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You can read the recommendations in the user guide, the technical guide or the installation guide for DAEWOO KOG-875T. You'll find the answers to all your questions on the DAEWOO KOG-875T in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

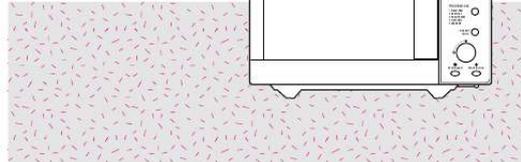
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DAEWOO

MICROWAVE/GRILL OVEN

KOG-875T

OPERATING
INSTRUCTIONS



Before operating this oven, please read these instructions completely.



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Manual abstract:

Roast Port 3. Roast Chicken 4. Fish Fillets 5. @ @ It is important not to defeat or tamper with the safety interlocks. @ @ @ @ (d) WARNING : 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. (e) WARNING : Liquids or other foods must not be heated in sealed containers since they are liable to explode. (f) WARNING : Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. CONTENTS INSTALLATION AND EARTHING INSTRUCTIONS IMPORTANT SAFETY INSTRUCTIONS WHICH UTENSILS CAN BE USED IN THE OVEN? CONTROL PANEL ACCESSORIES HOW TO SET THE OVEN CONTROLS GENERAL GUIDELINES KEEP THE OVEN CLEAN BEFORE CALLING FOR SERVICE QUESTIONS AND ANSWERS SPECIFICATIONS 2 3 4 5 6 7 10 11 12 13 13 1 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 This oven should be set on a steady, flat surface. This oven is designed for counter top use only. 2 Leave space behind and side All air vents should be kept a clearance. If all vents are covered during operation, the oven may overheat and, eventually, oven failure. 3 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. 4 Away from heating appliance 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. 5 Power supply · Check your local power source. This oven requires a current of approximately 6 amperes, 230V 50Hz. · Power supply cord is about 0.8 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. 6 Examine the oven after unpacking for any damage such as: A misaligned door, Broken door, A dent in cavity. If any of the above are visible, DO NOT INSTALL, and notify dealer immediately. 7 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. 8 The minimum height of free space necessary above the top surface of the oven is 100mm. 2 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 high 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, cookbook, 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 scorplings 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. 3 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.



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To prevent this possibility the following steps should be taken: a. Avoid using straight sided containers with narrow necks.

b. Do not overheat. 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 & Convection Microwave cooking No Yes Yes Yes Yes No Yes (2) Yes Yes (4) Yes No Yes (1) Yes Yes (1) Yes Yes (2) Yes (2) Yes (3) No No Yes Combined cooking No Yes Yes (1) Yes Yes No Yes (2) Yes Yes (4) No

No Utensils made of china and ceramic excellent to use in your microwave oven. Most types of glass are also very good.

Lead crystal glass can crack and should therefore, not be used. Plastics and paper can also be used, provided they can withstand the temperature of the heated food. For cooking only use plastics, which will withstand a temperature of over 120°C, e.g. polypropene and polyamide. Some plastic materials, e.g. melamine, will be heated by the microwave, and be damaged. To find out if a certain container is suitable, the following simple test can be made: Place the empty container and a glass of water inside the microwave oven. The water is needed because the oven must not be operated empty or with empty containers only.

Let the oven work on full power for one minute. A suitable container will only be lukewarm. Metal containers, e.g. saucepans or frying pans should not be used in microwave ovens. Nor should plates or vessels with decorations be used since metal e.g. gold, might be part of the decoration and such decorations will be damaged. Small pieces of aluminium foil can be used, but only to shield the areas that would over-cook (e.g.

for covering chicken wings, leg tips and fish tails) but the foil must not touch the side of the oven as damage may occur. Caution: · There are a number of accessories available on the market. Before you buy, make sure they are suitable for microwave use. · When you put food in the microwave oven, make sure that food, food supports or covering do not come in direct contact with any of the internal walls or the ceiling of the cavity since discolouration may take place. Material Glass (general) Glass (heat resistant) Glass-ceramic and ceramic (heat resistant) Earthenware China (heat resistant) Plastic (general)

Plastic (heat resistant) Aluminium foil containers /aluminium foil Metal baking tins Metal (pots.

pans, etc) Paper 1. Without metal parts or metal trims. 2. Some plastics are heat-proof only to certain temperatures. Check carefully! 3.

It is possible to use aluminium foil to shield delicate areas of food (this prevents over-cooking). 4. Metal tins can be used in the combination methods, however if these are very deep, they will greatly reduce the efficiency, as metal shields the microwave energy from the food. Microwave function only Utensils and cooking containers used in a microwave oven should be of a material that does not act as a barrier to microwave energy. Generally this means that you should cook in either (paper), plastic, glass or ceramic. Metal pans reflect microwave energy and inhibit cooking, and should not be used. In addition to material, the shape of the container should also be considered. Round oval shapes give the most even cooking. Square or rectangular containers may over-cook foods in the corners because more energy is absorbed there. Shallow containers give more even cooking results.

