




Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for DAEWOO KOC-985TB. You'll find the answers to all your questions on the DAEWOO KOC-985TB 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-985TB
User guide DAEWOO KOC-985TB
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Instruction manual DAEWOO KOC-985TB

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Things you SHOULD KNOW!



WARNING

When heating liquids, e.g. soups, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidenced bubbling. This could result in a sudden boil over of the hot liquid. To prevent this 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.
- The oven should not be adjusted or repaired by anyone except properly qualified service personnel. It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
- 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.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
- 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.
- The minimum height of free space necessary above top surface of the oven is 150mm.



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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 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). 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. The oven should not be adjusted or repaired by anyone except properly qualified service personnel. It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy. 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.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container. 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 x x x 230 V~, 50 Hz 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. The minimum height of free space necessary above top surface of the oven is 150mm. KOC-985TB-English 99.11.24 4:47 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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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 KOC-985TB-English 99.11.24 4:48 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 microwave window is protected by a splash The oven chamber guard. Grill(Top heaters) Defrost M/W Grill Combi Weight Time Program cook Pie Temp cook kg M/W Defrost Pie Grill Combi Temp Program Cook 1. Roast Beef 2. Roast Pork 3.

Roast Chicken 4. Fish Fillet 5. Vegetable Speedy Cook Stop/Clear Start/Clock The seal surfaces prevent microwaves escaping from the chamber. This motor and rotisserie-guide are used for rotating the utensil bar. This motor is always rotated when the oven is operating (Rotisserie type only).

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. Under heater It works during Temp cook or Pie or Program cook 1, 2, 3. Convection outlet & fan This oven includes the convection fan. It help the hot air convect quickly and uniformly. Place food in a suitable container (dish) on the rotating plate. This metal rack is used for grill cooking. This utensil bar is used for rotisserie cooking(Rotisserie type only). 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 KOC-985TB-English 99.11.24 4:48 PM Page 4 Using the O V E N Defrost M/W Grill Combi Weight Time Program cook 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 PROGRAM COOK PIE TEMP COOK kg Buttons: 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 M/W Defrost Pie Grill Combi Temp Program Cook 1. Roast Beef 2. Roast Pork 3. Roast Chicken 4. Fish Fillet 5. Vegetable Speedy Cook Stop/Clear Start/Clock Defrost M/W Grill Combi Weight Time Program cook Pie Temp cook kg M/W Defrost Pie Selects grill.

Selects combined microwaves and convection. Press to bake pastiers and pies. Select the baking temperature (hold down for fast selection). Program Cook Grill Combi Temp Program Cook 1. Roast Beef 2.

Roast Pork 3. Roast Chicken 4. Fish Fillet 5. Vegetable Speedy Cook Press to cook using a program. Selects microwaves.

Press to select the power (hold down for fast selection). Stop/Clear Start/Clock Defrosting, press to select time or weight. Start/Clock Press to start operation and for clock setting. Stops the operation, also erases all entries. Dial for setting time, temperature and weight. Stop/Clear Speedy Cook Press for Speedy cook (each press adds 30 seconds microwave cooking time). 4 KOC-985TB-English 99.11.24 4:48 PM Page 5 Using the O Setting the clock When not in use the display shows the time. V E N ENGLISH 88 Start/Clock 80 H8 When first connected to the mains, the display looks like this (also after power disconnection).

24 14 Start/Clock Press the button once for 24 hour clock (twice for 12 hour clock). Turn the dial to adjust hours. Press the button. 14 Start/Clock 25 Turn the dial 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, Stop/Clear when loc appears in the display, the oven is locked. 3 sec.

L6 28 Hold the button for a few seconds to release the lock. When the time appears in the display, the oven is again available for normal use. 5 KOC-985TB-English 99.11.24 4:48 PM Page 6 Cooking with CooENGLISH v KOC-985TB-English 99.

11.24 4:49 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 Defrost M/W Grill Combi Weight Time Program cook Pie Temp cook kg Easy baking 1-12x v M/W Defrost Pie Grill Combi Temp Program Cook 1. Roast Beef 2. Roast Pork 3.

Roast Chicken 4. Fish Fillet 5. Vegetable Speedy Cook 15 18 0C 00 Stop/Clear Start/Clock TEMP COOK Set one of the 12 temperature levels. Press the button 1 - 12 times. @@@@Roast Beef 2. Roast Pork 3. Roast Chicken 4. Fish Fillet 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. @@@@@@@ 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.

@@ WARNING - The temperature inside the oven and window is very high. @- Use thick oven gloves while handling food or accessories. 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. KOC-985TB-English 99.11.24 4:50 PM Page 12

APPENDIX Defrost M/W Grill Combi Weight Time Program cook Pie Temp cook kg Combi cooking with utensil bar - This oven is available for rotisserie cooking by using accessories (utensil bar, forks) during combi cooking instead of rotisserie function key.



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- Ideal for chicken and medium - sized cuts of meat. - The rotisserie turns food as it cooks.

M/W Defrost Pie Grill Combi Temp Program Cook 1. Roast Beef 2. Roast Pork 3. Roast Chicken 4. Fish Fillet 5. Vegetable Speedy Cook To use the rotisserie x Slide the food on the utensil bar and secure with forks. x Insert the utensil bar into the motor shaft on the left wall and place the other part of Stop/Clear Start/Clock utensil bar on the guide rotary on the right wall. x Select the proper function (combi mode etc.) for rotisserie and input power level, temperature, and time. (refer to cookbook) x Start the operation.

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). 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 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. Defrosting x x 3/4 x x Amount 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 KOC-985TB-English 99.11.24 4:50 PM Page 13 APPENDIX Skins, peels, shells ... 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. Error messages 1 When inside part of the oven is very hot abnormally, E--2 appears. Let the oven cool 15~20 minutes opening the door slightly. Unplug the power and then plug the power again. If the oven does not work normally, call technical service. When temperature sensor is disconnected, E--3 appears. Call technical service. E--2 E--3 13 ENGLISH KOC-985TB-English 99.11.

24 4:50 PM Page 14 APPENDIX Defrost M/W Grill Combi Weight Time Program 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: M/W Defrost Pie Grill Combi Temp Program Cook 1. Roast Beef 2. Roast Pork 3.

Roast Chicken 4. Fish Fillet 5. Vegetable Speedy Cook Stop/Clear Start/Clock 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? Sparks in the oven? x 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? 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? @@Roast Beef 2. Roast Pork 3. Roast Chicken 4. Fish Fillet 5.

@@This should answer most of your questions. @@@@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".



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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. 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. Power Supply x x x x Check your local power source. This oven requires a current of approximately 13 amperes, 230V, 50Hz.

Power supply cord is ablut 1.2 meter long. The voltage used must be the same as specified on this oven. Using a higher voltage may result in a fire or other accident causing oven damage. Using low voltage will cause slow cooking. We are not responsible for damage resulting from use of this oven with a voltage of ampere fuse other than those specified. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or similarly qualified person in order to avoid a hazard. 15 KOC-985TB-English 99.11.24 4:50 PM Page 16 APPENDIX Defrost M/W Grill Combi Weight Time Program cook Pie

Temp cook kg 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 (Simultaneous) 526 x 345 x 495 mm 335 x 250 x 340 mm 21 kg M/W Defrost Pie Grill Combi Temp Program Cook 1.

Roast Beef 2. Roast Pork 3. Roast Chicken 4. Fish Fillet 5. Vegetable Speedy Cook Stop/Clear Start/Clock The right to make technical improvements is reserved.

Errors and omissions excepted. 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. 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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