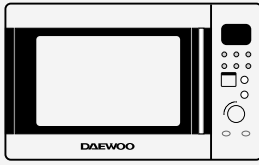


## Things you SHOULD KNOW!



### WARNING

When heating liquids, e.g. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling.

This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken:

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

### Arcing

If you see arcing, press STOP/CLEAR button 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.

*When you unpack your microwave oven from its box, please check it immediately for damage. If the door is damaged or bent, if there are dents inside the oven etc., get in touch with your retail outlet immediately.*

## Using a microwave oven safely

- ◆ **WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a trained person.
- ◆ **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
- ◆ **WARNING:** Liquids or other foods must not be heated in sealed containers since they are liable to explode.
- ◆ **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- ◆ This microwave oven contains no user-serviceable components. Any adjustments or repairs must be performed by a qualified technician.
- ◆ Never use the oven with the door open. There is the risk of being exposed to dangerous microwave energy. Never manipulate or tamper with the safety locks and the hinges of the door.
- ◆ Keep the seals and seal surfaces clean and free of contamination like food remains and cleaner residue.
- ◆ Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
- ◆ **Use the microwave oven for cooking purposes only.**  
Do not use it to dry animals, clothing, paper or other objects or for sterilisation or as a storage space for books, cooking utensils etc.
- ◆ Utensils should be checked to ensure that they are suitable for use in microwave ovens.
- ◆ When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.
- ◆ If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.

## The right place for your microwave oven

- ◆ The microwave oven can be used as 'free standing' or 'built in'. For 'built in', please refer to Daewoo Ltd for fitting instructions and Trim Kit.
- ◆ The area immediately around the oven should be free to allow the circulation of fresh air for cooling.
- ◆ Do not place the microwave oven near a radio or television set etc. This might cause interference.
- ◆ Never place the oven where it is exposed to convection, steam or humidity.
- ◆ The minimum height of free space necessary above top surface of the oven is 150mm.

# Things you SHOULD KNOW!

Before using the oven please read these instructions carefully, they contain safety notes and useful tips.

## Contents

### Microwaves and oven

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### Using the oven

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### Appendix

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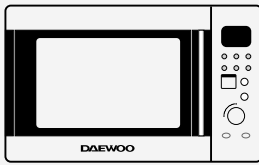
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## Connecting up your microwave oven

- ◆ The oven requires a mains electrical connection of 230 V ~ / 50 Hz with a 13 Amp. fuse.
- ◆ Only insert the plug into properly installed electrical sockets. If in doubt contact an electrician.
- ◆ Faulty connections can start fires and create other risks and prevent the oven from working correctly. DAEWOO is not liable for any damage due to faulty connection.
- ◆ A defective power cable must be replaced by a qualified technician with an new special replacement cable from DAEWOO.

**Prior to use!** The grill elements of your oven have been covered by a coating in order to protect during transporting and storage. To remove the coating heat the elements about 5 minutes (bad odour): Place a bowl suitable for microwaves, not too small, filled with 0,2 l water or more into the oven chamber. See chapter "Easy grilling" and start grilling with the time set to 5:00 minutes.

# MICROWAVES a n d O V E N



When preparing ready-to-serve food (like TV dinners) always carefully follow the instructions provided by the food manufacturer on the package and also the **tips and guidelines** contained at the end of this manual.

