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English

# Quick Guide to Operation

After plugging in, "88:88" will appear in the display window, then you can start to operate.

































English

Feature	How to Operate
To Set Clock (page 10)	<p>Time/Menu/Weight/Temp. 時間/食譜/重量/溫度</p> <p>Timer/Clock 計時/時鐘</p> <p>Press twice → To set hour (12-hour) → Press once → To set minute → Press once</p>
To Set/Cancel Child Safety Lock (page 10)	<p><b>To Set:</b> <b>Display</b></p> <p>Start/Set 開始/設定</p> <p>Press 3 times → Child</p> <p><b>Cancel:</b> <b>Display</b></p> <p>Stop/Reset 停止/重設</p> <p>Press 3 times → 11:25 or :</p>
To Set Micro Power (page 11)	<p>Time/Menu/Weight/Temp. 時間/食譜/重量/溫度</p> <p>Micro Power 微波火力</p> <p>Press once to 6 times to set power → Set time → Start/Set 開始/設定</p> <p>Press once</p>
To Set Steam & Micro Power (page 12)	<p>Time/Menu/Weight/Temp. 時間/食譜/重量/溫度</p> <p>Steam &amp; Micro Power 蒸氣加微波</p> <p>Press once → Set time → Start/Set 開始/設定</p> <p>Press once</p>
To Use Steam Shot (page 12)	<p>During oven (without preheating) or single grill → Steam &amp; Micro Power 蒸氣加微波</p> <p>Press 2 seconds to set 1 minute steam → (Steam &amp; Micro Power 蒸氣加微波) (If necessary)</p> <p>Press once or twice in 3 seconds after step 2 to add 1~2 minutes steam</p>
To Use Steam Defrost (page 13)	<p>Time/Menu/Weight/Temp. 時間/食譜/重量/溫度</p> <p>Steam Defrost 蒸氣解凍</p> <p>Press once → Set weight → Start/Set 開始/設定</p> <p>Press once</p>
To Use Sensor Reheat (page 15)	<p>Time/Menu/Weight/Temp. 時間/食譜/重量/溫度</p> <p>Sensor Reheat/ Steam Reheat 自動感應加熱/ 蒸氣加熱</p> <p>Press once → Set temperature → Start/Set 開始/設定</p> <p>Press once</p>
To Use Steam Reheat (page 17)	<p>Sensor Reheat/ Steam Reheat 自動感應加熱/ 蒸氣加熱</p> <p>Press twice → (More/Less 增加/減少) (If necessary) → Start/Set 開始/設定</p> <p>Optional</p> <p>Press once</p>
To Use Oven (page 18)	<p><b>With Preheating:</b> Time/Menu/Weight/Temp. 時間/食譜/重量/溫度</p> <p>Oven 烤箱</p> <p>Press once → Set temperature → Start/Set 開始/設定</p> <p>Press once → After preheating, the oven will beep 3 times, put the food into the oven immediately. → Set time → Start/Set 開始/設定</p> <p>Press once</p> <p><b>Without Preheating:</b> Time/Menu/Weight/Temp. 時間/食譜/重量/溫度</p> <p>Oven 烤箱</p> <p>Press twice → Set temperature → Start/Set 開始/設定</p> <p>Press once → Set time → Start/Set 開始/設定</p> <p>Press once</p>

# Quick Guide to Operation

(continued)

English

Feature	How to Operate			
To Use Ferment (page 19)	 Press 3 times	→	 Set time	→  Press once
To Use Double Grill (page 20)	 Press once	→	 Set time	→  Press once
To Use Single Grill (page 20)	 Press twice to 4 times to set power	→	 Set time	→  Press once
To Use Combination (page 21)	 Press once to 3 times to set power	→	 Set time	→  Press once
To Use as a Kitchen Timer (page 22)	 Press once	→	 Set time	→  Press once
To Set Standing Time (page 22)	Set cooking power and time →  Press once	→	 Set time	→  Press once
To Set Delay Start (page 22)	 Press once	→	 Set time	→ Set cooking power and time →  Press once
To Use Auto Cook (page 24)	<b>Menu 1-11, 13-19</b> Time/Menu/Weight/Temp. 時間/食譜/重量/溫度  Press once →  Select desired menu number →  Press once →  Set serving/weight →  Press once			
	<b>Menu 12, 20-22</b> Time/Menu/Weight/Temp. 時間/食譜/重量/溫度  Press once →  Select desired menu number →  Press once →  Set serving/weight ↓  Press once ← After preheating, the oven will beep 3 times, put the food into the oven immediately. →  Press once			

# Important Safety Instructions

## READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

### Precautions to be taken when using Microwave Ovens for Heating Foodstuffs

#### Inspection for Damage:

A microwave oven should only be used if an inspection confirms all of the following conditions:

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

#### Precautions:

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

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

#### Practical Hints:

1. For initial use of COMBINATION, GRILL, OVEN, if you see white smoke arise, it is not malfunction.
2. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during COMBINATION, GRILL, OVEN. Use care when opening or closing door and when inserting or removing food and accessories.
3. The oven has a heater situated in the top of the oven. After using the COMBINATION, GRILL and OVEN functions, the ceiling will be very hot.

