



ABOUT THIS MANUAL

VISION CREATIVE, INC.

서울 종로구 통의동
6번지 이룸빌딩 4층

담 당	조상민 님		
브 랜 드	DAEWOO	언 어	영어
F.MODEL	KOC8HAFTBAE017AB00		
B.MODEL	KOC-9HAFDB		
B U Y E R	LOWE'S		
COUNTRY			
M E M O	총 p		
15.12.16-표지, 2p, 3p, 4p, 5p, 6p, 7p, 8p, 9p, 10p, 11p, 12p, 13p, 14p, 15p, 17p, 18p, 19p, 20p, 23p, 24p _ 21p			
15.12.17-표지 (모델명 변경 KOC8HAFTBAE → KOC-9HAFDB), 32p _ 2p			

MICROWAVE CONVECTION/GRILL OVEN

KOC-9HAFDB

OWNER'S
MANUAL



Before operating this oven, please read
these manual 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 anyone except properly qualified service personnel.

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About Your Microwave

» IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

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

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 1.
3. This appliance must be grounded. Connect only to properly grounded outlet.
See "GROUNDING INSTRUCTIONS" found on page 3.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers - for example, closed glass jars-are able to explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook, or dry food. It is not designed for industrial or laboratory use.
7. 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.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store this appliance outdoors. Do not use this product near water — for example, near a kitchen sink, in a wet basement, or near a swimming pool, or similar locations.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. Either:
 - a) When cleaning surfaces of door and oven that comes together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth, or
 - b) When separate cleaning instructions are provided, See door surface cleaning instructions on.
16. To reduce the risk of fire in the oven cavity:
 - a) Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - b) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
- c) If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- d) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
17. Do not use this microwave oven to heat corrosive chemicals (for example, sulfides and chlorides). Vapours from such corrosive chemicals may interact with the contact and springs of the safety interlock switches thereby rendering them inoperable.
18. 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.
19. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.
20. 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:
 - ① Do not overheat the liquid.
 - ② Stir the liquid both before and halfway through heating it
 - ③ Do not use straight-sided containers with narrow necks.
 - ④ After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - ⑤ Use extreme care when inserting a spoon or other utensil into the container.
21. Oversized foods or oversized metal utensils should not be inserted in a microwave oven as they may create a fire or risk of electric shock.
22. Do not clean with metal scouring pads. Pieces can burn off the pad and touch electrical parts involving a risk of electric shock.
23. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
24. Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
25. Do not operate the oven without the glass tray in place. Be sure it is properly sitting on the rotating base.

Prior to use(If your oven has a grill element)

In order to protect your oven during transportation and storage, the grill element is covered with a protective coating.

To remove this coating the grill element must be heated for 5 minutes.

This procedure will produce some bad odors as the protective coating on the element disappears.

SAVE THESE INSTRUCTIONS

KOC-9HAFDB_4

»FEDERAL COMMUNICATIONS COMMISSIONRADIO FREQUENCY INTERFERENCE STATEMENT

WARNING:

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

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

THE MANUFACTURER is not responsible for any radio or TV interference caused by UNAUTHORIZED MODIFICATION to this microwave oven. It is the responsibility of the user to correct such interference.

»GROUNDING INSTRUCTIONS

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

WARNING:

Improper use of the grounding can result in a risk of electric shock.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded, and either :

- (1) If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.
or
- (2) Do not use an extension cord, if the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

WARNING:

Do not cut or remove the third (ground) prong from the power cord under any circumstances.

About Your Microwave

» INSTALLATION

1. Examine the oven after unpacking.

Check for damage such as a misaligned door, broken door or dent in the cavity.
If any damage is visible, DO NOT INSTALL, and notify your dealer immediately.

2. Level, flat location.

Install the microwave oven on a level, flat surface. Install the microwave oven more than 3ft.(914 mm)above the floor.

3. 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 4 inches of space between oven top, sides, rear and adjacent surfaces.

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, etc.
Place the oven as far from them as possible.

5. Away from heating appliances and water taps.

Keep the oven away from heat, steam or splashing liquids. These things can adversely affect oven wiring and contacts.

6. Power supply.

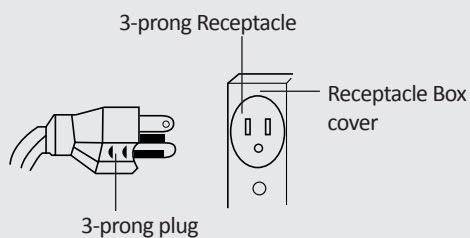
- Check your local power source.

This microwave oven requires a current of approximately 14 amperes, 120Volts, 60Hz grounded outlet.

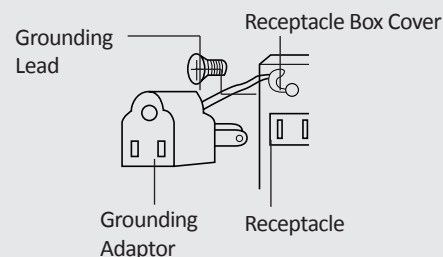
1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If a long cord or extension cord is used:
 - The marked electrical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

7. The minimum height of free space necessary above the top surface of the oven is about 4 inches.

When use 3-pronged plug

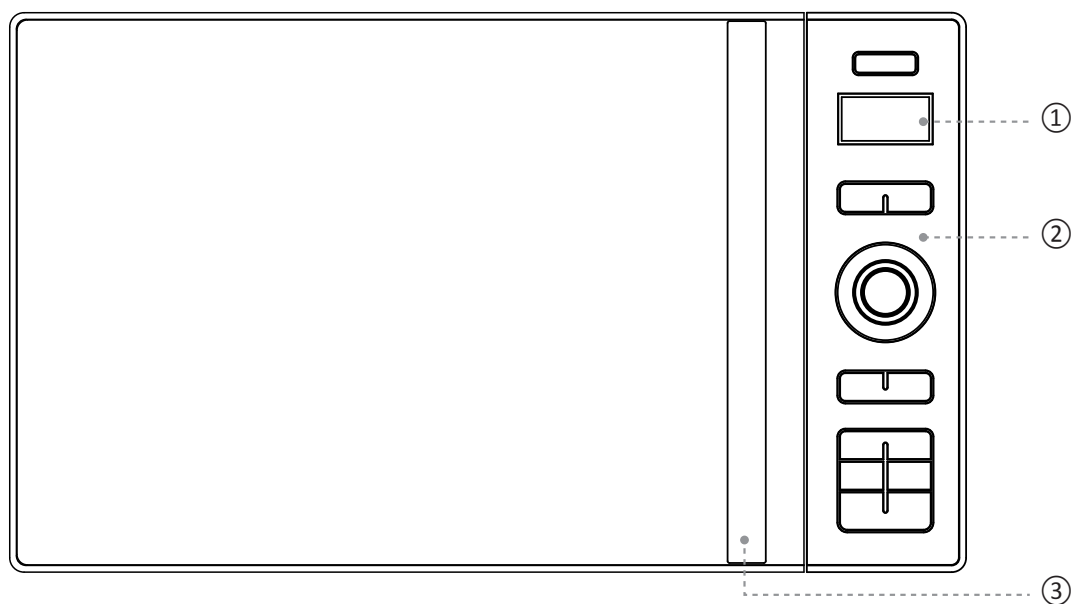


When use grounding adaptor, make sure the receptacle box is fully grounded.



