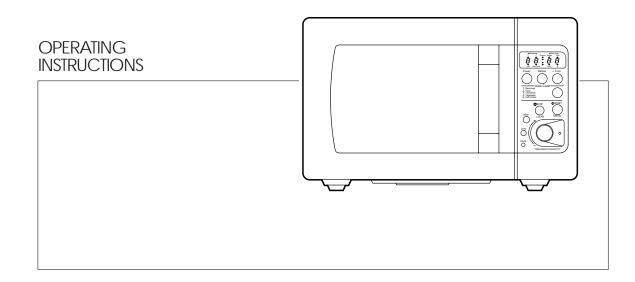
DAEWOO

MICROWAVE OVEN KOR-616T





Before operating this oven, please read these instructions completely.

PRECAUTIONS TO AVOIDE POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

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

2.......

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EARTHING INSTRUCTIONS

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

WARNING: Improper use of the earthing plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the earthing instructions are not completely understood, or if doubt exists as to whether the appliance is properly earthed. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade earthing plug, and a 3slot receptacle that will accept the plug on the appliance. The marked ration of the extension cord should be equal to or greater than the electrical rating of the appliance.

INSTALLATION

Steady, flat location

This oven should be set on a steady, flat surface. This oven is designed for counter top use only.

2 Leave space behind and side

All air vents should be kept a clearance. If all vents are covered during operation, the oven may be overheated and, eventually, failed.

$\ensuremath{\underline{3}}$ Away from radio and TV sets

Poor television reception and radio interference may result if the oven is located close to a TV, Radio antenna, feeder and so on. Position the oven, as far from them as possible.

Away from heating appliance and water taps

Keep the oven away from hot air, steam or splash when choosing a place to position it, or the insulation might be adversely affected and breakdowns occur.

5 Power supply

- Check your local power source. This oven requires a current of approximately 6 amperes, 230V 50Hz. • Power supply cord is about 1.1 meters long.
- The voltage used must be the same as specified on this oven. Using a higher voltage may result in a fire or other accident causing oven damage. Using low voltage will cause slow cooking. We are not responsible for damage resulting from use of this oven with a voltage of ampere fuse other than those specified.
- This appliance is supplied with cable of special type, which, if damaged, must be repaired with cable of same type. Such a cable can be purchased from DAEWOO and must be installed by a Qualified Person.
- 6 Examine the oven after unpacking for any damage such as: A misaligned door, Broken door, A dent in cavity. If any of the above are visible, DO NOT INSTALL, and notify dealer immediately.
- 7 Do not operate the oven if it is colder than room termperature. (This may occur during delivery in cold weather.) Allow the oven to become room temperature before operating.

SPECIFICATIONS

POWER SUPPLY		230V~50Hz, SINGLE PHASE WITH EARTHING	
MICROWAVE	CROWAVE POWER CONSUMPTION 1200 W		
OUTPUT POWER		800 W(IEC 705)	
FREQUENCY		2450MHz	
OUTSIDE DIMENSIONS (W X H X D)		465 X 274 X 379 mm	
CAVITY DIMENSIONS (W X H X D)		290 X 200 X 290 mm	
NET WEIGHT		APPROX. 13.5 Kg	
TIMER		60 min.	
POWER SELECTIONS		5 LEVELS	

* Specifications subject to change without notice.

