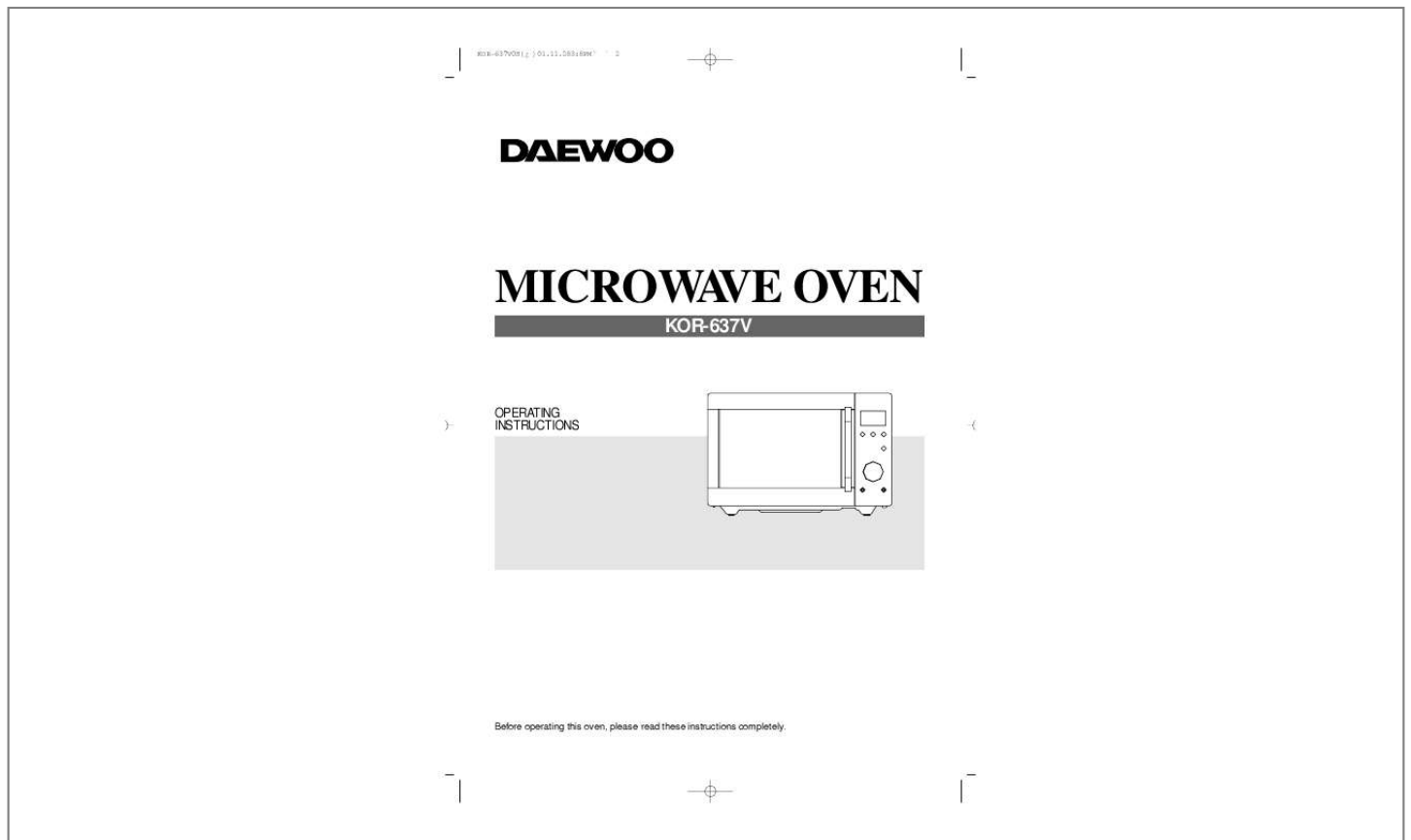




# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for DAEWOO KOR-637V. You'll find the answers to all your questions on the DAEWOO KOR-637V in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual DAEWOO KOR-637V**  
**User guide DAEWOO KOR-637V**  
**Operating instructions DAEWOO KOR-637V**  
**Instructions for use DAEWOO KOR-637V**  
**Instruction manual DAEWOO KOR-637V**



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**Manual abstract:**

@@@@@(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. TABLE OF CONTENTS PRECAUTIONS .....

