



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for DAEWOO KOG-846T0S. You'll find the answers to all your questions on the DAEWOO KOG-846T0S in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

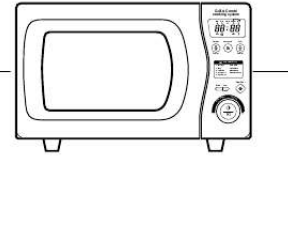
User manual DAEWOO KOG-846T0S
User guide DAEWOO KOG-846T0S
Operating instructions DAEWOO KOG-846T0S
Instructions for use DAEWOO KOG-846T0S
Instruction manual DAEWOO KOG-846T0S

DAEWOO

MICROWAVE/GRILL OVEN

KOG-846T

OPERATING
INSTRUCTIONS



Before operating this oven, please read these instructions completely.



[You're reading an excerpt. Click here to read official DAEWOO KOG-846T0S user guide](http://yourpdfguides.com/dref/3403018)
<http://yourpdfguides.com/dref/3403018>

Manual abstract:

Roast Beef 8. Roast Pork 9. Roast Chicken 1. Beverage 2. Soup 3. Casserole 4. vegetable 1 5. @@@@The plug must be inserted 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 the doubt exists as to whether the appliances is properly earthed.** If it is necessary to use an extension cord, use only a 3-wire extension cord that has a earthing plug, and a receptacle with earthing 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. **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY** (a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks. (b) Do not place any object between the oven front face and the door, or allow soil or cleaner residue to accumulate on sealing surfaces. (c) Do not operate the oven if it is damaged. It is particularly important that the oven door is closed properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces (d) The oven should not be adjusted or repaired by anyone except for qualified service personnel. **INSTALLATION** 1 2 3 4 5 Steady, flat location This oven should be set on a steady, flat surface.-This oven is designed for counter top use only. Leave space behind and side Keep the oven at least 5cm(2 in.) away from both side-walls and 20cm(8 in.) away from rear wall to ensure the correct ventilation. Away from radio and TV sets Poor television reception and radio interference may result if the oven is located close to a TV, Radio antenna, feeder and so on. Position the oven as far from them as possible. Away from heating appliances and water taps Keep the oven away from hot air, steam or splash when choosing a place to position it, or the insulation might be adversely affected and breakdowns occur. Power supply · Check your local power source. This oven requires a current of approximately 12 amperes, 230V~ 50Hz. · Power supply cord is about 1.6 meters long. · The use voltage 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. · Should the cable need changing this must be performed by service man as a special cable must be used. **CONTENTS INSTALLATION AND EARTHING INSTRUCTIONS IMPORTANT SAFETY INSTRUCTIONS WHICH UTENSIL CAN USED IN THE OVEN? CONTROL PANEL ACCESSORIES HOW TO SET THE OVEN CONTROLS PROGRAMMING COMBINATIONS (STAGE COOKING) GENERAL GUIDELINES KEEP THE OVEN CLEAN BEFORE CALLING FOR SERVICE QUESTIONS AND ANSWERS SPECIFICATIONS** 2 3 4 5 6 7 15 17 18 19 20 20 6 7 8 A misaligned door, Broken door, A dent in cavity. If any of the above are visible, **DO NOT INSTALL**, and notify dealer immediately. Do not operate the oven if it is colder than room temperature. (This may occur during delivery in cold weather.) Allow the oven to become room temperature before operating. Do not remove plastic film on inside of door.

2 IMPORTANT SAFETY INSTRUCTIONS When using electrical appliances, basic safety precautions should be followed, including the following: **WARNING-** To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy: 1. Read all instructions before using the appliance. 2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY", found on page 1.

3. This appliance must be earthed. Connect only to a properly installation instructions. 4. Install or locate this appliance only in accordance with the provided installation instructions. 5. Some products such as whole eggs and sealed containers-for example, closed glass jars-may explode and should not be heated in this oven. 6. Use this appliance only for its intended use as described in this manual. 7. As with any appliance, close supervision is necessary when used by children. 8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. 9. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair or adjustment.

10. Do not cover or block any openings on this appliance. 11. Do not use outdoors. 12. Do not immerse cord or plug in water. 13. Keep cord away from heated surfaces. 14. Do not let cord hang over edge of table or counter.

