longer pink and juices run clear. Let stand covered 5 minutes.
Chicken whole (3-3 1/2 lbs)	HI	13-14 minutes per pound	Wash, shake the water off, and go on with cooking. Place breast side down on a microwavable roast rack. Brush with butter, or browning agent and seasoning if desired. Cover with waxed paper. Cook 1/3 of estimated time. Turn breast side up, brush with butter, or browning agent. Replace waxed paper. Cook 1/3 of estimated time again. Shield if necessary. Cook remaining 1/3 of estimated time or until no longer pink and juices run clear. Let stand covered with foil 10 minutes. (The temperature may rise about 10° F.) The temperature in the high should be 180° F-185° F when the poultry is done.
Cornish Hens Whole (1-1 1/2 lbs. each)	HI	7-8 minutes per pound	Wash, shake the water off, and go on with cooking. Tie wings to body of hen and the legs to tail. Place hens breast side down on microwavable rack. Cover with waxed paper. Turn breast side up halfway through cooking. Shield bone ends of drumsticks with foil. Remove and discard drippings. Brush with butter or browning agent and seasonings if desired. Cook until no longer pink and juices run clear. Remove hens from microwave when they reach desired temperature. Let stand covered with foil 5 minutes. (Temperature may rise about 10° F). Temperature in breast should be 170° F before serving.

COOKING

Pasta And Rice

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

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

Cooking Pasta and Rice: Tips and Techniques

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

Pasta Cooking Table

TYPE OF PASTA	POWER LEVEL	COOKING TIME	DIRECTIONS
Spaghetti 4 cups water Add 8 oz. spaghetti	HI 5	10 to 11 minutes 8 to 9 minutes	Combine hot tap water and salt, if desired. Use a 2-quart microwavable baking dish and cover with vented plastic wrap for spaghetti and lasagna noodles. Use microwavable lid or vented plastic wrap for macaroni and egg noodles. Cook at Power Level HI as directed in chart or until water boils. Stir in pasta; cook covered at Power Level 5 as directed in chart or until tender. Drain in a colander.
Macaroni 3 cups water Add 2 cups macaroni	HI 5	7 to 8 minutes 6 to 7 minutes	
Lasagna noodles 4 cups water Add 8 oz. lasagna noodles	HI 5	8 to 9 minutes 12 to 13 minutes	
Egg noodles 6 cups water Add 4 cups noodles	HI 5	9 to 11 minutes 6 to 7 minutes	

Rice Cooking Table

TYPE OF RICE	POWER LEVEL	COOKING TIME	DIRECTIONS
Long grain 2 1/4 cups water Add 1 cup rice	HI 5	5 to 6 minutes 15 minutes	Combine hot tap water and salt, if desired, in 2 quart microwavable casserole. Cover with microwavable lid or vented plastic wrap. Cook as directed in chart at Power Level HI or until water boils. Stir in rice and any seasonings. Cook covered as directed in chart at Power Level 5 or until water is absorbed and rice is tender. Let stand covered 5 to 10 minutes. Fluff with fork.
Brown 2 1/2 cups water Add 1 cup rice	HI 5	5 to 6 minutes 30 minutes	
Long grain and wild rice mix 2 1/3 cups water Add 6 oz. pkg.	HI 5	4 1/2 to 5 1/2 minutes 25 minutes	
Quick cooking 1 cup water Add 1 cup rice	HI	2 to 3 minutes	Cook water until it boils. Stir rice into boiling water and let stand, covered 5 to 10 minutes or until water is absorbed and rice is tender. Fluff with fork.

MAINTENANCE

WARNING - Disconnect power supply before replacing parts or cleaning. Do not let water or detergent in unit, they may result in electrical shock hazard or electrical trouble on unit.

CARE AND CLEANING

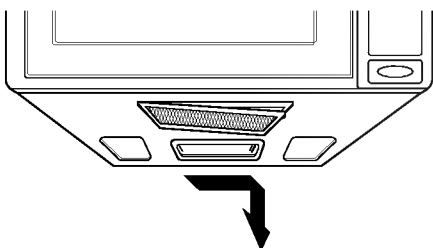
For best performance and safety, keep the oven clean inside and outside. Take special care to keep the inner door panel and the oven front frame free of food or grease build-up.

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

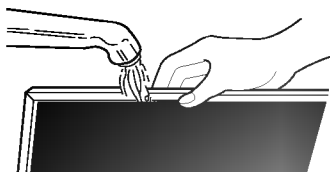
CLEANING THE GREASE FILTERS

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

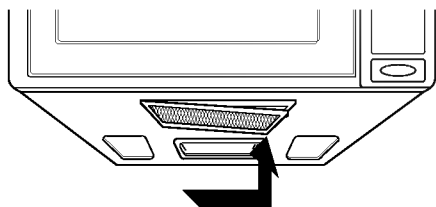
1. To remove grease filters, slide each filter to the side. Pull filters downward and push to the other side. The filter will drop out.



2. Soak grease filters in hot water and a mild detergent. Rinse well and shake to dry. **Do not use ammonia or place in a dishwasher. The aluminum will darken.**



3. To reinstall the filters, slide it into the side slot, then push up and toward oven center to lock.

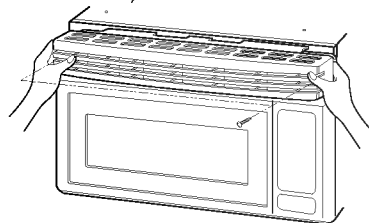


NOTE: Do not operate the hood without the filters in place.

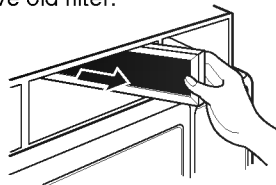
CHARCOAL FILTER REPLACEMENT

If your oven is vented inside, the charcoal filter should be replaced every 6 to 12 months, and more often if necessary. The charcoal filter cannot be cleaned. To order a new charcoal filter, contact your dealers parts department.

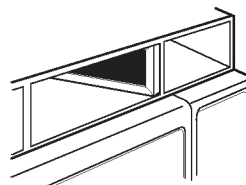
1. Remove the two vent grille mounting screws. (2 middle screws)



2. Tip the grille forward, then lift it out.
3. Remove old filter.



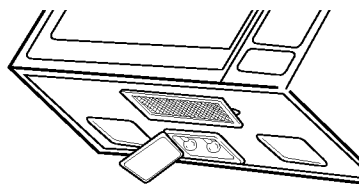
4. Slide a new charcoal filter into place. The filter should rest at the angle shown.



5. Slide the top of the vent cover into place. Push the bottom until it snaps into place. Replace the mounting screws. Turn the power back on at the main power supply and set the clock.

COOKTOP LIGHT REPLACEMENT

1. Unplug the oven or turn off power at the main power supply.
2. Remove the bulb cover mounting screws.



3. Replace bulb(s) with 30 watt appliance bulb(s).
4. Replace bulb cover.
5. Turn the power back on at the main power supply.