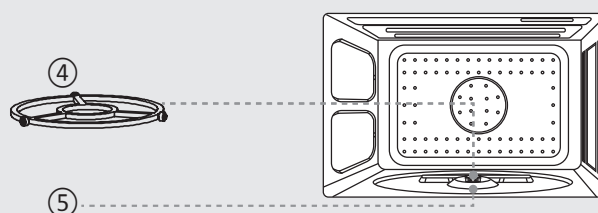
“THE CANADIAN ELECTRICAL CODE DOES NOT ALLOW THE USE OF THE GROUNDING ADAPTOR”

»Description

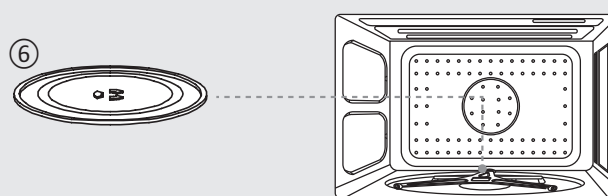


- ① Display
- ② Control panel
- ③ Door handle

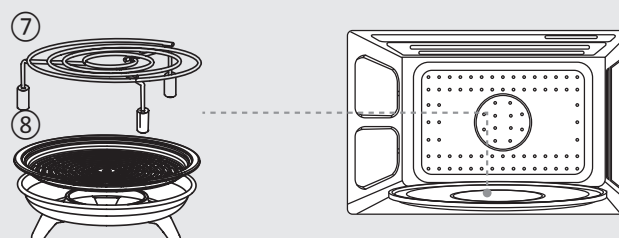
- ④ Frame for turntable (only remove for cleaning)
- ⑤ Shaft



- ⑥ Glass turntable



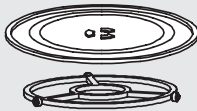
- ⑦ Metal rack, low: use this rack together with a turntable
- ⑧ Home Fryer Bowl : Center the kit on the metal tray when using the Home fryer cooking.



About Your Microwave

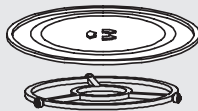
HOW TO USE THE ACCESSORIES OF COOKING

Glass Turntable



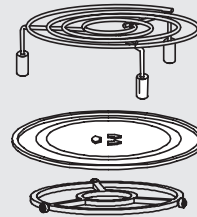
- Microwave cooking

Glass Turntable



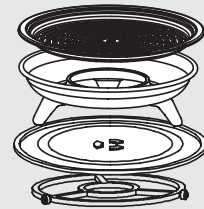
- Convection cooking
- Combination cooking
- Auto cooking menu 5

Metal rack



- Grill cooking
- Auto cooking menu 1,2,3,4
- Convection cooking (cake,pizza.pie)

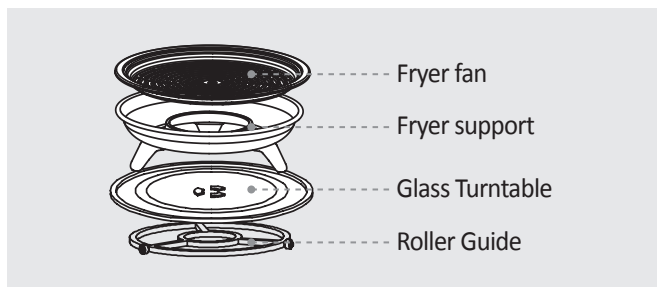
Home Fryer bowl



- Home fryer cooking.

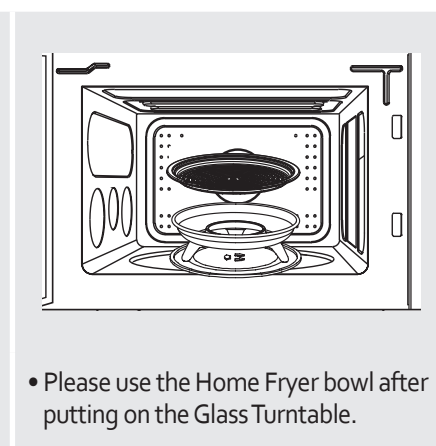
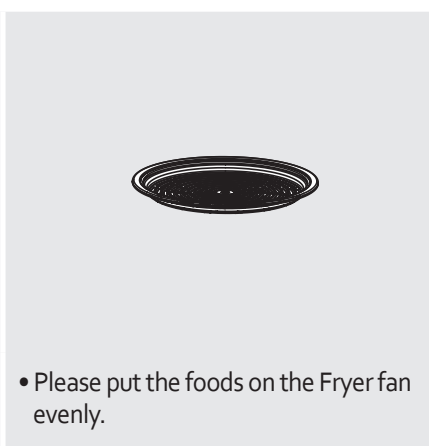
»How to use the Home Fryer bowl.

ㄴ Composition of Home Fryer bowl.



! CAUTION: • Please use the kitchen gloves while taking out the Home Fryer bowl because it is very hot.

ㄴ How to use the Home Fryer bowl.



• Cautions while using the Home Fryer bowl.

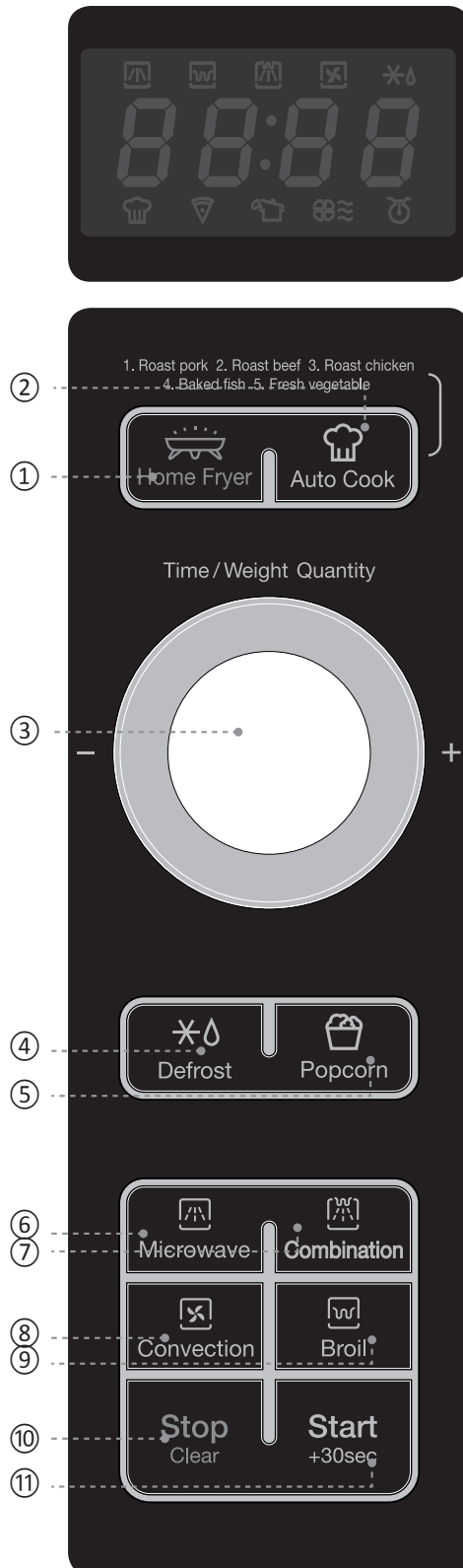
- ① Please always use the Home Fryer bowl after putting on the Glass Turntable.
- Never use this bowl with other dish and other tray. Home Fryer and Home Fryer bowl can be damaged.
- ② Please put the Fryer fan on the Fryer support solidly.
- ③ Please put the foods on the Fryer fan evenly.
- ④ Please use the kitchen gloves while taking out the Home Fryer bowl because it is very hot.
- ⑤ Please be careful when you taking out the Home Fryer bowl after cooking is done.

! CAUTION: • Please be clean the Home Fryer bowl. Spark can occur if there is foreign substances on it. Home Fryer bowl can be used only for "Home Fryer". When it is used for a gas range or other products, it may cause a malfunction or fire.

! CAUTION: • Please wash up the Home Fryer bowl immediately after cooking. Please use a neutral detergent and soft sponge.

! CAUTION: • Please ensure cavity is kept clean and free of food deposits. If left they can carbonize and damage the cavity.

Operation



DISPLAY WINDOW

Cooking time, power level and indicators are displayed.

