

# Panasonic

## Operating Instructions and Cookbook

### Convection/Grill/Microwave Oven

#### Household Use Only

استعمال منزلي فقط



### Model No. NN-CD87KS

**Manufacturer** Panasonic Corporation  
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United Arab Emirates



**Panasonic Corporation**  
Web Site: <http://www.panasonic.com>

Before operating this oven, please read these instructions completely and keep for future reference.

قبل تشغيل هذا الفرن، يرجى قراءة هذه التعليمات بالكامل والاحتفاظ بها كمرجع في المستقبل.







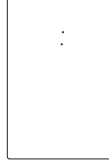
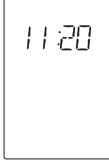















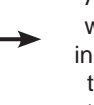


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# Quick Guide to Operation













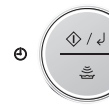







English

Feature	How to Operate
To Set Clock (page 15)	 →  →  Press twice. Set time. Press once.
To Set/Cancel Child Safety Lock (page 15)	<b>To set:</b>  →  Press 3 times. Display window. <b>To cancel:</b>  →  or  Press 3 times. Colon or time of day is displayed.
To Set Micro Power (page 16)	 →  →  Select power level. Set time. Press once.
To Set Turbo Defrost (page 17)	 →  →  →  Select Turbo Defrost (No.1). Press once. Set weight. Press once.
To Set Grill (page 19)	 →  →  Select power level. Set time. Press once.
To Set Convection (page 20-21)	<b>Without Preheating:</b>  →  →  Select temperature. Set time. Press once. <b>With Preheating:</b>  →  →  Select temperature. Press once to start preheating. <p>After preheating, the oven will beep and "P" will flash in the display window. Open the door, put the food into the oven immediately and close the door.</p>  →  Set time. Press once.

# Quick Guide to Operation

(continued)

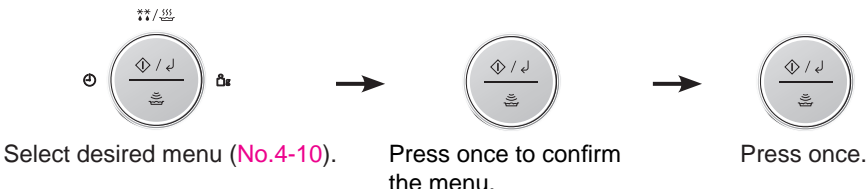
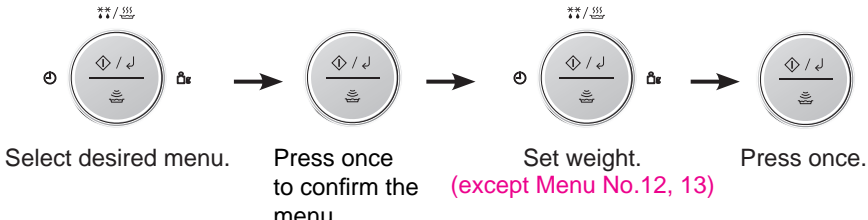
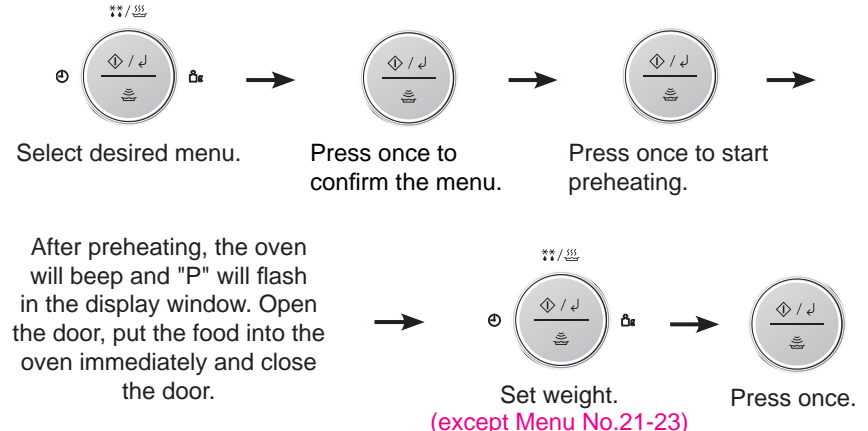
English

Feature	How to Operate
To Set Combination (see page 22-24)	<b>Without Preheating: (Combi 1/2/3/4/5)</b>  →  →  Select power level. Set time. Press once.
	<b>With Preheating: (Combi 2/3/4/5)</b>  →  →  Select power level. Press once to start preheating. After preheating, the oven will beep and "P" will flash in the display window. Open the door, put the food into the oven immediately and close the door. →  →  Set time. Press once.
To Set as a Kitchen Timer (see page 26)	 →  →  Press once. Set time. Press once.
To Set Standing Time (see page 26)	<b>Set the desired cooking program. (up to 2 stages)</b> →  →  →  Press once. Set time. Press once.
To Set Delay Start (see page 26)	 →  → <b>Set the desired cooking program. (up to 2 stages)</b> →  Press once. Set time. Press once.
To Set Add Time (see page 27)	 →  Turn dial after cooking. Press once.
One Push Reheating (see page 28)	 Press once. <p>* To reheat a fresh pre-cooked chilled meal.</p>

# Quick Guide to Operation

(continued)

English

Feature	How to Operate
To Set Sensor Cook (page 29)	 <p>Select desired menu (No.4-10). Press once to confirm the menu. Press once.</p>
To Set Auto Cook (page 31)	<p><b>Without Preheating: (For menus 2-3, 11-17, 19-20, 24-28 and 30)</b></p>  <p>Select desired menu. Press once to confirm the menu. Set weight. (except Menu No.12, 13) Press once.</p>
	<p><b>With Preheating: (For menus 18, 21-23, and 29)</b></p>  <p>Select desired menu. Press once to confirm the menu. Press once to start preheating.</p> <p>After preheating, the oven will beep and "P" will flash in the display window. Open the door, put the food into the oven immediately and close the door.</p> <p>Set weight. (except Menu No.21-23) Press once.</p>

# 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 the 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 the microwave oven. 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. 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.

#### 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 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 electric shock.

#### Fan Motor Operation after Cooking

After using this oven the fan may rotate to cool the electric components. This is perfectly normal, and you can take out the food from the oven while the fan operates.

### 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 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 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) Remove wire twist-ties from bags before placing bag in oven.
  - (c) 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.
  - (d) Never leave microwave unattended while cooking or reheating.
  - (e) Heating therapeutic wheat bags is not recommended. If heating, do not leave unattended and follow manufacturers' instructions carefully.
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.

#### 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.

# Important Safety Instructions *(continued)*

## Practical Hints:

1. For initial use of COMBINATION, GRILL, CONVECTION, if you see white smoke arise, it is not malfunction.
2. The oven have heaters situated in the top of the oven. After using the COMBINATION, GRILL, CONVECTION functions, the ceiling will be very hot.
3. Accessible parts may become hot during use. Young children should be kept away.
4. Before using GRILL, CONVECTION or COMBINATION function for the first time, operate the oven without food and accessories (including glass tray and roller ring) on CONVECTION 220 °C for 5 minutes. This will allow the oil that is used for

rust protection to be burned off. This is the only time that the oven is operated completely empty (except when preheating).

**Caution: All inside surfaces of the oven will be hot.**

5. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during COMBINATION, GRILL, CONVECTION. Use care when opening or closing door and when inserting or removing food and accessories.



**Caution! Hot surfaces**

## 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 service technician trained by the manufacturer.
- (b) If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- (c) 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.
- (d) If the supply cord of this appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- (e) Before use, the user should check that whether the utensils are suitable for use in microwave ovens.
- (f) Liquids and other foods must not be heated in sealed containers since they are liable to explode, at the same time it should avoid the boiling liquids splash.
- (g) Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- (h) When the appliance is operated in the GRILL, CONVECTION and COMBINATION modes, children should only use the oven under adult supervision due to the temperatures generated.
- (i) Care should be taken not to displace the glass tray when removing containers from the appliance.

# 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** button and leave door closed order to stifle any flames. Disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
3. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
4. The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming Buttons, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
5. Do not use recycled paper products, as they may contain impurities which may cause sparks and/or fires when used.
6. Do not use newspapers or paper bags for cooking.
7. Do not hit or strike control panel. Damage to controls may occur.
8. 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.
9. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.
10. Do not cook food directly on glass tray unless indicated in recipes. (Food should be placed in a suitable cooking utensil.)

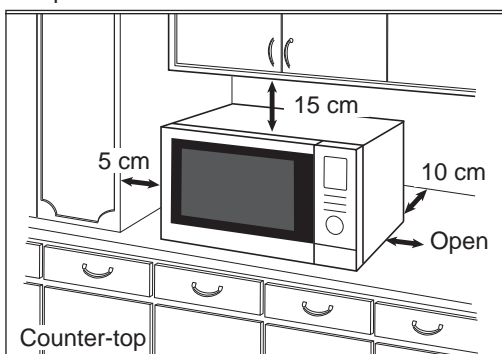
# Installation and General Instructions *(continued)*

11. DO NOT use this oven to heat chemicals or other non-food products. DO NOT clean this oven with any product that is labeled as containing corrosive chemicals. The heating of corrosive chemicals in this oven may cause microwave radiation leaks.
12. If glass tray is hot, allow to cool before cleaning or placing in water.
13. 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.
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 is cool down.
15. Metallic containers for food and beverages are not allowed during microwave cooking.
16. It is recommended not to use the wire rack when cooking in the MICROWAVE mode only.
17. Only use utensils that are suitable for use in microwave ovens.
2. Do not attempt to deep fat fry in your microwave oven.
3. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
4. Potatoes, apples, egg yolks, 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 the 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 again 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 must be taken when handling the container.
  - (f) As a general rule, always cover wet foods, e.g. soups, casseroles and plated meals.

## Placement of Oven

This oven is intended for Counter-top use only. It is not intended for built-in use or use inside a cupboard.

1. The oven must be placed on a flat, stable surface. It shall not be placed in a cabinet. For correct operation, the oven must have sufficient air flow. Allow 15 cm of space on the top of the oven, 10 cm at back and 5 cm on both sides. If one side of the oven is placed flush to a wall, the other side or top must not be blocked. Do not remove feet.



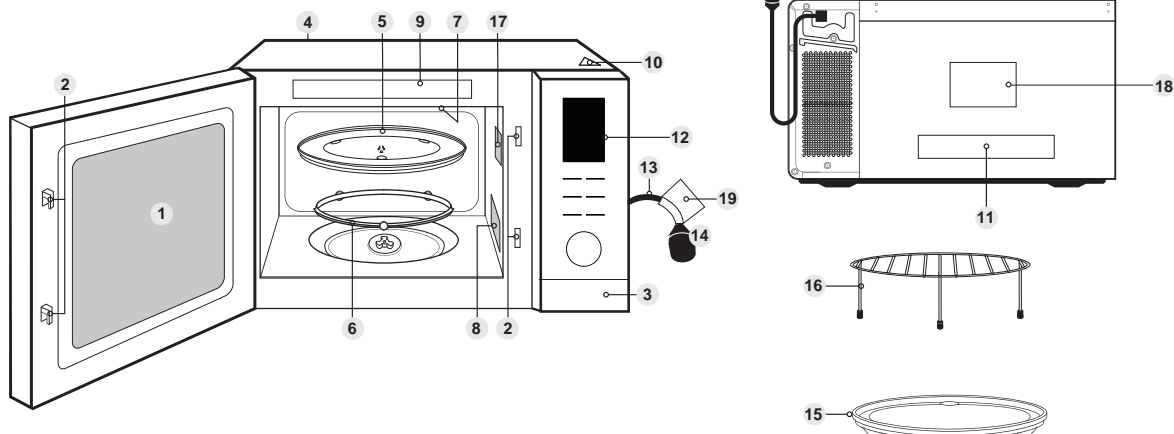
- (a) Do not block air vents. If they are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has cooled.
- (b) Do not place oven near a hot or damp surface such as a gas stove, electric range or sink etc.
- (c) Do not operate oven when room humidity is too high.
2. This oven was manufactured for household use only.
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 cookbook 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, keep an eye on the oven due to the possibility of ignition.
11. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature 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.