4 CONTROL PANEL When blinking, the oven is operating in COMBI cooking. When blinking, the oven is operating in WEIGHT DEFROST. When blinking, the oven is operating in GRILL cooking. DEFROST When blinking, the oven is operating in TIME DEFROST. When blinking, the oven is operating in MICROWAVE cooking. When blinking, the oven is operating in PROGRAM cook. M/W show the current power button again to change the power level. M/W M/W DISPLAY P-HI P-80 P-60 P-40 P-20 POWER LEVEL 100% 80% 60% 40% 20% DISPLAY P-90 P-70 P-50 P-30 P-10 POWER LEVEL 90% 70% 50% 30% 10% (If button is not pressed within 3 seconds, the display will show the operation mode.) s TIME DEFROST TIME DEFROST SETTING THE

CONTROLS 1. Press M/W Note: · During the defrosting operation, turn the food over after you hear 4 times of 4 beeps for complete defrost.

SETTING THE CONTROLS 1. Press TIME DEFROST button. The display will show "P-HI". This oven has 10 power levels from P-HI to P-10. 2.

Press the level. M/W button to select the desired microwave power M/W button. DEFROST WEIGHT TIME For example: power level 80 Press more. M/W 2. Turn the DIAL KNOB for the desired defrosting time.

For example: 18 minutes Time can be set up from 10 seconds to 60 minutes. 3. Press START/CLOCK button two times 3. Turn the DIAL KNOB for the desired cooking time. For example: 18 minutes Turn right or left the DIAL KNOB. Then, 18:00 will show in the display. Time can be set up from 10 seconds to 60 minutes. button M/W 4. Four beeps will sound at the end of the cooking time. The indicator light will go off.

The display panel will return to the "0". The oven light will turn off and the turntable will stop turning. Note: · When the selected operation is over, a cooling fan will run for five minutes. Note: · If step 2 is omitted, the oven will cook at full power. 7 s WEIGHT DEFROST WEIGHT DEFROST s COMBI COOKING

COMBI Note: · This mode allows you to set weight from 0.1kg to 2.9kg · During the defrosting operation turn over the food after 4 beeps sound 4 times for complete defrosting. SETTING THE CONTROLS 1. Press WEIGHT DEFROST Note: · Microwave and convection operate simultaneously (or sequentially) in this mode. DISPLAY C-0 C-Hi C-Lo POWER LEVEL 50% 70% 30% button.

2. Turn the DIAL KNOB for the desired defrosting weight. For example: 2.3kg 3. Press START/CLOCK button.



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DEFROST WEIGHT TIME (Above percentage in the power level indicates power level of microwave output) SETTING THE CONTROLS 1. Press COMBI 4. The display will show the defrosting time. button. "C-0" will show in the display.

5. Four beeps will sound at the end of the cooking time. The indicator lights will go off. The display panel will return to the "0". The oven light will turn off and the turntable will stop turning. Note: · When the selected operation is over, a cooling fan will run for five minutes. 2. Select the desired power level. For example: C-HI Press button once again. "C-HI" Will show in the display.

3. Turn the DIAL KNOB for the desired cooking time. 4. @@The heating element is located in the top of the oven. SETTING THE CONTROLS 1. @@The indicator light will go off. The display panel will return to the "0". The oven light will turn off and the turntable will stop turning. @@Turn the dial knob for the desired cooking time. @@3.

Press START/CLOCK GRILL button. 4. Four beeps will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the "0".

The oven light will turn off and the turntable will stop turning. @@· When cook a large piece of food (e.g. @@@@2. Prick the meats, fish or poultry with a fork to prevent bursting.

@@3. Reduce suggested cooking times. It is always better to undercook foods rather than to overcook them. @@@@SETTING THE CONTROLS 1. @@2. Select the desired cooking menu. For example: roast pork. @@@@SETTING THE CONTROLS 1. Press SPEEDY COOK button. M/W 4.

Press START/CLOCK button. 2. " :30" will appear in the display window. 3. @@The cooking time of the menu 2, roast pork, is 37 minutes. 5. The display will show the cooking time 6. Four beeps will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the "0".

The oven light will turn off and thrttable will stop turning. @@Four beeps will sound at the end of the cooking time. The indicator light will go off. The display panel will return to the "0". @@· This function is not vaild in speedy cook mode.

SETTING THE CONTROLS 1. @@The oven will immediately stop. 2. The cooling fan will run for five minutes. 3.

If no further cooking required, press STOP/CLEAR button. 4. The "0" is displayed. START/CLOCK 5. To continue cooking, close the oven door and Press button. @@@@· 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.

@@Points to remember when defrosting · The shape of the package alters the defrosting time. Shallow rectangular packets defrost more quickly than a deep block. Separate pieces as they begin to defrost; freef low slices defrost more easily. · Shield areas of food with small pieces of foil if they start to become warm. · When defrosting, it is better to under thaw the food slightly and allow the process to finish during the standing time. The amount of food The more food you want to prepare the longer it takes. A rule of thumb is that double amount of food requires almost double the time. If one potato takes four minutes to cook, approximately seven minutes are required to cook two potatoes. Starting temperature of food The lower the temperature of the food which is being put into the microwave oven, the longer time it takes. Food at room temperature will be reheated more quickly than food at refrigerator temperature.

