



OWNER'S MANUAL

LG DIOS LIGHT WAVE 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.

MZ948CBD

MZ948CBDP

P/no.: MFL67233143

www.lge.co.kr

Precautions

Precautions to avoid possible exposure to excessive microwave energy.

You cannot operate your oven with the door open due to the safety interlocks built into the door mechanism. These safety interlocks automatically switch off any cooking activity when the door is opened; which in the operation of microwave function could result in harmful exposure to microwave energy.

It is important not to tamper with the safety interlocks.

Do not place any object between the oven front face and the door or allow food or cleaner residue to accumulate on sealing surfaces.

Do not operate your 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.

Your oven should not be adjusted or repaired by anyone except qualified service personnel.

Warning

Please ensure cooking times are correctly set as over cooking may result in the FOOD catching fire and subsequent damage to your oven.

When heating liquids, e.g. soups, sauces and beverages in your oven with microwave function, delayed eruptive boiling can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

- 1 Avoid using straight sided containers with narrow necks.
- 2 Do not overheat.
- 3 Stir the liquid before placing the container in the oven and again halfway through the heating time.
- 4 After heating, allow to stand in the oven for a short time, stir or shake them(especially the contents of feeding bottles and baby food jars) again carefully and check the temperature of them before consumption to avoid burns (especially, contents of feeding bottles and baby food jars). Be careful when handling the container.

Warning

Always allow food to stand after being cooked by microwaves and check the temperature of them before consumption. Especially contents of feeding bottles and baby food jars.

How the Microwave Function Works

Microwaves are a form of energy similar to radio and television waves and ordinary daylight. Normally, microwaves spread outwards as they travel through the atmosphere and disappear without effect. This ovens, however, have a magnetron which is designed to make use of the energy in microwaves. Electricity, supplied to the magnetron tube, is used to created microwave energy.

These microwaves enter the cooking area through openings inside the oven. A turntable or tray is located at the bottom of the oven. Microwaves cannot pass through metal walls of the oven, but they can penetrate such materials as glass, porcelain and paper, the materials out of which microwave-safe cooking dishes are constructed.

Microwaves do not heat cookware, though cooking vessels will eventually get hot from the heat generated by the food.

A very safe appliance

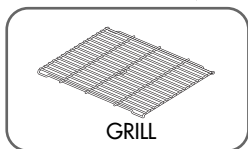
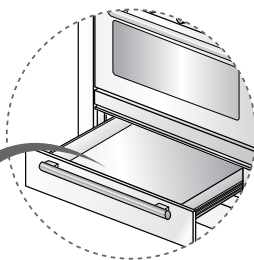
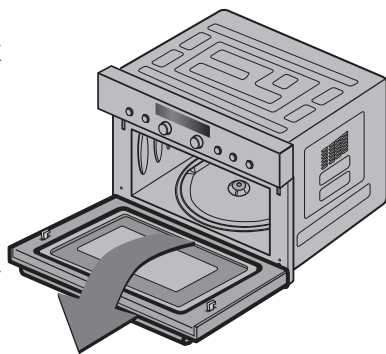
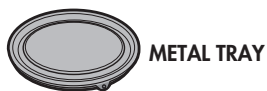
Your oven, SolarDOM, is one of the safest of all home appliances. When the door is opened, the oven automatically stops producing microwaves. Microwave energy is converted completely to heat when it enters food, leaving no “left over” energy to harm you when you eat your food.

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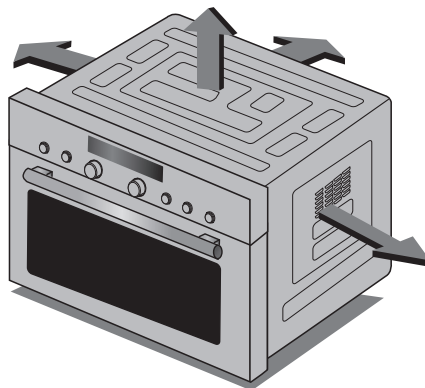
Unpacking & Installing

By following the basic steps on these two pages you will be able to quickly check that your oven is operating correctly. Please pay particular attention to the guidance on where to install your oven. When unpacking your oven make sure you remove all accessories and packing. Check to make sure that your oven has not been damaged during delivery.

1 Unpack your oven and place it on a flat level surface.



2 Place the oven in the level location of your choice with more than 85 cm height but make sure there is at least 20 cm of space on the top and 10 cm at the rear for proper ventilation. The front of the oven should be at least min. 8 cm/max. 22 cm from the edge of the surface to prevent tipping. An exhaust outlet is located on bottom or side of the oven. Blocking the outlet can damage the oven.

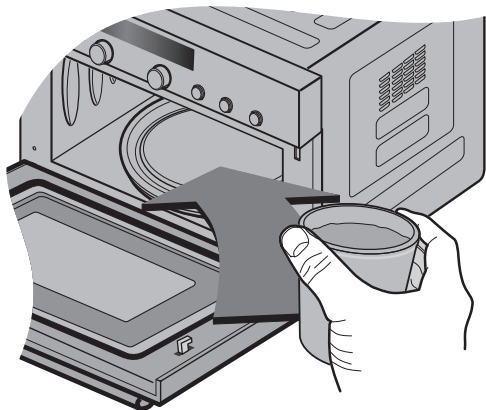


*** THIS OVEN SHOULD NOT BE USED FOR COMMERCIAL CATERING PURPOSES.**

3 Plug your oven into a standard household socket. Make sure your oven is the only appliance connected to the socket. **If your oven does not operate properly, unplug it from the electrical socket and then plug it back in.**

4 Open your oven door by pulling the **DOOR HANDLE**. Place the **METAL TRAY** inside the oven.

5 Fill a **microwave safe container** with 300 ml (1/2 pint) of water. Place on the **METAL TRAY** and close the oven door. If you have any doubts about what type of container to use please refer to page 10.



