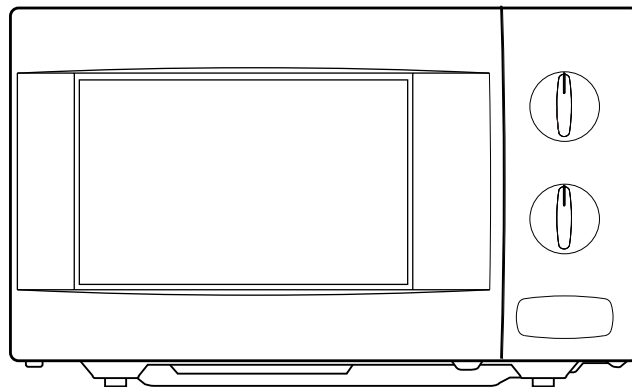


DAEWOO

MICROWAVE OVEN OPERATING INSTRUCTIONS & COOK BOOK

Model No.: **KOR-63X5**



Before operating this oven, please read these instructions completely.

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) **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 any one except properly qualified service personnel.

TABLE OF CONTENTS

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY 1

TABLE OF CONTENTS1

EARTHING INSTRUCTIONS2

INSTALLATION.....2

SAFETY INSTRUCTIONS FOR GENERAL USE.....3

FEATURES4

OPERATION PROCEDURE.....4

COOKING GUIDE.....5

COOKING UTENSILS.....5

COOKING TECHNIQUES5

AUTO DEFROSTING6

AUTO DEFROSTING CHART.....7

COOKING CHART8

REHEATING CHART.....9

WEIGHT & MEASURE CONVERSION CHART11

CARE AND CLEANING.....11

BEFORE YOU CALL FOR SERVICE...11

QUESTIONS AND ANSWERS12

SPECIFICATIONS.....12

IMPORTANT.....12

Helpline number: 01189 252627 (UK only)

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.

INSTALLATION

1. 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 overheat and, eventually, oven failure.

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.

4. 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 15 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 similarly qualified person in order to avoid a hazard.

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 temperature.

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

8. The minimum height of free space necessary above the top surface of the oven is 100mm.

SAFETY INSTRUCTION S FOR GENERAL USE

Listard below ice, as with all appliance, certain rules to follow and safeguards to assure top performe ice 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.

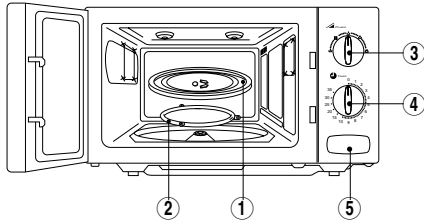
Microwave popped corn produces a lower yield than conventional popping; there will be a number of unpopped kernels. Do not use oil unless specified by the manufacturer.

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 start, switch the appliance off and disconnect the mains lead from the outlet.
12. When ammable food containers are used in the oven (e.g. packet popcorn) be sure to check the cooking process periodically in case fire has occured.
13. Always stir and/or shake the containers of baby foods prior to testing their temperature and saving 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 oven though the microwave oven cooking has stopped.

CAUTION:

Always set short cooking times and check the food frequently.
It the recommended cooking times are exceeded the food, especially oil or fat, will be spoiled and in extrame circumstances could catch fire.

FEATURES



- ① Glass Cooking Tray
- ② Roller guide-This must always be used for cooking together with the glass cooking tray.
- ③ Knob VPC-Used to select a microwave power level.
- ④ Knob timer-Used in setting cooking time for all functions.
- ⑤ Door Release Button-By pushing this button the latch system cuts off all circuits and stops the oven before the door is opened.

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 pressing the door

- release button on the control panel. The oven will automatically shut off.
4. Set the variable power control to the desired power level.

SYMBOL	POWER LEVEL	OUTPUT POWER
	WARM	17 %
	DEFROST	33 %
	MEDIUM	55 %
	MED. HIGH	77 %
	HIGH	100 %

5. Set the operating time by tuning 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.

COOKING GUIDE

COOKING UTENSILS

Recommended Use

Glass and glass-ceramic bowls and dishes - Use for heating or cooking.

