

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

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

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

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

Panasonic Australia Pty Ltd
1 Innovation Road
Macquarie Park
NSW 2113



Panasonic NZ Ltd
Customer Care Centre
18 Sir Woolf Fisher Drive
Highbrook, Auckland
Private Bag 14911
Panmure, Auckland

Phone: (09) 272 0178
Fax: (09) 272 0129

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

MODEL NUMBER _____

SERIAL NUMBER _____

DATE OF PURCHASE _____

Table of Contents

Before Operation

Important Safety Instructions	2-3
Installation and General Instructions	3-5
Microwaves and How They Work	5
Cookware and Utensils Guide	6
Cookware and Utensil Chart	7
Feature Diagram	8-9
Control Panel	10
Display Window	11
Dial Feature	11
INGREDIENT CONVERSION CHART	50

Operation and Hints

Let's Start To Use Your Oven	12
Child Safety Lock Setting.	12
Cooking Modes	13
Combination cooking modes	14
To Cook/Reheat/Defrost on Micro Power by Time Setting	15
To Cook on Steam by Time Setting	16-17
Steam Shot Setting	18
To Cook on Grill by Time Setting	18-20
To Cook on Crispy Grill by Time Setting	21-22
To Cook Combination by Time Setting.	23-26
Microwave & Grill Setting	23
Steam & Microwave Setting	24-25
Steam & Grill Setting:	25-26
To Cook Oven by Time Setting	27-30
To Use Timer (Kitchen Timer/Standing Time/Delay Start)	31-32
To Cook Food Using Sensor Reheat	33-35
To Cook Food Using Steam Reheat	36
Defrost on Micro Power by Time Setting	37
To Use Turbo Defrost	38
Defrosting Tips and Techniques	39
3-Stage Setting	40
Auto Cook Setting	41-43
Auto Cook Menus	44-47
Cleaning Setting	48-50
Quick Guide to Operation	58-61

Maintenance

Before Requesting Service	51-52
Care of your Microwave Oven	53-54
Technical Specifications.	55
Panasonic Warranty	56-57

Cooking Guide

Microwave Recipe Techniques	62-64
Cooking Chart	65
Reheating Chart.	66
Breakfast Basics	75-76
Soups, Snacks and Starters	77-83
Fish and Shellfish	84-89
Poultry.	90-96
Main Fare Meats	97-103
Vegetable Varieties	104-107
Rice, Pasta and Cereal	108-112
Cakes, Slices and Biscuits.	113-117
Micro - Made Extras	118-119

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 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. 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.

Practical Hints:

1. For initial use of COMBINATION, STEAM, GRILL, OVEN, and CRISPY GRILL, if you see white smoke arise, it is not malfunction.
2. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during COMBINATION, STEAM, GRILL, OVEN, and CRISPY GRILL. Use care when opening or closing door and when inserting or removing food and accessories.
3. The oven has two grill heaters situated in the top of the oven. After using the COMBINATION, STEAM, GRILL, OVEN, and CRISPY GRILL functions, the ceiling will be very hot.
4. The accessible parts may become hot when COMBINATION, STEAM, GRILL, OVEN, and CRISPY GRILL is in use. Children should be kept away.
5. Before using COMBINATION, STEAM, GRILL, OVEN, or CRISPY GRILL functions for the first time, operate the oven without food and accessories on OVEN 220 °C for 10 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.

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

Important Safety Instructions (continued)

- 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.

Circuits

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

Earthing Instructions

This microwave oven must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock by providing an escape wire for the electric current. This microwave oven is equipped with a cord having an earthing wire with an earthing plug. The plug must be plugged into an outlet that is properly installed and earthed. **WARNING**—Improper use of the earthing plug can result in a risk of electric shock.

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


(This statement applicable only to New Zealand.)

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

(This statement applicable only to South Africa)

WARNING

- a) The door seals and door seal areas should be cleaned with a damp cloth. The appliance should be inspected for damage to the door seals and door seal areas and if the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- b) It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
- c) If the supply cord of this appliance is damaged, it must be replaced by a qualified service technician with the special cord available only from the manufacturer.
- d) Before use, the user should check that whether the utensils are suitable for use in microwave ovens.
- e) Liquids or other foods must not be heated in sealed containers since they are liable to explode, at the same time it should avoid the boiling liquids splash.
- f) Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- g) When the appliance is operated in the COMBINATION, STEAM, GRILL, OVEN, and CRISPY GRILL modes, children should only use the oven under adult supervision due to the temperatures generated.

 **Caution! Hot surfaces**

Installation and General Instructions

General Use

1. In order to maintain high quality, do not operate the oven when empty. The microwave energy will reflect continuously throughout the oven if no food or water is present to absorb energy. This can lead to damage to the microwave oven including arcing within the oven cavity.
2. If smoke is observed, press the **Stop/Reset** Pad and leave door closed in order to stifle any flames. Disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
3. 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.
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 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 oven. The oven can be very hot after removing the cooking container.
 8. Do not store flammable materials next to, on top

Installation and General Instructions (continued)

- of, or in the oven. It could be a fire hazard.
- Do not cook food directly on ceramic plate unless indicated in recipes. (Food should be placed in a suitable cooking utensil.)
 - DO NOT** use this oven to heat chemicals or other nonfood 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.**
 - If the base of the oven is hot, allow to cool before cleaning.
 - When using the MICROWAVE + GRILL mode, never place any aluminum or metal container directly on the Wire Rack. Always insert a heat-proof and microwave safe, glass plate or dish between the Wire Rack and the aluminum container. This will prevent sparking that may damage the oven.
 - It is recommended not to use the Wire Rack when cooking in the MICROWAVE mode only.
 - 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.
 - 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.
 - Metallic containers for food and beverages are not allowed during microwave cooking.

Placement of the Oven

- The oven must be placed on a flat, stable surface, more than 85 cm above the floor. For correct operation, the oven must have sufficient air flow. **Allow 25 cm of space on the top of the oven, 10 cm at the back, and 5 cm on both sides. If one side of the oven is placed flush to wall, the other side or top must not be blocked. Do not remove feet.**
 - Do not block air vents. If they are blocked during operation, the oven may be overheated and damaged. When using any cloth over the oven, the air intake and exhaust should not be blocked. Do not place a cloth on top of the unit during COMBINATION, STEAM, GRILL, OVEN, and CRISPY GRILL cooking as the top of the microwave gets very hot. Also allow sufficient space on back and both sides of the oven.
 - Do not place oven near a hot or damp surface such as a gas stove, electric range or sink etc.
 - Do not operate oven when room humidity is too high.
- This oven was manufactured for household use only.
- The appliance is freestanding type and shall not be placed in a cabinet.

Food

- 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.
- Do not attempt to deep fat fry in your microwave oven.
- 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.
- 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.
- 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:
 - Avoid using straight-sided containers with narrow necks.
 - Do not overheat.
 - Stir the liquid before placing the container in the oven and again halfway through cooking time.
 - After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.
 - Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- 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.
- 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.
- 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.

Installation and General Instructions (continued)

- 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.
- When heating food in plastic or paper containers,

- check the oven frequently due to the possibility of ignition.
- 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. 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 CRISPY GRILL of three things may occur. They can be:

- REFLECTED

- TRANSMITTED
- ABSORBED

Reflection:

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

Transmission:

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

Absorption:

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

Cookware and Utensils Guide

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

How to Test a Container for Safe Microwave Oven Use

TO TEST A CONTAINER FOR SAFE MICROWAVE OVEN USE: Fill a 1-cup glass measure with cool water and place it in the microwave oven alongside the empty container to be tested; **heat one (1) minute at High**. If the container is microwave 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.

Plastic

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

or conventional heating are microwave safe. Prepare bags according to manufacturer's directions. When cooking by microwave, DO NOT use wire twist-ties to close bag. They can act as an antenna and cause arcing (sparks). DO NOT COOK IN PLASTIC FOOD STORAGE BAGS. **Plastic Wrap** such as GLAD WRAP® can be used to cover dishes in most recipes. Over an extended heating time, some disfiguration of the wrap may occur. When removing plastic wrap "covers", as well as any glass lid, be careful to remove it away from you to avoid steam burns. Loosen plastic but let dish stand, covered.

Jars and Bottles

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

Metal

Metal cookware or utensils, or those with metallic trim, should NOT be used in the microwave. Since microwave energy is reflected by metal, foods in metal containers will not cook evenly. There is also a possibility of "arcing". Although metal utensils should be avoided in microwave cooking, some metal can be helpful when used correctly. Aluminum foil can be used safely, if certain guidelines are followed, to prevent overcooking. Small pieces of foil are used to shield areas such as chicken wings, tips of roasts, or other thin parts that cook before the rest of the recipe is finished. Make sure foil is attached securely and doesn't touch sides of oven, otherwise arcing may occur. Foil lined containers, either cardboard or plastic, should NOT be used in the microwave oven as arcing could occur.

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



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

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

Straw, Wicker and Wood

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

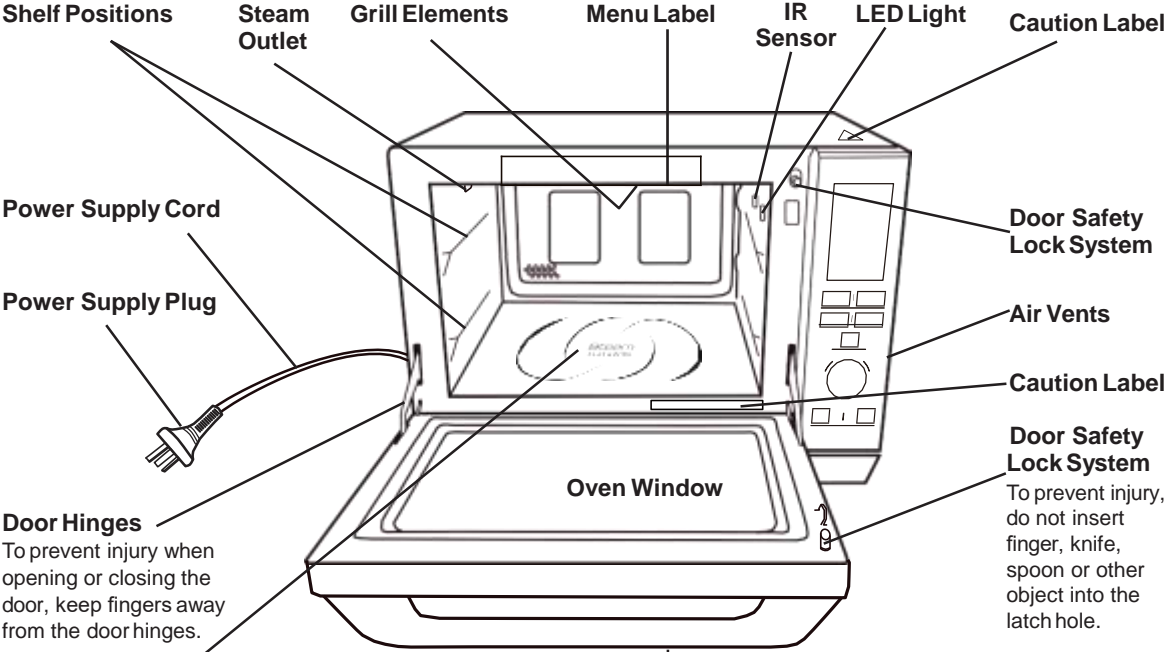
Cookware and Utensil Chart

	Microwave	Grill	Steam	oven	Crispy Grill	Combination		
						Microwave + Grill	Steam + Microwave	Steam+ Grill
Grill Tray (oven accessories) 	no	yes	yes	yes	yes	no	no*2	yes
Wire rack (oven accessories) 	no	yes	no	yes	no	yes	no	no
Aluminium foil	for shielding	yes	yes	yes	no	for shielding	for shielding	yes
Ceramic Plate	yes	yes	yes	yes	no	yes	yes	yes
Browning Dish	yes	no	no	no	no	no	yes	no
Brown paper bags	no	no	no	no	no	no	no	no
Dinnerware oven/microwave safe	yes	yes	yes	yes	no	yes	yes	yes
non-oven/ microwave safe	no	no	no	no	no	no	no	no
Disposable paperboard containers	yes*1	yes*1	no	yes*1	no	yes*1	no	no
Glassware oven glassware & ceramic	yes	yes	yes	yes	no	yes	yes	yes
non-heat resistant	no	no	no	no	no	no	no	no
Metal cookware	no	yes	yes	yes	no	no	no	yes
Metal twist-ties	no	yes	yes	yes	no	no	no	yes
Oven cooking bag	yes	yes*1	yes	yes*1	no	yes	yes	yes
Paper towels and napkins	yes	no	no	no	no	no	no	no
Plastic defrosting rack	yes	no	no	no	no	no	no	no
Plastic dishes microwave safe	yes	no	yes	no	no	no	yes	no
non microwave safe	no	no	no	no	no	no	no	no
Microwave safe plastic wrap	yes	no	not required	no	no	no	not required	no
Straw, wicker, wood	yes	no	yes	no	no	no	yes	no
Thermometers microwave safe	yes	no	no	no	no	no	no	no
conventional	no	yes	no	yes	no	no	no	no
Waxed paper	yes	yes	yes	yes	no	yes	yes	yes
Silicon bakeware	yes*1	yes*1	yes*1	yes*1	no	yes*1	yes*1	yes*1

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

*2 Follow the Cooking Guide section.

Feature Diagram



- Flat Table**
1. If the flat table is hot, allow cooling down before cleaning.
 2. Do not directly place the food on the flat table. Place it on a container or container rack special for the microwave oven.



- Wire Rack**
1. A Wire Rack is included with the oven in order to facilitate browning of small dishes.
 2. Wire Rack should be cleaned regularly.
 3. When using Wire Rack in the manual Grill, Oven and Microwave + Grill 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.
 4. When using the Microwave + Grill mode, never place any aluminum or metal container directly on Wire Rack. Always insert a heat-proof and microwave safe plate or dish between Wire Rack and the aluminum container. This will prevent sparking that may damage the oven.
 5. Do not use Wire Rack when cooking in the MICROWAVE mode only.

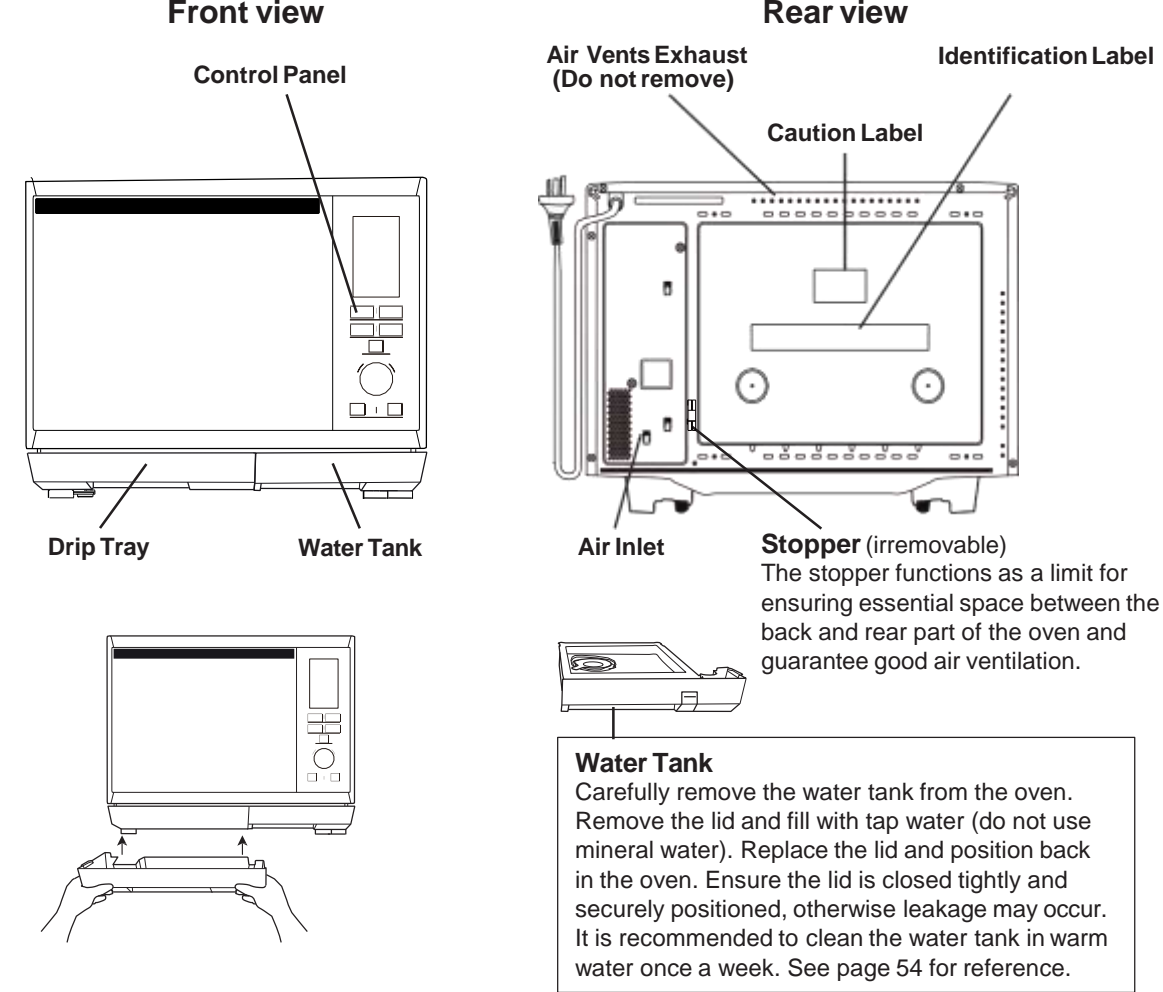


- Grill Tray**
1. Do not place it on the oven window. Otherwise, the oven window may be damaged.
 2. Use oven gloves when removing the Grill Tray as it will be very hot, and so will the roof and walls of the oven.
 3. Grill Tray should be cleaned regularly.
 4. Grill Tray is dishwasher safe.