6 Press the **취소/잠금(4초)** button, and press the **조리시작** button one time to set 30 seconds of cooking time.




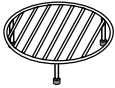


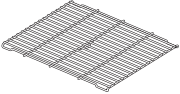
7 The **DISPLAY** will count down from 30 seconds. When it reaches 0 it will sound BEEPS. Open the oven door and test the temperature of the water. If your oven is operating the water should be warm. **Be careful when removing the container it may be hot.**



YOUR OVEN IS NOW INSTALLED

8 The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

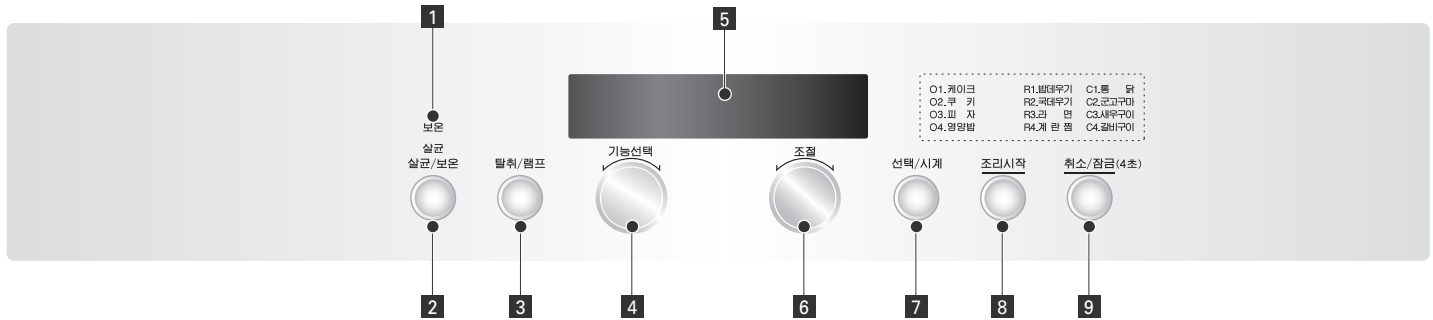
Method to use accessories as per mode

	Microwave	Grill	Convection	Warming drawer
Metal tray 	○	○	○	✗
Low rack 	○	△	○	✗
High rack 	✗	○	△	✗
Crisping tray 	○	○	○	✗
Grill 	✗	✗	✗	○

Caution: Be sure to use accessories refer to cook guide.

○ : Acceptable
 ✗ : Not Acceptable
 △ : Selection use

Control Panel



1. Warming Drawer - Display window (워밍드로어 표시부)

- Shows current activity of Warming Drawer - Sterilizing or Warming

2. Sterilizing/Warming (살균/보온)

- Press this button to select Sterilizing or Warming.

3. Deodorization/Lamp (탈취/램프):

- Used to remove smell in the oven.
- Lamp on / off.

4. Dial Knob (기능선택):

You can set cooking categories.

5. Display Window (표시부):

You can show cooking categories and temperature.

6. Dial Knob (조절):

You can set cooking times, weight and set the time of day.

7. Enter/Clock (선택/시계):

- This is used for selecting the desired function.
- You can set the time of day.

8. Start (조리시작):

- In order to start cooking which is selected, press button one time.
- The quick start feature allows you to set 30 seconds intervals of HIGH power cooking with a touch of the quick start button.

9. Cancel/Lock (취소/잠금(4초)):

- You can stop over and clear all entries except time of day.
- You can set Lock function (Safety device).

Convenient function

(Optical wave oven)

Milk bottle sterilization

- * Before sterilizing the milk bottles, clean it well and put about 50ml of water for sterilization. Put the nipple part in a heat resistant container with about 90ml of water. (1-4 nipples at a time)
- * Operate the range to high for about 2 to 4 minutes, and when the water starts to boil, press the "**취소/잠금(4초)**" button after 1 minute.
- * When the milk bottles are sterilized, you can get burnt by the water pressure when you open the door immediately. Open the door after about 1 minute.

Convenient cooking function/Cooking time increase, decrease function

- * As you press the "**조리시작**" button, the cooking process immediately starts and is extended by 30 seconds every time you press it one more time. (Up to maximum of 10 minutes.)
- * It is convenient to increase or decrease the cooking time by turning the dial while cooking.

Lamp function

- * When you press the "**탈취/템프**" button during cooking, the cooking room brightens for about 5 seconds so you can easily check the cooking condition.

Lock function (Safety device)

- * This is the safety device to stop the function to prevent the problems that can occur by children operating the product.
- * **Setting method:** Press the "**취소/잠금(4초)**" button for about 4 seconds and the message saying "**잠금**" will be displayed in the panel with a buzzer sound.
- * **Canceling method:** Press the "**취소/잠금(4초)**" button for about 4 seconds and the message saying "**잠금**" will be displayed in the panel to become cooking condition.

Don't forget function

- * This is the function to notify the user to take out the food after the cooking is done.
- * If you do not take out the food after the cooking is completed, the buzzer will go off every minute notifying the user to take out the food.

Deodorizing function

- * When you press the "**탈취/템프**" button, it will deodorize the unit for about 10 minutes.

Automatic cooling

- * After completing cooking, the cooling fan automatically rotates for about 1 to 3 minutes to exhaust the hot air inside the oven.

Power save function

- * This is the function that automatically turns off the indoor lamp after the door is kept opens for more than 5 minutes, and you can save the electricity consumption.

Note

- * During a specific cooking process, the halogen lamp repeatedly turns on and off to realize the optimal cooking condition, which will repeatedly brighten and darken the cooking room. You can feel safe in using the product since it is not a problem or an abnormal operation.

Convenient function (Sterilizing/Warming)

Warming food

- * Retains certain temperature of food.
- * Recommended amount of food is 2~4 servings.
- * Use plastic wrap or cover to prevent dehydrating of surface of food. (Do not use cover if you intend to maintain crispiness of fried food.)
- * Use caution as the container after warming may be too hot.



Press
Sterilizing/Warming
button once to select
Sterilizing. You can
select Sterilizing,
Warming, or Off by
pressing the button.

Sterilizing

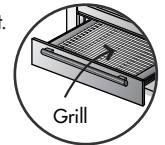
- * Destroys microorganisms on cutting board/knife/dishcloth.
(NEVER use a plastic cutting board as it may get molten.)
- * Wash with detergent first before sterilizing.
- * Use caution as sterilized item may be too hot.



Press Sterilizing/Warming
button once to select
Sterilizing.

Note

- * When using the grill, make sure that food or food container is on it.
- * Push the door slowly but to the end to close it.
- * A session of Sterilizing or Warming takes 2 hours.



