

## IMPORTANT

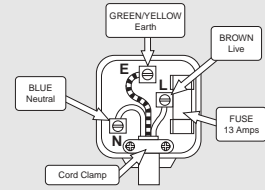
The wires in this mains lead are coloured in accordance with the following code.

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.



## IMPORTANT SAFETY INSTRUCTIONS

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

**WARNING :** To prevent fire, burns, electric shock and other warnings:

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

- 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.
  - Do not use the oven when empty, this could damage the oven.
  - Do not use the oven cavity for any type of storage, such as papers, cookbook, cookware, etc.
  - Do not operate the oven without the glass tray in place. Be sure it is properly sitting on the rotating base.
  - Make sure you remove caps or lids prior to cooking when you cook food sealed in bottles.
  - Do not put foreign material between the oven surface and door. It could result in excessive leakage of microwave energy.
  - Do not use recycled paper products for cooking. They may contain impurities which could cause sparks and/or fires when used during cooking.
  - 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.
  - 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.
  - 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 scorplings and fire. Also, the cooking tray can become too hot to handle or may break.
  - If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
  - When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
  - The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
  - 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.
  - Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
  - Keep the waveguide cover clean at all times. Wipe the oven interior with a soft damp cloth after each use. If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven.
  - Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.
  - 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:**
- Do not overheat the liquid.
  - Stir the liquid both before and halfway through heating it
  - Do not use straight-sided containers with narrow necks.
  - After heating, allow the container to stand in the microwave oven for a short time before removing the container.
  - Use extreme care when inserting a spoon or other utensil into the container.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
  - Children should be supervised to ensure that they do not play with the appliance

## SAVE THESE INSTRUCTIONS

## 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 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord should be equal to or greater than the electrical rating of the appliance.

### IMPORTANT NOTE

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**WARNING :** The appliance must be earthed.

## INSTALLATION

### 1. Ventilation

Do not block air vents. If they are blocked during operation, the oven may overheat and eventually cause a failure. For proper ventilation, allow above 3 inches of space between oven sides, rear and the minimum height of free space necessary above the top surface of the oven is 100mm.

### 2. Steady, flat location

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

The microwave oven shall not be placed in a cabinet unless it has been tested in a cabinet.

### 3. Leave space behind and side

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

### 4. 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.

### 5. 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.

### 6. Power supply

- Check your local power source. This oven requires a current of approximately 10 amperes, 230V 50Hz.

- Power supply cord is about 0.8 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.

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

### 7. 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.

### 8. Do not operate the oven if it is colder than room temperature.

(This may occur during delivery in cold weather.) Allow the oven to become room temperature before operating.

## Disposal of Used Electrical & Electronic Equipment








The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this equipment at your applicable collection point for the recycling of electrical & electronic equipments waste. In the European Union and Other European countries which there are separate collection systems for used electrical and electronic product. By ensuring the correct disposal of this product, you will help prevent potentially hazardous to the environment and to human health, which could otherwise be caused by unsuitable waste handling of this product. The recycling of materials will help conserve natural resources. Please do not therefore dispose of your old electrical and electronic equipment with your household waste. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

## OPERATION PROCEDURE

This section includes useful information about oven operation.

1. Connect the mains lead to an electrical outlet.
2. After placing the food in a suitable container, open the oven door and put it on the glass tray.  
The glass tray and roller guide must always be in place during cooking.
3. Shut the door. Make sure that it is firmly closed. When the oven door is opened, the light turns off. The oven door can be opened at any time during operation by pulling the door. The oven will automatically shut off.
4. Set the variable power control to the desired power level.

SYMBOL	POWER LEVEL	OUTPUT POWER
	Warm	120W
*** 	Defrost	230W
	Medium	385W
	Medium high	540W
	High	700W

\* The above % can be changed within  $\pm 6\%$ .

