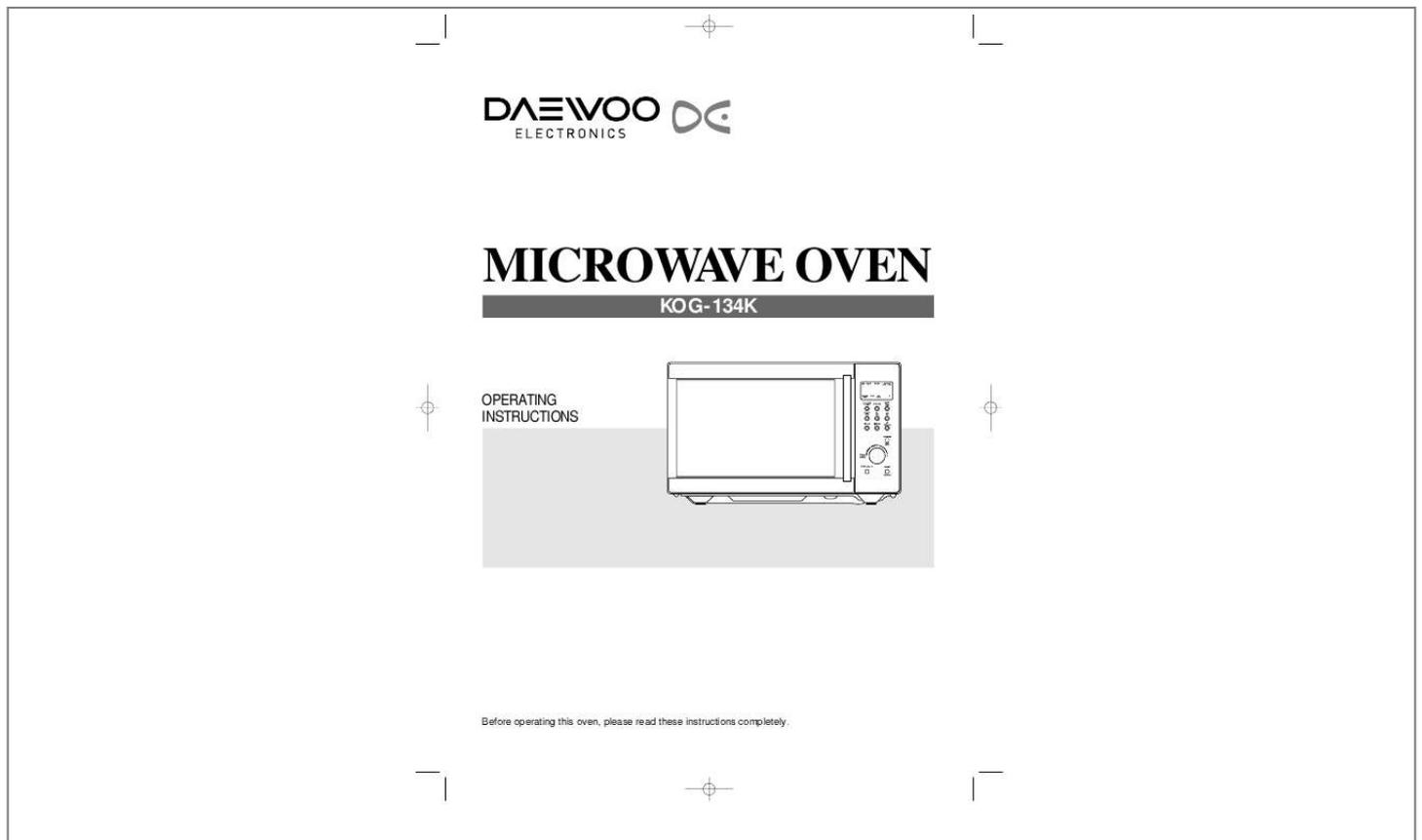




# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for DAEWOO KOG-134K. You'll find the answers to all your questions on the DAEWOO KOG-134K in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual DAEWOO KOG-134K**  
**User guide DAEWOO KOG-134K**  
**Operating instructions DAEWOO KOG-134K**  
**Instructions for use DAEWOO KOG-134K**  
**Instruction manual DAEWOO KOG-134K**



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**Manual abstract:**

@@@(d) **WARNING** : It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy. (e) **WARNING** : Liquids or other foods must not be heated in sealed containers since they are liable to explode. (f) The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance. (g) **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**

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... 26 IMPORTANT SAFETY INSTRUCTIONS WARNING : To prevent fire, burns, electric shock and other warnings: Listed below are, as with all appliances, certain rules to follow and safeguards to assure top performance from this oven: 1. Do not use the oven for any reason other than food preparation, such as for drying clothes, paper, or any other nonfood items or for sterilizing purposes. 2. Do not use the oven when empty, this could damage the oven. 3. Do not use the oven cavity for any type of storage, such as papers, cookbooks, cookware, etc. 4.

Do not operate the oven without the glass tray in place. Be sure it is properly sitting on the rotating base. 5. Make sure you remove caps or lids prior to cooking when you cook food sealed in bottles. 6.

Do not put foreign material between the oven surface and door. It could result in excessive leakage of microwave energy. 7. Do not use recycled paper products for cooking. They may contain impurities which could cause sparks and/or fires when used during cooking.

8. Do not pop popcorn unless popped in a microwave approved popcorn popper or unless it's commercially packaged and recommended especially for microwave ovens. Microwave popped corn produces a lower yield than conventional popping; there will be a number of unpopped kernels. Do not use oil unless specified by the manufacturer. 9. Do not cook any food surrounded by a membrane, such as egg yolks, potatoes, chicken livers, etc., without first piercing them several times with a fork. 10. Do not pop popcorn longer than the manufacturer's directions. (popping time is generally below 3 minutes).

Longer cooking does not yield more popped corn, it can cause scorchings and fire. Also, the cooking tray can become too hot to handle or may break. 11. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames. 12. When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition. 13. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns. 14. Always test the temperature of food or drink which has been heated in a microwave oven before you give it to somebody, especially to children or elderly people.