4. The accessible parts may become hot when COMBINATION, GRILL or OVEN is in use. Children should be kept away.

#### Circuits

Your microwave ovens should be operated on a separate circuit from other appliances. The voltage used must be the same as specified on this microwave oven. Failure to do this may cause the power board fuse to blow, and/or food to cook slower.

Do not insert higher value fuse in the power board.

### Important Instructions

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

1. Read all instructions before using 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 microwave oven. Refer to cookbook for more details.
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) Remove wire twist-ties from bags before placing bag in oven.
  - (c) 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.
11. Do not remove outer panel from oven.
12. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
13. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

#### 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 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 electric shock.

#### Fan Motor Operation after Cooking

After using this oven, the fan may rotate to cool the electric components. This is perfectly normal, and you can take out the food from the oven while the fan operates.

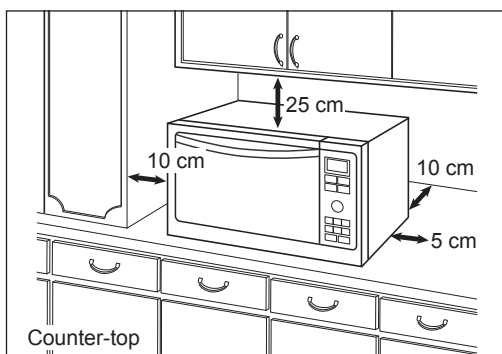
# Installation and General Instructions

## 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.
2. If smoke is observed, press the **Stop/Reset** Pad and leave door closed. Disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
3. Do not dry clothes, newspapers or other materials in oven. They may catch on fire.
4. Do not use recycled paper products, as they may contain impurities which may cause sparks and/or fires when used.
5. Do not use newspapers or paper bags for cooking.
6. Do not hit or strike control panel. Damage to controls may occur.
7. POT HOLDERS may be needed as heat from food is transferred to the cooking container and from the container to the glass tray. The glass tray can be very hot after removing the cooking container from the oven.
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 nonfood products. **DO NOT** clean this oven with any product that is labeled as containing corrosive chemicals. **The heating of corrosive chemicals in this oven may cause microwave radiation leaks.**
11. If glass tray is hot, allow to cool before cleaning or placing in water.
12. When using the COMBINATION mode, never place any aluminum or metal container directly on the wire rack. Always insert a heat-proof, glass plate or dish between the wire rack and the aluminum container. This will prevent sparking that may damage the oven.
13. It is recommended not to use the wire rack 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 is cool down.

## Placement of the 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 25 cm of space on the top of the oven, 10 cm at back and 10 cm on left side. If one side of the oven is placed flush to a 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 overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has cooled.

- (b) Do not place oven near a hot or damp surface such as a gas stove, electric range or sink etc.
  - (c) Do not operate oven when room humidity is too high.
2. This oven was manufactured for household use only.

## Food

1. Do not use your oven for home canning or the heating of any closed jar. Pressure will build up and the jar may explode. In addition, the microwave oven cannot maintain the food at the correct canning temperature. Improperly canned food may spoil and be dangerous to consume.
2. Do not attempt to deep fat fry in your microwave oven.
3. Do not boil eggs in their shell (unless otherwise stated in cookbook). Pressure will build up and the eggs will explode.
4. Potatoes, apples, egg yolks, 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 the 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 again halfway through cooking time.
  - (d) After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.
  - (e) Microwave heating of beverages can result in delayed eruptive boiling, therefore care should be taken then handling the container.
6. **DO NOT USE A CONVENTIONAL MEAT THERMOMETER IN THE MICROWAVE OVEN. To check the degree of cooking of roasts and poultry use a MICROWAVE THERMOMETER.** Alternatively, a conventional meat thermometer may be used after the food is removed from the oven. If undercooked, return meat or poultry to the oven and cook for a few more minutes at the recommended power level. It is important to ensure that meat and poultry are thoroughly cooked.
7. **COOKING TIMES given in the cookbook 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.

# Feature Diagram (Front view)

English

## Glass ceramic plate

1. Clean the glass ceramic plate after cooling.
2. Do not directly place the food on the glass ceramic plate. Place it on a container or container rack special for the microwave oven.

## Menu Label

Position your supplied auto program menu label here.

Warning Label

Nameplate

Warning Label

Door Safety Lock System

Control Panel

Power Plug

Power Cord

Higher Shelves

Lower Shelves

## Door Hinges

When opening or closing the door, do not stretch your fingers inside the oven.

