



OWNER'S MANUAL

Model No: KOC-1C4K

COMPACT MULTI FUNCTION OVEN COMMERCIAL SERIES



PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT. FOLLOW THE INSTRUCTIONS AND OBSERVE ALL WARNINGS AND CAUTIONS. SAVE THIS MANUAL FOR FUTURE USE.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) **Do not attempt to operate this oven with the door open** since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) **Do not place any object** between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **Do not operate the oven if it is damaged.** It is particularly important that the oven door close properly and that there is no damage to the: (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.
- (e) **WARNING :** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
- (f) **WARNING :** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- (g) **WARNING :** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- (h) **WARNING :** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperature generated. (if provided)

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IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

WARNING - To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY" found on page 1.
3. This appliance must be grounded. Connect only to properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 4.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers - for example, closed glass jars-are able to explode and should not be heated in this oven.
6. As with any appliance, close supervision is necessary when used by children.
7. Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
8. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This appliance should be serviced only by qualified service personnel. Contact nearest authorized service facility for examination, repair or adjustment.
10. Do not cover or block any openings on the appliance.
11. Do not store this appliance outdoors. Do not use this product near water — for example, near a kitchen sink, in a wet basement, or near a swimming pool, or similar locations.
12. Do not immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. Do not let cord hang over edge of table or counter.
15. When cleaning surfaces of door and oven that comes together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth
16. To reduce the risk of fire in the oven cavity:
 - a) Do not overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - b) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - c) If materials inside the oven ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
- d) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils, or food in the cavity when not in use.
17. Do not use this microwave oven to heat corrosive chemicals (for example, sulfides and chlorides). Vapours from such corrosive chemicals may interact with the contact and springs of the safety interlock switches thereby rendering them inoperable.
18. Keep the waveguide cover clean at all times. Wipe the oven interior with a soft damp cloth after each use.
If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven.
19. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.
20. Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. **THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN A SPOON OR OTHER UTENSIL IS INSERTED INTO THE LIQUID.**
To reduce the risk of injury to persons:
 - ① Do not overheat the liquid.
 - ② Stir the liquid both before and halfway through heating it
 - ③ Do not use straight-sided containers with narrow necks.
 - ④ After heating, allow the container to stand in the microwave oven for a short time before removing the container.
 - ⑤ Use extreme care when inserting a spoon or other utensil into the container.
21. Oversized foods or oversized metal utensils should not be inserted in a microwave as they may create a fire or risk of electric shock.
22. Do not clean with metal scouring pads. Pieces can bum off the pad and touch electrical parts involving a risk of electric shock.
23. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
24. Do not cover racks or any other part of the oven with metal foil. This will cause overheating of the oven.
25. Do not operate the oven without the metal tray in place.

SAVE THESE INSTRUCTIONS

INSTALLATION

1. Examine the oven after unpacking.

Check for damage such as a misaligned door, broken door or dent in the cavity. If any damage is visible, DO NOT INSTALL, and notify your dealer immediately.

2. Level, flat location.

Install the microwave oven on a level, flat surface. Install the microwave oven more than 3ft. (914 mm) above the floor.

3. Ventilation.

Do not block air vents. If they are blocked during operation, the oven may overheat and eventually cause a failure. For proper ventilation, allow 4 inches of space between oven top, sides, rear and adjacent surfaces.

4. Away from radio and TV sets.

Poor television reception and radio interference may result if the oven is located close to a TV, radio, antenna, feeder, etc. Place the oven as far from them as possible.

5. Away from heating appliances and water taps.

Keep the oven away from heat, steam or splashing liquids. These things can adversely affect oven wiring and contacts.

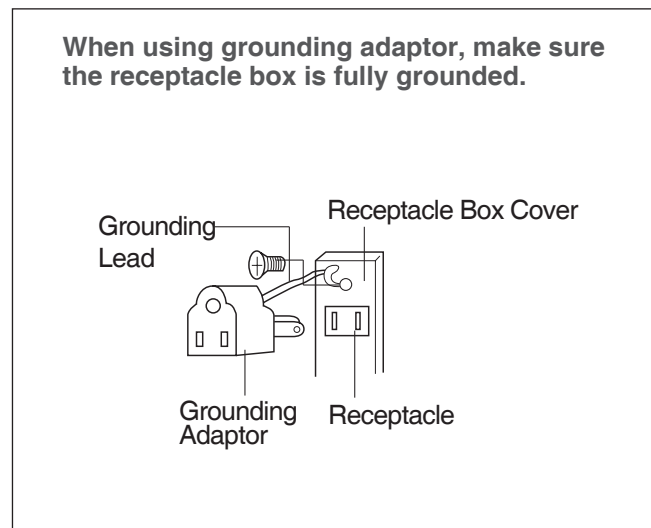
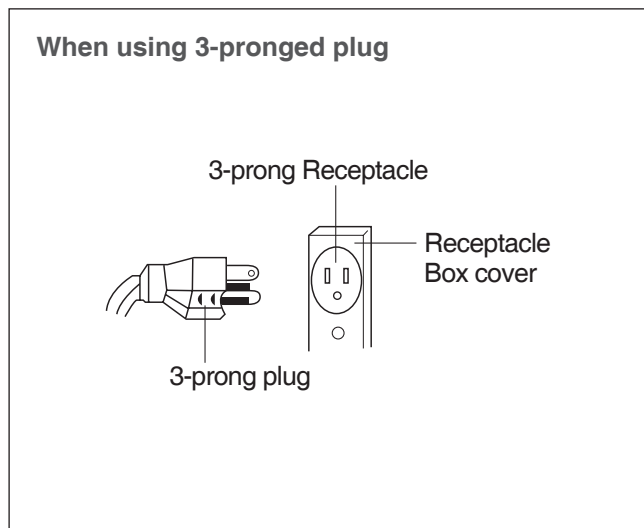
6. Power supply.

- Check your local power source.

This microwave oven requires a current of approximately 15 amperes, 120 Volts, 60 Hz grounded outlet.

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords may be used if care is exercised in their use.
3. If a longer cord or extension cord is used:
 - The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - The extension cord must be a grounding type 3-wire cord.
 - The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

7. The minimum free space necessary above the top surface of the oven is 4 inches.



IMPORTANT: THE CANADIAN ELECTRICAL CODE DOES NOT ALLOW THE USE OF THE GROUNDING ADAPTOR.

WARNING: When the oven door is open, Do NOT place anything, or put any weight on it. The weight may cause the oven to fall over. ALWAYS CLOSE THE OVEN DOOR WHEN NOT IN USE.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, the grounding plug reduces the risk of electric shock by providing an escape wire for electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING:

Improper use of the grounding can result in a risk of electric shock.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded, and either :

(1) If it is necessary to use an extension cord, use only a 3-wire extension cord that has a 3-blade grounding plug, and a 3-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord shall be equal to or greater than the electrical rating of the appliance.

or

(2) Do not use an extension cord, if the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

WARNING:

Do not cut or remove the third (ground) prong from the power cord under any circumstances.

FEDERAL COMMUNICATIONS COMMISSION RADIO FREQUENCY INTERFERENCE STATEMENT

WARNING:

This equipment generates and uses ISM frequency energy and if not installed and used properly, that is in strict accordance with the manufacturer's instructions, may cause interference to radio and television reception.

It has been type-tested and found to comply with limits for an ISM Equipment pursuant to part 18 of FCC Rules, which are designed to provide reasonable protection against such interference in a residential installation.

However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the followings.

- Reorient the receiving antenna of radio or television.
- Relocate the Microwave oven with respect to the receiver.
- Move the microwave oven away from the receiver.
- Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

THE MANUFACTURER is not responsible for any radio or TV interference caused by UNAUTHORIZED MODIFICATION to this microwave oven. It is the responsibility of the user to correct such interference.

PRIOR TO USE

In order to protect your oven during transportation and storage, the grill element is covered with a protective coating.

To remove this coating the grill element must be heated for 5 minutes.

This procedure will produce unpleasant odors as the protective coating on the element disappears.

GENERAL USE

Listed below are, as with all appliances, certain rules to follow and safeguards to assure top performance from this oven:

1. Do not use the oven for any reason other than food preparation, such as for drying clothes, paper, or any other nonfood items or for sterilizing purposes. They may catch on fire.
2. Do not use the oven when empty, this could damage the oven.
3. Do not use the oven cavity for any type of storage, such as papers, cookbook, cookware, etc.
4. Do not operate the oven without the metal tray in place. Be sure it is properly sitting on the rotating base.
5. Be caution when removing the metal tray after cooking meats that may have caused an accumulation of grease in the tray.
6. Unlike microwave-only ovens, this oven may become hot on the cabinet and oven door. Always use hot pads or oven mitts when placing or removing food and/or accessories from the oven. Be cautions about touching parts other then control panel during or immediately following grill or combination cooking.
7. If the oven is hot from combination cooking, do not use plastic or Styrofoam cookware for microwave cooking. They may melt.
8. Do not use recycled paper products for cooking. They may contain impurities which could cause sparks and/or fires when used during cooking.
9. Do not continue to cook with metal utensils if sparking appears. See "Accessories" section on page 8 for proper use of cookware.
10. Do not leave the oven unattended during short cooking times. Overcooking and fire may result.
11. Do not cook any food surrounded by a membrane, such as egg yolks, potatoes, chicken livers, etc., without first piercing them several times with a fork.
12. Do not pop popcorn unless popped in a microwave approved popcorn popper or unless it's commercially packaged and recommended especially for microwave ovens. Microwave popped corn produces a lower yield than conventional popping; there will be a number of unpopped kernels. Do not use oil unless specified by the manufacturer.
13. Do not attempt to operate this appliance with the door open.
14. Do not attempt to remove covers, panels, etc.
15. Look at the oven from time to time when food is heated or cooked in disposable containers of plastic, paper or other combustible materials.
16. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
17. Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.
18. Make sure you remove caps or lids prior to cooking when you cook food sealed in bottles.
19. Do not put foreign material between the oven surface and door. It could result in excessive leakage of microwave energy.
20. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
21. Always test the temperature of food or drink which has been heated in a microwave oven before you give it to somebody, especially to children or elderly people. This is important because things which have been heated in a microwave oven carry on getting hotter even though the microwave oven cooking has stopped.
22. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended;
23. Keep the waveguide cover clean at all times. Wipe the oven interior with a soft damp cloth after each use. If you leave grease or fat anywhere in the cavity it may overheat, smoke or even catch fire when next using the oven.
24. Never heat oil or fat for deep frying as you cannot control the temperature and doing so may lead to overheating and fire.
25. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

CAUTIONS WHEN MICROWAVING FOOD

TO AVOID EXPLOSION AND SUDDEN BOILING

WARNING

Liquids, such as water, coffee, or tea are liable to overheat beyond the boiling point without appearing to be boiling due to surface tension of the liquid. Visible bubbling or boiling when the container is removed from the microwave oven is not always present. This could result in very hot liquids suddenly boiling over when a spoon or other utensil is inserted into the liquid.