5. Set the operating time by turning the timer control to the desired cook time and the microwave cooking starts.
  - If setting the timer control for less than 2 minutes, turn it past 2 minutes and then back to the desired time.
6. Microwave energy will be turned off automatically when the timer reaches "OFF". Then food can be taken out of the oven.
  - To prevent the oven from operating with the door open, your microwave oven is fitted with safety door interlock switches.
  - If you wish to inspect the food while it is cooking simply open the door. The oven will automatically stop cooking. To continue cooking, you simply close the door.
  - If you wish to stop cooking, simply turn the timer knob to the "OFF" position. Cooking can be reset at any time during the cooking cycle by turning the timer control.
  - Do not let the timer continue to operate after removing or when there is no food.

## CARE OF YOUR MICROWAVE OVEN

- 1 Turn the oven off before cleaning.
- 2 Keep the inside of the oven clean. When food spatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.
- 3 The outside oven surface should be cleaned with soap and water, rinsed and dried with a soft cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
- 4 If the Control Panel becomes wet, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel.
- 5 If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth.
- 6 It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
- 7 The roller guide and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent water or window cleaner and dry. The roller guide may be washed in mild sudsy water.
- 8 The oven should be cleaned regularly and any food deposits removed;
- 9 Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation;

This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.

## BEFORE YOU CALL FOR SERVICE

Refer to following checklist, you may prevent an unnecessary service call.

### \* The oven doesn't work :

1. Check that the power cord is securely plugged in.
2. Check that the door is firmly closed.
3. Check that the cooking time is set.
4. Check for a blown circuit fuse or tripped main circuit breaker in your house.

### \* Sparking in the cavity :

1. Check utensils. Metal containers or dishes with metal trim should not be used.
2. Check that metal skewers or foil does not touch the interior walls.

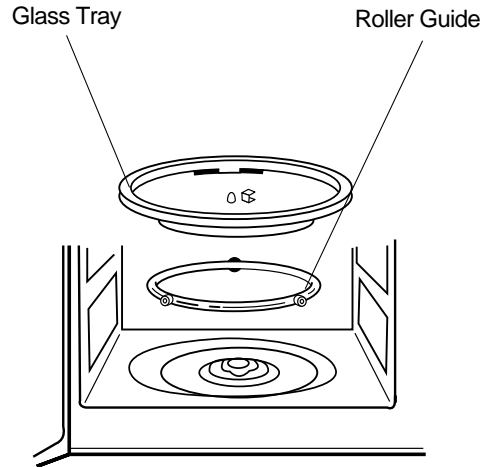
If there is still a problem, contact the service station. A list of these stations is included in the oven.

## ROLLER GUIDE

- 1 The ROLLER GUIDE and oven floor should be cleaned frequently to prevent excessive noise.
- 2 The ROLLER GUIDE MUST ALWAYS be used for cooking together with the Glass Tray.

## GLASS TRAY

- 1 DO NOT operate the oven without the Glass Tray in place.
- 2 DO NOT use any other Glass Tray with this oven.
- 3 If Glass Tray is hot, ALLOW TO COOL before cleaning or placing it in water.
- 4 DO NOT cook directly on the Glass Tray. (Except for popcorn)



## COOKING UTENSILS

Only use utensils that are suitable for use in microwave ovens.

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken choosing the utensil. If the utensil is marked microwave-safe, you do not need to worry. The following table lists various of utensil and indicates whether and how they should be used in a microwave oven.

