



OWNER'S MANUAL

MICROWAVE OVEN

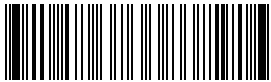
Please keep the user manual where it can always be viewed.
Please read the "Safety Precaution" before using the product.
Product warranty is included in the user manual.

This product is designed for household use and cannot be used for commercial or industrial use.

MW202LK
MW202YK

MW203LH
MW202LW

MW202YW
MW203LW



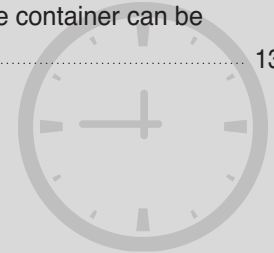
MFL67233135

www.lge.co.kr

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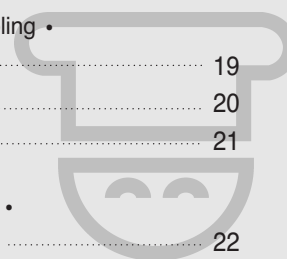
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Safety precaution

The purpose of the following safety detail is to enable the user to use the product safely and accurately to prevent any unexpected danger or damage.

Warning/Caution



This is the symbol to gain the attention to the detail or operation that has any potential danger. Please look carefully to avoid any risk and follow the directions.



Warning

This can result in major injury or death if the directions are violated.

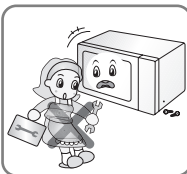


Caution

This can result in minor injury or property damage if the directions are violated.

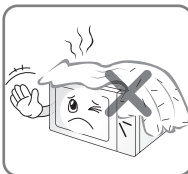
Warning

When installing



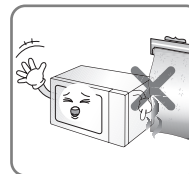
Never disassemble the product case unless done by the service technician.

Because high voltage flows through inside the case, it can result in electric shock. Therefore never disassemble the product.



Do not put a cover on the exterior side of the product.

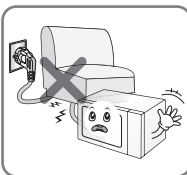
It can cause a problem or a fire, and the door may not be closed if the cover interferes with the door.



Do not leave any flammable objects near the product.

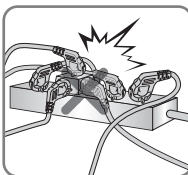
It can cause a fire.

Power related



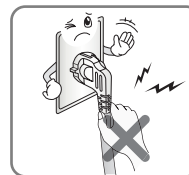
Do not excessively bend the power cord or place heavy objects on top of the power cord to cause damages.

It can cause a fire or an electric shock.



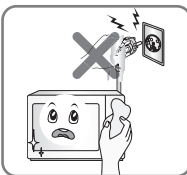
Do not use multiple devices simultaneously when using the multi-tab outlet.

- It can cause a fire due to abnormal heating on the outlet.
- It can disconnect the power by triggering the circuit breaker.



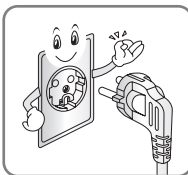
When unplugging the power, hold the plug.

If the wire inside the power cord is disconnected, it can cause a fire or an electric shock.



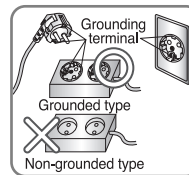
Do not touch the power plug with wet hands and unplug the power plug when cleaning or wiping the product.

It can cause an electric shock.



This product is exclusively for AC 220 V. Always use grounded outlet exclusively for 220 V for the power plug.

It can cause a problem or an electric shock in case of electricity leakage.

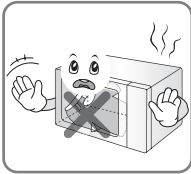


Use grounded type outlet for the power extension and wall outlet.

If non-grounded type is used, it can cause an electric shock and injury.

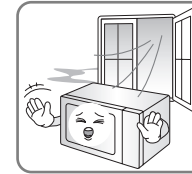
Warning

When using



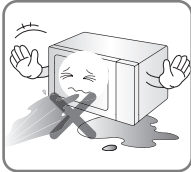
Do not use the product for usages not described in the user manual as follows.

- It can cause overheating or malfunction, to cause a fire.
- Drying (Clothe, newspaper, doll, small appliance, portable device, pet etc.)
 - Antibacterial (Antibacterial process for mushroom farming material (Ground) etc.)
 - Testing (College, company etc.)
 - When heating the paper container, such as paper cup or paper noodle container, for long period of time



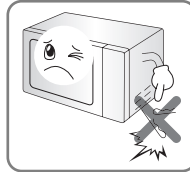
When the gas is leaking do not touch the product or the outlet and carefully open the window to ventilate the room.

A spark can cause a fire and skin burn.



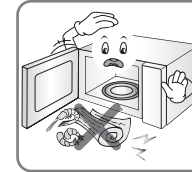
Do not let water get inside the product.

It can cause a fire and an electric shock.



Do not insert any metallic objects, such as pin or metal wire, inside the case.

It can cause an electric shock.



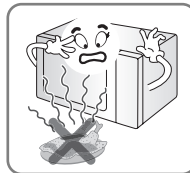
Do not wrap the cooking object with magazine or newspaper before heating.

It can cause a fire.



Do not operate the product with the oven empty.

It can cause a fire and a problem to the product. But, the deodorizing function can be used with the oven empty.



Do not overheat the food more than the time described in the user manual.

It can cause a fire.

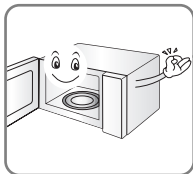


If the door or the hinge is damaged, do not use the product. Always contact the service center for repair.

Electro-magnetic wave can leak from the product.

⚠ Safety precaution

⚠ Warning



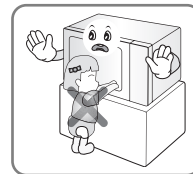
Always keep the oven empty when not used.

Flammable material inside the oven can cause an ignition by malfunction.



When the glass plate does not rotate during use, unplug the product and contact the Service Center.

Prone to breakdown and fire.



Children should only use the oven under adult supervision and do not let a child use the oven alone or keep close to reach of young children.

It can cause an electric shock, an injury or a burn.



