



Operating / Installation Instructions

Built-in Electric Oven

**Model No. HL-CK655S
HL-CK655B**



HL-CK655S

FOR DOMESTIC USE ONLY

IMPORTANT SAFETY INSTRUCTIONS: Before operating this appliance, please read these instructions carefully and keep for future reference.

Thank you for purchasing this Panasonic appliance.

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Operating Instructions

Safety Instructions

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- 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.
- Do not use steam cleaners or high-pressure cleaners to clean the cooking appliance, as this may result in an electric shock.
- **WARNING:** Before replacing the light bulb, make sure the appliance has been disconnected from the mains power, in order to prevent an electric shock.
- The appliance is not intended to be controlled with external timers or special control systems.

Safety Instructions

- The appliance is intended for household use. Do not use it for any other purpose, such as room heating, the drying of paper or fabrics, etc. as this may lead to injury or fire hazard.
- Tampering with the appliance or non-professional repair thereof may result in risk of severe injury or damage to the product.
- If the power cord is damaged, it should be replaced by the manufacturer or an authorised service technician, in order to avoid hazard.
- Do not line the oven walls with aluminium foil and do not place baking trays or other cookware on the base of the oven. Aluminium foil could prevent air circulation in the oven, hinder the cooking process, and damage the enamel coating.
- The appliance becomes very hot during use. Suitable heat-proof gloves should be worn.
- Oven door hinges may be damaged when under excessive load. Do not place heavy pans on open oven door and do not lean against open oven door when cleaning the oven cavity. Never stand on the open oven door and do not let children sit on it.
- Make sure the vents are never covered or obstructed in any way.
- Spray canisters, aerosols and other inflammable substances can ignite when heated. Do not store or use these items near the oven.
- Do not use sealed tins or containers in the appliance.
- Take care when cooking with fats and oils.

Safety Instructions

- Do not attempt to tamper with or make any adjustments or repairs to the door, control panel housing, safety interlock switches or any other part of the oven. Repairs should only be carried out by service technicians authorised by the appliance manufacturer.
- All cooking operations must take place with the door closed.
- The appliance becomes very hot during use. Suitable heat-proof gloves should always be worn.
- Take care when cooking foods containing high alcohol content. Alcoholic vapours may ignite.
- The socket the oven is plugged into must be connected to the household main circuit board.
- The manufacturer cannot be held liable for damage to persons or items caused by failure to observe the above instructions, by interference with any part of the appliance or by the use of non-original spare parts.

Disposal of Waste Products



Information on Disposal
for Users of Waste
Electrical & Electronic
Equipment (private
households)

This symbol on the products and/or accompanying documents means that used electrical and electronic products should not be mixed with general household waste.

For proper treatment, recovery and recycling, please take these products to designated collection points, where they will be accepted on a free of charge basis.

Alternatively, in some countries you may be able to return your products to your local retailer upon the purchase of an equivalent new product.

Disposing of this product correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling.

Please contact your local authority for further details of your nearest designated collection point.

Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

Information on Disposal in other Countries outside the European Union

This symbol is only valid in the European Union.

If you wish to discard this product, please contact your local authorities or dealer and ask for the correct method of disposal.

Energy Saving Tips

- Certain foods do not need a preheated oven. Do not preheat the oven unless necessary or stated in the recipe.
- Do not use full grill if half grill will be sufficient.
- Where possible, cook multiple items at once. This will lower the amount of time that the oven is in use.
- Plan ahead. If you will be cooking food that will keep (puddings, cakes, pastries etc.), do so whilst the oven is still hot from cooking a meal as you will only have to heat up the oven once. This will also save time later on.
- Remove any accessories from the oven that are not required for cooking.
- Avoid opening the door during cooking.
- Do not use the cavity lighting unless necessary.

Before Using Your Oven

This manual constitutes an integral part of the appliance. It should be kept intact and at hand for the appliance's entire life cycle. It is important to carefully read this manual and all of the instructions contained herein before using the appliance.

Examine your oven

Please make sure the appliance was supplied to you undamaged. Remove all packaging and examine the oven for any damage such as dents, broken door latches or cracks in the door. If you find any damage, notify your dealer immediately. Do not install a damaged oven.



WARNING

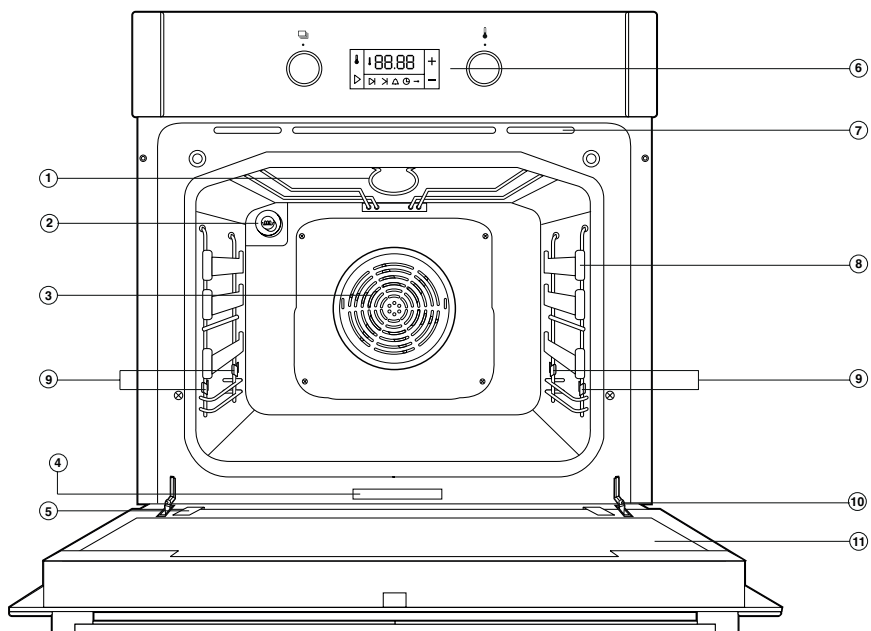
Remove all internal and external packaging. Please ensure all internal packaging is removed before switching the oven on.

- Before using the oven for the first time, run Convection at 250 °C for 5 minutes. A specific odour of a 'new appliance' will be present. Make sure the room is ventilated.
- After the oven has cooled down, clean the inside and all accessories with warm water and a conventional detergent. Do not use abrasive cleaning aids.

