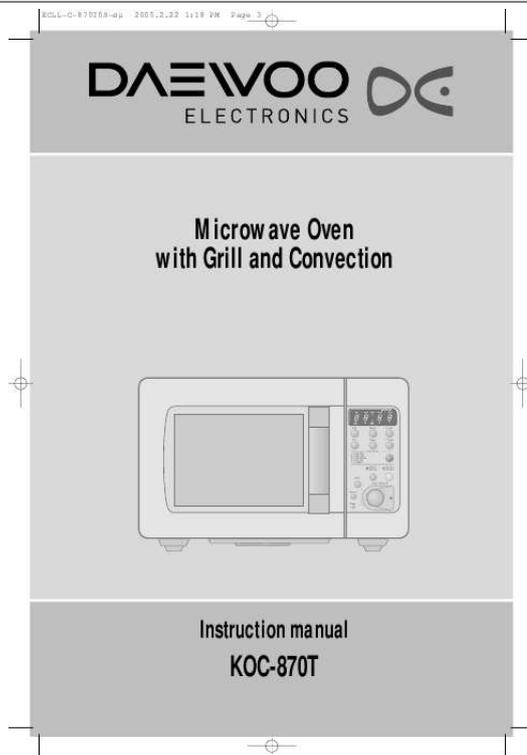




Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for DAEWOO KOC-870T. You'll find the answers to all your questions on the DAEWOO KOC-870T 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-870T
User guide DAEWOO KOC-870T
Operating instructions DAEWOO KOC-870T
Instructions for use DAEWOO KOC-870T
Instruction manual DAEWOO KOC-870T



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Manual abstract:

Roast Lamb 3. Roast Chicken 4. Fish Fillets 5. @@@@Roast Beef 2. Roast Lamb 3. Roast Chicken 4. Fish Fillets 5. @@soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken: x x x Never use the microwave oven if it is damaged.

It is particularly important that the door closes properly. The door should not be distorted, the hinges and latch should not be broken, bent or loose, and the seals must be in perfect condition. This microwave oven contains no user-serviceable components. Any adjustments or repairs must be performed by a qualified technician. Never use the oven with the door open.

There is the risk of being exposed to dangerous microwave energy. Never manipulate or tamper with the safety locks and the hinges of the door. Keep the seals and seal surfaces clean and free of contamination like food remains and cleaner residue. Use the microwave oven for cooking purposes only. Do not use it to dry animals, clothing, paper or other objects or for sterilisation or as a storage space for books, cooking utensils etc.

x x x Avoid using straight sided containers with narrow necks. Do not overheat. Stir the liquid before placing the container in the oven and again halfway through the heating time. After heating, allow to stand in the oven for a short time, stir or shake them again carefully and check the temperature of them before consumption to avoid burns (especially, contents of feeding bottles and baby food jars). Prior to use! The grill elements of your oven have been covered by a coating in order to protect during transporting and storage. To remove the coating heat the elements about 5 minutes (bad odour): Place a bowl suitable for microwaves, not too small, filled with 0,2 l water or more into the oven chamber. See chapter "Easy grilling" and start grilling with the time set to 5:00 minutes. The right place for your microwave oven x x x x The microwave oven should stand on a flat, stable surface. This appliance is designed for standing only. The area immediately around the oven should be free to allow the circulation of fresh air for cooling.

Do not place the microwave oven near a radio or television set etc. This might cause interference. Never place the oven where it is exposed to convection, steam or humidity. Connecting up your microwave oven x x x x x The oven requires a mains electrical connection of 220~240V / 50 Hz with a 15 Amp. fuse. Only insert the plug into properly installed electrical sockets. If in doubt contact an electrician. Faulty connections can start fires and create other risks and prevent the oven from working correctly. DAEWOO is not liable for any damage due to faulty connection. A defective power cable must be replaced by a qualified technician with an new special replacement cable from DAEWOO.

"Never place the oven where the gap between the top of the oven and a shelf above it is less than 10 centimetres." ECLL-C-870T0S-øµ 2005.2.22 1:18 PM
Page 1 Things Before using the oven please read these instructions carefully, they contain safety notes and useful tips. you SHOULD KNOW! .

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.4 Contents Microwaves and oven Using the oven The controls - Setting the clock - Child lock -5 -7 ENGLISH Cooking safely with microwaves - The oven . . .

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.....2-3 Cooking with microwaves Easy cooking - Fast (Speedy) cooking - Timing - Cooking programs .

