

Panasonic®

Operating Instructions and Cook Book Steam Convection Microwave Oven Household Use Only

INVERTER



Model No. **NN-CS894S**

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.

Practical Hints:

1. For initial use of GRILL, CONVECTION, and CRISPY GRILL, if you see white smoke arise, it is not malfunction.
2. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during GRILL, CONVECTION, and CRISPY GRILL. Use care when opening or closing door and when inserting or removing food and accessories.
3. The oven has two grill heaters situated in the top of the oven and a convection heater situated in the back of the oven. After using the GRILL, CONVECTION, and CRISPY GRILL functions, the oven will be very hot.
4. The accessible parts may become hot when GRILL, CONVECTION and CRISPY GRILL is in use. 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.

Important Safety Instructions

Circuits

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

Earthing Instructions

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

The plug must be plugged into an outlet that is properly installed and earthed.

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

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

(This statement applicable only to New Zealand.)

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

(This statement applicable only to South Africa)

WARNING

- a) The door seals and door seal areas should be cleaned with a damp cloth. The appliance should be inspected for damage to the door seals and door seal areas and if 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 CRISPY GRILL 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. The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
4. Do not use recycled paper products, unless the paper product is labeled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires when used.
5. Do not use newspapers or paper bags for cooking.
6. Do not hit or strike the Control Panel. Damage to controls may occur.
7. POT HOLDERS may be needed as heat from food is transferred to the cooking container and from the container to the oven. The oven can be very hot after removing the cooking container.
8. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.
9. Do not cook food directly on ceramic plate unless indicated in recipes. (Food should be placed in a suitable cooking utensil.)
10. **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.**

Installation and General Instructions (continued)

11. If the base of the oven is hot, allow to cool before cleaning or placing in water.
12. When using the CRISPY GRILL mode, never place any aluminum or metal container directly on the grill tray. Always insert a heat-proof, glass plate or dish between the and the aluminum container. This will prevent sparking that may damage the oven.
13. It is recommended not to use the metal tray when cooking in the MICROWAVE mode only.
14. During cooking, some steam will condense inside and/or on the oven door. This is normal and safe. Steam will disappear after the oven cools down.
15. 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.
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.
4. 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.

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/CRISPY GRILL/ 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 appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm house; by clients in hotels, motels and other residential environments; bed and breakfast type environments.
5. 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 fat 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.

Building-in your oven

1. This oven is intended for counter-top and builtin 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-TK816CSCP, Stainless) 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-TK816CSCP, Stainless.

Food

Installation and General Instructions (continued)

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 **CRISPY GRILL** 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

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

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

Jars and Bottles

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

Metal

Metal cookware or utensils, or those with metallic trim, should NOT be used in the microwave. Since microwave energy is reflected by metal, foods in metal containers will not cook evenly. There is also a possibility of "arcing".

Although metal utensils should be avoided in microwave cooking, some metal can be helpful when used correctly.

Aluminum foil can be used safely, if certain guidelines are followed, to prevent overcooking. Small pieces of foil are used to shield areas such as chicken wings, tips of roasts, or other thin parts that cook before the rest of the recipe is finished. Make sure foil is attached securely and doesn't touch sides of oven, otherwise arcing may occur. Foil lined containers, either cardboard or plastic, should NOT be used in the microwave oven as arcing could occur.

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

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

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

Straw, Wicker and Wood

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

Cookware and Utensil Chart

	Microwave	Grill	Convection	Crispy Grill	Steam	300 W + Steam	Steam plus
Metal tray (oven accessories)	no	yes	yes	no	no	no	yes
Glass shelf (oven accessories)	yes	yes	yes	no	yes	yes	yes
Plastic trivet (oven accessories)	no	no	no	no	yes	yes	no
Grill tray (oven accessories)	no	yes	yes	yes	yes	yes ^{*1}	yes
Aluminium foil	for shielding	yes	yes	no	no	no	no
Ceramic Plate	yes	yes	yes	no	yes	yes	yes
Browning Dish	yes	no	no	no	yes	yes	no
Brown paper bags	no	no	no	no	no	no	no
Dinnerware oven/microwave safe non-oven/microwave safe	yes yes	yes no	yes no	no no	yes no	yes no	yes no
Disposable paperboard containers	yes ^{*1}	no	yes ^{*1}	no	no	no	no
Glassware oven glassware & ceramic non-heat resistant	yes no	yes no	yes no	no no	yes no	yes no	yes no
Metal cookware	no	yes	yes	no	no	no	no
Wire rack	no	yes	yes	no	no	no	no
Metal twist-ties	no	yes	yes	no	no	no	no
Oven cooking bag	yes	no	yes ^{*1}	no	yes	yes	yes
Paper towels and napkins	yes	no	no	no	no	no	no
Plastic defrosting rack	yes	no	no	no	yes	yes	yes
Plastic dishes microwave safe non microwave safe	yes no	no no	no no	no no	yes no	yes no	no no
Microwave safe plastic wrap	yes	no	no	no	not required	not required	not required
Straw, wicker, wood	yes	no	no	no	yes	yes	yes
Thermometers microwave safe conventional	yes no	no yes	no yes	no no	no no	no no	no no
Waxed paper	yes	no	no	no	not required	not required	not required
Silicon bakeware	yes ^{*1}	no	yes ^{*1}	no	yes ^{*1}	yes ^{*1}	yes ^{*1}

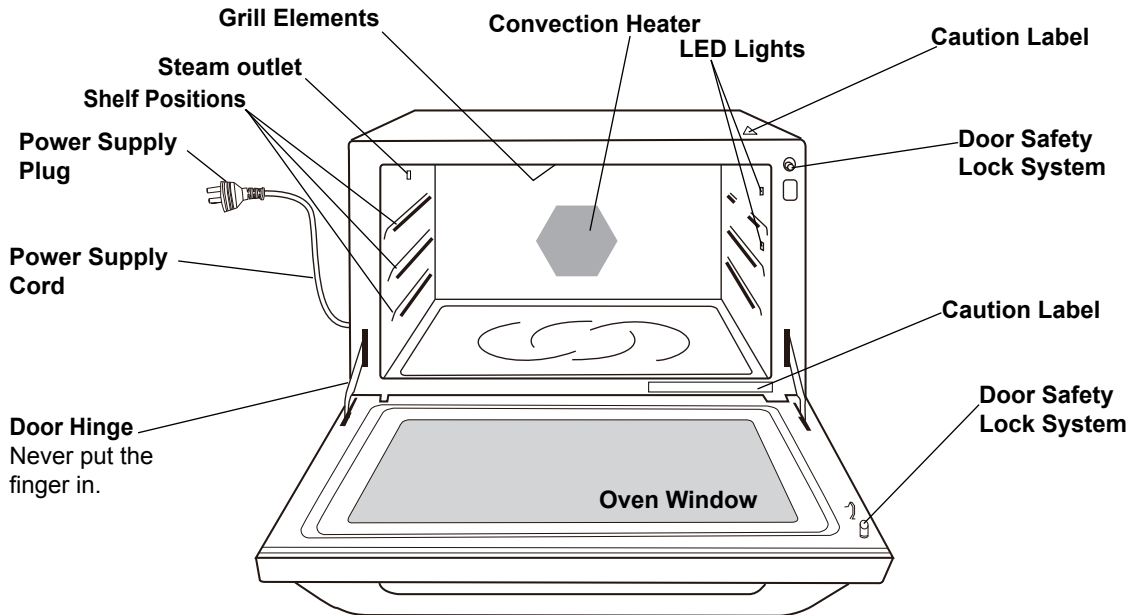
*1 Check manufacturers' recommendation, must withstand heat or follow the recipe instructions.

Feature Diagram

Flat Table

If the flat table is hot, allow cooling down before cleaning

Do not directly place the food on the flat table. Place it on a container or container rack special for the microwave oven.



NOTE:

This illustration is for reference only.



Glass shelf

1. The glass shelf can be used in any of the shelf positions for cooking on any mode, except CRISPY GRILL mode.
2. If the glass shelf is hot, let it cool before cleaning or placing in cold water, as this could crack or shatter the accessory.
3. The maximum weight that can be placed on the glass shelf is 4 kg (this includes total weight of food and dish).



Metal tray

1. The metal tray is for cooking on GRILL, CONVECTION and STEAM PLUS mode. Do not use on other modes.
2. For 2 level CONVECTION cooking, the grill tray can be used as the upper level and the metal tray can be used as the lower level.
3. The maximum weight that can be placed on the metal tray is 4 kg (this includes total weight of food and dish).

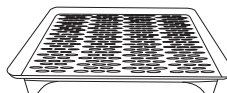
Pull Door Handle

Opening the door during cooking will stop the cooking process without cancelling the program. Cooking resumes as soon as the door is closed and **Start** key is touched. The oven light will turn on and stay on whenever the door is opened. It is quite safe to open the door at any time during a cooking program and there is no risk of Microwave exposure.



Grill tray

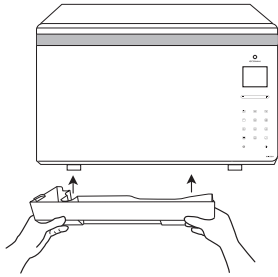
1. Do not place it on the oven window. Otherwise, the oven window may be damaged.
2. Place it on the shelves when using.
3. When cooking food, place it in the middle of wavy range of the grill tray, avoiding letting the food into the groove around, so that food can't be completely baked.



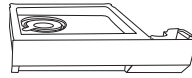
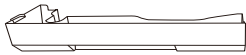
Plastic trivet

1. The plastic trivet is placed inside the glass shelf to cook on STEAM or 300 W + STEAM mode. Food can be placed directly on the plastic trivet.
2. Do not use the plastic trivet for other modes.
3. The plastic trivet is dishwasher safe.

Feature Diagram (continued)



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

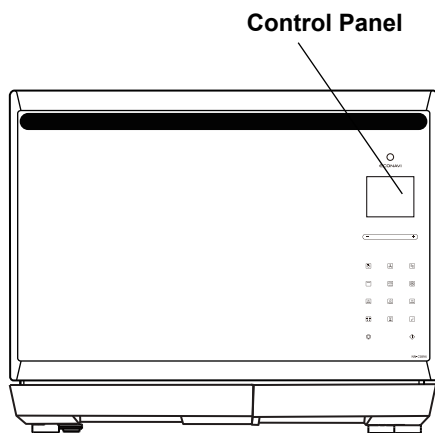


Water tank

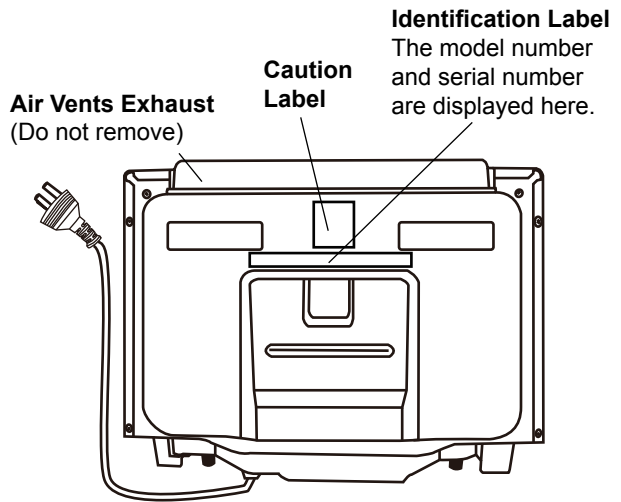
Carefully remove the water tank from the oven. Remove the lid and fill with tap water (do not use mineral water). Replace the lid and position back in the oven. Ensure the lid is closed tightly and securely positioned, otherwise leakage may occur. It is recommended to clean the water tank in warm water once a week. See page 46 for reference.

Drip Tray

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



Front View



Rear View

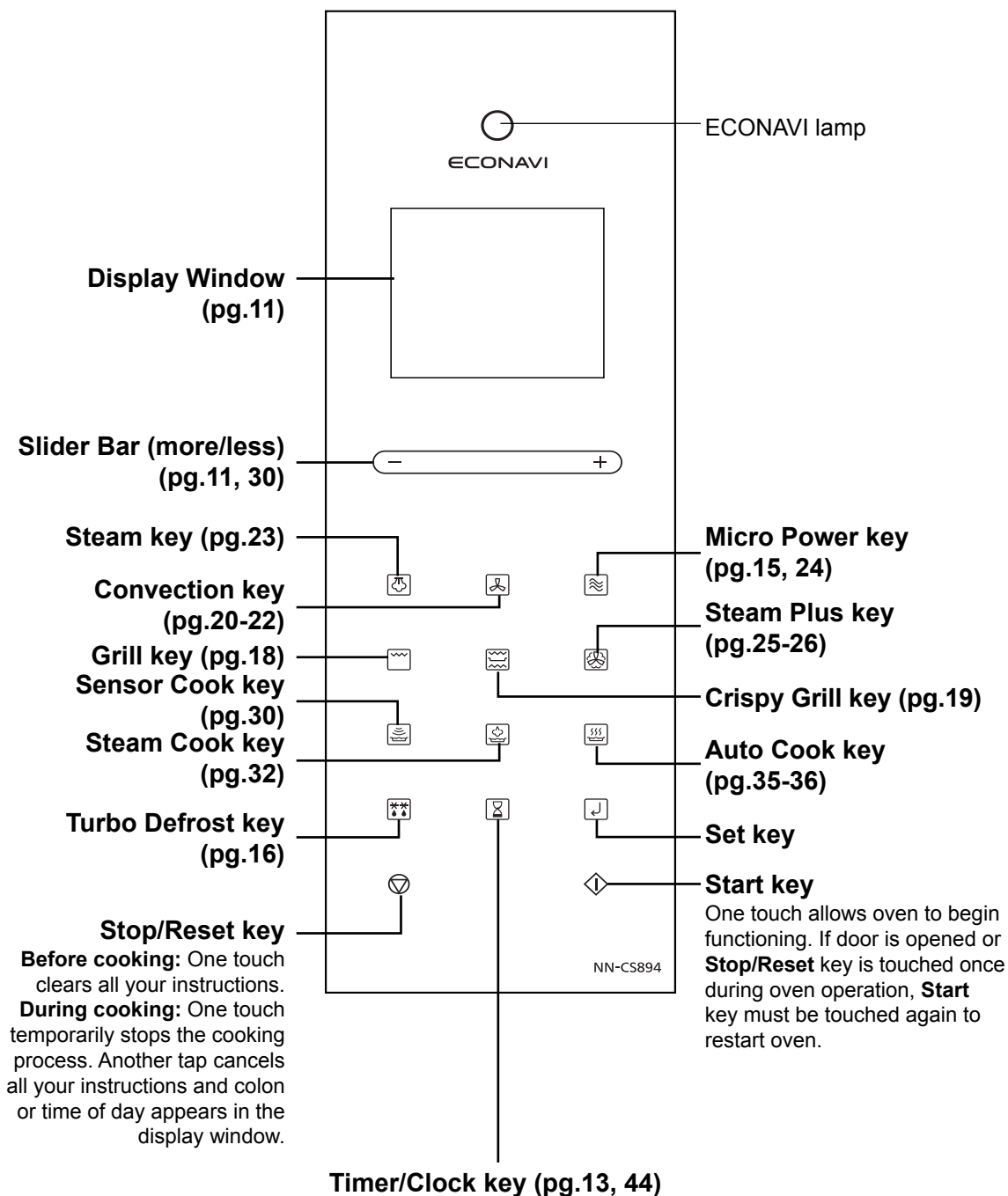
Oven Light:

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

NOTE:

The above illustration is for reference only.

