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pieces being used in the microwave. • Dirt or grease on waveguide cover.DESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US000.inddd 13 15. 11. 20. 2-01Page 7 11SPECIFICATIONS446 316270POWER SUPPLY 230V AC, 50Hz SINGLE PHASE WITH EARTHINGMICROWAVE INPUT POWER 1200 WENERGY OUTPUT 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 VOLUME20 LNET WEIGHT APPROX. 9.0 KgTIMER 35min. DUAL SPEEDPOWER SELECTIONS 7 LevelsDESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US000).inddd 11 15. 11. 20. 2-01 Page 8QUESTIONS AND ANSWERS* Q : I accidentally ran my microwave oven without any food in it. Is it damaged?* A : Running the oven empty for a short time will not damage the oven. However, it is not recommended.* Q : Can the oven be used with the glass tray or roller guide removed?* A : No. Both the glass tray and roller guide must always be used in the oven before cooking.* Q : Can I open the door when the oven is operating?* A : The door can be opened anytime during the cooking operation. Then microwave energy will be instantly switched off and the time setting will maintain until the door is closed.* Q : Why do I have moisture in my microwave oven after cooking?* A : The moisture on the side of your microwave oven is normal. It is caused by steam from cooking food hitting the cool oven surface.* Q : Does microwave energy pass through the viewing screen in the door?* A : No. The metal screen bounces back the energy to the oven cavity. The holes are made to allow light to pass through. They do not let microwave energy pass through.* 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 with a toothpick before cooking. Never cook eggs without piercing their shells.* Q : Why this standing time recommended after the cooking operation has been completed?* A : Standing time is very important. With microwave cooking, the heat is in the food, not in the oven. Many foods build up enough internal heat to allow the cooking process to continue, even after the food is removed from 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" means that food should be removed from the oven and covered for additional time to allow it to finish cooking. This frees the oven for other cooking.* Q : Why does my oven not always cook as fast as the microwave cooking guide says?* A : Check your cooking guide again, to make sure you're following directions exactly, and to see what might cause variations in cooking time. 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 over to hold a large dish?* A : No. If you remove or turn over the turntable, you will get poor cooking results. Dishes used in your oven must fit on the turntable.* Q : Is it normal for the turntable to turn in 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 manufacturer'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_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US000).inddd 9 15. 11. 20. 2-01Page 98CARE OF YOUR MICROWAVE OVENTurn the oven off before cleaning.Keep the inside of the oven clean. When food spatters or spilled liquids adhere to oven 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 the Glass Tray.12GLASS TRAYDO NOT operate the oven without the Glass Tray in place.DO NOT use any other Glass Tray 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_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US000).inddd 8 15. 11. 20. 2-01Page 1010BEFORE YOU CALL FOR SERVICERefer to following checklist, you may prevent an unnecessary service call.CARE AND CLEANINGAlthough your oven is provided with safety features, it is important to observe the following:1. It is important not to defeat or tamper with safety interlocks.2. Do not place any object between the oven front face and the door or allow residue to accumulate on sealing surfaces. Wipe the sealing area frequently with a mild detergent, rinse and dry. Never use abrasive powders or pads.3. When opened, the door must not be subjected to strain, for example, a child hanging on an opened door or any load could cause the oven to fall forward to cause injury and also damage to the door. Do not operate the oven if it is damaged, until it has been repaired by a 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 ELECTRICAL & 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 & electronic equipments waste. In the European Union and Other European countries which there are separate collection systems for used electrical and 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 electrical and 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 power cord is securely plugged in. 2. Check that the door is firmly closed. 