Utensil	Safe	Comments
<b>Aluminium foil</b>	▲	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
<b>Crust plate</b>	●	Do not preheat for more than 8minutes.
<b>China and earthenware</b>	●	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless deco-rated with a metal trim.
<b>Disposable polyester cardboard dishes</b>	●	Some frozen foods are packaged in these dishes.
<b>Fast-food packaging</b> • Polystyrene cups containers  • Paper bags or newspaper • Recycled paper or metal trims	●  X X	Can be used to warm food. Overheating may cause the polystyrene to melt. May catch fire. May cause arcing.
<b>Glassware</b> • Oven-to-table ware • Fine glassware  • Glass jars	● ● ●	Can be used, unless decorated with a metal trim. Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly. Must remove the lid. Suitable for warming only.
<b>Metal</b> • Dishes • Freezer bag twist ties	X X	May cause arcing or fire.
<b>Paper</b> • Plates, cups, napkins and Kitchen paper • Recycled paper	● X	For short cooking times and warming. Also to absorb excess moisture. May cause arcing.
<b>Plastic</b> • Containers  • Cling film  • Freezer bags	● ● ▲	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic. Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape. Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
<b>Wax or grease-proof paper</b>	●	Can be used to retain moisture and prevent spattering.

● : Recommended use    ▲ : Limited Use    X : Not Recommended

## CONVERSION CHARTS

WEIGHT MEASURES		VOLUME MEASURES		SPOON MEASURES	
15 g	1/2 oz.	30 ml	1 fl.oz.	1.25 ml	1/4 tsp
25 g	1 oz.	100 ml	3 fl.oz.	2.5 ml	1/2 tsp
50 g	2 oz.	150 ml	5 fl.oz. (1/4 pt)	5 ml	1 tsp
100 g	4 oz.	300 ml	10 fl.oz. (1/2 pt)	15 ml	1 tbsp
175 g	6 oz.	600 ml	20 fl.oz. (1pt)		
225 g	8 oz.				
450 g	1 lb.				

FLUID MEASUREMENTS		
1 Cup	= 8 fl.oz.	= 240 ml
1 Pint	= 16 fl.oz. (UK 20 fl.oz.)	= 480 ml (UK 560 ml)
1 Quart	= 32 fl.oz. (UK 40 fl.oz.)	= 960 ml (UK 1120 ml)
1 Gallon	= 128 fl.oz. (UK 160 fl.oz.)	= 3840 ml (UK 4500 ml)

## COOKING CHART

Item	Power Level	Cooking Time Per lb./450g	Special Instruction
<b>MEAT</b>			
Beef joint -Rare	MEDIUM	6-8 min.	- Chilled meat and poultry should be removed from the refrigerator at least 30 minutes before cooking. - Always let the meat and poultry stand, covered after cooking.
-Medium	MEDIUM	7-11 min.	
-well done	MEDIUM	8-12 min.	
Pork Joint	HIGH	9-11 min.	
Bacon joint	HIGH	7-9 min.	
<b>POULTRY</b>			
Whole chicken	HIGH	7-9 min.	
Portions chicken	MEDIUM	6-8 min.	
Breast (boned)	MEDIUM	7-9 min.	
<b>FISH</b>			
Fish Fillets	HIGH	4-6 min.	- Brush a little oil or melted butter over the fish, or add 15~30ml(1-2 tbsp) lemon juice, wine, stock, milk or water. - Always let the fish stand, covered, after cooking
Whole Mackerel, Cleaned and prepared	HIGH	4-6 min.	
Whole Trout, Cleaned & Prepared	HIGH	4-6 min.	
Salmon steaks	HIGH	4-6 min.	
<b>NOTE :</b> The above times should be regarded only as a guide. Allow for difference in individual tastes and preferences. The times may vary due to the shape, cut, and composition of the food. Frozen meat, poultry and fish must be thoroughly thawed before cooking.			

## ARCING

If you see arcing, turn the timer knob the point "OFF" and correct the problem.

Arcing is the microwave term for sparks in the oven.

Arcing is caused by:

- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Metal, such as twist-ties, poultry pins, or gold rimmed dishes, in the microwave.
- Recycled paper towels containing small metal pieces being used in the microwave.

