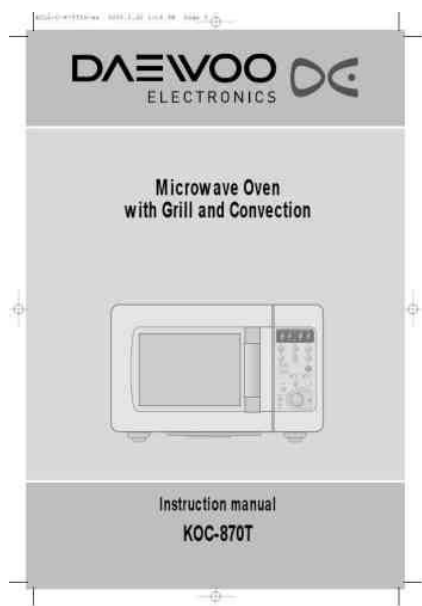


## Daewoo Microwave Edition 1 Manual



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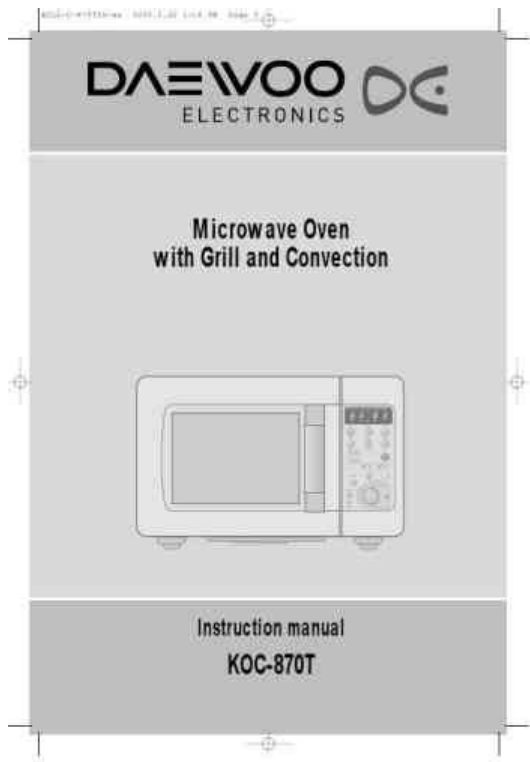
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# Daewoo Microwave Edition 1 Manual



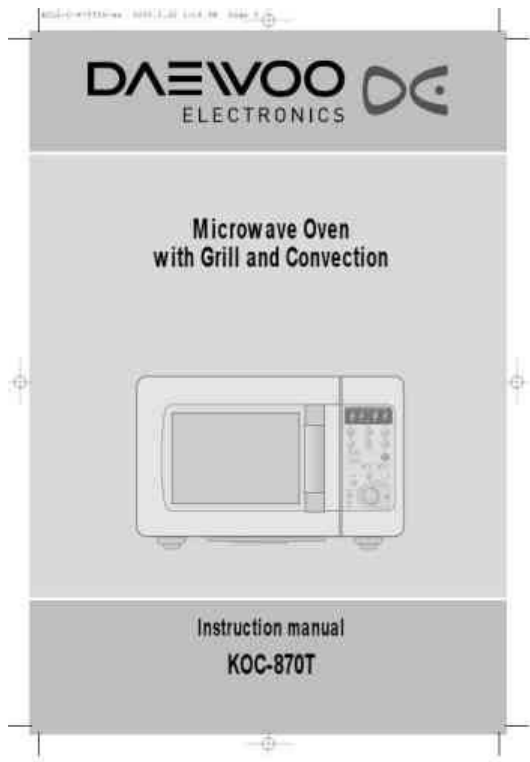
For safe use to avoid possible risk of tipping the oven, do not put heavy utensils or food on the door and tip the door. It is important not to defeat or tamper with the safety. It is particularly important that the oven door close. It has been type tested and found to comply with limits for an ISM Equipment pursuant to part 18 of FCC. Rules, which are designed to provide reasonable protection against such interference in a residential. 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 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. In the event of an electrical short circuit, the grounding plug reduces the risk of. This appliance is equipped with a cord having a. The plug must be plugged into an outlet that is properly installed and grounded. Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if. The marked rating of the extension. 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. Install the microwave oven on a level, flat surface. Install the microwave oven more than 3ft.914 mm above the. 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. Poor television reception and radio interference may result if the oven is located close to a TV, radio, antenna. Place the oven as far from them as possible. Keep the oven away from heat, steam or splashing liquids. <http://ndt-tl.ru/upload/campbell-hausfeld-pressure-washer-manuals.xml>