3. Check that the cooking time is set. 4. Check for a blown circuit fuse or tripped main circuit breaker in your house.* Sparking in the cavity: 1. Check utensils. Metal containers or dishes with metal trim should not be used. 2. Check that metal skewers or foil does not touch the interior walls. 3. Check if there is dirt or grease on waveguide cover.DESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US000).inddd 10 15. 11. 20. 2-01Page 1112COOKING INSTRUCTIONSUtensil GuideOnly use utensils that are suitable for use in microwave ovens.To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken choosing the utensil. 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 CommentsAluminium 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 8minutes.China and earthenware● Porcelain, pottery, glazed 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 newspapers* Recycled paper or metal trims✖✖ Can be used to warm food. Overheating may cause the polystyrene to melt.May catch fire.May cause arcing.Glassware* Oven-to-table ware* Fine glassware* Glass jars●●● Can be used, unless decorated with a metal trim.Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.Must remove the lid. Suitable for warming only.Metal* Dishes* Freezer bag twist ties✖✖ May cause arcing or fire.Paper* Plates, cups, napkins and Kitchen paper* Recycled paper●● For short cooking times and warming. Also to absorb excess moisture. May cause arcing.Plastic * Containers* Cling film* Freezer bags●●▲ Particularly if heat-resistant thermoplastic. Some other 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_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US000).inddd 12 15. 11. 20. 2-01Page 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 MICROWAVE'S COOK FOODThen they pass through the cooking containers to be absorbed by the water molecules in the food, all foods contain water to a more or lesser extent. The microwaves cause 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 microwaves bounce off the metal walls and the metal door screen.Oven CavityMagnetronWaveguideTurntableREFLECTIONTRANSMISSIONABSORPTIONMicrowave Water Molecule Absorption VibrationWEIGHT MEASURES15 g ½ oz.25 g 1 oz.50 g 2 oz.100 g 4 oz.175 g 6 oz.225 g 8 oz.450 g 1 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 1120 ml)1 Gallon = 128 fl.oz. (UK 160 fl.oz.) = 3840 ml (UK 4500 ml)VOLUME MEASURES30 ml 1 fl.oz.100 ml 3 fl.oz.150 ml 5 fl.oz. (¼ pt)300 ml 10 fl.oz. (½ pt)600 ml 20 fl.oz. (1pt)SPOON MEASURES1.25 ml ¼ tsp2.5 ml ½ tsp5 ml 1 tsp15 ml 1 tbspDESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US000).inddd 14 15. 11. 20. 2-01Page 131► Do not defrost covered meat. Covering might allow cooking to take place. Always remove outer wrap and tray. Use only containers that are microwave-safe.► Begin defrosting whole poultry breast-side-down. Begin defrosting roasts fat-side-down.► The shape of the package alters the defrosting time. Shallow rectangular shapes defrost more quickly than a deep block.► After 1/3 of the defrost time has elapsed, check the food. Toy may wish to turn over, break apart, rearrange or remove thawed portions of the food.► During defrost, the oven will prompt you to turn the over. At this point, open the door and check the food. Follow the techniques listed below for optimum defrost results. Then, close oven door.► When defrosted, 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.* Remove : To prevent cooking, thawed portions should be removed from the oven at this point. This may shorten defrost time for food weighing less than 3 lbs.