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MICROWAVE OVEN

OWNER'S MANUAL & COOKING GUIDE

PLEASE READ THIS OWNER'S MANUAL THOROUGHLY BEFORE OPERATING.

LRDM1240W/B

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WARRANTY23

Thank you for purchasing a LG microwave oven.

Please record the model number and serial number of this unit for future reference. We also suggest you record the details of your contact with LG (LG Electronics U.S.A., Inc.) concerning this unit.

Model No: _____

Serial No: _____

Dealer: _____

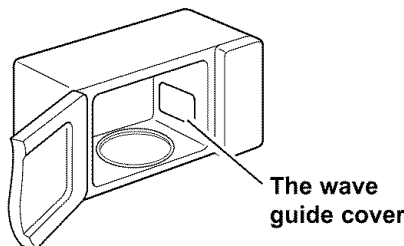
Dealer Phone No: _____

Customer Relations
 LG Electronics U.S.A., Inc.
 Service Division Bldg. #3
 201 James Record Rd.
 Huntsville, AL 35824-0126

Staple your receipt here for proof of purchase.

Important Notes:

DO NOT remove the wave guide cover inside the oven.



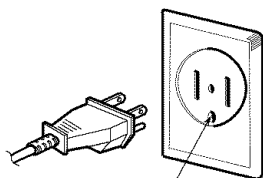
SAFETY

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire and a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.



Ensure proper ground exists before use

⚠ WARNING ⚠

Improper grounding can result in a risk of electric shock. Consult a qualified electrician if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded, and either:

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

be equal to or greater than the electrical rating of the appliance, or. . . .

2. Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

NOTES:

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If a long cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the extension cord must be a grounding-type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions before using the appliance.

2. Read and follow the specific **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY** found on page 3 of this manual.

3. This appliance must be grounded. Connect only to properly grounded outlet. See **GROUNDING INSTRUCTIONS** found on page 3 of this manual .

4. Install or locate this appliance only in accordance with the provided installation instructions.

5. Some products, such as whole eggs and sealed containers - for example, closed glass jars are able to explode and should not be heated in this oven.

6. Use this appliance only for its intended use as described in the manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.

7. As with any appliance, close supervision is necessary when used by children.

8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.

9. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair, or adjustment.

10. Do not cover or block any openings on the appliance.

11. Do not store this appliance outdoors. Do not use this product near water - for example, near a kitchen sink, in a wet basement, near a swimming pool, or similar location.

12. Do not immerse cord or plug in water.

13. Keep cord away from heated surfaces.

14. Do not let cord hang over the edge of a table or counter.

15. Either

a. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, nonabrasive soaps, or detergents applied with a sponge or soft cloth, or

b. When separate cleaning instructions are provided, See door surface cleaning instructions on (specific page or section to be included)

16. To reduce the risk of fire in the oven cavity:

a. Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.

b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.

c. If materials inside the oven ignite, **KEEP OVEN DOOR CLOSED**, turn oven off, and disconnect the power cord or shut off power at the fuse or circuit breaker panel.

d. Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.

17. Liquids such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.** To reduce the risk of injury to persons;

a. Do not overheat the liquid.

b. Stir the liquid both before and halfway through heating it.

c. Do not use straight-sided containers with narrow necks.

d. After heating, allow the container to stand in the microwave oven for a short time before removing the container.

e. Use extreme care when inserting a spoon or other utensil into the container.

SAVE THESE INSTRUCTIONS

UNDERSTANDING YOUR MICROWAVE OVEN

SPECIFICATIONS

MODEL	LRDM1240W/B
Power Supply	120 V AC, 60 Hz
Rated Power Consumption	1,450 W
Microwave Output	*1100 W
Frequency	2,450 MHz
Rated Current	12.5 A
Overall Dimensions (WxHxD)	20 ³ / ₁₉ " x 11 ¹⁷ / ₂₀ " x 16 ²¹ / ₄₆ "
Oven Cavity Dimensions (WxHxD)	14 ¹³ / ₁₅ " x 9 ¹⁰ / ₂₇ " x 15"
Capacity of Oven Cavity	1.2 Cu.ft.

*IEC 60705 RATING STANDARD

Specifications subject to change without prior notice.

INSTALLATION

A. Circuits

For safety purposes this oven must be plugged into a 15 or 20 Amp circuit. No other electrical appliances or lighting circuits should be on this line. If in doubt, consult a licensed electrician.

B. Voltage Warning

The voltage used at the wall receptacle must be the same as specified on the oven name plate located on the back or on the side of the control panel of the oven. Use of a higher voltage is dangerous and may result in a fire or other type of accident causing oven damage. Low voltage will cause slow cooking. In case your microwave oven does not perform normally in spite of proper voltage, remove and reinsert the plug.

C. Placement of the Oven

Your microwave oven can be placed easily in your kitchen, family room, or anywhere else in your home. Place the oven on a flat surface such as a kitchen countertop or a specially designed microwave oven cart. Do not place oven above a gas or electric range. Free air flow around the oven is important. Allow at least 4 inches of space at the top, sides, and back of the oven for proper ventilation.

D. Do not block the air vents

All air vents should be kept clear during cooking. If air vents are covered during oven operation the oven may overheat. In this case, a sensitive thermal safety device automatically turns the oven off. The oven will be inoperable until it has cooled sufficiently.

