

Panasonic®

Operation Instruction and Cook Book Microwave/Grill/Convection Oven Household Use Only

INVERTER



Model Numbers: **NN-CF770M**
NN-CF781S

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

Important Safety Instructions

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Precautions to be taken when using Microwave Ovens for Heating foodstuffs INSPECTION FOR DAMAGE. A microwave oven should only be used if an inspection confirms all of the following conditions:

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

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

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



Caution! Hot surfaces

14. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they can scratch the surface, which may result in shattering of the glass.
15. The appliance must not be installed behind a decorative door in order to avoid overheating.

Practical Hints:

1. For initial use of GRILL, CONVECTION, and COMBINATION, if you see white smoke arise, it is not malfunction.
2. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during GRILL, CONVECTION, and COMBINATION. 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 and a convection heater situated in the back of the oven. After using the GRILL, CONVECTION, and COMBINATION functions, the oven will be very hot.
4. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
WARNING: Accessible parts may become hot during use. Young children should be kept away.

Important Instructions

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

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

Circuits

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

Important Safety Instructions

Earthing Instructions

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

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

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

(This statement applicable only to New Zealand.)

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

(This statement applicable only to South Africa)

WARNING

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

Installation and General Instructions

General Use

1. In order to maintain high quality, do not operate the oven when empty. The microwave energy will reflect continuously throughout the oven if no food or water is present to absorb energy. This can lead to damage to the microwave oven including arcing within the oven cavity.
2. If smoke is observed, touch the **STOP/RESET** key and leave door closed in order to stifle any flames. Disconnect the power cord, and/or shut off power at the fuse or circuit breaker panel.
3. Do not 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.
4. Do not use newspapers or paper bags for cooking.
5. not hit or strike the Control Panel. Damage to controls may occur.
6. 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.
7. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.
8. Do not cook food directly on ceramic plate unless indicated in recipes. (Food should be placed in a suitable cooking utensil.)
9. **DO NOT** use this oven to heat chemicals or other non-food products. **DO NOT** clean this oven with any product that is labelled as containing corrosive chemicals. **The heating of corrosive chemicals in this oven may cause microwave radiation leaks.**
10. If the base of the oven is hot, allow to cool before cleaning or placing in water.
11. When using the COMBINATION mode, never place any aluminum or metal container directly on the wire shelf. Always insert a heat-proof, glass plate or dish between the wire shelf and the aluminum container. This will prevent sparking that may damage the oven.
12. It is recommended not to use the wire shelf when cooking in the MICROWAVE mode only.
13. During cooking, some steam will condense inside and/or on the oven door. This is normal and safe. Steam will disappear after the oven cools down.
14. 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.
15. The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

Installation and General Instructions *(continued)*

Placement of Oven

1. The oven must be placed on a flat, stable surface, more than 85 cm above the floor. For correct operation, the oven must have sufficient air flow. **Allow 15 cm of space on the top of the oven, 10 cm at the back, and 5 cm on both sides. If one side of the oven is placed flush to wall, the other side or top must not be blocked. Do not remove feet.**
 - (a) Do not block air vents. If they are blocked during operation, the oven may be overheated and damaged. When using any cloth over the oven, the air intake and exhaust should not be blocked. Do not place a cloth on top of the unit during GRILLING/COMBINATION/CONVECTION/ cooking as the top of the microwave gets very hot. Also allow sufficient space on back and both sides of the oven.
 - (b) Do not place oven near a hot or damp surface such as a gas stove, electric range or sink etc.
 - (c) Do not operate oven when room humidity is too high.
2. This oven was manufactured for household use only.

Building-in your oven

1. This oven is intended for counter-top and built-in use only. It is not intended for use inside a cupboard. This oven may be built into a wall cabinet by using the proper trim kit, (NN-TK510CS) which may be purchased from your local Panasonic dealer.
2. In case of fitting into an oven housing, please use Panasonic's Trim Kit, NN-TK510CS.
3. Microwave ovens should not be built into a unit directly above a top front venting conventional cooker. This may be a safety hazard and could result in damage to your oven. This will invalidate your one year guarantee.
3. A microwave which is built in must be more than 850 mm above floor level. Read Trim-Kit instructions carefully before installation. It is recommended that the microwave oven is placed below a conventional oven to avoid heat damage to the fascia of the microwave.

Food

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

4. Potatoes, apples, egg yolks, chicken wings, whole squash and sausages are examples of foods with nonporous skins. This type of food must be pierced before cooking, to prevent bursting.
5. When heating liquids, e.g. soup, sauces and beverages, in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of hot liquid. To prevent this possibility the following steps should be taken:
 - (a) Avoid using straight-sided containers with narrow necks.
 - (b) Do not overheat.
 - (c) Stir the liquid before placing the container in the oven and halfway through cooking time.
 - (d) After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.
6. **DO NOT USE A CONVENTIONAL MEAT THERMOMETER IN THE MICROWAVE OVEN. To check the degree of cooking of roasts and poultry use a MICROWAVE THERMOMETER.** Alternatively, a conventional meat thermometer may be used after the food is removed from the oven. If undercooked, return meat or poultry to the oven and cook for a few more minutes at the recommended power level. It is important to ensure that meat and poultry are thoroughly cooked.
7. **COOKING TIMES given in the Cooking Guide section are APPROXIMATE.** Factors that may affect cooking time are preferred degree of moisture content, starting temperature, altitude, volume, size, shape of food and utensils used. As you become familiar with the oven, you will be able to adjust for these factors.
8. It is better to **UNDERCOOK RATHER THAN OVERCOOK foods.** If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times recommended.
9. Extreme care should be taken when cooking popcorn in a microwave oven. Cook for minimum time as recommended by manufacturer. Use the directions suitable for the wattage of your microwave oven. **NEVER** leave oven unattended when popping popcorn.
10. When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.
11. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.

Microwaves and How They Work

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

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

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

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

They can be:

1. REFLECTED
2. TRANSMITTED
3. ABSORBED

Reflection:

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

Transmission:

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

Absorption:

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

Cookware and Utensils Guide

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

How to Test a Container for Safe Microwave Oven Use

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

Cookware and Utensils Guide

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.