# Parts of your Oven

English



## ① Oven Window

## ② Door Safety Lock System

## ③ Door Release Button

Push to open the door. Opening the door during cooking will stop the cooking process without cancelling the program. Cook resumes as soon as the door is closed and Start 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.

## ④ External oven air vents

## ⑤ Glass Tray

- DO NOT** operate the oven without the roller ring and glass tray in place.
- Only use the glass tray specifically designed for this oven. Do not substitute any other glass tray.
- If the glass tray is hot, allow to cool before cleaning or placing in water.
- DO NOT** cook directly on the glass tray. Always place food on a microwave-safe dish, or on a rack set in a microwave-safe dish.
- If food or utensil on the glass tray touches oven walls, causing the tray to stop moving, the tray will automatically rotate in the opposite direction. This is normal.
- Glass tray can rotate in either direction.
- Always place the container on the center of glass tray when cooking.

## ⑥ Roller Ring

- Roller ring should be cleaned regularly to avoid excessive noise.
- Roller ring and glass tray should be used at the same time.

## ⑦ Grill and Convection Heater

## ⑧ Waveguide Cover (do not remove)

## ⑨ Menu Label

Position your supplied menu label here.

## ⑩ Caution Label (hot surfaces)

## ⑪ Identification Plate

## ⑫ Control Panel

## ⑬ Power Supply Cord

## ⑭ Power Supply Plug

## ⑮ Metal Tray

- The metal tray is for cooking on Grill, Convection and Combination. Do not use metal tray in Microwave mode only.
- The metal tray must always be in place on the glass tray (unless stated).
- Take it out with thermal insulation gloves after use. To avoid scalding, do not touch it with your hands.

## ⑯ Wire Rack

- A wire rack is included with the oven in order to facilitate browning of small dishes.
- Wire rack should be cleaned regularly.
- When using wire rack in the manual GRILL, CONVECTION and COMBINATION cooking modes, be careful to choose heat-proof containers; containers made of plastic or paper may melt or burn when exposed to the heat radiating from the grill.
- When using the COMBINATION mode, never place any aluminum or metal container directly on wire rack. Always insert a glass plate or dish between wire rack and the aluminum container. This will prevent sparking that may damage the oven.
- Do not use wire rack when cooking in the MICROWAVE mode only.

## ⑰ Oven Light:

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

## ⑱ Warning Label

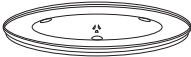


## ⑲ Power Supply Cord Label

## Notes:

- The above illustration is for reference only.
- The glass tray, wire rack and metal tray are the only accessories with this oven. All other cooking utensils mentioned in this manual must be purchased separately.

# Oven Accessories

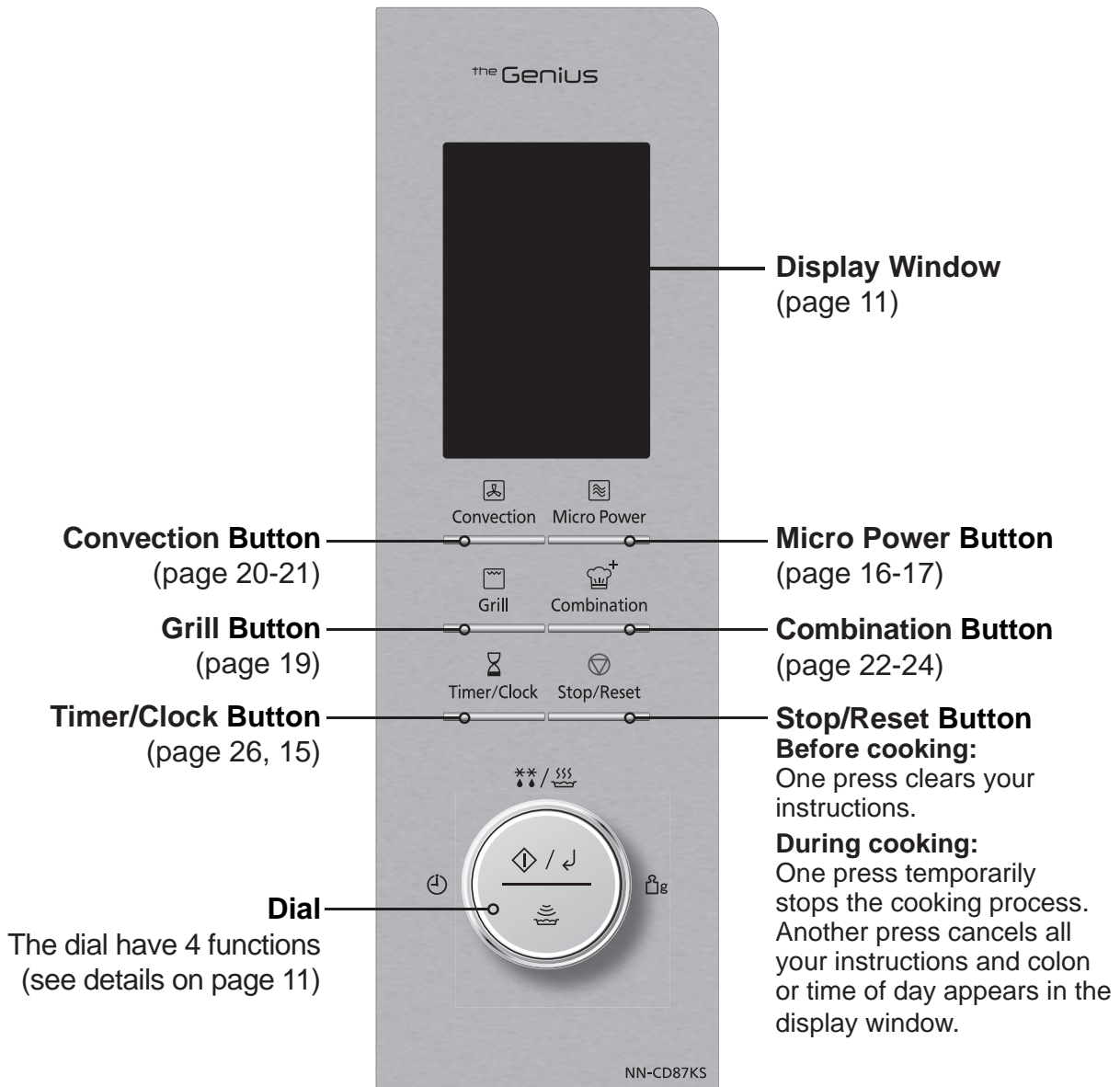
The following chart shows correct use of the accessories in the oven.

Mode		Glass Tray 	Metal Tray 	Wire Rack 
Microwave		YES	NO	NO
Grill		YES	YES	YES
Convection		YES	YES	YES
Combination	Grill + Microwave	YES	YES	YES
	Convection + Microwave	YES	YES	YES

English

# Control Panel

English



The dial have 4 functions  
(see details on page 11)

**Before cooking:**  
One press clears your instructions.

**During cooking:**  
One press temporarily stops the cooking process. Another press cancels all your instructions and colon or time of day appears in the display window.

## Beep Sound:

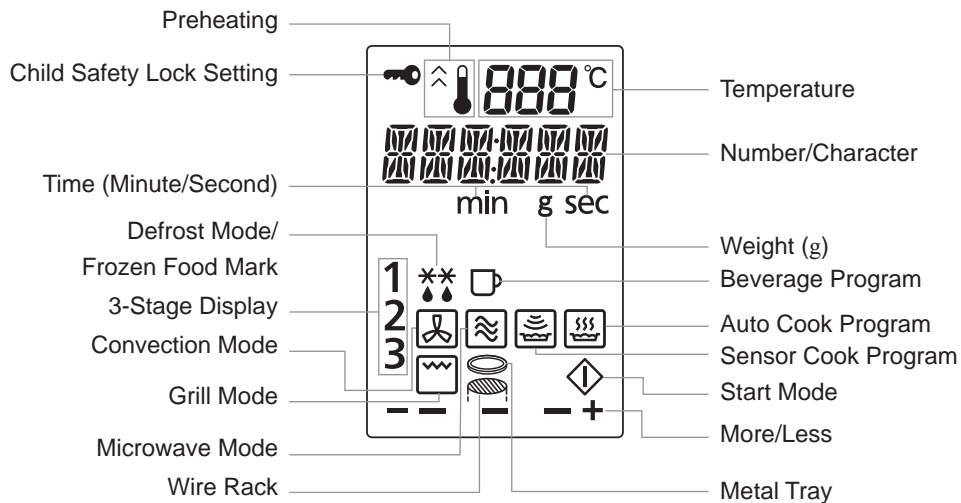
When a Button is pressed correctly, a beep sound will be heard. If a Button is pressed and no beep is heard, the unit did not or could not accept the instruction. The oven will beep twice between programmed stages. The oven will beep three times after preheating. At the end of any completed program, the oven will beep 5 times.

## Note:

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

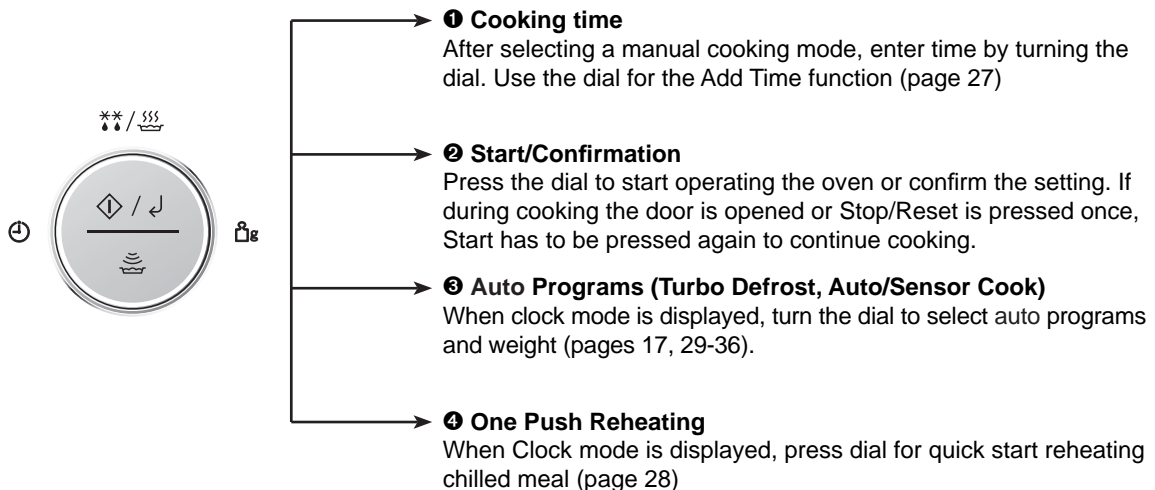
# Display Window

To help you operate the oven conveniently, the present state will appear in the display window.



