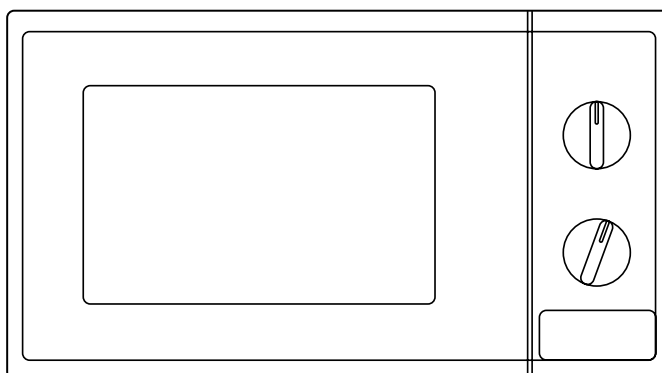


DAEWOO

MICROWAVE OVEN OPERATING INSTRUCTIONS & COOK BOOK

Model No.: **KOR-63D79S**



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.

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SAVE THESE INSTRUCTIONS

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 15 amperes, 220V~240V 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 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.

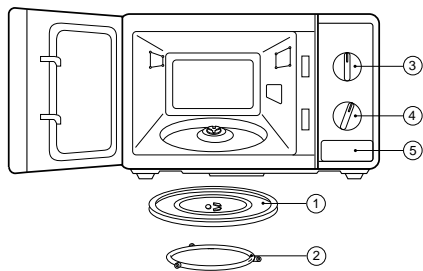
7. Do not operate the oven if it is colder than room temperature.

(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.

SAVE THESE INSTRUCTIONS

FEATURES



- 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.

OPERATION PROCEDURE

This section includes useful information about oven operation.

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 release button on the control panel. The oven will automatically shut off.

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

SYMBOL	POWER LEVEL	OUTPUT POWER
	Gentle heating	120W
	Heat	230W
	Defrost	310W
400W	Low stage	400W
550W	Medium	550W
660W	Medium high	660W
MAX	High	770W

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. Microwave energy will be turned off automatically when the timer reaches "OFF". Then food can be taken out of the oven.
 - To prevent the oven from operating with the door open, your microwave oven is fitted with safety door interlock switches.
 - If you wish to inspect the food while it is cooking simply open the door. The oven will automatically stop cooking. To continue cooking, you simply close the door.
 - If you wish to stop cooking, simply turn the timer knob to the "OFF" position. Cooking can be reset at any time during the cooking cycle by turning the timer control.
 - Do not let the timer continue to operate after removing or when there is no food.

COOKING GUIDE

COOKING UTENSILS

Recommended Use

Glass and glass-ceramic bowls and dishes - Use for heating or cooking.

Microwave browning dish - Use to brown the exterior of small items such as steaks, chops, or pancakes. Follow the directions provided with your browning dish.

Microwaveable plastic wrap - Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.

Wax paper - Use as a cover to prevent spattering.

Paper towels and napkins - Use for short term heating and covering; they absorb excess moisture and prevent spattering. Do not use recycled paper towels, which may contain metal and can catch fire.

Paper plates and cups - Use for short-term heating at low temperatures. Do not use recycled paper, which may contain metal and can catch fire.

Thermometers - Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places. Conventional thermometers may be used once the food has been removed from the oven.

Limited Use

Aluminum foil - Use narrow strips of foil to prevent overcooking of exposed areas. Using too much foil can damage your oven, so be careful.

Ceramic, porcelain, and stoneware - Use these if they are labeled "Microwave Safe". If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.

Plastic - Use only if labeled "Microwave Safe". Other plastics can melt.

Straw, wicker, and wood - Use only for short-term heating, as they can be flammable.

Not Recommended

Glass jars and bottles - Regular glass is too thin to be used in a microwave, and can shatter.

Paper bags - These are a fire hazard, except for popcorn bags that are designed for microwave use.

Styrofoam plates and cups - These can melt and leave an unhealthy residue on food.

Plastic storage and food containers - Containers such as margarine tubs can melt in the microwave.

Metal utensils - These can damage your oven. Remove all metal before cooking.

COOKING TECHNIQUES

Stirring

Stir foods such as casseroles and vegetables while cooking to distribute heat evenly. Food at the outside of the dish absorbs more energy and heats more quickly, so stir from the outside to the center. The oven will turn off when you open the door to stir your food.