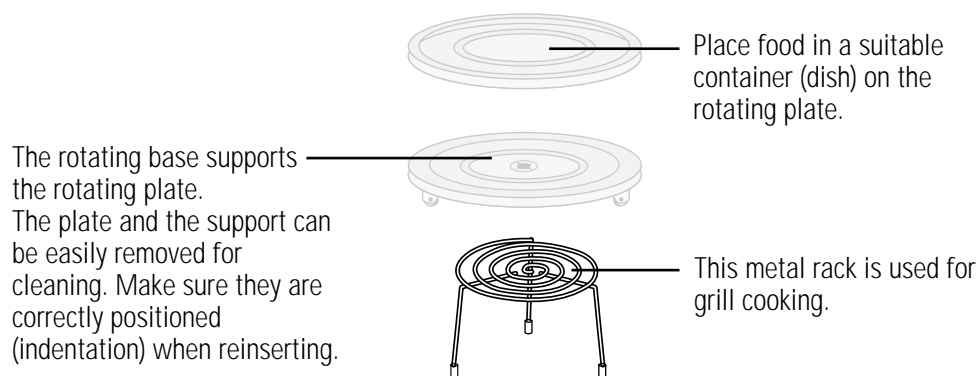
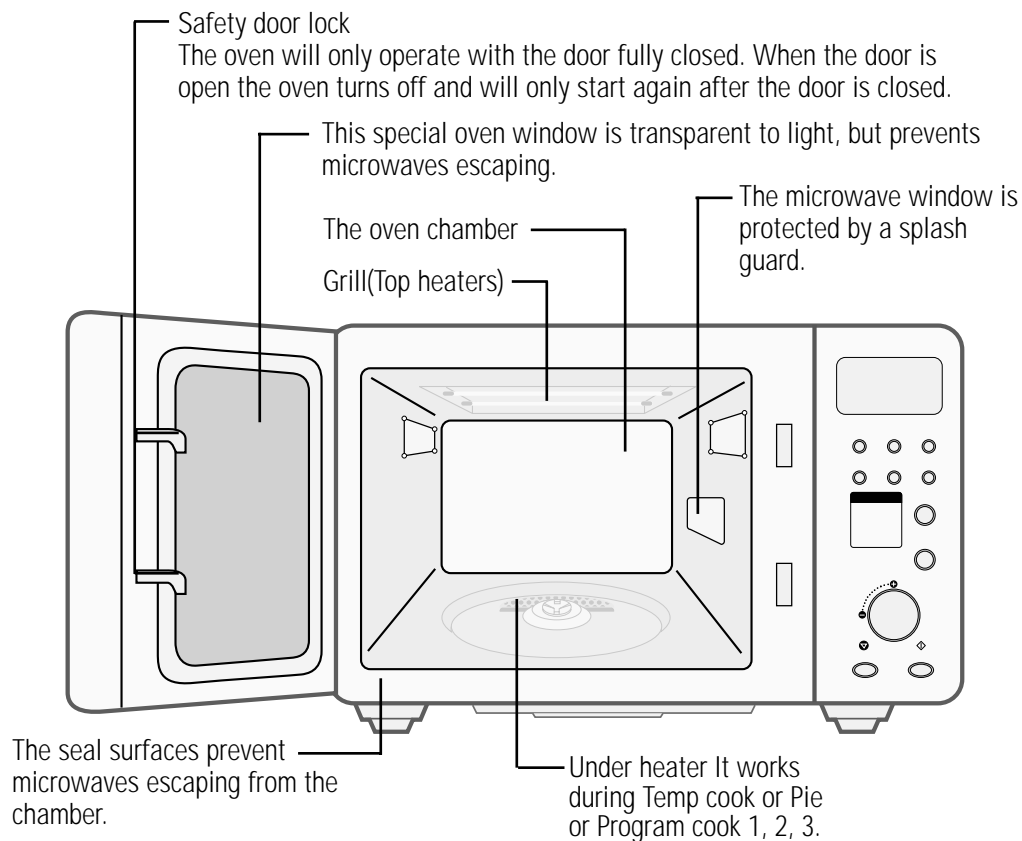
## Cooking safely with microwaves

- ◆ **Microwaves** are high frequency electromagnetic waves like radio waves. They create heat by causing the molecules in water, fat and sugar to vibrate. They only penetrate a certain depth (e.g. approx. 25 mm into meat) and this heat is then conducted to the rest of the item being cooked.
- ◆ **Tableware** must be suitable for use in a microwave oven. For example, dishes made of temperature resistant glass, ceramics, porcelain and plastic (in the case of combination cooking it should also be fireproof).  
Never place closed metal containers into your microwave oven - the microwaves are reflected and the food will not get warm.
- ◆ In the case of TV dinners the food can be left in the aluminium tray with the top removed.
- ◆ Microwaves can damage any crockery with **gold or silver decoration**.
- ◆ **Never** place food in the oven in closed containers - the container could explode.
- ◆ Food with a **skin or peel** can explode. Never place eggs in a microwave. When cooking items such as potatoes, chicken livers etc., puncture the skin using e.g. a fork to allow steam to escape.
- ◆ Never heat **spirits** (alcoholic drinks) to high temperatures; they may self-ignite.
- ◆ When heating **small amounts of liquid** (e.g. a cup of tea/coffee), place a spoon in the cup to prevent boiling over.
- ◆ Food which has been **cooked with a microwave** continues to cook after the oven is switched off.  
Before allowing others, in particular children or older people, to eat food or drinks from the microwave oven check that the temperature of the food is acceptable (danger of burning/scalding).
- ◆ Help the heat to spread uniformly by **stirring and turning**, in particular after only short heating periods.
- ◆ Never turn the microwave oven on **without food** in the chamber - it might overload and get damaged.
- ◆ **Metal items**, e.g. dishes, should not touch the walls of the oven, this can cause sparking and could cause a fire.
- ◆ Eggs in their shell and whole hard-boiled eggs shall not be heated in microwave ovens since they may explode.