15. When cleaning surfaces of door and oven that come together on closing the door, use only mild, nonabrasive soaps or detergents applied with a sponge or soft cloth. 16. To reduce the risk of fire in the oven cavity: (a) Do not overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking. (b) Remove wire twist-ties from bags before placing bag in oven. (c) If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel. 17. Do not use this appliance to heat corrosive chemicals (for example, sulfides and chlorides). Vapors from such corrosive chemicals may interact with the contact and springs of the safety interlock switches thereby rendering them inoperable.

18. The contents of feeding bottles and baby jars must be stirred or shaken and the temperature is to be checked before consumption to avoid burns. 19. Should the microwave oven emit smoke in quantity to indicate a fire keep the oven door shut, switch the appliance off and disconnect the mains lead from the outlet. 20. When flammable food containers are used in the oven (eg packet popcorn) be sure to check the cooking process periodically in case fire has occurred. General Use 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. They may catch on fire. 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, cookbook, cookware, etc. 4. Do not operate the oven without the turntable tray in place. Be sure it is properly sitting on the roller guide. 5. Be caution when removing the turntable tray after cooking meats that may have caused an accumulation of grease in the tray. 6. Unlike microwave-only ovens, all microwave ovens may become hot on the cabinet and oven door.



[You're reading an excerpt. Click here to read official DAEWOO KOG-846T0S user guide](http://yourpdfguides.com/dref/3403018)
<http://yourpdfguides.com/dref/3403018>

Always use hot pads or oven mitts when placing or removing food and/or accessories from the oven. Be cautious about touching parts other than control panel during or immediately following grill or combi cooking. 7. If the oven is hot from COMBI cooking, do not use plastic or styrofoam cookware for microwave cooking. They may melt.

8. Do not use recycled paper products for cooking. They may contain impurities which could cause sparks and/or fires when use during cooking. 9. Do not continue to cook with metal utensils if sparking appears.

See "Accessories" section on page 6 for proper use of cookware. 10. Do not leave the oven unattended during short cooking times. Overcooking and fire may result. 11. Do not cook eggs in the shell, as they will explode. Occasionally a poached egg may burst during microwave cooking. Be sure to cook covered, and let stand one minute after cooking before removing the cover. 12. Do not cook any food surrounded by a membrane, such as egg yolks, potatoes, chicken livers, etc.

, without first piercing then several times with a fork. 13. Do not cook popcorn except in a microwave approved popcorn bag or in commercial package recommended especially for microwave ovens. Never try to popcorn in a paper bag. If oil is used while making popcorn, overcooking may cause smoke and, eventually, fire. 14. Do not attempt to operate this appliance with the door open. 15. Do not attempt to remove covers, panel, etc. 16.

Look at the oven from time to time when food is heated or cooked in disposable containers of plastic, paper or other combustible materials. Microwave cook chill-meals in aluminium foil containers may be heated, however, be sure that the foil container is never closer than 2.5cm from the cavity walls or door in order to prevent oven damage TO AVOID EXPLOSION AND SUDDEN BOILING WARNING When heating liquids, 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 not liquid.

To prevent this possibility the following steps should be taken: a. Avoid using straight sided containers with narrow necks. b. Do not over heat. c. Stir the liquid before placing the container in the oven and again halfway through the heating time. d. 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). 1. Eggs Never cook eggs in their shells. Steam will build up inside the shell during cooking and the egg will explode. If you want to cook or reheat eggs which have not been broken up by scrambling or mixing, you must always pierce the yolks or these will also explode. You should slice shelled hard boiled eggs before you reheat them in your microwave oven. 2. Piercing Always pierce food which has a skin or membrane, for example, potatoes, tomatoes, apples, sausages etc.

if you don't pierce them, steam will build up inside and they may explode. 3. Lids Always remove the lids of jars and containers and take away food containers, before you cook using your microwave oven. If you don't, then steam and pressure might build up inside and cause an explosion even after the microwave cooking has stopped. WHICH UTENSIL CAN BE USED IN THE OVEN? Before use, the user should check that utensils are suitable for use in microwave ovens. Grill cooking No Yes Yes Yes Yes No Yes (2) Yes Yes (4) Yes No Microwave cooking Yes (1) Yes Yes (1) Yes Yes Yes (2) Yes (2) Yes (3) No No Yes Combined cooking No Yes Yes (1) Yes Yes No Yes (2) Yes Yes (4) No No Utensils made of china and ceramic excellent to use in your microwave oven. Most types of glass are also very good. Lead crystal glass can crack and should therefore, not be used. Plastics and paper can also be used, provided they can withstand the temperature of the heated food. For cooking only use plastics, which will withstand a temperature of over 120°C, Eg.

polypropylene and polyamide. Some plastic materials, Eg. melamine, will be heated by the microwave, and be damaged. To find out if a certain container is suitable, the following simple test can be made: Place the empty container and glass of water inside the microwave oven. The water is needed because the oven must not be operated empty or with empty containers only.