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These things can adversely affect oven wiring and This microwave oven requires a current of approximately 14 amperes, 120Volts, 60Hz grounded outlet. When use 3pronged plug. When use grounding adaptor, make sure Grounding. Lead. Receptacle. Box cover. Receptacle Box Cover Grounding. Adaptor. Receptacle

**WARNING** To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive Do not leave Connect only to properly See "GROUNDING INSTRUCTIONS" found on page 2. Wipe the oven interior with a soft damp cloth after each If you leave grease or fat anywhere in the cavity it may Do not use this Pieces can bum off Carefully attend appliance when Be sure it is properly sitting on the rotating base. Prior to use If your oven has a grill element. 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 some bad odors as the protective coating on the element disappears. They may catch on fire. Always use hot pads or oven mitts when placing or. Be cautions about touching parts other then control They may melt. They may contain impurities which could cause Microwave popped Dishes that do not absorb microwave energy are best Lock on the label to verify that If you are not sure, try this Aluminum foil Use narrow strips of foil to prevent Using too much foil can Ceramic, porcelain, and stoneware use these if they Plastic Use only if labeled "Microwave Safe." Other Straw, wicker, and wood Use only for short term Recommended Use. Not Recommended. Glass and glassceramic bowls and dishes Use for Microwave browning dish Use to brown the exterior of Microwaveable plastic wrap Use to retain steam. Leave a small opening for some steam to escape and Wax paper Use as a cover to prevent spattering. Paper towels and napkins Use for short term heating Thermometers Use only those labeled "Microwave. Safe" and follow all directions. <http://www.appart-dijon.com/userfiles/campbell-hausfeld-repair-manual.xml>



Check the food in Glass jars and bottles Regular glass is too thin to be Paper bags These are a fire hazard, except for Styrofoam plates and cups These can melt and leave Plastic storage and food containers Containers such Metal utensils These can damage your oven. Remove all metal before cooking. Never cook eggs in their shells. Steam will build up If you want to cook or reheat eggs which have not been Always pierce food which has a skin or membrane, for Always remove the lids of jars and containers and take To reduce the risk of injury to persons Before use, the user should check that utensils are suitable for use in microwave ovens. Material. Glass general. Glass heat resistant. Glass ceramic and Earthenware. China heat resistant. Plastic general. Plastic heat resistant. Aluminium foil containers. Metal baking tins. Metal pots, pans, etc. Paper. Utensils made of china and ceramic excellent to use in your Lead crystal glass can crack and should therefore, not be To find out if a certain Place the empty container and a glass of water inside the Let the oven work on full power for one minute. A suitable Combined. Convection Microwave No. Yes. Yes 1. Yes. No. Yes. Yes. Yes. Yes. No. Yes 2. Yes 1. Yes. Yes. Yes 2. Yes 2. Yes 1. Yes. Yes. No. Yes 2. Yes. Yes 4. Yes. No. Yes 3. No. No. Yes. Yes. Yes 4. No. No. Metal containers, e.g. saucepans or frying pans should not Nor should plates or vessels Small pieces of aluminium foil can 430F Check carefully! Microwave function only. Utensils and cooking containers used in a microwave oven Metal pans reflect Shallow containers give more even cooking results. Caution The display shows you some information such as You can pop 3.0 or 3.5 ounces of popcorn quickly and Start button after entering cooking information such You can add 30 seconds to the cooking time up to 5 This function helps you to clean the inside of oven. The oven has a special function to blow off smells in the You can choose a cooking menu by turning the Menu. Dial knob.