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

With unevenly shaped food, the thinner parts will cook faster than the thicker areas. Place the thinner chicken wings and legs to the centre of the dish. Stirring, turning of foods Stirring and turning of foods are techniques used in conventional and well as in microwave cooking to distribute the heat quickly to the centre of the dish and avoid overcooking at the outer edges of the food. Covering food helps: · To reduce spattering · To shorten cooking times · To retain food moisture All covering, which will allow microwaves to pass through are suitable-See above "Which utensils can be used in the oven?" Releasing pressure in foods Several foods are tightly covered by a skin or membrane. These foods should be pricked with a fork or cocktail stick to release the pressure and to prevent bursting, as steam builds up within them during cooking.

This applies to potatoes, chicken livers, sausages, egg yolks and some fruits. Standing time Always allow the food to stand for some time after using the oven. standing time after defrosting, cooking/reheating always improves the result since the temperature will then be evenly distributed through out the food. In a microwave oven foods continue to cook even when the microwave energy is turned off. They are no longer cooking by microwaves, but they are still being cooked by the conduction of the high residual heat to the centre of the food. 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 standiing time may be as long as 10 minutes. During `standing`, the internal temperature of the food will rise by as much as 8°C and the food will finish cooking in 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. 2/3 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.



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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. 10 KEEP THE OVEN CLEAN TURNTABLE AND ROTATING BASE These two parts are easily removable for cleaning. The turntable should be cleaned frequently and is dishwasher proof.

If food spills are accumulated under the rotating base, the oven will not operate efficiently. Be sure to wipe up any spills as they occur in this area. Clean these parts as described in by the same method of cleaning inside the oven. Be sure to properly reinstall these parts into the cavity after cleaning. Note:

Do not use any other Turntable in the oven. Do not operate the oven without the Turntable and Rotating Base Properly in place. DEFROST M/W GRILL COMBI WEIGHT-TIME PROGRAM COOK KG M/W WEIGHT TIME DEFROST DEFROST GRILL COMBI +1MIN PROGRAM COOK 1.

Roast Beef 2. Roast Port 3. Roast Chicken 4. Fish Fillets 5. Vegetable SPEEDY COOK STOP/CLEAR START/CLOCK DOOR While the oven door is still warm, any spatters or food soils should be wiped off with a damp sudsy cloth or sponge. Rinse with water and wipe dry with a cloth. INSIDE THE OVEN The interior three side walls and floor are stainless steel. For easy cleaning, wipe spills and spatters 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 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 rotating base only. Warning Just as your traditional oven becomes hot also this oven will become hot during use of the grill functions or in combination with microwaves. Children should be supervised at all times when using the oven. 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. 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. @@@@The door is not intended to seal the oven cavity completely but its special design contributes to the complete safety of the appliance. Caution: 1. Do not attempt to operate the oven while empty as this will cause damage. 2.

As an exhaust is located in the rear of the oven, install the oven so as not to block the outlet. PROBLEM Oven will not start Arcing or sparking Unevenly cooked foods Overcooked foods Undercooked foods Improper defrosting X X X X X X X X X X X X X X X X X X X SOLUTION Is start pad touched? 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. Push correct numeral pads./Touch correct Function Pads. Check to see that oven ventilation ports are not blocked.

Open the door slightly and wait 10~15min. for cooling. 12 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: How can we know whether the oven is operating or not? A: Oven is operating only when the door is closed. After the end of oven cooking, the cooling fan will run for two minutes. Q: Why does my oven light dim? A: When cooking at reduced power level, the oven must cycle to obtain the selected power levels. The oven light, dims and clicking noises can be heard when the oven cycles. Q: When is the oven light on and off? A: The oven light is on during the cooking time and when the door is opened.

Q: Why does steam accumulate on the oven door? A: During cooking, steam is given off from the food. Most of the steam is removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal. Q: Sometimes warm air comes from the oven vents. Why? A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwave in the air. The oven vents should never be blocked during cooking. Q: Why does the smoke come out of the exhaust vent at the back of oven? A: It is normal for smoke to come out of the vents during cooking.

Smoke may be produced when food is overcooked. SPECIFICATIONS Power supply Power consumption Microwave Output power Frequency Grill Power Consumption Simultaneous Heating Power Consumption Outside Dimensions (W x H x D) Cavity Dimensions (W x H x D) Net Weight Timer Select function Microwave power level 230V~,50Hz 1,400 W 900 W (IEC 705) 2,450 MHz 1,150 W 2,500 W 501 (19.7) x 413 (16.2) x 320 (12.6) mm (inch) 310 (12.2) x 320 (12.6) x 229 (9.0) mm (inch) 17.3 kg (38.1 lbs) 60 minutes Microwave/Grill/Combination 10 stages * Specifications are subject to change without notice.

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