Door Window

Evaporating Flume

Opening Handle

## Water Tank

1. The water tank must be installed in the middle of the decorative plate.
2. Do not fill water above the full scale on the water tank.
3. To avoid build-up, please use distilled water. Do not use mineral water.
4. To avoid leakage, verify if the water tank is correctly installed in place.
5. Please clean the water tank and the rubber cover regularly.
6. Do not remove the rubber cover on the water tank. Otherwise, the water tank may leak water.

Water Tank

## Decorating Plate (Collector Pan)

1. Install the Decorating Plate at the rubber feet before using.
2. Clean and wipe to dry after using.
3. After cleaning, re-install the plate back to the rubber feet.

## Glass Tray

1. Place in the arrow direction.
2. Do not drag the glass tray on the door window.
3. Never put it on the shelves.

Wire Rack

## Ceramic Cover

1. Install over the evaporating flume.
2. After using steam function, do not touch the ceramic cover to avoid scalding.
3. Clean after cooling down.

## Double Grill Tray

1. Do not place it on the door 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 double grill tray, avoiding letting the food into the groove around, so that food can't be completely baked.

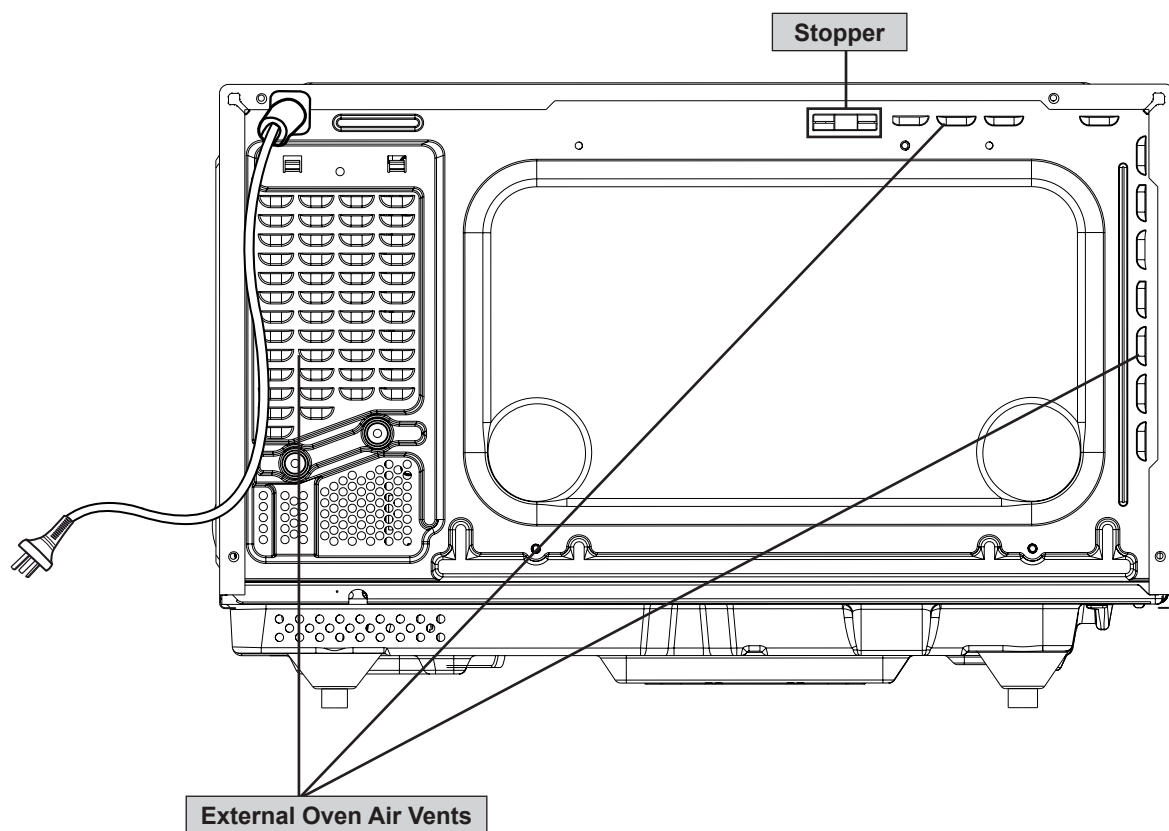
## Metal Tray

1. Place the metal tray on the shelves.
2. Take it out with thermal insulation gloves after use. To avoid scalding, do not touch it with your hands.

## Notes:

1. Never use micro power without a load in the cavity.
2. When using the steam function, always clean and wipe the cavity, flume and decorative plate after cooling the oven.
3. It's normal if white smoke gives off when first time using the grill, oven, combination function.
4. After using the microwave oven, the fan motor will continue operating several minutes. It's normal.
5. Menu label should be applied closely along the oven top.