To reduce the risk of injury to persons:

- Do not overheat the liquid.
- Stir the liquid both before and halfway through heating it
- Do not use straight-sided containers with narrow necks.
- After heating, allow the container to stand in the microwave oven for a short time before removing the container.
- Use extreme care when inserting a spoon or other utensil into the container.

1. Eggs

Never cook eggs in their shells. Steam will build up inside the shell during cooking and the egg will explode.

When cooking or reheating eggs which have not been broken by scrambling or mixing, always pierce the yolks as these will also explode. Remove the shell and slice hard boiled eggs before reheating in the microwave oven.

2. Piercing

Always pierce food which has a skin or membrane, for example, potatoes, tomatoes, apples, sausage etc. If you don't pierce them, steam will build up inside and they may explode.

3. Lids

Always remove the lids of jars and containers and take away food containers, before you cook using your microwave oven. If you don't, then steam and pressure might build up inside and cause an explosion even after the microwave cooking has stopped.

MICROWAVE UTENSIL GUIDE

Utensils and cooking containers designed for microwave use are made of materials that do not act as a barrier to microwave energy. Generally this means that you should cook in either paper, plastic, glass or ceramic. Metal pans reflect microwave energy and inhibit cooking, and should not be used. In addition to material, the shape of the container should also be considered. Round oval shapes give the most even cooking. Square or rectangular containers may overcook foods in the corners because more energy is absorbed there. Shallow containers offer more even cooking results.

CAUTION: Only use utensils that are suitable for use in microwave ovens. To avoid discolorization of your oven, make sure that food, dishes and accessories or coverings do not come in direct contact with any of the internal walls or the ceiling of the oven cavity.

Material	Grill & Convection cooking	Microwave cooking	Combined cooking
Glass (general)	No	Yes (1)	No
Glass (heat resistant)	Yes	Yes	Yes
Glass-ceramic and ceramic (heat resistant)	Yes	Yes (1)	Yes (1)
Earthenware	Yes	Yes	Yes
China (heat resistant)	Yes	Yes	Yes
Plastic (general)	No	Yes (2)	No
Plastic (heat resistant)	Yes (2)	Yes (2)	Yes (2)
Aluminum containers and aluminum foil	Yes	Yes (3)	Yes
Metal baking tins	Yes (4)	No	Yes (4)
Metal (pots.pans, etc)	Yes	No	No
Paper	No	Yes	No

- Without metal parts or metal trims.
- Some plastics are heat-proof only to certain temperatures. Check carefully!
- It is possible to use aluminum foil to shield delicate areas of food to prevent over-cooking.
- Metal tins can be used in combination cooking modes, however if the tins are very deep, they will greatly reduce the efficiency, as metal shields the microwave energy from the food.

Utensils made of china and ceramic are excellent for use in your microwave oven. Most types of glass are also acceptable.

Lead crystal glass can crack and should not be used. Plastics and paper can also be used, provided they can withstand the temperature of the heated food. For cooking only use plastics which will withstand a temperature of over 250°F, e.g. polypropylene and polyamide. Some plastic materials, e.g. melamine, will be heated by the microwave, and be damaged. To find out if a certain container is suitable, the following simple test can be made:

Place the empty container and a glass of water inside the microwave oven. The water is needed because the oven must not be operated empty or with empty containers only.

Run the microwave on full power for one minute. A suitable container will only be lukewarm.

Metal containers like saucepans or frying pans should not be used in microwave ovens. Plates or vessels with decorations should not be used, since metal e.g. gold, might be part of the decoration and will be damaged.

Small pieces of aluminum foil can be used for shielding the areas that may over-cook (e.g. for covering chicken wings, leg tips and fish tails) but the foil must not touch the side of the oven as damage may occur.

CHILD SAFETY LOCK

The child lock feature prevents children from accidentally starting or using the oven. It does not lock the door.

To lock or unlock the controls, press and hold the Stop/Cancel button for 3 seconds. While the control panel is locked, "Loc" will be displayed briefly when any button is pressed.

STOP OPERATION

To stop cooking, either open the door or press the Stop/Cancel button. To resume cooking, close the door and press the Start button.

IMPORTANT ERROR MESSAGES

WARNING: If either error messages Err2 or Err3 are displayed, unplug the power immediately and contact technical service.




- "Err 2" message is displayed when the inside temperature of the oven is higher than expected or the temperature sensor doesn't work properly.
- Unplug the power immediately and contact our technical service.
- "Err 3" message is displayed when the temperature sensor is disconnected,
- Unplug the power immediately and contact our technical service.

ARCING

If you see arcing, press **Stop/Cancel** button and correct the problem.

Arcing is the microwave term for sparks in the oven. Arcing is caused by:

- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Metal, such as twist-ties, poultry pins, or gold rimmed dishes, in the microwave.
- Recycled paper towels containing small metal pieces being used in the microwave.

POWER SAVE MODE

Power save mode is designed to save energy by turning the display off when not in use, and will automatically be activated whenever the oven hasn't been touched in 10 minutes. The power save mode will be cancelled when you press a button, turn a dial or open the oven door.

REMINDER


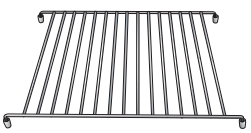
To remind you that you have food in the oven, the oven beep once a minute for 5 minutes and display "End" until you either open the oven door or press any button.

ACCESSORIES

This is a commercial grade oven, engineered to spread heat waves without a turntable like most household microwaves. Instead, like most wall ovens, it has rack holders on the sides. Slide the accessories in either the lower, middle or upper position.

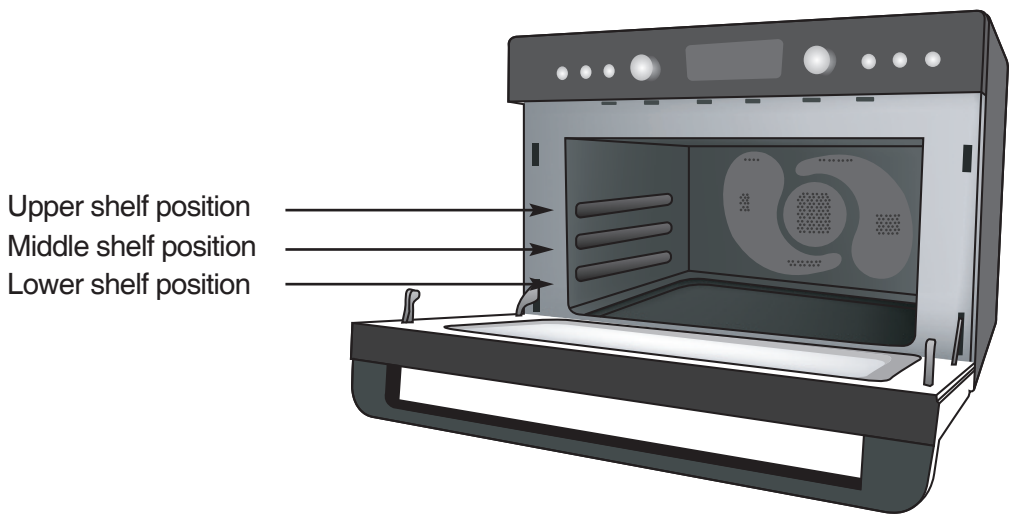
The metal tray should be used with all the cooking modes. Only the rack position, additional cookware or accessories will vary.

The grill rack fits inside the metal tray and should be used with the cooking modes and menu items listed below.

<p>METAL TRAY Place food or cookware on tray and slide into either lower, middle or upper shelf.</p>  <ul style="list-style-type: none"> • Microwave Cook • Auto Defrost • Convection Cook • Steam Clean • proofing. • Grill Cook <ul style="list-style-type: none"> • Auto Cook menu items: 3, 5 • Instant Cook menu items: 1, 5 • Memory Cook 	<p>GRILL RACK Always place on the metal tray.</p>  <ul style="list-style-type: none"> • Convection Cook (If necessary) • Grill Cook (If necessary) • Auto Cook menu items: 1, 2, 4, 6 • Instant Cook menu items: 2, 3, 4 • Popcorn
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IMPORTANT: Place the metal tray in one of the three shelf positions when cooking. Do NOT place anything directly on the bottom of the oven when operating.

When placing the metal tray in the oven make sure the long side of the tray is parallel with the oven door. There are three shelf positions. Be sure the tray slides into the same position on each side of the oven so it is level.



NOTE: The metal tray and grill rack are packed inside the protective foam on the left side of the oven. Make sure you unpack it when removing the oven from the carton.

BEFORE OPERATING

The Compact Multi Function Oven combines Microwave Cooking, Convection Baking, Grilling, and Combination Convection Microwave Cooking to give you a broad range of cooking options. Enjoy a combination of the speed of a microwave, the quality of convection baking, and the browning of a grill.

This manual will help you learn how to use all the cooking modes and special features. A Quick Reference Guide is included. Keep the guide near your oven for easy reference.

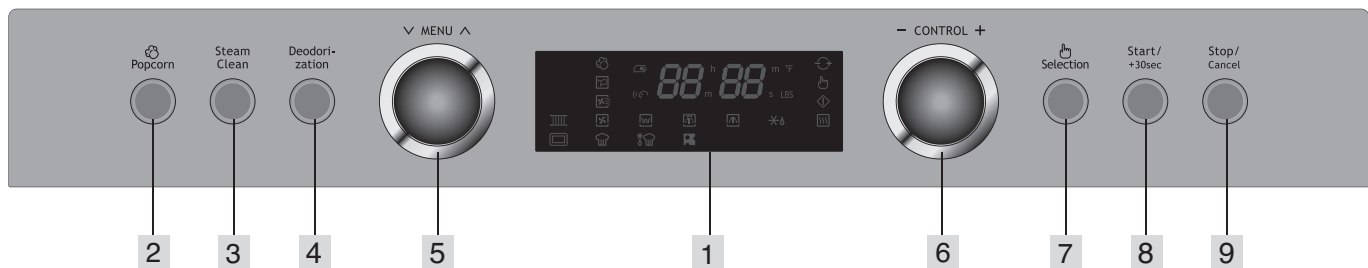
This commercial grade oven includes Voice Guide, a feature which verbally directs you through each step of operation. When muted, rely on the icons on the display screen as visual guides.

BEFORE USING YOUR OVEN FOR THE FIRST TIME:

- Remove any stickers from the surface of the oven.
- Open oven door and remove all printed documents and paper from inside the oven.
- Clean the grill rack and metal tray with hot water, a small amount of dishwashing liquid and a non-abrasive sponge or cleaning pad.
- Before cooking food in the oven, heat the oven for 10 minutes at 430° (CONVECTION COOK). This will eliminate the protective coating for the grill element and any manufacturing residue. This process could result in smoke and unpleasant odors.

IMPORTANT: BEFORE OPERATING THE COMPACT MULTI FUNCTION OVEN, READ THIS MANUAL CAREFULLY AND UNDERSTAND THE INSTRUCTIONS.

CONTROL PANEL



1 Display Window

Displays information such as cooking time, menu, quantity and temperature.

