

Panasonic®

Operating Instruction and Cook Book Microwave Oven Household Use Only

INVERTER



**Model Number: NN-ST665B
NN-ST655W**

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

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 door fits squarely and securely and opens and closes smoothly.
2. The door hinges are in good condition.
3. The metal plates of a metal seal on the door are neither buckled nor deformed.
4. 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.
13. The surfaces are liable to get hot during use.

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 remote control 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.

Installation and General Instructions

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 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.
- 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 explode.
- 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.

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 Glass Tray 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 Glass Tray 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.
12. 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.
13. 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.
14. The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

Installation and General Instructions (continued)

Placement of Oven

1. The oven must be placed on a flat, stable surface. For correct operation, the oven must have sufficient air flow. **Allow 15 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. 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.

Building-in your oven

1. This oven is intended for counter-top and built-in use only. It is not intended for use inside a cupboard. This oven may be built into a wall cabinet by using the proper trim kit (NN-TK612GSQP) which may be purchased from your local Panasonic dealer.
2. In case of fitting into an oven housing, please use Panasonic's Trim Kit, NN-TK612GSQP.
3. Microwave ovens should not be built into a unit directly above a top front venting conventional cooker. This may be a safety hazard and could result in damage to your oven. This will invalidate your one year guarantee.
4. A microwave which is built in must be more than 850 mm above floor level. Read Trim-Kit instructions carefully before installation. It is recommended that the microwave oven is placed below a conventional oven to avoid heat damage to the fascia of the microwave.

Circuits

Your microwave oven should be operated on a separate 10 A circuit from other appliances. 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.

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.
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.
 - e) Microwave heating of beverages can result in delayed eruptive boiling, therefore care should be taken when handling the container.
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.

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 P10.** If the container is microwave oven safe (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.

Cookware and Utensils Guide (continued)

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 **P10** 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.

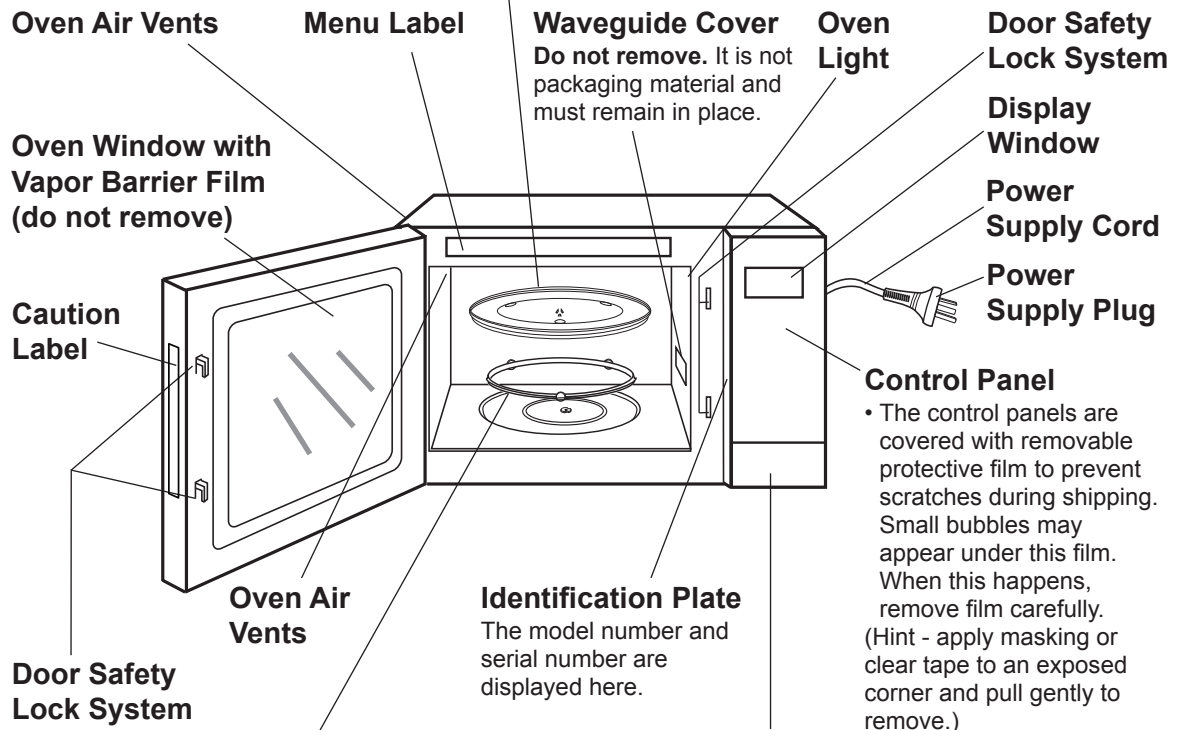
Straw, Wicker and Wood

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.

Feature Diagram

Glass Tray

1. Do not operate the oven without the Roller Ring and Glass Tray in place.
2. Only use the Glass Tray specifically designed for this oven. Do not substitute another Glass Tray.
3. If Glass Tray is hot, allow to cool before cleaning or placing in water.
4. **Do not** cook directly on Glass Tray. Always place food on a microwave-safe dish, or on a rack set in a microwave-safe dish.
5. If food or utensil on Glass Tray touches oven walls, causing the tray to stop moving, the tray will automatically rotate in opposite direction. This is normal.
6. Glass Tray can rotate in either direction.



Control Panel

- The control panels are covered with removable protective film to prevent scratches during shipping. Small bubbles may appear under this film. When this happens, remove film carefully. (Hint - apply masking or clear tape to an exposed corner and pull gently to remove.)

Roller Ring

1. The Roller Ring and oven floor should be cleaned frequently to prevent excessive noise and scratching of painted surface.
2. The Roller Ring must always be used together with the Glass Tray for cooking.

Door Release Button

Press to open the door. 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** Pad is pressed. It is quite safe to open the door at any time during a cooking program and there is no risk of Microwave exposure.