This is important because things which have been heated in a microwave oven carry on getting hotter even though the microwave oven cooking has stopped. 15. Eggs in their shell and whole hard-boiled eggs shall not be heated in microwave ovens since they may explode. 16. Keep the waveguide cover clean at all times.

Wipe the oven interior with a soft damp cloth after each use. If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven. 17. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire. 18.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container. SAVE THESE INSTRUCTIONS 2 SPECIFICATIONS POWER SUPPLY POWER MICROWAVE CONSUMPTION GRILL MICROWAVE ENERGY OUTPUT MICROWAVE FREQUENCY OUTSIDE DIMENSIONS (W x H x D) CAVITY DIMENSIONS (W x H x D) NET WEIGHT TIMER POWER SELECTIONS CAVITY VOLUME

\* Specifications are subject to change without notice. 220~240V 50Hz, SINGLE PHASE WITH EARTHING 1400 W 1200 W 1000W 2450MHz 563 x 318 x 454mm 380 x 246 x 386mm APPROX. 18Kg 99 min. 00 sec. 10 LEVELS 1.3 Cu.Ft. IMPORTANT The wires in this mains lead are coloured in accordance with the following code. Green-and-yellow: Earth Blue : Neutral Brown : Live As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: The wire which is coloured green-and-yellow must be connected to the terminal in the plug which is marked with the letter 'E' or by the earth symbol or green-and-yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter 'L' or coloured red. WARNING: This appliance must be earthed. 3 EARTHING INSTRUCTIONS This appliance must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a earthing wire with a earthing plug. The plug must be plugged into an outlet that is properly installed and earthed. WARNING: Improper use of the earthing plug can result in a risk of electric shock. Consult a qualified electrician or serviceman if the earthing instructions are not completely understood, or if doubt exists as to whether the appliance is properly earthed. If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade earthing plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord should be equal to or greater than the electrical rating of the appliance. INSTALLATION 1 Steady, flat location set on a steady, flat surface. This oven is designed for counter top use only. This oven should be space behind 2 Leavevents should beand side All air kept a clearance.



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If all vents are covered during operation, the oven may overheat and, eventually, oven failure.

from radio and TV sets 3 Awaytelevision reception and radio interference may result if the oven is located close to Poor a TV, Radio antenna, feeder and so on. Position the oven as far from them as possible. from heating 4 Awaythe oven away appliance and water taps when choosing a place to position it, or the insulation might Keep from hot air, steam or splash be adversely affected and breakdowns occur. 5 Power supply power source. This oven requires a current of approximately 7 amperes, 220~240V 50Hz.

· Check your local · Power supply cord is about 1.4 meters 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 a similarly qualified person in order to avoid a hazard. oven after unpacking for 6 Examine the door, Broken door, A dent inany damage such as: are visible, DO NOT INSTALL, and notify A misaligned cavity. If any of the above dealer immediately. the oven if it is colder than 7 Do not operateduring delivery in cold weather.

)room temperature. room temperature before operating. (This may occur Allow the oven to become 8 The minimum height of free space necessary above the top surface of the oven is 100mm. 4 FEATURES DIAGRAM q1 2 3 5 MICROWAVE 1 1 BROWN DEFROST auto time KITCHEN TIMER LOCK NO. CUPS lb STOP/CLEAR 0 4 87 9 6 1. Door seal - Door seal maintains the microwave energy within the oven cavity and prevents microwave leakage. 2. Reflector (Insulator Heater) 3. Heating Element 4. Oven cavity 5.

Safety interlock system 6. Metal Rack 7. Coupler - This fits over the shaft in the center of the ovens cavity floor. This is to remain in the oven for all cooking. 8.

Roller guide - This must always be used for cooking together with the glass cooking tray. 9. Glass cooking tray - Made of special heat resistant glass. Food in a proper receptacle is placed on this tray for cooking. 10.

Door viewing screen - Allows viewing of food. The screen is designed so that light can pass through, but not the microwave. 11. Door hook - When the door is closed, it will automatically shut off. If the door is opened while the oven is operating, the magnetron will immediately stop operating. 5 FEATURES DIAGRAM ( continued ) MICROWAVE 1 1 BROWN DEFROST auto time KITCHEN TIMER LOCK NO. CUPS lb STOP/CLEAR Check the Convenience Guide before you begin. Press TIME COOK Turn dial DEFROST Press once Press twice POWER LEVEL EXPRESS COOK TOP BROWN POPCORN Press once, twice or three times BEVERAGE Press once, twice or three times AUTO COOK Enter Amount of cooking time Food weight Amount of defrosting time Power level 0HI Starts immediately! Amount of browning time more/less time Starts immediately! Starts immediately! Food type 19 6 OPERATION PROCEDURE This section includes useful information about oven operation. a. Plug power supply cord into a 220~240V 50Hz power outlet.

b. After placing the food in a suitable container, open the oven door and put it on the glass tray. The glass tray and roller guide must always be in place during cooking. c. nking to show the oven is in the DEFROST mode. The display counts down the time to show you how much defrosting time is left in the DEFROST mode. The oven beeps during the defrosting cycle to signal that the food needs to be turned or rearranged. When the defrosting time ends, you will hear 3 beeps. 8 TIME DEFROSTING When TIME DEFROST is selected, the automatic cycle divides the defrosting time into periods of alternating defrost and stand times by cycling on and off. 1.

Press Defrost button. The Time indicator appears and " : 0" is displayed. The display will show what you selected. NOTE: Your oven can be programmed for 99 minutes 00 second. (99:00) 3.

Press Start button. When you press Start button, the Time indicator starts blinking to show the oven is the DEFROST mode. The display counts down the time to show you how much defrosting time is left in the DEFROST mode. The oven beeps during the defrosting cycle to signal that the food needs to be turned or rearranged. When the defrosting time ends, you will hear 3 beeps.