It is used for stopping the oven operation or clearing the The display shows you some cooking information such as Popcorn. Grill cooking. Auto defrosting. Auto cook. If the voice guide They can be used in various ways to facilitate cooking. NOTE Metal Tray is attached to the left cushion. It should be always used with the metal tray for cooking. The display shows "Func". The volume level can be adjusted from 0 to 5. If you don't want the voice guide function to work, choose 0 for mute. Note. If you select the volume level 0 for mute, the Voice indicator When the oven comes out of the factory,

the volume level has been adjusted to 3. Please use only with prepackaged microwave popcorn weighing 3.0 to 3.5 ounces. In this procedure, you can add or subtract extra cooking time to the automatic cooking time. The cooking time is automatically determined by the weight. **WARNING** The oven and accessories are very hot after cooking. Use a thick oven glove while you are handling food or accessories. The display will show "Cool" and "0" or "current time" in turns while the cooling fan is. Refer to the auto cook menu chart on the next page. The cooking time is automatically determined by the weight. **WARNING** The oven and accessories are very hot after cooking. Use a thick oven glove while you are handling food or accessories. The display will show "Cool" and "0" or "current time" in turns while the cooling fan is. **Minimum Weight. Maximum Weight. Weight Step** Chilled Chilled Method. Cookware. Features Metal tray. Grill rack Combination Tie the legs loosely together with string. Season with Metal tray Combination Metal tray. Grill rack Combination Metal tray Microwave Metal tray. Grill rack Combination Refer to the Instant cook menu chart on the next page. The cooking time is automatically determined by the weight. **WARNING** The oven and accessories are very hot after cooking. Use a thick oven glove while you are handling food or accessories. The display will show "Cool" and "0" or "current time" in turns while the cooling fan is. No.

Progressive International Electronics PCXZ

System Installation  
**Dispenser & Reader Specific Installation**  
 Nuovo Pignone Electronic Dispenser

! Note all warnings at the beginning of installation section.

**Instructions for DBox installations in this manual are for the specific DBoxes supplied by dispenser manufacturers. If using DBoxes supplied by Progressive International, refer to the Installation Guide which accompanies PIE's DBox.**

Following instructions from installation section of this manual, mount PCXZ and configurator box(es). Then, follow specific instructions for connecting PCXZ system to the Nuovo Pignone dispensers. Refer to the **PIE RS485 DBox Connections diagram** following this section.

1. Connect the RS485 style configurator box to the RS485 DBox using the appropriate cable supplied by PIE.
2. Connect the Nuovo Pignone RS485 communication lines from each dispenser to the PIE RS485 DBox board. Refer to Diagram: **PIE RS485 DBox Connections and Diagram: PCXZ to Nuovo Pignone Electronic Dispenser** which follow.
3. Return to the PCXZ Installation Section for remaining system installation procedures.

Diagram: PIE RS485 DBox Connections

Connector	Pin 1	Pin 2	Pin 3	Pin 4	Pin 5	Pin 6	Pin 7	Pin 8	Pin 9	Pin 10	Pin 11	Pin 12	Pin 13	Pin 14	Pin 15	Pin 16	Pin 17	Pin 18
J1 (GND)	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18
J2 (RS485+)	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18
J3 (RS485-)	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18
J4 (RS485)	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18

RS485 Style PI DBox Connections

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 PCXZinstall

<https://events.citeve.pt/chat-conversation/boss-delay-pedal-manual>

Instant Cook Menu. Minimum Weight. Maximum Weight. Weight Step No Instant Cook Menu. Weight. Method. Remove from package and wrap in paper towel. Place Hamburgers directly on the metal tray. Set the weight and press Start button. Frozen. Hamburger. Sausage. Baked. Potato. Frozen. Pizza. Remove from package. Place pizza on the grill rack on the metal tray. Set the weight and press Start button. Frozen. Vegetable. Place in a suitable sized container. Add to 2 tbsp. of water. Cover with piercad cling film or a lid. Set the weight and press Start button. Stir after cooking. Clean the sausages from cover and pierce with fork. Place sausages on the grill rack on the metal tray. Set the weight and Turn over when oven beeps. Cookware. Features. Metal tray Microwave Combination. Metal tray. Grill rack Combination. Metal tray. Place potatoes on the grill rack on the metal tray. Set the weight and press. Grill rack. Start button. Metal tray. Grill

