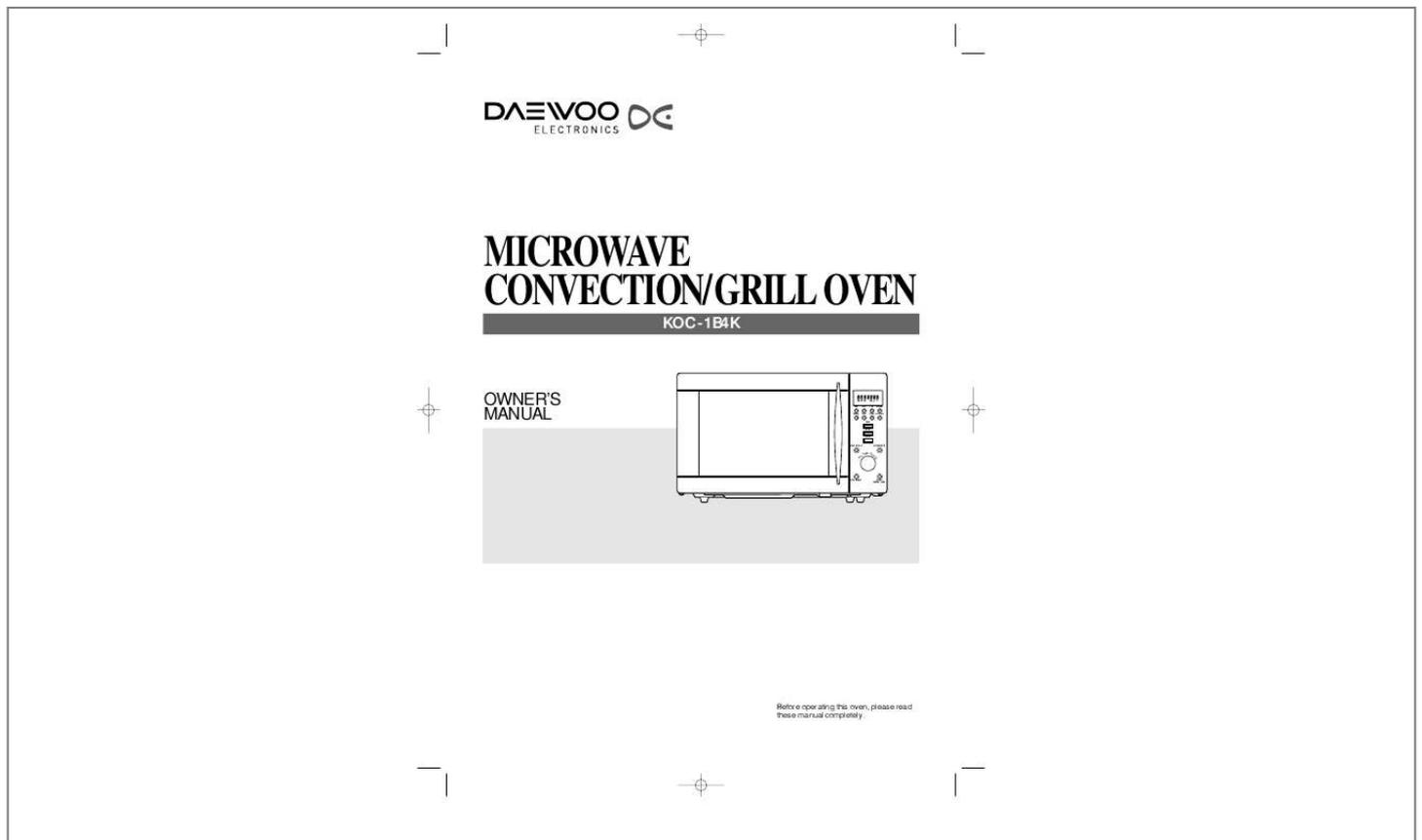




Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for DAEWOO KOC-1B4KA. You'll find the answers to all your questions on the DAEWOO KOC-1B4KA in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual DAEWOO KOC-1B4KA
User guide DAEWOO KOC-1B4KA
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7 · BEFORE OPERATION

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... 8 SETTING THE LANGUAGE..

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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. 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 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 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.



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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. 2 IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE 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 earthed.

Connect only to a properly installed wall socket. 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-may explode and should not be heated in this oven. 6. Use this appliance only for its intended use as described in this manual. 7. As with any appliance, close supervision is necessary when used by children. 8. Do no oages can result in delayed eruptive boiling, therefore care has to be taken when handling the container. 18. Make sure you remove caps or lids prior to cooking when you cook food sealed in bottles. 19. Do not put foreign material between the oven surface and door. It could result in excessive leakage of microwave energy. 20. Do not pop popcorn longer than the manufacturer's directions. (popping time is generally below 3 minutes). Longer cooking does not yield more popped corn, it can cause scorplings and fire.

Also, the cooking tray can become too hot to handle or may break. 21. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition. 22. 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. 23. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; 24. 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. 25. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire. 26. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. 4 TO AVOID EXPLOSION AND SUDDEN BOILING WARNING When heating liquids, e.g. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling: This could result in a sudden boil over of the not liquid. To prevent this possibility the following steps should be taken: a.

Avoid using straight sided containers with narrow necks. b. Do not overheat. c. Stir the liquid before placing the container in the oven and again halfway through the heating time. d. After heating, allow to stand in the oven for a short time, stir or shake them again carefully and check the temperature of them before consumption to avoid burns (especially, contents of feeding bottles and baby food jars). 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. WHICH UTENSIL CAN BE USED IN THE OVEN? Only use utensils that are suitable for use in microwave ovens. Before use, the user should check that utensils are suitable for use in microwave ovens.

Material Glass (general) Glass (heat resistant) Glass-ceramic and ceramic (heat resistant) Earthenware China (heat resistant) Plastic (general) Plastic (heat resistant) Aluminium foil containers /aluminium foil Metal baking tins Metal (pots.pans, etc) Paper Grill & Convection Microwave cooking cooking No Yes Yes Yes Yes No Yes (2) Yes Yes (4) Yes No Yes (1) Yes Yes (1) Yes Yes Yes (2) Yes (2) Yes (3) No No Yes Combined cooking No Yes Yes (1) Yes Yes No Yes (2) Yes Yes (4) No No Utensils made of china and ceramic excellent to use in your microwave oven. Most types of glass are also very good. Lead crystal glass can crack and should therefore, not be used. Plastics and paper can also be used, provided they can withstand the temperature of the heated food. For cooking only use plastics, which will withstand a temperature of over 120°C, e.g. polypropene and polyamide. Some plastic materials, e.g. melamine, will be heated by the microwave, and be damaged. To find out if a certain container is suitable, the following simple test can be made: Place the empty container and a glass of water inside the microwave oven. The water is needed because the oven must not be operated empty or with empty containers only. Let the oven work on full power for one minute. A suitable container will only be lukewarm.