Let the oven work on full power for one minute. A suitable container will only be lukewarm. Metal containers, Eg. saucepans or frying pans should not be used in microwave ovens. Nor should plates or vessels with decorations be used since metal Eg.

gold, might be part of the decoration and such decorations will be damaged. Small pieces of aluminium foil can be used, but only to shield the areas that would over-cook (Eg. for covering chicken wings, leg tips and fish tails) but the foil must not touch the side of the oven as damage may occur. Material Glass (general) Glass (heat resistant) Glass-ceramic and ceramic (heat resistant) Earthenware China (heat resistant) Plastic (general) Plastic (heat resistant) Aluminium-table s Metal rack Dial knob-Used to set the cooking time, weight and quantity. Speedy cook button-Used to set desired time. (It is increased 30 seconds.) · MICROWAVE · COMBINATION · GRILL 5 6 HOW TO SET THE OVEN CONTROLS Tips: · Be sure to read the cookbook's introduction before operating the oven. · Also remember to read this operating instruction for proper safety information and instruction before using the oven. · See the cookbook for specific recipes. · Prior to setting the controls, place one cup of water in the oven, in a heat-proof glass measuring cup, for testing purposes.

· When setting the controls, everytime a button is pressed, a beep can be heard. 4. Press CLOCK button. The display will show present time, and the colon starts blinking. This digital clock allows you to set to "10:10" CLOCK NOTE: · When the oven is plugged in, "0:00" appears in the display window. · The two dots between the hour and minutes are the clock indicator lights. They will start to flash on and off. · The time of day will be displayed at all times, except when the oven is operating. · In the oven of a power failure or if the oven is unplugged, the clock will have to be reset for the proper time. Once power is restored or oven is plugged in, the display will show "0:00".

· To reset the time of day, repeat the steps given below. · To check the time of day while the oven is operating, push the CLOCK button, then the time will be displayed for 3 seconds. · When you turn DIAL KNOB, minutes are increased by to turn right and hours are increased as to turn left. TIME DEFROST SETTING THE CONTROL 1. Press DEFROST button once.

TIME The TIME DEFROST indicator light will light. SETTING THE CONTROL 1. Press CLOCK button. If you push the CLOCK button once again, you can select 12 hour clock system.



[You're reading an excerpt. Click here to read official DAEWOO KOG-846T0S user guide](http://yourpdfguides.com/dref/3403018)
<http://yourpdfguides.com/dref/3403018>

Then guide lamp will starts blinking.

This example is 24 hour clock system. NOTE: This oven is multiple clock system. 2. Turn the DIAL KNOB for the desired defrosting time. For example: 20 minutes. 20:00 will show in the display. TIME NOTE: Time can be set up to 99 minutes. NOTE: If you are not setting current time for 3 seconds, display return to old time. 2. Turn left the DIAL KNOB for hour you want.

NOTE: · If you selected 12 hour clock system, this digital clock allows you to set from 1:00 to 12:59. · If you selected 24 hour clock system, this digital clock allows you to set from 0:00 to 23:59. · The colon will stop blinking. 3. Press button. TIME The TIME DEFROST indicator light will start blinking to show the oven is in TIME DEFROST mode. 3. Turn right the DIAL KNOB for minute you want. 4. Buzzer will sound at the end of the cooking time.

The indicator light will go off. The display panel will return to the time of day. The oven light will turn off and the turntable will stop turning. NOTE: During the defrosting operation, turn over after buzzer sound for thorough defrosting. 7 8 WEIGHT DEFROST NOTE: · This digital weight allows you set from 200g to 3000g.

· Whenever you press this button, the display is circulated WEIGHT DEFROST, TIME DEFROST, and MICROWAVE mode. MICROWAVE NOTE: · To ensure the best microwave and defrost results, be sure to start with a cool oven. Let the oven cool 15~20minutes with the door slightly open. If oven previously used in grill or combi mode. · Power levels are 900W, 700W, 500W, 300W, and 150W · It is displayed after an interval of 10seconds from 10seconds to 5minutes, 30seconds from 5 minutes to 10 minutes, 1minute from 10minutes to 99 minutes.

