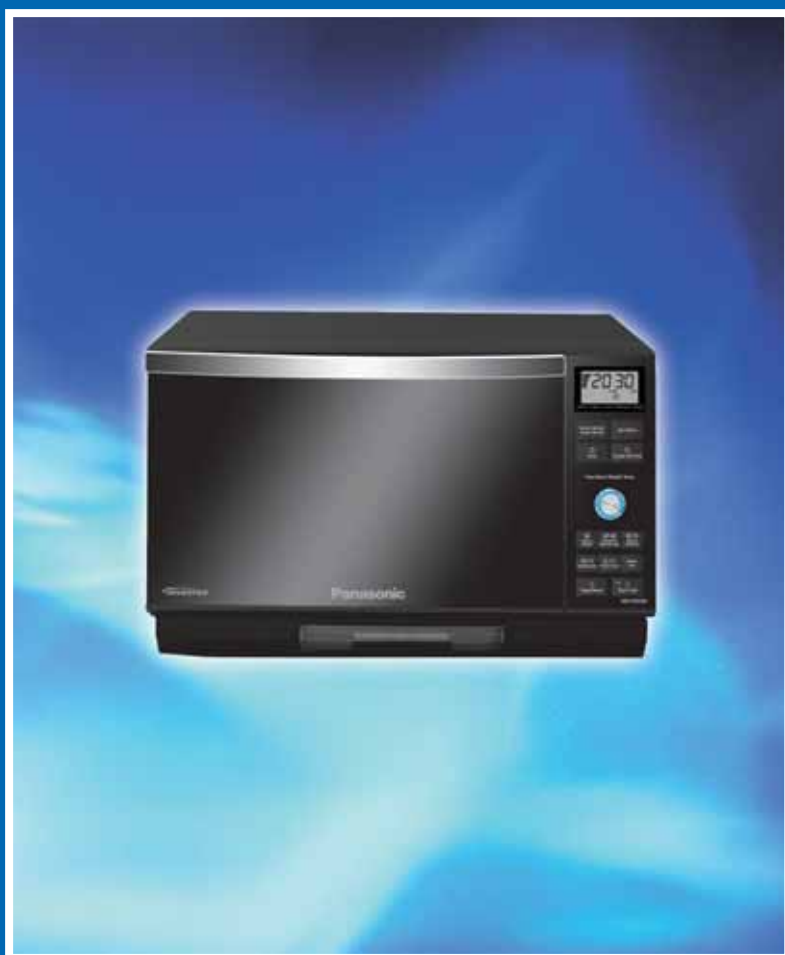


Panasonic®

Operating Instruction and Cook Book Steam Double Heater Microwave Oven Household Use Only

INVERTER



Model NO. NN-DS592B

Please read these instructions carefully before using this product, and save this manual for future use.

We are glad you have chosen to purchase a PANASONIC microwave oven. Before operating this oven, please read these instructions carefully and completely, and keep them for further reference.

If you have only used a microwave oven for reheating and defrosting, with Panasonic's Inverter Technology you can be reassured of excellent results when cooking a variety of foods, as the 'soft' penetration of microwave energy to the centre of food helps prevent over cooking on edges and surfaces. Foods can now be gently simmered without the concern of boil over.

After reading the introductory chapter, we are sure you will be able to master the basic techniques and thereby develop a firm understanding of your new oven. This book includes recipes from starters to desserts. After trying our recipes be sure to adapt your favourite recipes to microwave methods.

Start experimenting now, and enjoy the first class results you will achieve by using your new microwave oven.

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Macquarie Park
NSW 2113



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Panmure, Auckland

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The serial number of this product may be found on the right side of the control panel. You should note the model number and serial number of this oven in the space provided and retain this book as a permanent record of your purchase for future reference.

MODEL NUMBER _____

SERIAL NUMBER _____

DATE OF PURCHASE _____

Table of Contents

Before Operation

Safety Instructions	2-3
Installation and General Instructions	3-4
Microwaves and How They Work	5
Cookware and Utensils Guide	5-6
Cookware and Utensil Chart	7
Feature Diagram	8-9
Control Panel	10
Display Window	11
Dial Features	11
INGREDIENT CONVERSION CHART	13

Operation and Hints

To Set Clock	12
To Use Child Safety Lock	13
To Cook/Reheat/Defrost by Micro Power and Time	14, 16
Steam & Micro Power Setting	15
Steam Shot Setting	15
Defrosting by Steam Setting	16
Defrosting Tips and Techniques	17
Sensor Reheat Setting	18
Recommended Food Temperature for Sensor Reheat	19
Steam Reheat Setting	20
To Cook on Oven by Time Setting	21-22
To Cook on Grill by Time Setting	23-24
To Cook on Combination by Time Setting	25
3-Stages Setting	26
Drain Setting	26
To Cook Food Using Auto Cook Menu	27-32
Cleaning Setting	33
To Use Timer	34
Quick Guide to Operation	39-41

Maintenance

Care of your Microwave Oven	35
Before Requesting Service	36-37
Technical Specification	37
Panasonic Warranty	38

Cooking Guide

Microwave Recipe Techniques	42-44
Breakfast Basics	45-46
Soups, Snacks and Starters	47-54
Fish and Shellfish	55-58
Poultry	59-66
Main Fare Meats	67-77
Vegetable Varieties	78-84
Rice, Pasta and Cereal	85-89
Cakes, Slices and Biscuits	90-95
Desserts and Pastries	96-101
Micro - Made Extras	102-105

Important Safety Instructions

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Precautions to be taken when using Microwave Ovens for Heating foodstuffs

INSPECTION FOR DAMAGE. A microwave oven should only be used if an inspection confirms all of the following conditions:

1. The grille is not damaged or broken.
2. The door fits squarely and securely and opens and closes smoothly.
3. The door hinges are in good condition.
4. The metal plates of a metal seal on the door are neither buckled nor deformed.
5. The door seals are neither covered with food nor have large burn marks.

PRECAUTIONS. Microwave radiation from microwave ovens can cause harmful effects if the following precautions are not taken:

1. Never tamper with or deactivate the interlocking devices on the door.
2. Never poke an object, particularly a metal object, through a grille or between the door and the oven while the oven is operating.
3. Never place saucepans, unopened cans or other heavy metal objects in the oven.
4. Do not let other metallic articles, e.g., fast food foil containers, touch the side of the oven.
5. Clean the oven cavity, the door and the seals with water and a mild detergent at regular intervals. Never use any form of abrasive cleaner that may scratch or scour surfaces around the door.
6. Always use the oven with trays or cookware recommended by the manufacturer.
7. Never operate the oven without a load (i.e., an absorbing material such as food or water) in the oven cavity unless specifically allowed in the manufacturer's literature.
8. For horizontally hinged doors, never rest heavy objects such as food containers on the door while it is open.
9. Do not place sealed containers in microwave ovens. Baby bottles fitted with a screw cap or a teat are considered to be sealed containers.
10. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
11. Young children should be supervised to ensure that they do not play with the appliance.
12. 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.

Practical Hints:

1. For initial use of GRILL, DOUBLE GRILL, COMBINATION and OVEN, if you see white smoke arise, it is not malfunction.
2. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during GRILL, DOUBLE GRILL, COMBINATION and OVEN. Use care when opening or closing door and when inserting or removing food and accessories.
3. The oven has a heater situated in the top of the oven. After using the GRILL, DOUBLE GRILL, COMBINATION and OVEN functions, the ceiling will be very hot.
4. The accessible parts may become hot when GRILL, DOUBLE GRILL, COMBINATION and OVEN is in use. Children should be kept away.

Important Instructions

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

1. Read all instructions before using the microwave oven.
2. Some products such as whole eggs and sealed containers - (for example, closed glass jars **and sealed baby bottles with teat**) - may explode and should not be heated in the microwave oven.
3. Use this microwave oven only for its intended use as described in this manual.
4. As with any appliance, close supervision is necessary when used by children.
5. Do not operate this microwave oven if it is not working properly or if it has been damaged or dropped.
6. Do not store or use this appliance outdoors.
7. Do not immerse cord or plug in water.
8. Keep cord away from heated surfaces.
9. Do not let cord hang over edge of table or counter.
10. To reduce the risk of fire in the oven cavity:
 - (a) Do not overcook food. Carefully attend microwave oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - (b) Heating therapeutic wheat bags is not recommended. If heating, do not leave unattended and follow manufacturers' instructions carefully.
 - (c) Remove wire twist-ties from bags before placing bag in oven.
 - (d) If materials inside the oven should ignite, keep oven door closed, turn oven off at the wall switch, or shut off power at the fuse or circuit breaker panel.
 - (e) Never leave microwave unattended while cooking or reheating.
11. Do not remove outer panel from oven.
12. Appliances are not intended to be operated by means of an external timer or separate remotecontrol system.
13. 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.

Important Safety Instructions

Circuits

Your microwave ovens should be operated on a separate circuit from other appliances. The voltage used must be the same as specified on this microwave oven. Failure to do this may cause the power board fuse to blow, and/or food to cook slower. Do not insert higher value fuse in the power board.

Earthing Instructions

This microwave oven must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock by providing an escape wire for the electric current. This microwave oven is equipped with a cord having an earthing wire with an earthing plug.

The plug must be plugged into an outlet that is properly installed and earthed.

WARNING—Improper use of the earthing plug can result in a risk of electric shock.

WE CERTIFY THAT THIS MICROWAVE OVEN HAS BEEN INSPECTED AND COMPLIES WITH THE REQUIREMENTS OF REGULATION 3, SUBCLAUSE(2), OF THE MICROWAVE OVENS REGULATIONS 1982.

(This statement applicable only to New Zealand.)

We certify that this microwave oven has been inspected and complies with the safety requirements of government notice 466 of March 1981, and complies with the Radio Regulation of government notice 587 of March 1986.

(This statement applicable only to South Africa)

WARNING

- a) The door seals and door seal areas should be cleaned with a damp cloth. The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a qualified service technician trained by the manufacturer.
- b) It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
- c) If the supply cord of this appliance is damaged, it must be replaced by a qualified service technician with the special cord available only from the manufacturer.
- d) Before use, the user should check that whether the utensils are suitable for use in microwave ovens.
- e) Liquids or other foods must not be heated in sealed containers since they are liable to explodeexplode, at the same time it should avoid the boiling liquids splash.
- f) 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.
- g) When the appliance is operated in the GRILL, DOUBLE GRILL, COMBINATION and OVEN modes, children should only use the oven under adult supervision due to the temperatures generated.

Installation and General Instructions

General Use

1. In order to maintain high quality, do not operate the oven when empty. The microwave energy will reflect continuously throughout the oven if no food or water is present to absorb energy. This can lead to damage to the microwave oven including arcing within the oven cavity.
2. If smoke is observed, press the **STOP/RESET** Pad and leave door closed in order to stifle any flames. Disconnect the power cord, and/or shut off power at the fuse or circuit breaker panel.
3. Do not dry clothes, newspapers or other materials in oven. They may catch on fire.
4. Do not use recycled paper products, unless the paper product is labelled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires when used.
5. Do not use newspapers or paper bags for cooking.
6. Do not hit or strike the Control Panel. Damage to controls may occur.
7. POT HOLDERS may be needed as heat from food is transferred to the cooking container and from the container to the Glass Tray. The GlassTray can be very hot after removing the cooking container from the oven.
8. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.
9. Do not cook food directly on ceramic plate unless indicated in recipes. (Food should be placed in a suitable cooking utensil.)
10. **DO NOT** use this oven to heat chemicals or other non-food products. **DO NOT** clean this oven with any product that is labelled as containing corrosive chemicals. **The heating of corrosive chemicals in this oven may cause microwave radiation leaks.**
11. If glass tray is hot, allow to cool before cleaning or placing in water.

Installation and General Instructions

12. When using the COMBINATION mode, never place any aluminum or metal container directly on the wire rack. Always insert a heat-proof, glass plate or dish between the wire rack and the aluminum container. This will prevent sparking that may damage the oven.
13. It is recommended not to use the wire rack when cooking in the MICROWAVE mode only.
14. During cooking, some steam will condense inside and/or on the oven door. This is normal and safe. Steam will disappear after the oven cools down.
15. Do not leave the microwave unattended while reheating or cooking food in disposable containers made of plastic, paper or other combustible materials, as these types of containers can ignite if overheated.
4. Potatoes, apples, egg yolks, chicken wings, whole squash and sausages are examples of foods with nonporous skins. This type of food must be pierced before cooking, to prevent bursting.
5. When heating liquids, e.g. soup, sauces and beverages, in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of hot liquid. To prevent this possibility the following steps should be taken:
 - a) Avoid using straight-sided containers with narrow necks.
 - b) Do not overheat.
 - c) Stir the liquid before placing the container in the oven and halfway through cooking time.
 - d) After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.