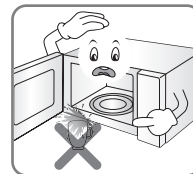
Do not apply impact to the product or pull/hang on the door.

When the product is deformed, the electromagnetic wave can leak or the product can fall over or the fingers can get caught in the product to cause a problem to the product or an injury to a child.



Do not directly heat fruits with hard peels, bottle with lid, sealed container or sealed instant food etc. as they are.

- Put a cut on the fruit and open the lid on the bottle before heating.
- If you heat raw or boiled eggs, it can cause an explosion or cracks.

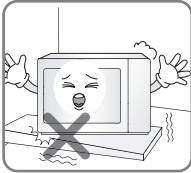


If you add coffee or apply impact after boiling the water, the content can overboil to cause skin burn.

- Take out the container after at least 30 seconds after heating it.
- Do not heat for a long period of time.
- Do not use long smooth container with a narrow neck.

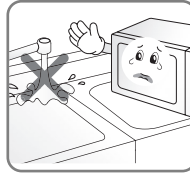
⚠ Caution

When installing



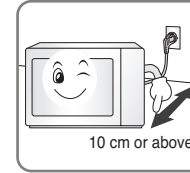
Do not install the product where the location is unstable or the vibration is severe.

The product can fall off or fall over.



Do not install the product where humidity is high or water splashes.

This can deteriorate the insulation to cause electricity leakage.



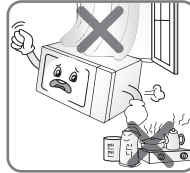
Keep a certain clearance (10 cm or above) from the wall when installing the product for ventilation.

It can cause a fire due to rise in internal temperature.



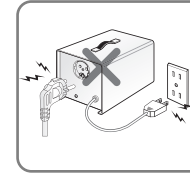
Do not put liquid container & decoration, such as flower vase, plant pot, cup, chemical, and candle on top of the oven.

It can cause a fire, an electric shock and an injury when it falls over.



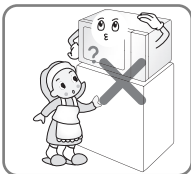
Make sure not to block the ventilation hole with objects such as curtain and do not leave any flammable material near by.

It can cause a fire.



Never use the transformer to raise the voltage.

It can cause an electric shock, an electricity leakage and an ignition from weakened insulation.



Do not install the product at the height above the eye level of the user.

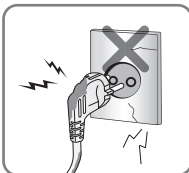
If the product is installed too high, the user will not be able to see the food inside the oven and it can cause a burn or other damages during use.



Safety precaution

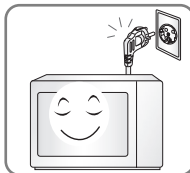
Caution

Power related



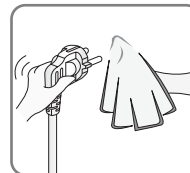
If the power cord is damaged or if the outlet is loose, do not use the product and contact the service center.

It can cause an electric shock, an electricity leakage or a fire.



If the product is not used for a long period of time, unplug the power of the product.

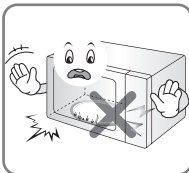
It can cause an electric shock, an electricity leakage or an ignition.



If there is any dust or moisture on the pin or contacting surface of the power plug, wipe it out cleanly first before using it.

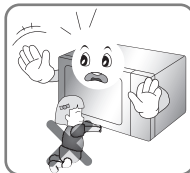
It can cause an electric shock or a fire.

When using



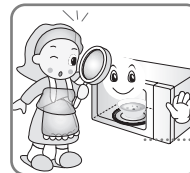
Do not use metal container or gold-lined/silver-lined container as it can cause sparks.

It can cause a fire.



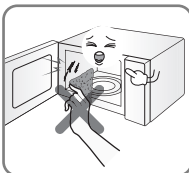
Do not touch the main unit of the oven during or immediately after cooking as it can be very hot.

Especially, do not let children use the oven or use it where children can reach it.



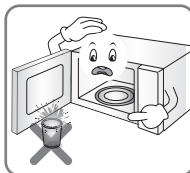
When heating food inside plastic or paper container, check the progress frequently as it can ignite a fire.

It can cause a fire.



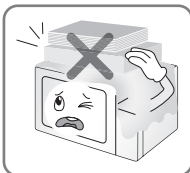
Be careful when cleaning inside/outside the product.

It can cause an injury and the coating of the interior side can come off.



When heating beverages inside the oven, be careful with the container.

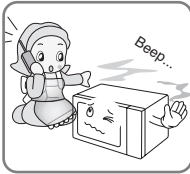
It can suddenly boil over to cause burns.



Do not put any heavy objects or a cover on top of the product.

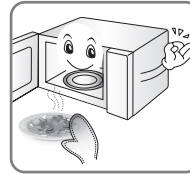
The object can fall over or it can cause problems to the product from overheating.

⚠ Caution



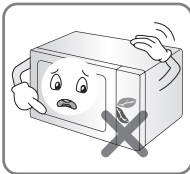
If you hear a weird sound, smell a weird smell, see smoke coming the product, immediately unplug the power and contact the service center with the door closed.

It can cause product damage, an electric shock or a fire.



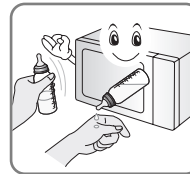
Do not grab the food or accessory part right after the cooking is done.

Use kitchen gloves as it can cause burns. (Especially, the children should use the product under adult supervision.)



Do not use the product with alien particles stuck in the door or inside the oven, and clean the oven periodically.

If the oven is not always kept in clean condition, the surface may deteriorate or affect the life of the device to cause a problem or a fire etc.