SETTING THE CONTROL 1. Press DEFROST button twice WEIGHT SETTING THE CONTROL The WEIGHT DEFROST indicator light will come on. The g indicator light will start blinking. 1. Press POWER button more than three times By repeatedly pressing this button, you can also select other power levels.

For example: 900WATT g Watt M/W The M/W indicator light will light The WATT indicator light start blinking. 2. Turn the DIAL KNOB for the desired defrosting weight For example: 1000g WEIGHT The 1000 will show in the display This display represent 1000g. 2. Turn the DIAL KNOB for the desired cooking time.

For example: 10minutes 10:00 will show in the display. M/W NOTE: Time can be set up to 99 minutes. g 3. Press button WEIGHT The WEIGHT DEFROST indicator light will starts blinking to show the oven is in WEIGHT DEFROST mode. 3. Press button M/W The M/W indicator light will starts blinking to show the oven is in the MICROWAVE mode 4. Buzzer will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the time of day. @@Buzzer will sound at the end of the cooking time.

The indicator light will go off. The display panel will return to the time of day. The oven light will turn off and the turntable will stop turning. NOTE: During the defrosting operation, turn over the food after buzzer sound for thorough defrosting. 9 10 GRILL NOTE: · The heating element is located in the top of the oven.

· There is no pre-heating the oven for grilling. Place food inside the oven when setting the controls. · The GRILL button is used with COMBI function. · Whenever this button is pressed, display is changed to GRILL/COMBI mode. · The setting time is increased if you are to turn clockwise the DIAL KNOB.

The setting time is decreased if you are to turn anti-clockwise the DIAL KNOB. · It is displayed at intervals of 10seconds from 10seconds to 5 minutes, 30seconds from 5minutes to 10minutes, 1minutes from 10 minutes to 60 minutes. TO SET COMBI COOKING NOTE: · Microwave and Gril operate simultaneously (or sequentially) in this mode. · Whenever you press COMBI button, display is changed "-:0", "-:H", "-:L", Therefore you can select power level of MICROWAVE SETTING THE CONTROL 1. Press GRILL button once. GRILL SETTING THE CONTROL The GRILL indicator light will light. 1. Press COMBI button twice. COMBI The corresponding COMBI indicators will light on the display. 2.

Turn the DIAL KNOB for the desired cooking time. For example: 25 minutes. 25:00 will show in the display GRILL 2. Turn the DIAL KNOB for the desired cooking time. @@@@Buzzer will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the time of day.

@@Buzzer will sound at the end of cooking time. The indicator light will go off. The display panel will return to the time of day.

@@@If you want to select another quantity turn the dial knob. 7. @@0: Add Zero. -10: Remove 10% for prorammed time. SETTING THE CONTROL 1. @@@@The indicator light starts blinking. 2. Select the desired cooking. @@Buzzer will sound at the end of the cooking time. The indicator light will go off.

The display panel will return to the time of day. @@3. @@@@Select the desired cooking quantity. @@Press button. Then start lamp will start blinking. Whenever the button is pressed, cooking time is increased 30 seconds. @@1. Press (STOP/CLEAR) button. -Touch once more to erase all instruction except clock. -You can restart the oven by touching (START) button.

2. @@@@When cooking a roast with an excess amount of dripping, it is helpful to remove the dripping at turnover time to prevent it splattering. 2. Prick the meats, fish or poultry with a fork to prevent bursting. Steam builds up pressure in meats, fish or poultry which are tightly covered by a skin or over a membrane. 3. Reduce suggested cooking times, It is always better to undercook foods rather than to oven-cook them. If a range of times is stated in a recipe, cook the minimum suggested time, check for doneness, and then cook slightly longer if necessary. STAGE COMBINATIONS MOULDED PLUGS

This oven has the ability to be programmed to do up to three consecutive functions. These combinations are given below and either the complete program or part of it can be used.

Should it be necessary to remove a moulded on plug from the main 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 into a wall socket, which will create a safety hazard. Should the main 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, the plug must not be used until a replacement cover is 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.



