Daewoo microwave manual

Continue

By Joshua Duvauchelle The range of TV sets from South Korean manufacturer watching your favorite TV shows. Unplug the Daewoo TV and clean its screen. device's screen panel. Clean regularly, especially if the TV is placed in high-traunshared outlet to reduce strain on the outlet's circuitry. You may wish to consinclude devices that produce a magnetic field, such as stereo speakers, as well	Dust, debris, fingerprints and other matter on the screen can cause speciaffic areas, such as living rooms. Verify that you have plugged the Daewoo sider using a surge protector, because sudden changes in electrical output as those that emit a high frequency, such as radios, microwaves and other	ks of iridescent light, as well as image distortion. Use a soft cloop product directly into a reliable, stable power source if you not can damage the Daewoo TV's internal hardware. Move interser televisions. Press the sound mode button on the Daewoo TV	oth slightly dampened with water, and avoid using glass cleaners tice the screen flickering or if the product turns off unexpectedly ference-causing devices away from the screen if you notice colorers remote control to change the mode to "Mono" if you hear static	or similar solutions because these can permanently damage the Daewoo . Avoid plugging the TV into an extension cable, and try using an ed stripes or dots while watching a movie or TV show. Common examples or sound distortions. High-powered radio frequencies in your area can
interfere with the stereo sound mode on the television. Inspect the back of the small bolt on the end of the cable to tighten and secure it to the Daewoo TV. D Guide EW6F6W Daewoo Microwave Convection/Grill Oven Owner's Manual Da CONVECTION/GRILLOVEN OWNER'S MANUAL KOC-924T0S / KOC-924T5S I MICROWAVE OVEN OPERATING INSTRUCTIONS KOG-3667 Daewoo Microwave Oven Manual Daewoo Microwave Oven Microwave Oven Manual Daewoo Microwave Oven Manual Daewoo Mic	Daewoo Microwave Oven Model Number: 181GOA0A Daewoo Electronics I aewoo Microwave Oven User Manual Daewoo Electronics MICROWAVE O KOC-924T5S daewoo MICROWAVE CONVECTION/GRILLOVEN OWNER'S vave Oven Operating Instructions KOG-366T Daewoo Electronics INSTRUC Iicrowave Oven Manual Daewoo Electronics MICROWAVE OVEN OPERAT	Microwave Oven OPERATING INSTRUCTIONS KOR-1A0A, 1A OVEN OWNER'S MANUAL KOC-1B4K Daewoo Electronics MIC S MANUAL KOC-924T0S / KOC-924T5S KOC-924T5S Daewoo CTION Manual MICROWAVE OVEN KOG-3705 Daewoo Electr IING INSTRUCTIONS KOG-37D7/F7 Daewoo Electronics OPE	OASL Daewoo Operation Instructions Microwave Oven EW13F1S'CROWAVE OVEN OWNER'S MANUAL KOC-621Q Daewoo Microw Microwave Oven User Manual Daewoo Microwave Oven User Maonics MICROWAVE OVEN OPERATING INSTRUCTIONS KOG-37 RATING INSTRUCTIONS MICROWAVE OVEN KOG-37DP0S, KOG	T Daewoo Electronics Microwave Oven Instruction Manual and Cooking vave Oven Instruction Manual daewoo MICROWAVE unual Daewoo Microwave Oven User Manual Daewoo Electronics OA Daewoo Microwave Oven Manual Daewoo Microwave Oven Manual G-37DP0S Daewoo Electronics Microwave Oven Operating Instructions
KOG-390A Daewoo Microwave Oven Manual Daewoo Microwave Oven Manual OPERATING INSTRUCTIONS daewoo electronics MICROWAVE/GRILLOVEN Microwave Oven Specification Sheet Daewoo KOR-61155, KOR-61151 Microw INSTRUCTIONS KOR-61AP Daewoo MICROWAVE OVEN OPERATING INSTRUCTIONS KOR-631G Daewoo Electronics Service Manual appliances > Microwaves > Daewoo Microwaves > Daewoo KOR6N7RS Microwaves	KOG-8755 OPERATING INSTRUCTIONS Daewoo Electronics Microwave (vave Oven Service Manual Daewoo KOR-61155, KOR-61151 Microwave Ov UCTION KOR-630A KOR-630A1A/KOR-630A0A/KOR-630A9A Microwave C Microwave Oven KOR-631G0A, KOR-631H0A, KOR-631G9A, KOR-631H9A Owave Need a manual for your Daewoo KOR6N7RS Microwave? Below you	Oven OPERATING INSTRUCTIONS KOR-1A0A, 1A0ASL Daewoven Service Manual Daewoo Electronics OPERATING INSTRUCTIONS Service Manual KOR-630A1A/KOR-630A0A/KOR-630A9A A, KOR-861G0A, KOR-861H0A Daewoo Microwave Oven User In can view and download the PDF manual for free. There are a	oo Microwave Oven Operating Instructions Daewoo Electronics M CTIONS Microwave Oven KOR-6167 Daewoo Microwave Oven Ins Microwave Oven Service Manual KOR-630A1A/KOR-630A0A/KOF Manual Contact information Online user manual database © 2022 Iso frequently asked questions, a product rating and feedback fro	MICROWAVE OVEN OPERATING INSTRUCTIONS KOR-3000 Daewoo struction Manual Daewoo Electronics Microwave Oven OPERATING R-630A9A Microwave Oven Service Manual Daewoo Electronics Oven 2 by ManualsBase.com. All Rights Reserved. Home > Household om users to enable you to optimally use your product. If this is not the
manual you want, please contact us. Is your product defective and the manual the page. Are you satisfied with this Daewoo product? Yes NoBe the first to rat button, what can I do? Verified In many cases the door of the microwave hasn't Have it repaired. This was helpful (1556) The mica/cardboard plate inside the It's possible that the door does not close properly. To ensure safety a microwave microwave after use. The duration depends on how long the microwave has on	the this product Our support team searches for useful product information at the closed properly. Open and close the door and try again. This was helpful microwave came off. Can I still use the microwave? Verified No, absoluted we will not work juntil the door is completely closed. Sometimes this can be	and answers to frequently asked questions. If you find an inact l (2304) Can I use my microwave when the turntable doesn't w ly not. The mica/cardboard plate is the waveguide that distribu- be fixed by adjusting the door hinge. This was helpful (805) My	curacy in our frequently asked questions, please let us know by use ork? Verified The turntable makes sure the heat is distributed evotes the microwaves. Put it back or get a replacement. This was he microwave keeps making noise, even after it has finished. Is this	sing our contact form. My microwave won't start when I press the start- renly. When it's not working, the microwave cannnot be properly used. elpful (821) The microwave is on but is not working. Why is that? Verified a normal? Verified Yes, this is a normal sound. The fan cools the
the microwave? Verified No, absolutely not. Water can get superheated. This r OVENKOR7LC7KOR7LC7BKKOR7LC7SLOWNER'SMANUALBefore operating attempt to operate this oven with the dooropen since open-door operation can or door seals are damaged, theoven must not be operated until it has been rep cover which givesprotection against exposure to microwave energy.(e) WARNI and knowledge if they have been givensupervision or instruction concerning u	means that the water can reach a temperature of above 100°C without bointhis oven, please read these instructions completely.DESUK_KOR6LC7W result in harmfulexposure to microwave energy. It is important not to deform the deformal part of the properties of the deformal part of the d	ling. When this water then touchs any object it can instantly b WUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015 feator tamper with the safety interlocks.(b) Do not place any often or loosened), (3) door seals and sealingsurfaces.(d) WARNING to they are liable to explode.(f) WARNING: This appliance can	oil and splash up, causing burns. This was helpful (504) Page 1M US00().indd 215. 11. 20. 2:01Page 2PRECAUTIONS TO AVOID P bject between the oven front faceand the door or allow soil or cle NG: It is hazardous for anyone other than acompetent person to be used by children agedfrom 8 years and above and persons wi	ICROWAVE OSSIBLEEXPOSURE TO EXCESSIVEMICROWAVE ENERGY(a) Do not anner residue to accumulateon sealing surfaces.(c) WARNING: If the door carry out any service or repairoperation that involves the removal of a th reducedphysical, sensory or mental capabilities or lack of experience
supervised.1DESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KO 6LBR5S().indd 315. 5. 22. 3:17Page 4TABLE OF CONTENTS• PRECAUTIONS INSTRUCTIONS	R6LC7WSUB015US00().indd 115. 11. 20. 2:01Page 3How to unbox / inst S TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERG 5• INSTALLATION	all / maintain microwave Helpline Number: 03330 144 477Sp. SY1• IMPORTANT SAFETY INSTRUCTIONS	are Parts : 0844 557 0270 or www.4daewoo.co.uk / DAEWOO ELI 3• EARTHING	ECTRONICS Web Site www.daewooelectronics.co.ukDESUK_KOR6• OPERATION9• BEFORE YOU CALL FOR
WARNINGCHARTS			MICROWAVES COOK FOOD	
between the oven surface and door. It could result in excessive leakage of micro and recommended especially for microwave ovens. Microwave popped corn pro several times with a fork. 10. Do not pop popcorn longer than the manufacturer' the door closed in order to stifle any flames. 12. When heating food in plastic or OROTHER UTENSIL IS INSERTED INTOTHE LIQUID. To reduce the risk of in the container. e) Use extreme care when inserting aspoon or other utensil into the container.	bwave energy. 7. Do not use recycled paper products for cooking. They may oduces alower yield than conventional popping; there will be a number of use directions. (poppingtime is generally below 3 minutes). Longer cooking of paper containers, keep an eye on the ovendue to the possibility of ignition jury to persons: a) Do not overheat the liquid. b) Stir the liquid both before	y contain impurities which could cause sparks and/or fires when impopped kernels. Do not use oil unless specified by the manufa does not yield more popped corn, it can cause scorchings and finances of the content of	n used during cooking. 8. Do not pop popcorn unless popped ina recturer. 9. Do not cook any food surrounded by amembrane, such re. Also, the cooking tray can become toohot to handle or may brown, KOR6LC7WSUB015US00().indd 315. 11. 20. 2:01Page 6IN VE stainerswith narrow necks.d) After heating, allow the container to	nicrowave approved popcornpopper or unless it's commerciallypackaged as egg yolks, potatoes, chicken livers, etc., withoutfirst piercing them eak.11. If smoke is emitted, switch off orunplug the appliance and keep CRY HOT LIQUIDS SUDDENLYBOILING OVER WHEN A SPOON estand in the microwave oven for ashort time before removing
whenhandling the container.22. This appliance is intended to be used inhoused babyfood jars shall be stirred or shaken andthe temperature checked beforecon oven carry on getting hottereven though the microwave ovencooking has stoppy you leavegrease or fat anywhere in the cavity itmay overheat, smoke or even of	hold and similar applications suchas:- staff kitchen areas in shops, offices onsumption, in order to avoid burns.14. Always test the temperature of for ped.15. Eggs in their shell and whole hard-boiledeggs should not be heater atch firewhen next using the oven.17. Never heat oil or fat for deep frying a container isremoved from the microwave oven is notalways present. THI	andother working environments;- farm houses;- by clients in hold ordrink which has been heated in amicrowave oven before yed in microwaveovens since they may explode, evenafter microg asyou cannot control the temperature anddoing so may lead S COULD RESULTSAVE THESE INSTRUCTIONS4DESUK_KO	totels, motels and otherresidential type environments; bed and by you give it tosomebody, especially to children orelderly people. The wave heating has ended; 16. Keep the waveguide cover clean at a to overheating and fire. 18. Liquids, such as water, coffee, or tea a R6LC7WWUB015UW00, KOR6LC7WBUB015UB00, KOR6LC7WSUB015UB00, KOR6LC7WSUB00, KOR6LC7WSUB015UB00, KOR6LC7WSUB00, KOR6LC7WSUB015UB00, KOR6LC7WSUB015UB00, KOR6LC7WSUB015UB00, KOR6LC7WSUB00, KOR6	reakfast type environments.13. The contents of feeding bottles and his is important becausethings which have been heated in amicrowave lltimes. Wipe the oven interior with a softdamp cloth after each use. If creable to be overheated beyond the boilingpoint without appearing to be JB015US00().indd 415. 11. 20. 2:01Page 7EARTHING