Rating plate

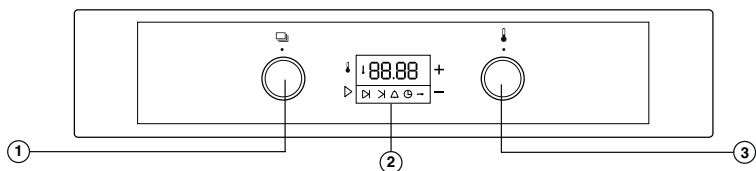
The Rating Plate indicating the basic information of the appliance is attached to the inside of the oven and is visible when you open the door (see page 10). Do not remove.

Features and Functions



- 1. Grill elements
- 2. Oven lamp
- 3. Oven fan
- 4. Rating plate
- 5. Door glass release

- 6. Control Panel
- 7. Air vents
- 8. Telescopic guides
- 9. Shelving clips
- 10. Door hinge
- 11. Door glass



- 1 On/Off and function dial
- 2 Program timer (see page 13)

- 3 Plus / Minus dial.

This illustration is for reference only.

Features and Functions

Operation dials

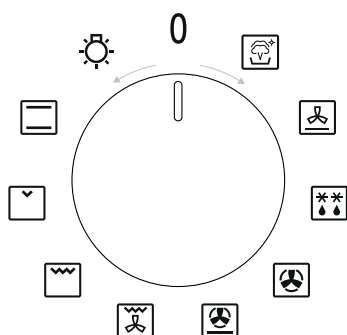
The oven is operated by the function and the plus/ minus dials.

- Push the dial slightly, to make it pop out of the control panel. After use press it back into its recessed position, flush with the control panel.

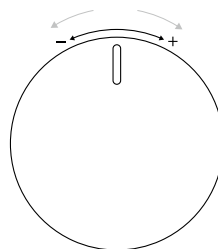


The recessed dial may only be pushed back into its recessed position when it is in the "off" position.

On/off and function dial.



Plus / Minus dial.



Setting the temperature using the Plus / Minus dial.

Temperature and other settings can also be adjusted by using the Plus /Minus dial. This is an alternative method to using the + / - keys.

- Rotate the plus/ minus dial clockwise or counterclockwise. The set temperature is displayed, and the symbol "°C" will flash.
- The temperature is changed in 5°C steps.
- Temperature and all timer settings can be deleted using the temperature dial: decrease the temperature to 30°C, then rotate the dial to the left once again. This will bring the oven back to clock mode.

Oven door switch

The switch will turn off the oven heating and the fan when the door is opened during oven operation; when the door is closed again, the heating is resumed.

Cooling fan

The appliance features a built-in cooling fan which cools the appliance housing and control panel.

Extended operation of the cooling fan

After the oven is switched off, the cooling fan continues to operate for a short time to cool the appliance.

Operation Modes



Oven lighting

There is one interior lighting lamp: on the upper part of the back wall. Oven lighting can be selected independently. With all other modes of operation, the oven lighting is turned on automatically when the operation mode is selected.



Upper / lower heater

The heaters on the upper and lower side of the oven radiate uniformly and evenly into the oven interior. Pastries, cakes and meat can be cooked on one shelf position.



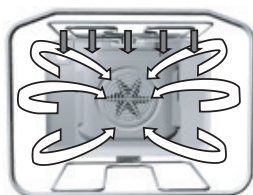
Full grill

The inner and the outer heaters are activated simultaneously. This operation mode is appropriate for cooking smaller pieces of meat, such as steaks, chops and sausages.



Half grill

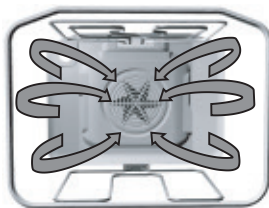
The inner heater is activated. This mode is appropriate for grilling smaller quantities of toasted sandwiches or bread.



Fan grill

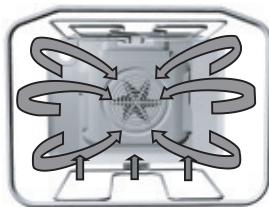
The upper heater and the fan are activated simultaneously. It is appropriate for grilling and browning poultry pieces, ribs or gratins on one shelf position.

Operation Modes



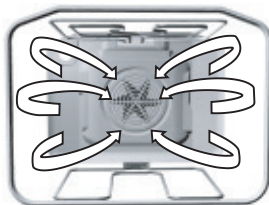
Convection

The back heater and the fan operate simultaneously in order for the hot air to circulate constantly. This mode is appropriate for roasting meat and baking on several shelves simultaneously. Cooking temperature should be set lower than conventional operation.



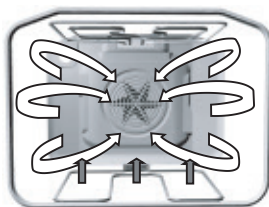
Convection and lower heater

The back heater, the fan and the lower heater operate simultaneously. This is suitable for making pizza, pastries, fruit cakes or baked cheesecakes.



Defrosting

The air is circulated without any heater being turned on. Only the fan is in operation. This is used for defrosting frozen food.



Lower heater and fan

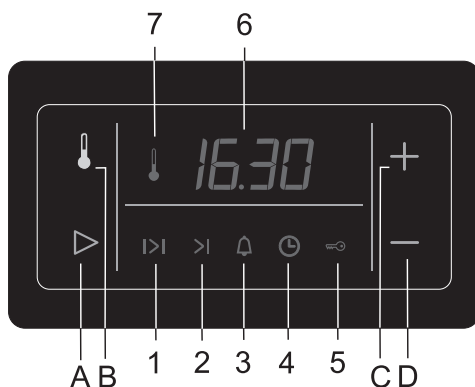
The lower heater and the fan operate simultaneously. Used for baking sweet bread dough and preserving fruit and vegetables. Use the first shelf position from the bottom and shallow rather than deep baking trays.



Lower heater/ Steam clean

The bottom heater is activated. Select this mode when you wish to cook the bottom side of the dish more thoroughly (e.g. for deep pastry with fruit filling). Set the temperature with the temperature selection dial. The lower heater can also be used for cleaning the oven, for instructions please see the "Maintenance and cleaning" section on page 29.

Using the Appliance



Operation keys:

- A Function selection and confirmation key
- B Temperature setting key
- C Plus key
- D Minus key

Display:

- 1 Duration/cooking timer
- 2 Program end time
- 3 Kitchen timer
- 4 Clock
- 5 Child lock
- 6 Time/ Temp display
- 7 Heater operation symbol

- When the appliance is connected to the power supply or after a power failure, the word "GLAS" is first displayed; then, the display flashes. To allow operation of the oven the time must be set using $\triangle$ and $\square$.

Setting the clock

- Press the $\triangle$ key until the ⌚ is selected.
- Press the $\triangle$ and $\square$ key to set the time of day.
- Confirm the setting by pressing the $\triangle$ key again; if the $\triangle$ key is not pressed, the time will automatically set after a few seconds.
- This is a 24 hour clock.