Defrost 2. Turn the DIAL KNOB to adjust the defrosting time. COOKING IN ONE STAGE Power X5 1. Press Power button. (Select the desired power level.) The M/W 1 indicator appears and the display will show what you selected. NOTE: If step 1 is omitted, the oven will cook at full power. 2. Turn the DIAL KNOB to adjust the cooking time. The display will show what you selected.

NOTE: Your oven can be programmed for 99 minutes 00 second.(99:00) 3. Press Sart button. When you press Start button, the M/W1 indicator starts blinking to show the oven is cooking. The display counts down the time to show how much cooking time is left. When the cooking time ends, you will hear 3 beeps.

NOTE: Using lower power levels increases the cooking time which is recommended for foods such as cheese, milk and slow cooking of meats. 9 COOKING IN TWO STAGE Power X5 1. Press Power button. (Select the desired power level.

) The M/W 1 indicator appears and the display will show what you selected. This example shows power level 6. NOTE: If step 1 is omitted, the oven will cook at full power. 2. Turn the DIAL KNOB to adjust the first cooking time.

3. Press Power button. (Select the desired power level.) The display will show what you selected. Power X8 The MW 2 indicator appears and the display will show what you selected.

This example show power level 3. The display will show what you selected. 4. Turn the DIAL KNOB to adjust the second cooking time. NOTE: Your oven can be programmed for 99 minutes 00 second.(99:00) 5. Press Sart button. When you press Start button, the M/W1 indicator starts blinking to show the oven is cooking. At the end of ONE STAGE cook, the oven will beep and start TWO STAGE cook. The M/W2 indicator starts blinking.

When TWO STAGE cook ends, you will hear 3 beeps. NOTE: Press More or Less to add or subtract 10 seconds of cooking time during countdown. 10 SEQUENCE PROGRAMMING The oven allow you to automatically begin microwave cooking after defrosting. 1. Press either Defrost or Auto Def. 2. Turn the DIAL KNOB to adjust the defrosting time or food weight. 3. Press Power button. (Select the desired power level.

) The Time or Weight indicator appears and " : 0" is displayed. The display will show what you selected. Defrost or Auto Def. Power X5 The M/W 1 indicator appears and the display will show what you selected. This example show power level 6. The display will show what you selected. 4.



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Turn the DIAL KNOB to adjust the first cooking time. 5. Press Power button.

(Select the desired power level.) Power X8 The M/W 2 indicator appears and the display will show what you selected. This example show power level 3. The display will show what you selected. 6. Turn the DIAL KNOB to adjust the second cooking time. 7. Press Start button. When you Start button, the Time or Weight indicator starts blinking to show the oven is the DEFROST mode. After Defrosting, the oven will beep and ONE and TWO STAGE cook automatically countdown.

**KITCHEN TIMER MODE** Kitchen Timer operates as a minute timer when the oven is not operating. 1. Press Kitchen Timer button. The Kitchen Timer indicator lights and " : 0 " is displayed. The display will show what you selected. Kitchen Timer 2. Turn the DIAL KNOB to enter the time you want to count down. 3. Press Start button. The display counts down the time remaining in KITCHEN TIMER mode.

When KITCHEN TIMER mode ends, you will hear 3 beeps. 11 **ONE TOUCH COOKING** One touch cook allows you to cook or reheat many of your favorite foods by pressing just one button. To increase quantity, press chosen button until number in display is same as desired quantity to cook. To use the Popcorn feature: 1. Follow package instructions, using Time Cook if the package is less than 50 grams or larger than 99 grams.

Place the package of popcorn in the center of the microwave. **How to Adjust the Popcorn Program to Provide a Shorter or Longer Cook Time** If you find that the brand of popcorn you use underpops or overcooks consistently, you can add or subtract 10 seconds to the automatic popping time. To add time during countdown: After pressing POPCORN, press MORE immediately after the oven starts for an extra 10 seconds. To subtract time during countdown: After pressing POPCORN, press LESS immediately after the oven starts for 10 seconds less cooking time. To use the Beverage feature: Press Beverage once for 1 cup, twice for 2 cups or three times for 3 cups.

Drinks heated with the Beverage feature may be very hot. Remove the container with care. To add time during countdown: Pressing MORE will add 10 seconds of cooking time each time the button is pressed. To subtract time during countdown: Pressing LESS will subtract 10 seconds of cooking time each time the button is pressed. Popcorn 2. Press POPCORN once for a 99 (3.5oz) grams package of popcorn, twice for a 85 (3.0oz) grams package or three times for a 50 (1.7oz) grams package. The oven starts immediately.

**Beverage 12 Express Cook** This is a quick way to set cooking time for 30 seconds. The oven will start immediately. It will add 30 seconds to the time counting down each time the pad is pressed. More Time/Less Time Pressing MORE will add 10 seconds to the cooking time each time the button is pressed. Pressing LESS will subtract 10 seconds of cooking time each time the button is pressed. Press MORE or LESS during the time countdown. **Top Brown** The microwave oven features a heating element and shelf that allow you to brown already-cooked food quickly on top. 1. Place the browner shelf on the turntable. 2.

Place a dish of food on the shelf. 3. Press TOP BROWN. 4. Turn the dial to enter the browning time.

5. Press START. When the microwave oven stops, use oven mitts to carefully remove the dish and browner shelf. They may be very hot. During and after use, do not touch, or let clothing, pot holders or other flammable materials contact the browner element or guard.

These surfaces may be hot enough to burn even though they are dark in color. Allow sufficient time for cooling first. Remove cookware completely from the oven before turning food. Make sure food is cooked all the way through before browning. **Top Brown 13 AUTO COOK** AUTO COOK allows you to cook or reheat many of your favorite foods by repeatedly touching AUTO COOK button. The Auto Cook feature automatically sets the cooking times and power levels for a variety of foods. To add time during countdown: Pressing MORE will add 10 seconds of cooking time each time the button is pressed. To subtract time during countdown: Pressing LESS will subtract 10 seconds of cooking time each time the button is pressed. 3 Auto Cook 1. Press AUTO COOK.