Microwave-safe Utensils

Never use metal or metal trimmed utensils in using microwave function

Microwaves cannot penetrate metal. They will bounce off any metal object in the oven and cause arcing, an alarming phenomenon that resembles lightning. Most heat resistant non metallic cooking utensils are safe for use in your oven. However, some may contain materials that render them unsuitable as microwave cookware. If you have any doubts about a particular utensil, there's a simple way to find out if it can be used in using microwave function.

Place the utensil in question next to a glass bowl filled with water in using microwave function. Microwave at power HIGH for 1 minute. If the water heats up but the utensil remains cool to the touch, the utensil is microwave-safe. However, if the water does not change temperature but the utensil becomes warm, microwaves are being absorbed by the utensil and it is not safe for use in using microwave function. You probably have many items on hand in your kitchen right now that can be used as cooking equipment in using microwave function. Just read through the following checklist.

Dinner plates

Many kinds of dinner-ware are microwave-safe. If in doubt consult the manufacturer's literature or perform the microwave test.

Glassware

Glassware that is heat-resistant is microwave-safe. This would include all brands of oven tempered glass cookware. However, do not use delicate glassware, such as tumblers or wine glasses, as these might shatter as the food warms.

Plastic storage containers

These can be used to hold foods that are to be quickly reheated. However, they should not be used to hold foods that will need considerable time in the oven as hot foods will eventually warp or melt plastic containers.

Paper

Paper plates and containers are convenient and safe to use in using microwave function, provided that the cooking time is short and foods to be cooked are low in fat and moisture. Paper towels are also very useful for wrapping foods and for lining baking trays in which greasy foods such as bacon are cooked. In general, avoid coloured paper products as the colour may run. Some recycled paper products may contain impurities which could cause arcing or fires when used in using microwave function.

Plastic cooking bags

Provided they are made specially for cooking, cooking bags are microwave safe. However, be sure to make a slit in the bag so that steam can escape. Never use ordinary plastic bags for cooking in using microwave function, as they will melt and rupture.

Plastic microwave cookware

A variety of shapes and sizes of microwave cookware are available. For the most part, you can probably use items you already have on hand rather than investing in new kitchen equipment.

Pottery, stoneware and ceramic

Containers made of these materials are usually fine for use in using microwave function, but they should be tested to be sure.

CAUTION

Some items with high lead or iron content are not suitable for cooking utensils.

Utensils should be checked to ensure that they are suitable for use in using microwave function.

Setting the Clock

In the following example I will show you how to set the time for 10:30.
Make sure that you have removed all packaging from your oven.



NOTE: Information Blink

For mode setting, blink will guide to next step.

When your oven is plugged in for the first time or when power resumes after a power cut, a '0' will be shown in the display; you will have to reset the clock.

If the clock (or display) shows any strange looking symbols, unplug your oven from the electrical socket and plug it back in and reset the clock.

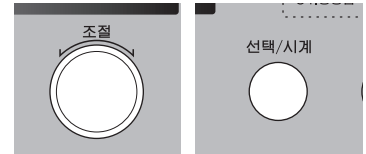
Make sure that you have correctly installed your oven as described earlier in this book.

Press **선택/시계**.



Turn **Dial (조절)** knob until display shows "10:00".

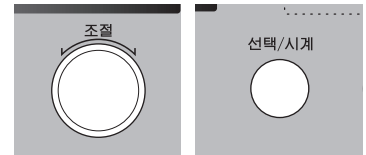
Press **선택/시계** for hour confirmation.



Turn **Dial (조절)** knob until display shows "10:30".

Press **선택/시계**.

The clock starts counting.



Child Lock



Your oven has a safety feature that prevents accidental running of the oven. Once the child lock is set, you will be unable to use any functions and no cooking can take place. However your child can still open the oven door.

Press **취소/잠금(4초)**.

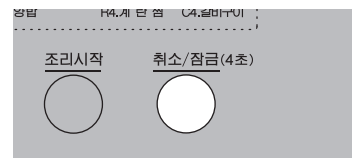
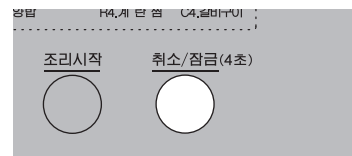
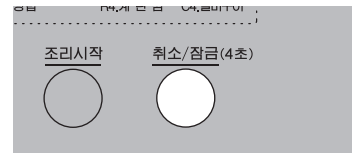
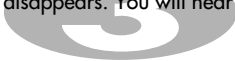


Press and hold **취소/잠금(4초)** until “**잠금**” appears on the display and BEEP sounds.

The **CHILD LOCK** is now set.

The time will disappear on the display but will reappear on the display a few seconds later.

To cancel **CHILD LOCK** press and hold **취소/잠금(4초)** until “**잠금**” disappears. You will hear BEEP when it's released.



Convection Cooking

In the following example I will show you how to use the convection to cook some food for 20 minutes for 200 °C temp.

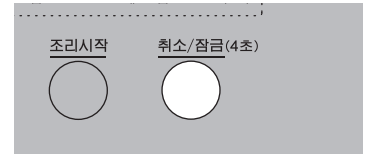


1. To Preheat

Press 취소/잠금(4초).

2. To Cook

Press 취소/잠금(4초).

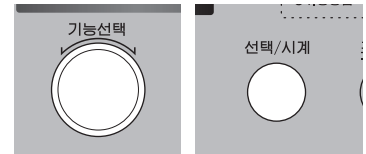


Turn Dial (기능선택) knob until display shows "오븐".

Press 선택/시계.

Turn Dial (기능선택) knob until display shows "오븐".

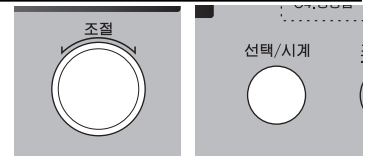
Press 선택/시계.



Turn Dial (조절) knob until display shows "200°C".

Turn Dial (조절) knob until display shows "200 °C".

Press 선택/시계.

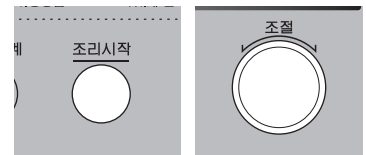


Press 조리시작 to start preheating and when the preheating will end with BEEP sounds.

Place the prepared food in the oven.

Turn Dial (조절) knob until display shows "20:00".

