

## 4-IN-1 CONVECTION MICROWAVE OVEN COOKING GUIDE

NN-CS89L



AUTO MENUS			AUTO COOK						
Program	Sensor Reheat	Turbo Defrost	Tea/Coffee	Milk/Hot Choc/White Coffee	Baguette/Crusty Rolls	Croissants	Fresh Pizza	Frozen Pizza	
Weight Range	200g-1000g	100g-3000g	200g-400g	200g-600g	100g-500g	50g-350g	200g-800g	200g-430g	
Menu	Menu 1	Menu 2	Menu 3	Menu 4	Menu 5	Menu 6	Menu 7	Menu 8	
Recommended Oven Accessory	Food in original microwave container - pierce covering a few times. Food in microwave safe dish - cover with cling wrap & pierce cling wrap a few times. Place on the base of oven.	To defrost many cuts of meat, poultry and fish. Place in microwave safe container at the base of the oven.	Place mug/up to 2 mugs on the base of the oven.	Place mug or jug/up to 2 mugs on the base of the oven.	Place baguette/crusty rolls on wire shelf in middle shelf position.	Place croissants on wire shelf in middle shelf position.	Metal tray in the lower shelf position.	Wire shelf in the upper shelf position.	
AUTO COOK									
Program	Roast Chicken	Roast Pork	Roast Beef	Beef Medium	Beef Well Done	Roast Lamb	Lamb Medium	Lamb Well Done	
Weight Range	1000g-1900g	500g-2000g	500g-2000g	500g-2000g	500g-2000g	1000g-2000g	1000g-2000g	1000g-2000g	
Menu	Menu 9	Menu 10	Menu 11	Menu 12	Menu 13	Menu 14	Menu 15	Menu 16	
Recommended Oven Accessory	Wire shelf in lower shelf position. Place a microwave-safe dish on base of oven to catch drips and fat.	Metal tray in the lower shelf position.	Metal tray in the lower shelf position.	Metal tray in the lower shelf position.	Metal tray in the lower shelf position.	Metal tray in the lower shelf position.	Metal tray in the lower shelf position.	Metal tray in the lower shelf position.	
AUTO COOK - JUNIOR MENUS					AUTO COOK - SENSOR/WEIGHT				
Program	Mug Cake	Junior Pasta Bake	Frozen Potato Products	Vegetable Puree	Fruit Puree	Jacket Potatoes	Roast Potatoes	Roast Vegetables	Casserole
Weight Range	1 (200g) or 2 (400g)	250g, 500g, 800g	200g-500g	500g-2000g	500g-2000g	200g-1500g	400g-800g	400g-700g	900g-2000g
Menu	Menu 17	Menu 18	Menu 19	Menu 20	Menu 21	Menu 22	Menu 23	Menu 24	Menu 25
Recommended Oven Accessory	Place mug/mugs on the base of the oven.	Use shallow, square microwave safe dish. Place on the wire shelf in middle shelf position.	Metal tray and place in the middle shelf position.	Microwave safe glass dish with lid. Place on glass turntable.	Microwave safe glass dish with lid. Place on glass turntable.	Place potatoes on wire shelf in lower shelf position.	Place potatoes on wire shelf in middle shelf position.	Place vegetables on wire shelf in middle shelf position. Place a microwave safe dish on the base to catch drips.	Microwave safe casserole dish with lid on base of oven.
AUTO COOK - HEALTHY GRILL				AUTO COOK - STEAM					
Program	Chicken Breasts	Salmon Fillets	Vegetable Fries	Fresh Vegetables		Frozen Vegetables		Steamed Potatoes	
Weight Range	300g-800g	250g-500g	100g-500g	1 Level (200g-500g) 2 Level (510g-1000g)		1 Level (200g-500g) 2 Level (510g-1000g)		1 Level (200g-650g) 2 Level (660g-1000g)	
Menu	Menu 26	Menu 27	Menu 28	Menu 29		Menu 30		Menu 31	
Recommended Oven Accessory	Place chicken breasts skin side up on wire shelf in the middle shelf position. Place grill tray in lower shelf position for dripping water.	Place salmon fillets skin side down on wire shelf in the middle shelf position. Place grill tray in lower shelf position for dripping water.	Place vegetable fries on grill tray in middle shelf position.	1 Level: Wire shelf in the middle shelf position. Place grill tray in lower shelf position for dripping water. 2 Levels : If steaming 500-100g, Place half of the vegetables onto wire shelf in upper shelf position. Place remaining half of the vegetables on grill tray in the lower shelf position.		1 Level: Wire shelf in the middle shelf position. Place grill tray in lower shelf position for dripping water. 2 Levels : If steaming 500-100g, Place half of the vegetables onto wire shelf in upper shelf position. Place remaining half of the vegetables on grill tray in the lower shelf position.		For up to 650g. Place on Wire shelf in the middle shelf position. Place grill tray in lower shelf position for dripping water. For 600-1000g, Place half onto wire shelf in upper shelf position. Place remaining half on grill tray in the lower shelf position.	
AUTO COOK - STEAM									
Program	Rice	Fresh Fish Fillets		Frozen Fish Fillets	Fish Fillets & Green Vegetables		Whole Fish & Vegetables		
Weight Range	100g-200g	200g-600g		200g-600g	Approx. 210g-250g fish & 200g vegetables		approx. 200g-300g fish & 200g vegetables		
Menu	Menu 32	Menu 33		Menu 34	Menu 35		Menu 36		
Recommended Oven Accessory	Microwave safe dish on grill tray in the middle shelf position.	Place fish onto wire shelf in the middle shelf position. Place grill tray in lower shelf position for dripping water.		Place fish onto wire shelf in the middle shelf position. Place grill tray in lower shelf position for dripping water.	Place fish on grill tray in the lower shelf position. Place veg on the wire shelf in the upper shelf position.		Place fish on grill tray in the lower shelf position. Place veg on the wire shelf in the upper shelf position.		