Metal containers, e.g. saucepans or frying pans should not be used in microwave ovens. Nor should plates or vessels with decorations be used since metal e.g. gold, might be part of the decoration and such decorations will be damaged. Small pieces of aluminium foil can be used, but only to shield the areas that would over-cook (e.g. for covering chicken wings, leg tips and fish tails) but the foil must not touch the side of the oven as damage may occur. 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. 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 deliate 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.



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Microwave function only Utensils and cooking containers used in a microwave oven should be of a material that does not act as a barrier to microwave energy. Generally this means that you should cook in either (paper), plastic, glass or ceramic. Metal pans reflect microwave energy and inhibit cooking, and should not be used. In addition to material, the shape of the container should also be considered. Round oval shapes give the most even cooking.

Square or rectangular containers may over-cook foods in the corners because more energy is absorbed there. Shallow containers give more even cooking results. 5 CONTROL PANEL DISPLAY WINDOW 1 MICROWAVE indicator, showing microwaving in progress. 2 DEFROST indicator, showing defrosting in progress. 3 GRILL(upper grill heater) indicator, showing grilling in progress.

4 GRILL(lower grill heater) indicator, showing grilling in progress. 5 CONVECTION indicator, showing convectioning in progress. 6 CHILD LOCK indicator. 7 % percentage microwave power level indicator. 1 2 3 4 0 p u Memory Cake Crusty Auto Cook % 7 6 5 More Less Clock Language 8 9 o i w

BUTTONS 8 Language : Press to select the language.

9 Clock : Use to set clock. 0 Less : Use to remove time from cooking. q More : Use to add time to cooking. w M/W : Press to select microwave power level. M/W GRILL y COMBI e e COMBI : Press to select combi cooking mode. r AUTO DEFROST : Press to select defrost menu. CONVECTION t AUTO DEFROST r t CONVECTION : Press to select convection temperature. y GRILL : Press to select grill. u Cake : Press to select cake menu. i Crusty : Press to select crusty menu.

Tim eight Qua n eW tity d o Auto Cook : Press to select auto cook menu. p Memory : Use to set favorite cooking mode. a START/SPEEDY COOK : Press to start a programme, also for speedy start (each press adds 30 seconds microwave cooking time). s STOP/CLEAR : Press once to stop a programme, and twice to cancel a programme. d Dial knob : Use to set time, weight and quantity. s a STOP/CLEAR START/ SPEEDY COOK 6 ACCESSORIES This oven comes equipped with several accessories. They can be used in various ways to facilitate cooking. s Turntable tray or turntable This metal tray fits over the rotating base and locks into place. This is to be used in the oven for all cooking. It rotates clockwise or counterclockwise during cooking.

It is easily removable for cooking and cleaning needs. s Rotating base This fits over the shaft in the center of the oven's cavity floor. This to remain in the oven for all cooking. It should only be removed for cleaning. s Metal rack This metal rack is used with the turntable tray.

Important: The rotating base must be placed in the center of the oven's cavity and fitted in the rotating shaft exactly. In case the rotating base does not fit in the rotating shaft, the rotating base might become as tray and sparks can occur. s HOW TO USE THE ACCESSORIES OF COOKING s Turntable s Metal rack (high) s Metal rack (low) · Microwave cooking · Convection cooking · Combination cooking · Auto cooking · Grill cooking · Defrost · Grill cooking · Convection cooking 7 BEFORE OPERATION SETTING THE LANGUAGE Your new microwave oven comes with a six language word prompt system.

Languages available are English, Deutsch, Nederlands, Francais, Italian and Espanol. When your oven is plugged in for the first time or when power resumes after a power interruption, the display will show "SELECT LANGUAGE SPRACHE WAEHLEN KIES TALL CHOISIR LA LANGUE SCEGLI LA LINGUA SELECCION IDIOMA" By pressing "Language" it is possible to select the different languages.

To set English More Less Clock Language v 1. Touch Language button once. The display will show "ENGLISH PRESS START" 2. Touch START button once to select and hold language. The display will show "ENGLISH" and then reset to " : 0" and you will be prompted to set the time of day. To set Deutsch 1. Touch Language button twice. The display will show "DEUTSCH START DRUECKEN" 2. Touch START button once to select and hold language. The display will show "DEUTSCH" and then reset to " : 0" and you will be prompted to set the time of day.

To set Nederlands 1. Touch Language button 3 times. The display will show "NEDERLANDS DRUK OP START" 2. Touch START button once to select and hold language. The display will show "NEDERLA" and then reset to " : 0" and you will be prompted to set the time of day. To set Francais 1. Touch Language button 4 times. The display will show "FRANCAIS APPUYER SUR DEPART" 2. Touch START button once to select and hold language. The display will show "FRANCAI" and then reset to " : 0" and you will be prompted to set the time of day.

To set Italian 1. Touch Language button 5 times. The display will show "ITALIAN PREMI START" 2. Touch START button once to select and hold language. The display will show "ITALIAN" and then reset to " : 0" and you will be prompted to set the time of day.

To set Espanol 1. Touch Language button 6 times. The display will show "ESPANOL PRESIONE INICIO" 2. Touch START button once to select and hold language. The display will show "ESPANOL" and then reset to " : 0" and you will be prompted to set the time of day.

Memory Cake Crusty Auto Cook STOP/CLEAR START/ SPEEDY COOK v 8 SETTING THE CLOCK When your oven is plugged in for the first time or when power resumes after a power interruption, the display resets to setting the language procedure. Your oven has multiple(12hr/24hr) clock system. To set the clock follow under procedure. Example : To set 5:30 v More Less Clock Language Memory Cake Crusty Auto Cook 1. Touch Clock button once. " 12H " and "SET HOURS" shows in display. This is a 12 hour clock system. 2. Touch Clock button once more. " 24H " and "SET HOURS" shows in display.