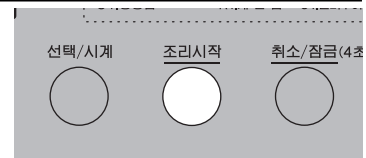
Turn Dial (조절) knob until display shows "200 °C".



Press 조리시작.

Press 조리시작.

After cooking you must wear gloves and container to take metal tray out oven, because metal tray is very hot.



Speed Auto Cooking

In the following example I will show you how to cook 1.3 kg of whole chicken.



Speed auto cook menus are programmed. Speed auto cook allows you to cook most of your favorite food quickly by selecting the food type and the weight of the food.

* Combi auto cook menu category

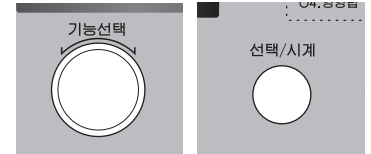
- | | |
|----|---------------------------|
| C1 | Whole chicken (통닭) |
| C2 | Roast sweet potato (군고구마) |
| C3 | Roasted shrimps (새우구이) |
| C4 | Roasted ribs (갈비구이) |

Press 취소/잠금(4초).



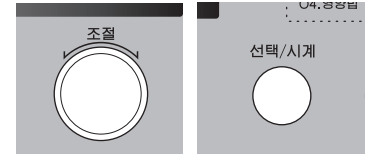
Turn Dial (기능선택) knob until display shows "콤비 자동".

Press 선택/시계.



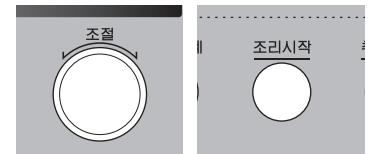
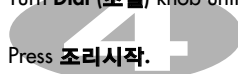
Turn Dial (조절) knob until display shows "C-1".

Press 선택/시계 for category confirmation.



Turn Dial (조절) knob until display shows "1.3 kg".

Press 조리시작.



After cooking you must wear gloves and container to take metal tray out oven, because metal tray is very hot.

COMBI AUTO COOK MENU GUIDE

<i>Function</i>	<i>Category</i>		<i>Weight Limit</i>	<i>Utensil</i>
Speed auto cook	C1	Whole chicken (통닭)	1.0 ~ 1.5 kg	Low rack + Metal tray
	C2	Roast sweet potato (군고구마)	0.3 ~ 0.7 kg	Low rack + Metal tray + Crisping tray
	C3	Roasted shrimps (새우구이)	0.2 ~ 0.5 kg	Metal tray
	C4	Roasted ribs (갈비구이)	0.4 ~ 0.8 kg	Metal tray

Speed Auto Cooking

In the following example I will show you how to cook 2 of Reheat - Soup

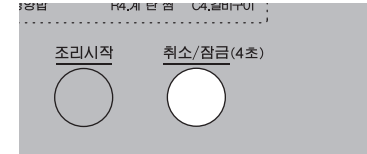


SPEED AUTO COOK allows you to cook most of your favorite food quickly by selecting the food type and the weight of the food.

* Range auto cook menu category

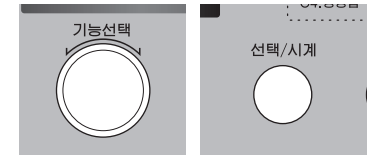
- | | |
|-----------|----------------------|
| R1 | Reheat - Rice (밥데우기) |
| R2 | Reheat - Soup (국데우기) |
| R3 | Instant noodle (라면) |
| R4 | Steamed egg (계란찜) |

Press **취소/잠금(4초)**.



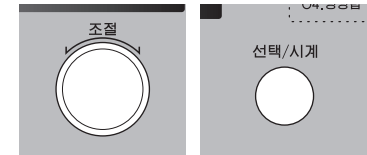
Turn **Dial (기능선택)** knob until display shows "레인지 자동".

Press **선택/시계**.



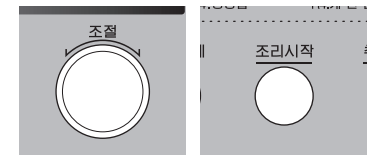
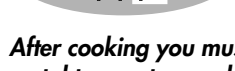
Turn **Dial (조절)** knob until display shows "R-2".

Press **선택/시계** for category confirmation.



Turn **Dial (조절)** knob until display shows "2".

Press **조리시작**.



After cooking you must wear gloves and container to take metal tray out oven, because metal tray is very hot.

RANGE AUTO COOK MENU GUIDE

<i>Function</i>	<i>Category</i>		<i>Weight Limit</i>	<i>Utensil</i>
Speed auto cook	R1	Reheat - Rice (밥데우기)	1, 2, 3 인분	Low rack + Metal tray
	R2	Reheat - Soup (국데우기)	1, 2, 3 인분	Low rack + Metal tray
	R3	Instant noodle (라면)	1	Low rack + Metal tray
	R4	Steamed egg (계란찜)	1, 2, 3 인분	Low rack + Metal tray

Oven

Auto Cooking

In the following example I will show you how to cook 1 of cake.



Speed auto cook menus are programmed. Speed auto cook allows you to cook most of your favorite food quickly by selecting the food type and the weight of the food.

* Oven auto cook menu category

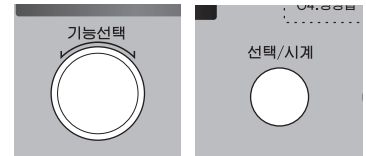
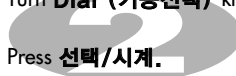
- | | |
|----|----------------------|
| 01 | Cake (케이크) |
| 02 | Cookie (쿠키) |
| 03 | Pizza (피자) |
| 04 | Nutrition rice (영양밥) |

Press 취소/잠금(4초).



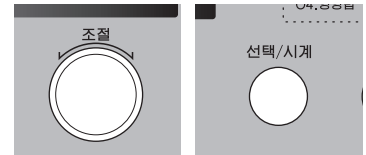
Turn Dial (기능선택) knob until display shows "오븐 자동".

Press 선택/시계.



Turn Dial (조절) knob until display shows "0-1".

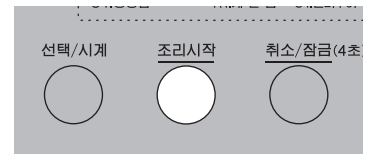
Press 선택/시계 for category confirmation.



Press 조리시작.



After cooking you must wear gloves and container to take metal tray out oven, because metal tray is very hot.