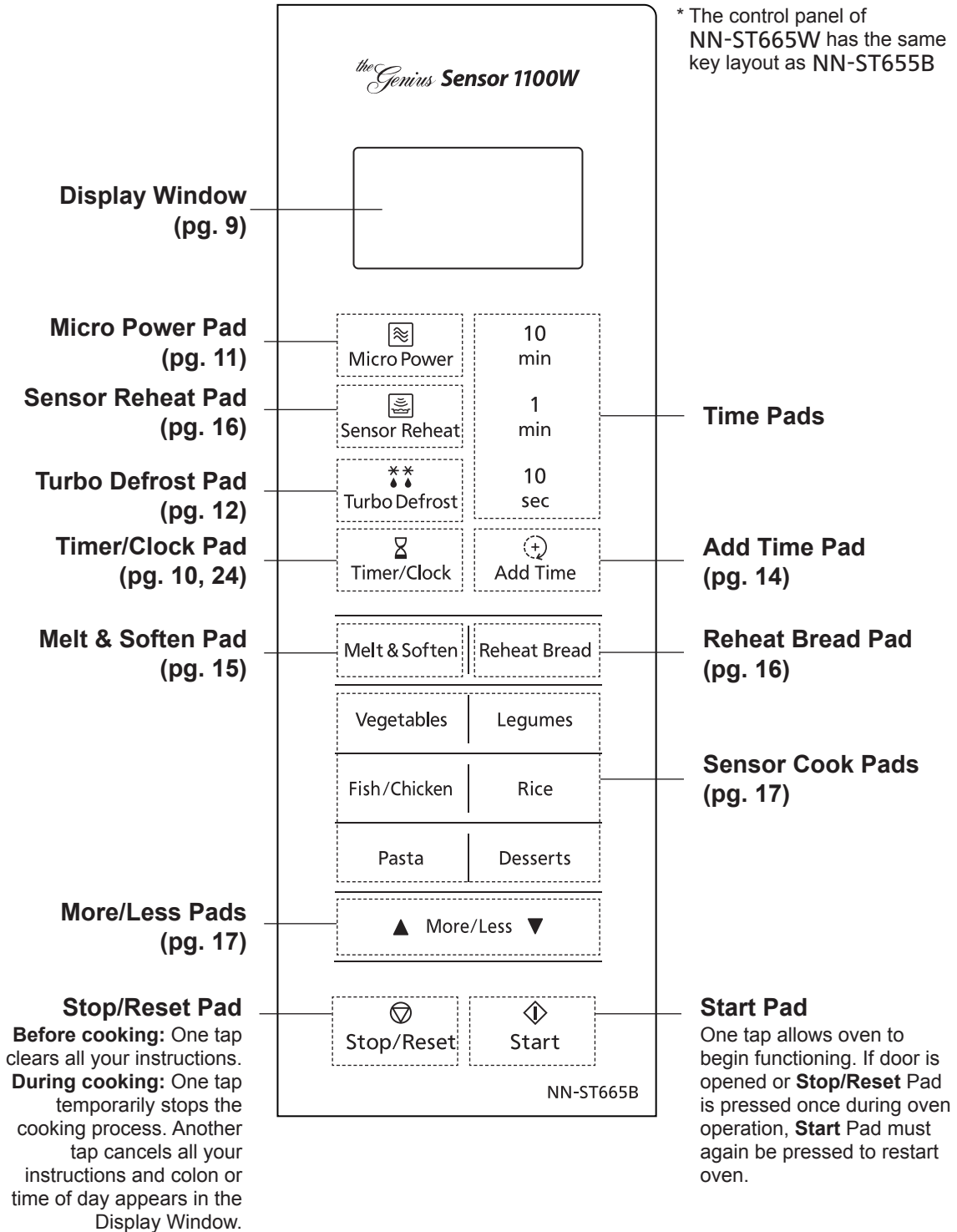
Oven Light:

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

NOTE:

The above illustration is for reference only.

Control Panel



* The control panel of NN-ST665W has the same key layout as NN-ST655B

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.

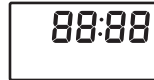
NOTE:

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

Let's Start To Use Your Oven!

1 Plug in

Plug into a properly earthed electrical outlet. "88:88" appears in the Display Window. (This will immediately cease when any pad is pressed.)

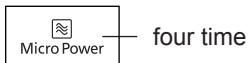


2 Open Door

Open the door and place container with food in a dish on Glass Tray in the oven. Then close the door.

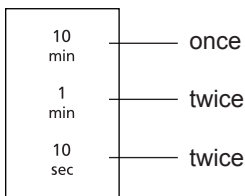
3 Select Power Level

eg. P7
Press **Power Level** Pad four times.
(see page 11 for Micro Power chart)



4 Set Time

e.g. 12 minute 20 seconds
Press **Time** Pads

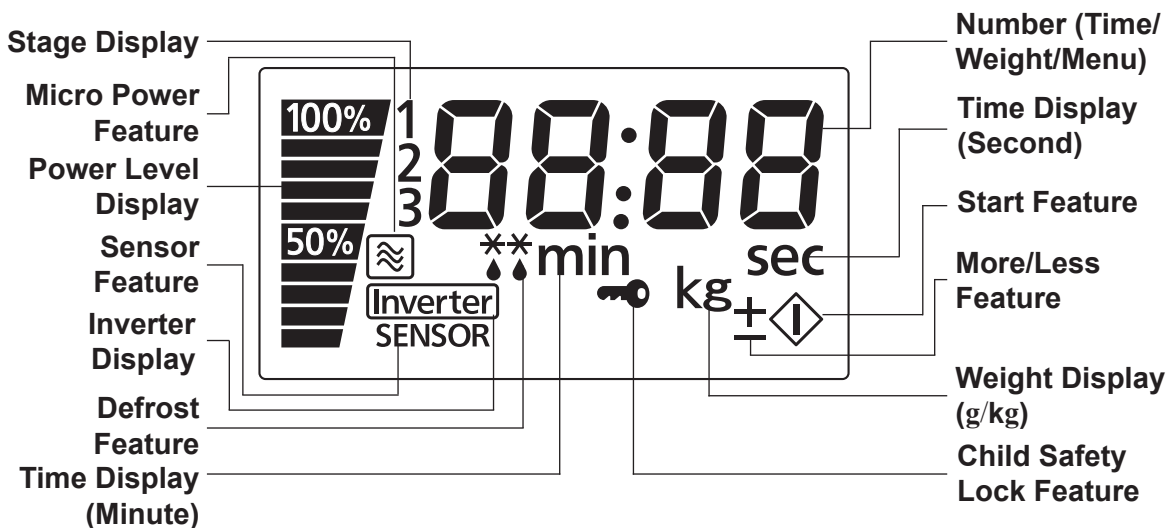


5 Press



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

Display Window

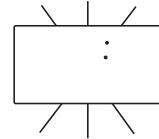


To Set Clock

You can use the oven without setting the clock.

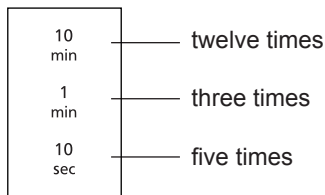
1 Press twice

Colon will blink in Display Window.



2 Enter Time of Day

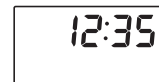
Enter time of day using **Time Pads**. e.g. 12:35



Time appears in the Display Window, colon is blinking.
Verify time of day in the Display Window.

3 Press

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



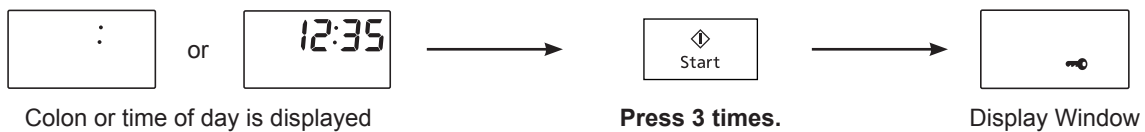
NOTES:

1. Oven will not operate while colon is still blinking.
2. To reset time of day, repeat step 1 through 3.
3. Clock is a 12 hour display. There isn't a.m. or p.m. setting.
4. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
5. 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** Pad or **Stop/Reset** Pad must be pressed 3 times within 10 seconds.