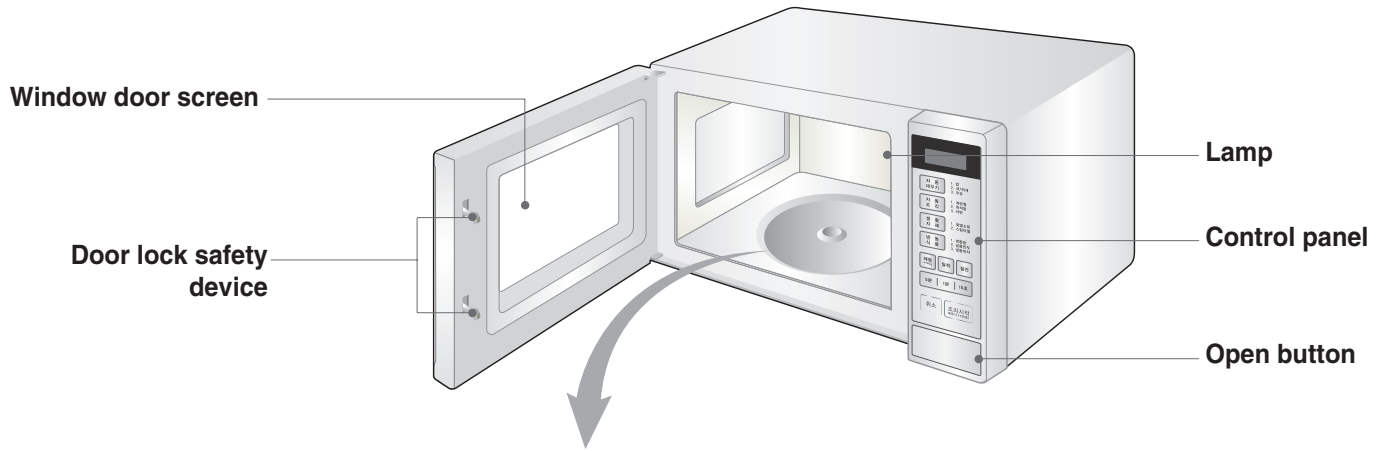
Be careful after heating as it can be very hot.

- Especially when providing heated beverage or food to children, be careful not to provide in very hot condition.
- After heating the milk bottle or baby food bottle, stir or shake the food to cool sufficiently before providing the food to kids.



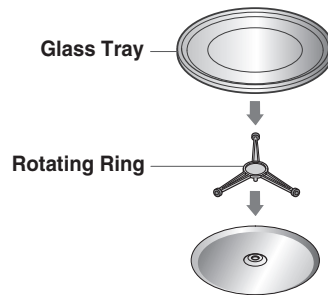
Name of each part and function

Front • Inside



Place the rotating glass plate on top of the rotating ring in the cooking area.

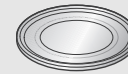
Make sure that the rotating ring is plugged into the bottom surface of the cooking area, and then place the rotating glass plate on top.



Accessories

Owner's Manual

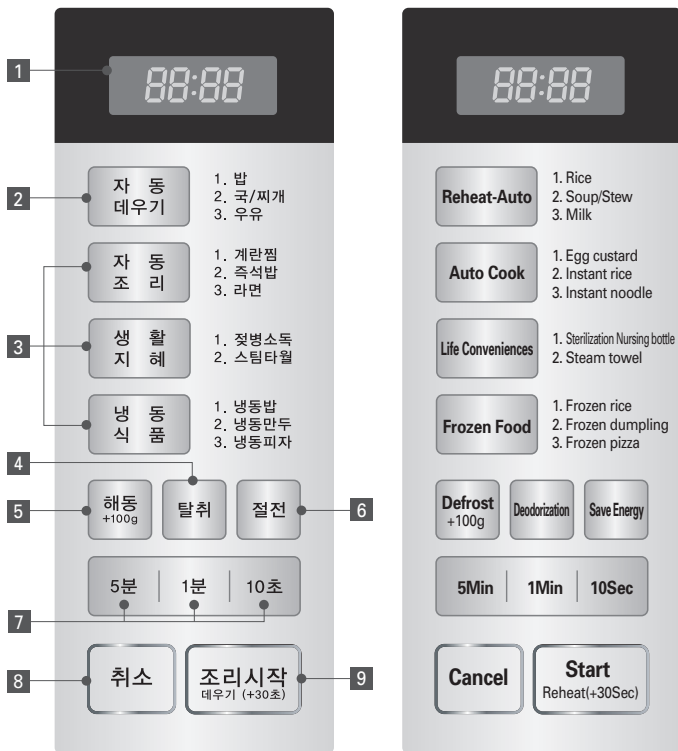
Owner's Manual



Glass Tray



Rotating Ring

**1 Operation status display**

The operation status is displayed.

2 자동데우기(Reheat-Auto) button

For the automatic heating of rice, soup/stew, and milk (Refer to page 16.)

3 자동조리(Auto Cook) button

Simply select your own menu, and cooking will be convenient. (Refer to pages 17~19.)

4 탈취(Deodorization) button

Use when you wish to remove the food smell inside the cooking area after you are done cooking. (Refer to page 20.)

5 해동(Defrost) button

Use when you are defrosting frozen meat, poultry, and fish. (Refer to page 15.)

6 절전(Save Energy) button

Use when you wish to activate the power saving function. (Refer to page 24.)

7 Adjust Time button

Use when setting the cooking time manually. (Refer to pages 21~23.)

8 취소(Cancel) button

Use when you want to cancel the operating function or set/release the lock. (Refer to page 24.)