Placement of Oven

1. The oven must be placed on a flat, stable surface, more than 85 cm above the floor. For correct operation, the oven must have sufficient air flow. **Allow 25 cm of space on the top of the oven, 10 cm at the back, and 5 cm on both sides. If one side of the oven is placed flush to wall, the other side or top must not be blocked. Do not remove feet.**
 - a. Do not block air vents. If they are blocked during operation, the oven may be overheated and damaged. When using any cloth over the oven, the air intake and exhaust should not be blocked. Do not place a cloth on top of the unit during COMBINATION/CONVECTION/GRILLING cooking as the top of the microwave gets very hot. Also allow sufficient space on back and both sides of the oven.
 - b. Do not place oven near a hot or damp surface such as a gas stove, electric range or sink etc.
 - c. Do not operate oven when room humidity is too high.
2. This oven was manufactured for household use only.
3. The appliance is freestanding type and shall not be placed in a cabinet.
6. **DO NOT USE A CONVENTIONAL MEAT THERMOMETER IN THE MICROWAVE OVEN. To check the degree of cooking of roasts and poultry use a MICROWAVE THERMOMETER.** Alternatively, a conventional meat thermometer may be used after the food is removed from the oven. If undercooked, return meat or poultry to the oven and cook for a few more minutes at the recommended power level. It is important to ensure that meat and poultry are thoroughly cooked.
7. **COOKING TIMES given in the Cooking Guide section are APPROXIMATE.** Factors that may affect cooking time are preferred degree of moisture content, starting temperature, altitude, volume, size, shape of food and utensils used. As you become familiar with the oven, you will be able to adjust for these factors.
8. It is better to **UNDERCOOK RATHER THAN OVERCOOK foods.** If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times recommended.
9. Extreme care should be taken when cooking popcorn in a microwave oven. Cook for minimum time as recommended by manufacturer. Use the directions suitable for the wattage of your microwave oven. NEVER leave oven unattended when popping popcorn.
10. When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.
11. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.

Food

1. Do not use your oven for home canning or the heating of any closed jar. Pressure will build up and the jar may explode. In addition, the microwave oven cannot maintain the food at the correct canning temperature. Improperly canned food may spoil and be dangerous to consume.
2. Do not attempt to deep fat fry in your microwave oven.
3. Do not boil eggs in their shell and whole hard-boiled eggs (unless otherwise stated in Cooking Guide section). Pressure will build up and the eggs will explode.

Microwaves and How They Work

Microwaves are a form of high frequency radio waves similar to those used by a radio, including AM, FM and CB. They are similar to a television where the radio waves are converted to a picture on the screen. However, microwaves are much shorter than radio waves; approximately twelve centimetres wave length. Electricity is converted into microwave energy by the magnetron tube (which is the heart of the microwave oven).

From the magnetron tube, microwave energy is transmitted to the oven cavity through a small plastic covered piece. The microwaves are converted to heat in the food. The microwaves enter from the outside of the food and travel through the food losing half of their power every two to three centimetres. Continued cooking to the centre occurs by conduction.

Although pacemakers used to be affected by microwaves (as well as by other radio waves), they are now shielded and are not bothered by these interferences. This allows people with pacemakers to sit calmly by their radio or television and cook with microwave ovens.

When microwaves come in contact with a substance, any one or combination of three things may occur.

They can be:

1. REFLECTED
2. TRANSMITTED
3. ABSORBED

Reflection:

Metal substances REFLECT microwave energy and because there is no absorption, there is no heating. This is why the oven interior is either stainless steel or epoxy-coated steel. This ensures that the microwaves are kept inside the cavity and evenly distributed throughout the food with the help of the turntable.

Transmission:

Such substances as paper, glass and plastic TRANSMIT microwave energy and do not become hot except from food. Because these substances do not reflect or absorb microwave energy, they are ideal materials for microwave cooking containers.

Absorption:

Food contains moisture and will ABSORB microwave energy, which causes the moisture molecules within the food to vibrate at an incredible rate (2,450,000,000 times per second). Friction, created by the vibration, produces heat energy which is conducted throughout the food.

Cookware and Utensils Guide

It is important to use the correct container when cooking in a microwave oven. The following will help you make the right selection.

How to Test a Container for Safe Microwave Oven Use

TO TEST A CONTAINER FOR SAFE MICROWAVE OVEN USE: Fill a 1-cup glass measure with cool water and place it in the microwave oven alongside the empty container to be tested; **heat one (1) minute at High**. If the container is microwave ovensafe (transparent to microwave energy), the container should remain comfortably cool, the water in glass measure should be hot. If the container is hot, it has absorbed some microwave energy and should NOT be used. This test cannot be used for plastic containers.

Paper Products and Freezer Wrap

Waxed paper, paper plates, cups and napkins should not be used for heating or cooking food. Freezer wrap should not be used as it is not heat resistant and may melt. Paper towel, greaseproof paper and bake paper may be safely used for short periods of time for covering or lining.

Glass, Ceramic and China

Heat-Resistant glass cookware is invaluable in microwave cooking. Many of these items are readily available in most homes: glass jugs, mixing bowls, loaf dishes, covered casseroles, oblong baking dishes, pie plates and round or square cake dishes. Examples of this type of cookware are Pyrex® and Corningware®.

Dinnerware can be used for microwave heating. Many brands of dinnerware are microwave safe. Check the care information for reference to microwave use for dinnerware and serving pieces. If dinnerware is marked ovenproof, it frequently is safe to use in the microwave oven. However, to be sure, check by conducting microwave dish test previously mentioned.

Several types of glassware and dinnerware are not recommended for use in the microwave oven. Do not use dishes with metallic trim or containers with metal parts. Do not use cups or mugs with glued on handles, as they may fall off with continued heating. Do not use delicate glassware. Although the glassware may be transparent to microwave energy the heat from the food may cause the glassware to crack.

Plastics

Plastic dishes, cups and some freezer containers should be used with care in a microwave oven.

Choose plastic containers carefully, as some plastic containers may become soft, melt and may scorch. The majority of plastic dishes, even those designed for use in the microwave oven, are not suitable for cooking foods with high fat or sugar content, or for lengthy cooking times. Most microwave plastic dishes should not be used for longer than 3 to 5 minutes on **High** power. These dishes, although not suitable for extended cooking, may be used successfully for defrosting or for use on lower power levels.

Cooking Bags designed to withstand boiling, freezing, or conventional heating are microwave safe. Prepare bags according to manufacturer's directions. When cooking by microwave, **DO NOT** use wire twist-ties to close bag. They can act as an antenna and cause arcing (sparks).

DO NOT COOK IN PLASTIC FOOD STORAGE BAGS.

Plastic Wrap such as GLAD WRAP® can be used to cover dishes in most recipes. Over an extended heating time, some disfiguration of the wrap may occur. When removing plastic wrap "covers", as well as any glass lid, be careful to remove it away from you to avoid steam burns.

Loosen plastic but let dish stand, covered.

Jars and Bottles

Jars and bottles can be used to warm food to serving temperature, if the lid is removed first. Cooking should not be done in these containers since most are not heat resistant and during extended heating times, heat from food would cause cracking or breaking.

Metal

Metal cookware or utensils, or those with metallic trim, should **NOT** be used in the microwave. Since microwave energy is reflected by metal, foods in metal containers will not cook evenly. There is also a possibility of "arcing".

Although metal utensils should be avoided in microwave cooking, some metal can be helpful when used correctly.

Aluminum foil can be used safely, if certain guidelines are followed, to prevent overcooking. Small pieces of foil are used to shield areas such as chicken wings, tips of roasts, or other thin parts that cook before the rest of the recipe is finished. Make sure foil is attached securely and doesn't touch sides of oven, otherwise arcing may occur. Foil lined containers, either cardboard or plastic, should **NOT** be used in the microwave oven as arcing could occur.

Metal twist-ties, either paper or plastic coated, should **NOT** be used in the microwave oven. Frozen dinner trays can be used in the microwave, if the container is no deeper than 2 cm and is filled with food. Metal skewers can not be used in microwave ovens as arcing may occur. Wooden skewers are readily available and give the same result.

Shells: Scalloped baking shells are best used during reheating and for short periods of cooking time only.

Thermometers are available for use in microwave ovens. **DO NOT USE CONVENTIONAL MERCURY TYPE CANDY OR MEAT THERMOMETERS** in food while cooking in the microwave oven.

Straw, Wicker and Wood

Straw and wicker baskets may be used in the microwave oven for short periods of time to warm rolls or bread. Large wooden utensils, such as bowls or cutting boards should **NOT** be used for prolonged heating as the microwave energy may cause the wood to become dry and brittle.

Cookware and Utensil Chart

	Microwave	Grill	Oven	Combination	Steam/Micro	Double Grill
Aluminium foil	for shielding	yes	yes	for shielding	for shielding	no
Ceramic Plate	yes	yes	yes	yes	yes	no
Browning Dish	no	no	no	no	no	no
Brown paper bags	no	no	no	no	no	no
Dinnerware oven/microwave safe non-oven/microwave safe	yes yes	yes no	yes no	yes no	yes no	no no
Disposable paperboard containers	yes*	no	yes*	yes*	no	no
Glassware oven glassware & ceramic non-heat resistant	yes no	yes no	yes no	yes no	yes no	no no
Metal cookware	no	yes	yes	no	yes	no
Wire Rack	no	yes	yes	yes	no	no
Metal twist-ties	no	yes	yes	no	yes	no
Oven cooking bag	yes	no	yes*	yes	yes	no
Paper towels and napkins	yes	no	no	no	no	no
Plastic defrosting rack	yes	no	no	no	yes	no
Plastic dishes microwave safe non microwave safe	yes no	no no	no no	no no	yes no	no no
Microwave safe Plastic wrap	yes	no	no	no	not required	no
Straw, wicker, wood	yes	no	no	no	yes	no
Thermometers microwave safe conventional	yes no	no yes	no yes	no no	yes no	no no
Waxed paper	yes	no	no	no	not required	no
Silicon bakeware	yes*	no	yes*	yes*	yes*	no
Double grill tray	no	no	no	no	no	yes

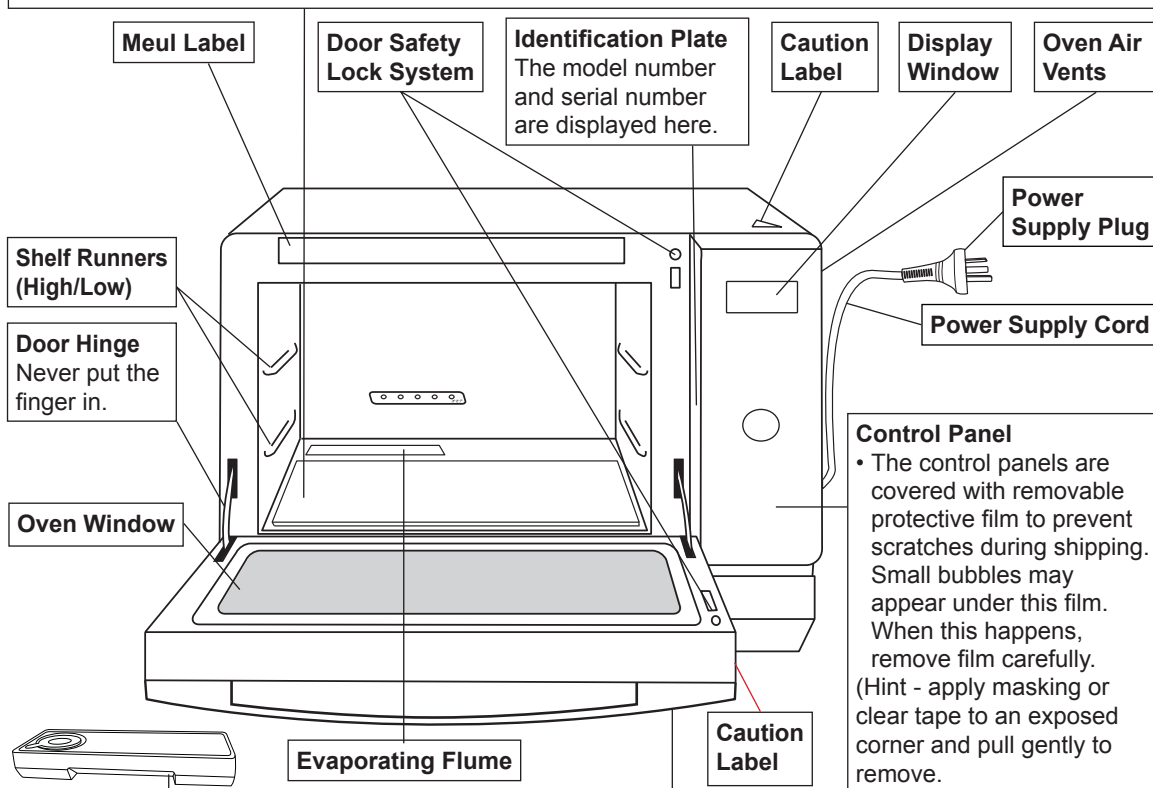
* Check manufacturers' recommendation, must withstand heat.