**Note:** When cooking time is longer than 60 minutes, the time will appear in hours and minutes.

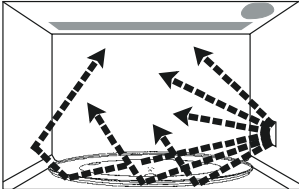
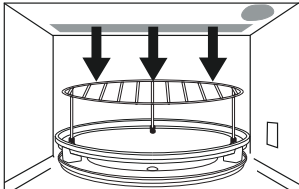
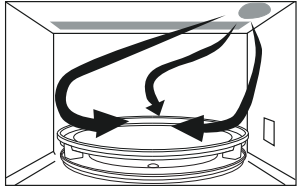
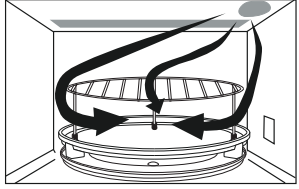
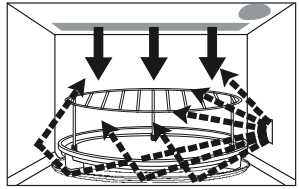
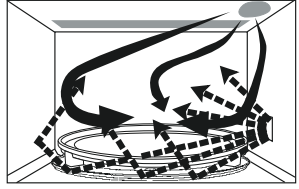
# Dial Feature



# Cooking Modes

The diagrams shown below are examples of the accessories. It may vary depending on recipe/dish used.

English

Cooking modes	Uses	Recommended accessories	Containers
<b>MICROWAVE</b> 	<ul style="list-style-type: none"> <li>■ Defrosting</li> <li>■ Reheating</li> <li>■ Melting: butter, chocolate, cheese.</li> <li>■ Cooking: fish, vegetables, fruits, eggs, rice and porridge.</li> <li>■ Simmering: soup, stew, casseroles, double boiled</li> <li>■ Preparing: stewed fruits, jam, sauces, custards, choux, pastry, caramel, meat, fish.</li> <li>■ Baking cakes without colour.</li> </ul> <p><b>No Preheating</b></p>	-	<p>Use your own microwaveable dishes, plates or bowls, directly on the glass tray.</p> <p><b>No metal.</b></p>
<b>GRILL</b> 	<ul style="list-style-type: none"> <li>■ Grilling of chicken pieces or seafood.</li> <li>■ Toast grilling.</li> <li>■ Colouring of gratin dishes, meat pie or meringue pies.</li> </ul> <p><b>No Preheating</b></p>	Wire rack on metal tray*	<p>Use heatproof dishes, plates or bowls directly on the wire rack on metal tray on glass tray*.</p>
<b>CONVECTION</b>  	<ul style="list-style-type: none"> <li>■ Baking of small pastry items with short cooking times: puff, pastry, cookies, choux, short pastry, roll cakes.</li> <li>■ Special Rosting: steak, big joint lamb, whole chicken.</li> <li>■ Baking of pizzas and tarts.</li> </ul> <p><b>Preheating advised</b></p>	Metal tray or wire rack*	<p>Heatproof, metal tin can be used on metal tray*.</p> <p><b>Do not place dishes directly on glass tray.</b></p>
<b>GRILL + MICROWAVE</b> 	<ul style="list-style-type: none"> <li>■ Cooking lasagne, meat, potatoes or vegetable gratins.</li> </ul> <p><b>No Preheating</b></p>	Wire rack on metal tray*	<p>Microwaveable and heatproof dishes placed directly on wire rack on metal tray on glass tray*.</p> <p><b>No metal.</b></p>
<b>CONVECTION + MICROWAVE</b> 	<ul style="list-style-type: none"> <li>■ Baking cakes</li> <li>■ Puff pastry tarts</li> </ul> <p><b>Preheating if necessary</b></p>	Metal tray*	<p>Microwaveable and heatproof dishes can be used on the metal tray*.</p> <p><b>Do not place dishes directly on glass tray.</b></p> <p><b>No metal.</b></p>

\* N.B. Small food items can be placed directly on the metal tray on the wire rack.

- Eng-12 -

# Cookware and Utensil Chart

English

	Microwave	Grill	Convection	Combination	
				Grill + Microwave	Convection + Microwave
<b>Aluminium foil</b>	for shielding	yes	yes	for shielding	for shielding
<b>Ceramic plate</b>	yes	yes	yes	yes	yes
<b>Browning dish</b>	yes	no	no	no	no
<b>Brown paper bags</b>	no	no	no	no	no
<b>Dinnerware</b> oven/microwave safe	yes	yes	yes	yes	yes
non-oven/microwave safe	no	no	no	no	no
<b>Disposable paperboard containers</b>	yes*	yes*	yes*	yes*	yes*
<b>Glassware</b> oven glassware & ceramic	yes	yes	yes	yes	yes
non-heat resistant	no	no	no	no	no
<b>Metal cookware</b>	no	yes	yes	no	no
<b>Metal twist-ties</b>	no	yes	yes	no	no
<b>Oven cooking bag</b>	yes	yes*	yes*	yes	yes
<b>Paper towels and napkins</b>	yes	no	no	no	no
<b>Plastic defrosting rack</b>	yes	no	no	no	no
<b>Plastic dishes</b> microwave safe	yes	no	no	no	no
non microwave safe	no	no	no	no	no
<b>Microwave safe cling film</b>	yes	no	no	no	no
<b>Straw, wicker, wood</b>	yes	no	no	no	no
<b>Thermometers</b> microwave safe	yes	no	no	no	no
conventional	no	yes	yes	no	no
<b>Waxed paper</b>	yes	yes	no	yes	no
<b>Silicon bakeware</b>	yes*	yes*	yes*	yes*	yes*

\* Check manufacturers' recommendation, must withstand heat or follow the recipe instructions.

## English

```

graph TD
    A[Plug-in] --> B[Press the Dial]
    B --> C[English (default)]
    C --> D[Press the Dial]
    D --> E[Word Prompt OFF]
    E --> F[Press Stop/Reset button to exit]
    E --> C
    C -.-> G[English instructions scroll on the display]
    E -.-> H[Turn off word scroll function]
  
```

Plug-in

**Press the Dial**

English (default) ← English instructions scroll on the display

**Press the Dial**

Word Prompt OFF ← Turn off word scroll function

Press **Stop/Reset** button to exit

1. English display has a special rolling form to prompt the next step, also for menu name, for example, "SET TIME", "PRESS START".
2. These functions must be operated only when you plug in the oven initially.
3. When you re-plug the mains, the oven will resume default mode and you need to reset.

Timer/Clock



OPERATION GUIDE OFF



Timer/Clock



# OPERATION GUIDE ON

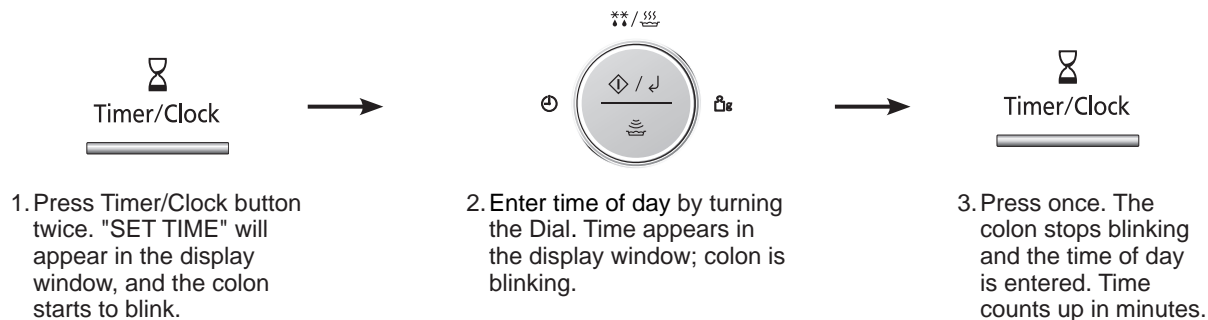


2019/7/10 9:04:39

# Clock Setting

You can use the oven without setting the clock.

The clock is an optional function for the user. Its accuracy may be affected by the local power supply condition.



## Notes:

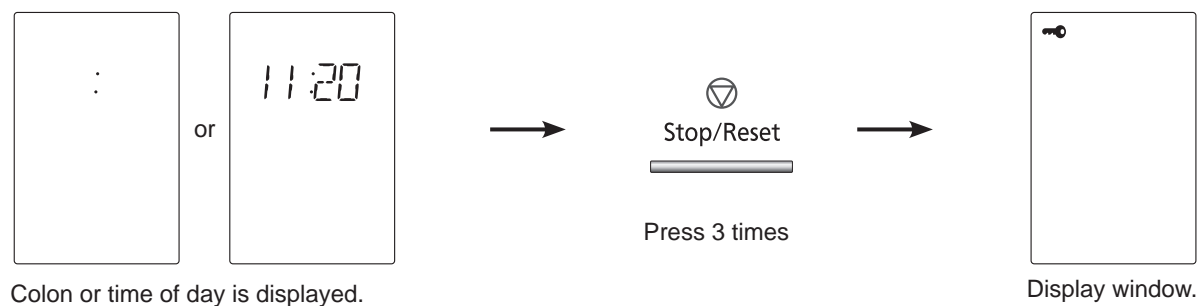
1. If you want to reset time, please repeat operation 1-3.
2. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
3. Clock is a 12-hour display.
4. Oven will not operate while colon is still blinking.

# Child Safety Lock Setting

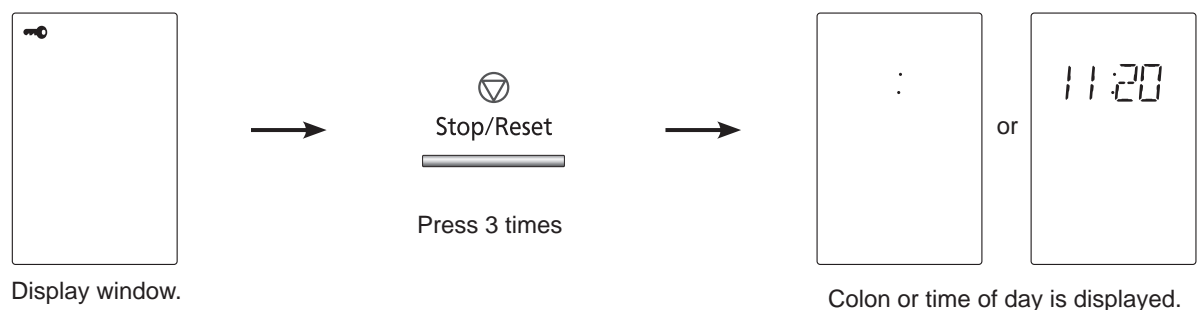
This feature allows you to prevent operation of the oven by a young child; however, the door can be opened.

**This function can be set when colon or the time of day is displayed.**

## To set:



## To cancel:



## Note:

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

# Micro Power Setting

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

English



Micro Power



1. Press this button until the power you require appears in the display window.

2. Select cooking time by turning dial.  
(1000 W: up to 30 minutes)  
(Other powers: up to 1 hour and 30 minutes)

3. **Press dial to Start.**  
The cooking time appears in the display window and begins to count down.