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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 3slot 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.



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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. 3 KOR-637V0S(ç) 01.11.

283:8PM 4 SPECIFICATIONS POWER SUPPLY POWER CONSUMPTION MICROWAVE UV LAMP OUTPUT POWER FREQUENCY POWER CONSUMPTION OUTSIDE DIMENSIONS (W X H X D) CAVITY DIMENSIONS (W X H X D) NET WEIGHT TIMER POWER LEVELS 230V AC 50Hz SINGLE PHASE WITH EARTHING 1200 W 800 W 2450 MHz 13 W 465 X 279 X 360 mm 290 X 220 X 306 mm APPROX. 13KG 59 min. 00sec. 5 LEVELS \* Specifications are subject to change without notice. IMPORTANT The wires in this mains lead fitted to this appliance 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', the earth symbol or coloured 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. 4 KOR-637V0S(ç) 01.

11.283:8PM 5 IMPORTANT SAFETY INSTRUCTIONS FOR STERILIZATION 1. Do not use the oven for the food. 2. Caution: Surface of utensil, tableware, etc.

, must be directly exposed to UV light for effective sterilizing and all information retained. To erase all information (except the present time), touch the STOP/CLEAR button once more. If the oven door is opened during the oven operation, all information is retained. button is 8 If the START check the pressed and the oven does not operate, area between the door and door seal for obstructions and make sure the door is closed securely. The oven will not start cooking until the door is completely closed or the program has been reset.

Make sure the oven is properly installed and plugged into the electrical outlet. 3 Each time a button is pressed, a BEEP will sound to acknowledge the touch.

4 The oven automatically cooks on full power unless set to a lower power level. 5 The display will show " : 0" when the oven is plugged in. 6 Time clock returns to the present time when the cooking time ends. WATTAGE OUTPUT CHART · The power-level is set by pressing the POWER/DEFROST button. The chart shows the display, the power level and the percentage of power. Press POWER/DEFROST button Power level (Display) Approximate Percentage of Power once twice 3 times 4 times 5 times P-HI P-80 P-60 P-40 P-20 100% 80% 60% 40% 20% 8 KOR-637V0S(ç) 01.11.283:8PM 9 CONTROLS SETTING THE CLOCK When the oven is first plugged in, the display will flash " :0" and a tone will sound.

If the AC power ever turns off, the display shows " :0" when the power comes back on. 1. Press CLOCK button. This is a 12 hour clock system. 2. Press CLOCK button once more. This is a 24 hour clock system. 3. Turn the DIAL KNOB to adjust hour. NOTE : This oven has multiple clock systems.

If you want 12 hour clock system, omit this step. If you selected 12 hour system, the display will show the hours from "1" to "12". If you selected 24 hour system, the display will show the hours from "0" to "23". The adjusted hour starts blinking. The hour stops blinking and "00" starts blinking.

The display will show the minutes from "0" to "59". The adjusted minute starts blinking. CLOCK 4. Press CLOCK button. CLOCK 5.

Turn the DIAL KNOB to adjust minute. 6. Press CLOCK button. CLOCK When you press CLOCK button, the minute stops blinking, and the colon starts blinking. 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. WEIGHT DEFROSTING WEIGHT DEFROST lets you easily defrost food by eliminating guesswork in determining defrosting time. The minimum weight for WEIGHT DEFROST is 200 gram and the maximum weight is 3,000 gram. Follow the steps below for easy defrosting. POWER/ X 6 DEFROST 1.