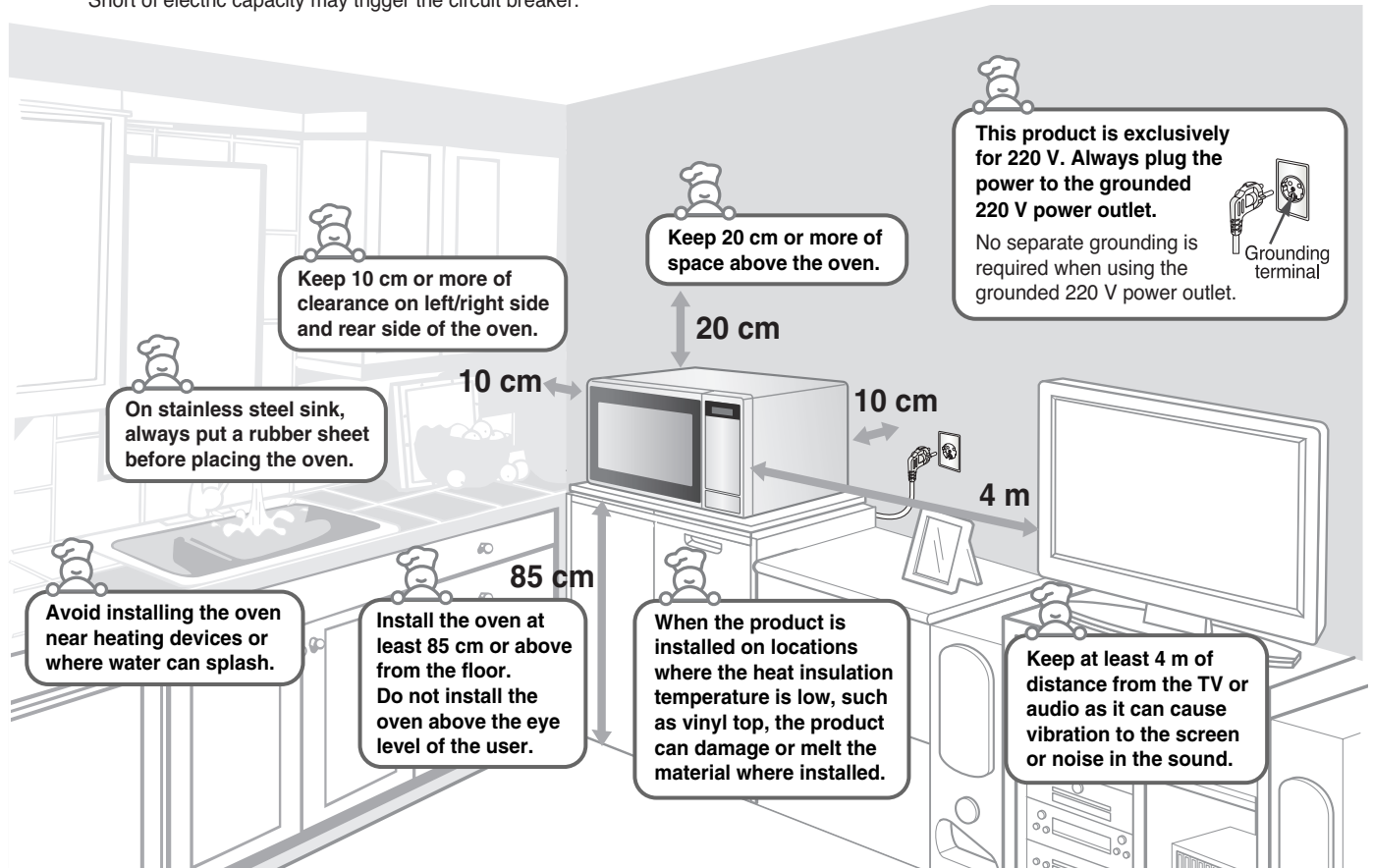
9 Start/Reheat(+30Sec) button

Use when starting cooking and for easy heating. (Refer to page 14.)



Installation guideline

- Do not use simultaneously with appliances with high electric capacity, such as large rice cooker, washer with dry function or dish washer. Short of electric capacity may trigger the circuit breaker.















Check whether the container can be used

Before use

Life's Good

○ : Can be used △ : Use with caution (Simple heating) ✕ : Cannot be used

| | | | | | |
|------------------|---|---|--|---|---|
| |  |  |  |  |  |
| | Generally used chinaware | Heat resistant glassware | Plastic container that can withstand up to 120°C | General plastic container | General glassware |
| Microwave | ○ | ○ | ○ | △ | △ |
| |  |  |  |  |  |
| | Wooden/Paper container | Gold-lined/Silver-lined chinaware | Plastic wrap | Vinyl pack | Aluminum foil |
| Microwave | △ | ✕ | ○ | ○ | ✕ |

⚠ Caution

- If you suddenly cool the hot container, the container can break or be deformed.
- Do not use plastic wrap or vinyl pack on oily food such as roasted or fried food.
- Use oil paper for oily food and when simply heating bread or fried food, heat the food for a short time with a paper towel covered.

Plastic wrap

- Plastic wrap can be used instead of the lid as it prevents the food from becoming dry.
- Check the [Microwavable] sign.
- Put plastic wrap loosely or put holes in the plastic wrap to prevent it from inflating or getting stuck on the food.

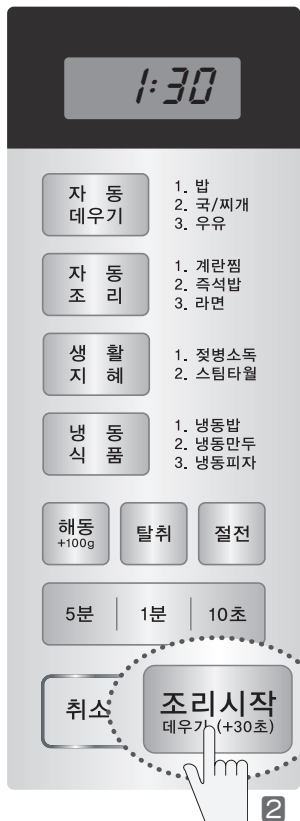
Vinyl pack

- This can be used for steaming or boiling for a short period of time.
- Make sure to put some holes when steaming so that it does not get inflated.



For simple cooking

You can start cooking just by inserting the food and pressing the 「조리시작/데우기」 button.



For example, if you want to cook for 1 minute and 30 seconds

1 Place the food and close the door.

2 Press the **조리시작** 데우기 (+30초) **Cook button 3 times.**

- Press the button 4 times in power save state.
- Every time you press the button, the cooking time increases by 30 seconds up to 10 minutes.

3 **Cooking will automatically start.**

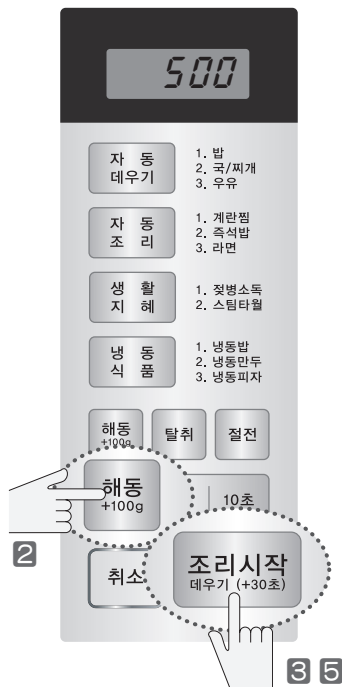
Note

- Refer to the section on manual cooking (pages 21~23) to heat food other than rice, soup/stew, and milk.
- You can extend the time during cooking, however, that you cannot adjust the time during automatic cooking and defrosting.