This is a 24 hour clock system. If you want 12 hour clock system, omit this step. Tim eight Qua n eW 3. Turn the dial knob until 5 is indicated in the display window. " 5 " and "PRESS CLOCK" shows in display. 4. Touch clock button. " 5:00 " and "SET MINUTES" shows in display. 5. Turn the dial knob until 5:30 is indicated in the display window.

" 5:30 " and "PRESS CLOCK" shows in display. 6. Touch Clock button. The colon starts blinking. If you selected 12 hour clock system, this digital clock allows you to set from 1:00 to 12:59.

If you selected 24 hour clock system, this digital clock allows you to set from 0:00 to 23:59. tity Memory Cake Crusty CHILD LOCK AND POWER SAVE MODE Child lock : The child lock prevents the oven from being used. For example because children could hurt themselves on hot liquids etc.



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Power save mode : This function is used for saving energy. To set child lock v More Less Clock Language Auto Cook STOP/CLEAR STOP/CLEAR Memory Cake v v START/ SPEEDY COOK Less Clock Language More 1.

Touch STOP/CLEAR button. " : 0" or clock appears in the display. 2. Press and hold More button for 3 seconds. The oven will beep and LOCK indicator lights. Now the oven cannot be operated. To cancel child lock simply repeat setting procedure 2. The oven will beep and LOCK indicator disappears. The oven is again available for normal use. v Memory Cake Crusty Auto Cook To set power save mode 1.

Touch STOP/CLEAR button. " : 0" or clock appears in the display. START/ SPEEDY COOK Less Clock Language v More Crusty Auto Cook 2. Press and hold Less button for 3 seconds. The oven will beep and nothing appears in the display. Now the oven is in power save mode. To operate the oven in power save mode, press any key. Then " :0" or clock will be shown and the operation of all function key will be same as in normal mode. But if there is no operation within 10 seconds in clear mode or while manipulating the key, all the contents of display will disappear. To cancel power save simply repeat setting procedure.

" : 0" or clock appears in the display. After 3 seconds the oven will beep, this indicates that the power save is cancelled and the oven is again available for normal use. 9 OPERATION Tips : Also remember to read this operating instruction for proper safety information and instruction before using the oven. Prior to setting the controls, place one cup of water in the oven, on a heat-proof glass measuring cup, for testing purposes. Note : When the operation is finished the oven beeps three times, "OPEN DOOR" appears in the display, the rotating plate stops turning and the oven light turns off.

The oven will continue to beep every 10 minutes until the STOP/CLEAR button is pressed, or the door is opened. (Also, if you retain the door open over 10 minutes, the oven will beep every 10 minutes.) The cooling fan continues to run for 5 minutes after cooking has stopped when it takes over 5 minutes for cooking .(the display will show "COOLING" and " :0 or clock") Opening the oven door interrupts any operation except cooling fan. To cancel the operation, press STOP/CLEAR button.

To continue the operation, press START/SPEEDY COOK button. The oven displays the set cooking time in 10 seconds steps(up to 5 minutes cooking time), in 30 seconds steps(up to 10 minutes cooking time), in 1 minutes steps(up to 60 minutes cooking time). 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. 1. Touch M/W button once. MICROWAVE indicator lights. " 100 % " and "SET TIME" 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" and "PRESS START" shows in display. 4. Touch START/SPEEDY COOK button. The oven light comes on and the turntable starts rotating.

Cooking starts and the time in the display will count down. Note : 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 3 seconds. If you change the power level while cooking is in progress by pressing the M/W button.

(within 3 seconds) M/W GRILL Tim eight Qua n eW v STOP/CLEAR START/ SPEEDY COOK Power level table Power level High Sauté Reheat Medium high Simmer percentage 100% 90% 80% 70% 60% Output 1000W 890W 790W 680W 580W Power level Medium Medium low Low Defrost Warm percentage 50% 40% 30% 20% 10% Output 480W 370W 270W 170W 100W v tity 10 GRILL COOKING The grill enables you to heat and brown food quickly, without using microwaves. The oven has an upper and lower grill which can be operated independently or combined. GRILL 1. Touch GRILL button once. GRILL(upper grill) indicator lights.

"GRILL 1" and "SET TIME" shows in display. 2. Select the grill mode by pressing the GRILL button again until the required heating element(s) is displayed. Refer to the grill mode table below for further details. 3. 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" and "PRESS START" shows in display. 4. Touch START/SPEEDY COOK button.

The oven light comes on and the turntable starts rotating. Cooking starts and the time in the display will count down. COMBI Tim eight Qua n eW STOP/CLEAR v START/ SPEEDY COOK tity v Note : 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. The high rack is recommended for grilling small items such as toast, bacon or steak. 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. Display Press GRILL key Once Twice 3 times Heating element(s) Indicator Upper grill Lower grill Upper & lower grill Word GRILL 1 GRILL 2 GRILL 3 Suggested use This methods is ideal for toasting bread or muffins.

Remember the oven will be hot. Place all food on low/high rack. You can get better cooking and grilling, if you use the high rack. Cookware Use oven-proof cookware. As there is no microwave energy being used you can place metal tins directly onto the metal racks with no danger of arcing.

11 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 40°C 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. CONVECTION AUTO DEFROST 1.



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Touch CONVECTION button once. CONVECTION indicator lights. "100C" and "PRESS START TO PREHEAT OR SET TIME" shows in display. 2. Select the convection cooking temperature by pressing the convection button again until the corresponding temperature is displayed. v STOP/CLEAR START/SPEEDY COOK Tim STOP/CLEAR START/ SPEEDY COOK v Note: You can check the setting temperature while preheating is in progress by pressing the CONVECTION button. v ht Weig Qua Temperature sequence 100C ; 110C ; 120C ; 130C ; 140C ; 150C ; 160C ; 170C ; 180C ; 190C ; 200C ; 210C ; 220C ; 230C ; 240C ; 250C ; 40C ; 100C ; 3. Touch START/SPEEDY COOK button. CONVECTION indicator blinks. "PREHEAT" shows in 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 "SET TIME" 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" and "PRESS START" shows in display. 5. Touch START/SPEEDY COOK button.

The oven light comes on and the turntable starts rotating. Cooking starts and the time in the display will count down. eight Qua n eW tity 12 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.