Selecting timer functions

- Select the type of function required by pressing the $\triangle$ key. The selected function will flash for five seconds, the value can be set during this time. Once set, the function will flash slowly and the time is displayed. N.B. The symbols lit are selected. The most recent setting will be shown in the display.
- Each press of a key is acknowledged by a beep.
- If one of the value settings keys $\triangle$ or $\square$ is touched and held, the speed of changing the value will increase.
- In case of a power failure which lasts less than two minutes, all settings are maintained.

⚠ To improve the response of the keys, touch them with a larger surface of your finger.

Temperature and other settings may also be set using the plus/minus dial.

Setting the timer functions

The electronic program timer can also be used to set the temperature and the timer function. Both settings are indicated on the same display. This is set by pressing the relevant key $\triangle$ or ⌚ .

Using the Appliance

Manually setting the oven

- Select the operation mode using the function dial (see page 9).
- Set the required temperature using the plus/ minus dial (see page 9). After each use, turn the dial back to the off position or by setting the temperature back to 0°C using the keys **+** and **-** or the plus/ minus dial.

Using the temperature setting key

- Touch the  key. Preset temperature of 180°C is displayed, and the symbol “°C” will flash for a few seconds. The oven starts to operate.
- As long as the symbol “°C” is flashing, the keys **+** and **-** can be used to set the required temperature. It counts in intervals from 30 to 275 °C, in 5°C steps. Each time the key is pressed, the temperature is changed by 5 °C.
- Rising actual oven temperature is indicated on the display, in 5°C steps. As long as the oven temperature is less than 30°C, “---°C” will be displayed. Symbol  is also displayed, indicating the operation of the heaters.
- When the set temperature is reached, the symbol  will go off, and a short beep will sound.
- During cooking, the temperature is maintained by occasional activation of the heaters; when this happens, the symbol  appears.
- During cooking temperature may be changed at any time by touching the  key and changing the value using the keys **+** and **-**.

NOTE - INTERIOR LIGHT:

If only the oven interior light is selected on the selector dial, the light will only be lit when the key  is touched or plus/ minus dial is used. Ambient temperature inside the oven will be shown in the display.

Using the timer

Setting the duration / cooking time

This mode allows you to set a function for a specific length of time. A maximum of 10 hours can be set.

- Press the  key to select the symbol **I>I**. Use the **+** **-** and  keys to set the duration / cooking time.
- Use the oven dials to set the operation mode and temperature. When the set time has elapsed, the oven will automatically stop operating. An intermittent beep will sound, which can be stopped by pressing any key; if no key is pressed, the beep will stop after one minute.
- To edit the time set, press . Use the **+** and **-** keys to modify.
- The symbol **I>I** and the sign (-.-) will flash. If you wish to resume cooking, press and hold the  key to set a new cooking time or to return to the clock press and hold **+** and **-**.

Using the Appliance

Setting the program end time

This mode allows you to set the time at which the oven should stop operating. A maximum of 10 hours relative to the current time of day can be set.

- Make sure the current time of day is set correctly.
- Use the  key to select . The current time of day is indicated on the display. Press the  and  keys to set the program end time.
- Use the oven dials to set the operation mode and temperature. When the set time has elapsed, the oven will automatically stop operating. An intermittent beep will sound, which can be stopped by pressing any key; if no key is pressed, the beep will stop after one minute.
- The symbol  and the sign (-.-) will flash. If you wish to resume cooking, press and hold the  key and set a new duration/ cooking time or to return to the clock press and hold  and .

Setting the delayed start

With this operation mode, two settings have to be made: duration / cooking time and cooking end time.

Cooking end time can be delayed by a maximum of 24 hours relative to the current time of day.

- Make sure the current time of day is set correctly.
- First, set the duration / cooking time: Press the  key to select the symbol . Use the  and  keys to set the duration / cooking time.
- Then, set the program end time: Use the  key and select the symbol . Press the  and  keys to set the program end time. (A sum of the current time of day and the oven operation time is automatically shown on the display).
- Use the function dial to select the operation mode and the  key to select the required temperature.
- Both symbols  and  are lit. When cooking begins only the symbol  will be displayed.
- When the set time has elapsed, the oven will automatically stop operating. An intermittent beep will sound, which can be stopped by pressing any key; if no key is pressed, the beep will stop after one minute.
- The symbol  and the sign (-.-) will flash. If you wish to resume cooking, press and hold the  key and set a new duration/ cooking time or to return to the clock press and hold  and .

Using the Appliance

Setting the kitchen timer

The oven has a kitchen timer that sounds an alarm after counting down the preset time.

- Use the ▷ key to select the symbol ⏰. Then, use the + and — keys to set the time before the alarm sounds. Maximum time is 10 hours.
- When the set time has elapsed, an intermittent beep will sound, which can be stopped by pressing any key; if no key is pressed, the beep stops after one minute. The symbol ⏰ will go off.

N.B. The last minute of the timer countdown is displayed in second intervals.

 ***For safety reasons, the oven will automatically go off after a certain period of time:***

- ***after 10 hours, if the cooking temperature is above 120°C;***
- ***after 24 hours, if the temperature set is lower than 120°C.***

Setting the beep volume

The alarm volume can be set when no timer function is activated (only current time of day is displayed).

- Press the ▢ key and hold it approximately three seconds; a volume indicator will appear, and the corresponding sample sound will sound. "oooo" indicates maximum volume, and "o" indicates minimum volume. Use the ▢ key to select among the four volume levels.
- Confirm the selected volume level by pressing the ▷ key; if the ▷ key is not pressed the setting will be confirmed and stored automatically after a few seconds.

Setting the child lock

Activation: Press the ▷ key to select the symbol 🔒. Use the + or — keys to activate the child lock; the display will read "ON". Confirm the setting by pressing the ▷ key. The 🔒 symbol is lit when activated.

Deactivation: Press the ▷ key to select child lock, then press the + or — key to deactivate the child lock; "OFF" is displayed.

The setting must be confirmed by pressing the ▷ key.

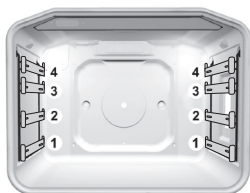
- If the child lock is activated when no timer or temperature function is set (only the current time of day is displayed), the oven will not operate and no changes to any setting will be allowed.
- If the child lock is activated after one of the timer or temperature functions has been set, the oven will operate as normal; however, no changes to the timer settings will be possible.

