



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for DAEWOO KOR-63A5. You'll find the answers to all your questions on the DAEWOO KOR-63A5 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-63A5**  
**User guide DAEWOO KOR-63A5**  
**Operating instructions DAEWOO KOR-63A5**  
**Instructions for use DAEWOO KOR-63A5**  
**Instruction manual DAEWOO KOR-63A5**



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**Manual abstract:**

: KOR-63A5 0 35 30 25 20 15 10 9 1 2 3 4 5 6 7 8 Before operating this oven, please read these instructions completely. **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 close 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 any one except properly qualified service personnel. **TABLE OF CONTENTS**  
**PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY ...**

.....  
.....  
.....

**.. 1 TABLE OF CONTENTS.....**

.....  
.....  
.....

**1 EARTHING INSTRUCTIONS.....**

**.....2 INSTALLATION..**

.....  
.....  
.....  
.....

**.....2 SAFETY INSTRUCTIONS FOR GENERAL USE.**

.....  
.....  
.....  
.....

**..3 FEATURES..**

.....  
.....  
.....  
.....  
.....

**..4 OPERATION PROCEDURE.....**

.....  
.....

**...4 COOKING GUIDE.....**

.....  
.....  
.....  
.....

**.5 COOKING UTENSILS.....**

.....  
.....  
.....

**..5 COOKING TECHNIQUES .....**

.....  
.....

**.....5 AUTO DEFROSTING ....**

.....  
.....  
.....

**.....6 AUTO DEFROSTING CHART..**



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. Should the microwave oven emit smoke in quantity to indicate a fire, keep the oven door start, switch the appliance off and disconnect the mains lead from the outlet. 12. When ammable food containers are used in the oven (e.g. packet popcorn) be sure to check the cooking process periodically in case fire has ocured. 13.

Always stir and/or shake the containers of baby foods prior to testing their temperature and saving the contents. 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 oven though the microwave oven cooking has stopped. CAUTION: Always set short cooking times and check the food frequently. It the recommended cooking times are exceeded the food, especially oil or fat, will be spoiled and in extrame circumstances could catch fire. FEATURES 3 0 35 30 25 20 15 10 9 8 7 6 1 2 3 4 5 release buton on the control panel. The oven will automatically shut off.

4. Set the variable power control to the desired power level.

SYMBOL POWER LEVEL WARM DEFROST MEDIUM MED. HIGH HIGH OUTPUT POWER 17 % 33 % 55 % 77 % 100 % 4 2 1 5 1 Glass Cooking Tray 2 Roller guide-This must always be used for cooking together with the glass cooking tray. 3 Knob VPC-Used to select a microwave power level. 4 Knob timer-Used in setting cooking time for all functions. 5 Door Release Button-By pushing this button the latch system cuts off all circuits and stops the oven before the door is opened.

OPERATION PROCEDURE This section includes useful information about oven operation.



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1. Connect the mains lead to an electrical outlet. 2. After placing the food in a suitable container, open the oven door and put it on the glass tray. The glass tray and roller guide must always be in place during cooking. 3. Shut the door. Make sure that it is firmly closed. When the oven door is opened, the light turns off. The oven door can be opened at any time during operation by pressing the door 5. Set the operating time by turning the timer control to the desired cook time and the microwave cooking starts. - If setting the timer control for less than 2 minutes, turn it past 2 minutes and then back to the desired time. 6. @@@Then food can be taken out of the oven.

@@@@The oven will automatically stop cooking. To continue cooking, you simply close the door. @@@@Follow the directions provided with your browning dish. Microwaveable plastic wrap - Use to retain steam. @@Wax paper - Use as a cover to prevent spattering. @@@@Check the food in several places. @@@@Use only small amounts of aluminum foil. @@Using too much foil can damage your oven, so be careful. @@@@Never use dishes with metallic trim. Plastic - Use only if labeled "Microwave Safe".

Other plastics can melt. @@This is especially important with large items such as roasts. Standing Foods cooked in the microwave build up internal heat and continue to cook for a few minutes after the oven stops. Let foods stand to complete cooking, especially foods such as roasts and whole vegetables. Roasts need this time to complete cooking in the center without overcooking the outer areas.

All liquids, such as soup or hot chocolate, should be shaken or stirred when cooking is complete. Let liquids stand a moment before serving. When heating baby food, stir well and test the temperature before serving. Adding Moisture Microwave energy is attracted to water molecules. Food that is uneven in moisture content should be covered or allowed to stand so that the heat disperses evenly.