1. Touch CONVECTION button once. CONVECTION indicator lights. "100C" and "PRESS START TO PREHEAT OR SET TIME" shows in display. 2. Select the convection cooking temperature by pressing the CONVECTION button again until the corresponding temperature is displayed. Temperature sequence 100C ; 110C ; 120C ; 130C ; 140C ; 150C ; 160C ; 170C ; 180C ; 190C ; 200C ; 210C ; 220C ; 230C ; 240C ; 250C ; 40C ; 100C ; 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" and "PRESS START" shows in display. 4. Touch START/SPEEDY COOK button. The oven light comes on and the turntable starts rotating. Cooking starts and the time in the display will count down. CONVECTION AUTO DEFROST Tim STOP/CLEAR START/ SPEEDY COOK Note: You can check the setting temperature while cooking is in progress by pressing the CONVECTION button.

Suggested use This function is ideal for cooking meringues, cookies, biscuits, scones, bread, puddings, large fruit cakes and all pastries. It can also be used for proving bread at 40°C. Remember the oven will be hot. Place all food on low/high rack. You can get better cooking and grilling, if you use the high rack. v ht Weig Qua eight Qua n eW tity Cookware Use oven-proof cookware. As there is no microwave energy being used you can place metal tins directly onto the metal racks with no danger of arcing. 13 COMBINATION COOKING This oven offers you a choice of five methods of combining cooking ; MODE COMBI 1 ELEMENTS MICROWAVE CONVECTION MICROWAVE CONVECTION LOWER GRILL CONVECTION UPPER GRILL LOWER GRILL MICROWAVE UPPER GRILL MICROWAVE UPPER GRILL LOWER GRILL Suggested use This function has many uses, particularly roasting meat and meringues, baking some cakes, frozen and crusty crumb foods and reheating pastries. This function is ideal for cooking small foods which require crusty e.g frozen potato products such as oven chips, potato croquettes or waffles, fish fingers, chicken nuggets, beefburgers and sausages.

Cookware Food should be placed on the low rack or on the turntable. Do not place metal cookware directly on the low rack when using this function as arcing may occur. As there is no microwave energy being used you can place metal tins directly onto the metal racks with no danger of arcing. Food should be placed on the low rack or on the turntable. Do not place metal cookware directly on the low rack when using this function as arcing may occur.

COMBI 2 COMBI 3 COMBI 4 COMBI 5 This function allows you to combine the speed of a microwave with the browning and crusty of a grill. Ideal for all foods that would usually be grilled e.g sausages, chops, chicken pieces etc. COMBINATION COOKING (Microwave + Convection) This function allows you to combine convection operation with any one of the three (60%, 50%, 40%) microwave power level to produce traditional baked or roasted results in less time. Always use microwave-safe and oven-proof cookware.

@@@Touch COMBI button once. MICROWAVE and CONVECTION indicator light. "COMBI 1" and "SET TIME" shows in display. 2. Turn the dial knob to set the cooking time. @@3. @@@@4. Touch START/SPEEDY COOK button. The oven light comes on and the turntable starts rotating. @@@@Always use microwave-safe and oven-proof cookware.

@@@Touch COMBI button twice. MICROWAVE, CONVECTION and GRILL(lower grill) indicator light. "COMBI 2" and "SET TIME" shows in display.

2. Turn the dial knob to set the cooking time. @@3. @@@@4. Touch START/SPEEDY COOK button. The oven light comes on and the turntable starts rotating. @@@@Touch COMBI button 3 times.

@@@"COMBI 3" and "SET TIME" shows in display. 2. Turn the dial knob to set the cooking time. @@3. Touch START/SPEEDY COOK button.

The oven light comes on and the turntable starts rotating. @@@@Always use microwave-safe and oven-proof cookware. @@@@Touch COMBI button 4 times. MICROWAVE and GRILL(upper grill) indicator light. "COMBI 4" and "SET TIME" shows in display.

2. Turn the dial knob to set the cooking time. @@3. @@@@4. Touch START/SPEEDY COOK button. The oven light comes on and the turntable starts rotating. @@Always use microwave-safe and oven-proof cookware. @@Always use oven gloves when touching the recipients in the oven, as they will be very hot. v Tim eight Qua n eW STOP/CLEAR START/ SPEEDY COOK v tity tity Note : 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 3 seconds.

1. Touch COMBI button 5 times. MICROWAVE, GRILL(upper grill) and GRILL(lower grill) indicator light. "COMBI 5" and "SET TIME" shows in display. 2. Turn the dial knob to set the cooking time. @@3. @@@@4. Touch START/SPEEDY COOK 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 power level while cooking is in progress by pressing the M/W button. The display will show the current power level for 3 seconds.



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16 AUTO DEFROST This function allows you to accurately defrost meat, poultry, fish or bread. Simply enter the weight of the food and the oven will select the correct defrosting time.

During the defrosting process the oven will beep to remind you to check the food. "TURN OVER" will appear in the display to remind you to attend to the food. Use only recipients that are microwave-safe. CONVECTION AUTO DEFROST 1. Touch auto defrost button once.

DEFROST indicator lights. "1 MEAT" and "SET WEIGHT" shows in display. 2. Select the defrosting menu by pressing the AUTO DEFROST button until the required menu is displayed. Refer to the defrost menu chart below for further details. eight Qua n eW eight Qua n eW v 3. Turn the dial knob to set the defrosting weight. For a defrosting weight of 1000 grams, turn the dial knob to the right to set 1000 G.(up to 2000 grams) "1000 G" and "PRESS START" shows in display. Refer to the defrost menu chart below for further details.

Tim v STOP/CLEAR START/ SPEEDY COOK tity 4. Touch START/SPEEDY COOK button. The oven light comes on and the turntable starts rotating. Defrosting starts and the time in the display will count down. Press AUTO DEFROST key Once Twice 3 times 4 times Defrost Menu 1 MEAT 2 POULTRY 3 FISH 4 BREAD Minimum Weight 100 g 100 g 100 g 50 g Maximum Weight 2000 g 3000 g 2000 g 1000 g Weight Step 50 g 50 g 50 g 50 g MENU Suggested use For defrosting meat joints, minced meat, chops, steaks etc. Minced/Cubed meat - "More/Less" key is not usually required. Steaks/Chops - Use of "Less" key is recommended. For defrosting whole poultry and poultry pieces. Chicken Pieces - Use of "Less" key is recommended. For defrosting all types of fish. Fillets - "More/Less" key is not usually required. For defrosting all types of bread. Loaves - Begin defrosting whole loaves on their side, cut in half and turn over at the pause. This program is not suitable for defrosting cakes, cheese cakes. Cookware Method 1.