[You're reading an excerpt. Click here to read official DAEWOO](#)

[KOG-846T0S user guide](#)

<http://yourpdfguides.com/dref/3403018>

Always state this colour when ordering a replacement fuse cover. Only 13 amp replacement fuses which are ASTA approved to BS 1362 should be fitted. How to examine your microwave oven after unpacking.

Unpack oven, remove all packing material, and examine the oven for any damage such as dents, broken door, latches or cracks in the door. Notify dealer immediately if oven is damaged. Do not install if oven is damaged. MICROWAVE GRILL STAGE COOKING TIME WEIGHT DEFROST GRILL MICROWAVE * When you set stage mode, indicator is lighted only setting. * When you press START button, all indicators are lighted setting function. indicator of operating function is blinking. 15 16 GENERAL GUIDELINES Since microwave cooking to some extent is different from traditional cooking, the following general guidelines should be considered whenever you use your microwave oven: If the food is undercooked Check if: · You have selected the correct power level. · the selected time is sufficient-the times given in the recipes are approximate. They depend on initial temperature, weight and density of the food etc. · the container is appropriate.

If the food is overcooked, i.e. dried out or burnt Before you cook again, consider whether: · the power level was too high. · the set time was too long-the times in the recipes are approximate. They depend on initial temperature, weight and density of the food etc. Points to remember when defrosting · The shape of the package alters the defrosting time. Shallow rectangular packets defrost more quickly than a deep block. · Separate pieces as they begin to defrost; free-flow slices defrost; free-flow slices defrost more easily. · Shield areas of food with small pieces of foil if they start to become warm. · When defrosting, it is better to under thaw the food slightly and allow the process to finish during the standing time.

The amount of food The more food you want to prepare the longer it takes. A rule of thumb is that double amount of food requires almost double the time. If one potato takes four minutes to cook, approximately seven minutes are required to cook two potatoes. Starting temperature of food The lower the temperature of the food which is being put into the microwave oven, the longer time it takes. Food at room temperature will be reheated more quickly than food at refrigerator temperature.

Composition of the food Food with a lot of fat and sugar will be heated faster than food containing a lot of water. fat and sugar will also reach a higher temperature than water in the cooking process. The more dense the food, the longer it takes to heat. "Very dense" food like meat takes longer time to reheat than lighter, more porous food like sponge cakes. Size and shape Smaller pieces of food will cook more quickly than larger pieces and uniform pieces of food cook more evenly than irregularly shaped foods.

With unevenly shaped food, the thinner parts will cook faster than the thicker areas. Place the thinner chicken wings and legs to the centre of the dish. Stirring, turning of foods Stirring and turning of foods are techniques used in conventional and well as in microwave cooking to distribute the heat quickly to the centre of the dish and avoids overcooking at the outer edges of the food. Covering food helps: · To reduce splattering · To shorten cooking times · To retain food moisture All covering, which will allow microwaves to pass through are suitable-See above "Which utensils can be used in the oven" Releasing pressure in foods Several foods are tightly covered by a skin or membrane. These foods should be pricked with a fork or cocktail stick to relieve the pressure and to prevent bursting, as steam builds up within them during cooking. This applies to jacket potatoes, potatoes, chicken livers, sausages, egg yolks and some fruits. Standing time Always allow the food to stand for some time after using the oven. standing time after defrosting, cooking/reheating always improves the result since the temperature will then be evenly distributed through out the food. In a microwave oven foods continue to cook even when the microwave energy is turned off. They are no longer cooking by microwaves, but they are still being cooked by the conduction of the high residual heat to the centre of the food.

The length of standing time depends on the volume and density of the food. Sometimes it can be as short as the time it takes you to remove the food from the oven and take it to the serving table. However, with larger, denser foods, the standing time may be as long as 10 minutes. Upon 'standing', the internal temperature of the food will rise by as much as 8°C and the food will finish cooking during this time. Arranging food This is done in several ways in microwave cooking to give more even cooking results. If you are cooking several items of the same food such as jacket potatoes, place them in a ring pattern for uniform cooking. When cooking foods of uneven shapes or thickness, place the smaller or thinner area of the food towards the centre of the dish where it will be heated last. Uneven foods such as fish should be arranged in the oven with the tails to the centre. If you are saving a meal in the refrigerator or 'plating' a meal for reheating, arrange the thicker, denser foods to the outside of the plate and the thinner or less dense foods in the middle. Place thin slices of meat on top of each other or interlace them.