Control Panel



Beep Sound

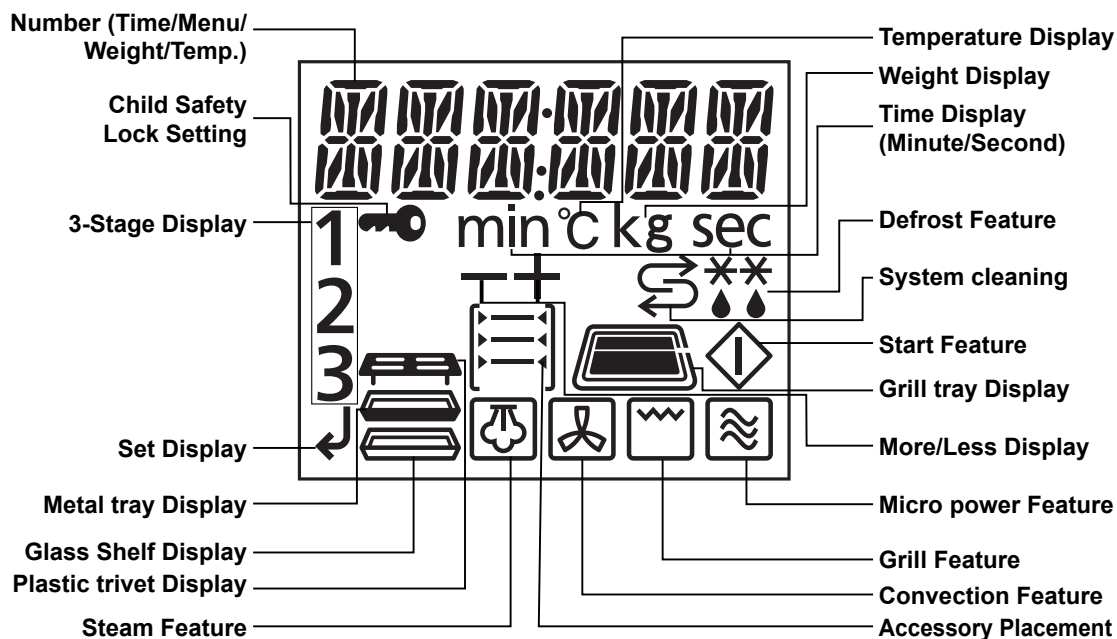
When key is touched correctly, a beep sound will be heard. If a key is touched and no beep is heard, the unit does not or cannot accept the instruction. The oven will beep twice between programmed stages. At the end of any complete programme, the oven will beep five times.

NOTE:

1. If an operation is set and **Start** key is not touched, after 6 minutes, the oven will automatically cancel the operation. The display will revert back to clock or colon mode.
2. The oven will enter stand-by mode after the last operation has completed. When in stand-by mode, the brightness of the display will be reduced.
3. When in stand-by mode, it is necessary to open and close the oven door before operating the oven.

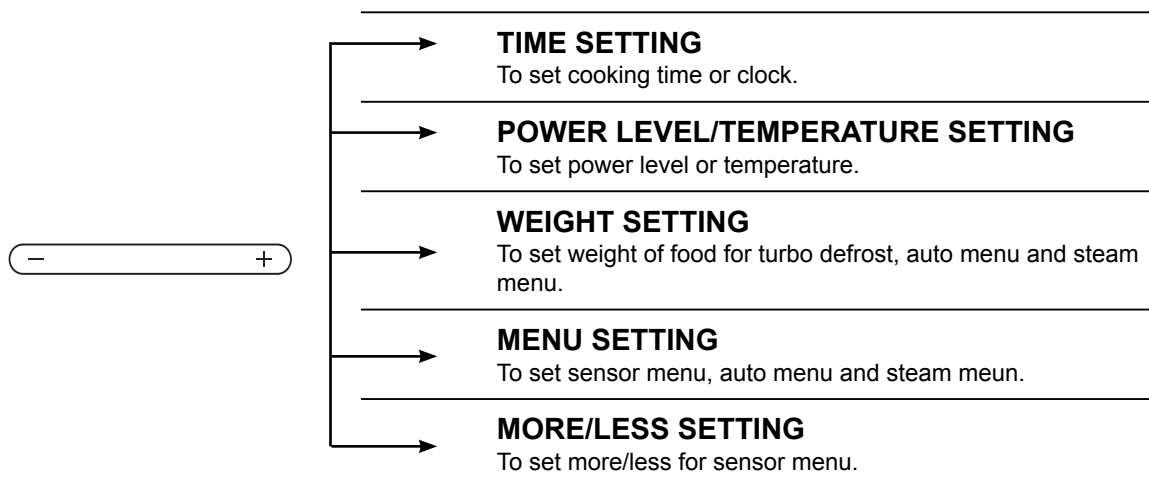
Display Window

To help you operate the oven, the following numbers/symbols will appear in the display window.



Slider Bar Features

Select the time or weight by tapping “+”/“-” or swipe the slider bar. The time/weight appears in the display window.



NOTE:

The maximum programmable time using slider bar is up to 9 hours.

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 key is accepted.)

2 Open Door.

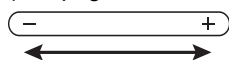
Open the door and place container with food on flat table in the oven. Then close the door.

3 Touch once.

Touch to select "Micro Power".

4 Select Micro Power Level.

Tap "+" / "-" or swipe the slider bar until the desired power appears in the display window.
(see page 15 for Micro Power chart)

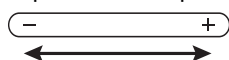


5 Touch .

Touch the Set key to verify your selected power level.

6 Set Time.

Tap "+" / "-" or swipe the slider bar until the desired time appears in the display window.



Verify your selection(s) in the display window.

7 Touch .

Cooking will start.
The time in display window will count down.

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:



Tap Timer/Clock four times.

OPERATION GUIDE OFF

Display window

Colon or time of day
appears in the display
window.

To turn on:



Tap Timer/Clock four times.

OPERATION GUIDE ON

Display window

Colon or time of day
appears in the display
window.

To Set Clock

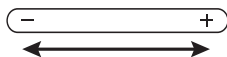
You can use the oven without setting the clock.

1 Tap twice.

"SET TIME" appears in the display window. The colon and "+" / "-" starts to blink.

2 Enter time.

Enter the time by tapping "+" / "-" or swipe the slider bar.



Clock is a 12 hour display. There isn't a.m. or p.m. setting.

3 Touch once.

Time of day is entered and locked into display window.

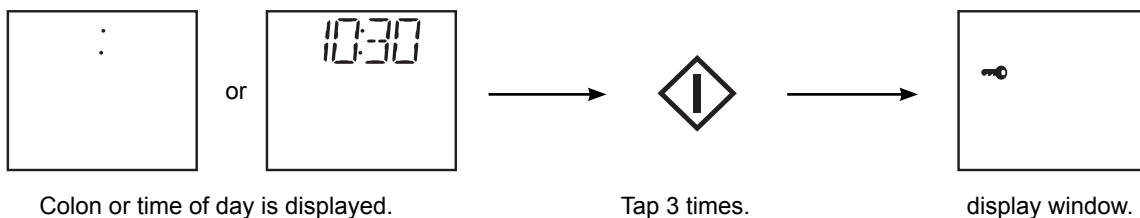
NOTES:

1. Oven will not operate while colon is still blinking.
2. One tap of the "+" / "-" will increase or decrease the time by 1 minute. Holding "+" / "-" will rapidly increase or decrease the time.
3. To reset time of day, repeat step 1 to 3.
4. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
5. This is a 12 hour clock.

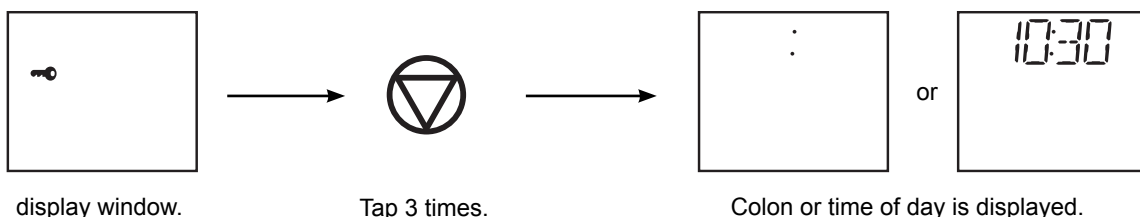
To Use Child Safety Lock

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



To cancel

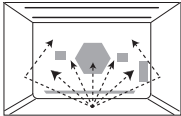
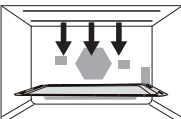
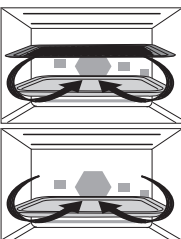
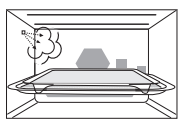
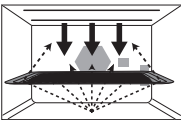
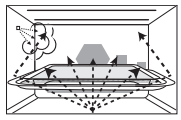
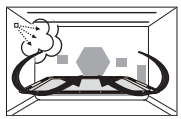


NOTE:

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

Cooking Modes

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

Cooking modes	Uses	Recommended accessories	Containers
MICROWAVE 	<ul style="list-style-type: none"> ■ Defrosting ■ Reheating ■ Melting: butter, chocolate, cheese. ■ Cooking fish, vegetables, fruits, eggs. ■ Preparing: stewed fruits, jam, sauces, custards, choux, pastry, caramel, meat, fish. ■ Baking cakes without colour. <p>No Preheating</p>	Use your own dishes, plates or bowls, directly on the base of the oven.	Microwaveable, no metal.
GRILL 	<ul style="list-style-type: none"> ■ Grilling of meat or fish. ■ Toast grilling. ■ Colouring of gratin dishes or meringue pies. <p>No Preheating</p>	Metal tray.	Heatproof, metal tin can be used.
CONVECTION 	<ul style="list-style-type: none"> ■ Baking of small pastry items with short cooking times: puff, pastry, cookies, choux, short pastry, roll cakes. ■ Special baking: souffles, meringues, vol-au-vent, small loaves of bread or brioches, sponge cake, meat pie, etc. ■ Baking of quiches, pizzas and tarts. <p>Preheating advised</p>	Metal tray, glass shelf and grill tray.	Heatproof, metal tin can be used.
STEAM 	<ul style="list-style-type: none"> ■ Cooking fish, vegetables, chicken, rice, and potatoes. <p>No Preheating</p>	Plastic trivet and glass shelf.	Microwaveable.
CRISPY GRILL 	<ul style="list-style-type: none"> ■ Roasting chicken wings, seafood, fried foods, meat skewers, frozen potato fries, pizza etc. <p>No Preheating</p>	Grill tray.	Microwaveable & heatproof.
300 W + STEAM 	<ul style="list-style-type: none"> ■ Cooking fish, vegetables, chicken, rice, and potatoes. <p>No Preheating</p>	Plastic trivet and glass shelf.	Microwaveable.
STEAM + PLUS 	<ul style="list-style-type: none"> ■ Baking cakes ■ Pastry tarts ■ Souffles <p>Preheating advised</p>	Metal tray or glass shelf.	Heatproof, metal tin can be used.

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

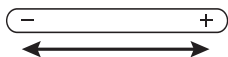
This feature allows you to set the desired power and time for cooking by yourself.

1 Touch once.

Touch to select "Micro Power".

2 To select Micro Power Level.

Select the Micro Power Level by tap "+" / "-" or swipe the slider bar (see chart below).



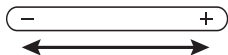
Note: When selecting 1000 W on the first stage, you can start from step 4.

3 Touch once.

Touch the Set key to verify your selection Micro Power level.

4 To select the cooking time.

Select the cooking time by tap "+" / "-" or swipe the slider bar.



(1000 W and 300 W + steam: up to 30 minutes, other powers: up to 90 minutes for a single stage)

NOTE:

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

0 - 3 minute time counts up in 10 seconds. 3 - 8 minute time counts up in 30 seconds. 8 - 30 minute time counts up in 1 minute. Upwards from 30 minutes time counts up in 5 minutes.

5 Touch .

Cooking will start.

The time in the display window will count down.

For more than one stage cooking,

Repeat steps 1 to 4 above then touch **Start**. The maximum number of stages for cooking is 3. The oven will beep twice between stages. (For further information, refer to page 28.)

Micro Power:

The **Micro Power** key 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.

Power Level	EXAMPLE OF USE
1000 W (High)	Boil water. Cook fresh fruits, vegetables, preserved fruit and candies.
800 W (Medium-High)	Cook fish and seafood, meat, poultry, eggs and cakes.
600 W (Medium)	Cook cakes, stew food, and melt butter and chocolate.
440 W (Medium-Low)	Cook tough meat, stew soup and soften butter.
300 W (Defrost)	Defrost meat, poultry or seafood.
270 W (Low)	Keep food warm and soften ice cream.
300 W + Steam (Micro + Steam)	See page 24 for reference.