Deleting the timer settings

- All timer settings can be deleted at any time by pressing the + and — keys simultaneously and holding them for three seconds. The set programs are automatically interrupted and the timer switches to display of the current time of day.
- Another way to delete a setting is by setting the timer value to "0.00".

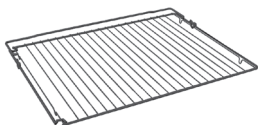
Using the Appliance

Shelf levels



- Accessories (wire shelf, shallow baking tray and the deep baking tray) can be inserted into the oven at four levels.
- Please note that the shelf levels are always referred to by consecutive numbers starting from the bottom (particular shelf levels are described in the cooking tables).
- The wire shelf and the trays should always be inserted into the leading slot formed by adjacent wire profiles of the wire guides.

Accessories

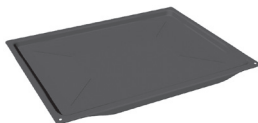


Wire shelf

Food is placed directly on wire shelf or in a container on wire shelf.

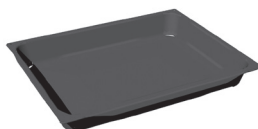


A safety stop is fitted on the wire shelf and on the guides. To pull out the wire shelf, lift it slightly when it hits the stop.



Shallow baking tray

This is used for baking pastry, small cakes and biscuits.



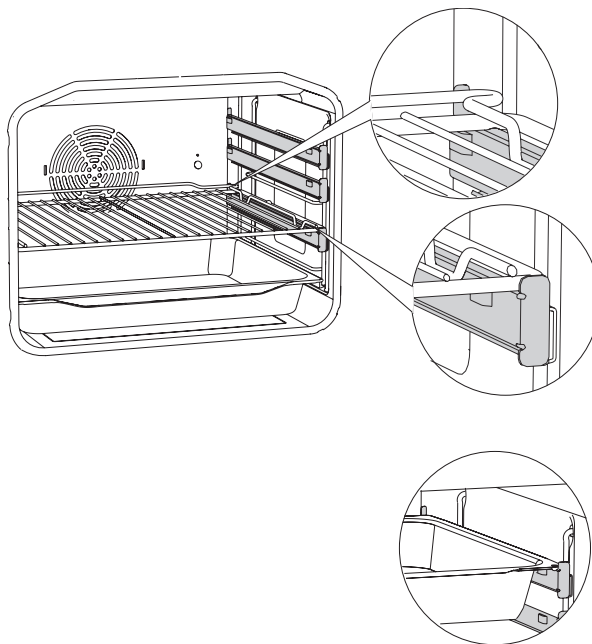
Deep baking tray

This is used for roasting meat and as a drip tray.

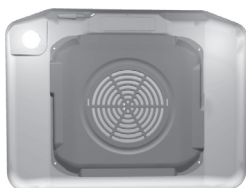


The deep baking tray is used only as a drip tray when using the grill functions, the deep tray should not be inserted into the fourth shelf position.

Accessories



- To insert the wire shelf, deep baking tray, or shallow baking tray, first pull out the telescopic guides of the desired level.
- Place the wire shelf, deep baking tray, or shallow baking tray on the pull-out guides and push it into the oven. Close the oven door only when the telescopic guides have been fully retracted.



The fan on the oven back plate is covered by a catalytic layer that can be installed or removed only by an authorised service technician.

Food Preparation

Baking

- Use the ,  or  mode of operation.

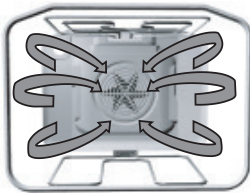
Instructions

- Always observe the instructions on the shelf / shelf position, temperature, and cooking time indicated in the baking table. The values indicated in the table are defined and checked especially for this particular oven.
- If the baking table does not specifically mention a particular food, refer to the information for a similar type of food.



Cooking /baking with upper and lower heater

- Cook /Bake at one level only.
- Upper / lower heater combination is suitable for cooking various types of pastry, bread, and meat.
- Use dark-coloured baking trays. Light-coloured trays reflect the heat, which leads to poorer cooking (browning) results. Always place your own cooking containers on the wire shelf. If you are using the supplied baking tray, remove the wire shelf.
- Preheating will shorten the cooking time. Place the dish into the oven only when the selected temperature has been reached, i.e. When the heater operation symbol goes off for the first time.



Cooking / baking with convection

Cooking / baking with convection is useful when you wish to bake on several shelves simultaneously. Preheating is recommended. This mode is also appropriate for large sponge cakes and fruit cakes (in this case, bake on a single level only).

- The temperature is normally set lower than when baking with the upper/lower heater combination (see baking table).
- When baking with several baking trays simultaneously, baking time for each tray can vary. You may have to remove one of the trays earlier (normally, this would be the uppermost tray).
- When using several baking trays simultaneously, there may be a significant amount of vapour in the oven, resulting in condensation on the oven door.

Food Preparation

Tips on baking

Is the cake cooked?

At the end of the cooking time, insert a metal skewer into the highest point of the cake and then withdraw it. If the batter does not stick to the metal skewer, the cake is cooked.

The sponge cake has collapsed after I take it out of the oven

Check the recipe. Check the instructions relating to mixing time. Ensure the oven door is not opened during cooking.

The pastry is too light-coloured

A dark-coloured baking tray cooks dishes faster and browns foods more than lighter coloured pans. Place the tray one shelf position lower, or turn on the lower heater towards the end of the cooking process.

Pastries with a moist filling (e.g. deep filled pie) is not cooked

Reduce the temperature and extend the cooking time.

Notes on the baking chart:

- Two values are indicated for temperature, lower and upper. Initially, set the lower temperature; if the pastry is not brown enough, increase the temperature.
- Cooking times are a guideline only.
- The value printed in bold in the temperature table indicates the most appropriate operating mode for a particular type of food.
- Always preheat the oven.
- When using baking paper, make sure it is resistant to high temperature.