E. Radio interference

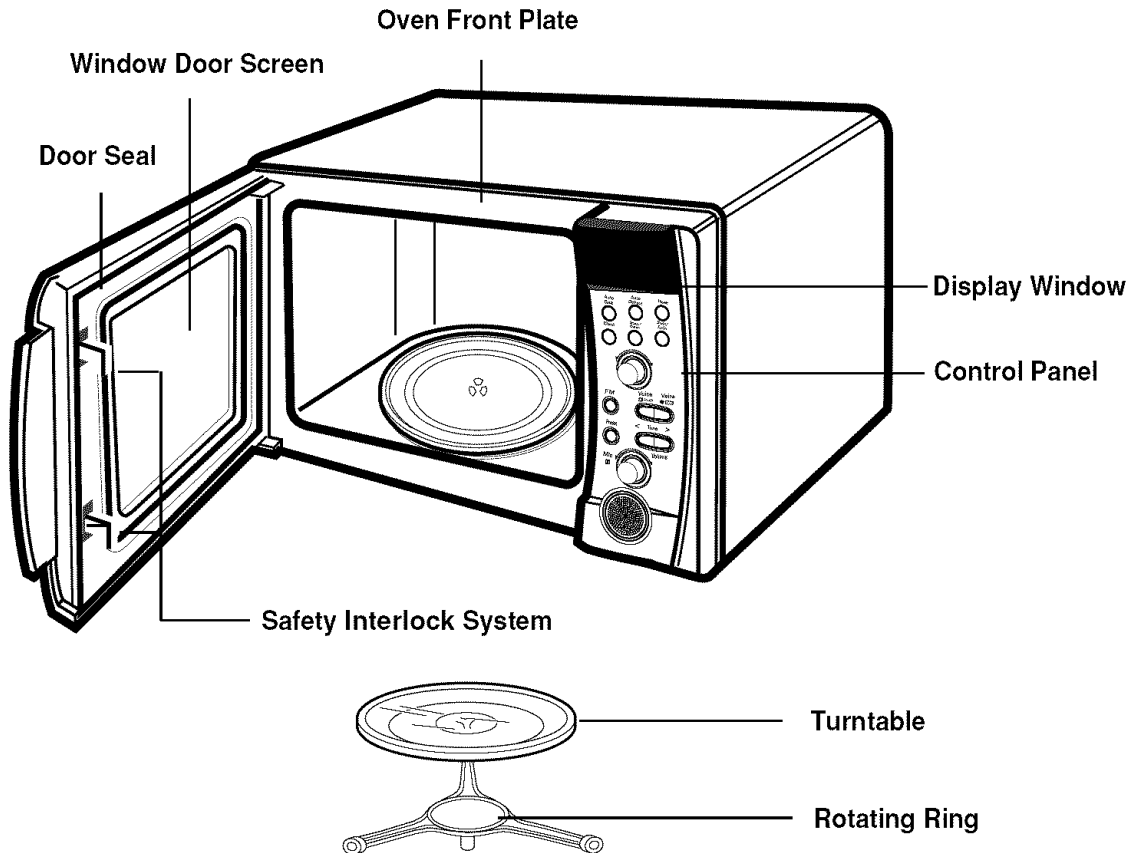
1. Microwave oven operation may interfere with TV or radio reception.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
 - a. Clean the door and the sealing surfaces of the oven.
 - b. Reorient the receiving antenna of radio or television.
 - c. Relocate the microwave oven in relation to the TV or radio.
 - d. Move the microwave oven away from the receiver.
 - e. Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

UNDERSTANDING YOUR MICROWAVE OVEN

PARTS AND ACCESSORIES

Your oven comes with the following accessories:

- 1 Use and Care Manual
- 1 Glass Turntable
- 1 Rotating Ring

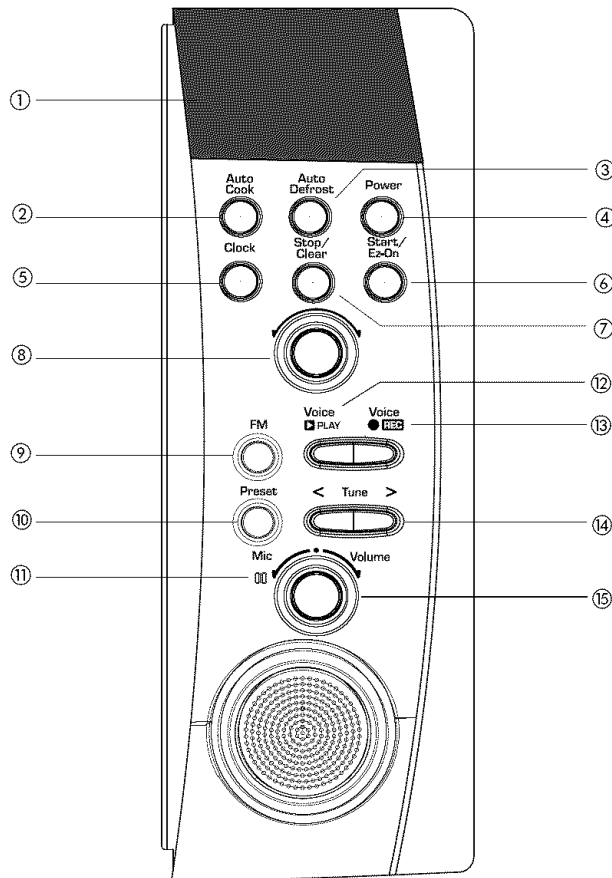


NOTE: This microwave oven is designed for household use only. It is not recommended for commercial use.