rackMetal trayMicrowaveYou can change the microwave power level from P00 to PHI. Each power level gives you microwave energy a certain percent of the time. PHI means that the oven cooks food at full microwaveA high setting will cook faster but food may need moreA lower setting will cook more evenly and need less stirring or rotating of the food. If the oven has been heated after grill cooking, convection cooking, or combination cooking, it may need to be cooled down before microwave cook. Never operate the oven with no food inside in microwave cook. It may cause fire to happen. Tips 1 Read this manual. It contains instructions to help you use and maintain your microwave oven properly.Then if you press the Start button, it restart to working.You can enter the cooking time up to 60 minutes in Microwave cook.Power level table. Power levelOutput. Power levelOutputUse a thick oven glove while you are handing food or accessories. Make sure that a metal tray is laid on the first level in the oven before Microwave cooking.

<http://www.maivalueconsulting.com/images/Digitech-Rp80-Manual-Em-Portugues.pdf>

Service



**Workshop Manual  
OCTAVIA**

1.9-ltr. / 66 kW (TDI) Engine  
Fuel Injection and Glow Plug System

PreCarManuals.com

Service Department. Technical Information  
S00.5111.50.20 Edition 08.96

The display will show "Cool" and "0" or "current time" in turns while the cooling fan is operated. It can be used as a speedy cook for 30 seconds. Then You can add 30 seconds to the time counting down each timeThe maximum cooking time is 5 minutes.The display shows " 30s". And the oven will start immediately.WARNING The oven and accessories are very hot after cooking. Use a thick oven glove while you are handing food or accessories. Make sure that a metal tray is laid on the first level in the oven before MicrowaveThe display will show "Cool" and "0" or "current time" in turns while the cooling fan isThis function enables you to cook food in the same way as in a traditional oven.Temperature sequenceYou can enter the cooking time up to 2 hours in Convection cook.WARNING The oven and accessories are very hot after cooking. Use a thick oven glove while you are handing food or accessories.The display will show "Cool" and "0" or "current time" in turns while the cooling fan isFor convection cooking, it is recommended that you preheat the oven to the appropriate temperature before placing the food in theIf the cooking is not started immediately after preheating,the preheating indicator willIt is maintained for 15 minutes and then it is switched off

automatically. Temperature sequence Temperature of preheating is in the display. The oven will start preheating. And Then open the door and place your food in the oven. You can enter the cooking time up to 2 hours in Convection cook. **WARNING** The oven and accessories are very hot after cooking. Use a thick oven glove while you are handling food or accessories. The display will show "Cool" and "0" or "current time" in turns while the cooling fan is You can enter the cooking time up to 1 hour and 30 minutes in Grill cook. **Tips** Put food on the grill rack on the metal tray. It helps food get good looking. **WARNING** The oven and accessories are very hot after cooking. Use a thick oven glove while you are handling food or accessories.