MAINTENANCE

MICROWAVE UTENSIL GUIDE

USE	DO NOT USE
<p>OVENPROOF GLASS (treated for high intensity heat): utility dishes, loaf dishes, pie plates, cake plates, liquid measuring cups, casseroles and bowls without metallic trim.</p> <p>CHINA: bowls, cups, serving plates and platters without metallic trim.</p> <p>PLASTIC: Plastic wrap (as a cover)-- lay the plastic wrap loosely over the dish and press it to the sides. Vent plastic wrap by turning back one edge slightly to allow excess steam to escape. The dish should be deep enough so that the plastic wrap will not touch the food. As the food heats it may melt the plastic wrap wherever the wrap touches the food. Use plastic dishes, cups, semirigid freezer containers and plastic bags only for short cooking time. Use these with care because the plastic may soften from the heat of the food.</p> <p>PAPER: Paper towels, waxed paper, paper napkins, and paper plates with no metallic trim or design. Look for the manufacturer's label for use in the microwave oven.</p>	<p>METAL UTENSILS: Metal shields the food from microwave energy and produces uneven cooking. Also avoid metal skewers, thermometers or foil trays. Metal utensils can cause arcing, which can damage your microwave oven.</p> <p>METAL DECORATION: Metal-trimmed or metal-banded dinnerware, casserole dishes, etc. The metal trim interferes with normal cooking and may damage the oven.</p> <p>ALUMINUM FOIL: Avoid large sheets of aluminum foil because they hinder cooking and may cause harmful arcing. Use small pieces of foil to shield poultry legs and wings. Keep ALL aluminum foil at least 1 inch from the side walls and door of the oven.</p> <p>WOOD: Wooden bowls and boards will dry out and may split or crack when you use them in the microwave oven. Baskets react in the same way.</p> <p>TIGHTLY COVERED UTENSILS: Be sure to leave openings for steam to escape from covered utensils. Pierce plastic pouches of vegetables or other food items before cooking. Tightly closed pouches could explode.</p> <p>BROWN PAPER: Avoid using brown paper bags. They absorb too much heat and could burn.</p> <p>FLAWED OR CHIPPED UTENSILS: Any utensil that is cracked, flawed, or chipped may break in the oven.</p> <p>METAL TWIST TIES: Remove metal twist ties from plastic or paper bags. They become hot and could cause a fire.</p>

TROUBLE SHOOTING

BEFORE CALLING FOR SERVICE

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

If nothing on the oven operates:

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

If the oven interior light does not work:

- the light bulb is loose or defective.

If oven will not cook:

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

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

- be sure the Power Level is programmed properly.

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

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

If food cooks unevenly:

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

If food is undercooked:

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

If food is overcooked:

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

If arcing (sparks) occur:

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

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

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

QUESTIONS AND ANSWERS

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

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

Q. Can I use either metal or aluminum pans in my microwave oven?

- A. Usable metal includes aluminum foil for shielding (use small, flat pieces), and shallow foil trays (if tray is 3/4 inch deep and filled with food to absorb microwave energy). Never allow metal to touch walls or door.

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

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

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

- A. You hear the sound of the transformer when the magnetron tube cycles on and off.

Q. Why does the dish become hot when I microwave food in it? I thought that this should not happen.

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

Q. What does standing time mean?

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

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

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

Q. Why does steam come out of the air exhaust vent?

- A. Steam is normally produced during cooking. The microwave oven has been designed to vent this steam out the top vent.

CENTRE DE SERVICE AUTORISÉ INDEPENDANT PAR
LG ELECTRONICS CANADA, INC.

AUTHORIZED INDEPENDENT SERVICE CENTERS
not all listed service centres repair all product, please see product code listed below
BRITISH COLUMBIA & NORTHWEST TERRITORIES