IMPORTANT

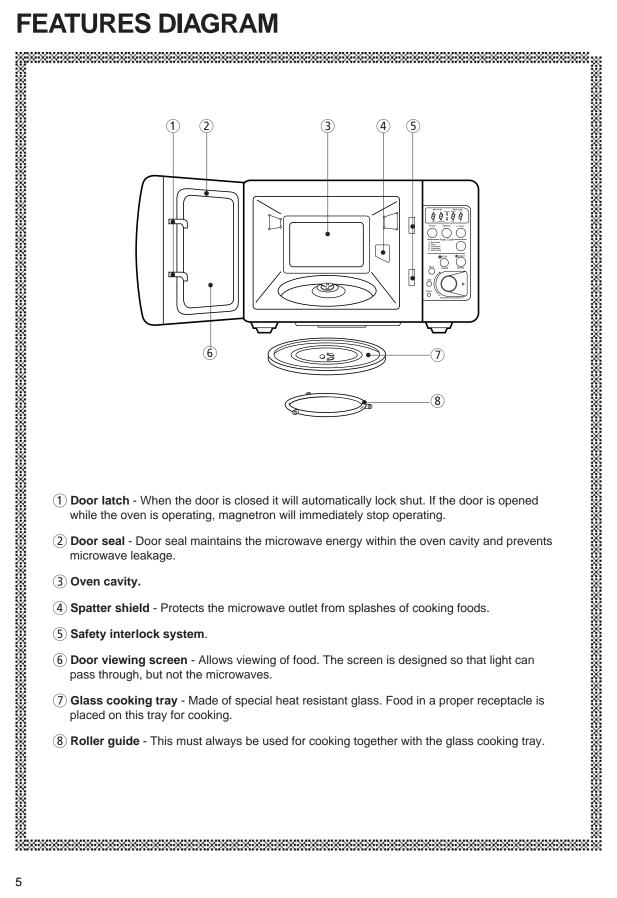
The wires in this mains lead are coloured in accordance with the following code. Green-and-yellow : Earth Blue : Neutral Brown : Live As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: The wire which is coloured green-and-yellow must be connected to the terminal in the plug which is marked with the letter 'E' or by the earth symbol or green-and-yellow. The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter 'L' or coloured red.
WARNING: This appliance must be earthed.

SAFETY INSTRUCTIONS FOR GENERAL USE

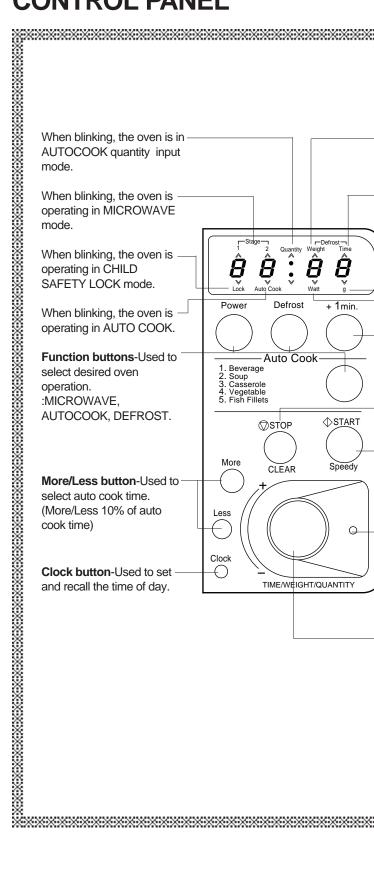
Listed below are, as with all appliances, certain rules to follow and safeguards to assure top performance from this oven:

