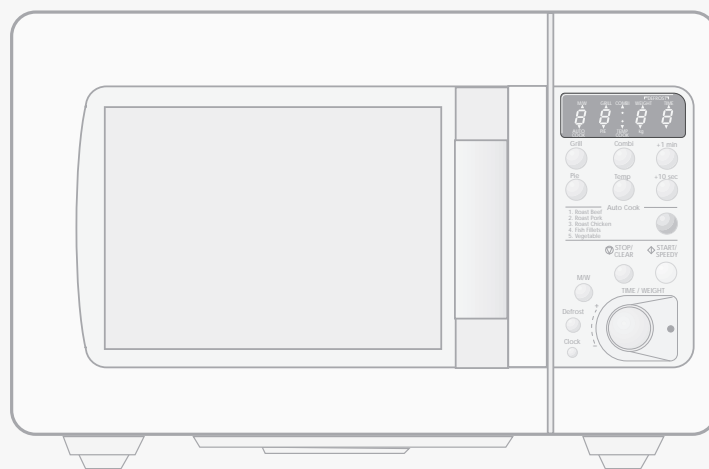


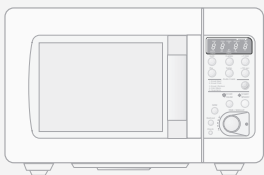
# DAEWOO

## Microwave Oven with Grill and Convection



## Instruction manual KOC-870T

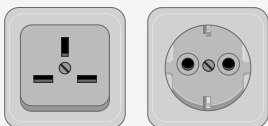
## Things you SHOULD KNOW!



### 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 hot liquid. To prevent this possibility the following steps should be taken:

- ◆ Avoid using straight sided containers with narrow necks.
- ◆ Do not overheat.
- ◆ Stir the liquid before placing the container in the oven and again halfway through the heating time.
- ◆ 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).



230 V~, 50 Hz

*When you unpack your microwave oven from its box, please check it immediately for damage. If the door is damaged or bent, if there are dents inside the oven etc., get in touch with your retail outlet immediately.*

### Using a microwave oven safely

- ◆ Never use the microwave oven if it is damaged. It is particularly important that the door closes properly. The door should not be distorted, the hinges and latch should not be broken, bent or loose, and the seals must be in perfect condition.
- ◆ This microwave oven contains no user-serviceable components. Any adjustments or repairs must be performed by a qualified technician.
- ◆ Never use the oven with the door open. There is the risk of being exposed to dangerous microwave energy. Never manipulate or tamper with the safety locks and the hinges of the door.
- ◆ Keep the seals and seal surfaces clean and free of contamination like food remains and cleaner residue.
- ◆ **Use the microwave oven for cooking purposes only.** Do not use it to dry animals, clothing, paper or other objects or for sterilisation or as a storage space for books, cooking utensils etc.

**Prior to use!** The grill elements of your oven have been covered by a coating in order to protect during transporting and storage. To remove the coating heat the elements about 5 minutes (bad odour):

Place a bowl suitable for microwaves, not too small, filled with 0,2 l water or more into the oven chamber. See chapter "Easy grilling" and start grilling with the time set to 5:00 minutes.

### The right place for your microwave oven

- ◆ The microwave oven should stand on a flat, stable surface. This appliance is designed for standing only.
- ◆ The area immediately around the oven should be free to allow the circulation of fresh air for cooling.
- ◆ Do not place the microwave oven near a radio or television set etc. This might cause interference.
- ◆ Never place the oven where it is exposed to convection, steam or humidity.

### Connecting up your microwave oven

- ◆ The oven requires a mains electrical connection of 230 V ~ / 50 Hz with a 15 Amp. fuse.
- ◆ Only insert the plug into properly installed electrical sockets. If in doubt contact an electrician.
- ◆ Faulty connections can start fires and create other risks and prevent the oven from working correctly. DAEWOO is not liable for any damage due to faulty connection.
- ◆ A defective power cable must be replaced by a qualified technician with a new special replacement cable from DAEWOO.
- ◆ "Never place the oven where the gap between the top of the oven and a shelf above it is less than 10 centimetres."

# Things you SHOULD

Before using the oven please read these instructions carefully, they contain safety notes and useful tips.