2 Popcorn Button

Press and set time to pop either 3.0 or 3.5 ounces of popcorn.

3 Steam Clean Button

With a glass of water inside the oven, press to steam clean the oven. The process takes 15 minutes.

4 Deodorization Button

Press to begin deodorization, a special function to remove unpleasant odors after cooking.

5 MENU Dial

Turn to select cooking menus and functions.

6 CONTROL Dial

Turn to enter cooking time, quantity, weight, and temperature.

7 Selection Button

Press to confirm selection.

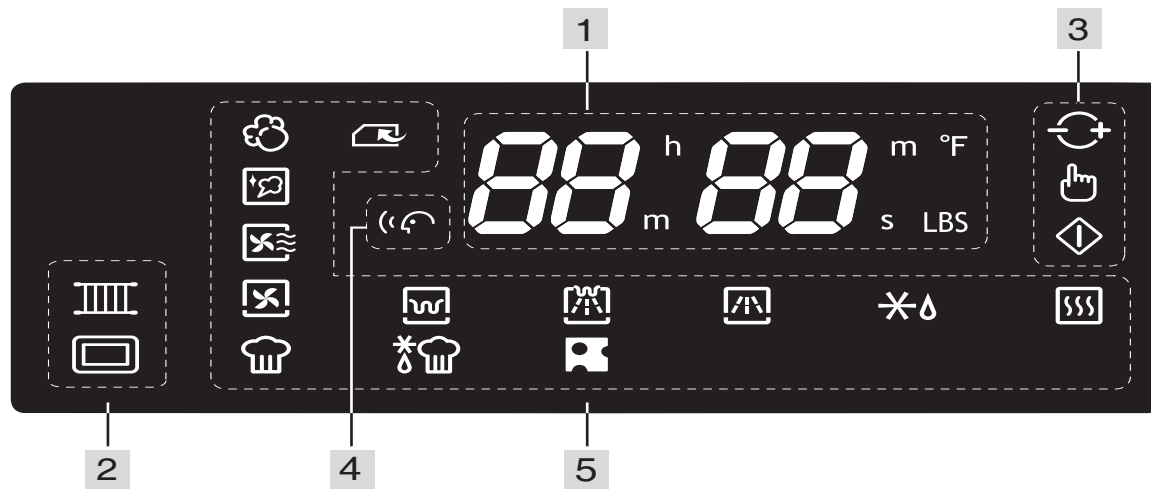
8 Start / +30 Sec Button

- Press once to begin Microwave cooking at power level 10 for 30 seconds. Press again to add 30 seconds. Continue pressing to add up to 5 minutes.
- Press to start cooking after selection is confirmed.
- Press again after selection is confirmed to add 30 seconds to the cooking time, and continue to press to add up to 5 minutes.

9 Stop/Cancel Button

Press to stop operation or clear settings.

DISPLAY WINDOW ICON GUIDE



1 Display Screen

Displays information such as cooking time, menu, quantity and temperature.

2 Accessory Icons


Icons are lit to indicate the proper cooking accessories for the selected operating mode.


 Grill Rack


 Metal Tray

3 Operating Control Icons


Icons blink to indicate which control must be used to continue.

 CONTROL dial icon blinks when the dial should be adjusted.

 Selection button icon blinks when the button should be pressed.

 Start button icon blinks when the button should be pressed.

4 Voice Guide Icon

 When lit, the icon indicates the Voice Guide function is on and the machine will verbally guide you through the steps in each function. Volume level may be set from 0 (mute) to 5 (maximum).


5 Operating Mode Icons

Icons are lit during operation to indicate the selected cooking or cleaning mode.

 Popcorn

 Grill Cook

 Auto Cook

 Steam Clean

 Combination Cook

 Instant Cook

 Deodorization

 Microwave

 Proofing

 Convection Cook

 Auto Defrost

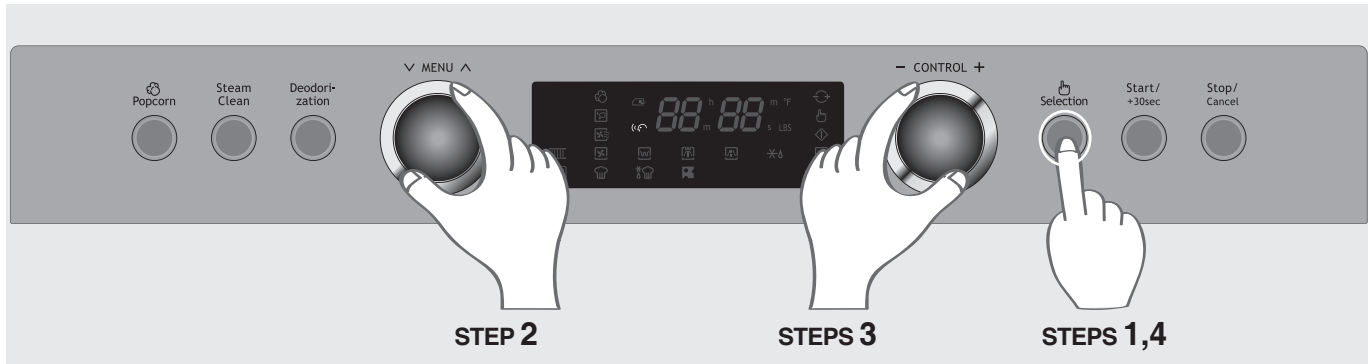
 Memory Cook

SETTING THE VOICE GUIDE VOLUME



The Voice Guide will verbally guide you through the steps in performing each function. The volume level can be adjusted from 0 to 5. (0=Mute, 1=Whisper, 2=Low, 3=Normal, 4=Loud, 5=Maximum)

NOTE: The factory default for the Voice Guide volume is set to level 3. When the Voice Guide is set to level 0, the volume is muted and the icon will not be lit in the display.



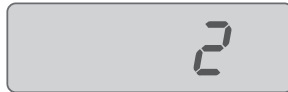
Example: Set the Voice Guide volume to level 2.



1. Press and hold the Selection button for 3 seconds until "Func" is displayed in the window.

2. Turn the MENU dial to select the Voice Guide.

 The Voice Guide icon is displayed.



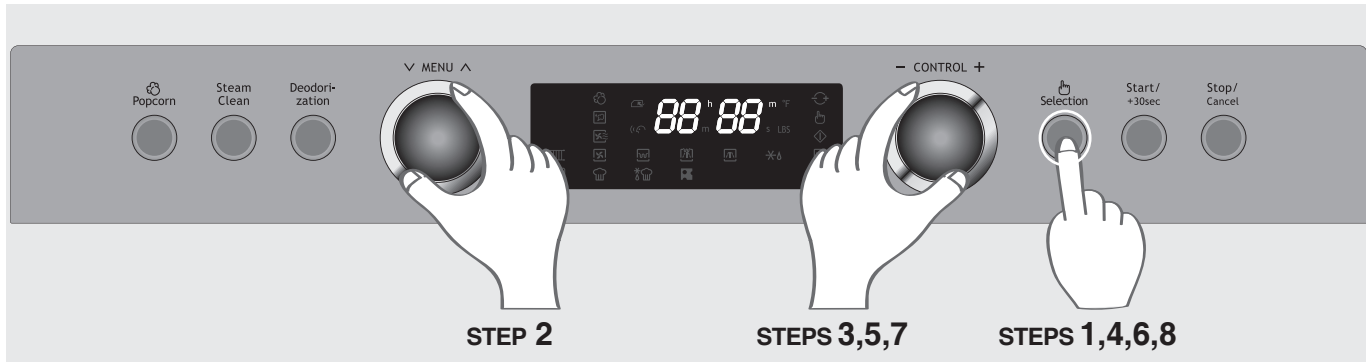
3. Turn the CONTROL dial until level 2 is displayed.

4. Press the Selection button to confirm and set.

SETTING THE CLOCK

When the oven is first plugged in, the oven will beep and “0” appears in the display. Follow the steps below to set the time using either a 12 hour or 24 hour time format.

NOTE: During Power Save mode, the clock will not be displayed. Set the clock from 1:00 to 12:59, when using the 12 hour time format. Set the clock from 0:00 to 23:59 when using the 24 hour time format,



Example: Set the clock to 10:25.

Func

0^h 0^m

12H

10^h

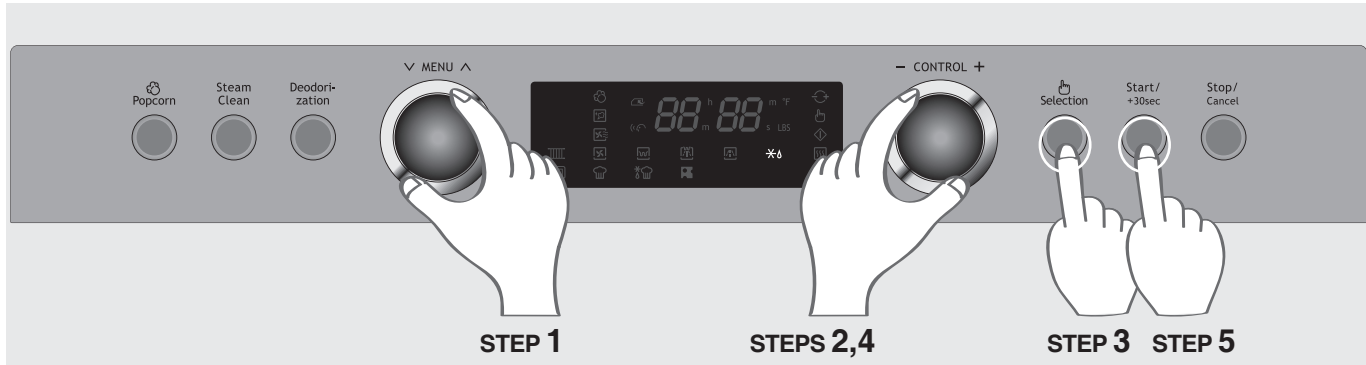
10^h 25^m

1. Press and hold the Selection button for 3 seconds until “Func” is displayed in the window.
2. Turn the MENU dial until “0h 0m” appears in the display.
3. Turn the CONTROL dial to select time format.
“12H” for 12-hour time format.
“24H” for 24-hour time format.
4. Press the Selection button.
5. Turn the CONTROL dial to select current hour.
6. Press the Selection button.
7. Turn the CONTROL dial to select current minutes.
8. Press the Selection button to confirm and set.

AUTO DEFROST BY WEIGHT



Weight Defrost automatically sets the defrosting times and power levels to give consistent defrosting results for frozen food. During the defrosting process the oven will beep to remind you to check the food. When the oven beeps, open the door and turn the frozen food over. Close the door and press the Start button to resume defrosting.



Example: Set AUTO DEFROST to 2.2 lbs.