: When blinking, the oven is operating in MICROWAVE COOK.

: When blinking, the oven is operating in GRILL.

: When blinking, the oven is operating in COMBI.

: When blinking, the oven is operating in CONVECTION.

: When blinking, the oven is operating in AUTO DEFROST.

: When blinking, the oven is operating AUTO COOK and HOME FRYER COOK.

: When blinking, the oven is operating DEODORIZATION.

: When blinking, the oven is operating STEAM CLEANING.

: When blinking, the oven is operating in weight input mode.

BUTTONS

① **Home fryer** : Used to select Home fryer.

② **Auto cook** : Used to select Auto cook

③ **Dial knob** : Used to set time, weight and quantity.

④ **M/W** : Used to set power level of microwave.

⑤ **Combi** : Used to select combi.

⑥ **Convection** : Used to select convection and selected temperature.

⑦ **Grill** : Used to select grill.

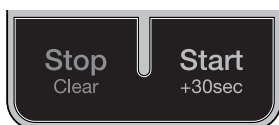
⑧ **Defrost** : Used to defrost foods for weight or time.

⑨ **Deodor. / Steam cleaning** : Used to deodorize oven or to clean oven.

⑩ **START/+30sec** : Used to start a programmed, also for speedy start(each press adds 30 seconds microwave cooking time).

⑪ **STOP/Clear** : Used to stop the oven operation or to delete the cooking data.

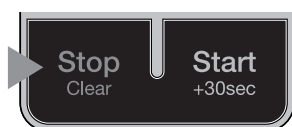
»General



- If you want to set something, it is important that the display shows the ':0' and not a selected function. If you always press the stop button first, you can be sure that this is the case.
- When the microwave finishes the programme, you hear three beeps and the display shows "End". The microwave will continue to give a beep every minute until the stop button is pressed or the door is opened.
- When the function has finished, the fan will continue to run for some time to cool down. The display will show the ':0' and "COOL" alternately.
- When you open the door, a running programme stops. This also happens if you press the stop button. The fan will continue to run. You can start the programme again by pressing the start button.
- Do not use the microwave if it is empty.
- After the grill/oven/combi function has been used, you must let the microwave cool down before you use it again. Use over and above normal domestic usage may cause thermal cut-out to function.

»Stand-by power "0"

This function is used for saving energy.



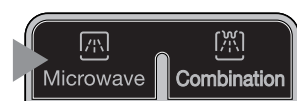
To set Stand-by power "0" mode

1. Push the **STOP/CLEAR** button.
": 0" appears in the display.
2. Press and hold the **STOP/CLEAR** button until display is turned off.
3. To cancel the stand-by power "0" mode, press and hold **ECO** button until display is turned on. The oven is again available for normal use.

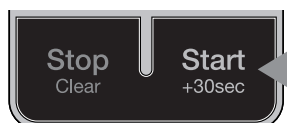
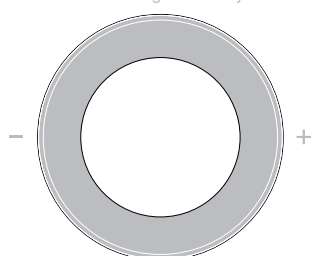
Operation

» Microwave cooking

This microwave cooking method allows you to cook food for a desired time. In addition to the maximum power level(100%), you can select different microwave power from 9 other levels, 10% to 90% for the foods that require slower cooking. If you have used the appliance for grilling, convection or combination cooking, let the oven cool down before using again. Never switch the microwave oven on when it is empty.



Time / Weight Quantity



1. Press **M/W** button once. **M/W** indicator lights. **"P-HI"** shows in display.
2. Select the appropriate power level by pressing the **M/W** button again until the corresponding percentage is displayed. Refer to the power level table below for further details.
3. Turn the dial knob to set the cooking time. For a cooking time of 5 minutes 30 seconds, turn the **dial knob** to the right to set 5:30. (up to 60 minutes) **"5:30"** shows in display.
4. Press **START/+30sec** button. The oven light comes on and the turntable starts rotating. Cooking starts and the time in the display will count down.



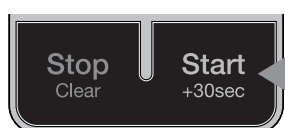
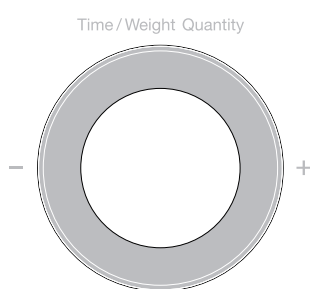
The oven will automatically work on 100% microwave power if a cooking time is entered without the power level previously being selected. You can check the power level while cooking is in progress by pressing the M/W button. The display will show the current power level for 2 seconds.

» Power level table

Power level	percentage	Output	Power level	percentage	Output
P-HI	100%	900W	P-50	50%	450W
P-90	90%	810W	P-40	40%	360W
P-80	80%	720W	P-30	30%	270W
P-70	70%	630W	P-20	20%	180W
P-60	60%	540W	P-10	10%	90W
			P-00	0%	0W

» Broil COOKING

The grill enables you to heat and brown food quickly, without using microwaves.



1. Press **Broil** button once. Grill indicator lights, and ":0" is displayed.

2. Turn the **dial knob** to set the grilling time.

For a grilling time of 11 minutes, turn the **dial knob** to the right to set 11:00. (up to 60 minutes)
"11:00" shows in display.

3. Press **START/+30sec** button.

The oven light comes on and the turntable starts rotating.
Cooking starts and the time in the display will count down.



The heating element is located in the top of the oven.



*When first using the grill heaters, smoke and odour will be given off.
To avoid this happening when food is being cooked, heat the upper and lower
grills without food for approximately 10 minutes.
Place food directly on the rack, in a flan dish or on a heat resistant plate on the
rack.*

! 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.

Suggested use	Cookware
This method is ideal for toasting bread or muffins. Remember the oven will be hot. Place all food on metal rack.	Use oven-proof cookware. As there is no microwave energy being used you can place metal tins directly onto the metal rack with no danger of arcing.

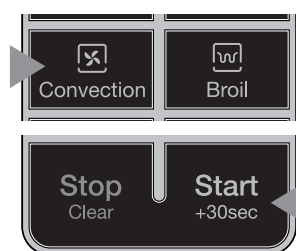
Operation

» CONVECTION COOKING(with pre-heat)

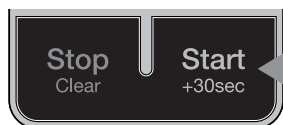
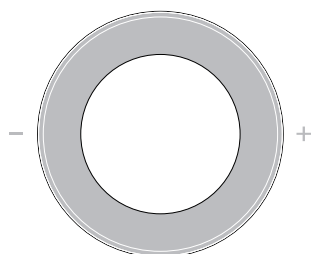
For convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in the oven. (except for 100F~176F convection mode)

The maximum preheating time is 30 minutes. If the cooking is not started immediately after preheating, the convection indicator will continue to flash and the preheated oven temperature will be displayed.

It is maintained for 15 minutes; it is then switched off automatically.



Time / Weight Quantity



1. Press **Convection** button once. **Convection** indicator lights. "355F" shows in display.

2. Select the convection cooking temperature by pressing the Convection button again until the corresponding temperature is displayed.

Temperature sequence

355F → 357F → 375F → 390F → 100F → 122F → 140F → 158F → 178F → 230F → 250F → 265F → 300F → 320F → 340F

3. Press **START/+30sec** button. **Convection** indicator blinks. Temperature of preheating and "PrE-" blink alternatively in the display. The oven will now preheat. When oven is preheated the oven will beep and the preheated oven temperature will appear in the display. Then open the door and place your food in the oven. Oven temperature and shows in display.
4. Turn the **dial knob** to set the cooking time. For a cooking time of 11 minutes, turn the **dial knob** to the right to set 11:00.(up to 60 minutes) "11:00" shows in display.
5. Press **START/+30sec** button. The oven light comes on and the turntable starts rotating. Cooking starts and the time in the display will count down.