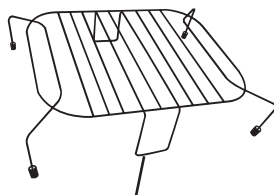
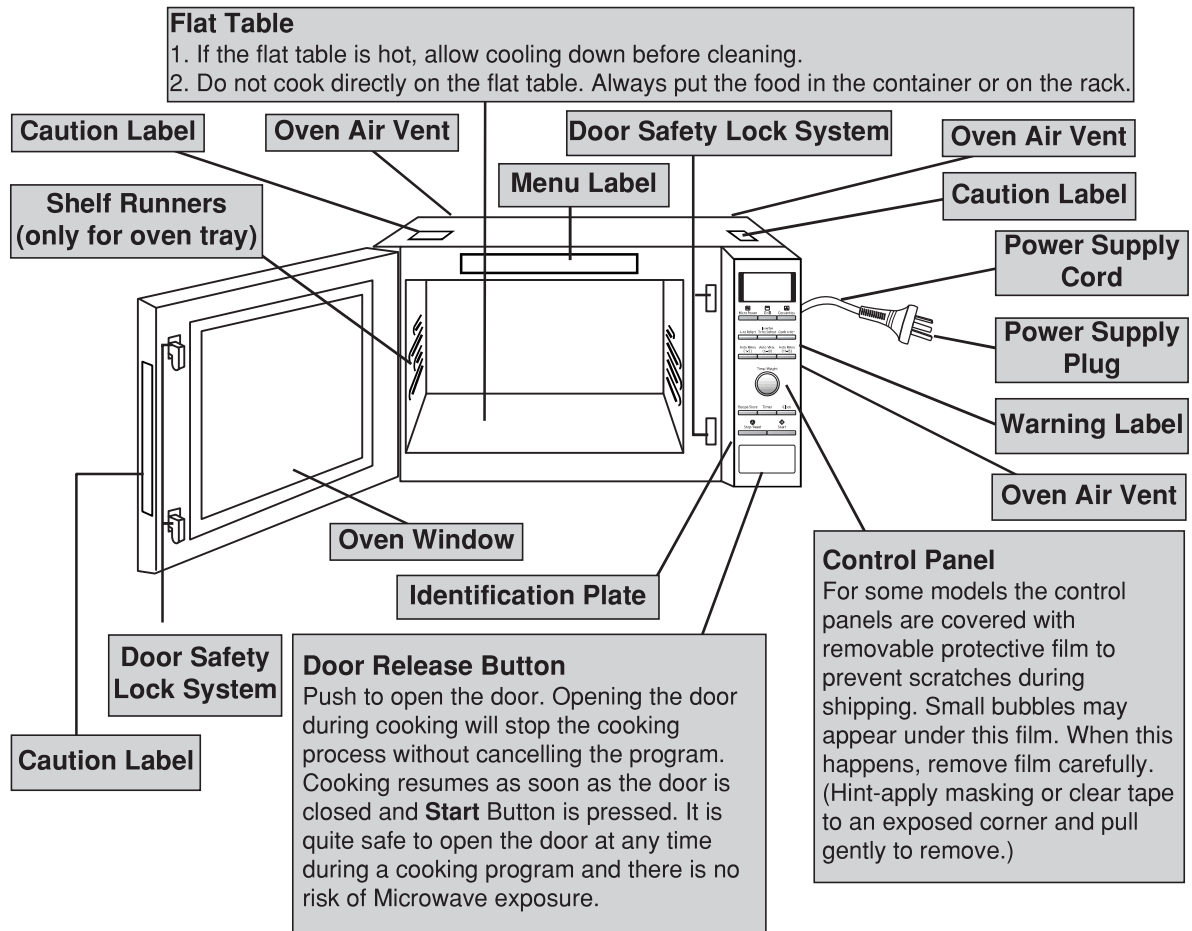
Cookware and Utensil Chart

	Microwave	Grill	Convection	Combination
Oven Tray (oven accessories)	no	yes	yes	no
Glass Dish (oven accessories)	yes	yes	yes	yes
Wire Rack (High/Low) (oven accessories)	no	yes	yes	yes ^{*2}
Aluminium foil	for shielding	yes	yes	for shielding
Ceramic Plate	yes	yes	yes	yes
Browning Dish	no	no	no	no
Brown paper bags	no	no	no	no
Dinnerware				
oven/microwave safe	yes	yes	yes	yes
non-oven/microwave safe	yes	no	no	no
Disposable				
paperboard containers	yes ^{*1}	no	yes ^{*1}	yes ^{*1}
Glassware				
oven glassware & ceramic	yes	yes	yes	yes
non-heat resistant	no	no	no	no
Metal cookware	no	yes	yes	no
Metal twist-ties	no	yes	yes	no
Oven cooking bag	yes	no	yes ^{*1}	yes
Paper towels and napkins	yes	no	no	no
Plastic defrosting rack	yes	no	no	no
Plastic dishes				
microwave safe	yes	no	no	no
non microwave safe	no	no	no	no
Microwave safe plastic wrap	yes	no	no	no
Straw, wicker, wood	yes	no	no	no
Thermometers				
microwave safe	yes	no	no	no
conventional	no	yes	yes	no
Waxed paper	yes	no	no	no
Silicon bakeware	yes ^{*1}	no	yes ^{*1}	yes ^{*1}

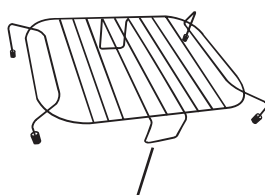
*1 Check manufacturers' recommendation, must withstand heat.

*2 Metal container can not be placed directly on the wire rack.

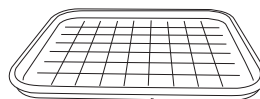
Feature Diagram



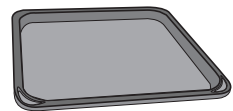
Wire Rack (High)
 Don't use it together with oven tray.



Wire Rack (Low)
 Don't use it together with oven tray.



Glass Dish
 Never insert on shelf runners.



Oven Tray
 1. For convection, grill only.
 2. After cooking, allow tray to cool before handling.

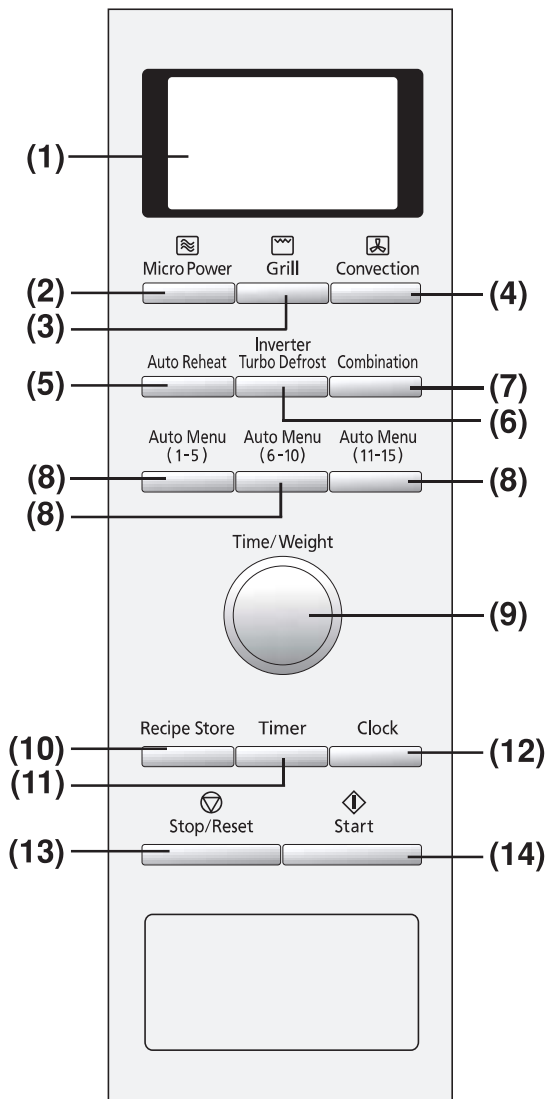
Oven Light

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

NOTE:

The above illustration is for reference only.

Control Panel



- (1) **Display Window**
- (2) **Micro Power Button** (pg.9)
- (3) **Grill Button** (pg.12)
- (4) **Convection Button** (pg.14-15)
- (5) **Auto Reheat Button** (pg.17)
- (6) **Inverter Turbo Defrost Button** (pg.10)
- (7) **Combination Button** (pg.13)
- (8) **Auto Cook Buttons** (pg.18)
- (9) **Time/Weight Dial**
Press and release dial to expand (pop-out). After setting desired program, push dial in to avoid accidental changing of the Programmed time.
- (10) **Recipe Store Button** (pg.16)
- (11) **Timer Button** (pg.21)
- (12) **Clock Button** (pg.8)
- (13) **Stop/Reset Button**
Before cooking: One tap clears all your instructions.
During cooking: One tap temporarily stops the cooking process. Another tap cancels all your instructions and colon or time of day appears in the Display Window.
- (14) **Start Button**
One tap allows oven to begin functioning. If door is opened or **Stop/Reset** Button is pressed once during oven operation, **Start** Button must be pressed again to restart oven.