To Use Micro Power and Time

1 Select Power Level

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

Note: When selecting P10 on the first stage, you can start from step 2.



2 Set Cooking Time

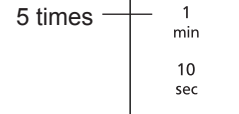
Enter cooking time using **Time** Pads.

e.g. 5 minutes

Maximum Length of cooking time:

High power: up to 30 minutes,

other powers: up to 99 minutes and 50 seconds for a single stage



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 23)

Micro Power:

The **Power Level** 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	P10	1100 W	P 10	Boil water. Cook vegetables, rice, pasta and noodles. Reheating.
2x	P9	1000 W	P 9	Cook fresh fruits.
3x	P8	900 W	P 8	Cook cakes, desserts. Heat milk.
4x	P7	800 W	P 7	Cook pork, whole chicken and chicken pieces.
5x	P6	700 W	P 6	Cook beef, lamb and eggs. Melt butter.
6x	P5	600 W	P 5	Cook meat loaves. Melt chocolate.
7x	P4	400 W	P 4	Cook fish and seafood.
8x	P3	300 W	P 3	Defrost meat, poultry and seafood.
9x	P2	200 W	P 2	Simmer soups, stews and casseroles (less tender cuts).
10x	P1	100 W	P 1	Keep cooked foods warm, simmer slowly.

To Defrost

To Defrost using Turbo Defrost

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

1 Press 

until your desired weight appears in the display window.

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.

2 Press 

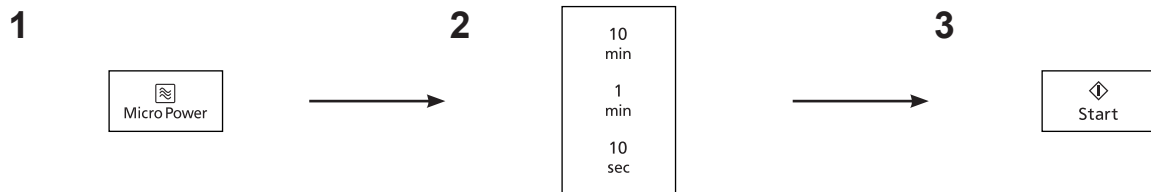
Defrost time appears in the Display Window and begins to count down.

NOTES:

1. After you select the Turbo Defrost feature, you can also press **More/Less** Pads to select weight before pressing **Start**.
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. For further information, refer to next page.

To Defrost by Micro Power and Time Setting

This feature allows you to defrost meat, poultry and seafood by **P3** and time.



Press 8 times to select P3.
(Defrost power level, refer to page 11)

Set time according to chart on next page.

Press once.

NOTE:

Opening the door and taking out the defrosted parts during the operating time is recommended. Turn over, stir or rearrange the parts which are still in icy.

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 P3):

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

To Use Add Time

This feature allows you to add cooking time at the end of previous cooking.

1 After cooking, press once

To select the Add Time feature

2 Add Cooking Time

Enter cooking time using **Time Pads**.

e.g. 5 minutes

Maximum cooking time:

High power: up to 30 minutes,
other powers: up to 99 minutes and 50 seconds

5 times

10 min
1 min
10 sec

3 Press

Time will be added.
The time in the Display Window will count down.

NOTES:

1. This feature is only available for Micro Power function and it is not available for Auto Control function (such as Turbo Defrost, Reheat Bread, Sensor Cook/Reheat and Inverter Melt & Soften function).
2. The Add Time feature will be cancelled after 1 minutes, if you don't do any operation after cooking.
3. You can use Add Time function after the 3-Stage Setting except Standing Time feature and the default Power Level is same as the last stage.

To Use Inverter Melt & Soften

This feature allows you to melt & soften food at the touch of a pad. There is no need to select the power level or cooking time as the microwave does this for you.

1 Press

Melt & Soften

until the desired food number appears in the display window. (see below chart)

e.g.: Cream Cheese

three times

Melt & Soften

2 Select weight

Press **More/Less** Pads until the desired Weight appears in the display window.

e.g.: 150 g

three times

▲ More/Less ▼

Melt & Soften

Melt & Soften

Menu Number	Menu	Weight						Recommended Containers
		50 g	100 g	150 g	200 g	250 g	300 g	
1	Chocolate	50 g	100 g	150 g	200 g	250 g	300 g	microwave safe dish
2	Butter	50 g	100 g	150 g	200 g	250 g	300 g	microwave safe dish with a lid or plastic wrap
3	Cream Cheese	50 g	100 g	150 g	200 g	250 g	300 g	microwave safe dish with a lid or plastic wrap
4	Ice Cream	300 g	600 g	900 g	1200 g	-	-	-

3 Press

Start

Cooking time appears in the Display Window and begins to count down.

For best results on Auto Cook, follow these recommendations:

1. Chocolate

Remove wrapper and place chocolate into a microwave safe dish. Cook without cover. After heating, stir until completely melted.

Note: Chocolate holds its shape even when softened.

2. Butter

Remove wrapper, cut butter into 2 tablespoons cube, and place into a microwave safe dish. Melt with lid or plastic wrap. Stir after cooking.

3. Cream Cheese

Remove wrapper and place in a microwave safe bowl/dish. Soften with lid or plastic wrap.

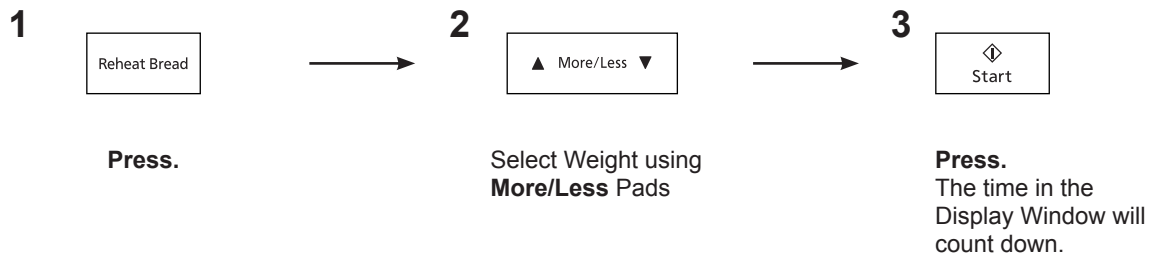
4. Ice Cream

Soften slightly without lid.

NOTE: If food needs more time cooking or weight exceeds range, cook using **P3** for melting or softening.

To Use Reheat Bread

This feature allows you to reheat bread at the touch of a pad. There is no need to select the power level or cooking time as the microwave does this for you.



