



OWNER'S MANUAL

DIOS LIGHT WAVE OVEN STEAM

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.

MP929NPS	MP929NZS	MP920NLS
MP929NQS	MP920NGS	MP920NES
MP929NSS	MP920NMS	



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.

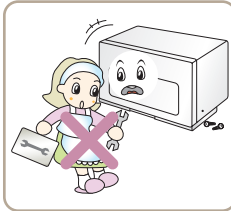


Caution

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

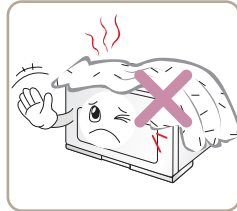
Warning

When installing



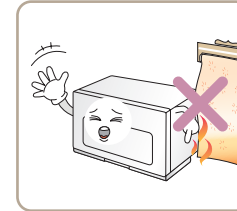
Never disassemble the product case unless done by the service technician.

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



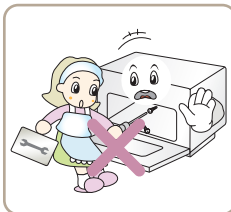
Do not put a cover on the exterior side of the product.

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.

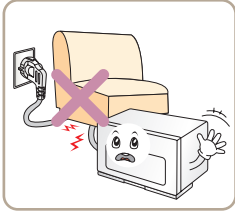


Do not unscrew the screws inside the oven by force.

It can cause a problem or a safety accident.

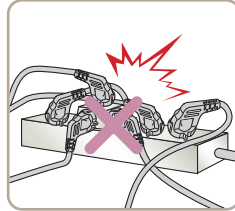
Warning

Power related



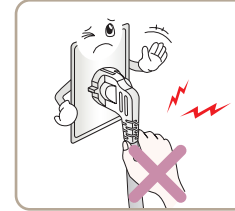
Do not excessively bend the power cord or place heavy objects on top of the power cord to cause damages.

It can cause a fire or an electric shock.



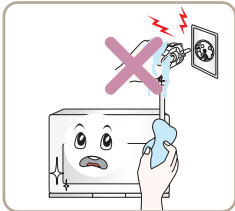
Do not use multiple devices simultaneously when using the multi-tab outlet.

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



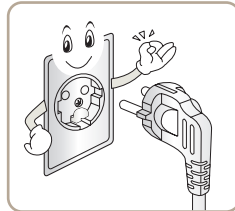
When unplugging the power, hold the plug.

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



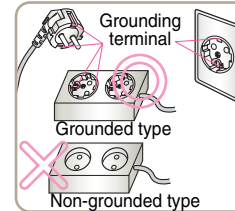
Do not touch the power plug with wet hands and unplug the power plug when cleaning or wiping the product.

It can cause an electric shock.



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

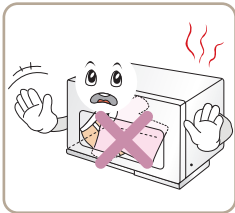
It can cause a problem or an electric shock in case of electricity leakage.



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.

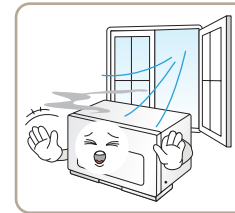
When using



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

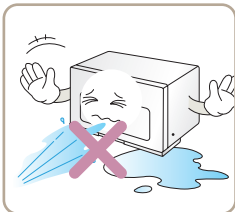
It can cause overheating or malfunction, to cause a fire.

- 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



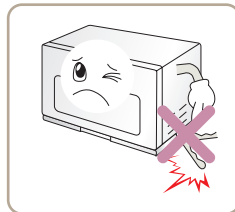
When the gas is leaking do not touch the product or the outlet and carefully open the window to ventilate the room.

A spark can cause a fire and skin burn.



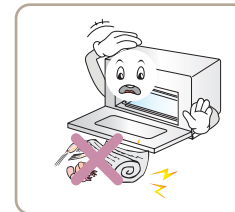
Do not let water get inside the product.

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.



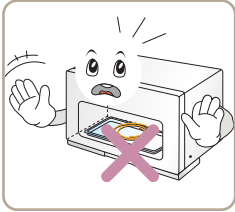
Do not wrap the cooking object with magazine or newspaper before heating.

It can cause a fire.



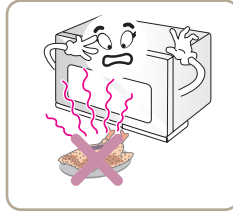
Safety precaution

Warning



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.



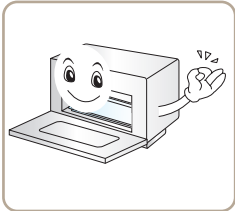
Do not overheat the food more than the time described in the user manual.

It can cause a fire.



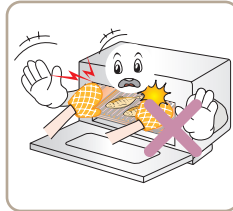
If the door or the hinge is damaged, do not use the product. Always contact the service center for repair.

Electro-magnetic wave can leak from the product.



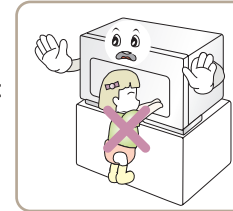
Always keep the oven empty when not used.

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



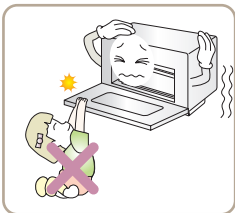
When taking out the metal tray, rack or grill pan, always use the kitchen gloves, and make sure that the glove does not touch the top part of the heater.

It can cause a burn or a fire.



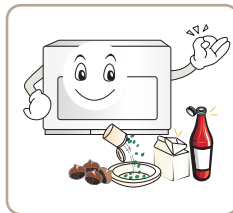
Children should only use the oven under adult supervision and do not let a child use the oven alone or keep close to reach of young children.

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



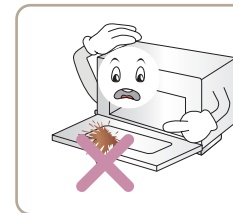
Do not apply impact to the product or pull/hang on the door.

When the product is deformed, the electro-magnetic 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.



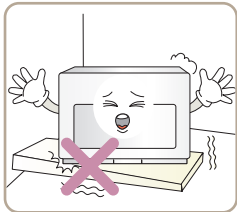
If you add coffee or apply impact after boiling the water, the content can over-boil to cause skin burn.

- 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.

When using

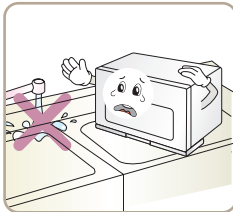
Caution

When installing



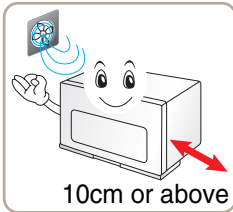
Do not install the product where the location is unstable or the vibration is severe.

The product can fall off or fall over.



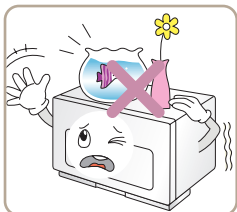
Do not install the product where humidity is high or water splashes.

This can deteriorate the insulation to cause electricity leakage.



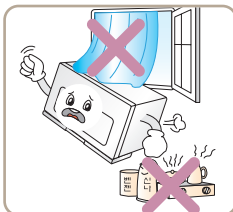
Keep a certain clearance (10cm or above) from the wall when installing the product for ventilation.

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



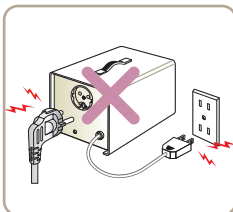
Do not put liquid container & decoration, such as flower vase, plant pot, cup, chemical, and candle on top of the oven.

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



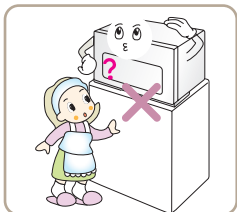
Make sure not to block the ventilation hole with objects such as curtain and do not leave any flammable material near by.

It can cause a fire.