Add a small amount of water to dry food to help it cook. 5 Not Recommended Glass jars and boin. - well done 12-14 min. Ground Beef(to brown for casserole) 7-9 min. Hamburgers, Fresh or defrosted (4 oz. Each) 2 patties 3-5 min. 4 patties 4-6 min. Pork Loin, Leg 13-16 min. Bacon 4 slices 3-4 min. 6 slices 4-6 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 MICROWAVE POWER COOKING TIMER PER POUND Chicken Whole 12-14 min. Breast(boned) 10-12 min. portions 11-13 min. Turkey Whole 13-15 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 ITEM Fish Fillets Whole Mackerel, Cleaned and Prepared Whole Trout, Cleaned and Prepared Salmon Steaks MICROWAVE COOKING TIME POWER PER POUND 5~7 min. 5~7 min. 6~8 min. 6~8 min. METHOD Add 15-30 ml(1-2 Tbsp) Add 15~30 ml(1~2 Tbsp) STANDING TIME 2-3 min. 3-4 min. 3-4 min. 3-4 min. VEGETABLE ITEM artichokes, fresh artichokes, frozen PREPARATION Whole Hearts QUANTITY 4(8 oz. each) 9 oz. pkg 8 COOKING TIME 12-14 min. 10-11 min. STANDING TIME 5 min. 5 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 PREPARATION QUANTITY 1 lb. 10 oz. pkg 1 lb. 10 oz. pkg 10 oz. tub 10 oz.

pkg 1 lb. 10 oz. pkg 10 oz. pkg 1 lb. 4 ears 4 ears 10 oz. pkg 1 lb. 1-1/2 lb. 1 lb. 10 oz. pkg 10 oz.

pkg 1 lb. 10 oz. pkg 8-10 small 6 oz. pkg 10 oz. pkg 1 lb.

4(6 oz. each) 8(6 oz. each) 1 lb. 10 oz. pkg 11/2lbs.

12 oz. pkg 10 oz. pkg 4 cups COOKING TIME 9-10 min. 9-11 min. 9-11 min. 9-10 min. 8-10 min. 9-10 min. 10-12 min. 8-10 min.

8-10 min. 9-11 min. 11-13 min. 11-13 min. 9-10 min. 9-11 min. 10-12 min. 10-12 min. 8-10 min. 8-10 min.

7-9 min. 8-10 min. 13-17 min. 7-8 min. 9-11 min.

9-10 min. 13-15 min. 18-20 min. 9-11 min. 8-10 min.

15-17 min. 10-12 min. 9-11 min. 14-16 min. STANDING TIME 3 min. 3 min. 3 min. 3 min. 3 min. 3 min.

3 min. 5 min. 5 min. 5 min. 3 min. 3 min. 5 min. 5 min. 3 min. 3 min.

3 min. 5 min. 5 min. 3 min. 3 min.

5 min. 3 min. 5 min. 3 min. 3 min.

5 min. 3 min. 3 min. 3 min. 11/2-in.pieces Whole spears Spears Whole or cut Whole Whole 1/2-in.slices Sliced florets 1/2-in.slices on cob, husked on cob, husked corn, frozen whole kernel cubed eggplant, fresh whole, pierced leeks fresh whole, ends lima beans, frozen whole mixed vegetables frozen mushrooms, fresh sliced okra, frozen sliced onions, fresh whole, peeled pea pods(snow peas), frozen whole peas and carrots parsnips, fresh cubed whole potatoes, white or sweet, fresh whole 1/2-in.slices squash, summer, fresh squash, summer, frozen sliced squash, winter, fresh whole, pierced squash, winter, frozen whipped succotash, frozen turnips cubed REHEATING CHART ITEM Appetizers (bite size) Breakfast entrée Entrée Regular TV-style dinner Hearty TV-style dinner QUANTITY POWER LEVEL COOKING TIME 2 servings 4-5 oz. 8-9 oz.

21 oz. 11 oz. 17 oz. 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. 9 ITEM Fried chicken QUANTITY POWER LEVEL COOKING TIME 5-7 min. 6-8 min. 7-9 min.

3-4 min. 4-6 min. 2-4 min. 4-5 min. 6-7 min.

5-6 min. 9-11 min. 3-4 min. 4-6 min. 1-2 min. 2-3 min. 3-4 min. 4-5 min. 2-3 min. 1-2 min.