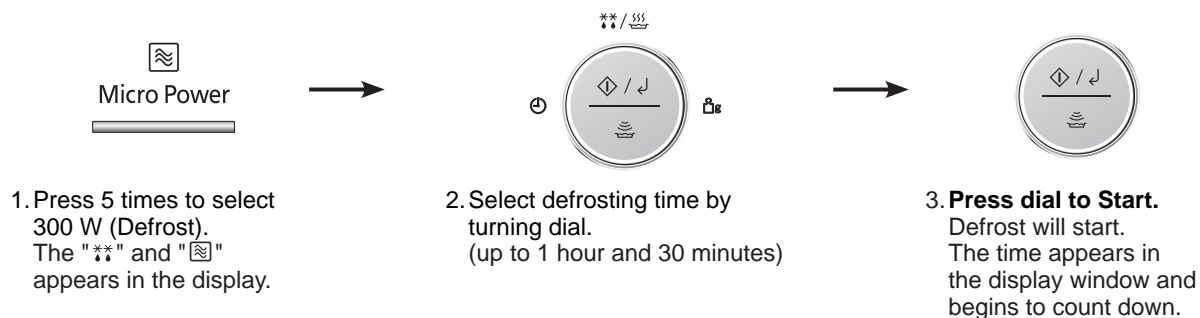
Press	Power Level	Example of Use
once	1000 W (HIGH)	Boil water. Reheat. Cook vegetables, rice, pasta and noodles.
twice	800 W (MED-HIGH)	Cook poultry, meat, cakes, desserts. Heat milk.
3 times	600 W (MEDIUM)	Cook beef, lamb, eggs, fish and seafood. Melt butter.
4 times	440 W (MED-LOW)	Simmer soups, stews and casseroles (less tender cuts).
5 times	300 W (DEFROST)	Thaw foods.
6 times	100 W (LOW)	Keep cooked foods warm, simmer slowly.

## Notes:

1. Three stages can be set continuously. This function allows you to set only once for some different stages without taking care during cooking. Please refer to page 25.
2. You can change the cooking time during cooking if required. Turn dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.

# Micro Power Defrost Setting

This feature allows you to defrost by setting time by yourself.



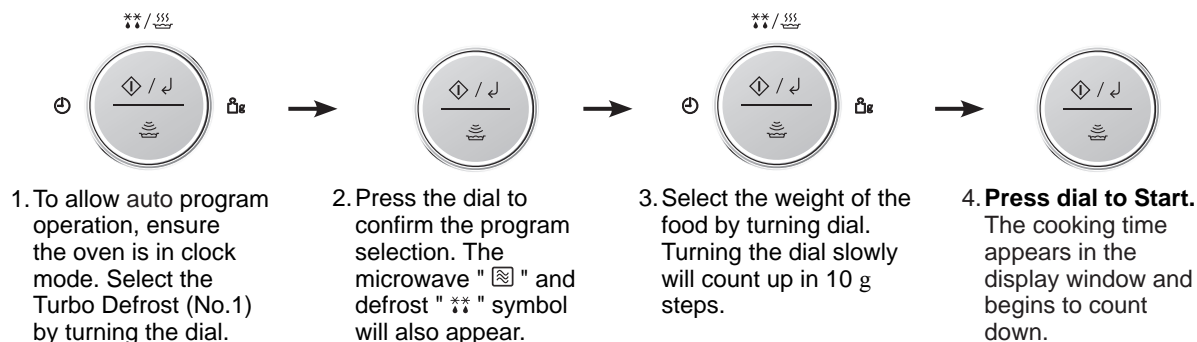
English

## 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.

# Turbo Defrost Setting

This feature allows you to defrost meat, poultry and seafood automatically by just setting the weight. The serving/weight is 100 g to 3000 g.



## Notes:

1. Turbo Defrost can be used to defrost many cuts of meat, poultry and fish by weight. The oven will determine the defrosting time and power levels. Once the oven is programmed, the defrosting time will appear in the display. For best results the minimum recommended weight is 200 g.
2. Turn over the food, remove defrosted food and shield thin ends/fat bones of roast with foil when buzzer rings in the middle of cooking.

# Defrosting Tips and Techniques

## Preparation for Freezing

The quality of the cooked foods comes from the foods before freezing, freezing ways and defrosting tips and times. So it is important to purchase fresh and high quality foods. And freeze them immediately. Thick cling film, package, freezing wrap and the meat which has been sealed before selling are all able to be reserved in the refrigerator for some times.

**Note:** Please remove the aluminum foil if the package is made of aluminum to prevent arcing.

The foods in the refrigerator should be kept under -18 °C. (At least 24 hours in freezer before defrosting.)

### Notes:

1. When freezing meats, poultry and fish or seafood, the foods should be arranged evenly and wrap as 2.5 cm - 5 cm square or a round shape.
2. Please clean the whole chicken before freezing. (The bowels can be frozen individually.) Clean the whole chicken and make it dry. Binding the leg and thigh.
3. Remove all air and seal securely. Label package with type and cut of meat, date and weight.

## Turbo Defrost

The Turbo defrost function is operated based on the weight of foods. Most cut foods such as chicken, meat and fish can be defrosted by using this function easily. Turn dial for weight based on the real weight of foods, and the microwave oven will set the power and time automatically. The display window will display the time of defrost after setting. The foods listed in the below table are the most suitable for using defrost function. The minimize weight is 100 g and the maximum is 3000 g for getting the best result.

Foods	The maximum weight for the foods
Meat loaf, whole chicken, rib	3000 g
Beef, lamb, chicken portions	2000 g
Whole fish, shellfish, prawn and fish fillet	1000 g

### Tips for Turbo defrost

Boneless meat always demands longer time to defrost than meat with bones, as to meat with bones, we recommend to subtract 500 g from total weight when it exceeds 2000 g, subtract 200 g - 300 g from total when it weights under 2000 g.

### Two buzz beeps

Turn over the meat, chicken, fish and shellfish. Separate the stewed meat, chicken pieces and meat loaf. Apart the meat loaf from the hamburger. Shield the edge of chicken wings, roast, fat or bones.

## Key to defrosting

For evenly defrosting, turn over the foods or move the position of the foods in the containers during the progress of defrosting.



Remove the package of the raw meat and place it on the plate.



Shield the front part of the chicken drumsticks by using aluminum foil.



Shield the head and tail of the whole fish by using aluminum foil.




Remove the package of the fish fillet and place it on the plate.

# Grill Setting

There are three power levels for grill. When grilling, heat is radiated from heater. The grill is especially suitable for thin slices of meat and seafood as well as bread and meals.

Preheating isn't required before grilling. Select Grill setting, set the time and start the oven. The food being grilled should normally be turned over after half the grilling time. When the oven door is opened, the program is interrupted. Turn the food over, place it back the oven, close the door and restart oven. While grilling, the oven door can be opened at any time to check the food.

- 
1. Press to select desired Grill level.  
(see chart below)
  2. Select cooking time by turning dial.  
(up to 1 hour and 30 minutes)
  3. **Press dial to Start.**  
The cooking time appears in the display window and begins to count down.

Press	Power Level	Suitable kinds of foods
once	Grill 1 (High)	Garlic Bread, Toast
twice	Grill 2 (Medium)	Seafood
3 times	Grill 3 (Low)	Slice meat or poultry pieces

## Notes:

1. There is no microwave power on the Grill only program.
2. Use the accessories provided, as explained below.
3. The Grill will only operate with the oven door closed.
4. Most meat items e.g. sausages, chops can be cooked on the hottest setting - **Grill 1**. This setting is also suitable for toasting bread, muffins and teacakes etc.
5. **Grill 2** and **Grill 3** are used for more delicate foods or those that require a longer grill time e.g. fish or chicken portions.
6. Do not preheat the grill.
7. Never cover the food when grilling.
8. Always use oven gloves when removing the food and accessories after grilling as the oven and accessories will be very hot.
9. After grilling it is important that the grill accessories are removed for cleaning before reuse and that the oven walls and floor are wiped with a cloth squeezed in hot soapy water to remove any grease.
10. You can change the cooking time during cooking if required. Turn dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.

## Oven accessories to use

When grilling foods the glass tray should be in position, with the metal tray and the wire rack on top.

Place food on wire rack on the metal tray on the glass tray. The wire rack will allow fat to drip through into the metal tray to reduce excess splatter and smoke when grilling steaks, chops and other fatty foods.

If grilling fish or small items, place the metal tray on top of the wire rack.



# Convection Setting

English

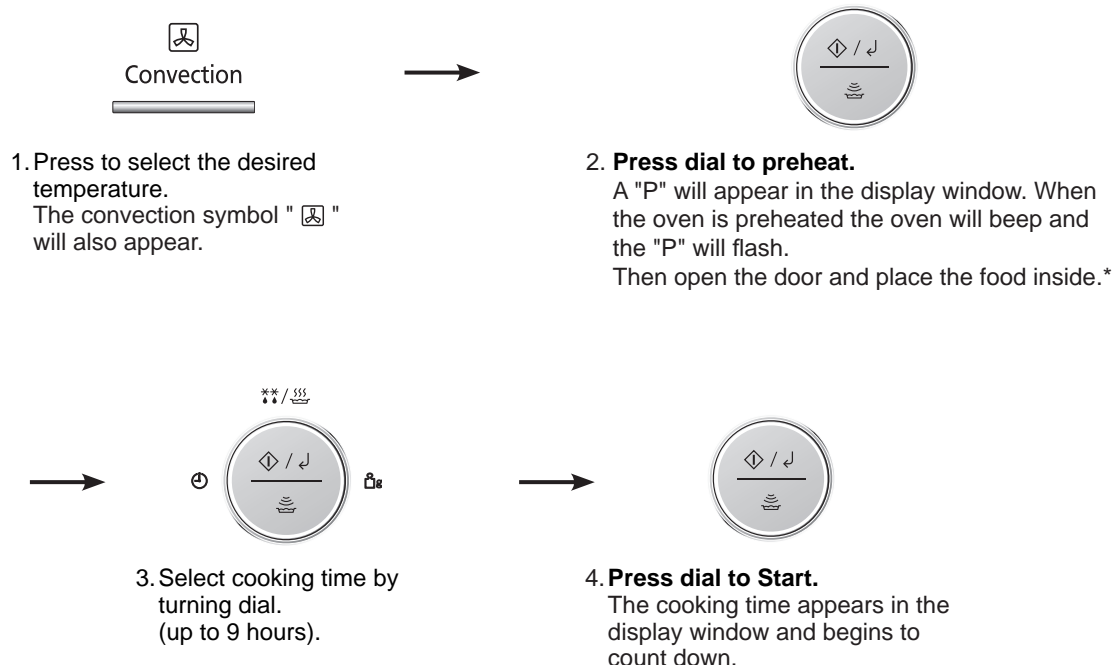
The oven can be used as a conventional oven using the CONVECTION mode which incorporates a heating element with a fan. There is a choice of convection temperatures 40 °C and 100 °C - 220 °C. For quick selection of the most commonly used cooking temperatures, the oven starts at 150 °C and then for each press the temperature will count up in 10 °C stages to 220 °C, then to, 40 °C, 100 °C, 110 °C etc. This feature provides 2 modes to select. For best results always place food in a preheated oven.

## Without Preheating:

(40 °C is available in Convection without preheating.)



## With Preheating:



## Note:

\* Open the door using the door release button, because if the **Stop/Reset** button is pressed the program may be cancelled.

# Convection Setting

(continued)

## Guideline to oven temperatures

Do not forget that for ease of programming of the most commonly used temperatures, your oven will start at 150 °C.