## Contents

### Microwaves and oven

Cooking safely with microwaves - The oven ..... 2 - 3

### Using the oven

The controls - Setting the clock - Child lock ..... 4 - 5

### Cooking with microwaves

Easy cooking - Fast (Speedy) cooking - Timing - Cooking programs ... 6 - 7

### Cooking with convection

Easy baking - Pre-heating ..... 8

Pastry and pie combination program - convection plus microwaves ..... 9

### Defrosting and grilling

Defrosting by time - Defrosting by weight - Easy grilling ..... 10 - 11

### Appendix

Tips and guidelines ..... 12 - 13

Before consulting a specialist ..... 14

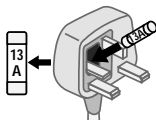
Microwave suitable cooking utensils - Care and maintenance ..... 15

Technical data - Moulded plugs ..... 16

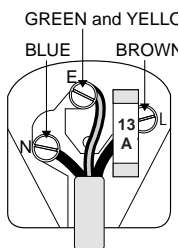
ENGLISH

## Electrical connection (for UK only)

- ◆ For your own safety read the following instructions carefully before attempting to connect this unit to mains.
- ◆ Check that the voltage on the rating plate corresponds to the voltage in your home. The rating plate is on the back panel of the appliance.



The power cable must be fitted with a fused plug approved by ASTA or BSI to BS 1362 and provided with a 13 A fuse. The fuse cover must always be securely replaced. If the oven is not working, the fuse may need replacing.



**The wires of the mains lead** fitted to this appliance are coloured in accordance with the following code:

GREEN and YELLOW = **EARTH** (GREEN or GREEN and YELLOW or  $\perp$ )

BLUE = **NEUTRAL** (BLACK)

BROWN = **LIVE** (RED)

If the terminals in the plug are unmarked or you are in any doubt as to the correct connections, consult a qualified electrician.

Please read also chapter "Moulded plugs".



- ◆ We recommend the use of a good quality plug.
- ◆ The pages of this instruction manual show pictures of the various control buttons referred to in the text. Descriptions of the display information are also shown where applicable.

# MICROWAVES a n d O V E N



When preparing ready-to-serve food (like TV dinners) always carefully follow the instructions provided by the food manufacturer on the package and also the **tips and guidelines** contained at the end of this manual.