OVEN AUTO COOK MENU GUIDE

<i>Function</i>	<i>Category</i>		<i>Weight Limit</i>	<i>Utensil</i>
Oven auto cook	O1	Cake (케이크)	1	Low rack + Metal tray + Crisping tray
	O2	Cookie (쿠키)	1	Metal tray
	O3	Pizza (피자)	1	Metal tray
	O4	Nutrition rice (영양밥)	1	Low rack + Metal tray

Defrost

For example, to defrost 0.6 kg of frozen beef.

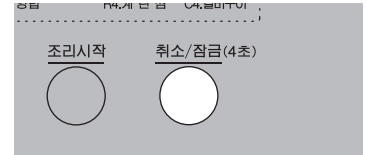


You can select the weight of the food such as meat, chicken, fish etc. The low rack must be used during defrosting.



Press **취소/잠금(4초)**.

Weight the food that you are about to defrost. Be certain to remove any metallic ties or wraps; then place the food on microwave safe dish on the low rack on the metal tray in your oven and close the oven door.



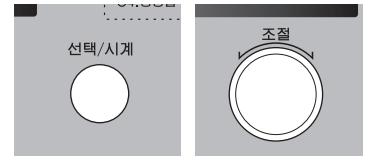
Turn **Dial (기능선택)** knob until display shows "해동".



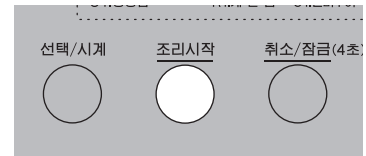
Press **선택/시계** for category confirmation.

Enter the weight of the frozen food that you are about to defrost.

Turn **Dial (조절)** knob until display shows "0.6 kg" for the weight of frozen food.



Press **조리시작**.



During defrosting your oven will "BEEP", at which point open the oven door, turn food over and separate to ensure even thawing. Remove any portions that have thawed or shield them to help slow down thawing. After checking close the oven door and press **조리시작** to resume defrosting.

Your oven will not stop defrosting (even when the beep sounded) unless the door is opened.

Micro High/Low

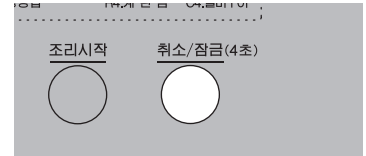
In the following example I will show you how to use the Micro high to cook some food for 5 minutes.



The low rack must be used during Micro High/Low cooking.

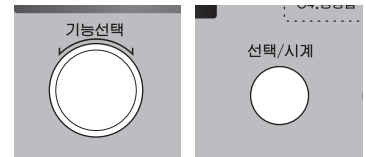


Press **취소/잠금(4초)**.

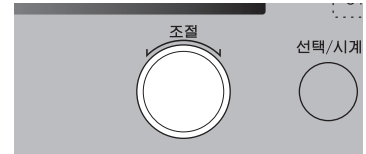


Turn **Dial (기능선택)** knob until display shows "레인지 강".

Press **선택/시계**.

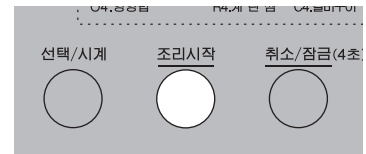


Turn **Dial (조절)** knob until display shows "5:00".



Press **조리시작**.

After cooking you must wear gloves and container to take metal tray out oven, because metal tray is very hot.

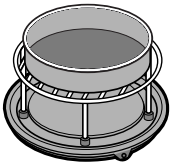


Grill Cooking

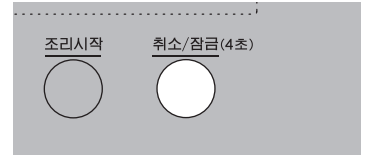
In the following example I will show you how to use the Grill to cook some food for 10 minutes.



The high rack and crisping tray must be used during grill cooking.

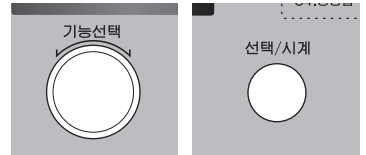
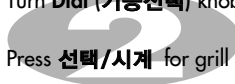


Press **취소/잠금(4초)**.



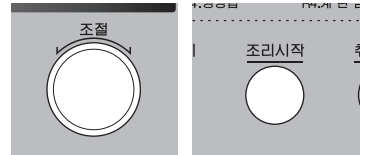
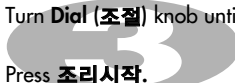
Turn **Dial (기능선택)** knob until display shows "그릴".

Press **선택/시계** for grill confirmation.



Turn **Dial (조절)** knob until display shows "10:00".

Press **조리시작**.



After cooking you must wear gloves and container to take metal tray out oven, because metal tray is very hot.

Fermentation

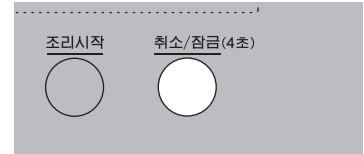
This function is used for fermenting bread dough or making yogurt or rice punch.



The low rack must be used during Fermentation.

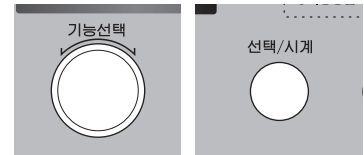
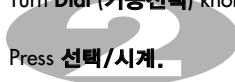


Press **취소/잠금(4초)**.

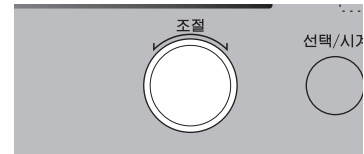


Turn **Dial (기능선택)** knob until display shows "발효".

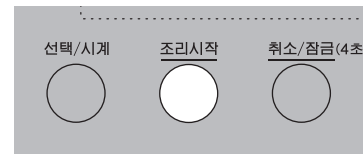
Press **선택/시계**.



Turn **Dial (조절)** knob until display shows "40:00".



Press **조리시작**.



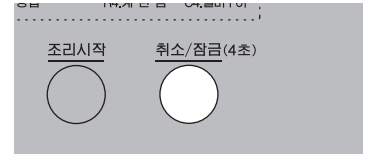
Deodorization

In the following example I will show you how to deodorize food in the oven.