Temp °C	Suitable kinds of foods
150 °C	Cheese cake
160/170 °C	Ginger bread, cookies
180 °C	Fairy cakes, meat joints
190 °C	Gratins, pastry pies, chicken
200 °C	Scones, swiss roll, muffins
220 °C	Puddings, bread

### Notes:

1. You can change the cooking time during cooking if required. Turn dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.
2. The oven will maintain the selected temperature for approximately 30 minutes. If no food has been placed inside the oven, then it will automatically cancel the cooking program "OPEN DOOR" will appear in the display window. If no cooking time is set, oven will revert to time of day after 6 minutes.
3. When preheating, the screen displays the actual temperature of the oven cavity. The current temperature is not displayed until more than 100 °C is reached. To change the temperature during cooking, press the **Convection** button.
4. The oven cannot preheat to 40 °C.
5. When the selected cooking time is less than one hour, the time counts down second by second.
6. When the selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.
7. The accessories and the surrounding oven will get very hot. Use oven gloves.

## Oven accessories to use

When using the Convection oven the glass tray should be in position and must have the metal tray placed on top. The food is then placed onto the metal tray. Follow your individual recipe guidelines.

When using the oven as a CONVECTION oven, there is NO MICROWAVE POWER, i.e. the oven is operating as a conventional oven and you can use all your standard metal baking tins and ovenware.

It is not recommended to cook on more than one level when using the CONVECTION oven. When cooking 2 trays of buns etc, cook in two batches.



# Combination Setting

Your oven has two methods of cooking by Combination.

1. Grill and Microwave (preheat is not possible)
2. Convection and Microwave (with and without preheating)

**Combination** cooking is ideal for many foods. The microwave power cooks them quickly, whilst the convection or grill gives the traditional browning and crispness.

All this happens simultaneously resulting in most foods being cooked in  $\frac{1}{2}$  -  $\frac{2}{3}$  of the conventional cooking time.

There is no need to preheat on **combination** programs, **except when cooking pastry**.

It is possible to use smooth seamed metal tins and foil containers on **combination** but they must be placed directly onto the metal tray on the glass tray. They must not be placed directly onto the wire rack, or arcing will occur.

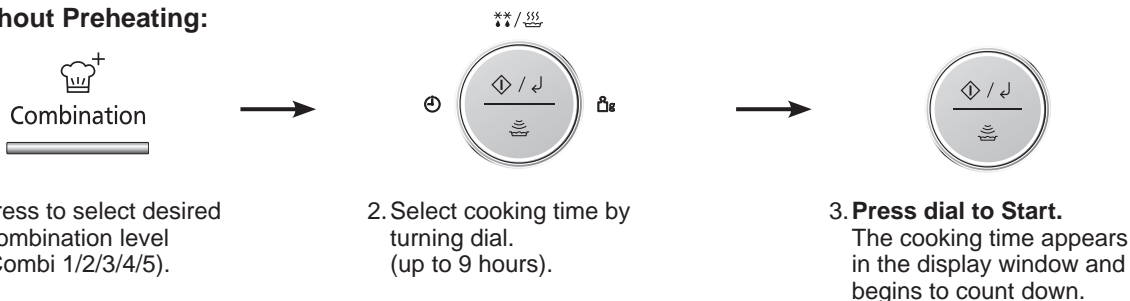
If you experience arcing, which is when you see blue sparks or hear crackling noises, the metal container is unsuitable or you have insufficient food in the oven.

You should stop the program immediately and change the container or re-program to **convection** only.

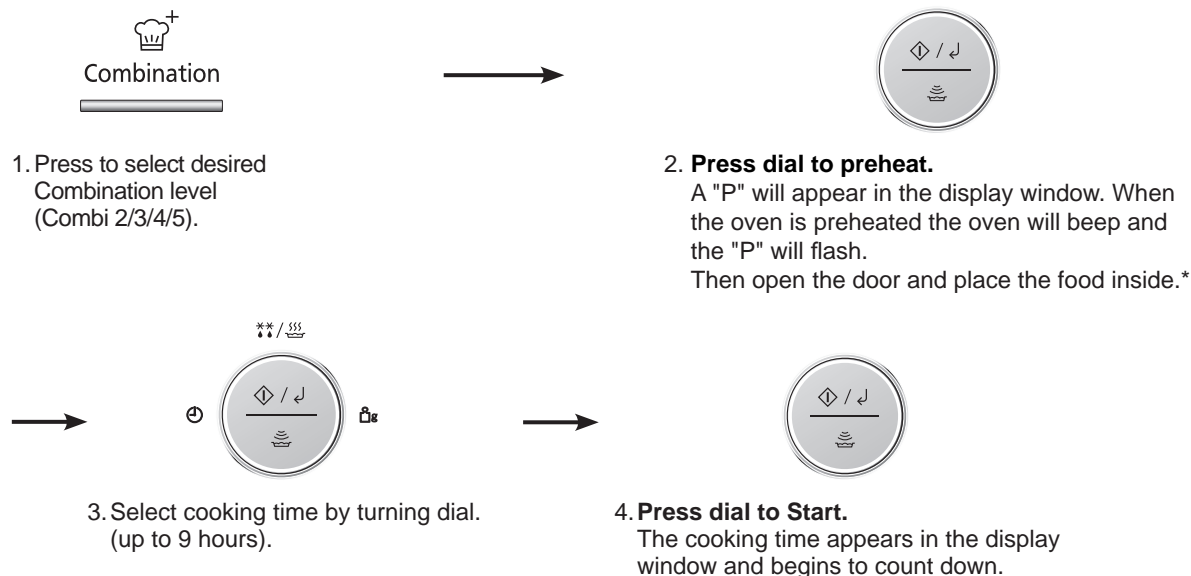
To cook successfully by **combination** you should always use a minimum of 200 g food. Small quantities should be cooked by Convection or Grill.

Preheat if necessary (convection and microwave combination only)

## Without Preheating:



## With Preheating:



Press	Combi Level	Combination Type		Uses
once	Combi 1	Grill and Microwave	Grill 1 (High) + MW 440 W	Breaded fish, breaded chicken, toasted sandwiches, frozen croquettes, samosas, spring rolls
twice	Combi 2	Convection and Microwave	Convection 180 °C + MW 100 W	Stews, casseroles and slow cooking roast meats
3 times	Combi 3		Convection 220 °C + MW 440 W	Frozen potato products, quiches, part baked rolls and baguettes, thin based pizzas, chilled gratins, fruit pies, crumbles
4 times	Combi 4		Convection 200 °C + MW 440 W	Pasties, meat pies, whole chicken, turkey crown, frozen gratins
5 times	Combi 5		Convection 160 °C + MW 440 W	Joints of meat, croissants, thick based pizzas

**\* Notes:**

1. When placing food in the oven after preheating, just open the door using the door release button, because if **Stop/Reset** button is pressed the program may be cancelled.
2. You can change the cooking time during cooking if required. Turn dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.
3. The wire rack is designed to be used for combination and grilling. Never attempt to use any other metal accessory except the one provided with the oven. Place the metal tray underneath to catch any fat or drips.
4. Take care to use oven gloves when removing dishes from the oven - especially when turning or stirring foods as the oven walls and roof will be very hot.

## Grill and Microwave

This combination mode is suitable for foods which are normally grilled and for reheating small savoury items.

Do not use this program with less than 200 g of food.

It is not necessary to preheat when using this combination mode and food should always be cooked uncovered.

The grill will glow on and off during cooking - this is normal.

### Oven accessories to use

When using any Combination cooking program the glass tray should be in position and must have the metal tray placed on top, unless otherwise stated.



Food should be placed directly onto the wire rack on the metal tray. This is then placed on the glass tray.



When cooking fish or small items, food can be placed directly on the metal tray on top of the wire rack.

### Containers to use

**Do not** use plastic **microwave** containers on Combination programs. Dishes must be able to withstand the heat of the top grill. Do not put dishes on wire rack directly under the grill, use the metal tray.

**Notes:**

1. Food is usually cooked **uncovered**.
2. To turn food just press the door release, remove the metal tray and wire rack, turn the food, return to the oven, close the door and press dial to **Start**. The oven will continue to count down the remaining cooking time.
3. After Grilling it is important that the Grill accessories are removed for cleaning before reuse and that the oven walls and floor are wiped with a cloth squeezed in hot soapy water to remove any grease.
4. Always use oven gloves when removing dishes from the oven - especially when turning or stirring foods, as the accessories and surrounding oven will get very hot.

## Convection and Microwave

This is the most popular combination mode combining Convection heat with Micro Power. Casseroles, meat joints, jacket potatoes and pastries are very successful using this combination. Unsuitable foods are those which contain whisked eggs, meringues, rich fruit cakes, biscuits and yorkshire puddings.

It is not necessary to preheat on combination except when cooking pastry dishes.

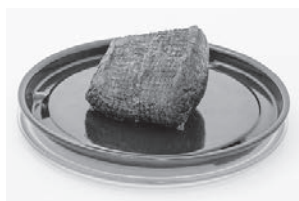
For pastry dishes preheat oven to 210 °C on Convection so that the oven is hot, and then select the desired combination program or follow recipe guidelines.

### Oven accessories to use

When using Combination cooking the glass tray should be in position and must have the metal tray on top, unless otherwise stated.



Items of food can be placed onto the wire rack on the metal tray on the glass tray. Heatproof dishes of food should be placed directly onto the metal tray on the glass tray.



Joints and portions of meat should be placed on an upturned saucer on the metal tray on the glass tray. Alternatively they can be placed in a heatproof dish on the metal tray on the glass tray.



Recipes using foil or metal containers e.g. cakes and pastries should be placed directly onto the metal tray on glass tray.

### Notes:

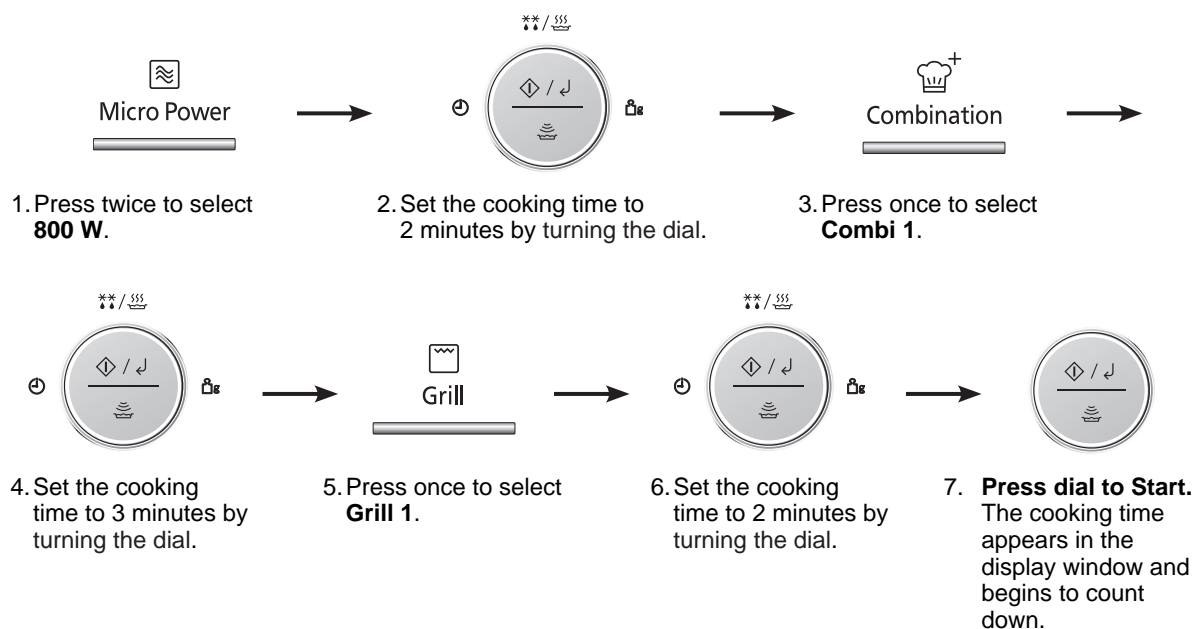
1. Food is usually cooked **uncovered**.
2. After cooking it is important that the accessories are removed for cleaning before re-use and that the oven walls and floor are wiped with a cloth squeezed in hot soapy water to remove any grease.
3. Foods should always be cooked until browned and piping hot.
4. Always use oven gloves when removing dishes from the oven - Especially when turning or stirring foods, as the accessories and surrounding oven will get very hot.
5. The oven will maintain the selected temperature for approximately 30 minutes. If no food has been placed inside the oven, then it will automatically cancel the cooking program "OPEN DOOR" will appear in the display window. If no cooking time is set, oven will revert to time of day after 6 minutes.
6. When the selected cooking time is less than one hour, the time counts down second by second.
7. When the selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.