Arrangement

Arrange unevenly shaped foods, such as chicken pieces or chops, with the thicker, meatier parts toward the outside of the turntable where they receive more microwave energy. To prevent overcooking, place thin or delicate parts toward the center of the turntable.

Shielding

Shield food with narrow strips of aluminum foil to prevent overcooking. Areas that need shielding include poultry wing-tips, the ends of poultry legs, and corners of square baking dishes. Use only small amounts of aluminum foil. Larger amounts can damage your oven.

Turning

Turn foods over midway through cooking to expose all parts to microwave energy. 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.

WEIGHT & MEASURE CONVERSION CHART

POUNDS & OUNCES TO GRAMS

POUNDS(lb.)	GRAMS(g)	OUNCES(oz.)	GRAMS(g)
1/4	114	1	28
1/2	227	2	57
3/4	341	3	85
1	454	4	113
2	907	5	142
3	1361	6	170
4	1814	7	198
5	2268	8	227
6	2722	9	255
7	3184	10	284
8	3629	11	312
9	4082	12	340
10	4526	13	369
11	4990	14	397
		15	425
		16	454

FLUID MEASUREMENTS

1 Cup	= 8 fluid ounces	= 240ml
1 Piny	= 16 fluid ounce	= 480ml
1 Quart	= 32 fluid ounces	= 960ml
1 Gallon	= 128 fluid ounces	= 3840 ml

AUTO DEFROSTING

GENERAL INFORMATION

- ⇒ Put the food on a microwave rack (roasts, bone-in pieces) or in a microwave casserole (small pieces such as cubes or strips) or weigh at home on a kitchen scale. Round number to the nearest tenth of a pound and choose that number with each item pads.
- ⇒ The shape of food items, especially larger ones, will vary affect the way defrost. Always check the status after the standing time. Fish, seafood and poultry should still be somewhat icy in the center the held under cold running water to finish defrosting. If more time is needed, use DEFROST by time to add time in small increments.
- ⇒ Halfway through the defrosting process, a series of beeps will indicate that it is time to change the position of the item being defrosted. The includes turning over or rotating the item, separating defrosted pieces or sections, or shielding.
- ⇒ Shielding means to use a 2-inch strip of aluminum foil to protect thinner or unevenly shaped part from beginning to cook. Microwave energy will not penetrate the foil. Some rules apply to the use of foil:
Do not let the foil pieces touch each other or the sides of the microwave oven.
Be sure that all ends are touched under and lie flat to the food.
Remember to adjust foil when a item is turned over and cover with wax paper.
- ⇒ To prepare food for freezer storage(and later defrosting), wrap tightly in moisture proof packaging. If using freezer plastic bags, be sure to let all the air out to prevent freezer bump on the food. Package so that food is as evenly shaped as possible ease in defrosting

AUTO DEFROSTING CHART

FISH AND SEAFOOD		
ITEM	SPECIAL INSTRUCTIONS	COOKING TIME PER POUND
Fish Fillets Frozen in block	Place fillets on a microwave rack; cover paper towel. Turn over after half the time. Let stand 10 minutes then finish with cold running water (about 5 minutes).	5 minutes per 1 lbs
Individual Fish Fillets or Fish Steaks	Place fish on a microwave rack; cover with paper towel. Turn over after half the time. Let stand 5 minutes then finish with cold running water (about 5 minutes).	5 minutes per 1 lbs
PORK		
ITEM	SPECIAL INSTRUCTIONS	COOKING TIME PER POUND
Pork Strips	Place pork strips on a microwave rack; cover with paper towel. Separate and turn over once. Let stand 20 minutes.	9 minutes per 1 lbs
Pork Cubes	Place pork cubes on a microwave rack; cover with paper towel. Separate and rearrange once. Let stand 20 minutes.	9 minutes per 1 lbs
BEEF AND LAMB		
ITEM	SPECIAL INSTRUCTIONS	COOKING TIME PER POUND
Beef Rolled Rump Roast, boneless -- OR -- Beef Round Sirloin Tip Roast, boneless	Place roast (up to 3 pounds) on a glass cooking tray with paper towel. Turn over after half the time. Shield as needed. Let stand 30 minutes.	13 minutes per 1 lbs
Ground Beef 1/2 to 1 pound	Place beef on a glass cooking tray with paper towel. Break apart and remove thawed portions with fork. Let stand 10 minutes.	10 minutes per 1 lbs
POULTRY		
ITEM	SPECIAL INSTRUCTIONS	COOKING TIME PER POUND
Whole Chicken -- OR -- Cornish Hen	Place chicken, breast side down, on a glass cooking tray with paper towel. Turn over after half the time. Shield as needed. Let stand 20 minutes. If needed, finish defrosting under cold running water.	10 minutes per 1 lbs
Whole Chicken, Cut up -- OR -- Chicken Pieces, Bone- in	Place chicken on a glass cooking tray with paper towel. Separate and rearrange once. Shield as needed. Let stand 15 minutes. If needed, finish defrosting under cold running water.	10 minutes per 1 lbs