Food Preparation

Baking chart for combined upper and lower heater or convection mode - one level cooking only

Food	Shelf position (from the bottom)	Temperature (°C) 	Shelf position (from the bottom)	Temperature (°C) 	Cooking time (minutes)
Cakes and desserts					
Marble cake, ring cake	1	160-170	1	150-160	45-60
Tray bake cake	1	160-170	1	150-160	40-50
Sponge cake in round tin	1	160-170	2	150-160	45-60
Baked cheesecake	1	170-180	2	150-160	50-60
Fruit pie	1	180-190	2	160-170	30-50
Fruit cake	2	170-180	2	150-160	45-65
Swiss roll	2	180-190	2	160-170	15-25
Sweet bread dough	2	170-180	2	160-170	20-25
Christmas cake	2	170-180	2	150-160	120-150
Apple pie	2	180-200	2	170-180	40-60
Baked donuts	1	170-180	2	150-160	20-30
Cookies	2	160-170	2	150-160	15-25
Meringue nests	2	110	2	100	75-115
Eclairs	2	180-190	2	180-190	15-25
Savoury pastry and bread					
Quiche Lorraine	1	190-210	2	170-180	50-65
Pizza	2	210-230	2	190-210	25-45
Bread	2	190-210	2	170-180	50-60
Bread rolls	2	200-220	2	180-190	30-40
Savoury cheese strudel	2	190-200	2	180-190	25-30
Vol-au-vents	2	190-200	2	170-180	15-20
Soufflés					
Cheese soufflé	1	190-200	2	180-190	25-30
Frozen food items					
Apple pie	2	180-200	2	170-180	50-70
Cheesecake	2	180-190	2	160-170	50-60
Pizza	2	200-220	2	170-180	20-30
Oven chips	2	200-220	2	170-180	20-35
Croquettes	2	200-220	2	170-180	20-35

Note: Shelf position refers to the wire shelf onto which baking trays or cake tins are placed, and to shallow baking tray. The deep baking tray should not be inserted into the first shelf position. The value printed in bold in the temperature table indicates the most appropriate operating mode for a particular type of food.

Food Preparation

Baking chart with convection and lower heater

Food	Shelf position (from the bottom)	Temperature (°C) 	Cooking time (minutes)
Cheesecake - large	2	150-160	50-60
Pizza	2	200-210	15-20
Quiche Lorraine	2	180-200	35-40
Apple pie	2	150-160	35-40
Fruit cake	2	150-160	45-55
Apple pie - puff pastry	2	170-180	45-65

Food Preparation

Roasting

- To cook meat, use the operating modes  or .
- The value printed in bold represent the most appropriate operation mode for a particular type of meat and fish.

Tips on using the cookware

- Meat and fish can be cooked in enamel coated cookware, ovenproof glass (Pyrex®) cookware, clay, or cast iron cookware.
- Stainless steel baking trays are less appropriate because they reflect the heat.
- If the roast is covered, it will remain juicier, and the oven remains cleaner.
- In an uncovered baking tray, the roast will brown quicker.

Some notes on cooking meat

- The meat cooking table indicates recommended temperatures, shelf position, and cooking time. Since cooking times depend strongly on the type, quantity, weight, and quality of meat, they may have to be adjusted.
- When cooking meat, add enough liquid to prevent the meat drying out. With longer cooking times, the roast should be checked and more liquid added if necessary.
- When roasting larger joints of meat, condensation may accumulate on the oven door. This is normal and does not affect the operation of the appliance.

Food Preparation

Meat & fish cooking chart for upper/lower heater combination or with convection - one level cooking only

Type of meat	Weight (g)	Shelf position (from bottom)	Temperature (°C) 	Shelf position (from bottom)	Temperature (°C) 	Cooking time (min.)
Beef						
Beef roast	1000	2	190-210	2	180-190	100-120
Beef roast	1500	2	190-210	2	170-180	120-150
Roast beef, medium done	1000	2	200-210	2	180-200	30-50
Roast beef, well done	1000	2	200-210	2	180-200	40-60
Pork						
Pork roast, with skin	1500	2	180-190	2	170-180	140-160
Pork belly	1500	2	190-200	2	170-180	120-150
Pork belly	2000	2	180-200	2	160-170	150-180
Shoulder	1500	2	190-200	2	160-170	120-140
Pork roll	1500	2	190-200	2	160-170	120-140
Cutlet	1500	2	180-200	2	160-170	100-120
Pork meatloaf	1500	2	200-210	2	170-180	60-70
Veal						
Veal roll	1500	2	180-200	2	170-190	90-120
Veal joint	1700	2	180-200	2	170-180	120-130
Lamb						
Lamb loin	1500	2	190-200	2	170-180	100-120
Roast leg	2000	2	190-200	2	180-190	60-120
Shoulder	2500	2	180-190	2	170-180	180-210
Neck	800	2	190-200	2	180-190	90-120
Game						
Venison shoulder	2500	2	190-200	2	180-190	90-100
Poultry						
Chicken, whole	1200	2	190-200	2	180-190	60-80
Chicken, whole	1500	2	190-200	2	180-190	70-90
Duck	1700	2	180-190	2	160-170	120-150
Goose	4000	2	160-170	2	150-160	180-200
Turkey	5000	2	150-160	2	140-150	180-240
Fish						
Whole fish	1000	2	190-200	2	170-180	50-60
Fish fillet pieces	1200	2	180-200	2	170-180	20-30

Note: Shelf position refers to the deep tray; smaller trays should be placed on the wire shelf in the first or second shelf position. Do not place the deep tray in the fourth shelf position. The value printed in bold in the temperature table indicates the most appropriate operating mode for a particular type of food.

Food Preparation

Grilling and Browning

- Take care when grilling meat. Always use oven gloves when removing the food and accessories after grilling as the oven and accessories will be very hot. Use meat tongs to turn the meat.
- Check the grilling meat regularly. Do not leave unattended.
- Do not allow children near the grill.
- Grilling is recommended for meat pieces and fish (steak, chops, salmon fillets, etc.) toasting bread and browning gratins.

Some tips on using the grill function

- When using the grill, oven door should always be closed.
- The cooking chart for grilling indicates recommended temperature, shelf position, and cooking time. Since cooking time depends strongly on the type, quantity, weight, and quality of meat, it may have to be adjusted.
- It is recommended to preheat the grill.
- Place thin slices of meat on the wire shelf and place it into the fourth shelf position.
- Insert a baking tray, which will serve as a drip tray in this case, into the first or second shelf position to collect the dripping fat and meat juices.
- Cook the first side longer than the second side.
- When grilling larger pieces of meat (e.g. chicken) and fish on the wire shelf, insert the wire shelf into the second shelf position and the drip tray into the first shelf position.
- Thinner slices of meat should only be turned once, while the thicker ones should be turned several times.
- After using the grill, clean the oven and accessories.