2. Turn the dial to enter food selection 19 (see the Cook Guide below). 3. Press START. **Auto Cook Guide Food Selection** 1 Canned Vegetables 2 Dinner Plate 3 Fresh Vegetables 4 Fresh Vegetables 5 Frozen Vegetables 6 Frozen Vegetables 7 Potatoes 8 Potatoes 9 Soup Amount 1 can 14 to 16 oz.(400g to 450g) 12 oz. (340g) 8 oz. (225g) 16 oz. (450g) 8 oz. (225g) 16 oz.

(450g) 2 potatoes 4 potatoes 12 oz. (340g) **Comments** Use microwave-safe casserole or bowl. Cover with lid or vented plastic wrap. Cover with vented plastic wrap. Use microwave-safe casserole or bowl.

Add 2 tablespoons water for each serving. Cover with lid or vented plastic wrap. Use microwave-safe casserole or bowl. Follow package instructions for adding water. Cover with lid or vented plastic wrap.

Pierce skin with fork. Place potatoes on the turntable. Cover with lid or vented plastic wrap. 14 **CHILD SAFETY LOCK** The safety lock prevents unwanted oven operation such as by small children. To set, press and hold Stop/Clear for 3 seconds, and a beep sounds. Each time a pad(except Stop/Clear) is touched, "LOC" is displayed. To cancel, press and hold Stop/Clear for 3 seconds, and a beep sounds. **TO STOP THE OVEN WHILE THE OVEN IS OPERATING 1.** Press Stop/Clear button. · You can restart the oven by pressing Start button.

· Press Stop/Clear button once more to erase all instructions. · You must enter in new instructions. 2. Open the door. · You can restart the oven by closing the door and pressing Start button. **NOTE:** Oven stops operating when door is opened. **THE COOKING COMPLETE REMINDER** When the cooking time has elapsed 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. **NOTE:** Oven stops operating when door is opened. 15 **CARE OF YOUR MICROWAVE OVEN 1.**

Turn the oven off before cleaning. 2. Keep the inside of the oven clean. When food spatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty.

The use of harsh detergent or abrasives is not recommended. 3. The outside oven surface should be cleaned with soap and water, rinsed and dried with a soft cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings. 4.

If the Control Panel becomes wet, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel. 5. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.



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6. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher. 7. The roller guide and oven cavity floor should be cleaned regularly to avoid excessive noise.

Simply wipe the bottom surface of the oven with mild detergent water or window cleaner and dry. The roller guide may be washed in mild sudsy water. **ROLLER GUIDE 1.** The ROLLER GUIDE and oven floor should be cleaned frequently to prevent excessive noise. 2. The ROLLER GUIDE MUST ALWAYS be used for cooking together with the Glass Tray. **GLASS TRAY 1.** DO NOT operate the oven without the Glass Tray in place. 2. DO NOT use any other Glass Tray with this oven.

3. @@@@. @@@\* The oven doesn't work; 1. Check that the power cord is securely plugged in. 2.

Check that the door is firmly closed. 3. Check that the cooking time is set. 4. @@@\* Sparking in the cavity; 1.

Check utensils. Metal containers or dishes with metal trim should not be used. 2. Check that metal skewers or foil does not touch the interior walls. If there is still a problem, contact the service station. @@@It is important not to defeat or tamper with safety interlocks. 2. @@@@Never use abrasive powders or pads.

3. @@@@. @@@4.

@@@@. @@@@@@@@@@Never cook eggs without piercing their shells. @@@\* A : Standing time is very important. With microwave cooking, the heat is in the food, not in the oven. @@@@\* Q : Will the microwave oven be damaged if it operates while empty? \* A : Yes. Never run it empty. @@@@@@the most common problem in getting used to a microwave oven. @@@@\* Q : Can I operate my microwave oven without the turntable or turn the turntable over to hold a large dish? \* A : No. If you remove or turn over the turntable, you will get poor cooking results. Dishes used in your oven must fit on the turntable.

\* Q : Is it normal for the turntable to turn in either direction? \* A : Yes. The turntable rotates clockwise or counterclockwise, depending on the rotation of the motor when the cooking cycle begins. \* Q : Can I pop popcorn in my microwave oven? How do I get the best results? \* A : Yes. Pop packaged microwave popcorn following manufacture's guidelines or use the preset POPCORN pad. Do not use regular paper bags.

Use the "listening test" by stopping the oven as soon as the popping slows to a "pop" every 1 or 2 seconds. Do not repop unpopped kernels. Do not pop popcorn in glass cookware. \* Q : I accidentally ran my microwave oven without any food in it. Is it damaged? \* A : Running the oven empty for a short time will not damage the oven.

However, it is not recommended. \* Q : Can the oven be used with the glass tray or roller guide removed? \* A : No. Both the glass tray and roller guide must always be used in the oven before cooking. \* Q : Can I open the door when the oven is operating? \* A : The door can be opened anytime during the cooking operation. Then microwave energy will be instantly switched off and the time setting will maintain until the door is closed and START is touched. \* Q : Why do I have moisture in my microwave oven after cooking? \* A : The moisture on the side of your microwave oven is normal. It is caused by steam from cooking food heating the cool oven surface. \* Q : Does microwave energy pass through the viewing screen in the door? \* A : No. The metal screen bounces back the energy to the oven cavity. The holes are made to allow light to pass through.

They do not let microwave energy pass through. 18 Only use utensils that are suitable for use in microwave ovens. **UTENSILS TEST** Place the utensil in question next to a glass measure filled with water, in the microwave oven. Microwave at high power for 1-2 minutes. If the water heats up, but the utensil remains cool, the utensil is microwave-safe. However if the utensil becomes warm, microwaves are being absorbed by the utensil and it should not be in the microwave oven. You probably have many items on hand in your kitchen right now that can be used as cooking equipment in your microwave oven. Read through the following checklist. **COOKING UTENSILS Recommended Use** · Glass and glass-ceramic bowls and Dishes - Use for heating or cooking. · Microwave browning dish - Use to brown the exterior of small items such as steaks, chops, or pancakes.