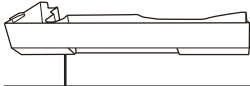
- Notes:**
1. Never use MICROWAVE mode without a load in the cavity.
 2. When using the steam feature, always clean and wipe the cavity, flume and decorative plate after cooling the oven.
 3. It's normal if white smoke gives off when first time using the Combination, Grill, Oven and Crispy Grill feature.
 4. After using the microwave oven, the fan motor will continue operating several minutes. It's normal.

Notes:
The above illustration is for reference only.

Feature Diagram (continued)



Re-position the drip tray by clicking back onto the legs.

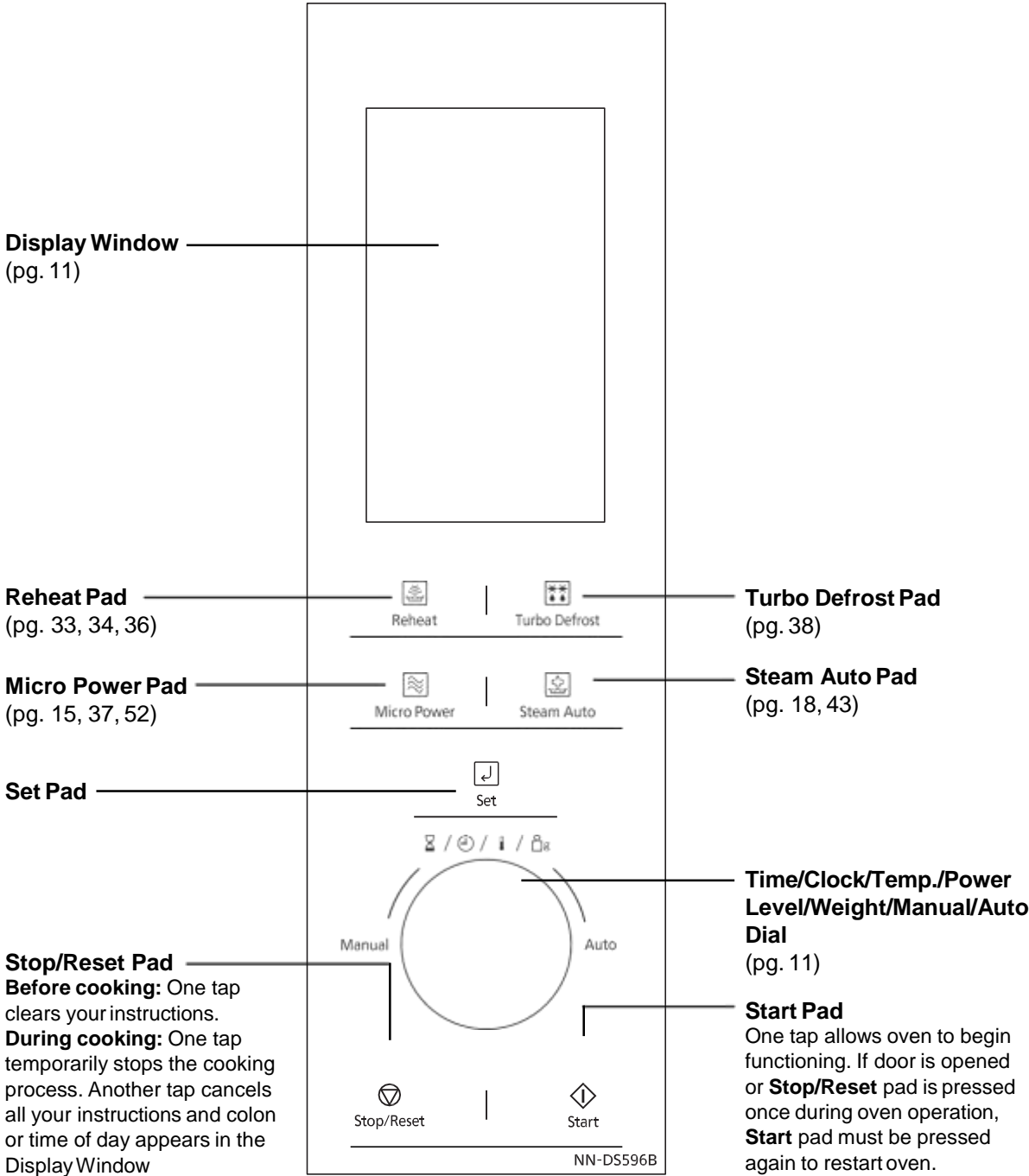


- Drip Tray**
1. Before using the oven, the drip tray must be fitted as it collects excess water during cooking. The drip tray should be removed and cleaned on a regular basis.
 2. Connect the drip tray to the plastic feet, as shown in the diagram, before using the oven.
 3. Clean and wipe dry after use.
 4. After cleaning, re-connect the drip tray to the plastic feet.
 5. Fit the drip tray by holding with both hands and clicking onto the front legs of the oven.
 6. To remove the drip tray, hold with both hands and gently ease forward. Wash in warm soapy water. Re-position the drip tray by clicking back onto the legs.
 7. DO NOT USE A DISHWASHER TO CLEAN THE DRIP TRAY.

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

Notes:
The above illustration is for reference only.

Control Panel

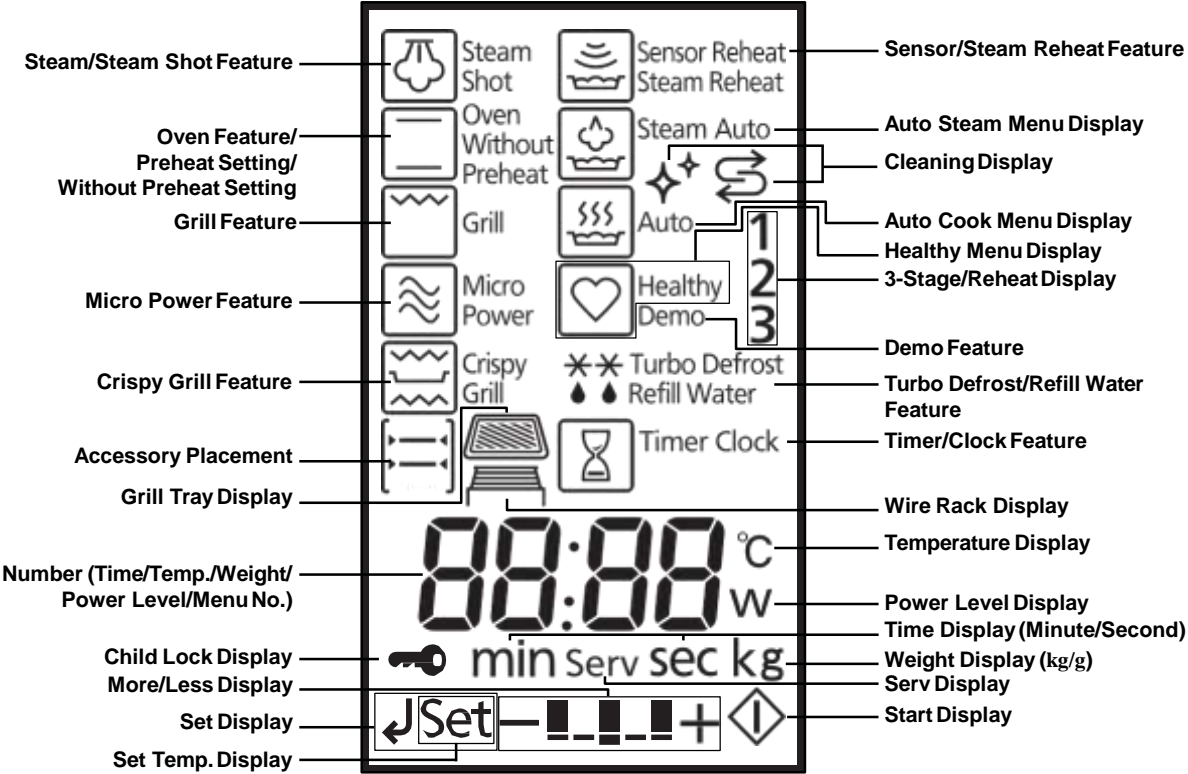


Beep Sound:
When a pad is pressed correctly, a beep sound will be heard. If a pad is pressed and no beep is heard, the unit does not or can not accept the instruction. The oven will beep twice between programmed stages. The oven will beep three times after preheating. At the end of any completed program,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

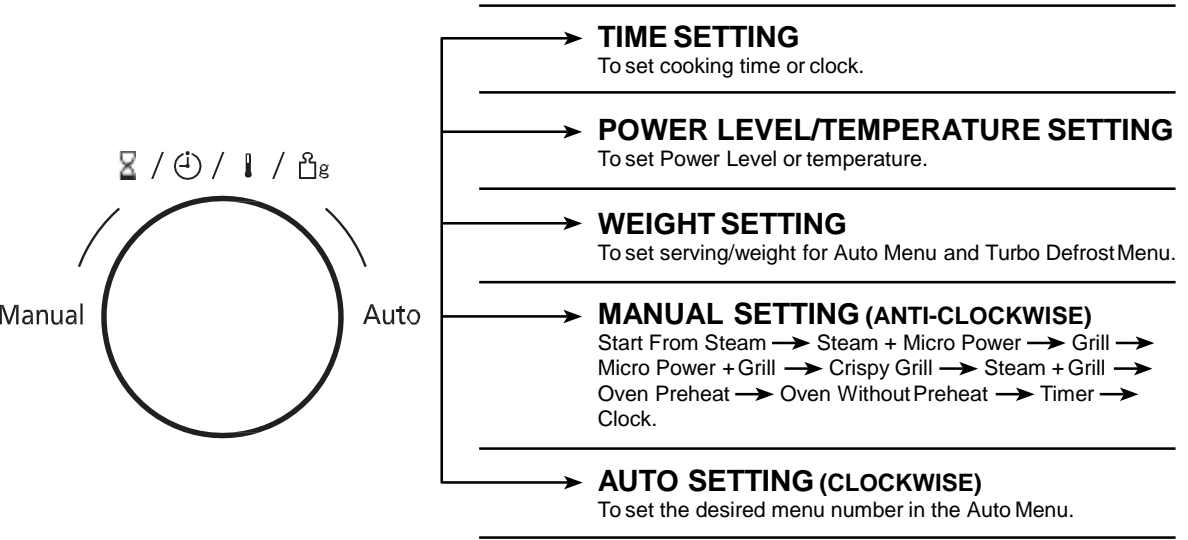
Notes:
If an operation is set and **Start** pad is not pressed, after 6 minutes, the oven will automatically cancel the operation. This display will revert back to clock or colon mode.

Display Window

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



Dial Feature




Notes:
First you can **turning the dial anti-clockwise** to select the manual cooking mode or **using the dial clockwise** to select Auto Cook Menu, **then turning the dial anti-clockwise/clockwise** to select the desired mode or menu, and decide it bypress **Set** pad.

Let's Start To Use Your Oven!

1 Plug in.

Plug into a properly earthed electrical outlet. "88:88" will appears in the display window, then you can start to operate.

2 Select Clock Mode.

Turning the dial anti-clockwise until the " Clock " symbol appears in the display.

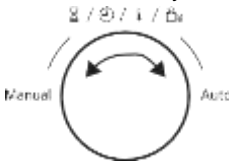


3 Press Set.

Press once to verify your selection and the colon starts to blink.

4 Set Clock.

Enter the time by using the dial. The time appears in the display and the colon blinks.



5 Press Set.

Press once to verify your selection. The colon stops blinking. Time of day is now locked into the display.

Notes:

1. One turn of the dial will increase or decrease the time by 1 minute. Continuously turning the dial will rapidly increase or decrease the time.
2. If you want to reset time, please repeat step 2-5.
3. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
4. Clock is a 12-hour display.
5. Oven will not operate while colon is still blinking.

To Use Child Safety Lock

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

To set:



Start

Press 3 times

Press **Start** pad 3 times.
► "🔒" appears in the display window.

To cancel:



Stop/Reset

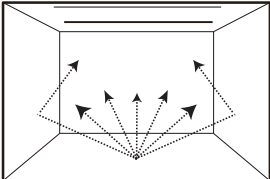
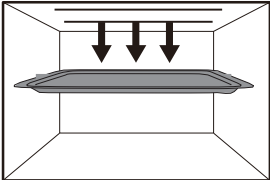
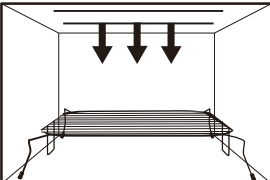
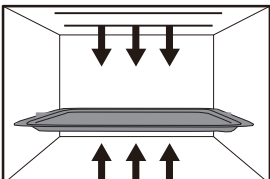
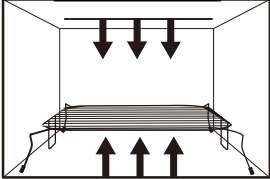
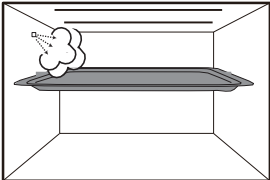
Press 3 times

Press **Stop/Reset** pad 3 times.
► Colon or time of day appears in the display window.

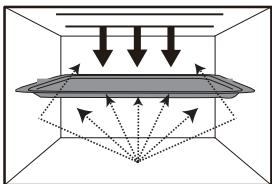
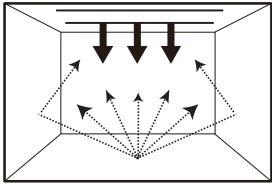
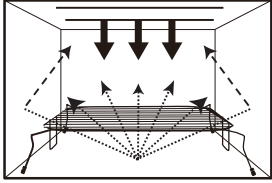
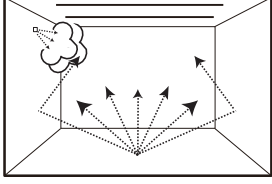
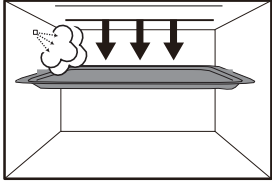
To set or cancel child lock, **Start** pad or **Stop/Reset** pad must be pressed 3 times within a 10 second period.

Cooking Modes

The diagrams shown below are examples of the accessories. It may vary depending on recipe/dish used. Further information can be found in the **Cooking Guide** section.

Cooking Modes	Uses	Recommended Accessories	Containers
MICROWAVE 	<ul style="list-style-type: none">■ Defrosting■ Reheating■ Melting: butter, chocolate, cheese.■ Cooking fish, vegetables, fruits, eggs.■ Preparing: stewed fruits, jam, sauces, custards, choux, pastry, caramel, meat, fish.■ Baking cakes without colour. No Preheating	—	Use your own Pyrex® dishes, plates or bowls, directly on the base of the oven. microwaveable, no metal.
GRILL  	<ul style="list-style-type: none">■ Grilling of meat or fish.■ Toast grilling.■ Colouring of gratin dishes or meringue pies. No Preheating	Grill Tray, Wire Rack	Heatproof, metal tin can be used on Grill Tray in upper or lower shelf positions or place foods directly on Wire Rack with heatproof dishes underneath.
OVEN  	<ul style="list-style-type: none">■ Baking of small items with short cooking times: puff pastry, cookies, roll cakes, scones.■ Special baking: bread rolls or brioches, sponge cakes.■ Baking of pizzas and tarts. Preheating advised	Grill Tray, Wire Rack	Heatproof, metal tin can be used on Grill Tray in upper or lower shelf positions or place foods directly on Wire Rack with heatproof dishes underneath.
STEAM 	<ul style="list-style-type: none">■ Cooking fish, vegetables, chicken, rice, and potatoes. No Preheating	Grill Tray	Heatproof container on Grill Tray in upper or lower shelf positions.