Feature Diagram

Ceramic Plate

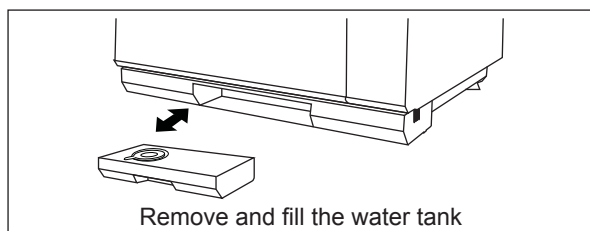
Clean the glass ceramic plate after cooling.

Do not directly place the food on the glass ceramic plate. Place it on a container or container rack special for the microwave oven.



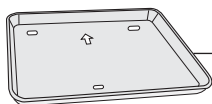
Water Tank

1. The water tank must be installed in the middle of the decorative plate.
2. Do not fill water above the full scale on the water tank.
3. To avoid build-up, do not use hard water.
4. To avoid leakage, verify if the water tank is correctly installed in place.
5. Please clean the water tank and the rubber cover regularly.
6. Do not remove the rubber cover on the water tank. Otherwise, the water tank may leak water.



Glass Tray

1. Place in the direction of the arrow.
2. Dragging the glass tray on the oven window may cause damage to the window.
3. Never insert on support shelf.



Pull Door Handle

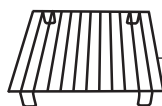
Opening the door during cooking will stop the cooking process without cancelling the program. Cooking resumes as soon as the door is closed and **Start/Set** Pad is pressed. The oven light will turn on and stay on whenever the door is opened. It is quite safe to open the door at any time during a cooking program and there is no risk of Microwave exposure.

Ceramic Cover

1. Install over the evaporating channel.
2. After using steam function, do not touch the ceramic cover to avoid scalding.
3. Clean after cooling down.

Note:

Please place one side written "オモテ" face up.



Wire Rack

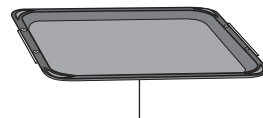
Do not use with metal metal tray during MICROWAVE/ COMBINATION/ STEAM&MICRO

Feature Diagram (continued)



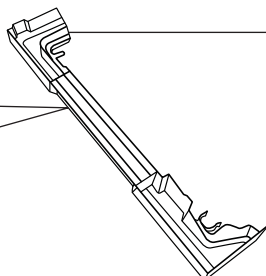
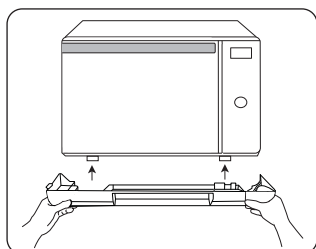
Double Grill Tray

1. Do not place it on the oven window. Otherwise, the oven window may be damaged.
2. Place it on the tray flange when using.
3. When cooking food, place it in the middle of wavy range of the double grill tray, avoiding letting the food into the groove around, so that food can't be completely baked.



Metal Tray

1. Place the metal tray on the shelves.
2. Always use oven mits to remove from the oven after using.



Decorating Plate (Collector Pan)

1. Install the Decorating Plate by clipping onto the rubber feet before using.
2. Clean and wipe dry after using.
3. After cleaning, re-install the plate by clipping onto the rubber feet.

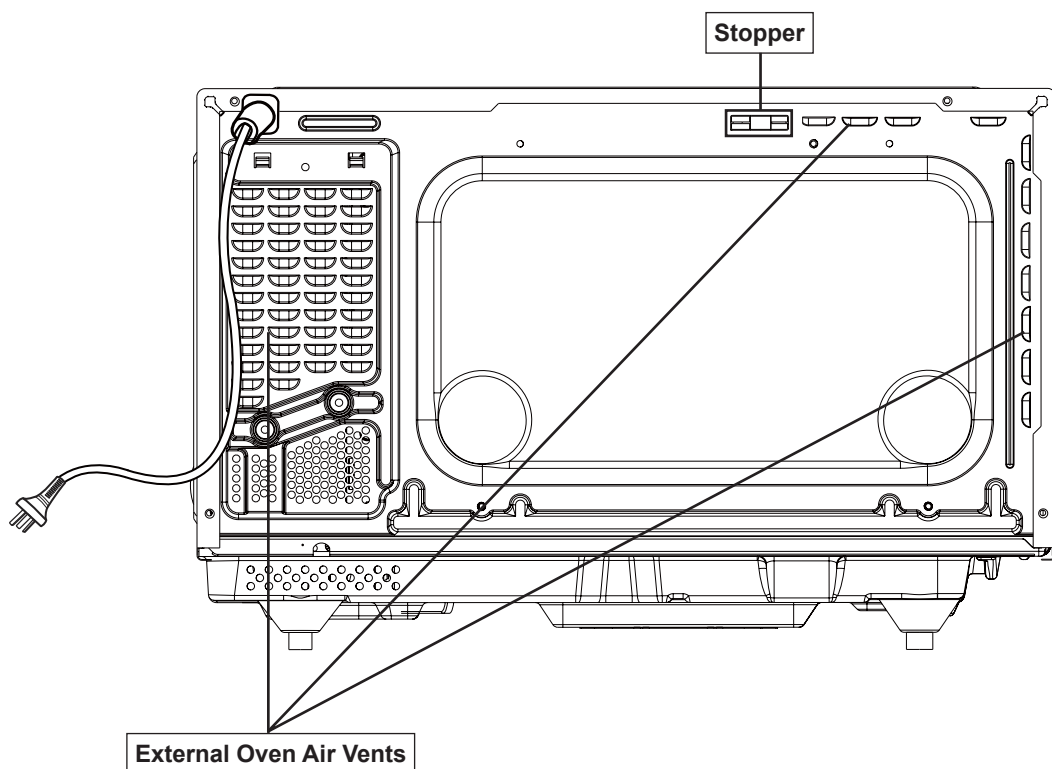
Oven Light:

Oven Light will turn on during cooking and also when door is opened.

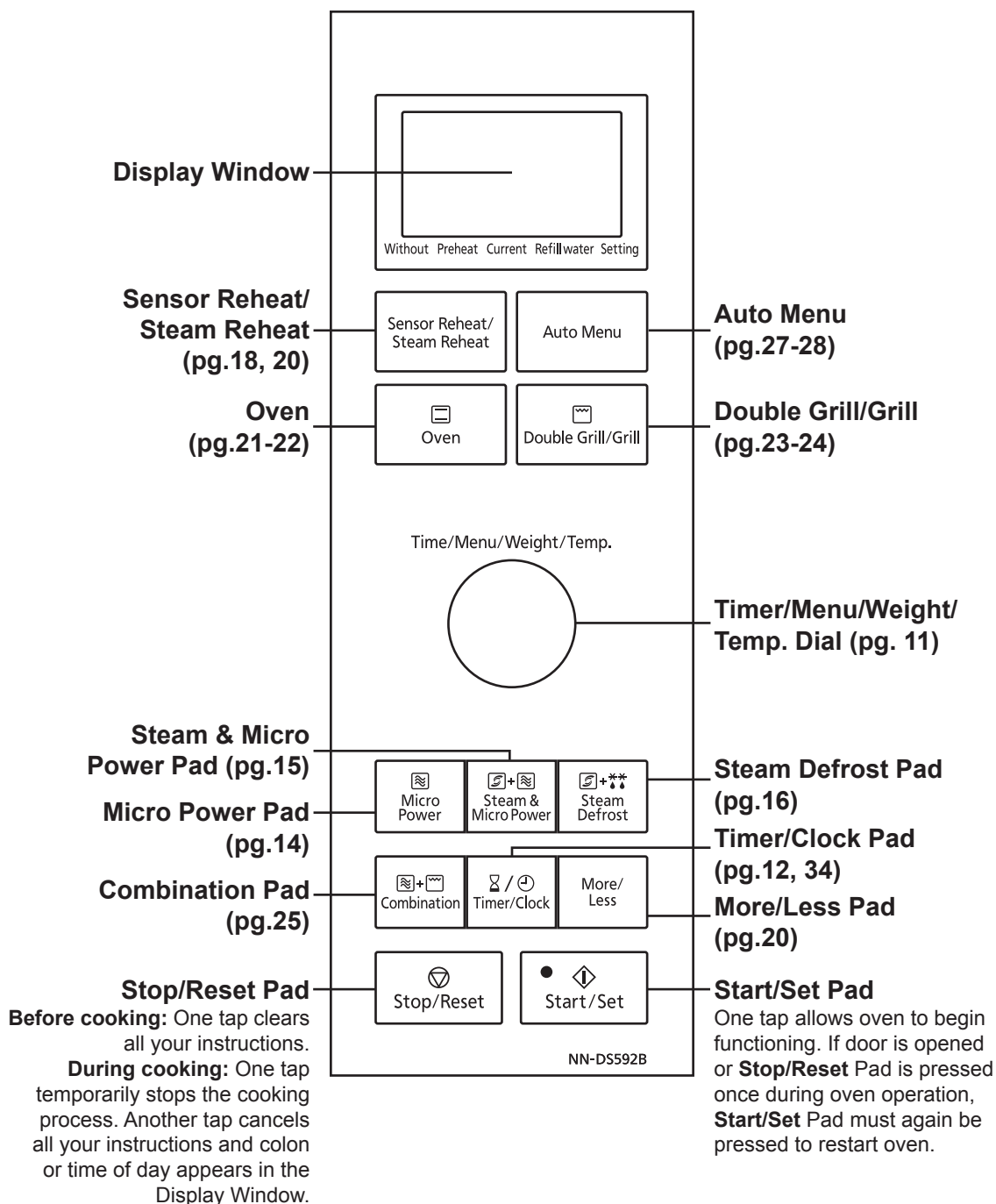
NOTE:

The above illustration is for reference only.

Feature Diagram (Rear View)



Control Panel



Beep Sound

When pad is pressed correctly, a beep sound will be heard. If a pad is pressed and no beep is heard, the unit does not or cannot accept the instruction. The oven will beep twice between programmed stages. At the end of any complete programme, the oven will beep five times.

NOTE:

If an operation is set and **Start/Set** Pad is not pressed, after 6 minutes, the oven will automatically cancel the operation. The display will revert back to clock or colon mode.

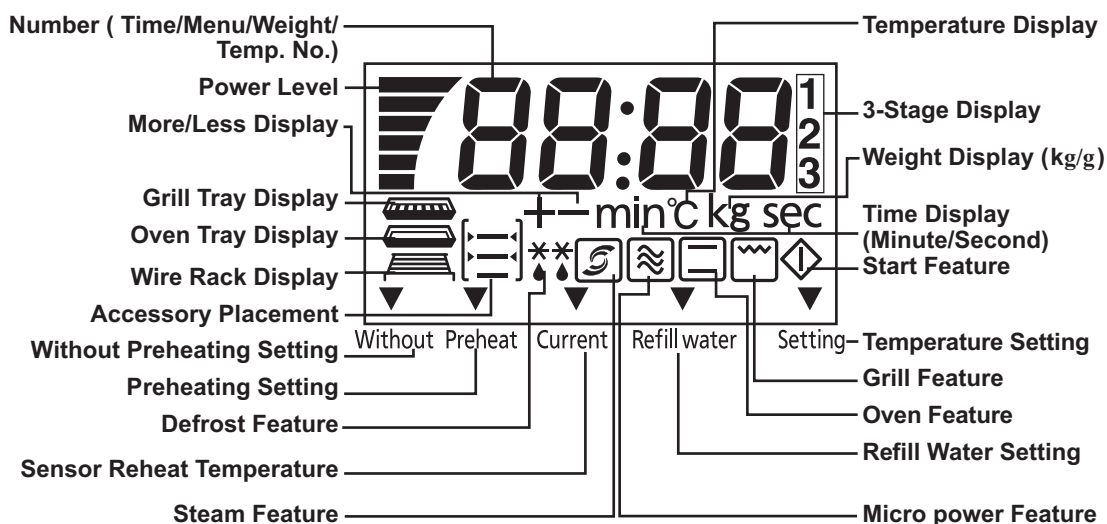
Backlight power-saving mode

The microwave oven enters the backlight power-saving mode, which means the white backlight is turned off, under the following conditions:

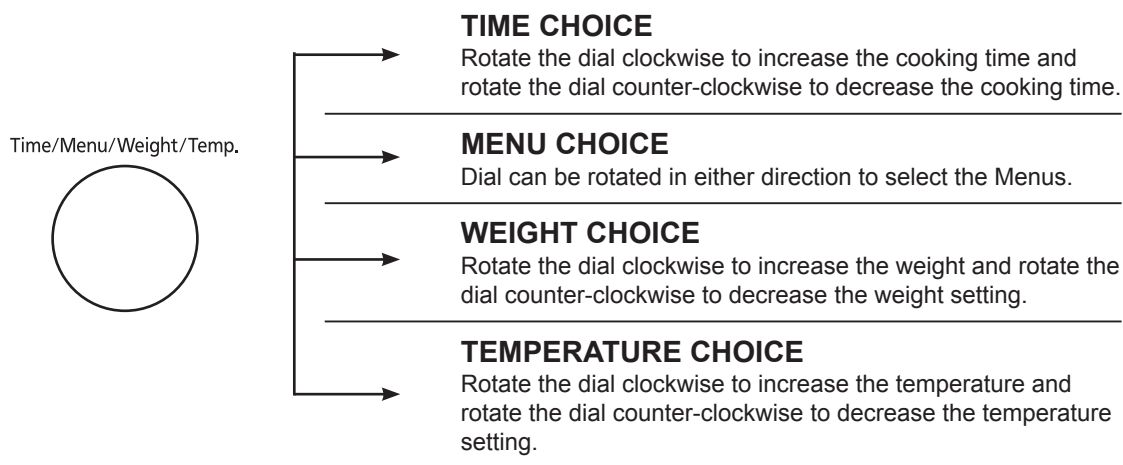
1. No operation is carried out 5 seconds after the child lock is set or cancelled.
2. No operation and no door opening or closing occur for 5 seconds after powering on or after the blank timer blinks in the display window.