wire which is colored green-and-yellowmust be connected to the terminal in the which ismarked with the letter 'L' or colored red.WARNING: The appliance me plugmust be plugged into an outlet that is properly installed and earthed. WARI extension cord, use only a 3-wire extension cord that has a 3-blade earthing plug of approximately 6 amperes, 230V 50Hz. • Power supply cord is about 0.8 met voltage of ampere fuse other than those specified. • If the supply cord is damage	ne plug which ismarked with the letter 'E' or by the earth symbol orgreen- tust be earthed. This appliance must be earthed. In the event of anelectrical NING: Improper use of the earthing plug canresult in a risk of electric shaug, and a3-slot receptacle that will accept the plug on theappliance. The naters long. • The voltage used must be the same as specified on this oven. Use the same as specified on the sound is the same as specified on the sound.	and-yellow. The wire which is colored blue mustbe connected all short circuit, earthing reduces the risk ofelectric shock by p ock. Consult a qualifiedelectrician or serviceman if the earthin narked rating of the extension cordshould be equal to or great using a higher voltage may result in a fireor other accident cau	to the terminal which is marked with theletter 'N' or colored black roviding an escape wire for theelectric current. This appliance is againstructions are not completely understood, or if doubt exists as er than the electrical rating of the appliance. INSTALLATION 6. Possing oven damage. Using lowvoltage will cause slow cooking. We	ck. The wire which is coloredbrown must be connected to the terminal equipped with a cordhaving a earthing wire with a earthing plug. The stowhether the appliance is properly earthed. If it isnecessary to use an wer supply • Check your local power source. This oven requires a current are notresponsible for damage resulting from use of thisoven with a
allow above 76mm of space between oven sides, rear and theminimum height cabinet. 3. Leave space behind and side All air vents should be kept a clearance immediately. 4. Away from radio and TV sets Poor television reception and radio become room temperature beforeoperating. 5. Away from heating appliance and the state of the sta	of free space necessary above thetop surface of the oven is 100mm.2. Stee e. If all ventsare covered during operation, the oven mayoverheat and, even in interference may result if the oven is located close to a TV, Radioantening water taps Keep the oven away from hot air, steam or Splashwhen choon - Allows viewing of food. The screen is designed so that light can passthrough.	ady, flat location This oven should be set on a steady, flat surfacentually, oven failure.7. Examine the oven after unpacking for a, feeder and so on. Position the oven as farfrom them as possesing a place to position it, or the insulationmight be adversely ough, but not the microwave.1 Door latch - When the door is c	any damagesuch as: A misaligned door, Broken door, A dent in calible.8. Do not operate the oven if it is colder than roomtemperaturaffected and breakdowns occur.5DESUK_KOR6LC7WWUB015U losed, it willautomatically shut off. If the door is opened whilethe	e oven shall not be placed in a cabinetunless it has been tested in a avity. Ifany of the above are visible, DO NOT INSTALL, andnotify dealer are. (This may occur during delivery in cold weather.) Allow the oven to W00, KOR6LC7WBUB015UB00, KOR6LC7WSUB015US00(). indd 515. 11. oven is operating, the magnetron will automatically shut off. 9 Waveguide
Coupler- This fits over the shaft in the center of theoven cavity floor. This is to Made of special heatresistant glass. The tray must always be in properposition Microwave energy will be turned off automaticallywhen the timer knob reache. To prevent the oven from operating with the door open, your microwave over can be opened at any time during operation by pushing the door open button. The level SYMBOLPOWERLEVELOUTPUTPOWERGentle heating 130WHeat 210WD	remain in the oven for all cooking.e Door open button - To open the door per before operating. Do not cook food directlyon the tray.6DESUK_KOR6LO es "OFF". Then foodcan be taken out of the oven.1. Plug power supply corn is fitted withsafety door interlock switches. • If you wish to inspect the forheoven will automatically shut off. • If you wish to stop cooking, simply to	push thedoor open button.6 Roller guide - This must always be C7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB d into 230V AC 50Hz poweroutlet.2. After placing the food in a cod while it is cookingsimply open the door. The oven will autourn the timerknob to the "OFF" position. Cooking can be reset	e used forcooking together with the glass cooking tray.r Oven lam 015US00().indd 615. 11. 20. 2:01Page 9OPERATION PROCEDULA suitable container, openthe oven door and put it on the glass transfer that cooking. To continue cooking, you simplyclose the cat any time during the cooking cycle by turningthe timer control.	p - Automatically turns on during ovenoperating.7 Glass cooking tray - REThis section includes useful information about oven operation.6. by. The glass tray and roller guide must always be inplace during cooking. door.3. Close the door. Make sure that it is firmly closed. The oven door 4. Set the variable power control knob to the desiredpower
setting the timer control for less than 2 minutes, turn it past 2 minutes and the the oven in a clean condition could lead to deterioration of the surface that could the oven gets very dirty. The use of harshdetergent or abrasives is not reconsisted the oven, water should not be allowed to seep into the ventilation opening underhigh humidity conditions and in no way indicates malfunction of the unit. GUIDE and oven floor should be cleaned frequently to prevent excessive noise.	on backto the desired time.7DESUK_KOR6LC7WWUB015UW00,KOR6LC7 uldadversely affect the life of the appliance and possibly result in a hazard nmended. It is occasionally necessary to remove the glasstray for cleaning gs. If the Control Panel becomes wet, clean with asoft, dry cloth. Do not us The roller guide and oven cavity floor should becleaned regularly to avoid	WBUB015UB00,KOR6LC7WSUB015US00().indd 715. 11. 20. dous situation.123456Turn the oven off before cleaning.Keep t. Wash the tray in warm sudsywater or in a dishwasher.The ouse harsh detergents orabrasives on Control Panel.7If steam accle excessive noise.Simply wipe the bottom surface of the oven we	2:01Page 10CARE OF YOUR MICROWAVE OVENThe oven shoulthe inside of the oven clean. When foodspatters or spilled liquids attaide oven surface should be cleaned withsoap and water, rinsed cumulates inside or around the outside of the oven door, wipe with withmild detergent water or window cleaner and dry. The roller gu	d be cleaned regularly and any food deposits removed. Failure to maintain adhere to oven walls, wipe with a damp cloth. Mild detergent may be used and dried with a soft cloth. To prevent damage to the operating parts a soft cloth. This mayoccur when the microwave oven is operated ide may be washed in mild sudsywater. ROLLER GUIDE1 The ROLLER
Tray.(Except for popcorn)If Glass Tray is hot, ALLOW TO COOL beforecleaning oven empty for a short time willnot damage the oven. However, it is notrecoming guide removed?* A: No. Both the glass tray and roller guide mustalways be us times and heatsettings are suggestions, to help preventover-cooking the most you would do with a conventionalcooker.* Q: Can I open the door when the own moisture on the side of your microwaveoven is normal. It is caused by steam for	g or placing it in water.8DESUK_KOR6LC7WWUB015UW00,KOR6LC7WB mended.* Q: What does "standing time" mean?* A: "Standing time" mean sed in the oven before cooking.* Q: Why does my oven not always cook as st common problem ingetting used to a microwave oven. Variations in the ven isoperating?* A: The door can be opened anytime during the cooking of th	BUB015UB00,KOR6LC7WSUB015US00().indd 815. 11. 20. 2:00 as that food should beremoved from the oven and covered for a stast as the microwave cooking guide says? heck your cooking size, shape and weightsand dimensions could require longer coperation. Then microwave energywill be instantly switched of	The Properties of the times of	microwave ovenwithout any food in it. Is it damaged?* A: Running the other cooking.* Q: Can the oven be used with the glasstray or roller; andto see what might cause variations incooking time. Cooking guide le suggestions to checkwhether the food has been properly cookedjust as Thy do I have moisture in mymicrowave oven after cooking?* A: The
the oven cavity. The holes aremade to allow light to pass through. They do not turntable.* Q: Why do eggs sometimes pop?*A:W hen baking or poaching eggs rotates clockwise or counterclockwise, depending on the rotation of the motor of the cooking process to continue, even after the food is removed from the oven. I manufacture's guidelines. Do not use regular paper bags. Use the "listening test 2:01 Page 12BEFORE YOU CALL FOR SERVICER fer to following checklist, you	let microwave energy pass through.* Q: Can I operate my microwave over s, the yolkmay pop due to steam build-up inside theyolk membrane. To prowhen the cooking cycle begins.* Q: Why this standing time recommended Standing time forjoints of meat, large vegetables and cakes isto allow the st" by stopping the oven as soon as the popping slows to a "pop" every 1 or	enwithout the turntable or turn the turntableover to hold a large event this, simplypierce the yolk with a toothpick before cooking lafter the cooking operation has been completed?* A: Standing inside to cook completely, without overcooking the outside.* Q: 2seconds. Do not repop unpopped kernels. Do not pop popcor	ge dish?* A: No. If you remove or turn over the turntable, you will ag. Never cook eggs without piercingtheir shells.* Q: Is it normal time is very important. With microwave cooking, the heat is in the configuration of the cooking in the properties of the properti	get poor cooking results. Dishesused in your oven must fit on the for the turntable to turn ineither direction?* A: Yes. The turntable nefood, not in the oven. Many foods build upenough internal heat to allow it results?* A: Yes. Pop packaged microwave popcornfollowing C7WBUB015UB00,KOR6LC7WSUB015US00().indd 915. 11. 20.