# 3-Stage Setting

This feature allows you to program 3-Stage continually.

**E.g.: Continually set [800 W] 2 minutes, [Combi 1] 3 minutes and [Grill 1] 2 minutes.**

English



## Example to use:

Porridge (100 g)			Roast Chicken (1200 g)		
1-stage	1000 W	6'00"	1-stage	Combi 4	20'00"
2-stage	100 W	24'00" (stir at half)	2-stage	190 °C	5'00" (turn over at half)
3-stage	standing time	5'00"	3-stage	Combi 5	15'00"

## Notes:

- When operating, two beeps will sound between each stage.
- Auto programs (Turbo Defrost, Auto/Sensor Cook) and preheating can not be used with 3-stage cooking.
- Standing Time, Delay Start can be used with 3-stage cooking. (see page 26)
- During cooking, one press on **Stop/Reset** stops the operation. You can re-start it by pressing **Start**. A second press of **Stop/Reset** will cancel the selected program.
- Whilst not operating, one press of **Stop/Reset** cancels the selected program.

# Timer Setting (Kitchen Timer/Standing Time/Delay Start)

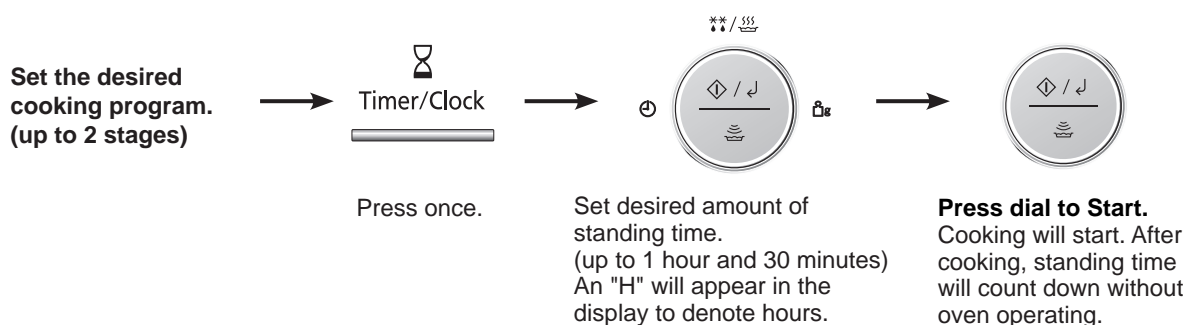
This feature allows you to program the oven as a kitchen timer. It can be also used to program a standing time after cooking is completed or to program a delay start.

English

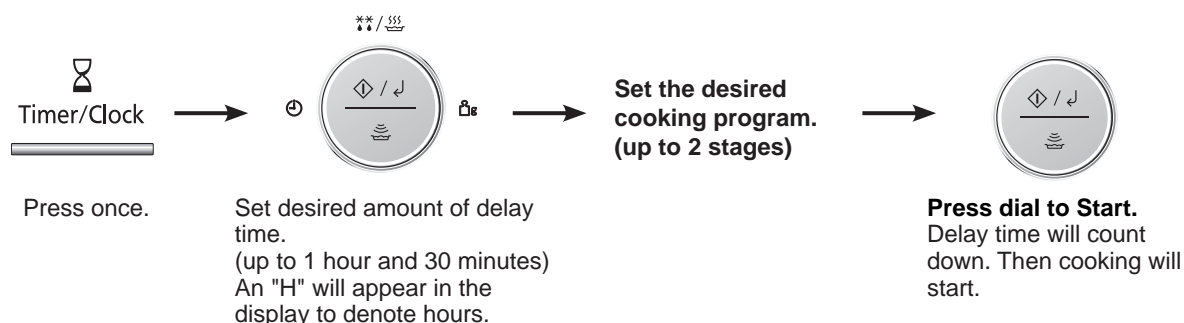
## To set Kitchen Timer:



## To set Standing Time:



## To set Delay Start:



## Notes:

1. If the oven door is opened during Kitchen Timer, Standing Time, Delay Start, the time in the display window will continue to count down.
2. Standing Time and Delay Start can not be programmed together with automatic function (such as Turbo Defrost and Auto/Sensor Cook) and preheating. This is to prevent the starting temperature of food from rising before defrosting or cooking begins. A change in starting temperature could cause inaccurate results.
3. When using Standing Time or Delay Start, it is up to 2 power stages.
4. If the programmed Standing Time exceeds one hour, the time will count down in units of minutes. If less than one hour, the time will count down in units of seconds.

# Add Time Setting

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



After cooking, turn dial to select Add Time function.

Maximum cooking time:

Microwave power 1000 W: up to 30 minutes;

Other microwave powers: up to 1 hour and 30 minutes;

Grill and Timer: up to 1 hour and 30 minutes;

Convection and Combination: up to 9 hours.

**Press dial to Start.**

Time will be added.

The time in the display window will count down.

English

## Notes:

1. This function is only available for Micro Power, Grill, Convection, Combination and Timer functions and it is not available for Turbo Defrost and Auto/Sensor Cook.
2. The Add Time feature will be cancelled if you do not perform any operation within 1 minute after cooking.
3. The Add Time function can be used after the stage cooking.
4. The power level is the same as the last stage.

# One Push Reheating

the Genius

This unique feature 'the Genius' built-in sensor allows you to reheat a chilled meal with one push of the dial. It is not necessary to select the power level or cooking time. The built-in sensor measures the humidity of the food and calculates the cooking time.



**When clock mode is displayed, press the dial to start.** To reset oven and return to clock mode, press Stop/Reset.

Program	Weight	Accessories	Instructions
Sensor Reheat (fresh pre-cooked chilled meal)	200 g - 1000 g		All foods must be pre-cooked. Foods should be at refrigerator temperature approx. + 5 °C. Reheat in microwaveable container as purchased. If transferring food to dish, cover with pierced cling film. Press dial to Start. Stir at beeps. Stir again at end of program and allow a few minutes standing time. Large pieces of meat/fish in a thin sauce may require longer cooking. This program is not suitable for starchy food such as rice, noodles or potatoes.

## How it works

Once the One Push Reheating has been selected, the food is heated up. As food begins to get hot, steam is emitted. When the food reaches a certain temperature and begins to cook, an even greater amount of steam is released. The increase in steam emission is detected by a humidity sensor in the oven. This acts as a signal for the oven to calculate how much longer the food needs to cook. The remaining cooking time will appear in the display window after two beeps. Whilst the Sensor symbol is still flashing in the display window the oven door should not be opened. Wait until the cooking time appears in the window, and then open the door if required, to stir or turn the food.

## Adjust to Taste

The One Push Reheating reheats a chilled meal for average tastes. You are able to adjust the reheating program to your own taste. After pressing Start, +/- symbol and flashing bar appears in the display, turn dial clockwise for more time or anticlockwise for less time. This operation should be completed within 14 seconds. Default mode is normal.

## Notes:

1. This feature is not suitable for foods that cannot be stirred eg. lasagne / shepherds pie.
2. Do not reheat bread or pastry products (raw or uncooked), or beverages.
3. The oven automatically calculates the reheating time or the remaining reheating time.
4. The door should not be opened before the time appears in the display window.
5. To prevent any mistakes during One Push Reheating ensure that glass tray and the container are dry.
6. The room temperature should not be more than 35 °C and not less than 0 °C.
7. If the oven has previously been used and it is too hot to be used on One Push Reheating, 'HOT' will appear in the display window. After the 'HOT' disappears, the One Push Reheating may be used. If in a hurry, cook food manually by selecting the correct cooking mode and cooking time yourself.

# Sensor Cook Setting and Menus

This feature allows you to cook or reheat foods without entering the weight. The built-in sensor measures the humidity of the food and calculates the recommended micro power level together with a suggested cooking time.



1. To allow auto program operation, ensure the oven is in Clock mode. Select the desired Sensor Cook program by turning the dial.

2. **Press the dial to confirm the program.** Sensor Cook program number and menu appears in the display. The microwave and sensor cook symbols appear in the display and frozen food symbol if applicable.

3. **Press dial to Start.** The food category will be repeated in the display window until the oven calculates the cooking time after detecting a burst of steam. **Do not** open the oven door until the remaining cooking time appears in the display window.

Function	No.	Menu	Weight Range	Recommended Container	Accessory and Placement
<b>Sensor Menu</b> 	4	Vegetables	200 g - 1000 g	microwave safe casserole with a lid or cling film	Directly on the glass tray.
	5	Root Vegetables	200 g - 1000 g	microwave safe casserole with a lid or cling film	Directly on the glass tray.
	6	Frozen Vegetables	200 g - 800 g	microwave safe casserole with a lid or cling film	Directly on the glass tray.
	7	Rice	100 g - 400 g	microwave safe casserole with a lid	Directly on the glass tray.
	8	Fish	100 g - 400 g	microwave safe casserole with a lid or cling film	Directly on the glass tray.
	9	Meat Stew	—	microwave safe casserole with a lid	Directly on the glass tray.
	10	Vegetable Stew	—	microwave safe casserole with a lid	Directly on the glass tray.

## Notes:

For best results the Sensor Cook Programs should only be used when the oven is cold. It is recommended that the oven is allowed to cool between using the sensor programs, if one or more programs are being used. If in a hurry, cook the food manually i.e. select the correct power level and cooking time. It is not recommended to keep using the Sensor Cook Programs consecutively.

1. For the Sensor Cook Programs it is not necessary to enter the weight of the food. They must only be used for foods described.
2. Always choose a container size that is suitable for the quantity of food, i.e. do not allow a large headspace or food may not be cooked correctly.
3. For best results ensure that the oven is cold before using any Sensor Cook Program.
4. Most foods benefit from a standing time, after cooking on an Sensor Cook Program, to allow heat to continue conducting to the centre.
5. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.

# Sensor Cook Setting and Menus

## 4. Vegetables

To cook fresh vegetables. Place prepared vegetables into a suitable sized container. Sprinkle with 1 tbsp water per 100 g vegetables. Cover with cling film. Pierce with a fork several times. Turn the dial to select the program. Press the dial to confirm the program. Press the dial again to Start. Stir at beeps. Drain after cooking and season to taste.

## 5. Root Vegetables

It is suitable for cooking root vegetables such as potato and carrot. Cut them into pieces and then arrange them in a suitable sized container with cling film. Pierce with a fork several times. Add water if you prefer a softer cooked texture. Turn the dial to select the program. Press the dial to confirm the program. Press the dial again to Start. Stir at beeps. Drain after cooking and season to taste.