# Feature Diagram (Rear view)



English



# Control Panel

English

Display Window

**Sensor Reheat/  
Steam Reheat Pad**  
(page 15-17)

**Oven Pad**  
(page 18-19)

**Time/Menu/Weight/Temp.  
Dial** (page 9)

**Micro Power Pad**  
(page 11)

**Combination Pad**  
(page 21)

**Stop/Reset Pad**  
**Before cooking:** One tap clears your instructions.  
**During cooking:** One tap temporarily stops the cooking process. Another tap cancels all your instructions and colon or time of day appears in the Display Window.

Without Preheat Current Refillwater Setting

Sensor Reheat/  
Steam Reheat  
自動感應翻熱/  
蒸氣翻熱

Auto Menu  
自動食譜

Oven  
烤焗

Double Grill/  
Single Grill  
雙面燒烤/單面燒烤

**Auto Menu Pad**  
(page 24-28)

**Double Grill/  
Single Grill Pad**  
(page 20)

Time/Menu/Weight/Temp.  
時間/食譜/重量/溫度

**Steam & Micro Power Pad**  
(page 12)

**Steam Defrost Pad**  
(page 13)

**Timer/Clock Pad**  
(page 10, 22)

**More/Less Pad**

**Start/Set Pad**

One tap allows oven to begin functioning. If door is opened or **Stop/Reset** pad is pressed once during oven operation, **Start/Set** pad must again be pressed to restart oven.

Micro Power  
微波火力

Steam &  
MicroPower  
蒸氣加微波

Steam Defrost  
蒸氣解凍

Combination  
微波燒烤

Timer/Clock  
計時/時鐘

More/Less  
增加/減少

Stop/Reset  
停止/重設

Start/Set  
開始/設定

NN-DS592B

## Beep Sound:

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

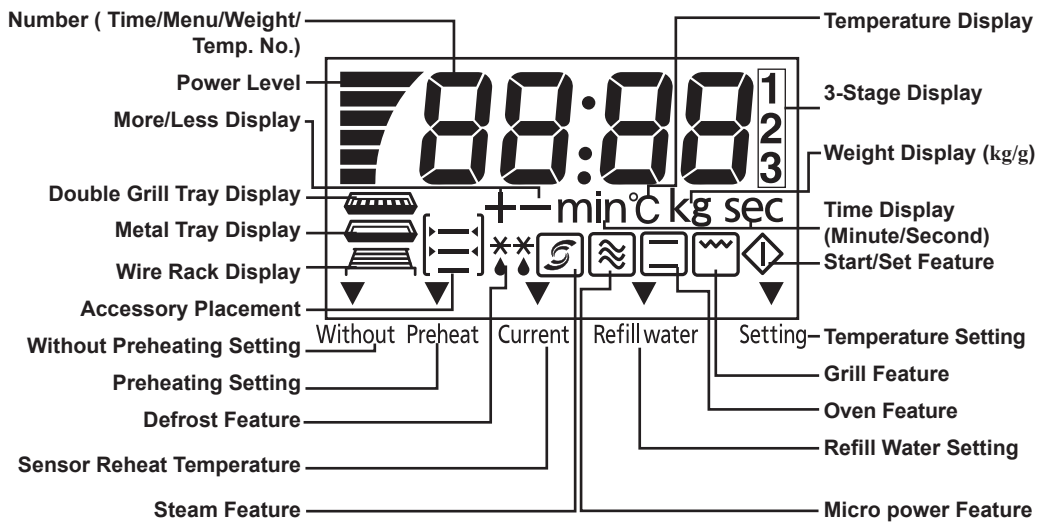
## Note:

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



# Display Window

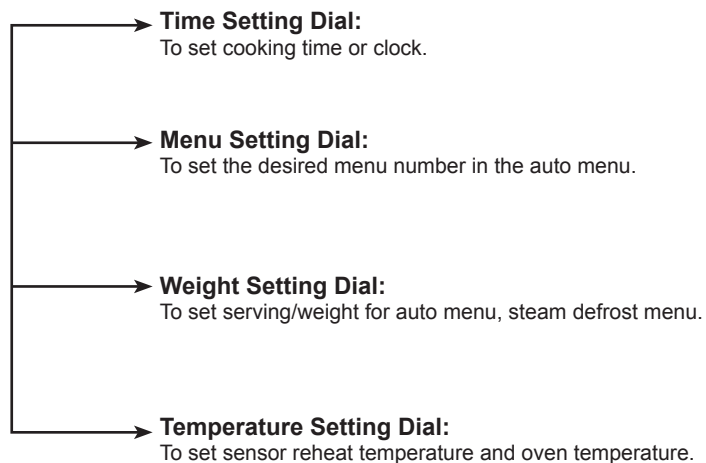
To help you operate the oven conveniently, the present state will appear in the display window.