The oven doesn't work: 1. Check that the power cord is securely plugged in. 2 to the: i) Door(bent) ii) Hinges and Hookes(broken or loosened) iii) Door seals accumulateon sealing surfaces. Wipe the sealing areafrequently with a mild do be subjected tostrain, for example, a child hanging on an openeddoor or any loculad versely affect the life of the appliance and possibly result in a hazardour collection point for the recycling of electrical & electronic equipments waste. It	2. Check that the door is firmly closed. 3. Check that the cooking time is so and sealing surfaces. Although your oven is provided with safety features, etergent, rinse and dry. Never use abrasive powders or pads. 4. The oven so ad could cause the oven to fallforward to cause injury and also damage to situation; DISPOSAL OF USED ELECTRICAL & ELECTRONIC EQUIPME	et. 4. Check for a blown circuit fuse or tripped main circuitbres it is important to observe the following:1. It is important not to hould not be adjusted or repaired by anyone except a properly of the door. Do not operate the oven if it is damaged, untilit has ENTThe meaning of the symbol on the product, its accessory or	aker in your house.CARE AND CLEANINGtechnician. It is particulated to defeat or tamper with safetyinterlocks.2. Do not place any object competent servicetechnician.5. The oven should be cleaned regulated by a competent service6. Failure to maintain the or packaging indicates that this product shall not be treated as house.	clarly important that the ovencloses properly and that there is no damage of between the oven frontface and the door or allow residue to larly and anyfood deposits removed;3. When opened, the door must not even in a clean condition could lead to deterioration of the surface that sehold waste. Please, dispose of this equipment at your applicable
which could otherwise be causedby unsuitable waste handling of this product. householdwaste disposal service or the shop where you purchased the product WFREQUENCY2,450MHzOUTSIDE DIMENSIONS (W x H x D)446 x 270 x 316 Levels31627044611DESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UX reflectedor absorbed by the dish used. Care must therefore be taken choosing areas againstovercooking. Arcing can occur if the foil is too close to theoven w	t.10DESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6L66666666666666666666666666666666666	C7WSUB015US00().indd 1015. 11. 20. 2:01Page 13SPECIFIC JME20 LNET WEIGHTAPPROX. 9.9 KgTIMER35min. DUAL SF INSTRUCTIONSUtensil GuideOnly use utensils that are suite orry. The following table lists various of utensil and indicates we will be compared to the suite or the suite of	ATIONSPOWER SUPPLYMICROWAVE230V AC, 50Hz SINGLE PLEEDPOWER SELECTIONS7 able for use in microwave ovens. To cook food in the microwave oven whether and how they should be used in a microwave oven. Utensil	HASE WITH EARTHINGINPUT POWER1200 WENERGY OUTPUT800 ren, the microwaves must be able to penetrate the food, without being SafeCommentsAluminium foil Can be used in small quantities to protect
foods are packaged in these dishes.Fast-food packaging • Polystyrene cups contwist ties××May cause arcing or fire. For short cooking times and warming. I liquids.Delicate glass may break or crack if heated suddenly.Must remove the willescape.Only if boilable or oven-proof. Should not be airtight.Prick with a for MICROWAVE OVEN SAFELYGeneral UseDo not operate the oven if door seals as they maycontain impurities which may cause sparks or fires.Do not hit or st	Also to absorbexcess moisture. May cause arcing. Paper • P lates, cups, naplid. Suitable for warming only. Particularly if heat-resistant thermoplastic. ork, if necessary. Can be used to retain moisture and prevent spattering. • sor sealing surfaces are damaged; or if door is bent; or if hinges are loose of trike the control panel with hard objects. This can damage the oven. Do not	kins and Kitchen paper • Recycled paper × Plastic • Containers • Some other plastics may warp or discolour at high temperature: Recommended use • Limited Use × : Not Recommended 12D or broken. Do not operate the oven empty. This will damage the cattempt to defeat or tamper with safety interlocks. Do not place	• Cling film • Freezer bags Wax or grease-proof paper Can be res. Donot use Melamine plastic. Can be used to retain moisture. Sesuk_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015	used, unless decorated with a metal trim. Can be used to warm foods or Should not touch the food. Take care when removing the film as hot steam R6LC7WSUB015US00(). indd 1215. 11. 20. 2:01Page 15USE YOUR Is in the oven. They may catch on fire. Do not use recycled paper products residue to build up on sealing surfaces. Wipe with a mild detergent, rinse
and dry.Never use abrasive powders or pads.Do not subject the oven door to s glass stick into the beverages and stir before, during and after heating.Do not lead the package on a microwavesafe glass or ceramic plate to avoid overheat withcaution and use pot holders.Never use your microwave oven for home can formore cooking. If food is overcooked, nothing can bedone.Heat small quantity pierced before cooking to preventbursting.Do not attempt to deep fat fry in your subject the oven door to su	leave the oven unattended while popping corn. Do not pop corn in a paper sting and cracking the oven tray. Do not exceed the Microwave Popcorn maining. The oven is not designed for proper home canning. Improperly cannot ties of food or foods with low moisture carefully. These can quickly dry out our microwave oven. Always allow a standing time of at least 20 seconds after the control of the co	bag unless it is the commercially prepared Microwave Popcorn and acturers suggested popping time. Longer popping does not ged food may spoil and be dangerous to consume. Always use the contract of the contr	n product. The kernels can overheat and ignite a brown paperbag. yield more popcorn but it canresult in scorch, burn of fire. Remer minimum recipe cooking time. It isbetter to undercook rather the nay build upand eggs can explode. Potatoes, apples, egg yolks and even out, stir during heating, if WARNINGIF you see arcing, turn to	Do not put packaged Microwave Popcorn bags directlyon the oven tray. mber, the Popcornbag and tray can be too hot to handle. Remove an overcook foods. Undercooked foods can be returned to the oven d sausages are examples of food with non-porous skins. These must be he knob timer the point "0" and correct the problem. Metal, such as
twist-ties, poultry pins, or gold rimmeddishes, in the microwave. • Recycled pa likeantennas).13DESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00 both naturally and manmade sources.Manmade sources include radar, radio, to oven is a Class B equipment suitable for usein domestic establishments and in theMAGNETRON.REFLECTIONThen they pass through thecooking containers molecules to vibratewhich causes FRICTION, i.e. HEAT. This heat thencooks to	KOR6LC7WSUB015US00().indd 1315. 11. 20. 2:01Page 16MICROWAVE celevision, telecommunication links and car phones.HOW MICROWAVES (establishments directly connected to a low voltage power supply networks to be be be the watermolecules in the food, allfoods contain water the food. Microwaves are also attracted to fat and sugar particles, and food	NG PRINCIPLESMicrowave energy has been used in this coun COOK FOODMicrowave oven is a Group 2 ISM equipment in was which supplies buildings used for domestic purposes. Oven Ca to amore or lesser extent. ABSORPTIONThe microwaves bound is high in these will cook morequickly. Microwaves can only perform the supplication of the	atry to cook and reheat food since early experiments with RADAR hich radio frequency energy is intentionally generated and used in vityTurntableMagnetronWaveguideTRANSMISSIONIn a microwate off the metal walls and the metal door screen. Microwave Water enerate to a depth of 4-5 cm and as heat spreads through the food	inWorld War II. Microwaves are present in the atmosphere all the time, nthe form of electromagnetic radiation for the treatment of material. This we oven, electricity is converted into microwave by Molecule Absorption VibrationThe microwaves cause the water by conduction, just as in a traditional oven, the food cooksfrom the