CRANBROOK

DANNYS HOME
ENTERTAINMENT
11B 14TH AVE S
VIC 2W9 (604) 426-7413
A1 A2 A3 B1 B2 B3 B5 E1 E5

FORT ST-JOHN

DIVERSIFIED
ELECTRONICS
10607-101 ST AVENUE
V1J 5J4 (604) 785-9119
B1 B2 B3

KAMLOOPS

GIDDENS SERVICES LTD.
1613 VALLEYVIEW DRIVE
V2C 4B4 (604) 372-8842
A1 A2 A3 A4 B1 B2 B3 C1 E1
E2 E4 E5

KAMLOOPS

JOHNS ELECTRIC REPAIR
CENTER
773 VICTORIA STREET
V2C 2B5 (604) 374-0388
A1 A2 A3 B1 B2 B3 C1 E1 E5

KELOWNA

VALLEY DIG ITRONICS
SERVICE LTD
2453 HIGHWAY 97 NORTH
V1X 4J2 (604) 763-8366
A1 A2 A3 A4 B1 B2 B3 C1 E1
E5 Z1

KITIMAT

WINGS ELECTRONICS
161 CITY CENTRE
V8C 1T6 (604) 632-4247
A1 A2 A3 A4 B1 B2 B3 B5 C1
C2 E1 E5

LANGLEY

A.A.A TV SERVICE
19-9316-194TH STREET
V3T 4W2 (604) 888-7777
A1 A2 A3 A4 B1 B2 B3 B5 E1
Z1

LANGLEY

FRASER VALLEY VIDEO
REPAIR
21271-40TH STREET
V3A 4P5 (604) 530-6094
A1 A2 A3 A4 B3 Z1

MAPLE RIDGE

HANEY TV & SOUND
SERVICE
11781 FRASER ST
V2X 6C6 (604) 467-4955
A1 A2 A3 B1 B2 B3 B5 C1 E1
E5

NANAIMO

KEBB ELECTRONICS
CLINIC LTD
1609A BOWEN RD
V9S 1G5 (604) 754-6335
A1 A2 A3 A4 B1 B3 C1 E1

PORT ALBERNI

QUALITY ELECTRONICS
LTD.
4414 MARGARET STREET
V9Y 6G6 (604) 724-3422
A1 A2 A3 A4 B1 B2 B3 B5 E1
E5

POWELL RIVER

DIAMOND TV AND RADIO
4844 JOYCE AVE
V8A 3B8 (604) 485-5793
A1 A2 A3 B1 B2 B3 C1 E1 E5

PRINCE GEORGE

ABC TV & STEREO
1-1839 1ST AVENUE
V2L 2Y8 (604) 564-9018
A1 A2 A3 B1 B2 B3 B5 C1 E1
Z1

RICHMOND

ELTEX ELECTRONIC
SERVICES
4351 NO.3 ROAD
V6X 2X8 (604) 270-8480
A1 A2 A3 A4 B1 B2 B3 B4 C1
E1 E2 E5 F2

RICHMOND

MICROTECH SERVICE
CORP.
130-2188 5 ROAD
V6X 2T1 (604) 276-8324
B5

RICHMOND

RR VIDEO MASTER LTD
5471 MINOR BLVD
V6X 2B1 (604) 270-7288
A1 A2 A3 A4 B1 B2 B3 Z1

SECHLT

BEACON ELECTRONICS
RR 1 HEATHER RD
VON 3A0 (604) 885-5963
A1 A2 A3 A4 B1 B2 B3 B5 E1
E5

SURREY

GUILDFORD ELECTRONICS
LTD
113-9547 152ND ST S
V3R 5Y5 (604) 581-2272
A1 A2 A3 A4 B1 B2 B3 B5 C1
E1 E5 Z1

TERRACE

ELECTRONICS PLUS
4617 LAZELLE AVE
V8G 1S3 (604) 635-4577
A1 A2 A3 A4 B1 B2 B3 B5 C1
C2 E1

TERRACE

THE TV SHOP
4807 HAMER AVE
V8G 2E5 (604) 635-4695
A1 A2 A3 A4 B1 B3 E1

VANCOUVER

VANCOUVER MICRO
SERVICE
2643 KINGSWAY
V5R 4H4 (604) 433-2446
A1 A2 A3 A4 B1 B2 B3 B5 C1
E1 E5

VICTORIA

AMP SERVICE CENTRE
101 3347 OAK ST.
V8X 1R2 (604) 475-3065
A1 A2 A3 A4 B1 B2 B3 B4 C1
E1

VICTORIA

BC SOUND & RADIO
SERVICE
1805 FORT STREET
V8R 1J6 (604) 595-4225
A1 A2 A3 A4 B1 B2 B3 C1 C2
E1 E5

NORTHWEST TERRITORIES

YELLOWKNIFE

ARCTIC APPLIANCE
SERVICE
4310-50TH AVE
X1A 1B5 (403) 920-4511
E1 E2 E4 E5

ALBERTA

CALGARY

ABBA ELECTRONICS
1916 37TH STREET SW
T3E 3A3 (403) 240-2669
A1 A2 A3 A4 B1 B2 B3 B5 E1
E2

CALGARY

CITY-WIDE ELECTRONICS
311-36 AVE SE
T2G 1W1 (403) 243-0925
A1 A2 A3 A4 B1 B2 B3 C1 E1

CALGARY

MICROTECH
2735-39 AVE NE 100
T3E 5R9 (403) 250-7041
A1 A2 A3 A4 B1 B3 C1 E1

CALGARY

NATIONAL ELECT SERVICE
ASC 2
1266-73 AVENUE S.E.
T2H 2V5 (403) 252-6988
A1 A2 A3 A4 B1 B2 B3 B5 C1
E1 E5

CALGARY

SOUTHLAND CROSSING TV
9827-C HORTON SW
T2V 2X5 (403) 255-9647
A1 A2 A3 B1 B2 B3 B4 C1 E1
E2 E5 F2

CAMROSE

ELECTRONIC SERVICES
4612-49 AVE
T4V 0M6 (403) 672-3601
A1 E1 E2 Z1

CANMORE

MOUNTAIN ELECTRONIC
SERVICES
BOX 2459 1316 RAILWAY
AVE T0L 0M0 (403) 678-6448
A1 A2 A3 B1 B2 B3 B5 C1 C2
E1 E2 E5

EDMONTON

STERLING T.V. AND VIDED
15608-116 AVE
T5M 3S5 (403) 455-8725
A1 A2 A3 A4 B1 B2 B3 B5 C1
E1 E5

EDMONTON

VIDED TECH
5310-89 ST
T6E 5P9 (403) 468-5856
A1 A2 A3 A4 B1 B3 C1 E1

GRAND CENTRE

CENTRE TV AND
APPLIANCE SERV
5804-50TH AVE
T0A 1T1 (403) 594-2425
A1 A2 A3 A4 B1 B3 B5 C1

GRANDE PRAIRIE

G.P. ELECTRONICS
SERVICE
10702-100TH STREET
T8V 3X8 (403) 539-4240
A1 A2 A3 A4 B1 B3 B5 C1

GRANDE PRAIRIE

T.V. KORNER
9827-97TH AVE
T8V 0M9 (403) 539-4805
A1 A2 A3 A4 B1 B2 B3 B5 C1
C2 E1

INNISFAIL

VIDEOTRONICS SERVICE
NO 3, 4912-52 STREET
T4G 1S7 (403) 227-4111
A1 A2 A3 B1 B2 B3 C1 E1 E2

LETHBRIDGE

FAITH ELECTRONICS LTD.
1422-2 AVE SOUTH
T1J 0E9 (403) 327-2977
A1 A2 A3 A4 B1 B2 B3 C1 E1
E5 Z1

LETHBRIDGE

PRO TELEVISION SALES
1815-2nd AVENUE SOUTH
T1J 0E8 (403) 328-4977
A1 A2 A3 B1 B2 B3 E1

MEDICINE HAT

GUST'S RADIO TV
913 SOUTH RAILWAY ST. S.E.
T1A 2W3 (403) 526-6815
A1 A2 A3 A4 B1 B2 B3

MEDICINE HAT

TEL-RAY TELEVISION
683 SOUTH RAILWAY
STREET SE
T1A 2V8 (403) 526-4588
A1 A2 A3 B1 B3 E1

PEERS

KARLS TV SERVICE
C.2. SITE 19, RRI1
T0E 1W7 (403) 693-3737
B1 B2 B3 Z1

RED DEER

MIDWAY APPLIANCE
SERVICE
BAY 11-7895 49 TH AVE
T4N 6K2 (403) 342-1353
E1 E2 E3 E4 E5

RED DEER

TOWN & COUNTRY
RADIO & TV
4A 4999-76 STREET
T4P 1T5 (403) 347-4388
A1 A2 A3 B1 B2 B3 E1 E5

VERMILION

VERMILION COMMUNITY
T.V. BOX 786
T0B 4M0 (403) 853-5007
A1 A2 A3 B1 B2 B3 C1 E1
E5

SASKATCHEWAN

CARROT RIVER

CHANNEL 16
ELECTRONICS BOX 416
S0E 0L0 (306) 768-3784
A1 A2 A3 B1 B2 B3 C1 C2

KINDERSLEY

STEVE'S T.V. & RADIO
SERVICE
BOX 2728 304 2ND AVE W.
S0L 1S0 (306) 463-2930
A1 A2 B1 B3 E1

KINISTHO

TOM'S TV & RADIO
SERVICE BOX 369
S0J 1H0 (306) 864-2244
A1 A2 A3 B1 B2 E1 E5

LLOYDMINSTER

CLAUDE'S T.V. SERVICE
4912-49 AVENUE
S9V 0T6 (306) 825-9441
B1 E1

MEADOW LAKE

CLAUDE'S ELECTRONIC
REPAIR
BOX 3184
S0M 1V0 (306) 236-3160
A1 A2 A3 A4 B1 B3 B5 E1

N BATTLEFORD

SPECTRONIC SERVICE LTD.
11204 RAILWAY AVE. E.
S9A 2R7 (306) 446-2345
B1 B2 B3 E1

NORTH BA TLEFORD

TWIN CITY TV & RADIO LTD
1922-100 TH STREET
S9A 0X3 (306) 446-2322
A1 A2 A3 A4 B1 B2 B3 C1 B5
E1

PRINCE ALBERT

ALS ELECTRONIC SERVICE
LTD.
127A 16 TH ST W
S6V 3V2 (306) 763-7790
A1 A2 A3 A4 B1 B2 B3 E1 E5

PRINCE ALBERT

GALAXY ELECTRONICS LTD.
1306 CENTRAL AVE
S6V 4W3 (306) 764-7377
A1 A2 A3 A4 B1 B2 B3 B5
E1E5

SASKA TOON

AAA TV DOCTOR
2207 & 2209 FIRST AVE.
NORTH S7K 2A4 (306) 242-
1797
A1 A2 A3 A4 B1 B2 B3 B5 C1
E1 E5

SASKA TOON

TRICOM ELECTRONICS
1926 ALBERTA AVENUE
S7K 1R9 (306) 653-3913
A1 A2 A3 A4 B1 B2 B3 E1 E5

SASKA TOON

WESTWAY APPLIANCE
SERVICE INC
5-1622 ONTARIO AVE
S7K 1S8 (306) 652-1550
E1

YORKTON

DALIN ELECTRONICS
80 SMITH STREET
S3N 0J4 (306) 783-3420
A1 A2 A3 B1 B3 C1 E1

YORKTON

BONSAL'S APPLIANCE
REPAIR LTD.
76 7TH AVE S., BOX 160
S3N 2V7 (306) 783-8991
E1 E2 E4 E5

CENTRE DE SERVICE AUTORISÉ INDEPENDENT PAR LG ELECTRONICS CANADA, INC.

AUTHORIZED INDEPENDENT SERVICE CENTERS

not all listed service centres repair all product, please see product code listed below