## DEFROSTING GUIDE

- ▶ Do not defrost covered meat. Covering might allow cooking to take place. Always remove outer wrap and tray. Use only containers that are microwave-safe.
- ▶ Begin defrosting whole poultry breast-side-down. Begin defrosting roasts fat-side-down.
- ▶ The shape of the package alters the defrosting time. Shallow rectangular shapes defrost more quickly than a deep block.
- ▶ After  $\frac{1}{3}$  of the defrost time has elapsed, check the food. Toy may wish to turn over, break apart, rearrange or remove thawed portions of the food.
- ▶ During defrost, the oven will prompt you to turn the over. At this point, open oven door and check the food. Follow the techniques listed below for optimum defrost results.  
Then, close oven door, touch the START pad to complete defrosting.
- ▶ When defrosted, food should be cool, but softened in all areas. If still slightly icy, return to microwave oven very briefly, or let stand a few minutes. After defrosting, allow food to stand 5-60 minutes if there are any icy areas.  
Poultry and fish may be placed under running cool water until defrosted
- ⇒ **Turn over** : Roast, ribs, whole poultry, turkey breasts, hot dogs, sausages, steaks, or chops.
- ⇒ **Rearrange** : Break apart or separate steaks, chops, hamburger patties, ground meat, chicken or seafood pieces, chunks of meat such as stew beef.
- ⇒ **Shield** : Use small strips of aluminum foil to protect thin areas or edges of unevenly shaped foods such as chicken wings. To prevent arching, do not allow foil to come within 1-inch of oven walls or door.
- ⇒ **Remove** : To prevent cooking, thawed portions should be removed from the oven at this point. This may shorten defrost time for food weighing less than 3 lbs.(1350g).

### DEFROSTING CHART

Item & Weight	Defrosting Time	Standing Time	Special Techniques
<b>BEEF</b>			
Minced beef 1 lb./450g	10-12 min.	15-20 min.	Break apart and remove thawed portions with fork.
Stew Meat 1 1/2 lbs./675g	18-20 min.	25-30 min.	Separate and rearrange once.
Patties 4(4oz./110g)	9-11 min.	15-20 min.	Turn over after half the time.
<b>PORK</b>			
Spareribs 1 lb./450g	9-11 min.	25-30 min.	Separate and rearrange once.
Chops 4(5oz./125g)	9-11 min.	25-30 min.	Separate and turn over once.
Minced pork 1 lb./450g	9-11 min.	15-20 min.	Break apart and remove thawed portions with fork.
<b>POULTRY</b>			
Whole Chicken 2 1/2 lbs./1125g	25-28 min.	45-90 min.	Break side down. Turn over after half the time. Shield as needed.
Chicken Breasts 1 lbs./450g	15-18 min.	15-30 min.	Separate and rearrange once.
Fryer Chicken(cut up) 2 lbs./900g	20-24 min.	25-30 min.	Separate and rearrange once.
Chicken Thights 1 1/2 lbs./675g	18-20 min.	15-30 min.	Separate and rearrange once.
<b>FISH &amp; SEAFOOD</b>			
Whole Fish 1 lb./450g	6-8 min.	15-20 min.	Turn over after half the time. Shield as needed.
Fish Fillets 1 1/2 lb./675g	12-14 min.	15-20 min.	Separate and turn over once.
Shrimp 1/2 lb./225g	3-5 min.	15-20 min.	Separate and rearrange once.

\* The times are approximate because freezer temperatures vary.

## VEGETABLE CHART

Use a suitable glass pyrex bowl with lid. Add 30-45ml cold water(2-3 tbsp.) for every 250g unless another water quantity is recommended - see table. Cook covered for the minimum time - see table.

Continue cooking to get the result you prefer. Stir once during and once after cooking. Add salt, herbs or butter after cooking. Cover during a standing time of 3 minutes.

Hint : cut the fresh vegetables into even sized pieces. The smaller they are cut, the quicker they will cook.

All vegetables should be cooked using full microwave power.