Combination cooking modes

Cooking Modes	Uses	Recommended Accessories	Containers
CRISPY GRILL 	<ul style="list-style-type: none">■ Roasting chicken wings, seafood, fried foods, meat skewers, frozen potato fries, pizza etc. <p>No Preheating</p>	Grill Tray in upper or lower shelf positions.	-
MICROWAVE + GRILL  	<ul style="list-style-type: none">■ Cooking lasagne, meat, potatoes or vegetable gratins. <p>No Preheating</p>	Wire Rack	Place foods directly on Wire Rack with microwaveable and heatproof dishes underneath. Or microwaveable and heatproof dishes placed directly on base of oven.
STEAM + MICROWAVE 	<ul style="list-style-type: none">■ Cooking fish, vegetables, chicken, rice, and potatoes. <p>No Preheating</p>	-	Microwaveable and heatproof dishes placed directly on base of oven.
STEAM + GRILL 	<ul style="list-style-type: none">■ Cooking gratins■ Kebabs■ Fish fillets■ Whole fish■ Part baked bread <p>No Preheating</p>	Grill Tray	Microwaveable and heatproof dishes can be used on the Grill Tray in upper or lower shelf positions.

To Cook/Reheat/Defrost on Micro Power by Time Setting

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

1 Open Door.

Open the door and place container with food on flat table in the oven. Then close the door.

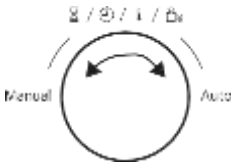


2 Press Micro Power once.

Press to select "Micro Power".

3 Select Power Level.

Set the desired power level by using the dial. (see chart below)



Power Level	Example of Use
1000 W (High)	Boil water. Cook fresh fruits, vegetables, preserved fruit and candies.
800 W (Medium-High)	Cook fish and seafood, meat, poultry, eggs and cakes.
600 W (Medium)	Cook cakes, stew food, and melt butter and chocolate.
440 W (Medium-Low)	Cook tough meat, stew soup and soften butter.
300 W (Defrost)	Defrost meat, poultry or seafood.
100 W (Low)	Keep food warm and soften ice cream.

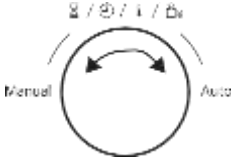


4 Press **Set**.

Press once to verify your selection.

5 Enter Time.

Enter the cooking time by using the dial. (1000 W : up to 30 minutes)
(Other Powers : up to 1 hour 30 minutes)



6 Press **Start**.

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


Notes:

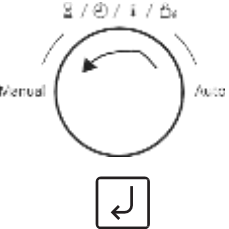
1. Three stages can be set continuously. This feature allows you to set only once for some different stages without taking care during cooking. Please refer to page 40.
2. You can change the cooking time during cooking if required. Turn the dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments up to maximum time of 10 minutes can be changed, turning the dial to zero will end cooking.
3. Do not attempt to use microwave only with any metal container in the oven.
4. Do not place food directly on the flat table. Place in a microwaveable or glass dish. Foods reheated or cooked by microwave only should be covered with a lid or pierced cling film, unless otherwise stated.
5. Stand time can be programmed after microwave power and time setting. Refer to using the timer page 31.
6. After using the oven, the fan may rotate to cool the electric components and "COOL" appears in the display window. This is perfectly normal, and you can take out the food from the oven while the fan operates.
7. When cooking time is longer than 60 minutes, the time will appear in hours and minutes.

To Cook on Steam by Time Setting

The oven can be programmed as a steamer to cook vegetables, fish, chicken and rice. It can keep moisture of food and also can steam the food evenly. There are 3 different steam settings available.

1 Select Mode.

Turning the dial anti-clockwise until the " Steam " symbol appears in the display.

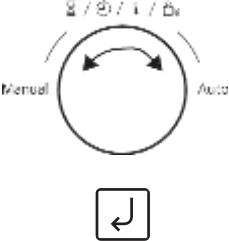


2 Press **Set**.

Press once to verify your selection.

3 Select Power Level.

Set the desired power level by using the dial. (see chart below)



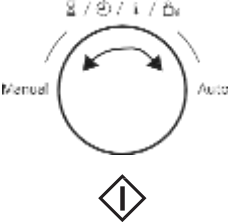
Power Level	Example to use
Steam 1 (High)	Vegetable, chicken, meat, etc.
Steam 2 (Medium)	Seafood, poached egg, souffle, etc.
Steam 3 (Low)	Melt chocolate, defrost raspberries.

4 Press **Set**.

Press once to verify your selection.

5 Enter Time.



Enter the cooking time by using the dial. (up to 30 minutes)



6 Press **Start**

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

Notes:

1. Fill the water tank before using the Steam feature.
2. When you select the steam feature, " Refill Water " symbol will appears in the display to prompt you fill the water tank until the oven start cooking. This is normal.
3. The maximum time for cooking in this mode is 30 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
4. If during operation the water tank becomes empty, the oven will stop operation. " Refill Water " symbol and "U14" will appear in the display. After re-filling the water tank and positioning back in the oven, press **Start** pad. The oven will not continue cooking until the water tank has been re-filled and **Start** pad pressed.
5. You can change the cooking time during cooking if required. Turn the 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.
6. It may be necessary to wipe the excess water in the cavity after Steam cooking.

To Cook on Steam by Time Setting (continued)

Caution:

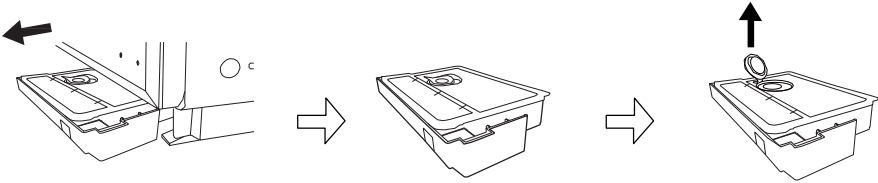
1. The Grill Tray and surrounding oven will get very hot. Use oven gloves.
2. When removing the food or Grill Tray, hot water may drip from the oven top.
3. Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.
4. During and after cooking with steam feature, do not open the oven door when your face is very close to the oven. Care must be taken when opening the door as steam may cause injury.
5. After each steam operation carefully remove the drip tray from the front of the oven. Gently ease forwards, holding with both hands. After emptying, wash in warm soapy water. Wipe any water that drips from the left side of the oven. To re-position, click back into position on the oven legs. (See page 9)

Guidelines:

1. There is no microwave power on the steam only program.
2. Use the Grill Tray provided, as explained below.
3. The steam will only operate with the oven door closed.
4. Always use oven gloves when removing the food and Grill Tray after steaming as they will be very hot.

Guidelines for water tank

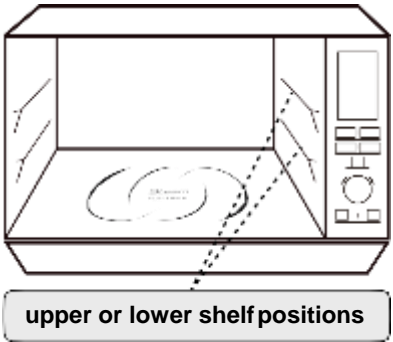
Carefully remove the water tank from the oven. Remove the lid and fill with tap water (do not use mineral water). Replace the lid and position back in the oven. Ensure the lid is closed tightly and securely positioned, otherwise leakage may occur. It is recommended to clean the water tank in warm water once a week.



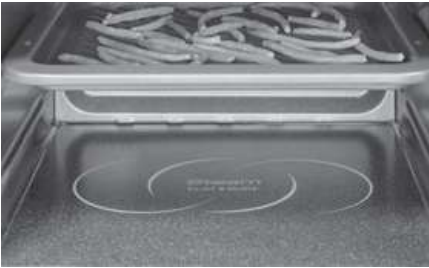
Oven accessories to use

When steaming, place food directly on the Grill Tray in the upper shelf position. For steaming larger food items, place the Grill Tray in the lower shelf position. During steaming, cooking juices collect in the watercourse of the Grill Tray.

Use oven gloves when removing the Grill Tray as it will be very hot, and so will the roof and walls of the oven.

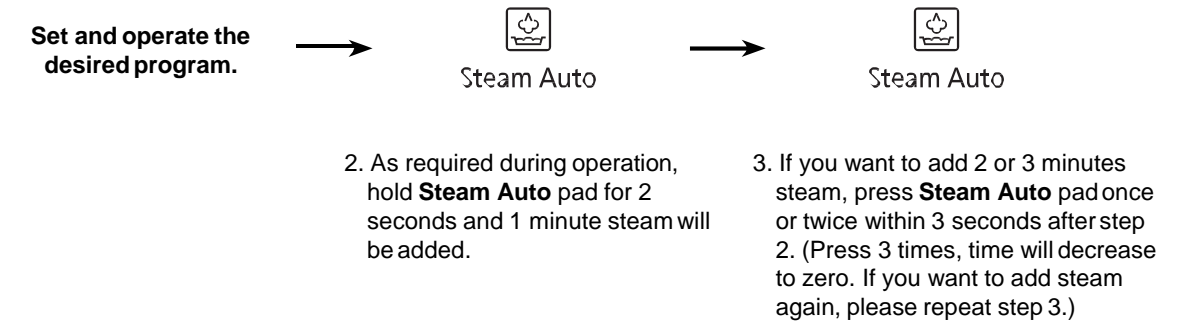




For example:



Steam Shot Setting

This feature allows you add steam during cooking (up to 3 minutes). Adding steam during cooking enhances heat distribution and aids the rising process of breads, cakes and pastries. There are five combinations that you can use steam shot - **Microwave, Grill, Oven, Crispy Grill** and **Microwave + Grill**.



- Notes:**
- 1. Steam shot is not available during preheating mode.
 - 2. **Fill the water tank before use.**
 - 3. When you select the steam feature, "   Refill Water " symbol will appears in the display to prompt you fill the water tank until the oven start cooking. This is normal.
 - 4. The original program still counts down when operating steam shot.
 - 5. The steam shot time can not exceed the remaining cooking time.
 - 6. If adding 2 or 3 minutes, **Steam Auto** pad must be pressed 2 or 3 times within a 3 second time period.
 - 7. It may be necessary to wipe the excess water in the cavity after Steam cooking.

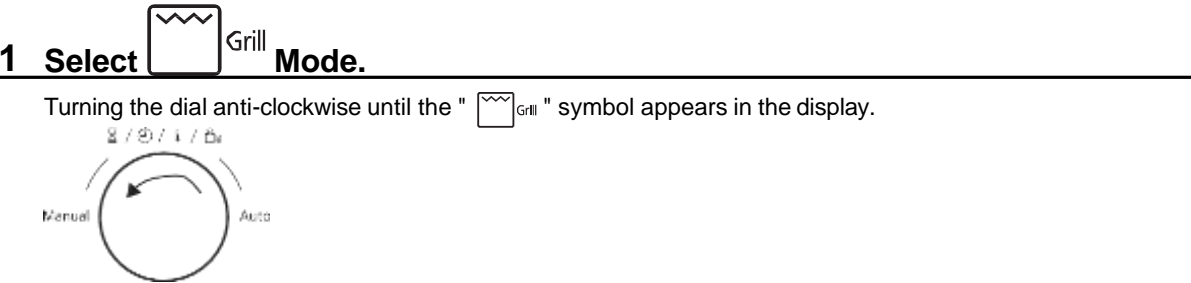
- Caution:**
- 1. The Grill Tray and surrounding oven will get very hot. Use oven gloves.
 - 2. When removing the food or Grill Tray, hot water may drip from the oven top.
 - 3. Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.

Example to use:

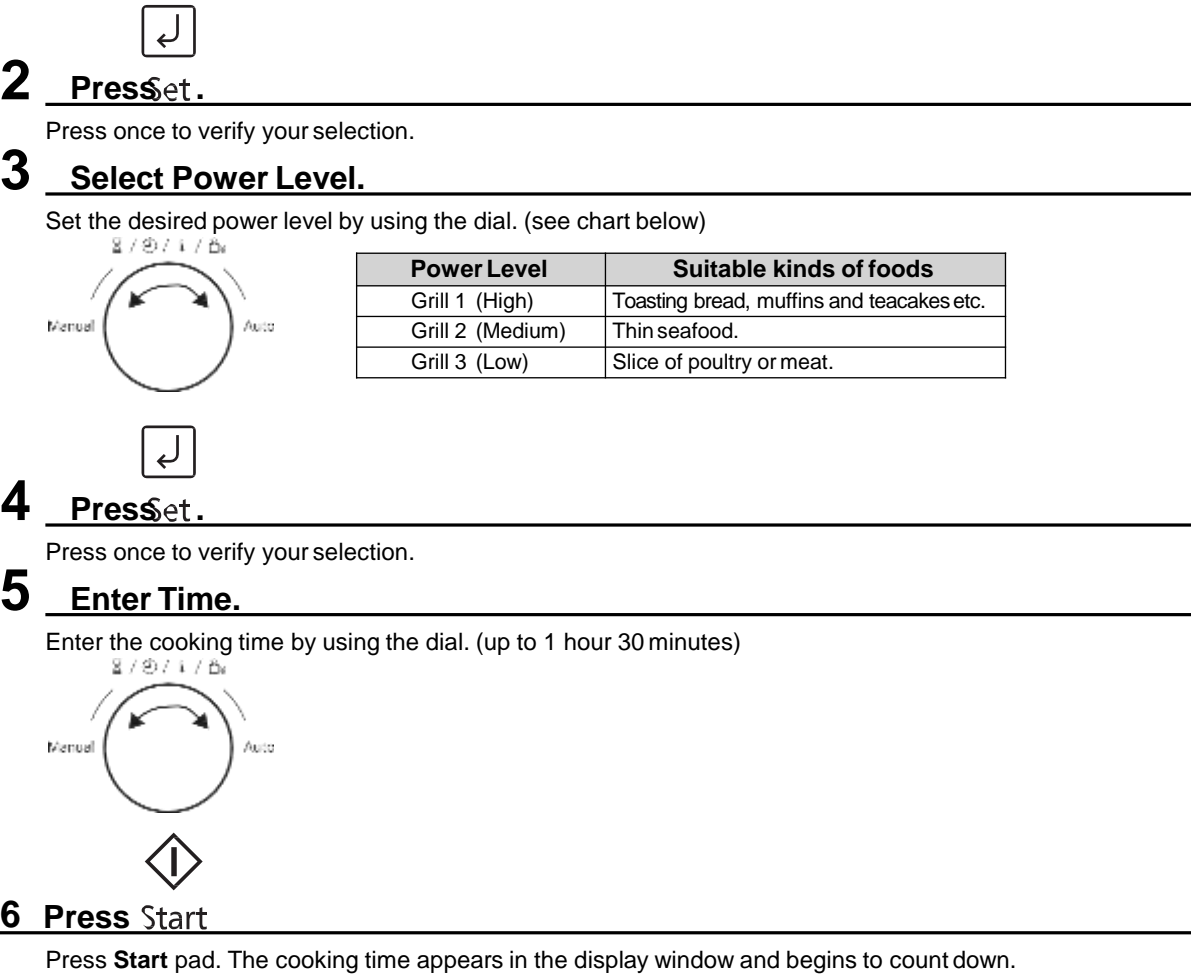
Food	Cooking Mode	Steam Shot
Pastries	Oven	⅔ total time add 3 mins steam shot
Breads	Oven	⅔ total time add 3 mins steam shot
Sponge cakes	Oven	½ total time add 3 mins steam shot
Part baked rolls	Oven or Grill	⅔ total time add 3 mins steam shot

To Cook on Grill by Time Setting

There are three power levels for grill. When grilling, heat is radiated from two heaters. It is especially suitable for thin slices of meat and seafood as well as bread and meals. Most foods require turning halfway during cooking. When turning food, open oven door and CAREFULLY remove the accessory by holding the accessories firmly.



To Cook on Grill by Time Setting (continued)



- Notes:**
- You can change the cooking time during cooking if required. Turn the 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.

- Grilling times:**
- When using the grill to cook foods, the cooking times will be similar to traditional grilling. Most foods will require turning halfway through the cooking time.