MANITOBA

BRANDON

TELEVISION CITY
1639 ROSSER AVE
R7A 0M9 (204) 728-1232
A1 A2 A3 A4 B1 B2 B3 C1 C2
E1 E2

PORTAGE LA PRAIRIE

REEVES SERVICES
446 TUPPER STREET
NORTH
R1N 1X5 (204) 857-7233
A1 A2 A3 B1 B2 B3 C1 C2 E1
Z1

WINNIPEG

AUTEK LAO LTD
488 ST. ANNES ROAD
R2M 3E1 (204) 256-4048
A1 A2 A3 A4 B1 B3 C1 C2 E1

WINNIPEG

JAPAN AUDIO
1037 ERIN STREET
R3G 2X1 (204) 775-0494
A1 A2 A3 A4 B1 B2 C1 E1 E5
F2

WINNIPEG

MM ELECTRONICS
SYSTEMS LTD
695 LOGAN AVE
R3E 1M5 (204) 788-4450
A1 A2 A3 A4 B1 B3 B5 C1 E1

WINNIPEG

SUPERIOR APPLIANCE
SERVICE LTD
729 WALL STREET
R3G 2T6 (204) 775-8677
B1 B2 B3 Z1

WINNIPEG

T.R. ELECTRONIC
SERVICES
1646 ST-JAMES STREET
R3H 0L3 (204) 772-6834
A1 A2 A3 A4 B1 B2 B3 B4 E1
E5

WINNIPEG

THE VIDED RE-FIT SHOP
3147 PORTAGE AVE
R3K 0W4 (204) 831-0862
A1 A2 A3 B1 B2 B3 E1 Z1

ONTARIO

AJAX

DUNBARTON RADIO AND TV
LTD
29 HARWOOD AVE SOUTH 3
L1S 2B8 (905) 686-3957
A1 A2 A3 A4 B1 B2 B3 E1 Z1

BARRIE

NORTHERN ELECTRONIC
SERVICES
165 WELLINGTON ST W UNIT
2A
L4N 1L7 (705) 733-2195
A1 A2 A3 A4 B1 B2 B3 C1 C2
E1

BELLEVILLE

CONSUMERS ELECTRONICS
257 NORTH FRONT ST
K8P 3C3 (613) 966-3599
A1 A2 A3 A4 B1 B2 B3 C1 C2
E1

BELLEVILLE

MILLER ELECT. SERVICING
CO. MAITLAND PLAZA, UNIT 3
K8N 4Z5 (613) 969-5299
A1 A2 A3 A4 B1 B2 B3 E1 E5
Z1

CAMBRIDGE

CAMBRIDGE ELECTRONICS
LTD
645 KING STE
N3H 3N7 (519) 653-2120
A1 A2 A3 A4 B1 B2 B3 B5 C1
C2

CAMBRIDGE

PRESTON TV AND RADIO
238 LOWTHER ST N
N3H 1Y1 (519) 653-0130
A1 A2 A3 B1 B2 B3 B5 E1

COBOURG

RON LINTON APPLIANCE
SERVICE
434 KING ST W
K9A 2N7 (805) 372-8761
E1 E2 E4 E5

COBOURG

UNITED TELEVISION
COBOURG LTD.
66 KING STREET EAST
K9A 1K9 (905) 372-6832
A1 A2 A3 A4 B1 B2 B3 E1 E5

CORNWALL

CARRIER REPAIR SERVICE
360 BALMORAL AVE
K6H 6K1 (613) 932-8235
E1 E2 E3 E4 E5

CORNWALL

TIM'S ELECTRONICS
1124 PAULOTREET
K6H 6H5 (613) 933-4037
A1 A2 A3 B1 B2 B3 C1 E1 E5

DOWNSVIEW

RAYJAC ELECTRONICS
701 PETROLIA ROAD
M3J 2N6 (416) 661-5237
A1 A2 A3 A4 B1 B3 B5 C1 E1
Z1

ELGINBURG

HALL ELECTRONIC
SERVICE
2162 UNITY RD.
K0H 1M0 (613) 541-0808
A1 A2 A3 A4 B1 B2 B3 B5

ELLIOT LAKE

SUPERIOR AUDIO AND
VIDEO
184 ONTARIO AVE
P5A 1Y4 (705) 848-2366
A1 A2 A3 A4 B1 B2 B3 C1 E1
E5

HAMILTON

ALL BEST AUDIO VIDEO
LTD.
70 NEBO ROAD, UNIT 3
L8W 2E3 (905) 575-3486
A1 A2 A3 A4 B1 B2 B3 C1 E1
E2 E3 E5

HAMILTON

COLTECH ELECTRONICS
INC 306 KENORA AVE
L8E 2W2 (905) 561-5506
A1 A2 A3 A4 B1 B2 B3 C1 E1

HORNEPAYNE

BOZEC ELECTRIC
90 FRONT ST
POM 1Z0 (807) 868-3023
E1 E2 E4 E5

KAPUSKASING

MICHEL T.V. SERVICE
110 BRUNELLE NORTH
P5N 2M2 (705) 335-5223
A1 A2 A3 A4 B1 B2 B3 B5 C1
E1 Z1

KINGSTON

DEPOT CONSUMER
SERVICE LTD
607 GARDINERS RD
K7M 3Y4 (613) 384-1660
A1 A2 A3 B1 B2 B3 C1 E1 E2
E3 E5

KINGSTON

MONTGOMERY
ELECTRONICS
3079 PRINCESS STREET RR
3
L7L 4V2 (613) 389-2846
A1 A2 A3 A4 B1 B2 B3 E1 E2
E5

KITCHENER

TOP TECH ELECTRONICS
(KITCHEN)
907 FREDERICK STREET
N2B 2B9 (519) 578-7600
Z1

LONDON

ADVANCED AUDIO 8 VI DED
SERVICE
60 MEG DRIVE, UNIT 14
N6E 3T6 (519) 686-4334
A1 A2 A3 A4 B1 B2 B3 C1 E1

LONDON

TOP TECH ELECTRONICS
(LONDON)
310 ADELAIDE ST SOUTH
N5Z 3L2 (519) 686-6515
A1 A2 A3 A4 B1 B2 B3 Z1

MARKHAM

MULTI-ELECTRONICS
SERVICE
190 DON PARK ROAD UNITS
L3R 2V8 (905) 475-5068
B3 B4

MARKHAM

RAMTEL INC
39 RIVIERA DRIVE UNIT 11
L3R 8N4 (905) 940-3166