outside inwards.CONVERSION CHARTSWEIGHT MEASURES15 g½ oz.25 g1 240 ml1 Quart= 32 fl.oz. (UK 40 fl.oz.)= 960 ml (UK 1120 ml)1 Pint1 Gallon= TEMPERATUREDense foods e.g. meat, jacket potatoes and cakes,require stan as plated meal, vegetables,fish etc require 2-5 minutes standing. After defrost liquids must be stirred before and during heating. Water especially must be sti time. Many fresh foods e.g. vegetables and fruit, vary in theirmoisture content	16 fl.oz. (UK 20 fl.oz.)= 128 fl.oz. (UK 160 fl.oz.)= 480 ml (UK 560 ml)= 3 ding time(inside or outside of the oven)after cooking, to allow heat to finishing food, standing time should also be allowed. If food isnot cooked after streed before and duringheating, to avoid eruption. Do not heat liquids that throughout the season, particularly jacket potatoes. For this reason cooking	840 ml (UK 4500 ml)14DESUK_KOR6LC7WWUB015UW00,KC sh conducting to cookthe center completely. Wrap meat joints tanding time, return to the oven andcook for additional time.T havepreviously been boiled. DO NOT OVERHEAT.TURNING and times mayhave to be adjusted. Dry ingredients e.g. rice, pass	DR6LC7WBUB015UB00,KOR6LC7WSUB015US00().indd 1415. 11 and jacketpotatoes in aluminium foil while standing. Meat jointsmand jacketpotatoes in aluminium foil while standing. Meat jointsmand fooder the food, the longer it takes to heat up.Food from a frides STIRRINGMOISTURE CONTENTSome foods require stirring dusta, can dry out during storage so cooking times may differ.ARRAN	. 20. 2:01Page 17COOKING TECHNIQUESSTANDING TIMESTARTING need approx. 10-15 minutes, jacket potatoes 5minutes. Other foods such ge takes longer to reheat than food atroom temperature.LIQUIDSAll uring cooking. Meat andpoultry should be turned after half the cooking NGINGIndividual foods e.g. chicken portions or chops, shouldbe placed on
a dish so that the thicker parts aretowards the outside.DENSITYPorous airy fo times. Piercebefore cooking to allow excess steam to escape.Always take care escape. Eggs, potatoes, apples, sausages etc, will all need to be pierced before casseroles, soups. Do not covercakes, sauces, jacket potatoes or pastry items. Covering might allowcooking to take place. Always remove outer wrapand tray the defrost time has elapsed, check thefood. Toy may wish to turn over, break	when removing cling film from a dishas the build-up of steam will be very cooking. DO NOT ATTEMPT TO BOIL EGGS INTHEIR SHELLS.SHAPEEver Foods cook more quickly and evenly if spaced apart.NEVER pile foods on the state of the st	hot.PIERCINGThe skin or membrane on some foods will causen shapes cook evenly. Food cooks better bymicrowave when it top of each other.15DESUK_KOR6LC7WWUB015UW00,KOR6 oultry breast-side-down.Begin defrosting roasts fat-side-down. the oven will prompt you to turn theover. At this point, open of	esteam to build up during cooking. These foods must bepierced of a round container rather thansquare.COVERINGSPACINGCOVELC7WBUB015UB00,KOR6LC7WSUB015US00().indd 1515. 11. 20 The shape of the package alters the defrosting time.Shallow reven door and check thefood. Follow the techniques listed below for the package alters the defrosting time.	r a strip of skin should be peeled off beforecooking to allow the steam to er foods with microwave cling film or a lid. Coverfish, vegetables, 2.01Page 18DEFROSTING GUIDE▶ Do not defrost covered meat. ctangular shapes defrost more quicklythan a deep block.▶ After 1/3 of or optimumdefrost results. Then, close oven door.DEFROSTING
CHARTItem & WeightBEEF Minced beef 1 lb./450g Stew Meat 1 ½ lbs./675g Fillets 1 ½ lb./675g Shrimp ½ lb./225g▶ When defrosted, food should be cool, Roast, ribs, whole poultry, turkey breasts,hot dogs, sausages, steaks, or chops prevent arching, do not allowfoil to come within 1-inch of oven walls or door. portions with fork.11-13 min.25-30 min.Separate and rearrange once.7-9 min.1 Shield as needed.7-9 min.15-30 min.Separate and rearrange once.14-17 min.2 approximate because freezer temperatures vary.16DESUK KOR6LC7WWUB0	but softened inall areas. If still slightly icy, return to microwave ovenvery Rearrange: Break apart or separate steaks, chops, hamburger patties, Remove: To prevent cooking, thawed portions should be removed from the 15-20 min. Turn over after half the time. 7-9 min. 25-30 min. Separate and response once. 11-13 min. 15-30 min. Separate and response once. 11-14 min. 15-30 min. 15	briefly, or let stand a few minutes. Afterdefrosting, allow food ground meat, chicken or seafoodpieces, chunks of meat such a he oven at this point. Thismay shorten defrost time for food we earrange once.8-10 min.25-30 min.Separate and turn over once I rearrange once.6-8min.15-20 min.Turn over after half the times.	to stand 5-60 minutes if thereare any icy areas. Poultry and fish as stew beef. Shield: Use small strips of aluminum foil to protecting the best strips of aluminum foil to protect sighing less than 3 lbs. (1350g). Defrosting Time Standing Time Species. 7-9 min. 15-20 min. Break apart and remove that portions with the Shield as needed. 10-12 min. 15-20 min. Separate and turn over	may be placed under running coolwater until defrosted Turn over: etthin areas or edges of unevenly shaped foods suchas chicken wings. To al Techniques 7-9 min. 15-20 min. Break apart and remove thawed fork. 18-21 min. 45-90 min. Break side down. Turn over after half the time. once. 3-4 min. 15-20 min. Separate and rearrange once. * The times are
jointPOULTRYWhole chickenPortions chickenBreast (boned)MEDIUM9-11 mir the refrigerator at least 30 minutes beforecooking Always let the meat and poshould be regarded only as a guide. Allow for difference in individual tastes and 2:01Page 20Reheating chart• Baby food particularly needs to be checked care following the heating instructions on the packed. It's worth putting a note on tour cupboard).• All foods should be reheated using full microwave power. ItemBab	n.11-13 min.HIGH12-14 min.HIGH6-8 min.HIGHMEDIUM8-10 min.6-8 min oultry stand, coveredafter cooking.5-7 min.MEDIUMFISHSpecial Instruct and preferences. The times may vary due to the shape, cut, and composition of the fully before serving to prevent burns. • When heating pre-packaged ready them so that other members of the household will remember too. • Remember too.	n.HIGH4-6 min.Whole Trout, CleanedHIGH5-7 min.Salmon ste ion4-6 min Brush a little oil or melted butter over the fish,or of the food.Frozen meat, poultry and fish must be thoroughly r-cooked foods, always follow the pack instructions carefully.• ber metal ties and transfer food from foil containers before rel	aksHIGH4-6 min.Fish FilletsWhole Mackerel,Cleaned and prepar add 15~30ml(1-2 tbsp) lemon juice, wine,stock, milk or water A thawed before cooking.17DESUK_KOR6LC7WWUB015UW00,KO If you freeze foods which were bought from the fresh or chilled cheating.•C hilled(refrigerated) food takes longer to reheat than for	ed& PreparedHIGH- Chilled meat and poultry should be removedfrom lways let the fish stand, covered, aftercookingNOTE: The above times R6LC7WBUB015UB00,KOR6LC7WSUB015US00().indd 1715. 11. 20. counters, remember that they should bethoroughly thawed before good at room temperature (such as just-cooled food or foodfrom the store
serving, check the temperature carefully.20-30 sec.Stir or shake well and pour plastic wrap and vent.1 ½-3 min.Cook covered in microwaveable casserole.Stir casserole.Stir once halfway through cooking.1 cupBaked beansRavioli or pasta another waterquantity is recommended - see table. Cook covered for the minir quicker they will cook.All vegetables should be cooked using full microwave polb./250g1 lb./500gComments3-4 minAdd 60-75ml(5-6tbsp.) water.2-3 min4-6 m	r into a sterilized bottle.Before serving, shake well and check the tempera r once halfway through cooking.5-7 min.4 cups6-8 min.2-3 min.Cook cover in sauce1 cup4 cups7-10 min.18DESUK_KOR6LC7WWUB015UW00,KOR mum time - see table.Continue cooking to get the result you prefer. Stir or ower.Cooking Guide for fresh vegetablesVegetablesBroccoliBrussels sprot	ture carefully.20-30 sec.Wrap in paper towel and place on glasted in microwaveable casserole.Stir once halfway through cook 66LC7WBUB015UB00,KOR6LC7WSUB015US00().indd 1815. Ince during and once after cooking. Add salt, herbs or butteraft autsCarrotsCauliflowerWeightTime1/2 lb./250g1 lb./500g2-3 mi	ss microwaveable rack.*Note: Do not use recycled paper towels.«king.1 cup2-3 min.Cook covered in microwaveable casserole.Stir. 1. 20. 2:01Page 21VEGETABLE CHARTUse a suitable glass pyreer cooking. Cover during a standing time of 3 minutes.Hint: cut in 4-6 minPrepare even sized florets.Arrange the stems to the cent	40-50 sec.4-6 min.Place lasagna on microwaveable plate.Cover with once halfway through cooking.3-4 min.Cook covered in microwaveable ex bowl with lid. Add 30-45ml cold water(2-3 tbsp.) for every 250g unless the fresh vegetables into even sized pieces. The smaller they are cut, the cre.1/2 lb./250g2-3 minCut carrots into even sized slices.1/2 lb./250g1/2