MEAT COOKING CHART

Meat	Microwave power	Cooking Time per pound
Beef		
Standing/rolled Rib - Rare	660W	9-11 min.
- Medium	660W	10-12 min.
- well done	660W	12-14 min.
Ground Beef(to brown for casserole)	MAX	7-9 min.
Hamburgers, Fresh or defrosted (4 oz. Each)		
2 patties	MAX	3-5 min.
4 patties	MAX	4-6 min.
Pork		
Loin, Leg	660W	13-16 min.
Bacon		
4 slices	MAX	3-4 min.
6 slices	MAX	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 COOKING CHART

Poultry	Microwave power	Cooking Time per pound
Chicken		
Whole	MAX	12-14 min.
Breast(boned)	660W	10-12 min.
portions	660W	11-13 min.
Turkey		
Whole	MAX	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 COOKING CHART

Fish	Microwave Power	Cooking Time per pound	Method	Standing Time
Fish Fillets	MAX	5~7 min.	Add 15-30 ml(1-2 Tbsp)	2-3 min.
Whole Mackerel, Cleaned and Prepared	MAX	5~7 min.	-	3-4 min.
Whole Trout, Cleaned and Prepared	MAX	6~8 min.	-	3-4 min.
Salmon Steaks	MAX	6~8 min.	Add 15~30 ml(1~2 Tbsp)	3-4 min.

VEGETABLE COOKING CHART

Vegetable	Preparation	Quantity	Cooking Time	Standing Time
artichokes, fresh	Whole	4(8 oz. each)	12-14 min.	5 min.
artichokes, frozen	Hearts	9 oz. pkg	10-11 min.	5 min.

Vegetable	Preparation	Quantity	Cooking Time	Standing Time
asparagus, fresh	1 1/2-in.pieces	1 lb.	9-10 min.	3 min.
asparagus, frozen	Whole spears	10 oz. pkg	9-11 min.	3 min.
broccoli, fresh	Spears	1 lb.	9-11 min.	-
broccoli, frozen	Whole or cut	10 oz. pkg	9-10 min.	3 min.
brussels sprouts, fresh	Whole	10 oz. tub	8-10 min.	-
brussels sprouts, frozen	Whole	10 oz. pkg	9-10 min.	3 min.
carrots, fresh	1/2-in.slices	1 lb.	10-12 min.	3 min.
carrots, frozen	Sliced	10 oz. pkg	8-10 min.	3 min.
cauliflower, frozen	florets	10 oz. pkg	8-10 min.	3 min.
celery, fresh	1/2-in.slices	1 lb.	9-11 min.	5 min.
corn, fresh	on cob, husked	4 ears	11-13 min.	5 min.
corn, frozen	on cob, husked	4 ears	11-13 min.	5 min.
	whole kernel	10 oz. pkg	9-10 min.	3 min.
eggplant, fresh	cubed	1 lb.	9-11 min.	3 min.
	whole, pierced	1-1 1/2 lb.	10-12 min.	5 min.
leeks fresh	whole, ends	1 lb.	10-12 min.	5 min.
lima beans, frozen	whole	10 oz. pkg	8-10 min.	3 min.
mixed vegetables frozen	-	10 oz. pkg	8-10 min.	3 min.
mushrooms, fresh	sliced	1 lb.	7-9 min.	3 min.
okra, frozen	sliced	10 oz. pkg	8-10 min.	5 min.
onions, fresh	whole, peeled	8-10 small	13-17 min.	5 min.
pea pods(snow peas), frozen	whole	6 oz. pkg	7-8 min.	3 min.
peas and carrots	-	10 oz. pkg	9-11 min.	3 min.
parsnips, fresh	cubed	1 lb.	9-10 min.	5 min.
potatoes, white or sweet, fresh	whole	4(6 oz. each)	13-15 min.	3 min.
	whole	8(6 oz. each)	18-20 min.	5 min.
squash, summer, fresh	1/2-in.slices	1 lb.	9-11 min.	3 min.
squash, summer, frozen	sliced	10 oz. pkg	8-10 min.	3 min.
squash, winter, fresh	whole, pierced	1 1/2lbs.	15-17 min.	5 min.
squash, winter, frozen	whipped	12 oz. pkg	10-12 min.	3 min.
succotash, frozen	-	10 oz. pkg	9-11 min.	3 min.
turnips	cubed	4 cups	14-16 min.	3 min.