B5

MARKHAM

RELIABLE AUDIO
550 ALDEN ROAD UNIT 104
L3R 6A8 (905) 477-1222
A1 A2 A3 A4 B1 B2 B3 E1 E5

MISSISSAUGA

CENTECH ELECTRONICS
1330 MIDWAY BLVD., UNIT 3
L5T 2G8 (905) 564-8585
A1 A2 A3 B1 B3 C1 E1 F1 F2

MISSISSAUGA

KODAN ELECTRONICS
3045 SOUTH CREEK RD.50
L4X 2X7 (905) 625-5613
A1 A2 A3 A4 B1 B2 B3 B4 C1
E1 E5 Z1

MISSISSAUGA

NUMBER ONE
ELECTRONICS
1535 MEYERSIDE DRIVE
UNIT 17
L5T 1M9 (905) 564-1100
A1 A2 A3 A4 B1 B2 B3 C1 E1
E2 E5

MISSISSAUGA

PC SERVICE PARTNERS
6715 MILLCREEK DRIVE,
SUITE #1
L5N 5V2 (905) 567-3239

MISSISSAUGA

WINDOWWOOD VIDEO INC
3080 NINDWOOD DRIVE
L5N 2K5 (905) 542-0333
A1 A2 A3 A4 B1 B2 B3 B5 C1
C2 E1 E2 E3 E4 E5

NEWMARKET

HEXTECH CONSUMER
ELECTRICS 731 DAVIS DR.
L3Y 2R2 (905) 830-6797
A1 A2 A3 A4 B1 B2 B3 E1 E5

NIAGRA FALLS

RK ENTERPRISES
6355 ARMSTRONG DRIVE
L2H 2L8 (905) 374-0780
B3

NORTH BAY

ADRIENS APPLIANCE
SERVICE 1374 FRANKLIN ST
P1A 2S2 (705) 474-1755
E1 E3 E4 E5

NORTH BAY

J.E.F. ELECTRONICS LTD
430 OAK STREET EAST
P1B 1A5 (705) 476-2644
B1 Z1

NORTH BAY

R.J. ELECTRONICS
101 FERRIS DRIVE
P1A 8Z4 (705) 474-0830
A1 A2 A3 A4 B1 B2 C1 E1 E5

OSHAWA

VCR CLINIC
1300 KING ST. E 26
L1H 8J4 (905) 723-6373
B1 B3 E1

OTTAWA

REGIONAL HOME
APPLIANCE
1221 NEWMARKET ST
K1B 3V1 (613) 741-6520
A1 A2 A3 B1 B2 B3 E1 E2 E3
E4 E5

OTTAWA (GLOUCESTER)

HOME ELECTRONICS
CENTER LTD.
5310 CANOTECH UNIT 34
K1J 9N5 (613) 746-7700
A1 A2 A3 A4 B1 B2 B3 C1 E1
E2 E4 E5

OTTAWA (NEPEAN)

CAMSERV
52AIIITARES DR UNIT 16
K2E 7Z1 (613) 226-3375
B3 B4 B5

OTTAWA (NEPEAN)

HOME ELECTRONICS
CENTRE
3-1950 MERIVALE RD
K2G 5T5 (613) 723-9194
A1 A2 A3 A4 B1 B2 B3 C1 C2
E1 E2 E4 E5

OTTAWA (NEPEAN)

TELE SERVICE
ELECTRONICS LTD
1891 MERIVALE ROAD
K2G 1E5 (613) 224-7748
A1 A2 A3 A4 B1 B2 B3 B4 E1
E5 F2 Z1

OWEN SOUND

HOME ELECTRONICS
REPAIR 180B 12TH ST E
N4K 1B7 (519) 371-3808
A1 A2 A3 B1 B2 B3 E1

PEMBROKE

M & N ELECTRONICS
574 MILLER STREET
K8A 5Z9 (613) 735-5839
A1 A2 A3 A4 B1 B2 B3 E1

PEMBROKE

MURRAY LEACH
APPLIANCE
152 MUD LAKE RD
K8A 6W4 (613) 732-4871
E1 E3 E4 E5

PETERBOROUGH

BILL HAYES RADIO & TV
213 HUNTER STREET W
K9H 2L1 (705) 742-0056
A1 A2 A3 A4 B1 B2 B3 B5 C1
E1 E5

PORT PERRY

PICTURE PERFECT TV
SERVICE
72 WATER STREET
L9L 1J2 (905) 985-9500
A1 A2 A3 A4 B1 B2 B3 E1 Z1

RICHMOND HILL

ONE STDP ELECTRONICS
SERVICE
85 WEST WILMOT ST. #7
L4B 1K7 (905) 882-0700
F1

SARNIA

DUAL ELECTRONICS
153 MITTON STREET,
NORTH
N7T 6G9 (519) 344-2323
A1 A2 A3 A4 B1 B2 B3 E1 E5
Z1

SARNIA

KEELANS SERVICE CENTRE
190 MAXWELL STREET
N7T 5C3 (519) 337-7557
A1 A2 A3 A4 B1 B2 B3 E1 E2
E3 E4 E5 Z1

SCARBOROUGH

AAB-TECH ELECTRONICS
INC
1050 MCNICOLL AVE UNIT 10
M1W 2L8 (416) 490-0200
A1 A2 A3 A4 B1 B2 B3 C1 E1
E5

SCARBOROUGH

CONSUMERS
ELECTRONICS
87 THORN MOUNT DRIVE 33
M1B 5S5 (416) 281-8411
A1 A2 A3 A4 B1 B2 B3 B4 C1
E3 E4 E5

SIMCOE

K.C. ELECTRONIC SERVICE
40 SYDENHAM ST.
N3Y 1R7 (519) 428-2803
A1 A2 A3 A4 B1 B2 B3 B5 E1
E5

SIOUX LOOKOUT

ADIS ELECTRONICS
BOX 582
P8T 1A8 (807) 737-2946
A1 A2 A3 B1 B2 B3

SUBURRY

KINGOWAY ELECTRONICS
LTD.
1106 KINGOWAY ROAD
P3B 2E5 (705) 566-9290
A1 A2 A3 A4 B1 B2 B3

SUBURRY

STRINGERS ELECTRONICS
1899 LASALLE BLVD
P3A 2A3 (705) 566-5177
A1 A2 A3 A4 B1 B2 B3 E1 E5

CENTRE DE SERVICE AUTORISÉ INDEPENDANT PAR
LG ELECTRONICS CANADA, INC.