sprinkle with 1tablespoon lemon juice.Leeks1/2 lb./250g2-3 minCut leeks into cabbage1/2 lb./250g1 lb./500g1/2 lb./250g2-4 min3-5 min8-10 min4-6 minCut (lb./125g3-4 minAdd 15ml(1 tbsp.) cold water.4-5 minAdd 15ml(1 tbsp.) cold water.450g5-6 minAdd 15ml(1 tbsp.) cold water.19DESUK_KOR6LC7WWUB015U of 1 small orange11/2pints(900ml) hot vegetable stocksalt and pepper to taste and cook at High for 15 minutes.stir 2-3 times during cooking, until the vegeta	thick slices.Mushrooms0.3 lb./125g1-2 min1/2 lb./250g2-4 minPrepare smonions into slices or halves. Add only 15ml(1tbsp.)water.Cut pepper into sater.broccoli1/2 lb./250g4-5 minGreen beans1/2 lb./250g4-5 minPeas1/2 lb./W00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US00().indd 1915. 11:1. Melt the in a large bowl at High for 1 minute.2. Add the onion, carrot a	nall whole or sliced mushrooms. Do not addany water. Sprinkles mall slices. Weigh the peeled potatoes and cut them into similar b./250gInstructionsAdd 30ml(2 tbsp.) cold water. Add 30ml(2 tbsp.) cold water. Add 30ml(2 tbsp.) 20. 2:01Page 22RECIPESTOMATO & ORANGE SOUP1 oz. (2 and potato and cook at High for 6 minutes. stir halfway through	e with lemon juice. Spice with salt andpepper. Drain before serving resized halves or quarters. Cut turnip cabbage into small cubes. Cobsp.) cold water. Mixed vegetables (carrots/peas/corn) 1/2 lb./250g-5g) butter1 medium onion, chopped1 large carrot & 1 large potation cooking. 3. Add the tomatoes, orange juice, orange rind and stock	ng.1/2 lb./250g2-3 minOnionsPepper1/2 lb./250gPotatoesTurnip boking Guide for frozen vegetablesVegetablesspinachWeightTime0.3 4-5 minAdd 15ml(1t bsp.) cold water.Mixed vegetables(Chinese style)1/2 to, chopped13/4lb(800g) canned, chopped tomatoesjuice and grated rind it. Mix thoroughly. Season with salt and pepper totaste. Cover the bowl
cheese, grated1. Place the onion and oil a bowl, mix well and cook at High for 2 minutes, until the cheese hasmelted.STIR FRIED VEGETABLES1 tbsp(15ml) so onions, chopped4 oz.(100g) canned water chestnuts,sliced1/4 head of chinese andchinese leaves. Mix thoroughly.4. Cook at High for 4-5 minutes, until the v	2 minutes.2. Stir in the flour to make a paste and gradually addstack. Seasunflower oil2 tbsp (30ml) soy sauce1 tbsp (15ml) sherry1"(2.5cm) root gin leaves, thinly sliced1. Place the oil, soy sauce, sherry, ginger, garlic and regetables are tender. Stir 2-3 times during cooking. Stir fried vegetables are ix all remaining ingredients together and pour overthe chicken. Salt and pour overthe chicken.	son and add the parsley.3. Cover the bowl and cook at Medium ager, peeled and finely grated2 medium carrots, cut into fine st arrots in a large bowl, mix thoroughly2. Cover and cook at Higre ideally served with meat orfish.HONEYED CHICKEN4 bone pepper to taste.3. Cook at High for 11-12 minutes. Rearrange a	n for 16 minutes.4. Pour the soup into serving bowls, submerge by rips4 oz.(100g) button mushrooms, chopped2 oz.(50g) beansprout the for 4-5 minutes, stirring once.3. Add the button mushrooms, be less chicken breasts2 tbsp(30ml) clear honey1 tbsp(15ml) whole and coatthe chicken with the sauce twice during	readand sprinkle generously with cheese.5. Cook at Medium for 2 ss4 oz.(100g) mange-tout1 red pepper, seeded and thinly sliced4 spring cansprouts, mange-tout, red pepper, spring onions, water chestnuts grain mustard1/2 tsp(2.5ml) dried tarragon1 tbsp(15ml) tomato puree1/4
Prick each potato in several places. Cook at High for 10-11 minutes. Halve and pint (300ml) milksalt and pepper to taste 1. Place the butter in a bowl and cook lb. (675g) caster sugar 1. Place strawberries and lemon juice in a very largebow 1tsp(5ml)jam onto chilled saucer. Allow to stand for 1 minute. Move surface of paper 2. Cream the margarine and sugar together until lightand fluffy. Beat in & pepper 1. Whisk together eggs and milk. Season 2. Place butter in 10" (26cm	scoop the flesh into a bowl,add the butter, cheese, chives, mushrooms, say at High for 1 minute, until melted.2. Stir in the flour and whisk in the milk vl, heat at High for 5 minutes, or until the fruit hassoftened. Add sugar, m jam gently with your finger, if the surface wrinkles setting point has been a the eggs and fold in the sifted flouralternately with the milk.3. Pour into	alt andpepper, mix thoroughly.2. Pile mixture into the potato sik. Cook at High for 3-4 minutes, stirring every 2 minutes until tix well.2. Cook at Medium for 25-30 minutes, until settingpoin reached. PLAIN MICROWAVE CAKE4 oz. (100g) margarine4 or prepared container. Cook at High for 3-4 minutes, until a skew	kins and place in a flandish, on the rack.3. Cook at Medium for 10 hick andsmooth. Season with salt and pepper to taste.STRAWBE t*is reached, stir every 4-5 minutes.3. Pour into hot, clean jars. Co. (100g) sugar1 eggs4 oz. (100g) self raising flour, sifted2-3 tbsp(3 er comes out cleanly.4. Leave the cake to stand for 5 minutes bef	minutes.WHITE SAUCE1 oz.(25g) butter1 oz.(25g) plain flour1/2 RRY JAM11/2 lb.(675g) strawberries, hulled3 tbsp(45ml) lemon juice11/2 over, seal and label.* setting point: To determine setting point, place 80-45ml) milk1. line the base of 8" (20.4cm) cake dish with greaseproof
minutes.21DESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR 30 seconds.SAVORY MINCE1 small onion, diced1 clove garlic, crushed1 tsp(5) Cover and cook at High for 4 minutes then Medium for8-12 minutes or until the chopped13/4lb(800g) canned, chopped tomatoesjuice and grated rind of 1 small mix thoroughly. Season with salt and pepper totaste. Cover the bowl and cook tbsp (30ml) parsley, chopped4 thick slices French bread2 oz.(50g) cheese, gra	6LC7WSUB015US00().indd 2115. 11. 20. 2:01Page 24SCRAMBLED EDD ml) oil7 oz.(200g) can chopped tomatoes1 tbsp(15ml) tomato puree1 tsp(5 ne meat is cooked.22DESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB0 all orange11/2pints(900ml) hot vegetable stocksalt and pepper to taste1. Note that the stocks all the stocks all the vegetables at High for 15 minutes.stir 2-3 times during cooking, until the vegetables	1/2 oz.(15g)butter2 eggs2 tbsp(30ml) milksalt & pepper1. Meloml) mixed herbs8 oz.(225g) minced beefsalt and pepper1. Place 15UB00,KOR6LC7WSUB015US00().indd 2215. 11. 20. 2:01P Melt the in a large bowl at High for 1 minute.2. Add the onion, a aretender.4. Blend and serve immediately.FRENCH ONION S	It the butter in a bowl at High for 1 minutes.2. Add the eggs, milk ce onion, garlic and oil in casserole, and cook atHigh for 2 minute age 25RECIPESTOMATO & ORANGE SOUP1 oz.(25g) butter1 me carrot and potato and cook at High for6 minutes. stir halfway the SOUP1 large onions, sliced1 tbsp (15ml) corn oil2 oz.(50g) plain for the carrot and cook at High for the carrot of the carrot and potato and cook at High for the carrot oil2 oz.(50g) plain for the carrot of	es or until soft.2. Place all other ingredients in casserole. Stir well.3. edium onion, chopped1 large carrot & 1 large potato, rough cooking.3. Add the tomatoes, orange juice, orange rind andstock. lour2 pints(1.2 liters) hot meator vegetable stocksalt and pepper to taste2
breadand sprinkle generously with cheese.5. Cook at Medium for 2 minutes, u (100g) mange-tout1 red pepper, seeded and thinly sliced4 spring onions, chop beansprouts, mange-tout,red pepper, spring onions, water chestnuts and chine grain mustard1/2 tsp(2.5ml) dried tarragon1 tbsp(15ml) tomato puree1/4 pint(cooking.20DESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6taste1. Prick each potato in several places. Cook at High for 10-11 minutes. He	Intil the cheese hasmelted.STIR FRIED VEGETABLES1 tbsp(15ml) sunflow ped4 oz.(100g) canned water chestnuts, sliced1/4 head of chinese leaves, see leaves. Mix thoroughly.4. Cook at High for 4-5 minutes, until the veget (150ml) chicken stock1. Place the chicken breasts in a casserole dish.2. M6LC7WSUB015US00().indd 2015. 11. 20. 2:01 Page 221BLUE CHEESE &	ver oil2 tbsp (30ml) soy sauce1 tbsp (15ml) sherry1"(2.5cm) ro thinly sliced1. Place the oil, soy sauce, sherry, ginger, garlic an tables aretender. Stir 2-3 times during cooking. Stir fried veget fix all remaining ingredients together and pour overthe chicken of CHIVE JACKETS2 baking potatoes, (approx.9 oz.(250g) each	oot ginger, peeled and finely grated2 medium carrots, cut into fine indcarrots in a large bowl, mix thoroughly2. Cover and cook at Higables are ideally served with meat orfish. HONEYED CHICKEN4 in. Salt and pepper to taste. 3. Cook at High for 11-12 minutes. Rejoc. (50g) butter 4 oz. (100g) blue cheese, chopped 1 tbsp (15ml) f	strips4 oz.(100g) button mushrooms, chopped2 oz.(50g) beansprouts4 oz. gh for 4-5 minutes, stirring once.3. Add the button mushrooms, concless chicken breasts2 tbsp(30ml) clear honey1 tbsp(15ml) whole arrange and coatthe chicken with the sauce twice during resh chives, chopped2 oz.(50g) mushrooms, slicedsalt and pepper to