Food Preparation

Cooking chart - Large grill

Type of food	Weight (g)	shelf position (from bottom)	Temperature (°C) 	Temperature (°C) 	Cooking time (min)
Meat					
4 beef steaks, rare	180g/pc	4	Level 	-	14-16
4 beef steaks, medium	"	4		-	16-20
4 beef steaks, well done	"	4		-	18-21
4 pork chops	"	4		-	19-23
4 pork cutlets	"	4		-	20-24
4 veal steaks	"	4		-	19-22
6 lamb cutlets	100g/pc	4		-	15-19
8 grill sausages	100g/pc	4		-	11-14
1/2 chicken	600g	2	-	180-190	25 (side 1) 20 (side 2)
Fish					
Salmon fillets	600	3		-	19-22
4 whole trout	200g/pc	2	-	170-180	45-50
Toasted bread					
6 slices white bread	/	4		-	5 (side 1) 3 (side 2)
4 slices wholegrain bread	/	4		-	2-3
Toasted sandwich	/	4		-	5 (side 1) 7 (side 2)
Meat / poultry					
Duck	2000	2	210	150-170	80-100
Chicken	1500	2	210-220	160-170	60-85
Pork roast	1500	2	-	150-160	90-120
Pork shoulder	1500	2	-	150-160	120-160
Pork joint	1000	2	-	150-160	120-140
Roast beef	1500	2	-	170-180	40-80
Gratin *					
Cauliflower	750	2	-	210-230	15-25
Potato	750	2	-	210-230	25-30

Note: the shelf position refers to the wire shelf on which you place the meat; in the section meat/poultry, the shelf position refers to the deep tray, while with chicken, it refers to the wire shelf. When slow roasting meat in a tray, make sure there is enough liquid in the tray to prevent the meat from burning. When grilling meat on the wire shelf, insert the deep tray into the first or second shelf position and this can be used as a drip tray (see tips on grilling meat).

* **Recommendation:** Vegetables are first partly cooked and covered in béchamel sauce and grated cheese. Use a small glass baking dish and place it on the wire shelf.

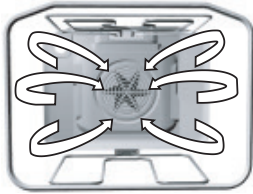
Food Preparation

Cooking chart - grill

Food type	Weight (g)	Shelf position (from bottom)	Temperature (°C) 	Temperature (°C) 	Cooking time (min.)
Meat and sausages					
2 beef steaks, well done	180g/pc	4	Level 	-	18-21
2 cutlets		4		-	20-22
2 pork steaks	180g/pc	4			18-22
4 grill sausages	100g/pc	4		-	11-14
4 toasted sandwiches		4		-	5-7
Toast - browning		4			3-4
3 whole trout - on the wire shelf	200g/pc	2	-	160-170	40-50
Chicken - on the wire shelf	1500g	2	-	160-170	60-80
Pork shoulder - deep tray	1500g	2	-	150-160	120-160

Food Preparation

Defrosting



- Air circulating in the oven may speed up the process of defrosting frozen food. To do this, set the oven to  mode.



If the temperature setting button is accidentally activated, the oven control lamp will light up, but the heaters will not be activated.

- Food appropriate for defrosting includes cakes with cream or buttercream filling, other cakes and pastry, bread, buns, and deep-frozen fruit.
- For hygiene reasons, meat and poultry should not be defrosted in an oven.
If possible, turn the food around to ensure it is defrosted evenly.

Maintenance and Cleaning

Do not use a steam cleaner or a high-pressure steam cleaner to clean the appliance. Before you start cleaning the appliance, disconnect it from the power mains and let it cool down.

External surfaces

Clean the surfaces with non-abrasive detergents and a soft cloth. Apply the detergent on the cloth and wipe off the dirt; then, rinse with water. Do not apply the detergent directly on the surfaces. Do not use abrasive cleaners, sharp objects or steel wool, as these will scratch the appliance.

Door handle

Door handle should be cleaned with non-abrasive detergent. Apply the detergent on a wet cloth and clean the surface; then, rinse the surface with water. Do not apply the cleaner directly on the aluminium surface. Do not use abrasive cleaners or abrasive sponges.

Stainless steel front panels

Clean the surface with a mild cleaner and a soft sponge that will not scratch the material. Do not use abrasive or solvent-based cleaners.

Lacquer-coated and plastic surfaces

Clean the dials with a soft cloth and liquid detergent. You may also use branded cleaners; in this case, follow the manufacturer's instructions.



WARNING

Before performing cleaning and maintenance tasks, use isolating switch to disconnect the power supply and wait for the appliance to cool down.

Children should not clean the appliance or perform maintenance tasks.

The surfaces should never come into contact with oven cleaning sprays, as these may cause permanent damage.

Maintenance and Cleaning

Cleaning

Oven

- The oven can be cleaned in a conventional manner (with detergents, oven spray), but only with stubborn stains.

Steam clean function

- For regular cleaning of your oven, the following procedure is recommended: rotate the operation mode selection dial to the position . Set the temperature selection dial to 70°C. Pour 0.6 litre of water into deep baking tray and insert it into the first shelf position. After thirty minutes, the food residues on the enamel will have softened, allowing you to wipe them with a damp cloth.

When dealing with stubborn stains:

The oven should be cooled down before each cleaning process.

- Clean the oven and accessories after each use to prevent the dirt from being burnt onto the oven.
- The easiest way to remove grease is by using warm soapsuds while the oven is still warm.
- In case of stubborn dirt, use conventional oven cleaners. Then, rinse the oven thoroughly with clean water to remove all residues of the cleaner.
- Never use abrasive cleaners such as steel wool, abrasive dish washing sponges, stain removers, etc.
- Lacquer-coated, stainless steel, and zinc-coated surfaces, as well as aluminium parts, should never come into contact with oven cleaning sprays, as these may cause damage and discolouration. The same applies for the thermostat sensor and the heaters accessible at the upper part.
- When purchasing and dispensing detergents, observe the instructions provided by cleaning agent manufacturers.

Catalytic layer

- Catalytic enamel is soft and sensitive to mechanical stress; therefore, the use of abrasive cleaners and sharp objects is not recommended.
- Coarse catalytic enamel speeds up the disintegration of grease and spills. Minor stains that remain after cooking normally disintegrate. In general, the stains will disintegrate at temperatures above 220°C.

Maintenance and Cleaning

Practical tip

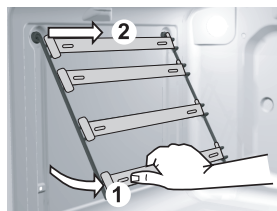
- When cooking larger fatty pieces of meat or poultry, we recommend covering them in aluminum foil, to prevent the grease from being spattered on the oven interior walls.
- When grilling meat on the wire shelf, place a drip tray underneath.

Accessories

Wash the accessories (baking trays, wire shelf, etc.) with hot water and conventional detergent.

Special enamel coating

The oven, interior side of the door, and baking trays, are covered with special enamel that has a smooth and resistant surface. This special layer enables easier cleaning at room temperature.