(1350g).DEFROSTING GUIDEDEFROSTING CHART* The times are approximate because freezer temperatures vary.Item & WeightDefrosting TimeStanding TimeSpecial TechniquesBEEF Minced beef 1 lb./450g7-9 min. 15-20 min. Break apart and remove thawed portions with fork. Stew Meat 1 ½ lbs./675g11-13 min. 25-30 min. Separate and rearrange once. Patties 4(4oz./110g)7-9 min. 15-20 min. Turn over after half the time.LAMB Spareribs 1 lb./450g7-9 min. 25-30 min. Separate and rearrange once. Chops 4(5oz./125g)8-10 min. 25-30 min. Separate and turn over once. Minced lamb 1 lb./450g7-9 min. 15-20 min. Break apart and remove thawed portions with fork.POULTRY Whole Chicken 2 ½ lbs./1125g18-21 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. Fryer Chicken(cut up) 2 lbs./900g14-17 min. 25-30 min. Separate and rearrange once. Chicken Thighs 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. 15-20 min. Separate and turn over once. Shrimp ½ lb./225g3-4 min. 15-20 min. Separate and rearrange once.DESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US000).inddd 16 15. 11. 20. 2-01Page 1418Reheating chart * Baby food particularly needs to be checked carefully before serving to prevent burns * When heating pre-packaged ready-cooked foods, always follow the pack instructions carefully. * If you freeze foods 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 InstructionsBaby foodEmpty 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 check the temperature carefully.225ml / 8fl.oz. 40-50 sec.Sandwich roll or bun1 roll 20-30 sec.Wrap in paper towel and place on glass microwaveable rack.*Note : Do not use recycled paper towels.Lasagna1 serving 4-6 min.Place lasagna on microwaveable plate.Cover with plastic wrap and vent.(10 1/2 oz./300g)Casserole1 cup 1 ½-3 min.Cook covered in microwaveable casserole.Stir once halfway through cooking.4 cups 5-7 min.Mashed potatoes1 cup 2-3 min.Cook covered in microwaveable casserole.Stir once halfway through cooking.4 cups 6-8 min.Baked beans1 cup 2-3 min.Cook covered in microwaveable casserole.Stir once halfway through cooking.Ravioli or pasta in sauce1 cup 3-4 min.Cook covered in microwaveable casserole.Stir once halfway through cooking.4 cups 7-10 min.DESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US000).inddd 18 15. 11. 20. 2-01Page 1520TOMATO & ORANGE SOUP1 oz.(25g) butter1 medium onion, chopped1 large carrot & 1 large potato, chopped13/4lb(800g) canned, chopped tomatoesjuice and grated rind of 1 small orange1/2pints(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.3. Add 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 tsp (15ml) corn oil2 oz.(50g) plain flour2 pints(1.2 liters) hot meat or vegetable stocksalt and pepper to taste2 tsp (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.5. Cook at Medium for 2 minutes, until the cheese has melted.STIR FRIED VEGETABLES1 tsp(15ml) sunflower oil2 tsp (30ml) soy sauce1 tsp (15ml) sherry1"(2.5cm) root ginger, peeled and finely grated 2 medium carrots, cut into fine strips4 oz.(100g) button mushrooms, chopped2 oz.(50g) beansprouts4 oz.(100g) mange-tout1 red pepper, seeded and thinly sliced4 spring onions, chopped4 oz.(100g) canned water chestnuts, sliced1/4 head of chinese leaves, thinly sliced1. Place the oil, soy sauce, sherry, ginger, garlic and carrots in a large bowl, mix thoroughly.2. 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 breasts2 tsp(30ml) clear honey1 tsp(15ml) whole grain mustard1/2 tsp(2.5ml) dried tarragon1 tsp(15ml) tomato puree1/4 pint(150ml) 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_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US000).inddd 20 15. 11. 20. 2-01Page 16 22SCRAMBLED EDD1/2 oz.(15g) butter2 eggs2 tsp(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, diced1 clove garlic, crushed1 tsp(5ml) oil7 oz.(200g) can chopped tomatoes1 tsp(15ml) tomato puree1 tsp(5ml) mixed herbs8 oz.(225g) minced beefsalt and pepper1. 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 then Medium for 8-12 minutes or until the meat is cooked.DESUK_KOR6LC7WWUB015UW00,KOR6LC7WBUB015UB00,KOR6LC7WSUB015US000).inddd 22 15. 11. 20. 2-01 Page 1720TOMATO & ORANGE SOUP1 oz.(25g) butter1 medium onion, chopped1 large carrot & 1 large potato, chopped13/4lb(800g) canned, chopped tomatoesjuice and grated rind of 1 small orange1/2pints(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.3. Add 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 tsp (15ml) corn oil2 oz.(50g) plain flour2 pints(1.2 liters) hot meat or vegetable stocksalt and pepper to taste2 tsp (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.5. 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