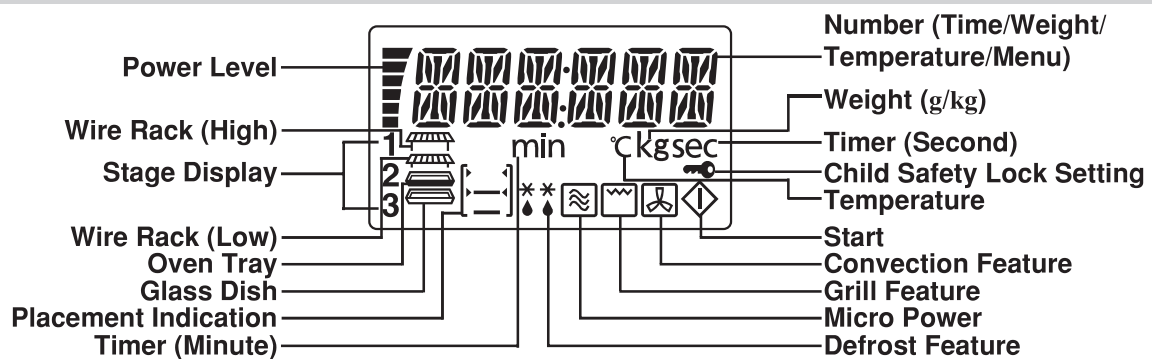
Word Prompters

When a button is pressed correctly, a beep sound will be heard and the corresponding letter or word(s) appear and roll across the Display Window. If a button is pressed and no beep is heard, the unit did not or could not accept the instruction. As each button is pressed the corresponding word(s) roll across the Display Window. Words will automatically appear to prompt the user to perform the next step. It is not necessary to wait for the words to appear before pressing buttons for the next step. A two beep sound is heard between stages. At the end of any complete programme, the oven will beep five times and "ENJOY YOUR MEAL" will appear in the Display Window.

Note:

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

Display Window



Let's Start To Use Your Oven!

1 Plug in

Plug into a properly earthed electrical outlet. "WELCOME TO PANASONIC MICROWAVE OVEN COOKING" appears in the Display Window. (This will immediately cease when any pad is pressed.)

2 Open Door

Open the door and place container with food on Flat Table in the oven. Then close the door.

3 Select Micro Power Level

e.g. Med-High Power

Press **Micro Power** Button twice.

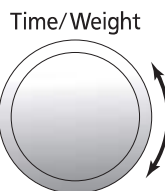
(see page 10 for Micro Power chart)



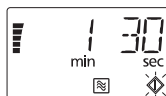
4 Set Time

e.g. 1 minute 30 seconds

Rotate the **Time/Weight** dial until the desired time appears in the display window.



Verify your selection(s) in the Display Window.



Start

5 Press



Operation Guide in the Display Window

To assist you in programming your oven, the following operation will appear in the Display Window. When you become familiar with your oven, the Operation Guide can be turned off.

To turn off:



To turn on:



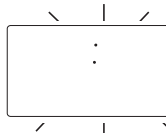
To Set Clock

You can use the oven without setting the clock.

Clock

1 Press once.

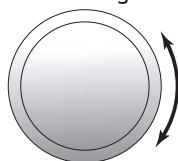
Colon will blink in Display Window.



2 Enter Time of Day

Enter time of day using the **Time/Weight** Dial e.g. 12:35.
Clock is a 12 hour display. There isn't a.m. or p.m. setting.

Time/Weight



Clock

3 Press once

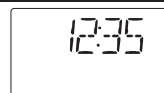
Colon stops blinking; time of day is entered and locked into Display Window.

NOTES: 1. Oven will not operate while colon is still blinking

2. To reset time of day, repeat step 1 through 3.

3. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.

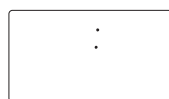
4. Maximum time available is 12:59. Clock is 12 hour only. One o'clock will be displayed as 1:00 not 13:00.



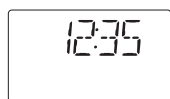
To Use Child Safety Lock

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

To set:



or



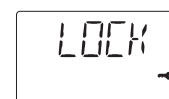
Colon or time of day is displayed



Start

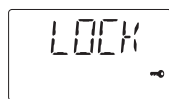


Press 3 times.



Display Window

To cancel:



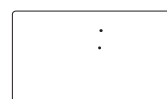
Display Window



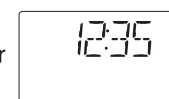
Stop/Reset



Press 3 times.



or



Colon or time of day is displayed

NOTE:

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

To Cook / Reheat / Defrost by Micro Power and Time

1 Select Micro Power Level

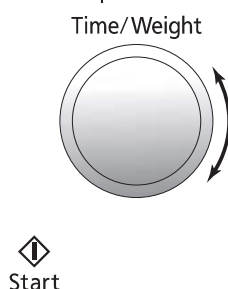
Press **Micro Power** Button until the desired power level appears in the Display Window.
(see chart below)



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

2 Set Cooking Time

Select the cooking time by using the **Time/Weight** Dial.
(High power: maximum up to 30 minutes, other power levels: up to 1 hour 30 minutes for a single stage)



3 Press



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

For more than one stage cooking,













Repeat steps 1 & 2 above then press **Start**. The maximum number of stages for cooking is 3. The oven will beep twice between stages. For the details, please refer to page 17.

Micro Power:

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

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

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

Press	POWER LEVEL	Display	EXAMPLE OF USE
1x	HIGH	 	Boil water. Reheat. Cook vegetables, rice, pasta and noodles.
2x	MED-HIGH	 	Cook poultry, meat, cakes, desserts. Heat milk.
3x	MEDIUM	 	Cook beef, lamb, eggs, fish and seafood. Melt butter.
4x	MED-LOW	 	Simmer soups, stews and casseroles (less tender cuts).
5x	DEFROST	 	Thaw foods.
6x	LOW	 	Keep cooked foods warm, simmer slowly.

NOTE:

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.

To Defrost

Turbo Defrost

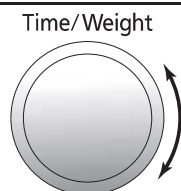
This feature allows you to defrost meat, poultry and seafood automatically by just setting the weight of the food.

1 Select Inverter Turbo Defrost Button

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



2 Set Weight



Set the defrost weight by using the **Time/Weight** Dial. When selecting 0.1 kg, you can skip this step.



3 Press



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

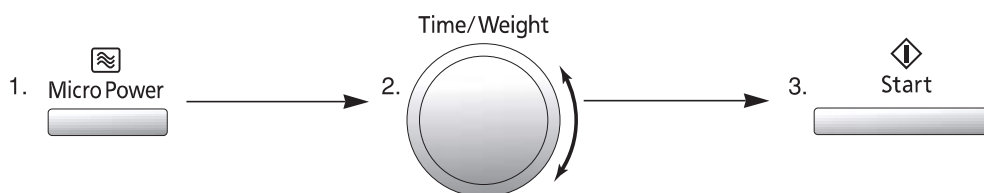
When cooking time is longer than 60 minutes, the time will appear in hours and minutes.

NOTES:

For further information, refer to next page.

Defrost by Micro Power and Time Setting

Defrosting is done on DEFROST Power



• Press 5 times for Defrost.