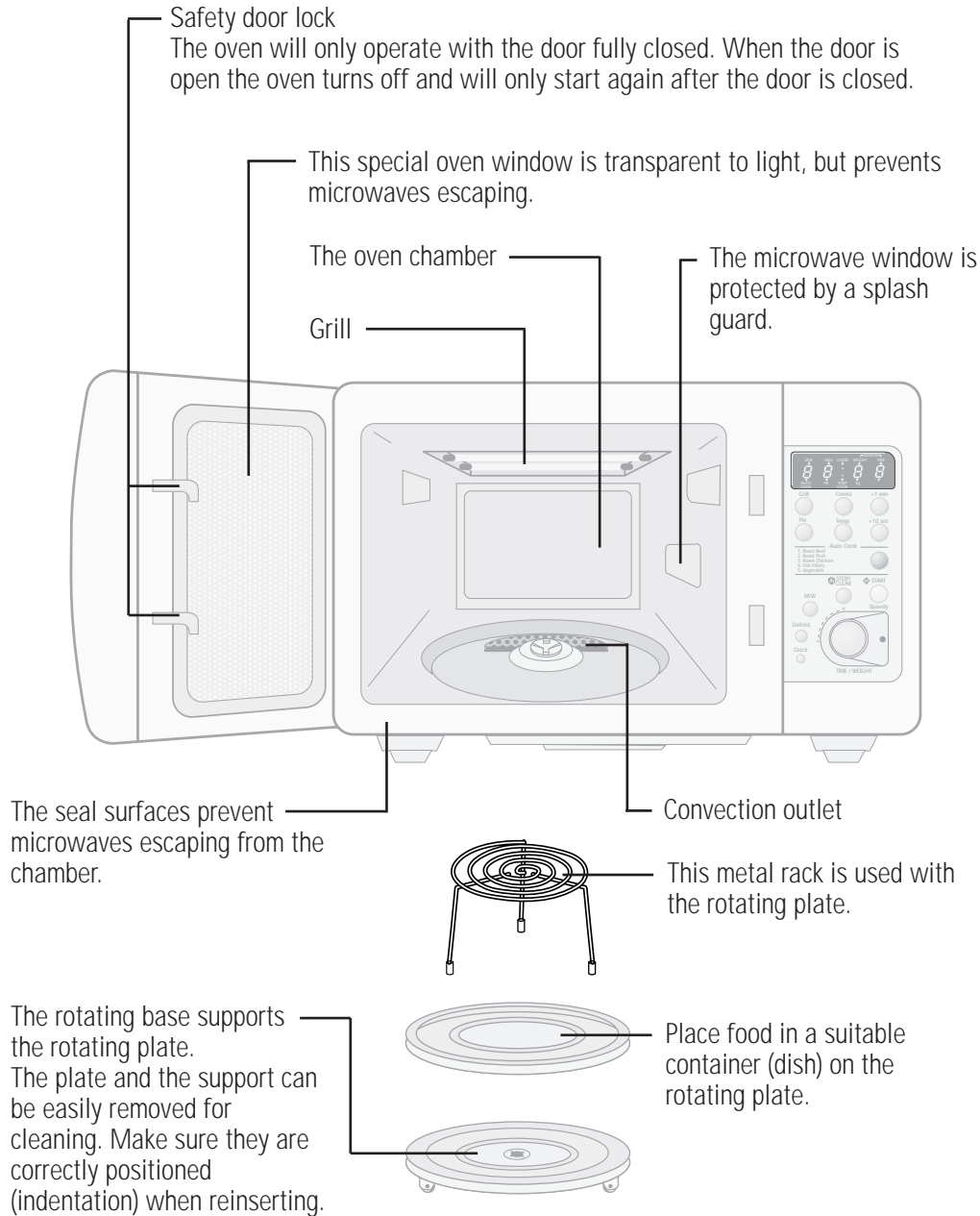
## Cooking safely with microwaves

- ◆ **Microwaves** are high frequency electromagnetic waves like radio waves. They create heat by causing the molecules in water, fat and sugar to vibrate. They only penetrate a certain depth (e.g. approx. 25 mm into meat) and this heat is then conducted to the rest of the item being cooked.
- ◆ **Tableware** must be suitable for use in a microwave oven. For example, dishes made of temperature resistant glass, ceramics, porcelain and plastic (in the case of combination cooking it should also be fireproof).  
Never place closed metal containers into your microwave oven - the microwaves are reflected and the food will not get warm.
- ◆ In the case of TV dinners the food can be left in the aluminium tray with the top removed.
- ◆ Microwaves can damage any crockery with **gold or silver decoration**.
- ◆ **Never** place food in the oven in closed containers - the container could explode.
- ◆ Food with a **skin or peel** can explode. Never place eggs in a microwave. When cooking items such as potatoes, chicken livers etc., puncture the skin using e.g. a fork to allow steam to escape.
- ◆ Never heat **spirits** (alcoholic drinks) to high temperatures; they may self-ignite.
- ◆ When heating **small amounts of liquid** (e.g. a cup of tea/coffee), place a spoon in the cup to prevent boiling over.
- ◆ Food which has been **cooked with a microwave** continues to cook after the oven is switched off.  
Before allowing others, in particular children or older people, to eat food or drinks from the microwave oven check that the temperature of the food is acceptable (danger of burning/scalding).
- ◆ Help the heat to spread uniformly by **stirring and turning**, in particular after only short heating periods.
- ◆ Never turn the microwave oven on **without food** in the chamber - it might overload and get damaged.
- ◆ **Metal items**, e.g. dishes, should not touch the walls of the oven, this can cause sparking and could cause a fire.
- ◆ If you think there is a **fire** in the oven (smoke), leave the door closed, switch the unit off (press STOP several times) and disconnect from the mains electricity supply.
- ◆ Always keep the interior of the oven clean and do not allow a build up of grease on or around the splatter shield (item 4 on diagram).

# MICROWAVES and OVEN

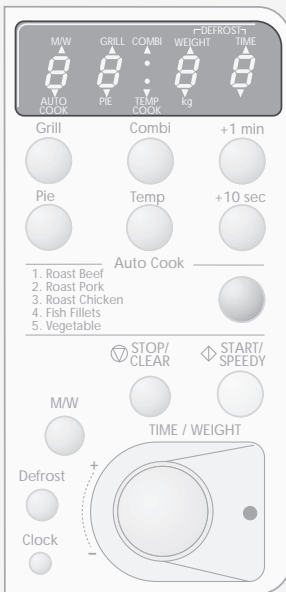
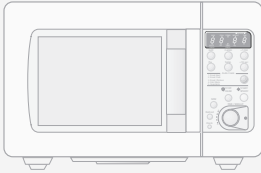
## The microwave oven

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- ◆ Only use the oven with the **rotating plate** in position.
- ◆ To secure **your safety**, please use thick oven gloves when you remove food or accessories from the oven chamber.