## 6. Frozen Vegetables

To cook frozen vegetables. Place vegetables into a suitable sized container. Sprinkle with 1-3 tbsp water. If cooking vegetables with high water content, such as spinach or tomatoes, do not add water. Cover with cling film. Pierce with a fork several times. Turn the dial to select the program. Press the dial to confirm the program. Press the dial again to Start. Stir at beeps. Drain after cooking.

## 7. Rice

It is suitable for cooking plain rice. Always use a high microwave safe casserole and cover with a lid. If no air vent or the vent is too small, the lid should not be covered securely. When cover, always allow at most  $\frac{1}{2}$  depth of volume for evaporation to prevent boiling over. Turn the dial to select program. Press the dial to confirm the program. Press the dial again to Start. Stir at beeps. Allow rice to stand for 5-10 minutes after cooking. Measure rice and tap water as the below chart for reference.

Rice	100 g	200 g	300 g	400 g
Tap water	200 ml - 250 ml	350 ml - 400 ml	500 ml - 550 ml	650 ml - 700 ml

## 8. Fish

To cook fresh fillets or steaks of fish. Place in a suitable sized container, add 2 tbsp (30 ml) water. Cover with cling film. Pierce with a fork several times. Turn the dial to select the program. Press the dial to confirm the program. Press the dial again to Start.

## 9. Meat Stew

To cook meat/poultry stew, suitable for tougher cuts of meat/poultry. Place 1-1.5 kg meat and 500 g liquid in a high microwave safe and heat proof casserole with lid. Allow at least  $\frac{1}{2}$  depth of volume for evaporation to prevent boiling over. Turn the dial to select the program. Press the dial to confirm the program. Press the dial again to Start. Stir at beeps.

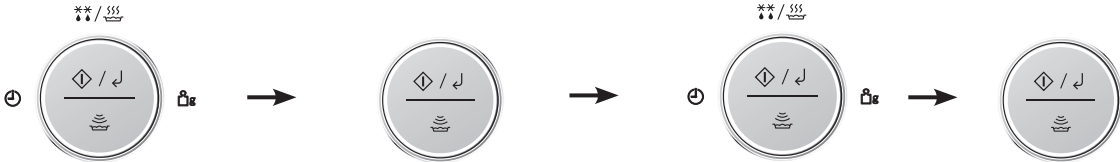
## 10. Vegetable Stew

To cook vegetable stew. Place 300 g vegetables and 150 g liquid in a high microwave safe and heat proof casserole with lid. Allow at least  $\frac{1}{2}$  depth of volume for evaporation to prevent boiling over. Turn the dial to select the program. Press the dial to confirm the program. Press the dial again to Start. Stir at beeps.


# Auto Cook Setting and Menus

This feature allows you to set some ordinary menus with different weights. It will cook automatically without setting power and time. Select the category of food and then just enter the weight. Do not include the weight of any added water or the container weight.

**Without Preheating: (For menus 2-3, 11-17, 19-20, 24-28 and 30, please operate as follows)**


- 
1. To allow auto program operation, ensure the oven is in Clock mode. Select the desired Auto Cook program by turning the dial.
  2. **Press the dial to confirm the program.** Auto Cook program number and menu appears in the display. The microwave and /or grill or convection and junior menu or auto cook symbols appear in the display and frozen food symbol if applicable.
  3. Select the weight of the food by turning the dial. **(except Menu No.12, 13)**
  4. **Press dial to Start.** The cooking time appears in the display window and begins to count down.

**With Preheating: (For menus 18, 21-23, and 29, please operate as follows)**

- 
1. To allow auto program operation, ensure the oven is in Clock mode. Select the desired Auto Cook program by turning the dial.
  2. **Press the dial to confirm the program.** Auto Cook program number and menu appears in the display. The microwave and /or grill or convection and junior menu or auto cook symbols appear in the display and frozen food symbol if applicable.
  3. Press once to begin preheating. A "P" will appear in the display window.

After preheating, the oven will beep and "P" will flash in the display window.

Open the door, put the food into the oven immediately and close the door.






- 
4. Select the weight of the food by turning the dial. **(except Menu No.21-23)**
  5. **Press dial to Start.** The cooking time appears in the display window and begins to count down.

## Notes:

1. Only cook foods within the weight ranges described (see page 32).
2. Always weigh the food rather than relying on the package information.
3. Most foods benefit from a standing time, after cooking with an Auto Cook Program, to allow heat to continue conducting to the centre.
4. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.
5. Do not cover food unless stated, when using a Combination or Convection program, it will prevent the food browning. The heat will also melt any plastic covering.

# Auto Cook Setting and Menus *(continued)*

English

Function	No.	Menu	Weight Range	Recommended Container	Accessory and Placement
<b>Beverage</b> 	2	Tea/Coffee	200 g - 400 g	microwave safe cup	Directly on the glass tray.
	3	Milk/Hot Chocolate/ Milky Coffee	200 g - 600 g	microwave safe cup or jug	Directly on the glass tray.
<b>Auto Weight</b> 	11	Baked Potato	200 g - 1500 g	—	Metal tray on glass tray.
	12	Tikka	4 skewers	—	Wire rack on metal tray.
	13	Seekh Kebab	4 skewers	—	Wire rack on metal tray.
	14	Chilled Pizza	200 g - 500 g	—	Wire rack on metal tray.
	15	Frozen Pizza	200 g - 450 g	—	Wire rack on metal tray.
	16	Beef/Lamb	500 g - 2000 g	—	Metal tray on glass tray.
	17	Chicken Pieces	200 g - 800 g	—	Wire rack on metal tray.
	18	Whole Chicken	900 g - 2000 g	—	Metal tray on glass tray.
<b>Healthy Fry</b> 	19	Frozen Potato Fries	100 g - 500 g	—	Metal tray on wire rack.
	20	Fried Chicken	200 g - 800 g	—	Wire rack on metal tray.
<b>Sweets &amp; Popcorn</b> 	21	Cakes	28 cm	28 cm cake pan	Metal tray on glass tray.
	22	Muffins	12 pcs	—	Metal tray on glass tray.
	23	Cookies	18 pcs	—	Metal tray on glass tray.
	24	Melt Soften Chocolate	50 g - 300 g	microwave safe dish	Directly on the glass tray.
	25	Melt Soften Butter	50 g - 300 g	microwave safe dish with cling film	Directly on the glass tray.
	26	Melt Soften Ice Cream	300 g - 1200 g	-	Directly on the glass tray.
	27	Melt Soften Cream Cheese	50 g - 300 g	microwave safe dish with cling film	Directly on the glass tray.
	28	Popcorn	85 g - 91 g	—	Directly on the glass tray.
<b>Re-Bake Bread</b> 	29	Croissants	50 g - 350 g	—	Metal tray on glass tray.
	30	Arabic Bread	50 g - 200 g	—	Metal tray on glass tray.

# Auto Cook Setting and Menus *(continued)*

## 2. Tea/Coffee

For reheating one beverage with a fixed weight of 200 g or two beverages of 200 g each from room temperature e.g. tea, coffee. Place container at the center of the glass tray. Turn dial to select program. Press the dial to confirm the program. Select 200 g for 1 beverage or 400 g for two beverages by turning the dial and **press the dial to Start**. Stir before and after heating.

## 3. Milk/Hot Chocolate/Milky Coffee

For reheating one mug of milk with a fixed weight of 200 g or one jug of milk with a fixed weight of 600 g from fridge temperature. This program is suitable for full fat, semi-skimmed and skimmed milk. The hot milk can be used for making milky coffee or hot chocolate. Place container at the center of the glass tray. Turn the dial to select program. Press the dial to confirm the program. Select 200 g for 1 mug or 600 g for 1 jug by turning the dial and **press the dial to Start**. Stir before and after heating for one mug of milk. Stir at beeps during heating for one jug of milk.

## 11. Baked Potato

To cook baked potato with a crisper drier skin. Choose medium sized potatoes 200 g - 250 g, for best results. Wash and dry potatoes and prick with a fork several times. Place on the metal tray on glass tray. **Turn the dial to select program. Press the dial to confirm the program. Turn the dial to select the weight and press the dial to Start**. Turn at beeps.

## 12. Tikka

### Ingredient: (4 skewers)

600 g chicken  
1 onion  
2 tbsp. olive oil  
1 tsp. salt  
1.5 tsp. mixed spice

### Method:

Slice the onion and separate its juice. In a bowl, combine all ingredients. Allow meat to marinate over 2 hours, covered in the refrigerator. Place meat on the skewers (approx. 150 g on each). Place kebab on the wire rack on metal tray on glass tray. **Turn the dial to select program. Press the dial to confirm the program. Turn the dial to select the weight and press the dial to Start**. Turn at beeps.

## 13. Seekh Kebab

### Ingredient: (4 skewers)

180 g ground beef (80-85% lean)  
80 g ground lamb (80-85% lean)  
½ medium yellow onion (chopped and separates its juice)  
1 garlic cloves, peeled and minced  
½ egg  
½ tsp. salt  
½ tsp. sumac (sold at the Middle Eastern markets)  
½ tsp. ground black pepper  
½ tsp. turmeric powder  
¼ cup butter, melted (for brushing over the kabobs after grilling)

### Method:

In a mixing bowl, combine all ingredients. Refrigerate up to hours, until ready to cook. Take a handful of meat. Place on long, flat skewer and form into cigar shape, around the skewer. It will look like a sausage on the skewer. Place Kebab on the wire rack on metal tray on glass tray. **Turn the dial to select program. Press the dial to confirm the program. Select the weight by turning the dial and press the dial to Start**. Turn at beeps.

## 14. Chilled Pizza

For reheating and browning chilled, purchased pizza. Turn the dial to select the program. Press the dial to confirm the program. Remove all packaging and place pizza on wire rack on metal tray on glass tray. Turn the dial to **select the weight** and press the dial to Start.

## 15. Frozen Pizza

For reheating and browning frozen, purchased pizza. Turn the dial to select the program. Press the dial to confirm the program. Remove all packaging and place pizza on wire rack on metal tray on glass tray. **Turn the dial to select program. Press the dial to confirm the program. Turn the dial to select the weight and press the dial to Start**.

## 16. Beef/Lamb

Suitable for roasting joints of beef or lamb. Make the beef or lamb clean, brush with oil and seasoning. Place the beef or lamb on the metal tray on glass tray. **Turn the dial to select program. Press the dial to confirm the program. Turn the dial to select the weight and press the dial to Start**. Turn at beeps.

# Auto Cook Setting and Menus *(continued)*

## 17. Chicken Pieces

Suitable for roast/cook chicken pieces, chicken wings, drumsticks, etc. Brush chicken pieces with melt butter, sprinkle with pepper. Place chicken pieces on the wire rack on metal tray on glass tray. Turn the dial to select program. Press the dial to confirm the program. Turn the dial to select the weight and press the dial to Start. Turn at beeps.

## 18. Whole Chicken

To cook whole fresh unstuffed chickens. Cook stuffing separately. Turn the dial to select the program. Press the dial to confirm the program. Press Start to preheat the oven. After preheating, beeps sound and 'P' will flash in the display. Place chicken on metal tray and place on glass tray, breast side up. Turn the dial to select the weight of the chicken, then press the dial to Start. Start cooking breast side up and turn at beeps, taking care with hot juices. Stand for 5 minutes.