NOTE:

You can change the cooking time during cooking if required. Tap "+" / "-" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping "-" to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.

To Defrosting

Turbo Defrost

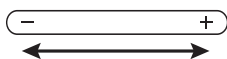
This feature allows you to defrost meat, poultry and seafood automatically by just setting the weight of the food.

1 Touch once.

Touch to select "Turbo Defrost".

2 Set weight.

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). For best results, the minimum recommended weight is 0.1 kg.



Select the required weight by tap "+" / "-" or swipe the slider bar.

3 Touch .

Cooking will start.

The time in the display window will count down.

Note:

The oven will beep during the total defrosting time. This indicates that food should be turned, broken apart or removed. After attending to food, close door and touch **Start** to resume defrosting.

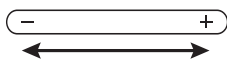
Defrost on Micro Power by Time Setting

This feature allows you to defrost meat, poultry and seafood by **300 W** and time.

1 Touch once.

Touch to select "Micro Power".

2 To select 300 W.

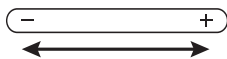


Select 300 W by tap "+" / "-" or swipe the slider bar. "300" appears in the display window.

3 Touch once.

Touch the Set key to verify your selection Micro Power level.

4 To select the defrosting time.



Select the cooking time by tap "+" / "-" or swipe the slider bar. (Up to 90 minutes)

5 Touch .

Defrosting will start.

The time in the display window will count down.

Defrosting Tips and Techniques

Preparation for Freezing:

1. Heavy-duty plastic wraps, bags and freezer wrap are suitable.
2. Freeze meats, poultry and fish in packages with only 1 or 2 layers of food. To aid in separating layers, place two pieces of wax paper between them.
3. REMOVE ALL AIR and seal securely.
4. LABEL package with type and cut of meat, date and weight.
5. Defrosting times given in the charts are for thoroughly frozen foods (i.e. at least 24 hours in freezer maintained at -18 °C or lower).

Defrosting Technique:

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

Defrosting Chart (by setting Micro Power at Defrost):

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

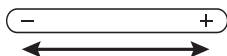
To Cook on Grill by Time Setting

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

1 Touch once.

Touch to select "Grill".

2 To select Grill level.



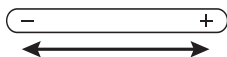
Select the Grill level by tap "+" / "-" or swipe the slider bar. (see chart below)

Power Level	EXAMPLE OF USE
Grill 1 (High)	Grill garlic Bread, Toast.
Grill 2 (Medium)	Grill seafood.
Grill 3 (Low)	Grill slice meat or poultry pieces.

3 Touch once.

Touch the Set key to verify your selection Grill level.

4 To select the cooking time.



Select the cooking time by tap "+" / "-" or swipe the slider bar. (Up to 90 minutes.)

5 Touch .

Cooking will start.

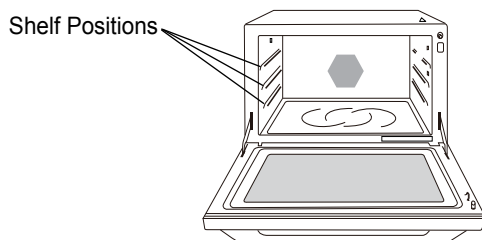
The time in the display window will count down.

Notes:

You can change the cooking time during cooking if required. Tap "+" / "-" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping "-" to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.

Use of Accessory

When grilling foods, please put recommended accessories directly in the shelves.



To Cook on Crispy grill by Time Setting

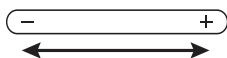
Crispy grill Setting

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

1 Touch once.

Touch to select “Crispy grill”. This is only one level for crispy grill.

2 To select the cooking time.



Select the cooking time by tap “+”/“-” or swipe the slider bar (Up to 30 minutes.)

3 Touch .

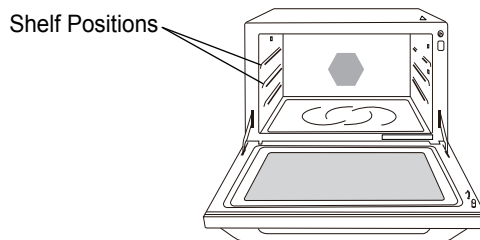
Cooking will start.
The time in the display window will count down.

Notes:

You can change the cooking time during cooking if required. Tap “+”/“-” to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping “-” to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.

Use of Accessory

When grilling foods, please put grill tray directly in higher or middle shelf position.



	Shelf positon	Example to use
Crispy Grill	Higher shelf position	Slice meat, fish, poultry pieces (Fried chicken, Wing tip etc.) Reheat Fried foods
	Middle shelf position	Gratin, Potato Fries, Spring Rolls, Pizza etc.

To Cook on Convection by Time Setting

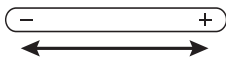
The oven can be used as a conventional oven using the CONVECTION mode which incorporates a heating element with a fan.

Without Preheating:

1 Touch once.

Touch to select "Convection".

2 To select desired temperature. (40 °C, 100 °C ~ 230 °C)



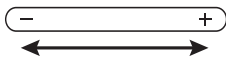
Select temperature by tap "+" / "-" or swipe the slider bar.

The oven offer a choice of convection temperatures 40 °C and 100 °C ~ 230 °C in 10 °C increments. For quick selection of the most commonly used cooking temperatures, the temperatures start at 150 °C. Temperature 40 °C is suitable for proving yeast dough. Temperature from 100 to 230 °C is especially suitable for cooking cake and pizza.

3 Touch once.

Touch the Set key to verify your desired temperature.

4 To select the cooking time.



Select the cooking time by tap "+" / "-" or swipe the slider bar. (Up to 9 hours.)

5 Touch .

Cooking will start.

The time in the display window will count down.

Notes:

1. You can change the cooking time during cooking if required. Tap "+" / "-" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping "-" to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.
2. After touching Start, the selected temperature can be recalled and changed. Touch Convection key once to indicate the temperature in the display window. While the temperature is recalled in the display window, you can change the temperature (except 40 °C) by tapping "+" / "-".

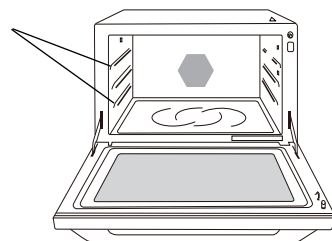
Use of Accessory

It is possible to cook on one or two levels when using convection cooking.

When cooking on one level, please put recommended accessories directly in higher or lower shelf position.

When cooking on two levels, please put the metal tray in the lower shelf position and the grill tray in the higher shelf position.

Shelf Positions



To Cook on Convection by Time Setting (continued)

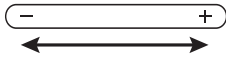
For best results always place food in a preheated oven.

With Preheating:

1 Touch once

Touch to select "Convection".

2 To select desired temperature. (100 °C~230 °C)



Select temperature by tap "+" / "-" or swipe the slider bar

The oven offer a choice of convection temperatures 100 °C ~ 230 °C in 10 °C increments.

For quick selection of the most commonly used cooking temperatures, the temperatures start at 150 °C.

3 Touch once

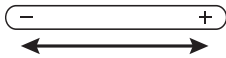
Touch the Set key to verify your desired temperature.

4 Touch to preheat

A "P" will appear in the display window.

When the oven is preheated the oven will beep 3 times and the "P" will flash. Then open the door and place the food inside.

5 To select the cooking time



Select the cooking time by tap "+" / "-" or swipe the slider bar. (Up to 9 hours.)

6 Touch

Cooking will start.

The time in the display window will count down.

Notes:

1. The oven can not preheat to 40 °C.
2. You can change the cooking time during cooking if required. Tap "+" / "-" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping "-" to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.
3. After touching Start, the selected temperature can be recalled and changed. Touch Convection key once to indicate the temperature in the display window. While the temperature is recalled in the display window, you can change the temperature (except 40 °C) by tapping "+" / "-".
4. The oven will maintain the selected preheated temperature for approximately 30 minutes without open the door. If no food has been placed inside the oven or a cooking time set, then it will beep 5 times and automatically cancel the cooking program and revert to clock or time of day. Once you open the door and Start key is not pressed, after 6 minutes, the oven will automatically cancel the preheat program. This display will revert back to clock or colon mode.

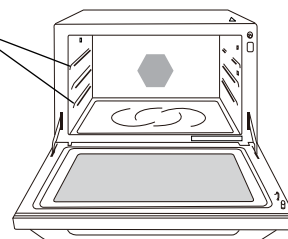
Use of Accessory

It is possible to cook on one or two levels when using convection cooking.

When cooking on one level, please put recommended accessories directly in higher or lower shelf position.

When cooking in two levels, please put the metal tray on the lower shelf position and the grill tray in the higher shelf position.

Shelf Positions



To Cook on Convection by Time Setting (continued)

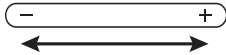
Temperature 40 °C is suitable for proving yeast dough.

Ferment:

- 1 Touch  once.**

Touch to select "Convection".

- 2 To select 40 °C**

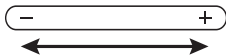


Select 40 °C by tap "+"/"-" or swipe the slider bar.

- 3 Touch  once.**

Touch the Set key to verify your desired temperature.

- 4 To select the cooking time.**



Select the cooking time by tap "+"/"-" or swipe the slider bar. (Up to 9 hours.)

- 5 Touch  .**

Cooking will start.

The time in the display window will count down.

Guideline to Oven Temperatures

Don't forget that for ease of programming of the most commonly used temperatures, your oven will start at 150 °C and count up in 10 °C stages to 230 °C, then back to down to 40 °C then 100 °C. Food is generally cooked UNCOVERED - unless it is a casserole or if you wish to use roasting bags for joints.

Temp °C	EXAMPLE OF USE
40 °C	Proving Bread
150 °C	Cheesecake
160/170 °C	Gingerbread, Cookies
180 °C	Fairy Cakes, Meat Joints
190 °C	Gratins, Pastry pies, Chicken
200 °C	Scones, Swiss Roll, Muffins
220 °C	Puddings, Bread
230 °C	Garlic bread, roast potatoes, baking pizza

To Cook on Steam by Time Setting

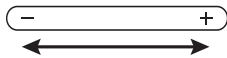
The oven can be programmed as a steamer to cook vegetables, fish, chicken and rice. It can keep moisture of food and also can steam the food evenly. There are 3 different steam settings available.

1 Touch once

Touch to select "Steam".

2 To select Steam level.

Select the Steam Power Level by tap "+" / "-" or swipe the slider bar (see chart below)

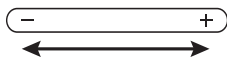


Powe Level	Teamperature	Example to use
Steam 1	High	Vegetable, Chicken, Meat, etc.
Steam 2	Medium	Seafood, Poached egg, Souffle, etc.
Steam 3	Low	Melt chocolate, Defrost Raspberries.

3 Touch once

Touch the Set key to verify your selection Steam level.

4 Tap "+" / "-" or swipe the slider bar to select the cooking time



Select the cooking time by tap "+" / "-" or swipe the slider bar (Up to 30 mins.)

5 Touch

Cooking will start.

The time in the display window will count down.

Notes:

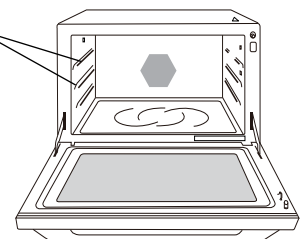
1. Fill the water tank before using the STEAM function.
2. The maximum time for cooking in this mode is 30 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
3. If during operation the water tank becomes empty, the oven will stop operation. The prompt in the display will ask you to re-fill the water tank. After re-filling the water tank and positioning back in the oven, touch Start. The oven will not continue cooking until the water tank has been re-filled and Start touched.
4. You can change the cooking time during cooking if required. Tap "+" / "-" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping "-" to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.
5. It may be necessary to wipe the excess water in the cavity after Steam cooking.

Use of Accessory

When steaming food with the plastic trivet, place put it inside the glass shelf in the middle shelf position, or you can put food in the dish inside the glass shelf in higher shelf position according to the height of food. Food can be placed directly on the plastic trivet.

Use oven gloves when removing accessories as they will be very hot, and so will the roof and walls of the oven.

Shelf Positions



To Cook Combine with Steam by time Setting

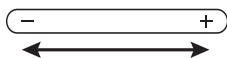
Cook combine with microwave



This feature is a steam and microwave combined heating method by adjusting the settings. This can often reduce traditional oven cooking times and keep the food moist.

1 Touch once.

Touch to select "Micro Power".

2 To select 300 W + Steam.

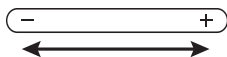


Select the 300 W + Steam by tap "+"/"-" or swipe the slider bar. " and " appear in the display window.

3 Touch once.

Touch the Set key to verify your selection level.

4 To select the cooking time.



Select the cooking time by tap "+"/"-" or swipe the slider bar. (Up to 30 mins.)

5 Touch .

Cooking will start.
The time in the display window will count down.

Note:

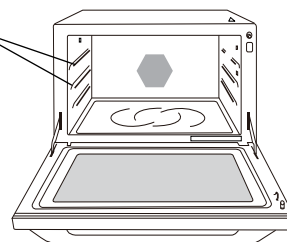
1. The maximum time for cooking in this mode is 30 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
2. If during operation the water tank becomes empty, the oven will stop operation. The prompt in the display will ask you to re-fill the water tank. After re-filling the water tank and positioning back in the oven, touch Start. The oven will not continue cooking until the water tank has been re-filled and Start touched.
3. You can change the cooking time during cooking if required. Tap "+"/"-" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping "-" to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.
4. It may be necessary to wipe the excess water in the cavity after Steam cooking.

Use of Accessory

When cooking by 300 W + Steam mode with the plastic trivet, place put it inside the glass shelf in the middle shelf position, or you can put food in the dish inside the glass shelf in higher shelf position according to the height of food. Food can be placed directly on the plastic trivet.