Display Window

To help you operate the oven, the following numbers/symbols will appear in the display window.



Dial Features



NOTE:

The maximum programmable time using Time Dial is up to 90 minutes.

To Set Clock

You can use the oven without setting the clock.

E.g.: 10:35

1 Press twice

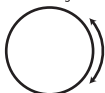
The default number 12:00 will blink in the Display Window.



2 Enter hour number

Enter hour number using **Time Dial**.

Time/Menu/Weight/Temp.



Clock is a 12 hour display. There isn't a.m. or p.m. setting.



3 Press once

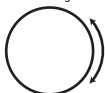
To verify your selection and the minute number will blink.



4 Enter minute number

Enter minute number using **Time Dial**.

Time/Menu/Weight/Temp.



5 Press once

Colon stops blinking; time of day is entered and locked into Display Window.



NOTES:

1. Oven will not operate while number is still blinking.
2. To reset time of day, repeat step 1 through 5.
3. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
4. Maximum time available is 12:59. Clock is 12 hour only. One o'clock will be displayed as 1:00 not 13:00.

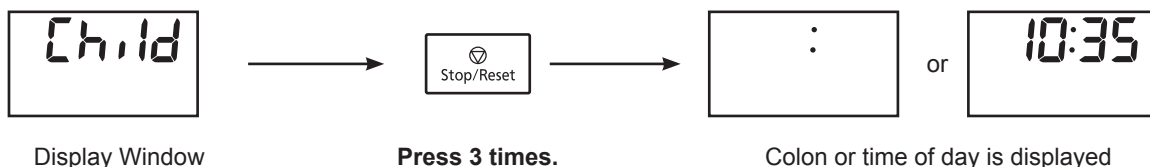
To Use Child Safety Lock

This feature allows you to prevent operation of the oven by a young child; however, the door will open. You can set Child Safety Lock when colon or time of day is displayed.

To set



To cancel



NOTE:

To set or cancel child safety lock, **Start/Set** pad or **Stop/Reset** pad must be pressed 3 times within 10 seconds.

INGREDIENT CONVERSION CHART

INGREDIENT CONVERSION CHART			
¼ cup	60 ml	¼ teaspoon	1 ml
⅓ cup	85 ml	½ teaspoon	2 ml
½ cup	125 ml	1 teaspoon	5 ml
⅔ cup	165 ml	2 teaspoons	10 ml
¾ cup	190 ml	3 teaspoons	15 ml
1 cup	250 ml	1 tablespoon	20 ml
1¼ cups	310 ml	1½ tbs	30 ml
1½ cups	375 ml	2 tbs	40 ml
2 cups	500 ml	3 tbs	60 ml
3 cup	750 ml	4 tablespoons	80 ml
3½ cups	875 ml		
4 cups	1 litre		
6 cups	1.5 litre		
8 cups	2 litre		

All recipes are tested using standard measurement that appear in the above chart.

To Cook/Reheat/Defrost by Micro Power and Time

This feature allows you to set the desired power and time for cooking by yourself.

1 Select Power Level

Press **Micro Power** pad until your desired power level appears in the Display Window.
(see chart below)

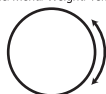


Note: When selecting High on the first stage, you can start from step 2.

2 Set Cooking Time

Select the cooking time by using the **Time Dial**.
(High: up to 30 minutes, other powers: up to 90 minutes for a single stage)

Time/Menu/Weight/Temp.



E.g.: Med-High power 5'00"

NOTE:

When cooking time is longer than 60 minutes, the time will appear in hours and minutes.
0 - 3 minute time counts up in 10 seconds. 3 - 8 minute time counts up in 30 seconds. 8 - 30 minute time counts up in 1 minute. Upwards from 30 minutes time counts up in 5 minutes.

3 Press



Cooking will start.
The time in the Display Window will count down.

For more than one stage cooking,

Repeat steps 1 & 2 above then press **Start**. The maximum number of stages for cooking is 3. The oven will beep twice between stages. (For further information, refer to page 26)

Micro Power:

The **Micro Power** Pad gives you a selection of different power levels representing decreasing amounts of microwave energy, used for cooking foods at different speeds.

e.g. The lower the micro power setting, the more evenly the food cooks, although it will take a little longer.

To select the correct power level for cooking different foods, refer to the chart below.

Press	POWER LEVEL	WATTAGE	DISPLAY	EXAMPLE OF USE
1x	High	1000 W		Boil water. Cook fresh fruits, vegetables, preserved fruit and candies.
2x	Medium-High	800 W		Cook fish and seafood, meat, poultry, eggs and cakes.
3x	Medium	600 W		Cook cakes, stew food, and melt butter and chocolate.
4x	Medium-Low	400 W		Cook tough meat, stew soup and soften butter.
5x	Defrost	300 W		Defrost meat, poultry or seafood.
6x	Low	200 W		Keep food warm and soften ice cream.

NOTE:



After using the oven, the fan may rotate to cool the electric components and "COOL" appears in the display window. If you cook using microwave, "COOL" will appear after micro cooking over 3 minutes. This is perfectly normal, and you can take out the food from the oven while the fan operates.

Steam & Micro Power Setting

This feature is a steam and microwave combined heating method by adjusting the settings.

1 Press once

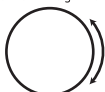
Press **Steam & Power Level** pad to select.
There is one level of Steam & Micro Power setting.

POWER LEVEL	DISPLAY
Steam + Medium	 

2 Set cooking time.

Select the cooking time by using the **Time Dial**.(up to 15 minutes)

Time/Menu/Weight/Temp.



E.g.: 5'00"

3 Press .

The cooking time appears in the display window and begins to count down.

Notes:

1. Always pour the water into the tank before using.
2. If setting the function as the first stage, it needs 30 seconds preheating.
3. No cover lid or plastic wrap when using this feature.
4. The temperature of evaporating channel will be very high just after using micro steam, please do not touch it.
5. Always wipe the remaining water in the evaporating channel after cooling the cavity.

Steam Shot Setting

This feature allows you add steam during oven (without preheating) or grill setting (up to 3 minutes).

E.g.: Add 1 minute during oven.



oven proceeding.



Keep pressing for 2 seconds
and 1 minute will be added.



* If you want to add 3 minutes, press
Steam & Micro Power pad twice
again within 3 seconds after step 2.

Notes:

1. Always pour the water into the tank before use.
2. The original setting is still counting down when setting steam shot.
3. The setting time can not exceed the remaining cooking time.
4. If the lower grill heaters are working when setting steam shot function, the heaters have to be stopped a while to keep the steam shot working normally.
5. Each time after adding 1 minute, you should finish your operation within 3 seconds.

Defrosting by Steam Setting

This feature allows you to defrost meat, poultry and seafood automatically by just setting the weight.

1 Press  **once.**



2 Set Weight

The shape and size of the food will determine the maximum weight the oven can accommodate. The recommended maximum weight of food depends on the oven cavity size. Weight must be programmed in kilograms and tenths of a kilogram (0.1 kg ~ 3.0 kg). For best results, the minimum recommended weight is 0.2 kg.

Time/Menu/Weight/Temp.



Set the required weight by using **Weight** dial.



E.g.: 1.0 kg

3 Press 

The cooking time appears in the display window and begins to count down.

NOTE:

1. Pour water into the tank before defrosting.
2. The oven will beep once or twice during the total defrosting time. This indicates that food should be turned, broken apart or removed. After attending to food, close door and press **Start** to resume defrosting.
3. Steam will explode during defrosting. Do not cover or wrap.
4. "H0t" will appear and steam defrost function doesn't allow to use if the cavity is too hot. Use manual setting instead of steam defrost.

Defrosting by Micro Power

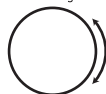
This feature allows you to defrost meat, poultry and seafood by **Defrost** and time.

step 1



step 2

Time/Menu/Weight/Temp.



step 3



Press 5 times to select Defrost.
(Defrost power level, refer to page 14)

Set time according to
chart on next page.

Press

Please use plastic wrap or lids when defrosting. For further information, refer to next page.

Defrosting Tips and Techniques

Preparation for Freezing:

1. Heavy-duty plastic wraps, bags and freezer wrap are suitable.
2. Freeze meats, poultry and fish in packages with only 1 or 2 layers of food. To aid in separating layers, place two pieces of wax paper between them.
3. REMOVE ALL AIR and seal securely.
4. LABEL package with type and cut of meat, date and weight.
5. Defrosting times given in the charts are for thoroughly frozen foods (i.e. at least 24 hours in freezer maintained at -18 °C or lower).

Defrosting Technique:

1. Remove from wrapper and set on a defrosting rack in a dish on Glass Tray.
2. On Turbo Defrost, the oven will beep during the defrosting time. At "beep", turn over all meat, poultry, fish and shellfish. Break apart stewing meat, chicken pieces and minced meat. Separate chops and hamburger patties. Shield thin ends of roasts, poultry legs and wings, fat or bones with foil.
3. Throughout the defrosting time, remove any defrosted portions of mince or cubed meat, etc.
4. After defrosting, large roasts may still be icy in the centre. Let stand, 15 to 30 minutes, in refrigerator to complete defrosting.

Defrosting Chart (by setting Micro Power at Defrost):

FOOD	APPROX. TIME (minutes per 500 g)	INSTRUCTION
MEAT		
Beef		Halfway through the defrost cycle, break apart minced beef, separate chops and remove meat that is defrosted.
Minced Beef	6 - 8	
Roast: Topside	7 - 9	
Beef Tenderloin	7 - 9	
Chuck or Rump	7 - 9	Turn meat over two to three times during defrosting.
Sirloin, rolled	7 - 9	
Steak	5 - 7	
Miscellaneous	6 - 8	Shield edges and unevenly shaped ends of roasts halfway through the defrost cycle.
Pork/Lamb	7 - 9	
Roast	5 - 7	
Chops	5 - 7	Large roasts may still be icy in centre. Let stand.
Ribs		
POULTRY		
Chicken		Turn poultry over two to four times during defrosting. Halfway through the defrost cycle, shield end of drumsticks, wings, breast bones and ends of poultry with foil.
whole	7 - 9	
pieces	6 - 8	
fillets	6 - 8	
Duck	6 - 8	Break apart chicken pieces and remove small pieces such as wings, which may be defrosted before larger pieces.
Turkey	7 - 9	Rinse poultry under cold water to remove ice crystals. Let stand 5 to 10 minutes, before cooking.
FISH & SHELLFISH		
Fish Fillets	7 - 9	Halfway through the defrost cycle, turn whole fish or blocks of fillets over. Also, break apart prawns or scallops. Remove any pieces that are defrosted.
Whole Fish	6 - 8	
Crabmeat	5 - 7	
Lobster Tails	5 - 7	
Sea Scallops	5 - 7	Let stand, 5 to 10 minutes, before cooking.
Green Prawns	5 - 7	

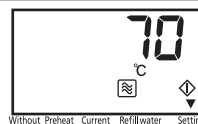
Sensor Reheat Setting

This feature can reheat food without setting power and time to the temperature you desire. The temperature range is - 10 ~ 90 °C.

