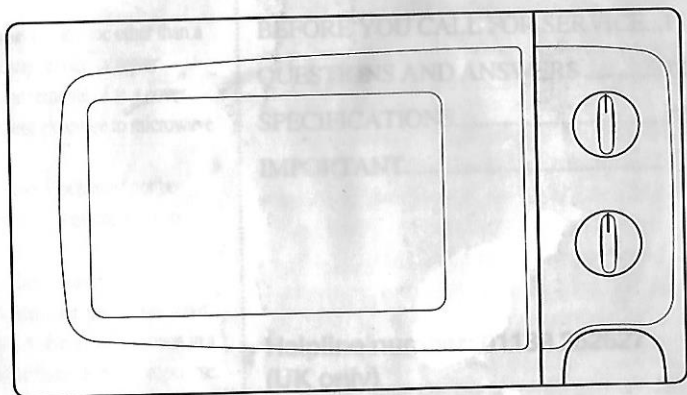


DAEWOO

MICROWAVE OVEN

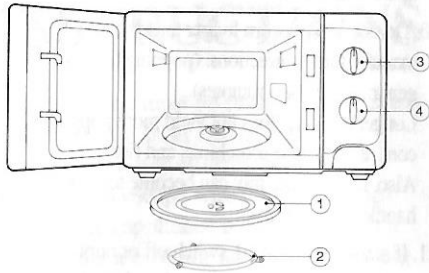
OPERATING INSTRUCTIONS & COOK BOOK

Model No.: **KOR-63F7**
KOR-63F7GR
KOR-63F7MY
KOR-63F7SL



Before operating this oven, please read these instructions completely.

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	17%
	Heat	32%
	Defrost	44%
	Low stage	57%
	Medium	78%
	Medium high	94%
	High	MAX

* The above % can be changed within $\pm 6\%$.

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.

Microweaveable 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.