NOTE

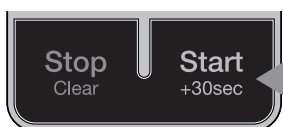
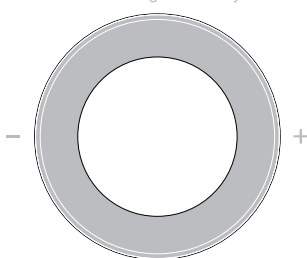
You can check the setting temperature while cooking is in progress by pressing the Convection button.

» CONVECTION COOKING(traditional cooking)

The convection mode enables you to cook food in the same way as in a traditional oven. Microwaves are not used. Always use oven gloves when touching the recipients in the oven, as they will be very hot.



Time / Weight Quantity



1. Press **Convection** button once. **Convection** indicator lights. "**180C**" shows in display.
2. Select the convection cooking temperature by pressing the **Convection** button again until the corresponding temperature is displayed.

Temperature sequence

355F → 357F → 375F → 390F → 100F → 122F → 140F → 158F → 178F → 230F → 250F → 265F → 300F → 320F → 340F

3. Turn the **dial knob** to set the cooking time. For a cooking time of 11 minutes, turn the **dial knob** to the right to set 11:00.(up to 60 minutes)
"**11:00**" shows in display.
4. Press **START/+30sec** button. The oven light comes on and the turntable starts rotating. Cooking starts and the time in the display will count down.

NOTE

You can check the setting temperature while cooking is in progress by pressing the Convection button.

Suggested use	Cookware
This function is ideal for cooking meringues, cookies, biscuits, scones, bread, puddings, large fruit cakes and all pastries. Remember the oven will be hot. Place all food on metal rack.	Use oven-proof cookware. As there is no microwave energy being used you can place metal tins directly onto the metal rack with no danger of arcing.

» Convection Cooking Recipe

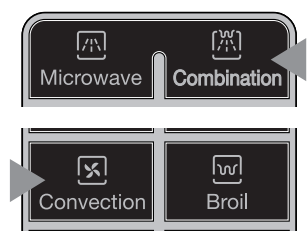
Manual Cook Menu	Ingredients	Method
MINI SAUSAGE ROLL	store-bought puff pastry, 50g * 3, Allpurpose flour, for dusting, sausages 50g *3, 1egg (beaten), freshly ground black pepper, thyme leaves, parsley	<ol style="list-style-type: none"> 1. Dust the work surface and place the puff pastry dough. 2. Place the sausages onto the dough. 3. Season with spices and pepper to your liking. 4. Roll the pastry and coat with beaten egg. 5. Cut into 6-8 pieces and place them into the fryer bowl. 6. Without preheating, cook for 20-25 minutes under 200°C until they turn golden brown.
ASPARAGUS AND SPINACH QUICHE	2 strips bacon(cut into 1 inch slices), 1/2 pound asparagus(trimmed, cleaned and cut into 1 inch pieces), 1 cloves garlic(chopped), 1 green onions(sliced), 1 cups spinach, 3 eggs(lightly beaten), 1/2 cup milk, 1/2 cup gruyere(grated), salt and pepper to taste, 1 batch pastry dough(chilled)	<ol style="list-style-type: none"> 1. Set the dough onto a 9-inch pie plate and cut the excess off the rim. Use a fork to pierce holes and cook in the oven that has been preheated to 180°C for 10 minutes. 2. Slice the bacon into 1 inch pieces, cook and remove from the pan. Roast the asparagus in the same pan and add green onions. Finally add spinach and roast until they wilt. 3. Mix the egg, milk and grated gruyere cheese. 4. Add the cooked bacon and vegetables into the dough and pour in the egg mix. 5. Place the pie plate onto the metal rack and cook in an oven preheated to 190°C for 50-55 minutes.

Operation

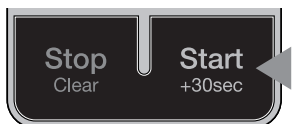
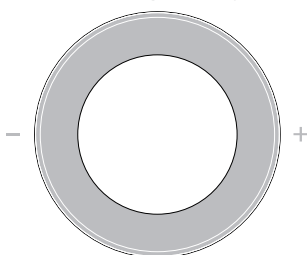
CHICKEN POT PIE	<p>FOR THE PASTRY: 1cup all-purpose flour, 1tsp sugar, 1/4 tsp salt, 1/3 cup unsalted butter, 2~4 tbsp ice water For the filling: 300g chicken fillets, 1cup chopped onion, 1cup chopped celery, 1 1/2cup chopped carrots, 1 garlic minced, 1/3cup all-purpose flour, 1 chicken bouillon cube, 4cup water</p>	<ol style="list-style-type: none"> 1. Making the dough: Using a food processor, mix flour, salt and sugar. Add diced butter and mix to create a fluffy texture. 2. Beat the dough into a lump by gradually adding ice water and let it rest in the refrigerator for over 1 hour. 3. Add 4 cups of water and 1 chicken bouillon cube into a pot and boil the chicken breasts. 4. Remove the chicken breasts and slice into thin slices. Filter any excess from the stock. 5. In a large pot, melt 3 table spoons of butter and roast onions, carrots and celery. Once done, add and roast the garlic and coat with flour. 6. Stir while gradually adding the stock, then, simmer until it thickens. 7. Season with salt and pepper. Add the sliced chicken and pour the filling into a 1.5 liter container. 8. Take out the dough from refrigerator and roll it until about 3mm thick. Cover the container with the dough and shape it by folding the edges inwards. Make a few, small gashes in the center. 9. Place the container onto the metal rack and cook in an oven preheated to 190°C for 50~55 minutes
MARGHERITA PIZZA	<p>FOR THE dough 300g strong bread flour, 1 tsp instant yeast (from a sachet or a tub), 1 tsp salt, 1 tbsp olive oil, plus extra for drizzling FOR THE TOMATO SAUCE 100ml passata, handful fresh basil or 1 tsp dried, 1 garlic clove(crushed), FOR THE TOPPING 125g ball mozzarella(sliced), handful grated or shaved parmesan, handful cherry tomatoes, halved handful basil leaves (optional)</p>	<ol style="list-style-type: none"> 1. Dough: Mix flour, yeast and salt in a bowl, then add olive oil and warm water. Beat until a smooth texture is gained. 2. Sauce: Mix basil and garlic into the passata. 3. Divide the dough in half. Roll it into a thin, circular shape. Then, place the dough onto a baking sheet or baking pan. Cover with the sauce. 4. Add toppings onto the sauce and evenly drizzle olive oil. 5. Place the pizza onto the metal rack and cook in an oven preheated to 200°C for 10~15 minutes.
BROWNIES	<p>21cm cake mold, 150g dark chocolate, 50g milk chocolate, 90g unsalted butter, 80g brown sugar, 70g milk, 100g egg, 75g weak flour, 1/2 tsp baking powder, 60g chopped walnut FOR TOPPING hazelnut, coconut, walnut etc</p>	<ol style="list-style-type: none"> 1. Chop the chocolates and melt in a pot on low heat. 2. Once melted, immediately move it to another bowl and stir with butter using a hand mixer at high speed. 3. Add sugar and warm milk, then mix. 4. Add the eggs in two steps and mix. 5. Sift the powder into the bowl and lightly mix. 6. Add ground walnuts and mix. 7. Lay oil paper on a pan and pour the mix. Add toppings and cook in an oven preheated to 160°C for approximately 40~45 minutes.

» COMBINATION COOKING (Microwave + Convection + Upper Grill)

This function allows you to combine convection operation with microwave to produce traditional baked or roasted results in less time. Always use microwave-safe and oven-proof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly. Always use oven gloves when touching the recipients in the oven, as they will be very hot.