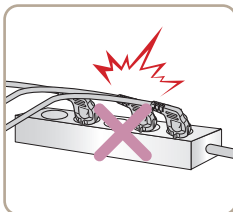
Never use the transformer to raise the voltage.

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



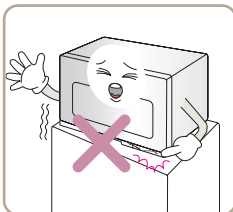
Do not install the product at the height above the eye level of the user.

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.



Be careful when cleaning inside/outside the product.

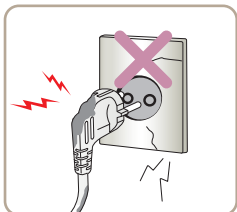
It can cause an injury and the coating of the interior side can come off.



Be careful when cleaning inside/outside the product.

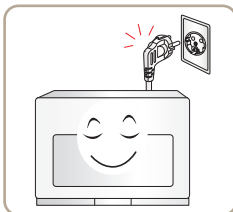
It can cause an injury and the coating of the interior side can come off.

Power related



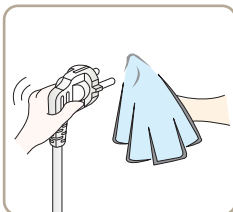
If the power cord is damaged or if the outlet is loose, do not use the product and contact the service center.

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.

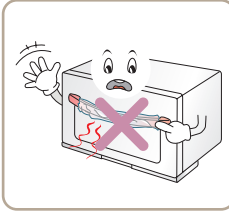
It can cause an electric shock or a fire.



Safety precaution

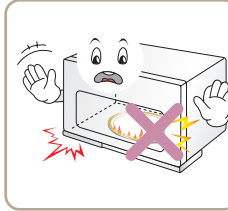
Caution

When using



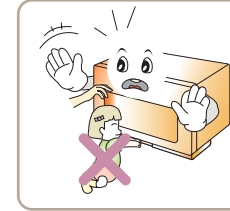
Use the product after removing the protective vinyl cover on the handle.

It can melt the operating the oven.



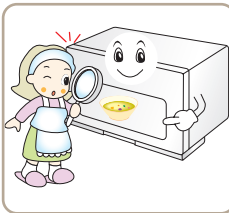
Do not use metal container or gold-lined/silver-lined container as it can cause sparks.

It can cause a fire.



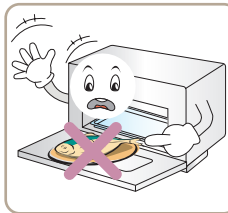
Do not touch the main unit of the oven during or immediately after cooking as it can be very hot.

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



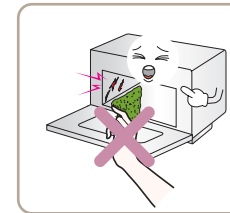
When heating food inside plastic or paper container, check the progress frequently as it can ignite a fire.

It can cause a fire.



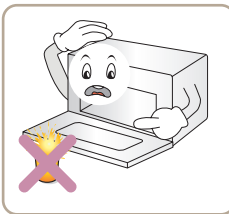
When the oven door is opened, do not put any food or heavy object on top of the door.

It can cause skin burns from hot food.



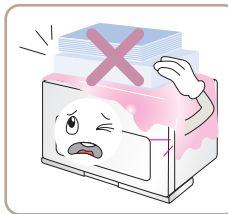
Be careful when cleaning inside/outside the product.

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



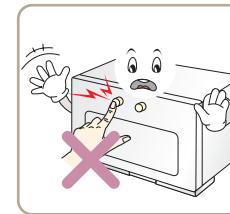
When heating beverages inside the oven, be careful with the container.

It can suddenly boil over to cause burns.



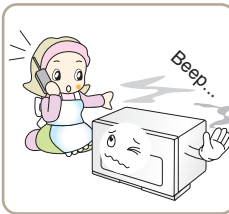
Do not put any heavy objects or a cover on top of the product.

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



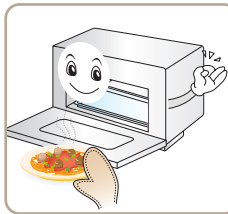
Do not press the dial when using the product.

The dial does not have any function when pressed and when excessively pressed, it can cause problems.



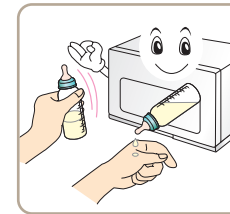
If you hear a weird sound, smell a weird smell, see smoke coming the product, immediately unplug the power and contact the service center with the door closed.

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.)
- When taking out the "metal tray" or "grill pan", grab the center of plate/pan to pull out.

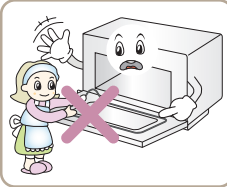


Be careful after heating as it can be very hot.

- 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.

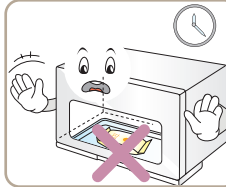
Caution

When using



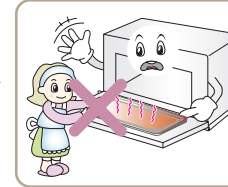
Do not disassemble the rubber packing on the inner side of the door with you hand.

It can cause a problem.



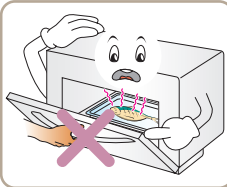
When cooking bread or popcorn, pay attention to the cooking time.

It can cause a fire when operated for a long period of time.



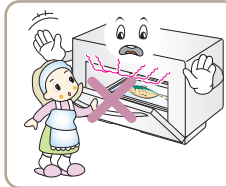
Do not put the hot pan or metal tray on top of the rubber packing after cooking.

It can damage the rubber packing.



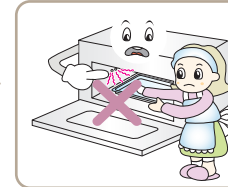
Do not open the oven door during steam cooking.

It can cause a burn from the hot steam.

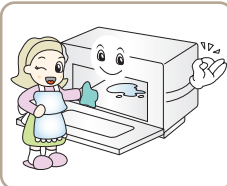


Do not put your face close to the oven after the steam cooking is completed.

It can cause a burn or an injury.

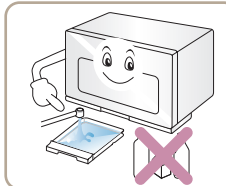


Be careful with the steam generator after the operating as it can cause a burn.



After the steam cooking is completed, always take a dry cloth to wipe out all the moisture inside the oven.

Moisture left inside the oven can cause bad odor.



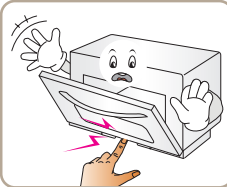
For the steam cooking, use purified water or tap water.

Using milk, juice, salt water or ion beverage can cause a problem.



Do not play with the drip tray or container.

It can be damaged by impact or from dropping.



When opening the door, be careful not to get your fingers caught between the water container/collector and the door.

It can cause an injury.



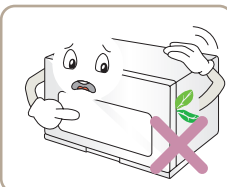
Keep the water container and collector clean every time they are used.

Dust or alien particles inside them can have a bad effect.



When the steam cooking has not been completed fully, always use the cleaning function to remove the residual moisture.

Water over-flown from the steam generator can leave stains when you are using the steam cooking function next time.