Follow the directions provided with you browning dish. · Microwaveable plastic wrap - Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food. · Wax paper - Use as a cover to prevent spattering. · Paper towels, paper plates, napkins and cups - Use for short term heating and covering; they absorb excess moisture and prevent spattering.

Always attend the oven closely. Only use to absorb fat and moisture when warming food. Pay special attention as over-heating may cause a fire in your oven. Do not use re-cycled paper products, e.g.

kitchen roll unless they say they are specifically designed for use in a microwave oven. These products contain impurities which may cause sparks and/or fires when used. · Thermometers - Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven. · Microwave cling film, microwave roasting bags - Microwave cling film and bags must be vented for steam to escape, pierce in 4-5 places. Do not use plastic or metal ties as they may melt or catch fire due to electrical 'arcing'. Limited Use · Aluminum foil - Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful. · Ceramic, porcelain, and stoneware - Use these if they are labeled "Microwave Safe."

" If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim. · Plastic - Use only if labeled "Microwave Safe." Other plastics can melt. · Thin plastic, paper, straw and wooden containers - Always attend the oven closely. Look at the oven from time to time when cooking or reheating food in disposable containers of plastic, paper or other combustible material. Only use for warming food. Pay special attention as over-heating may cause a fire in your oven. Not Recommended · Glass jars and bottles - Regular glass is too thin to be used in a microwave, and can shatter. · Paper bags - These are a fire hazard, except for popcorn bags that are designed for microwave use.

· Styrofoam plates and cups - These can melt and leave an unhealthy residue on food. · Plastic storage and food containers - Containers such as margarine tubs can melt in the microwave. · Metal utensils - These can damage your oven. Remove all metal before cooking. 19 **USE YOUR MICROWAVE OVEN SAFELY** General Use Do not attempt to defeat or tamper with safety interlocks.

Do not place any object between the oven front frame and the door or allow residue to build up on sealing surfaces. Wipe with a mild detergent, rinse and dry.



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Never use abrasive powders or pads. Do not subject the oven door to strain or weight such as a child hanging on an open door. This could cause the oven to fall forward resulting in injury to you and damage to the oven.

Do not operate the oven if door seals or sealing surfaces are damaged; or if door is bent; or if hinges are loose or broken. Do not operate the oven empty.

This will damage the oven. Do not attempt to dry clothes, newspapers or other materials in the oven. They may catch on fire. Do not use recycled paper products as they may contain impurities which may cause sparks or fires. Do not hit or strike the control panel with hard objects. This can damage the oven.

Food Never use your microwave oven for home canning. The oven is not designed for proper home canning.

Improperly canned food may spoil and be dangerous to consume. Always use the minimum recipe cooking time. It is better to undercook rather than overcook foods. Undercooked foods can be returned to the oven for more cooking. If food is overcooked, nothing can be done. Heat small quantities of food or foods with low moisture carefully. These can quickly dry out, burn or catch on fire. Do not heat eggs in the shell. Pressure may build up and eggs can explode.

Potatoes, apples, egg yolks and sausages are examples of food with non-porous skins.

These must be pierced before cooking to prevent bursting. Do not attempt to deep fat fry in your microwave oven. Always stir liquids before heating. Heated liquids can erupt, if not mixed with air. Do not leave the oven unattended while popping corn.

Do not pop corn in a paper bag unless it is the commercially prepared Microwave Popcorn product. The kernels can overheat and ignite a brown paper bag. Do not put packaged Microwave Popcorn bags directly on the oven tray. Place the package on a microwave safe glass or ceramic plate to avoid overheating and cracking the oven tray. Do not exceed the Microwave Popcorn manufacturers' suggested popping time.

Longer popping does not yield more popcorn but it can result in scorch, burn of fire. Remember, the Popcorn bag and tray can be too hot to handle. Remove with caution and use pot holders. ARCING If you see arcing, open the door 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. 20

MICROWAVING PRINCIPLES Microwave energy has been used in this country to cook and reheat food since early experiments with RADAR in World War II.

Microwaves are present in the atmosphere all the time, both naturally and manmade sources. Manmade sources include radar, radio, television, telecommunication links and car phones. HOW MICROWAVES COOK FOOD v In a microwave oven, electricity is converted into microwave by the MAGNETRON. TRANSMISSION Then they pass through the cooking containers to be absorbed by the water molecules in the food, all foods contain water to a more or lesser extent. v ABSORPTION v REFLECTION MICROWAVE 1 1 BROWN DEFROST auto time KITCHEN TIMER LOCK NO. CUPS lb STOP/CLEAR The microwaves bounce off the metal walls and the metal door screen. The microwaves cause the water molecules to vibrate which causes FRICTION, i.e. HEAT. This heat then cooks the food.

Microwaves are also attracted to fat and sugar particles, and foods high in these will cook more quickly. Microwaves can only penetrate to a depth of 1 1/2 - 2 inches(4-5cm) and as heat spreads through the food by conduction, just as in a traditional oven, the food cooks from the outside inwards. CONVERSION CHARTS WEIGHT MEASURES 1/2 oz. 15 g 25 g 1 oz. 50 g 2 oz.

100 g 4 oz. 175 g 6 oz. 225 g 8 oz. 450 g 1 lb. FLUID MEASUREMENTS 1 Cup 1 Pint 1 Quart 1 Gallon VOLUME MEASURES 30 ml 1 fl. oz. 100 ml 3 fl.oz. 150 ml 5 fl.oz. (1/4 pt) 300 ml 10 fl.oz. (1/2 pt) 600 ml 20 fl.oz. (1pt) SPOON MEASURES 1/4 tsp 1.