1 Press once

Press once to select "Sensor Reheat" .

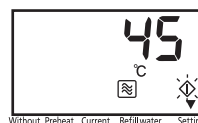
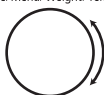
The default setting is 70 °C when plugging in. From the second time, the default setting will be changed to previously setting if between 55 ~ 75 °C.



2 Select temperature

Set the desired temperature by using **Temp.** Dial. (- 10 ~ 90 °C)

Time/Menu/Weight/Temp.



E.g.: 45 °C

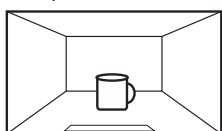
3 Press once.

After detecting for a period of time, press **Sensor Reheat** pad and the approximate current temperature will appear in the display window for 3 seconds. (unnecessary step)

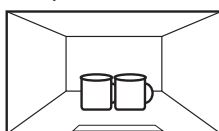
Notes:

1. "H0t" will be displayed if food temperature measured is higher than selected temperature.
2. After reheating, stir then serve.
3. The food must be put in the center of ceramic plate.
4. For the beverage, the reheat field is 1-4 cups (200 ml/cup). After reheating, stir carefully. Arrange the containers as figure.

1 cup



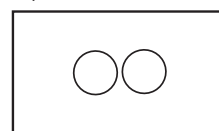
2 cups



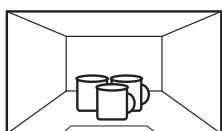
oven door
position



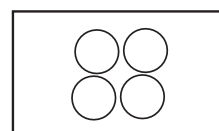
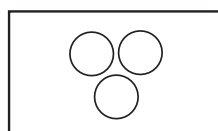
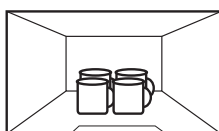
(Top View)



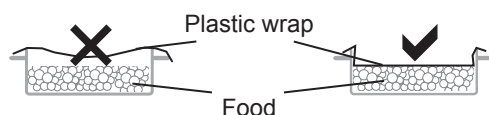
3 cups



4 cups

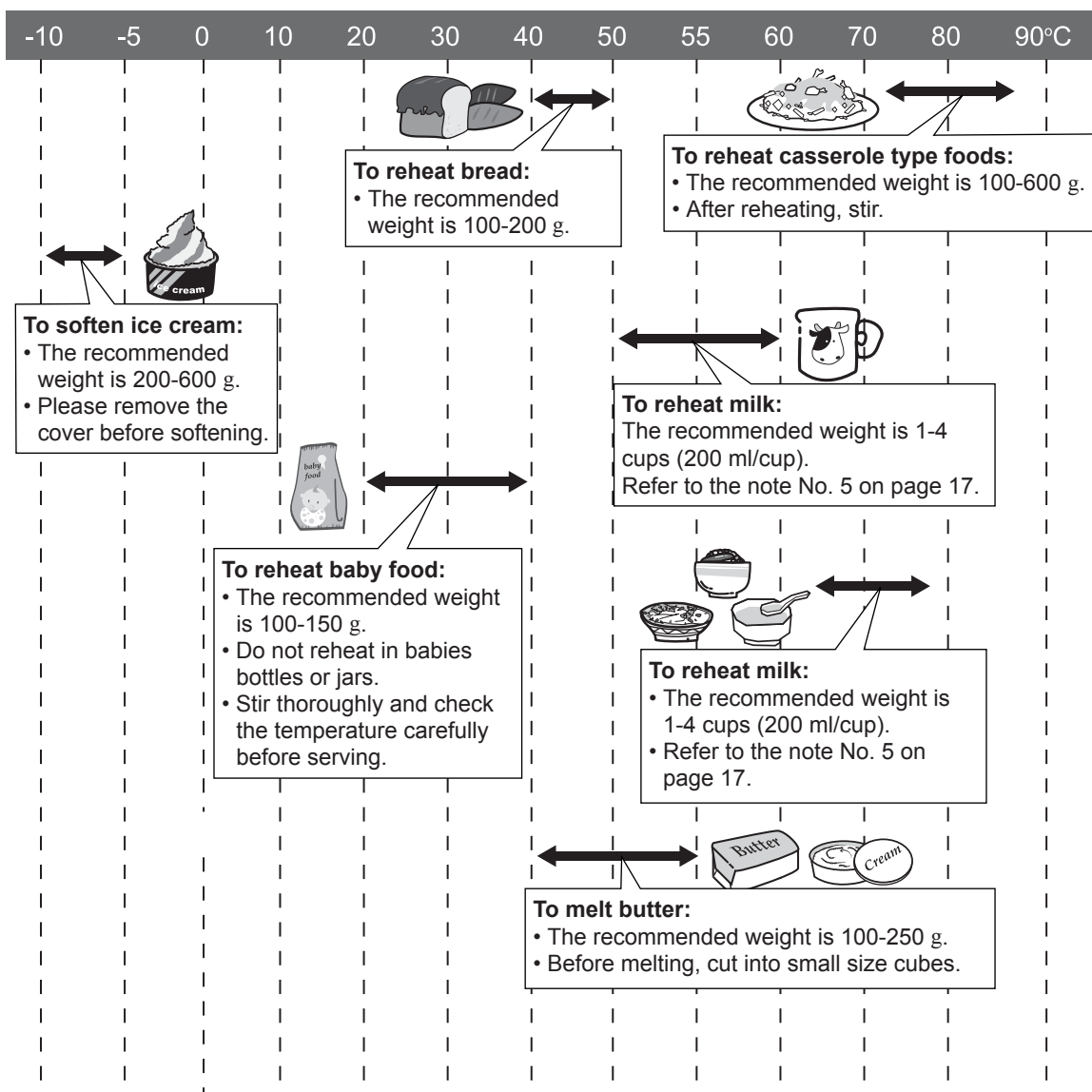


5. Cover food tightly with plastic wrap, otherwise, the final temperature of food may be affected. If food is only wrapped in plastic wrap (not in a container) ensure the seam overlap is placed underneath.



6. Food less than 100 g can not be detected. Overheating may occur.
7. If the temperature of the cavity is too high, the sensor reheat feature can not be used. Display window will display "H0t". The sensor reheat feature can not be used again until the oven cavity cools and "H0t" disappears.
8. The actual temperature maybe different from the required temperature. It depends on the cavity temperature, the food density, the container, the placement of the food.
9. Avoid using straight-sided containers with narrow necks like bottles or jars when using Sensor Reheat.

Recommended Food Temperature for Sensor Reheat



Note:

The above food heating temperatures are intended for recommendation. When heating liquid beverage, the temperature cannot exceed 60 °C. Otherwise, it will boil and splash.

Steam Reheat Setting

This feature allows you to reheat rice, meal without setting power and time. The recommended weight is 100-600 g.

1 Press twice

Press twice to select "Steam Reheat" .



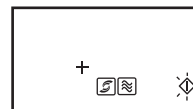
2 Optional press

Optional setting to increase or decrease finished temperature of your food to adjust to your liking.

Press **More/Less** Pad once: More cooking with indication "+"

Press **More/Less** Pad twice: Less cooking with indication "-"

Press **More/Less** Pad three times: Returns to average cooking result.



E.g.: Use more function

3 Press

The cooking time appears in the display window and begins to count down.

Reheat Rice

- It is suitable for reheating rice.
- Stir the rice and pour water into the tank before reheating.
- Do not cover or wrap.
- Stir again before serving.

Plated Meal

- It is suitable for reheating meal.
- Stir the meal and pour water into the tank before reheating.
- Do not cover or wrap.
- Stir again before serving.

Notes:

1. This feature is only suitable for cooked food.
2. It is not suitable for reheating liquids.
3. Frozen foods can be reheated, but thick, dense foods are not suitable.
4. If the temperature of the cavity is too high, the steam reheat feature can not be used. The display window will display "H0t". Steam reheat feature can not be used again until the oven cavity cools and "H0t" disappears.
5. While detecting, " _ _ _ _ " will blink in the display window. After detecting, the cooking time appears in the display window and begins to count down.

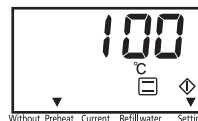
To Cook on Oven by Time Setting

You can set the temperature from 100 to 220 °C. It is especially suitable for cooking cake and pizza. Place the food on metal tray then select the temperature and time.

With Preheating:

1 Press once to Select Oven Setting with preheating

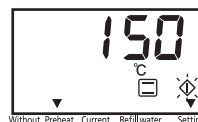
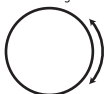
The default temperature is 100 °C.



2 Select the desired temperature. (100 °C~220 °C)

Set the desired cooking emperature by using **Temp.** Dial.

Time/Menu/Weight/Temp.

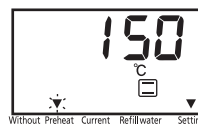


E.g.: 150 °C

3 Press to preheat

Press once to start preheating.

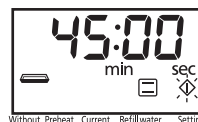
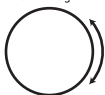
After the oven is preheated, the oven will beep 3 times. Then open the door and place the food into oven immediately.



4 Set Cooking Time

Set the desired cooking time by using **Time** Dial. (max. 90 minutes)

Time/Menu/Weight/Temp.



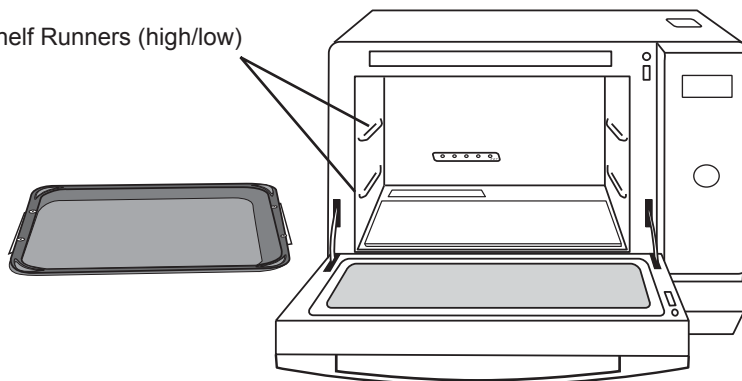
E.g.: 45'00"

5 Press to start cooking

The cooking time appears in the display window and begins to count down.

Placement of Metal Tray

Shelf Runners (high/low)



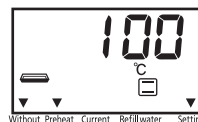
When using the metal tray, please put metal tray directly on the high/low shelves.

To Cook on Oven by Time Setting (continued)

Without Preheating:

1 Press  **twice**

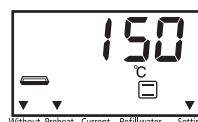
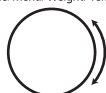
The default temperature is 100 °C.



2 Select the desired temperature. (100 °C~220 °C)

Set the desired cooking temperature by using **Temp. Dial**.

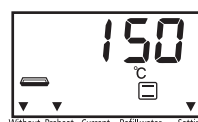
Time/Menu/Weight/Temp.



E.g.: 150 °C

3 Press 

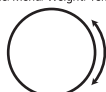
Press **Set** pad to verify the temperature.



4 Set Cooking Time

Set the desired cooking time by using **Time Dial**.
(up to 90 minutes)

Time/Menu/Weight/Temp.



E.g.: 45'00"

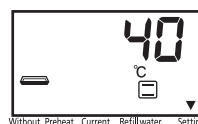
5 Press 

The cooking time appears in the display window and begins to count down.

Ferment Setting (For proving yeast dough)

1 Press  **three time**

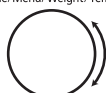
The default oven temperature is 40 °C.



2 Set ferment time

Set desired ferment time by using **Time Dial**. (up to 90 minutes)

Time/Menu/Weight/Temp.



E.g.: 45'00"

3 Press 

The cooking time appears in the display window and begins to count down.

To Cook on Grill by Time Setting

Double Grill Setting

The double grill feature allows the upper and lower surfaces of food to be roasted by means of the particular design of the double grill tray only. It is suitable for roasting all kinds of meat and seafood.

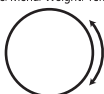
1 Press  **once to select double grill function.**



2 Set the cooking time.

Set the desired cooking time by using **Time Dial**. (max.90 minutes)

Time/Menu/Weight/Temp.