# Using the OVEN
















Your DAEWOO microwave oven always keeps you well informed: the display tells you which buttons can be pressed next or which settings are required (user guide).

## The controls

**Display** (flashes to tell you what the oven is doing):

M/W	Cooking with microwaves
GRILL	Grilling
COMBI	Combination microwave and convection
DEFROST - WEIGHT	Defrosting food by weight
DEFROST - TIME	Defrosting food by time
AUTO COOK	Cooking using a program
PIE	Program for pastries and pies
TEMP COOK	Preheating + baking
kg	Weight information


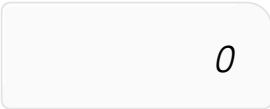
## Buttons:



-  **+1 min** Each press increases cooking time by 1 minute.
-  **+10 sec** Each press increases cooking time by 10 seconds.
-  **Grill** Selects grill.
-  **Combi** Selects combined microwaves and convection.
-  **Pie** Press to bake pastries and pies.
-  **Temp** Select the baking temperature (hold down for fast selection).
-  **Auto Cook** Press to cook using a program.
-  **M/W** Selects microwave. Press to select the power (hold down for fast selection).
-  **Defrost** Defrosting, press to select time or weight.
-  **START Speedy** Press to start operation, also for Speedy start (each press adds 30 seconds microwave cooking time).
-  **STOP/CLEAR** Stops the operation, also erases all entries.
-  **Dial** Dial for setting time, temperature and weight.
-  **Clock set.**

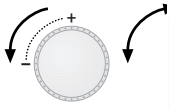
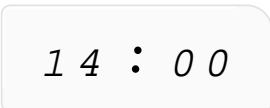
# Using the OVEN

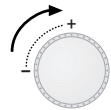

## Setting the clock


When not in use the display shows the time.

  When first connected to the mains, the display looks like this (also after power disconnection).

  Press the button once for 24 hour clock (twice for 12 hour clock).

  Turn the dial **left** to adjust **hours**.



  Turn the dial **right** to adjust **minutes**.

 Start the clock. The two dots flash each second.

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## Child lock

The child lock prevents the oven from being used. For example because children could hurt themselves on hot liquids etc.

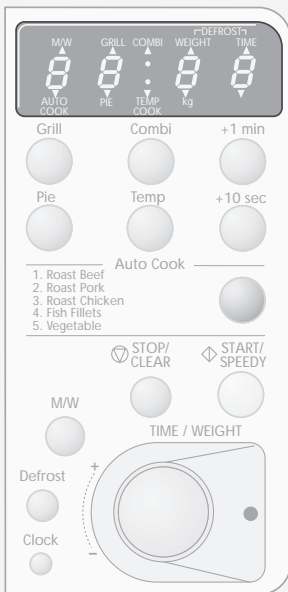
 3 sec.  Hold the button pressed for a number of seconds, when *loc* appears in the display, the oven is locked.

Hold the button for a few seconds to release the lock. When the time appears in the display, the oven is again available for normal use.



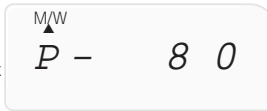
- ◆ To display the time when the oven is operating, press the Clock button. The clock will appear for a few seconds. You can adjust the time using the dial as described above.

## Cooking with MICROWAVES

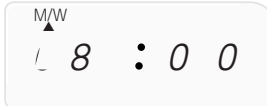


Cookery books and recipes provide details of power settings and times.

### Easy cooking



Set one of the 10 power levels. Press button 1 - 10 times.

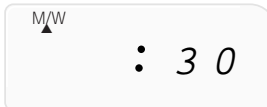


Turn the dial to set the cooking time. Up to 60 minutes.



Start the operation. "▲" flashes below "M/W" in the display.

### Speedy cooking



Press the button a number of times to set a cooking time between 30 seconds and 5 minutes.

The oven starts automatically at high power level 2 seconds after the button is released.

Level	P-10	P-20	P-30	P-40	P-50	P-60	P-70	P-80	P-90	HI
Power (watt)	90	180	270	360	450	540	630	720	810	900

- ◆ The microwave power can be set in 10 levels, even during cooking.
- ◆ When the operation is **finished** the oven beeps four times, the clock appears in the display, the rotating plate stops turning and the oven light turns off.
- ◆ If you have used the appliance for grilling, convection or combination cooking, let the oven cool down before using again.
- ◆ The **cooling fan** continues to run for 5 minutes after cooking has stopped ("cool").
- ◆ The oven displays the set **cooking time** in 10 seconds steps (up to 5 minutes cooking time), in 30 seconds steps (up to 10 minutes cooking time) and in 1 minute steps (up to 60 minutes cooking time).
- ◆ Opening the oven door **interrupts** any operation except cooling fan. To cancel the operation, press STOP. To continue the operation, press START.