• Set time according to chart on page 12.

• Press.

The Display Window appears:



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 48 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 if defrosting weight is 0.4 kg ~ 3.0 kg. 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		
Minced Beef	8 - 11	Halfway through the defrost cycle, break apart minced beef, separate chops and remove meat that is defrosted.
Roast: Topside	12 - 15	
Beef Tenderloin	12 - 15	
Chuck or Rump	10 - 13	Turn meat over two to three times during defrosting.
Sirloin, rolled	11 - 14	
Steak	8 - 10	Shield edges and unevenly shaped ends of roasts halfway through the defrost cycle.
Miscellaneous	8 - 12	
Pork/Lamb		
Roast	9 - 12	Large roasts may still be icy in centre. Let stand.
Chops	8 - 11	
Ribs	8 - 12	
POULTRY		
Chicken		
whole	9 - 12	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.
pieces	8 - 11	
fillets	8 - 10	Break apart chicken pieces and remove small pieces such as wings, which may be defrosted before larger pieces.
Duck	10 - 12	
Turkey	10 - 13	Rinse poultry under cold water to remove ice crystals. Let stand 5 to 10 minutes, before cooking.
FISH & SHELLFISH		
Fish Fillets	9 - 11	Halfway through the defrost cycle, turn whole fish or blocks of fillets over. Also, break apart prawns or scallops.
Whole Fish	9 - 12	Remove any pieces that are defrosted.
Crabmeat	8 - 10	
Lobster Tails	8 - 10	
Sea Scallops	8 - 10	Let stand, 5 to 10 minutes, before cooking.
Green Prawns	10 - 12	

To Cook on Grill by Time Setting

There are three grill setting modes. (1-High, 2-Medium, 3-Low)

Directions for Grill Cooking:







There are three power levels for grill. When grilling, heat is radiated from the two heater. The oven door must be kept closed to prevent cooking odours from spreading in the kitchen and so as not to waste energy. The grill is especially suitable for thin slices of meat and seafood as well as bread and meals.

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

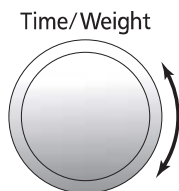
1 Select Grill Setting



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

Press	Display	Type of Food
1x	 	Meat, Poultry pieces
2x	 	Seafood
3x	 	Garlic Bread, Toast

2 Set Cooking Time



Set the desired cooking time by using **Time/Weight** Dial. (max. 1 hour 30 minutes)



3 Press

Cooking will start.

The time in the Display Window will count down.

To Cook on Combination by Time Setting

There are three combination setting modes. There is no need to set the temperature or the Micro Power Level.

Directions for Combinations Cooking:







The combination means that it is possible to combine the microwave and grill function for thawing, cooking, and heating foods. It's a good way for roasting foods by combining microwave and grill effectively. It's suitable for roasting poultry, meat and seafood. This function can ensure the foods cook evenly and retain their crispness as well as browning of certain foods. Please turn over the foods when half of the cooking time has elapsed, then continue cooking.

1 Select Combination Setting

Combination

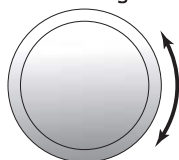


Press **Combination** Button until the desired level appears in the Display Window. (see below chart)

Press	Display	Type of Food
1x	 	Whole poultry
2x	 	Beef, Lamb
3x	 	Sea food, Puddings

2 Set Cooking Time

Time/Weight



Set the desired cooking time by using **Time/Weight** Dial. (max. 9 hours)



Start

3 Press



Cooking will start.

The time in the Display Window will count down.

To Cook on Convection by Time Setting

This Pad offer a choice of convection temperatures 40 °C and 100 °C ~250 °C in 10 °C increments. For quick selection of the most commonly used cooking temperatures, the temperatures start at 150 °C and count up to 250 °C then 40 °C and 100 °C.

Without Preheating:



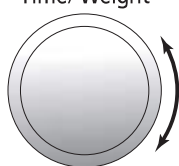
Convection

1 Press to select the desired temperature. (100 °C~250 °C)

The oven starts at 150 °C. Press the button and the temperature will count up in 10 °C stages to 250 °C, then 40 °C and 100 °C.

2 Set Cooking Time

Time/Weight



Set the desired cooking time by using **Time/Weight** Dial. (max. 9 hours)



Start

3 Press

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

With Preheating:



Convection

1 Press to select the desired temperature. (100 °C~250 °C)

The oven starts at 150 °C. Press the button and the temperature will count up in 10 °C stages to 250 °C, then 40 °C and 100 °C.



Start

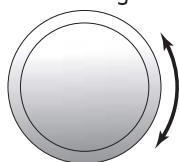
2 Press to preheat

"PREHEAT" roll across the Display Window. Then "P" appears in the Display Window.

After the oven is preheated, the oven will beep 3 times and the "P" will flash. Then open the door and place the food into oven immediately. There is no preheat at 40 °C.

3 Set Cooking Time

Time/Weight



Set the desired cooking time by using **Time/Weight** Dial. (max. 9 hours)



Start

4 Press

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

To Cook on Convection by Time Setting

Ferment Setting (For proving yeast dough)

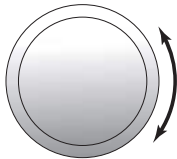


Convection

1 Press  **to set 40 °C**

2 Set ferment time

Time/Weight



Set desired ferment time by using **Time/Weight** Dial. (max. 9 hours)



Start

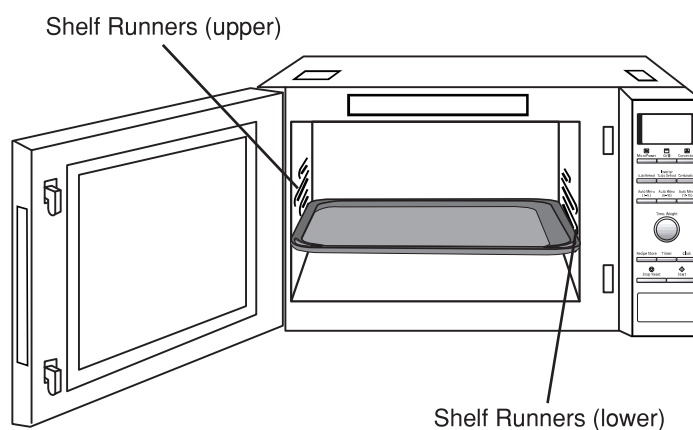
3 Press 

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

NOTE:

To maintain the oven's components reliability, the convection oven temperature will automatically decrease to 200 °C when cooking over 20 minutes in a setting over 200 °C.