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### COOKING MODES - GRILL

			Recommended Oven Accessory
Tap GRILL to select desired setting			
Tap x1	Grill 1 (High)	Garlic bread, toast.	Place food on wire shelf on the upper or middle shelf position of the oven. Place a microwave safe dish on the base of the oven to catch drips. For grilling small foods use the metal tray or grill tray on the upper or middle shelf position. Heatproof, metal tin can also be used.
Tap x2	Grill 2 (Medium)	Seafood.	
Tap x3	Grill 3 (Low)	Slices of meat or poultry pieces.	
		Set cooking time by using  (max 1 hour 30 mins) Press Start/Set.	

### COOKING MODES - CONVECTION

			Recommended Oven Accessory
Press CONVECTION button to select desired temperature			
		30°C - 230°C in 10°C increments. Please note no preheat for temps. 30°C - 60°C.	For 1 level Convection cooking use the metal tray, wire shelf or grill tray the middle or lower shelf position. Place a microwave safe dish on the base of the oven to catch drips, if you use wire shelf. For 2 level Convection cooking, the metal tray can be used in the lower shelf position and the grill tray or wire shelf can be used as the upper shelf position. Heatproof, metal tin can also be used.
		Press Start/Set to preheat. When oven is preheated "P" will flash. After preheating, place the food in oven.	
		Set cooking time by using  (up to 9 hours)	
		Press Start/Set.	

### COOKING MODES - STEAM COOKING

			Recommended Oven Accessory
Tap STEAM to select desired setting			
Tap x1	Steam 1 (Maximum)	Bun, meat, seafood, chicken breast.	Steam 1 level. When steaming food, the wire shelf is placed in the middle shelf position. Place a microwave safe dish on the base of the oven to catch drips.
Tap x2	Steam 2 (Low)	Soft boiled egg, prawn.	Steam 2 level. For the first level, place food on the grill tray in the lower shelf position. For the second level, place food on the wire shelf in the upper shelf position.
		Set cooking time by using  (max cooking time 30 minutes) Press Start/Set.	NOTE : Please ensure that water tank is filled before use.

### COOKING MODES - COMBINATION COOKING WITH STEAM

			Recommended Oven Accessory
Press COMBINATION to select desired setting.			
		Press Start/Set to preheat. When oven is preheated "P" will flash. Set cooking time by using  (max cooking time 30 minutes) Press Start/Set.	
Tap x1	Combi 1 (Steam 1 + MW 300W)	Fresh vegetables, frozen vegetables, fruits, mash, tinned vegetables, puddings.	Combi 1 Wire shelf in middle shelf position. Place a microwave safe dish on the base of the oven to catch drips.
Tap x2	Combi 2 (Steam 1 + Convection 230°C)	Crusty bread.	Combi 2 -6 Use wire shelf in middle or lower shelf position. Place a microwave safe dish on the base of the oven to catch drips. For small food items, place them on metal tray or grill tray. Heatproof, metal tin can also be used.
Tap x3	Combi 3 (Steam 1 + Convection 210°C)	Homemade bread and choux pastry.	
Tap x4	Combi 4 (Steam 1 + Convection 190°C)	Brownie.	
Tap x5	Combi 5 (Steam 1 + Convection 170°C)	Stuffed mushroom	
Tap x6	Combi 6 (Steam 1 + Grill 1 (High))	Fish and chicken with skin.	

### COOKING MODES - COMBINATION COOKING WITHOUT STEAM

			Recommended Oven Accessory
Press COMBINATION to select desired setting.			
		Press Start/Set to preheat. When oven is preheated "P" will flash. Set cooking time by using  (max cooking time 9 hours) Press Start/Set.	
Tap x7	Combi 7 (Convection 230°C + Grill 1 High)	Part baked bread, potato products, chicken pieces, steaks, chops.	Combi 7: Use wire shelf in middle or lower shelf position. Place a glass microwave safe on the base of the oven to catch drips. For small food items, place them on metal tray or grill tray.
Tap x8	Combi 8 (Convection 230°C + Grill 2 (Medium) + 300 W (Simmer))	Meat pies and pastries.	Combi 8 & 9: Place food directly on wire shelf. Place a glass microwave safe on the base of the oven to catch drips.
Tap x9	Combi 9 (Convection 190°C + 300 W (Simmer))	Whole chicken, fish steaks, whole fish, whole turkey.	
Tap x10	Combi 10 (Grill 1 (High) + MW 300 W (Simmer))	Slice meat, fish, poultry pieces, reheat fried foods gratin, potato fries, spring rolls, pizza etc.	Combi 10: Place food directly on grill tray or wire shelf in upper or middle shelf position. Place a microwave safe dish on the base of the oven to catch drips, if you use wire shelf.