Reheat Bread

Menu Number	Menu	Weight				Recommended Containers
		100 g	200 g	300 g	500 g	
5	Reheat Bread	100 g	200 g	300 g	500 g	microwave safe dish

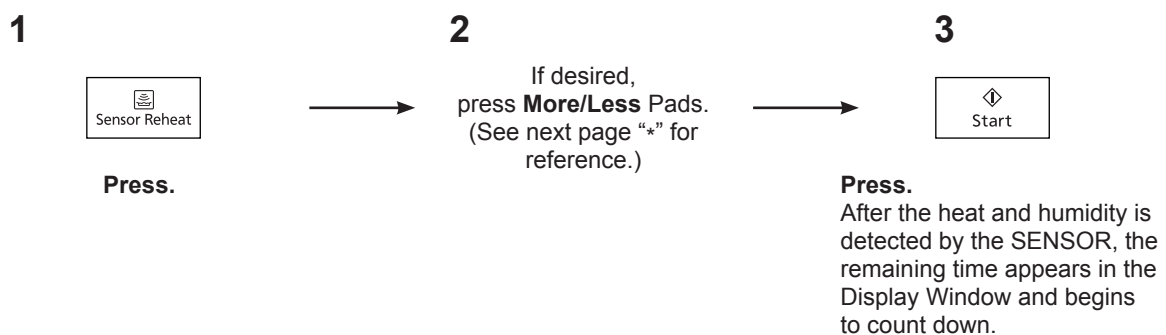
For best results on Sensor Reheat, follow these recommendations:

5. Reheat Bread

It is suitable for reheating bread at refrigerator temperature (5 °C - 7 °C). Put the bread on a suitable size microwave safe dish and place container at the center of the glass tray. Select the program and weight then press **Start**. **DO NOT USE PLASTIC WRAP OR LID.**

To Use Sensor Reheat

Sensor Reheat allows you to reheat foods without selecting times and power levels. The sensor detects the heat and humidity generated by the food and reheat your food automatically.



For best results on Sensor Reheat, follow these recommendations:

1. Reheating by Sensor is suitable for pre-cooked foods. There is a setting for frozen and refrigerator temperature or room temperature foods. It is suitable for casseroles, plated meals, soup, stews, pasta dishes (except lasagne) and canned foods.
2. Food being reheated should weigh between 125 g and 1.0 kg. For foods weighing less than 125 g and more than 1.0 kg, use a manual micro power setting.
3. **Do not** reheat bread or pastry products (raw or uncooked), or beverages.
4. **Do not** use if oven cavity is warm (from previously cooked foods).
5. Cover foods securely with plastic wrap. (Do not use any snap closing lids.)
6. The door should not be opened before the time appears in the Display Window.
7. During the heating time, the oven will 'beep' and prompt you to stir/rearrange the food. There is no need to recover if not required.
8. All foods should have a covered stand time of at least 3 to 5 minutes.


To Use Sensor Cook

Sensor Cook allows you to cook foods without selecting times and power levels. The sensor detects the heat and humidity generated by the food and cooks your food automatically.

Place food into an appropriate sized dish for the volume of food you are cooking. Cover securely with plastic wrap or a securely fitting lid (do not use any snap closing lids). Plastic dishes are not suitable as a secure seal cannot be achieved and inaccurate cooking may result.

1 Press Desired Food Category Pad

Select and press the appropriate pad for the food you are cooking. The number of category appears in the Display Window.

eg.:  Press once for Vegetables.
Press twice for Frozen Vegetables.
Menu number appears in the display window.

* More /Less Function:

Preferences for food doneness varies with each individual. After having used Sensor Cook a few times, you may decide you prefer your food cooked to a different doneness. By using the **More/Less** Pads, the Auto Sensor programmes can be adjusted to cook food for a longer or shorter time. Press **More/Less** Pads before pressing **Start** Pad.

Press **More** Pad (▲): “+” will display in display window. If you want to return to average cooking result, press **Less** Pad.

Press **Less** Pad (▼): “-” will display in display window. If you want to return to average cooking result, press **More** Pad.

If you are satisfied with the result of the **SENSOR COOK** programme, you don't have to use this pad.

2 Press Start

The menu number you have selected remains in the display window. Do not stop the oven or open the door during this part of the cooking stage as inaccurate cooking may result. After the heat humidity is detected by the **SENSOR**, the remaining time appears in the Display Window and begins to count down.

NOTES:

1. The door should not be opened before the time appears in the Display Window.
2. Do not use plastic dishes as a secure seal cannot be achieved and inaccurate cooking may occur.
3. Only cook foods within the weight ranges described and accessories as indicated, see tables on page 18-22.
4. To prevent any mistakes during auto sensor programs ensure that the base of the oven and container are dry.
5. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.

To Use Sensor Cook (continued)

For best results, follow these recommendations:

Vegetables

Vegetables

Menu Number	Menu	Recommended Weight	Recommended Containers
6	Vegetables	125 g - 500 g	microwave safe dish with plastic wrap
7	Frozen Vegetables	125 g - 1.0 kg	microwave safe dish with plastic wrap

6. Vegetables

It is suitable for cooking all types of leaf, green and soft varieties of vegetables, including broccoli, squash cauliflower, cabbage, asparagus, beans, celery, zucchini, spinach, capsicum or a mixture of these. All vegetables should be trimmed or prepared and cut into evenly sized pieces. Clean the vegetables and place them in a microwave safe container, add 1 tablespoon to ¼ cup of water to vegetables if dehydrated or a softer cooked texture is desired. Butter, herbs, etc., may be added before heating, but do not salt vegetables until serving. Cover dishes securely with plastic wrap and place container at the center of the glass tray. Select the program then press **Start**. Open the door to **STIR WHEN TWO BEEPS HEARD** during cooking, press **Start** Pad to continue. At the end of cooking, stir larger quantities of vegetables. Let stand, covered, for 2 to 3 minutes.

7. Frozen Vegetables

It is suitable for all types of frozen vegetables. Put them in a microwave safe container. Do not use plastic dishes. Best results are achieved if large quantities are placed in a single layer. Add 1 tablespoon to ¼ cup water to vegetables, if desired. Butter, herbs etc. may be added before heating, but do not add salt until serving. Cover dishes securely with plastic wrap and place container at the center of the glass tray. Select the program then press **Start**. Open the door to **STIR WHEN TWO BEEPS HEARD** during cooking, press **Start** Pad to continue. At the end of the cooking, stir vegetables and let stand, covered, for 2 to 3 minutes.