Press POWER/DEFROST button. 2. Turn the DIAL KNOB to adjust the defrosting weight. 3. Press START button. The DEF. indicator & "0" appear and the g indicator starts blinking. @@indicator starts blinking to show the oven is in the DEFROST mode. @@@@When the defrosting time ends, you will hear 3 beeps. @@Press POWER/DEFROST button.

The DEF. indicator appears and " : 0" is displayed. 2. @@NOTE: Your oven can be programmed for 59 minutes 00 seconds. (59:00) 3.

Press START button. When you press START button, the DEF. indicator starts blinking to show the oven is the DEFROST mode. @@@@Press POWER/DEFROST button. @@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 cooking time. The display will show what you selected. @@Press START button. @@@@1. Press and hold EASY COOK button for 1 second. When you press EASY COOK button, ":30" appears. After 1.5 seconds, the oven starts reheating.

@@@@The display will show what you selected. 2. Turn the DIAL KNOB to adjust the desired quantity. @@Pour soup in microwave bowl or mug. @@Do not cover. 3 CUPS (200mlx3) Stir before serving. @@Add no water if vegetables have just been washed. Cover tender vegetables with lid and stir after cooking. @@When the cooking time ends, you will hear 3 beeps. 3.

@@For proper sterilization, utensils and cookware must be properly cleaned/washed before sterilizing. Be repeatedly pressing STERILIZATION button, you can extend sterilizing time from 3 minutes to 30 minutes. (3, 5, 10, 20, 30 minutes) 1. Press STERILIZATION button. When you press STERILIZATION button, "3:00" appears.

After 1.5 seconds, the oven starts sterilizing and STERIL indicator starts blinking to show the oven is Sterilization mode. The display counts down the time to show you how much sterilizing time is left in the Sterilization mode. STERILIZATION NOTE: After sterilizing, if you don't open the door, and press other buttons except STERILIZATION, "door" is displayed and a beep sounds. In this case, when you open and close the door once, oven is operated normally.

CAUTION: After you sterilize metal tableware, if you don't take out it and you touch other buttons, it can be happened to spark. REAR (INSIDE OF CAVITY) <STERILIZING TIME> OVER 30 MINUTES OVER 20 MINUTES OVER 10 MINUTES OVER 3 MINUTES IN FRONT (DOOR SIDE) "ESPECIALLY, PLACE THE BABY BOTTLE HERE.



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" · These instructions are based on experience resulting from conduct of efficacy testing by using petri dishes. · The deep shaped utensil such as a feeding bottle shall be needed more sterilizing time than described above diagram. NOTE: 1. A shelf should be placed during UV-sterilization operation. 2. Do not use the shelf during microwave cooking. 3. For better UV-sterilization, depression shaped utensil such as a feeding bottle or a cup shall be placed on the front area of the shelf.

13 KOR-637V0S(¿ ) 01.11.283:8PM `14 CHILD SAFETY LOCK SAFETY LOCK lock prevents unwanted oven operation such as by small children. To set, press and hold STOP/CLEAR button for 3 seconds, LOCK indicator appears and a beep sounds. To cancel, press and hold STOP/CLEAR button for 3 seconds, LOCK indicator disappears 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. 14 KOR-637V0S(¿ ) 01.

11.283:8PM `15 COOKING UTENSILS Utensils should be checked to ensure that they are suitable for use in microwave ovens. Microwave energy is produced by high frequency radio waves. They are reflected from metal, but will pass through most cooking utensils without heating them. As the waves come into contact with the food, they are converted into heat energy.

Listed below are the suggested cooking utensils for this microwave oven and when to use them. 1. Dishes with metal trim of any type-should not be used. This will cause sparking. 2. Glass or ceramic heat proof dishes-excellent for microwave cooking. 3. China dishes and plates-without metal trim may be used to cook and heat individual portions of food. 4. Wood or straw-use only for short period, wood contains some moisture and the microwave energy may cause the wood to dry out and crack.