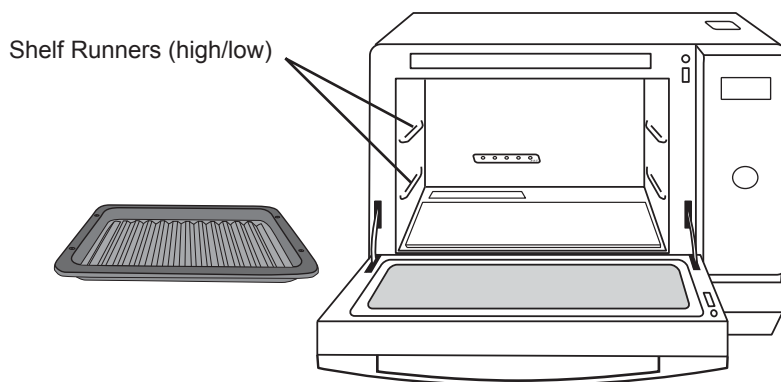


E.g.: 5'00"

3 Press  **Start/Set**

The time in the display window will count down.

Placement of Double Grill Tray



When using the double grill tray, please put double grill tray directly on the high/low shelves.




To Cook on Grill by Time Setting (continued)

Single Grill Setting

There are three power levels for grill. When grilling, heat is radiated from two heaters. It is especially suitable for thin slices of meat and seafood as well as bread and meal. It is needn't to preheat the oven before grill. Place the sauced food on the wire rack and select the program and time, then press **Start/Set** pad. At the half of the cooking time, please open the door and turn over the foods carefully then continue cooking.

1 Press to Select Grill Setting

Press **Double Grill/Grill** Pad until the desired level appears in the Display Window. (see below chart)

Press	Power Level	Display	Type of Food
2x	Grill 1 (High)	 1	Garlic Bread, Toast
3x	Grill 2 (Medium)	 2	Seafood
4x	Grill 3 (Low)	 3	Slice meat or ploultry pieces

2 Set Cooking Time

Set the desired cooking time by using **Time Dial**. (max. 90 minutes)

Time/Menu/Weight/Temp.



E.g.: Single Grill (High) 5'00"

3 Press Start/Set




Cooking will start. The time in the Display Window will count down.

To Cook on Combination by Time Setting

There are three power levels for combination. It's a good way for roasting foods by combining microwave and grill effectively. It's suitable for roasting poultry, meat and seafood. This function can ensure the foods even cooking and keep the crispness of certain foods. Please open the door and turn over the foods when half of the cooking time, then continue cooking.

1 Press to Select Combination Setting

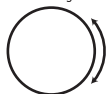
Press **Combination** Pad until the desired level appears in the Display Window. (see below chart)

Press	Power Level	Display	Type of Food
1x	Combination 1 (High)		Sea food, Puddings
2x	Combination 2 (Medium)		Beef, Lamb
3x	Combination 3 (Low)		Whole poultry

2 Set Cooking Time

Set the desired cooking time by using **Time Dial**. (max. 90 minutes)

Time/Menu/Weight/Temp.



E.g.: Combination (High) 5'00"

3 Press Start/Set

Cooking will start. The time in the Display Window will count down.

3-Stages Setting

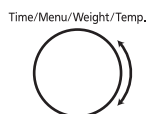
This feature allows you to program 3 Stages of cooking continuously.

E.g.: Continually set [Medium Power] 2 minutes, [Combination 1] 3 minutes and [Grill 1] 2 minutes.

1. Press 3 times to set Medium Power



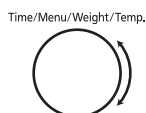
2. Set as 2 minutes using Time Dial.



3. Press once to set Combination 1



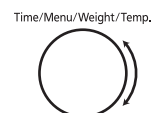
6. Set as 2 minutes using Time Dial.



5. Press once to select Grill 1



4. Set as 3 minutes using Time Dial.



7. Press once. The time will count down at the first stage in the display window.

NOTES:

1. When operating, two beeps will sound between each stage.
2. This feature is only available for Combination, Single Grill, Timer, Power, Steam&Micro Power function.
3. Steam & Micro Power feature can only be used once and can not be set with Grill and Combination.

Drain Setting

This feature allows you to drain the water in the pipe away into the evaporating flume after using steam feature. Please dry it up after the cavity cools down.



When Colon or time of day appears in the display window, keep pressing **Steam Defrost** pad for 2 seconds to begin draining.

Note:

1. This feature can be used up to 3 times in succession. For further use, please wait 10 minutes.
2. Ensure the tank is separated from the connection while using this feature. Otherwise, water in the tank will also be drained into the evaporating flume.

To Cook Food Using Auto Cook Menu

This feature allows you to cook or reheat most of your favourite foods by setting the weight only. The oven determines the power setting, then the cooking time automatically. Select the category of food and then just enter the weight.

For menus 1-9, 11-16, 18-22, please operate as follows:

Without Preheating:

1 Press Once

The menu number 1 appears in the Display Window.



2 Select desired menu number

Select desired menu number by using **Menu Dial**.

Time/Menu/Weight/Temp.



E.g.: auto menu 9

Note:

 indicates the wire rack or double grill tray should be used during cooking and placement of them.

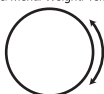
3 Press

Press Set pad to verify the selection.

4 Set Weight

Set serving/weight by using **Weight Dial**.

Time/Menu/Weight/Temp.



E.g.: 300 g

5 Press

The cooking time appears in the display window and begins to count down.

To Cook Food Using Auto Cook Menu (continued)

For menus 10, 17, please operate as follows:

With Preheating:

1 Press Once

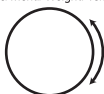
The menu number 1 appears in the Display Window.



2 Select desired menu number

Select desired menu number by using **Menu Dial**.

Time/Menu/Weight/Temp.



E.g.: auto menu 10

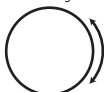
3 Press

Press Set pad to verify the selection.

4 Set Weight

Set serving/weight by using **Weight Dial**.

Time/Menu/Weight/Temp.

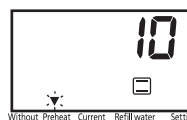


E.g.: 300 g

5 Press to begin preheating

The beep will sound 3 times after preheating.

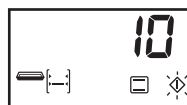
The oven will produce a 30 seconds long reminding sound after the door opening for 1 minute and 30 seconds and no food is put in. If still no food put in after the sound, the oven will stop operating.



Without Preheat Current Refill water Setting

6 Put the food into the oven.










 indicates the metal tray should be used during cooking and placement of them.




7 Press

The cooking time appears in the display window and begins to count down.

To Cook Food Using Auto Cook Menu (continued)

Number	Menu	Serving/Weight				Accessory and Recommended Container
1	Vegetables	200 g	400 g	600 g	800 g	glass bowl with lid
2	Frozen Vegetables	200 g	400 g	600 g	800 g	glass bowl with lid
3	Rice	200 g	300 g	400 g	500 g	casserole without lid
4	Dried Ppasta	150 g	250 g	375 g	500 g	casserole without lid
5	Fresh Pasta	200 g	400 g	600 g	800 g	casserole without lid
6	Casserole	800 g	1200 g	1600 g	2000 g	casserole with lid
7	Steam Fish 	120 g	250 g	375 g	500 g	dish without cover
8	Steam Frozen Fish 	250 g	350 g	450 g	550 g	dish without cover
9	Jacket Potato	300 g	600 g	900 g	1200 g	glass tray + wire rack
10	Frozen Potato Products	500 g	750 g	1000 g	–	metal tray on high shelf
11	Grill Chicken Pieces	400 g	600 g	800 g	1000 g	double grill tray on high shelf
12	BBQ Meat Pieces	200 g	400 g	–	–	double grill tray on high shelf
13	Roast Chicken 	1400 g	1600 g	1800 g	2000 g	glass tray + wire rack
14	Roast Beef 	800 g	1000 g	1200 g	1400 g	glass tray + wire rack
15	Roast Lamb 	1400 g	1600 g	1800 g	2000 g	glass tray + wire rack
16	Roast Pork 	1400 g	1600 g	1800 g	2000 g	glass tray + wire rack
17	Fresh Pizza	200 g	400 g	600 g	800 g	metal tray on low shelf
18	Frozen Pizza	300 g	400 g	500 g	600 g	double grill tray on high shelf
19	Fresh Crispy Top 	250 g	500 g	1000 g	1500 g	bowl without lid
20	Frozen Crispy Top	400 g	600 g	800 g	1000 g	bowl without lid
21	Fruit Poached	250 g	500 g	750 g	1000 g	glass bowl without lid
22	Sponge Pudding 	1 serv	2 serv	3 serv	4 serv	pudding bowl
23	Clean The Cavity 	Cleaning Functions				
24	Odour Removal					
25	Clean The Evaporating Flume					

Notes:

1. If the temperature of the cavity is so high, auto cook feature can not be used. Display window will appear "Hot". Auto Cook feature can be used until the "Hot" disappears.
2. Cook according to the following cooking method.
3. No. 23, NO.24 and No. 25 are not menu cooking. They are cleaning functions.
4. Fill the water tank before cooking when the display window shows steam feature ".

To Cook Food Using Auto Cook Menu (continued)

1. Vegetables (uses microwave only)

Suitable for cooking a variety of vegetables ranging from root vegetables to green leafy vegetables. Wash, peel and cut vegetables into serving size pieces that are even in shape and size. Place into a suitable size microwave-safe container. Cover with a lid and place onto the base of the oven. Select Auto Menu 1. Select the weight of vegetable, then press **Start**. Stir or re-arrange when beep during cooking.

2. Frozen Vegetables (uses microwave only)

Suitable for all frozen vegetable varieties that have been pre-blanching prior to being frozen. Remove from packaging and place into a suitable sized microwave safe container. Cover with a lid and place onto the base of the oven. Select Auto Menu 2, select the weight of vegetables, then press **Start**. Stir or re-arrange when beep during cooking.

3. Rice (uses microwave only)

Suitable for cooking white rices including short grain, long grain, jasmine and basmati. Place washed rice with recommended amount of cold tap water into a suitable sized microwave-safe container. See chart below for quantities.

Rice	Tap Water	size
200 g (1 cup)	350 ml	2 litre
300 g (1 ½ cups)	500 ml	2.5 litre
400 g (2 cups)	600 ml	3 litre
500 g (2 ½ cups)	700 ml	3.5 litre

Do not cover. Place onto the base of the oven. Select Auto Menu 3, then select the weight of rice, then press **Start**. Stir rice when beep during cooking. Allow standing for 5 minutes after cooking for all liquid to be absorbed.

4. Dried Pasta (uses microwave only)

Use for cooking a variety of dried pastas such as spaghetti, fettuccine, tagliatelle, macaroni, penne, spiral and various pasta shapes. Place the pasta into a suitable sized microwave safe container with boiling water. See chart below.

Pasta Qty	Boiling Water	Dish size
150 g	1 litre	3 litres
250 g	1.25 litres	3 litres
375 g	1.5 litres	3.5 litres
500 g	2 litres	4 litres

Do not cover. Place onto the base of the oven. Select Auto Menu 4, then select the weight of the pasta, then press **Start**. Stir pasta when beep during cooking. Allow pasta to stand for 5 minutes after cooking if required then drain.

5. Fresh Pasta (uses microwave only)

Use for cooking fresh pasta varieties such as tagliatelle, fettuccine, ravioli, agnolotti and tortellini. Place the pasta into a suitable sized microwave-safe container with boiling water. See chart below.

Pasta Qty	Boiling Water	Dish Size
200 g	1 litre	3 litres
400 g	1.25 litres	3 litres
600 g	2.0 litres	3.5 litres
800 g	2.5 litres	4 litres

Do not cover. Place onto the base of the oven. Select Auto Menu 5, then select the weight of the pasta, then press **Start**. Stir pasta when beep during cooking. Allow pasta to stand for 5 minutes after cooking if required then drain.

6. Casserole (uses microwave only)

Suitable for cooking a variety of meat, chicken and vegetable based casseroles. For best results follow the guide below for quantities. Refer to recipe section for ideas.

Total Weight	Meat Qty	Vegetable Qty	Stock Liquid Qty
800 g	400 g	200 g	200 ml
1200 g	600 g	300 g	300 ml
1600 g	800 g	400 g	400 ml
2000 g	1000 g	500 g	500 ml

Place all ingredients into a heat-proof and microwave-safe container. Cover with a lid. Place onto the base of the oven, Select Auto Menu 6, then select the total weight of the casserole, and then press **Start**. Stir when beep during cooking. **Note:** total weight equals weight of meat plus vegetables plus liquid.

7. Steam Fish (uses microwave + steam)

Suitable for most varieties of fish fillets, steaks and cutlets. Place the fish in a single layer with any seasonings or flavourings in a suitable sized microwave safe dish. Using a toothpick, gently pierce the fish at 2 cm intervals to prevent flesh bursting during cooking. Do not cover. Place dish onto the base of the oven.

Fill the water tank before cooking. Select Auto Menu 7, then select the weight of the fish, and then press **Start**. When beep, turn fish over during cooking.