Use oven gloves when removing accessories as they will be very hot, and so will the roof and walls of the oven.

Shelf Positions



To Cook Combine with Steam by time Setting (continued)

Cook combine with Convection

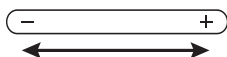
This feature is a steam and convection combined heating method by adjusting the settings, which can shoot steam during the convection. It is suitable for baking cakes, pastry tarts and souffles etc.

Without Preheating:

- 1** Touch  once.

Touch to select "Steam Plus".

- 2** To select desired temperature. (100 °C~230 °C)



Select temperature by tap "+" / "-" or swipe the slider bar.

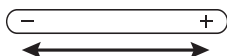
The oven offers a choice of convection temperatures 100 °C ~ 230 °C in 10 °C increments.

For quick selection of the most commonly used cooking temperatures, the temperatures start at 150 °C.

- 3** Touch  once.

Touch the Set key to verify your desired temperature.

- 4** To select the cooking time.



Select the cooking time by tap "+" / "-" or swipe the slider bar. (Up to 1 hour.)

- 5** Touch .

Cooking will start.

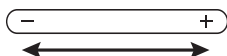
The time in the display window will count down.

With Preheating:

- 1** Touch  once.

Touch to select "Steam Plus".

- 2** To select desired temperature. (100 °C~230 °C)



Select temperature by tap "+" / "-" or swipe the slider bar.

The oven offers a choice of convection temperatures 100 °C ~ 230 °C in 10 °C increments.

For quick selection of the most commonly used cooking temperatures, the temperatures start at 150 °C.

To Cook Combine with Steam by time Setting (continued)

3 Touch once.

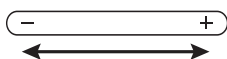
Touch the Set key to verify your desired temperature.

4 Touch to preheat

A "P" will appear in the display window.

When the oven is preheated the oven will beep 3 times and the "P" will flash. Then open the door and place the food inside.

5 To select the cooking time.



Select the cooking time by tap "+" / "-" or swipe the slider bar. (Up to 1 hour.)

6 Touch .

Cooking will start.

The time in the display window will count down.

Note:

1. The maximum time for cooking in this mode is 60 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
2. If during operation the water tank becomes empty, the oven will stop operation. The prompt in the display will ask you to re-fill the water tank. After re-filling the water tank and positioning back in the oven, touch Start. The oven will not continue cooking until the water tank has been re-filled and Start touched.
3. You can change the cooking time during cooking if required. Tap "+" / "-" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping "-" to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.
4. It may be necessary to wipe the excess water in the cavity after Steam cooking.
5. After touching Start, the selected temperature can be recalled and changed. Touch Convection key once to indicate the temperature in the display window. While the temperature is recalled in the display window, you can change the temperature by tapping "+" / "-".

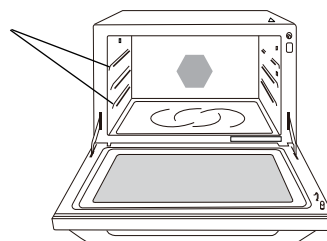
Example to use:

Food	Weight	Cooking mode	Time	Instruction/Guidelines
Chicken Pieces	500 g	230 °C Steam plus then 230 °C	5-10 mins 10-20 mins	After preheating, place on metal tray in lower shelf position.
Whole Chicken	1200 g	230 °C Steam plus then 230 °C	10-20 mins 30-40 mins	After preheating, place on metal tray in lower shelf position.
Souffle	15 cm diameter 4 serves	210 °C Steam plus then 180 °C	15-20 mins 5-10 mins	After preheating, place on metal tray in lower shelf position.
Choux pastry	12 piecess	Steam plus 190 °C then 190 °C	5 mins 20-30 mins	After preheating, place on metal tray in lower shelf position.

Use of Accessory

When cooking by steam plus mode, please put recommended accessories directly on higher or lower shelf position.

Shelf Positions



Steam Shot Setting

This feature allows you add steam during cooking (up to 3 minutes). Adding steam during cooking enhances heat distribution and aids the rising process of breads, cakes and pastries.

There are four combinations that you can use steam shot - microwave, grill, crispy grill and convection.

Set and operate the desired program.



As required during operation, hold steam for 2 seconds and 1 minute steam will be added.



Optional

If you want to add 2 or 3 minutes, tap Steam key once or twice within 3 seconds after step 2.

Notes:

1. Steam shot is not available during preheating mode.
2. Fill the water tank before use.
3. The original program still counts down when operating steam shot.
4. The steam shot time can not exceed the remaining cooking time.
5. If adding 2 or 3 minutes, steam must be tapped 2 or 3 times within a 3 second time period.

Example to use:

Food	Cooking Mode	Steam shot
Pastries	Convection	$\frac{2}{3}$ rds total time add 3 minutes steam shot
Breads	Convection	$\frac{2}{3}$ rds total time add 3 minutes steam shot
Sponge cakes	Convection	$\frac{1}{2}$ total time add 3 minutes steam shot

Guidelines for Steam Setting

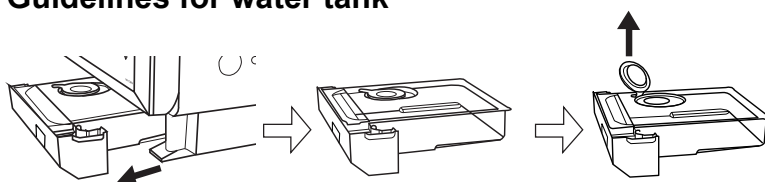
Guidelines

1. There is no microwave power on the STEAM only program.
2. Use the accessories provided, as explained above.
3. The STEAM will only operate with the oven door closed.
4. DURING AND AFTER COOKING WITH STEAM FUNCTION, DO NOT OPEN THE OVEN DOOR WHEN YOUR FACE IS VERY CLOSE TO THE OVEN. CARE MUST BE TAKEN WHEN OPENING THE DOOR AS STEAM MAY CAUSE INJURY.
5. ALWAYS USE OVEN GLOVES WHEN REMOVING THE FOOD AND ACCESSORIES AFTER STEAMING AS THE OVEN AND ACCESSORIES WILL BE VERY HOT.
6. After each steam operation carefully remove the drip tray from the front of the oven. Gently ease forwards, holding with both hands. After emptying, wash in warm soapy water. To re-position, click back into position on the oven legs. (See page 9)

CAUTIONS

THE ACCESSORIES AND SURROUNDING OVEN WILL GET VERY HOT. USE OVEN GLOVES. WHEN REMOVING THE FOOD OR COOKING ACCESSORIES, HOT WATER MAY DRIP FROM THE OVEN TOP. STEAM MAY BILLOW OUT WHEN YOU OPEN THE DOOR. IF THERE IS STEAM IN THE OVEN, DO NOT REACH IN WITH YOUR BARE HANDS! RISK OF BURNS! USE OVEN GLOVES. TAKE CARE WHEN REMOVING THE DRIP TRAY. WIPE ANY WATER THAT DRIPS FROM THE LEFT SIDE OF THE OVEN. THIS IS NORMAL.

Guidelines for water tank



3-Stages Setting

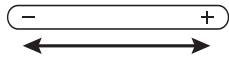
This feature allows you to program 3 Stages of cooking continuously.

E.g.: Continually set [600 W] 2 minutes, [Steam 2] 3 minutes and [Grill 3] 10 minutes.

1. Touch to select Micro Power



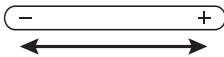
2. Tap "+" / "-" or swipe the slider bar to select 600 W.



3. Touch the Set key to verify your desired power level.



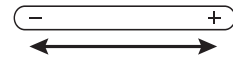
6. Tap "+" / "-" or swipe the slider bar to select steam 2.



5. Touch to select Steam.



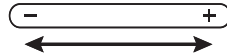
4. Tap "+" / "-" or swipe the slider bar to set 2 minutes.



7. Touch the Set key to verify your desired power level.



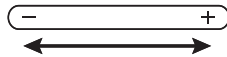
8. Tap "+" / "-" or swipe the slider bar to set 3 minutes.



9. Touch to select Grill.



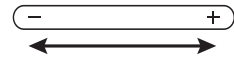
12. Tap "+" / "-" or swipe the slider bar to set 10 minutes.



11. Touch the Set key to verify your desired power level.



10. Tap "+" / "-" or swipe the slider bar to select Grill 3.



13. Touch once. The time will count down at the first stage in the display window.



Example to use:

Porridge			Roast Beef		
1-stage	600 W	6'00"	1-stage	600 W	10'00"
2-stage	150 W	15'00"	2-stage	steam 1	3'00"
3-stage	150 W	15'00"	3-stage	220 °C	30'00"

NOTES:

- When operating, two beeps will sound between each stage.
- This feature is only available for Microwave, Grill, Timer, Convection, Steam and 300 W + Steam function.
- Steam and 300 W + Steam function can not be used over 30 minutes in this feature.
- Auto Control function can not be used in this feature.

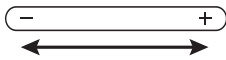
To Cook using the Recipe Store

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

To Set a Recipe Program:

1 Touch  Once.

2 Select Memory number 1-3.



Tapping “+”/“-” or swipe the slider bar until the desired memory number appears in the display window.

3 Touch  once.

Touch the Set key to verify your selection Recipe number.

4 Set the desired cooking programme.

Recipe Store can store 3 stages cooking. (refer to 28)

5 Touch  once.

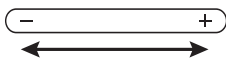
Touch the Set key to verify the selection. Memory number appears in the display window.

To Start Recipe Store Program:

1 Touch  Once.

The menu appears in the display window.

2 Select Memory number 1-3.



Tapping “+”/“-” or swipe the slider bar until the desired memory number appears in the display window.

3 Touch  once.

Touch the Set key to verify the desired recipe program.

4 Touch  once.

Cooking will start.

The time in the display window will count down.

NOTES:

1. This feature is only available for Microwave, Grill, Timer, Crispy grill, Convection, Steam, Steam plus and 300 W + Steam function.
2. Convection and Steam plus pre-heat mode cannot be programmed into Recipe Store.
3. Recipe Store can store 3 stages cooking. But it only can store 1 stage for crispy grill and steam plus.
4. Maximum cooking time of recipe store is 9 hours.
5. To reset recipe program, repeat “To Set a Recipe Program” steps 1-5.
6. A new recipe program will cancel the recipe program previously stored.
7. Auto Control function can not be used in this feature.

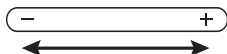
To Cook Food Using Sensor Reheat/Cook

Sensor Reheat/Cook allows you to cook foods without selecting times and power levels. The sensor detects the heat and humidity generated by the food and cooks your food automatically.

Place food into an appropriate sized dish for the volume of food you are cooking. Cover securely with plastic wrap or a securely fitting lid (do not use any snap closing lids). Plastic dishes are not suitable as a secure seal cannot be achieved and inaccurate cooking may result.

1 Touch Once.

2 Select desired menu.



Tapping “+”/“-” or swipe the slider bar until the desired menu appears in the display window. (see below chart).

Menu	Recommended Weight Range	Accessory and Recommended Container
1. Sensor Reheat	125 - 1000 g	bowl with wrap on flat table
2. Dried Pasta	125 - 500 g	bowl with lid on flat table
3. Fresh Pasta	200 - 800 g	bowl with lid on flat table
4. Casserole	800 - 2000 g	bowl with lid on flat table
5. Jacket Potato	300 - 1200 g	Glass shelf in middle position

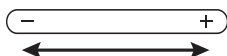
Note:

If you are satisfied with the result of the SENSOR Reheat/Cook programme, please skip to step 5.

3 Touch once.

Touch the Set key to verify the selection.

4 Adjust to Taste.



Preferences for degree of cooking vary for each individual. After having used auto sensor programs a few times, you may decide you would prefer your food cooked to a different degree of cooking. By using “+”/“-” the programs can be adjusted to cook food for a longer or shorter time. After selecting the sensor program, tap “+”/“-” or swipe the slider bar before touching Start. The oven will automatically cook the food 10% more or 10% less.

5 Touch Once.

Do not stop the oven or open the door during this part of the cooking stage as inaccurate cooking may result. After the heat humidity is detected by the SENSOR, the remaining time appears in the display window and begins to count down.

NOTES:

1. If the temperature of the cavity is high, sensor cook/reheat feature can not be used. display window will display “HOT”. Sensor Reheat/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.
3. Cook according to the cooking method on the next page.

To Cook Food Using Sensor Reheat/Cook (continued)

1. Sensor Reheat (uses microwave only)

Reheating by Sensor is suitable for pre-cooked foods. There is a setting for frozen and refrigerator temperature or room temperature foods. It is suitable for casseroles, plated meals, soup, stews, pasta dishes (except lasagna) and canned foods. Do not reheat bread or pastry products, raw, uncooked food or beverages on Sensor Reheat. Foods greater than 1 kg or smaller than 125 g should be cooked by micro power and time. Put food into suitable container, add 1-3 tablespoon water and cover foods securely with plastic wrap. During the heating time, the oven will 'beep' and prompt you to stir the food. There is no need to recover if not required. After heating, stir the food, check it is hot and allow standing for 2 to 3 minutes.

2. Dried Pasta (uses microwave only)

Suitable for cooking dried pasta such as spaghetti, fettuccine, macaroni, penne, spiral and various pasta shapes. Place pasta in an appropriate size dish with boiling water.

Use the following as a guide:

Pasta Qty	Boiling Water	Dish size
125 g	1 L	3 litres
250 g	1.3 L	3 litres
350 g	1.6 L	4 litres
500 g	2 L	4 litres

Add 1 tablespoon of oil, if desired, before cooking top prevent pasta from sticking together. Cover securely with a well fitting lid. During cooking, the oven will 'beep' and instruct you to stir and remove cover. At the end of the cooking time, cover and let stand or 5 to 10 minutes, if required, before draining.

3. Fresh Pasta (uses microwave only)

Suitable for cooking fresh pasta such as fettuccine, tagliatelle, tortellini, ravioli and agnolotti. (Gnocchi should be cooked by manual MICRO POWER.)