Microwave browning dish - Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with you browning dish.

Microweaveable plastic wrap - Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.

Wax paper - Use as a cover to prevent spattering.

Paper towels and napkins - Use for short term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.

Paper plates and cups - Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.

Thermometers - Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

Limited Use

Aluminum foil - Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.

Ceramic, porcelain, and stoneware - Use these if they are labeled "Microwave Safe". If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.

Plastic - Use only if labeled "Microwave Safe". Other plastics can melt.

Straw, wicker, and wood - Use only for short-term heating, as they can be flammable.

Not Recommended

Glass jars and bottles - Regular glass is too thin to be used in a microwave, and can shatter.

Paper bags - These are a fire hazard, except for popcorn bags that are designed for microwave use.

Styrofoam plates and cups - These can melt and leave an unhealthy residue on food.

Plastic storage and food containers - Containers such as margarine tubs can melt in the microwave.

Metal utensils - These can damage your oven. Remove all metal before cooking.

COOKING TECHNIQUES

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to expose all parts to microwave energy. This is especially important with large items such as roasts.

Standing

Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas. All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving.

Adding Moisture

Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly. Add a small amount of water to dry food to help it cook.

AUTO DEFROSTING

GENERAL INFORMATION

- ⇨ Put the food on a microwave rack (roasts, bone-in pieces) or in a microwave casserole (small pieces such as cubes or strips) or weigh at home on a kitchen scale. Round number to the nearest tenth of a pound and choose that number with each item pads.
- ⇨ The shape of food items, especially larger ones, will vary affect the way defrost. Always check the status after the standing time. Fish, seafood and poultry should still be somewhat icy in the center the held under cold running water to finish defrosting. If more time is needed, use DEFROST by time to add time in small increments.
- ⇨ Halfway through the defrosting process, a series of beeps will indicate that it is time to change the position of the item being defrosted. The includes turning over or rotating the item, separating defrosted pieces or sections, or shielding.
- ⇨ Shielding means to use a 2-inch strip of aluminum foil to protect thinner or unevenly shaped part from beginning to cook. Microwave energy will not penetrate the foil. Some rules apply to the use of foil:
 - Do not let the foil pieces touch each other or the sides of the microwave oven.
 - Be sure that all ends are touched under and lie flat to the food.
 - Remember to adjust foil when a item is turned over and cover with wax paper.
- ⇨ To prepare food for freezer storage(and later defrosting), wrap tightly in moisture proof packaging. If using freezer plastic bags, be sure to let all the air out to prevent freezer bump on the food. Package so that food is as evenly shaped as possible ease in defrosting

AUTO DEFROSTING CHART

FISH AND SEAFOOD		
ITEM	SPECIAL INSTRUCTIONS	COOKING TIME PER POUND
Fish Fillets Frozen in block	Place fillets on a microwave rack; cover paper towel. Turn over after half the time. Let stand 10 minutes then finish with cold running water (about 5 minutes).	5 min.
Individual Fish Fillets or Fish Steaks	Place fish on a microwave rack; cover with paper towel. Turn over after half the time. Let stand 5 minutes then finish with cold running water (about 5 minutes).	5 min.
PORK		
ITEM	SPECIAL INSTRUCTIONS	COOKING TIME PER POUND
Pork Strips	Place pork strips on a microwave rack; cover with paper towel. Separate and turn over once. Let stand 20 minutes.	9 min.
Pork Cubes	Place pork cubes on a microwave rack; cover with paper towel. Separate and rearrange once. Let stand 20 minutes.	9 min.
BEEF AND LAMB		
ITEM	SPECIAL INSTRUCTIONS	COOKING TIME PER POUND
Beef Rolled Rump Roast, boneless -- OR -- Beef Round Sirloin Tip Roast, boneless	Place roast (up to 3 pounds) on a glass cooking tray with paper towel. Turn over after half the time. Shield as needed. Let stand 30 minutes.	13 min.
Ground Beef 1/2 to 1 pound	Place beef on a glass cooking tray with paper towel. Break apart and remove thawed portions with fork. Let stand 10 minutes.	10 min.
POULTRY		
ITEM	SPECIAL INSTRUCTIONS	COOKING TIME PER POUND
Whole Chicken -- OR -- Cornish Hen	Place chicken, breast side down, on a glass cooking tray with paper towel. Turn over after half the time. Shield as needed. Let stand 20 minutes. If needed, finish defrosting under cold running water.	10 min.
Whole Chicken, Cut up -- OR -- Chicken Pieces, Bone-in	Place chicken on a glass cooking tray with paper towel. Separate and rearrange once. Shield as needed. Let stand 15 minutes. If needed, finish defrosting under cold running water.	10 min.