UNDERSTANDING YOUR MICROWAVE OVEN

CONTROL PANEL

LRDM1240W/B



1. **DISPLAY.** The display includes a clock and indicators that tell you time of day, cooking time settings, and cooking functions selected.
2. **AUTO COOK.** Touch this knob to cook popcorn, potato, beverage pizza, food plate, frozen entree, fresh vegetable, baked goods, casserole by choosing one.
3. **AUTO DEFROST.** Touch this knob to thaw meat, poultry or fish by entering a weight.
4. **POWER.** Touch this knob to set a cooking power.
5. **CLOCK.** Touch this knob to set a cooking time.
6. **START/EZ ON.** Touch this knob to start or stop all entries (except the ONE TOUCH and EZ ON functions, which cook at 100% power for 1 minute to 99 minutes, 59 seconds,) and to turn Child Lock on or off.
7. **STOP/CLEAR.** Touch this knob to clear entries.
8. **AUTO COOK KNOB.** Rotate this knob to set cooking time, power level and select food categories.
9. **FM.** Touch this knob to select presetted broadcasting station or preset broadcasting station.
10. **PRESET.** Touch this knob to listen FM broadcasting.
11. **MIC.** The record received device.
12. **PLAY.** Touch this knob to play record.
13. **REC.** Touch this knob to start to record.
14. **TUNE.** Touch this knob to set FM frequency.
15. **VOLUME.** Rotate this knob to set volume.

UNDERSTANDING YOUR MICROWAVE OVEN

COOKWARE GUIDE

Most heat-resistant, non-metallic cookware is safe for use in your microwave oven. However, to test cookware before using, follow these steps:

1. Place the empty cookware in the microwave oven.
2. Measure 1 cup of water in a glass measuring cup and place it in the oven beside the cookware.
3. Microwave on 100% power for 1 minute. If the dish is warm, it **should not** be used for microwave cooking.

USE	DO NOT USE
<p>Ovenproof Glass</p> <ul style="list-style-type: none"> • Glass treated for use in high-intensity heat includes utility dishes, bread dishes, pie plates, cake plates, liquid measuring cups, casseroles, and bowls without metallic trim. <p>China</p> <ul style="list-style-type: none"> • Bowls, cups, serving plates, and platters without metallic trim can be used in your oven. <p>Plastic</p> <ul style="list-style-type: none"> • When using plastic wrap as a cover, make sure that the dish is deep enough so the plastic wrap does not touch the food. As the food heats, it may melt the plastic wrap wherever the wrap touches the food. • Place plastic wrap loosely over the top of the dish and secure it by pressing the wrap to the sides of the dish. • Vent by turning back one corner of the plastic wrap. This will allow excess steam to escape. • Use plastic dishes, cups, semi-rigid freezer containers, and plastic bags only for short time cooking. Use these with care because the plastic may soften from the heat of the food. <p>Paper</p> <ul style="list-style-type: none"> • Microwave-safe paper towels, waxed paper, paper napkins, and paper plates with no metallic trim or design can be used in your oven. • Refer to the manufacturer's label for use of any paper product in the microwave oven. 	<p>Metal Utensil</p> <ul style="list-style-type: none"> • Metal shields food from microwave energy and produces uneven cooking. Avoid metal skewers, thermometers, or foil trays. • Metal utensils can cause arcing, which is a discharge of electric current. Arcing can damage your microwave oven. <p>Metal Decoration</p> <ul style="list-style-type: none"> • Do not use metal-trimmed or metal-banded dinnerware, casserole dishes, etc. <p>Centura™ Tableware</p> <ul style="list-style-type: none"> • The Corning Company recommends that you do not use Centura tableware and some Corelle™ closed-handle cups for microwave cooking. <p>Aluminum Foil</p> <ul style="list-style-type: none"> • Avoid large sheets of aluminum foil because they hinder cooking and may cause arcing. • Use small pieces of foil to shield poultry legs and wings. • Keep all aluminum foil at least 1 inch from the walls and door of the oven. <p>Wood</p> <ul style="list-style-type: none"> • Wooden bowls, boards, and baskets will dry out and may split or crack when you use them in the microwave oven. <p>Tightly Closed Containers</p> <ul style="list-style-type: none"> • Tightly closed cookware can explode. Be sure to leave an opening for steam to escape from covered cookware. <p>Brown Paper</p> <ul style="list-style-type: none"> • Avoid using brown paper bags. They absorb heat and could burn. <p>Metal Twist Ties</p> <ul style="list-style-type: none"> • Always remove metal twist ties as they can become hot and cause a fire.

UNDERSTANDING YOUR MICROWAVE OVEN

TIPS FOR MICROWAVE COOKING

BROWNING

Meat and poultry with high fat content that are cooked for 10 or 15 minutes or longer will brown lightly. Foods cooked a shorter time can be brushed with a browning agent, such as Worcestershire sauce, soy sauce, or barbecue sauce.

COVERING

A cover traps heat and steam and causes the food to cook more quickly. Use a lid or microwave-safe plastic wrap with one corner folded back to vent the excess steam. Lids on glass casseroles can become hot during cooking. Handle carefully. Waxed paper will prevent the food from splattering in the oven and help retain heat. When warming bread items, use waxed paper, napkins, or paper towels. To absorb extra moisture, wrap sandwiches and fatty foods in paper towels.

SPACING

Arrange individual foods, such as baked potatoes, cupcakes, and hors d'oeuvres in a circle and at least 1 inch apart. This will help the food cook more evenly.

STIRRING

Stirring blends flavors and redistributes the heat in foods. Always stir from the outside toward the center of the dish. Food at the outside of the dish heats first.

TURNING

Large foods, such as roasts and whole poultry, should be turned so that the top and bottom cook evenly. Also turn over chicken pieces and chops.

ARRANGEMENT

Do not stack food. Arrange in a single layer in the dish for more even cooking. Because dense foods cook more slowly, place thicker portions of meat, poultry, fish, and vegetables toward the outside of the dish.

TESTING FOR DONENESS

Because foods cook quickly in a microwave oven, you need to test frequently for doneness.