Place pasta in an appropriate size dish with boiling water. Use the below chart as a guide:

Pasta Qty	Boiling Water	Dish Size
200 g	1 litre	3 litres
400 g	1.25 litres	3 litres
600 g	2.0 litres	3.5 litres
800 g	2.5 litres	4 litres

Add 1 tablespoon of oil, if desired, before cooking top prevent pasta from sticking together. Cover dish securely with a well fitting lid. During cooking, the oven will 'beep' and instruct you to stir and remove cover. At the end of the cooking time, cover and let stand for 5 to 10 minutes, if required, before draining.

4. Casserole (uses microwave only)

Suitable for cooking casserole with less tender cut soft meat combined with liquid and vegetables. Cut meat and vegetables into even size pieces. Place in a suitable size dish. Dish should be approximately $\frac{3}{4}$ full. Do not use plastic dishes as incorrect cooking time may result.

Use the below chart as a guide:

Total Weight	Meat Qty	Vegetable Qty	Stock Liquid Qty
800 g	400 g	200 g	200 ml
1200 g	600 g	300 g	300 ml
1600 g	800 g	400 g	400 ml
2000 g	1000 g	500 g	500 ml

Cover securely with a well fitting lid. During the cooking time, the oven will 'beep' and instruct you to stir. At the end of cooking time, allow the casserole to stand for 5 to 10 minutes.

Note: total weight equals weight of meat plus vegetables plus liquid.

5. Jacket Potato

(uses microwave + convection)

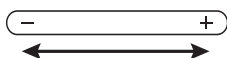
Suitable for cooking whole potatoes with their skin left on. Choose medium sized potatoes weighing approximately 200-250 g each. Wash and scrub potatoes and dry well. Prick with a fork several times. Brush with oil and sprinkle with salt. Place on glass shelf in middle shelf position. At the end of cooking time, allow the potato to stand for 5 to 10 minutes.

To Cook Food Using Steam Cook

There are 2 way for you to steam some of your favourite foods by setting the weight only. One is steam only, the other is microwave with steam. Steam with microwave mode saves cooking time. The oven determines the power and the cooking time automatically. Select the category and set the weight of the food. The weight is programmed in grams.

1 Touch  Once.

2 Select desired menu.

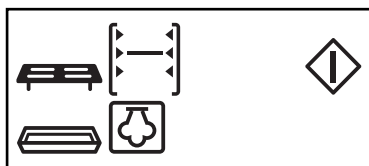


Tapping “+”/“-” or swipe the slider bar until the desired menu appears in the display window.
Please see the chart on next page.

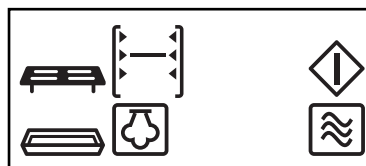
Notes:

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.

For example (Boiled potatoes):



Steam only

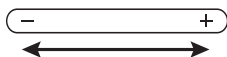


Steam with microwave

3 Touch  once.

Touch the Set key to verify the selection.

4 Select desired weight.



Tapping “+”/“-” or swipe the slider bar until the desired weight appears in the display window.

5 Touch  Once.

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

NOTE:

1. For larger weights on the auto programs rice, it will be necessary to re-fill the water tank during cooking.
2. Do not cover foods on the auto steam programs.
3. Most foods benefit from a STANDING time after cooking on an auto program, to allow heat to continue conducting to the centre.
4. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.
5. Cook according to the cooking method on page 34.

To Cook Food Using Steam Cook (continued)

Menu	Weight					Accessory and Recommended Container
6. Fresh Vegetables (steam only)	200 g	250 g	300 g	-	-	the glass shelf in the middle shelf position with plastic trivet inside
7. Fresh Vegetables (steam with microwave)	200 g	250 g	300 g	-	-	
8. Frozen Vegetables (steam only)	200 g	250 g	300 g	-	-	
9. Frozen Vegetables (steam with microwave)	200 g	250 g	300 g	-	-	
10. Boiled Potatoes (steam only)	200 g	300 g	400 g	500 g	-	
11. Boiled Potatoes (steam with microwave)	200 g	300 g	400 g	500 g	-	
12. Chicken Breast (steam only)	200 g	300 g	400 g	500 g	600 g	
13. Chicken Breast (steam with microwave)	200 g	300 g	400 g	500 g	600 g	
14. Fresh Fish Fillets (steam only)	200 g	300 g	400 g	500 g	-	
15. Fresh Fish Fillets (steam with microwave)	200 g	300 g	400 g	500 g	-	
16. Frozen Fish Fillets (steam only)	200 g	300 g	400 g	500 g	-	
17. Frozen Fish Fillets (steam with microwave)	200 g	300 g	400 g	500 g	-	
18. Fresh Whole Fish (steam only)	200 g	300 g	400 g	500 g	600 g	
19. Fresh Whole Fish (steam with microwave)	200 g	300 g	400 g	500 g	600 g	
20. Rice (steam only)	100 g	150 g	200 g	-	-	the glass shelf in the middle shelf position with a dish inside
21. Rice (steam with microwave)	100 g	150 g	200 g	-	-	

To Cook Food Using Steam Cook (continued)

6-7. Fresh Vegetables

(uses steam only/uses steam + Micro)

To steam fresh vegetables. Fill water tank. Place prepared vegetables onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program Fresh Vegetables. Enter the weight of the fresh vegetables. Touch START.

8-9. Frozen Vegetables

(uses steam only/uses steam + Micro)

To steam frozen vegetables e.g. carrots, broccoli, cauliflower, green beans. Fill water tank. Place vegetables onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program Frozen Vegetables. Enter the weight of the frozen vegetables. Touch START.

10-11. Boiled Potatoes

(uses steam only/uses steam + Micro)

To steam potatoes. Fill water tank. Peel potatoes and cut into 30-40 g each. Place prepared potatoes onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program Boiled Potato. Enter the weight of the potatoes. Touch START.

12-13. Chicken Breast

(uses steam only/uses steam + Micro)

To cook fresh chicken breasts. Each chicken breast should weigh between 100-150 g each. Fill water tank. Place chicken breast onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program Chicken Breast. Enter the weight of the chicken breasts. Touch START.

14-15. Fresh Fish Fillets

(uses steam only/uses steam + Micro)

To cook fresh fish fillets. Each fish fillets should weigh between 100-200 g each. Fill water tank. Place fresh fish onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program Fresh Fish Fillets. Enter the weight of the fresh fish. Touch START.

16-17. Frozen Fish Fillet

(uses steam only/uses steam + Micro)

To cook frozen fish fillets. Each fish fillets should weigh between 100-200 g each. Fill water tank. Place frozen fish onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program Frozen Fish Fillets. Enter the weight of the fish. Touch START.

18-19. Fresh Whole Fish

(uses steam only/uses steam + Micro)

To cook fresh whole fish e.g trout, sea bream, mackerel, sea bass, sardines weighing between 100-300 g each. Fill water tank. Place whole fish directly onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program fresh Whole Fish. Enter the weight of the whole fresh fish. Touch START.

20-21. Rice

(uses steam only/uses steam + Micro)

To cook rice. Fill water tank. Place rice in a Pyrex® bowl. Add water and soak for 10 to 15 minutes. Drain well. Add boiling water. Use the below chart as a guide:

Steam only	
Rice Qty	Boiling Water
100 g	160 g
150 g	240 g
200 g	320 g
Steam with Microvave	
Rice Qty	Boiling Water
100 g	200 g
150 g	300 g
200 g	400 g

Do not cover. Place bowl on glass shelf in the middle shelf position. Select program Rice. Enter the weight of the rice only. Touch START. After cooking, standing 5 to 10 minutes.

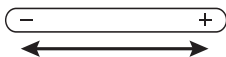
To Cook Food Using **Auto Cook**

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

For Menu without preheat, please operate as follows:

1 Touch  **Once.**

2 **Select desired menu.**

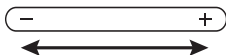


Tapping "+"/"-" or swipe the slider bar until the desired menu appears in the display window.

3 Touch  **once.**

Touch the Set key to verify the selection.

4 **Select desired weight.**



Tapping "+"/"-" or swipe the slider bar until the desired weight appears in the display window.

5 Touch  **Once.**

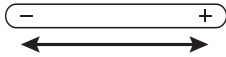
The cooking time appears in the display window and begins to count down.

To Cook Food Using Auto Cook (continued)

For Menu with preheat, please operate as follows:

1 Touch  Once.

2 Select desired menu.

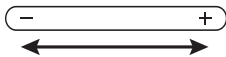


Tapping “+”/“-” or swipe the slider bar until the desired menu appears in the display window.

3 Touch  once.

Touch the Set key to verify the selection.

4 Select desired weight.



Tapping “+”/“-” or swipe the slider bar until the desired weight appears in the display window.

5 Touch  Once.

Touch Start to preheat.

A “P” will appear in the display window. When the oven is preheated the oven will beep and the “P” will flash. Then open the door and place the food inside.

6 Touch  Once.

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

To Cook Food Using Auto Cook (continued)

Menu	Weight						Accessory and Recommended Container
22. Grill Chicken Pieces	400 g (Econavi)	600 g	800 g	1000 g	-	-	grill tray in middle position
23. BBQ Meat Pieces	400 g (Econavi)	600 g	800 g	1000 g	-	-	grill tray in middle position
24. Roast Chicken	1200 g	1500 g	2000 g	2500 g	-	-	glass shelf in lower position
25. Roast Beef	500 g	1000 g	1500 g	2000 g	2500 g	-	glass shelf in lower position
26. Roast Lamb	500 g	1000 g	1500 g	2000 g	2500 g	-	glass shelf in lower position
27. Roast Pork	500 g	1000 g	1500 g	2000 g	2500 g	-	glass shelf in lower position
28. Fresh Pizza*	200 g	400 g	600 g	800 g	-	-	metal tray in higher position
29. Frozen Pizza	300 g	400 g	500 g	600 g	-	-	grill tray in middle position
30. Fresh Crispy Top*	500 g	700 g	1000 g	1300 g	-	-	metal tray in lower position
31. Frozen Crispy Top*	400 g	600 g	800 g	1000 g	-	-	metal tray in lower position
32. Fruit Poached	250 g	500 g	750 g	1000 g	1500 g	-	bowl without lid on flat table
33. Sponge Pudding	1 serv.	2 serv.	3 serv.	4 serv.	-	-	bowl on flat table
34. Muffins*	12	-	-	-	-	-	metal tray in lower position
35. Cookie 1 Level*	20	-	-	-	-	-	metal tray in lower position
36. Cookie 2 Levels*	40	-	-	-	-	-	grill tray in higher position/ metal tray in lower position
37. Frozen Potato Fries	200 (Econavi)	400	600	800	1000	-	grill tray in middle position
38. Fried Chicken	2 serv. (Econavi)	4. serv.	-	-	-	-	grill tray in middle position
39. Melt Butter	50 g	100 g	150 g	200 g	250 g	300 g	bowl on flat table
40. Melt Chocolate	50 g	100 g	150 g	200 g	250 g	300 g	bowl on flat table
41. Soften Ice Cream	200 g	500 g	1000 g	2000 g	-	-	bowl on flat table
42. Soften Cream Cheese	50 g	100 g	150 g	200 g	250 g	300 g	bowl on flat table
43. Deodorization	Cleaning Functions.						
44. Drain Water							
45. System Cleaning							
46. Cavity Cleaning							

NOTE:

- * Preheat is necessary.
- 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.
- If the temperature of the cavity is so high, auto cook feature can not be used. Display window will appear "HOT". Auto Cook feature can be used until the "HOT" disappears.
- Cook according to the guideline on next page.
- When you use Econavi, please put you food as below picture:



grill tray

Put the food on the shadow area

Working principle of ECONAVI in Auto Menu:

By means of top heater and microwave power combined, to supply concentrated heat efficiently on food (which placed in the front row of the grill tray). It can help you save time and energy. That's how ECONAVI works

- Heating area refers to efficient working area at the ahead of the grill tray available for two serves. ECONAVI indicator lamp will light up as soon as cooking begins. Energy saving effect will vary depending on the food category, amount, and placement.

To Cook Food Using Auto Cook (continued)

22. Grill Chicken Pieces (uses crispy grill)

Suitable for most cuts of chicken pieces. Each chicken pieces should weigh between 100-250 g each. Brush with oil and sprinkle with salt. Place chicken pieces on grill tray in middle shelf position. Select Auto Menu Grill Chicken Pieces, then select the weight of the food, then touch **Start**. Do not use plastic wrap or lid.

Note:

When you use Econavi, please put food on the shadow area. Please refer to page 37.

23. BBQ Meat Pieces (uses crispy grill)

Allow you to roast meat skewer, chicken pieces or seafood. Place marinated meat pieces on grill tray in the middle shelf position. Select Auto Menu BBQ Meat Pieces, then select the weight of the food, then touch **Start**. Do not use plastic or lid.

Note:

When you use Econavi, please put food on the shadow area. Please refer to page 37.

24. Roast Chicken

(uses microwave + convection)

Use for roasting whole chickens that are unstuffed. Wash and dry chicken, truss or tie legs. Brush the surface of the skin with butter or oil and sprinkle with seasoning if desired. Place chicken back-side down on glass tray in the lower shelf position. During the cooking time, the oven will 'beep' and prompt you to turn over. Select Auto menu Roast Chicken, then select the weight closest to the actual weight of the chicken, and then touch **Start**. Do not use plastic wrap or lid.

Note: small sized chickens with stuffing can be cooked using the setting one weight higher than the actual weight. For example. To cook a 1300 g chicken that has stuffing, use the 1500 g setting even though the total weight of the chicken with stuffing is 1300 g.

25. Roast Beef (uses convection only)

Suitable for roasting joints of beef such as rump, bolar, fillet, topside, rib eye. Choose roasting pieces that are even in shape and if boneless have been rolled and tied. Brush with oil and seasonings. Place fat side up on glass shelf in the lower shelf position. Select Auto Menu Roast Beef then select the weight closest to the weight of the piece, and then touch **Start**. Do not use plastic wrap or lid.

26. Roast Lamb (uses convection only)

Suitable for roasting joints of lamb, legs, boned and rolled loin, rack of lamb and shoulder roasts. Brush roast with oil and seasonings. Place fat side up on glass shelf in the lower shelf position.