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.....8 Pastry and pie combination program - convection plus microwaves

.....9 Defrosting and grilling Defrosting by time - Defrosting by weight - Easy grilling

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If you think there is a fire in the oven (smoke), leave the door closed, switch the unit off (press STOP several times) and disconnect from the mains electricity supply. Always keep the interior of the oven clean and do not allow a build up of grease on or around the splatter shield (item 4 on diagram).

2 ECLL-C-870T0S-øµ 2005.2.22 1:18 PM Page 3 M I C R O W A V E S and O V E N The microwave oven ENGLISH Safety door lock The oven will only operate with the door fully closed. When the door is open the oven turns off and will only start again after the door is closed. This special oven window is transparent to light, but prevents microwaves escaping.

The oven chamber Grill The microwave window is protected by a splash guard. M/W GRILL COMBI DEFROST TIME WEIGHT AUTO COOK PIE TEMP COOK kg Grill Combi +1 min Pie Temp +10 sec 1. Roast Beef 2. Roast Lamb 3. Roast Chicken 4. Fish Fillets 5. Vegetable Auto Cook STOP/ CLEAR START/ SPEEDY M/W TIME / WEIGHT + Defrost Clock -- The seal surfaces prevent microwaves escaping from the chamber. The rotating base supports the rotating plate. The plate and the support can be easily removed for cleaning. Make sure they are correctly positioned (indentation) when reinserting.

Convection outlet Place food in a suitable container (dish) on the rotating plate. x x Only use the oven with the rotating plate in position. To secure your safety, please use thick oven gloves when you remove food or accessories from the oven chamber. 3 ECLL-C-870T0S-øµ 2005.2.22 1:19 PM Page 4 Using the O V E M/W AUTO COOK PIE N GRILL COMBI DEFROST TIME WEIGHT TEMP COOK kg Your DAEWOO microwave oven always keeps you well informed: the display tells you which buttons can be pressed next or which settings are required (user guide). The controls Display (flashes to tell you what the oven is doing): M/W GRILL COMBI DEFROST - WEIGHT DEFROST - TIME AUTO COOK PIE TEMP COOK kg Buttons: +1 min Grill Combi +1 min Pie Temp +10 sec 1. Roast Beef 2. Roast Lamb 3. Roast Chicken 4.

Fish Fillets 5. Vegetable Auto Cook STOP/ CLEAR START/ SPEEDY M/W TIME / WEIGHT + Defrost Clock -- M/W GRILL COMBI DEFROST TIME WEIGHT Cooking with microwaves Grilling Combination microwave and convection Defrosting food by weight Defrosting food by time Cooking using a program Program for pastries and pies Preheating + baking Weight information AUTO COOK PIE TEMP COOK kg Grill Combi +1 min Pie Temp +10 sec +10 sec Each press increases cooking time by 1 minute. Each press increases cooking time by 10 seconds. Grill 1. Roast Beef 2.

Roast Lamb 3. Roast Chicken 4. Fish Fillets 5. Vegetable Auto Cook Selects grill. STOP/ CLEAR START/ SPEEDY Combi Selects combined microwaves and convection.

Pie M/W TIME / WEIGHT Defrost Press to bake pastries and pies. Temp + Clock Select the baking temperature (hold down for fast selection). Press to cook using a program. -- Auto Cook M/W Selects microwave. Press to select the power (hold down for fast selection). Defrosting, press to select time or weight. Press to start operation, also for Speedy start (each press adds 30 seconds microwave cooking time). Stops the operation, also erases all entries. @@@@ For example because children could hurt themselves on hot liquids etc. STOP/ CLEAR Hold the button pressed for a number of seconds, when loc appears in the display, the oven is locked.

3 sec. Hold the button for a few seconds to release the lock. When the timn. To cancel the operation, press STOP. @@Roast Beef 2. Roast Lamb 3. Roast Chicken 4. Fish Fillets 5. @@Press the button 1 - 12 times. @@@@Roast Beef 2.

Roast Lamb 3. Roast Chicken 4. Fish Fillets 5. @@Press the button 1 - 12 times. @@"w" flashes above "TEMP COOK" in the display. @@@@ Start cooking after preheating. @@Opening the oven door interrupts any operation except cooling fan. To cancel the operation (and clear the memory), press STOP. @@@@ Opening the oven door interrupts any operation except cooling fan. To cancel the operation (and clear the memory), press STOP.

@Roast Beef 2. Roast Lamb 3. Roast Chicken 4. Fish Fillets 5. @@Roast Beef 2. Roast Lamb 3. Roast Chicken 4. Fish Fillets 5. @@Turn the food over during defrosting after the 4 beeps to ensure complete and even defrosting. Press the Defrost button to switch: defrosting by weight, "WEIGHT" defrosting by time, "TIME" etc.