Legumes

Legumes

Menu Number	Menu	Recommended Weight	Recommended Containers
8	Legumes	1 cup - 4 cups	microwave safe dish with plastic wrap
9	Root Vegetables	125 g - 1.0 kg	microwave safe dish with plastic wrap

8. Legumes

It is suitable for cooking chickpeas, split peas dried beans and peas. Cover legumes with cold water and soak overnight, drain. Place legumes and boiling water into an appropriate sized microwave safe container. (See table for quantities)

Legumes	1 cup	2 cups	3 cups	4 cups
Boiling Water	3 cups	4 cups	6 cups	8 cups
Dish Size	3 litre	3 litre	4 litre	4 litre

Cover dishes securely with plastic wrap and place container at the center of the glass tray. Select the program then press **Start**. Open the door to **STIR AND REMOVE THE PLASTIC WRAP WHEN TWO BEEPS HEARD** during cooking, press **Start** Pad to continue. At the end of cooking, allow legumes to stand for 5 minutes if required. If food needs more time cooking, cook using **P6**.

9. Root Vegetables

It is suitable for cooking root vegetables such as potatoes, sweet potatoes, pumpkin, onions, swede, carrots, turnip and beetroot. All vegetables should be trimmed or prepared and cut into even sized pieces. Clean the vegetables and place them in a microwave safe container, add 1 tablespoon to ¼ cup of water to vegetables if dehydrated or a softer cooked texture is desired. If desired, butter, herbs etc. may be added, but do not add salt until after cooking. Cover dishes securely with plastic wrap and place container at the center of the glass tray. Select the program then press **Start**. Open the door to **STIR WHEN TWO BEEPS HEARD** during cooking, press **Start** Pad to continue. At the end of the cooking, stir larger quantities of vegetables. Let stand, covered, for 2 to 3 minutes.

To Use Sensor Cook (continued)

Fish/Chicken

Fish/Chicken

Menu Number	Menu	Recommended Weight	Recommended Containers
10	Steam Fish	125 g - 500 g	microwave safe dish with plastic wrap
11	Steam Chicken Pieces	400 g - 1.0 kg	microwave safe dish with plastic wrap

10. Steam Fish

It is suitable for cooking whole fish and fish fillets (thickness of fish should not be more than 3 cm). Select fish suitable for microwave cooking and place in a single layer in a shallow microwave safe dish, with skin side down. Add butter, spices, herbs, or lemon juice to flavour. Overlap thin edges of fillets to prevent overcooking. Shield the eye and tail area of whole fish with small amounts of aluminum foil to prevent overcooking. Cover dishes securely with plastic wrap and place container at the center of the glass tray. Select the program then press **Start**. Allow large amounts of fish to stand for 3 to 5 minutes after cooking before serving.

11. Steam Chicken Pieces

It is suitable for cooking chicken pieces, such as wings, thighs, legs, breast fillets. Chicken pieces should be completely thawed before cooking. Pierce the chicken pieces. Marinate chicken pieces before cooking for added flavour and colour. Put the prepared chicken pieces onto a microwave safe dish. Cover securely with plastic wrap and place container at the center of the glass tray. Select the program then press **Start**. Open the door to **STIR WHEN TWO BEEPS HEARD** during cooking, press **Start** Pad to continue. Let stand 5 to 10 minutes at the end of cooking.

Rice

Rice

Menu Number	Menu	Recommended Weight	Recommended Containers
12	Rice	1 cup - 2½ cups	microwave safe dish with plastic wrap
13	Risotto	½ cup - 3 cups	microwave safe dish with plastic wrap
14	Quinoa	¼ - 1 cup	microwave safe dish with plastic wrap

12. Rice

It is suitable for cooking short and long grain rice including specialty rice. It is not suitable for cooking brown rice or wild rice. Place rice with water at room temperature in a suitable microwave safe dish. We recommend the following proportions of rice to cold tap water:

Rice	1 cup	1½ cups	2 cups	2½ cups
Water	1½ cups	2½ cups	3½ cups	4½ cups
Dish Size	3 litre	3 litre	4.5 litre	4.5 litre

It may be necessary to adjust the water to your personal preference. Soak in water for 10 - 15 minutes. Always allow at most ½ depth of volume for evaporation to prevent boiling over. Do not cook rice in plastic dishes as incorrect cooking times may result. Cover securely with plastic wrap and place container at the center of the glass tray. Select the program then press **Start**. Open the door to **STIR WHEN TWO BEEPS HEARD** during cooking, press **Start** Pad to continue. At the end of the cooking, let stand 5 to 10 minutes, covered.

To Use Sensor Cook (continued)

13. Risotto

It is suitable for cooking many basic risotto recipes and variations. Onions and garlic should be pre-cooked with 1 tablespoon of oil before adding rice and stock. The quantities of rice and amounts of stock, please follow the chart below. Always use arborio rice or short grain rice. Chicken, vegetable, beef or fish stock may be used. Stock should be boiling when added to rice otherwise cooking times may be incorrect. Cover dish securely with plastic wrap at stage 1. During the cooking time the **OVEN WILL BEEP AND INSTRUCT YOU TO ADD LIQUID/STIR**. Remove a lid or plastic wrap completely from dish. Add remaining stock. There is no need to re-cover for stage 2. At the end of stage 2 add grated parmesan cheese, stir through and cook for 2 to 4 minutes on High. Standing time may be required at the end to allow risotto to finish cooking.

General Quantities For Cooking Risotto:

	Preparation (Manual Setting)	Sensor Cook			Finish (Manual Setting)
		Stage 1		Stage 2	
	High for 1 to 2 min. (all quantities)	Rice	Boiling Stock	Boiling Stock	High for 2 to 4 min.
0.5 cup	½ onion 1 clove garlic 1 tablespoon oil	0.5 cup	200 ml	200 ml	2 tablespoons parmesan
1 cup	1 onion 1 cloves garlic 1 tablespoon oil	1 cup	400 ml	400 ml	2 tablespoons parmesan
2 cups	1 onions 2 cloves garlic 2 tablespoons oil	2 cups	650 ml	650 ml	¼ cup parmesan
3 cups	2 onions 3 cloves garlic 3 tablespoons oil	3 cups	850 ml	850 ml	½ cup parmesan

14. Quinoa

It is suitable for cooking quinoa. Place quinoa in a microwave safe casserole dish. Add 2 parts water to 1 part quinoa. Use the above chart as a guide:

Quinoa	¼ cup	½ cup	¾ cup	1 cup
Tap water	½ cup	1 cup	1½ cups	2 cups
Dish Size	2 litre	2.5 litre	3 litre	3.5 litre

Allow at least ½ depth of volume for evaporation to prevent boiling over. Soak in water for 10 - 15 minutes. Cover securely with plastic wrap and place container at the center of the glass tray. Select the program then press **Start**. Open the door to **STIR WHEN TWO BEEPS HEARD** during cooking, press **Start** Pad to continue. At the end of the cooking, let stand 10-15 minutes.