To Cook Food Using Auto Cook Menu (continued)

8. Steam Frozen Fish (uses microwave + steam)

Suitable for most varieties of raw fish fillets, steaks and cutlets that have been frozen in individual portions. Place the fish in a single layer with any seasonings or flavourings in a suitable sized microwave safe dish. Do not cover. Place dish onto the base of the oven.

Fill the water tank before cooking.

Select Auto Menu 8, then select the weight of the fish, and then press **Start**. When beep, turn fish over during cooking.

9. Jacket Potato (uses combination + grill)

Suitable for cooking whole potatoes with their skin left on. Choose medium sized potatoes weighing approximately 150 g each.

Wash and scrub potatoes and dry well. Brush with oil and sprinkle with salt. Place directly onto the wire rack set on the glass tray. Select Auto Menu 9, then select the weight of the potatoes then press **Start**. When beep, turn potato over during cooking.

10. Frozen Potato Products (uses oven)

Use for cooking frozen pre-cooked potato products like wedges, chips, gems, etc.

Select Auto Menu 10, then select the weight of the food, then press **Start** to preheat the oven.

Spread the frozen product in a single layer onto the metal tray. When the oven is preheated, place the metal tray onto the higher shelf support. Close door and press **Start**.

11. Grill Chicken Pieces (uses double grill)

Suitable for most cuts of chicken pieces. Pieces can be marinated or plain.

Place marinated chicken pieces on the double grill tray and put the tray on the higher shelf. Select Auto Menu 11, then select the weight of the food, then press **Start**. Do not use plastic wrap or lid.

12. BBQ Meat Pieces (uses double grill)

Allow you to roast meat skewer, chicken pieces or seafood.

Place the food on the double grill tray on the higher shelf. Select Auto Menu 12, then select the weight of the food, then press **Start**. Do not use plastic or lid.

13. Roast Chicken

(uses combination + grill + steam)

Use for roasting whole chickens that are unstuffed. Wash and dry chicken, truss or tie legs.

Brush the surface of the skin with butter or oil and sprinkle with seasoning if desired. Place chicken back-side down onto the wire rack and place onto the glass tray. Place ensemble onto the base of the oven.

Fill the water tank before cooking.

Select Auto menu 13, then select the weight closest to the actual weight of the chicken, and then press **Start**. Turn and baste the chicken when beep during cooking. Do not use plastic wrap or lid.

Note: small sized chickens with stuffing can be cooked using the setting one weight higher than the actual weight. For example. To cook a 1400 g chicken that has stuffing, use the 1600 g setting even though the total weight of the chicken with stuffing is 1400 g.

14. Roast Beef

(uses combination + microwave + steam)

Suitable for roasting joints of beef such as rump, bolar, fillet, topside, rib eye. Choose roasting pieces that are even in shape and if boneless have been rolled and tied. Brush with oil and seasonings.

Fill water tank before cooking.

Place fat side down on the wire rack set on the glass tray. Place ensemble onto the base of the oven.

Select Auto Menu 14, then select the weight closest to the weight of the piece, and then press **Start**. Turn beef when beep during cooking. Do not use plastic wrap or lid.

15. Roast Lamb (uses combination + grill + steam)

Suitable for roasting joints of lamb, legs, boned and rolled loin, rack of lamb and shoulder roasts.

Brush roast with oil and seasonings and place fat side down onto the wire rack set on the glass tray. Place ensemble onto the base of the oven.

Fill water tank before cooking.

Select Auto Menu 15, then select the weight closest to the weight of the piece, and then press **Start**. Turn lamb when beep during cooking. Do not use plastic wrap or lid.

16. Roast Pork (uses combination + grill + steam)

Suitable for roasting joints of pork, leg, boned and rolled loin, rib roast and shoulder.

Fill water tank before cooking.

Score rind, brush with lemon juice and rub liberally with salt. Place roast rind side up onto the wire rack set on the glass tray. Place ensemble onto the base of the oven.

Select Auto menu 16, then select the weight closest to the weight of the meat, and then press **Start**. Turn lamb when beep during cooking. Do not use plastic wrap or lid.

To Cook Food Using Auto Cook Menu (continued)

17. Fresh Pizza (uses oven)

Use for cooking fresh pizza either purchased or home made.

Select Auto Menu 17, then select the weight of the pizza (total weight of base plus topping ingredients). See chart below for quantities.

Total	Dough	Ingredients
200 g	100 g	100 g
400 g	200 g	200 g
600 g	300 g	300 g
800 g	400 g	400 g

Press **Start** to preheat the oven. Place assembled pizza on the metal tray. When the oven is preheated, place the metal tray onto the lower shelf support. Close door and press **Start**.

18. Frozen Pizza (uses double grill)

Allow you to bake frozen pizza. Place pizza on the double grill tray on the higher shelf.

Select Auto Menu 18, then select the weight of the pizza (total weight of base plus topping ingredients). Press **Start**. Do not use plastic wrap or lid.

Notes: No need to use aluminum foil or grease.

19. Fresh Crispy Top

(uses combination + microwave + grill + steam)

Use for heating and crisping the top of foods like pasta bake, macaroni cheese, cottage pie and lasagne.

All foods must be pre-cooked and cold. If in a foil container, transfer to a similar sized heatproof container. Do not cover and place onto the base of the oven.

Fill the water tank before cooking.

Select Auto Menu 19, then enter the weight of the food (excluding the dish), and then press **Start**.

20. Frozen Crispy Top (uses microwave + grill)

Use for heating and browning the top of frozen purchased savoury dishes like macaroni cheese, shepherds pie and lasagne.

All foods must be pre-cooked and frozen. If in a foil container, transfer to a similar sized heatproof container. Do not cover and place onto the base of the oven.

Select Auto Menu 20, then enter the weight of the food, and then press **Start**. Allow standing for 2 minutes. Ensure food is hot before consuming.

21. Fruit Poached (uses microwave only)

Use for cooking fruits that would usually be stewed or poached. Suitable for fruits such as rhubarb, apples, stone fruits, pears, figs, pineapple, kiwi fruit and berries.

Trim and cut fruit into even sized pieces. Place into a microwave safe container. See chart below for quantities.

Fruit	Water	Sugar
250 g	125 ml	¼ cup
500 g	250 ml	½ cup
750 g	375 ml	¾ cup
1000 g	500 ml	1 cup

Stir to dissolve sugar. Spices can be added if desired. Do not cover.

Place dish onto the base of the oven. Select Auto Menu 21, then select the weight of the fruit, and then press **Start**. When beep, stir during cooking.

22. Sponge Pudding (uses microwave + steam)

For cooking individual steamed sponge puddings. Use packet mixes available from supermarkets or individual recipes. Not suitable for heavy fruit type puddings. See chart below for 4 serv quantities.

jam	2 tablespoons
butter	100 g
caster sugar	⅔ cup
eggs	2
self raising flour	¾ cup
milk	¼ cup

Fill water tank before cooking.

Spoon jam into bottom of pudding bowl. Cream butter and sugar in a separate bowl until light and fluffy. Add eggs (one at a time), beating well after each addition. Fold in flour alternately with milk. Mix until well combined. Pour mixture over jam. Smooth top and place pudding bowl onto the base of the oven. Select Auto Menu 22, then select the number of serves, and then press **Start**. Allow standing for 5 minutes before turning out.

Cleaning Setting

To clean the cavity:

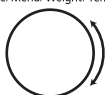
This feature is available when the cavity is built up with fat or grease (30 minutes is needed).

1 Press  **once.**

2 Select Menu number "23"

Turn Menu Dial until "23" appears in the display window.

Time/Menu/Weight/Temp.



3 Press 

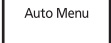
The cooking time appears in the display window and begins to count down.

Notes:

1. Full the tank with water before using.
2. After cleaning, open the door and wipe with a damp cloth.

To remove the odour:

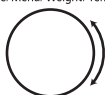
This feature is suitable for cleaning the particular smell from the microwave oven. (20 minutes is needed)

1 Press  **once.**

2 Select Menu number "24"

Turn Menu Dial until "24" appears in the display window.

Time/Menu/Weight/Temp.



3 Press 

The cooking time appears in the display window and begins to count down.

To clean the evaporating flume:

This feature is available when the evaporating flume has sediment (30 minutes is needed).

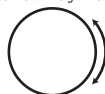
Preparing the detergent: Dilute 2 g citric acid into 20 ml water, then pour them into the flume.

1 Press  **once.**

2 Select Menu number "25"

Turn Menu Dial until "25" appears in the display window.

Time/Menu/Weight/Temp.



3 Press 

The cooking time appears in the display window and begins to count down.

Notes:

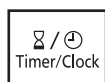
1. After cleaning, open the door and clean the ceramic cover with water.
2. Dry up the remaining liquid in the flume.
3. When it doesn't have citric acid, it can be substituted with lemon juice.

To Use Timer

This feature allows you to program standing after cooking is completed and to program the oven as a minute or 10 seconds timer or program delay start.

To Use as a Kitchen Timer

Press once.



Set desired amount of time.
(up to 90 minutes)

Time/Menu/Weight/Temp.



Press Start.

Time will count down without oven operating.



To Set Standing Time

Press once.

Set desired amount of standing time.
(up to 90 minutes)

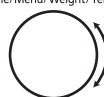
Press Start.

Cooking will start. After cooking, standing time will count down without oven operating.

Set the desired cooking programme.
(see Page 14)



Time/Menu/Weight/Temp.



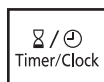
To Set Delay Start

Press once.

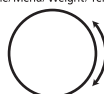
Set desired amount of delay time.
(up to 90 minutes)

Press Start.

Delayed time will count down without oven operating. Then cooking will start.



Time/Menu/Weight/Temp.



Set the desired cooking programme.
(see Page 14)



NOTES:

1. If oven door is opened during the Standing Time, Delay Start or Kitchen Timer, the time in the Display Window will continue to count down.
2. Delay Start/Standing Time cannot be programmed before/after any Auto Control function. This is to prevent the standing temperature of the food from rising before defrosting or cooking begins. A change in the starting temperature could cause inaccurate results and/or food may deteriorate.
3. When using Standing time or Delay Start, it's up to 2 Power stages.

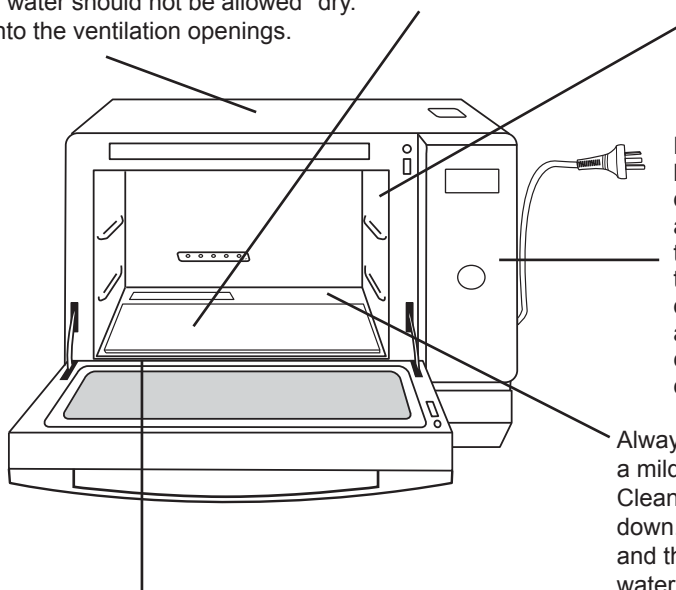
Care of your Microwave Oven

Turn the oven off and remove the power plug from the wall socket before cleaning.

The outside oven surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.

Always clean the Ceramic Plate after cooling down with a mild detergent and wipe to dry.

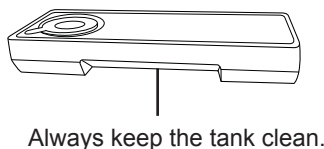
Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.



Do not allow the Control Panel to become wet. Clean with a soft, damp cloth. Do not use detergents, abrasives or sprayon cleaners on the Control Panel. When cleaning the Control Panel, leave oven door open to prevent oven from accidentally turning on. After cleaning press Stop/Reset pad to clear display window.

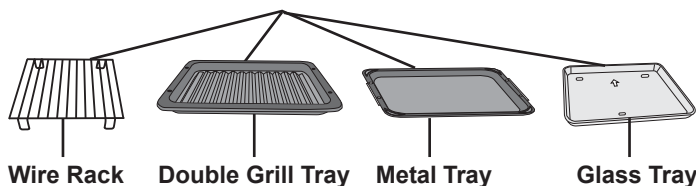
Always clean the Ceramic Cover with a mild detergent to avoid obstruction. Clean the cover after the oven cools down. After using the steam function and the oven is cooling down, dry up the water in the evaporating Flume.

If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.



Always keep the tank clean.

After using, clean it with a mild detergent or dishwasher.