Remove all packaging. 2. Place food on the low rack with kitchen paper. 3. Turn over when oven beeps.

Tips - When defrosted, food should be cool, but softened in all areas. - Poultry and fish may be placed under running cool water until defrost. - Shielding roasts and steaks prevents the edges from center of the food has defrosted. Use narrow, flat, smooth strips of aluminum foil to cover the edge and thinner sections of the food. - Standing time is very important, particularly for large, dense foods which cannot be stirred to ensure that the centre is evenly defrosted. MEAT POULTRY FISH BREAD 17 CAKE This function allows you to simply and automatically cook a range of cakes/breads. Always use oven gloves when touching the recipients in the oven. v Memory Cake Crusty Auto Cook 1. Touch Cake button once. MICROWAVE and CONVECTION indicator light.

"1 CAKE" and "SET WEIGHT" shows in display. 2. Select the menu by pressing the Cake button until the required menu is displayed. Refer to the cake 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 1500 grams) "1000 G" and "PRESS START" shows in display. Refer to the cake menu chart below for further details. 4.

Touch START/SPEEDY COOK button. The oven light comes on and the turntable starts rotating. Cooking starts and the time in the display will count down.

Tim eight Qua n eW STOP/CLEAR START/ SPEEDY COOK Press Cake key Once Twice Cake Menu 1 CAKE 2 BREAD v This program offers a choice 2 programs for cooking a range of cake / bread. Please refer to the recommended recipes details below.

The following table presents the various "CAKE/BREAD". Ingredients Fruity Cream-cheese Cake 150g(5oz.) butter 10ml(2tsp.) grated lemon rind 125g packet of cream cheese 225g(8oz.) caster sugar 50g 3 eggs,beaten 100g(4oz.)

) plain flour 150g(5oz.) sultanas 150g(5oz.) cherries 1. Cream together butter, lemon rind, cream cheese and sugar until light and fluffy. 2. Add eggs a little at a tone beating well after each addition. 3. Foil in sifted flours, sultanas and quatered cherries. Spread mixture into tin. 4.

Cook on 'CAKE' Method Cookware tity Minimum Weight 300 g 100 g Maximum Weight 1500 g 1500 g Weight Step 100 g 100 g 20 Cm(8") round cake tin Low Rack 18 Ingredients Chocolate cake 50g (2oz.) cocoa 175g (6 oz.) caster sugar 10 ml (3fl.oz.) water 90g (31/2oz.) butter 2 eggs 15ml (1tbsp.) golden syrup 5ml (1tbsp.) vanilla essence 15ml (1tbsp.) raspberry jam 275g (10oz.) plain flour Pinch of salt 10ml (2tsp.)

) baking powder 150ml (1/4pt) milk Apple pie 30ml (2tbsp.) caster sugar 5ml (1tsp.) cinnamon 30 ml (2tbsp.) sultanas 2 cooking apples, peeled, cored and sliced 15ml (1tbsp.) lemon juice 350g (12oz.)

) puff pastry Victoria Sandwich Method Cookware 1. Mix cocoa , 175g (6oz.) caster sugar and water together in a small bowl. 2. Cream the butter and sugar together, gradually add the eggs.

Beat until the mixture is light and fluffy. 3. Beat in the cocoa mixture, golden syrup, vanilla essence and raspberry jam. 4. Fold in the sieved flour, salt and baking powder. Add the milk to give a smooth dropping consistency. 5. Place in prepared tin and cook on "CAKE". 20 Cm(8") round cake tin Low Rack 1. Mix together sugar, cinnamon and sultanas.

2. Toss apples in lemon juice. Sprinkle sugar mixture over. 3. Divide pastry in half. Roll out half and line base of plate. 4. Place apple filling on top of pastry. Roll out remainder of pastry and cut to a circle for lid. 5.

Seal edges, crimp and brush top with egg. 6. Cook on "CAKE". 20 Cm(8") pie plate Low Rack 175g (6oz.) butter or margarine 175g (6oz.)

) caster sugar 3 eggs 175g (6oz.) self-raising flour 1. Cream butter and sugar until pale and fluffy. Add the eggs a little at a time beating well after each addition. 2.

Fold in half the flour, using a metal spoon, then fold in the remaining flour. 3. Spoon the mixture into the tin and level with a knife. 4. Cook on "CAKE". 5. When the cake is cool, cut in half horizontally and sandwich together with cream and jam and dust with icing sugar or fill with a filling of your choice. 20 Cm(8") cake tin Low Rack Carrot cake 250g (9oz.) plain flour 10ml (2tsp.) bicarbonate of soda 10ml (2tsp.)

) baking powder 10ml (2tsp.) cinnamon 10ml (2tsp.) nutmeg 250g (9oz.) dark brown sugar 225ml (8fl.oz.) vegetable oil 3 eggs, beaten 350g (12oz.) carrots, grated 75g (3oz.) sultanas Cream Cheese Topping: 75g (3oz.) butter 100g (4oz.) cream cheese 225g (8oz.)

) icing sugar 1. Sieve the flour, bicarbonate of soda and baking powder into a bowl with the cinnamon and nutmeg. 2. Mix in the brown sugar and make a well in the center. 3.

Add the oil and beaten eggs. Beat well until all the ingredients are combined. Stir in the grated carrot and sultanas, spoon into the prepared cake tin.



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4. Cook on "CAKE".

5. Cream the butter and cream cheese until smooth. Stir in sieved icing sugar. 6. Decorate the cooled cake with the cream cheese topping. 23 Cm(9") round tin Low Rack 19 Ingredients Biscuits Method Cookware 200g plain flour 150g butter 100g caster sugar beaten egg to mix 1. Cream butter, sugar and vanilla essence. Mix in flour. Mix to a very stiff dough with beaten egg. Knead lightly on a floured board.

2. Chill for 30mins. 3. Roll out quite thinly, cut into rounds with a 5Cm cutter. Transfer to greased baking trays. Prick with a fork. Brush lightly with beaten egg and sprinkle with caster sugar. 4. Cook on "CAKE" until pale golden brown. 5. Leave on tray for 3-4 min. then transfer to cooling rack. Round baking tin (or pizza dish) Low rack. Party size sausage rolls 1. Roll out pastry into two oblong shapes each about 25 x 20Cm.