Opening the oven door interrupts any operation except cooling fan. To cancel the operation (and clear the memory), press STOP. To continue the operation, press START. x x x 10 ECLL-C-870T0S-øµ 2005.2.22 1:19 PM Page 11 DEFROSTING and G R I L L I N G Easy grilling Grill GRILL "v" appears below "GRILL" in the display. + -- GRILL Set the grill time on the dial. Up to 60 minutes. START Start the operation. "v" flashes below "GRILL" in the display. Speedy x When the operation is finished the oven beeps four times, the clock appears in the display, the rotating plate stops turning and the oven light turns off. The grill element is at the top of the oven compartment. Do not preheat before grilling. The oven displays the set grill time in 10 seconds steps (up to 5 minutes cooking time), in 30 seconds steps (up to 10 minutes cooking time) and in 1 minute steps (up to 60 minutes cooking time). Opening the oven door interrupts any operation except cooling fan.

To cancel the operation (and clear the memory), press STOP. To continue the operation, press START. x x x x 11 ENGLISH Press the button once. ECLL-C-870T0S-øµ 2005.2.

22 1:19 PM Page 12 APPENDIX M/W GRILL COMBI DEFROST TIME WEIGHT AUTO COOK PIE TEMP COOK kg Cooking with microwaves differs in some aspects from normal cooking. The guidelines and tips below will help you get better results using a microwave oven. Tips and guidelines Wait time Microwaves do not usually completely penetrate the food on the rotary plate. The wait times allow the food to continue cooking even after the oven has switched off. The temperature can rise by up to 8° C inside the food. After heating food in the microwave, let it stand in the oven for a short time to allow the temperature to equalise. The wait time depends on the weight, volume and density of the food (and can be up to 10 minutes). Grill Combi +1 min Pie Temp +10 sec 1. Roast Beef 2. Roast Lamb 3.

Roast Chicken 4. Fish Fillets 5. Vegetable Auto Cook STOP/ CLEAR START/ SPEEDY M/W TIME / WEIGHT + Defrost Clock -- How to cook food without overcooking (drying, charring etc.) x x x Select the right cooking level. Select the right cooking time. Times quoted in recipes are approximate and depend upon initial temperature, weight, density of food etc.



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Always use microwave-suitable dishes. Defrosting x x x Defrosting is faster in flatter dishes than in higher dishes. Divide large pieces of food into smaller pieces for faster defrosting. Cover the smaller pieces when they start to warm up.

Do not defrost completely under power, let the food stand for a while. Amount 3/4 To warm up more food you need more time. Rule of thumb: double the food, double the time (almost). Initial temperature The colder the food, the more time is needed. Different foods When cooking a meal with various ingredients remember that fat and sugar heat up faster than water.

This means that ingredients with higher fat and sugar contents will have higher temperatures after cooking than those containing water. The more dense a food, the longer it takes to cook/defrost. Very dense foods, like meat, take much longer to warm up than say sponge cake. 12 ECLL-C-870T0S-φμ 2005.2.22 1:19 PM Page 13 APPENDIX Skins, peels, shells ... ENGLISH Some foods have a skin or peel or a shell (eggs, potatoes, apples, liver, sausages). Puncture the skin or peel with for example a fork to allow steam to escape and the food to expand - this releases pressure and prevents the food from bursting. Water Cooking in a microwave needs very little water. For 100 g of vegetables or potatoes, use 1 tablespoon of water. Covering food Food can be covered with foils or tops which let microwave through in order x to prevent splashing x to shorten the cooking time and/or x to retain any natural moisture in the food (Microwave suitable dishes and utensils). Arranging food - size and shape To achieve the shortest cooking times and the best results it is sometimes useful to arrange the food in a certain way. Small pieces cook faster than big pieces.

Pieces of the same size cook more evenly than different sized pieces. In the case of irregularly shaped pieces, the thin sections will cook faster than the thick sections. When cooking several of the same item, e.g. stuffed tomatoes, arrange them on the rotating plate in a circle to achieve even cooking. When cooking irregularly shaped items or food with different thicknesses, place the smaller or thinner parts in the middle and the thicker (denser) parts towards the outside. Alternatively, cover thinner parts with a piece of aluminium foil to prevent drying or charring. Where possible, place fish with the tail towards the centre, slit the skin to prevent the skin tearing or bursting open. Another possibility is to cover the head and the tail ends with aluminium foil to prevent premature drying or charring. When warming up pre-cooked meals, place the thinner and lighter items towards the middle, the heavier and denser items towards the outside of the plate.

Place thin slices (e.g. bacon) on top of one another (fully or partially). Arrange sausages close together. Drinks, sauces and gravy should be heated in separate containers.