25 ml 1/2 tsp 2.5 ml 5 ml 1 tsp 15 ml 1 tbsp = 8 fl.oz. = 16 fl.oz. = 32 fl.oz. = 128 fl.oz. 21 = 240 ml = 480 ml = 960 ml = 3840 ml COOKING TECHNIQUES STANDING TIME Dense foods e.

g. meat, jacket potatoes and cakes, require standing time(inside or outside of the oven) after cooking, to allow heat to finish conducting to cook the center completely. Wrap meat joints and jacket potatoes in aluminium foil while standing. Meat joints need approx. 10-15 minutes, jacket potatoes 5 minutes.

Other foods such as plated meal, vegetables, fish etc require 2-5 minutes standing. After defrosting food, standing time should also be allowed. If food is not cooked after standing time, return to the oven and cook for additional time. at room temperature. LIQUIDS All liquids must be stirred before and during heating.

Water especially must be stirred before and during heating, to avoid eruption. Do not heat liquids that have previously been boiled. DO NOT OVERHEAT. TURNING & STIRRING Some foods require stirring during cooking. Meat and poultry should be turned after half the cooking time. MOISTURE CONTENT Many fresh foods e.g. vegetables and fruit, vary in their moisture content throughout the season, particularly jacket potatoes. For this reason cooking times may have to be adjusted. Dry ingredients e.

g. rice, pasta, can dry out during storage so cooking times may differ. ARRANGING Individual foods e.g. chicken portions or chops, should be placed on a dish so that the thicker parts are towards the outside. QUANTITY Small quantities cook faster than large quantities, also small meals will reheat more quickly than large portions. DENSITY Porous airy foods heat more quickly than dense heavy foods. PIERCING The skin or membrane on some foods will cause steam to build up during cooking. These foods must be pierced or a strip of skin should be peeled off before cooking to allow the steam to escape. Eggs, potatoes, apples, sausages etc, will all need to be pierced before cooking.

DO NOT ATTEMPT TO BOIL EGGS IN THEIR SHELLS. CLING FILM Cling film helps keep the food moist and the trapped steam assists in speeding up cooking times. Pierce before cooking to allow excess steam to escape. Always take care when removing cling film from a dish as the build-up of steam will be very hot. SHAPE Even shapes cook evenly.

Food cooks better by microwave when in a round container rather than square. COVERING Cover foods with microwave cling film or a lid. Cover fish, vegetables, casseroles, soups. Do not cover cakes, sauces, jacket potatoes or pastry items. SPACING Foods cook more quickly and evenly if spaced apart. NEVER pile foods on top of each other. STARTING TEMPERATURE The colder the food, the longer it takes to heat up. Food from a fridge takes longer to reheat than food 22 DEFROSTING GUIDE · Do not defrost covered meat. Covering might allow cooking to take place.



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Always remove outer wrap and tray. Use only containers that are microwave-safe. · Begin defrosting whole poultry breast-side- down. Begin defrosting roasts fat-side-down. · The shape of the package alters the defrosting time. Shallow rectangular shapes defrost more quickly than a deep block.

· After 1/3 of the defrost time has elapsed, check the food. Toy may wish to turn over, break apart, rearrange or remove thawed portions of the food. · During defrost, the oven will prompt you to turn the over. At this point, open oven door and check the food. Follow the techniques listed below for optimum defrost results. Then, close oven door, touch the START pad to complete defrosting. · When defrosted, food should be cool, but softened in all areas. If still slightly icy, return to microwave oven very briefly, or let stand a few minutes. After defrosting, allow food to stand 5-60 minutes if there are any icy areas. Poultry and fish may be placed under running cool water until defrosted Turn over : Roast, ribs, whole poultry, turkey breasts, hot dogs, sausages, steaks, or chops.

Rearrange : Break apart or separate steaks, chops, hamburger patties, ground meat, chicken or seafood pieces, chunks of meat such as stew beef. Shield : Use small strips of aluminum foil to protect thin areas or edges of unevenly shaped foods such as chicken wings. To prevent arching, do not allow foil to come within 1-inch of oven walls or door. Remove : To prevent cooking, thawed portions should be removed from the oven at this point. This may shorten defrost time for food weighing less than 3 lbs.

(1350g). DEFROSTING CHART Item and Weight BEEF Minced beef 1 lb./450g Stew Meat 1 1/2 lbs./675g Loin Roast 2 lbs./900g Patties 4 (4 oz. /110g ) PORK Loin Roast 2 lbs./900g Spareribs 1 lb. 450g Chops 4 (5 oz./125g) Minced pork 1lb./450g POULTRY Whole Chicken 2 1/2 lbs./1125g Chicken Breasts 1lb./450g Fryer Chicken(cut up) 2lbs./900g Chicken Thighs 1 1/2 lbs./675g FISH & SEAFOOD Whole Fish 1lb./450g Fish Fillets 1 1/2 lb.

/675g Shrimp 1/2 lb./225g Defrosting Time 8-10 min. 7-9 min. 12-15 min. 6-7 min. 12-15 min. 6-7 min. 7-8 min. 7-9 min. Standing Time 15-20 min. 25-30 min. 45-60 min. 15-20 min. 45-60 min. 25-30 min.

25-30 min. 15-20 min. Special Techniques Break apart and remove thawed portions with fork. Separate and rearrange once. Turn over after half the time. Shield as needed. Turn over after half the time. Turn over after half the time. Shield as needed. Separate and rearrange once. Separate and turn over once. Break apart and remove thawed portions with fork. Break side down. Turn over after half the time. Shield as needed.

Separate and rearrange once. Separate and rearrange once. Separate and rearrange once. Turn over after half the time. Shield as needed. Separate and turn over once. Separate and rearrange once. 15-17 min. 7-9 min. 10-12 min.

10-12 min. 5-6 min. 6-7 min. 3-4 min. 45-90 min.

15-30 min. 25-30 min. 15-30 min. 15-20 min. 15-20 min.