Cut each piece into two pieces lengthways. 2. Combine the herbs with the sausage meat. Quarter the sausage meat and roll each piece into a long strip. Place on pastry.

Dampen edge of pastry, roll round sausage met and seal edges. Brush with beaten egg. 3. Cut each strip into six equal portions, each approximately 5Cm in length. Make two cuts in the top of each roll. Place on two greased circular baking trays. 4. Cook on "BREAD". 425g (15oz.) packet frozen flaky pastry (defrosted) 300g (12oz.)

) sausage meat. 10ml(2tsp.) dried mixed herbs 1 beaten egg. Round baking tin (or pizza dish) Baked Jam Roly Poly Pudding 1 quantity of suet pastry 75ml (5tbsp.) seedless raspberry jam milk to glaze 1. Roll out pastry to approx. 23X32Cm (9X13") 2. Spread the jam over the pastry leaving 1Cm(1/2) border all round. Brush the edges with milk and roll the pastry up evenly, starting at one short side and sealing the edges well. 3.

Brush top with milk and place in loaf dish. 4. Cook on "BREAD" until golden. 1kg loaf tin Standard bread Dough 450g (1lb.) strong plain flour 1 sachet dried yeast 5ml (1tsp.)

) salt 15g (1tbsp.) fat 300ml (1/2pt) warm water 1. In a large bowl, combine the flour, yeast and salt. Rub in the fat. 2.

Add the warm water then mix to a dough. 3. Turn onto a floured surface and knead for 10min. Divide into two and place in a loaf tin until the dough has doubled in size in a warm place or on Convection 40°C. See instruction above. 4. Cook on "BREAD". 5. Repeat with second loaf. 2X450g (1lb.)

) loaf tin (or 1kg loaf tin) Fruit Scones 1. Sift the flour, salt and baking powder together. Rub in fat until the mixture resembles fine breadcrumbs. Add sugar and sultanas. 2. Make a well in the center and stir in enough milk to form soft dough. 3. Knead lightly. Pat out to 2cm(3/4") thick and cut into 10 rounds with a 5cm(2") cutter. Place on baking sheet, brush with beaten egg.

4. Cook on 'BREAD'. 225g(8oz.) self-raising flour pinch salt 5ml(1tsp.) baking powder 50g(2oz.)

) butter 25g(1oz.) caster sugar 50g(2oz.) sultanas 150ml(1/4pt) milk beaten egg to glaze Baking sheet(round) 20 CRUSTY This function allows you to simply and automatically cook a range of crusty foods. Always use oven gloves when touching the recipients in the oven. Memory Cake Crusty Auto Cook v 1. Touch Crusty button once. MICROWAVE and CONVECTION indicator light. "1 FRESH PIZZA" and "SET WEIGHT" shows in display. 2. Select the menu by pressing the Crusty button until the required menu is displayed. Refer to the crusty menu chart below for further details. 3. Turn the dial knob to set the cooking weight. For a cooking weight of 700 grams, turn the dial knob to the right to set 700 G.(up to 1000 grams) "700 G" and "PRESS START" shows in display.

Refer to the crusty menu chart below for further details. Tim eight Qua n eW v STOP/CLEAR START/ SPEEDY COOK tity 4. Touch START/SPEEDY COOK button. The oven light comes on and the turntable starts rotating. Cooking starts and the time in the display will count down. Crusty Menu Chart Press Crusty key Once Twice 3 times 4 times Crusty Menu 1 FRESH PIZZA 2 FROZEN PIZZA 3 FRESH GRATIN 4 FROZEN GRATIN Minimum Weight 500 g 100 g 500 g 300 g Maximum Weight 1000 g 900 g 1500 g 900 g Weight Step 100 g 100 g 100 g 100 g 21 Crusty Menu Method Please refer to recommended recipes.

Topping Variation : Replace the onion with chopped bacon and continental sausage, mushrooms. Place the prepared fresh pizza in a pizza tin. For best results ensure that the topping is evenly spread over the pizza surface. Pizza (White Loaf Dough base) 150g(6oz.)

) strong white flour 90ml milk, lukewarm 3g dried yeast 1.5tsp. oil pinch of salt 1 onion, thinly sliced 1 tomato, chopped 150g(6oz.) mozzarella cheese COOKWARE 23Cm (9") pie dish 1. Place the flour, yeast, salt, milk, oil in a large bowl and mix well.

2. Knead well on a floured board then return the dough to the bowl and proving using convection 40°C until doubled in size. 3. Roll out the dough to form a round shape to form the pizza dough. 4.

Place on the metal tray. 5. Place the chopped tomato, onion, cheese on the pizza dough. 6. Cook on "CRUSTY- FRESH PIZZA". FRESH PIZZA FROZEN PIZZA Remove from package and place on the turntable. Cook on "CRUSTY- FROZEN PIZZA". Please refer to recommended recipes. According to preference, it is possible to add different ingredients to the base recipe in order to obtain various kind of Gratin. Place the prepared fresh gratin in a gratin dish.

Potato Gratin 12.5g (1/2oz.) butter 450g(1lb.) potatoes, peeled & thinly sliced 1 onion, finely chopped 200ml(8oz.) double cream (or single cream) 100g(4oz.) grated cheese salt and pepper COOKWARE 25Cm (10") flan dish FRESH GRATIN 1. Place half of the potato slices in the dish, sprinkle on some of the onion and bacon. Put butter and season. Place the remaining potatoes on the top. 2.

Pour over the cream and sprinkle on the cheese. 3. Place the dish on the low metal rack on the turntable. 4. Cook on "CRUSTY- FRESH GRATIN".

5. Garnish with tomato slice and parsley. FROZEN GRATIN Remove from package and place on the turntable. After cooking remove from the turntable stand 2-3 minutes and put on a plate(or container) for serving. If container is covered with aluminium foil, remove and recover with microwave cling-film and pierce.

22 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. Memory Cake Crusty Auto Cook v Tim eight Qua n eW 1. Touch Auto Cook button once. MICROWAVE, CONVECTION and GRILL(lower grill) indicator light. "ROAST BEEF" and "SET WEIGHT" shows in 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 G" and "PRESS START" shows in display.