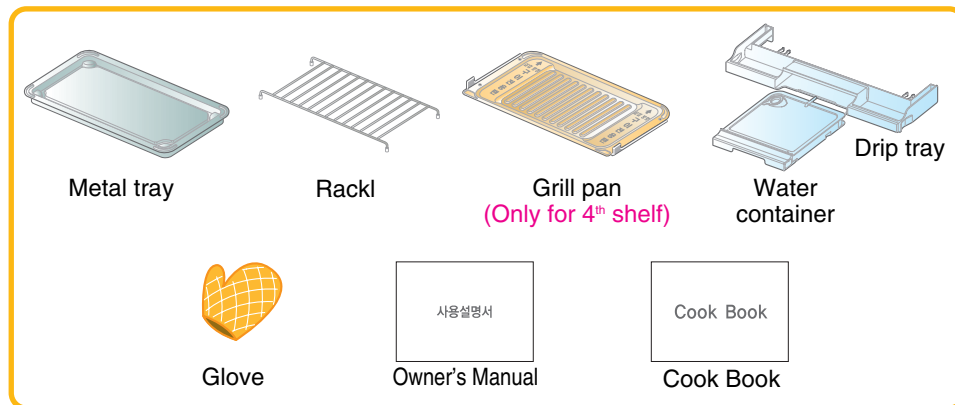
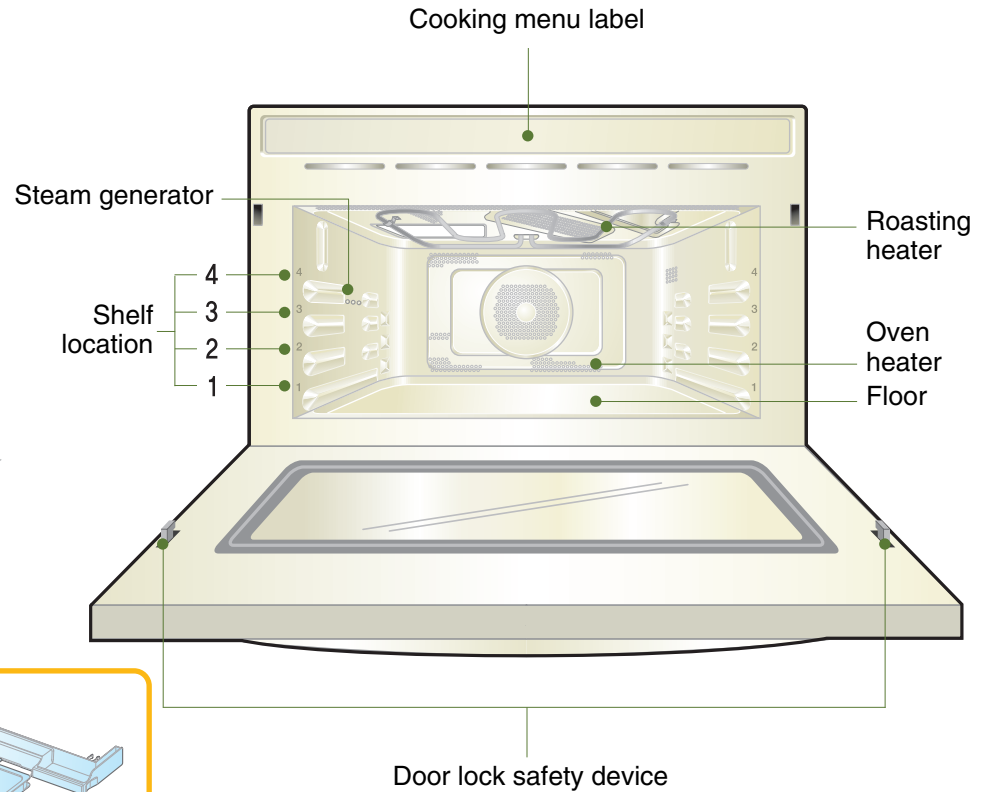
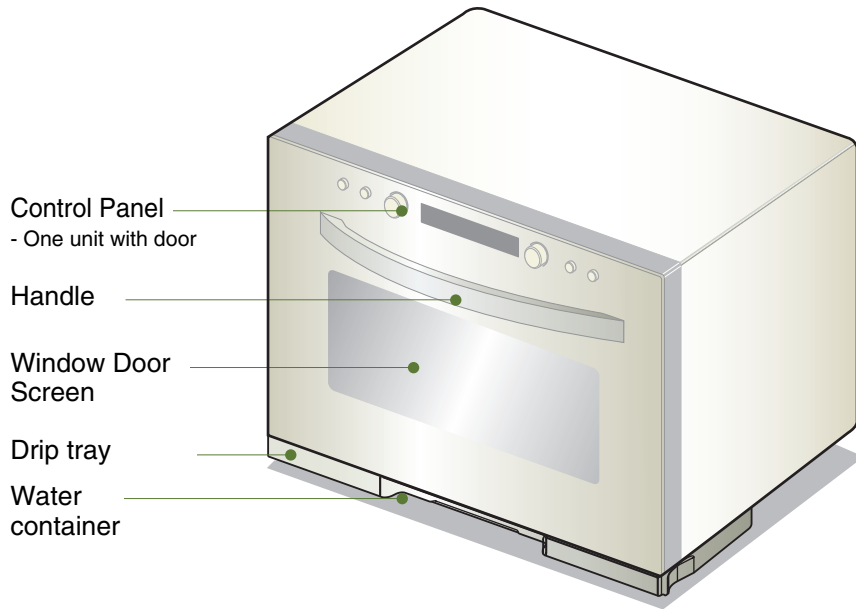
Do not use the oven with alien particles or pieces of food stuck in the door or inside the oven, and periodically clean the oven.

If the oven is not kept in clean condition, the surface can deteriorate to shorten the life of the oven, causing a problem or a fire.



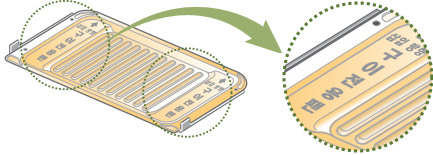
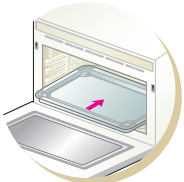

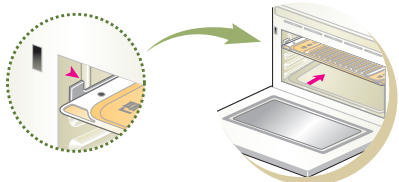


Name of each part and function

Front/Inside



Caution * When using the manual function of the microwave, use the rack on the oven floor.
* Use the grill pan only in the 4th shelf location. If used inserted in other shelf locations by force, the handle part of the grill pan can be damaged.

	Installation by cooking method		
	Metal tray 	Rack 	Grill pan 
Microwave	△	○	×
Roast	○	○	△
Oven	○	△	△
Steam	○	△	×
Auto microwave	○	○	×
Auto roast	×	×	○
Auto oven	○	△	△
Auto steam	○	△	×
Auto combination	△	△	△
Using method	 <ul style="list-style-type: none"> • Set the shelf location properly. • When taking out the metal tray, always hold the middle of the plate. 	 <ul style="list-style-type: none"> • When using the manual function of microwave, use the rack on the oven floor. • (Place the food on the rack. The food can be cooked faster if the food is placed on the left side of the rack.) 	 <ul style="list-style-type: none"> • Use the pan for cooking fish or some combination menu. • Always use the grill pan in the 4th shelf location independently. • When taking out the grill pan, always hold the middle of the pan.

Caution

- Refer to the cook book on how to use the accessories.
- If the accessory is not used properly, the food may not be cooked as desired.
- When the oven or the metal tray is hot, you will not be able to achieve satisfactory results. Therefore always cool the oven and plate before using them.
(Especially, the defrosting starts at a lower temperature. Make sure to sufficiently cool the metal tray and use with the rack.)
- When using the grill pan, do not use the microwave function as it can deteriorate the cooking condition or deform the accessory.

- : Can be used
- △ : Can be used as necessary
- ×



Name of each part and function

Control panel



1 DisplayWindow (표시부)

This shows the cooking time, amount etc.

2 Add Steam (스팀추가)

Use this function when you need to add steam.

3 Multi-Clean/Lamp button (멀티클린/램프 버튼)

- **Multi-Clean:** Use this function to remove the food smell within the cooking oven after cooking or to clean with steam/remove residual water/clean steam generator/drying function.

- **Lamp:** Use this function to check the cooking condition while cooking.

4 Select Function (기능 선택)

Use this for cooking function.

5 Control (조절) dial

· This is used for selecting the menu or setting the cooking temperature.

· This is also used for setting the current time, adjusting the cooking time and amount of food.