Time / Weight Quantity



1. Press **Combi** button once. **Combi** indicator light and "**C-0**" will show in the display.
2. Press **Convection** button once. "**355F**" shows in display.
Select the convection cooking temperature by pressing the Convection button again until the corresponding temperature is displayed.

Temperature sequence

355F → 357F → 375F → 390F → 230F → 250F → 265F → 300F → 320F → 340F

3. Turn the **dial knob** to set the cooking time.
For a cooking time of 11 minutes, turn the **dial knob** to the right to set 11:00.
(up to 60 minutes)
"**11:00**" shows in display.
4. Press **START/+30sec** button. The oven light comes on and the turntable starts rotating.
Cooking starts and the time in the display will count down.



You can check the cooking temperature while cooking is in progress by pressing the Convection button.
The display will show the cooking temperature for 2 seconds.
In sequential operation mode, only "C-0" can be selected.

Operation

»Popcorn

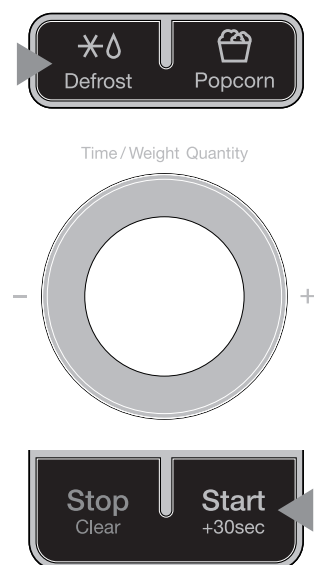
You can use Deodorization function to remove unpleasant smells from microwave oven.



1. Press **Popcorn** button once.
The Autocook indicator lights and "**1.75**" is displayed.
The oven starts deodorizing for 5 minutes.

»WEIGHT DEFROST

Weight Defrost automatically sets the defrosting times and power levels to give even defrosting results for frozen food. During the defrosting process the oven will beep to remind you to check the food. The oven will beep, open the door, turn the frozen food over and close the door, press the START/+30sec button.



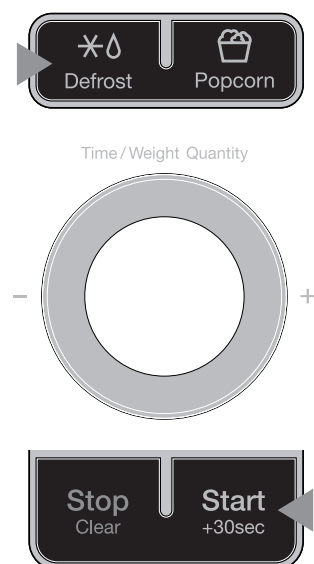
1. Press Defrost button once. The **Defrost** indicator lights and “0” is displayed. The “g” indicator blinks.
2. Turn the **dial knob** to set the weight. Weight can be set up from 0.5lbs ~ 6.5lbs. The weight will change in 50g increments or decrements. For a defrosting weight of 1000 grams, turn the **dial knob** to the right to set 1000. “1000” shows in display.
3. Press **START/+30sec** button. The oven light comes on and the turntable starts rotating. The “g” indicator goes off. Cooking starts and the time in the display will count down.
4. The oven will beep, open the door, turn the frozen food over and close the door, press the **START/+30sec** button.

NOTE

WEIGHT DEFROSTING beginning, the defrosting time is automatically determined by the weight entered.

»TIME DEFROST

During the defrosting process the oven will beep to remind you to check the food. The oven will beep, open the door, turn the frozen food over and close the door, press the START/+30sec button.



1. Press **Defrost** button twice. The **Defrost** indicator lights and “: 0” is displayed.
2. Turn the **dial knob** to set the defrosting time. For a time of 11 minutes, turn the **dial knob** to the right to set 11:00. (up to 60 minutes) “11:00” shows in display.
3. Press **START/+30sec** button. The oven light comes on and the turntable starts rotating. Cooking starts and the time in the display will count down.
4. The oven will beep, open the door, turn the frozen food over and close the door, press the **START/+30sec** button.

Operation

»HOME FRYER

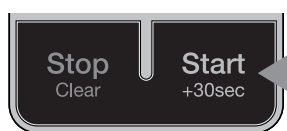
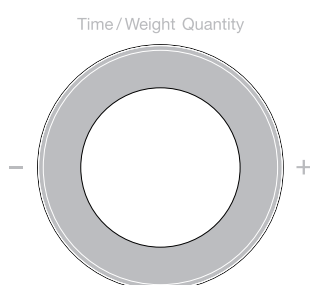
Convenient function to set the temperature and cooking time automatically and simply by pressing Home Fryer button.

Always use oven gloves when touching the recipients in the oven.

Please repeat the process from the top when you use the Home Fryer sequentially.

User can easily set the cooking time by adjusting the dial when Home Fryer menu 8 is selected.

Even while cooking is in progress, User can easily change the cooking time by adjusting the dial.



1. Select the menu by pressing **Home Fryer** button.
Auto Cook indicator light and "Fr-1" will show in the display.
2. Select the menu by pressing the **Home Fryer** button until the required menu is displayed.
Refer to the Home Fryer menu chart below for further details.
3. Set up the time by adjusting the **dial knob**.
ex) 10 minutes set up. (this function is only available in Home Fryer menu number 8)
4. Press the **START/+30sec** button. The oven light comes on and the turntable starts rotating.
Cooking starts and the time in the display will count down.



You can check the setting cooking menu while the cooking is in progress by pressing the Home Fryer button.

» Home Fryer Menu Chart

Press home fryer key	Display	Home Fryer Menu	Turn Over	Start Temp.	Weight (g)	Time (min.)
Once	Fr-1	FROZEN POTATO CHIPS	-	Frozen	300g	25
Twice	Fr-2	BREADED CHICKEN BREAST	O	Frozen	400g	20
3 times	Fr-3	FISH FINGERS	O	Frozen	400g	18
4 times	Fr-4	CHICKEN NUGGETS	O	Frozen	400g	18
5 times	Fr-5	SPRING ROLL	O	Frozen	300g	16
6 times	Fr-6	ONION RING	O	Frozen	300g	16
7 times	Fr-7	CHEESE STICK	O	Frozen	400g	13
8 times	Fry	MANUAL COOK	O			Max. 30



Please turn the food over (Except manual cook)

In order to cook the food more crisply, please increase the time by adjusting the dial.

A little bit of smell and fume can occur while operation the Home Fryer for the first time. It is not malfunction. The cooling fan might be operated in order to decrease the inside temperature. It is not malfunction.



The times stated are only for guidance, please use your best judgement. Please use it in peace.