- 1. Do not use the oven for any reason other than food preparation, such as for drying clothes, paper, or any other nonfood items or for sterilizing purposes.
- 2. Do not use the oven when empty, this could damage the oven.
- 3. Do not use the oven cavity for any type of storage, such as papers, cookbook, cookware, etc.
- 4. Do not operate the oven without the glass tray in place. Be sure it is properly sitting on the rotating base.
- 5. Make sure you remove caps or lids prior to cooking when you cook food sealed in bottles.
- 6. Do not put foreign material between the oven surface and door. It could result in excessive leakage of microwave energy.
- 7. Do not use recycled paper products for cooking. They may contain impurities which could cause sparks and/or fires when used during cooking.
- 8. Do not pop popcorn unless popped in a microwave approved popcorn popper or unless it's commercially packaged and recommended especially for microwave ovens. Microwave popped corn produces a lower yield than conventional popping; there will be a number of unpopped kernels. Do not use oil unless specified by the manufacturer.
- 9. Do not cook any food surrounded by a membrane, such as egg yolks, potatoes, chicken livers, etc., without first piercing them several times with a fork.
- 10. Do not pop popcorn longer than the manufacturer's directions. (popping time is generally below 3 minutes).
 - Longer cooking does not yield more popped corn, it can cause scorchings and fire. Also, the cooking tray can become too hot to handle or may break.
- 11. Should the microwave oven emit smoke in quantity to indicate a fire, keep the oven door shut, switch the appliance off and disconnect the mains lead from the outlet.
- 12. When flammable food containers are used in the oven (e.g. packet popcorn) be sure to check the cooking process periodically in case fire has occurred.
- 13. Always stir and/or shake the containers of baby foods prior to testing their temperature and serving the contents.
- 14. Always test the temperature of food or drink which has been heated in a microwave oven before you give it to somebody, especially to children or elderly people. This is important because things which have been heated in a microwave oven carry on getting hotter even though the microwave oven cooking has stopped.

FEATURES DIAGRAM



CONTROL PANEL



****	*****	XX
		XXXXX
	When blinking, the oven is operating in WEIGHT DEFROST.	XXXXX
	When blinking, the oven is operating in TIME DEFROST.	XXX
	When blinking, the oven is operating in weight input mode.	XXX
╨┌	When blinking, the oven is in MICROWAVE output power setting mode.	
	+1 min. button-Used to increase time of operating.	
	Stop/clear button -Used to pause or clear all information manually put into the oven control panel except clock.	XXXXXXX
	Start button -Used to start a selected operation. When lamp blinks, press the start button.	
	Speedy cook button-Used to set desired time. (It is incresed 30 seconds.)	****
) L	Guide lamp -When blinking, it informs you to be ready to operte dial knob.	XXXXX
	Dial knob -Used to set the cooking time, weight and quantity.	XXXXXX
		XXXXXX
****	*****	$\hat{\mathbf{x}}$

HOW TO SET THE OVEN CONTROLS

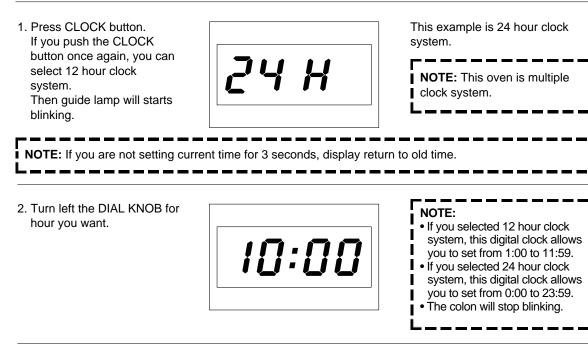
Tips: • Be sure to read the cookbook' s introduction before operating the oven.

- Also remember to read this operating instruction for proper safety information and instruction before using the oven.
 See the cookbook for specific recipes.
- Prior to setting the controls, place one cup of water in the oven, in a heat-proof glass measuring cup, for testing purposes.
- When setting the controls, everytime a button is pressed, a beep can be heard.
- If you don't take off the food after end cooking, buzzer will sound as 1 minute.

CLOCK

- NOTE: When the oven is plugged in, "0:00" appears in the display window.
 - The two dots between the hour and minute are the clock indicator lights. They will start to flash on and off.
 - The time of day will be displayed at all times, except when the oven is operating.
 - In the oven of a power failure or if the oven is unplugged, the clock will have to be reset for the proper time. Once power is restored or oven is plugged in, the display will show "0:00".
 - To reset the time of day, repeat the steps given below.
 - To check the time of day while the oven is operating, press the CLOCK button, then the time will be displayed for 3 seconds.
 - When you turn DIAL KNOB, minutes are increased by to turn right and hours are increased as to turn left.