# Cooking with MICROWAVES

## Adding time

+1 min



The cooking time can be extended during cooking (except Speedy cooking).

Each press adds 1 minute to cooking time.

+10 sec



Each press adds 10 seconds to cooking time.

ENGLISH

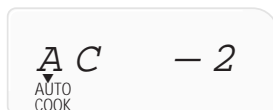
## Programmed cooking

You need set neither power nor time.

Auto Cook



1-5x



Select one of the five menu programs.  
Select by pressing the button 1 - 5 times.

Cooking programs:

AC-1	➔	Roast beef (1.3 kg)	➔	36 minutes
AC-2	➔	Roast pork (1.3 kg)	➔	37 minutes
AC-3	➔	Roast chicken (1.3 kg)	➔	38 minutes
AC-4	➔	Fish fillets (450 g)	➔	7 minutes
AC-5	➔	Vegetable (450 g)	➔	5,5 minutes

Please consult cookery books for recipes.

START



Speedy

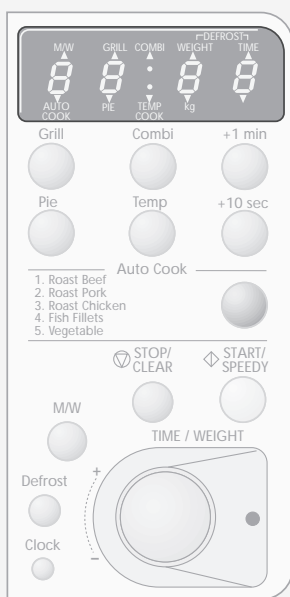
Start the operation.

"▼" flashes above "AUTO COOK" in the display and the cooking time is also displayed.



- ◆ When the operation is **finished** the oven beeps four times, the clock appears in the display, the rotating plate stops turning and the oven light turns off.
- ◆ The **cooling fan** continues to run for 5 minutes after cooking has stopped ("cool").
- ◆ Opening the oven door **interrupts** any operation except cooling fan. To cancel the operation, press STOP. To continue the operation, press START.

## Cooking with CONVECTION

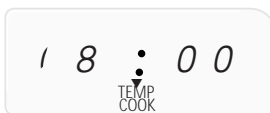


The temperature can be selected between 100° C and 210° C in 10° C steps for cooking and baking.

### Easy baking



Set one of the 12 temperature levels.  
Press the button 1 - 12 times.



Turn the dial to set the time.  
Up to 60 minutes.

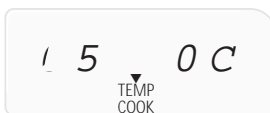


Start the operation.

"▼" flashes above "TEMP COOK" in the display.

### Preheating

Some recipes require the oven to be preheated to a temperature of between 100 and 210° C. When the temperature has been reached place the food in the oven.

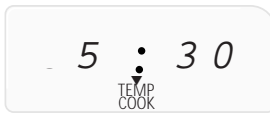


Set one of the 12 temperature levels.  
Press the button 1 - 12 times.



Start the operation.

"PrE" flashes alternately with the preset temperature in the display.  
"▼" flashes above "TEMP COOK" in the display.



When the temperature is reached the oven beeps and the temperature flashes in the display.

Now place the food in the oven and set the cooking time.



Start the operation.

"▼" flashes above "TEMP COOK" in the display.

- ◆ When the operation is **finished** the oven beeps four times, the clock appears in the display, the rotating plate stops turning and the oven light turns off.
- ◆ The **cooling fan** continues to run for 5 minutes after cooking has stopped ("cool").
- ◆ To check the **temperature** during cooking press Temp, after a few seconds the display shows the cooking time again.
- ◆ Start cooking after **preheating**. For safety reasons the oven switches off automatically after around 15 minutes.
- ◆ Opening the oven door **interrupts** any operation except cooling fan. To cancel the operation (and clear the memory), press STOP. To continue the operation, press START.



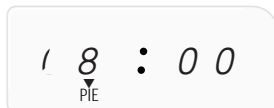
# Cooking with CONVECTION

This appliance has multiple heating systems to help cook meals uniformly and crisply. The oven does not need to be preheated.