1. Turn the MENU dial to select AUTO DEFROST, indicated by the AUTO DEFROST icon.

2. Turn the CONTROL dial to set "0 LBS" in display.



3. Press the Selection button.



4. Turn the CONTROL dial to enter the weight. You can enter food weight from 0.5 lb to 6.5 lb.



5. Press the Start button. The defrosting time is automatically determined by the weight.

6. When the oven beeps, open the door, turn the frozen food over and close the door. Press the Start button again.



7. When defrosting is complete, the oven will beep and display "End".

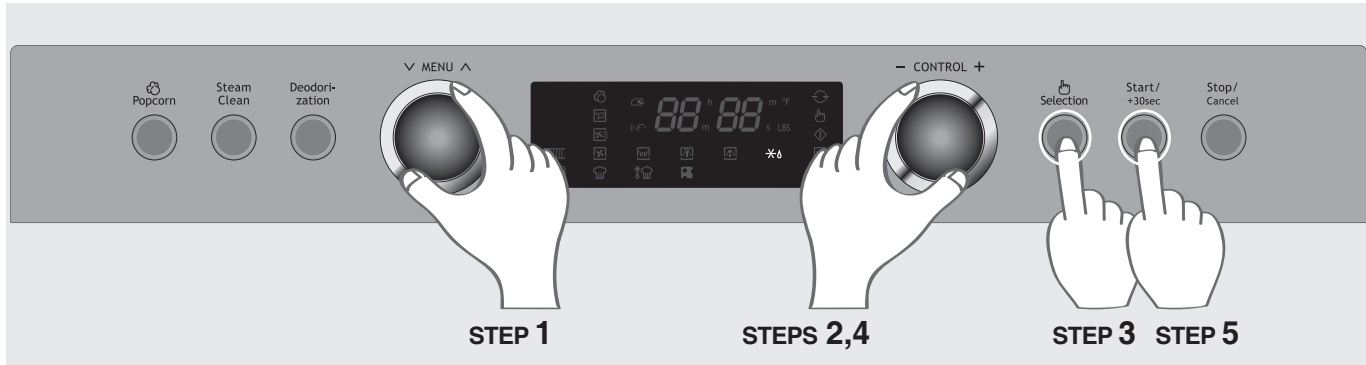
WARNING: The oven cabinet, cavity, door, racks and dishes will become hot. To PREVENT BURNS, always use thermal oven gloves while handling and removing food or accessories from the oven.

IMPORTANT: Place the metal tray on the lower shelf when defrosting. Do NOT place anything directly on bottom of oven during operation.

AUTO DEFROST BY TIME



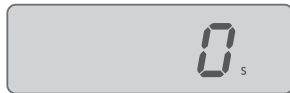
During the defrosting process the oven will beep to remind you to check the food. When the oven beeps, open the door and turn the frozen food over. Close the door and press the Start button to resume defrosting.



Example: Set AUTO DEFROST to 11 minutes.



1. Turn the MENU dial to select AUTO DEFROST, indicated by the AUTO DEFROST icon.
2. Turn the CONTROL dial to set "0 s" in display.



3. Press the Selection button.



4. Turn the CONTROL dial to enter the defrosting time. You can enter up to 60 minutes.

5. Press the Start button.

6. When the oven beeps, open the door, turn the frozen food over and close the door. Press the Start button again.



7. When defrosting is complete, the oven will beep and display "End".

WARNING: The oven cabinet, cavity, door, racks and dishes will become hot. To PREVENT BURNS, always use thermal oven gloves while handling and removing food or accessories from the oven.

IMPORTANT: Place the metal tray on the lower shelf when defrosting. Do NOT place anything directly on bottom of oven during operation.

EXPRESS COOK



This function allows you to cook immediately at full microwave power. Press the Start button once to cook for 30 seconds. Press the start button again to add another 30 seconds. Continue to press the Start button to reach up to 5 minutes.



1. Press the Start button. The oven will start immediately and display “30s”. Press the start button again to add another 30 seconds. Continue to press the Start button to reach up to 5 minutes.

IMPORTANT: Place the metal tray on the lower shelf when using microwave. Do NOT place anything directly on bottom of oven during operation.

WARNING: The oven cabinet, cavity, door, racks and dishes will become hot. To PREVENT BURNS, always use thermal oven gloves while handling and removing food or accessories from the oven.

MANUAL COOLING FAN



The oven will automatically cool after any function that raises the oven temperature is paused or complete. The convection fan with the blower motor will run between 2 to 5 minutes. However, if at any point the temperature in the oven is too high and you would like to cool it down immediately, follow the steps below to manual cool for 5 minutes.



1. Turn the MENU dial to select MICROWAVE COOK, indicated by the MICROWAVE COOK icon.
2. Turn the CONTROL dial to select P-00 power level for COOLING FAN.
3. Press the Selection button.
4. Turn the CONTROL dial to enter a cooking time of 5 minutes.
5. Press the Start button.
6. When cooling is complete, the oven will beep and display “End”.

IMPORTANT: Place the metal tray on the lower shelf when using microwave. Do NOT place anything directly on bottom of oven during operation.

MICROWAVE POWER LEVEL CHART



Refer to the Microwave Power Level Chart below when selecting the power level for manual microwave cooking, defrosting or cooling modes.

Microwave Power Level Chart

Power Level	Percentage	Output	Power Level	Percentage	Output
P-HI	100%	800W (High)	P-40	40%	320W
P-90	90%	720W	P-30	30%	240W (Defrost)
P-80	80%	640W	P-20	20%	160W
P-70	70%	560W (Medium High)	P-10	10%	80W (Low)
P-60	60%	480W	P-00	0%	0W (Cooling Fan)
P-50	50%	400W (Medium)			

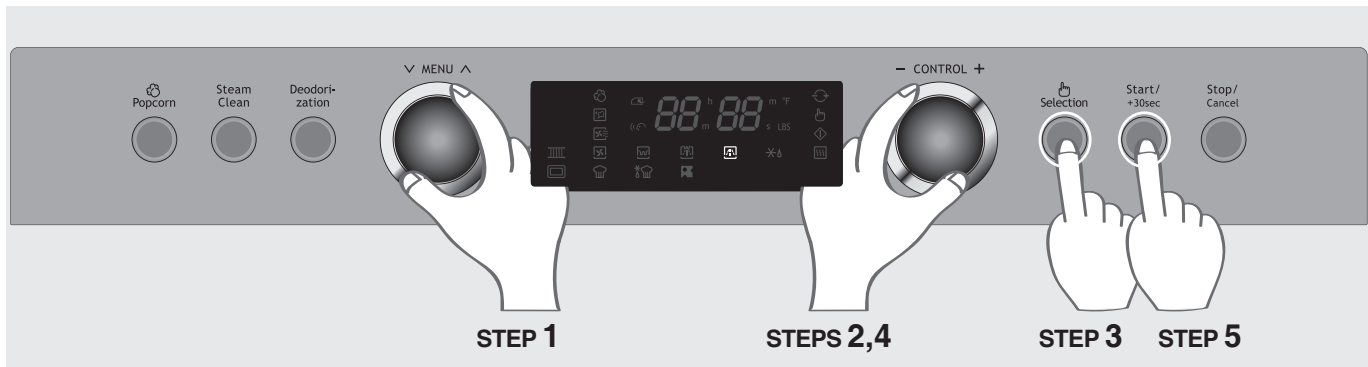
MICROWAVE COOK



This function allows you to microwave cook for up to one hour at one of eleven power levels. A higher power level will cook the food more quickly but food may need more frequent stirring, rotating or turning over. A lower power level will cook food more evenly with less stirring or rotating.

If the oven is still warm after using grill cook, convection cook, or combination cook, let it cool down before beginning microwave cooking. Never operate the microwave oven without food or liquids inside to absorb the microwave energy. It may cause fire.

NOTE: To stop cooking, either open the door or press the Stop/Cancel button. To resume cooking, close the door and press the Start button.



Example: Set MICROWAVE COOK to maximum (P-HI) power for 10 minutes.



1. Turn the MENU dial to select MICROWAVE COOK, indicated by the MICROWAVE COOK icon.

2. Turn the CONTROL dial to select the desired power level.



3. Press the Selection button.



4. Turn the CONTROL dial to enter the cooking time up to 60 minutes.

5. Press the Start button.



6. When cooking is complete, the oven will beep and display "End".

WARNING: The oven cabinet, cavity, door, racks and dishes will become hot. To PREVENT BURNS, always use thermal oven gloves while handling and removing food or accessories from the oven.

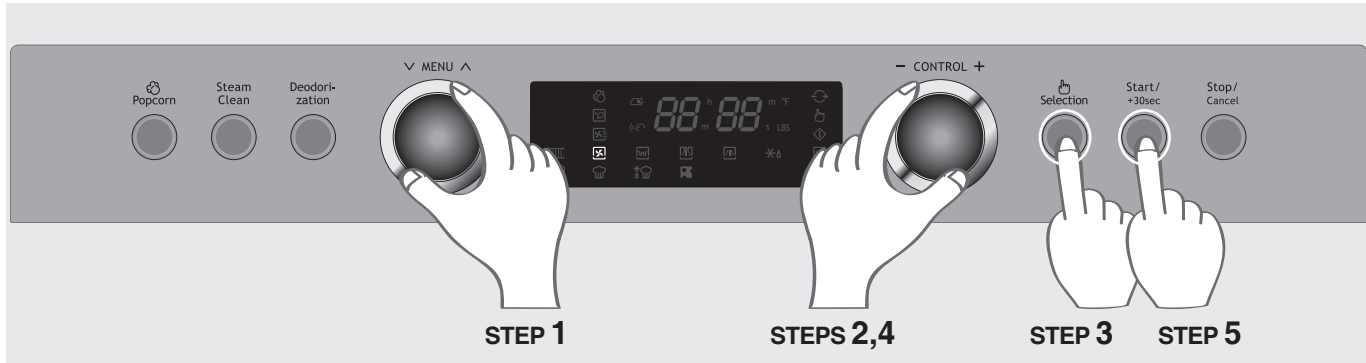
IMPORTANT: Place the metal tray on the lower shelf when using microwave. Do NOT place anything directly on bottom of oven during operation.

COOK WITH CONVECTION



During convection heating, hot air is circulated throughout the oven cavity to brown and crisp foods quickly and evenly. This oven can be programmed for thirteen different convection temperatures for up to two hours.

NOTE: The cooling fan will run after cooking. The display alternates between “Cool” and “0” or “current time” while the cooling fan is operating.



1. Turn the MENU dial to select CONVECTION COOK, indicated by the icon.
2. Turn the CONTROL dial to select the temperature. The sequence begins at 355°F, the most frequently used temperature. Turn the dial right or left to select desired temperature.

Temperature Sequence

210°F ↔ 230°F ↔ 250°F ↔ 265°F ↔ 285°F ↔ 300°F ↔ 320°F ↔ 340°F
 ↔ 355°F ↔ 375°F ↔ 390°F ↔ 410°F ↔ 430°F

3. Press the Selection button.
4. Turn the CONTROL dial to enter a cooking time of up to 2 hours.
5. Press the Start button.
6. When cooking is complete, the oven will beep and display “End”.

WARNING: The oven cabinet, cavity, door, racks and dishes will become hot. To PREVENT BURNS, always use thermal oven gloves while handling and removing food or accessories from the oven.