AUTHORIZED INDEPENDENT SERVICE CENTERS

not all listed service centres repair all product, please see product code listed below

ONTARIO

THUNDER BAY

S & R ELECTRONICS
805 W FREDERICA ST
P7E 3X4 (807) 475-4956
A1 A2 A3 A4 B1 B2 B3 C1 E1
E5

THUNDER BAY

SOUND STEREO SERVICE
189 SOUTH ALGOMA
STREET
P7B 3C1 (807) 344-6763
A1 A2 A3 A4 B3 C1 Z1

TILLSONBURG

LES BOYS LTD
3 SIMCOE STREET
N4G 2H4 (519) 842-5904
E1 E2 E4 E5

TILLSONBURG

VATCHER APPLIANCE
SERVICE
108B CONCESSION ST.
EAST
N4G 1P7 (519) 688-9030
E1 E3 E4 E5

TORONTO

DOWNTOWN AUDIO AND
VIDEOELT
457 BATHURST ST.
M5T 2S9 (416) 594-1468
A1 A2 A3 B1 B5 C1 C2 E1 Z1

TORONTO

DOWNTOWN
ELECTRONICS, JOHN LU
1643 ST CLAIR AVE W
M6N 1H7 (416) 653-2828
A1 A2 A3 A4 B1 B2 B5 C1 C2
E1 E5

TORONTO

A-V ELECTRONICS
SERVICES 450 WEBER ST N
N2L 4E7 (519) 884-8660
A1 A2 A3 A4 B1 B3 B5 E1 F2

TORONTO

NARA ELECTRONICS LTD.
372 KING STREET NORTH
N2J 2Z3 (519) 888-9696
A1 A2 A3 A4 B1 B3 B5 E1 F2

WATERLOO

WATERLOO APPLIANCE
SERVICE
90 FROBISHER DRIVE
N2V 2A1 (519) 884-2507
E1 E3 E4 E5

WAWA

SUPERIOR ELECTRIC
18 KLONDIKE ST BOX 834
POS 1K0 (705) 856-2864
E1 E2 E3 E4 E5

WHITBY

VIEWCOM ELECTRONICS
INC.
133-1/2 BROCK ST. NORTH
L1H 4H3 (905) 430-0954
A1 A2 A3 A4 B1 B3 C1

WINDSOR

CRESCENT TELEVISION
LTD.
3033 MARENTETTE AVENUE
N8X 4G1 (519) 969-1622
A1 A2 A3 A4 B1 B2 B3 B4 C1
E1 E5 Z1

WINDSOR

FACTORY APPLIANCE
SERVICE
3647 RIBERDY RD
N8W 3V9 (519) 972-0558
E1 E3 E4 E5

WINDSOR

P. L. G. ELECTRONICS
3314 WALKER RD
N8W 3S1(519) 972-7666
A1 A2 A3 B1 B2 B3 C1 E1 E5

QUEBEC

ALMA

LOUIS DION INC
25 BOUL AUGER O
G8B 2A6 (418) 662-3073
E3 E4 E5

AMOS

A.P. ELECTRONIQUE ENR
92 RUE BEAUDRY
J9T 3V2 (819) 732-0844
A1 A2 A3

ANJOU

CIRCUITS ELECTRONIQUE
(6060) ENC
8155 LARREY
H1J 2L5 (514) 352-4111
A1 A2 A3 A4 B1 B2 B3 C1 C2
E1

BAIE COMEAU

ELECTROTECH
1680 BOUL LAFLECHE
G5C 1C9 (418) 589-7515
A1 A2 A3 A4 B1 B2 B3 C1 E1

BEAUPORT

ATELIER AUDIO VIDEO
J.F.M. INC
660 AVE. ROYALE
G1E 1Y7 (418) 666-8182
A1 A2 A3 A4 B1 B2 B3 C1 C2
E1 E2

BRIGHTM

SERVICE LAROUETTE INC
224 RUE DECELLES
JOE 1J0 (514) 777-0770
E1 E2 E3 E4 E5

CHICOUTIMI

CLAUDE GIRARD TV ENR
786 RUE ST-PAUL
G7J 3B7 (418) 549-8767
A1 A2 A3 A4 B1 B2 B3 E1 E5
Z1

CHICOUTIMI

TELEVIDEO AS. INC 2147
BOULEVARD TALBOT
G7H 5B1 (418) 696-2264
A1 A2 A3 A4 B1 B2 B3 E1 Z1

CHOMEDY LAVAL

B & K AUDIO SERVICE
2025 BOUL FORTIN
H7S 1P4 (514) 667-0491
A1 A2 A3 B1 B2 B3 B5 C1 E1
E5

DOLBEAU

VF ELECTRONIQUE ENR
1849 BOUL WALLBERG
G8L 1J1 (418) 276-8191
A1 A2 A3 B1 B2 B3 C1 C2 E1
E5

DRUMMONVILLE

MORISSETTE SERVICE INC
4571 BLVD ST JOSEPH
J2A 1B4 (819) 472-2469
E1 E4 E5

DRUMMONVILLE

ROSS ELECTRONIQUE INC.
985, BOUL. JEAN DE
BREBOELIF
J2B 4T2 (819) 477-1522
A1 A2 A3 A4 B1 B2 B3 B5 C1
E1 Z1

OUPARQUET

GAETAN LACASSE
SERVICE
1675 RG11 CP161
J0Z 1W0 (819) 948-2248
E2 E4 E5

GATINEAU

COSMO-TECH SERVICES
INC.
868 MALONEY BLVD EAST
J8P 1H1 (819) 663-4496
A1 A2 A3 A4 B1 B2 B3 E1 E2
E3 E4 E5

GRANBY

LA CLINIQUE DU SON INC
78 ASSOMPTION
J2G 3S1(514) 375-2323
A1 A3 B1 B2 B3 B5 E1 E5

IBERVILLE

ALAIN BONNEAU
TELEVISION INC
21 RANG OT-EDOLIARD
J2X 5G3 (514) 347-0563
A1 A2 A3 A4 B1 B2 B3 B5 E1
E5

JOLIETTE

B.G. ELECTRONIQUE
150 ST. PIERRE SUD
J6E 5Y7 (514) 759-3091
A1 A2 A3 A4 B1 B2 B3 E1 E5

JONQUIERRE

SERVICE TV ARVIDA INC.
2343 MATHIAS
G7S 3V6 (418) 548-3059
A1 A2 A3 B1B2 B3 B5 C1 E1
E5

LA MALBAIE

ALAIN MURRAY
ELECTRONIQUE
11 RUECIMON
G5A 1E5 (418) 665-3590