## Pastry and pie combination program



Press the Pie button.



Set the cooking time on the dial.  
Up to 60 minutes.



Speedy

Start the operation.

"▼" flashes above "PIE" in the display.

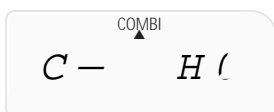
The operation starts with convection from below, after a while the microwave unit switches on - and the program finishes with the grill from above and convection from below.

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## Convection plus microwaves



1-3x

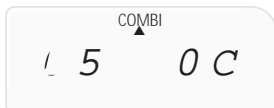


Press the button one to three times to select the microwave power.

"▲" appears below "COMBI" in the display together with the microwave power level: "Lo" = low (300 watt), "0" = medium (500 watt), "HI" = high (700 watt).



1-12x



Set one of the 12 temperature levels for the convection. Press the button 1 - 12 times.



Set the cooking time on the dial.  
Up to 60 minutes.



Speedy

Start the operation.

"▲" flashes below "COMBI" in the display.

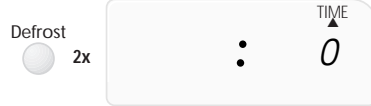


- ◆ When the operation is **finished** the oven beeps four times, the clock appears in the display, the rotating plate stops turning and the oven light turns off.
- ◆ The **cooling fan** continues to run for 5 minutes after cooking has stopped ("cool").
- ◆ To check the **temperature** during cooking press Temp, after a few seconds the display shows the cooking time again.
- ◆ Opening the oven door **interrupts** any operation except cooling fan. To cancel the operation (and clear the memory), press STOP. To continue the operation, press START.

# DEFROSTING and GRILLING



## Defrosting by time



Press the button twice.  
"▲" appears below "TIME" in the display.

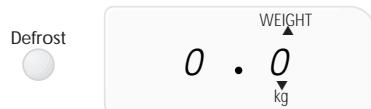


Set the defrost time on the dial.  
Up to 60 minutes.

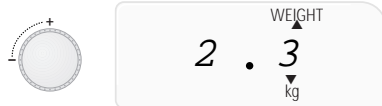


Start the operation.  
"▲" flashes below "TIME" in the display.

## Defrosting by weight



Press the button once.  
"▲" appears above "WEIGHT" in the display and "▼" flashes above "kg".



Use the dial to adjust the weight of the food.  
Weights from 0.1 kg up to 2.9 kg are possible.



Start the operation.  
"▲" flashes below "WEIGHT" in the display.

- ◆ When the operation is **finished** the oven beeps four times, the clock appears in the display, the rotating plate stops turning and the oven light turns off.
- ◆ **Turn** the food over during defrosting after the 4 beeps to ensure complete and even defrosting.
- ◆ Press the **Defrost** button to switch: defrosting by weight, "WEIGHT" ⇒ defrosting by time, "TIME" ⇒ etc.
- ◆ Opening the oven door **interrupts** any operation except cooling fan. To cancel the operation (and clear the memory), press STOP. To continue the operation, press START.



# DEFROSTING and GRILLING

## Easy grilling

-  Grill
 
 Press the button once.  
 "▲" appears below "GRILL" in the display.
- 

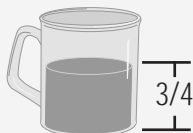
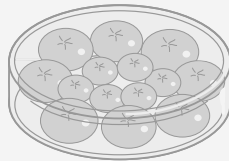
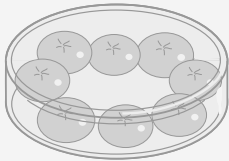
 Set the grill time on the dial.  
 Up to 60 minutes.
-  START  
 Speedy
 
 Start the operation.  
 "▲" flashes below "GRILL" in the display.

ENGLISH

- ◆ When the operation is **finished** the oven beeps four times, the clock appears in the display, the rotating plate stops turning and the oven light turns off.
- ◆ The grill element is at the top of the oven compartment.
- ◆ Do not **preheat** before grilling.
- ◆ The oven displays the set **grill time** in 10 seconds steps (up to 5 minutes cooking time), in 30 seconds steps (up to 10 minutes cooking time) and in 1 minute steps (up to 60 minutes cooking time).
- ◆ Opening the oven door **interrupts** any operation except cooling fan. To cancel the operation (and clear the memory), press STOP. To continue the operation, press START.