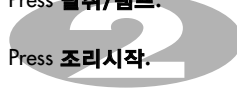


When you use deodorization function.
Do not put in food in the oven. If you
press deodorization button your oven
will be operated for 10 minutes
automatically.

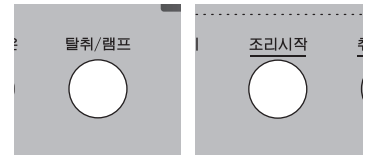
Press **취소/잠금(4초)**.



Press **탈취/램프**.



Press **조리시작**.



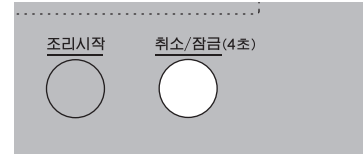
Quick Start

In the following example I will show you how to set 2 minutes of cooking on high power.

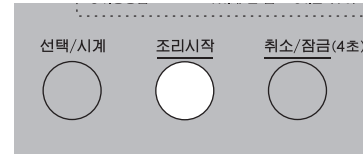


The **Quick Start** feature allows you to set 30 seconds intervals of HIGH power cooking with pressing of the **조리시작** button.

Press **취소/잠금(4초)**.



Press **조리시작** four times to select 2 minutes on HIGH power. Your oven will start before you have finished the fourth press.



During **Quick Start** cooking, you can extend the cooking time up to 10 minutes by repeatedly pressing the **조리시작** button.



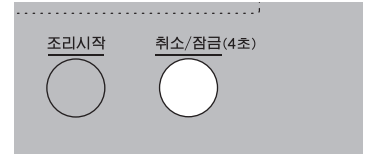
More or Less Cooking

In the following example I will show you how to change the preset **SPEED AUTO COOK** programmes for a longer or shorter cooking time.



If you find that your food is over or undercooked when using the **SPEED AUTO COOK** programme, you can increase or decrease cooking time by turning the Dial(조절) knob.

Press **취소/잠금(4초)**.



Set the required **SPEED AUTO COOK** programme.

*See **SPEED AUTO COOK**.

Select weight of food.

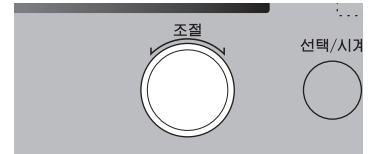


Press **조리시작**.

Turn **Dial (조절)** knob.



The cooking time will increase or decrease.



Lamp function

To turn on the light inside the oven while cooking.



You can check the cooking condition.

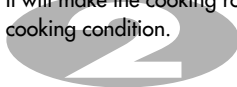
Note:

The light going on and off during cooking is from the heater being turned on and off to control the temperature and is not a product defect.

Press **탈취/램프.**



It will make the cooking room bright, making it convenient to check the cooking condition.



The lamp brightens for about 5 seconds and then goes off.



How to use

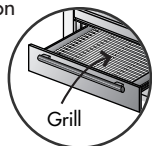
Warming Drawer

Press Sterilizing/Warming button once to select Sterilizing, and once again to select Warming.
 Either Sterilizing or Warming can be activated while the light wave oven is running.
 A session of Sterilizing or Warming lasts 2 hours once activated.



Note:

- * Warming literally keeps food warm.
- * Recommended amount of food is 2~4 servings.
- * Use plastic wrap or cover to prevent dehydrating of surface of food. (Do not use wrap or cover if you intend to maintain crispiness of fried food.)
- * Use caution as the container after warming may be too hot.
- * Appropriate length of warming is within 2 hours.
- * Wash with detergent first before sterilizing.
- * Use caution as sterilized item may be too hot.
- * Appropriate length of sterilization is within 2 hours.
- * Make sure to use grill for either Sterilization or Warming.



1 Sterilizing (Destroys microorganisms on cutting board/knife/dishcloth.)

Press **살균/보온** once.



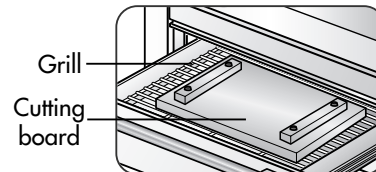
2 Warming.

Press **살균/보온** twice.



⚠ WARNING

- * Make sure that the cutting board to sterilize is made of wood, NOT plastic.
- * Top of the board must face the bottom of the drawer for sterilizing.



⚠ WARNING

Please ensure cooking times are correctly set as over cooking may result in **FIRE** and subsequent **DAMAGE** to the **OVEN**.

Important safety instructions

Read carefully and keep for future reference

- 1 Do not attempt to tamper with, or make any adjustments or repairs to the door, control panel, safety interlock switches or any other part of the oven. It is hazardous for anyone to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy. Repairs should only be undertaken by a qualified service technician.
- 2 Do not operate the oven when empty. It is best to leave a glass of water in the oven when not in use. The water will safely absorb all microwave energy, if the oven is accidentally started.
- 3 Do not use the oven for the purpose of dehumidification. It can be the cause of serious damage of safety. (ex. Operating the microwave oven with the wet newspapers, clothes, toys, pet or portable electric devices, etc.)
- 4 Do not cook food wrapped in paper towels, unless your cook book contains instructions, for the food you are cooking.
- 5 Do not use newspaper in place of paper towels for cooking.
- 6 Do not use wooden containers. They may heat-up and char. Do not use ceramic containers which have metallic (e.g. gold or silver) inlays. Always remove metal twist ties. Metal objects in the oven may arc, which can cause serious damage.
- 7 Do not operate the oven with a kitchen towel, a napkin or any other obstruction between the door and the front edges of the oven, which may cause microwave energy leakage.
- 8 Do not use recycled paper products since they may contain impurities which may cause sparks and/or fires when used in cooking.
- 9 Do not rinse the turntable by placing it in water just after cooking. This may cause breakage or damage.
- 10 Small amounts of food require shorter cooking or heating time. If normal times are allowed they may overheat and burn.
- 11 Be certain to place the oven so the front of the door is 8 cm or more behind the edge of the surface on which it is placed, to avoid accidental tipping of the appliance.
- 12 Before cooking, pierce the skin of potatoes, apples or any such fruit or vegetable.
- 13 Do not cook eggs in their shell. Pressure will build up inside the egg which will burst.
- 14 Do not attempt deep fat frying in your oven.
- 15 Remove the plastic wrapping from food before cooking or defrosting. Note though that in some cases food should be covered with plastic film, for heating or cooking.
- 16 If the oven door or door seals are damaged, the oven must not be operated until it has been repaired by a qualified service technician.
- 17 If smoke is observed, switch off or disconnect the oven from the power supply and keep the oven door closed in order to stifle any flames.
- 18 When food is heated or cooked in disposable containers of plastic, paper or other combustible materials, check the oven frequently due to the possibility of the food container is deteriorating.
- 19 Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- 20 Liquids or other foods must not be heated in sealed containers since they are liable to explode.
- 21 Do not operate the oven, if the door seals and adjacent parts of the microwave oven are faulty, until the oven has been repaired by a qualified service technician.
- 22 Check the utensils are suitable for use in microwave ovens before use.
- 23 Do not touch the oven door, outer cabinet, rear cabinet, oven cavity, accessories and dishes during grill mode, convection mode and auto cook operations, unless wearing thick oven gloves, as they will become hot. Before clearing make sure they are not hot.