STANDING TIME

Food often needs to stand from 2 to 15 minutes after you remove it from the oven. Usually, you need to cover food during standing time to retain heat. Remove most foods when they are slightly undercooked and they will finish cooking during standing time. The internal temperature of food will rise about 10 °F during standing time.

SHIELDING

To prevent some portions of rectangular or square dishes from overcooking, you may need to shield them with small strips of aluminum foil to block the microwaves. You can also cover poultry legs and wing tips with foil to keep them from overcooking.

Always keep foil at least 1 inch from oven walls to prevent arcing.

PIERCING

Pierce the shell, skin, or membrane of foods before cooking to prevent them from bursting. Foods that require piercing include yolks and whites of eggs, hot dogs, clams, oysters, and whole vegetables, such as potatoes and squash.

UNDERSTANDING YOUR MICROWAVE OVEN

PRECAUTIONS

- Place the front surface of the door three inches or more from the countertop edge to avoid accidental tipping of the microwave oven during normal use.
- To program the oven, make sure you touch the center of each pad firmly since the areas between the pads will not activate the oven. A tone will sound each time a pad is touched correctly. Don't touch several pads at once.
- Do not strike the control panel with silverware, utensils, etc. Breakage may occur.
- Always use caution when taking the cooking utensils out of the oven. Some dishes absorb heat from the cooked food and may be hot. See Cookware Guide earlier in this section for more information.
- Do not rinse cooking utensils by placing them in water immediately after cooking. This may cause breakage. Also, always allow the turntable to cool before removing it from the oven.
- Never operate the oven when it is empty. Food or water should always be in the oven during operation to absorb the microwave energy.
- Do not use the oven to dry newspapers or clothes. They may catch fire.
- Use thermometers that have been approved for microwave oven cooking.
- The turntable must always be in place when you operate the oven.
- Do not use your microwave oven to cook eggs in the shell. Pressure can build up inside the shell, causing it to burst.
- There are several precautions to follow when microwaving popcorn:
 - Do not pop popcorn, except in a microwave-safe container or commercial packages designed for microwave ovens.
 - Never try to pop popcorn in a paper bag that is not microwave-approved.
 - Overcooking may result in smoke and fire.
 - Do not repop unpopped kernels.
 - Do not reuse popcorn bags.
 - Listen while corn pops. Stop oven when popping slows to 2-3 seconds between pops.
 - Do not leave microwave unattended while popping corn.
 - Follow directions on bag.

CLEANING

NOTE: Before cleaning the oven, unplug the power cord. If this is impossible, open the oven door to prevent an accidental oven start.

INTERIOR

Wipe the oven inside and outside with a soft cloth and a mild detergent solution. Then rinse and wipe dry. This should be done weekly or more often, if needed. Never use cleaning powders or rough pads. Excessive oil splatters on the inside top will be difficult to remove if left for many days. Wipe splatters with a wet paper towel, especially after cooking chicken or bacon.

REMOVABLE PARTS

The turntable and rotating ring are removable. They should be hand-washed in warm (not hot) water with a mild detergent and a soft cloth. Once they are clean, rinse well and dry with a soft cloth. Never use cleaning powders, steel wool, or rough pads.

- The turntable may be cleaned at the sink. Be careful not to chip or scratch the edges as this may cause the turntable to break during use.
- The rotating ring should be cleaned regularly.

DOOR

For best performance and safety, the inner door panel and the oven front frame should be free of food or grease buildup. Wipe often with a mild detergent; then rinse and wipe dry. Never use cleaning powders or rough pads.

After cleaning the control panel, touch STOP/CLEAR to clear any entries that might have been entered accidentally while cleaning the panel. Also make sure that the turntable and rotating ring are in the right position.







USING YOUR MICROWAVE OVEN

SETTING THE CLOCK

When your oven is plugged in or after a power interruption, 0 shows on the display.

You can set the clock by 2 mode(12 or 24 hrs).

**Example: To set the clock for 11:11.
Use 24hrs mode.**



-  Touch **Stop/Clear**
-  Touch **Clock**
It will display "24H"
-  Rotate the knob to 11 hr.
-  Touch **Clock**
-  Rotate the knob to 11 minutes.
-  You have set 11:11 clock completely.

NOTE: If you don't want to set the clock by 24 hrs mode, you can touch **Clock** 2 times and it will display 12H on the screen.

EZ ON

This time-saving feature lets you cook at 100% power for up to 9 minutes, 59 seconds. 30 seconds are added to the cook time each time you press EZ On.

Example: To cook for 2 minutes.

-  Touch **Stop/Clear**
-  Touch **Ez-On** 4 times.
Time counting down.
- At the end of the cook time, four tones will sound. The oven will stop. It will display "End" .



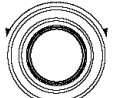

NOTE: When you use this function,each time you touch **AUTO COOK** or **AUTO DEFROST**,you can add or minus 10 seconds to the cooking time.

TIMED COOKING

This feature lets you program a specific cook time and power. For best results, there are 5 power level settings in addition to HIGH power (100%). Refer to the Microwave Power Level Chart on page 12 for more information.

NOTE: If you do not select a power level, the oven will automatically cook at HIGH (100%) power.

Example: To cook at 80% power.

-  Touch **Stop/Clear**
-  Touch **Power** 2 times,it will display "P-80" on the screen. to set a cook power of 80%.
-  Rotate the knob to select cooking time.
-  Touch **Start**
Time counting down. to start oven.
- At the end of the cook time, four tones will sound. The oven will stop. It will display "End" .