REHEATING CHART

Item	Quantity	Power Level	Cooking Time	Special Instruction
Appetizers (bite size)	2 servings	MAX	4-6 min.	Heat 12 at time on paper towel lined paper plate or microwave oven roasting rack
Breakfast entrée	4-5 oz.	MAX	3-5 min.	If containers is 3/4-inch deep, remove foil cover and replace foil tray in original box.
Entrée	8-9 oz.	MAX	8-10 min.	
Regular TV-style dinner	21 oz.	MAX	14-17 min.	For containers more than 3/4-inch deep, remove food to similar size glass container; heat, covered. If no top crust stir occasionally.
Hearty TV-style dinner	11 oz. 17 oz.	MAX MAX	7-9 min. 9-12 min.	

Item	Quantity	Power Level	Cooking Time	Special Instruction
Fried chicken	2 pieces	MAX	5-7 min.	Arrange, on paper tower lined paper plate, covered with paper tower
	4 pieces	MAX	6-8 min.	
	6 pieces	MAX	7-9 min.	
Fried fresh fillets	2 fillets	MAX	3-4 min.	
	4 fillets	MAX	4-6 min.	
Pizzas	1	MAX	2-4 min.	Arrange on microwave oven roasting rack.
	2	MAX	4-5 min.	
	4	MAX	6-7 min.	
Pouch dinners	5-6 oz.	MAX	5-6 min.	Pierce pouch. Set on plate. Turn over halfway through cooking.
	10-11 oz.	MAX	9-11 min.	
Bagels	2	550W	3-4 min.	Each individually wrapped in paper toweling (for 1-2) or arrange on paper plate, cover with paper toweling.
	4	550W	4-6 min.	
Danish	1	550W	1-2 min.	
	2	550W	2-3 min.	
	4(6 oz. pkg)	550W	3-4 min.	
	6(13 oz. pkg)	550W	4-5 min.	
Dinner rolls	6	550W	2-3 min.	
Hard rolls	1(1-1/4 oz.)	550W	1-2 min.	
	2	550W	1 1/2-2 1/2 min.	
	4	550W	2-3 min.	
Frozen Juice Concentrates	6 oz.	MAX	1-2 min.	Remove lid. If container is foil lined transfer to a pitcher or open carton. Let stand after defrosting.
	12 oz.	MAX	2-5 min.	
Non-Dairy creamer	16 oz.	550W	10-12 min.	
Pancake	10 oz.	550W	5-6 min.	
Frozen vegetables	6 oz.	550W	8-12 min.	Pierce box, set on plate. If box is foil wrapped, remove foil. If vegetables are in pouch, pierce pouch. Let stand 5 min.
	10 oz.	550W	10-14 min.	
Cheese cake	17 oz.	550W	4-5 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.
Brownies	13 oz.	550W	2-4 min.	
Pound cake	103/4 oz.	550W	11/2-3 min.	
Coffee cake	11-12 oz.	550W	3-5 min.	

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 2.5 cm 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.

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.

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. Both the glass tray and roller guide must always be used in the oven before cooking.
- * 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.
- * 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 hitting 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.

DO NOT ATTEMPT TO SERVICE THE OVEN YOURSELF !

SPECIFICATIONS

POWER SUPPLY		220V~240V 50HZ, SINGLE PHASE WITH EARTHING
MICROWAVE	POWER CONSUMPTION	1200 W
	OUTPUT POWER	700 W
	FREQUENCY	2450 MHZ
OUTSIDE DIMENSIONS		465 X 279 X 364 mm
CAVITY DIMENSIONS		290 X 220 X 306 mm
NET WEIGHT		APPROX. 12.5 Kg
TIMER		35 MIN. DUAL SPEED
POWER SELECTIONS		7 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.

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