For defrosting

You can select the weight of the food such as meat, chicken, fish etc.



For example, to defrost 500 g of frozen beef

1 Place the meat inside and close the door.

2 Press the **해동 +100g** button 5 times.

• Increases by 100 g with a push of the button.

3 Press the **조리시작 데우기 (+30초)** button to start defrosting.

4 If you hear the beep sound during the operation, flip over the meat.

5 Close the door and press the **조리시작 데우기 (+30초)** button.

❖ Caution

- Always remember to remove the vinyl and plastic wrapping before defrosting.
- When defrosting port belly or sliced meat, be careful as it can get cooked.

Note

- It's best to defrost frozen food products with kitchen towel underneath.
- Fringes of the food product or thin areas can be defrosted by wrapping in aluminum foil to prevent meat from cooking.
- Thawing before cooking can prevent changes in the quality of frozen food.

What is defrosting?

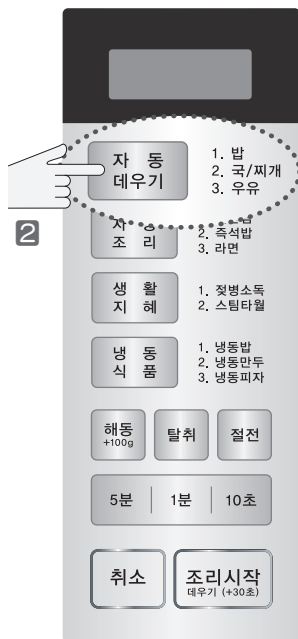
- Use when you are defrosting easily cooked meat or large mass of food products to the core, like pork.
- The weight of the frozen food that can be defrosted is 100 g ~ 1200 g.





For automatic heating | Rice • Soup/stew • Milk

Cooking time is memorized for certain designated food, which is then heated automatically.



1 Place the food and close the door.

2 Choose the desired menu using the buttons.

• **1** → **2** → **3** will be selected every time you press the button.

3 Automatic heating will begin.

자동데우기 1. 밥
2. 국/찌개
3. 우유



Rice

• For one person (200 g)

- 1 If the rice is too hard, spray some water and cover with vinyl.
- 2 Select **1. Rice** from the 「자동데우기」 menu.
- 3 Automatic heating will begin.



Soup/ Stew

• For one person (250 g)

- 1 Place soup or stew in a heat-resistant container and cover with vinyl.
- 2 Select **2. Soup/Stew** from the 「자동데우기」 menu.
- 3 Automatic heating will begin.



Milk

• 1 unit (200 ml)

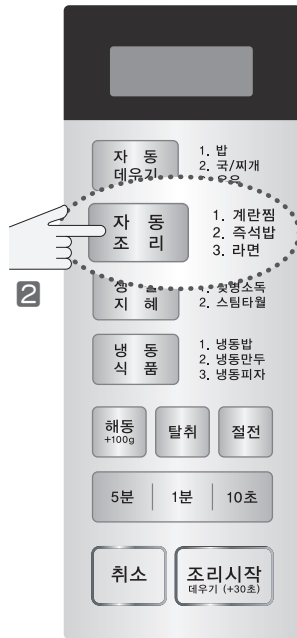
- 1 Do not close the lid if the food is in a cup. Open the packaging if you are heating in the paper packaging itself.
- 2 Select **3. Milk** from the 「자동데우기」 menu.
- 3 Automatic heating will begin.

Note

- Refer to the section on manual cooking (page 21~23) or easy cooking (page 14) to heat food other than rice, soup/stew, and milk.
- Refrigerated milk should be shaken after heating, since the temperature of contents on top and bottom may differ.



Cooking time is memorized for certain designated food, which is then heated automatically.



1 Place the food and close the door.

2 Choose the desired menu using the buttons.

• **1** → **2** → **3** will be selected every time you press the button.

Egg custard Instant rice Instant noodle

자동 조리
1. 계란찜
2. 즉석밥
3. 라면

3 Cooking will automatically start.



Egg custard

- 3 eggs
- 1 cup of (200 cc) water (milk)
- Finely chopped carrots, spring onions, salt

- 1 Mix the yolk and the white well. Add salt and water (milk) and mix thoroughly; place in a heat-resistant container and cover with vinyl.
- 2 Select **1. Egg custard** from the 「자동조리」 menu.
- 3 Automatic cooking will begin.

Note

- Use an adequately sized heat-resistant container since it may boil over.
- $\frac{3}{4}$ cup (65 cc) of water per egg will suffice for manual cooking.
- Using milk instead of water prevents color changes.
- Mix thoroughly, since insufficient mixing in of salt may cause boiling over.



Instant rice

- 210 g (room temperature)

- 1 Cut off the wrapping by the dotted line and place it on the rotating glass plate.
- 2 Select **2. Instant Rice** from the 「자동조리」 menu.
- 3 Automatic cooking will begin.

Note

- Use the microwavable instant rice sold in the market. Heat with manual cooking if it had been refrigerated or frozen.



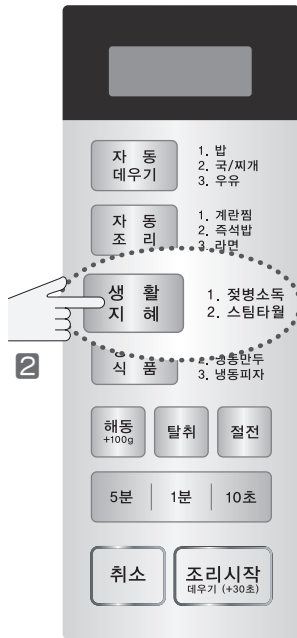
Instant noodle

- 1 pack
- 550 ml room-temperature water

- 1 Put ramen, soup, and water in a heat-resistant container and cover with vinyl or lid.
- 2 Select **3. Instant noodle** from the 「자동조리」 menu.
- 3 Automatic cooking will begin.

Note

- Only 1 packet is allowed; Use an adequately sized heat-resistant container since it may boil over.
- Do not cook cup ramen in the microwave oven.
- Manually heat for 3~5 minutes when cooking with hot water.