# MICROWAVES and OVEN

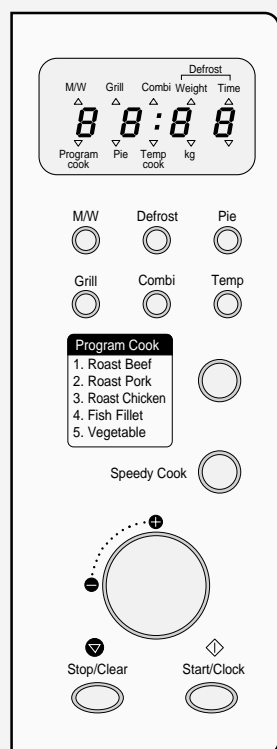
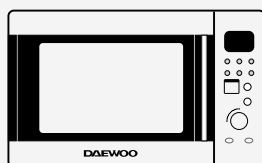
## The microwave oven

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- ◆ Only use the oven with the **rotating plate** in position.
- ◆ To secure **your safety**, please use thick oven gloves when you remove food or accessories from the oven chamber.

# Using the OVEN














Your DAEWOO microwave oven always keeps you well informed: the display tells you which buttons can be pressed next or which settings are required (user guide).

## The controls

**Display** (flashes to tell you what the oven is doing):

M/W	Cooking with microwaves
GRILL	Grilling with top heaters
COMBI	Combination microwaves and grilling with top heaters
DEFROST - WEIGHT	Defrosting food by weight
DEFROST - TIME	Defrosting food by time
PROGRAM COOK	Cooking using a program
PIE	Program for pastries and pies
TEMP COOK	Preheating + baking
kg	Weight information

## Buttons:

-  Selects grill.
-  Selects combined microwaves and convection.
-  Press to bake pastries and pies.
-  Select the baking temperature (hold down for fast selection).
-  Press to cook using a program.
-  Selects microwaves. Press to select the power (hold down for fast selection).
-  Defrosting, press to select time or weight.
-  Press to start operation and for clock setting.
-  Stops the operation, also erases all entries.
-  Dial for setting time, temperature and weight.
-  Press for Speedy cook (each press adds 30 seconds microwave cooking time).

# Using the OVEN

## Setting the clock

When not in use the display shows the present time.

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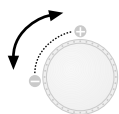


4 sec.

2 4 H M

When first connected to the mains, the display looks like this (also after power disconnection).

Hold the button pressed for a few seconds (4 sec.) for 24 hour clock. (Press the button once more after 24 hour clock for 12 hour clock.)

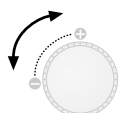


I 4 :

Turn the dial to adjust **hours**.



Press the button.



I 4 : 2 5

Turn the dial to adjust **minutes**.



Start the clock. The two dots flash each second.

## Child lock & Display save mode

**Child lock :** The child lock prevents the oven from being used. For example because children could hurt themselves on hot liquids etc.



3 sec.

Loc

Hold the button pressed for a few seconds. (3 sec.)

when loc appears in the display, the oven is locked.

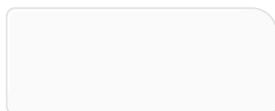
Hold the button for a few seconds to release the lock.

When the time appears in the display, the oven is again available for normal use.

**Display save mode :** This function is used for saving energy.



5 sec.



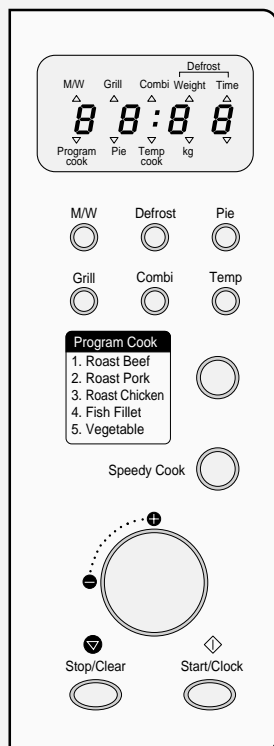
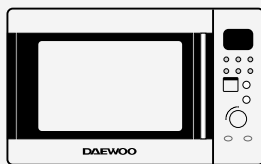
Hold the button pressed for 5 seconds.

Then nothing appears in the display and display save mode is set.

Hold the button for 5 seconds to release the power save mode.

Then '0' or time appears in the display and the oven is again available for normal use.

## Cooking with MICROWAVES



Cookery books and recipes provide details of power settings and times.

### Easy cooking



M/W  
P - 8 0

Set one of the 10 power levels.  
Press button 1 - 10 times.



M/W  
I 8 : 0 0

Turn the dial to set the cooking time.  
Up to 60 minutes.



Start the operation.  
"▲" flashes below "M/W" in the display.

Level	P-10	P-20	P-30	P-40	P-50	P-60	P-70	P-80	P-90	P-HI
Power (watt)	10%	20%	30%	40%	50%	60%	70%	80%	90%	100%

- ◆ The microwave power can be set in 10 levels, even during cooking.
- ◆ When the operation is **finished** the oven beeps four times, the clock appears in the display, the rotating plate stops turning and the oven light turns off.
- ◆ If you have used the appliance for grilling, convection or combination cooking, let the oven cool down before using again.
- ◆ The **cooling fan** continues to run for 5 minutes after cooking has stopped when it takes over 5 minutes for cooking. ("cool")
- ◆ The oven displays the set **cooking time** in 10 seconds steps (up to 5 minutes cooking time), in 30 seconds steps (up to 15 minutes cooking time), in 1 minute steps (up to 30 minutes cooking time), and 2 minutes steps (up to 60 minutes cooking time).
- ◆ Opening the oven door **interrupts** any operation except cooling fan. To cancel the operation, press STOP. To continue the operation, press START.