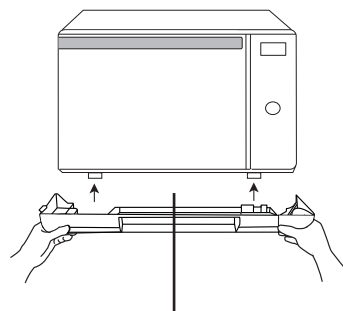


Wire Rack

Double Grill Tray

Metal Tray

Glass Tray



After using the steam function, dry up the water in the decorating plate and clean, then re-install the plate back to the rubber feet.

Notes:

1. When using the Grill or cooking in the Combination mode, some foods may inevitably splatter grease on to the oven walls. If the oven is not cleaned, occasionally it may start to "smoke" during use. These marks will be more difficult to clean later.
2. After Grill, Combination cooking the ceiling and walls of the oven should be cleaned with a soft cloth squeezed in soapy water. Particular care should be taken to keep the window area clean particularly after cooking by Grill, Combination. Stubborn spots inside the oven can be removed by using a small amount of microwave oven cleaner sprayed onto a soft damp cloth. Wipe onto problem spots, leave for recommended time and then wipe off. This method can not be used to clean the oven door.
DO NOT SPRAY DIRECTLY INSIDE THE OVEN.
A steam cleaner is not to be used for cleaning.
3. 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.
4. When it becomes necessary to replace the oven light, please consult the service center specified by Panasonic.

Before Requesting Service

PROBLEM	POSSIBLE CAUSE	REMEDY
Oven will not turn on.	The oven is not plugged in securely.	Remove plug from outlet, wait 10 seconds and re-insert.
	Circuit breaker or fuse is tripped or blown.	Reset circuit breaker or replace fuse.
	There is a problem with the outlet.	Plug another appliance into the outlet to check if the outlet is working.
Oven will not start cooking.	The door is not closed completely.	Close the oven door securely.
	Start/Set Pad was not pressed after programming	Press Start/Set Pad.
	Another program has already been entered into the oven.	Press Stop/Reset Pad to cancel the previous program and program again.
	The program has not been entered correctly.	Program again according to the Operating Instructions.
	Stop/Reset Pad has been pressed accidentally.	Program oven again.
"H0E" appears in the display window.	The cavity is overheated.	Operate again after it cools down.
"U14" appears in the display window.	The water tank is empty.	Full it with water.
The word "Child" appears in the Display Window .	The Child Lock was activated by pressing Start/Set Pad 3 times.	Deactivate Lock by pressing Stop/Reset Pad 3 times.
"H97", "H98" or "H00" appears in the display window.	The display indicates a problem with microwave generation system.	Contact the specified service centre.
"d" appears in the display window.	The oven is under demonstration mode.	Press Micro Power pad once, Start/Set pad 4 times and Stop/Reset pad 4 times.

Demonstration mode is designed for retail store display. Cooking and other functions will not operate during the demonstration mode. If it seems there is a problem with the oven, contact an authorized Service Centre.

Before Requesting Service (continued)

THESE THINGS ARE NORMAL

The oven causes interference with my TV.	Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, hair dryers, etc. It does not indicate a problem with your oven.
Steam accumulates on the oven door and warm air comes from the oven vents.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal.
I accidentally ran my microwave oven without any food in it.	Running the oven empty for a short time will not damage the oven. However, we do not recommend this.
There are humming and clicking noises from my oven when I cook by Combination.	These noise occur as the oven automatically switches from microwave power to Grill, to create the Combination setting. This is normal.
The oven has an odour and generates smoke when using Combination and Grill function.	It is essential that your oven is wiped out regularly particularly after cooking by Combination or Grill. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.
Noise comes from flume.	When using Steam Shot, Steam Defrost or some auto menus, steam will be made from water tank, then transfer to flume. The water flow and heated can make this noise.

Technical Specifications

Power Supply:	230 - 240 V, 50 Hz
Power Consumption*:	Microwave 4.5 A 1080 W
	Heater 5.5 A 1380 W
	Combination 7.7 A 1840 W
Power Requirement: (Maximum)	6.4 A 1520 W
Output*:	Microwave 1000 W
	Heater 1300 W
Outside Dimensions (W x H x D):	529 mm (W) x 340 mm (H) x 475 mm (D)
Oven Cavity Dimensions (W x H x D):	338 mm (W) x 204 mm (H) x 336 mm (D)
Overall Cavity Volume:	27 L
Operating Frequency:	2450 MHz
Uncrated Weight:	Approx. 15 kg

* IEC Test Procedure

Specifications subject to change without notice.

As for the voltage requirement, the production month, country and serial number, please refer to the identification plate on the microwave oven.

Panasonic Warranty

Home Appliance 12 Month Warranty from Date of Purchase

1. Subject to the conditions of this warranty Panasonic or it's Authorised Service Centre will perform necessary service on the product without charge for parts or labour, if in the opinion of Panasonic, the product is found to be faulty within the warranty period. For Line Communications products (i.e. Cordless Phones, etc) the genuine battery(s) has a 3 month warranty.
2. This warranty only applies to Panasonic products purchased in Australia and sold by Panasonic Australia or its Authorised Distributors or Dealers and only where the products are used and serviced within Australia or it's territories. Warranty cover only applies to service carried out by a Panasonic Authorised Service Centre and only if valid proof of purchase is presented when warranty service is requested.
3. This warranty only applies if the product has been installed and used in accordance with the manufacturer's recommendations (as noted in the operating instructions) under normal use and reasonable care (in the opinion of Panasonic). The warranty covers normal domestic use only (also Clip & Trim Professional use) and does not cover damage, malfunction or failure resulting from use of incorrect voltages, incorrect installation, accident, misuse, neglect, build-up of dirt or dust, abuse, maladjustment of customer controls, mains supply problems, thunderstorm activity, infestation by insects or vermin, tampering or repair by unauthorised persons (including unauthorised alterations), exposure to abnormally corrosive conditions or any foreign object or matter having entered the product.
4. This warranty does not cover the following items unless the fault or defect existed at the time of purchase:
 - (a) Cabinet Parts
 - (b) Microwave Oven cook plates.
 - (c) User replaceable Batteries
 - (d) Kneader mounting shaft unit and Heads, Cutters, Foils, Blades and other accessories.from wear and tear in normal use
- (e) Noise or vibration that is considered normal
5. To claim warranty service, when required, you should:
 - Telephone Panasonic's Customer Care Centre on 132600 or visit our website referred to below and use the Service Centre Locator for the name/address of the nearest Authorised Service Centre.
 - Send or take the product to a Panasonic Authorised Service Centre together with your proof of purchase receipt as a proof of purchase date. Please note that freight and insurance to and / or from your nearest Authorised Service Centre must be arranged by you.
6. The warranties hereby conferred do not extend to, and exclude, any costs associated with the installation, de-installation or re-installation of a product, including costs related to the mounting, de-mounting or remounting of any screen, (and any other ancillary activities), delivery, handling, freighting, transportation or insurance of the product or any part thereof or replacement of and do not extend to, and exclude, any damage or loss occurring by reason of, during, associated with, or related to such installation, de-installation, re-installation or transit.

Panasonic Authorised Service Centres are located in major metropolitan areas and most regional centres of Australia, however, coverage will vary dependant on product. For advice on exact Authorised Service Centre locations for your product, please telephone our Customer Care Centre on 132600 or visit our website and use the Service Centre Locator.

In addition to your rights under this warranty, Panasonic products come with consumer guarantees that cannot be excluded under the Australian Consumer Law. If there is a major failure with the product, you can reject the product and elect to have a refund or to have the product replaced or if you wish you may elect to keep the goods and be compensated for the drop in value of the goods. You are also entitled to have the product repaired or replaced if the product fails to be of acceptable quality and the failure does not amount to a major failure.

If there is a major failure in regard to the product which cannot be remedied then you must notify us within a reasonable period by contacting the Panasonic Customer Care Centre. If the failure in the product is not a major failure then Panasonic may choose to repair or replace the product and will do so in a reasonable period of time from receiving notice from you.

THIS WARRANTY CARD AND THE PURCHASE DOCKET (OR SIMILAR PROOF OF PURCHASE) SHOULD BE RETAINED BY THE CUSTOMER AT ALL TIMES

If you require assistance regarding warranty conditions or any other enquiries, please visit the **Panasonic Australia** website **www.panasonic.com.au** or contact by phone on **132 600**
If phoning in, please ensure you have your operating instructions available.

Panasonic Australia Pty. Limited







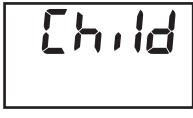













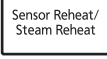





ACN 001 592 187 ABN 83 001 592 187

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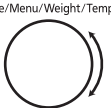

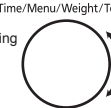


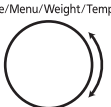



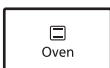
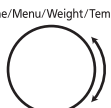



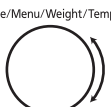



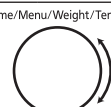



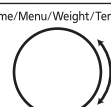



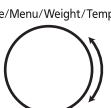

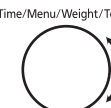


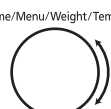

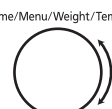



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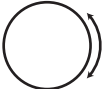


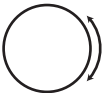


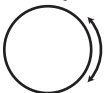

Quick Guide to Operation

Feature	How to Operate	
To Set Clock (☞ page 12)	<div>Time/Menu/Weight/Temp.</div> <div> →  →  →  → </div> <div>Twice To set hour (12-hour) Once To set minute Once</div>	
To Set/Cancel Child Safety Lock (☞ page 13)	To set  →  3 times. Display	To cancel  →  3 times. Display
To Cook/Reheat/Defrost by Micro Power and Time Setting (☞ page 14)	<div>Time/Menu/Weight/Temp.</div> <div> →  → </div> <div>Press once to 6 times to set power. Set Time. Once</div>	
To Set Steam & Micro Power (☞ page 15)	<div>Time/Menu/Weight/Temp.</div> <div> →  → </div> <div>Once Set Time. Once</div>	
To Use Steam Shot (☞ page 15)	During oven (without preheating) or grill →  →  (If necessary) Press 2 seconds to set 1 minute steam Press once or twice in 3 seconds after step 2 to add 1~2 minutes steam	
To Use Steam Defrost (☞ page 16)	<div>Time/Menu/Weight/Temp.</div> <div> →  → </div> <div>Once Set Weight. Once</div>	
To Use Sensor Reheat (☞ page 18)	<div>Time/Menu/Weight/Temp.</div> <div> →  → </div> <div>Once Set Temp. Once</div>	
To Use Steam Reheat (☞ page 20)	<div>(If necessary)</div> <div> →  → </div> <div>Twice Optional Once</div>	

Quick Guide to Operation (continued)

To Use Oven  page 21-22	With Preheating:  →  →  →  →  Once Set temperature Once Set Time Once <small>Time/Menu/Weight/Temp.</small> <small>Time/Menu/Weight/Temp.</small> <small>After preheating Put the food into the oven</small>
	Whitout Preheating:  →  →  →  →  Twice Set temperature Once Set Time Once <small>Time/Menu/Weight/Temp.</small> <small>Time/Menu/Weight/Temp.</small>
	Ferment:  →  →  3 times Set Time. Once <small>Time/Menu/Weight/Temp.</small>
To Use Double Grill  page 23	 →  →  Once Set Time. Once <small>Time/Menu/Weight/Temp.</small>
To Use Grill  page 24	 →  →  Press twice to 4 times to set power Set Time. Once <small>Time/Menu/Weight/Temp.</small>
To Use Combination  page 25	 →  →  Press once to 3 times to set power Set Time. Once <small>Time/Menu/Weight/Temp.</small>
To Use Auto Cook  page 27-28	Menu 1-9, 11-16, 18-22  →  →  →  →  Once Set desired menu number Once Set serving/weight Once <small>Time/Menu/Weight/Temp.</small> <small>Time/Menu/Weight/Temp.</small>
	Menu 10, 17  →  →  →  →  Once Set desired menu number Once Set serving/weight Once <small>Time/Menu/Weight/Temp.</small> <small>Time/Menu/Weight/Temp.</small> After preheating Put the food into the oven   Once Once

Quick Guide to Operation (continued)

To Use as a Kitchen Timer (see page 34)	<div>  Once → Time/Menu/Weight/Temp.  →  Once </div> <p>Set Time</p>
To Set Standing Time (see page 34)	<div> Set the desired cooking programme. (see Page 14) →  → Time/Menu/Weight/Temp.  →  Once </div> <p>Once Set Time.</p>
To Set Delay Start (see page 34)	<div>  → Time/Menu/Weight/Temp.  → Set the desired cooking programme. (see Page 14) →  Once </div> <p>Once Set Time.</p>