A1 A2 A3 B1 B2 B3 B5 C1 Z1

LATUQUE

LED PEPIN TV ENR.
639 DESBIENS
G9X 2K2 (819) 523-3243
A1 A2 A3 B1 B2 B3 C1

LACHINE

CENTRE DE SERVICE DEF1
INC.
10500 COIE DE LIESSSE STE 55
H8T 1A4 (514) 633-9313
A1 A2 A3 A4 B1 B2 B3 B5 E1
E2 E5

LEMOYNE

VIDEOSUD
200 CHARRON
J4R 2K9 (514) 671-9572
A1 A2 A3 A4 B1 B2 E1

LEVIS

SELECTROTEC
4717 BOUL. DE LA RIVE
SUD
G6W 1H5 (418) 835-3966
A1 A2 A3 A4 B1 B2 B3 C1 E1

MANIWAKI

SERVICE FLANSBERRY
INC.
375 BOUL DESJARDINS
J9E 2E6 (819) 449-2212
E1 E3 E4 E5

MATANE

FORTIN TV SERVICE
273 RUE ST-PIERRE
G4W 2B7 (418) 562-3571
A1 A2 A3 B1 B2 B3 C1 C2 E1
E5 Z1

MISTASSINI

SERVICE SERGE MICHAUD
122 RUE BoudREAU
GOW 2C0 (418) 276-1282
E1 E2 E3 E4 E5

MONT LAURIER

SERVITRONIQUE ENR
335 BOUL DES RUISSEaux
J9L 3G6 (819) 623-7143
A1 A2 A3 A4 B1 B3 E1

MONTREAL

AUDIC VIDEO RD INC
375 DECARIE
H4L 3K7 (514) 336-2222
A1 A2 A3 A4 B1 B2 B3 B4 E1
E5

MT. ROYAL (WEST MONTREAL)

SOLACMAR INC
5785 PARE STREET
H4P 1S1 (514) 341-1431
A1 A2 A3 A4 B1 B2 B3 E1 E5

QUEBEC

ASTRO-SERVICE
ELECTRONIQUE
2665 BOUL PERE LELIEVRE
G1P 2X9 (418) 687-2787
A1 A2 A3 B1 B2 B3 B5 C1 E1
E5

QUEBEC

AUDYO EEAUDION TV INC
670 BOUVIER SUITE 108
G2J 1A7 (418) 623-8960
A1 A2 A3 A4 B1 B2 B3 C1 C2
E1 E5

REPENTIGNY

ATELIERS G FAGUETTE INC
104 LAROCHE
J6A 7M5 (514) 654-6744
A1 A2 A3 B1 B2 E1 E2

REPENTIGNY

MICROVISION
336 NOTRE-DAME, 3
J6A 2S2 (514) 654-5774
A1 A2 A3 A4 B1 B2 B3 B5 C1
E1

RIMOUSKI

M.S.P ELECTRONIQUE INC.
273 ST GERMAN EST
G5L 1B8 (418) 722-8373
A1 A2 A3 A4 B1 B2 B3 B5 E1

RIVIERS DU LOUP

ELECTRON63UE MERCIER
LTEE
162 RUE FRASER
G5R 1C8 (418) 862-7269
A1 A2 A3 B1 B2 C1 C2 E1 E5

SEPT ILES

TECHSERV INC
10 RUE PERE DUVET
G4R 3N2 (418) 962-2391
A1 A2 A3 B1 C1

SEPT ILES

ELECTRO-REF SERVICES
161 PERE DIVET
G4R 3P8 (418) 962-9186
E1 E4 E5

SHERBROOKE

JACOLIES BERGERON TECH
2226 KING ST W
J1J 2E8 (819) 569-1676
A1 A2 A3 A4 B1 B2 B3 B5 E1

ST JEROME

POIRIER RADIO SERVICE
506 RUE ST. GEORGES
J7Z 5B3 (514) 438-3375
A1 A2 A3 A4 B1 B3 E1

ST EUSTACHE

SERVICE OS TV RIVE NORD
307 GRANDE COTE
J7P 1C6 (514) 623-6060
A1 A2 A3 B1 B2 E1 E5

ST GABRIEL DE BRANDON

RICHARD HENRICHON
ELECTRONIQUE
37 BOULEVARD HOULE
JOK 2N0 (514) 835-2218
A1 A2 A3 B1 B2 E1

ST HYACINTHE

CENTRE SERVICE PLUS INC
2145 STE ANNE SUITE 101
J2S 5H5 (514) 771-1492
A1 A2 A3 A4 B1 B2 B3

ST LAURENT

HECOTRON LTEE
4800 COTE VERTLI
H4S 1V9 (514) 331-5720
A1 A2 A3 A4 B1 B2 B3 C1 E1
E5

ST PIERRE LES BECOUSTS

J.B. ELECTRONIQUE ENR
599 MARIE VICTORIN
G0X 2Z0 (819) 263-2559
A1 A2 A3 A4 B1 B2 B3 C1 E1
E5

ST AGAPIT

SERVICE DE TELE
JACOUCS CHABOT
C.P. 460
G0S 1Z0 (418) 888-3857
A1 A2 A3 B1 B2 B3 E1

STE CECILE DE MILTON

MICHAUD VIDEO TV
284 PRINCIPALE
JOE 2C0 (514) 373-2814
A1 A2 A3 A4 B1 B2 B3

TROIS RIVIERE-OUEST

LABTRONIC
5115 BOUL JEAN XXIII
G8Z 4A5 (819) 373-0066
A1 A2 A3 A4 B1 B2 B3 C1 E1
E2

VAL D'OR

VAL D'OR REFRIGERATION
LTEE.
1273 5IEME RUE
J0P 4A1 (819) 825-2505

VALLEYFIELO

LES ENTREPRISES
ELECTRONOUS
193 RUE MADEN
J6S 3V7 (514) 373-5466
A1 A2 A3 B1 B2 B3 E1 Z1

VICTORIAVILLE

ACTION L.M. SERVICE INC.
310 ST. GEORGES
G6P 3A2 (819) 751-0992
E1 E2 E3 E4 E5

VICTORIAVILLE

GERARD MICHAUD
ELECTRONIQUE
88 NOTRE DAME EST
G6P 3Z6 (819) 756-1877
A1 A2 A3 A4 B1 B2 B3 C1 E1
E5

WINDSOR

WINDSOR ELECTRONIOUS
INC.
74-2IEME AVENUE
J1S 1Z3 (819) 845-4202
A1 A2 A3 A4 B1 B2 B3 E1 E5

CENTRE DE SERVICE AUTORISÉ INDEPENDENT PAR
LG ELECTRONICS CANADA, INC.