### Speedy cooking



M/W  
: 3 0

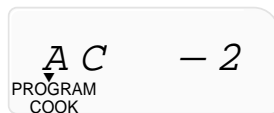
Press the button a number of times to set a cooking time between 30 seconds and 5 minutes.

The time is increased by 30 seconds, when the button is pressed during operating.

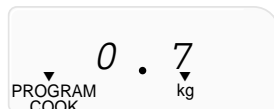
# Cooking with MICROWAVES

## Programmed cooking

You need set neither power nor time.



Select one of the five menu programs.  
Select by pressing the button 1 - 5 times.



Use the dial to adjust the weight of the food.

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### Cooking programs:

Category	Food	Quantity	Food temp.	Utensils
AC-1	Roast beef	0.7~1.3kg	Refrigerated temp.(10~15°C)	Turntable tray
AC-2	Roast pork	0.7~1.3kg	Refrigerated temp.(10~15°C)	Turntable tray
AC-3	Roast chicken	0.7~1.5kg	Refrigerated temp.(10~15°C)	Turntable tray
AC-4	Fish fillet	0.1~0.5kg	Refrigerated temp. (10~15°C)	Rectangular baking dish + Wax paper.
AC-5	Vegetable	0.1~0.5kg	Room temp.	Rectangular baking dish + Plastic wrap

Item	Directions
Roast beef	Place roasts fat-side up on a turntable tray. Stand covered for 10min.
Roast pork	
Roast chicken	Place roasts whole chicken breast-side up on turntable tray. Stand covered for 10 min.
Fish fillet	500g fresh or frozen(defrosted) fish fillets. 1/3 cup french dressing 1/2 cup cracker crumbs Paprika Arrange fillets in a rectangular baking dish, thickest parts to outside of dish. Cover with wax paper and cook. Rearrange once.
Vegetable	Rearrange once, let stand covered for 5min.



Please consult cookery books for recipes.

**Start the operation.**

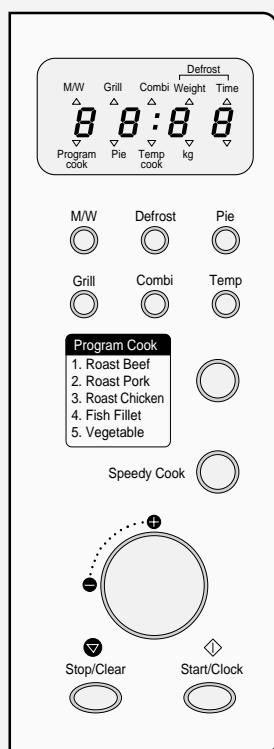
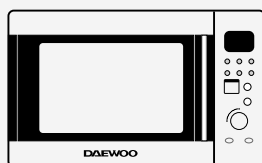
"▼" flashes above "PROGRAM COOK" in the display and the cooking time is also displayed.



- ◆ When the operation is **finished** the oven beeps four times, the clock appears in the display, the rotating plate stops turning and the oven light turns off.
- ◆ The **cooling fan** continues to run for 5 minutes after cooking has stopped when it takes over 5 minutes for cooking. ("cool")
- ◆ Opening the oven door **interrupts** any operation except cooling fan. To cancel the operation, press STOP. To continue the operation, press START.

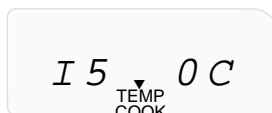


## Cooking with CONVECTION



The temperature can be selected between 100° C and 210° C in 10° C steps for cooking and baking.

### Easy baking



Set one of the 12 temperature levels.  
Press the button 1 - 12 times.



Turn the dial to set the time.  
Up to 60 minutes.



Start the operation.  
"▼" flashes above "TEMP COOK" in the display.

### Preheating

Some recipes require the oven to be preheated to a temperature of between 100 and 210° C. When the temperature has been reached place the food in the oven.



Set one of the 12 temperature levels.  
Press the button 1 - 12 times.



Start the operation.  
"PrE" flashes alternately with the preset temperature in the display.  
"▼" flashes above "TEMP COOK" in the display.



When the temperature is reached the oven beeps and the temperature flashes in the display.

Now place the food in the oven and set the cooking time.



Start the operation.  
"▼" flashes above "TEMP COOK" in the display.