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Refer to the auto cook menu chart below for further details. v STOP/CLEAR START/ SPEEDY COOK tity 4. Touch START/SPEEDY COOK button. The oven light comes on and the turntable starts rotating. Cooking starts and the time in the display will count down. Auto Cook Menu Chart Press Auto Cook key Once

Twice 3 times 4 times 5 times 6 times 7 times 8 times 9 times Auto Cook Menu 1 ROAST BEEF 2 ROAST CHICKEN 3 ROAST PORK 4 BAKED FISH 5 BAKED POTATO 6 ROAST POTATO 7 FRESH VEGETABLES 8 FROZEN VEGETABLES 9 CASSEROLE Minimum Weight 500 g 800 g 500 g 300 g 1 ea 400 g 100 g 100 g 500 g Maximum Weight 2000 g 3000 g 2000 g 900 g 5 ea 1000 g 900 g 900 g 2000 g Weight Step 100 g 100 g 100 g 100 g 1 ea 50 g 50 g 50 g 100 g 23 Auto Cook Menu Start Temp. Method 1.

Tie the joint into a neat shape. 2. Place the beef directly on the turntable. 3. Brush with a little oil.

4. Cook on "AUTO COOK-ROAST BEEF". 5. Remove from oven. Drain off any excess juices.

6. Stand for 10 minutes in foil before serving. 7. Serve with Yorkshire pudding and gravy. 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. 4. Place the chicken directly on the turntable. 5. Cook on "AUTO COOK-ROAST CHICKEN". 6. Remove from oven. Drain off any excess juices. Season with salt if required. Stand for 10 minutes in foil before serving.

7. Serve with bacon rolls, chipolatas, bread sauce and gravy. 1. Tie the joint into a neat shape. 2.

Place the pork directly on the turntable. 3. Brush with a little oil. 4. Cook on "AUTO COOK-ROAST PORK".

5. Remove from oven. Drain off any excess juices. 6. Stand for 10 minutes in foil before serving. 7. Serve with apple sauce. 1. All types of fresh fish(except battered or breadcrumb 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 the high rack on the turntable. 5. Cook on "AUTO COOK- BAKED FISH". 1. Wash potatoes thoroughly and prick with a fork.

2. Place potatoes directly on low rack on turntable. 3. Cook on "AUTO COOK- BAKED POTATO". 1.

Wash and dry the potatoes thoroughly. 2. Cut vegetables into even sized pieces and place in dish. 3. Place on low rack on the turntable.

4. Cook on "AUTO COOK- ROAST POTATO". 5. Turn potato when the oven beeps. 1. Wash and trim. 2. Place prepared vegetables into a suitable sized container. 3. Sprinkle with 4-5 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. * For best results cut vegetables into similar sized pieces. 1. Place in a suitable sized container.

2. Cover with pierced cling film or a lid. 3. Cook on "AUTO COOK- FROZEN VEGETABLES. 4.

Stir after cooking. * Frozen vegetables may be cooked without any added water if preferred. 1. Place all the ingredients into a large dish or bowl. 2.

Mix very well and cover with lid. 3. Cook on "AUTO COOK- CASSEROLE. 4. After cooking stir well before serving. Cookware ROAST BEEF Chilled temp.

Place the beep directly on the turntable. ROAST CHICKEN Chilled temp. Place the chicken directly on the turntable. ROAST PORK Chilled temp.

Place the pork directly on the turntable. BAKED FISH Chilled temp. Micro and heat proof shallow dish e.g Pyrex. BAKED POTATO Room temp. Low rack on the Turntable ROAST POTATO Chilled temp. Micro and heat proof dish e.g Pyrex. FRESH VEGETABLES Chilled temp. Microproof dish e.g Pyrex. FROZEN VEGETABLES - Microproof dish e.g Pyrex. CASSEROLE Chilled temp. Large micro and heat proof casserole with lid, or large Pyrex bowl covered with plate.

24 MEMORY COOK If you often cook or reheat the same types of dishes, you can store the cooking times and functions in the oven's memory, so that you do not have to reset them each time. You can store one cooking. To set memory Set your cooking programme...

.....

..... More Less Clock Language 1.

Set your cooking programme as usual. (except for auto defrost, cakes, crusty and auto cook function) 2. Touch Memory button. The oven will beep and " : 0" or clock appears in the display. Your settings are now stored in the oven's memory.

To store different settings simply repeat setting procedure. Memory Cake Crusty Auto Cook STOP/CLEAR START/ SPEEDY COOK v Note : When there's no memory key setting, "DATA EMPTY SELECT FUNCTION" will be displayed. SPEEDY COOK The speedy cook function allows the oven to begin cooking immediately on full power 1000W. The speedy cook button has been pre-programmed to increase in increments of 30 seconds up to a maximum time of 5 minutes. STOP/CLEAR v STOP/CLEAR START/ SPEEDY COOK LESS, MORE To alter cooking or defrosting time whilst oven is in operation, use Less or More.

Press Less/More button to decrease/increase the cooking or defrosting time in multiples of 1 minutes. To overall cooking time can be increased to a maximum of 59 minutes. v More Less Clock Language Memory Cake Crusty Auto Cook To use memory 1. Touch Memory button. Storing settings in the oven's memory appears in the display. 2. Touch START/SPEEDY COOK button. The oven light comes on and the turntable starts rotating. Cooking starts and the time in the display will count down. v v START/ SPEEDY COOK 1.

Touch STOP/CLEAR button. " : 0" or clock appears in the display. 2. Touch START/SPEEDY COOK button once. MICROWAVE indicator lights up and the oven begins to operate immediately. The oven light comes on and the turntable starts rotating. 25 MANUAL COOLING To get better cooking result, the oven needs "cooling" which discribes in below. M/W GRILL 1. Press and hold M/W button for 3 seconds. The oven will beep and MICROWAVE indicator lights off.

"COOLING" and "SET TIME" shows in display. Tim eight Qua n eW v 2. Turn the dial knob to set the cooling time. For a cooling time of 10 minutes, turn the dial knob to the right to set 10:00.(up to 60 minutes) "10:00" and "PRESS START" shows in display.

v STOP/CLEAR START/ SPEEDY COOK SCROLL SPEED CONTROL The scroll speed can be adjusted by user, following the steps below. tity 3. Touch START/SPEEDY COOK button. Cooling starts and the time in the display will count down. However the oven light and the turntable not operated.