Thicker slices such as meat loaf and sausages have to be placed close to each other. Gravy or sauce should be reheated in a separate container. Choose a tall, narrow container rather than a low and wide container. When reheating gravy, sauce or soup, do not fill the container more than 2/3. When you cook or reheat whole fish, score the skin this prevents cracking.

Shield the tail and head with small pieces of foil to prevent over-cooking but ensure the foil does not touch the sides of the oven. Expect copious amounts of condensation to occur in the oven when cooking food containing large amounts of water e.g. potatoes. 2/3 KEEP THE OVEN CLEAN TURNTABLE AND ROLLER GUIDE It is occasionally necessary to remove the glass tray for cleaning.

Wash the glass tray in warm sudsy water or in a dish washer. 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 with mild sudsy water or a dish washer. Note: Do not use any other Turntable in the oven. Do not operate the oven without the Turntable and Roller Guide Properly in place. Grill & Combi cooking system M/W Grill Combi Defrost Weight Time Lock Auto cook Watt g Defrost Autocook A Grill Power Combi A Auto Cook Menu 6. Fish Fillets 7. Roast Beef 8. Roast Pork 9.

Roast Chicken 1. Beverage 2. Soup 3. Casserole 4. vegetable I 5. vegetable II Stop/Clear More Less Clock Time e/W weight Quantity DOOR While the oven door is still warm, any splatters or food soils should be wiped off with a damp sudsy cloth or sponge.



[You're reading an excerpt. Click here to read official DAEWOO KOG-846T0S user guide](http://yourpdfguides.com/dref/3403018)
<http://yourpdfguides.com/dref/3403018>

Rinse with water and wipe dry with a cloth. If steam or condensation appears around this area, wipe with a cloth. This may occur when the oven is operating under high humidity and with foods containing lots of moisture. This is a normal part of microwave cooking.

INSIDE THE OVEN The interior three side walls and floor are stainless steel. For easy cleaning, wipe spills and splatters as they occur with a damp cloth or sponge with water and a mild detergent. Rinse the cavity of any cleaning residue with a clean damp or sponge after cleaning. Dry with a soft cloth. These areas can also be cleaned by using plastic or nylon scouring pads recommended for use of Teflon and Silverstone*.

For hard to remove soil, use a mild non-abrasive cleaner. Use on the stainless steel areas, turntable and roller guide only. **EXTERIOR CONTROL PANEL** Exercise care when cleaning this area. To clean, wipe the panel with a slightly dampened cloth, using only water. Wipe dry.

Do not scrub this area or use any sort of chemical cleaner. Avoid use of excess water. **OUTSIDE SURFACE** The outside surfaces should be cleaned with soap and water, rinsed and dried with a soft cloth. Do not use any type of household or abrasive cleanser. **Note: DO NOT USE ANY TYPE OF OVEN CLEANER ON ANY PART OF THE OVEN.** It will damage some of the interior and exterior surfaces of the oven. **17 18 BEFORE CALLING FOR SERVICE** You can often correct operating problems yourself. If your microwave/grill oven fails to work properly, locate the operating problem in the chart below and try the solutions marked for each problem. If the microwave/grill oven still does not work properly, contact the nearest service center. **Note: It is quite normal for steam to be emitted around the door during the cooking cycle.**

The door is not intended to seal the oven cavity completely but its special design contributes to the complete of the appliance. **QUESTIONS AND ANSWERS**
Q: I accidentally ran my microwave oven without any food in it. Is it damaged? A: We do not recommend to operating the microwave oven without any food.

However, running the oven empty for a **SHORT** time will not damage the oven. **Q: Can I open the door when the oven is operating?** A: The door can be opened anytime during the oven operation. Microwave energy will be instantly switched off and the time setting will maintain until the door is closed. **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.

Q: My microwave oven causes interference with my TV. Is this normal? A: Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven. **Q: Why does my oven light dim?** A: When cooking with **DEF.**

power, the oven must cycle to obtain the selected power levels. The oven light, dims and clicking noises can be heard when the oven cycles. **Q: When is the oven light on and off?** A: The oven light is on during the cooking time. **Q: Why does steam accumulate on the oven door?** A: The heat given off from the cooking food warms the air in the oven cavity. **@@** There are no microwaves in the air.

The oven vents should never be blocked during cooking. **@@A:** It is normal for smoke to come out of the vents during cooking. Smoke may be produced when food is overcooked. **Caution: 1. @@2. @@A:** Oven is operating only when the door is closed. The operation of fan motor is same as the oven's operating cycle. **SOLUTION** Is start button pressed? Is power cord plugged in? Is door closed? Set the cooking time. Use approved cookware only. Do not operate with oven empty.