- ◆ When the operation is **finished** the oven beeps four times, the clock appears in the display, the rotating plate stops turning and the oven light turns off.
- ◆ The **cooling fan** continues to run for 5 minutes after cooking has stopped when it takes over 5 minutes for cooking. ("cool").
- ◆ To check the **temperature** during cooking press Temp, after a few seconds the display shows the cooking time again.
- ◆ Start cooking after **preheating**. For safety reasons the oven switches off automatically after around 15 minutes.
- ◆ Opening the oven door **interrupts** any operation except cooling fan. To cancel the operation (and clear the memory), press STOP. To continue the operation, press START.



# Cooking with COMBINATION

*This appliance has multiple heating systems to help cook meals uniformly and crisply. The oven does not need to be preheated.*

## Pastry and pie combination program

Pie



P I E

Press the Pie button.



I 8 : 0 0

Set the cooking time on the dial.  
Up to 60 minutes.



Start the operation.

"▼" flashes above "PIE" in the display.

- This function corresponds to combination cooking of microwaves, top heaters and under heater.

## Combination microwaves and grilling with top heaters

Combi



1-3x

COMBI

C — H I

Press the button one to three times to select the microwave power.

"▲" appears below "COMBI" in the display together with the microwave power level: "Lo" = low (300 watt), "0" = medium (500 watt), "HI" = high (700 watt).

Temp



1-12x

COMBI

I 5 0 C

Set one of the 12 temperature levels for the convection. Press the button 1 - 12 times.



COMBI

I 8 : 0 0

Set the cooking time on the dial.  
Up to 60 minutes.



Start the operation.

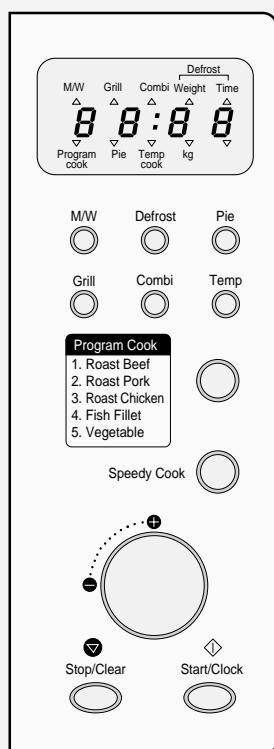
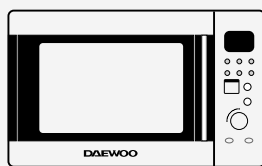
"▲" flashes below "COMBI" in the display.



- ◆ When the operation is **finished** the oven beeps four times, the clock appears in the display, the rotating plate stops turning and the oven light turns off.
- ◆ The **cooling fan** continues to run for 5 minutes after cooking has stopped when it takes over 5 minutes for cooking. ("cool").
- ◆ To check the **temperature** during cooking press Temp, after a few seconds the display shows the cooking time again.
- ◆ Opening the oven door **interrupts** any operation except cooling fan. To cancel the operation (and clear the memory), press STOP. To continue the operation, press START.

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# DEFROSTING and GRILLING



## Defrosting by time



Press the button twice.

"▲" appears below "TIME" in the display.



Set the defrost time on the dial.

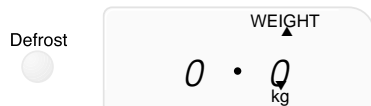
Up to 60 minutes.



Start the operation.

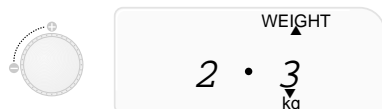
"▲" flashes below "TIME" in the display.

## Defrosting by weight



Press the button once.

"▲" appears below "WEIGHT" in the display and "▼" flashes above "kg".



Use the dial to adjust the weight of the food.

Weights from 0.1 kg up to 2.9 kg are possible.



Start the operation.

"▲" flashes below "WEIGHT" in the display.

- ◆ When the operation is **finished** the oven beeps four times, the clock appears in the display, the rotating plate stops turning and the oven light turns off.



- ◆ **Turn** the food over during defrosting after the 4 beeps to ensure complete and even defrosting.
- ◆ Press the **Defrost** button to switch: defrosting by weight, "WEIGHT" ⇔ defrosting by time, "TIME" ⇔ etc.
- ◆ Opening the oven door **interrupts** any operation except cooling fan. To cancel the operation (and clear the memory), press STOP. To continue the operation, press START.

# DEFROSTING and GRILLING

## Easy grilling with top heaters

Grill



GRILL

: 0

Press the button once.

"▲" appears below "GRILL" in the display.



GRILL

23 : 00

Set the grill time on the dial.

Up to 60 minutes.



Start/Clock

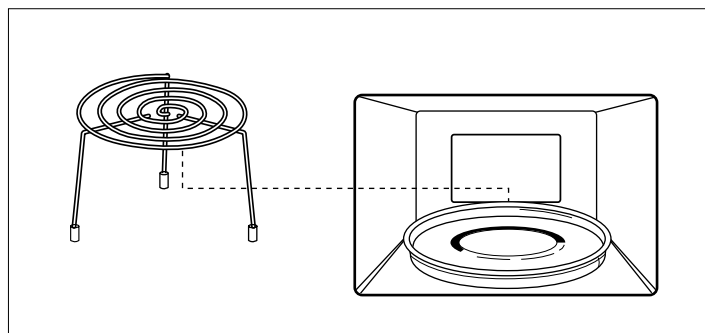
Start the operation.