### Cooking Guide for fresh vegetables

Vegetables	Weight	Time	Comments
Broccoli	1/2 lb./250g 1 lb./500g	2-3 min 3-5 min	Prepare even sized florets. Arrange the stems to the centre.
Brussels sprouts	1/2 lb./250g	2-3 min	Add 60-75ml(5-6tbsp.) water.
Carrots	1/2 lb./250g	2-3 min	Cut carrots into even sized slices.
Cauliflower	1/2 lb./250g 1 lb./500g	2-3 min 3-5 min	Prepare even sized florets. Cut big florets into halves. Arrange stems to the centre.
Courgettes	1/2 lb./250g	2-3 min	Cut courgettes into slices. Add 30ml(2tbsp.) water or a knob of butter. Cook until just tender.
Egg plants	1/2 lb./250g	2-3 min	Cut egg plants into small slices and sprinkle with 1 tablespoon lemon juice.
Leeks	1/2 lb./250g	2-3 min	Cut leeks into thick slices.
Mushrooms	0.3 lb./125g 1/2 lb./250g	2-3 min 3-5 min	Prepare small whole or sliced mushrooms. Do not add any water. Sprinkle with lemon juice. Spice with salt and pepper. Drain before serving.
Onions	1/2 lb./250g	2-3 min	Cut onions into slices or halves. Add only 15ml(1tbsp.) water.
Pepper	1/2 lb./250g	2-3 min	Cut pepper into small slices.
Potatoes	1/2 lb./250g 1 lb./500g	3-5 min 8-10 min	Weigh the peeled potatoes and cut them into similar sized halves or quarters.
Turnip cabbage	1/2 lb./250g	4-6 min	Cut turnip cabbage into small cubes.

### Cooking Guide for frozen vegetables

Vegetables	Weight	Time	Instructions
spinach	0.3 lb./125g	2-3 min	Add 15ml(1tbsp.) cold water.
broccoli	1/2 lb./250g	3-4 min	Add 30ml(2 tbsp.) cold water.
Peas	1/2 lb./250g	3-4 min	Add 15ml(1 tbsp.) cold water.
Green beans	1/2 lb./250g	4-5 min	Add 30ml(2tbsp.) cold water.
Mixed vegetables (carrots/peas/corn)	1/2 lb./250g	3-5 min	Add 15ml(1tbsp.) cold water.
Mixed vegetables (Chinese style)	1/2 lb./250g	4-6 min	Add 15ml(1 tbsp.) cold water.



# MICROWAVE OVEN

## OPERATING INSTRUCTIONS & COOK BOOK

### KOR-6N35S

#### PRECAUTIONS TO AVOID 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) **WARNING** : If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person : (1) door (bent), (2) hinges and latches(broken or loosened), (3) door seals and sealing surfaces.
- (d) **WARNING** : It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.
- (e) **WARNING** : Liquids or other foods must not be heated in sealed containers since they are liable to explode.
- (f) **WARNING** : Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- (g) **WARNING** : When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperature generated. (if provided)

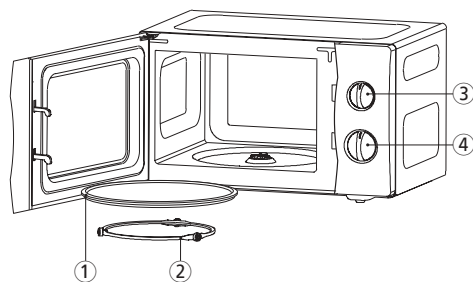
#### SPECIFICATIONS

POWER SUPPLY		230V, 6A SINGLE PHASE WITH GROUNDING 50Hz, AC.
MICROWAVE	POWER CONSUMPTION	1200 W
	ENERGY OUTPUT	800 W, FULL MICROWAVE POWER
	FREQUENCY	2,450MHz
OUTSIDE DIMENSIONS (W x H x D)		465 x 279 x 365mm
CAVITY DIMENSIONS (W x H x D)		290 x 220 x 306mm
TIMER		35MIN DUAL SPEED
NET WEIGHT		APPROX. 12.7 Kg
POWER SELECTIONS		5 Levels

\* Specifications are subject to change without notice.