10-15 min. \* The times are approximate because freezer temperatures vary. 23 COOKING & REHEATING CHART Item Power Level Cooking Time Per lb./g MEAT Beef Standing / rolled Rib - Rare P-80 9-11 min. - Medium P-80 10-12 min. - well done P-80 12-14 min. Ground Beef (to brown for casserole) P-HI 5-7 min. Hamburgers, Fresh or defrosted (4oz. Each/100g) 2 patties P-HI 3-5 min. 4 patties P-HI 4-6 min.

Pork Loin, Leg P-80 13-16 min. Bacon 4 slices P-HI 2-3 min. 6 slices P-HI 3-4 min. NOTE: The above times should be regarded only as a guide. Allow for difference in individual lasts and preferences. The times may vary due to the shape, cut, and composition of the meat. POULTRY Chicken Whole P-HI 8-10 min. Breast(boned) P-80 6-8 min. portions P-80 7-9 min. Turkey Whole P-HI 10-12 min.

NOTE : The above times should be regarded only as a guide. Allow for difference in individual tastes and preferences. The times may vary due to the shape, cut, and composition of the food. FRESH FISH Power Cooking Time Standing Item Method Level Per lb./g Time Fish Fillets P-HI 4-6 min.

Add 15-30 ml(1-2 Tbsp) 2-3 min. Whole Mackerel, P-HI 4-6 min. 3-4 min. Cleaned and Prepared Whole Trout, Cleaned P-HI 5-7 min. 3-4 min.

and Prepared Salmon Steaks P-HI 5-7 min. Add 15-30 ml(1-2 Tbsp) 3-4 min. ITEM POWER LEVEL Cooking Time Standing Time Lasagna P-HI 5-7 min. Place lasagna on microwaveable plate. 1 serving(10 1/2 oz./300g) Cover with plastic wrap and vent. Casserole 1 cup P-HI 1 1/2 -3 min. Cook covered in microwaveable casserole. 4 cups P-HI 5-7 min. Stir once halfway through cooking.

Mashed potatoes 1 cup P-HI 2-3 min. Cook covered in microwaveable casserole. 4 cups P-HI 6-8 min. Stir once halfway through cooking. Baked beans 1 cup P-HI 2-3 min. Cook covered in microwaveable casserole. Stir once halfway through cooking. Ravioli or pasta in sauce 1 cup P-HI 3-4 min. Cook covered in microwaveable casserole. 4 cups P-HI 8-11 min.

Stir once halfway through cooking. Sandwich roll or bun 1 roll P-HI 20-30 sec. Wrap in paper towel and place on glass microwaveable rack \* Note : Do not use recycled paper towels. 24 VEGETABLE CHART \* Note : Use power level High (P-HI) unless otherwise noted. VEGETABLES Asparagus Fresh spears Frozen spears Beans Fresh green Frozen green Frozen lima Beets Fresh, whole Broccoli Fresh cut Fresh spears Frozen, chopped Frozen spears Cabbage Fresh Wedges Carrots fresh, sliced frozen Cauliflower flowerets fresh, whole frozen Corn frozen kernel Corn on the cob fresh frozen Mixed vegetable frozen Peas fresh, shelled frozen Potatoes fresh, cubed, white fresh, whole, sweet or white Spinach fresh frozen, chopped, and leaf Squash fresh, summer, and yellow winter, acorn, or butternut AMOUNT 1 lb.

/450g 10 oz./280g package 1 lb./450g cut in half 10 oz./280g package 10 oz./280g package 1 bunch(1 1/4 -1 1/2 lbs.

)/560-680g 1 bunch(1 1/4 -1 1/2 lbs.) /560-680g 1 bunch(1 1/4 -1 1/2 lbs.) /560-680g 10 oz./280g package 10 oz./280g package 1 medium head (about 2 lbs./900g) 1 lb./450g 10 oz./280g package 1 medium head (about 2 lbs./900g) 1 medium head (about 2 lbs./900g) 10 oz.

/280g package 10 oz./280g package 1-5 ears 1 ear 2-6 ears 10 oz./280g package 2 lbs.(450g) unshelled 10 oz.(280g) package 4 potatoes (6-8 oz. /160-220g each) 1 (6-8 oz./160-220g) TIME 5-8 min. 4-7 min. 10-15 min. 5-8 min.

4-7 min. 16-22 min. 5-9 min. 7-11 min. 4-7 min.

4-7 min. 6-10 min. 5-9 min. 4-8 min. 4-7 min.

7-11 min. 7-15 min. 3-7 min. 2-6 min. (per ear) 1 1/4 -4min. 3-6 min. 2-3 min. 2-6 min. 7-10 min. 2-6 min.

9-12 min. 2-4 min. SPECIAL INSTRUCTIONS In medium casserole, place 1/4 cup water. In medium casserole, place 1/2 cup water. In medium casserole, place 2 tbsp water. In medium casserole, place 1/4 cup. Water. In medium casserole, place 1/2 cup water. In large casserole, place 1/2 cup water.

In large casserole, place 1/2 cup water. In medium casserole, place 3 tbsp water. In large casserole, place 1/4 cup water. In large casserole, place 1/4 cup water.

In large casserole, place 1/2 cup water. In medium casserole, place 2 tbsp water. In large casserole, place 1/2 cup water. In large casserole, place 1/2 cup water.