- Caution:**
- The Grill Tray and surrounding oven will get very hot. Use oven gloves.

Place food on Grill Tray

- 1. The Grill Tray will allow fat and juices to drip into the Watercourse to reduce excess splatter and smoke when grilling.
- 2. Most foods require turning halfway during cooking. When turning food, open oven door and carefully remove the Grill Tray by holding firmly.
- 3. Use oven gloves when removing the Grill Tray as it will be very hot, and so will the roof and walls of the oven.
- 4. After turning, return food to the oven, close door and press **Start** pad. The oven will continue to count down the remaining cooking time. It is quite safe to open the oven door at any time to check the progress of the food as it is grilling.

To Cook on Grill by Time Setting (continued)

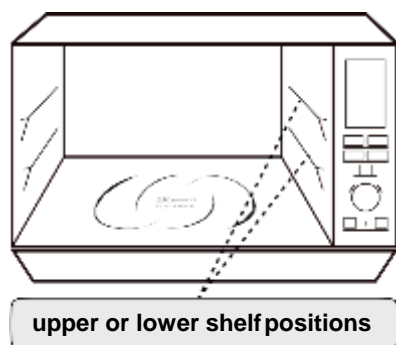
Guidelines

1. Use the Grill Tray provided, as explained.
2. Most meat items e.g. bacon, sausages, chops can be cooked on the hottest setting **Grill 1**. This setting is also suitable for toasting bread, muffins and teacakes etc.
3. **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.
4. Never cover the food when grilling.
5. Always use oven gloves when removing the food and Grill Tray after grilling as they will be very hot.
6. After grilling it is important that the Grill Tray is 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.

Oven accessories to use

When grilling fish, chops or small food items, the Grill Tray should be placed in the upper shelf position. For larger food items, the Grill Tray should be in the lower shelf position. Or you can place foods directly on Wire Rack with heatproof dishes underneath.

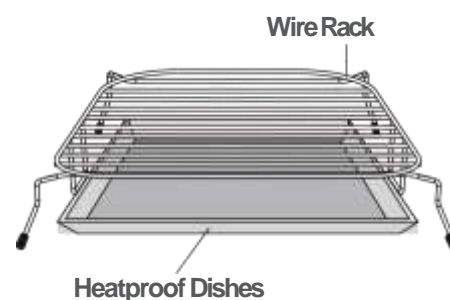
When using the **Grill Tray**, please put in the upper or lower shelf positions.



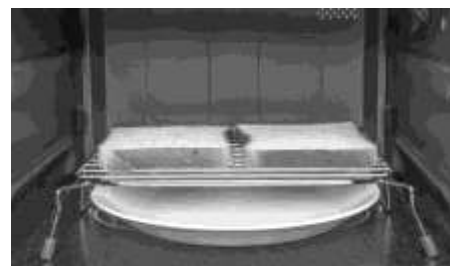
For Example:



When using the **Wire Rack**, please put on the flat table.




For Example:

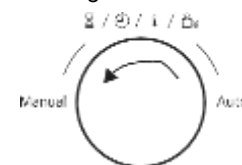


To Cook on Crispy Grill by Time Setting

The crispy grill feature allows the upper and lower surfaces of food to be brown and crispy without turning over by means of the particular design of the Grill Tray only. Food can get golden-brown and crispy effect without turning over. It is suitable for roasting all kinds of seafood, bread and meat pieces.

1 Select Crispy Grill Mode.

Turning the dial anti-clockwise until the " " symbol appears in the display.

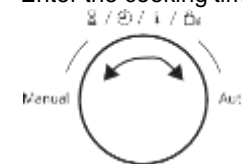


2 Press Set.

Press once to verify your selection.

3 Enter Time.

Enter the cooking time by using the dial. (up to 30 minutes)



4 Press Start.

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

Notes:

You can change the cooking time during cooking if required. Turn the 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.

Caution:

The Grill Tray and surrounding oven will get very hot. Use oven gloves.

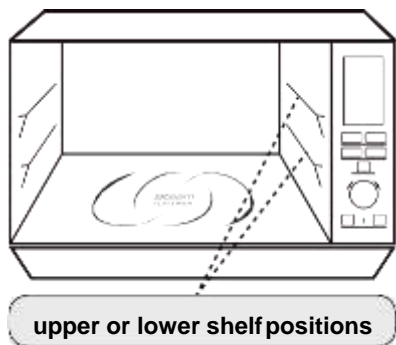
To Cook on Crispy Grill by Time Setting (continued)

Suggested cooking options

Food	Weight	Power level	Shelf level	Cooking time
Frozen deep pan pizza	440 g	Crispy Grill	Lower	10 mins
Frozen thin and crispy pizza	335 g	Crispy Grill	Upper	7-8 mins
Chilled sausage roll	160 g (1)	Crispy Grill	Upper	6-7 mins
Croissants / brioche (room temp.)	any	Crispy Grill	Upper	4 mins
Chilled onion bhajis / samosas	200 g	Crispy Grill	Upper	5 mins
Chilled breaded fish	255 g (2)	Crispy Grill	Upper	6 mins

Oven accessories to use

Using Grill Tray in upper or lower shelf positions.



For Example:



To Cook Combination by Time Setting

■ Microwave + Grill Setting:

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

1 Select Micro Power + Grill Mode.

Turning the dial anti-clockwise until the " Micro Power " and "  Grill " symbols appear in the display.



2 PressSet.

Press once to verify your selection.

3 Select Power Level.

Set the desired power level by using the dial. (see chart below)



4 PressSet.

Press once to verify your selection.

5 Enter Time.

Enter the cooking time by using the dial. (up to 1 hour 30 minutes)



6 Press Start

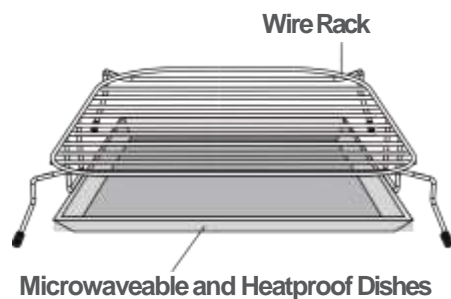
Press **Start** pad. The cooking time appears in the display window and begins to count down.

To Cook Combination by Time Setting (continued)

Oven accessories to use

Directly on the base of the oven in a microwaveable and heatproof dish. Or you can place foods directly on Wire Rack with microwaveable and heatproof dishes underneath.

When using the **Wire Rack**, please put on the flat table.



For Example:



Directly on the base of the oven in a microwaveable and heatproof dish.

For Example:



■ Steam + Microwave Setting:

This feature is a steam and microwave combined heating method by adjusting the settings. Steam can be used to cook foods simultaneously with microwave mode. This can often reduce traditional oven cooking times and keep the food moist.

1 Select Steam + Micro Power Mode.

Turning the dial anti-clockwise until the " Steam " and " Micro Power " symbols appear in the display.



2 Press Set.

Press once to verify your selection.

To Cook Combination by Time Setting (continued)

3 Enter Time.



Enter the cooking time by using the dial. (up to 30 minutes)



4 Press Start.

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

Notes:

1. Fill the water tank before using the Steam feature.
2. When you select the steam feature, "  Refill Water " symbol will appears in the display to prompt you fill the water tank until the oven start cooking. This is normal.
2. The maximum time for cooking in this mode is 30 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
3. If during operation the water tank becomes empty, the oven will stop operation. "  Refill Water " symbol and "U14" will appear in the display. After re-filling the water tank and positioning back in the oven, press **Start** pad. The oven will not continue cooking until the water tank has been re-filled and **Start** pad pressed.
4. You can change the cooking time during cooking if required. Turn the 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.
5. It may be necessary to wipe the excess water in the cavity after Steam cooking.

Caution:

Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.

Oven accessories to use

Directly on the base of the oven in a microwaveable and heatproof dish without cover.

For Example:

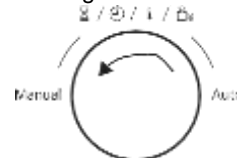


■ Steam + Grill Setting:




This feature is a Steam and Grill combined heating method by adjusting the settings. Steam and grill power works in a constant sequence alternatively, to keep the food in moisture through grilling while making cooking time shortened compared with that in a traditional way.


1 Select Steam + Grill Mode.

Turning the dial anti-clockwise until the " Steam " and " Grill " symbols appear in the display.



To Cook Combination by Time Setting (continued)

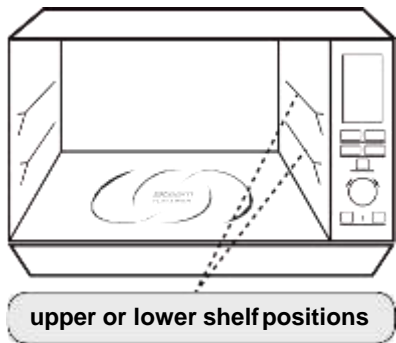
- 2 **Press**  **Set.**
- Press once to verify your selection.
- 3 **Enter Time.**
- Enter the cooking time by using the dial. (up to 30 minutes)
- 
- 4 **Press**  **Start**
- Press **Start** pad. The cooking time appears in the display window and begins to count down.

- Notes:**
- 1.Fill the water tank before using the Steam feature.
 - 2.The maximum time for cooking in this mode is 30 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
 - 3.If during operation the water tank becomes empty, the oven will stop operation. "  Refill Water " symbol and "U14" will appear in the display. After re-filling the water tank and positioning back in the oven, press **Start** pad. The oven will not continue cooking until the water tank has been re-filled and **Start** pad pressed.
 - 4.You can change the cooking time during cooking if required. Turn the 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.
 - 5.It may be necessary to wipe the excess water in the cavity after Steam cooking.

- Caution:**
1. The Grill Tray and surrounding oven will get very hot. Use oven gloves.
 2. When removing the food or Grill Tray, hot water may drip from the oven top.
 3. Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.

Oven accessories to use

When grilling fish, chops or small food items, the Grill Tray should be placed in the upper shelf position. For larger food items, the Grill Tray should be in the lower shelf position.



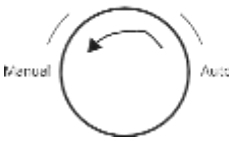



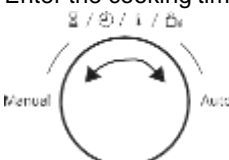



To Cook on Oven by Time Setting

Oven Setting

Your combination oven can be used as an oven using the oven mode which uses top and bottom heat. For best results always place food in a preheated oven. When using oven mode, the Grill Tray can be placed in the upper or lower shelf position. Do not pre-heat on oven mode with the Grill Tray in position.


- **With Preheating:**

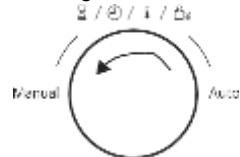
- 1 **Select**  **Oven Preheat Mode.**
- Turning the dial anti-clockwise until the "  " symbol appears in the display.
- 
- 2 **Press**  **Set.**
- Press once to verify your selection.
- 3 **Select Desired Temperature.**
- Set the desired cooking temperature by using the dial. (100°C ~ 220°C)
- 
- 4 **Press**  **Start.**
- Press **Start** pad to start preheating.
When preheating, you can change the temperature by using the dial.
After preheating, the oven will beep 3 times, put the food into the oven immediately.
- 5 **Enter Time.**
- Enter the cooking time by using the dial. (up to 1 hour 30 minutes)
- 
- 6 **Press**  **Start**
- Press **Start** pad. The cooking time appears in the display window and begins to count down.
(Press **start** pad once to indicate the temperature in the display window for 2 second. While the temperature is recalled in the display window, you can change the temperature by using the dial.)

To Cook on Oven by Time Setting (continued)

• Without Preheating:

1 Select Oven Without Preheat Mode.

Turning the dial anti-clockwise until the " " symbol appears in the display.

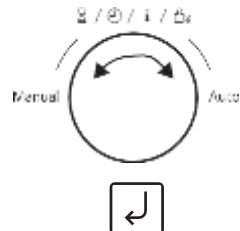


2 Press Set.

Press once to verify your selection.

3 Select Desired Temperature.

Set the desired cooking temperature by using the dial. (40, 100°C ~ 220°C)

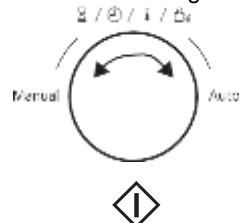


4 Press Set.

Press once to verify your selection.

5 Enter Time.

Enter the cooking time by using the dial. (up to 1 hour 30 minutes)



6 Press Start

Press **Start** pad. The cooking time appears in the display window and begins to count down.
(Press **start** pad once to indicate the temperature in the display window for 2 second. While the temperature is recalled in the display window, you can change the temperature by using the dial.)


To Cook on Oven by Time Setting (continued)

• Ferment Setting

(Ferment feature is used for dough fermentation, such as the pizza base or bakery dough when making bread.)

This feature allows you to ferment food at 40 °C.

1 Select Oven Without Preheat Mode.

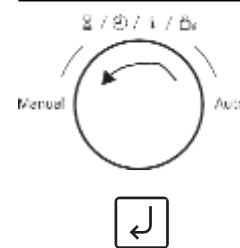
Turning the dial anti-clockwise until the " " symbol appears in the display.



2 Press Set.

Press once to verify your selection.

3 Set the cooking temperature to 40 °C by using the dial.

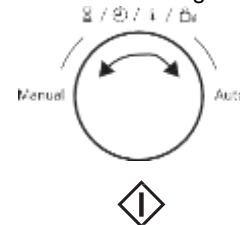


4 Press Set.

Press once to verify your selection.

5 Enter Time.

Enter the cooking time by using the dial. (up to 1 hour 30 minutes)



6 Press Start

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

Notes:

1. The oven starts at 150 °C.
2. Open the door using the pull down door because if **Stop/Reset** is pressed the program may be cancelled.
3. The oven can not preheat to 40 °C.
4. You can change the cooking time during cooking if required. Turn the 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.
5. The oven will maintain the selected preheated temperature for approximately 30 minutes. If no food has been placed inside the oven or a cooking time set, it will automatically cancel the cooking program and revert to colon or time of day.
6. The Grill Tray and surrounding oven will get very hot. Use oven gloves.

To Cook on Oven by Time Setting (continued)

Guideline to oven temperatures

For best results always place food in a preheated oven.
Don't forget that for ease of programming of the most commonly used temperatures, your oven will start at 150 °C and count up in 10 °C stages to 220 °C, or you can turning the dial anti-clockwise to select 40 °C and 100 °C. Food is generally cooked uncovered - unless it is stated in the instructions or recipe. It is recommended to rotate the Grill Tray 180° at ¾ of total time to get more uniform cooking performance.

Temp °C	Example to use (Lower Shelf)
40 °C	Proving bread or pizza dough.
150/160 °C	Macaroons.
160/170 °C	Casseroles, small tarts, cookies
180 °C	Victoria sandwich, fairy cakes, meat joints, swiss roll.
190 °C	Gratins, lasagne, pastry pies.
200 °C	Stuffed peppers, scones.
210 °C	Chicken, muffins.
220 °C	Vegetable parcels, bread, garlic bread, roast potatoes, baking pizza.

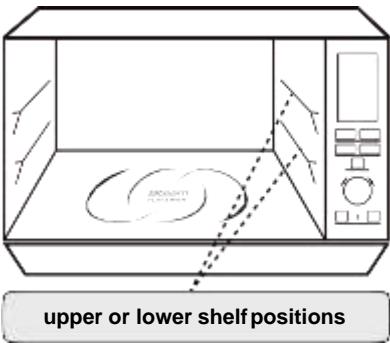
Caution:
The Grill Tray and surrounding oven will get very hot. Use oven gloves.

Oven accessories to use

In oven mode, you can cook food directly on the Grill Tray in the upper or lower shelf position. Or you can place your standard metal baking tins and ovenware on the Grill Tray in the lower shelf position. When using the Wire Rack, place foods directly on Wire Rack on heatproof dishes. Do not place tins and ovenware directly on the base of the oven in oven mode.

You can use the Grill Tray as a baking dish for roasting potatoes or vegetables, and for baking fairy cakes, scones and cookies. It is also ideal for re-heating pre-cooked convenience pastry items.

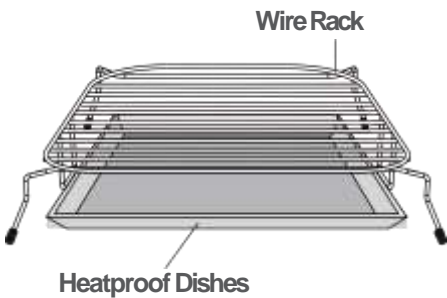
When using the **Grill Tray**, please put in the upper or lower shelf positions.