AUTHORIZED INDEPENDENT SERVICE CENTERS

not all listed service centres repair all product, please see product code listed below

NEW BRUNSWICK

BATHURST

ALS TV AND RADIO
579 PATTERSON CRES
E2A 1Z9 (506) 546-5763
B1 E1

BERESFORD

BOUCHARD APPLIANCE
REPAIRS BOX 4062
E0B 1H0 (506) 548-3938
E1 E2 E4 E5

BERTRAND

MM REPARATION
ELECTRONIQUE
RR 1 SITE 22 BTE 4
E0B 1JO (506) 727-7884
A1 A2 A3 B1 B2 C1 C2

CAMPBELLTON

B & G IDEAL SERVICE LTD
81 WATER STREET
E3N 1A9 (506) 753-5474
A1 A2 A3 B1 B3 B5 E1

EDMUNDSTON

PICARD SERVICE INC.
2-47E AVENUE
E3V 3B8 (506) 739-9475
E1 E2 E3 E4 E5

EDMUNSTON

DATA ELECTRONICS
25 HILL STREET
E3V 1H7 (506) 735-4073
A1 A2 A3 B1 B2 B3 B5 C1 E1

FREDERICTON

CYGNUS TECHNOLOGY
LTD
154 HAIN STREET
E3A 1C8 (506) 459-4606
A1 A2 A3 A4 B1 B2 B3 B5 E1

GRAND FALLS

DONALD PICARD
746 3RD AVE C.P. 743
E0J 1M0 (506) 473-5496
B1 B2 B3

MONCTON

B.J.W. ELECTRONICS LTD
59 PACIFIC AVE.
E1E 2G2 (506) 857-2118
A1 A2 A3 A4 B1 B2 B3 C1 E1
E5 Z1

MONCTON

CHAMPLAIN ELECTRONICS
LTD
247 LEWISVILLE RD
E1A 6T1 (506) 854-6663
A1 A2 A3 A4 B1 B2 B3 E1 E5

OROMOCTO

HARTS TV
9 SMITH ST RR3
E2V 2G3 (506) 357-9785
A1 A2 A3 A4 B1 B3 B5 C1 E1

SACKVILLE

TANTRAMAR
ELECTRONICS
70 CRESENT ST BOX 1686
E0A 3C0 (506) 536-3953
A1 A2 A3 B1 B2 B3 B5 E1 E5

ST JOHN

GALBRAITH ELECTRONICS
LTD
646-FAIRVILLE BLVD
E2M 3M2 (506) 635-0317
A1 A2 A3 B1 B2 B3 E1 E5

WOODSTOCK

PLOOM ELECTRONICS
BOX
798 LOWER WOODSTOCK
E0J 2B0 (506) 328-3205
A1 A2 A3 B1 B3 C1 E1

NOVA SCOTIA

ANTIGONISH

MIKE'S HOME FURNISHING
89 ST. ANDREWS STREET
B2G 2G9 (902) 863-2886
A1 A2 A3 B1 B2 B3 C1 C2

BRIDGEWATER

HERLIN ELECTRONICS
209 HIGH ST SUITE A
B4V 1W2 (902) 543-1313
A1 A2 A3 A4 B1 B3 B5 E1

COLDBROOK

N & B EATON MARKETING
LTD
2687 POPLARD DRIVE
B4R 1A9 (902) 679-1852
A1 A2 A3 B1 B2 B3 C1 E1 E5

DARTMOUTH

E.P. BLIGHT 169 MAIN
STREET
B2X 1S1 (902) 434-8306
A1 A2 A3 B1 B2 B3 B5 C1 C2
E1 Z1

DARTMOUTH (HALIFAX)

MUNRO ELECTRONIC
SERVICE
75 AKERLEY BLVD UNIT J
B3B 1R7 (902) 468-4991
A1 A2 A3 A4 B1 B2 B3 B5 E1
E3

KINGSTON

GE KENNEDY ELECTRONIC
REPAIR 1050
WHITTINGTON DRIVE
B0P 1R0 (902) 765-6448
A1 A2 A3 A4 B1 B2 E1

NEW MAINS

VIDEO WORLD
1009 KENTUCKY COURT
B4N 4N1 (902) 681-7577
B4

YARMOUTH

BLUENOSE ELECTRONICS
19 FIRST STREET
B5A 1S9 (902) 742-8885
B1 B2 B3 Z1

PEL

CHARLETTETOWN
GALLANT ELECTRONICS
96 MOUNT EDWARD ROAD
PO 2961
C1A 8C5 (902) 892-3100
A1 A2 A3 A4 B1 B2 B3

NEW FOUNDLAND

CORNER BROOK

A-1 ELECTRONICS
98 WEST STREET
A2H 2Z3 (709) 634-1581
A1 A2 A3 A4 B1 B2 B3 B5 C1
E1 Z1

PASADENA

WILSON TV SERVICE
6 ELMWOOD CRESCENT
A0L 1K0 (709) 686-2617
A1 A2 A3 B1 B2

WABUSH

CLIFFS TV SERVICE
WABUSH PLAZA. BOX 785
A0R 1B0 (709) 282-3941
A1 A2 A3 B1 B2 B3 C1 E1 E5

PRODUCT TYPE CODES.

AUDIO

"A1" = Portable Radio/Tape
"A2" = Home Audio
"A3" = HiFi Audio
"A4" = Compact Disc

VIDEO

"B1" = Television
"B2" = In Home Service
"B3" = VCR & Accessories
"B4" = Camcorder

AUTOMOTIVE

"C1" = Radio/Tape/Amp.
"C2" = Removal & Installation

APPLIANCE

"E1" = Microwave Oven
"E2" = Bread Bakery
"E3" = Air Conditioner
"E4" = Refrigerator
"E5" = In Home Service

BUSINESS EQUIPMENT

"F1" = Telephone & Attach
"F2" = Fax
"B5" = Computer Monitors

IDENTIFICATION DES CONDES

AUDIO

"A1" = Radio Portatif/Cassette
"A2" = Audio maison
"A3" = Audio Hi-Fi
"A4" = Lecteur audionumerique

VIDEO

"B1" = Téléviseur
"B2" = Service maison
"B3" = Magnétoscope & accessoires
"B4" = Caméscope

AUTOMOTIVE

"C1" = Autoradio/lecteur/Amp.
"C2" = Installation

APAREIL MENAGER

"E1" = Four micro-ondes
"E2" = Four a pain
"E3" = Air conditioné
"E4" = Réfrigérateur
"E5" = Service maison

EN AFFAIRES

"F1" = Téléphone & access.
"F2" = Télécopieur
"B5" = Moniteurs d'ordinateur