11/2-21/2 min. 2-3 min. 1-2 min. 2-5 min. 10-12 min. 5-6 min. 8-12 min. 10-14 min. 4-5 min. 2-4 min.

11/2-3 min. 3-5 min. SPECIAL INSTRUCTION Arrange, on paper towel lined paper plate, covered with paper towel 2 pieces 4 pieces 6 pieces 2 fillets Fried fresh fillets 4 fillets 1 Pizzas 2 4 5-6 oz. Pouch dinners 10-11 oz. 2 Bagels 4 1 2 Danish 4(6 oz.

pkg) 6(13 oz. pkg) Dinner rolls 6 1(1-11/4 oz.) Hard rolls 2 4 Frozen Juice 6 oz. Concentrates 12 oz. Non-Dairy creamer 16 oz.

Pancake 10 oz. Frozen vegetables Cheese cake Brownies Pound cake Coffee cake 6 oz. 10 oz. 17 oz. 13 oz. 103/4 oz. 11-12 oz. Arrange on microwave oven roasting rack. Pierce pouch. Set on plate.

Turn over halfway through cooking. Each individually wrapped in paper toweling (for1-2) or arrange on paper plate, cover with paper toweling. Remove lid. If container is foil lined transfer to a pitcher or open carton. Let stand after defrosting. Pierce box, set on plate. If box is foil wrapped, remove foil. If

vegetables are in pouch, pierce pouch. Let stand 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. 10 WEIGHT & MEASURE  
CONVERSION CHART s POUNDS & OUNCES TO GRAMS POUNDS(lb.) 1/4 1/2 3/4 1 2 3 4 5 6 7 8 9 10 11 GRAMS(g) 114 227 341 454 907 1361 1814  
2268 2722 3175 3629 4082 4526 4990 OUNCES(oz.



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) 1 2 3 4 5 6 7 8 GRAMS(g) 28 57 85 113 142 170 198 227 OUNCES(oz.) 9 10 11 12 13 14 15 16 GRAMS(g) 255 284 312 340 369 397 425 454 s FLUID MEASUREMENTS 1 Cup 1 Pint 1 Quart 1 Gallon = 8 fluid ounces = 16 fluid ounces = 32 fluid ounces = 128 fluid ounces = 240 ml. = 480 ml. = 960 ml. = 3840 ml.

s WEIGHT DEFROST AND COOK CONVERSION CHART Ounces 1-2 3-4 5-6 7 8-9 10-11 12-13 14 15-16 Hundredths of a Pound .06-.15 .16-.25 .26-.35 .36-.45 .46-.

55 .56-.65 .66-.75 .76-.85 .86-.95 Tenths of a Pound 0.1 0.  
2 0.3 0.4 0.5 0.6 0.

7 0.8 0.9 Grams 50 100 150 200 250 300 350 400 450 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. 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. 11 QUESTIONS AND ANSWERS \* Q : I accidentally ran my microwave oven without any food in it.

Is it damaged? \* A : Running the oven empty for a short time will not damage the oven. However, it is not recommended. \* Q : Can the oven be used with the glass tray or roller guide removed? \* A : No. @@\* Q : Can I open the door when the oven is operating? \* A : The door can be opened anytime during the cooking operation. @@\* Q : Why do I have moisture in my microwave oven after cooking? \* A : The moisture on the side of your microwave oven is normal.

@@@\* 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. DO NOT ATTEMPT TO SERVICE THE OVEN YOURSELF ! SPECIFICATIONS MODEL POWER SUPPLY POWER CONSUMPTION MICROWAVE OUTPUT POWER FREQUENCY OUTSIDE DIMENSIONS CAVITY DIMENSIONS NET WEIGHT TIMER POWER SELECTIONS KOR-63A5 220V~240V 50HZ, SINGLE PHASE WITH EARTHING 1000 W 700 W 2450 MHZ 465 X 279 X 360 mm 290 X 220 X 306 mm APPROX. 12.5 Kg 35 MIN.

DUAL SPEED 5 LEVELS \* Specifications are subject to change without notice. IMPORTANT The wires in this mains lead are coloured in accordance with the following code. Green-and-yellow : Earth Blue : Neutral Brown : Live As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows: The wire which is coloured green-and-yellow must be connected to the terminal in the plug which is marked with the letter 'E' or by the earth symbol or green-and-yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter 'L' or coloured red. WARNING: This appliance must be earthed. 12 .



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