Placement of Oven Tray

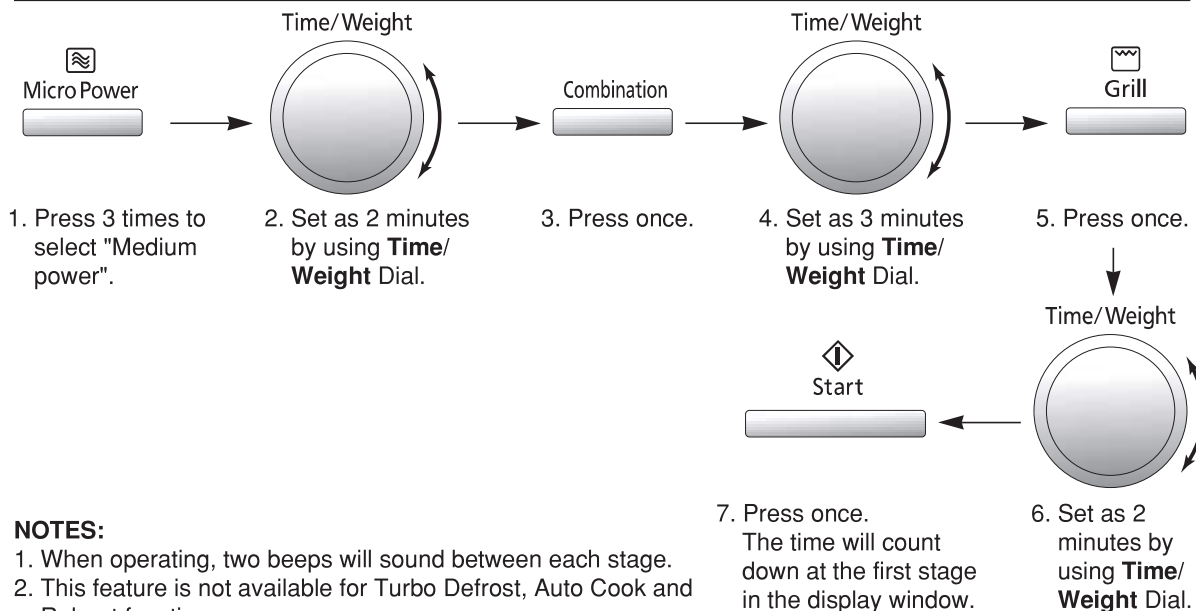


When using the oven tray, please insert into the support shelf as illustrated in the figure. Do not put oven tray directly on top of the support shelf or Flat Table to avoid the risk of fire.

3-Stages Setting

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

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



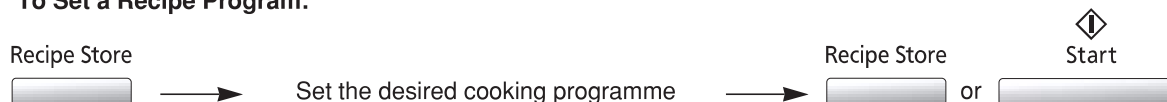
NOTES:

1. When operating, two beeps will sound between each stage.
2. This feature is not available for Turbo Defrost, Auto Cook and Reheat function.

To Cook using the Recipe Store Button

This feature allows you to pre-program your oven for regular reheating or cooking tasks. You are able to pre-program your oven for a specific power level and time that is convenient for you. You are able to pre-program three memory tasks.

To Set a Recipe Program:



1. Press.
The oven is automatically pre-set to memory 1. To select memory 2 press button twice. To select memory 3 press memory button 3 times.
4. Press **Recipe Store** Button.
Time of day or colon appears in the display window. If you press **Start** Button, cooking starts and cooking program is set.

To Start Recipe Store Program:



1. Press once to select memory 1. Press twice to select memory 2. Press 3 times to select memory 3. The program appears in the display window.
2. Press.
Cooking time in the display begins to count down.

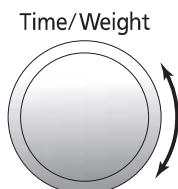
NOTES:

1. Auto Control Functions cannot be programmed into Recipe Store.
2. Convection pre-heat mode cannot be programmed into Recipe Store.
3. Recipe Store can only store 1 stage cooking. It is not possible to store 2 or 3 stage cooking.
4. A new recipe program will cancel the recipe program previously stored.
5. The recipe program will be cancelled if the oven is unplugged.

To Reheat Food Using **Auto Reheat**

1 Press 

2 Rotate Desired Weight



Select the desired weight by turning the **Time/Weight** Dial until the desired food Weight appears in the Display Window. (see below chart)

Food Category Button	Weight			
Auto Reheat	250 g	450 g	650 g	850 g



3 Press 

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

For best results on Auto Reheat, follow these recommendations:

Auto Reheat (250 g - 850 g)

- All foods must be pre-cooked. Suitable for casseroles, plated dinners, soups, stews, pasta dishes (except lasagne), and canned foods.
- **Do not** reheat bread or pastry products; raw; uncooked or frozen foods; or beverages.
- Foods should be reheated from room temperature or refrigerator temperature. Do not reheat frozen foods on this setting.
- Foods should be covered loosely but completely with plastic wrap or a casserole lid which does not snap seal.
- Foods weighting less than 200 g and more than 900 g should be reheated by Micro Power and Time only.
- All foods should have a covered stand time of 3 to 5 minutes at the end of reheating.
- At the end of the cooking time, stir and let stand for 3 to 5 minutes.

INGREDIENT CONVERSION CHART

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

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

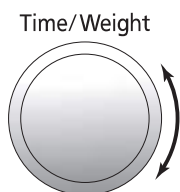
To Cook Food Using **Auto Cook Menu**

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

1 Press Desired Auto Menu Button

Select and press the appropriate button for the food you are cooking. The menu appears in the Display Window.

2 Rotate Desired Weight



Select the desired weight by turning the **Time/Weight** Dial until the desired food Weight appears in the Display Window. (see below chart)

Food Category Button	Serving / Weight				Accessory and Recommended Container
1. Fresh Vegetables	100 g	200 g	300 g	400 g	Casserole Dish
2. Frozen Vegetables	200 g	300 g	400 g	500 g	Casserole Dish
3. Root Vegetables	250 g	370 g	500 g	900 g	Casserole Dish
4. Rice	100 g	200 g	300 g	400 g	Glass Dish + Casserole Dish
5. Pasta	150 g	250 g	350 g	500 g	Glass Dish + Casserole Dish
6. Fish	100 g	200 g	300 g	400 g	Casserole Dish
7. Congee/Porridge	50 g	100 g	150 g	200 g	Casserole Dish
8. Fresh Pizza	200 g	400 g	600 g	-	Oven Tray
9. Frozen Pizza	200 g	400 g	550 g	-	Oven Tray
10. Baked Potato	300 g	600 g	900 g	-	Glass Dish + Wire Rack (Low)
11. Beef/Lamb	600 g	900 g	1200 g	-	Glass Dish + Wire Rack (Low)
12. Pork	600 g	900 g	1200 g	-	Glass Dish + Wire Rack (Low)
13. Whole Chicken	1200 g	1400 g	1500 g	-	Glass Dish
14. Chicken Pieces	400 g	600 g	800 g	1000 g	Glass Dish + Wire Rack (Low)
15. Meat Skewers	400 g	600 g	800 g	1000 g	Glass Dish + Wire Rack (High)



3 Press



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

NOTES:

1. If the temperature of the cavity is high, auto cook feature can not be used. Display window will display "HOT". Auto Cook feature can not be used until the "HOT" disappears.
2. When you select an automatic program symbols will appear in the display to show the cooking mode that will be used and the accessories that are needed.

Auto Cook Menu

1. Fresh Vegetables (uses microwave only)

Suitable for cooking a variety of fresh vegetables. Place prepared vegetables into a shallow container. Add 15 ml (1tbsp) of water per 100 g. Cover with pierced cling film or lid. Place the container on the Flat Table on the base of the oven. After cooking, let stand, covered, for 2 to 3 minutes.

2. Frozen Vegetables (uses microwave only)

Suitable for all types of frozen vegetables, like frozen peas, sweetcorn or mixed vegetables. Place prepared vegetables into a container. Add 30 ml (2 tbsp) of water. Cover with pierced cling film or lid. Place the container on the Flat Table on the base of the oven. After cooking, let stand, covered, for 2 to 3 minutes.