Important safety instructions

Read carefully and keep for future reference

- 24 Only use utensils that are suitable for use in microwave ovens.
- 25 When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
- 26 If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
- 27 Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- 28 The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
- 29 Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
- 30 Details for cleaning door seals, cavities and adjacent parts.
- 31 The oven should be cleaned regularly and any food deposits removed.
- 32 Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

- 33 Only use the temperature probe recommended for this oven (for appliances having a facility to use a temperature-sensing probe).
- 34 If heating elements are provided, during use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- 35 The appliance is not intended for use by young children or infirm persons without supervision.

- ▲ WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- ▲ WARNING:** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- ▲ WARNING:** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- ▲ WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

Food characteristics & Microwave cooking

Keeping an eye on things

The recipes in the book have been formulated with great care, but your success in preparing them depends on how much attention you pay to the food as it cooks. Always watch your food while it cooks. Your microwave function is equipped with a light that turns on automatically when the oven is in operation so that you can see inside and check the progress of your food. Directions given in recipes to elevate, stir, and the like should be thought of as the minimum steps recommended. If the food seems to be cooking unevenly, simply make the necessary adjustments you think appropriate to correct the problem.

Factors affecting microwave cooking times

Many factors affect cooking times. The temperature of ingredients used in a recipe makes a big difference in cooking times. For example, a cake made with ice-cold butter, milk, and eggs will take considerably longer to bake than one made with ingredients that are at room temperature. All of the recipes in this book give a range of cooking times. In general, you will find that the food remains undercooked at the lower end of the time range, and you may sometimes want to cook your food beyond the maximum time given, according to personal preference. The governing philosophy of this book is that it is best for a recipe to be conservative in giving cooking times. While overcooked food is ruined for good. Some of the recipes, particularly those for bread, cake, and custards, recommend that food be removed from the oven when they are slightly undercooked. This is not a mistake. When allowed to stand, usually covered, these foods will continue to cook outside of the oven as the heat trapped within the outer portions of the food gradually travels inward. If the food is left in the oven until it is cooked all the way through, the outer portions will become overcooked or even burnt. You will become increasingly skillful in estimating both cooking and standing times for various foods.

Density of food

Light, porous food such as cakes and breads cook more quickly than heavy, dense foods such as roasts and casseroles. You must take care when microwaving porous food that the outer edges do not become dry and brittle.

Height of food

The upper portion of tall food, particularly roasts, will cook more quickly than the lower portion. Therefore, it is wise to turn tall food during cooking, sometimes several times.

Moisture content of food

Since the heat generated from microwaves tends to evaporate moisture, relatively dry food such as roasts and some vegetables should either be sprinkled with water prior to cooking or covered to retain moisture.

Bone and fat content of food

Bones conduct heat and fat cooks more quickly than meat. Care must be taken when cooking bony or fatty cuts of meat that they do not cook unevenly and do not become overcooked.

Quantity of food

The number of microwaves in your oven remains constant regardless of how much food is being cooked. Therefore, the more food you place in the oven, the longer the cooking time. Remember to decrease cooking times by at least one third when halving a recipe.

Shape of food

Microwaves penetrate only about 2 cm into food, the interior portion of thick foods are cooked as the heat generated on the outside travels inward. Only the outer edge of food is cooked by microwave energy; the rest is cooked by conduction. The worst possible shape for a food that is to be microwaved is a thick square. The corners will burn long before the centre is even warm. Round thin foods and ring shaped foods cook successfully in the microwave.

Covering

A cover traps heat and steam which causes food to cook more quickly. Use a lid or microwave cling film with a corner folded back to prevent spitting.

Browning

Meats and poultry that are cooked fifteen minutes or longer will brown lightly in their own fat. Food that are cooked for a shorter period of time may be brushed with a browning sauce such as worcestershire sauce, soy sauce or barbecue sauce to achieve an appetizing colour. Since relatively small amounts of browning sauces are added to food the original flavour of the recipe is not altered.

Covering with greaseproof paper

Greaseproofing effectively prevents spattering and helps food retain some heat. But because it makes a looser cover than a lid or clingfilm, it allows the food to dry out slightly.

Arranging and spacing

Individual foods such as baked potatoes, small cakes and hors d'oeuvres will heat more evenly if placed in the oven an equal distance apart, preferably in a circular pattern. Never stack foods on top of one another.

Food characteristics & Microwave cooking

Stirring

Stirring is one of the most important of all microwaving techniques. In conventional cooking, food is stirred for the purpose of blending. Microwaved food, however, is stirred in order to spread and redistribute heat. Always stir from the outside towards the centre as the outside of the food heats first.

Turning over

Large, tall foods such as roasts and whole chickens should be turned so that the top and bottom will cook evenly. It is also a good idea to turn cut up chicken and chops.

Placing thicker portions facing outwards

Since microwaves are attracted to the outside portion of food, it makes sense to place thicker portions of meat, poultry and fish to the outer edge of the baking dish. This way, thicker portions will receive the most microwave energy and the food will cook evenly.

Shielding

Strips of aluminium foil (which block microwaves) can be placed over the corners or edges of square and rectangular foods to prevent those portions from overcooking. Never use too much foil and make sure the foil is secured to the dish or it may cause 'arcing' in the oven.

Elevating

Thick or dense foods can be elevated so that microwaves can be absorbed by the underside and centre of the foods.

Piercing

Foods enclosed in a shell, skin or membrane are likely to burst in the oven unless they are pierced prior to cooking. Such foods include yolks and whites of eggs, clams and oysters and whole vegetables and fruits.