For Example:
Baking: Grill Tray in lower shelf position.



When using the **Wire Rack**, please put on the flat table.



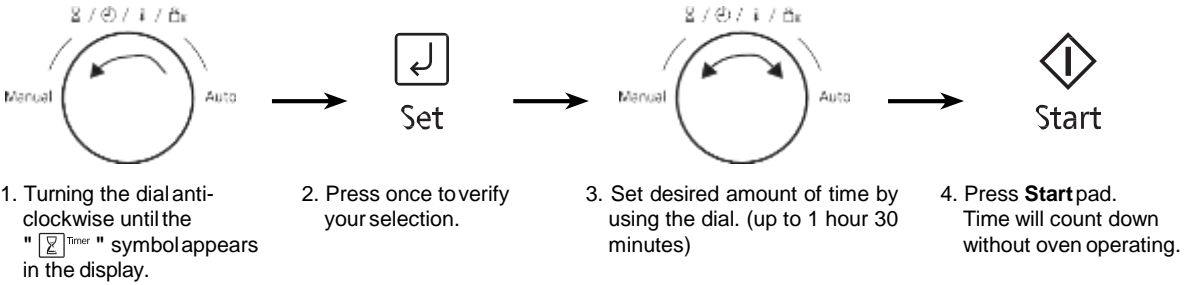
For Example:



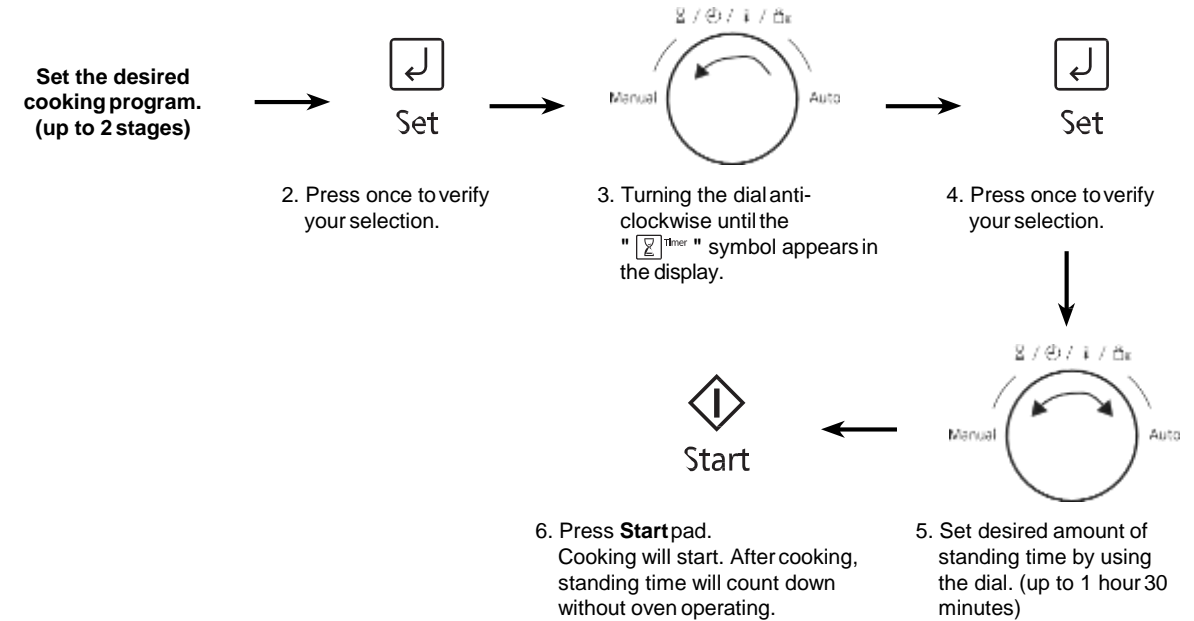
To Use Timer (Kitchen Timer/Standing Time/Delay Start)

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

To Set Kitchen Timer.

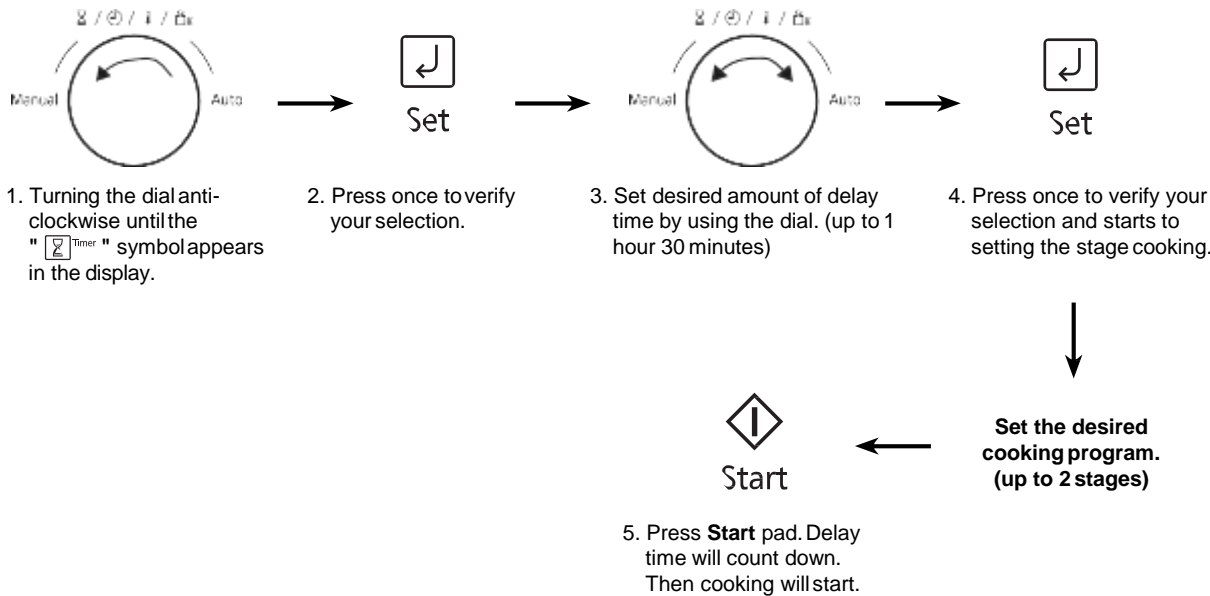


To Set Standing Time:



To Use Timer (continued)

To set Delay Start:

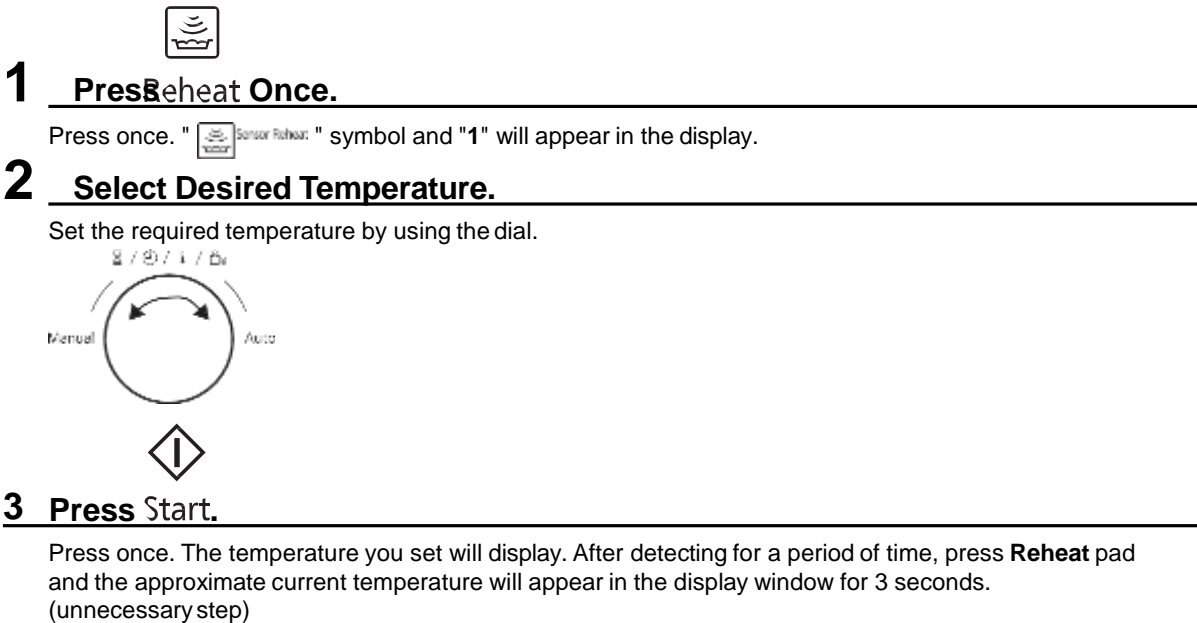


Notes:

- If the oven door is opened during Kitchen Timer, Standing Time, Delay Start, the time in the display window will continue to count down.
- Standing Time and Delay Start can not be programmed together with automatic, Oven and Crispy Grill feature. 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.
- When using Standing time or Delay Start, it's up to 2 power stages.

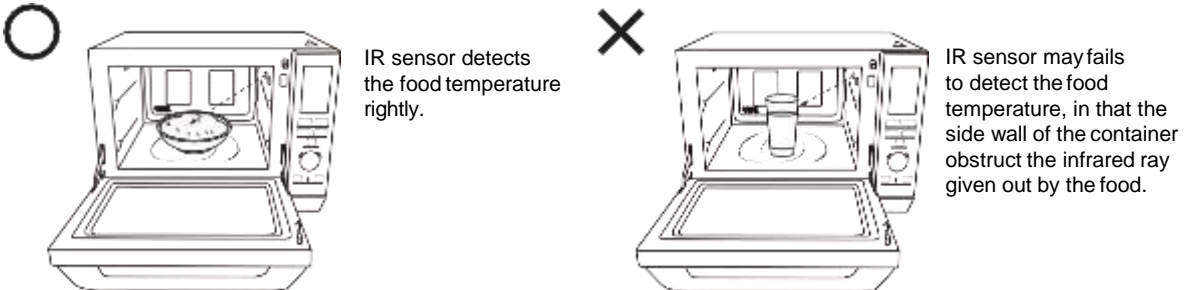
To Cook Food Using Sensor Reheat

Sensor Reheat feature is utilizing the IR sensor equipped within the cavity to detect surface temperature of the food in the MWO to balance the reheating temperature and timing. This feature can cook food without setting power and time, only according to the temperature as your require. The field is -10~90°C. The recommended weight is 100-500 g.



Considering IR sensor positioned on the upper head of the side wall, if it fails to detect the surface temperature of the foods or liquids themselves, in that way the detected temperature will go contradict with the actual temperature. Therefore, we do not recommend using straight-sided containers with narrow necks when reheating a spot of food or liquids, in that the side wall of the container will obstruct the infrared rays to get through and lead to error detection. In order to achieve superb performance, the following steps should be taken:

- When reheating solid foods, please use open, flat container with food weight no less than 100 g.
- When reheating liquids, avoid using straight-sided containers with narrow necks, and liquids under 200 ml.



- The default setting is 70 °C when plugging in. From the second time, the default setting will be changed to previously setting if between 55~75 °C.
- "H0 E" will be displayed if food temperature measured is higher than selected temperature.
- After reheating, stir then serve.
- Please place the container at the center of the ceramic plate.
- The plastic wrap should cover the food tightly, otherwise, the temperature of food may not be tested. If the plastic wrap is overlapped, make sure the overlapped area is placed downwards.



- Food less than 100 g can not be detected. It may cause overcook.
- If the temperature of the cavity is too high, sensor reheat feature can not be used. Display window will appear "H0 E". Sensor reheat feature can be used again until the "H0 E" disappear.
- The actual temperature maybe different from the required temperature. It depends on the cavity temperature, the food density, the container, the placement of the food etc.
- Avoid using straight-sided containers with narrow necks when using Sensor Reheat.

To Cook Food Using Sensor Reheat (Beverage)

This feature allows you to reheat beverage (coffee, tea, etc.) from room temperature or fridge temperature without setting power and time, only according to the temperature as your require. The field is 40~70°C.

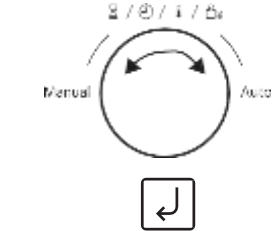


1 PresReheat Twice.

Press twice. " Sensor Reheat: " symbol and "2" will appear in the display.

2 Select Serving.

Set the required Serving by using the dial. Number and "Serv" will appears in the display. (1 ~ 4 Serv)

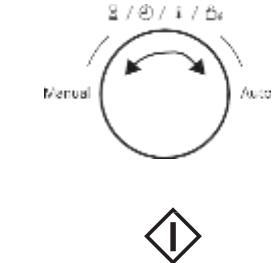


3 Press Set.

Press once to verify your selection.

4 Select Desired Temperature.

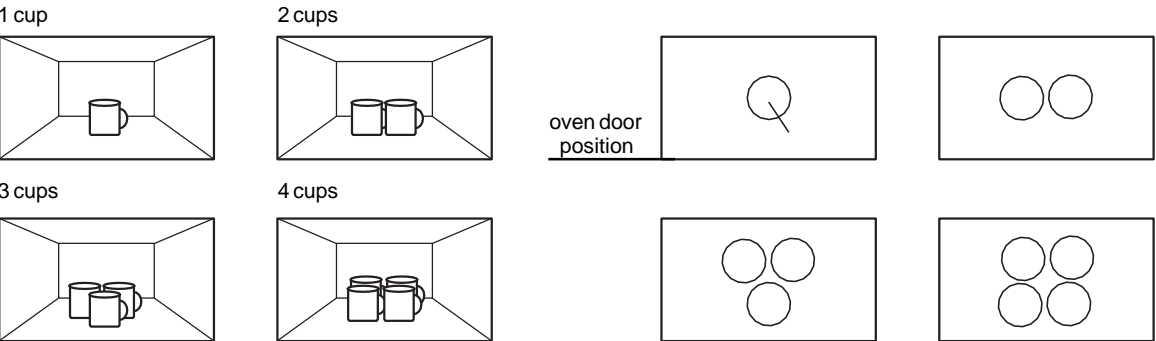
Set the required temperature by using the dial.



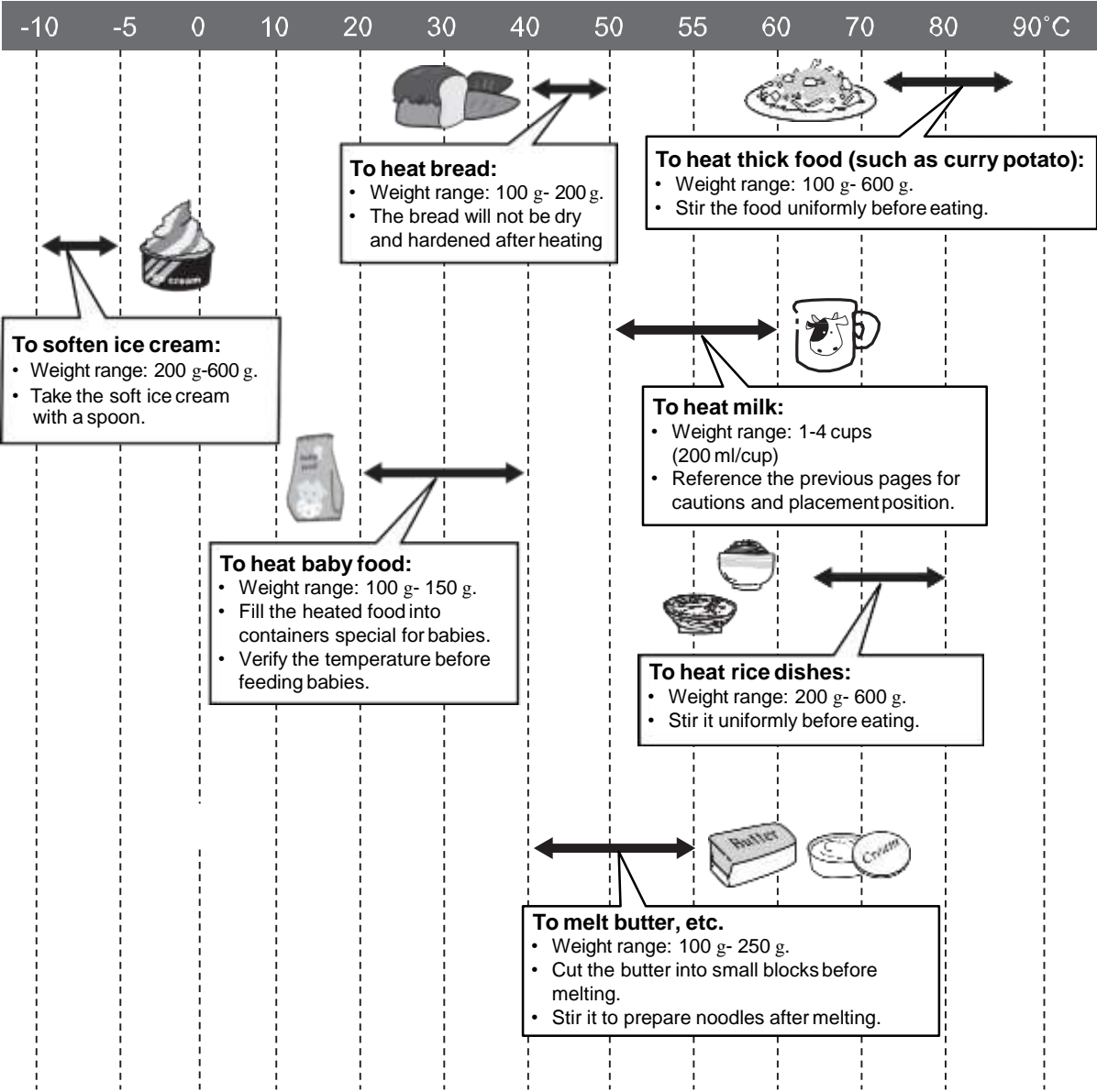
5 Press Start.