<http://www.maintenworks.com/images/Digitech-Rp80-Manual-Usuario.pdf>



The display will show "Cool" and "0" or "current time" in turns while the cooling fan is Always use microwavesafe and ovenproof cookware. Glass or ceramic dishes are ideal as they allow the microwaves to penetrate the food evenly. Temperature sequence You can enter the cooking time up to 1 hour in Combination cook. **WARNING** The oven and accessories are very hot after cooking. Use a thick oven glove while you are handling food or accessories. The display will show "Cool" and "0" or "current time" in turns while the cooling fan is Weight Defrost automatically sets the defrosting times and power levels to give even defrosting results for frozen food. During the defrosting process the oven will beep to remind you to check the food. The oven will beep, open the door, turn the frozen food over and close the door, press the START button. You can enter food weight from 0.5lb to 6lb. The cooking time is automatically determined by the weight. **WARNING** The oven and accessories are very hot after cooking. Use a thick oven glove while you are handling food or accessories. Make sure that a metal tray is laid on the first level in the oven before Auto The display will show "Cool" and "0" or "current time" in turns while the cooling fan is During the defrosting process the oven will beep to remind you to check the food. The oven will beep, open the door, turn the frozen food over and close the door, press the START button. You can enter the defrosting time up to 60 minutes in Time defrost. **WARNING** The oven and accessories are very hot after cooking. Use a thick oven glove while you are handling food or accessories. Make sure that a metal tray is laid on the first level in the oven before Auto The display will show "Cool" and "0" or "current time" in turns while the cooling fan is This function helps you to ferment doughs easily. If the temperature in the inside of oven is high, it might reduce the quality of fermentation. Then you should cool the oven down to the room temperature before fermentation.

Temperature sequence You can enter the cooking time up to 10 hours in Fermentation. The oven starts working immediately. **WARNING** The oven and accessories are very hot after cooking. Use a thick oven glove while you are handling food or accessories. The display will show "Cool" and "0" or "current time" in turns while the cooling fan is This function helps you to clean the inside of oven. The

oven starts working immediately, and it works for 15 minutes. **WARNING** The oven and accessories are very hot after cooking. Use a thick oven glove while you are handling food or accessories. Do not contain water in narrow-necked bottles. Even if the container is opened, pressure. Be careful when you open the door for cleaning inside the oven. Hot steam can cause. The display will show "Cool" and "0" or "current time" in turns while the cooling fan is. The oven has a special function to blow off smells in the oven. You'd better put a metal tray on the first level. The oven starts working immediately, and it works for 10 minutes. **WARNING** The oven and accessories are very hot after cooking. Use a thick oven glove while you are handling food or accessories. The display will show "Cool" and "0" or "current time" in turns while the cooling fan is. You can save the microwave cook used frequently in the memory. The oven starts working. **Note** When the oven comes out of the factory, Memory cook has been programmed as below. But you can change the contents of memory cook later. refer to next page. No. Cooking time. Microwave power level. Use a thick oven glove while you are handling food or accessories. Make sure that a metal tray is laid on the first level in the oven before Memory. The display will show "Cool" and "0" or "current time" in turns while the cooling fan is. The display shows "Func". **Note.** And they will be changed to the default memory cooks programmed in the factory. In order to set the clock, follow the steps below. The display shows "Func". Then the setting is completed.

<https://bizwd.com/wp-content/plugins/formcraft/file-upload/server/content/files/1628a98dfe5df7---ca-non-lv-7575-manual.pdf>

**Note** If the oven is left for 10 minutes without users touch on a button and dial, Power save mode will work automatically to turn the display off. The power save mode could be cancelled when you press any button, turn a dial or open the door during the power save mode. To lock or unlock the controls, press and hold the Stop button for about 3 seconds. While the control panel is locked, "Loc" will be displayed briefly when any button is pressed. Arcing is caused by. All covering, which will allow microwaves to pass through are. Since microwave cooking to some extent is different from. If the food is undercooked. Check if. Releasing pressure in foods. Several foods are tightly covered by a skin or membrane. These foods should be pricked with a fork or cocktail stick to. This applies to potatoes. If the food is overcooked, i.e. dried out or burnt. Before you cook again, consider whether. Standing time. Always allow the food to stand for some time after using the. In a microwave oven foods continue to cook even when they are no longer cooking. The length of standing time depends on the volume and. Points to remember when defrosting. Shallow rectangular packets defrost more quickly than a. The amount of food. The more food you want to prepare the longer it takes. A rule. Arranging food. This is done in several ways in microwave cooking to give. If you are cooking several items of the same. Starting temperature of food. The lower the temperature of the food which is being put into. Food at room. Uneven foods such as fish should be arranged. If you are saving a meal in the refrigerator. Place thin slices of meat on top of each. Thicker slices such. Composition of the food. Food with a lot of fat and sugar will be heated faster than. The more dense the food, the longer it takes to heat. "Very. Size and shape.