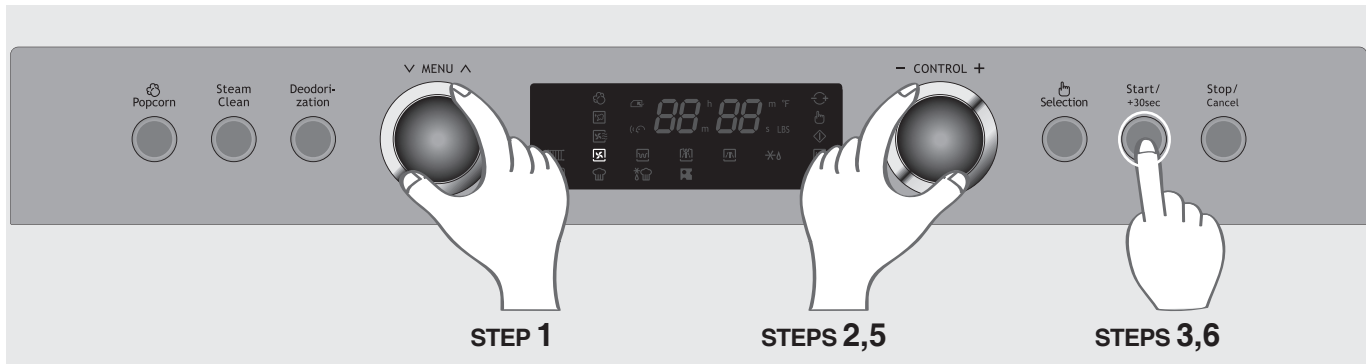
PREHEAT AND COOK USING CONVECTION



Preheating the oven before placing food inside is recommended for many recipes. If the cooking is not started immediately after preheating, the preheat icon will continue to flash and the preheated oven temperature will be displayed.

The temperature is maintained for 15 minutes and then automatically switched off.

NOTE: The cooling fan will run after cooking. The display alternates between “Cool” and “0” or “current time” while the cooling fan is operating.



1. Turn the MENU dial to select CONVECTION COOK, indicated by the CONVECTION COOK icon.
2. Turn the CONTROL dial to select the temperature. The sequence begins at 355°F, the most frequently used temperature. Turn the dial right or left to select desired temperature.

Temperature Sequence

210°F ↔ 230°F ↔ 250°F ↔ 265°F ↔ 285°F ↔ 300°F ↔ 320°F ↔ 340°F
↔ 355°F ↔ 375°F ↔ 390°F ↔ 410°F ↔ 430°F



3. Press the Start button. The oven will begin preheating, indicated by the preheat icon flashing and the temperature displayed.
4. The oven beeps and the temperature flashes in the display when the selected temperature is reached. Open the door and place your food in the oven.
5. Turn the CONTROL dial to enter the cooking time of up to 2 hours.
6. Press the Start button.
7. When cooking is complete, the oven will beep and display “End”.

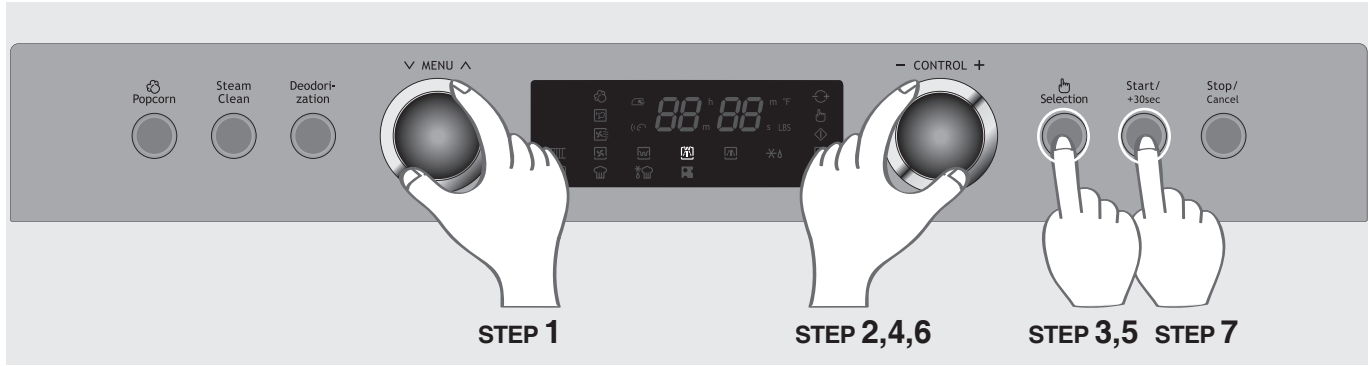
WARNING: The oven cabinet, cavity, door, racks and dishes will become hot. To PREVENT BURNS, always use thermal oven gloves while handling and removing food or accessories from the oven.

COMBINATION COOK



This function allows you to combine Convection cooking with Microwave cooking to produce traditional baked or roasted results in less time. Always use microwave-safe and oven-proof cookware.

Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly.



Example: set COMBINATION COOK to 50% (C-HI) power at 355°F for 30 minutes.



1. Turn the MENU dial to adjust to COMBINATION COOK, indicated by the COMBINATION COOK icon.

2. Turn the CONTROL dial to desired Combination power level.



DISPLAY	Microwave Power
C-HI	50%
C-LO	30%
C-0	40%

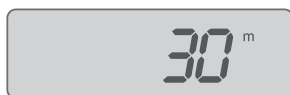
3. Press the Selection button.



4. Turn the CONTROL dial to select the temperature. The sequence begins at 355°F, the most frequently used temperature. Turn the dial right or left to select desired temperature.

Temperature Sequence
210°F ↔ 230°F ↔ 250°F ↔ 265°F ↔ 285°F ↔ 300°F ↔ 320°F ↔ 340°F ↔ 355°F ↔ 375°F ↔ 390°F ↔ 410°F ↔ 430°F

5. Press the Selection button.



6. Turn the CONTROL dial to enter the cooking time of up to one hour.

7. Press the Start button.



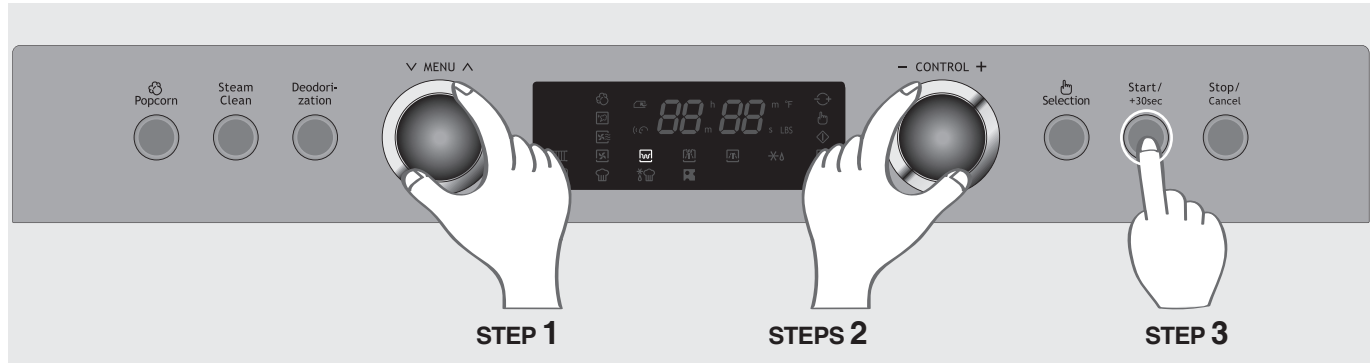
8. When cooking is complete, the oven will beep and display "End".

WARNING: The oven cabinet, cavity, door, racks and dishes will become hot. To PREVENT BURNS, always use thermal oven gloves while handling and removing food or accessories from the oven.

IMPORTANT: Place the metal tray on the lower shelf when using microwave. Do NOT place anything directly on bottom of oven during operation.

GRILL COOK

Grill Cook enables you to heat and brown food quickly without using microwave energy.



1. Turn the MENU dial to select GRILL COOK, indicated by the GRILL COOK icon.
2. Turn the CONTROL dial to enter the cooking time of up to 1 hour 30 minutes.
3. Press the Start button.
4. When cooking is complete, the oven will beep and display “End”.

IMPORTANT: Place the metal tray on the upper shelf when grilling. If necessary, place the grill rack on the metal tray. Placing food on the grill rack on the metal tray helps brown the food. Do NOT place anything directly on bottom of oven during operation.

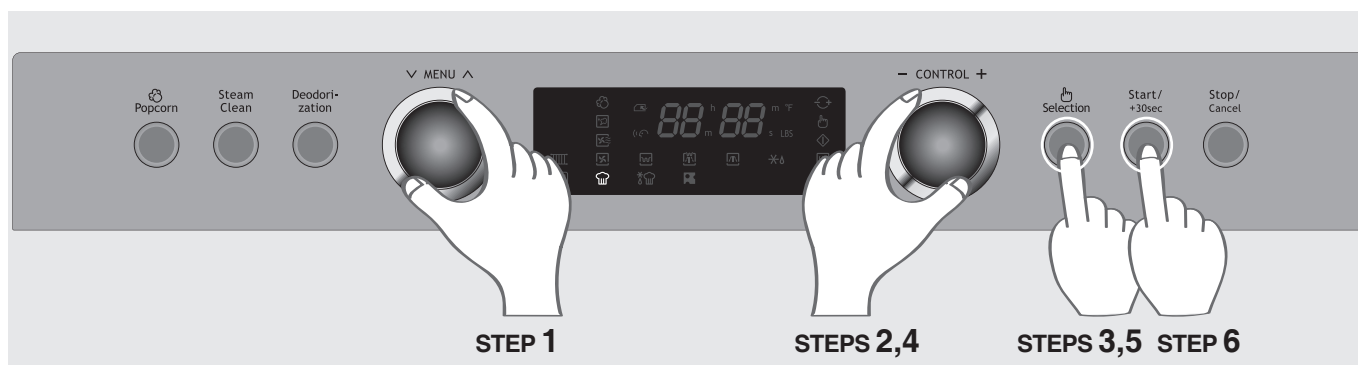
WARNING: The oven cabinet, cavity, door, racks and dishes will become hot. To PREVENT BURNS, always use thermal oven gloves while handling and removing food or accessories from the oven.

NOTE: The cooling fan will run after grilling. The display alternates between “Cool” and “0” or “current time” while the cooling fan is operating.

AUTO COOK



The cooking modes, temperature and times have been programmed for some popular foods. Refer to the AUTO COOK menu for hints on how to prepare the food, which cookware works best and how the food should be placed in the oven.



Example: Set AUTO COOK to prepare 2.0 lbs of Roast Pork (menu item 01).



1. Turn the MENU dial to select AUTO COOK, indicated by the AUTO COOK icon.



2. Turn the CONTROL dial to select AUTO COOK menu item 01 (Roast Pork). See the AUTO COOK menu chart on the following page.