SETTING THE CONTROL



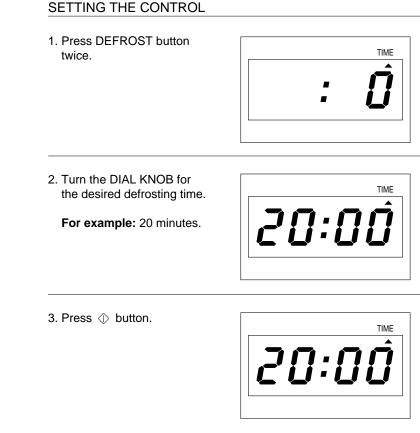
3. Turn right the DIAL KNOB for minute you want.



4. Press CLOCK button.



TIME DEFROST



4. Buzzer will sound at the end of the cooking time. The indicator lig to the time of day. The oven light will turn off and the turntable wi

NOTE: During the defrosting operation, turn over after buzzer sou

7

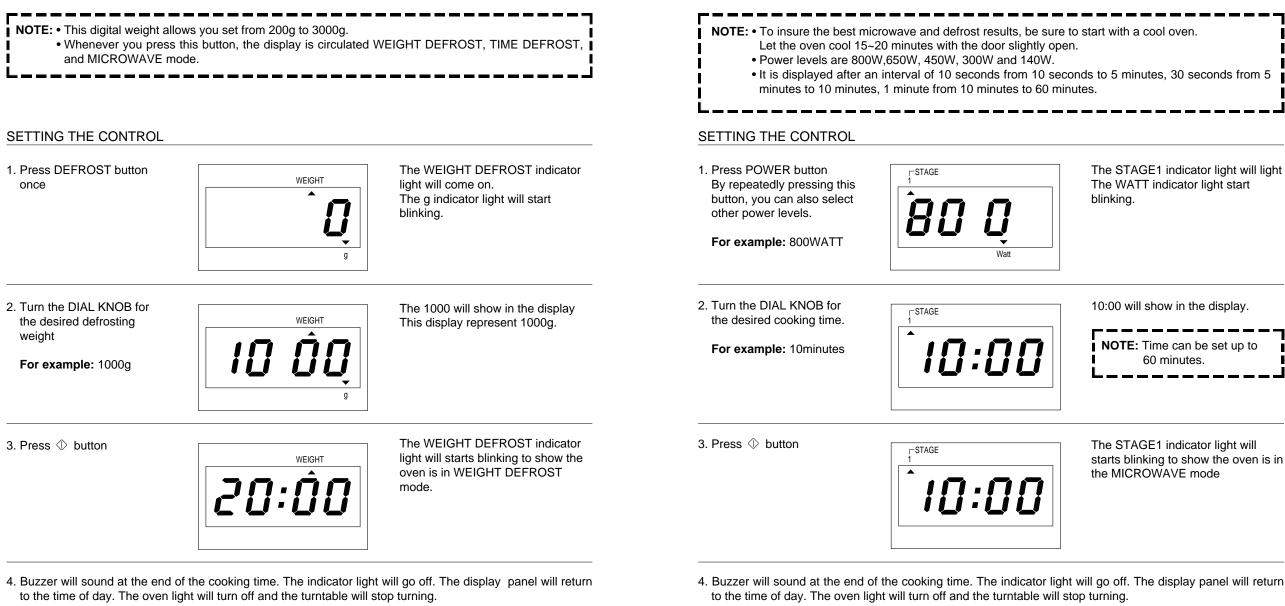
	TIME DEFROST i ight up.	ndicator light
	0 will show in the d DTE: Time can be s	
	minutes.	نـــــ
will s	TIME DEFROST ir start blinking to sho TIME DEFROST n	w the oven
ght will go o ill stop turnir	ff. The display paneng.	el will return
und for com	pleted defrosting.	

The display will show present time, and the colon starts blinking.

This digital clock allows you to set

to "10:10"

WEIGHT DEFROST



COOKING IN ONE STAGE

_	
	NOTE: During the defrosting operation, turn over the food after buzzer sound for completed defrosting.
L	

re to start with a cool oven. pen.
econds to 5 minutes, 30 seconds from 5 minutes.

