



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for DAEWOO KOC-970T. You'll find the answers to all your questions on the DAEWOO KOC-970T 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-970T**  
**User guide DAEWOO KOC-970T**  
**Operating instructions DAEWOO KOC-970T**  
**Instructions for use DAEWOO KOC-970T**  
**Instruction manual DAEWOO KOC-970T**

Things you SHOULD KNOW!

When heating liquid, 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 hot liquid. To prevent the possibility the following steps should be taken:

- 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).

230 V~ 50 Hz

When you unpack your microwave oven from its box, please check it immediately for damage. If the door is damaged or bent, if there are dents inside the oven etc., get in touch with your retail outlet immediately.

**Using a microwave oven safely**

- 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.

**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**

- 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**

- The oven requires a mains electrical connection of 230 V~ / 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.



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**Manual abstract:**

Roast Pork 3. Roast Chicken 4. Fish Fillet 5. @@@@ 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 230 V~, 50 Hz x The oven requires a mains electrical connection of 230 V ~ / 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. 2\_KOC-970T\_englisch\_UK 01.8.18 12:45 PM Page 1 Things Before using the oven please read these instructions carefully, they contain safety notes and useful tips. you SHOULD ..

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

. . . 2 -3 Cooking with microwaves Easy cooking - Fast (Speedy) cooking - Timing - Cooking programs . . . 6 Cooking with convection Easy baking - Pre-heating . . . .

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*.16 Electrical connection (for UK only) x x For your own safety read the following instructions carefully before attempting to connect this unit to mains. Check that the voltage on the rating plate corresponds to the voltage in your home. The rating plate is on the back panel of the appliance. 13A 13 A The power cable must be fitted with a fused plug approved by ASTA or BSI to BS 1362 and provided with a 13 A fuse. The fuse cover must always be securely replaced. If the oven is not working, the fuse may need replacing. The wires of the mains lead fitted to this appliance are coloured in accordance with the following code: GREEN and YELLOW = EARTH (GREEN or GREEN and YELLOW or ) BLUE = NEUTRAL (BLACK) BROWN = LIVE (RED) If the terminals in the plug are unmarked or you are in any doubt as to the correct connections, consult a qualified electrician. Please read also chapter "Moulded plugs". GREEN and YELLO BLUE E BROWN N 6A A 13 L x x We recommend the use of a good quality plug.*

*The pages of this instruction manual show pictures of the various control buttons referred to in the text. Descriptions of the display information are also shown where applicable. 1 2\_KOC-970T\_englisch\_UK 01.8.18 12:45 PM Page 2 MICROWAVES and OVEN M/W DEFROST GRILL COMBI WEIGHT TIME AUTO COOK PIE TEMP COOK kg When preparing ready-to-serve food (like TV dinners) always carefully follow the instructions provided by the food manufacturer on the package and also the tips and guidelines contained at the end of this manual.*

*Cooking safely with microwaves x Grill Combi +1 min Pie Temp +10 sec 1. Roast Beef 2. Roast Pork 3. Roast Chicken 4. Fish Fillet 5.*

*Vegetable Auto Cook STOP/ CLEAR M/W START + Defrost Speedy Clock TIME / WEIGHT x x x x x x x x x x x x Microwaves are high frequency electromagnetic waves like radio waves. They create heat by causing the molecules in water, fat and sugar to vibrate. They only penetrate a certain depth (e.g. approx. 25 mm into meat) and this heat is then conducted to the rest of the item being cooked. Tableware must be suitable for use in a microwave oven.*

*For example, dishes made of temperature resistant glass, ceramics, porcelain and plastic (in the case of combination cooking it should also be fireproof). Never place closed metal containers into your microwave oven the microwaves are reflected and the food will not get warm. In the case of TV dinners the food can be left in the aluminium tray with the top removed.*