The icons displayed indicate the accessories needed and placement in the oven for each setting. To the left of the menu setting, three horizontal lines are lit with one flashing. The flashing line indicates the correct shelf. The accessories are indicated by the icons lit.

In this example, the grill rack and metal tray icons are lit and the middle line is flashing. Use the grill rack with the metal tray on the middle shelf when cooking.



3. Press the Selection button.

4. Turn the CONTROL dial to select the weight.



5. Press the Selection button.

The cooking time is automatically determined by the weight and displayed. You may adjust the cooking time by turning the CONTROL dial to add or subtract cooking time before proceeding.



6. Press the Start button.

7. When cooking is complete, the oven will beep and display "End".

WARNING: The oven cabinet, cavity, door, racks and dishes will become hot. To PREVENT BURNS, always use thermal oven gloves while handling and removing food or accessories from the oven.

NOTE: Refer to the AUTO COOK Menu Chart for detailed cooking instructions. The chart and the accessory icons are shown on the following page.

AUTO COOK MENU CHART



Auto Cook Menu Chart

NO	Auto Cook Menu	Minimum Weight	Maximum Weight	Weight Step
01	ROAST PORK	2.0 lb	4.0 lb	0.2 lb
02	ROAST BEEF	2.0 lb	4.0 lb	0.2 lb
03	ROAST CHICKEN	2.0 lb	3.4 lb	0.2 lb
04	BAKED FISH	0.6 lb	1.8 lb	0.2 lb
05	FRESH VEGETABLE	0.4 lb	1.0 lb	0.1 lb
06	CHICKEN PIECES	0.6 lb	1.6 lb	0.2 lb

NO	MENU ITEM	START TEMP	COOKING DIRECTIONS	COOKWARE	COOK MODE
01	ROAST PORK	Chilled temp.	1. Tie the joint into a neat shape. 2. Place the meat on the metal tray. 3. Brush with oil. 4. Place roast fat-side down on the grill rack on the metal tray. 5. Cook on "AUTO COOK-ROAST PORK or ROAST BEEF". 6. When oven beeps, turn food over. 7. Remove from oven. Drain off excess juices. 8. Stand for 10 minutes in foil before serving.	Grill rack on metal tray	Combination
02	ROAST BEEF			Place on middle shelf	
03	ROAST CHICKEN	Chilled temp.	1. Wash and dry chicken. Tie the legs loosely together with string. 2. Pierce the skin a couple of times just under the legs. 3. Brush butter on chicken. 4. Place chicken breast-side up on the metal tray. 5. Cook on "AUTO COOK-ROAST CHICKEN". 6. Remove from oven. Drain off any excess juices. Season with salt if required. Stand for 10 minutes in foil before serving..	Metal tray Place on lower shelf	Combination
04	BAKED FISH	Chilled temp.	1. All types of fresh fish (except battered or bread crumbed fish) can be cooked whether whole, fillets or steaks. 2. Place the prepared fish in a buttered dish. 3. Season with salt and pepper, sprinkle with lemon juice and dot with butter. Do not cover dish. 4. Place on dish on the grill rack on the metal tray. 5. Cook on "AUTO COOK- BAKED FISH".	Grill rack on metal tray Place on middle shelf	Combination
05	FRESH VEGETABLES		1. Wash and trim. 2. Place prepared vegetables into a suitable sized container. 3. Sprinkle with 2 tbsp. of water. 4. Cover with pierced plastic wrap or a lid. 5. Place in dish on the metal tray. 6. Cook on "AUTO COOK- FRESH VEGETABLES." * For best results cut vegetables into similar sized pieces.	Metal tray Place on lower shelf	Microwave only
06	CHICKEN PIECES		1. Place the chicken pieces on the grill rack on the metal tray. 2. Cook on "AUTO COOK - CHICKEN PIECES". 3. When oven beeps, turn food over. 4. Press start to continue cooking. 5. After cooking, stand covered with foil for 2-5 minutes.	Grill rack on metal tray Place on middle shelf	Combination

Accessory Icons are lit to indicate the proper cooking accessories for selected menu item.



Grill Rack



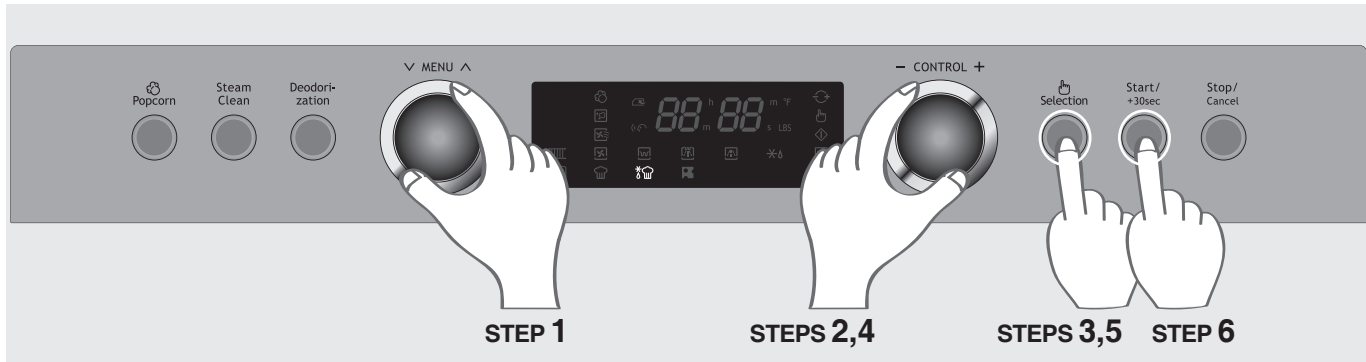
Metal Tray

IMPORTANT: Place the metal tray in one of the three shelf positions when cooking. Do NOT place anything directly on the bottom of the oven when cooking.

INSTANT COOK



The cooking modes, temperature and times have been programmed for some popular foods. Refer to the INSTANT COOK menu for hints on how to prepare these foods, which cookware works best and how the food should be placed in the oven. This function is similar to AUTO COOK, with simple food menu items.



Example: Set INSTANT COOK to prepare 1 Frozen Hamburger (menu item 01).



1. Turn the MENU dial to select Instant Cook, indicated by the INSTANT COOK icon.
2. Turn the CONTROL dial to select Instant Cook menu item 01. See the INSTANT COOK menu chart on the following page.

The icons displayed indicate the accessories needed and placement in the oven for each setting. To the left of the menu setting, three horizontal lines are lit with one line flashing. The flashing line indicates the correct shelf. The accessories are indicated by the icons lit.

In this example, the metal tray icon is lit and the lower line is flashing. Use the metal tray on the lower shelf when cooking.



3. Press the Selection button.
4. Turn the CONTROL dial to select the weight or quantity.
5. Press the Selection button.

The cooking time is automatically determined by the weight and displayed. You may adjust the cooking time by turning the CONTROL dial to add or subtract cooking time before proceeding.

6. Press the Start button.
7. When cooking is complete, the oven will beep and display "End".

WARNING: The oven cabinet, cavity, door, racks and dishes will become hot. To PREVENT BURNS, always use thermal oven gloves while handling and removing food or accessories from the oven.

NOTE: Refer to the INSTANT COOK Menu Chart for detailed cooking instructions. The chart and the accessory icons are shown on the following page.

INSTANT COOK MENU CHART



Instant Cook Menu Chart

No	Instant Cook Menu	Minimum Weight	Maximum Weight	Weight Step
01	FROZEN HAMBURGER	1 pcs	4 pcs	1 pcs
02	SAUSAGE	0.2 lb	1.0 lb	0.2 lb
03	BAKED POTATO	1 pcs	5 pcs	1 pcs
04	FROZEN PIZZA	0.2 lb	1.4 lb	0.1 lb
05	FROZEN VEGETABLE	0.4 lb	1.0 lb	0.1 lb

NO	MENU ITEM	WEIGHT	COOKING DIRECTIONS	COOKWARE	COOK MODE
01	Frozen Hamburger	1 pcs-4 pcs	Remove from package and wrap in paper towel. Place hamburgers directly on the metal tray. Set the weight and press Start button.	Metal tray Place on lower shelf	Microwave only
02	Sausage		Remove the skin from the outside of the sausages and pierce with fork. Place sausages on the grill rack on the metal tray. Set the weight and press Start button. Turn over when oven beeps.	Grill rack on metal tray Place on middle shelf	Combination
03	Baked Potato	1 pcs-5 pcs	Choose medium sized .4 - .5 lb potatoes. Wash and pierce with fork. Place potatoes on the grill rack on the metal tray. Set the weight and press Start button.	Grill rack on metal tray Place on middle shelf	Combination
04	Frozen Pizza		Remove from package. Place pizza on the grill rack on the metal tray. Set the weight and press Start button.	Grill rack on metal tray Place on middle shelf	Combination
05	Frozen Vegetables		Place in a suitable sized container. Add to 2 tbsp. of water. Cover with pierced plastic wrap or a lid. Set the weight and press Start button. Stir after cooking. *Frozen vegetables may be cooked without any added water if preferred.	Metal tray Place on lower shelf	Microwave only

Accessory Icons are lit to indicate the proper cooking accessories for selected menu item.



Grill Rack



Metal Tray

IMPORTANT: Place the metal tray in one of the three shelf positions when cooking. Do NOT place anything directly on the bottom of the oven when cooking.

MEMORY COOK



Program and save three custom microwave cooking settings (time and power level) for easy access.



1. Turn the MENU dial to select MEMORY COOK, indicated by the MEMORY COOK icon.
2. Turn the CONTROL dial to select one of the three MEMORY COOK numbers.
3. Press the Start button.
4. When cooking is complete, the oven will beep and display "End".

NOTE: The factory presets for the MEMORY COOK settings are listed below. Follow the instructions for PROGRAMMING MEMORY COOK to set your own favorites.

No	Cooking Time	Microwave Power Level
1	0:40	P-HI (100%)
2	1:20	P-HI (100%)
3	2:00	P-HI (100%)

WARNING: The oven cabinet, cavity, door, racks and dishes will become hot. To PREVENT BURNS, always use thermal oven gloves while handling and removing food or accessories from the oven.

PROGRAMMING MEMORY COOK



Program and save up to three frequently used Microwave Cook settings in MEMORY COOK.

Example: Set the 2nd MEMORY COOK for 30 seconds at full microwave power.