flour1/2 pint(300ml) milksalt and pepper to taste1. Place the butter in a bowl a juice11/2 lb.(675g) caster sugar1. Place strawberries and lemon juice in a very point, place 1 tsp(5ml)jam onto chilled saucer. Allow to stand for 1 minute. Mo grease-proof paper.2. Cream the margarine and sugar together until light and tbsp(90ml) milksalt & pepper1. Whisk together eggs and milk. Season.2. Place minutes.DESUK KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6L	and cook at High for 1 minute, until melted.2. Stir in the flour and whisk is a large bowl, heat at High for 5 minutes, or until the fruit has softened. Adove surface of jam gently with your finger, if the surface wrinkles setting profile fluffy. Beat in the eggs and fold in the sifted flour alternately with the mile butter in 10"(26cm) flan dish. Cook at High for 1 minute, until melted. Co	n the milk. Cook at High for 3-4 minutes, stirring every 2 minuded sugar, mix well.2. Cook at Medium for 25-30 minutes, until spoint has been reached.PLAIN MICROWAVE CAKE4 oz.(100g) lk.3. Pour into prepared container. Cook at High for 3-4 minute oat the dish with the melted butter.3. Pour omelette mixture in	setting point*is reached, stir every 4-5 minutes.3. Pour into hot, of margarine4 oz.(100g) sugar1 eggs4 oz.(100g) self raising flour, ses, until a skewer comes out cleanly.4. Leave the cake to stand fonto flan dish. Cook at High for 2 minutes. whisk mixture and cook	STRAWBERRY JAM11/2 lb.(675g) strawberries, hulled3 tbsp(45ml) lemon lean jars. Cover, seal and label.* setting point: To determine setting ifted2-3 tbsp(30-45ml) milk1. line the base of 8" (20.4cm) cake dish with r 5 minutes before turning out.OMELETTS1/2 oz.(15g) butter4 eggs6 again at High for 1
table.Continue cooking to get the result you prefer. Stir once during and once Guide for fresh vegetablesCooking Guide for frozen vegetablesVegetables Wei lb./250g 2-3 minPrepare even sized florets. Cut big florets into halves. Arrange juice.Leeks 1/2 lb./250g 2-3 min Cut leeks into thick slices.Mushrooms 0.3 lb./1/2 lb./250g 2-4 min Cut pepper into small slices.Potatoes 1/2 lb./250g 3-5 min water.broccoli 1/2 lb./250g 4-5 min Add 30ml(2 tbsp.) cold water.Peas 1/2 lb./2	after cooking. Add salt, herbs or butter after cooking. Cover during a startight Time CommentsBroccoli 1/2 lb./250g 2-3 minPrepare even sized flore e stems to the centre.1 lb./500g 4-6 minCourgettes 1/2 lb./250g 2-3 minCu 125g 1-2 minPrepare small whole or sliced mushrooms. Do not add any waw Weigh the peeled potatoes and cut them into similar sized halves or quart 250g 4-5 min Add 15ml(1 tbsp.) cold water. Green beans 1/2 lb./250g 4-5 min Add 15ml(1 tbsp.)	nding time of 3 minutes. Hint: cut the fresh vegetables into everts. Arrange the stems to the centre. 1 lb./500g 4-6 minBrussels at courgettes into slices. Add 30ml(2tbsp.) water or a knob of bater. Sprinkle with lemon juice. Spice with salt and pepper. Draters. 1 lb./500g 8-10 minTurnip cabbage 1/2 lb./250g 4-6 min Chin Add 30ml(2 tbsp.) cold water. Mixed vegetables (carrots/peans)	en sized pieces. The smaller they are cut, the quicker they will consprouts 1/2 lb./250g 3-4 min Add 60-75ml(5-6tbsp.) water. Carrot putter. Cook until just tender. Egg plants 1/2 lb./250g 2-3 minCut of a sin before serving. 1/2 lb./250g 2-4 minOnions 1/2 lb./250g 2-3 minCut turnip cabbage into small cubes. Vegetables Weight Time Instrustron (1/2 lb./250g 4-5 min Add 15ml(1t bsp.) cold water. Mixed version (1/2 lb./250g 4-5 min Add 15ml(1t bsp.) cold water.	ok.All vegetables should be cooked using full microwave power.Cooking as 1/2 lb./250g 2-3 min Cut carrots into even sized slices.Cauliflower 1/2 egg plants into small slices and sprinkle with 1 tablespoon lemon inCut onions into slices or halves. Add only 15ml(1tbsp.) water.Pepper ructionsspinach 0.3 lb./125g 3-4 min Add 15ml(1 tbsp.) cold vegetables(Chinese style)1/2 lb./250g 5-6 min Add 15ml(1 tbsp.) cold
water.DESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7 at least 30 minutes before cooking Always let the meat and poultry stand, commin Brush a little oil or melted butter over the fish, or add 15~30ml(1-2 tbsg a guide. Allow for difference in individual tastes and preferences. The times m TIMEDense foods e.g. meat, jacket potatoes and cakes, require standing time(plated meal, vegetables, fish etc require 2-5 minutes standing. After defrosting	WSUB015US00().indd 19 15. 11. 20. 2:01Page 417COOKING & REHEAT vered after cookingMedium MEDIUM 9-11 minwell done MEDIUM 11-10) lemon juice, wine, stock, milk or water Always let the fish stand, cover lay vary due to the shape, cut, and composition of the food. Frozen meat, principle or outside of the oven) after cooking, to allow heat to finish conducting food, standing time should also be allowed. If food is not cooked after standing time should also be allowed.	TING CHARTCooking chartItemPower LevelCooking Time Per 13 min.Lamb Joint HIGH 12-14 min.Bacon joint HIGH 8-10 min. ed, after cookingWhole Mackerel, HIGH 4-6 min.Cleaned and poultry and fish must be thoroughly thawed before cooking.DE ting to cook the center completely. Wrap meat joints and jacker anding time, return to the oven and cook for additional time.	lb./450gSpecial InstructionMEATBeef joint -Rare MEDIUM 8-10 in POULTRYWhole chicken HIGH 6-8 min.Portions chicken MEDIU preparedWhole Trout, Cleaned HIGH 5-7 min. PreparedSalmon SUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6 et potatoes in aluminium foil while standing. Meat joints need application of the potatoes and fruit, we will be standed to the potatoes and fruit, we will be standed to the potatoes and fruit, we will be standed to the potatoes and fruit, we will be standed to the potatoes and fruit, we will be standed to the potatoes and fruit, we will be standed to the potatoes and fruit, we will be standed to the potatoes and fruit, we will be standed to the potatoes and fruit, we will be standed to the potatoes and fruit.	min Chilled meat and poultry should be removed from the refrigerator IM 5-7 min.Breast (boned) MEDIUM 6-8 min.FISHFish Fillets HIGH 4-6 steaks HIGH 4-6 min.NOTE: The above times should be regarded only as ILC7WSUB015US00().indd 17 15. 11. 20. 2:01Page 515STANDING prox. 10-15 minutes, jacket potatoes 5 minutes. Other foods such as vary in their moisture content throughout the season, particularly jacket
potatoes. For this reason cooking times may have to be adjusted. Dry ingredie cooking to allow excess steam to escape. Always take care when removing climother.STARTING TEMPERATUREThe colder the food, the longer it takes to be boiled. DO NOT OVERHEAT.TURNING & STIRRINGSome foods require stirring quantities, also small meals will reheat more quickly than large portions.PIERG cooking. DO NOT ATTEMPT TO BOIL EGGS IN THEIR SHELLS.COVERINGCO	onts e.g. rice, pasta, can dry out during storage so cooking times may differ a film from a dish as the build-up of steam will be very hot. SHAPEEven should be set up. Food from a fridge takes longer to reheat than food at room tempering during cooking. Meat and poultry should be turned after half the cooking CINGThe skin or membrane on some foods will cause steam to build up dower foods with microwave cling film or a lid. Cover fish, vegetables, casse	r.DENSITYPorous airy foods heat more quickly than dense heat hapes cook evenly. Food cooks better by microwave when in a rature.LIQUIDSAll liquids must be stirred before and during hing time.ARRANGINGIndividual foods e.g. chicken portions or uring cooking. These foods must be pierced or a strip of skin stroles, soups. Do not cover cakes, sauces, jacket potatoes or page to the property of the pro	avy foods.CLING FILMCling film helps keep the food moist and the round container rather than square.SPACINGFoods cook more queating. Water especially must be stirred before and during heating chops, should be placed on a dish so that the thicker parts are to hould be peeled off before cooking to allow the steam to escape. It is it is stry items.COOKING TECHNIQUESDESUK KOR6LC7WWUB015	the trapped steam assists in speeding up cooking times. Pierce before uickly and evenly if spaced apart. NEVER pile foods on top of each ag, to avoid eruption. Do not heat liquids that have previously been wards the outside.QUANTITYSmall quantities cook faster than large Eggs, potatoes, apples, sausages etc, will all need to be pierced before EUW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US00().indd 15 15.