## DAEWOO APPENDIX



*Cooking with microwaves differs in some aspects from normal cooking. The guidelines and tips below will help you get better results using a microwave oven.*

### Tips and guidelines

#### Wait time

Microwaves do not usually completely penetrate the food on the rotary plate. The wait times allow the food to continue cooking even after the oven has switched off. The temperature can rise by up to 8° C inside the food.

After heating food in the microwave, let it stand in the oven for a short time to allow the temperature to equalise. The wait time depends on the weight, volume and density of the food (and can be up to 10 minutes).

#### How to cook food without overcooking (drying, charring etc.)

- ◆ Select the right cooking level.
- ◆ Select the right cooking time. Times quoted in recipes are approximate and depend upon initial temperature, weight, density of food etc.
- ◆ Always use microwave-suitable dishes.

#### Defrosting

- ◆ Defrosting is faster in flatter dishes than in higher dishes.
- ◆ Divide large pieces of food into smaller pieces for faster defrosting.
- ◆ Cover the smaller pieces when they start to warm up.
- ◆ Do not defrost completely under power, let the food stand for a while.

#### Amount

To warm up more food you need more time. Rule of thumb: double the food, double the time (almost).

#### Initial temperature

The colder the food, the more time is needed.

#### Different foods

When cooking a meal with various ingredients remember that fat and sugar heat up faster than water.

This means that ingredients with higher fat and sugar contents will have higher temperatures after cooking than those containing water.

The more dense a food, the longer it takes to cook/defrost. Very dense foods, like meat, take much longer to warm up than say sponge cake.

# DAEWOO

## APPENDIX

### Skins, peels, shells ...

Some foods have a skin or peel or a shell (eggs, potatoes, apples, liver, sausages). Puncture the skin or peel with for example a fork to allow steam to escape and the food to expand - this releases pressure and prevents the food from bursting.

### Water

Cooking in a microwave needs very little water. For 100 g of vegetables or potatoes, use 1 tablespoon of water.

### Covering food

Food can be covered with foils or tops which let microwave through in order

- ◆ to prevent splashing
- ◆ to shorten the cooking time and/or
- ◆ to retain any natural moisture in the food (→ Microwave suitable dishes and utensils).

### Arranging food - size and shape

To achieve the shortest cooking times and the best results it is sometimes useful to arrange the food in a certain way.

Small pieces cook faster than big pieces.

Pieces of the same size cook more evenly than different sized pieces.

In the case of irregularly shaped pieces, the thin sections will cook faster than the thick sections.

When cooking several of the **same item**, e.g. stuffed tomatoes, arrange them on the rotating plate in a circle to achieve even cooking.

When cooking **irregularly shaped items** or food with **different thicknesses**, place the smaller or thinner parts in the middle and the thicker (denser) parts towards the outside. Alternatively, cover thinner parts with a piece of aluminium foil to prevent drying or charring.

Where possible, place **fish** with the tail towards the centre, slit the skin to prevent the skin tearing or bursting open. Another possibility is to cover the head and the tail ends with aluminium foil to prevent premature drying or charring.

When **warming up pre-cooked meals**, place the thinner and lighter items towards the middle, the heavier and denser items towards the outside of the plate.

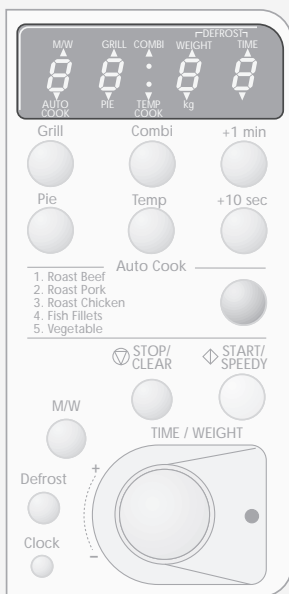
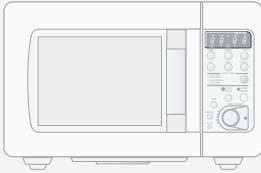
Place **thin slices** (e.g. bacon) on top of one another (fully or partially).

Arrange **sausages** close together.

**Drinks, sauces and gravy** should be heated in separate containers. Fill tall narrow vessels only <sup>3</sup>/<sub>4</sub> full.

**Stir or turn** the food every now and then to help spread the heat more evenly.

## DAEWOO APPENDIX



No components of this microwave oven are user-serviceable. Any repairs or adjustments must always be performed by qualified service technicians.