Memory Cake Crusty Auto Cook 1. Touch Crusty button once. MICROWAVE and CONVECTION indicator light. "1 FRESH PIZZA" and "SET WEIGHT" shows in display. 2. Select the scroll speed by pressing the Crusty button again until the required scroll speed(refer to below chart). v v STOP/CLEAR START/ SPEEDY COOK 3. Touch START/SPEEDY COOK button. The oven will beep and " : 0" or clock appears in the display. Scroll Speed Chart Press Crusty key Once Twice 3 times 4 times Scroll Speed SLOW(VERY) MODE SLOW MODE NORMAL MODE FAST MODE 26 TO STOP THE OVEN WHILE THE OVEN IS OPERATING 1.



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Open the door. · Oven stops operating. · You can restart the oven by closing the door and touching START/SPEEDY COOK button. 2. Press the STOP/CLEAR button. · Oven stops operating. · If you wish to cancel the cooking settings, press the STOP/CLEAR button again. ABNORMAL MESSAGE · "TEMPERATURE IS HIGH" message will be shown when the inside temperature of the oven is high before selecting defrost or 40°C convection mode. · To get better cooking result, the oven needs "cooling". · If the inside temperature of the oven is higher than expected or the temperature sensor doesn't work properly, "ERROR 2" message will be shown in the display.

· Unplug the power and call our technical service. · When the temperature sensor is disconnected, "ERROR 3" message will be shown in the display. · Unplug the power and call our technical service. 27 GENERAL GUIDE LINES Since microwave cooking to some extent is different from traditional cooking, the following general guidelines should be considered whenever you use your microwave oven If the food is undercooked Check if: · You have selected the correct power level. · The selected time is sufficient-the times given in the recipes are approximate. They depend on initial temperature, weight and density of the food etc. · The container is appropriate. If the food is overcooked,i.e. dried out or burnt Before you cook again, consider whether: · The power level was too high.

· The set time was too long-the times in the recipes are approximate. They depend on initial temperature, weight and density of the food etc. Points to remember when defrosting · The shape of the package alters the defrosting time. Shallow rectangular packets defrost more quickly than a deep block. Separate pieces as they begin to defrost; freef low slices defrost more easily. · Shield areas of food with small pieces of foil if they start to become warm. · When defrosting, it is better to under thaw the food slightly and allow the process to finish during the standing time. The amount of food The more food you want to prepare the longer it takes. A rule of thumb is that double amount of food requires almost double the time. If one potato takes four minutes to cook, approximately seven minutes are required to cook two potatoes.

Starting temperature of food The lower the temperature of the food which is being put into the microwave oven, the longer time it takes. Food at room temperature will be reheated more quickly than food at refrigerator temperature. Composition of the food Food with a lot of fat and sugar will be heated faster than food containing a lot of water. fat and sugar will also reach a higher temperature than water in the cooking process. The more dense the food, the longer it takes to heat. "Very dense" food like meat takes longer time to reheat than lighter, more porous food like sponge cakes. Size and shape Smaller pieces of food will cook more quickly than larger pieces and uniform pieces of food cook more evenly than irregularly shaped foods. With unevenly shaped food, the thinner parts will cook faster than the thicker areas. Place the thinner chicken wings and legs to the centre of the dish. Stirring, turning of foods Stirring and turning of foods are techniques used in conventional and well as in microwave cooking to distribute the heat quickly to the centre of the dish and avoid overcooking at the outer edges of the food.

Covering food helps: · To reduce spattering · To shorten cooking times · To retain food moisture All covering, which will allow microwaves to pass through are suitable-See above "Which utensils can be used in the oven?" Releasing pressure in foods Several foods are tightly covered by a skin or membrane. These foods should be pricked with a fork or cocktail stick to release the pressure and to prevent bursting, as steam builds up within them during cooking. This applies to potatoes, chicken livers, sausages, egg yolks and some fruits. Standing time Always allow the food to stand for some time after using the oven. standing time after defrosting, cooking/reheating always improves the result since the temperature will then be evenly distributed through out the food. In a microwave oven foods continue to cook even when the microwave energy is turned off. They are no longer cooking by microwaves, but they are still being cooked by the conduction of the high residual heat to the centre of the food. The length of standing time depends on the volume and density of the food. Sometimes it can be as short as the time it takes you to remove the food from the oven and take it to the serving table. However, with larger, denser foods, the standing time may be as long as 10 minutes.

During 'standing', the internal temperature of the food will rise by as much as 8°C and the food will finish cooking in this time. Arranging food This is done in several ways in microwave cooking to give more even cooking results. If you are cooking several items of the same food such as jacket potatoes, place them in a ring pattern for uniform cooking. When cooking foods of uneven shapes or thickness, place the smaller or thinner area of the food towards the centre of the dish where it will be heated last. Uneven foods such as fish should be arranged in the oven with the tails to the centre. If you are saving a meal in the refrigerator or 'plating' a meal for reheating, arrange the thicker, denser foods to the outside of the plate and the thinner or less dense foods in the middle. Place thin slices of meat on top of each other or interlace them. Thicker slices such as meat loaf and sausages have to be placed close to each other. Gravy or sauce should be reheated in a separate container. 2/3 Choose a tall, narrow container rather than a low and wide container.

When reheating gravy, sauce or soup, do not fill the container more than 2/3. When you cook or reheat whole fish, score the skin this prevents cracking. Shield the tail and head with small pieces of foil to prevent over-cooking but ensure the foil does not touch the sides of the oven. 28 KEEP THE OVEN CLEAN Note: Do not use any other Turntable in the oven. Do not operate the oven without the Turntable and Rotating Base Properly in place. % More Less Clock Language Memory Cake Crusty Auto Cook M/W GRILL COMBI CONVECTION AUTO DEFROST Tim e Weight Quan tity DOOR While the oven door is still warm, any spatters or food soils should be wiped off with a damp sudsy cloth or sponge. Rinse with water and wipe dry with a cloth. If steam or condensation appears around this area, wipe with a cloth. This may occur when the oven is operating under high humidity and with foods containing lots of moisture. This is a normal part of microwave cooking.

STOP/CLEAR START/ SPEEDY COOK INSIDE THE OVEN The interior three side walls and floor are stainless steel.



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