COOKING CHART

MEAT				
ITEM	MICROWAVE POWER		COOKING TIMER PER POUND	
Beef				
Standing/rolled Rib - Rare	☐		9-11 min.	
- Medium	☐		10-12 min.	
- well done	☐		12-14 min.	
Ground Beef(to brown for casserole)	☐		7-9 min.	
Hamburgers, Fresh or defrosted (4 oz. Each)				
2 patties	☐		3-5 min.	
4 patties	☐		4-6 min.	
Pork				
Loin, Leg	☐		13-16 min.	
Bacon				
4 slices	☐		3-4 min.	
6 slices	☐		4-6 min.	
NOTE: 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 meat.				
POULTRY				
ITEM	MICROWAVE POWER		COOKING TIMER PER POUND	
Chicken				
Whole	☐		12-14 min.	
Breast(boned) portions	☐		10-12 min. 11-13 min.	
Turkey				
Whole	☐		13-15 min.	
NOTE: 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 and composition of the food.				
FRESH FISH				
ITEM	MICROWAVE POWER	COOKING TIME PER POUND	METHOD	STANDING TIME
Fish Fillets	☐	5~7 min.	Add 15-30 ml(1-2 Tbsp)	2-3 min.
Whole Mackerel, Cleaned and Prepared	☐	5~7 min.	-	3-4 min.
Whole Trout, Cleaned and Prepared	☐	6~8 min.	-	3-4 min.
Salmon Steaks	☐	6~8 min.	Add 15~30 ml(1~2 Tbsp)	3-4 min.
VEGETABLE				
ITEM	PREPARATION	QUANTITY	COOKING TIME	STANDING TIME
artichokes, fresh	Whole	4(8 oz. each)	12-14 min.	5 min.
artichokes, frozen	Hearts	9 oz. pkg	10-11 min.	5 min.

VEGETABLE				
ITEM	PREPARATION	QUANTITY	COOKING TIME	STANDING TIME
asparagus, fresh	1 1/2-in.pieces	1 lb.	9-10 min.	3 min.
asparagus, frozen	Whole spears	10 oz. pkg	9-11 min.	3 min.
broccoli, fresh	Spears	1 lb.	9-11 min.	-
broccoli, frozen	Whole or cut	10 oz. pkg	9-10 min.	3 min.
brussels sprouts, fresh	Whole	10 oz. tub	8-10 min.	-
brussels sprouts, frozen	Whole	10 oz. pkg	9-10 min.	3 min.
carrots, fresh	1/2-in.slices	1 lb.	10-12 min.	3 min.
carrots, frozen	Sliced	10 oz. pkg	8-10 min.	3 min.
cauliflower, frozen	florets	10 oz. pkg	8-10 min.	3 min.
celery, fresh	1/2-in.slices	1 lb.	9-11 min.	5 min.
corn, fresh	on cob, husked	4 ears	11-13 min.	5 min.
corn, frozen	on cob, husked	4 ears	11-13 min.	5 min.
	whole kernel	10 oz. pkg	9-10 min.	3 min.
eggplant, fresh	cubed	1 lb.	9-11 min.	3 min.
	whole, pierced	1-1 1/2 lb.	10-12 min.	5 min.
leeks fresh	whole, ends	1 lb.	10-12 min.	5 min.
lima beans, frozen	whole	10 oz. pkg	8-10 min.	3 min.
mixed vegetables frozen	-	10 oz. pkg	8-10 min.	3 min.
mushrooms, fresh	sliced	1 lb.	7-9 min.	3 min.
okra, frozen	sliced	10 oz. pkg	8-10 min.	5 min.
onions, fresh	whole, peeled	8-10 small	13-17 min.	5 min.
pea pods(snow peas), frozen	whole	6 oz. pkg	7-8 min.	3 min.
peas and carrots	-	10 oz. pkg	9-11 min.	3 min.
parsnips, fresh	cubed	1 lb.	9-10 min.	5 min.
potatoes, white or sweet, fresh	whole	4(6 oz. each)	13-15 min.	3 min.
	whole	8(6 oz. each)	18-20 min.	5 min.
squash, summer, fresh	1/2-in.slices	1 lb.	9-11 min.	3 min.
squash, summer, frozen	sliced	10 oz. pkg	8-10 min.	3 min.
squash, winter, fresh	whole, pierced	1 1/2lbs.	15-17 min.	5 min.
squash, winter, frozen	whipped	12 oz. pkg	10-12 min.	3 min.
succotash, frozen	-	10 oz. pkg	9-11 min.	3 min.
turnips	cubed	4 cups	14-16 min.	3 min.