*Microwaves can damage any crockery with gold or silver decoration. Never place food in the oven in closed containers - the container could explode. Food with a skin or peel can explode. Never place eggs in a microwave. When cooking items such as potatoes, chicken livers etc., puncture the skin using e.g. a fork to allow steam to escape. Never heat spirits (alcoholic drinks) to high temperatures; they may self-ignite.*



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When heating small amounts of liquid (e.

g. a cup of tea/coffee), place a spoon in the cup to prevent boiling over. Food which has been cooked with a microwave continues to cook after the oven is switched off. Before allowing others, in particular children or older people, to eat food or drinks from the microwave oven check that the temperature of the food is acceptable (danger of burning/scalding). Help the heat to spread uniformly by stirring and turning, in particular after only short heating periods. Never turn the microwave oven on without food in the chamber it might overload and get damaged. Metal items, e.g. dishes, should not touch the walls of the oven, this can cause sparking and could cause a fire. 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.

2 2\_KOC-970T\_englisch\_UK 01.8.18 12:45 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 DEFROST GRILL COMBI WEIGHT TIME 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 M/W START + Defrost Speedy -- Clock TIME / WEIGHT The seal surfaces prevent microwaves escaping from the chamber. Convection outlet Place food in a suitable container (dish) on the rotating plate. 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. 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

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18 12:45 PM Page 4 Using the O V E M/W AUTO COOK N DEFROST GRILL COMBI WEIGHT TIME PIE 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: Each press increases cooking time by 1 minute. Each press increases cooking time by 10 seconds. Selects grill. 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 Grill Combi +1 min Pie Temp +10 sec 1.

Roast Beef 2. Roast Pork 3. Roast Chicken 4. Fish Fillet 5. Vegetable Auto Cook STOP/ CLEAR M/W START + Defrost Speedy Clock TIME / WEIGHT M/W DEFROST GRILL COMBI WEIGHT TIME 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 M/W START Selects combined microwaves and convection. Speedy + Defrost Press to bake pastries and pies. Select the baking temperature (hold down for fast selection). -- Clock TIME / WEIGHT Press to cook using a program. Selects microwaves. 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. Dial for setting time, temperature and weight. Clock set. 4 2\_KOC-970T\_englisch\_UK 01.8.18 12:45 PM Page 5 Using the O Setting the clock When not in use the display shows the time. V E N ENGLISH 88 24 14 14 80 H8 00 25 When first connected to the mains, the display looks like this (also after power disconnection). Press the button once for 24 hour clock (twice for 12 hour clock).

Turn the dial left to adjust hours. Turn the dial right to adjust minutes. Start the clock. The two dots flash each second. Child lock The child lock prevents the oven from being used.

For example because children could hurt themselves on hot liquids etc. Hold the button pressed for a number of seconds, 3 sec. L6 28 when loc appears in the display, the oven is locked. Hion except cooling fan. To cancel the operation, press STOP.

To continue the operation, press START. x x 7 2\_KOC-970T\_englisch\_UK 01.8.18 12:45 PM Page 8 Cooking with The temperature can be selected between 100° C and 210° C in 10° C steps for cooking and baking. CONVECTION M/W DEFROST GRILL COMBI WEIGHT TIME AUTO COOK PIE TEMP COOK kg Easy baking Grill Combi +1 min Pie Temp +10 sec 1. Roast Beef 2. Roast Pork 3. Roast Chicken 4. Fish Fillet 5. @@Press the button 1 - 12 times.

@@@Roast Beef 2. Roast Lamb 3. Roast Chicken 4. Fish Fillets 5. @@@@Start cooking after preheating. @@Opening the oven door interrupts any operation except cooling fan. To cancel the operation (and clear the memory), press STOP. @@Press the button 1 - 12 times. @@"w" flashes above "TEMP COOK" in the display. @@@@Opening the oven door interrupts any operation except cooling fan.

To cancel the operation (and clear the memory), press STOP. @@@@Roast Beef 2. Roast Pork 3. Roast Chicken 4. Fish Fillet 5.