USING YOUR MICROWAVE OVEN

MICROWAVE POWER LEVELS

Your microwave oven has 10 cook power levels to let you cook or heat a wide variety of foods. Refer to the chart below for suggestions:

Microwave Power Level Chart

Power level	Out Put	Use
HIGH	100%	<ul style="list-style-type: none"> ▪ Boiling water. ▪ Cooking poultry pieces, fish, & vegetables. ▪ Cooking tender cuts of meat.
MID-HIGH	80%	<ul style="list-style-type: none"> ▪ Reheating prepared foods quickly. ▪ Cooking egg, milk, & cheese dishes. ▪ Cooking mushrooms & seafood.
AVERAGE	60%	<ul style="list-style-type: none"> ▪ Prepare eggs. ▪ Cooking pastry. ▪ Prepare rice & soup.
AVERAGE DEFROST	40%	<ul style="list-style-type: none"> ▪ Melt.(Whole Type) ▪ Melting butter & chocolate. ▪ Cooking less tender cuts of meat.
FRESHEN	20%	<ul style="list-style-type: none"> ▪ Softening ice. ▪ Softening butter & cream cheese.

CHILD LOCK

You can use this safety feature to lock the control panel so that children cannot use the oven when you do not want them.

To set CHILD LOCK:

1.



Touch **Stop/Clear**

2.



Hold until **L** appears in the display.

To cancel CHILD LOCK:

1.






Hold until **L** disappears from the display.

USING YOUR MICROWAVE OVEN

Q-DEFROST

Three quick defrost sequences are preset in the oven. The Q-Defrost feature provides you with the quick defrosting method for 1.0 pound frozen foods. The oven automatically sets the defrosting time for each food.

Example: To defrost 1lb of Meat.





1.  Touch **Stop/Clear**
2.  Touch **Auto Defrost** 4 times and it appears "DEF-4" in the display.
3.  Touch **Start**
Time counting down.
to start oven.

NOTES: When the oven will sound a tone during time counting down, Open the door and turn, separate, or rearrange food.

AUTO COOKING

Use this function to cook food without entering a cook time or power. Refer to the Auto Cooking Chart below for more information.

Example: To cook 2 potatoes.

1.  Touch **Stop/Clear**
2.  Touch **Auto Cook** 2 times.
3.  Rotate the knob to select 2.
4.  Touch **Start**
Time counting down.
to start oven.
5. At the end of cooking time four tones will sound. The oven will stop. It will display "End".

NOTE: When you use this function, each time you touch **AUTO COOK** or **AUTO DEFROST**, you can add or minus 10 seconds to the cooking time.

USING YOUR MICROWAVE OVEN

AUTO COOKING CHART

Pad	Touch keypad	Serving size	Quantity	Directions
POPCORN	1 time 2 times 3 times	3.5 oz. 3.0 oz. 1.75 oz.	3.5 oz. 3.0 oz. 1.75 oz.	<ul style="list-style-type: none"> ▪ Follow package instructions. ▪ Use popcorn package which is made especially for microwave cooking. ▪ Do not try to pop unpopped kernels. ▪ Heat only 1 package at a time. ▪ Do not leave the microwave oven unattended while popping popcorn.
POTATO	1 time 2 times 3 times 4 times	1 ea (10 oz.) 2 ea (20 oz.) 3 ea (30 oz.) 4 ea (40 oz.)	8-10 oz. each	<ul style="list-style-type: none"> ▪ Place in center of the oven on paper towel. ▪ Pierce potato several times with fork. ▪ After cooking, let stand for 5 minutes.
BEVERAGE	1 time 2 times	1 cup 2 cups	240 cc per cup	<ul style="list-style-type: none"> ▪ Use mug or microwave-safe cup. ▪ Stir after reheating.
PIZZA	1 time 2 times 3 times	1 slice (5 oz.) 2 slices (10 oz.) 3 slices (15 oz.)	5 oz. 10 oz. 15 oz.	<ul style="list-style-type: none"> ▪ Place the refrigerated pizza on the plate in the center of the microwave oven.
FOOD PLATE	1 time 2 times	1 serving 2 servings	10 oz. 15 oz.	<ul style="list-style-type: none"> ▪ Arrange food on microwave plate. ▪ Place meaty portions and bulky vegetable to the outside of the plate. ▪ Cover with plastic wrap and vent. ▪ After cooking, let stand for 2 minutes.
FROZEN ENTREE	1 time	10 oz.	10 oz.	<ul style="list-style-type: none"> ▪ Follow the package instructions. ▪ Example of one frozen entree is Lasagna with Meat Sauce, Chicken with Rice, Sliced Turkey Breast with Rice and Vegetable.
FRESH VEGETABLE	1 time 2 times 3 times 4 times	1 cup 2 cups 3 cups 4 cups	4 oz. 8 oz. 12 oz. 16 oz.	<ul style="list-style-type: none"> ▪ Prepare vegetable (wash and cut into 1/2-inch pieces). ▪ Most vegetables need 2 to 3 minutes standing time to finish cooking. 1 cup – Add 2 tablespoons water 2 cups – Add 1/4 cup water 3 cups – Add 1/3 cup water 4 cups – Add 1/2 cup water
ROLL/ MUFFIN (FRESH)	1 time 2 times 3 times 4 times	1 Piece 2 pieces 3 pieces 4 pieces	2-3 oz. each	<ul style="list-style-type: none"> ▪ Remove from display package and place on plate. (If muffins are over 3 oz. each, count as two when entering quantity.)
CASSEROLE	1 time 2 times 3 times 4 times	1 cup 2 cups 3 cups 4 cups	1 cup 2 cups 3 cups 4 cups	<ul style="list-style-type: none"> ▪ Place in the center of the oven. ▪ Cover with plastic wrap and vent.

USING YOUR MICROWAVE OVEN

AUTO DEFROST

Three defrost sequences are preset in the oven. The defrost feature provides you with the best defrosting method for frozen foods. The auto defrost guide will show you which defrost sequence is recommended for the food you are defrosting.