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*In medium casserole, place 2 tbsp water.*

*In medium casserole, place 2 tbsp water. In large glass baking dish, place corn. If corn is in husk, use no water; if corn has been husked, add 1/4 cup water. Rearrange after half of time. Place in large oblong glass baking dish. Cover with vented plastic wrap. Rearrange after half of time. In medium casserole, place 3 tbsp water. In medium casserole, place 1/4 cup water. In medium casserole, place 2 tbsp water.*

*Peel and cut into 1-inch cubes. Place in large casserole with 1/2 cup water. Stir after half of time. Pierce with cooking fork. Place in the oven, 1-inch apart, in circular arrangement. Let stand 5 minutes. In large casserole, place washed spinach. In medium casserole, place 3 tbsp water. In large casserole, place 1/4 cup water. Cut in half and remove fibrous membranes.*

*In large glass baking dish, place squash cut-side-down. Turn cut-side-up after 4 minutes. 10-16 oz./280-450g 10 oz./280g package 1 lb. /450g sliced. 1-2 squash (about 1 lb./450g each) 3-6 min. 3-6 min. 3-5 min.*

*5-9 min. 25 RECIPE TOMATO & ORANGE SOUP 1 oz.(25g) butter 1 medium onion, chopped 1 large carrot & 1 large potato, chopped 1 3/4lb(800g) canned, chopped tomatoes juice and grated rind of 1 small orange 1 1/2pints(900ml) hot vegetable stock salt and pepper to taste 1. Melt the in a large bowl on P-HI for 1 minute. 2. Add the onion, carrot and potato and cook on PHI for 6 minutes. stir halfway through cooking. 3. Add the tomatoes, orange juice, orange rind and stock. Mix thoroughly.*

*Season with salt and pepper to taste. Cover the bowl and cook on P-HI for 18 minutes. stir 2-3 times during cooking, until the vegetables are tender. 4. @@@@2. Stir in the flour to make a paste and gradually add stock. Season and add the parsley. 3. Cover the bowl and cook on P-80 for 20 minutes. 4. @@@5. @@Place the oil, soy sauce, sherry, ginger, garlic and carrots in a large bowl, mix thoroughly 2. Cover and cook on P-HI for 5-6 minutes, stirring once. 3. Add the button mushrooms, beansprouts, mangetout, red pepper, spring onions, water chestnuts and chinese leaves.*

*Mix thoroughly. 4. Cook on P-HI for 6-7 minutes, until the vegetables are tender. Stir 2-3 times during cooking. Stir fried vegetables are ideally served with meat or fish.*

*HONEYED CHICKEN 4 boneless chicken breasts 2 tbsp(30ml) clear honey 1 tbsp(15ml) whole grain mustard 1/2 tsp(2.5ml) dried tarragon 1 tbsp(15ml) tomato puree 1/4 pint(150ml) chicken stock 1. Place the chicken breasts in a casserole dish. 2. Mix all remaining ingredients together and pour over the chicken. Salt and pepper to taste. 3. Cook on P-HI for 13-14 minutes. Rearrange and coat the chicken with the sauce twice during cooking. 26 BLUE CHEESE & CHIVE JACKETS 2 baking potatoes, (approx.*

*9 oz.(250g) each 2 oz.(50g) butter 4 oz.(100g) blue cheese, chopped 1 tbsp(15ml) fresh chives, chopped 2 oz.(50g) mushrooms, sliced salt and pepper to taste 1. Prick each potato in several places. Cook on P-HI for 12-13 minutes. Halve and scoop the flesh into a bowl, add the butter, cheese, chives, mushrooms, salt and pepper, mix thoroughly. 2. Pile mixture into the potato skins and place in a flan dish, on the rack.*

*3. Cook on P-60 for 10 minutes. WHITE SAUCE 1 oz.(25g) butter 1 oz.(25g) plain flour 1/2 pint(300ml) milk salt and pepper to taste 1.*

*Place the butter in a bowl and cook on P-HI for 1 minute, until melted. 2. Stir in the flour and whisk in the milk. Cook on PHI for 4-5 minutes, stirring every 2 minutes until thick and smooth. Season with salt and pepper to taste.*

*STRAWBERRY JAM 1 1/2 lb.(675g) strawberries, hulled 3 tbsp(45ml) lemon juice 1 1/2 lb.(675g) caster sugar 1. Place strawberries and lemon juice in a very large bowl, heat on P-HI for 5 minutes, or until the fruit has softened. Add sugar, mix well. 2. Cook on P-80 for 30-35 minutes, until setting point\* is reached, stir every 4-5 minutes. 3. Pour into hot, clean jars. Cover, seal and label.*

*\* setting point : To determine setting point, place 1 tsp(5ml) jam onto chilled saucer. Allow to stand for 1 minute. Move surface of jam gently with your finger, if the surface wrinkles setting point has been reached. PLAIN MICROWAVE CAKE 4 oz.(100g) margarine 4 oz.(100g) sugar 1 eggs 4 oz.(100g) self raising flour, sifted 2-3 tbsp(30-45ml) milk 1. line the base of 8" (20.4cm) cake dish with grease-proof paper. 2.*

*Cream the margarine and sugar together until light and fluffy. Beat in the eggs and fold in the sifted flour alternately with the milk. 3. Pour into prepared container. Cook on P-HI for 45 minutes, until a skewer comes out cleanly.*

*4. Leave the cake to stand for 5 minutes before turning out. OMELETTES 1/2 oz.(15g) butter 4 eggs 6 tbsp(90ml) milk salt & pepper 1. Whisk together eggs and milk.*

*Season. 2. Place butter in 10"(26cm) flan dish. Cook on P-HI for 1 minute, until melted. Coat the dish with the melted butter. 3. Pour omelette mixture into flan dish. Cook on PHI for 2 minutes. whisk mixture and cook again on P-HI for 1 minutes. 27 SCRAMBLED EDD butter 2 eggs 2 tbsp(30ml) milk salt & pepper 1/2 oz.*

*(15g) 1. Melt the butter in a bowl on P-HI for 1 minutes. 2. Add the eggs, milk and seasoning and mix well. 3. Cook on P-HI for 3 minutes, stirring every 30 seconds. SAVORY MINCE 1 small onion, diced 1 clove garlic, crushed 1 tsp(5ml) oil 7 oz.(200g) can chopped tomatoes 1 tbsp(15ml) tomato puree 1 tsp(5ml) mixed herbs 8 oz.(225g) minced beef salt and pepper 1. Place onion, garlic and oil in casserole, and cook on P-HI for 2 minutes or until soft.*

*2. Place all other ingredients in casserole. Stir well. 3. Cover and cook on P-HI for 5 minutes then P-60 for 10-15 minutes or until the meat is cooked.*

28.



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