1. Press and hold the Selection button for 3 seconds until "Func" is displayed in the window.



2. Turn the MENU dial until MEMORY COOK icon is displayed.



3. Turn the CONTROL dial to select MEMORY NUMBER.

4. Press the Selection button.



5. Turn the CONTROL dial to select microwave power level.

6. Press the Selection button.



7. Turn the CONTROL dial to enter cooking time.

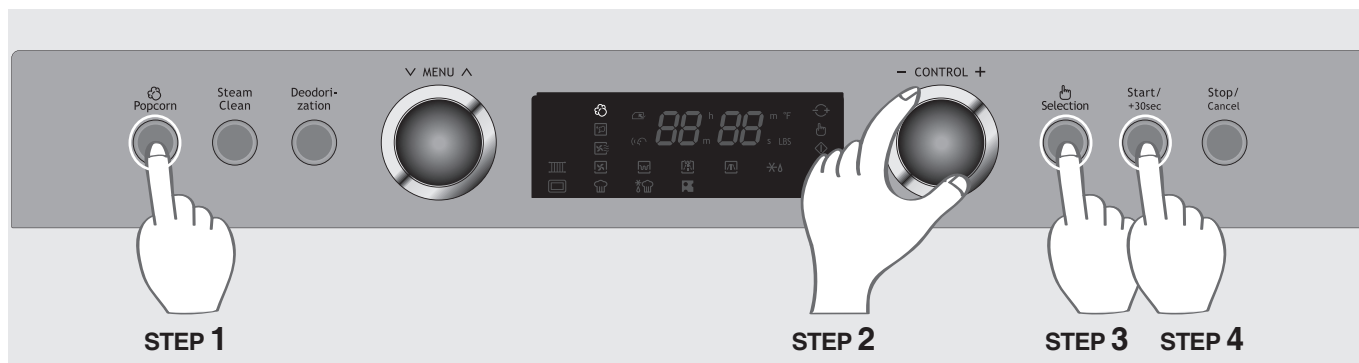
8. Press the Selection button to confirm and set.

NOTE: If the power is interrupted all MEMORY COOK settings will revert to factory presets. You may only program microwave cooking settings in MEMORY COOK.

POPCORN



Use the Popcorn button for prepackaged microwave popcorn weighing either 3.0 or 3.5 ounces. The cooking time is automatically determined by the weight. Use the Control dial to add or subtract between 1 to 5 minutes to the cooking time.



Example: Use Popcorn button to pop one 3.5 ounce bag.



1. Press the Popcorn button. The grill rack and metal tray are displayed indicating these are the accessories to use. "POP" is displayed indicating the oven is in POPCORN mode.



2. Turn the CONTROL dial to set the weight.



3. Press the Selection button.

NOTE: Turn the Control dial to add or subtract cooking time to the automatic cooking time (Min: 1 min, Max : 5 min).

4. Press the Start button.



5. When cooking is completed, the oven will beep and display "End".

IMPORTANT: Place the popcorn on the grill rack on the metal tray on the lower shelf. Do NOT place anything directly on bottom of oven during operation.

CAUTION: NEVER LEAVE THE OVEN UNATTENDED. If popping slows to 3 seconds between pops, stop the oven. Overcooking can cause fire.

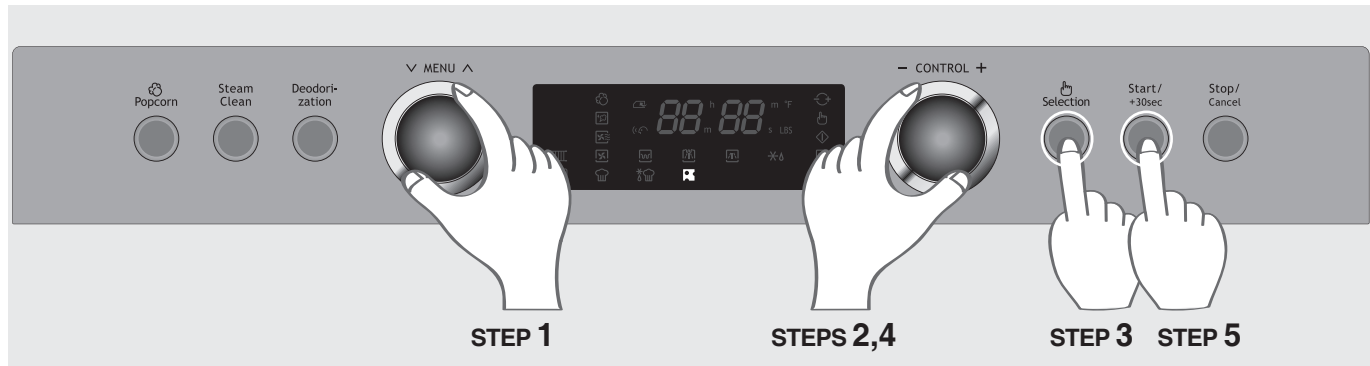
WARNING: The oven cabinet, cavity, door, racks and dishes will become hot. To PREVENT BURNS, always use thermal oven gloves while handling and removing food or accessories from the oven.

PROOFING



The Proofing function can be used to raise yeast-based bread products prior to baking. Proofing bread prepares the dough for baking by activating the yeast, a process also referred to as fermentation.

If the temperature inside the oven is high, allow the oven to cool to room temperature before starting the proofing function so the dough rises at a constant rate.



HELPFUL HINTS: Use a large, deep ceramic or glass bowl to keep the dough at a constant temperature. Grease the bowl with butter or oil and spray the dough with vegetable oil before placing it inside the bowl to prevent the dough from sticking to the bowl. Cover the dough with a tightly woven cloth or with greased plastic wrap. Place the bowl on the tray in the lower position in the oven.

Example: Set PROOFING function for one hour at 105°F .



1. Turn the MENU dial to select PROOFING, indicated by the PROOFING icon.
Note: the Voice Guide may use fermentation instead of proofing.

2. Turn the CONTROL dial to select the temperature.

Temperature Sequence

105°F ↔ 115°F ↔ 120°F ↔ 95°F

3. Press the Selection button.



4. Turn the CONTROL dial to enter the proofing time of up to 10 hours.

5. Press the Start button.

Proof bread until dough has doubled in volume. Check bread products early to avoid over-proofing.



6. When the operation is complete, the oven will beep and display “End”.

IMPORTANT: Place bowl on the metal tray on the lower shelf. Allow at least 1” between edges of bowl and walls of the oven. Do NOT place anything directly on bottom of oven during operation.

WARNING: The oven cabinet, cavity, door, racks and dishes will become hot. To PREVENT BURNS, always use thermal oven gloves while handling and removing food or accessories from the oven.

GENERAL GUIDELINES

Since microwave cooking is to some extent different from traditional cooking, the following general guidelines should be considered whenever you use your microwave oven:

If the food is undercooked

Check to see if:

- You have selected the correct power level.
- The selected time is sufficient. The times given in the recipes are approximate. They depend on initial temperature, weight and density of the food.
- The container is appropriate.

If the food is overcooked

(eg dried out or burnt)

Before you cook again, consider whether:

- The power level was too high.
- The set time was too long-the times in the recipes are approximate. They depend on initial temperature, weight and density of the food.

Points to remember when defrosting

- The shape of the package alters the defrosting time. Shallow rectangular packets defrost more quickly than a deep block. Separate pieces as they begin to defrost. Loosely arranged slices defrost more easily.
- Shield areas of food with small pieces of foil if they start to become warm.
- When defrosting, it is better to under thaw the food slightly and allow the process to finish during the standing time.

The amount of food

The more food you want to prepare the longer it takes. A rule of thumb is that double amount of food requires almost double the time. If one potato takes four minutes to cook, approximately seven minutes are required to cook two potatoes.

Starting temperature of food

The lower the temperature of the food which is being put into the microwave oven, the longer time it takes. Food at room temperature will be heated more quickly than food at refrigerator temperature.

Composition of the food

Food with a lot of fat and sugar will be heated faster than food containing a lot of water. Fat and sugar will also reach a higher temperature than water in the cooking process.

The more dense the food, the longer it takes to heat. "Very dense" food like meat takes longer time to reheat than lighter, more porous food like sponge cakes.

Size and shape

Smaller pieces of food will cook more quickly than larger pieces and uniform pieces of food cook more evenly than irregularly shaped foods.

With unevenly shaped food, the thinner parts will cook faster than the thicker areas. Place the thinner chicken wings and legs to the center of the dish.

Stirring, turning of foods

Stirring and turning of foods are techniques used in conventional as well as in microwave cooking to distribute the heat quickly to the center of the dish to avoid over-cooking at the outer edges of the food.

Covering food helps

- To reduce spattering
- To shorten cooking times
- To retain food moisture

All covering, which will allow microwaves to pass through are suitable. See "Which utensils can be used in the oven?"

Releasing pressure in foods

Several foods are tightly covered by a skin or membrane. These foods should be pierced with a fork or cocktail stick to release the pressure and to prevent bursting as steam builds up within them during cooking. This applies to potatoes, chicken livers, sausages, egg yolks and some fruits.

Standing time

Always allow food to stand for some time after using the oven. Standing time after defrosting, cooking or reheating usually improves the result since the temperature will then be evenly distributed throughout the food.

In a microwave oven foods continue to cook even when the microwave energy is turned off. While they are no longer cooking by microwaves, they are still being cooked by the conduction of the high residual heat to the center of the food.

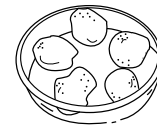
The length of standing time depends on the volume and density of the food. Sometimes it can be as short as the time it takes you to remove the food from the oven and take it to the serving table. However, with larger, denser foods, the standing time may be as long as 10 minutes. During 'standing', the internal temperature of the food will rise by as much as 45°F and the food will finish cooking in this time.

GENERAL GUIDELINES

Arranging food

This is done in several ways in microwave cooking to give more even cooking results.

If you are cooking several items of the same food such as jacketed potatoes, place them in a ring pattern for uniform cooking. When cooking foods of uneven shapes or thickness, place the smaller or thinner area of the food towards the center of the dish where it will be heated last.



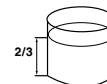
Uneven foods such as fish should be arranged in the oven with the tails pointing to the center. If you are saving a meal in the refrigerator or 'plating' a meal for reheating, arrange the thicker, denser foods to the outside of the plate and the thinner or less dense foods in the middle.



Place thin slices of meat on top of each other or interlace them. Thicker slices such as meat loaf and sausages have to be placed close to each other. Gravy or sauce should be heated in a separate container.



When heating gravy, sauce or soup, do not fill the container more than 2/3. Select a tall, narrow container rather than a low and wide container.



When you cook or reheat whole fish, score the skin as this prevents cracking. Shield the tail and head with small pieces of foil to prevent overcooking but ensure the foil does not touch the sides of the oven.



MICROWAVE COOKWARE GUIDE

Before use, cookware and dishes should be checked to ensure that they are suitable for microwave ovens.

Utensil Test

Dishes that do not absorb microwave energy are best for microwave cooking. Look on the label to verify that cups, glasses, plates and especially paper goods are suitable. If you are not sure, try this utensil test to check.

1. Put the empty utensil in the microwave oven.
2. Put one cup of water in a glass measuring cup next to the empty utensil.
3. Heat on P-HI (maximum) for 1 minute.
4. After 1 minute the water should be warm but the utensil should not. If the utensil is warm, it is not suitable for microwave cooking.

Recommended Use

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

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

MICROWAVEABLE PLASTIC WRAP - Use to retain steam. Leave a small opening for some steam to escape and avoid placing it directly on the food.

WAX PAPER - Use as a cover to prevent spattering.

Paper towels and napkins - Use for short term heating and covering; they absorb excess moisture and prevent spattering.