The oven automatically determines required defrosting times for each food item according to the weight you enter.

For added convenience, the Auto Defrost Feature contains a built-in beep mechanism that lets you check, turn over, separate or rearrange as recommended in the AUTO DEFROST GUIDE.

Three different defrosting levels are provided.

DEF1: MEAT (0.1~6.0lbs)

DEF2: POULTRY (0.1~6.0lbs)

DEF3: FISH (0.1~6.0lbs)

DEF4: Q-DEFROST (1.0lb)

NOTE:

Three different defrosting levels are provided. touch **AUTO DEFROST** knob to select **MEAT** (one time), **POULTRY**(two times) and **FISH** (three times).

The display changes to defrost time count down. The oven will beep during the DEFROST cycle. At this time, open the door and turn, separate or rearrange the food.

Remove any portions that have thawed.


Return frozen portions to the oven and touch **START** to resume the defrost cycle. The oven will not **STOP** during the **BEEP** unless the door is opened.


- For best results, remove fish, shellfish, meat, and poultry from its original closed paper or plastic package (wrapper). Otherwise, the wrap will hold steam and juice close to the foods, which can cause the outer surface of the foods to cook.
- Place foods in a shallow glass baking dish or microwave roasting rack to catch drippings.
- Food should still be somewhat icy in the center when removed from the oven.


AUTO DEFROST GUIDE


SEQUENCE	FOOD
MEAT	<ul style="list-style-type: none"> • BEEF Ground beef, Cubes for stew, Pot roast, Rib roast, Rump roast, Chuck roast, Hamburger patty. • LAMB Rolled roast. • PORK Hot dogs, Spareribs, Country-style ribs, Rolled roast, Sausage. • VEAL Cutlets (1lb., 1/2-inch thick)
	<ul style="list-style-type: none"> • POULTRY Whole (under 4 lbs), Cut up Breasts (boneless) • TURKEY Breast (under 6 lbs.)
	<ul style="list-style-type: none"> • FISH Fillets, Steaks, Whole. • SHELLFISH Crab meat, Lobster tails, Shrimp, Scallops.

Example: To defrost 1.2lbs of meat.

- 

Touch **Stop/Clear**
- 

Touch **Auto Defrost**
- 

Rotate the knob to select 1.2 lbs.
- 

Touch **Start**
Time counting down,
to start oven.

USING YOUR MICROWAVE OVEN

WARNING: Do not use aluminum foil during cooking cycle.

COOKING TIPS

Meat

1. No special techniques are required. Meat should be prepared as with conventional cooking. Season if desired. Always thoroughly defrost meat before cooking.
2. Place the meat on a microwave roasting rack or microwave-proof plate and place on the turntable.
3. Cook according to the Meat Cooking Chart (below). Use the longer time for large meats and the shorter time for smaller meats. For thicker chops, use the longer time.
4. Turn the meat once halfway through the cooking time.
5. **Let stand** for 5-10 minutes wrapped in foil after cooking. The standing time is very important as it completes the cooking process.
6. Make sure meat, especially pork, is thoroughly cooked before eating.

Meat Cooking Chart

Meat	Microwave Power	Cooking Time Per Pound (min.)
		LRDM1240W/B
BEEF		
Standing/Rolled Rib		
– Rare	8	8 to 10
– Medium	8	9 to 11
– Well-done	HIGH(100%)	10 to 13
Ground Beef (to brown for casserole)		5½ to 8½
Hamburgers, Fresh or defrosted (4 oz. each)		
– 2 patties	HIGH(100%)	2 to 4
– 4 patties	HIGH(100%)	3 to 5
PORK		
Loin, Leg	8	11 to 15
Bacon		
– 4 slices	HIGH(100%)	2 to 3
– 6 slices	HIGH(100%)	3 to 4

NOTE: The times listed above are only a guide. Allow for difference in individual tastes and preferences. The times may also vary due to the shape, cut, and composition of the food.

Poultry

1. No special techniques are required. Poultry should be prepared as with conventional cooking. Season if desired.
2. Poultry should be thoroughly defrosted. Remove giblets and any metal clamps.
3. Prick the skin and brush lightly with vegetable oil unless the poultry is self-basting.
4. All poultry should be placed on a microwave roasting rack or a microwave-proof plate and placed on the turntable.
5. Cook according to the instructions in the Poultry Cooking Chart below. Turn over halfway through the cooking time. Because of its shape, poultry has a tendency to cook unevenly, especially in very bony parts. Turning during roasting helps to cook these areas evenly.
6. **Let stand** for 5-10 minutes wrapped in foil after cooking before carving. The standing time is very important, as it completes the cooking process.
7. Make sure poultry is thoroughly cooked before eating. Whole poultry is completely cooked when the juices run clear from the inside thigh when it is pierced with a sharp knife. Poultry pieces should be pierced with a sharp knife through the thickest part to ensure that the juices are clear and the flesh is firm.

Poultry Cooking Chart

Poultry	Microwave Power	Cooking Time Per Pound (min.)
		LRDM1240W/B
CHICKEN		
Whole	8	10 to 14
Breast (boned)	8	9 to 13
Portions	8	10 to 16
TURKEY		
Whole	8	10 to 14

NOTES:

- The times listed above are only a guide. Allow for difference in individual tastes and preferences. The times may also vary due to the shape, cut, and composition of the food.
- If whole poultry is stuffed, the weight of the stuffed bird should be used when calculating the cooking time.