To Use Sensor Cook (continued)

Pasta

Pasta

Menu Number	Menu	Weight	Recommended Containers
15	Pasta	125 g - 500 g	microwave safe dish with plastic wrap
16	Instant Noodle	1 Serv. - 2 Serv.	microwave safe dish with plastic wrap

15. Pasta

It is suitable for cooking a variety of pastas such as spaghetti, fettuccine, tagliatelle, macaroni, penne, spiral and various pasta shapes. Place pasta in an appropriate size microwave safe dish with boiling water. Use the above chart as a guide:

Pasta	150 g	250 g	375 g	500 g
Boiling Water	4 cups	5 cups	6 cups	8 cups
Dish Size	3 litre	3 litre	4 litre	4 litre

Always allow at most $\frac{1}{2}$ depth of volume for evaporation to prevent boiling over. Add 1 tablespoon of oil, if desired, before cooking to prevent pasta from sticking together. Cover securely with plastic wrap and place container at the center of the glass tray. Select the program then press **Start**. Open the door to **STIR AND REMOVE THE PLASTIC WRAP WHEN TWO BEEPS HEARD** during cooking, press **Start** Pad to continue. At the end of the cooking, cover and let stand for 5 to 10 minutes, if required, before draining.

16. Instant Noodle

It is suitable for cooking instant noodle. Place the instant noodle and seasoning in a suitable size microwave safe casserole with boiling water. Use the above chart as a guide:

Instant Noodle	1 Serv.	2 Serv.
Boiling Water	500 ml	800 ml
Dish Size	3 litre	4 litre

Allow at least $\frac{1}{2}$ depth of volume for evaporation to prevent boiling over. Cover securely with plastic wrap and place container at the center of the glass tray. Select the program then press **Start**. Open the door to **STIR WHEN TWO BEEPS HEARD** during cooking, touch **Start** Pad to continue.

To Use Sensor Cook (continued)

Desserts

Desserts

Menu Number	Menu	Weight	Recommended Containers
17	Fruit	150 g - 700 g	microwave safe dish with plastic wrap
18	Pudding	1 Serv. - 4 Serv.	microwave safe dish

17. Fruit

It is suitable for cooking fruits that would usually be stewed or poached. Fruits such as apples, stone fruits, pears, figs, pineapple, kiwi fruit and berries can be used. Trim and cut fruit into even sized pieces. Place all ingredients into a microwave safe container. See chart below for quantities.

Fruit	150 g	250 g	500 g	700 g
Water	75 ml	125 ml	250 ml	375 ml
Sugar	$\frac{1}{8}$ cup	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup	$\frac{3}{4}$ cup

Stir to dissolve sugar. Spices can be added if desired. Cook covered with a lid or plastic wrap and place container at the center of the glass tray. Select the program then press **Start**. Open the door to **STIR WHEN TWO BEEPS HEARD** during cooking, press **Start** Pad to continue.

18. Pudding

It is suitable 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 quantities.

	2 Serv.	4 Serv.
self raising flour	$\frac{1}{2}$ cup	1 cup
cocoa powder	$\frac{1}{2}$ tablespoon	1 tablespoon
caster sugar	$\frac{1}{6}$ cup	$\frac{1}{3}$ cup
milk	$\frac{3}{8}$ cup	$\frac{3}{4}$ cup
vanilla essence	$\frac{1}{2}$ teaspoon	1 teaspoon
chocolate	25 g	50 g
butter	50 g	100 g
brown sugar	$\frac{3}{8}$ cup	$\frac{3}{4}$ cup
cocoa, extra	1 tablespoon	2 tablespoons
water	$\frac{1}{4}$ cup	$\frac{1}{2}$ cup

Sift flour and cocoa into a bowl. Add sugar, milk and vanilla essence. Mix well and set aside. Melt chocolate and butter in a separate microwave safe container and pour it into the mixture while hot. Mix well. Combine brown sugar, cocoa and water in a jug. Spread all the mixture into base of an appropriate size microwave safe casserole dish. Place container at the center of the glass tray. Select the program then press **Start**. **DO NOT USE PLASTIC WRAP OR LID**. At the end of the cooking, let stand 5-10 minutes.

3-Stage Setting

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

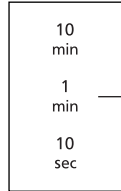
E.g.: Continually set [P10] 2 minutes, [P7] 3 minutes and [P4] 2 minutes.

1. Press once to select "P10".



once

2. Set as 2 minutes using Time Pads.



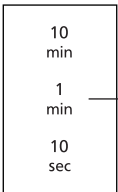
twice

3. Press 4 times to select "P7".



4 times

4. Set as 3 minutes using Time Pads.



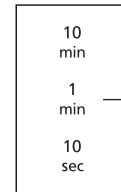
3 times

5. Press 7 times to select "P4".



7 times

6. Set as 2 minutes using Time Pads.



twice

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



once

NOTES:

1. When operating, two beeps will sound between each stage.
2. When selecting P10 on the first stage, you can skip step 1.
3. This feature is only available for manual cooking and it is not available for Auto Control function (such as Turbo Defrost, Reheat Bread, Sensor Cook/Reheat and Inverter Melt & Soften function).

INGREDIENT CONVERSION CHART

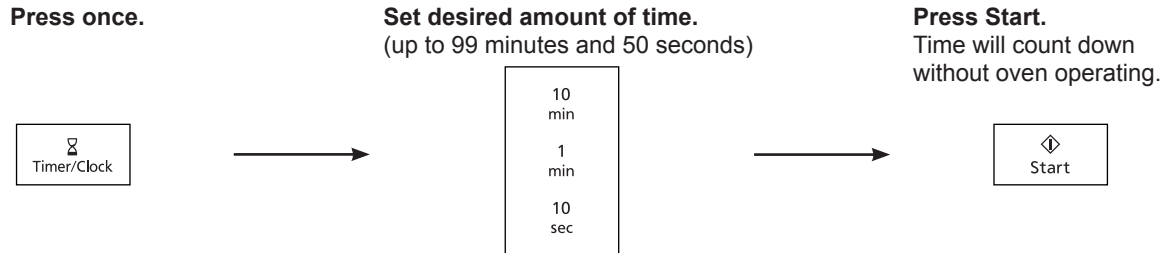
INGREDIENT CONVERSION CHART			
¼ cup	60 ml	¼ teaspoon	1 ml
⅓ cup	85 ml	½ teaspoon	2 ml
½ cup	125 ml	1 teaspoon	5 ml
⅔ cup	165 ml	2 teaspoons	10 ml
¾ cup	190 ml	3 teaspoons	15 ml
1 cup	250 ml	1 tablespoon	20 ml
1¼ cups	310 ml	1½ tablespoons	30 ml
1½ cups	375 ml	2 tablespoons	40 ml
2 cups	500 ml	3 tablespoons	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.