5. Aluminum foil-may be used in very small pieces for shielding only. Any aluminum foil used should never be closer than 2.5cm from side walls of oven. 6. Plastic-most heat resistant plastic dinnerware may be used for heating food. However polyethylene, melamine, phenol are unsuitable for use in the oven. They become hot in the microwave. 7. Wax paper-use as a cover to avoid spatters.

8. Metal-in general, metal utensils should not be used in microwave oven. STERILIZATION UTENSILS 1. Shelf must be placed on the Glass cooking tray. 2. Do not use shelf when microwave oven is operated. CARE AND CLEANING Although your oven is provided with safety features, it is important to observe the following: 1. It is important not to defeat or tamper with safety interlocks. 2. Do not place any object between the oven front face and the door or allow residue to accumulate on sealing surfaces.

Wipe the sealing area frequently with a mild detergent, rinse and dry. Never use abrasive powders or pads. 3. When opened, the door must not be subjected to strain, for example, a child hanging on an opened door or any load could cause the oven to fall forward to cause injury and also damage to the door. Do not operate the oven if it is damaged, until it has been repaired by a trained service technician. It is particularly important that the oven closes properly and that there is no damage to the: i) Door(bent) ii) Hinges and Hooks(broken or loosened) iii) Door seals and sealing surfaces. 4. The oven should not be adjusted or repaired by anyone except a properly trained service technician. 15 KOR-637V0S(¿ ) 01.11.

283:8PM `16 DEFROSTING FROZEN FOODS CHART Item and Weight BEEF Mineed beef 454g (1 lb.) Stew Meat 681 (11/2 lbs.) Loin Roast 907g (2 lbs.) Patties 4 (113g (4 oz.)) PORK Loin Roast 907g (2 lbs.) Spareibs 454g (1 lb.) Chops 4 (142g (5 oz.)) Minced 454g (1 lb.) POULTRY Whole Chicken 1134g (21/2 lbs.) Chicken Breasts 454g (1 lb.) Fryer Chicken (cut up) 907g (2 lbs.) Chicken Thighs 681g (11/2 lbs.) FISH & SEAFOOD Whole Fish 454g (1 lb.) Fish Fillets 681g (11/2 lb.) Shrimp 227g (1/2 lb.)

) 6-7 min. 5-7 min. Defrosting Time 10-12 min. Standing Time 5-7 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. Breat 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. 9-11 min.

15-18 min. 7-8 min. 15-16 min. 5-7 min. 7-10 min.

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

20-22 min. 5-7 min. 5-7 min. 5-7 min. 10-15 min. 9-10 min. 12-14 min. 12-14 min. 5-7 min. 7-10 min.

5-7 min. 7-8 min. 3-4 min. 5-7 min. 5-7 min. \* The times are approximate because freezer temperatures vary. 16 KOR-637V0S(¿ ) 01.11.283:8PM `17 COOKING CHART MEAT ITEM POWER LEVEL COOKING TIMER PER 500g 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 (4 oz. Each) 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 tastes and preferences.

The times may vary due to the shape, cut, and composition of the meat. POULTRY ITEM POWER LEVEL COOKING TIMER PER 500g 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 and composition of the food. FRESH FISH POWER COOKING

TIME STANDING ITEM METHOD LEVEL PER 500G 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. VEGETABLE ITEM artichokes, fresh artichokes, frozen POWER LEVEL PREPARATION P-HI Whole P-HI Hearts QUANTITY 4(8 oz. each) 250g(9 oz. pkg) COOKING TIME STANDING TIME 10-12 min. 5 min.

8-9 min. 5 min. 17 KOR-637V0S(¿ ) 01.11.283:8PM `18 POWER LEVEL PREPARATION QUANTITY COOKING TIME STANDING TIME P-HI 11/2-in. pieces 500g(1 lb.) 7-9 min. 3 min. P-HI Whole spears 280g(10 oz. pkg) 7-9 min.

3 min. P-HI Spears 500g(1 lb.) 7-9 min. P-HI Whole or cut 280g(10 oz. pkg) 7-9 min. 3 min. P-HI Whole 280g(10 oz. tub) 7-9 min. P-HI Whole 280g(10 oz. pkg) 7-9 min.