### Before calling technical service

Before calling your technical service, check the following:

#### Oven doesn't work?

- ◆ Is the power supply correctly connected?
- ◆ Is the oven door shut?
- ◆ Has a cooking time been set?
- ◆ Has the house mains switch disconnected or the fuse blown?

#### Sparks in the oven?

- ◆ Is there metal, or a dish with metal edges or aluminium foil, in the oven? Metal must never touch the inner walls of the oven.

#### Turn the microwave on without food in oven?

- ◆ Although switching the oven on for short periods will cause no damage, it is not recommended.

#### Use the oven without the rotating plate?

- ◆ No – always ensure that the rotating plate and its support ring are correctly inserted.

#### Open door during cooking?

- ◆ The door can be opened at any time during an operation (e.g. to stir, turn over). The oven switches the operation off immediately. Any settings are kept and when the door is closed again the operation can be continued by pressing START, or cancelled by pressing STOP.

#### Condensation on oven walls and/or door?

- ◆ Condensation on the inner surfaces is normal when cooking water containing food.

#### Can microwaves pass through the door window?

- ◆ No – the window is made of a special glass which lets no microwaves through.



- ◆ For more information read the first chapter and the appendix. This should answer most of your questions.
- ◆ If you cannot solve your problem, ask a qualified service technician.



# DAEWOO

## APPENDIX

### Microwave suitable dishes and utensils

**Microwave suitable dishes** are transparent to microwaves (i.e. made of such materials as plastic, glass and ceramics), especially when also fireproof. Suitable dishes only become slightly warm after one minute microwave cooking at high power.

**Dishes unsuitable for microwave ovens** are all metal dishes which reflect microwaves. Also unsuitable for microwaves are dishes made of lead glass, dishes with metal applications (gold edged), paper or plastic containers which cannot withstand high temperatures (120° C).



- ◆ If in doubt, check for information such as "microwave suitable".
- ◆ Bear in mind that this appliance is not only a microwave unit. Any dishes must also be fireproof when used with the grill or convection.
- ◆ **Dishes, foils and covers should never be allowed to touch the walls of the oven compartment.**

Best cooking results are achieved if not only the material but also the **shape of the dish** is suitable.

Round dishes promote more even heating, whereas in square or rectangular dishes the food can easily dry out or char in the corners.

Food in flat dishes will cook more evenly.

Small pieces of aluminium foil are good for covering any vulnerable sections (e.g. the thin flat tail end of a fish).

### Care and maintenance

Although this microwave oven is fitted with state-of-the-art safety arrangements ...

- ◆ never manipulate or tamper with the door locks or hinges,
- ◆ make sure the seals and seal surfaces are free of contamination e.g. food remains or cleaner residues.  
Clean the oven – especially the seal areas of the door – with a mild cleaning agent.  
Do not use any abrasive agents or abrasive pads.
- ◆ Make sure the oven door is not mistreated (e.g. that children don't swing on it). Do not use the oven if it is damaged.  
It is especially important that the door closes properly. The door must have no distortions, the hinges and locks must not be broken, bent or loose and the seal surfaces must not be corroded.
- ◆ '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'.

## DAEWOO APPENDIX



230 V ~, 50 Hz



230 V ~, 50 Hz

### Technical data

Power supply	230 V ~, 50 Hz
Microwave	
Power consumption	1500 Watt
Power	900 Watt (IEC 705)
Frequency	2450 MHz
Grill power consumption	1150 Watt
Convection power consumption	1550 Watt
Microwave / convection power consumption	2600 Watt
Dimensions (w-h-d)	501 x 398 x 320 mm
Oven chamber (w-h-d)	310 x 320 x 229 mm
Weight	17.6 kg

The right to make technical improvements is reserved. Errors and omissions excepted.

### Moulded plugs (for UK only)

- ◆ Should it be necessary to remove a moulded on plug from the mains 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 in to a wall socket, which will create a safety hazard.
- ◆ Should the mains 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 a replacement cover must be 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. Always state this colour when ordering a replacement fuse cover.
- ◆ Only 13 A replacement fuses which are ASTA approved to BS 1362 should be fitted.



**This symbol means that this unit is double insulated, an earth connection is not necessary.**



**Caution:**  
To prevent electric shock, do not remove any covers.  
No user serviceable parts inside, refer servicing to qualified service personnel.



**Caution:**  
When operating this unit on 230 V ~ mains supply, please note that when the power switch is in the off mode, the unit is not disconnected from the mains supply.  
However, please be assured that it is perfectly safe to leave the unit connected to the mains supply.

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