Select Auto Menu Roast Lamb, then select the weight closest to the weight of the piece, and then touch **Start**. Do not use plastic wrap or lid.

27. Roast Pork (uses microwave + convection)

Suitable for roasting joints of pork, leg, boned and rolled loin, rib roast and shoulder. Score rind, brush with lemon juice and rub liberally with salt. Place roast rind side up on glass shelf in the lower position. Select Auto menu Roast Pork, then select the weight closest to the weight of the meat, and then touch **Start**. Do not use plastic wrap or lid.

28. Fresh Pizza (uses convection + grill)

Use for cooking fresh pizza either purchased or home made.

Select Auto Menu Fresh Pizza, then select the weight of the pizza (total weight of base plus topping ingredients). See chart below for quantities.

Total	Dough	Ingredients
200 g	100 g	100 g
400 g	200 g	200 g
600 g	300 g	300 g
800 g	400 g	400 g

Touch **Start** to preheat the oven. Place assembled pizza on the metal tray. When the oven is preheated, place the metal tray in the higher shelf position. Close door and touch **Start**.

29. Frozen Pizza (uses crispy grill)

Allow you to bake frozen pizza. Place pizza on grill tray in the middle shelf position. Select Auto Menu Frozen Pizza, then select the weight of the pizza (total weight of base plus topping ingredients). Touch **Start**. Do not use plastic wrap or lid.

Notes: No need to use aluminum foil or grease.

30. Fresh Crispy Top

(uses convection only)

Use for heating and crisping the top of foods like pasta bake, macaroni cheese, cottage pie and lasagna. All foods must be pre-cooked and cold. Transfer crispy top to a similar sized heat proof container. Select Auto menu Fresh Crispy Top then, select the weight of food. Touch **Start** to preheat the oven. Do not cover and place on metal tray in lower shelf position after preheated. Allow standing for 2 minutes. Ensure food is hot before consuming.

To Cook Food Using Auto Cook Menu (continued)

31. Frozen Crispy Top (uses convection only)

Use for heating and browning the top of frozen purchased savoury dishes like macaroni cheese, shepherd's pie and lasagna. All foods must be pre-cooked and frozen. Transfer crispy top to a similar sized heatproof container. Select Auto menu Frozen Crispy Top then select the weight of food. Touch start to preheat the oven. Do not cover and place it on metal tray in the lower shelf position after preheated. Allow standing for 2 minutes. Ensure food is hot before consuming.

32. Fruit Poached (uses microwave only)

Use for cooking fruits that would usually be stewed or poached. Suitable for fruits such as rhubarb, apples, stone fruits, pears, figs, pineapple, kiwi fruit and berries. Trim and cut fruit into even sized pieces. Place into a microwave safe container. See chart below for quantities.

Fruit	Water	Sugar
250 g	125 ml	¼ cup
500 g	250 ml	½ cup
750 g	375 ml	¾ cup
1000 g	500 ml	1 cup
1500 g	750 ml	1½ cup

Stir to dissolve sugar. Spices can be added if desired. Do not cover. Place dish onto the base of the oven. Select Auto Menu Fruit Poached, then select the weight of the fruit, and then touch **Start**. When beep, stir during cooking.

33. Sponge Pudding (uses microwave only)

For cooking individual steamed sponge puddings. Use packet mixes available from supermarkets or individual recipes. Not suitable for heavy fruit type puddings. See chart below for 4 serv. quantities.

jam	2 teaspoons
butter	100 g
caster sugar	¾ cup
eggs	2
self raising flour	¾ cup
milk	¼ cup

Spoon jam into bottom of pudding bowl. Cream butter and sugar in a separate bowl until light and fluffy. Add eggs (one at a time), beating well after each addition. Fold in flour alternately with milk. Mix until well combined. Pour mixture over jam. Smooth top and place pudding bowl onto the base of the oven. Select Auto Menu Sponge Pudding, then select the number of serves, and then touch **Start**. Allow standing for 5 minutes before turning out.

34. Muffins (uses convection only)

Ingredients:

muffin cups	12
egg	50 g
melted butter	80 g
milk	120 ml
sugar	60 g
self raising flour	200 g
baking powder	12 g
Salt	½ teaspoon
dry fruit	50 g

Method:

Whisk eggs in a mixing bowl, next add milk and butter and mix well. Leave aside. Sift sugar, flour, baking powder and salt in a mixing bowl, and make a well in the centre. Stir in milk mixture and dry fruit. Leave aside for about ½ hour. Touch **Start** to preheat the oven. Scoop batter into muffin cup (¾ cup), place muffin on metal tray in lower shelf position after preheated. Allow standing for 2 minutes. Ensure food is hot before consuming.

35. Cookie 1 Level (uses convection only)

Ingredient:

Egg	35 g
Plain flour	120 g
Butter	60 g (room temperature)
Castor sugar	60 g
	vanilla essence

Method:

Whisk the butter and sugar to be softened and creamy with egg beater. Add beaten eggs and vanilla essence and stir evenly. Gradually add sifted plain flour and stir evenly with wooden spoon. Select the program and touch Start key to preheat. Place the aluminum foil on the metal tray. Cut the mixture to cookie shape with 5 mm height and 13 g each and arrange into 4×5. After preheating, three beeps will be heard. Put the metal tray on the lower shelves quickly and touch Start key.

Notes:

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

To Cook Food Using Auto Cook Menu (continued)

36. Cookie 2 Levels (uses convection only)

Ingredient:

Egg	75 g
Plain flour	240 g
Butter	120 g (room temperature)
Castor sugar	120 g
	vanilla essence

Method:

Whisk the butter and sugar to be softened and creamy with egg beater. Add beaten eggs and vanilla essence and stir evenly. Gradually add sifted plain flour and stir evenly with wooden spoon. Select the program and touch Start key to preheat. Place the aluminum foil on the metal tray and grill tray. Cut the mixture to cookie shape with 5 mm height and 13 g each and arrange into 4×5. After preheating, three beeps will be heard. Put the metal tray on the lower shelf position and grill tray on the higher shelf position quickly and touch Start key.

Notes:

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

37. Frozen Potato Fries (uses crispy grill only)

Use for cooking frozen pre-cooked potato products like wedges, chips, gems, etc.

Select frozen potato fries, then select the weight of the food. Spread the frozen product in a single layer onto the grill tray place the grill tray onto the middle shelf position. Close door and touch **Start**.

Note:

When you use Econavi, please put food on the shadow area. Please refer to page 37.

38. Fried Chicken (uses crispy grill)

Lay out prepared chicken on grill tray in middle shelf position. Select Fried Chicken and touch Start key.

Note:

When you use Econavi, please put food on the shadow area.

39. Melt Butter (uses microwave only)

Remove wrapper, cut butter into 2 tbsp cube, and place into a microwave safe dish. Melt with lid or plastic wrap. Stir after cooking. If food needs more time cooking or weight exceeds range, cook using 300 W for melting.

40. Melt Chocolate (uses microwave only)

Remove wrapper and place chocolate into a microwave safe dish. Cook without cover. During the cooking time, the oven will 'beep' and prompt you to stir. After heating, stir until completely melted. If food needs more time cooking or weight exceeds range, cook using 300 W for melting.

Note: Chocolate holds its shape even when softened.

41. Soften Ice Cream (uses microwave only)

Remove wrapper and place in a microwave safe bowl/dish. Soften without cover. If food needs more time cooking or weight exceeds range, cook using 300 W for melting and softening. If food needs more time cooking or weight exceeds range, cook using 300 W for softening.

42. Soften Cream Cheese (uses microwave only)

Soften slightly without lid. If food needs more time cooking or weight exceeds range, cook using 300 W for melting and softening. If food needs more time cooking or weight exceeds range, cook using 300 W for softening.

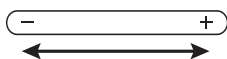
Cleaning Setting

Deodorization:

This feature is suitable for cleaning the particular smell from the microwave oven. (30 minutes is needed)

1 Touch  once.

2 Select “Deodorization”.



Tapping “+”/“-” or swipe the slider bar until “Deodorization” appears in the display window.

3 Touch  once.

Touch the Set key to verify the selection.

4 Touch .

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

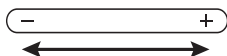
Drain water:

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

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

2 Touch  once.

3 Select “Drain water”.



Tapping “+”/“-” or swipe the slider bar until “Drain water” appears in the display window.

4 Touch  once.

Touch the Set key to verify the selection.

5 Touch .

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

NOTE:

1. Only run this program with 100 g of water in the tank.
2. Do not remove the drip tray during the drain water program. If the drip tray is removed during the program, U12 is displayed and the program will stop.
3. Empty the drip tray and rinse with running water after the program has finished.

CAUTION:

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

Cleaning Setting (continued)

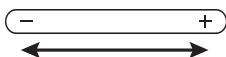
System cleaning

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

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

- 2 Touch  once.**
-

- 3 Select “System cleaning”.**
-



Tapping “+”/“-” or swipe the slider bar until “system cleaning” appears in the display window.

- 4 Touch  once.**
-

Touch the Set key to verify the selection.

- 5 Touch .**
-


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

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

- 7 Touch .**
-

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

Notes:

1. When  appears in the display, run the ‘system cleaning’ program.
2. If the system cleaning program is not used regularly, the pipe will get blocked and the steaming performance will be less effective.
3. Do not remove the drip tray during the drain program. If the drip tray is removed during the program, U12 is displayed and the program will stop.
4. Empty the drip tray and rinse with running tap water after the program has finished.

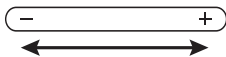
Cleaning Setting (continued)

Cavity cleaning

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

1 Touch  once.

2 Select “Cavity cleaning”.



Tapping “+”/“-” or swipe the slider bar until “cavity cleaning” appears in the display window.

3 Touch  once.

Touch the Set key to verify the selection.

4 Touch .

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

Notes:

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

INGREDIENT CONVERSION CHART

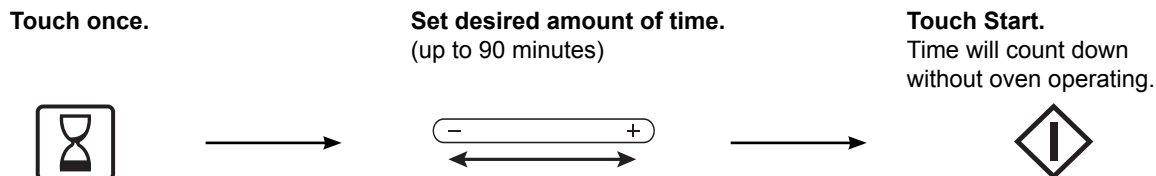
INGREDIENT CONVERSION CHART			
¼ cup	60 ml	¼ teaspoon	1 ml
⅓ cup	85 ml	½ teaspoon	2 ml
½ cup	125 ml	1 teaspoon	5 ml
⅔ cup	165 ml	2 teaspoons	10 ml
¾ cup	190 ml	3 teaspoons	15 ml
1 cup	250 ml	1 tablespoon	20 ml
1¼ cups	310 ml	1½ tbs	30 ml
1½ cups	375 ml	2 tbs	40 ml
2 cups	500 ml	3 tbs	60 ml
3 cup	750 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 standard measurement that appear in the above chart.

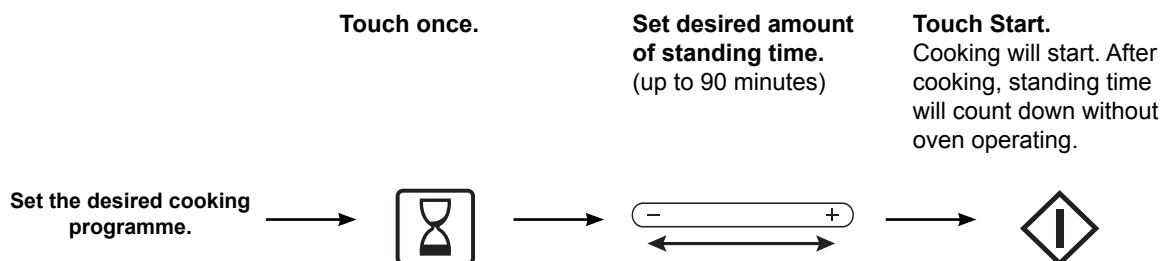
To Use Timer

This feature allows you to program standing after cooking is completed and to program the oven as a minute or 10 seconds timer or program delay start.

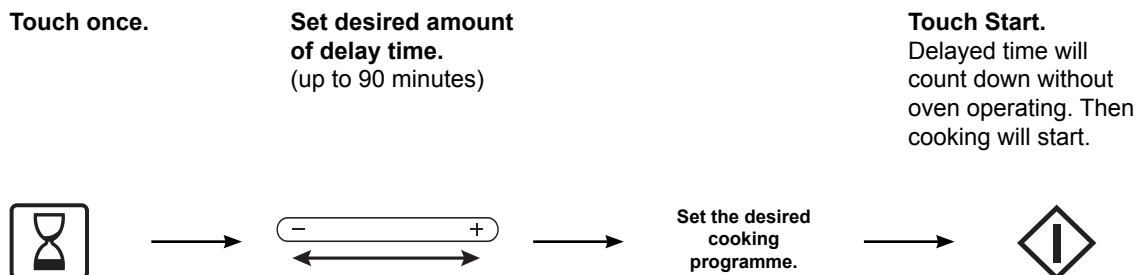
To Use as a Kitchen Timer.



To Set Standing Time.



To Set Delay 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.
3. When using Standing time or Delay Start, it's up to 2 power stages.

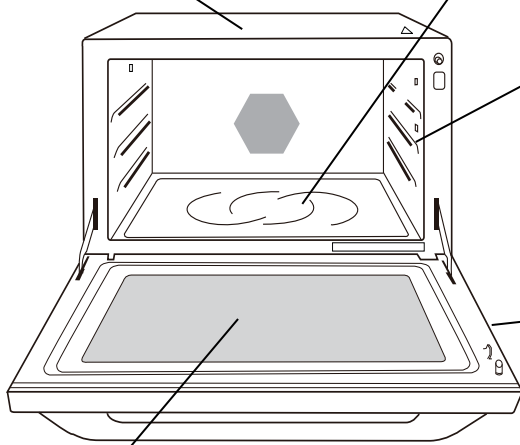
Care of your Microwave Oven

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

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

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

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

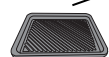


Do not allow the Control Panel to become wet. Clean with a soft, damp cloth. Do not use detergents, abrasives or spray on cleaners on the Control Panel. After cleaning touch Stop/Reset key to clear display window.