1 Place baby bottle or wet towel and close the door.

2 Choose the desired menu using the buttons.

- **1** → **2** will be selected every time you press the button.
- Sterilization Nursing bottle Steam towel

3 Automatic heating will begin.



Sterilization Nursing bottle

- 2 baby bottles
- 50 ml water
- 1 heat-resistant container (90 ml water)

- 1** Pour 50 ml of water into the baby bottle. Place the nipple part in a heat-resistant container with about 90 ml of water.
- 2** Select **1. Sterilization Nursing bottle** from the 「생활지혜」 menu.
- 3** Automatic sterilization will begin.

Note

- Make sure that the baby bottle is washed well before sterilization. Always sterilize the baby bottle with water inside.
- When sterilizing with time manually inputted, press the Cancel button 1 minute after the water inside the baby bottle boils to complete the sterilization.
- Opening the door right after baby bottle sterilization may cause burns due to water pressure; open after about 1 minute.
- That, depending on the type of baby bottle, there may be loud sounds of water boiling and/or hot water splashing.



Steam towel

- 1 wet towel

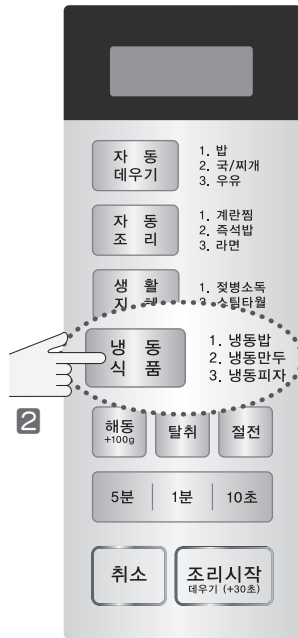
- 1** Place the wet towel on the rotating glass plate.
- 2** Select **2. Steam towel** from the 「생활지혜」 menu.
- 3** Automatic heating will begin.

Note

- When heating with time manually inputted, do so for only about 1 minute~90 seconds or just until it gets warm.



Cooking time is memorized for certain designated food, which is then heated automatically.



1 Place the food and close the door.

2 Choose the desired menu using the buttons.

• **1** → **2** → **3** will be selected every time you press the button.
Frozen rice Frozen dumpling Frozen pizza

3 Cooking will automatically start.

- | | | |
|----|------------|-----|
| 냉동 | 해동 | |
| 식품 | 100g | |
| 탈취 | 절전 | |
| 5분 | 1분 | 10초 |
| 취소 | 조리시작 | |
| | 데우기 (+30초) | |
- 1. 냉동밥
 - 2. 냉동만두
 - 3. 냉동피자



Frozen rice

• For one person (200 g)

- 1 Place the frozen rice in vinyl or plastic packaging.
- 2 Select **1. Frozen rice** from the 「냉동식품」 menu.
- 3 Automatic cooking will begin.

Note

- Cover the heat-resistant container with vinyl or lid when heating rice.
- For seal-type containers, leave the lid slightly open before heating.



Frozen dumpling

• 20 (240 g ~ 260 g)

- 1 Put the frozen dumplings in cold water, drain after a minute, and place them on a heat-resistant plate. Cover with vinyl.
- 2 Select **2. Frozen dumpling** from the 「냉동식품」 menu.
- 3 Automatic cooking will begin.

Note

- The dumplings will not go dry if you heat them with a wet kitchen towel placed on the heat-resistant plate and with vinyl covering the dumplings.
- Heat water dumplings and handmade dumplings with manual cooking.



Frozen pizza

• 300 g ~ 400 g

- 1 Remove the wrappings and place the frozen pizza on the heat-resistant plate.
- 2 Select **3. Frozen Pizza** from the 「냉동식품」 menu.
- 3 Automatic cooking will begin.

Note

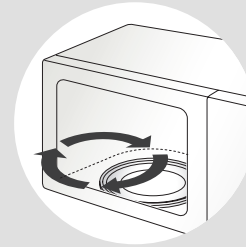
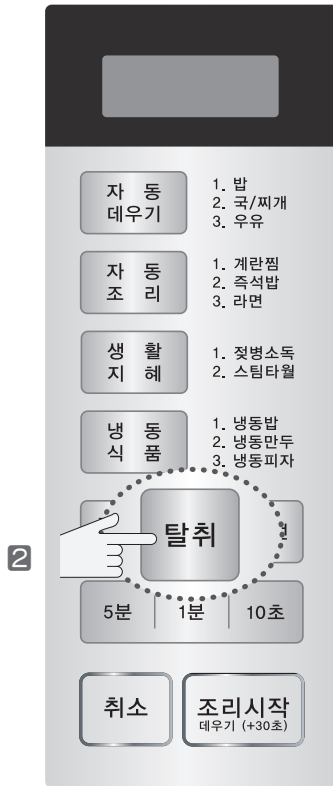
- For a big pizza (700 g ~ 800 g), slice before heating with manual cooking.
- Heating the pizza on a heat-resistant plate with a kitchen towel underneath can prevent the dough from getting soggy.



Deodorizer function



This is used for reducing the odor of the food after cooking.

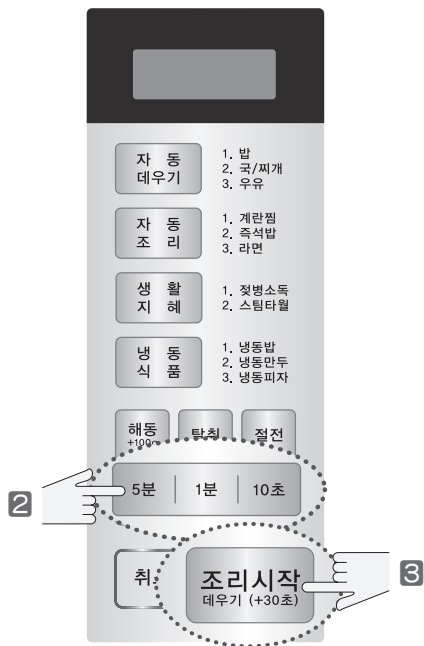


- 1 Empty the oven..
- 2 Press the **탈취** button.
- 3 The deodorizer function will run automatically for 5 minutes by operating the internal fan.
- 4 The deodorizer function will end with a beep sound when completed.



For manual heating

You can set the desired cooking time depending on the amount of food.