REHEATING CHART

ITEM	QUANTITY	POWER LEVEL	COOKING TIME	SPECIAL INSTRUCTION
Appetizers (bite size)	2 servings	3/4	4-6 min.	Heat 12 at time on paper towel lined paper plate or microwave oven roasting rack
Breakfast entrée	4-5 oz.	3/4	3-5 min.	If containers is 3/4-inch deep, remove foil cover and replace foil tray in original box.
Entrée	8-9 oz.	3/4	8-10 min.	
Regular TV-style dinner	21 oz.	3/4	14-17 min.	For containers more then 3/4-inch deep, remove food to similar size glass container; heat, covered. If no top crust stir occasionally.
Hearty TV-style dinner	11 oz. 17 oz.	3/4 3/4	7-9 min. 9-12 min.	

ITEM	QUANTITY	POWER LEVEL	COOKING TIME	SPECIAL INSTRUCTION
Fried chicken	2 pieces	☰	5-7 min.	Arrange, on paper tower lined paper plate, covered with paper tower
	4 pieces	☰	6-8 min.	
	6 pieces	☰	7-9 min.	
Fried fresh fillets	2 fillets	☰	3-4 min.	
	4 fillets	☰	4-6 min.	
Pizzas	1	☰	2-4 min.	Arrange on microwave oven roasting rack.
	2	☰	4-5 min.	
	4	☰	6-7 min.	
Pouch dinners	5-6 oz.	☰	5-6 min.	Pierce pouch. Set on plate. Turn over halfway through cooking.
	10-11 oz.	☰	9-11 min.	
Bagels	2	☰	3-4 min.	Each individually wrapped in paper toweling (for 1-2) or arrange on paper plate, cover with paper toweling.
	4	☰	4-6 min.	
Danish	1	☰	1-2 min.	
	2	☰	2-3 min.	
	4(6 oz. pkg)	☰	3-4 min.	
	6(13 oz. pkg)	☰	4-5 min.	
Dinner rolls	6	☰	2-3 min.	
Hard rolls	1(1-1 ¹ / ₄ oz.)	☰	1-2 min.	
	2	☰	1 ¹ / ₂ -2 ¹ / ₂ min.	
	4	☰	2-3 min.	
Frozen Juice Concentrates	6 oz.	☰	1-2 min.	Remove lid. If container is foil lined transfer to a pitcher or open carton. Let stand after defrosting.
	12 oz.	☰	2-5 min.	
Non-Dairy creamer	16 oz.	☰	10-12 min.	
Pancake	10 oz.	☰	5-6 min.	
Frozen vegetables	6 oz.	☰	8-12 min.	Pierce box, set on plate. If box is foil wrapped, remove foil. If vegetables are in pouch, pierce pouch. Let stand 5 min.
	10 oz.	☰	10-14 min.	
Cheese cake	17 oz.	☰	4-5 min.	Remove from original container. Arrange on a serving plate. Let stand 5 minutes after cooking(to defrost). Add an additional 1-2 minutes to serve warm.
Brownies	13 oz.	☰	2-4 min.	
Pound cake	10 ³ / ₄ oz.	☰	11/2-3 min.	
Coffee cake	11-12 oz.	☰	3-5 min.	