Manual Cooking Recipe

Manual Cook Menu	Ingredients	Method
FISH AND CHIPS	200g frozen potato crinkle cuts, 200g frozen fish fillets	1. Evenly spread the potatoes and the fish fillets in fryer bowl and cook with home fryer function for 20 minutes.
HOMEMADE CHIPS	400-500g potatoes, 1 tbsp cooking oil, 1/4 tsp salt, 1/4 tsp paprika, pepper	1. Cut the potatoes into 1cm thick slices and mix with cooking oil, salt, paprika and pepper. 2. Evenly spread the potatoes in the fryer bowl and cook with home fryer function for 28~30 minutes. Flip the potatoes over 8~12 minutes before finishing.
BREADED FISH FILLET	2 Fish fillets (200g~250g), salt, pepper, 1 egg, 3 tbsp flour, 1 cup bread crumbs. (1.5 tbsp cooking oil) * Add cooking oil into bread crumbs and mix.	1. Remove moisture from the fish using kitchen towels and season with salt and pepper. 2. Evenly coat the fish with flour, egg and bread crumb. Place it in the fryer bowl. 3. Cook with home fryer function for 17~19 minutes. Flip the food over 6~8 minutes before finishing. 4. Serve with sorrel sauce.
POTATO CROQUETTES	400g potatoes, 50g ground cheddar cheese, 50g ground parmesan cheese, 2 chopped spring onions, 50g flour, salt, pepper, 2 eggs, 100g bread crumbs, cooking oil * Add cooking oil into bread crumbs and mix.	1. Boil the potatoes for 20 minutes and mash after removing the skin. 2. Add cheese, 1 egg and spring onions and season with salt and pepper. 3. Shape the mix into oval shapes and coat with flour, beaten egg and bread crumbs respectively 4. Place the croquettes in the fryer bowl and cook with home fryer function for 16~18 minutes. Flip the food over 6~8 minutes before finishing.
CHICKEN KIEVS	2 Chicken breasts, 3 tbsp garlic & herb soft cheese, 1 cup bread crumbs, 1.5 tbsp cooking oil, 1/4 tsp garlic powder, 1/2 tsp parsley powder, 3 tbsp flour, 1 egg.	1. Mix bread crumbs with cooking oil, garlic powder and parsley. 2. Score into the sides of the chicken breasts make a pocket-like shape. 3. Fill the chicken breasts with cream cheese and coat with flour, beaten egg and bread crumbs respectively. Place it in the fryer bowl. 4. Cook with home fryer function for 17~19 minutes. Flip the food over 6~8 minutes before finishing.
BREADED CHICKEN FINGERS	2 Chicken breasts (250~300g), 2 cups cereal, 2 tbsp parmesan cheese, 1/4 tsp pepper, 2 tbsp melted butter, 2 tbsp mayonnaise	1. Slice the chicken breasts into strips the width of your fingers and stir them with mayonnaise. 2. Fill a plastic bag with the cereal, parmesan cheese, pepper and melted butter. Then, crush the mix. 3. Put the chicken breasts into the plastic bag and coat them with cereal mix. Place it in the fryer bowl. 4. Cook with home fryer function for 11~13 minutes. Flip the food over 4~6 minutes before finishing.
FRIED CHICKEN WINGS	500g Chicken wings (separated at joints, tips discarded), salt, pepper, 1 tbsp hot sauce, 1/2~1 tsp cooking oil, 4 tbsp flour FOR SAUCE 1 tsp crushed garlic, 1.5 tsp ground ginger, 1 tsp chili sauce, 2 tbsp vinegar, 2 tbsp brown sugar, 1 tsp soy sauce	1. Remove moisture from the chicken wings after washing, then, mix with salt, pepper and hot sauce in a bowl. 2. Coat the chicken wings with flour in a plastic bag. Place them in the fryer bowl without overlapping. 3. Cook with home fryer function for 23~27 minutes. Flip the food over 7~9 minutes before finishing. 4. While the chicken wings are being cooked, mix the sauce ingredients and simmer. 5. Place the chicken in the sauce and mix to finish.
BANANA FRITTERS	2 large bananas FOR BATTER 6 tbsp weak flour, 1 tbsp sugar, 1/4 tsp salt, 1/4 tsp baking powder, 50g coconut slice, 90g milk, 1 tbsp grape seed oil	1. Remove the skin from the bananas and slice them 2~2.5cm thick. 2. Mix the batter ingredients and let them settle for 5 minutes. Coat the bananas with the batter and place them in the fryer bowl. 3. Place the bowl in the oven and cook with home fryer function for 13~15 minutes. 4. Flip the food over 4~6 minutes before finishing.

Operation

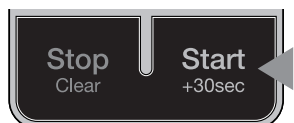
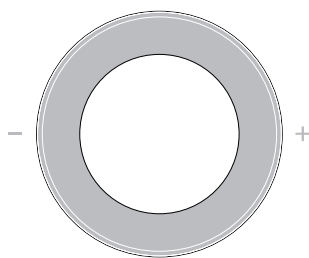
COCONUT SHRIMP	15 shrimps (approx. 200g peeled and deveined), 2 tbsp starch, salt, pepper, 1 egg white, 1/2 cup bread crumbs, 1/2 cup flaked coconut, 1.5 tbsp cooking oil, 1/4 tsp paprika	<ol style="list-style-type: none"> 1. Skin the shrimps and remove moisture. 2. Add salt and pepper to the starch. Whisk the egg whites. Mix bread crumbs, coconut, cooking oil and paprika. 3. Coat the shrimps with the starch mix, whisked egg whites and bread crumbs respectively and place them in the fryer bowl. 4. Cook with home fryer function for 11~13 minutes. Flip the food over 4~6 minutes before finishing.
FRIED CALAMARI	<p>2 squids (body part only, 150-200g), 1 tbsp white wine, 1/4 tsp garlic powder, 3 tbsp flour, 1 cup bread crumbs, 1.5 tbsp cooking oil, 1 tsp parsley powder, 1 egg, 1 tbsp milk, pepper</p> <p>FOR TARTAR SAUCE, 1/2 cup mayonnaise, 2 tbsp chopped pickles, 1 tbsp chopped onion, 1 tbsp chopped caper, 2 tbsp Dijonmustard, 1 tsp wholegrain mustard, 1 tbsp lemon juice, 2-3 drops hot sauce, salt, pepper</p>	<ol style="list-style-type: none"> 1. Remove squid's organs and slice into 1cm thick rings. 2. Marinate the squid in a bowl with white wine and garlic powder. 3. Mix the bread crumbs with chopped parsley. Mix milk and pepper into beaten egg. 4. Coat the marinated squid with flour, beaten egg and bread crumbs respectively and place it in the fryer bowl. 5. Cook with home fryer function for 16~18 minutes. Flip the food over 6~8 minu
FRIED MUSHROOM	<p>14-15 button mushrooms (300g)</p> <p>FOR BATTER 2 tbsp flour, 1 egg, 1 cup bread crumbs(1.5 tbsp cooking oil)</p> <p>*Add cooking oil into bread crumbs and mix. FOR SAUCE 2 tbsp plain yogurt, 2 tbsp mayonnaise, 1 tbsp chopped onions, 1/4 tsp garlic, pepper, parsley</p>	<ol style="list-style-type: none"> 1. Wash the button mushrooms. Put them inside a plastic bag with flour and shake. 2. Coat the mushrooms with beaten egg and bread crumbs respectively, then, place them in the fryer bowl. 3. Place the bowl in the oven and cook with home fryer function for 14~16 minutes. 4. Flip the food over 4~6 minutes before finishing. 5. While the mushrooms are being cooked, make the sauce. Serve mushrooms with said sauce.

» AUTO COOK

This function allows you to simply and automatically cook a range of popular foods.
Always use oven gloves when touching the recipients in the oven.



Time / Weight Quantity



1. Press **Auto Cook** button once. **Auto Cook** indicator light. "AC-1" will show in the display.
2. Select the menu by pressing the **Auto Cook** button until the required menu is displayed. Refer to the auto cook menu chart below for further details.
3. Turn the dial knob to set the cooking weight.
For a cooking weight of 1000 grams, turn the **dial knob** to the Right to set 1000 g. (up to 2000 grams) "1000" shows in display. "g" shows in display. Refer to the auto cook menu chart below for further details.
4. Press **START/+30sec** button. The oven light comes on and the turntable starts rotating. Cooking starts and the time in the display will count down.



You can check the setting cooking menu while the cooking is in progress by pressing the Auto Cook button.