Smaller pieces of food will cook more quickly than larger. With unevenly shaped food, the thinner parts will cook faster. Place the thinner chicken wings and. Choose a tall, narrow container rather than a. When reheating. Stirring, turning of foods. Stirring and turning of foods are techniques used in. When you cook or reheat whole fish, score. Shield the tail and head with small pieces. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely. Turn the oven off before cleaning. The outside oven surface should be cleaned with soap. If the Control Panel becomes wet, clean with a soft, dry. Control Panel. If steam accumulates inside or around the outside of. This may occur. Keep the inside of the oven clean. When food spatters. The use of harsh detergent or abrasives is not. Never use abrasive powers. Do not operate the oven. For easy cleaning, wipe spills and spatters as they occur with. Rinse the cavity of any cleaning residue with a clean damp or. Dry with a



soft cloth. These areas can also be cleaned by using plastic or nylon. For hard to remove soil, use a mild nonabrasive cleaner. Use on the stainless steel areas only. To clean, wipe the area dry. Do not scrub this area or use any sort of chemical. Warning. Just as your traditional oven becomes hot also this oven will. Do not use any type of. Rinse with water and wipe dry with a cloth. Note. If steam or condensation appears around this area, wipe with. Note. It is quite normal for steam to be emitted around the door. The door is not intended to seal the. Caution. Arcing or sparking. Unevenly cooked foods. Overcooked foods. Undercooked foods. Improper defrosting. Is power cord plugged in. Is door closed. Set the cooking time. Use approved cookware only. Do not operate with oven empty. Supplied tray must be used. Turn of stir food. Completely defrost food. Check to see that oven ventilation parts are not blocked. Do "manual cooling" over 10 minutes.

Cooking guide times. Variations in the size, shape and weights and. With microwave cooking, the heat is in the food, not in. Standing time for joints. Microwave. Power consumption. Grill power consumption. Cavity Dimensions. WXDXH. Net Weight. Approx. 59.4 lbs. Maximum. Cooking time. Microwave. Grill. Convection. Combination. Fermentation. Select function. Microwave power level. This oven is a Class B equipment suitable for use in domestic. Please, dispose of this equipment at your applicable collection point for the. In the European Union and Other European countries. By ensuring the correct. The recycling of materials will. Please do not therefore dispose of your old electrical and electronic. For more detailed information about recycling of this product, please. To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by. Care must therefore be taken choosing the utensil. If the utensil is marked microwavesafe, 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. Utensil. Safe. Comments. Aluminium foil. Can be used in small quantities to protect areas against. Crust plate. China and earthenware. Disposable polyester. Fastfood packaging. Overheating may cause the. May catch fire. May cause arcing. Glassware. Also to absorb. May cause arcing. Paper. Kitchen paper. 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. Can be used to retain moisture. Should not touch the. Take care when removing the film as hot steam will. Only if boilable or ovenproof. Should not be airtight. Prick. Can be used to retain moisture and prevent spattering.

This warranty does not extend to any of our electronic products which have been subjected to. This warranty is in lieu of all warranties expressed or implied and no representative or person is. Over the counter exchange for units that are initially defective. Initial defective is described as. This unit may be returned to the factory by the. Exchange must be directly with the dealer. When this unit is. Model. Labor. Note. The warranty service center list is constantly changing with the addition of our current. If there is inadequate or no local service facility subject individual. PDF Version 1.6. Linearized No. XMP Toolkit Adobe XMP Core 4.0c316 44.253921, Sun Oct 01 2006 171439. Producer Acrobat Distiller 5.0.5 for Macintosh. Create Date 20101209 092941Z. Creator Tool QuarkXPress3.3K LaserWriter 8 KH8.7.1. Creator. Title KOC1C4K5AV0. Document ID uuida2691bfef6004d2cbfa8b7638a2fbaf8. Instance ID uuidbdb224dee6a9413fbeb3f21cf5c71362. Has XFA No. Page Count 40. Author.

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