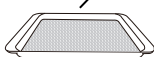
If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.

Do not 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.

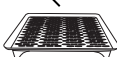
After using, clean it with a mild detergent or dishwasher.



Grill tray



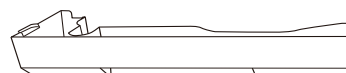
Glass shelf



Trivet



Metal tray



Drip tray

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

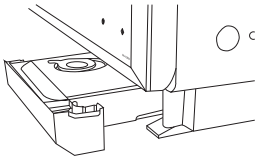
Notes:

1. When using the Grill, Convection or cooking in the crispy grill mode, some foods may inevitably splatter grease on to the oven walls. If the oven is not cleaned, occasionally it may start to "smoke" during use. These marks will be more difficult to clean later.
2. After Grill, Convection or crispy grill cooking the ceiling and walls of the oven should be cleaned with a soft cloth squeezed in soapy water. Particular care should be taken to keep the window area clean particularly after cooking by Grill, Convection or crispy grill. 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. 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.
4. When it becomes necessary to replace the oven light, please consult the service center specified by Panasonic.

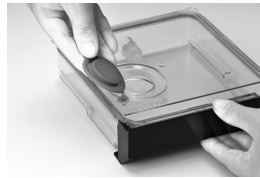
Care of your Microwave Oven (continued)

Cleaning the water tank

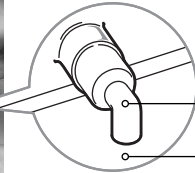
Clean with a soft sponge in water.



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



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



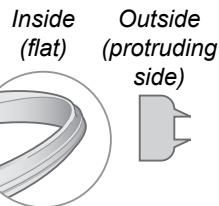
Pipe Cap

Ensure it faces downwards

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

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

Removing the rubber seal



Ensure that the rubber seal is not inside out when re-fitting. If the seal is not fitted correctly the lid will not close securely and it will leak.

Removing the front cover



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

Re-fitting the front cover



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

Notes:

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

Before Requesting Service

PROBLEM	POSSIBLE CAUSE	REMEDY
Oven will not turn on.	<p>The oven is not plugged in securely.</p> <p>Circuit breaker or fuse is tripped or blown.</p> <p>There is a problem with the outlet.</p>	<p>Remove plug from outlet, wait 10 seconds and re-insert.</p> <p>Reset circuit breaker or replace fuse.</p> <p>Plug another appliance into the outlet to check if the outlet is working.</p>
Oven will not start cooking.	<p>The door is not closed completely.</p> <p>Start key was not touched after programming</p> <p>Another program has already been entered into the oven.</p> <p>The program has not been entered correctly.</p> <p>Stop/Reset key has been touched accidentally.</p>	<p>Close the oven door securely.</p> <p>Touch Start key.</p> <p>Touch Stop/Reset key to cancel the previous program and program again.</p> <p>Program again according to the Operating Instructions.</p> <p>Program oven again.</p>
"HOT" appears in the display window.	The cavity is overheated.	Operate again after it cools down.
"COOL" appears in the display window.	The fan is operating to cool the electric components.	The word "COOL" will disappear after the fan stops.
The "🔒" appears in the display Window.	The Child Lock was activated by tapping Start key 3 times.	Deactivate Lock by tapping Stop/Reset key 3 times.
"H97", "H98" or "H00" 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 under demonstration mode.	Tap Micro Power key once, Start key 4 times and key Stop/Reset 4 times.
The control panel keys do not respond when tapped.	The oven may be in stand-by mode.	Ensure the oven is plugged in. Open and close the door to activate.
"U14" appears in the display window.	The water tank is empty.	Full it with water.
"U12" appears in the display window.	Drip tray is loose or not in the right position.	Replace the drip tray onto the front legs of oven.

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

Before Requesting Service (continued)

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.
The oven has an odour and generates smoke when using Grill, Convection or Crispy grill function.	It is essential that your oven is wiped out regularly particularly after cooking by Crispy grill or Grill. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.

Technical Specifications

Power Supply:		230 - 240 V, 50 Hz
Power Consumption*:	Microwave	4.3 A 990 W
	Grill	5.6 A 1330 W
	Convection	5.7 A 1380 W
Power Requirement: (Maximum)		6.5 A 1570 W
Output*:	Microwave	1000 W
	Grill	1300 W
	Convection	1350 W
Outside Dimensions (W x H x D):		494 mm (W) x 390 mm (H) x 438 mm (D)
Oven Cavity Dimensions (W x H x D):		410 mm (W) x 250 mm (H) x 320 mm (D)
Overall Cavity Volume:		32 L
Operating Frequency:		2450 MHz
Uncrated Weight:		Approx. 20.6 kg

Trim Kit

Model Name	NN-CS894S
Model Number	NN-TK816CSCP
Outside Dimensions	596 mm (W) x 494 mm (H)
Cabinet Opening	562 mm (W) x 479 mm (H) x 550 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 (for Australia)

Home Appliance 12 Month Warranty from Date of Purchase

1. Subject to the conditions of this warranty Panasonic or its Authorised Service Centre will perform necessary service on the product without charge for parts or labour, if in the opinion of Panasonic, the product is found to be faulty within the warranty period. For Communications products (i.e. Cordless Phones, etc) the genuine battery(s) has a 3 month warranty.
2. This warranty only applies to Panasonic products purchased in Australia and sold by Panasonic Australia or its Authorised Distributors or Dealers and only where the products are used and serviced within Australia or its territories. Warranty cover only applies to service carried out by a Panasonic Authorised Service Centre and only if valid proof of purchase is presented when warranty service is requested.
3. This warranty only applies if the product has been installed and used in accordance with the manufacturer's recommendations (as noted in the operating instructions) under normal use and reasonable care (in the opinion of Panasonic). The warranty covers normal domestic use only (also Clip & Trim Professional use) and does not cover damage, malfunction or failure resulting from use of incorrect voltages, incorrect installation, accident, misuse, neglect, build-up of dirt or dust, abuse, maladjustment of customer controls, mains supply problems, thunderstorm activity, infestation by insects or vermin, tampering or repair by unauthorised persons (including unauthorised alterations), exposure to abnormally corrosive conditions or any foreign object or matter having entered the product.
4. This warranty does not cover the following items unless the fault or defect existed at the time of purchase:
 - (a) Cabinet Parts
 - (b) Microwave Oven Plates.
 - (c) User replaceable Batteries
 - (d) Kneader Mounting Shaft, Shaver Heads, Cutters, Foils, Blades
 - (e) Accessories
 - (f) Noise or vibration that is considered normal
5. To claim warranty service, when required, you should:
 - Contact Panasonic's Customer Care Centre on 132600
 - Send or take the product to a Panasonic Authorised Service Centre together with your purchase receipt as a proof of purchase date. Please note that freight and insurance to and / or from your nearest Authorised Service Centre must be arranged by you.
6. The warranties hereby conferred do not extend to, and exclude, any costs associated with the installation, de-installation or re-installation of a product, including costs related to the mounting, de-mounting or remounting of any screen, (and any other ancillary activities), delivery, handling, freight, transportation or insurance of the product or any part thereof or replacement of and do not extend to, and exclude, any damage or loss occurring by reason of, during, associated with, or related to such installation, de-installation, re-installation or transit.

Panasonic Authorised Service Centres are located in major metropolitan areas and most regional centres of Australia, however, coverage will vary dependant on product. For advice on exact Authorised Service Centre locations for your product, please telephone our Customer Care Centre on 132600.

In addition to your rights under this warranty, Panasonic products come with consumer guarantees that cannot be excluded under the Australian Consumer Law. If there is a major failure with the product, you can reject the product and elect to have a refund or to have the product replaced or if you wish you may elect to keep the goods and be compensated for the drop in value of the goods. You are also entitled to have the product repaired or replaced if the product fails to be of acceptable quality and the failure does not amount to a major failure.

If there is a major failure in regard to the product which cannot be remedied then you must notify us within a reasonable period by contacting the Panasonic Customer Care Centre. If the failure in the product is not a major failure then Panasonic may choose to repair or replace the product and will do so in a reasonable period of time from receiving notice from you.

**THIS WARRANTY CARD AND THE PURCHASE DOCKET (OR SIMILAR PROOF OF PURCHASE)
SHOULD BE RETAINED BY THE CUSTOMER AT ALL TIMES**

If you require assistance regarding warranty conditions or any other enquiries, please visit the **Panasonic Australia** website **www.panasonic.com.au** or contact by phone on **132 600**
If phoning in, please ensure you have your operating instructions available.

Panasonic Australia Pty. Limited

ACN 001 592 187 ABN 83 001 592 187

1 Innovation Road, Macquarie Park NSW 2113
www.panasonic.com.au

PRO-031-F01 Issue: 6.0

02-10-2013

Panasonic Warranty (for New Zealand)

Built In Kitchen Appliance 24 Month from Date of Purchase Home Appliance 24 Month Warranty from Date of Purchase

1. Subject to the conditions of this warranty Panasonic or it's Authorised Service Centre will perform necessary service on the product without charge for parts or labour, if in the opinion of Panasonic, the product is found to be faulty within the warranty period. For Line Communications products (i.e. Cordless Phones, etc.) the genuine battery(s) has a 3 month warranty.
2. This warranty only applies to Panasonic products purchased in New Zealand and sold by Panasonic New Zealand or its authorised Distributors or Dealers and only where the products are used and serviced within New Zealand or it's territories. Warranty cover only applies to service carried out by a Panasonic Authorised Service and only if valid proof of purchase is presented when warranty service is requested.
3. This warranty only applies if the product has been installed and used in accordance with the manufacturer's recommendations (as noted in the operating instructions) under normal use and reasonable care (in the opinion of Panasonic). The warranty covers normal domestic use only (also Clip & Trim Professional use) and does not cover damage, malfunction or failure resulting from use of incorrect voltages, incorrect installation, accident, misuse, neglect, build-up of dirt or dust, abuse, maladjustment of customer controls, mains supply problems, thunderstorm activity, infestation by insects or vermin, tampering or repair by unauthorised persons (including unauthorised alterations), exposure to abnormally corrosive conditions or any foreign object or matter having entered the product.
4. This warranty does not cover the following items unless the fault or defect existed at the time of purchase:
 - (a) Cabinet Parts
 - (b) Microwave Oven cook plates
 - (c) User replaceable Batteries from wear and tear in normal use
 - (d) Kneader mounting shaft unit and Heads, Cutters, Foils, Blades and other accessories
 - (e) Noise or vibration that is considered normal
 - (f) Correcting the installation (e.g. removal of transit bolts, levelling and locking feet)
 - (g) Damage caused by water pressure exceeding 1MPa
 - (h) Water on floor due to incorrect loading, excessive suds, foreign matter on door seals
 - (i) Blocked pumps and removal filters, removal of foreign objects from the machine (e.g. bra wires, bread tags, nails, screws, coins, grit etc.)
 - (j) Replaceable lint filters
 - (k) Damage to surfaces caused by liquid or solid spillages, impact or lack of maintenance & cleaning products other than that recommended in the operating instructions
 - (l) Consumables (light bulbs, filters)
5. To claim warranty service, when required, you should:
 - Telephone Panasonic's Customer Care Centre on 09 272 0178 or visit our website referred to below and use the Service Centre Locator for the name/address of the nearest Authorised Service Centre.
 - Send or take the product to a Panasonic Authorised Service Centre together with your proof of purchase receipt as a proof of purchase date. Please note that freight and insurance to and / or from your nearest Authorised Service Centre must be arranged by you.
6. The warranties hereby conferred do not extend to, and exclude, any costs associated with the installation, de-installation or re-installation of a product, including costs related to the mounting, de-mounting or remounting of any screen, (and any other ancillary activities), delivery, handling, freighting, transportation, or insurance of the product or any part thereof or replacement of and do not extend to, and exclude, any damage or loss occurring by any reason of, during, associated with, or related to such installation, de-installation, re-installation or transit.

Panasonic Authorised Service Centres are located in major metropolitan areas and most regional centres of New Zealand, however, coverage will vary dependant on product. For advice on exact Authorised Service Centre locations for your product, please telephone our customer Care Centre on 09 272 0178 or visit our website and use the Service Centre locator.

Unless otherwise specified to the consumer the benefits conferred by this express warranty are additional to all other conditions, warranties, guarantees, rights and remedies expressed or implied by the Consumer Guarantees Act of New Zealand and all other obligations and liabilities on the part of the manufacturer or supplier and nothing contained herein shall restrict or modify such rights, remedies, obligations and liabilities.

**THIS WARRANTY CARD AND THE PURCHASE DOCKET (OR SIMILAR PROOF OF PURCHASE)
SHOULD BE RETAINED BY THE CUSTOMER AT ALL TIMES**

If you require assistance regarding warranty conditions or any other enquiries, please visit the **Panasonic New Zealand** website www.panasonic.co.nz or contact by phone on **09 272 0178**
If phoning in, please ensure you have your operating instructions available.