» Auto Cook Menu Chart

Press auto cook key	Display	Auto Cook Menu	Minimum Weight	Maximum Weight	Weight Step
Once	AC-1	ROAST PORK	500g	2000g	100g
Twice	AC-2	ROAST BEEF	500g	2000g	100g
3 times	AC-3	ROAST CHICKEN	800g	2000g	100g
4 times	AC-4	BAKED FISH	300g	900g	100g
5 times	AC-5	FRESH VEGETABLE	100g	900g	50g

Auto Cook Menu	Start Temp.	Method	Cookware
ROAST PORK	Chilled temp.	<ol style="list-style-type: none"> 1. Tie the joint into a neat shape. 2. Place the meat on the dish. 3. Brush with a little oil. 4. Place roasts fat-side down on the dish. 5. Cook on "AUTO COOK-ROAST PORK or ROAST BEEF". 6. Turn over when hearing the beep. 7. Remove from oven. Drain off any excess juices. 8. Stand for 10 minutes in foil before serving. 	Micro and heat proof dish. (e.g Pyrex.) Metal rack
ROAST BEEF			
ROAST CHICKEN	Chilled temp.	<ol style="list-style-type: none"> 1. Wash and dry chicken. Tie the legs loosely together with string. 2. Pierce the skin a couple of times just under the legs. 3. Brush butter mixture all over the chicken on the dish. 4. Place roasts breast-side down on the dish. 5. Cook on "AUTO COOK-ROAST CHICKEN". 6. Turn over when hearing the beep. 7. Remove from oven. Drain off any excess juices. Season with salt if required. Stand for 10 minutes in foil before serving. 	Micro and heat proof dish. (e.g Pyrex.) Metal rack
BAKED FISH	Chilled temp.	<ol style="list-style-type: none"> 1. All types of fresh fish(except battered or breadcrumbed fish) can be cooked whether whole, fillets or steaks. 2. Place the prepared fish in a buttered dish. 3. Season with salt and pepper, sprinkle with lemon juice and dot with butter. Do not cover dish. 4. Place on dish on the metal rack on the Glass Turntable. 5. Cook on "AUTO COOK- BAKED FISH". 	Micro and heat proof shallow dish. (e.g Pyrex.) Metal rack
FRESH VEGETABLES		<ol style="list-style-type: none"> 1. Wash and trim. 2. Place prepared vegetables into a suitable sized container. 3. Sprinkle with 2-3 tbs. of water. 4. Cover with pierced cling film or a lid. 5. Place on dish on the turntable. 6. Cook on "AUTO COOK- FRESH VEGETABLES. <p>* For best results cut vegetables into similar sized pieces.</p>	Microproof dish. (e.g Pyrex.)

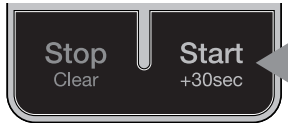
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Operation

»+30sec

The +30sec function allows the oven to be cooking immediately on full power.

The +30sec button has been pre-programmed to increase in increments of 30 seconds up to a maximum time of 5 minutes.



1. Press **START/+30sec** button.

The oven will be " : 30" is displayed. **M/W** indicator lights.

And the oven will start immediately. No need to press **START/+30sec** button.

The oven light comes on and the turn table starts rotating and the time in the display will count down in seconds.

»Stop

You can stop or cancel a running programme by opening the door or pressing the stop button. In order to start the programme again, press the start button.



1. Open the door.

- Oven stops operating.
- You can restart the oven by closing the door and touching **START/+30sec** button.

2. Press the **STOP/Clear** button.

- Oven stops operating.
- If you wish to cancel the cooking settings, press the **STOP/Clear** button again.

»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.

Safety

► POWER LEVEL TABLE

! WARNING: 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 utensils 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.

1. Eggs

Never cook eggs in their shells. Steam will build up inside the shell during cooking and the egg will explode. If you want to cook or reheat eggs which have not been broken up by scrambling or mixing, you must always pierce the yolks or these will also explode. You should slice shelled hard boiled eggs before you reheat them in your microwave oven.

2. Piercing

Always pierce food which has a skin or membrane, for example, potatoes, tomatoes, apples, sausages etc. If you don't pierce them, steam will build up inside and they may explode.

3. Lids

Always remove the lids of jars and containers and take away food containers, before you cook using your microwave oven. If you don't, then steam and pressure might build up inside and cause an explosion even after the microwave cooking has stopped.

» Oven Utensils And Accessories Guide

A variety of utensils and materials may be used for cooking in your microwave oven, For your safety and to prevent damaging utensils and your oven choose appropriate utensils and materials for each cooking method. The table below indicates which materials you can and cannot use.

Material	Grill & Convection cooking	Microwave cooking	Combined cooking
Glass (general)	No	Yes (1)	No
Glass (heat resistant)	Yes	Yes	Yes
Glass-ceramic and ceramic (heat resistant)	Yes	Yes (1)	Yes (1)
Earthenware	Yes	Yes	Yes
China (heat resistant)	Yes	Yes	Yes
Plastic (general)	No	Yes (2)	No
Plastic (heat resistant)	Yes (2)	Yes (2)	Yes (2)
Aluminium foil containers/aluminium foil	Yes	Yes (3)	Yes
Metal baking tins	Yes (4)	No	Yes (4)
Metal (pots.pans, etc)	Yes	No	No
Paper	No	Yes	No

1. Without metal parts or metal trims.

2. Some plastics are heat-proof only to certain temperatures. Check carefully!

3. It is possible to use aluminium foil to shield delicate areas of food (this prevents over-cooking).

4. Metal tins can be used in the combination methods, however if these are very deep, they will greatly reduce the efficiency, as metal shields the microwave energy from the food.

! CAUTION: • There are a number of accessories available on the market. Before you buy, make sure they are suitable for microwave use.
• When you put food in the microwave oven, make sure that food, food supports or covering do not come in direct contact with any of the internal walls or the ceiling of the cavity since discolouration may take place.

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:

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 metal 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. If smoke is emitted, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
12. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
13. 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.

14. Always test the temperature of food or drink which has been heated in a microwave oven before you give it to somebody, especially to children or elderly people. This is important because things which have been heated in a microwave oven carry on getting hotter even though the microwave oven cooking has stopped.
15. Eggs in their shell and whole hardboiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended;
16. 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.
17. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.
18. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

To reduce the risk of injury to persons:

- a) Do not overheat the liquid.
 - b) Stir the liquid both before and halfway through heating it
 - c) Do not use straight-sided containers with narrow necks.
 - d) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - e) Use extreme care when inserting a spoon or other utensil into the container.
19. 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.
 20. Children should be supervised to ensure that they do not play with the appliance.
 21. Only use utensils that are suitable for use in microwave ovens.
 22. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
 23. Do not use a steam cleaner in the oven.

SAVE THESE INSTRUCTIONS

Safety

»Electrical Connection

WARNING-THIS APPLIANCE MUST BE EARTHED.

REFER TO RATING PLATE FOR VOLTAGE AND CHECK THAT THE APPLIANCE VOLTAGE CORRESPONDS WITH THE SUPPLY VOLTAGE IN YOUR HOME.

The flexible mains lead must be correctly connected, as below, to a three pin plug of not less than 13 AMP capacity. You must use a 3 pin plug which should be marked with the number BS 1363 and it should be fitted with 13 AMP fuse marked with the number BS 1362. We recommend the use of good quality plugs and wall sockets that can be switched off when the machine is not in use.

Power supply

- Check your local power source. This oven requires a current of approximately 15amperes, 240V 50Hz.
- Power supply cord is about 1.2 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.

IMPORTANT-The wires in the mains lead fitted to this appliance are coloured in accordance with the following code

GREEN AND YELLOW-EARTH
BLUE-NEUTRAL
BROWN-LIVE

As the colour 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 the earth symbol \perp or coloured GREEN AND YELLOW, or GREEN.

The wire which is coloured BLUE must be connected to the terminal which is marked with the letter "N" or coloured BLACK, or BLUE.

The wire which is coloured BROWN must be connected to the terminal which is marked with the letter "L" or coloured RED, or BROWN.

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

If you do not make the proper electrical connections you will damage your microwave oven and possibly injure yourself. Neither the manufacturer nor the supplier are liable if this happens.