@Roast Beef 2. Roast Lamb 3. Roast Chicken 4. Fish Fillets 5. @@@@Opening the oven door interrupts any operation except cooling fan. To cancel the operation (and clear the memory), press STOP. @@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 2\_KOC-970T\_englisch\_UK 01.8.18 12:45 PM Page 12 APPENDIX M/W DEFROST GRILL

COMBI WEIGHT TIME 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.



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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 Pork 3. Roast Chicken 4.

Fish Fillet 5. Vegetable Auto Cook STOP/ CLEAR M/W START + Defrost Speedy Clock TIME / WEIGHT 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.

Always use microwave-suitable dishes. Defrosting x 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 2\_KOC-970T\_englisch\_UK 01.8.18 12:45 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 2\_KOC-970T\_englisch\_UK 01.8.18 12:45 PM Page 14 APPENDIX M/W DEFROST GRILL COMBI WEIGHT TIME AUTO COOK PIE TEMP COOK kg No components of this microwave oven are user-serviceable. Any repairs or adjustments must always be performed by qualified service technicians.

Before calling technical service Before calling your technical service, check the following: Oven doesn't work? x Is the power supply correctly connected? x Is the oven door shut? x Has a cooking time been set? x Has the house mains switch disconnected or the fuse blown? Grill Combi +1 min Pie Temp +10 sec 1. Roast Beef 2. Roast Pork 3. Roast Chicken 4. Fish Fillet 5. Vegetable Auto Cook STOP/ CLEAR M/W START + Defrost Speedy Clock TIME / WEIGHT M/W DEFROST GRILL COMBI WEIGHT TIME x AUTO COOK PIE TEMP COOK kg Sparks in the oven? Is there metal, or a dish with metal edges or aluminium foil, in the oven? Metal must never touch the inner walls of the oven. Turn the microwave on without food in oven? Although switching the oven on for short periods will cause no damage, it is not recommended. Use the oven without the rotating plate? No always ensure that the rotating plate and its support ring are correctly inserted. Open door during cooking? 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. Grill Combi +1 min Pie Temp +10 sec x 1. Roast Beef 2.

Roast Lamb 3. Roast Chicken 4. Fish Fillets 5. Vegetable Auto Cook STOP/ CLEAR M/W START x + Defrost Speedy -- Clock x TIME / WEIGHT 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? @@This should answer most of your questions.

@@@@@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 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.



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*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. 15*

*2\_KOC-970T\_englisch\_UK 01.8.18 12:45 PM Page 16 APPENDIX M/W DEFROST GRILL COMBI WEIGHT TIME 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 230 V~, 50 Hz 1450 Watt 1000 Watt (IEC 705) 2450 MHz 1200 Watt 1550 Watt 2600 Watt 526 x 412 x  
345 mm 335 x 339 x 245 mm 20 kg AUTO COOK PIE TEMP COOK kg Grill Combi +1 min Pie Temp +10 sec 1. Roast Beef 2.*

*Roast Pork 3. Roast Chicken 4. Fish Fillet 5. Vegetable Auto Cook STOP/ CLEAR M/W START + Defrost Speedy Clock TIME / WEIGHT 230 V~, 50 Hz The  
right to make technical improvements is reserved. Errors and omissions excepted. Moulded plugs (for UK only) x x x x 230 V~, 50 Hz x 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 must be 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 A replacement fuses which are ASTA approved to BS 1362 should be fitted. This symbol means that this unit is double insulated, an earth  
connection is not necessary. Caution: To prevent electric shock, do not remove any covers. No user serviceable parts inside, refer servicing to qualified  
service personnel. Caution: When operating this unit on 230 V ~ mains supply, please note that when the power switch is in the off mode, the unit is not  
disconnected from the mains supply. However, please be assured that it is perfectly safe to leave the unit connected to the mains supply. 16 .*



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