Manual Heating Table

| Food | Quantity | Early status | Time | Method |
|-----------------------------------|-----------------|------------------|------------------|--|
| Liquid medicine | 100~140 ml | Refrigerate | 30 sec. ~ 1 min. | • Heat in a cup. |
| Sake | 1 cup (150 ml) | Room temperature | 30 sec. | |
| Water | 1 cup (150 cc) | Room temperature | 1 min. ~ 90 sec. | |
| Steamed chicken | For 4 persons | Refrigerate | 3 min. ~ 5 min. | • Heat by placing on a heat-resistant plate and covering with vinyl or lid. |
| Bulgogi | 300 g | Refrigerate | 2 min. ~ 3 min. | |
| Fried squid | For 4 persons | Refrigerate | 2 min. ~ 3 min. | |
| fish stew seasoned with soy sauce | For 4 persons | Refrigerate | 1 min. ~ 3 min. | |
| Chicken | 300 g | Refrigerate | 1 min. ~ 90 sec. | |
| Pizza | 2 pieces | Refrigerate | 1 min. ~ 90 sec. | • Place on a heat-resistant plate or a kitchen towel and heat without the lid. |
| Hamburger | 1 | Refrigerate | 30 sec. ~ 1 min. | |
| Croquets | 2 | Refrigerate | 30 sec. ~ 1 min. | |
| Gimbap | For one person | Refrigerate | 30 sec. ~ 2 min. | • Heat in vinyl packaging. |
| Hobbang | 1 | Room temperature | 30 sec. | |
| Porridge | For one person | Refrigerate | 1 min. ~ 3 min. | • Heat in a heat-resistant container covered with vinyl or lid. |
| Japchae | 1 plate (500 g) | Refrigerate | 2 min. ~ 3 min. | |
| Curry | 200 g | Room temperature | 1 min. ~ 3 min. | |

Note

- You can prevent moisture from evaporating during cooking if you use vinyl or lid and prevent the inside of the microwave from getting dirty.
- Take out the container at least 30 seconds after cooking is done since the hot contents may spatter and cause burning when liquid is heated.
- Fried food, etc., should be cooked without vinyl or lid to maintain crispiness.
- Cooking time may differ depending on the initial temperature and status of the food.
- Ingredients will cook thoroughly by stirring or rearranging the food during cooking.

1 Place the food and close the door.

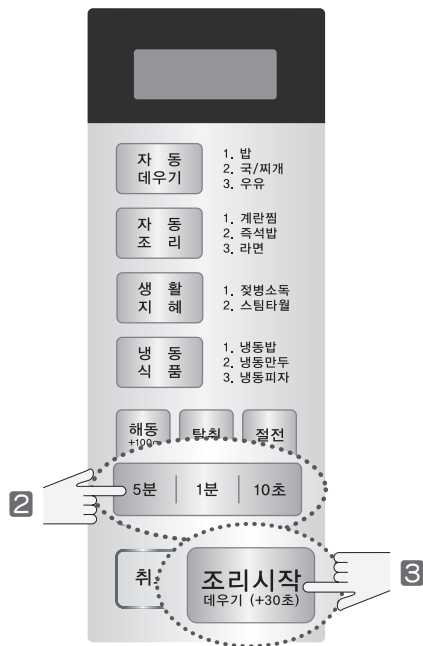
2 Select the desired cooking time using the 5분 | 1분 | 10초 buttons.

3 Pressing the 조리시작 (Start Cooking) button will start the heating.



To sauté vegetables | Pumpkin leaves • Spinach • Water parsley • Cabbage

You can sauté different ingredients within the necessary cooking time according to their quantity.



1 Put the vegetables in wet state in a heat-resistant container and cover with vinyl or plastic packaging.

2 Select the desired cooking time using the **5분 | 1분 | 10초** buttons.

3 Press the **취 조리 시작 데우기 (+30초)** button to start sautéing.



Pumpkin leaves

| Quantity | Time |
|----------|------------|
| 100 g | 1 ~ 2 min. |
| 200 g | 2 ~ 3 min. |
| 300 g | 3 ~ 4 min. |



Spinach

| Quantity | Time |
|----------|------------------|
| 100 g | 30 sec. ~ 1 min. |
| 200 g | 1 ~ 2 min. |
| 300 g | 2 ~ 3 min. |



Water parsley

| Quantity | Time |
|----------|------------|
| 100 g | 1 ~ 2 min. |
| 200 g | 2 ~ 3 min. |
| 300 g | 3 ~ 4 min. |

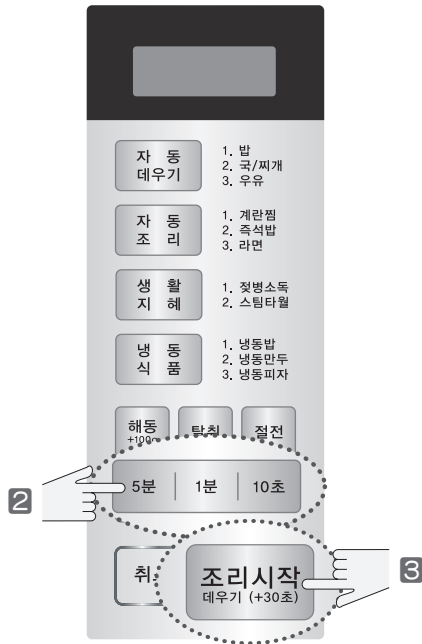


Cabbage

| Quantity | Time |
|----------|------------|
| 100 g | 2 ~ 3 min. |
| 200 g | 3 ~ 4 min. |
| 300 g | 4 ~ 5 min. |

Note

- Leave the food as it is after sautéing just before it's done to make it cook itself with its own heat.
- Wash green leafy vegetables such as spinach after sautéing in cold water.



1 Place the food and close the door.

2 Select the desired cooking time using the **5분 | 1분 | 10초** buttons.

3 Press the **조리시작 데우기 (+30초)** button to start cooking.



Kimchi stew

- Kimchi 200 g
- Pork 100 g
- 2 cups of water
- 1 green onion
- 3 tsp of chopped garlic
- 1 ½ tbsp of sesame oil
- 1 ½ tsp of powdered pepper
- 1 tbsp of soy sauce

- 1** Finely chop the pork.
- 2** Finely chop the Kimchi. Wash and chop the green onion into small sizes.
- 3** Mix the pork, Kimchi, and seasoned ingredients in a heat-resistant container, pour water, and cover with lid. Heat for **10 ~ 15 minutes** by pressing the **Time Adjustment** button.

