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You can read the recommendations in the user guide, the technical guide or the installation guide for DAEWOO KOC-924T. You'll find the answers to all your questions on the DAEWOO KOC-924T 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-924T**  
**User guide DAEWOO KOC-924T**  
**Operating instructions DAEWOO KOC-924T**  
**Instructions for use DAEWOO KOC-924T**  
**Instruction manual DAEWOO KOC-924T**



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**Manual abstract:**

@@@@@(e) WARNING : Liquids or other foods must not be heated in sealed containers since they are liable to explode. (f) WARNING : Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. TABLE OF CONTENTS · INSTALLATION AND EARTHING INSTRUCTIONS.....

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KOC-924T5S(¿)-Basic2003.1.24:3PM `3 IMPORTANT SAFETY INSTRUCTONS 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 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 the nearest authorized service facility for examination, repair or adjustment. 10. Do not cover or block any openings on this appliance. 11. Do not use outdoors. 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. When cleaning surfaces of door and oven that meet when the door closes, use only mild, nonabrasive soaps or detergents with a sponge or soft cloth. 16. To reduce the risk of fire in the oven cavity: (a) Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven when cooking food. (b) Remove wire twist-ties from bags before placing bag in oven. 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? Before use, the user should check that utensils are suitable for use in microwave ovens. 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. 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 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. 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. 4 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. KOC-924T5S(¿)-Basic2003.1.24:3PM `5 CONTROL PANEL 1 Display : Cooking time, power level, indicators and present time are displayed. MW : When blinking, the oven is operating in MICROWAVE COOK. Grill : When blinking, the oven is operating in GRILL. Combi : When blinking, the oven is operating in COMBI.

Defrost Weight : When blinking, the oven is operating in WEIGHT DEFROST. Time : When blinking, the oven is operating in TIME DEFROST. Auto-cook : When blinking, the oven is operating AUTO COOK. Lock : When lighting, the oven is CHILD LOCK. Con-vection : When blinking, the oven is operating in CONVECTION. g : When blinking, the oven is operating in weight input mode. 2 Auto cook : Used to cook or reheat. MW Grill Combi Defrost Weight Time Auto Cook Lock Convection g Auto Cook Menu 1. 2. 3.

4. 5. Roast pork Roast beef Roast chicken Baked fish Fresh vegetable Auto cook Combi 3 Combi : Used to select combi.



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4 Weight Defrost : Used to defrost foods. Weight Defrost Grill 5 Grill : Used to select grill.

Time Defrost 6 MW : Used to set power level of micro wave. MW 7 Time Defrost : Used to defrost foods. Clock Convection 8 Convection : Used to select convection and selected temp. 9 Clock : Used to set clock. Time /W e antity t Qu igh 0 Dial knob : Used to set time, weight and quantity.

STOP/CLEAR START / SPEEDY COOK q START/SPEEDY COOK : Used to start a programmed, also for speedy start(each press adds 30 seconds microwave cooking time). w STOP/CLEAR : Used to stop the oven operation or to delete the cooking data. 5 KOC-924T5S(¿ )-Basic2003.1.24:3PM `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 · Microwave cooking · Convection cooking · Combination cooking · Auto cooking · Grill cooking 6 KOC-924T5S(¿ )-Basic2003.1.24:3PM `7 BEFORE OPERATION SETTING THE CLOCK When your oven is plugged in, the display will flash " :0" and a tone will sound. If the AC power ever goes off, the display shows " :0" when the power comes back on.

Your oven has multiple(12hr/24hr) clock system. To set the clock follow under procedure. Example : To set 5:30 Time Defrost MW 1. Press Clock button once. (example : to set " 5:30 ") The display will be " 12H " shows.

2. Press Clock button once more, " 24H " shows in display. This is a 24hour clock system. If you want 12hour clock system, omit this step. 3. Turn the dial knob to set the hour number " 5: ". The hour number starts blinking, the colon will right. Clock Convection STOP/CLEAR Time Defrost Time /W e STOP/CLEAR Time Defrost Time /W e antity t Qu igh START / MW 4. Press Clock button. " 5:00 " shows in display. The minute number starts blinking, the colon and hour number will light. Clock Convection v 5. Turn the dial knob until " 5:30 " in the display window. antity t Qu igh START / MW Clock Convection 6. Press Clock button.

The colon starts blinking. If you selected 12hour clock system, this digital clock allows you to set from 1:00 to 12:59. If you selected 24hour clock system, this digital clock allows you to set from 0:00 to 23:59. v 7 KOC-924T5S(¿ )-Basic2003.1.24:3PM `8 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. Power save mode : This function is used for saving energy. To set child lock STOP/CLEAR START / SPEEDY COOK v STOP/CLEAR START / SPEEDY COOK 1. Press STOP/CLEAR button.