The STAGE1 indicator light will light The WATT indicator light start blinking.

10:00 will show in the display.

NOTE: Time can be set up to 60 minutes.

The STAGE1 indicator light will starts blinking to show the oven is in the MICROWAVE mode

COOKING IN TWO STAGES

NOTE: For best results, some recipes call for one power level for a certain length of time and another power level for a different length of time.

SETTING THE CONTROL

1. Press POWER button more The STAGE1 indicator light will STAGE than three times. light. The WATT indicator light start By repeatedly pressing this 45 \prod blinking. button, you can also select other power levels. For example: 450 WATT 2. Turn the DIAL KNOB for 100 will show in the display. ⊢ STAGE the desired cooking time. 10:00 **NOTE:** Time can be set up For example: 10 minutes to 60 minutes. 3. Press POWER button The STAGE2 indicator light will light STAGE By repeatedly pressing this The WATT indicator start blinking. button, you can also select 80 other power levels. [7] | | For example: 800 WATT Watt 18:00 will show in the display.

18:00

NOTE: Time can be set up

to 60 minutes.

STAGE ¬

5. Press \oplus button.





6. Buzzer will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the time of day. The oven light will turn off and the turntable will stop turning.

4. Turn the DIAL KNOB for the desired cooking time.

For example: 18minutes

11

When you touch START, both STAGE1 & 2 indicator lights come on. STAGE1 indicator light blinking to show you that the oven is cooking in the first of two cook stages. The oven will cook at the power you selected for stage 1.
At the end of stage one, the oven will beep and start the second stage two. The STAGE1 indicator light will go off and the STAGE2 indicator light starts blinking. The display counts down the time to show you how

much cooking time is lief in the

second stage.

AUTO COOK

____ **NOTE:** • There is programmed for cooking of five kinds (1~5). • You don't have to worry about setting time, power and function.

SETTING THE CONTROL

You can operate MORE or LESS than programmed time as pressing MORE or LESS button whenever MORE or LESS button, display is changed "10" or "-10".

- 10: Adds 10% for programmed time.
- -10: Remove 10% for programmed time.
- 1. Press AUTO COOK button



The AUTO COOK indicator light will light "AC-1" will show in the display.

2. Select the desired cooking.

For example: SOUP

Press AUTO COOK button twice.

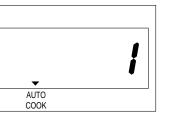


"AC-2" will show in the display. The quantity indicator light will start blinking.

"3" will show in the display.

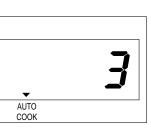
3. If you want to select other menu, press AUTO COOK button until display your desired cooking menu.

4. Turn the DIAL KNOB for desired cooking quantity.



5. Select the desired cooking quantity.

For example: 3(350g)



7. Press \oplus button. This example don't set MORE or LESS function.



8. Buzzer will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the time of day. the oven light will turn off and the turntable will stop turning.

NOTE: • AUTO COOK menu and quantity.

	MENU NO	QUA	ANTITY NO
		1	1 CUP
1	BEVERAGE	2	2 CUPS
		3	3 CUPS
		1	250g
2	SOUP	2	300g
		3	350g
		4	400g
		1	200g
3	CASSEROLE	2	400g
		3	600g
		4	800g
		1	250g
4	VEGETABLE	2	300g
		3	350g
		4	400g
		1	300g
		2	400g
5	FISH FILLET	3	500g
		4	600g
		5	700g

6. If you want to select other, press quantity button once again until display you desired.

The oven will now start auto cook for menu 2. The indicator light starts blinking.

SPEEDY COOK

SETTING THE CONTROL

1. Press S button. Then start lamp will start blinking.



Whenever the button is pressed, cooking time is increased 30 seconds. If the time was setting, this oven is operated automatically after 2 seconds to microwave high power.