3. Root Vegetables (uses microwave only)

Suitable for cooking root vegetables such as potatoes, sweet potatoes, pumpkin, onions, swede, carrots, turnip and beetroot. All vegetables should be trimmed or prepared and cut into even sized pieces. Add 1 tablespoon to $\frac{1}{4}$ cup of water to vegetables if dehydrated or a softer cooked texture is desired. Place into an appropriate size dish and cover securely with plastic wrap or a fitted lid. If desired, butter, herbs etc. may be added but do not add salt until after cooking. Halfway through the cooking time, the oven will 'beep' to prompt you to rearrange the vegetables. At the completion of cooking, stir larger quantities of vegetables. Let stand, covered, for 2 to 3 minutes.

4. Rice (uses microwave only)

Suitable for cooking white rice including short grain, long grain, Jasmine and Basmati. Place washed rice with recommended amount of cold water in a suitable sized dish, with glass dish underneath. Use the following as a guide:

Rice	*Water	Dish Size
100 g	200 ml	3 litre
200 g	300 ml	3 litre
300 g	350 ml	4.5 litre
400 g	450 ml	4.5 litre

*(It may be necessary to adjust the amount of water to your personal preference.)

Rice will boil over if the dish used is too small. Cook rice uncovered. Do not cook in plastic containers unless suitable for high temperature cooking. Stand rice for 5 to 10 minutes after cooking, if necessary. This setting is not suitable for cooking brown rice.

5. Pasta (uses microwave only)

Suitable for cooking a variety of pastas such as spaghetti, fettuccine, tagliatelle, macaroni, penne, spiral and various pasta shapes.

Place the pasta into a suitable sized microwave-safe dish with boiling water, use glass dish under the microwave safe dish. See chart below. Place onto the base of the oven.

Pasta Qty	Boiling Water	Dish Size
150 g	4 cups	3 litre
250 g	6 cups	3.5 litre
350 g	7 cups	4 litre
500 g	8 cups	4 litre

Add 1 tablespoon of oil, if desired, before cooking to prevent the pasta from sticking together. Cover with plastic wrap or a fitting lid. Stir pasta when prompted during cooking. Allow pasta to stand for 5 to 10 minutes after cooking if required then drain.

6. Fish (uses microwave only)

Suitable for cooking whole fish and fish fillets. Select fish suitable for microwave cooking and place in a single layer in a shallow dish, with skin-side down. Add butter, spices, herbs, or lemon juice to flavor. Overlap thin edges of fillets to prevent overcooking. If stuffing whole fish with seasoning, cooking time may need to be extended. Shield the eye and tail area of whole fish with small amounts of aluminum foil to prevent overcooking. Cover dish securely with plastic wrap or fitted lid. Allow large amounts of fish to stand for 3 to 5 minutes after cooking before serving. (thickness of fish should not be more than 3 cm)

7. Congee/Porridge (uses microwave only)

Weight (raw rice)	50 g	100 g	150 g	200 g
Water	300 ml	500 ml	750 ml	1000 ml


Only use microwave safe containers, it is recommended to use a microwave rice cooking container. Soak the rice for about 30 minutes. The proportion between the water and rice is the same as the above form. The total volume should not be over half of the total container. Cover with lid. The oven will 'beep' to prompt you to stir. Wait 5-10 minutes after cooking.

NOTE: Open the container carefully after cooking to prevent scalding due to the hot contents.

8. Fresh Pizza (uses convection and grill)

Use for cooking fresh pizza either purchased or home made. Place assembled pizza on the oven

Auto Menu
(6-10)


tray. Press  3 times to select Fresh Pizza, then select the weight of the pizza you are cooking. Press **Start** to preheat the oven. After preheating, the oven will beep, then place the oven tray with pizza on the low shelf support. Close door and press **Start**.

Auto Cook Menu

9. Frozen Pizza (uses convection and grill)

Use for cooking frozen pizza either purchased or home made. Remove pizza from packaging and place on the oven tray.

Auto Menu
(6-10)

Press  4 times to select Frozen Pizza, then select the weight of the pizza you are cooking. Press **Start** to preheat the oven. After preheating, the oven will beep, then place the oven tray with pizza on the low shelf support. Close door and press **Start**.

10. Baked Potato (uses combination and convection)

Use to cook baked potato/es. Put a light cross-notch on the surface of potato/es with a kitchen knife.

Place the prepared potato/es on the low wire rack with glass dish underneath and select the weight. There is no need to preheat oven.

11. Beef/Lamb (uses combination and convection)

Suitable for roasting joints, boned rolled beef/lamb, leg of lamb, lamb rack, beef rump, beef fillet, beef topside. Choose roasting pieces that are even in shape and if boneless have been rolled and tied. Brush with oil/seasonings and place fat side down on the low wire rack using the glass dish. Place the glass dish on the flat base of the microwave. Select auto menu 11 and then select the weight closest to the weight of the item being cooked 600g 900g 1200g and then press **Start**. The oven will beep during cooking to prompt you to turn the meat. Press **Start** to continue cooking once the meat has been turned.

NOTE: Frozen Beef/Lamb should be defrosted before cooking.

12. Pork (uses combination and convection)

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

Score rind, brush with lemon juice and rub liberally with salt. Place pork on the low wire rack set on the glass dish. Place ensemble onto the base of the oven.

Select Pork and then select the closest weight to the Pork being cooked 600g 900g 1200g and press **Start**. During cooking the oven will beep to prompt you to turn the pork, press **Start** to continue cooking once the meat has been turned.

13. Whole Chicken (uses microwave and combination)

Use for roasting whole chickens that are unstuffed.

NOTE: Small sized chickens with stuffing can be cooked using the setting one weight higher than the actual weight. For example, to cook a 1200g chicken that has stuffing, use the 1400g setting even though the total weight of the chicken with stuffing is 1200g. 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 onto the glass dish, then place the glass dish onto the base of the oven. Select auto menu 13 Whole Chicken, then select the closest weight of the chicken being cooked, 1200g 1400g 1500g and then press **Start**. During cooking the oven will beep to prompt you to turn and baste the chicken, press **Start** to continue cooking once turned.

14. Chicken Pieces (uses combination and grill)

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

Place the chicken pieces on the low wire rack, place this on the Glass Dish. Place the ensemble onto the base of the oven. Select auto menu 14 Chicken Pieces, then select the closest weight of the chicken pieces being cooked, 400g 600g 800g 1000g and then press **Start**. During cooking the oven will beep to prompt you to turn and baste the chicken, press **Start** to continue cooking once turned.

15. Meat Skewers (uses combination and grill)

Suitable for roasting different kinds of meat skewers. Cut the meat into thin pieces and marinate them with sauce for about 15-20minutes, then string them together. Arrange the skewers on the high wire rack. Place the high wire rack on the Glass Dish and place the ensemble on the base of the oven. Select auto menu 15 Meat Skewers and select the closest weight to the skewers being cooked 400g 600g 800g 1000g, and then press **Start**. During cooking the oven will beep to prompt you to turn the skewers, press **Start** to continue cooking once turned.

NOTE: If using frozen skewers, please defrost before cooking.

To Use Timer Button

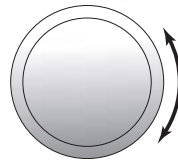
To Use as a Kitchen Timer

Press once.



Set desired amount of time by turning Time/Weight Dial.
(up to 1 hour and 30 minutes)

Time/Weight



Press Start.

Time will count down without oven operating.



To Set Standing Time

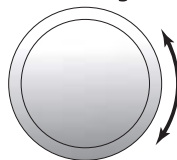
Press once. Set desired amount of standing time by turning Time/Weight Dial.
(up to 1 hour and 30 minutes)

Set the desired cooking programme.