MOULDED PLUGS

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 is 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 amp replacement fuses which are ASTA approved to BS 1362 should be fitted

Cleaning

- The oven must always be clean. Residue of food from spillovers or spatters will attract microwave energy causing it to burn on. This could reduce the efficiency of the oven and may cause bad odours.
- DO NOT USE any abrasive cleaners or metal scrapers to clean the glass door. This will scratch the surface which can break the glass.
- DO NOT USE high pressure cleaners or steam cleaners to clean the microwave.
- Clean the interior directly after use. Use a damp cloth to remove condensation, boiled over liquid and food remnants. Remnants of crumbs and moisture absorb microwave energy and increase cooking time.
- Clean the interior and outer casing regularly; use some washing-up liquid and water and dry the microwave well with a dry cloth.
- Ensure that the cover of the microwave distributor is clean. Dirt in the cover can lead to spark formation.
- Clean the accessories regularly; use some washing-up liquid and water with a brush and dry the accessories well with a dry cloth. The accessories may also be washed in the dishwasher.
- Smells will disappear if you place a glass of vinegar or water with lemon in the microwave area. Switch the microwave on at full power for two minutes. Then rub down with a damp cloth.
- Check the door closure and the door rubber regularly for damage. Do not use the microwave if the door or door closure is damaged.
- If the seal of the microwave is very dirty, the door won't close properly. The front of adjacent furniture can become damaged. Keep the seal clean.
- Salt is extremely aggressive. When this is deposited in the oven interior, rust patches can be created.
- Spicy sauces such as ketchup and mustard or salty dishes such as salted meat contain ingredients that can erode the surface. After use, you should always clean the oven interior.
- DO NOT USE ANY TYPE OF OVEN CLEANER ON ANY PART OF THE OVEN. It will damage some of the interior and exterior surfaces of the oven.
- The oven should be cleaned regularly and any food deposits removed.
- 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.

Trouble Shooting

► If you are uncertain about whether your appliance is working properly, this does not automatically mean there is a defect. Try to deal with the problem yourself first by checking the points mentioned below: If the recommendations below do not solve your problem, call our service department.

- Is the plug in the socket?
- Is the door closed properly?
- Is the fuse in the fuse box faulty?
- Are the power settings and times set properly?
- Are there objects in the microwave that shouldn't be there?
- Did you use the correct kitchen utensils?
- Are the ventilation openings blocked?
- Has the food been defrosted sufficiently?
- Did you turn over or stir the food during preparation?

► SPARKS IN THE MICROWAVE

If you see sparks in the microwave, turn the microwave off immediately. Sparks can be caused by:

- metal or aluminium foil that touches the interior of the microwave;
- aluminium foil that is not correctly covering the food (points that stick up act as an antenna);
- metal from a closing strip or tableware with metallic edges;
- recycled paper that contains small metal particles.

► ERROR CODES

ERROR 2

Temperature too high or temperature sensor faulty;
Allow to cook if this does not work, call the service department.

ERROR 3

Temperature sensor not connected; call the service department.

Question And Answer

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 tray or tray rack 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.

Q : Why do eggs sometimes pop?

A : When baking or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this, simply pierce the yolk with a toothpick before cooking. Never cook eggs without piercing their shells.

Q : Why this standing time recommended after the cooking operation has been completed?

A : Standing time is very important. With microwave cooking, the heat is in the food, not in the oven. Many foods build up enough internal heat to allow the cooking process to continue, even after the food is removed from the oven. Standing time for joints of meat, large vegetables and cakes is to allow the inside to cook completely, without overcooking the outside.

Q : What does "standing time" mean?

A : "Standing time" means that food should be removed from the oven and covered for additional time to allow it to finish cooking. This frees the oven for other cooking.

Q : Why does my oven not always cook as fast as the microwave cooking guide says?

A : Check your cooking guide again, to make sure you've followed directions exactly ; and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, to help prevent over-cooking... the most common problem in getting used to a microwave oven. Variations in the size, shape and weights and dimensions could require longer cooking time. Use your own judgement along with the cooking guide suggestions to check whether the food has been properly cooked just as you would do with a conventional cooker.

Q : Will the microwave oven be damaged if it operates while empty?

A : Yes. Never run it empty, or with a very small load for long periods.

Q : Can I operate my microwave oven without the turntable or turn the turntable over to hold a large dish?

A : No. If you remove or turn over the turntable, you will get poor cooking results. Dishes used in your oven must fit on the turntable.

Q : Is it normal for the turntable to turn in either direction?

A : Yes. The turntable rotates clockwise or counterclockwise, depending on the rotation of the motor when the cooking cycle begins.

Q : Can I pop popcorn in my microwave oven? How do I get the best results?

A : Yes. Pop packaged microwave popcorn following manufacture's guidelines. Do not use regular paper bags. Use the "listening test" by stopping the oven as soon as the popping slows to a "pop" every 1 or 2 seconds. Do not repop unpopped kernels. Do not pop popcorn in glass cookware. Do not leave the microwave unattended when heating items with quick cooking times

Q : I need a replacement part, such as a glass turn table.

A : Call 0844 557 0290 / www.4daewoo.co.uk

Technical Data

» Specifications

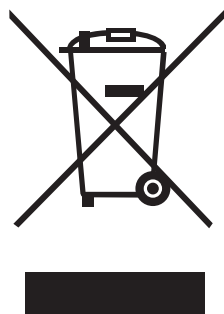
Power supply		120V, 60Hz
Microwave	Power consumption	1400W
	Output power	900W (IEC 705)
	Frequency	2,450MHz
Grill power consumption		1500W
Convection power consumption		1300W
Combination heating power consumption		1500W
Home fryer power consumption		1500W
Outside Dimension(W x D x H)		501 X 492 X 319 mm (19.7X19.3X12.6 inch)
Cavity Dimensions(W x D x H)		310 X 328 X 232 mm (12.2X12.9X9.1 inch)
Net Weight		Approx. 18Kg (39.6 lbs.)
Timer		60 minutes
Select function		Microwave / Grill / Convection / Combination/ Home fryer
Microwave power level		10 stages

* Microwave oven is a Group 2 ISM equipment in which radio-frequency 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.

* Specifications are subjected to change without notice.

Environmental Information

» 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.

Daewoo Electronics Guarantee Conditions

Daewoo Electronics products are guaranteed for 12 or 24 months from the date of original purchase as follows:-

American style side by side fridge freezer	24 months*
Combination frost free fridge freezer	24 months*
Undercounter and tabletop fridges and freezers	12 months
Washing machines	24 months*
Washer dryers	24 months*
Microwave ovens	12 months
Vacuum cleaners	12 months

Any defect that arises due to faulty materials or workmanship will be repaired free of charge during this period.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, neglect, tampering or incorrect adjustment, cabinet parts, knobs, software faults or consumable items such as batteries, drive belts or bulbs.
- The liability of Daewoo Electronics is limited to the cost of the repair (or replacement) of the product under the guarantee. Daewoo Electronics disclaims any liability for incidental or consequential damages.
- The product must be correctly installed and operated in accordance with the instructions contained in the manual. It must be used solely for domestic purposes.
- The guarantee will be rendered invalid if the product is resold, has had its serial number removed (or has an invalid serial number), or if an unauthorised person has carried out any repairs or alterations.

The guarantee is in addition to and does not diminish your statutory or legal rights.

For further information regarding your guarantee please see the section at the rear of your instruction manual. In the event of a breakdown please refer to the troubleshooting guide in your instruction manual and check all plugs, fuses and electricity supply.

In the event that you need further assistance please contact Daewoo Electronics Customer Services with your model and serial number, date and place of purchase along with a brief description of the problem.

In the event of there being no breakdown or the product is not within the guarantee period you will be charged for the repair.

If you purchased an extended warranty for your product please contact the provider of the extended warranty directly.