" : 0" or clock appears in the display. 2. Press and then hold STOP/CLEAR button for 3 seconds. The oven will lock indicator lights. Now the oven cannot be operated. 3. To cancel child lock simply repeat procedure 2. The oven will beep and lock indicator disappears. The oven is again available for normal use. To set power save mode v Time Defrost MW Clock Convection 1.

Press STOP/CLEAR button. " : 0" or clock appears in the display. 2. Press and then hold Clock button for 3 seconds. The display will turn off and a beep sounds. To operate the oven in power save mode, press any key or turn the knob. Then " :0" or clock will be shown and the operation of all function key will be same as in the 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. 3. To cancel power save simply repeat setting procedure.

When the display is on. The power save mode will be canceled and a beep sounds. The oven is again available for normal use. v 8 KOC-924T5S(¿ )-Basic2003.1.24:3PM `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, " : 0" or clock appears in the display, the rotating plate stops turning and the oven light turns off. The oven will continue to beep every 1 minute until the STOP/CLEAR button is pressed, or the door is opened. The cooling fan continues to run for 5 minutes after cooking has stopped when it takes over 3 minutes for cooking.

( the display will show "COOL" 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. Press MW button once.

MW indicator lights. " P-HI " shows in display. MW Time Defrost Clock Convection 2. @@Refer to the power level table below for further details. 3. Turn the dial knob to set the cooking time. @@( up to 60 minutes ) " 5:30" shows in display. 4. Press START/SPEEDY COOK button. The oven light comes on and the turntable starts rotating.

@@@@@4. 5. Roast chicken Baked fish Fresh vegetable Combi 1. Press Grill button once. @@Turn the dial knob to set the grilling time. @@Remember the oven will be hot. 3. Press START/SPEEDY COOK button. The oven light comes on and the turntable starts rotating. @@@@@@The maximum preheating time is 30 minutes.

@@@@@1. Press Convection button once. CONVECTION indicator lights. "110C" shows in display.



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2.

@@@Press START/SPEEDY COOK button. CONVECTION indicator blinks. @@The oven will now preheat. @@Then open the door and place your food in the oven. @@Turn the dial knob to set the cooking time.

@@5. Press START/SPEEDY COOK button. The oven light comes on and the turntable starts rotating. @@Microwaves are not used. @@1. Press Convection button once. CONVECTION indicator lights. "110C" shows in display. 2. @@Temperature sequence Time /W e antity t Qu igh Time Defrost MW Clock Convection v 110C ; 120C ; 130C ; 140C ; 150C ; 160C ; 170C ; 180C ; 190C ; 200C ; 210C ; 220C ; 230C ; 240C ; 250C ; 3.

Turn the dial knob to set the cooking time. @@4. Press 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. STOP/CLEAR START / 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. Remember the oven will be hot. Place all food on metal rack. v Cookware 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. 12 KOC-924T5S(ç)-Basic2003.1.24:3PM `13 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. 3. 4. 5. Roast chicken Baked fish Fresh vegetable Combi v Grill 1.

Press Combi button once. COMBI indicator light and "C-0" will show in the display. 2. Select the desired power level. For example : C-HI Press Combi button once again "C-HI" will show in the display. Display C-0 C - HI C - LO MW Power 40% 50% 30% Weight Defrost Ti Time Defrost MW Clock Convection v Time /W e antity t Qu igh Note : In sequential operation mode, only "C-0" can be selected. 3. Press Convection button once. "110°C" shows in display. @@Temperature sequence STOP/CLEAR START / STOP/CLEAR START / SPEEDY COOK 110C ; 120C ; 130C ; 140C ; 150C ; 160C ; 170C ; 180C ; 190C ; 200C ; 210C ; 220C ; 230C ; 240C ; 250C ; 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/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 cooking temperature while cooking is in progress by pressing the Convection button. The display will show the cooking temperature for 3 seconds. In sequential operation mode, only "C-0" can be selected.

v 13 KOC-924T5S(ç)-Basic2003.1.24:3PM `14 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/SPEEDY COOK button.

3. 4. 5. Roast chicken Baked fish Fresh vegetable Combi 1. Press Weight Defrost button once.