"▲" flashes below "GRILL" in the display.

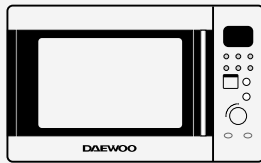
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### To use the metal rack.

- Place food on the rack
- Place the rack on the rotating plate.
- WARNING
  - The temperature inside the oven and window is very high.
  - Do not touch the oven window and metallic interior of the oven when taking food in and out.
  - Use thick oven gloves while handling food or accessories.



- ◆ When the operation is **finished** the oven beeps four times, the clock appears in the display, the rotating plate stops turning and the oven light turns off.
- ◆ The grill element is at the top of the oven compartment.
- ◆ Do not **preheat** before grilling.
- ◆ The oven displays the set **grill time** in 10 seconds steps (up to 5 minutes cooking time), in 30 seconds steps (up to 10 minutes cooking time) and in 1 minute steps (up to 60 minutes cooking time).
- ◆ Opening the oven door **interrupts** any operation except cooling fan. To cancel the operation (and clear the memory), press STOP. To continue the operation, press START.



*Cooking with microwaves differs in some aspects from normal cooking.  
The guidelines and tips below will help you get better results using a microwave oven.*

## Tips and guidelines

### Wait time

Microwaves do not usually completely penetrate the food on the rotary plate. The wait time allows the food to continue cooking even after the oven has switched off. The temperature can rise by up to 8° C inside the food. After heating food in the microwave, let it stand in the oven for a short time to allow the temperature to equalise. The wait time depends on the weight, volume and density of the food (and can be up to 10 minutes).

### How to cook food without overcooking (drying, charring etc.)

- ◆ Select the right cooking level.
- ◆ Select the right cooking time. Times quoted in recipes are approximate and depend upon initial temperature, weight, density of food etc.
- ◆ Always use microwave-suitable dishes.

### Defrosting

- ◆ Defrosting is faster in flatter dishes than in higher dishes.
- ◆ Divide large pieces of food into smaller pieces for faster defrosting.
- ◆ Cover the smaller pieces when they start to warm up.
- ◆ Do not defrost completely under power, let the food stand for a while.

### Amount

To warm up more food you need more time. Rule of thumb: double the food, double the time (almost).

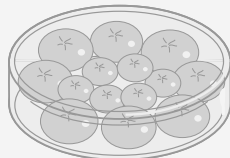
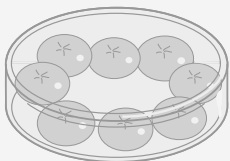
### Initial temperature

The colder the food, the more time is needed.

### Different foods

When cooking a meal with various ingredients remember that fat and sugar heat up faster than water. This means that ingredients with higher fat and sugar contents will have higher temperatures after cooking than those containing water. The more dense a food, the longer it takes to cook/defrost. Very dense foods, like meat, take much longer to warm up than say sponge cake.

Micro heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.



# Baumatic

## APPENDIX

### Skins, peels, shells ...

Some foods have a skin, peel or a shell (eggs, potatoes, apples, liver, sausages).

Puncture the skin or peel with for example a fork to allow steam to escape and the food to expand - this releases pressure and prevents the food from bursting.

### Water

Cooking in a microwave needs very little water. For 100 g of vegetables or potatoes, use 1 tablespoon of water.

### Covering food

Food can be covered with foils or tops which let microwave through in order

- ◆ to prevent splashing
- ◆ to shorten the cooking time and/or
- ◆ to retain any natural moisture in the food (→ Microwave suitable dishes and utensils).

### Arranging food - size and shape

To achieve the shortest cooking times and the best results it is sometimes useful to arrange the food in a certain way.

Small pieces cook faster than big pieces.

Pieces of the same size cook more evenly than different sized pieces.

In the case of irregularly shaped pieces, the thin sections will cook faster than the thick sections.

When cooking several of the **same item**, e.g. stuffed tomatoes, arrange them on the rotating plate in a circle to achieve even cooking.

When cooking **irregularly shaped items** or food with **different thicknesses**, place the smaller or thinner parts in the middle and the thicker (denser) parts towards the outside. Alternatively, cover thinner parts with a piece of aluminium foil to prevent drying or charring.

Where possible, place **fish** with the tail towards the centre, slit the skin to prevent the skin from tearing or bursting open. Another possibility is to cover the head and the tail ends with aluminium foil to prevent premature drying or charring.

When **warming up pre-cooked meals**, place the thinner and lighter items towards the middle, the heavier and denser items towards the outside of the plate.

Place **thin slices** (e.g. bacon) on top of one another (fully or partially).