Fill tall narrow vessels only 3/4 full. Stir or turn the food every now and then to help spread the heat more evenly. 13 ECLL-C-870T0S-φμ 2005.2.22 1:19 PM Page 14 APPENDIX M/W GRILL COMBI DEFROST TIME WEIGHT AUTO COOK PIE TEMP COOK kg No components of this microwave oven are user-serviceable.

@@x Is the power supply correctly connected? x Is the oven door shut? x Has a cooking time been set? @@Roast Beef 2. Roast Lamb 3. Roast Chicken 4. Fish Fillets 5. @@@@Metal must never touch the inner walls of the oven. Turn the microwave on without food in oven? x Although switching the oven on for short periods will cause no damage, it is not recommended. Use the oven without the rotating plate? x No always ensure that the rotating plate and its support ring are correctly inserted. Open door during cooking? x The door can be opened at any time during an operation (e.g. to stir, turn over).

The oven switches the operation off immediately. Any settings are kept and when the door is closed again the operation can be continued by pressing START, or cancelled by pressing STOP. Condensation on oven walls and/or door? x Condensation on the inner surfaces is normal when cooking water containing food. Can microwaves pass through the door window? x No the window is made of a special glass which lets no microwaves through. Grill Combi +1 min Pie Temp +10 sec 1. Roast Beef 2. Roast Lamb 3. Roast Chicken 4. Fish Fillets 5. Vegetable Auto Cook STOP/ CLEAR M/W START/ SPEEDY TIME / WEIGHT Defrost + Clock -- x x For more information read the first chapter and the appendix.

This should answer most of your questions. If you cannot solve your problem, ask a qualified service technician. 14 ECLL-C-870T0S-φμ 2005.2.22 1:19 PM Page 15 APPENDIX Microwave suitable dishes and utensils ENGLISH Microwave suitable dishes are transparent to microwaves (i.e. made of such materials as plastic, glass and ceramics), especially when also fireproof. Suitable dishes only become slightly warm after one minute microwave cooking at high power. Dishes unsuitable for microwave ovens are all metal dishes which reflect microwaves. Also unsuitable for microwaves are dishes made of lead glass, dishes with metal applications (gold edged), paper or plastic containers which cannot withstand high temperatures (120° C). x x x If in doubt, check for information such as "microwave suitable". Bear in mind that this appliance is not only a microwave unit. Any dishes must also be fireproof when used with the grill or convection. Dishes, foils and covers should never be allowed to touch the walls of the oven compartment. Best cooking results are achieved if not only the material but also the shape of the dish is suitable. Round dishes promote more even heating, whereas in square or rectangular dishes the food can easily dry out or char in the corners. Food in flat dishes will cook more evenly. Small pieces of aluminium foil are good for covering any vulnerable sections (e.g. the thin flat tail end of a fish).

Care and maintenance Although this microwave oven is fitted with state-of-the-art safety arrangements ... x x x x never manipulate or tamper with the door locks or hinges, make sure the seals and seal surfaces are free of contamination e.g. food remains or cleaner residues. Clean the oven especially the seal areas of the door with a mild cleaning agent. Do not use any abrasive agents or abrasive pads. Make sure the oven door is not mistreated (e.g. that children don't swing on it). Do not use the oven if it is damaged. It is especially important that the door closes properly. The door must have no distortions, the hinges and locks must not be broken, bent or loose and the seal surfaces must not be corroded. Microwave cook chill meals in aluminium foil containers may be heated, however, be sure that the foil container is never closer than 2.5cm from the cavity walls or door in order to prevent oven damage'. 15 ECLL-C-870T0S-φμ 2005.



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2.22 1:19 PM Page 16 APPENDIX M/W GRILL COMBI DEFROST TIME WEIGHT Technical data Power supply Microwave Power consumption Power
Frequency Grill power consumption Convection power consumption Microwave / convection power consumption Dimensions (w-h-d) Oven chamber (w-h-d)
Weight 220~240V, 50 Hz 1500 Watt 0900 Watt (IEC 705) 2450 MHz 1100 Watt 1550 Watt 2600 Watt 501 x 398 x 320 mm 310 x 320 x 229 mm 17.6 kg AUTO
COOK PIE TEMP COOK kg Grill Combi +1 min Pie Temp +10 sec 1.
Roast Beef 2. Roast Lamb 3. Roast Chicken 4. Fish Fillets 5. Vegetable Auto Cook STOP/ CLEAR START/ SPEEDY M/W TIME / WEIGHT + Defrost Clock --
The right to make technical improvements is reserved. Errors and omissions excepted. 16 .



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