6 Select/Start/Simple Cook (선택/시작./간편조리)

· This is used for selecting the desired function.

· This is used for starting the cooking process and simple cooking.

7 Cancel (취소)

· This is used for pausing or canceling the operating function.

· If you press this button once during the operation, it will pause and if you press again, the function will be canceled.

Note

• In the following cases, the oven will switch to power save mode and not show anything.

At this time, you can cancel the power save mode by pressing any button on the operating panel to return to the normal operating mode.

– When there is no input on the operating panel for 15 seconds after the power is initially connected or the power save mode is canceled

– When there is no input for 5 minutes after opening and closing the door while cooking the food

– When there is no additional input for 5 minutes while the set function is not completed

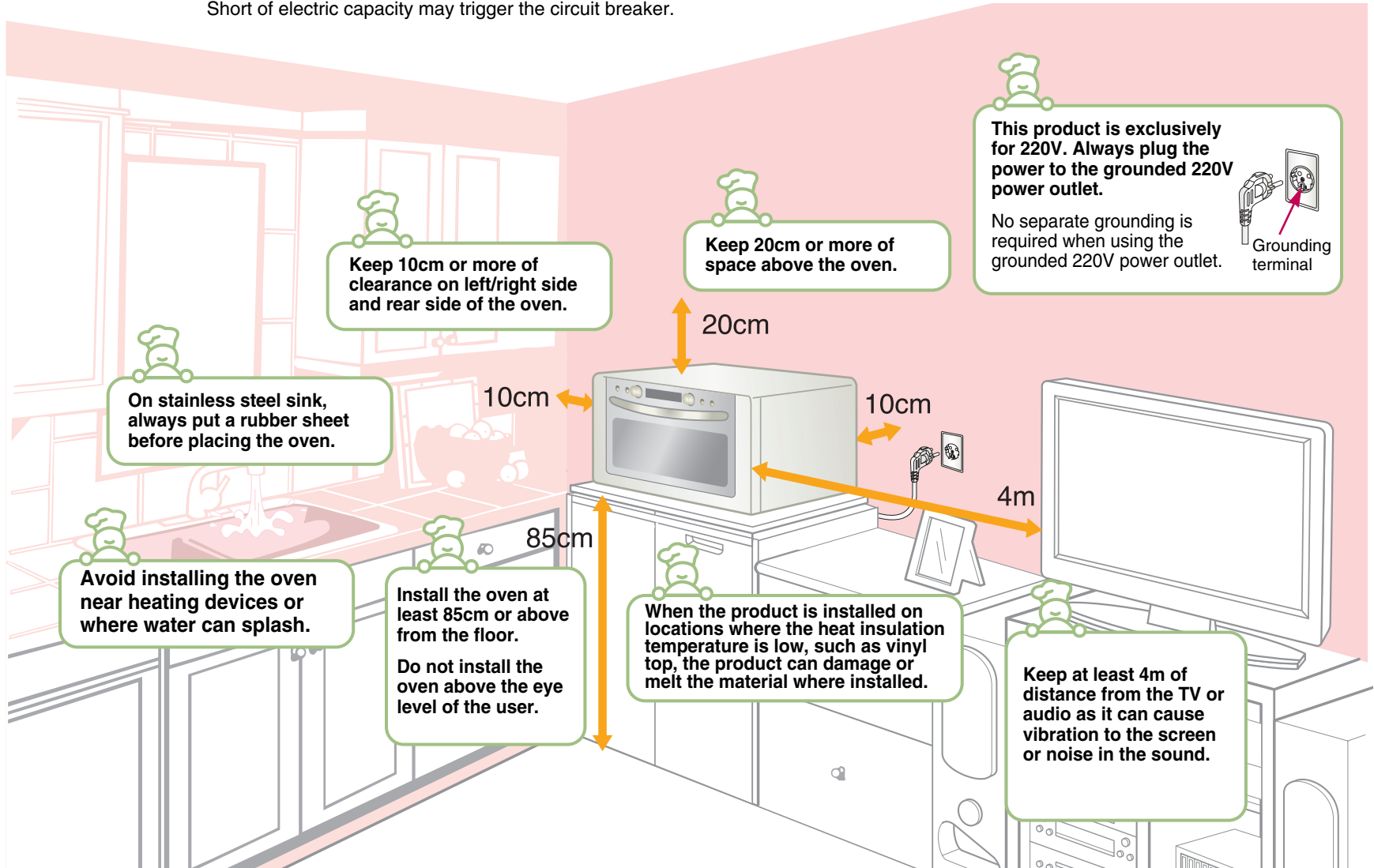


Installation guideline

Before use

Life's Good

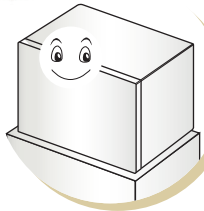
- Do not use simultaneously with appliances with high electric capacity, such as large rice cooker, washer with dry function or dish washer. Short of electric capacity may trigger the circuit breaker.





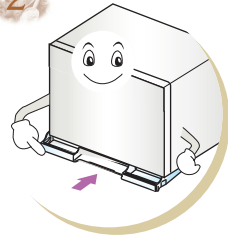
Installation

1



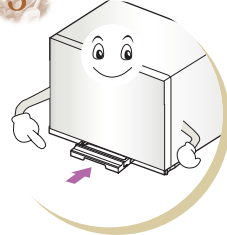
Install the product on flat and even location.

2



Take out the drip tray from the box and insert it below product completely.

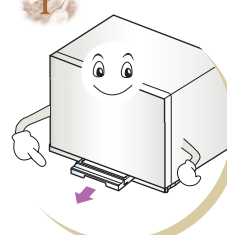
3



Insert the water container completely until it cannot be pushed any further.

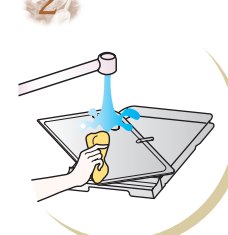
Use

1



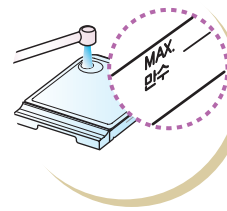
Hold the handle of the water container and pull it out from the product.

2



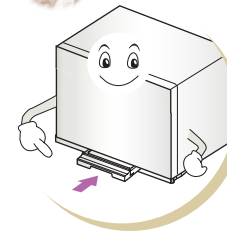
Open the lid of the water container to clean inside thoroughly.

3



Fill the water up to the Max line.

4



Close the lid and push the water container until it cannot be pushed any further.

Note

- After the steam cooking is finished, completely separate the water container and drip tray from the product and clean them thoroughly.
- Use purified water or tap water. Using mineral water, well water and warm alkali water can clog the steam generator injector and cause problems.
- Do not use hot water. It can deform the water collector or interfere with the smooth steam generation.
- Make sure children do not play with the water container or drip tray.
- After the steam cooking is finished, use the dry cloth to wipe out the residual moisture inside the oven.



Convenient function

Before use

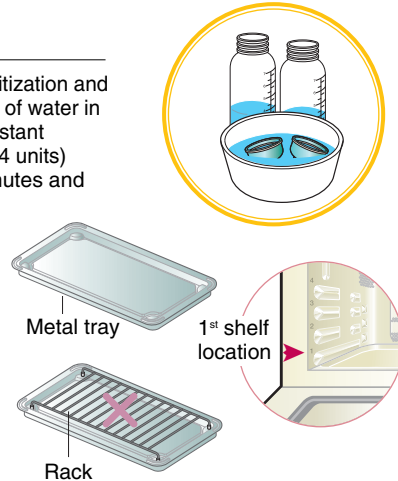
Life's Good

Nursing bottle sanitization

- Clean the nursing bottle before the sanitization and then sanitize the bottle with about 50ml of water in the bottle. Put the nipples in a heat resistant container with about 90ml of water. (1~4 units)
- Operate the oven at 레인지 for 2~4 minutes and press the [취소] button 1 minute after the water starts to boil.