3 min. P-HI 1/2-in.slices 500g(1 lb.)



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) 8-10 min. 3 min. P-HI Sliced 280g(10 oz. pkg) 6-8 min. 3 min. P-HI florets 280g(10 oz. pkg) 6-8 min.

3 min. P-HI 1/2-in.slices 500g(1 lb.) 7-9 min. 5 min.

P-HI on cob, husked 4 ears 10-12 min. 5 min. P-HI on cob, husked 4 ears 10-12 min. 5 min. corn, frozen P-HI whole kernel 280g(10 oz. pkg) 7-9 min. 3 min. P-HI cubed 500g(1 lb.) 7-9 min. 3 min. eggplant, fresh P-HI whole, pierced 500~700g(1-1 1/2 lb.) 8-10 min. 5 min. leeks fresh P-HI whole, ends 500g(1 lb.) 8-10 min.

5 min. lima beans, frozen P-HI whole 280g(10 oz. pkg) 7-9 min. 3 min. mixed vegetables frozen P-HI 280g(10 oz. pkg) 7-9 min. 3 min. mushrooms, fresh P-HI sliced 500g(1 lb.) 4-6 min. 3 min.

okra, frozen P-HI sliced 280g(10 oz. pkg) 7-9 min. 5 min. onions, fresh P-HI whole, peeled 8-10 small 10-12 min. 5 min.

pea pods(snow peas), frozen P-HI whole 170g(6 oz. pkg) 6-7 min. 3 min. peas and carrots P-HI 280g(10 oz. pkg) 6-7 min.

3 min. parsnips, fresh P-HI cubed 500g(1 lb.) 8-10 min. 5 min. potatoes, white or sweet, P-HI whole 4(6 oz. each) 12-14 min. 3 min. fresh P-HI whole 8(6 oz. each) 16-18 min. 5 min.

squash, summer, fresh P-HI 1/2-in.slices 500g(1 lb.) 6-8 min. 3 min. squash, summer, frozen P-HI sliced 280g(10 oz. pkg) 6-8 min. 3 min. squash, winter, fresh P-HI whole, pierced 700g(1 1/2 lbs.) 12-14 min. 5 min.

squash, winter, frozen P-HI whipped 340g(12 oz. pkg) 8-10 min. 3 min. succotash, frozen P-HI 280g(10 oz. pkg) 8-10 min.

3 min. turnips P-HI cubed 4 cups 10-12 min. 3 min. VEGETABLE ITEM asparagus, fresh asparagus, frozen broccoli, fresh broccoli, frozen brussels sprouts, fresh brussels sprouts, frozen carrots, fresh carrots, frozen cauliflower, frozen celery, fresh corn, fresh REHEATING CHART ITEM Appetizers (bite size)

Breakfast entrée Entrée Regular TV-style dinner Hearty TV-style dinner QUANTITY 2 servings 110~140g(4-5 oz.) 250g(8-9 oz.)

) 600g(21 oz.) 300g(11 oz.) 480g(17 oz.) POWER LEVEL COOKING TIME P-HI P-HI P-HI P-HI P-HI P-HI 4-6 min. 3-5 min. 8-10 min. 14-17 min. 7-9 min. 9-12 min. SPECIAL INSTRUCTION Heat 12 at time on paper towel lined paper plate or microwave oven roasting rack If containers is 3/4-inch deep, remove foil cover and replace foil tray in original box.

For containers more than 3/4-inch deep, remove food to similar size glass container; heat, covered. If no top crust stir occasionally. 18 KOR-637V0S(¿) 01.11.283:8PM `19 ITEM Fried chicken Fried fresh fillets Pizzas (sliced) Pouch dinners Bagels Danish Dinner rolls Hard rolls Frozen Juice Concentrates Non-Dairy creamer Pancake Frozen vegetables Cheese cake Brownies Pound cake Coffee cake QUANTITY POWER LEVEL COOKING TIME SPECIAL INSTRUCTION 2 pieces P-HI 3-5 min. Arrange, on paper towel lined 4 pieces P-HI 4-6 min. paper plate, covered with paper 6 pieces P-HI 5-7 min. tower. 2 fillets P-HI 3-4 min. 4 fillets P-HI 4-6 min.