Timer



Time/Weight



Press Start.

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



To Set Delay Start

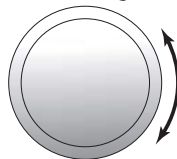
Press once.

Set desired amount of delay time by turning Time/Weight Dial.
(up to 1 hour and 30 minutes)

Timer



Time/Weight



Set the desired cooking programme.

Press Start.

Delayed time will count down. Then cooking will start.



NOTES:

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

Before Requesting Service

THESE THINGS ARE NORMAL

The oven causes interference with my TV.	Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, hair dryers, etc. It does not indicate a problem with your oven.
Steam accumulates on the oven door and warm air comes from the oven vents.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal.
I accidentally ran my microwave oven without any food in it.	Running the oven empty for a short time will not damage the oven. However, we do not recommend this to be done.
There are humming and clicking noises from my oven when I cook using Combination.	These noise occur as the oven automatically switches from microwave power to Grill, to create the Combination setting. This is normal.
The oven has an odor and generates smoke when using Convection, Combination and Grill function.	It is essential that your oven is wiped out regularly particularly after cooking by Convection, Combination or Grill. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.
The fan motor continue operating after cooking is over.	After using the microwave oven, the fan motor will operate for several minutes to cool the electric compenents.
Some smoke may be given off from the cavity when using grill, combination or convection for the first time.	This is caused by a thin film of oil that may be present on the oven cavity from manufacturing, it is recommended to use the convection function at least once with no food to burn off this protective oil film.

Before Requesting Service

PROBLEM	POSSIBLE CAUSE	REMEDY
Oven will not turn on.	The oven is not plugged in securely. → Circuit breaker or fuse is tripped or blown. There is a problem with the outlet.	Remove plug from outlet, wait 10 seconds and re-insert. Contact the specified service centre. Plug another appliance into the outlet to check if the outlet is working.
Oven will not start cooking.	The door is not closed completely. Start Button was not pressed after programming. → Another programme has already been entered into the oven. The programme has not been entered correctly. Stop/Reset Button has been pressed accidentally.	Close the oven door securely. Press Start Button. Press Stop/Reset Button to cancel the previous programme and programme again. Programme again according to the Operating Instructions. Programme over again.
"HOT" appears in the display window.	→ The cavity is overheated.	Operate again after it cools down.
"H00" appears in the display window.	→ The oven is defective.	Contact the specified service centre.
The "LOCK" and "🔒" appears in the display window.	→ The Child Safety Lock was activated by pressing Start button 3 times.	Deactivated Lock by pressing Stop/Reset button 3 times.
"H97" or "H98" appears in the display window.	→ The display indicates a problem with microwave generation system.	Contact the specified service centre.
"DEMO MODE PRESS ANY KEY" appears in the display window	→ The oven is in demonstration mode, microwave doesn't emit.	Press Micro power button once, press Start button 4 times then press Stop/Reset button 4 times.
"COOL" appears in the display window and the post fan operates after using the oven.	→ The fan rotates to cool the electric components. This is normal.	It is quite safe to take out the food from the oven while the fan operates.

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

Care of Your Oven

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

BEFORE CLEANING:

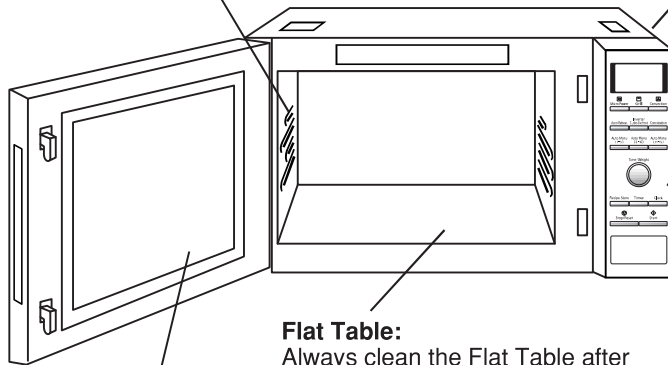
Remove plug from outlet. If impossible, leave oven door open to prevent oven from accidentally turning on.

Inside of the oven:

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.

Outside oven surfaces and back vents.

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



Control Panel:

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.

For some models:

The Control Panel is covered with a removable protective film to prevent scratches during shipping. Small bubbles may appear under this film, so if this is the case, remove by applying masking or clear tape to an exposed corner and pull gently.

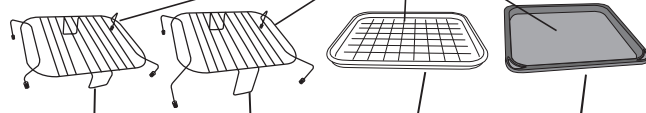
Flat Table:

Always clean the Flat Table after cooling down with a mild detergent and wipe to dry.

Oven Door:

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

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



Wire Rack (Low) Wire Rack (High) Glass Dish Oven Tray

Notes:

1. When using the Convection, Grill or cooking in the Combination mode, some foods may inevitably splatter grease on to the oven walls. If the oven is not cleaned, occasionally it may start to "smoke" during use. These marks will be more difficult to clean later.
2. After Grill, Combination or Convection 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 or Convection. Stubborn spots inside the oven can be removed by using a small amount of microwave oven cleaner sprayed onto a soft damp cloth. Wipe onto problem spots, leave for recommended time and then wipe off. This method can not be used to clean the oven door.
DO NOT SPRAY DIRECTLY INSIDE THE OVEN.
A steam cleaner is not to be used for cleaning.
3. When it becomes necessary to replace the oven light, please consult the service centre specified by Panasonic.
4. The use of harsh/chemical cleaning agents may cause the stainless steel to develop surface rust, this is not a fault and is not covered by warranty.

Technical Specifications

Power Supply:		230 - 240 V 50 Hz
Power Consumption:	Microwave	4.0 A 860 W
	Grill	4.2 A 1,020 W
	Combination	4.2 A 1,020 W
	Convection	6.0 A 1,450 W
Output:	Microwave*	1,000 W
	Grill	1,000 W
	Convection	1,400 W
Power Requirement: (Maximum)		7.3 A 1,650 W
Outside Dimensions:		529 mm (W) x 326 mm (H) x 494 mm (D)
Oven Cavity Dimensions:		354 mm (W) x 205 mm (H) x 343 mm (D)
Cavity Volume:		27 L
Operating Frequency:		2,450 MHz
Uncrated Weight:		Approx. 17.5 kg

Trim Kit (Australia and New Zealand only)

Model Number	NN-TK510CS
Outside Dimensions	596 mm (W) x 410 mm (H)
Cabinet Opening	562 mm (W) x 395 mm (H) x 480 mm (D)

* IEC Test Procedure

Specifications subject to change without notice.