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

- Notes:
- 1. For the beverage, the reheat field is 1-4 cups (200 ml/cup). After reheating, stir carefully. Do not cover or wrap. Arrange the containers as figure.
 - 2. Do not using straight-sided containers with narrow necks, and liquids under 200 ml.
 - 3. "H E" will be displayed if beverage temperature measured is higher than selected temperature.
 - 4. If the temperature of the cavity is too high, sensor reheat feature can not be used. Display window will appear "H E". Sensor reheat feature can be used again until the "H E" disappear.



Reheat Setting (Recommended Food Temperature)




- Notes:
- 1. The above food heating temperatures are intended for recommendation.
 - 2. When reheating milk, the temperature cannot exceed 60 °C. Otherwise, it will boil and splash.

To Cook Food Using Steam Reheat

This feature allows you to reheat rice, meal with steam without setting power and time. The recommended weight is 100-500 g.



1 Press Reheat 3 Times.

Press 3 times. "  Steam Reheat " symbol and "3" will appear in the display.

2 Select More/Standard/Less.

Select "More/standard/Less". (see chart below)
select "More/standard/Less" by using the dial.
For 100~250 g, please select Less to reheat.
For 250~350 g, please select Standard to reheat.
For 350~500 g, please select More to reheat.



	More	Standard	Less
Display	— — — — █ +	— █ — — +	— █ — — +



3 Press Start.

Press once.

While detecting, "----"will blink in the display window. After detected, the cooking time will count down.


Reheat Rice

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

Reheat Meal

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

Notes:

- 1.Fill the water tank before using the Steam feature.
2. If during operation the water tank becomes empty, the oven will stop operation. "  Refill Water " symbol and "U14" will appear in the display. After re-filling the water tank and positioning back in the oven, press **Start** pad. The oven will not continue cooking until the water tank has been re-filled and **Start** pad pressed.
- 3.It may be necessary to wipe the excess water in the cavity after Steam cooking.
4. This feature is only suitable for cooked food.
5. It is not suitable for reheating liquids.
6. Frozen foods can be reheated, but thickness foods is not suitable.
- 7.If the temperature of the cavity is too high, steam reheat feature can not be used. Display window will appear "H0 E". Steam reheat feature can be used again until the "H0 E" disappears.
8. Don't reheat different kinds of food at the same time.

Caution:

Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.

Defrost on Micro Power by Time Setting

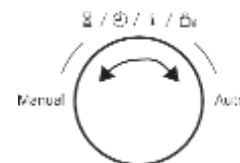
This feature allows you to defrost by setting time by yourself.



1 Press Micro Power once.

Press to select "Micro Power".

2 Set the power level to 300 W by using the dial.



3 Press Set.

Press once to verify your selection.

4 Enter Time.

Enter the cooking time by using the dial. (up to 1 hour 30 minutes)



5 Press Start

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

Notes:

1. 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.
2. For manual defrosting times, please refer to defrost chart on pages 39.

To Use Turbo Defrost

This feature allows you to defrost meat, poultry and seafood automatically by just setting the weight of the food. The serving/weight is 0.1 kg to 3.0 kg.

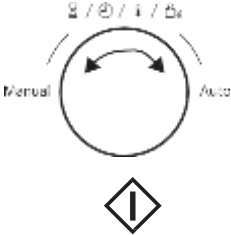


1 Press Turbo Defrost once.

Press to select “Turbo Defrost”.

2 Select Weight.

Set the required weight by using the dial. (0.1 kg to 3.0 kg)



3 Press Start

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

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 0.2 kg.
- 2. BONE-IN ROASTS, such as a Beef Rib Roast have a smaller muscle than a boneless roast of the same weight. Therefore, for bone-in roasts weighing over 2 kg reduce weight by 0.5 kg. For bone-in roasts weighing less than 2 kg, reduce weight by 0.25 kg.
- 3. 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.
- 4. If ‘ H E ’ appears in the display window, the oven temperature is too high from previous use and an auto program can not be set. Cooking mode and time may still be set manually.

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

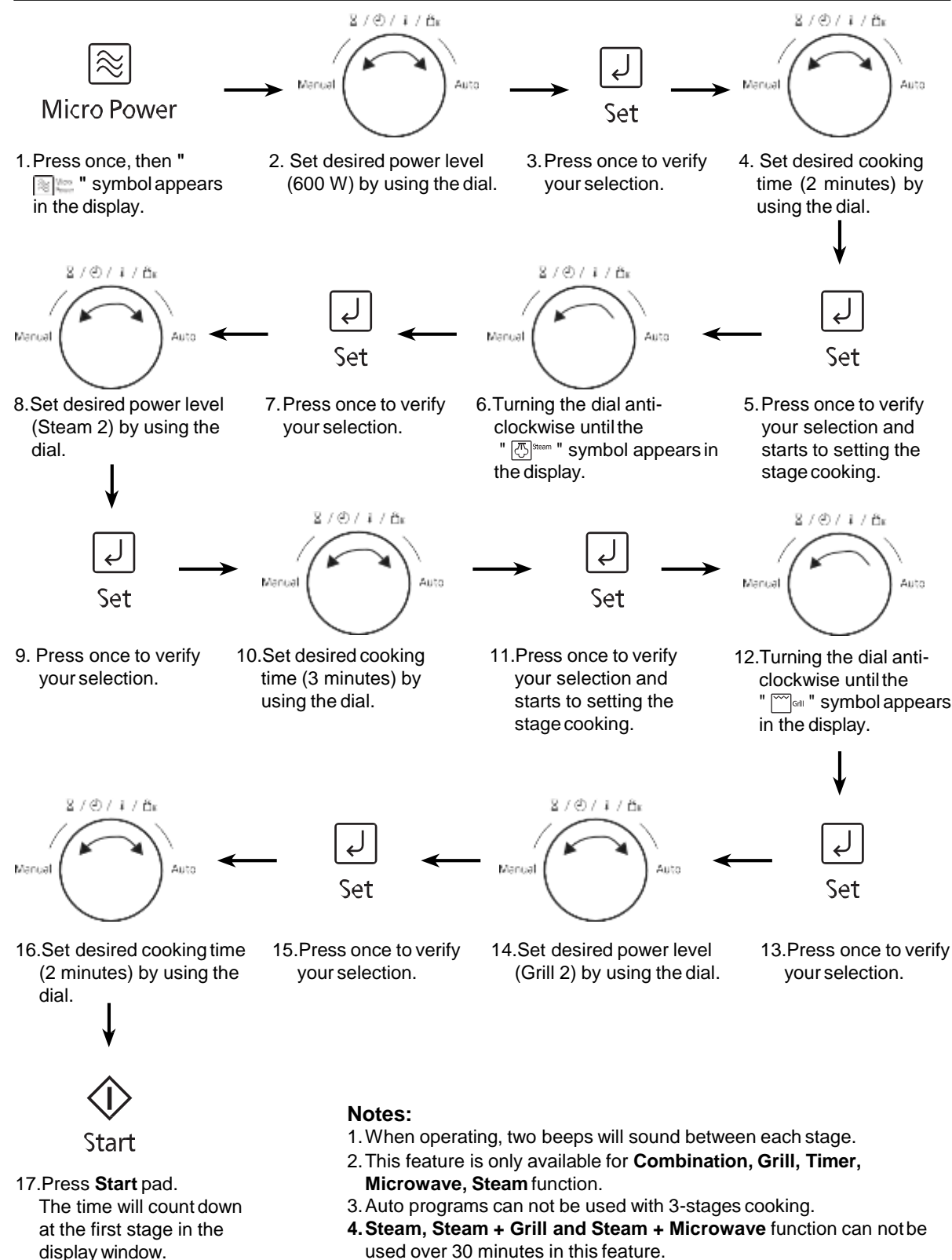
Defrosting Chart (by setting Micro Power at Defrost):

FOOD	APPROX. TIME (minutes per 500 g)	INSTRUCTION
Meat		
Beef		Halfway through the defrost cycle, break apart minced beef, separate chops and remove meat that is defrosted.
Minced Beef	6 - 8	
Roast: Topside	7 - 9	
Roast: Beef Tenderloin	7 - 9	
Roast: Chuck or Rump	6 - 8	
Roast: Sirloin, rolled	7 - 9	
Steak	6 - 7	
Miscellaneous	6 - 8	
Pork/Lamb		Turn meat over two to three times during defrosting.
Roast	6 - 8	
Chops	5 - 7	
Ribs	5 - 7	
		Shield edges and unevenly shaped ends of roasts halfway through the defrost cycle.
		Large roasts may still be icy in centre. Let stand.
Poultry		
Chicken/whole	7 - 9	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. Break apart chicken pieces and remove small pieces such as wings, which may be defrosted before larger pieces. Rinse poultry under cold water to remove ice crystals. Let stand 5 to 10 minutes, before cooking.
Chicken/pieces	6 - 8	
Chicken/fillets	6 - 8	
Duck	6 - 8	
Turkey	7 - 9	
Fish & shellfish		
Fish Fillets	6 - 8	Halfway through the defrost cycle, turn whole fish or blocks of fillets over. Also, break apart prawns or scallops. Remove any pieces that are defrosted.
Whole Fish	6 - 8	
Crabmeat	5 - 7	
Lobster Tails	5 - 7	
Sea Scallops	4 - 6	
Green Prawns	5 - 7	Let stand, 5 to 10 minutes, before cooking.

3-Stage Setting

This feature allows you to program 3-Stage continually.

E.g.: Continually set [600 W] 2 minutes, [Steam 2] 3 minutes and [Grill 2] 2 minutes.



Auto Cook Setting (Method 1)

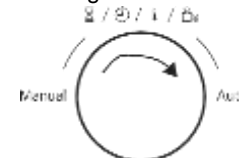
This feature allows you to cook most of your favourite foods by setting the weight only. The oven determines the power setting, then the cooking time automatically. Select the category of food and then just enter the weight. Do not include the weight of any added water or the container weight.

For menus No. 1 - No.22, please operate as follows:

Without Preheating:

1 Select Auto Cook Menu.

Turning the dial clockwise until the desired **Auto Cook Menu Number** appears in the display.

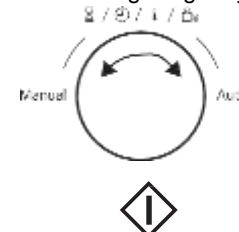


2 Press Set.

Press once to verify your selection.

3 Set Serving/Weight.

Set serving/weight by using the dial.



4 Press Start

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

Notes:

When you select an automatic program, auto cook menu number and symbols (as shown below) will appear in the display.



* indicates the Wire Rack or Grill Tray should be used during cooking and placement of them.

* indicates healthy menu.

Auto Cook Setting (Method 1) (continued)

For menus No.23 - No.25 please operate as follows:

With Preheating:

1 Select Auto Cook Menu.

Turning the dial clockwise until the desired **Auto Cook Menu Number** appears in the display.

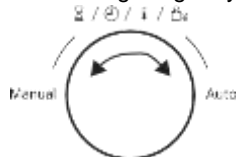


2 Press Set.

Press once to verify your selection.

3 Set Serving/Weight.

Set serving/weight by using the dial.



4 Press Start

Press once to begin preheating. "**Preheat**" will blink. After preheating, the oven will beep and the "**Preheat**" will stop blinking, please put the food into the shelf position within 2 minutes, then close the oven door immediately.

After preheating, the oven will beep 3 times, put the food into the oven immediately.




5 Press Start.

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

Notes:

When you select an automatic program, auto cook menu number and symbols (as shown below) will appear in the display.



*  indicates the Wire Rack or Grill Tray should be used during cooking and placement of them.

*  indicates healthy menu.

Auto Cook Setting (Method 2) (continued)

For quick selection, we classify menus **No.1 - No.6** under **Steam Auto** pad. This method allows you to select your desired menu directly by pressing **Steam Auto** pad.

For menus No.1 - No.6, please operate as follows:

Auto Steam menu:  Steam Auto

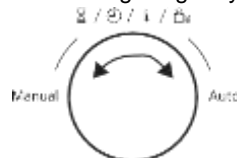


1 Select Auto Steam Menu by Press Steam Auto.

Continuously pressing the **Steam Auto** pad until the desired menu appears in the display.

2 Set Serving/Weight.

Set serving/weight by using the dial.



3 Press Start

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

Notes:

1. **Fill the water tank before using the Steam feature.**

2. For larger weights on the auto programs, it will be necessary to re-fill the water tank during cooking.


3. Do not cover foods on the auto steam programs.

4. Most foods benefit from a STANDING time after cooking on an auto 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.

6. When you select an automatic program, auto cook menu number and symbols (as shown below) will appear in the display.



*  indicates the Grill Tray should be used during cooking and placement of the tray.

Auto Cook Menus (continued)

Number	Menu/Function	Serving/Weight				Recommended Containers	Accessories and Placement
1	Frozen Foods	100 g	150 g	200 g	250 g	microwaveable dish	on flat table
2	Chilled Foods	200 g	300 g	400 g	-	microwaveable container	on flat table
3	Fresh Vegetables	200 g	400 g	600 g	800 g	microwaveable container	on flat table
4	Fresh Root Vegetables	200 g	400 g	600 g	800 g	microwaveable container	on flat table
5	Frozen Vegetables	200 g	400 g	600 g	800 g	microwaveable container	on flat table
6	Chicken Pieces	200 g	400 g	600 g	800 g	microwaveable dish	on flat table
7	Chilled Meal	400 g	600 g	800 g	1000 g	bowl with lid or plasticwrap	on flat table
8	Boiled Potato	200 g	400 g	600 g	800 g	bowl with lid or plasticwrap	on flattable
9	Casserole Rice	200 g	300 g	400 g	500 g	casserole with lid	on flat table
10	Dried Pasta	150 g	250 g	375 g	500 g	casserole with lid or plasticwrap	on flattable
11	Fresh Pasta	200 g	400 g	600 g	800 g	casserole with lid or plasticwrap	on flattable
12	Grill Chicken Pieces	200 g	400 g	600 g	-	-	Grill Tray in upper shelf position
13	Grill Fish Fillets	300 g	400 g	500 g	-	-	Grill Tray in upper shelf position
14	Grill Shrimp	200 g	400 g	-	-	-	Grill Tray in upper shelf position
15	Fried Chicken - Healthy	2 servs	4 servs	-	-	-	Grill Tray in upper shelf position
16	Teriyaki Chicken - Healthy	2 servs	4 servs	-	-	-	Grill Tray in upper shelf position.
17	Roast Chicken	1400 g	1600 g	1800 g	2000 g	-	Wire Rack with dish under
18	Roast Beef / Lamb	500 g	1000 g	1500 g	2000 g	-	Wire Rack with dish under
19	Roast Pork	500 g	1000 g	1500 g	2000 g	-	Wire Rack with dish under
20	Fresh Crispy Top	250 g	500 g	1000 g	1500 g	-	Wire Rack
21	Frozen Crispy Top	400 g	600 g	800 g	1000 g	-	Wire Rack
22	Frozen Pizza	300 g	400 g	500 g	600 g	-	Grill Tray in upper shelf position
23	Cake	1 pc	-	-	-	-	Grill Tray in lower shelf position
24	Cream Puff	9 pcs	-	-	-	-	Grill Tray in lower shelf position
25	Cookies	16 pcs	-	-	-	-	Grill Tray in lower shelf position
26*	Deodorization	Cleaning Functions					
27*	Drain Water						
28*	System Cleaning						
29*	Cavity Cleaning						

- Notes:**
- If the temperature of the cavity is so high, auto cook feature can not be used. Display window will appear " ". Auto Cook feature can be used when the " " disappears.
 - Cook according to the following cooking method.
 - No. 26, NO. 27, NO. 28 and No. 29 are not menu cooking. They are cleaning functions.
 - Fill the water tank before cooking** when the display window shows " ♠ ♡ Refill Water " symbol.