⚠ Caution

- Open the door about 1 minute after the nursing bottle sanitization is completed. Opening the door immediately after the sanitization is completed can cause burns.
- Use only the metal tray for sanitizing the nursing bottle in 1st shelf location. (If you use the rack, the bottle may melt.)



Simple cook function / Function to increase or decrease the cooking time

- When you press the [선택/시작/간편조리] button, the cooking starts and every time you press the button, it will be extended by 30 seconds. (Up to maximum of 10 minutes)
- The cooking time can be conveniently adjusted by turning the [조절] dial while cooking.



Lock function (Safety function)

- This is the safety device to stop the function to prevent any unintended problems to the product when children operate the product.
- **How to enable:** Press the 취소 button for about 4 seconds and the lock function will be enabled with a melody. (When you press any button while the lock function is enabled, "L" will be displayed.)
- **How to disable:** Press the 취소 button for about 4 seconds and the lock function will be disabled and ready for cooking.



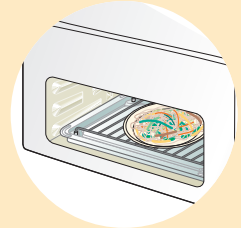
Reminder function

- This is the function to remind you to take out the food after the cooking is finished.
- If you do not open the door after the cooking is finished, the melody sound will be played every minute to remind you.



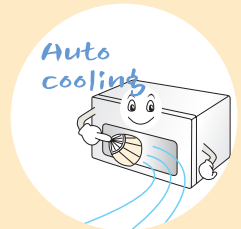
Lamp function

- If you press the [멀티클린/램프] button, the lamp will be turned on in the oven so that you can easily check the cooking condition for about 5 seconds.



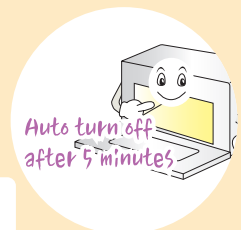
Auto cooling

- When the cooling fan is operating, the power cannot be turned off to cool down the product. The oven will automatically switch to the power save function 5 minutes after the cooking is finished and refer to the following detail for the power save function.



Power save function

- This function automatically turns off the power of the indoor lamp and the operating panel in 5 minutes if the oven is not in cooking process to save the electricity cost.



Note






- To realize the optimal cooking condition during specific cooking process, the halogen heater automatically is turned on and off repeatedly, making the oven bright and dark. Please note that this is not a problem and is part of the natural



Check whether the container can be used



○ : 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	○	○	○	△	△
Oven	○	○	✗	✗	✗
Grill	○	✗	✗	✗	✗
Steam	○	○	✗	✗	✗

	 Wooden/Paper container	 Gold-lined/Silver-lined chinaware	 Plastic wrap	 Vinyl pack	 Aluminum foil
Microwave	△	✗	○	○	✗
Oven	✗	✗	✗	✗	○
Grill	✗	✗	✗	✗	○
Steam	✗	✗	✗	✗	✗

- ⚠ 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 steam cooking

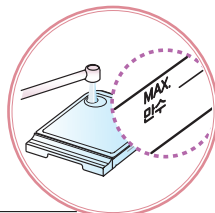
Before use

Life's Good

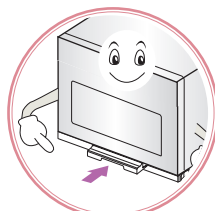
- For steam cooking, set the time to at least 2 minutes. (If the time is set to less than 2 minutes, the steaming effect is small.)



- Before steam cooking, wash the water container thoroughly and fill up the water up to the Max line. Then insert the water container fully before using the oven. (If the water container is not inserted fully or if the water is insufficient, there will be a sound of air sucking in.)



- If water is not replenished after steam function, there will be “보충” phrase with melody in about 3 minutes. In this case, please check if either water is not sufficient or water tank is inserted completely. (if you are doing steam cooking for more than 30 minutes, please replenish water after 30 minutes.)

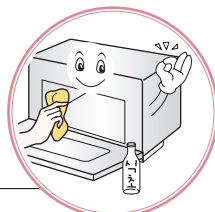


- Use the steam cleaning function to effectively clean the grease generated after cooking fish or meat.

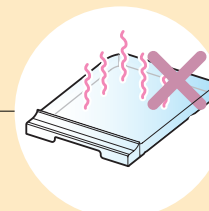
- Refer to page 29 for steam cleaning function.



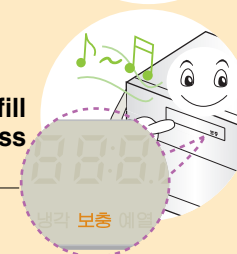
- If the steam cooking function is frequently used, calcium and magnesium in the water can be accumulated inside the oven in white color. But this is not harmful to human. In this situation, apply vinegar on wet cloth to effectively wipe it out.



- Do not use hot water for steam cooking. The water container can be deformed.



- If the “보충” sign is displayed on the display panel with the melody sound, refill the water container and then always press the 시작 button.

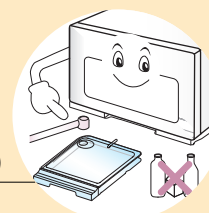


- If you ended the steam cooking early, residual water can remain inside the steam generator. Therefore, always use the moisture removal function.

- Refer to page 32 for moisture removal function.



- Use purified water or tap water for steam cooking and always wash the water container and drip tray thoroughly after cooking. (Please read the precaution details on the cover of the water container.)



- Use the oven dry function to remove any moisture after using the steam cooking function.

- Refer to page 32 for dry function.





For simple cooking

Microwave function

You can start cooking just by inserting the food and pressing the [선택/시작/간편조리] button.



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

1 Place the food on the rack on the oven floor and close the door

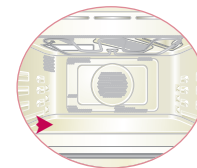
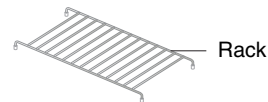
2 Press the  Cook button 3 times.

- Every time you press the button, the cooking time increases by 30 seconds up to 10 minutes.
- The cooking time can also be extended during cooking.

3 Cooking will automatically start.

Note • Because the simple cooking mode operates in the microwave function, place the rack on the oven floor.
(Refer to "To cook manually... microwave function")

구이	4	스팀
오븐	3	콤비
레인지	2	자동
	1	





For defrosting

Microwave auto menu (3-1)

Using

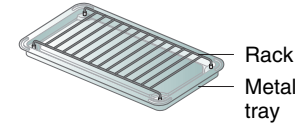
Life's Good

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



⚠ Caution

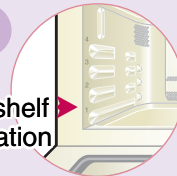
- Place the rack on the metal tray once it is fully cooled down and place the tray on the 1st shelf location.
- If you hear the melody sound while defrosting, open the door and flip over the frozen food and then close the door. Then press the 선택/시작/간편조리 button. (The food will be defrosted more effectively.) The defrosting will continue even if you do not open the door when you hear the melody sound.
- The weight of the frozen food that can be defrosted is 0.2kg ~ 1.2kg.



● For example, to defrost 0.6kg of frozen beef...

1 Place the meat on the 1st shelf location and close the door.

1st shelf location

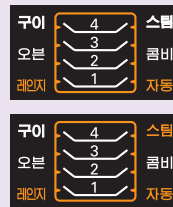


2 Turn the Function dial to select

레이인지 자동.

(**Steam defrost:** To use the steam defrosting, fill the water container and assemble the water container to the product, and then select 스팀레이인지 자동 by turning the dial.)

3 Press the button.



4 Turn the dial to select “0.6kg”.

5 Press the button.

6 Turn the dial to select “0.6kg”.

7 Press the button to start defrosting.

8 If you hear the melody sound during the operation, flip over the meat.

9 Close the door and press the button.

10 The frosting will end with the melody sound.

Note

- When defrosting port belly or sliced meat, be careful as it can get cooked.
- If the food is not fully defrosted, you can leave the food in room temperature for 5 minutes to get satisfactory results.
- You must accurately set the weight to have satisfactory results.