NOTE: This key is increased from 30 seconds to 5 minutes. If you are pressing more than about 0.5 seconds, the time is increased 30 seconds continuously.

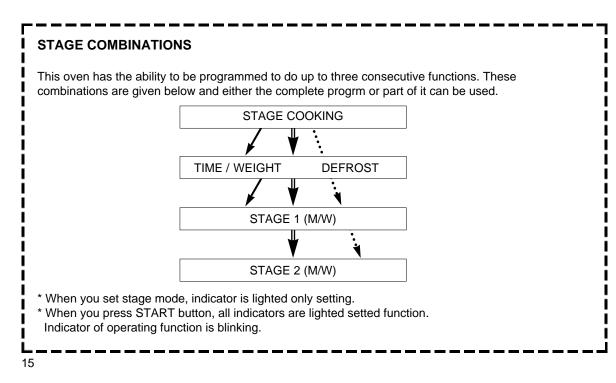
CHILD SAFTY LOCK

- The safty lock prevents unwanted oven operation such as by small children.
- To set, press STOP/CLEAR for 3 seconds, lock indicator light starts blinking.
- To cancel, press STOP/CLEAR for 3 seconds, lock indicator goes off.

+1 min.

• The function can use when oven is working state.

- Whenever press this button, time is increased as 1 minute.
- Time is increased until 60 minutes.



TO STOP THE OVEN WHILE IT IS OPERATING

1. Press 💿 (STOP/CLEAR) button.

- -Touch \odot once more to erase all instruction except clock. -You can restart the oven by touching \bigcirc (START) button.
- 2. Open the door

-You can restart the oven by closing the door and touching $\, \oplus \,$ bu

NOTE: Oven stops operating when door is opened.

ERASING INSTRUCTIONS

- Touch (STOP/CLEAR) button to erase all instructions you set
- Opening the oven door during cooking dose not erase cooking ins

GENERAL COOKING HINTS

- When cook a roast with an excess amount of drippings, it is hel time to prevent spattering.
- 2. Prick the meats, fish or poultry with a fork to prevent bursting. Steam builds up pressure in meats, fish or poultry which are tig
- 3. Reduce suggested cooking times, It is always better to underco If a range of times is stated in a recipe, cook the minimun su then cook slightly longer if necessary.

utton.
previously. struction. ion is all erased.
lpful to remove the drippinngs at turnover
htly covered by a skin or membrane. ook foods rather than to oven-cook them. uggested time, check for doneness, and

GENERAL GUIDELINES

Since microwave cooking to some extent is different from traditional cooking, the following general guidelines should be considered whenever you use your microwave oven:

If the food is undercooked

Check if:

- You have selected the correct power level.
- the selected time is sufficient-the times given in the recipes are approximate. They depend on initial temperature, weight and density of the food etc.
- the container is appropriate.

If the food is overcooked, i.e. dried out or burnt

Before you cook again, consider whether:

- the power level was too high.
- the set time was too long-the times in the recipes are approximate. They depend on initial temperature, weight and density of the food etc.

Points to remember when defrosting

- The shape of the package alters the defrosting time. Shallow rectangular packets defrost more guickly than a deep block.
- Separate pieces as they begin to defrost; free-flow slices defost; free-flow slices defrost more easily.
- · Shield areas of food with small pieces of foil if they start to become warm.
- . When defrosting, it is better to under thaw the food slightly and allow the process to finish during the standing time.

The amount of food

The more food you want to prepare the longer it takes. A rule of turmb is that double amount of food requires almost double the time. If one potato takes four minutes to cook, approximately seven minutes are required to cook two potatoes.

Starting temperature of food

The lower the temperature of the food which is being put into the microwave oven, the longer time it takes. Food at room temperature will be reheated more quickly than food at refrigerator temperature

Composition of the food

Food with a lot of fat and sugar will be heated faster than food containing a lot of water. fat and sugar will also reach a higher temperature than water in the cooking process.