Note

• Use an adequately sized heat-resistant container since the stew may boil over.



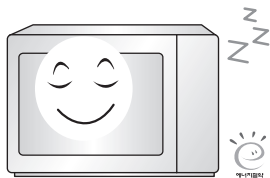
Fried potatoes

- 2 potatoes (360 g)
- 1 ½ tbsp of sugar
- 10 cherry chilis, ground
- Pinch of whole sesame
- 3 tbsp of soy sauce
- 2 tbsp of cooking oil

- 1** Peel the potatoes and cut into small pieces. Wash the ground cherry chilis well and dry on sieve.
- 2** Mix the prepared materials in a heat-resistant container, cover with vinyl or lid, and heat for **6 ~ 9 minutes** by pressing the **Time Adjustment** button.



🔘 Power save function



* Setting

Press the **절전** button when the power save function is not on.

- Automatic shutting off of interior light and operation display can save electricity.
- The interior light and operation display automatically turn off when the microwave oven stays open or closed for more than 5 minutes.

* Undo

You can open the door or press any button to start cooking after operating the power save function.

🔘 Lock function

This function prevents accidents and breakdowns when children operate the product arbitrarily by suspending the operational functions.

* Setting



Press the **취소** button for about 4 seconds.

- "L" on the operation status appears and the buzzer sounds as the lock is set.

* Undo



Press the **취소** button for about 4 seconds.

- "L" on the operation status disappears and the buzzer sounds as the lock setting is released.

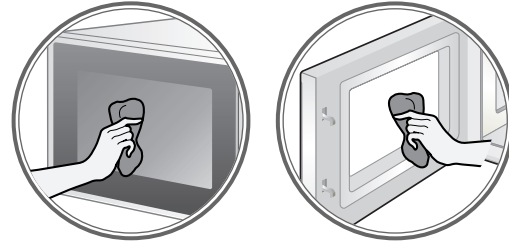


Exterior



- Do not rub too hard on the operation board since the text may be erased.

Transparent window



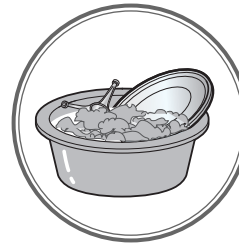
- Clean with cloth or sponge wet with neutral detergent and finish off with a dry cloth.

Inside the cooking area



- Clean with cloth or sponge wet with neutral detergent and finish off with a dry cloth.

Cooking container



- Wash thoroughly with neutral detergent and dry.
- Wash the rotating glass plate after it has cooled down since it may break when dipped in cold water while still hot.



Caution

- Always unplug the microwave oven with dry hands and clean only after it has cooled down.
- Do not use benzene or thinner for cleaning (may cause discoloration and disfiguration).

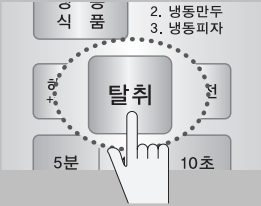


Check before reporting a breakdown



Check again if the symptoms below occur during use. They may not be faults or errors.

Operation error

| In such cases | What to do |
|--|--|
| <p>Q The operation display does not light up.</p> | <p>A Make sure that the product is plugged in at 220 V.</p> <p>A The power save function may be set; the interior light and operation display automatically turn off when the microwave oven stays open or closed for more than 5 minutes. Use after opening the microwave door or pressing the 「취소」 button. (Refer to page 24.)</p> |
| <p>Q The cooking area lights up, and the status display part turns off.</p> | <p>A The power save function is set. Use after opening the microwave door or pressing the 「취소」 button. (Refer to page 24.)</p> |
| <p>Q The microwave oven does not operate when I press the button.</p> | <p>A Make sure that nothing is stuck between the microwave door such as covering, etc., and then close the microwave door properly and press the 「조리시작」 button. The lock function may be operating. Pressing the 「취소」 button for about 4 seconds will release the lock function. (Refer to page 24.)</p> |
| <p>Q There is bad smoke/smell coming from the inside.</p> | <p>A Food remnants, oil, etc., may be stuck inside. Keep the inside clean at all times.</p> <p>A Use the Deodorization function. (Refer to page 20.)</p>  |
| <p>Q The fan operates forward when the microwave oven is in use.</p> | <p>A When the fan on the back of the product operates, some may blow forward to cool certain parts of the machine. This is normal, not a problem with the product.</p> |



Check before reporting a breakdown

| | In such cases | What to do |
|----------------------|---|---|
| Operation error | Q The rotating glass plate does not rotate, or it makes a sound during cooking. | A Make sure that the rotating ring and the rotating glass plate are properly set. A Do not let the food or the container touch the bottom or sides of the cavity. A Removing the remaining food on the plate inside and the rotating ring eliminates the "clattering" noise. |
| | Q Steam is created on the door and process display area after cooking. | A Leaving the food inside after it has been cooked may cause steam to form inside; open the door in such case. |
| Error during cooking | Q Food spatters when cooking steamed egg. | A Food may boil over when salt is not mixed in well; stir sufficiently. (Refer to page 17.) A Cover an adequately sized heat-resistant container with vinyl. |
| | Q Vinyl pops during cooking. | A When the vinyl is wrapped too tightly it may swell during cooking and pop; make it a little loose or put holes on them. |
| | Q I see sparks during cooking. | A Make sure that no aluminum foil or metal came into contact with the cooking area. A Do not use containers with coated with gold or silver. (Refer to page 13.) |
| | Q I hear a "click" sound when I am cooking squid or dried fish fillet or heating fish. | A Don't worry - this sound is heard when such foods are being cooked or warmed. |
| | Q The outer part gets hotter during cooking. | A This is normal, not a machine fault. |



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Prepare your product's model name, malfunction status, phone number and address for better and faster service.

• **While calling**

Select your product correctly following ARS direction to receive best service from our specialist.

Customer department
(Suggestions & Complaints) 080-023-7777

Service request via internet

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- Internet service request offers you self-diagnosis, setting appointment at your convenient date and time, and real time consultation for your convenience.
- If you request service via internet, you will get discount.
(This is subject to change)