- If you cover the food with plastic wrap or vinyl pack, the food can get partially cooked. Therefore, **avoid covering the food with plastic wrap or vinyl pack**, and place the food in heat resistant plate.
- After steam defrosting, empty the water container and drip tray and clean them thoroughly for next use.
- After the steam cooking is finished, use the dry function to remove any residual moisture.



For auto cooking

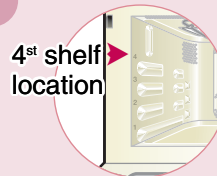
Roast auto menu (1-1~1-8)

To remove the heat inside the oven after cooking, the cooling fan may operate automatically.
Do not be worried because this is not a problem. Roast auto menu does not require preheating.
When you cook continuously, the cooking time may differ depending on the initial temperature inside the oven.



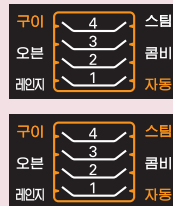
For example, if you want to cook 3 fish...

1 Place the cleaned fish in the oven and close the door.



2 Turn the dial to select 구이 자동.

(Steam roast auto: To use the steam roast auto cooking mode, fill the water container and assemble the water container to the product, and then select 스팀구이 자동 by turning the dial.)



3 Press the button.

4 Turn the dial to select "1-2".

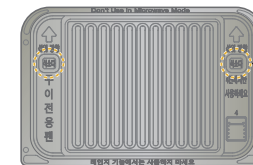
5 Press the button. "3" is selected for amount.

6 Press the button to start cooking.

7 The cooking will end with a melody.

Note

- Refer to the cook book for detail cooking method and used accessory.
- Do not put any oil for oily fish (Mackerel, saury etc.)
- For non-oily fish (Croaker, belt fish, mackerel pike etc.), apply a small amount of oil evenly on the grill pan as well as the surface of the fish itself.
- The cooking time can differ by the size and freshness of the fish.
- If you add 1 teaspoon of edible soda in 2 groove marked on the grill pan when cooking the fish, you can reduce the smell.
- Clean inside the oven well after cooking fish to remove any odor or smoke for next cooking.
- You can adjust the heating time by turning the [Control] dial during auto cooking.
- When taking out the grill pan after the cooking is finished, always use kitchen gloves. Be careful not touch the top part of the heater with the gloves.
- After steam cooking is finished, empty the water container and drip tray and clean them thoroughly for next use.
- After the steam cooking is finished, use the dry function to remove any residual moisture.



Edible soda groove

To remove the heat inside the oven after cooking, the cooling fan may operate automatically. Do not be worried because this is not a problem. Oven auto menu does not require preheating. When you cook continuously, the cooking time may differ depending on the initial temperature inside the oven.



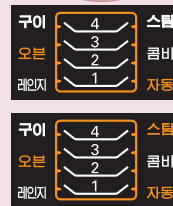
For example, if you want to cook 0.6kg of steak...

1 Place the meat in the oven and close the door.



2 Turn the **기능선택** dial to select **오븐 자동**.

(**Steam oven auto**: To use the steam oven auto cooking mode, fill the water container and assemble the water container to the product, and then select 스팀오븐 자동 by turning the dial.)



3 Press the **선택/시작/간편조리** button.

4 Turn the **- 조절 +** dial to select “**2-5**”.

5 Press the **선택/시작/간편조리** button.

6 Turn the **- 조절 +** dial to select “**0.6 kg**”.

7 Press the **선택/시작/간편조리** button to start cooking.

8 The cooking will end with a melody.

Note

- Refer to the cook book for detail cooking method and used accessory.
- You can adjust the heating time by turning the [Control] dial during auto cooking.
- After cooking oily food, always make sure to clean inside the oven.
- When taking out the metal tray, rack or grill pan after the cooking is finished, always use kitchen gloves. Be careful not touch the top part of the heater with the gloves.
- After steam cooking is finished, empty the water container and drip tray and clean them thoroughly for next use.
- After the steam cooking is finished, use the dry function to remove any residual moisture.



For auto cooking

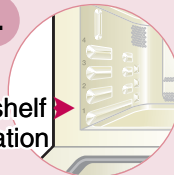
Microwave auto menu (3-1~3-8)


To remove the heat inside the oven after cooking, the cooling fan may operate automatically. Do not be worried because this is not a problem. Microwave auto menu does not require preheating.



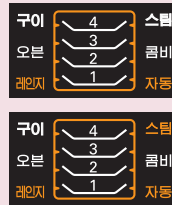
For example, if you want to warm up one cup of milk...

1 Place a cup of milk in the oven and close the door. 1st shelf location



2 Turn the  dial to select 레인지 자동.

(Steam microwave auto: To use the steam microwave auto cooking mode, fill the water container and assemble the water container to the product, and then select 스팀레인지 자동 by turning the dial.)




3 Press the  button.

4 Turn the  dial to select “3-4”.

5 Press the  button.

6 Turn the  dial to select “|”.

7 Press the  button to start cooking.

8 The cooking will end with a melody.

Note

- Refer to the cook book for detail cooking method and used accessory.
- You can adjust the heating time by turning the [Control] dial during auto cooking. But, you cannot adjust the heating time of the defrost function (3-1).
- After steam cooking is finished, empty the water container and drip tray and clean them thoroughly for next use.
- After the steam cooking is finished, use the dry function to remove any residual moisture.

To remove the heat inside the oven after cooking, the cooling fan may operate automatically. Do not be worried because this is not a problem. Combi auto menu does not require preheating.



For example, if you want to cook 0.4kg of frozen dumpling...

1 Place the dumplings in the oven and close the door. 4st shelf location



2 Turn the  dial to select **콤비 자동**.

(**Steam combi auto**: To use the steam combi auto cooking mode, fill the water container and assemble the water container to the product, and then select 스팀콤비 자동 by turning the dial.)

3 Press the  button.

4 Turn the  dial to select “4-8”.

구이	4	스팀
오븐	3	콤비
레인지	2	자동
	1	

구이	4	스팀
오븐	3	콤비
레인지	2	자동
	1	

5 Press the  button.

6 Turn the  dial to select “0.4 kg”.

7 Press the  button to start cooking.

8 The cooking will end with a melody.

Note

- Refer to the cook book for detail cooking method and used accessory.
- When cooking a whole chicken with skin or sweet potato for a long period of time, it can increase the internal pressure to explode inside the oven. Therefore always make cuts before cooking.
- You can adjust the heating time by turning the [Control] dial during auto cooking.
- After cooking oily food, always make sure to clean inside the oven.
- When flipping the food while cooking, be careful not to be burned from the oil.
- When taking out the metal tray, rack or grill pan after the cooking is finished, always use kitchen gloves. Be careful not touch the top part of the heater with the gloves.
- After steam cooking is finished, empty the water container and drip tray and clean them thoroughly for next use.
- After the steam cooking is finished, use the dry function to remove any residual moisture.
- If you use the aluminum foil in combi function, it can cause sparks. Therefore you must be careful.



For auto cooking

Steam auto menu (5-1~5-36)

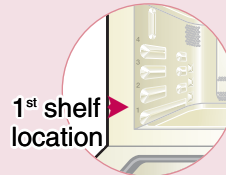
To remove the heat inside the oven after cooking, the cooling fan may operate automatically. Do not be worried because this is not a problem. Steam auto menu does not require preheating.



For example, if you want to cook 2 squids...

1 Fill the water container with water up to the Max line.


2 Place the squids in the oven and close the door.



3 Turn the  dial to select 스팀 자동.



4 Press the  button.

5 Turn the  dial to select “5-16”.

6 Press the  button.

7 Turn the  dial to select “2”

8 Press the  button to start cooking.

9 The cooking will end with a melody.

Note

- Refer to the cook book for detail cooking method and used accessory.
- You can adjust the heating time by turning the [조질] dial during auto cooking.
- When taking out the metal tray, rack or grill pan after the cooking is finished, always use kitchen gloves. Be careful not touch the top part of the heater with the gloves.
- After finishing the cooking, wipe any moisture inside the oven.
- After steam cooking is finished, empty the water container and drip tray and clean them thoroughly for next use.
- After the steam cooking is finished, use the dry function to remove any residual moisture.