Supplied tray must be used. Turn of stir food. Completely defrost food. Turn correct dial knob/Press correct Function button. Check to see that oven ventilation ports are not restricted. Open the door slightly and wait 10~15min. for cooling. **SPECIFICATIONS** Power supply Carity Volume Power consumption Output power Frequency Grill power consumption Microwave Combination heating power consumption Outside Dimension (WXDXH) Cavity dimensions(WXDXH) Net Weight Timer Select function Microwave power level 230V/50Hz 26 liter 1,450W 900W(IEC 705) 2,450 MHz 1,400W 2,800W(Simultaneous) 1,450W(Sequential) 501X399X319mm(19.7X15.7X12.

6inch) 310X330X229mm(12.2X13.0X9.0inch) Approx. 18kg(40 lbs) 99minutes Microwave/Grill/Combi 5 stages * Specifications are subject to change without notice.

19 20 DAEWOO ELECTRONICS SALES UK LIMITED YOUR PRODUCT GUARANTEE Dear Customer, Thank you for buying this Daewoo product. In the unlikely event of a failure all repair work will be carried out by your retailer or Daewoo approved service centre, for a period of 12 months from date of sale.

Daewoo Electronics Sales UK Ltd., will provide the following services in order to expedite this guarantee. During this period should a fault occur due to improper materials or workmanship, the retailer, authorised service centre, or authorised service dealer will carry out repairs at no cost to yourself. Replacement products will be offered at the discretion of your supplying dealer. This guarantee will be honoured by Daewoo service networks in other E.C. members states, in accordance with the terms and conditions which prevail in the member state at the time service is requested. **CONDITIONS** Any claims made under the terms of the guarantee must be supported by the original invoice/bill of sale issued at the time of sale. Daewoo reserve the right to refuse guarantee should any of the information on the bill of sale be removed or changed in any way after the original purchase of the product by the consumer from the retailer. Modifications or adjustments made to the product which enable it to conform to local technical or safety standards in force in any country other than the one for which the product was originally designed and manufactured, are not included in this guarantee. Failures arising from such modifications, whether performed properly or not, will not be covered by this guarantee. **THIS GUARANTEE DOES NOT COVER ANY OF THE FOLLOWING:** 1) Periodic maintenance, the repair or replacement of parts due to normal wear and tear. 2) Home service transport cost, and other costs and risks of transport relating directly or indirectly to the guarantee of the product.

3) Damage to this product resulting from: the above and misuse, including but not limited to the failure to use this product for its normal purpose or in accordance with the instructions on the proper use and maintenance of this product, and the installation or the use of this product in a manner inconsistent with the technical or safety standards in force in the country where the product is used. 4) Repairs carried out by non-authorised service centres. 5) Accidents, acts of God, or any cause beyond the control of Daewoo including but not limited to lightning, water, fire and improper ventilation.



[You're reading an excerpt. Click here to read official DAEWOO KOG-846T0S user guide](http://yourpdfguides.com/dref/3403018)
<http://yourpdfguides.com/dref/3403018>

6) Aerial alignment and consumer control adjustments. 7) Batteries whether supplied by Daewoo or not which become worn or exhausted in use. 8) Loss or damage caused to any item or article used with this product. This includes (but not limited to) discs, tapes, records, and films. This guarantee does not affect your statutory rights as a consumer, nor your rights against the retailer, arising from their sales or purchase contract. In the absence of applicable legislation, this guarantee will be the consumers sole and exclusive remedy, and neither Daewoo nor its subsidiary, or distributor shall be liable for any incidental or consequential damages for breach of any express or implied guarantee of this product. For further information regarding this or any other query you may have about Daewoo products or its services please write to: Daewoo Electronics Sales UK Limited Daewoo Building Wharfdale Road Winnersh Triangle Wokingham Berkshire RG11 5TP IN ALL CASES OF DIFFICULTY-CONSULT YOUR DAEWOO DEALER FROM WHOM THE PRODUCT WAS PURCHASED 21 12 .



[You're reading an excerpt. Click here to read official DAEWOO KOG-846T0S user guide](http://yourpdfguides.com/dref/3403018)
<http://yourpdfguides.com/dref/3403018>