English

# Dial Feature

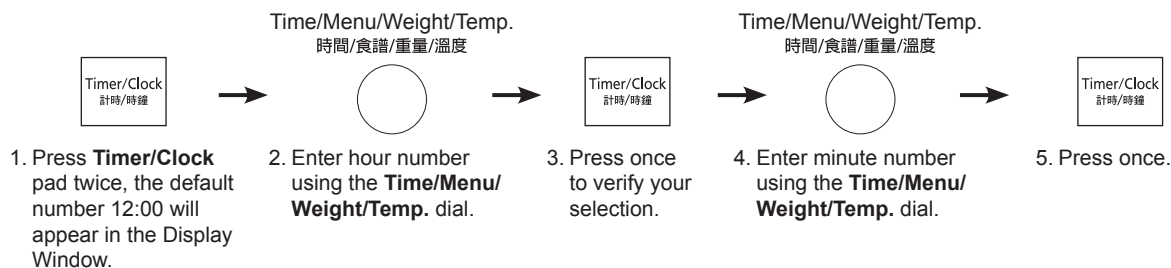
Time/Menu/Weight/Temp.  
時間/食譜/重量/溫度



# Clock Setting

E.g.: 11:25

English



## Notes:

1. If you want to reset time, please repeat step 1-5.
2. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
3. Clock is a 12-hour display.
4. After you select the hour number, press **Time/Clock** pad to verify your selection and select minute in the same way.

# Child Safety Lock Setting

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

## To set:



Press **Start/Set** pad 3 times.  
► "Child" appears in the display window.

Press 3 times

## To cancel:



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

Press 3 times

## Note:

To activate child lock, **Start/Set** pad must be pressed 3 times within a 10 second period.

# Micro Power Setting

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



English

## Notes:

When selecting High Power on the first stage, you can skip step 1. Three stages can be set continuously. This function allows you to set only once for some different stages without taking care during cooking. Please refer to page 23.

Press		Power Level	Wattage	Example of Use
1		High	1000 W	Boil water. Cook fresh fruits, vegetables, preserved fruit and candies.
2		Medium-High	800 W	Cook fish and seafood, meat, poultry, eggs and cakes.
3		Medium	600 W	Cook cakes, stew food, and melt butter and chocolate.
4		Medium-Low	400 W	Cook tough meat, stew soup and soften butter.
5		Defrost	300 W	Defrost meat, poultry or seafood.
6		Low	200 W	Keep food warm and soften ice cream.


# Steam & Micro Power Setting

This feature is a steam and microwave combined heating method by adjusting the settings.

English

- 
1. Press once.
  2. Set cooking time by using the **Time/Menu/Weight/Temp.** dial. (up to 15 minutes)
  3. Press **Start/Set** pad.  
The cooking time appears in the display window and begins to count down.

There is one level of Steam & Micro Power setting.

Power	Display
Steam + Medium	

## Notes:

1. Always pour the water into the tank before using.
2. If setting the function as the first stage, it needs 30 seconds preheating.
3. No cover, lid or plastic wrap when using this feature.
4. The temperature of evaporating flume will be very high just after using micro steam, please do not touch it.
5. Always wipe the remaining water in the evaporating flume after cooling the cavity.

# Steam Shot Setting

This feature allows you add steam during oven (without preheating) or single grill setting (up to 3 minutes).

**E.g.: Add 1 minute oven operation.**



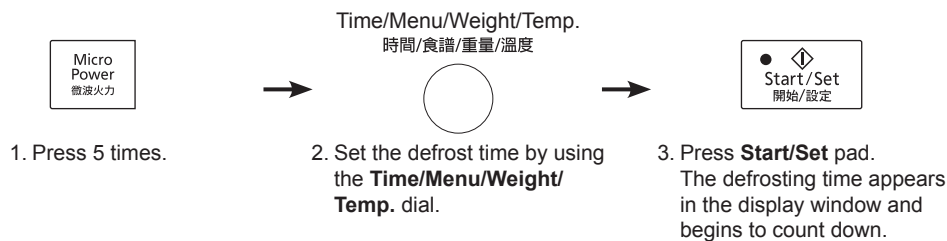
1. Oven proceeding.
2. Keep pressing for 2 seconds and 1 minute will be added.
- \*3. If you want to add 3 minutes, press **Steam & Micro Power** pad twice again within 3 seconds after **step 2**.

## Notes:

1. Always pour the water into the tank before use.
2. The original setting is still counting down when setting steam shot.
3. The setting time can not exceed the remaining cooking time.
4. If the lower grill heaters are working when setting steam shot function, the heaters have to be stopped a while to keep the steam shot working normally.
5. Each time after adding 1 minute, you should finish your operation within 3 seconds.

# Micro Power Defrost Setting

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



## Notes:

1. Please use plastic wrap or lids when defrosting.
2. Opening the door and taking out the defrosted parts during the operating time is recommended. Turn over, stir or rearrange the parts which are still in icy.