Arrange **sausages** close together.

**Drinks, sauces and gravy** should be heated in separate containers. Fill tall narrow vessels only  $\frac{3}{4}$  full.

**Stir or turn** the food every now and then to help spread the heat more evenly.

### Error messages

1

E - - 2

- When inside part of the oven is very hot abnormally, E--2 appears.
- Let the oven cool 15~20 minutes opening the door slightly.
- Unplug the power and then plug the power again.
- If the oven does not work normally, call technical service.

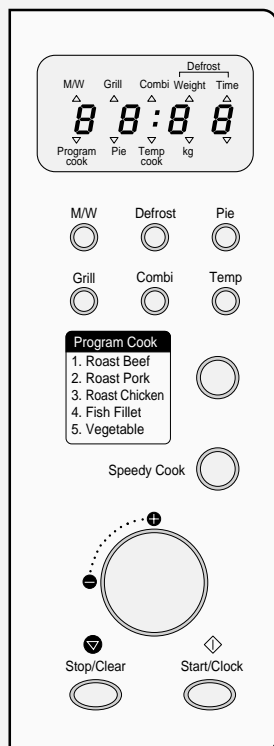
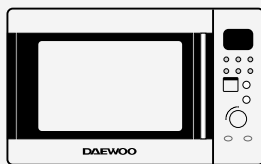
2

E - - 3

- When temperature sensor is disconnected, E--3 appears.
- Call technical service.

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*No components of this microwave oven are user-serviceable. Any repairs or adjustments must always be performed by qualified service technicians.*

### Before calling technical service

Before calling your technical service, check the following:

#### Oven doesn't work?

- ◆ Is the power supply correctly connected?
- ◆ Is the oven door shut?
- ◆ Has a cooking time been set?
- ◆ Has the house mains switch disconnected or the fuse blown?

#### Sparks in the oven?

- ◆ Is there metal, or a dish with metal edges or aluminium foil, in the oven? Metal must never touch the inner walls of the oven.

#### Turn the microwave on without food in oven?

- ◆ Although switching the oven on for short periods will cause no damage, it is not recommended.

#### Use the oven without the rotating plate?

- ◆ No – always ensure that the rotating plate and its support ring are correctly inserted.

#### Open door during cooking?

- ◆ The door can be opened at any time during an operation (e.g. to stir, turn over). The oven switches the operation off immediately. Any settings are kept and when the door is closed again the operation can be continued by pressing START, or cancelled by pressing STOP.

#### Condensation on oven walls and/or door?

- ◆ Condensation on the inner surfaces is normal when cooking water containing food.

#### Can microwaves pass through the door window?

- ◆ No – the window is made of a special glass which lets no microwaves through.



- ◆ For more information read the first chapter and the appendix. This should answer most of your questions.
- ◆ If you cannot solve your problem, ask a qualified service technician.

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### Microwave suitable dishes and utensils

**Microwave suitable dishes** are transparent to microwaves (i.e. made of such materials as plastic, glass and ceramics), especially when also fireproof. Suitable dishes only become slightly warm after one minute microwave cooking at high power.

**Dishes unsuitable for microwave** ovens are all metal dishes which reflect microwaves. Also unsuitable for microwaves are dishes made of lead glass, dishes with metal applications (gold edged), paper or plastic containers which cannot withstand high temperatures (120° C).



- ◆ If in doubt, check for information such as "microwave suitable".
- ◆ Bear in mind that this appliance is not only a microwave unit.  
Any dishes must also be fireproof when used with the grill or convection.
- ◆ **Dishes, foils and covers should never be allowed to touch the walls of the oven compartment.**

Best cooking results are achieved if not only the material but also the **shape of the dish** is suitable. Round dishes promote more even heating, whereas in square or rectangular dishes the food can easily dry out or char in the corners.

Food in flat dishes will cook more evenly.

Small pieces of aluminium foil are good for covering any vulnerable sections (e.g. the thin flat tail end of a fish).

### Care and maintenance

Although this microwave oven is fitted with state-of-the-art safety arrangements ...

- ◆ never manipulate or tamper with the door locks or hinges,
- ◆ make sure the seals and seal surfaces are free of contamination e.g. food remains or cleaner residues.  
Clean the oven – especially the seal areas of the door – with a mild cleaning agent.  
Do not use any abrasive agents or abrasive pads.
- ◆ Make sure the oven door is not mistreated (e.g. that children don't swing on it). Do not use the oven if it is damaged.  
It is especially important that the door closes properly. The door must have no distortions, the hinges and locks must not be broken, bent or loose and the seal surfaces must not be corroded.
- ◆ 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.
- ◆ The contents of feeding bottles and baby food Jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns;

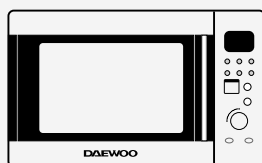
### Power Supply

- ◆ Check your local power source. This oven requires a current of approximately 13 amperes, 230V, 50Hz. (alternate heating model : 9 amperes)
- ◆ Power supply cord is about 1.2 meter 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 similarly qualified person in order to avoid a hazard.