The more dense the food, the longer it takes to heat, "Very dense" food like meat takes longer time to reheat than lighter, more porous food like sponge cakes.

Size and shape

Smaller pieces of food will cook more quickly than larger pieces and uniform pieces of food cook more evenly than irregularly shaped foods.

With unevenly shaped food, the thinner parts will cook faster than the thicker areas. Place the thinner chicken wings and leas to the centre of the dish.

Stirring, turning of foods

Stirring and turning of foods are techniques used in conventional and well as in microwave cooking to distribute the heat quickly to the centre of the dish and avoids overcooking at the outer edges of the food.

Covering food helps:

- To reduce spattering
- To shorten cooking times
- To retain food moisture

All covering, which will allow microwaves to pass through are suitable-See above "Which utensils can be used in the oven"

Releasing pressure in foods

Several foods are tightly covered by a skin or membrane. These foods should be picked with a fork or cocktail stick to relieve the pressure and to prevent bursting, as steam builds up within them during cooking. This applies to jacket potatoes, potatoes, chicken livers, sausages, egg yolks and some fruits.

Standing time

Always allow the food to stand for some time after using the oven, standing time after defrosting, cooking/reheating always improves the result since the temperature will then be evenly distributed through out the food.

In a microwave oven foods continue to cook even when the microwave energy is turned off. They are no longer cooking by microwaves, but they are still being cooked by the conduction of the high residual heat to the centre of the food.

The length of standing time depends on the volume and density of the food. Sometimes if can be as short as the time it takes you to remove the food from the oven and take it to the serving table. However, with larger, denser foods, the standiing time may be as long as 10minutes. Upon 'standing', the internal temperature of the food will rise by as much as 8°C and the food will finish cooking during this time.

Arranging food

This is done in several ways in microwave cooking to give more even cooking results. If you are cooking several items of the same food such as jacket potatoes, place them in a ring pattern for uniform cooking. When cooking foods of uneven shapes or thickness, place the smaller or thinner area of

the food towards the centre of the dish where it will be heated last.

Uneven foods such as fish should be arranged in the oven with the tails to the centre.

If you are saving a meal in the refrigerator or 'plating' a meal for reheating, arrange the thicker, denser foods to the outside of

plate and the thinner or less dense foods in the middle.

Place thin slices of meat on top of each other or interlace them. Thicker slices such as meat loaf

and sausages have to be placed close

to each other. Gravy or sauce should be reheated in a

separate container

Choose a tall, narrow container rather than a low and wide container. When reheating gravy, sauce or soup, do not fill the container more than 2/3.

When you cook or reheat whole fish, score the skin this prevents cracking. Shield the tail and head with small pieces of foil to prevent over-cooking but ensure the foil does not touch the sides of the oven.



Microwave energy is produced by high frquency radio waves. They are reflected from metal, but will pass through most cooking utensils without heating them. As the waves come into contact with the food, they are converted into heat energy. Listed below are the suggested

cooking utensils for this microwave oven and when to use them.

- 1. Dishes with metal trim of any type should not be used. This will cause sparking.
- 2. Glass or ceramic heat proof dishes excellent for microwave cooking.
- 3. China dishes and plates without metal trim may by used to cook and heat individual portions of food.
- 4. Wood or straw use only for short period, wood contains some moisture and the microwave energy may cause the wood to dry out and crack.
- 5. Aluminum foil may be used in very small pieces for shielding only. Any aluminum foil used should never be closer than 2.5cm from side walls of oven.
- 6. Plastic most heat resistant plastinc dinnerware may be used for heating food. However plyethylene, melamine, phenol are unsuitable for use in the oven. They become hot in the microwave.
- 7. Wax paper use as a cover to avoid spatters.
- 8. Metal In general, metal utensils should not be used in microwave oven.

CARE AND CLEANING

Although your oven is provided with safety features, it is important to observe the following: 1. It is important not to defeat or tamper with safety interlocks.