THERMOMETERS - Use only those labeled "Microwave Safe" and follow all directions. Check the food in several places.

Limited Use

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

CERAMIC, PORCELAIN, AND STONEWARE - use these if they are labeled "Microwave Safe." If they are not labeled, test them to make sure they can be used safely. Never use dishes with metallic trim.

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

STRAW, WICKER, AND WOOD - Use only for short-term heating, as they can be flammable.

Not Recommended

GLASS JARS AND BOTTLES - Regular glass is too thin to be used in a microwave, and can shatter.

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

STYROFOAM PLATES AND CUPS - These can melt and leave an unhealthy residue on food.

PLASTIC STORAGE AND FOOD CONTAINERS - Containers such as margarine tubs can melt in the microwave.

METAL UTENSILS - These can damage your oven. Remove all metal before cooking.

Do not use recycled paper towels, which may contain metal and can catch fire.

Do not use conventional thermometers during microwave cooking.

MICROWAVE COOKING INSTRUCTIONS

In order to cook food, microwaves must be able to penetrate the food without being reflected or absorbed by the cooking utensil. Use only cooking utensils that are suitable for use in microwave ovens. If the utensil is not marked microwave-safe, refer to the following list to determine if it should be used in the microwave oven.

Utensil	Safe	Comments
Aluminum 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	●	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 newspaper • 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 • Plastic wrap • Freezer bags	● ● ■	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolor 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.

● : Recommended use

■ : Limited Use

✕ : Not Recommended

CARE AND CLEANING

IMPORTANT:

- DO NOT USE ANY TYPE OF OVEN CLEANER ON ANY PART OF THE OVEN. It will damage some of the interior and exterior surfaces of the oven.
- Clean the oven regularly and remove any food deposits.
- Failure to maintain the oven in a clean condition could damage the surface and adversely affect the life of the appliance and possibly result in a hazardous situation.

CLEANING THE OVEN

INSIDE THE OVEN

The interior three side walls and floor are stainless steel.

For easy cleaning, wipe spills and splatters as they occur with a damp cloth or sponge with water and a mild detergent. Rinse the cavity of any cleaning residue with a clean damp cloth or sponge after cleaning. Dry with a soft cloth.

These areas can also be cleaned using plastic or nylon scouring pads recommended for use Teflon and Silverstone.

For hard to remove soil, use a mild non-abrasive cleaner. Use on the stainless steel areas only.

TOP SURFACE

One grill element is installed on the top surface. As they are fragile, be careful not to press or grip them too firmly. Do not remove the grill elements to clean the surface.

DOOR

While the oven door is still warm, any splatters or food soils should be wiped off with a damp sudsy cloth or sponge. Rinse with water and wipe dry with a cloth.

If steam or condensation appears around this area, wipe with a cloth. This may occur when the oven is operating under high humidity and with foods containing excess moisture. This is a normal part of microwave cooking.

EXTERIOR CONTROL PANEL

Exercise care when cleaning this area. To clean, wipe the panel with a slightly dampened cloth, using only water. Wipe dry. Do not scrub this area or use any sort of chemical cleaner. Avoid use of excess water.

OUTSIDE SURFACE

The outside surfaces should be cleaned with soap and water, rinsed and dried with a soft cloth. Do not use any type of household or abrasive cleanser.

WARNING: Just as your traditional oven becomes hot, this oven will become hot during use of the convection, grill and combination functions. Children should be supervised at all times when using the oven.

CARE AND CLEANING

The oven includes Steam Clean and Deodorization functions to assist in easy cleaning.

STEAM CLEANING



Steams the inside of your oven to make wiping down the surface easy. Steam Clean uses Microwave mode.

CAUTION: Do not place water in narrow-necked containers. Pressure can build up, possibly causing the container to burst and result in injury.

1. Place about 200 cc (or 7 fluid ounces) of water in a microwave safe cup or small bowl in the middle of the metal tray on the lower shelf in the oven. Do NOT place tray directly on bottom of oven.
2. Press the Steam Clean button. The oven will run for 15 minutes.
3. When the process is finished, “door” and “open” will flash in the display and continue for 5 minutes or until the door is opened.
4. Open the door and wait for the steam to clear. Use a soft dry cloth to wipe the inner cavity.

WARNING: The oven cabinet, cavity, door, racks and dishes will become hot. To PREVENT BURNS, always use thermal oven gloves while handling and removing food or accessories from the oven.

DEODORIZATION



Use this function to remove strong odors after cooking fish and other foods. DEODORIZATION uses Convection Cook mode.

IMPORTANT: Place metal tray on the lower shelf. Do NOT place anything directly on bottom of oven during operation.

1. Place the metal tray on the lower shelf of oven.
2. Press the Deodorization button. The oven will run for 10 minutes.
3. When the operation is complete, the oven will beep and display “End”.

IMPORTANT:

Although your oven is provided with safety features, it is important to observe the following:

1. Do not attempt 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. Wait until it has been repaired by a service technician. It is particularly important that the oven closes properly and that there is no damage to the:
 - 1) Door(bent)
 - 2) Hinge and Hooks(broken or loosened)
 - 3) Door seals and sealing surface.
4. The oven should not be adjusted or repaired by anyone except 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.

BEFORE CALLING FOR SERVICE

You can often resolve operating problems yourself.

If your microwave/grill oven fails to work properly, locate the operating problem in the chart below and try the solutions marked for each problem.

If the microwave/grill oven still does not work properly, contact the nearest Service Center.

NOTE:

It is quite normal for steam to be emitted around the door during the cooking cycle. The door is not intended to seal the oven cavity completely. Its special design contributes to the total safety of the appliance.

CAUTION:

1. Do not attempt to operate the oven while empty as this will cause damage.
2. As an exhaust fan is located in the rear of the oven. Install the oven so as not to block the outlet.

NOTE: If the microwave/grill oven still does not work properly, contact the nearest Service Center.

PROBLEM	1	2	3	4	5	6	7	8	9	10	11	12
Oven will not start	X	X	X	X								
Arcing or sparking					X	X						
Unevenly cooked foods					X		X	X	X			
Overcooked foods										X		
Undercooked foods					X				X	X	X	
Improper defrosting					X		X	X		X		X

SOLUTION												
Ensure Start button has been pressed.	└──┘											
Ensure power cord is plugged in.		└──┘										
Ensure door is closed.			└──┘									
Set the cooking time.				└──┘								
Use approved cookware only.					└──┘							
Do not operate with oven empty.						└──┘						
Supplied tray must be used.							└──┘					
Turn or stir food.								└──┘				
Completely defrost food.									└──┘			
Check the operating instructions to ensure you are using correct functions and controls.										└──┘		
Verify that oven ventilation parts are not blocked.											└──┘	
Oven had not finish cooling to room temperature before beginning defrosting. Manual cool for 5 minutes first.												└──┘

QUESTIONS AND ANSWERS

Q : I accidentally ran my microwave oven without any food in it. Is it damaged?

A : Running the oven empty for a short time will not damage the oven. However, this is not recommended.

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 energy back to the oven cavity. The holes in the screen 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 has been removed from the oven. Standing time for joints of meat, large vegetables and cakes allows 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.

Q : Why does my oven not always cook as fast as the microwave cooking guide says?

A : Check your cooking guide again to make certain you've exactly followed directions, and to see what might cause variations in cooking time. Cooking guide times and heat settings are suggestions to help prevent over-cooking. This is the most common problem in getting used to a microwave oven.

Variations in the size, shape and weights could require longer cooking time. Use your own judgment 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.

SPECIFICATIONS

Power supply		120V AC, 60Hz SINGLE PHASE WITH GROUNDING
Microwave	Power consumption	1500 W
	Output power	800 W
	Frequency	2,450 MHz
Grill power consumption		1250 W
Convection power consumption		1450 W
Combination heating power consumption		1600 W
Outside Dimension (W x D x H)		20.6 X 18.8 X 14.6 in
Cavity Dimensions (W x D x H)		15.7 X 14.4 X 9.2 in
Net Weight		Approx. 59.4 lbs
Maximum Cooking time	Microwave	60 minutes
	Grill	1 hour and 30 minutes
	Convection	2 hours
	Combination	1 hour
	Proofing*	10 hours
Select function		Microwave / Grill / Convection / Combination
Microwave power level		11 stages

Microwave oven is 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 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.

Specifications are subject to change without notice.

*Proofing is also referred to as Fermentation.

DISPOSAL OF USED ELECTRICAL & ELECTRONIC EQUIPMENT



The meaning of the symbol on the product, its accessories 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 equipment waste. In the European Union and other European countries in which there are separate collection systems for used electrical and electronic product. By properly disposing this product, you will help prevent potential hazards 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 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.

Limited Warranty



DAEWOO ELECTRONICS AMERICA, INC. warrants the following **Microwave** to be free from defective material and workmanship and agrees to remedy any such defect or to furnish a new part (at the Company's option) in exchange for any part of any unit of its manufacture which under normal installation, use and service disclosed such defect, provided the unit is delivered by the owner to store or dealer where purchased or Daewoo authorized service center. To establish and receive warranty service at our store, dealer or our authorized service center, a sales receipt or a bill of sale is required for proof of purchase.

This warranty does not extend to any of our electronic products which have been subjected to misuse, neglect, accident, incorrect wiring not our own, improper installation, unauthorized modification or to use in violation of instructions furnished by us, nor units which have been repaired or altered outside of our factory, nor to cases where the serial number thereof has been removed, defaced, or changed.

This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for us any other liability in connection with the sales of our electronic products.

OVER THE COUNTER EXCHANGE FOR UNITS THAT ARE INITIALLY DEFECTIVE. Initially defective is described as when the dealer opens the unit and finds that it is inoperative or an individual customer opening a new unit and finding that it is initially defective. This unit may be returned to the factory by the dealer for exchange. Under no circumstances will an individual customer be permitted to return defective unit directly to factory. Exchange must be directly with the dealer. When this unit is returned to dealer, a copy of the purchase evidence stating the date of purchase is to be put in the individual box for dealer's further control with the factory.

<u>Model</u>	<u>Parts</u>	<u>Labor</u>
KOC-1C4K	1 year	1 year

Note: The warranty service center list is constantly changing with the addition of our current qualified service centers. If there is inadequate or no local service facility subject individual contact DAEWOO Customer Service to be provided with further information.

Toll free number: 1-877-DWESV3 (1-877-393-7823) www.e-daewoo.

ABOUT THIS MANUAL

VISION CREATIVE, INC.
 서울 중로구 통의동
 6번지 이룸빌딩 4층

담 당	이태희 님		
F.MODEL	KOC-1C4K5AV0		
B.MODEL	KOC-1C4K	언 어	영어
BUYER		COUNTRY	
일 정	1차		
	2차		
	3차		
	4차		
	5차		
제 판	한	인쇄	
MEMO	원본 받아서 작업(Quark8)_총 37p 110214 - 신규 총 18p(목차,2~5,8,11,13,14,15,18,19,20,22, 24,27, 31,35)		

연락처
 VISION 담당 방문수(chois)
 TEL: 730-0660 FAX: 730-3788