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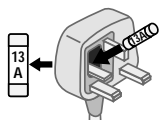


### Technical data

Power supply	230 V~, 50 Hz
Microwave	
Power consumption	1500 Watt
Power	900 Watt(IEC 705)
Frequency	2450 MHz
Grill power consumption	1150 Watt
Convection power consumption	1550 Watt
Combination power consumption	2600 Watt(simultaneous heating model)
Dimensions (w-h-d)	501 x 413 x 320 mm
Oven chamber (w-h-d)	310 x 320 x 229 mm
Weight	19 kg

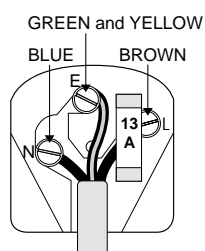
The right to make technical improvements is reserved. Errors and omissions excepted.

### Electrical connection (for UK only)



- ◆ **WARNING - THIS APPLIANCE MUST BE EARTHED**
- ◆ For your own safety read the following instructions carefully before attempting to connect this unit to mains.
- ◆ Check that the voltage on the rating plate corresponds to the voltage in your home. The rating plate is on the back panel of the appliance.

The power cable is fitted with a fused plug approved by ASTA or BSI 1363 and is fitted with a 13Amp fuse. The fuse cover must always be replaced if it is necessary to change the fuse.



**The wires of the mains lead** fitted to this appliance are coloured in accordance with the following code:

GREEN and YELLOW = **EARTH** (GREEN or GREEN and YELLOW or  $\perp$ )

BLUE = **NEUTRAL** (BLACK)

BROWN = **LIVE** (RED)

If the terminals in the plug are unmarked or you are in any doubt as to the correct connections, consult a qualified electrician.

Please read also chapter "Moulded plugs".



- ◆ We recommend the use of a good quality plug.
- ◆ The pages of this instruction manual show pictures of the various control buttons referred to in the text. Descriptions of the display information are also shown where applicable.

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### Moulded plugs (for UK only)

- ◆ Should it be necessary to remove a moulded on plug from the mains cable, it should be cut off and replaced with a suitable replacement.
- ◆ The moulded plug cannot be used for any other appliance, therefore remove the fuse and dispose immediately and safely to prevent anyone, especially children from plugging it in to a wall socket, which will create a safety hazard.
- ◆ Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord obtained from the manufacturer.
- ◆ Applicable only if moulded plug is fitted.
- ◆ After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost a replacement cover must be obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the plug or the colour that is embossed in words in the base of the plug recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover.
- ◆ Only 13 A replacement fuses which are ASTA approved to BS 1362 should be fitted.

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**Caution:**

**To prevent electric shock, do not remove any covers.**

**No user serviceable parts inside, refer servicing to qualified service personnel.**


**Caution:**

When operating this unit on 230 V ~ mains supply, please note that when the power switch is in the off mode, the unit is not disconnected from the mains supply. However, please be assured that it is perfectly safe to leave the unit connected to the mains supply.



Version NO. IM-00

## **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 the absence of applicable legislation, this guarantee will be the consumers sole and exclusive remedy, and neither Daewoo nor its subsidiary, or distributor shall be liable for any incidental or consequential damages for breach of any express or implied guarantee of this product.

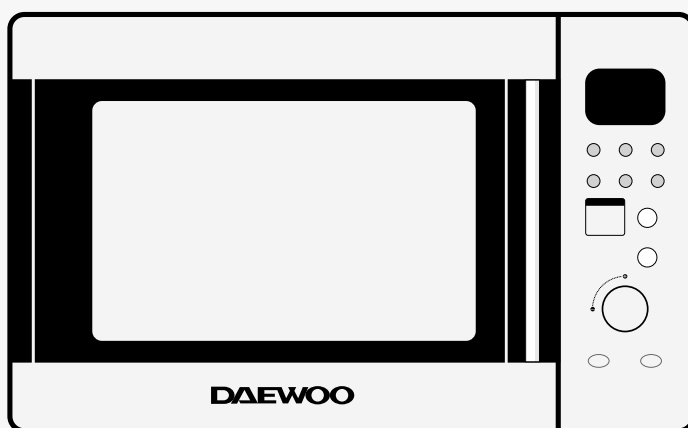
For further information regarding this or any other query you may have about Daewoo products or its services please write to:-

Daewoo Electronics Sales UK Limited  
Daewoo Building  
Wharfdale Road  
Winnersh Triangle  
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DEALER FROM WHOM THE PRODUCT WAS PURCHASED**

# DAEWOO

## Microwave Oven with Grill and Convection



**Instruction manual**

**KOC-875T/ KOC-875TSL**

**Helpline number: 01189 252627**