Microwave oven is a Group 2 ISM equipment in which radiofrequency energy is intentionally generated and used in the form of electromagnetic radiation for the treatment of material. This oven is a Class B equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

#### FEATURES



- ① **Glass cooking tray** - Made of special heat resistant glass. The tray must always be in proper position before operating. Do not cook food directly on the tray.
- ② **Roller guide** - This must always be used for cooking together with the glass cooking tray.
- ③ **Variable Power Control Knob** - Used to select a microwave power level.
- ④ **Timer knob** - Used in setting cooking time for all functions.



# **DAEWOO ELECTRONICS SALES UK LIMITED**

## **YOUR PRODUCT GUARANTEE**

Dear Customer,

Thank you for buying this Daewoo product. In the unlikely event of a failure all repair work will be carried out by your retailer or Daewoo approved service centre, for a period of 12 months from date of sale.

Daewoo Electronics Sales UK Ltd., will provide the following services in order to expedite this guarantee.

During this period should a fault occur due to improper materials or workmanship, the retailer, authorised service centre, or authorised service dealer will carry out repairs at no cost to yourself. Replacement products will be offered at the discretion of your supplying dealer.

This guarantee will be honoured by Daewoo service networks in other E.C. members states, in accordance with the terms and conditions which prevail in the member state at the time service is requested.

### **CONDITIONS**

Any claims made under the terms of the guarantee must be supported by the original invoice/bill of sale issued at the time of sale. Daewoo reserve the right to refuse guarantee should any of the information on the bill of sale be removed or changed in any way after the original purchase of the product by the consumer from the retailer.

Modifications or adjustments made to the product which enable it to conform to local technical or safety standards in force in any country other than the one for which the product was originally designed and manufactured, are not included in this guarantee. Failures arising from such modifications, whether performed properly or not, will not be covered by this guarantee.

### **THIS GUARANTEE DOES NOT COVER ANY OF THE FOLLOWING:**

- 1) Periodic maintenance, the repair or replacement of parts due to normal wear and tear.
- 2) Home service transport cost, and other costs and risks of transport relating directly or indirectly to the guarantee of the product.
- 3) Damage to this product resulting from: the above and misuse, including but not limited to the failure to use this product for its normal purpose or in accordance with the instructions on the proper use and maintenance of this product, and the installation or the use of this product in a manner inconsistent with the technical or safety standards in force in the country where the product is used.
- 4) Repairs carried out by non-authorised service centres.
- 5) Accidents, acts of God, or any cause beyond the control of Daewoo including but not limited to lightning, water, fire and improper ventilation.
- 6) Aerial alignment and consumer control adjustments
- 7) Batteries whether supplied by Daewoo or not which become worn or exhausted in use.
- 8) Loss or damage caused to any item or article used with this product. This includes (but not limited to) discs, tapes, records, and films.

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**IN ALL CASES OF DIFFICULTY-CONSULT YOUR DAEWOO  
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# ABOUT THIS MANUAL

VISION CREATIVE, INC.

서울 종로구 통의동  
6번지 이룸빌딩 4층

답 당	송혜숙 님		
F.MODEL	KOR-63355S13	브랜드	DAEWOO
B.MODEL	KOR-6N35S	언 어	영어
BUYER	DESUK	COUNTRY	
일 정	1차		
	2차		
	3차		
	4차		
	5차		
제 판	한	인쇄	
MEMO 총 9p (B5 크기 접이식으로 제작) 09.06.11-표지_신규 1p, 일러스트 그림 1 09.08.17-공장모델 변경 (KOR-63355SSC->KOR-63355S13)			

연락처

VISION 담당 방문 수

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