Testing if cooked

Food cooks so quickly in a oven, it is necessary to test it frequently. Some foods are left in the microwave until completely cooked, but most foods, including meats and poultry, are removed from the oven while still slightly undercooked and allowed to finish cooking during standing time. The internal temperature of foods will rise between 5°F (3°C) and 15°F (8°C) during standing time.

Standing time

Foods are often allowed to stand for 3 to 10 minutes after being removed from the oven. Usually the foods are covered during standing time to retain heat unless they are supposed to be dry in texture (some cakes and biscuits, for example). Standing allows foods to finish cooking and also helps flavour blend and develop.

To Clean Your Oven

1 Keep the inside of the oven clean

Food spatters or spilled liquids stick to oven walls and between seal and door surface. It is best to wipe up spillovers with a damp cloth right away. Crumbs and spillovers will absorb microwave energy and lengthen cooking times. Use a damp cloth to wipe out crumbs that fall between the door and the frame. It is important to keep this area clean to assure a tight seal. Remove greasy spatters with a soapy cloth then rinse and dry. Do not use harsh detergent or abrasive cleaners. The metal tray can be washed by hand or in the dishwasher.

2 Keep the outside of the oven clean

Clean the outside of your oven with soap and water then with clean water and dry with a soft cloth or paper towel. To prevent damage to the operating parts inside the oven, the water should not be allowed to seep into the ventilation openings. To clean control panel, open the door to prevent oven from accidentally starting, and wipe a damp cloth followed immediately by a dry cloth. Press Stop/Clear after cleaning.

- 3 If steam accumulates inside or around the outside of the oven door, wipe the panels with a soft cloth. This may occur when the oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
- 4 The door and door seals should be kept clean. Use only warm, soapy water, rinse then dry thoroughly.
DO NOT USE ABRASIVE MATERIALS, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS.
Metal parts will be easier to maintain if wiped frequently with a damp cloth.

Check before requesting for service

(Optical wave oven)

If the following symptoms occur while using the product, please check the product again. It might not be a problem.

Operating problem

Q The light does not come on in the panel

A Check whether the power is plugged to the 220V outlet.

Q The indoor lamp of the cooking room goes off

A Power save function is set. Open the electric oven door or press the "취소/잠금(4초)" button before using.

Q The buttons do not work

A After checking whether there is any alien particle in the electric oven door or cover, close the door well and press the "조리시작" button. Lock device function might be set. Press the "취소/잠금(4초)" button for about 4 seconds to cancel the lock device function.

Q Smoke and bad odor is generated from inside

A There can be food leftovers or oil on the inner side of the oven. Always clean it well. Use the "탈취" function.

Q When operating the electric oven, the fan blows from the front

A The cooling fan will operate to cool the inner electric parts and it can come out from the front. Don't worry because it is not a problem.

Q The enamel plate does not rotate, makes noise or does not rotate properly during cooking

A Rotation is in both directions.

Check whether the enamel plate is place properly on the rotating axis. Make sure the food or the container does not touch the internal floor.

When you remove the food leftover in the internal floor and rotating ring, the "Dulkudung" sound will disappear.

Q There is moisture on the door or the panel after cooking

A If you keep the food inside the oven after it is complete, it can generate moisture. Keep the door open.

Q I hear the rotating noise of the cooling fan after cooking

A When the main unit is hot after the cooking is complete, the fan will automatically operate for a certain period of time (maximum of 3 minutes) to cool the inner side. Don't worry because this is not a problem.

Cooking problem

Q When boiling mixed eggs, they spatter

A When water and salt are not mixed well, it can overflow. Mix thoroughly. Put it in a heat resistant container of appropriate size and put a plastic wrap on it.

Q The wrap blows up while cooking

A If the plastic wrap is too tightly covered, it can blow up by expanding. Therefore cover it loosely or make some holes.

Q I see sparks while cooking

A Check whether there is any aluminum foil or metal inside the oven. Do not use cookware with gold or silver lining.

Q I hear "Tak Tak" noise when cooking squid, fried fish or fresh fish

A This is the sound of baking or heating. Don't worry because it is not a problem.

Q The oven gets hot on the outside while cooking

A Don't worry because it is not a problem.

Check before requesting for service

(Warming drawer)

If the following symptoms occur while using the product, please check the product again. It might not be a problem.

Operating problem

Q The warming drawer does not work

- A Connect the optical wave oven with the warming drawer.
Make sure that the Sterilizing/Warming LED is lit when you press the Sterilizing/Warming button.

Q The warming drawer does not open or close smoothly

- A Reduce the weight inside the warming drawer and do not put in food or container to shift to one side.

Cooking problem

Q There is a lot of moisture inside the warming drawer

- A Remove any moisture on the floor of the warming drawer.
Cover the food with a plastic wrap, lid or aluminum foil.
(Except for when you want to make the fried food or pan cake crispy.)

Q The food becomes dry

- A Cover the food with plastic wrap or a lid.

Plug wiring information/ Technical Specifications

Warning


This appliance must be earthed

The wires in this mains lead are colored in accordance with the following codes
 BLUE ~ Neutral
 BROWN ~ Live
 GREEN & YELLOW ~ Earth

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug proceed as follows:

The wire which is colored BLUE must be connected to the terminal which is marked with the letter N or Colored BLACK.

The wire which is colored BROWN must be connected to the terminal which is marked with the letter L or colored RED.

The wire which is colored GREEN & YELLOW or GREEN must be connected to the terminal which is marked with the letter E or .

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard;

Technical Specification

		MZ948CBD / MZ948CBDP
Power Input		220 V~ 60 Hz
Output		900 W (IEC60705 rating standard)
Microwave Frequency		2450 MHz
Outside Dimension	Optical wave oven	595 mm(W) X 459 mm(H) X 469 mm(D)
	Warming drawer	594 mm(W) X 133 mm(H) X 575 mm(D)
Power Consumption	Grill	Max. 1950 Watts
	Convection	1750 Watts
	Microwave	1700 Watts
	Combination	Max. 2750 Watts
	Warming Drawer	400 Watts

Memo

Memo

Memo

Memo



LGE Service Representative

For inconvenience and malfunction report (nationwide)

1544-7777, 1588-7777

• **Before call**

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

www.lgservice.co.kr

- 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)

User guide are subject to change by company situation.