## 19. Frozen Potato Fries

For cooking frozen pre-purchased potato fries that are suitable for grilling eg. French fries, home fries. Turn the dial to select the program. Press the dial to confirm the program. Remove all packaging and spread potato fries out on metal tray on wire rack. Turn the dial to select the weight. Press the dial to Start. Turn and stir halfway during cooking at beeps. For best results cook in a single layer.

**Note:** Potato fries vary considerably. We suggest checking a few minutes before the end of cooking to assess levels of browning.

## 20. Fried Chicken

Suitable for cooking chicken wings, drumsticks, etc. In a mixing bowl, marinate the chicken with mixed spice, salt, pepper and plain flour over 2 hours, covered in the refrigerator. Place chicken on the wire rack on metal tray on glass tray. Turn the dial to select program. Press the dial to confirm the program. Turn the dial to select the weight and press the dial to Start. Turn at beeps.

## 21. Cakes

### Ingredient:

300 g	Self-raising flour
2 tsp.	Baking powder
Pinch of salt	
300 g	Butter (room temperature)
300 g	Caster sugar
480 g (8 no.)	Eggs, beaten
2 tbsp.	Milk
2 tbsp.	Vanilla essence

### Method:

Line and grease a 28 cm round cake pan. Cream butter and sugar until fluffy. Gradually beat in eggs and essence. Slowly fold in sifted flour alternating with 2 tbsp. of milk. Place cake pan on metal tray. After preheating, beeps sound and "P" will flash in the display. Put the metal tray on glass tray quickly and press the dial to Start.

# Auto Cook Setting and Menus *(continued)*

## 22. Muffins

### Ingredients:

12	Muffin cups
200 g	Plain flour
8 g	Baking powder
60 g	Sugar
50 g	Dried fruit
50 g	Beaten eggs
80 g	Melted butter
100 g	Milk
½ t	Salt

### Method:

1. Mix the melted butter, milk, eggs, sugar and salt.
2. Sift flour and baking powder into the mixture.
3. Add dried fruit into mixture.
4. Make a floury and rough batter.
5. Turn the dial to select the program. Press the dial to confirm the program. Press the dial to preheat the oven.
6. Scoop batter into muffin cup, weigh 43 g of the mixture into paper cases for each and arrange well on the metal tray.
7. After preheating, put the metal tray on glass tray and press the dial to Start.

## 23. Cookies

### Ingredient:

30 g	Egg
90 g	Plain flour
60 g	Butter (room temperature)
50 g	Castor sugar
	vanilla essence

### Method:

Whisk the butter and sugar to be softened and creamy with egg beater. Add beaten eggs and vanilla essence and stir evenly. Gradually add sifted plain flour and stir evenly with wooden spoon. Turn the dial to select the program and press the dial to preheat. Place the aluminum foil on the metal tray. Cut the mixture to cookie shape with 5 mm height and 12 g each and arrange well on the metal tray. After preheating, beeps sound and "P" will flash in the display. Put the metal tray on glass tray quickly and press the dial to Start.

### Notes:

1. Insure the butter be soft under room temperature in advance.
2. Put the ingredients in a deep container to avoid splash when whisking.
3. Arrange the cookies equidistantly and under specified volume for a better performance.
4. After preheating, place the metal tray on glass tray immediately. If the door is opened too long, it will affect the cooking result.

# Auto Cook Setting and Menus *(continued)*

## English

### 24. Melt Soften Chocolate

Remove wrapper, separate chocolate into small pieces, and place into a microwave safe dish. Cook without cover. **Turn the dial to select program. Press the dial to confirm the program. Turn the dial to select the weight and press the dial to Start.** After heating, stir until completely melted. If food needs more time cooking or weight exceeds range, cook using Defrost for melting.

**Note:** Chocolate holds its shape even when softened.

### 25. Melt Soften Butter

Remove wrapper, cut butter into 3 cm cube, and place into a microwave safe dish. Melt with plastic wrap. **Turn the dial to select program. Press the dial to confirm the program. Turn the dial to select the weight and press the dial to Start.** Stir after cooking. If food needs more time cooking or weight exceeds range, cook using Defrost for melting.

### 26. Melt Soften Ice Cream

Soften slightly without lid. **Turn the dial to select program. Press the dial to confirm the program. Turn the dial to select the weight and press the dial to Start.** If food needs more time cooking or weight exceeds range, cook using Defrost for melting.

### 27. Melt Soften Cream Cheese

Remove wrapper, cut cheese into 3 cm cube, and place in a microwave safe bowl/dish. Cover with plastic wrap. **Turn the dial to select program. Press the dial to confirm the program. Turn the dial to select the weight and press the dial to Start.** If food needs more time cooking or weight exceeds range, cook using Defrost for melting.

### 28. Popcorn

Pop one bag at a time. Start with popcorn at room temperature. Place popcorn on glass tray. **Turn the dial to select program. Press the dial to confirm the program. Turn the dial to select the weight and press the dial to Start.** Allow popped corn to sit unopened for a few minutes. Open bag carefully to prevent burns, because steam will escape. Do not reheat unpopped kernels or reuse bag. If popcorn is of a different weight than listed, follow instructions on popcorn package. Never leave the oven unattended. If popping slows to 2 to 3 seconds between pops, stop oven. Overcooking can burn popcorn or cause fire. When popping multiple bags one right after the other, the cooking time may vary slightly. This does not affect the popcorn results.

### 29. Croissants

To re-bake croissants. This program is suitable for reheating, browning and crisping pre-purchased croissants from room temperature. Turn the dial to select the program. Press the dial to confirm the program. Press the dial to preheat the oven. After preheating, beeps sound and 'P' will flash in the display. Place croissants on metal tray on glass tray. Turn the dial to **select the weight and press the dial to Start.** After cooking place on a wire rack for a few minutes.

### 30. Arabic Bread

For reheating frozen Arabic Bread. **Place Arabic Bread on on metal tray on glass tray. Turn the dial to select program. Press the dial to confirm the program. Turn the dial to select the weight and press the dial to Start.** After cooking place on a wire rack for a few minutes.

# 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	15 ml
1¼ cups	310 ml	1½ tablespoons	23 ml
1½ cups	375 ml	2 tablespoons	30 ml
2 cups	500 ml	3 tablespoons	45 ml
3 cups	750 ml	4 tablespoons	60 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.

English

## Before Requesting Service

### ALL 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, 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 inside and/or on the oven door. This is normal and safe. Steam will disappear after the oven is cool down.

I accidentally operate my microwave oven without any food in it.

Operating the oven empty for a short time will not damage the oven. However, we do not recommend this to be done.

There are humming and clicking noises from my oven when I cook by Combination.

These noise occur as the oven automatically switch the grill. This is normal.

The oven has an odour and generates smoke when using Grill, Convection, Combination function.

It is essential that your oven is wiped out regularly particularly after cooking by Grill, Convection or Combination. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.

Some smoke will be given off from the cavity when using Grill, Convection, Combination for the first time.

It caused by the excessive oil in the cavity and oil used for rust protection volatilizing.

# Before Requesting Service

(continued)

English

PROBLEM	POSSIBLE CAUSE	REMEDY
Oven will not turn on.	<p>The oven is not plugged in securely.</p> <p>Circuit Breaker or fuse is tripped or blown.</p> <p>There is a problem with the outlet.</p>	<p>Remove plug from outlet, wait 10 seconds and re-insert.</p> <p>Contact the specified service center.</p> <p>Plug another appliance into the outlet to check if the outlet is working.</p>
Oven will not start cooking.	<p>The door is not closed completely.</p> <p><b>Start</b> was not pressed after programming.</p> <p>Another program has already been entered into the oven.</p> <p>The program has not been entered correctly.</p> <p><b>Stop/Reset</b> button has been pressed accidentally.</p>	<p>Close the oven door securely.</p> <p>Press dial to <b>Start</b>.</p> <p>Press <b>Stop/Reset</b> button to cancel the previous program and program again.</p> <p>Program again according to the Operating Instructions.</p> <p>Program oven again.</p>
When the oven is turning on, there is noise coming from Glass Tray.	The roller ring and oven bottom are dirty.	Clean these parts according to care of your oven (See next page).
"H97" or "H98" appears in the display window.	This display indicates a problem with the microwave generation system.	Contact the authorised service center.
"DEMO MODE PRESS ANY KEY" or "D" appears in the display window.	The oven is under demonstration mode.	Press <b>Micro Power</b> button once, <b>Start</b> 4 times and <b>Stop/Reset</b> button 4 times.
The "🔒" appears in the display window.	The Child Lock was activated by pressing <b>Stop/Reset</b> button 3 times.	Deactivate Lock by pressing <b>Stop/Reset</b> button 3 times.
"HOT" appears in the display window.	The cavity is overheated.	Operate again after it cools down.

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

# Care of your Microwave Oven

The oven should be cleaned regularly and any food deposits removed.

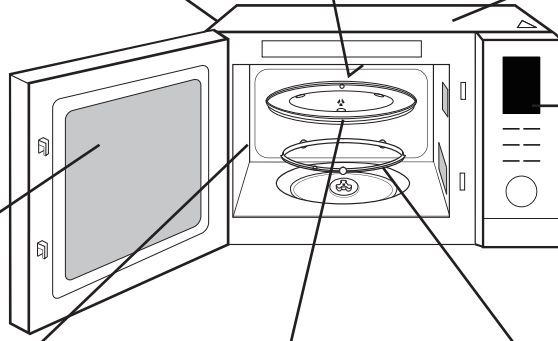
Turn the oven off and remove the power plug from the wall socket before cleaning.

To prevent overheating caused by blocked vents, clean periodically with damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into ventilation openings.

Clean the upper heater after it is completely cold. Wipe with a soft and damp cloth carefully to avoid breaking the heater and hurting your fingers by the broken heater.

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.

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.



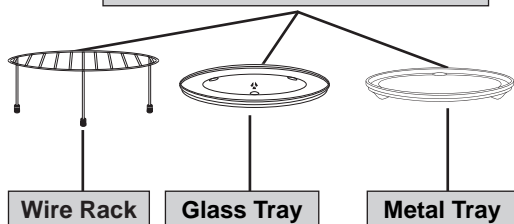
Do not allow the Control Panel to become wet. Clean with a soft, damp cloth. Do not use detergents, abrasives or spray-on cleaners on the Control Panel. When cleaning the Control Panel, leave oven door open to prevent oven from accidentally turning on. After cleaning press **Stop/Reset** button to clear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

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.

It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.

The roller ring and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent, water or window cleaner and dry. The roller ring may be washed in mild sudsy water or dishwasher. Cooking vapors collect during repeated use but in no way affect the bottom surface or roller ring wheels. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.

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



## Notes:

1. When using the Grill, Convection 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, Convection or 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, Convection or 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. 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.
4. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
5. 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.
6. When it becomes necessary to replace the oven light, please consult the service center specified by Panasonic.

# Technical Specifications

English

Model:		<b>NN-CD87KS</b>
Power Source:		230 - 240 V 50 Hz
Power Consumption*:	Microwave	4.8 A 1110 W
	Heater (Grill)	5.7 A 1350 W
	Heater (Convection)	5.7 A 1350 W
	Combination (Maximum)	8.9 A 2130 W
Output Power*:	Microwave	1000 W
	Heater (Grill)	1300 W
	Heater (Convection)	1300 W
Outside Dimensions (W x H x D):		560 mm x 343 mm x 450 mm
Oven Cavity Dimensions (W x H x D):		380 mm x 228.4 mm x 390 mm
Cavity Volume:		34 L
Operating Frequency:		2450 MHz
Net Weight:		Approx. 17.7 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.