11. 20. 2:01Page 613USE YOUR MICROWAVE OVEN SAFELYGeneral UseDo oven door to strain or weight such as a child hanging on an open door. This countempt to dry clothes, newspapers or other materials in the oven. They may condesigned for proper home canning. Improperly canned food may spoil and be with low moisture carefully. These can quickly dry out, burn or catch on fire. Doven. Always allow a standing time of at least 20 seconds after the oven has be	not attempt to defeat or tamper with safety interlocks. Do not place any of all cause the oven to fall forward resulting in injury to you and damage to eatch on fire. Do not use recycled paper products as they may contain imputed angerous to consume. Always use the minimum recipe cooking time. It is no not heat eggs in the shell. Pressure may build up and eggs can explode sen switched off to allow the temperature to even out, stir during heating,	bject between the oven front frame and the door or allow reside the oven. Do not operate the oven if door seals or sealing surfurities which may cause sparks or fires. Do not hit or strike the better to undercook rather than overcook foods. Undercooked Potatoes, apples, egg yolks and sausages are examples of food if necessary, and ALWAYS stir after heating. To prevent erupt	due to build up on sealing surfaces. Wipe with a mild detergent, reaces are damaged; or if door is bent; or if hinges are loose or brocontrol panel with hard objects. This can damage the oven. Food a foods can be returned to the oven for more cooking. If food is over with non-porous skins. These must be pierced before cooking to give boiling and possible scalding, you should put a spoon or glass	inse and dry. Never use abrasive powders or pads.Do not subject the ken.Do not operate the oven empty. This will damage the oven.Do not Never use your microwave oven for home canning. The oven is not ercooked, nothing can be done.Heat small quantities of food or foods prevent bursting.Do not attempt to deep fat fry in your microwave stick into the beverages and stir before, during and after heating.Do not
leave the oven unattended while popping corn.Do not pop corn in a paper bag overheating and cracking the oven tray.Do not exceed the Microwave Popcorn timer the point "0" and correct the problem.Arcing is the microwave term for some	unless it is the commercially prepared Microwave Popcorn product. The lamanufacturers suggested popping time. Longer popping does not yield m	kernels can overheat and ignite a brown paper bag.Do not put nore popcorn but it can result in scorch, burn of fire. Remembe	packaged Microwave Popcorn bags directly on the oven tray. Pla er, the Popcorn bag and tray can be too hot to handle. Remove wi	ce the package on a microwave safe glass or ceramic plate to avoid th caution and use pot holders.WARNINGIf you see arcing, turn the knob

```
pieces being used in the microwave. Dirt or grease on waveguide cover.DESUK KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6
800 WFREQUENCY 2,450MHzOUTSIDE DIMENSIONS (W x H x D) 446 x 270 x 316 mmCAVITY DIMENSIONS (W x H x D) 295 x 219 x 303 mmCAVITY VOLUME 20 LNET WEIGHT APPROX. 9.9 KgTIMER 35min. DUAL SPEEDPOWER SELECTIONS 7 LevelsDESUK KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,Lindowskip (Selection of the contraction of
11 15. 11. 20. 2:01 Page 89QUESTIONS AND ANSWERS* Q: I accidentally ran my microwave oven without any food in it. Is it damaged?* A: Running 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 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 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 may pop due to steam build-up inside the yolk membrane.
cooking operation has been completed?* A: Standing time is very important. With microwave cooking, the heat is in the food, not in the oven. Standing time for joints of meat, large vegetables and cakes is to allow the
inside to cook completely, without overcooking the outside.* Q: What does "standing time" mean?* A: "Standing time" mean?* A: "Standing time" mean?* A: "Standing time" mean? A: "Standing time" mea
says?* A: Check your cooking guide again, to make sure you've followed directions exactly; and to see what might cause variations in cooking guide times and heat settings are suggestions, to help prevent over-cooking... 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. Never run it empty.* Q: Can I operate my microwave
oven without the turntable or turn the turntable or turn the turntable or turn to 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. 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.DESUK KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015U
walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended. The outside oven surface should be cleaned with soap and water, rinsed and dried with a soft cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the
ventilation openings. If the Control Panel becomes wet, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates
malfunction of the unit. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher. The roller guide and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent water or window cleaner and dry. The roller guide
may be washed in mild sudsy water. 1 2 3 4 567The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation. ROLLER GUIDEGlass TrayRoller GuideThe
ROLLER GUIDE and oven floor should be cleaned frequently to prevent excessive noise. The ROLLER GUIDE MUST ALWAYS be used for cooking together with this oven. If Glass Tray is hot, ALLOW TO COOL before cleaning
or placing it in water.DO NOT cook directly on the Glass Tray. (Except for popcorn)1234DESUK KOR6LC7WBUB015UW00, KOR6LC7WBUB015UB00, KOR6LC7WBUB01
CLEANINGAlthough your oven is provided with safety features, it is important to observe the following: 1. It is important to observe the following: 1. It is important 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 if it is damaged, until it has been repaired by a competent 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 Hookes(broken or loosened) iii) Door seals and sealing surfaces. 4. The oven should not be adjusted or repaired by anyone except a properly competent service technician. 5. The oven should be cleaned regularly and any food deposits
removed; 6. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation; DISPOSAL OF USED ELECTRONIC EQUIPMENTThe meaning of the symbol on the product, its accessory or packaging indicates that this
product shall not be treated as household waste. Please, dispose of this equipment at your applicable collection point for the recycling of electrical and electronic equipment at your applicable collection systems for used electronic product. By ensuring the correct
disposal of this product, you will help prevent potentially hazardous to the environment and to human health, which could otherwise be caused by unsuitable waste handling of this product. The recycling of materials will help conserve natural resources. Please do not therefore dispose of your old electronic equipment with your
household waste. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.* The oven doesn't work: 1. Check that the gover 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 that metal skewers or foil does not touch the interior walls. 3. Check if there is dirt or grease on waveguide
cover.DESUK KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,K
absorbed by the dish used. Care must therefore be taken choosing the utensil. If the utensil is marked microwave-safe, you do not need to worry. The following table lists various of utensil and indicates whether and how they should be used in a microwave oven. • : Recommended use : Limited Use : Not Recommended Utensil Safe
Comments Aluminium foil Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used. Crust plate Do not preheat for more than 8 minutes. China and earthenware and bone china are usually suitable, unless decorated
with a metal trim. Disposable polyester cardboard dishes Some frozen foods are packaged in these dishes. Fast-food packaging Polystyrene cups containers Paper bags or newspaper Polystyrene to metal trims.
table ware. Fine glassware. Glass jars. General description only. Must remove the lid. Suitable for warming only. Metal. Dishes. Freezer bag twist ties. YMay cause arcing or fire. Paper. Plates, cups, napkins and Kitchen paper.
Recycled paper XFor short cooking times and warming. Also to absorb excess moisture. May cause arcing. Plastic or touch the plastics may warp or discolour at high temperatures. Do not use Melamine plastic. Can be used to retain moisture. Should not touch the
food. Take care when removing the film as hot steam will escape. Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary. Wax or grease-proof paper Can be used to retain moisture and prevent spattering. DESUK KOR6LC7WBUB015UB00, KOR6LC7WBUB015UB00, CR6LC7WBUB015UB00, CR6LC7WBUB015UB00
1214MICROWAVING PRINCIPLESMicrowave energy has been used in this country to cook and reheat food since early experiments with RADAR in World War II. Microwaves are present in the atmosphere all the time, both naturally and manmade sources. Manmade sources include radar, radio, television, telecommunication links and car
phones. Microwave oven is a Group 2 ISM equipment in which radio frequency energy is intentionally generated and used in the form of electromagnetic radiation for the treatment of material. This oven is a Class B equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network
which supplies buildings used for domestic purposes.CONVERSION CHARTSHOW MICROWAVES COOK FOODThen they pass through the cooking contains to be absorbed by the water molecules to vibrate which causes FRICTION, i.e. HEAT
This heat then cooks the food. Microwaves are also attracted to fat and sugar particles, and foods high in these will cook more quickly. Microwaves can only penetrate to a depth of 4-5cm and as heat spreads through the food by conduction, just as in a traditional oven, the food cooks from the outside inwards. In a microwave oven, electricity is
converted into microwave by the MAGNETRON. The microwave bounce off the metal walls and the metal door screen. Oven CavityMagnetronWaveguideTurntableREFLECTIONTRANSMISSIONABSORPTIONMicrowave Water Molecule Absorption VibrationWEIGHT MEASURES 15 g 4 oz. 25 g 1 oz. 50 g 2 oz. 100 g 4 oz. 175 g 6 oz. 225 g 8 oz. 450 g 1 oz. 50 g 2 oz. 100 g 4 oz. 175 g 6 oz. 25 g 1 oz. 50 g 2 oz. 100 g 4 oz. 175 g 6 oz. 25 g 1 oz. 50 g 2 oz. 100 g 4 oz. 175 g 6 oz. 25 g 1 oz. 50 g 2 oz. 100 g 4 oz. 175 g 6 oz. 25 g 1 oz. 50 g 2 oz. 100 g 4 oz. 175 g 6 oz. 25 g 1 oz. 50 g 2 oz. 100 g 4 oz. 175 g 6 oz. 175 g 
g.FLUID MEASUREMENTS1 Cup = 8 fl.oz. = 240 ml1 Pint = 16 fl.oz. (UK 20 fl.oz.) = 480 ml (UK 560 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 960 ml (UK 4500 ml)1 Gallon = 128 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 480 ml (UK 1120 ml)1 Gallon = 128 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 480 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 480 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 480 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 32 fl.oz. (UK 40 fl.oz.) = 3840 ml (UK 4500 ml)1 Quart = 
MEASURES1.25 ml ½ tsp5 ml 1 tsp15 ml 1 tsp15 ml 1 tsp15 ml 1 tsp5 ml 1 tsp15 
defrosting whole poultry breast-side-down. Begin defrosting roasts fat-side-down. The shape of the defrost more quickly than a deep block. After 1/3 of the defrost more quickly than a deep block.
food. During defrost, the oven will prompt you to turn the over. At this point, open oven door and check the food should be cool, but softened in all areas. If still slightly icy, return to microwave oven very briefly, or let stand a few minutes.