Notes:
The Symbols "🍲", "🍲", "🍲", "🍲" on page 45-47 are intended to prompt you which features are used during cooking but will not display in the screen.

Auto Cook Menus (continued)

1. Frozen Foods 🍲 + 🍲

Suitable for steaming some desserts such as buns. It's not suitable for big size food and all kinds of frozen dumpling. Food can be directly cooked by microwave oven from the fridge. **Fill water tank.** Place the desserts on a microwaveable dish. Space between food must be left to prevent swelling after cooking and coming hard under stress. Do not wrap or lid. Place the dish at the centre of flat table. Select the program and weight, then start.

2. Chilled Foods 🍲 + 🍲

Suitable for reheating chilled foods such as chilled fried rice, chilled pasta or chilled lasagne. Remove all packaging and put the food in a microwaveable container. Do not wrap or lid. **Fill water tank.** Place the container at the centre of flat table. Select the program and weight, then start.

3. Fresh Vegetables 🍲 + 🍲

Suitable for cooking different kinds of fresh vegetables, like broccoli, cabbage. Clean the vegetables and place them in a microwaveable container, add some oil and stir. Do not wrap or lid. **Fill water tank.** Place the container at the centre of flat table. Select the program and weight, then start. Open the door to stir when two beeps heard during cooking, then press start to continue.

4. Fresh Root Vegetables 🍲 + 🍲

Suitable for cooking different kinds of root vegetables, like carrots, potatoes. Clean and peel the root vegetables and cut into even sized pieces. Place prepared root vegetables in a microwaveable container. Do not wrap or lid. **Fill water tank.** Place the container at the centre of flat table. Select the program and weight, then start. Open the door to stir when two beeps heard during cooking, then press start to continue.

5. Frozen Vegetables 🍲 + 🍲

To steam frozen vegetables e.g. carrots, broccoli,cauliflower, green beans. Place vegetables in a microwaveable container. Do not wrap or lid. **Fill water tank.** Place the container at the centre of flat table. Select the program and weight, then start.Open the door to stir when two beeps heard during cooking, then press start to continue.

6. Chicken Pieces 🍲 + 🍲

Suitable for cooking fresh chicken pieces. Each chicken piece should weigh between 50-80 g each. Place them on a microwaveable dish. Do not wrap or lid. **Fill water tank.** Place the dish at the centre of flat table. Select the program and weight, then start.

7. Chilled Meal 🍲

To reheat a fresh pre-cooked meal. Foods should be at refrigerator temperature approx. + 5 °C. Reheat in container as purchased. Pierce covering film with a sharp knife once in the centre and four times around the edge. If transferring food to dish, cover with pierced cling film. Place container on base of oven. Select the program and weight,then start.

Stir at beeps. Stir again at end of program and allow a few minutes standing time.

8. Boiled Potato 🍲

To cook potatoes without skin. Peel potatoes and cut into even sized pieces. Place prepared potatoes in a microwaveable container. Add 15 ml (1 tbsp) water per 100 g of potatoes. Cover with plastic wrap or a lid. Select the program and weight,then start. Open the door to stir when two beeps heard during cooking, then press start to continue.

9. Casserole Rice 🍲

Suitable for cooking plain rice. Always use a high microwaveable casserole. Soak the rice for about 10 minutes. Allow at most 1/2 depth of volume for evaporation to prevent boiling over. Cook covered with a lid or microwaveable plastic wrap. Place the casserole at the centre of flat table. Select the program and weight, then start. Open the door to stir when two beeps heard during cooking, press start to continue. Allow rice to stand for 5-10 minutes after cooking. Measure rice and tap water as below chart for reference.

Rice	200 g	300 g	400 g	500 g
Water	350 ml	450 ml	600-650 ml	750 ml
container	3 L	3 L	5 L	5 L

10. Dried Pasta 🍲

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

Pasta Qty	150 g	250 g	375 g	500 g
Boiling Water	1 L	1.2 L	1.4 L	2 L
Dish size	3 L	3 L	5 L	5 L

Do not close the container securely to prevent boiling. Place onto the base of the oven. Select the program and weight, then start. Stir pasta when beep during cooking. Allow pasta to stand for 5 minutes after cooking if required then drain.

11. Fresh Pasta 🍲

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

Pasta Qty	200 g	400 g	600 g	800 g
Boiling Water	1 L	1.25 L	2 L	2.5 L
Dish size	3 L	3 L	5 L	5 L

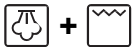
Do not close the container securely to prevent boiling. Place onto the base of the oven. Select the program and weight, then start. Stir pasta when beep during cooking. Allow pasta to stand for 5 minutes after cooking if required then drain.

12. Grill Chicken Pieces



Suitable for cooking most fresh chicken pieces e.g. chicken drumsticks and chicken thighs. Each chicken piece should weigh between 100 g - 120 g. Pierce the chicken skin a few times before cooking. **Fill water tank.** Place chicken pieces onto grill tray. Place in the upper shelf position. Select the program and weight, then start.

13. Grill Fish Fillets



Suitable for frying fresh fish fillets like salmon weighing a maximum 180 g each without turning. **Fill water tank.** Place the fish fillets skin side down onto Grill Tray as shown below. Place the Grill Tray in upper shelf position. Select the program and weight, then start.



14. Grill Shrimp



Suitable for frying fresh shrimps and prawns without turning. **Fill water tank.** Brushing the shrimps with oil both sides. Place the shrimps onto Grill Tray. Place the Grill Tray in upper shelf position. Select the program and weight, then start.

15. Fried Chicken - Healthy



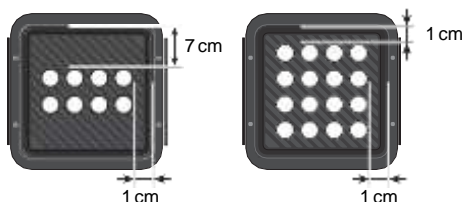
Ingredient: (4 serv)

500 g Boneless chicken leg

Seasonings:

A: 50 g fried chicken powder (corn flour)
B: 1 egg
1 tbsp light soy sauce
1 tbsp yellow wine
tasted salt, pepper

Suitable for frying fresh chicken pieces without turning. Clean the boneless chicken legs and cut into even small cubes weighing 30 g each. Mix B and chicken pieces well, then wrap chicken pieces with A. **Fill water tank.** Place the chicken pieces onto Grill Tray with skin side up as shown below. Place the Grill Tray in upper shelf position. Select the program and weight, then start.



16. Teriyaki Chicken - Healthy



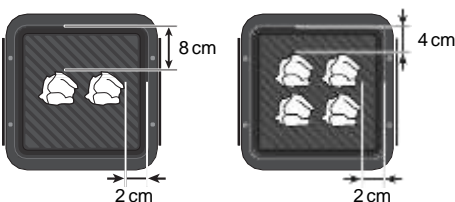
Ingredient: (4 serv)

4 pcs (about 125 g one piece) Boneless chicken leg

Seasonings:

2 tbsp light soy sauce
2 tbsp water
2 tsp sugar

Suitable for cooking teriyaki chicken pieces without turning. Clean the boneless chicken legs and cut to 125 g each. Mix all ingredients of seasonings and chicken pieces well and marinate for half an hour. **Fill water tank.** Place the chicken pieces onto Grill Tray with skin side up as shown below. Place the Grill Tray in upper shelf position. Select the program and weight, then start.



17. Roast Chicken



Suitable for roasting whole chickens that are unstuffed. Wash and dry chicken, truss or tie legs. Brush the surface of the skin with butter or oil and sprinkle with seasoning if desired. Place chicken breast side down on the Wire Rack and place at the centre of flat table with a heat proof dish underneath. Select the program and weight, then start. Open the door to turn over when two beeps heard during cooking, then press start to continue.

18. Roast Beef/ Lamb



Suitable for roasting big piece of beef /lamb. Marinate for half an hour with seasonings. Put the meat piece on Wire Rack and place at the centre of flat table with a heat proof dish underneath. **Fill water tank.** Select the program and weight, then start. Open the door to turn over when two beeps heard during cooking, then press start to continue.

19. Roast Pork



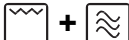
Suitable for roasting joints of pork, leg, boned and rolled loin, rib roast and shoulder. Score rind, brush with lemon juice and rub liberally with salt. Place roast rind side up on Wire Rack with dish underneath. **Fill water tank.** Select the program and weight, then start. During the cooking time, the oven will 'beep' and prompt you to turn over. Do not use plastic wrap or lid.

20. Fresh Crispy Top



Use for heating and crisping the top of foods like pasta bake, macaroni cheese, cottage pie and lasagne. All foods must be pre-cooked and cold. If in a foil container, transfer to a similar sized heatproof container. Do not cover and place onto the Wire Rack and place at the centre of flat table. Select the program and weight, then start.

21. Frozen Crispy Top



Use for heating and browning the top of frozen purchased savoury dishes like macaroni cheese, shepherds pie and lasagne. All foods must be pre-cooked and frozen. If in a foil container, transfer to a similar sized heatproof container. Do not cover and place onto the Wire Rack and place at the centre of flat table. Select the program and weight, then start. Allow standing for 2 minutes. Ensure food is hot before consuming.

22. Frozen Pizza



Suitable for reheating and browning frozen pizza. Remove all packaging and place the pizza on Grill Tray in upper shelf position. Select the program and weight, then start.

23. Cake



Ingredient:

200 g egg (about 4 pcs)
170 g cake powder
170 g castor sugar
1 tbsp milk
20 g butter
½ tsp baking powder

Method:

- Beat eggs and castor sugar into a container and stir with an eggbeater at low speed until the sugar is dissolved completely. Adjust to high speed until the beaten eggs are completely foamed and the footprint of the eggbeater keeps for a while. Readjust to low speed to make the bubble uniformly.
- Fill water tank.** Select the program and weight, then start to preheat.
- Gradually add the sifted cake powder and baking powder into the mixture. Mix them with a wooden spoon from bottom to top. Add the melt butter and milk into the mixture and stir evenly. Cover the baking paper at the bottom and edges of the mold and pour the mixture in. Put the mold on Grill Tray.
- After preheating, three beeps will be heard. Put the Grill Tray on the lower shelf position quickly and press start.

24. Cream Puff

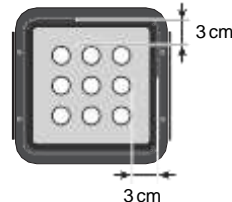


Ingredient:

60 g plain flour
60 g butter
150 g beaten eggs
100 ml water

Method:

- Heat the butter and water to boiling on gas. Pour the flour into the mixture quickly and stir continually till the mixture is transparent. Switch off the gas. Gradually add the beaten eggs into the mixture, whisk continually till the mixture begins to sticker and the mixture dropped stringy by using wooden spoon.
- Fill water tank.** Select the program and weight, then start to preheat.
- Place the aluminium foil on the Grill Tray and grease. Divide the mixture to 28 g each and arrange into 3 x 3 shape equidistantly.
- After preheating, three beeps will be heard. Place the Grill Tray on lower shelf position quickly and press start.



25. Cookies



Ingredient:

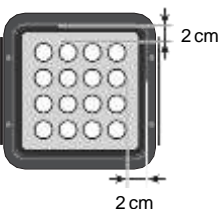
90 g plain flour
50 g butter castor
40 g sugar
25 g beaten eggs

Method:

- Whisk the butter and castor sugar to be softened and creamy with egg beater. Add beaten eggs and whisk evenly. Gradually add sifted flour and stir well with wooden spoon.
- Select the program and weight, then start to preheat.
- Place the aluminium foil on the Grill Tray. Divide the mixture to cookie shape with 5 mm height and 12 g each and arrange into 4 x 4 shape equidistantly.
- After preheating, three beeps will be heard. Place the Grill Tray on lower shelf position quickly and press start.
- Open the door to rotate the Grill Tray 180° when two beeps heard during cooking, press start to continue.

Notes:

- Butter can be soften using microwave. It's easy to whisk to cream.
- Put the ingredients in a deep container to avoid splash when whisking.
- Arrange the cookie equidistantly.
- After preheating, place the Grill Tray in the upper shelf position immediately. The door is opened too long can affect the cooking result.



Cleaning Setting

■ 26. Deodorization Setting: ✧

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

1 Select "Deodorization".

Turning the dial clockwise until menu number "26" and " ✧ " symbol appear in the display windows.



2 Press Set.

Press once to verify your selection.



3 Press Start.

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

■ 27. Drain Water Setting: ⌂

Water is pumped through the system to clean the pipes. The water is drained into the drip tray.

1 Add 100 g of water to the water tank. Ensure drip tray is empty.

2 Select "Drain Water".

Turning the dial clockwise until menu number "27" and " ⌂ " symbol appear in the display windows.



3 Press Set.

Press once to verify your selection.



4 Press Start.

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

Notes:

1. Only run this program with 100 g of water in the tank.
2. Do not remove the drip tray during the Drain Water program.
3. Empty the drip tray and rinse with running water after the program has finished.

Caution:

If the Drain Water program is used directly after a steam cooking program, hot water may be drained into the drip tray.

Cleaning Setting (continued)

■ 28. System Cleaning Setting: ⌂

The first stage of this program cleans the system with a citric acid solution. The second stage runs water through the system to rinse the pipes.

1 Make a solution of 16 g citric acid and 200 g of water, add the solution to the water tank. Ensure drip tray is empty.

2 Select "System Cleaning".

Turning the dial clockwise until menu number "28" and " ⌂ " symbol appear in the display windows.



3 Press Set.

Press once to verify your selection.



4 Press Start.

Press **Start** pad. The cooking time appears in the display window and begins to count down. The program will run for approx. 29 minutes.

5 After the program has paused, empty the drip tray and fill the steam tank with water (to max level).



6 Press Start.

Press **Start** pad. The program will run for approx. 1 minute. Empty the drip tray after the program has finished.

Notes:

1. If the System Cleaning program is not used regularly, the pipe will get blocked and the steaming performance will be less effective.
2. Do not remove the drip tray during the drain program.
3. Empty the drip tray and rinse with running tap water after the program has finished.

Cleaning Setting (continued)

■ 29. Cavity Cleaning Setting: | ✧⁺

This feature is available when the cavity is built up with fat or grease (20 minutes is needed).

1 Select "Cavity Cleaning".

Turning the dial clockwise until menu number "29" and " ✧⁺ " symbol appears in the display windows.



2 PressSet.

Press once to verify your selection.



3 PressStart.

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

Notes:

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

INGREDIENT CONVERSION CHART

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

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, 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 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 Microwave + Grill.

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

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

It is essential that your oven is wiped out regularly particularly after cooking by Combination, Oven, Crispy Grill and Grill function. 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, Combination, Oven, Crispy Grill and Grill for the first time.

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

Before Requesting Service (continued)

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.
		Stop/Reset pad has been pressed accidentally.	Program oven again.
"H0L" appears in the display window.	→	The cavity is overheated.	Operate again after it cools down.
Only "U14" appears in the display window.	➤	The water tank is empty.	Full it with water and press Stop/Reset to reset.
"H97" or "H98" or "H00" appears in the display window.	➤	This display indicates a problem with the microwave generation system.	Contact the authorised service centre.
"Demo" appears in the display window.	➤	The oven is under demonstration mode.	Press Micro Power pad once, then press Start pad 4 times and Stop/Reset pad 4 times.
The "🔑" 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.
"COOL" appears in the display window.	→	The fan is operating to cool the electric components.	The word "COOL" will disappear after the fan stops.

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

Care of your Microwave Oven

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

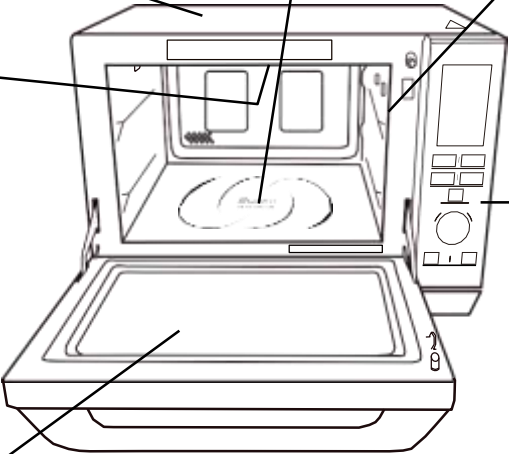
The outside oven surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.