# Steam Defrost Setting

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



## Notes:

1. Pour water into the tank before defrosting.
2. Steam will explode during defrosting. Do not cover or wrap.
3. When the oven beep twice, open the door, remove the defrosted part, turn over or rearrange the remaining part.
4. "H0E" will appear and steam defrost function doesn't allow to use if the cavity is too hot. Use manual setting instead of steam defrost.
5. After the program finished, it is recommended to let stand for about 5-10 minutes.

# Defrosting Tips and Techniques

## Preparation for Freezing

The quality of the cooked foods comes from the foods before freezing, freezing ways and defrosting tips and times. So it is important to purchase fresh and high quality foods. And freeze them immediately. Thick plastic foil, package, freezing

wrap and the meat which has been sealed before selling are all able to be reserved in the refrigerator for some times.

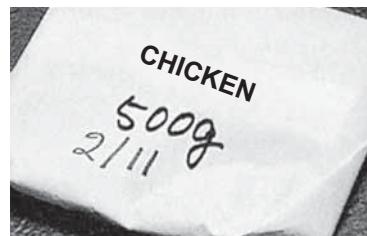
**Note:** Please remove the aluminum foil if the package is made of aluminum to prevent arcing.



When freezing meats, poultry and fish or seafood, the foods should be arranged evenly and wrap as 2.5-5 cm square or a round shape.



Please clean the whole chicken before freezing. (The bowels can be frozen individually.) Clean the whole chicken and make it dry. Binding the leg and thigh.



Remove all air and seal securely. Label package with type and cut of meat, date and weight.

The foods in the refrigerator should be kept under 18 °C. ( At least 24 hours in freezer before defrosting.)

## Steam Defrost

The Steam defrost function is operated based on the weight of foods. Most cut foods such as chicken, meat and fish can be defrosted by using this function easily. Set the **Time/Menu/Weight/Temp.** dial for weight based on the real weight of foods, and the microwave oven will set the power and time automatically. The display window will display the time of defrost after setting. The foods listed in the below table are the most suitable for using defrost function. The minimize weight is 0.1 kg and the maximum is 3.0 kg for getting the best result.

Foods	The maximum weight for the foods
Meat loaf, chicken, rib	2 kg
Beef, lamb, whole chicken	3 kg
Whole fish, shellfish, prawn and fish fillet	1 kg

## Tips for steam defrost

Meat, which is with bones. For example, if the meat with bones has the same weight as the pure meat, the meat in the former one is lighter than the latter one. So, subtract 0.5 kg for 2 kg meat with bones is better for defrosting and 0.2-0.3 kg for meat with bones which is less than 2 kg.

## Two buzz beeps

Turn over the meat, chicken, fish and shellfish. Separate the stewed meat, chicken pieces and meat loaf. Apart the meat loaf from the hamburger. Shield the edge of chicken wings, roast, fat or bones.

## Key to defrosting

For evenly defrosting, turn over the foods or move the position of the foods in the containers during the progress of defrosting.



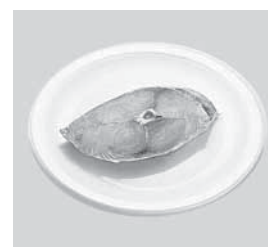
Remove the package of the raw meat and place it on the plate.



Shield the front part of the chicken drumsticks by using aluminum foil.



Shield the head and tail of the whole fish by using aluminum foil.



Remove the package of the fish fillet and place it on the plate.

# Sensor Reheat Setting

Sensor Reheat feature is utilizing the IR sensor equipped within the cavity to detect surface temperature of the food in the MWO to balance the reheating temperature and timing. This feature can cook food without setting power and time, only according to the temperature as your require. The field is -10~90°C. The recommended weight is 100-600 g.

Time/Menu/Weight/Temp.

時間/食譜/重量/溫度



1. Press once.

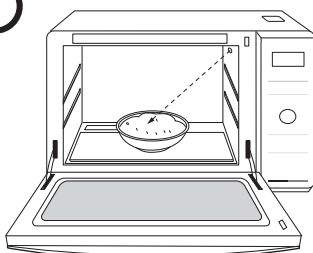
2. Set the desired temperature by using **Time/Menu/Weight/Temp.** dial.

3. Press once.

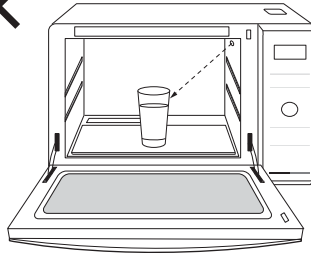
After detecting for a period of time, press **Sensor Reheat** pad and the approximate current temperature will appear in the display window for 3 seconds. (unnecessary step)

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

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



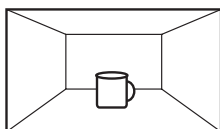
IR sensor detects the food temperature rightly.