USING YOUR MICROWAVE OVEN

COOKING TIPS (continued)

Fish

1. Arrange fish in a large shallow non-metallic dish or casserole.
2. Cover with pierced microwave plastic wrap or casserole lid.
3. Place the dish on the turntable.
4. Cook according to the instructions in the Fresh Fish Cooking Chart below. Flakes of butter can be added to the fish if desired.
5. Let stand as directed in the Cooking Chart before serving.
6. After standing time, check to see that the fish is thoroughly cooked. The fish should be opaque and flake easily.

Fresh Fish Cooking Chart

Fish	Power	Cooking Time Per Pound (min.)	Method	Standing Time
		LRDM1240W/B		
Fish Fillets	HIGH	4 to 7	Add 15 to 30 ml (1 to 2 tbsp.) lemon juice	2 to 3 minutes
Whole Mackerel, Cleaned and Prepared	HIGH	4 to 7	–	3 to 4 minutes
Whole Trout, Cleaned and Prepared	HIGH	5 to 8	–	3 to 4 minutes
Salmon Steaks	HIGH	5 to 7	Add 15 to 30 ml (1 to 2 tbsp.) lemon juice	3 to 4 minutes


USING YOUR MICROWAVE OVEN

RECORD AND PLAY

Use this function, you can record the sound for 20 seconds and play it. (Mic is sound received device)

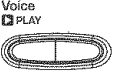
Example: To record sound.


- 


Touch this knob, start to record (please record at mwo unworking state).
- 

Touch this knob, stop record and indicate to play record on the screen.

Example: To play record before.

- 

Touch this knob, play record before. (the last record will replace previous one)
- 

Stop playing record.
- 


you can rotate this knob to adjust volume.
MIN/MAX: 1-40


NOTE: During record, the distance you can get the best effect is 50cm to MIC.


FM

Use this function, you can listen the FM broadcast.

Example: FM Tune method.





- 

Touch this knob, you can select FM or stop.
FM: 87.5MHz~108MHz
- 

Touch **Tune**
Listen the broadcast what you want.
- 

you can rotate this knob to adjust volume.
MIN/MAX: 1-40


NOTE:


- Microwave will cause interference to inter-antenna while working, influence on reception quality of a radio.
- FM TUNE: When audio effect is not very good, touch **TUNE** or gently move FM antenna to adjust, press  frequency add, press  frequency minus. touch  or  one time, frequency change 0.1MHz. when press-time you touch is over 1 second, frequency auto-change until next broadcasting station frequency.

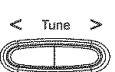
MEMORY


Use this function, you can set broadcasting station what you want.


Example: Save FM100.5MHz on FP-2 channel.

- 


Touch **FM**
- 


Touch **Preset**
select **"FP-2"**
- 

Touch **Tune**
select frequency 100.5MHz.
- 

Touch 
confirm saving to FP-2.

Example: Play saved channel.

- 

Touch **FM**
- 

Touch **Preset**
select **"FP-2"**, you will listen the channel pre-saved.

TROUBLESHOOTING

Questions and Answers

Operation

Question	Answer
Why is the oven light not on during cooking?	There may be several reasons why the oven light is not on. Have you: <ul style="list-style-type: none"> • Set a cooking time? • Touched START?
Why does steam come out of the air exhaust vent?	Steam is normally produced during cooking. The microwave oven has been designed to vent this steam.
Will the microwave oven be damaged if it operates empty?	Yes. Never operate the oven empty or without the glass turntable.
Does microwave energy pass through the viewing screen in the door?	No. The metal screen bounces the energy back to the oven cavity. The holes (or ports) allow only light to pass through. They do not let microwave energy pass through.
Why does a tone sound when a pad on the control panel is touched?	The tone tells you that the setting has been entered.
Can my microwave oven be damaged if food is cooked for too long?	Like any other cooking appliance, it is possible to overcook food to the point that the food creates smoke and even possibly fire and damage to the inside of the oven. It is always best to be near the oven while you are cooking.
When the oven is plugged into wall outlet for the first time, it might not work properly. What is wrong?	The microcomputer controlling your oven may temporarily become scrambled and fail to function as programmed when you plug in for the first time or when power resumes after a power interruption. Unplug the oven from the 120-volt household outlet and then plug it back in to reset the microcomputer.
Why do I see light reflection around the outer case?	This light is from the oven light which is located between the oven cavity and the outer wall of the oven.
What are the various sounds I hear when the microwave oven is operating?	The clicking sound is caused by a mechanical switch turning the microwave oven's magnetron ON and OFF. The heavy hum and clunk is from the change in power the magnetron draws as it is turned ON and OFF by a mechanical switch. The change in blower speed is from the change in line voltage caused by the magnetron being turned ON and OFF.

Food

Question	Answer
What is wrong when baked foods have a hard, dry, brown spot?	A hard, dry, brown spot indicates overcooking. Shorten the cooking or reheating time.
Why do eggs sometimes pop?	When baking, frying, or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this, simply pierce the yolk before cooking. CAUTION: Never microwave eggs in the shell.

TROUBLESHOOTING

Questions and Answers (continued)