PANASONIC NEW ZEALAND CUSTOMER CARE CENTRE


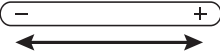





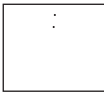

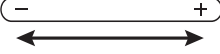

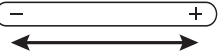


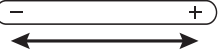


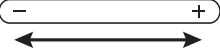

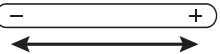


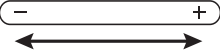

Phone: 09 272 0178

Email: customerservice@nz.panasonic.com

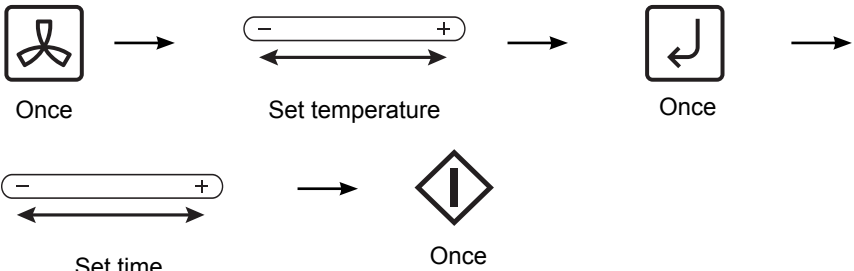
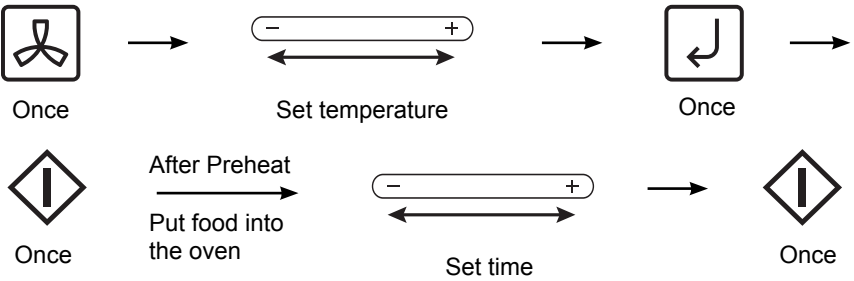
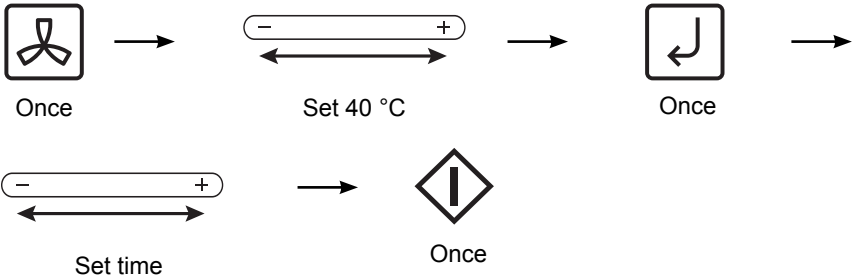
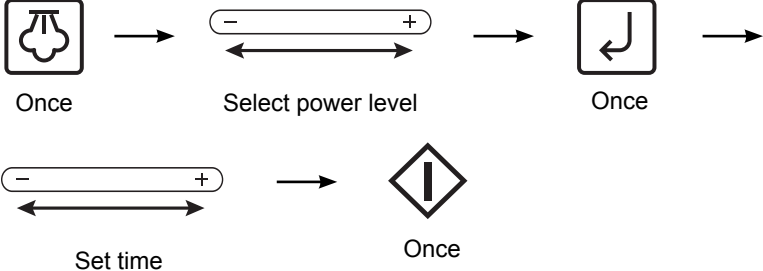
Fax: 09 272 0129

Website: www.panasonic.co.nz/support

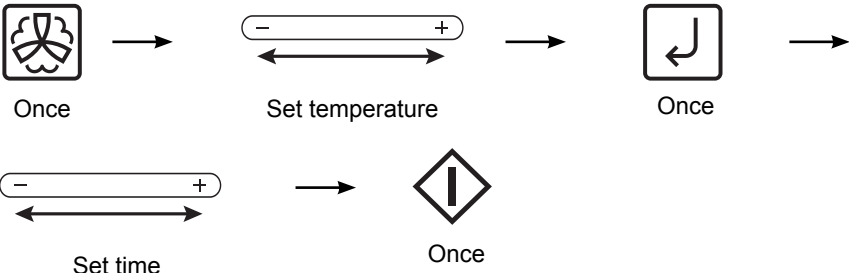
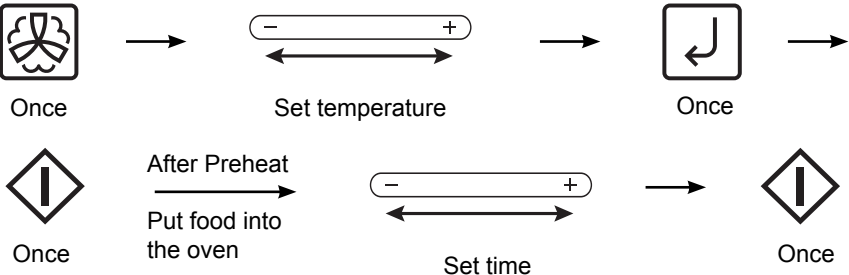


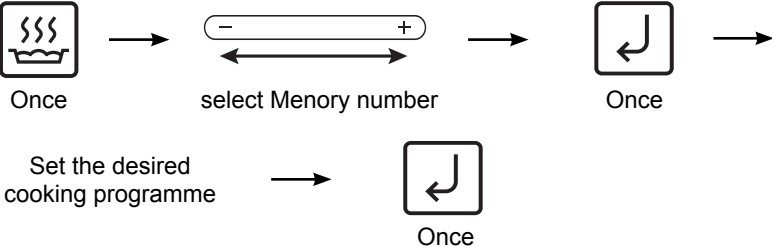
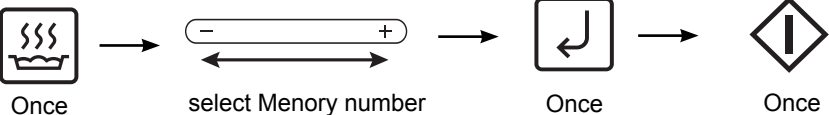
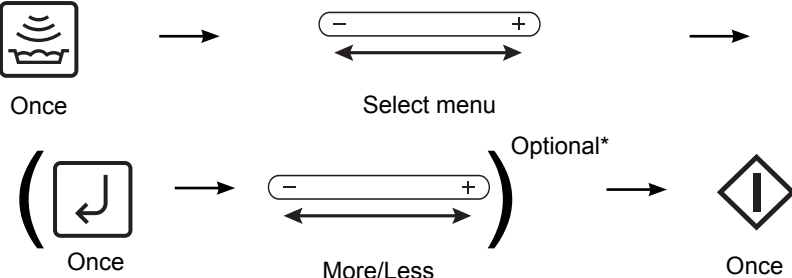
Quick Guide to Operation

Feature	How to Operate
To Set Clock (☞ page 13)	 →  →  Tap twice Set time of day. Touch once
To Set/Cancel Child Safety Lock (☞ page 13)	<div> To set  →  3 times. Display </div> <div> To Cancel  →  or  3 times. Display </div>
To Cook/Reheat/Defrost by Micro Power & 300 W + Steam and Time Setting (☞ page 15)	 →  →  Once Select power level Once  →  Set time Once
To Use Turbo Defrost Key (☞ page 16)	 →  →  Once Select weight Once
To Use Grill (☞ page 18)	 →  →  Once Select power level Once  →  Set time Once
To Use Crispy grill (☞ page 19)	 →  →  Once Set time Once

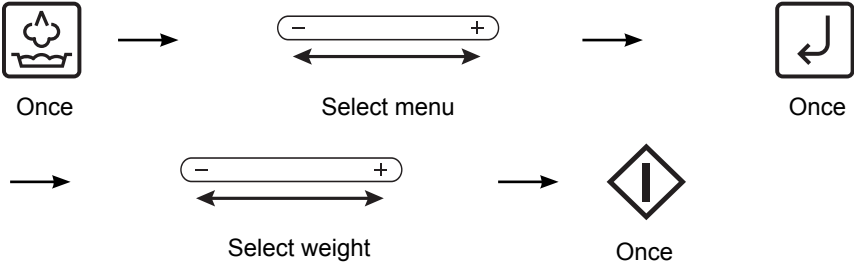
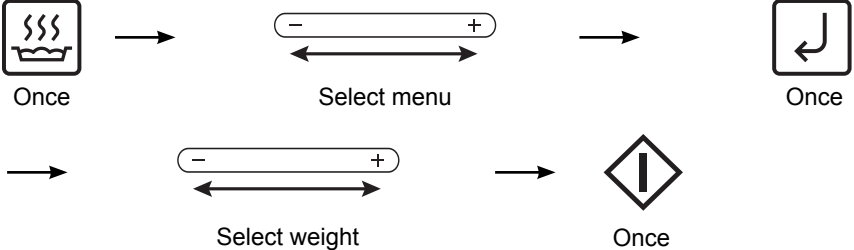
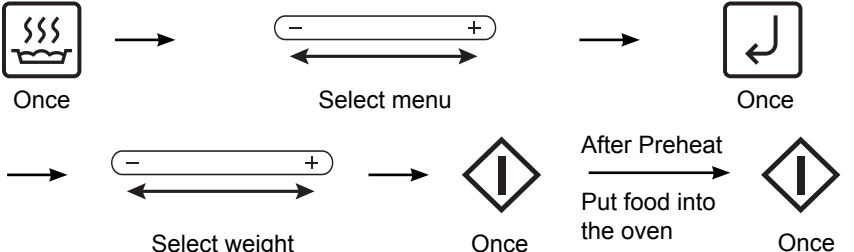
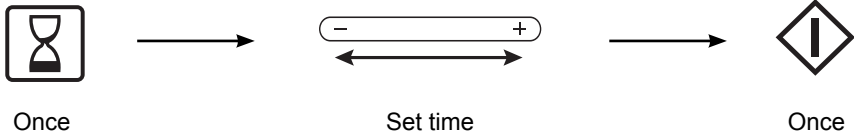

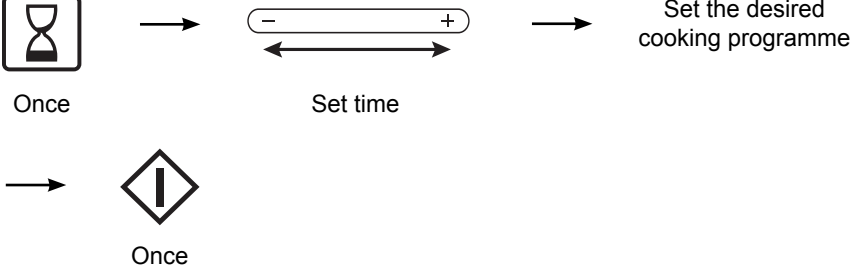
Quick Guide to Operation (continued)

<p>To Use Convection (page 20-22)</p>	<p>Without Preheating:</p>  <p>Once Set temperature Once</p> <p>Set time Once</p>
	<p>With Preheating:</p>  <p>Once Set temperature Once</p> <p>Once After Preheat Put food into the oven Set time Once</p>
	<p>Ferment:</p>  <p>Once Set 40 °C Once</p> <p>Set time Once</p>
<p>To Use Steam only (page 23)</p>	 <p>Once Select power level Once</p> <p>Set time Once</p>








Quick Guide to Operation (continued)

<p>To Use Steam Plus (page 25-26)</p>	<p>Without Preheating:</p>  <p>With Preheating:</p> 
<p>To Use Steam Shot (page 27)</p>	<p>Set and operate the desired program. →  →  Optional</p> <p>As required during operation, hold steam for 2 seconds and 1 minute steam will be added. If you want to add 2 or 3 minutes, tap Steam key once or twice within 3 seconds after step 2.</p>
<p>To Cook using the Recipe Store (page 29)</p>	<p>To set:</p>  <p>To start:</p> 
<p>To Cook using Sensor Cook/ Reheat (page 30)</p>	

Quick Guide to Operation (continued)

<p>To Cook using Steam Cook. (page 32)</p>	 <p>Once</p> <p>Select menu</p> <p>Once</p> <p>Select weight</p> <p>Once</p>
<p>To Cook using Auto Cook (page 35-36)</p>	<p>Without Preheating:</p>  <p>Once</p> <p>Select menu</p> <p>Once</p> <p>Select weight</p> <p>Once</p> <p>With Preheating:</p>  <p>Once</p> <p>Select menu</p> <p>Once</p> <p>Select weight</p> <p>Once</p> <p>After Preheat Put food into the oven</p> <p>Once</p>
<p>To Use as a Kitchen Timer (page 44)</p>	 <p>Once</p> <p>Set time</p> <p>Once</p>
<p>To Set Standing Timer (page 44)</p>	<p>Set the desired cooking programme</p>  <p>Once</p> <p>Set time</p> <p>Once</p>
<p>To Set Delay Start (page 44)</p>	 <p>Once</p> <p>Set time</p> <p>Set the desired cooking programme</p> <p>Once</p>

Control Panel

	Steam	pg 23
	Convection.....	pg 20-22
	Micro Power	pg 15, 24
	Grill	pg 18
	Crispy Grill	pg 19
	Steam Plus	pg 25-26
	Sensor Cook	pg 30

Sensor Cook Menu








1. Sensor Reheat
2. Dried Pasta
3. Fresh Pasta
4. Casserole
5. Jacket Potato

Steam Cook Menu

6. Fresh Vegetables
7. Fresh Vegetables (with microwave)
8. Frozen Vegetables
9. Frozen Vegetables (with microwave)
10. Boiled Potatoes
11. Boiled Potatoes (with microwave)
12. Chicken Breast
13. Chicken Breast (with microwave)
14. Fresh Fish Fillets
15. Fresh Fish Fillets (with microwave)
16. Frozen Fish Fillets
17. Frozen Fish Fillets (with microwave)
18. Fresh Whole Fish
19. Fresh Whole Fish (with microwave)
20. Rice
21. Rice (with microwave)

Auto Cook Menu

22. Grill Chicken Pieces
23. BBQ Meat Pieces
24. Roast Chicken

	Steam Cook.....	pg 32
	Auto Cook	pg 35
	Turbo Defrost.....	pg 16
	Timer/Clock	pg 13, 44
	Set	
	Stop/Reset	
	Start	

25. Roast Beef
26. Roast Lamb
27. Roast Pork
28. Fresh Pizza
29. Frozen Pizza
30. Fresh Crispy Top
31. Frozen Crispy Top
32. Fruit Poached
33. Sponge Pudding
34. Muffins
35. Cookie 1 Level
36. Cookie 2 Levels
37. Frozen Potato Fries
38. Fried Chicken
39. Melt Butter
40. Melt Chocolate
41. Soften Ice Cream
42. Soften Cream Cheese

Cleaning System

43. Deodorization
44. Drain Water
45. System Cleaning
46. Cavity Cleaning

Recipe Store Memory

47. Memory 1
48. Memory 2
49. Memory 3