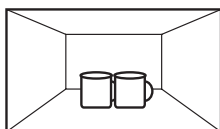
IR sensor may fails to detect the food temperature, in that the side wall of the container obstruct the infrared ray given out by the food.

3. The default setting is 70 °C when plugging in. From the second time, the default setting will be changed to previously setting if between 55~75 °C.
4. "H0E" will be displayed if food temperature measured is higher than selected temperature.
5. After reheating, stir then serve.
6. Please place the container at the center of the ceramic plate.
7. For the beverage, the reheat field is 1-4 cups (200 ml/cup). After reheating, stir carefully. Do not cover or wrap. Arrange the containers as figure.

1 cup



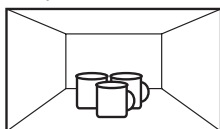
2 cups



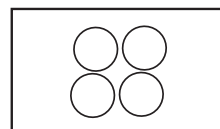
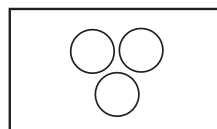
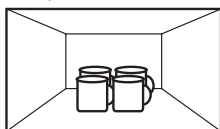
oven door position



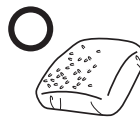
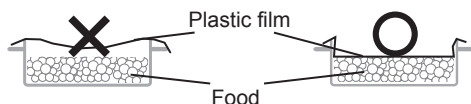
3 cups



4 cups



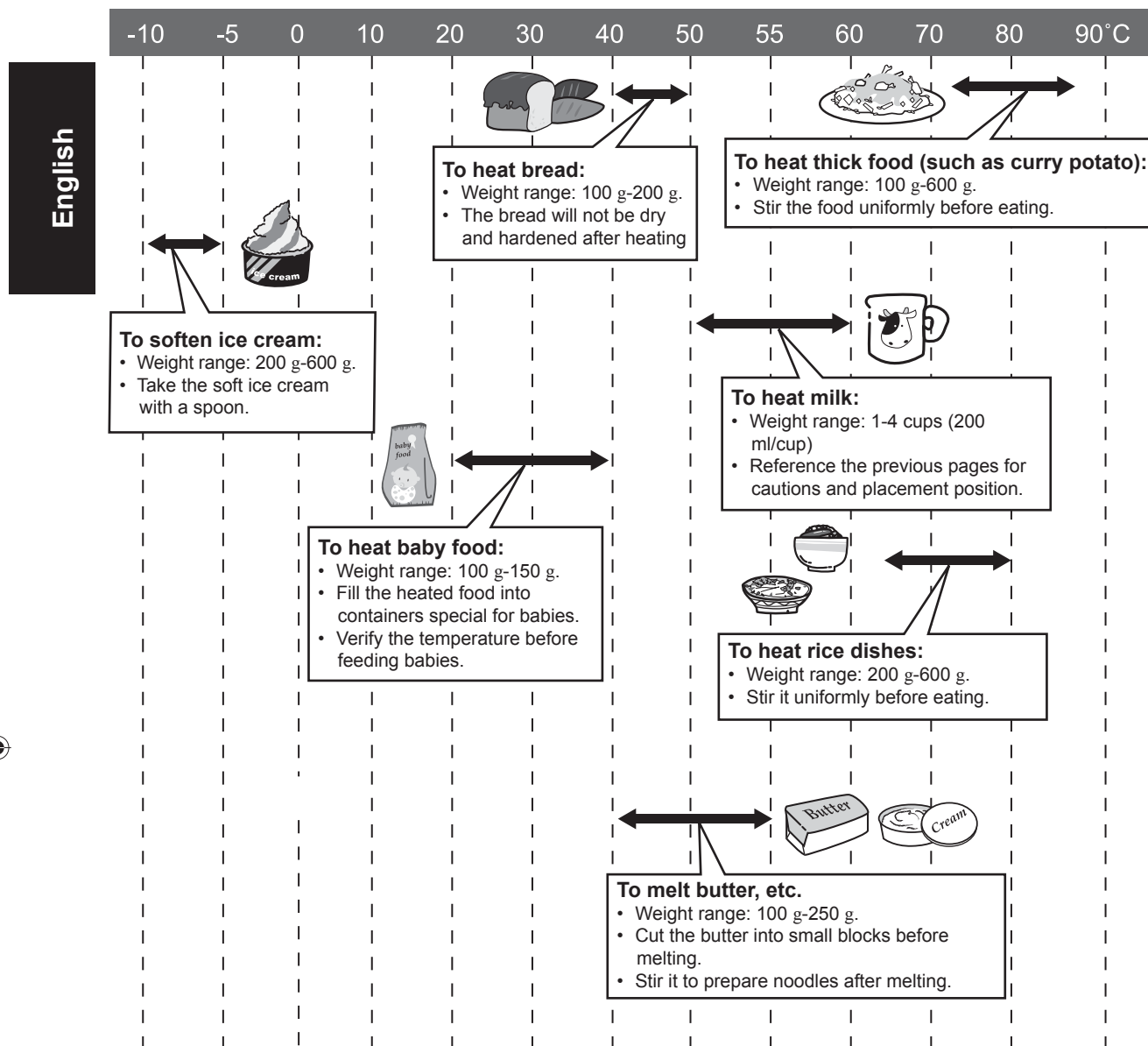
8. The plastic wrap should cover the food tightly, otherwise, the temperature of food may not be tested. If the plastic wrap is overlapped, make sure the overlapped area is placed downwards.