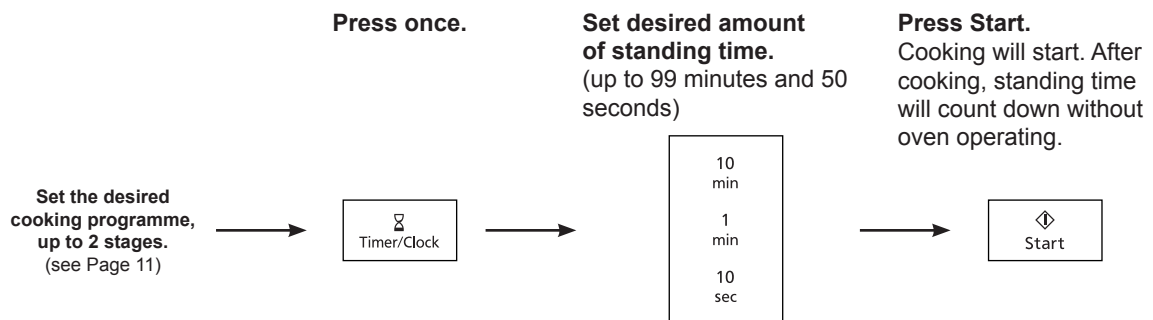
To Use Timer

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

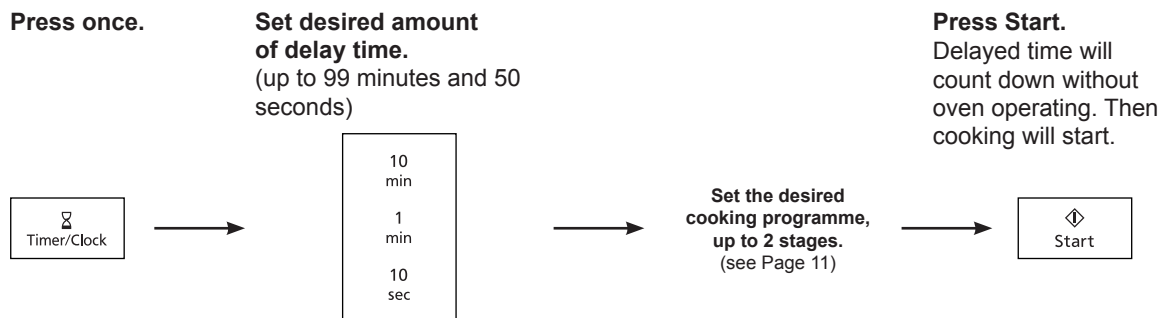
To Use as a Kitchen Timer



To Set Standing Time



To Set Delay Start



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 (such as Turbo Defrost, Reheat Bread, Sensor Cook/Reheat and Inverter Melt&Soften 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.

Before Requesting Service

THESE THINGS ARE NORMAL

The oven causes interference with my TV.

Some radio, TV, Wi-Fi, cordless telephone, baby monitor, blue tooth or other wireless equipment 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, blow 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.

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 Pad was not pressed after programming	Press Start 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.
When the oven is turning on, there is noise coming from Glass Tray.	Stop/Reset Pad has been pressed accidentally.	Program oven again.
	The roller ring and oven bottom are dirty.	Clean these parts according to care of your oven (See next page).
" LO " appears in the Display Window.	The Child Lock was activated by pressing Start 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.

If it seems there is a problem with the oven, contact an authorized Service Centre.

Care of your Microwave Oven

BEFORE CLEANING:

Unplug at socket of the oven. If impossible, leave oven door open to prevent oven from accidentally turning on.

AFTER CLEANING:

Be sure to replace the Roller Ring and Glass Tray in the proper position and press **Stop/Reset** Pad to clear the Display Window.

Inside of the oven:

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.

Glass Tray:

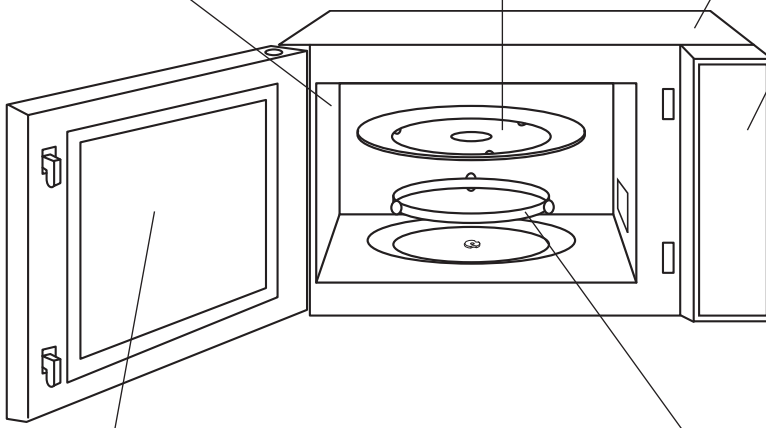
Remove and wash in warm soapy water or in a dishwasher. If grease accumulates, clean with a non-abrasive nylon mesh scouring pad and a non-abrasive cleanser.

Outside oven surfaces and back vents.

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

Control Panel:

- May be covered with removable protective film to prevent scratches during shipping. Small bubbles may appear under this film. When this happens, remove film carefully. (*Hint - apply masking or clear tape to an exposed corner and pull gently to remove.*)
- If it becomes wet, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on the Control Panel.



Oven Door:

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

Roller Ring and oven cavity floor:

Wipe the bottom surface of the oven with mild detergent water or window cleaner and dry. Roller Ring may be washed in mild soapy water or dishwasher. These areas should be kept clean to avoid excessive noise.

Note:

1. The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
2. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.

Technical Specifications

Power Supply:	230 - 240 V, 50 Hz
Power Consumption*:	4.4 A 1,000 W
Power Requirement: (Maximum)	7.4 A 1,730 W
Output*:	1,100 W
Outside Dimensions (W x H x D):	525 mm (W) x 310 mm (H) x 388 mm (D)
Oven Cavity Dimensions (W x H x D):	355 mm (W) x 251 mm (H) x 365 mm (D)
Overall Cavity Volume:	32 L
Glass Tray Diameter:	Ø340 mm
Operating Frequency:	2,450 MHz
Uncrated Weight:	Approx. 11.5 kg

Trim Kit

Model Name	NN-ST665B	NN-ST655W
Model Number	NN-TK612GSQP	
Outside Dimensions	596 mm (W) x 410 mm (H)	
Cabinet Opening	562 mm (W) x 395 mm (H) x 480 mm (D)	

* 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 (For Australia)

Home Appliance 12 Month Warranty from Date of Purchase

1. Subject to the conditions of this warranty Panasonic or its 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 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 its 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 Plates.
 - (c) User replaceable Batteries
 - (d) Kneader Mounting Shaft, Shaver Heads, Cutters, Foils, Blades
 - (e) Accessories
 - (f) Noise or vibration that is considered normal
5. To claim warranty service, when required, you should:
 - Contact Panasonic's Customer Care Centre on 132600
 - Send or take the product to a Panasonic Authorised Service Centre together with your 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.