For manual cooking

Steam microwave/Microwave function

Using

Life's Good

To remove the heat inside the oven after cooking, the cooling fan may operate automatically.
Do not be worried because this is not a problem.

When using the steam microwave, assemble the water container full of water, select microwave and press the Add Steam button.



● If you want to cook for 5 minutes in microwave function...


1 Place the food in the oven and close the door.

2 Turn the  dial to select 레인지.



3 Press the  button.

4 Turn  dial to set to “5:00”.

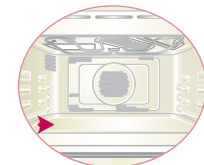
5 Press  button to start cooking.

(If you want to add the steam during manual cooking, assemble the water container full of water and press the Add Steam button.)

6 The cooking will end with a melody.

Note

- When using the microwave manual function, place and use the rack on the oven floor.
- Refer to the cook book for detail cooking method and used accessory.
- If you want to add the steam during manual cooking, assemble the water container full of water and press the Add Steam button.
If you press the Add Steam button again, it will stop generating the steam.
- After steam cooking is finished, empty the water container and drip tray and clean them thoroughly for next use.
- After the steam cooking is finished, use the dry function to remove any residual moisture.





For manual cooking


Roasting function

To remove the heat inside the oven after cooking, the cooling fan may operate automatically. Do not be worried because this is not a problem.




If you want to cook for 10 minutes in roasting function...

1 Place the food in the oven and close the door.

2 Turn the  dial to select **구이**. 

3 Press the  button.

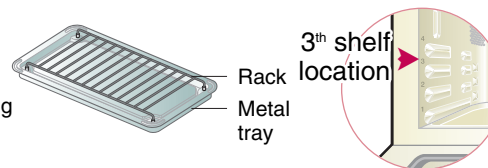
4 Turn the  dial to set to "10:00".

5 Press the  button to start cooking.

6 The cooking will end with a melody.

Note

- Refer to the cook book for detail cooking method and used accessory.
- When cooking with the grill function, mainly use the metal tray and grill on the 3rd shelf location.
- When taking out the metal tray, rack or grill pan after the cooking is finished, always use kitchen gloves. Be careful not touch the top part of the heater with the gloves.
- Steam cannot be added in the manual roasting function.





Steam oven/Oven function (Cooking after preheating)


Using




Life's Good



To remove the heat inside the oven after cooking, the cooling fan may operate automatically. Do not be worried because this is not a problem. When using the steam oven, assemble the water container full of water, select Oven and press the Add Steam button.



● If you want to cook for [20 minutes] in oven function after preheating to 200°C...

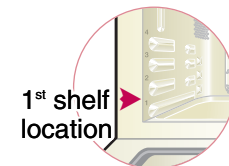
- Turn the  dial to select **오븐**.

구이	4	스텔
	3	
오븐	2	클비
	1	
레인지		자동
- Press the  button.
- Turn the  dial to set the cooking temperature to "200°C".
- Press the  button twice to start preheating and when the preheating will end with a melody and flashing display.

- Place the prepared food in the oven.
- Turn the  dial to set the cooking time to "20:00".
- Press the  button to start cooking.
(If you want to add the steam during manual cooking, assemble the water container full of water and press the Add Steam button.)
- The cooking will end with a melody.

Note

- Place the food after preheating.
- Refer to the cook book for detail cooking method and used accessory.
- Because the used condition of each accessory is different by the cooking condition for the oven function, make sure to refer to the cook book.
- Mainly use the oven function in the 1st shelf location.
- Preheating time can differ by surrounding temperature and voltage condition, and can take longer than expected.
- When taking out the metal tray, rack or grill pan after the cooking is finished, always use kitchen gloves. Be careful not touch the top part of the heater with the gloves.
- After steam cooking is finished, empty the water container and drip tray and clean them thoroughly for next use.
- After the steam cooking is finished, use the dry function to remove any residual moisture.
- When you add the steam during oven cooking, the steam will be injected when the temperature inside the oven reaches the set temperature.





For manual cooking

Steam oven/Oven function (Cooking without preheating)

To remove the heat inside the oven after cooking, the cooling fan may operate automatically. Do not be worried because this is not a problem. When using the steam oven, assemble the water container full of water, select Oven and press the Add Steam button.



● If you want to cook for [20 minutes] in oven function at 200°C without preheating...

1 Place the food in the oven and close the door.


2 Turn the  dial to select **오븐**.

기능선택 ^



3 Press the  button.

선택/시작/간편조리

4 Turn the  dial to set the cooking temperature to **200°C**.

- 조절 +

5 Press the  button.

선택/시작/간편조리

6 Turn the  dial to set the cooking time to **20:00**.

- 조절 +

7 Press the  button to start cooking.

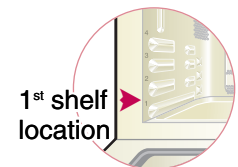
선택/시작/간편조리

(If you want to add the steam during manual cooking, assemble the water container full of water and press the Add Steam button.)

8 The cooking will end with a melody.

Note

- Refer to the cook book for detail cooking method and used accessory.
- Mainly use the oven function in the 1st shelf location.
- When taking out the metal tray, rack or grill pan after the cooking is finished, always use kitchen gloves. Be careful not touch the top part of the heater with the gloves.
- If you want to add the steam during manual cooking, assemble the water container full of water and press the Add Steam button. If you press the Add Steam button again, it will stop generating the steam.
- After steam cooking is finished, empty the water container and drip tray and clean them thoroughly for next use.
- After the steam cooking is finished, use the dry function to remove any residual moisture.
- When you add the steam during oven cooking, the steam will be injected when the temperature inside the oven reaches the set temperature.



1st shelf location



For manual cooking

Steam function

Using

Life's Good

To remove the heat inside the oven after cooking, the cooling fan may operate automatically. Do not be worried because this is not a problem.



If you want to cook for 5 minutes in steam function ...


1 Assemble the water container full of water.

2 Place the food in the oven and close the door.

3 Turn the  dial to select **스팀**.

구이	4	스팀
오븐	3	콤비
레이저	2	자동
	1	

4 Press the  button.

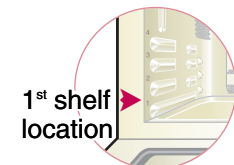
5 Turn the  dial to set the cooking time to “5:00”.

6 Press the  button to start cooking.

7 The cooking will end with a melody.

Note

- Refer to the cook book for detail cooking method and used accessory.
- Use purified water or tap water for the water container.
- Mainly use the steam function in the 1st shelf location.
- When taking out the metal tray or rack after the cooking is finished, always use kitchen gloves. Be careful not touch the top part of the heater with the gloves.
- After finishing the cooking, wipe any moisture inside the oven.
- After steam cooking is finished, empty the water container and drip tray and clean them thoroughly for next use.
- After the steam cooking is finished, use the dry function to remove any residual moisture.
- When steam cooking for more than 30 minutes, refill the water after 30 minutes.





For steam fermentation/fermentation

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




If you want to ferment for 40 minutes ...

1 Place the food in the oven and close the door.


2 Turn the  dial to select **오븐**.



3 Press the  button.

4 Turn the  dial to set the cooking temperature to “40°C”.

5 Press the  button.

6 Turn the  dial to set the cooking time to “40:00”.

7 Press the  button to start fermenting.

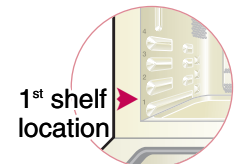
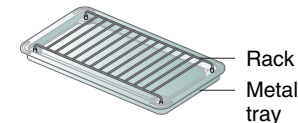
(**Steam fermentation**: If you want to use the steam fermentation function, assemble the water container full of water and press the Add Steam button.)

8 The fermentation will end with a melody.

Note

- Refer to the cook book for detail cooking method and used accessory.
- When taking out the metal tray, rack or grill pan after the cooking is finished, always use kitchen gloves. Be careful not touch the top part of the heater with the gloves.
- After steam cooking is finished, clean the water container and drip tray thoroughly.