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

Panasonic Warranty *(Australia only)*

Small Kitchen Appliances 12 Month Warranty from Date of Purchase ("Warranty Period")

Microwave Oven, Rice Cooker, Bread Maker, Benchtop Oven and Stick Blenders

1. This warranty does not exclude, restrict or modify in any way other rights and remedies under the law which relates to the product, including any non-excludable statutory guarantees in Australia.
2. Subject to the conditions of this warranty and during the Warranty Period, Panasonic or its Authorised Service Centre will perform the 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.
3. 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.
4. This warranty only applies if the product has been 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 and does not cover damage, malfunction or failure resulting from:
 - (a) misuse, abuse, neglect, accidental damage or modifications;
 - (b) infestation by insects or vermin;
 - (c) incorrect installation, assembly, improper voltage, or mains supply problems;
 - (d) natural disaster or acts of God (e.g. lightening, flood, fire, earthquakes etc);
 - (e) rust or damage caused by exposure to abnormally corrosive conditions;
 - (f) an accessory, component or other equipment not supplied by Panasonic Australia;
 - (g) improper maintenance by the customer (refer to the maintenance section of the Operating Instructions) which includes but is not limited to the failure to undertake the following actions:
 - (i) regular cleaning; and
 - (ii) where filters are included, regular cleaning and replacement of filters where necessary.
 - (h) incorrect operation of the product; and
 - (i) where no actual fault of the product is determined to have occurred, during a customer-initiated service call, and where the perceived problem is explained within the Operating Instructions (including the troubleshooting section) warranty service is not applicable
5. This warranty does not cover the following items unless the fault or defect existed at the time of purchase:
 - (a) Cabinet or Casing Parts
 - (b) Noise or vibration that is considered normal
 - (c) User replaceable Batteries
 - (d) Kneader mounting shaft unit and heads, blades and other accessories
 - (e) Microwave Oven cook plates
6. You will be responsible for costs associated with making the warranty claim where there are costs associated with shipping or handling or travelling outside of the area normally serviced by Panasonic or any repair agent authorised by Panasonic.
7. To the extent permitted by law and subject to your non-excludable statutory rights and guarantees, Panasonic excludes all warranties and liabilities (other than those contained in this warranty) including any liability for loss or damage whether direct or indirect arising from your purchase, use or non-use of the product.
8. In addition to your rights under this warranty, Panasonic products come with consumer guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any reasonably foreseeable loss or damage. You are also entitled to have the product repaired or replaced if the product fails to be of an acceptable quality and the failure does not amount to a major failure.
9. To claim warranty service, when required, you should:
 - Contact Panasonic's Customer Care Centre on 132 600 for Authorised Service Centre information
 - Send or take the product to a Panasonic Authorised Service Centre together with your purchase receipt as a proof of purchase date.

**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

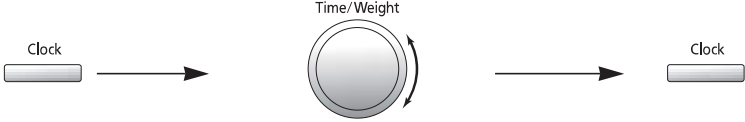
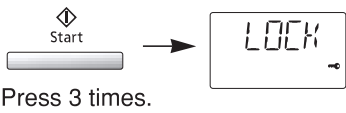

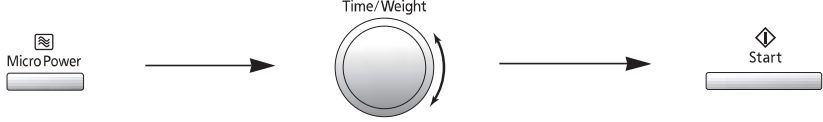
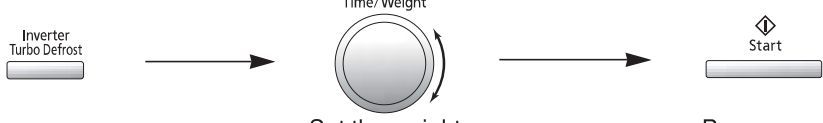
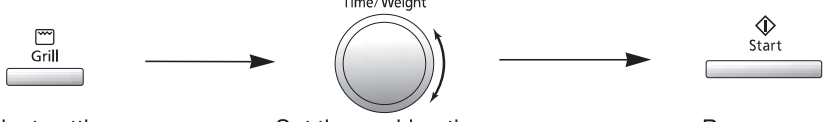
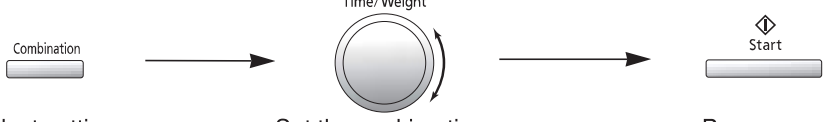
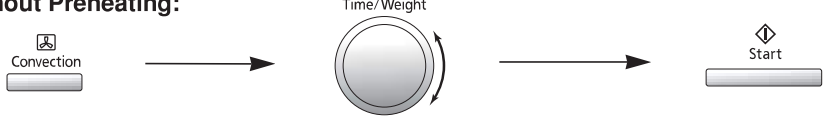
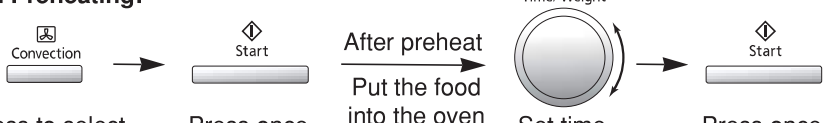
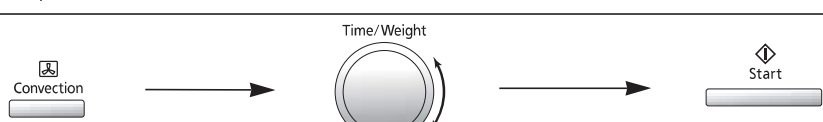
1 Innovation Road, Macquarie Park NSW 2113

www.panasonic.com.au










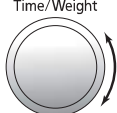



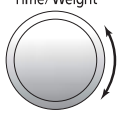



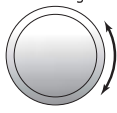



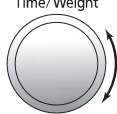



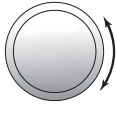

PRO-031-F01 Issue: 2.0

09.12.2021

Quick Guide to Operation

Feature	How to Operate
To Set Clock (page 9)	 <p>Press once. Set time of day. Press once.</p>
To Set / Cancel Child Safety Lock (page 9)	<div> <p>To Set:</p>  <p>Press 3 times.</p> </div> <div> <p>To Cancel:</p>  <p>Press 3 times.</p> </div>
To Cook / Reheat / Defrost by Micro Power and Time Setting (page 10)	 <p>Select power. Set the cooking time. Press once.</p>
To use Inverter Turbo Defrost Button (page 11)	 <p>Press once. Set the weight. Press once.</p>
To Cook using Grill Button (page 13)	 <p>Select setting. Set the cooking time. Press once.</p>
To Cook using Combination Button (page 14)	 <p>Select setting. Set the cooking time. Press once.</p>
To use Convection (page 15)	<p>Without Preheating:</p>  <p>Press to select the temperature. Set time. Press once.</p>
	<p>With Preheating:</p>  <p>Press to select the temperature. Press once. After preheat Put the food into the oven Set time. Press once.</p>
To use Ferment (page 16)	 <p>Press to select 40 °C. Set time. Press once.</p>

Quick Guide to Operation

Feature	How to Operate
To Cook using the Recipe Store Button  page 17)	To Set:  → Set the desired cooking programme. →  or  →  Press once.
	To Start:  Press once. →  Press once.
To Reheat using "Auto Reheat" Button  page 18)	 Press once. →  Set the desired weight. →  Press once.
To Cook using "Auto Cook" Buttons  page 19)	eg:  →  Set the desired weight. →  Press once.
To Use as a Kitchen Timer  page 22)	 Press once. →  Set the kitchen time. →  Press once.
To Set Standing Time  page 22)	Set the desired cooking programme. →  Press once. →  Set the standing time. →  Press once.
To Set Delay Start  page 22)	 Press once. →  Set the delay time. → Set the desired cooking programme. →  Press once.



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