After defrosting, allow food to stand 5-60 minutes if there are any icy areas. Poultry and fish may be placed under running cool water until defrosted. Turn over: Roast, ribs, whole poultry, turkey breasts, hot dogs, sausages, steaks, or chops. Rearrange: Break apart or separate steaks, chops, hamburger patties, ground meat, chicken or seafood
pieces, chunks of meat such as stew beef. Shield: Use small strips of aluminum foil to protect thin areas or edges of unevenly shaped foods such as chicken wings. To prevent arching, do not allow foil to come within 1-inch of oven walls or door.
shorten defrost time for food weighing less than 3 lbs.(1350g).DEFROSTING GUIDEDEFROSTING GUID
lbs./675g11-13 min. 25-30 min. Separate and rearrange once. Patties 4(4oz./110g)7-9 min. 15-20 min. Separate and rearrange once. Chops 4(5oz./125g)8-10 min. Separate and turn over once. Minced lamb 1 lb./450g7-9 min. 15-20 min. 15-20 min. Break apart and remove
thawed portions with fork.POULTRY Whole Chicken 2 ½ lbs./125g18-21 min. 45-90 min. Break side down. Turn over after half the time. Shield as needed. Chicken Breasts 1 lbs./450g7-9 min. 15-30 min. Separate and rearrange once. Chicken Thights 1 ½
lbs./675g11-13 min. 15-30 min. Separate and rearrange once.FISH & SEAFOOD Whole Fish 1 lb./450g6-8min. 15-20 min. Turn over after half the time. Shield as needed. Fish Fillets 1 ½ lb./675g10-12 min. Separate and turn over once. Shrimp ½ lb./225g3-4 min. 15-20 min. Separate and rearrange
once.DESUK KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,KOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB015UB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB000,FOR6LC7WSUB00,FOR6LC7WSUB00,FOR6LC7WSUB000,FOR6LC7WSUB0
which were bought from the fresh or chilled counters, remember that they should be thoroughly thawed before following the heating instructions on the packed. It's worth putting a note on them so that other members of the household will remember too. • Remember metal ties and transfer food from foil containers before reheating. •
Chilled (refrigerated) food takes longer to reheat than food at room temperature (such as just-cooled food or food from the store cupboard). All foods should be reheated using full microwave power. Item Cooking time Special Instructions Baby food Empty into a small serving bowl. Stir well once or twice during heating. Before serving, check the
temperature carefully.128g jar 30 sec.Baby milk100ml / 4fl.oz. 20-30 sec.Stir or shake well and pour into a sterilized bottle.Before serving, shake well and place on glass microwaveable rack.*Note: Do not use recycled paper
towels.Lasagna1 serving 4-6 min.Place lasagna on microwaveable casserole. Stir once halfway through cooking. 4 cups 5-7 min.Mashed potatoes 1 cup 2-3 min.Cook covered in microwaveable casserole. Stir once halfway through cooking. 4 cups 5-7 min.Mashed potatoes 1 cup 2-3 min.Cook covered in microwaveable casserole. Stir once halfway through cooking.
cups 6-8 min.Baked beans1 cup 2-3 min.Cook covered in microwaveable casserole.Stir once halfway through cooking.4 cups 7-10 min.DESUK KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US00().indd 18 15
11. 20. 2:01Page 1520TOMATO & ORANGE SOUP1 oz.(25g) butter1 medium onion, chopped1 large carrot & 1 large potato, chopped tomatoesjuice and grated rind of 1 small orange11/2pints(900ml) hot vegetable stocksalt and pepper to taste1. Melt the in a large bowl at High for 1 minute.2. Add the onion, carrot and
potato and cook at High for 6 minutes. stir halfway through cooking. Add the tomatoes, orange rind and stock. Mix thoroughly. Season with salt and pepper to taste. Cover the bowl and cook at High for 15 minutes. stir 2-3 times during cooking, until the vegetables are tender. 4. Blend and serve immediately FRENCH ONION SOUP1
large onions, sliced1 tbsp (15ml) corn oil2 oz.(50g) plain flour2 pints(1.2 liters) hot meat or vegetable stocksalt and pepper to taste2 tbsp (30ml) parsley, chopped4 thick slices French bread2 oz.(50g) cheese, grated1. Place the onion and oil a bowl, mix well and cook at High for 2 minutes.2. Stir in the flour to make a paste and gradually add stack.
Season and add the parsley.3. Cover the bowl and cook at Medium for 16 minutes.4. Pour the soup into serving bowls, submerge bread and sprinkle generously with cheese has melted.STIR FRIED VEGETABLES1 tbsp(15ml) sunflower oil2 tbsp (30ml) soy sauce1 tbsp (15ml) sherry1"(2.5cm) root
ginger, peeled and finely grated 2 medium carrots, cut into fine strips4 oz.(100g) beansprouts4 oz.(100g) beanspro
and carrots in a large bowl, mix thoroughly. Cover and cook at High for 4-5 minutes, stirring once. 3. Add the button mushrooms, beansprouts, mange-tout, red pepper, spring onions, water chestnuts and chinese leaves. Mix thoroughly.4. Cook at High for 4-5 minutes, until the vegetables are tender. Stir 2-3 times during cooking. Stir fried vegetables
are ideally served with meat or fish.HONEYED CHICKEN4 boneless chicken breasts the chicken stock1. Place the chicken stock1. Place the chicken breasts in a casserole dish.2. Mix all remaining ingredients together and pour over the chicken. Salt
and pepper to taste.3. Cook at High for 11-12 minutes. Rearrange and coat the chicken with the sauce twice during cooking.RECIPESDESUK KOR6LC7WSUB015US00().indd 20 15. 11. 20. 2:01Page 16 22SCRAMBLED EDD1/2 oz.(15g) butter2 eggs2 tbsp(30ml) milksalt & pepper1. Melt the butter
in a bowl at High for 1 minutes. 2. Add the eggs, milk and seasoning and mix well. 3. Cook at High for 2 minutes, stirring every 30 seconds. SAVORY MINCE1 small onion, diced 1 clove garlic, crushed 1 tsp(5ml) mixed herbs 8 oz. (225g) minced beefsalt and pepper 1. Place onion,
garlic and oil in casserole, and cook at High for 2 minutes or until soft.2. Place all other ingredients in casserole. Stir well.3. Cover and cook at High for 4 minutes or until the meat is cooked.DESUK KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,KOR6LC7WBUB015UB00,
 1720TOMATO & ORANGE SOUP1 oz.(25g) butter1 medium onion, chopped1 large carrot & 1 large potato, chopped tomatoesjuice and grated rind of 1 small orange11/2pints(900ml) hot vegetable stocksalt and pepper to taste1. Melt the in a large bowl at High for 1 minute.2. Add the onion, carrot and potato and cook at
High for 6 minutes. stir halfway through cooking, and the tomatoes, orange juice, orange rind and stock. Mix thoroughly. Season with salt and pepper to taste. Cover the bowl and cook at High for 15 minutes. stir 2-3 times during cooking, until the vegetables are tender.4. Blend and serve immediately.FRENCH ONION SOUP1 large onions, sliced1
tbsp (15ml) corn oil2 oz.(50g) plain flour2 pints(1.2 liters) hot meat or vegetable stocksalt and pepper to taste2 tbsp (30ml) parsley, chopped4 thick slices French bread2 oz.(50g) cheese, grated1. Place the onion and oil a bowl, mix well and cook at High for 2 minutes. 2. Stir in the flour to make a paste and gradually add stack. Season and add the
parsley.3. Cover the bowl and cook at Medium for 16 minutes.4. Pour the soup into serving bowls, submerge bread and sprinkle generously with cheese has melted.STIR FRIED VEGETABLES1 tbsp (15ml) sunflower oil2 tbsp (30ml) soy sauce1 tbsp (15ml) sherry1"(2.5cm) root ginger, peeled and finely
grated 2 medium carrots, cut into fine strips4 oz.(100g) button mushrooms, chopped4 oz.(100g) beansprouts4 oz.(100g) mange-tout1 red pepper, seeded and thinly sliced1. Place the oil, soy sauce, sherry, ginger, garlic and carrots in a large
bowl, mix thoroughly2. Cover and cook at High for 4-5 minutes, stirring once.3. Add the button mushrooms, beansprouts, mange-tout, red pepper, spring onions, water chestnuts and chinese leaves. Mix thoroughly.4. Cook at High for 4-5 minutes, until the vegetables are tender. Stir 2-3 times during cooking. Stir fried vegetables are ideally served with
meat or fish.HONEYED CHICKEN4 boneless chicken breasts the chicken breasts in a casserole dish. 2. Mix all remaining ingredients together and pour over the chicken. Salt and pepper to taste. 3.
Cook at High for 11-12 minutes. Rearrange and coat the chicken with the sauce twice during cooking.RECIPESDESUK KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US00().indd 20 15. 11. 20. 2:01
```