The Weight-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 200g to 3000g. 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/SPEEDY COOK 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. Weight Defrost Grill STOP/CLEAR Time /W e 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/SPEEDY COOK button. v Time Defrost MW Time /W e v Ti antity t Qu igh START / STOP/CLEAR START / SPEEDY COOK Note : WEIGHT DEFROSTING begins. The defrosting time is automatically determined by the weight entered. 1. Press Time Defrost button once. The Time-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/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 Clock Convection antity t Qu igh STOP/CLEAR START / STOP/CLEAR START / SPEEDY COOK 14 KOC-924T5S(ç)-Basic2003.1.

24:3PM `15 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. 1. 2. 3. 4. 5. Roast pork Roast beef Roast chicken Baked fish Fresh vegetable Combi v START / START / SPEEDY COOK Auto Cook Menu Auto cook 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/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 setting cooking menu while the cooking is in progress by pressing the Auto Cook button.

W i ht STOP/CLEAR STOP/CLEAR Time /W e antity t Qu igh Auto Cook Menu Chart Press auto cook key Once Twice 3 times 4 times 5 times Auto Cook Menu ROAST PORK Chilled temp. ROAST BEEF Auto Cook Menu ROAST PORK ROAST BEEF ROAST CHICHEN BAKED FISH FRESH VEGETABLE Minimum Weight 500 g 500 g 800 g 300 g 100 g Method 1. Tie the joint into a neat shape. 2. Place the pork directly on the turntable.

3. Brush with a little oil. 4. Place roasts fat-side down a turntable tray. 5. Cook on "AUTO COOK-ROAST PORK or ROAST BEEF".



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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. 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 directly on the turntable.

4. Place roasts breast-side down a turntable tray. 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. 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 turntable.

5. Cook on "AUTO COOK- BAKED FISH". 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. 15 Maximum Weight 2000 g 2000 g 3000 g 900 g 900 g Weight Step 100 g 100 g 100 g 100 g 150 g Cookware Start Temp. v Place the pork or beef directly on the turntable. ROAST CHICKEN Chilled temp. Place the chicken directly on the turntable.

BAKED FISH Chilled temp. Micro and heat proof shallow dish. (e.g Pyrex.) FRESH VEGETABLES Microproof dish. (e.g Pyrex.) KOC-924T5S(¿)-Basic2003.1.24:3PM `16 SPEEDY COOK The speedy cook function allows the oven to being cooking immediately on full power.

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 START / SPEEDY COOK 1. Press START/SPEEDY COOK button. The oven will be " : 30" is displayed. MW indicator lights. And the oven will start immediately. No need to press START/SPEEDY COOK button. The oven light comes on and the turn table starts rotating and the time in the display will count down in seconds.

TO STOP THE OVEN WHILE THE OVEN IS OPERATING 1. 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 · If the inside temperature of the oven is higher than expected or the temperature sensor doesn't work properly, "Err 2" message will be shown in the display. · Unplug the power and call our technical service. v · When the temperature sensor is disconnected, "Err 3" message will be shown in the display. · Unplug the power and call our technical service.

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. 16 KOC-924T5S(¿)

)-Basic2003.1.24:3PM `17 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.



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*This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven. Q: How can we know whether the oven is operating or not? A: Oven is operating only when the door is closed. After the end of oven cooking, the cooling fan will run for two minutes. Q: Why does my oven light dim? A: When cooking at reduced power level, the oven must cycle to obtain the selected power levels. The oven light, dims and clicking noises can be heard when the oven cycles.*

*Q: When is the oven light on and off? A: The oven light is on during the cooking time and when the door is opened. Q: Why does steam accumulate on the oven door? A: During cooking, steam is given off from the food. Most of the steam is removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal.*

*Q: Sometimes warm air comes from the oven vents. Why? A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwave in the air. The oven vents should never be blocked during cooking.*

*Q: Why does the smoke come out of the exhaust vent at the back of oven? A: If smoke is observed, swich off or unplug the appliance and keep the door closed.*

*SPECIFICATIONS Power supply Power consumption Microwave Output power Frequency Grill power consumption Convection power consumption Combination heating power consumption Outside Dimension(WXDXH) Cavity Dimensions(WXDXH) Net Weight Timer Select function Microwave power level 230V~, 50Hz 1500W 1000W (IEC 705) 2,450MHz 1150W 2550W / 1450W (KOC-924T0S / KOC-924T5S) 3000W / 1500W (KOC-924T0S / KOC-924T5S) 542(21.3)X515(20.3)X329(13.0)mm (inch) 350(13.8)X355(14.0)X230(9.1)mm (inch) Approx. 20Kg (44.1 lbs).*

*) 60 minutes Microwave / Grill / Convection / Combination 10 stages 20 Version NO. IM-00 .*



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