WEIGHT & MEASURE CONVERSION CHART

■ POUNDS & OUNCES TO GRAMS

POUNDS(lb.)	GRAMS(g)	OUNCES(oz.)	GRAMS(g)	OUNCES(oz.)	GRAMS(g)
1/4	114	1	28	9	255
1/2	227	2	57	10	284
3/4	341	3	85	11	312
1	454	4	113	12	340
2	907	5	142	13	369
3	1361	6	170	14	397
4	1814	7	198	15	425
5	2268	8	227	16	454
6	2722				
7	3175				
8	3629				
9	4082				
10	4526				
11	4990				

■ FLUID MEASUREMENTS

1 Cup	= 8 fluid ounces	= 240 ml.
1 Pint	= 16 fluid ounces	= 480 ml.
1 Quart	= 32 fluid ounces	= 960 ml.
1 Gallon	= 128 fluid ounces	= 3840 ml.

■ WEIGHT DEFROST AND COOK CONVERSION CHART

Ounces	Hundredths of a Pound	Tenths of a Pound	Grams
1-2	.06-.15	0.1	50
3-4	.16-.25	0.2	100
5-6	.26-.35	0.3	150
7	.36-.45	0.4	200
8-9	.46-.55	0.5	250
10-11	.56-.65	0.6	300
12-13	.66-.75	0.7	350
14	.76-.85	0.8	400
15-16	.86-.95	0.9	450

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 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 damage to the door. Do not operate the oven if it is damaged, until it has been repaired by a trained 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 Hooks (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 YOU CALL FOR SERVICE

Refer to the 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.

QUESTIONS AND ANSWERS

- * Q : I accidentally ran my microwave oven without any food in it. Is it damaged?
 * A : Running the oven empty for a short time will not damage the oven. However, it is not recommended.
- * Q : Can the oven be used with the glass tray or roller guide removed?
 * A : No. Both the glass tray and roller guide must always be used in the oven before cooking.
- * Q : Can I open the door when the oven is operating?
 * A : The door can be opened anytime during the cooking operation. Then microwave energy will be instantly switched off and the time setting will maintain until the door is closed.
- * Q : Why do I have moisture in my microwave oven after cooking?
 * A : The moisture on the side of your microwave oven is normal. It is caused by steam from cooking food hitting the cool oven surface.
- * 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.

DO NOT ATTEMPT TO SERVICE THE OVEN YOURSELF !

SPECIFICATIONS

MODEL		KOR-63X5
POWER SUPPLY		230V 50HZ, SINGLE PHASE WITH EARTHING
MICROWAVE	POWER CONSUMPTION	1000 W
	OUTPUT POWER	700 W
	FREQUENCY	2450 MHZ
OUTSIDE DIMENSIONS		465 X 279 X 360 mm
CAVITY DIMENSIONS		290 X 220 X 306 mm
NET WEIGHT		APPROX. 12.5 Kg
TIMER		35 MIN. DUAL SPEED
POWER SELECTIONS		5 LEVELS

* Specifications are subject to change without notice.

IMPORTANT

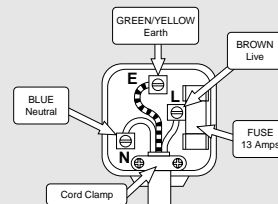
The wires in this mains lead are coloured in accordance with the following code.

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.

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.

This guarantee does not affect your statutory rights as a consumer, nor your rights against the retailer, arising from their sales or purchase contract.

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
Wharfedale Road
Winnersh Triangle
Workingham
Berkshire RG11 5TP

**IN ALL CASES OF DIFFICULTY-CONSULT YOUR DAEWOO
DEALER FROM WHOM THE PRODUCT WAS PURCHASED**