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

1 Innovation Road, Macquarie Park NSW 2113
www.panasonic.com.au

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02-10-2013

Panasonic Warranty (For New Zealand)

Built In Kitchen Appliance 24 Month from Date of Purchase Home Appliance 24 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 New Zealand and sold by Panasonic New Zealand or its authorised Distributors or Dealers and only where the products are used and serviced within New Zealand or it's territories. Warranty cover only applies to service carried out by a Panasonic Authorised Service 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 from wear and tear in normal use
 - (d) Kneader mounting shaft unit and Heads, Cutters, Foils, Blades and other accessories
 - (e) Noise or vibration that is considered normal
 - (f) Correcting the installation (e.g. removal of transit bolts, levelling and locking feet)
 - (g) Damage caused by water pressure exceeding 1MPa
 - (h) Water on floor due to incorrect loading, excessive suds, foreign matter on door seals
 - (i) Blocked pumps and removal filters, removal of foreign objects from the machine (e.g. bra wires, bread tags, nails, screws, coins, grit etc.)
 - (j) Replaceable lint filters
 - (k) Damage to surfaces caused by liquid or solid spillages, impact or lack of maintenance & cleaning products other than that recommended in the operating instructions
 - (l) Consumables (light bulbs, filters)
5. To claim warranty service, when required, you should:
 - Telephone Panasonic's Customer Care Centre on 09 272 0178 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 any 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 New Zealand, 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 09 272 0178 or visit our website and use the Service Centre locator.

Unless otherwise specified to the consumer the benefits conferred by this express warranty are additional to all other conditions, warranties, guarantees, rights and remedies expressed or implied by the Consumer Guarantees Act of New Zealand and all other obligations and liabilities on the part of the manufacturer or supplier and nothing contained herein shall restrict or modify such rights, remedies, obligations and liabilities.

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

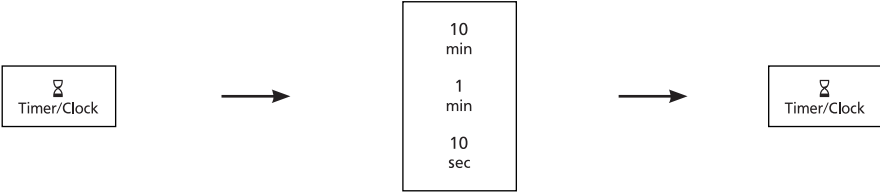

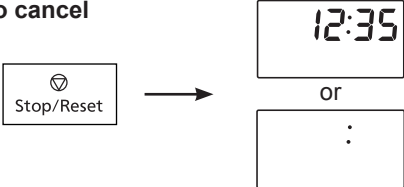
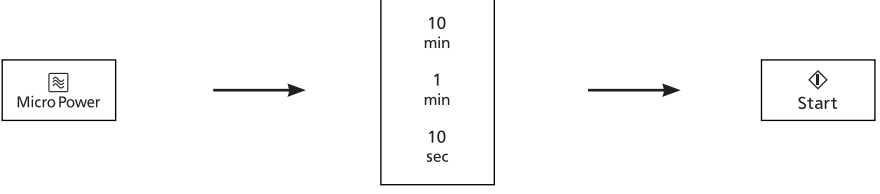

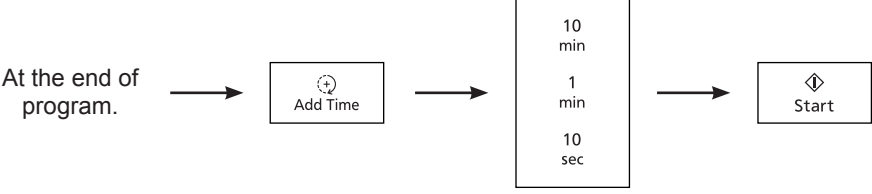



If you require assistance regarding warranty conditions or any other enquiries, please visit the **Panasonic New Zealand** website www.panasonic.co.nz or contact by phone on **09 272 0178**
If phoning in, please ensure you have your operating instructions available.

PANASONIC NEW ZEALAND CUSTOMER CARE CENTRE


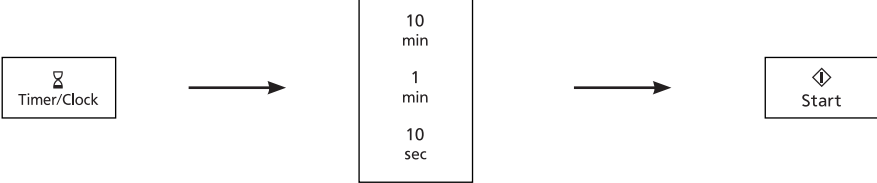
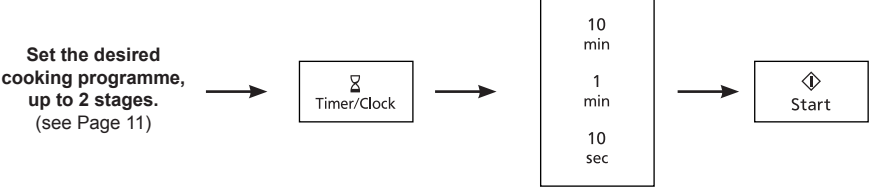

Phone: 09 272 0178
Fax: 09 272 0129

Email: customerservice@nz.panasonic.com
Website: www.panasonic.co.nz/support

Quick Guide to Operation

Feature	How to Operate		
To Set Clock (☞ page 10)	 <p>Press twice. Set time of day. (Max 12:59) Press once.</p>		
To Set/Cancel Child Safety Lock (☞ page 10)	To set  <p>Press 3 times. Display.</p>	To cancel  <p>Press 3 times. Display.</p>	
To Cook/Reheat/Defrost by Micro Power and Time Setting (☞ page 11)	 <p>Select power. Select cooking time. Press once.</p>		
To Use Turbo Defrost Pad (☞ page 12)	 <p>Press to select the desired weight. After you select the Turbo Defrost feature, you can also press More/Less Pads to select weight before pressing Start.</p> <p>Press once.</p>		
To Use Add Time Pad (☞ page 14)	 <p>At the end of program. Press once. Set time. Press once.</p>		
To Cook using "Melt & Soften" Pad (☞ page 15)	 <p>Press until desired menu number appears. Set weight. Press once.</p>		
To Cook using "Reheat Bread" Pad (☞ page 16)	 <p>Press once. Set weight. Press once.</p>		
To Cook using "Sensor Reheat" Pads (☞ page 16)	 <p>Press once. Optional. Press once.</p>		

Quick Guide to Operation (continued)

Feature	How to Operate
To Cook using “Sensor Cook” Pads (see page 17)	e.g.: Frozen Vegetables.  <p>Press twice. Optional. Press once.</p>
To Use Kitchen Timer (see page 24)	 <p>Press once. Set time. Press once.</p>
To Set Standing Time (see page 24)	<p>Set the desired cooking programme, up to 2 stages. (see Page 11)</p>  <p>Press once. Set time. Press once.</p>
To Set Delay Start (see page 24)	 <p>Press once. Set time. Set the desired cooking programme, up to 2 stages. (see Page 11) Press once.</p>