Removing wire guide racks

To facilitate cleaning of the oven interior side walls, the wire guide rack can be removed.

- The guide rack is held in place by two clips. To remove the guide rack, hold it by the lower end and pull towards the center of the oven (fig 1). Make sure that the guide has been released from both clips then rotate inwards (fig 2) to remove from the side of the oven.
- Only clean with conventional cleaners.
- After cleaning, re-hang the guide racks and clip back into place.

Maintenance and Cleaning

REMOVING AND REPLACING THE OVEN DOOR

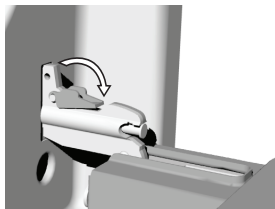


Figure 1

- With Soft Close door system, rotate the stoppers back by 90° (Figure 1).

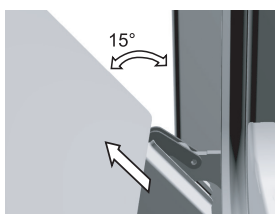


Figure 2

- Slowly close the door until the clips are pressed against the supports. At approximately 15° (relative to the closed door position), pull the door slightly upward and pull them out from both hinge supports on the appliances (Figure 2).
- Replace the door in the reverse order. Insert the door under an angle of 15° into the hinge supports at the front side of the appliance and push them downwards to the front until they slide into their supports.
- Then, completely open the door and rotate the attachment clips back to their initial position. Slowly close the door and check, if they close properly. If the door does not open or close correctly, ensure the hinge notches are correctly placed in their hinges.

Attention

Always ensure the hinge attachment clips are firmly seated in their supports when installing the door. Otherwise the main hinge that is operated by a strong spring may be released while installing or removing the door and there is a risk of physical injury.

Maintenance and Cleaning

REMOVING INSIDE DOOR GLASS

Door glass can also be cleaned from the interior side; door has to be removed first (see section on removing and replacing the oven door).

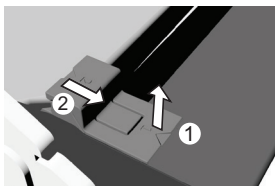


Figure 1

- Slightly lift the supports on the left and right side of the door (marking 1 on the support) and pull them away from the glass (marking 2 on the support) (see Figure 1). replacing the oven door.

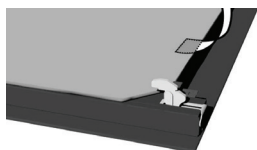


Figure 2

- Hold the door glass by the lower edge, slightly lift it so that it is no longer attached to the support, and remove it (Figure 2).

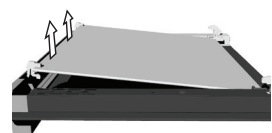


Figure 3

- To remove the third inside glass, lift and remove it. Also remove the rubbers on the glass (Figure 3).

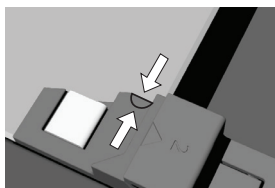


Figure 4

- To replace the door, observe the reverse order.
Note: To replace the glass, make sure the markings (crescent) on the door and the glass are aligned (Figure 4).

Maintenance and Cleaning

Replacing the oven light

The oven lamp base and socket are under voltage. There is a risk of electric shock!

Before replacing the oven lighting bulb, make sure the appliance has been disconnected from the power mains by the isolating switch.



Oven bulb

Oven bulb is considered a replacement spare part and is not covered by the warranty. Replace the bulb with a new one with the following specifications: socket E 14, 230 V, 25 W, 300°C.

- Unscrew the glass cover in an anticlockwise direction, replace the bulb, and replace the cover.

Bulb lamps used in this appliance are special purpose lamps selected for household appliances use only. They are not suitable for household room illumination.

Troubleshooting

During the warranty period, any repairs may only be performed by service technicians authorised by the appliance manufacturer.

Before starting the repair, the appliance must be disconnected from the power mains by removing the fuse or by removing the mains cord from the wall outlet.

Unauthorised tampering and repairs may cause a risk of electric shock and short circuit; do not attempt this yourself. Consult an expert or an authorised service technician.

In case of minor faults or problems with the appliance operation, check the following instructions to see whether you can eliminate the causes by yourself.

Important

A visit by an authorised service technician during the warranty period will be charged if the appliance is not functioning because of improper use. Store these instructions in a place where they are always readily accessible; if passing the appliance on to another person, the instructions should also be included.

Following is some advice on rectifying some common problems.

Touch keys do not respond, the display has frozen	• Disconnect the cooker from the power mains for a few minutes (remove the fuse or trip the main switch) then reconnect it to the power mains and turn on the oven.
The main fuse keeps tripping	• Call an authorised service technician!
Oven interior lighting does not work	• Refer to 'Note - Interior light' on page 14. • Replace the oven bulb (see page 34).
The oven does not heat up	• Was the temperature and operating mode selected correctly? • Is the oven door closed?
The cake is not cooked thoroughly	• Did you follow the instructions and tips from the Baking section? (Refer to pages 19-20). • Did you follow the instructions in the baking chart? (Refer to pages 21-22).
The program timer shows error figures	• In case of faulty operation of the program timer, disconnect the oven from the power mains for a few minutes (remove the fuse or trip the main switch), then reconnect it to the mains and set the time of day.

Troubleshooting

Program timer display is blinking	• There was a power supply failure, or your cooker was just connected to the power mains. All set times have been deleted. • Set the time of day to enable operation of the appliance. • After the end of program timer controlled operation (automatic operation), the oven goes off, the time of day is displayed, and a beep signal is emitted. Take the dish out of the oven, return the operation mode selection dial and the temperature dial back to the starting position. Select the "Manual mode" function to be able to use the oven in the conventional way (without the program timer).
Temperature indicator light is not lit...	• Did the main fuse in your home network trip? • Are the temperature dial and the function dial set properly?

If the problems persist despite following the advice above, call an authorised service technician. Repair or any warranty claim resulting from incorrect connection or use of the appliance shall not be covered by the warranty. In this case, the user will cover the cost of repair.

During the warranty period, any repairs may only be performed by service technicians authorised by the appliance manufacturer.

Unauthorised tampering and repairs may cause a risk of electric shock and short circuit; do not attempt this yourself. Consult an authorised service technician.

Installation Instructions

Installation and Connection

Please fully observe the following safety precautions.