Always clean the flat table after cooling down with a mild detergent and wipe to dry.

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


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.

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** pad to clear display window.

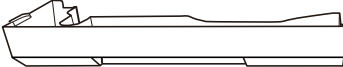
After using, clean it with a mild detergent or dishwasher.



Wire Rack



Grill Tray



Drip Tray

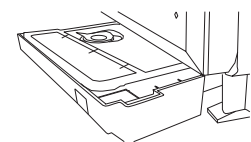
1. Always keep the drip tray clean.
2. Clean and wipe dry after use.
3. After cleaning, re-connect the drip tray to the plastic feet.
4. DO NOT USE A DISHWASHER TO CLEAN THE DRIP TRAY.

Notes:

- When using the Grill, Crispy Grill, Oven or 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.
- After Grill, Crispy Grill, Oven 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, 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.
- 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.
- When it becomes necessary to replace the oven light, please consult the service center specified by Panasonic.

Cleaning the Water Tank

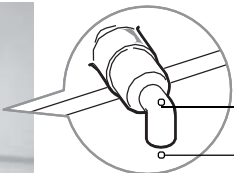
Clean with a soft sponge in water.



Remove the water tank and clean the compartment where the water tank is inserted.



Open the water supply cap, remove the lid and pipe cap and clean.



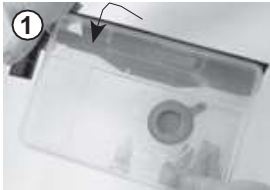
Pipe Cap

Ensure it faces downwards

If the pipe cap is difficult to remove, wiggle from side to side. When re-fitting, make sure that the pipe faces down (see diagram).

The front of the tank can also be removed for cleaning.

Removing the Front Cover



1. Lightly twist the cover until the far side unclips.
2. Continue to twist until the near side unclips.

Re-fitting the Front Cover



1. Align the slots on the cover with the holes on the tank.
2. Insert and push down until it clicks.

Notes:

1. Clean the water tank at least once a week to prevent build up of limescale.
2. Do not use a dishwasher to clean the water tank or parts of the water tank.

Model		NN-DS596B
Power Supply:		230 - 240 V, 50 Hz
Power Consumption*:	Microwave	4.3 A 1000 W
	Steam	4.4 A 1020 W
	Grill	5.3 A 1220 W
	Combination	8.4 A 2010 W
	Oven	5.4 A 1270 W
Power Requirement: (Maximum)		2010 W
Output power*:	Microwave	1000 W
	Grill	1200 W
	Oven	1250 W
Outside Dimensions (W × H × D):		512 mm × 347 mm × 416 mm
Oven Cavity Dimensions (W × H × D):		335 mm × 238 mm × 350 mm
Overall Cavity Volume:		27 L
Operating Frequency:		2450 MHz
Uncrated Weight:		Approx. 15.7 kg

* IEC Test Procedure
Specifications subject to change without notice.
As for the voltage requirement, the production date, manufactory and serial number, please refer to the name plate on the microwave oven.

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, freight, 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

PRO-031-F01 Issue: 6 0

02-10-2013

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 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 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 its 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, freight, 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







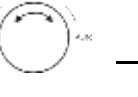















Phone: 09 272 0178

Email: customerservice@nz.panasonic.com




















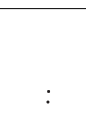











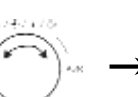

Fax: 09 272 0129


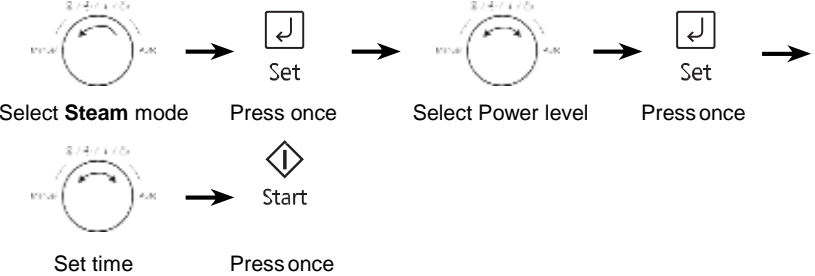

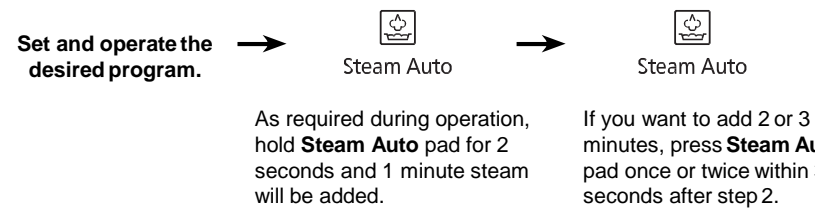

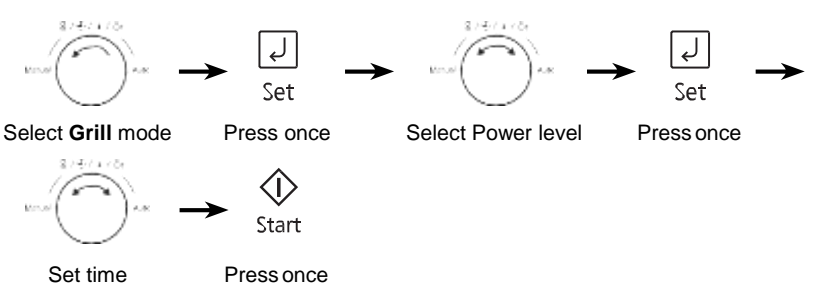

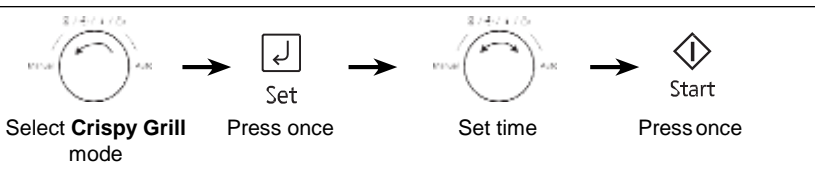

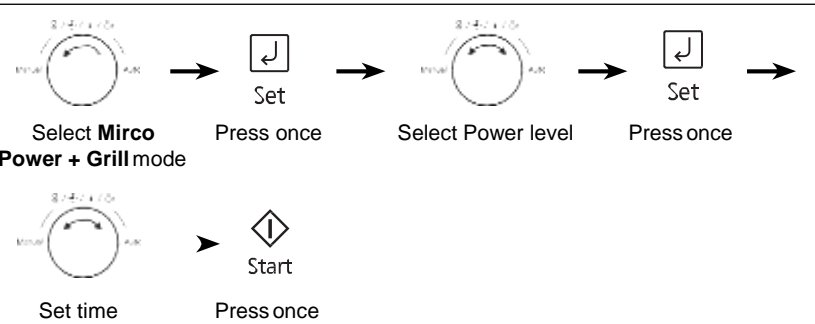
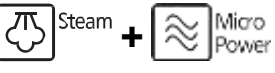
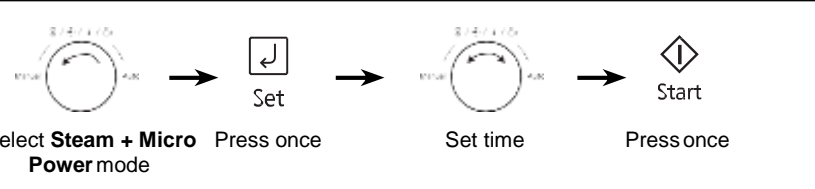
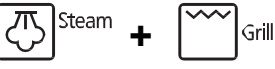
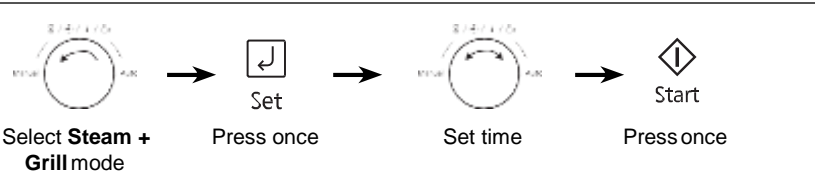
Website: www.panasonic.co.nz/support



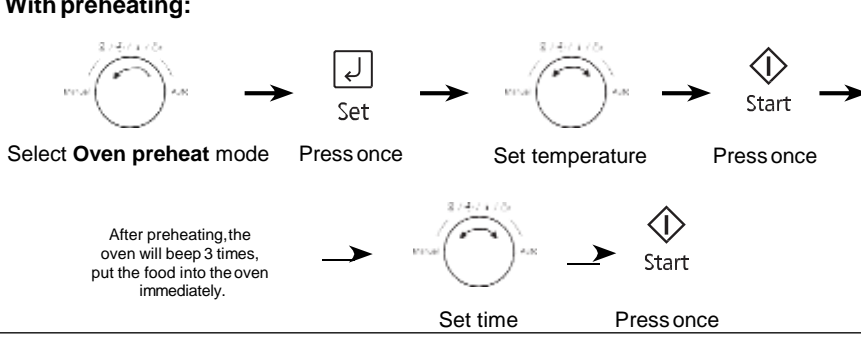
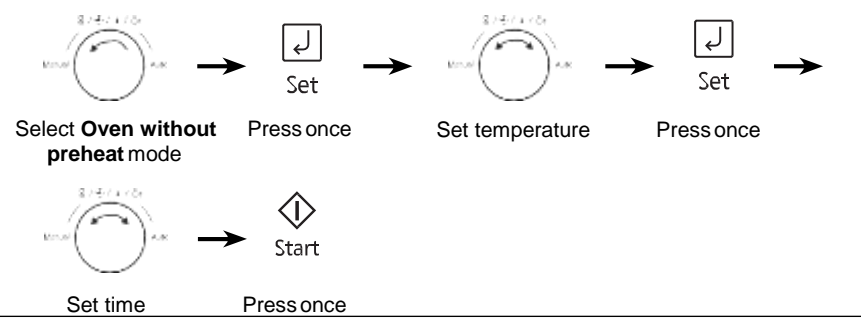

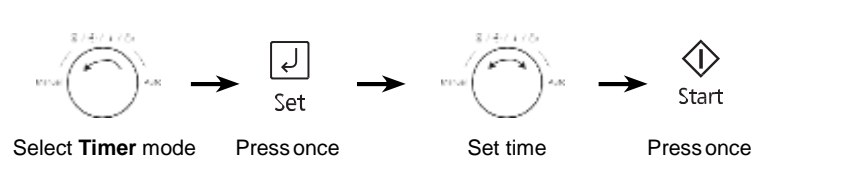

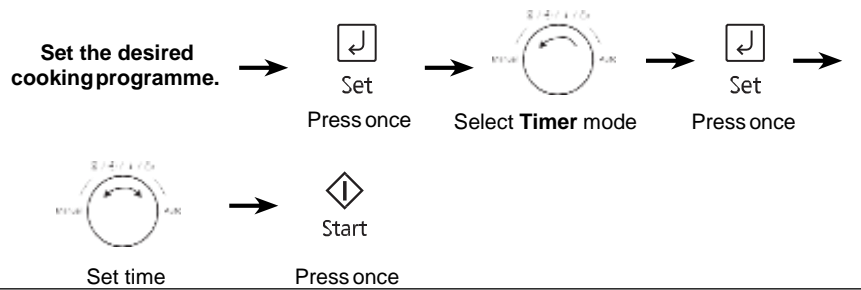

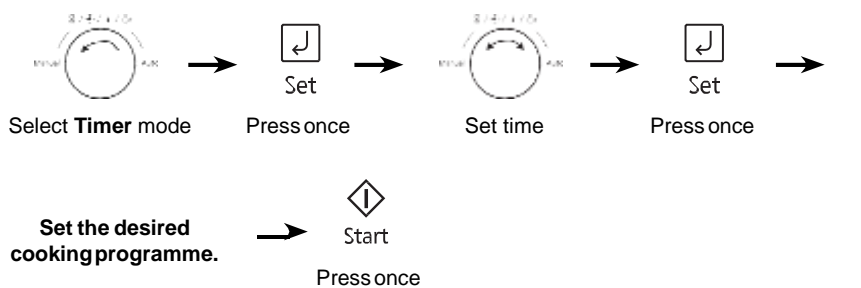
Quick Guide to Operation

Feature	How to Operate
To Use Sensor Reheat (page 33)  Sensor Reheat	 Reheat Press once →  Set temperature →  Start Press once
To Use Sensor Reheat (Beverage) (page 34)  Sensor Reheat	 Reheat →  Set Serving →  Set →  Set temperature →  Start Press twice Press once Press once Press once
To Use Steam Reheat (page 36)  Steam Reheat	 Reheat →  Select More/Less →  Start Press 3 times Press once
To Use Turbo Defrost (page 38)  Turbo Defrost	 Turbo Defrost →  Enter weight →  Start Press once Press once
To Select Auto Steam Menu (page 43)  Steam Auto	 Steam Auto →  Select serving/weight →  Start Select Menu Press once

Quick Guide to Operation (continued)

Feature	How to Operate	
To Use Auto Cook (page 41-42)	With preheating:  Select Auto Menu →  Set Press once →  Select serving/weight →  Start Press once After preheating →  Start Press once Put food into the oven	
	Without preheating:  Select Auto Menu →  Set Press once →  Select serving/weight →  Start Press once	
To Set Clock (page 12)  Clock	 Select Clock mode →  Set Press once →  set time of day (12-hour) →  Set Press once	
To Set/Cancel Child Safety Lock (page 12) 	To Set:  Start Press 3 times →  Display	Cancel:  Stop/Reset Press 3 times →  Display 11:25 or  Display :
To Set Micro Power (page 15)  Micro Power	 Micro Power Press once →  Select Power level →  Set Press once →  Set time →  Start Press once	
To Use Micro Power Defrost (page 37)  Micro Power +  Defrost	 Micro Power Press once →  Select 300 W →  Set Press once →  Set time →  Start Press once	

Feature	How to Operate
To Set Steam (page 16-17)  Steam	 <p>Select Steam mode → Press once → Set → Select Power level → Press once → Set → Set time → Press once → Start</p>
To Use Steam Shot (page 18)  Steam Shot	<p>Set and operate the desired program.</p>  <p>As required during operation, hold Steam Auto pad for 2 seconds and 1 minute steam will be added.</p> <p>If you want to add 2 or 3 minutes, press Steam Auto pad once or twice within 3 seconds after step 2.</p>
To Use Grill (page 18-20)  Grill	 <p>Select Grill mode → Press once → Set → Select Power level → Press once → Set → Set time → Press once → Start</p>
To Use Crispy Grill (page 21-22)  Crispy Grill	 <p>Select Crispy Grill mode → Press once → Set → Set time → Press once → Start</p>
To Use Combination (Microwave + Grill) (page 23-24)  Micro Power + Grill	 <p>Select Microwave + Grill mode → Press once → Set → Select Power level → Press once → Set → Set time → Press once → Start</p>
To Use Combination (Steam + Microwave) (page 24-25)  Steam + Micro Power	 <p>Select Steam + Micro Power mode → Press once → Set → Set time → Press once → Start</p>
To Use Combination (Steam + Grill) (page 25-26)  Steam + Grill	 <p>Select Steam + Grill mode → Press once → Set → Set time → Press once → Start</p>

Feature	How to Operate
To Use Oven (page 27-30)  Oven Preheat or  Oven Without Preheat	<p>With preheating:</p>  <p>Select Oven preheat mode → Press once → Set → Set temperature → Press once → Start → Set time → Press once → Start</p> <p>After preheating, the oven will beep 3 times, put the food into the oven immediately.</p> <p>Without preheating/Ferment Setting:</p>  <p>Select Oven without preheat mode → Press once → Set → Set temperature → Press once → Set → Set time → Press once → Start</p>
To Use as a Kitchen Timer (page 31)  Timer	 <p>Select Timer mode → Press once → Set → Set time → Press once → Start</p>
To Set Standing Time (page 31)  Timer	<p>Set the desired cooking programme.</p>  <p>Set the desired cooking programme → Press once → Set → Select Timer mode → Press once → Set → Set time → Press once → Start</p>
To Set Delay Start (page 32)  Timer	<p>Set the desired cooking programme.</p>  <p>Set the desired cooking programme → Press once → Set → Set time → Press once → Set → Set time → Press once → Start</p>