1 P-HI 2-4 min. Arrange on microwave oven 2 P-HI 3-5 min. roasting rack. 4 P-HI 5-7 min. Pierce pouch.

Set on plate. Turn 140~160g(5-6 oz.) P-HI 5-6 min. over halfway through cooking. 280~300g(10-11 oz.)

) P-HI 9-11 min. 2 P-80 3-4 min. 4 P-80 4-6 min. 1 P-80 1-2 min. Each individually wrapped in paper 2 P-80 2-3 min. toweling (for1-2) or arrange on 4(6 oz. pkg) P-80 3-4 min. paper plate, cover with paper 6(13 oz. pkg) P-80 4-5 min. toweling.

6 P-80 2-3 min. 1(1-1 1/4 oz.) P-80 1-2 min. 2 P-80 1 1/2-2 1/2 min. 4 P-80 2-3 min. 170g(6 oz.) P-HI 1-2 min. Remove lid. If container is foil lined 340g(12 oz.) P-HI 2-5 min.

transfer to a pitcher or open carton. 450g(16 oz.) P-80 10-12 min. Let stand after defrosting. 280g(10 oz.)

) P-80 5-6 min. Pierce box, set on plate. If box is foil 160g(6 oz.) P-80 8-12 min. wrapped, remove foil.

If vegetables are in 280g(10 oz.) P-80 10-14 min. pouch, pierce pouch. Let stand 5 min. 500g(17 oz.) 360g(13 oz.) 300g(10 3/4 oz.) 300~340g(11-12 oz.) P-80 P-80 P-80 P-80 4-5 min. 2-4 min.

1 1/2-3 min. 3-5 min. Remove from original container. Arrange on a serving plate. Let stand 5 minutes after cooking(to defrost). Add an additional 1-2 minutes to serve warm. 19 KOR-637V0S(¿) 01.11.283:8PM `20 BEFORE YOU CALL FOR SERVICE Refer to the following checklist, you may prevent an unnecessary service call. \* 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. Check for a blown circuit fuse or tripped main circuit breaker in your house. \* 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. A list of these stations is included in the oven. @@Is it damaged? @@However, it is not recommended. @\* A : No. @\* 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. \* Q : Why do eggs sometimes pop? \* A : When baking or poaching eggs, the yolk may pop due to steam build-up inside the yolk membrane. To prevent this, simply pierce the yolk with a toothpick before cooking. Never cook eggs without piercing their shells. \* Q : Why this standing time recommended after the cooking operation has been completed? \* A : Standing time is very important. With microwave cooking, the heat is in the food, not in the oven. Many foods build up enough internal heat to allow the cooking process to continue, even after the food is removed from the oven.

Standing time for joints of meat, large vegetables and cakes is to allow the inside to cook completely, without overcooking the outside. 20 KOR-637V0S(¿) 01.11.283:8PM `21 QUESTIONS AND ANSWERS ( continued ) \* Q : What does "standing time" mean? \* A : "Standing time" means that food should be removed from the oven and covered for additional time to allow it to finish cooking. This frees the oven for other cooking.

\* Q : Why does my oven not always cook as fast as the microwave cooking guide says? \* A : Check your cooking guide again, to make sure you've followed directions exactly ; and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions, to help prevent overcooking... the most common problem in getting used to a microwave oven.

Variations in the size, shape and weights and dimensions could require longer cooking time. Use your own judgement along with the cooking guide suggestions to check whether the food has been properly cooked just as you would do with a conventional cooker. \* Q : Will the microwave oven be damaged if it operates while empty? \* A : Yes.





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Never run it empty. \* 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. 21 .



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