IMPORTANT

- Unpack the appliance, remove all packing material, and examine for any damage. If the appliance is damaged DO NOT install and notify your dealer immediately.
- Install the appliance in accordance with the Installation Instructions. Otherwise, the performance of the appliance may be affected.
- After installation perform a test run and explain to the customer how to operate the appliance advising location of the isolating switch.
- Correct installation is the responsibility of the installer. Any malfunction or accident resulting from the failure to follow the Installation Instructions is not covered by the warranty.
- The rating plate indicating the basic information of the appliance is attached to the inside of the oven and is visible when you open the door. Do not remove.

Safety Instructions

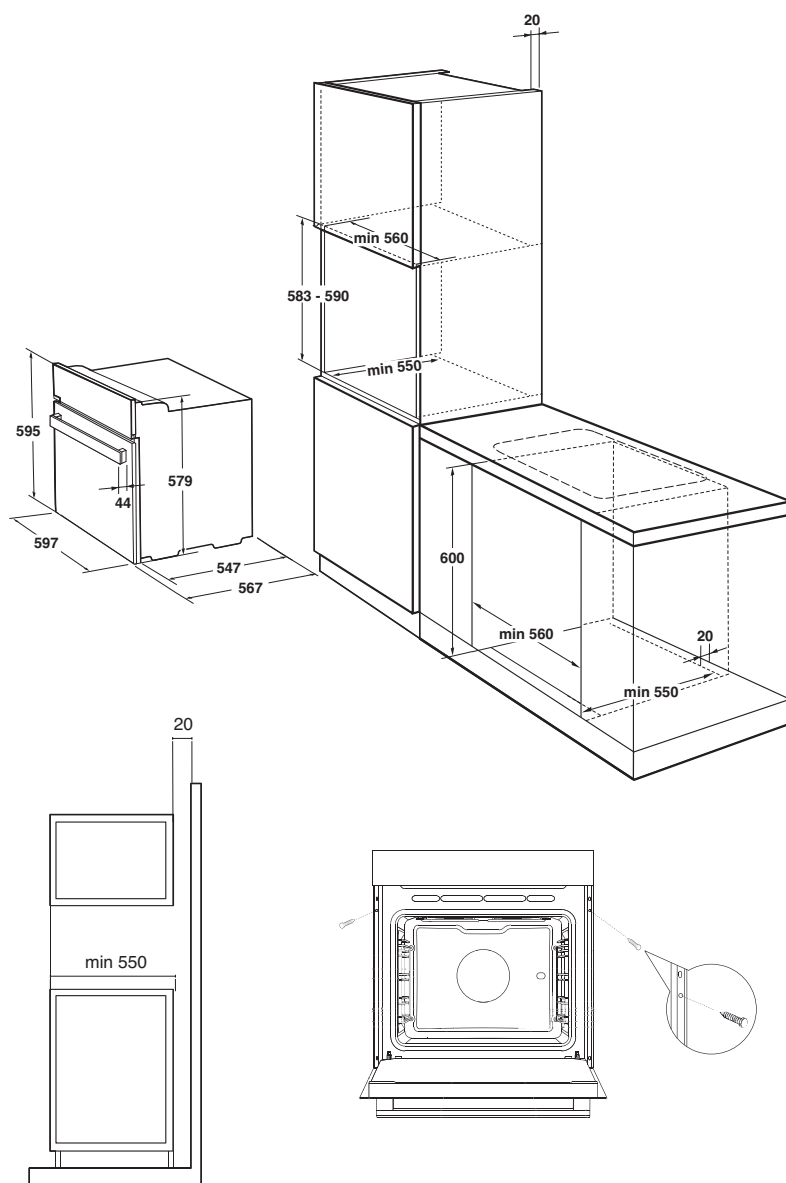
- When the appliance is installed with another suitable appliance, it must be fitted above a fixed shelf in the housing unit that is able to support the weight of both appliances.
- When built in directly above a warming drawer, an interim shelf between the two appliances is not necessary.
- The appliance must be installed in a position where it can be fully opened and the contents can be clearly viewed. This is to avoid burns and other injuries.

Safety Instructions

- For the appliance to function correctly, it is important that the base of the appliance is level. A spirit level should be used.
- The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded and live parts are not exposed.
- Ensure power is not supplied to the appliance until after installation work has been carried out.
- The manufacturer will not be held liable for any damages resulting from incorrect or improper installation.

Dimensions

(measurements: mm)



Installing the Appliance



WARNING

Electrical work must be performed by a legally qualified electrician.

Electrical connection

- Before connection, check that the mains voltage corresponds to that indicated on the rating plate fixed to the inside of the appliance. This data must correspond in order to avoid the risk of damage to the appliance.
- This appliance is not fitted with other means for disconnection from the supply mains having a contact separation in all poles that provide full disconnection in under overvoltage category III conditions. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules and regulations.
- Single-phase AC 200-240, 50 Hz electrical system must be used.
- Check the local utilities for electrical codes applied in the area. Failure to wire the appliance according to governing rules may result in a hazardous condition.
- After installation show the customer where the isolating switch for the appliance is located. This must be easily accessible with the installed appliance.

Installation

- Veneer or other finish of the furniture the appliance is being built into should be processed with heat-resistant glue (100°C); otherwise, high temperatures may cause them to deform.
- There must be no rear wall fitted to appliance housing.
- There must be a gap of at least 40 mm between the wall and the back of the unit to enable adequate air circulation.
- Level the piece of furniture the appliance was built into with a spirit level.
- The piece of kitchen furniture the appliance is built into must be secured against movement, e.g. Attached to the adjacent pieces of kitchen furniture.
- Align the appliance flush with the units and screw it in place.
- When attaching the appliance, make sure the screws are not fastened too strongly as this may damage the furniture or the appliance enamel coating.
- The ventilation slots and air intake points must not be covered. To ensure that they remain uncovered also observe the installation instructions of any appliance installed with this oven.



NOTE

- Ensure that the connector lead does not become trapped or bent.
- After installation the connector lead must not be in contact with the back or the base of the appliance.

Specifications

Manufacturer	Panasonic
Model identification	HL-CK655SEPG HL-CK655BEPG
Type of oven	Built-in
Mass of the appliance	34.0 kg
Number of cavities	1
Heat source per cavity	Electric
Volume per cavity	65 l
Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity	0.91 kWh /cycle
Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity	0.85 kWh /cycle
Energy efficiency index per cavity	103.7
Power supply	220-240 V ~ 50/60 Hz
Power consumption	3300 W
External dimensions (approx.)	597 mm (W) 567 mm (D) 595 mm (H)
Interior dimensions (approx.)	469 mm (W) 404 mm (D) 341 mm (H)

This product complies with the requirements of EN 60350-1:2013 (Methods for measuring Performance - Ovens)

Manufactured by: Panasonic Manufacturing U.K. Ltd.

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