Food

Question	Answer
Why are scrambled eggs sometimes a little dry after cooking?	Eggs will dry out when they are overcooked, even if the same recipe is used each time. The cooking time may need to be varied for one of these reasons: <ul style="list-style-type: none"> • Eggs vary in size. • Eggs are at room temperature one time and at refrigerator temperature another time. • Eggs continue cooking during standing time.
Is it possible to pop popcorn in a microwave oven?	Yes, if using one of the two methods described below: (1) microwave-popping devices designed specifically for microwave cooking (2) prepackaged commercial microwave popcorn that is made for specific times and power output needed Follow exact directions given by each manufacturer for its popcorn popping product and do not leave the oven unattended while the corn is being popped. If corn fails to pop after the suggested time, discontinue cooking. Overcooking could result in an oven fire. CAUTION: <ul style="list-style-type: none"> • Never use a brown paper bag for popping corn or attempt to pop leftover kernels. • Do not pop prepackaged commercial microwave popcorn directly on the glass turntable. To avoid excessive heating of the glass turntable, place the popcorn bag on a plate. • Listen while corn pops. Stop oven when popping slows to 2-3 seconds between pops. • Do not leave microwave unattended while popping corn. • Follow directions on bag.
Why do baked apples sometimes burst during cooking?	The peel has not been removed from the top half of each apple to allow for expansion of the interior of the apple during cooking. As in conventional cooking methods, the interior of the apple expands during the cooking process.
Why do baked potatoes sometimes burn during cooking?	If the cooking time is too long, fire could result. At the end of the recommended cooking time, potatoes should be slightly firm. CAUTION: Do not overcook.
Why is a standing time recommended after microwave cooking time is over?	Standing time allows foods to continue cooking evenly for a few minutes after the actual microwave oven cooking cycle. The amount of standing time depends upon the density of the foods.
Why is additional time required for cooking food stored in the refrigerator?	As in conventional cooking, the initial temperature of food affects total cooking time. You need more time to cook food taken out of a refrigerator than for food at room temperature.

TROUBLESHOOTING

Before Calling for Service

You can often correct operating problems yourself. If your microwave oven fails to work properly, locate the operating problem in the list below and try the solutions listed for each problem.

If the microwave oven still does not work properly, contact the nearest LG Authorized Service Center.

LG Authorized Service Centers are fully equipped to handle your service requirements.

Problem	Possible Causes
Oven does not start	<ul style="list-style-type: none"> • Is the power cord plugged in? • Is the door closed? • Is the cooking time set?
Arcing or Sparking	<ul style="list-style-type: none"> • Are you using approved cookware? • Is the oven empty?
Incorrect time of day	<ul style="list-style-type: none"> • Have you tried to reset the time of day?
Unevenly Cooked Foods	<ul style="list-style-type: none"> • Are you using approved cookware? • Is the glass turntable in the oven? • Did you turn or stir the food while it was cooking? • Were the foods completely defrosted? • Was the time/cooking power level correct?
Overcooked Foods	<ul style="list-style-type: none"> • Was the time/cooking power level correct?
Undercooked Foods	<ul style="list-style-type: none"> • Are you using approved cookware? • Were the foods completely defrosted? • Was the time/cooking power level correct? • Are the ventilation ports clear?
Improper Defrosting	<ul style="list-style-type: none"> • Are you using approved cookware? • Was the time/cooking power level correct? • Did you turn or stir the food during the defrosting cycle?

FEDERAL COMMUNICATIONS COMMISSION RADIO FREQUENCY INTERFERENCE STATEMENT

WARNING:

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception. It has been type tested and found to comply with limits for ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following:

- Reorient the receiving antenna of the radio or television.
- Relocate the microwave oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave oven into a different outlet so that the microwave oven and the receiver are on different branch circuits.

The manufacturer is not responsible for any radio or TV interference caused by **unauthorized modification** to this microwave oven. It is the responsibility of the user to correct such interference.

NOTE

LG MICROWAVE OVEN LIMITED WARRANTY – USA

LG Electronics Inc. will repair or replace your product, at LG's option, if it proves to be defective in material or workmanship under normal use, during the warranty period set forth below, effective from the date of original consumer purchase of the product. This limited warranty is good only to the original purchaser of the product and effective only when used in the United States, including U.S. Territories.

<p>WARRANTY PERIOD:</p> <p>Model: LRDM1240W/B</p> <p>Labor: 1 Year from the Date of Purchase.</p> <p>Parts: 1 Year from the Date of Purchase.</p> <p>Magnetron: 10 Years from the Date of Purchase.</p>	<p>HOW SERVICE IS HANDLED:</p> <p>Call 1-877-714-7486 and choose the appropriate prompt. Please have product type (Microwave) and ZIP code ready.</p>
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THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. TO THE EXTENT ANY IMPLIED WARRANTY IS REQUIRED BY LAW, IT IS LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIOD ABOVE. LG WILL NOT BE LIABLE FOR ANY CONSEQUENTIAL, INDIRECT, OR INCIDENTAL DAMAGES OF ANY KIND, INCLUDING LOST REVENUES OR PROFITS, IN CONNECTION WITH THE PRODUCT. SOME STATES DO NOT ALLOW LIMITATION ON HOW LONG AN IMPLIED WARRANTY LASTS OR THE EXCLUSION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.

THIS LIMITED WARRANTY DOES NOT APPLY TO:

1. Service trips to your home to deliver, pick up, and/or install the product, instruct, or replace house fuses or correct wiring, or correction of unauthorized repairs; and
2. Damages or operating problems that result from misuse, abuse, operation outside environmental specifications or contrary to the requirements or precautions in the Operating Guide, accident, vermin, fire, flood, improper installation, acts of God, unauthorized modification or alteration, incorrect electrical current or voltage, or commercial use, or use for other than intended purpose.
3. Therefore, the cost of repair or replacement of such a defective product shall be borne by the consumer.

CUSTOMER INTER-ACTIVE CENTER NUMBERS:

<p>To Prove Warranty Coverage</p>	<p>Retain your Sales Receipt to prove date of purchase. A copy of your Sales Receipt must be submitted at the time warranty service is provided.</p>
<p>To Obtain Nearest Authorized Service Center or Sales Dealer, or to Obtain Product, Customer, or Service Assistance</p>	<p>Call 1-877-714-7486 (Monday – Friday, 7 AM – 8 PM CT; and Saturday, 8 AM – 5 PM CT) and choose the appropriate prompt from the menu; or visit our website at http://www.lgservice.com.</p>



LG Electronics Inc.