- 2. Do not place any object between the oven front face and the door or allow residue to accumulate on sealing surfaces. Wipe the sealing area frequently with a mild detergent, rinse and wipe dry. Never use abrasive powders or pads.
- 3. When opened, the door must not be subjected to strain, for example, a child hanging on an opened door or any load could cause the oven to fall forward to cause injury and also damaged to the door. Do not operate the oven if it is damaged, until it has been repaired by a trined service technician. It is particularly important that the oven closes properly and that there is no damage to the: i) Door (bent)
 - ii) Hinges and Hookes (broken or loosened)
 - iii) Door seals and sealing surfaces.
- 4. The oven should not be adjusted or repaired by anyone except a properly trained service technician.





BEFORE CALLING FOR SERVICE

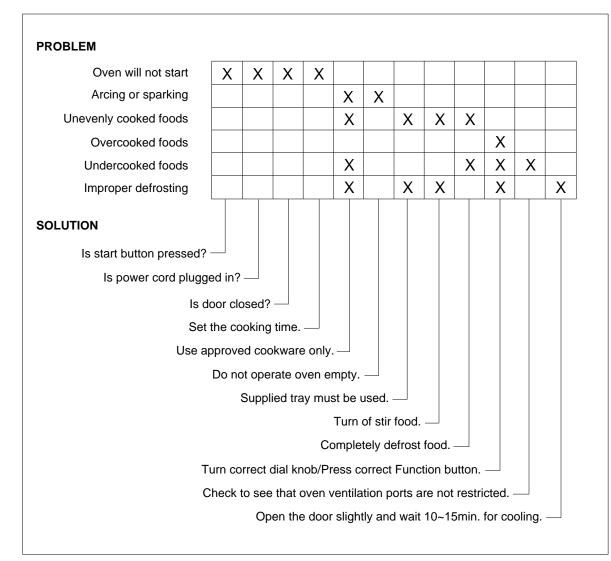
You can often correct operating problems yourself. If your microwave oven fails to work properly, locate the operating problem in the chart below and try the solutions marked for each problems.

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

Note:
It is quite normal for steam to be emitted around
the door during the cooking cycle. The door is
not intended to seal the oven cavity completely
but its special design contributes to the completion of the appliance.

Caution:

- 1. Do not attempt to operate the oven while empty as this will cause damage.
- 2. As an exhaust is located in the rear of the oven, install the oven so as not to block the outlet.



QUESTIONS AND ANSWERS

- Q: I accidentally ran my microwave oven without any food in it. Is it damaged?
- A:We do not recommend to operating the microwave oven without any food. However, running the oven empty for a SHORT time will not damage the oven.
- Q: Can I open the door when the oven is operating?
- A: The door can be opened anytime during the oven operation. Microwave energy will be instantly switched off and the time setting will maintain until the door is closed.

Q: Does microwave energy pass through the viewing screen in the door?

A: No. The metal screen bounces back the energy to the oven cavity. The holes are made to allow light to pass through. They do not let microwave energy pass through.

Q: My microwave oven causes interference with my TV. Is this normal?

A:Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.

Q: How can we know whether the oven is operating or not?

A: Oven is operating only when the door is closed. The operation of fan motor is same as the oven's operating cycle.

closed.

Q: When is the oven light on and off?

- door?
- cooking.

Q: Why does the smoke come out of the exhaust vent at the back of oven?

Q: The oven only operates when the door is

A: The operation of the fan motor is at the same time as the oven is operating.

Q: Why does my oven light dim?

A: When cooking with DEF. power, the oven must cycle to obtain the selected power levels. The oven light dims and clicking noises can be heard when the oven cycles.

A: The oven light is on during the cooking time.

Q: Why does steam accumulate on the oven

A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwave in the air. The oven vents should never be blocked during

A: It is normal for smoke to come out of the vents during cooking. Smoke may be produced when food is overcooked.