- Caution** • Because the fermentation process does not work well in high temperature, make sure the product is sufficiently cooled down before using it.
- After the fermentation is finished, always use a dry cloth to remove any moisture inside the oven.
 - After steam cooking is finished, empty the water container and drip tray and clean them thoroughly for next use.





Multi-Clean function

Deodorizer/Steam function

Using

Life's Good

1. Deodorizer function - This is used for reducing the odor of the food after cooking.



2. Steam clean function - This is used for cleaning the oil stain on the side of floor of the oven.



1 Empty the oven.

2 Press the  button

3 Turn the  dial to set to “ 1 ”.

4 Press the  button.

5 The deodorizer function will end with a beep sound when completed.

Note

- If the oven has some odor after purchasing the product. Operate the deodorizer function. It is effective in removing the initial odor.

1 Assemble the water container full of water and empty the oven.

2 Press the  button

3 Turn the  dial to set to “ 2 ”.

4 Press the  button.

5 The cleaning will end with a melody.

6 Use a dry cloth to wipe out the moisture inside the oven.

Note

- After steam cooking is finished, empty the water container and drip tray and clean them thoroughly for next use.
- It is effective to use the steam cleaning function for the oil stain generated after cooking fish or meat.



3. Moisture removal function - This is used when large amount of water comes out from the steam generator.



1 Empty the oven.

2 Press the  button

3 Turn the  dial to set to “3”.

4 Press the  button.

5 The moisture removal function will end with a melody.

Note

• The reason the light in the oven is repeatedly turned on and off is because the oven heater repeats the operation of turning on and off. This is not a defect.

4. Steam generator clean function - This is used for removing any internal deposit accumulated inside the steam generator when the steam function is used for a long period of time.



1 Empty the oven.

2 Mix water and vinegar in 6:1 ratio in the water container (2 tablespoon vinegar for every cup of water).

3 Assemble the water container and water

4 Press the  button

5 Turn the  dial to set to “4”.

6 Press the  button.

7 If you see the “시작” and “보충” sign on the control panel with a melody while the cleaning function is operating, refill clean water in the water container up to the “MAX” line.

8 Press the  button.

9 The cleaning will end with a melody.

10 After the cleaning is finished, use a dry cloth to wipe out the moisture inside the oven.

Note

- After steam cleaning is finished, empty the water container and drip tray and clean them thoroughly for next use.
- 1 cup is 200cc and 1 tablespoon is 15cc.
- If you use the steam cooking 2~3 times/week, use the cleaning function once every 2 years.
- Accumulated deposit inside the steam generator is made up of mineral substance from the water, and is not harmful to human.
- When cleaning the steam generator do not apply any detergent. (Ex, dishwasher liquid, chloride detergent, bleach etc.)
- For the vinegar, do not use apple or lemon vinegar. Always use distilled vinegar.



Multi-Clean function

Dry function (Clean)

5. Oven dry function - This function is used for removing residual moisture after using the steam cooking or cleaning function.



1 Empty the oven and wipe out any collected moisture.

2 Press the  button

3 Turn the  dial to set to “ 5 ”.

4 Press the  button.

5 The dry function will end with a melody.

6 Wipe inside the oven thoroughly.

Note

- Because the oven is hot after the dry function, be careful of any burns.
- To remove the heat inside the oven after cooking, the cooling fan may operate automatically. Do not be worried because this is not a problem.



Lamp function


Using

Life's Good

You can check the cooking condition.



To turn on the light inside the oven while cooking...

- 1 Press the  while cooking.
- 2 The light inside the oven will be turned on so that you can check the cooking condition.
- 3 The lamp will be turned off in about 5 seconds.



Check for requesting for service

If you experience the following symptoms while using the product, check one more time. It may not be a problem.

Symptom	Actions
Q Light does not come on for the progress display.	A Check whether the power is plugged to 220V outlet.
Q The light inside the oven goes off.	A The power save function is enabled. Open the product door or use it after pressing the [취소] button.
Q None of the buttons are working.	A After checking if there are any alien particles on the door or cover of the product, close the door, and then try pressing the [선택/시작 간편조리] button. It is possible that the lock function is enabled. Press the [취소] button for about 4 seconds and the lock function will be disabled. (Refer to page 13)
Q There is smoke inside the oven and there is a bad odor.	A There could be food particles or oil inside the oven. Always keep the oven clean. A Use the [탈취] function. (Refer to page 29)
Q Air comes out from the side while the product is operating.	A The cooling fan could be running sending the air to the side to cool the internal electric parts. Don't worry because this is not a problem.
Q There is an odor during the first use.	A When you use the product for the first time (Especially when using the heater function), the internal part can be heated up to generate a burning smell or noise. Do not worry as it does not cause any issues in using the product. A If you use the deodorizer function for 5~10 minutes, the initial odor can be removed.
Q There is moisture on the door or progress display panel after cooking.	A If you do not take out the food after the cooking is finished, the oven can be humid. Therefore keep the door open.

Operation Issue



	Symptom	Actions
Operation Issue	Q The cooling fan makes noise rotating after the cooking is finished.	A The cooling fan can operate for a certain period of time after the cooking is finished to cool the interior of the oven. Do not worry because this is not a problem.
	Q The food sputters when making steamed egg.	A If salt and water are not mixed well, the food can boil over. Therefore make sure to mix thoroughly. A Put the food in the heat resistant container of appropriate size and over it with plastic wrap.
Cooking Issue	Q Wrap explodes while cooking.	A If you put the plastic wrap on the food too tightly, it can be inflated. Therefore, apply the plastic wrap loosely or make holes.
	Q Sparks are generated while cooking.	A Check whether aluminum foil or metal is in contact inside the oven. A Do not use any chinaware with gold or silver lining. (Refer to page 14)
	Q Squid or dried fish makes 'Tak Tak' sound while warming.	A This is the sound of fish cooking and do not be worried about the sound.
	Q Exterior side of the product gets hot while cooking.	A Do not be worried as this is not a problem.
	Q Cooking condition is not good.	A Always use the proper container and accessory as described. (Refer to page 9 and 14) Use the cooking time control function to select the optimal cooking time. (Refer to page 13)
	Q Meat is not defrosted sufficiently or partially cooked during defrosting (Melting).	A Defrost the food after removing the plastic wrap or lid. Place the grill on top of the metal tray for defrosting and use it on the 1st shelf location.



Check before requesting for service



Symptom	Actions
Q When I open the oven door after the steam cooking, the steam comes out with a boiling sound.	A If you open the door before the cooking automatically ends, the steam comes out from the steam generator and can generate the sound the water boiling. Open the oven door when the cooking process is fully completed. Do not open the door before the steam cooking is completed.
Q After the steam cooking, there is white powder on the oven wall.	A This is the calcium, magnesium and mineral substances dissolved in the water. Use the purified water or tap water, and wipe out any white marks on the oven wall, if any.
Q Water drops fall from the door on the counter top.	A Is the drip tray assembled? Did you empty the water in the drip tray after the steam cooking? Heavy amount of steam comes out through the gap on the door and the water drops get collected in the drip tray. A Always clean the water container and drip tray after the steam cooking.
Q The oven does not work even when pressing the start button.	A If you press the start button when the door is not closed properly, "Door" will be shown on the display window. A Check if there are any alien particles on the frame of the door and if the oven does not work even when the door is closed properly, unplug the power cord and call the service technician.
Q I hear noise from the left side of the product during steam operation.	A This is the sound of the water boiling in the steam generator. Do not worry because this is not a problem. A Check if the water level in the water container is sufficient and whether the water container is inserted completely.
Q I hear noise near the water container at the bottom of the product.	A This is the sound of the air sucking in through the steam generator when the water container is empty or when the water container is not assembled. Don't worry because this is not a problem. A Fill the water in the water container and assemble the water container. Then press the cooking start button.
Q The steam is not generated.	A When the oven is hot, for example during the oven baking, the steam may not be visible. Be careful of skin burn from the hot steam from the oven. A To improve the cooking performance, the time to start the steam function is set differently by the auto cooking menu.
Q I hear a weird noise and see F-1, 2 etc. on the display window.	A This means that there is a problem with the product. Unplug the power and contact the nearest service center.

Cooking Issue



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)