9. Food less than 100 g can not be detected. It may cause overcook.
10. If the temperature of the cavity is too high, sensor reheat feature can not be used. Display window will appear "H0E". Sensor reheat feature can be used again until the "H0E" disappear.
11. The actual temperature maybe different from the required temperature. It depends on the cavity temperature, the food density, the container, the placement of the food etc.
12. Avoid using straight-sided containers with narrow necks when using Sensor Reheat.



# Reheat Setting (Recommended Food Temperature)

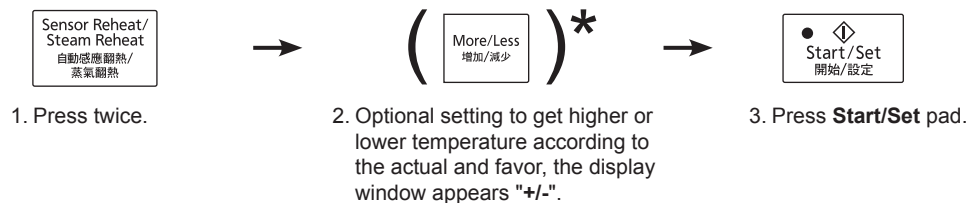


## Notes:

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

# Steam Reheat Setting

This feature allows you to reheat rice, meal without setting power and time. The recommended weight is 100-600 g.



\* Optional step. Press **Start/Set** pad directly if satisfied with the default setting. While detecting, "----" will blink in the display window. After detected, the cooking time will count down.

## Reheat Rice

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

## Reheat Meal

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

### Notes:

1. This feature is only suitable for cooked food.
2. It is not suitable for reheating liquids.
3. Frozen foods can be reheated, but thickness foods is not suitable.
4. If the temperature of the cavity is too high, steam reheat feature can not be used. Display window will appear "HOT". Steam reheat feature can be used again until the "HOT" disappears.

# Oven Setting

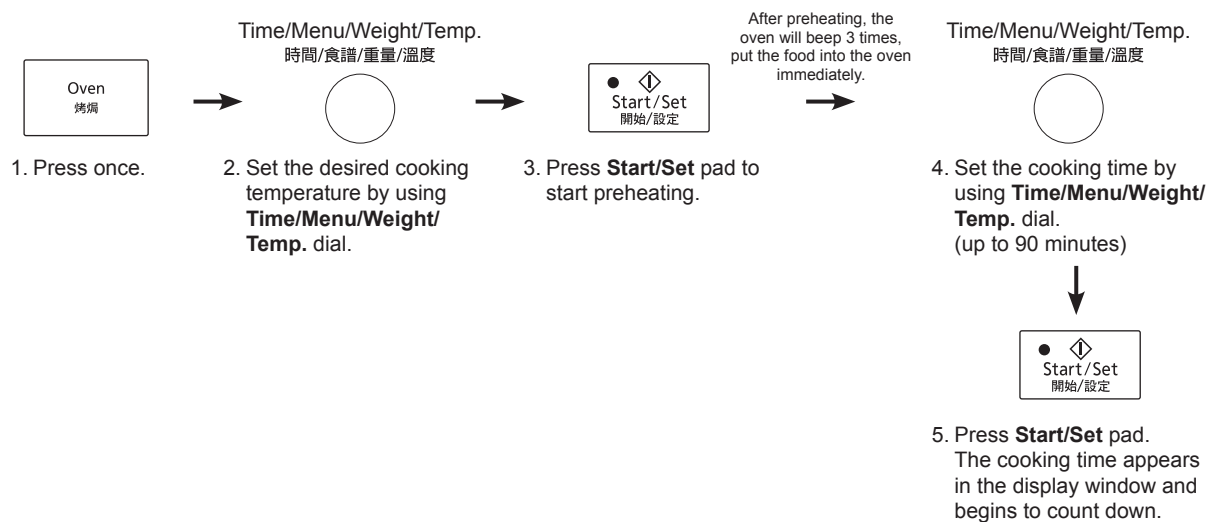
This feature provides 2 modes to select.

English

## Oven Setting

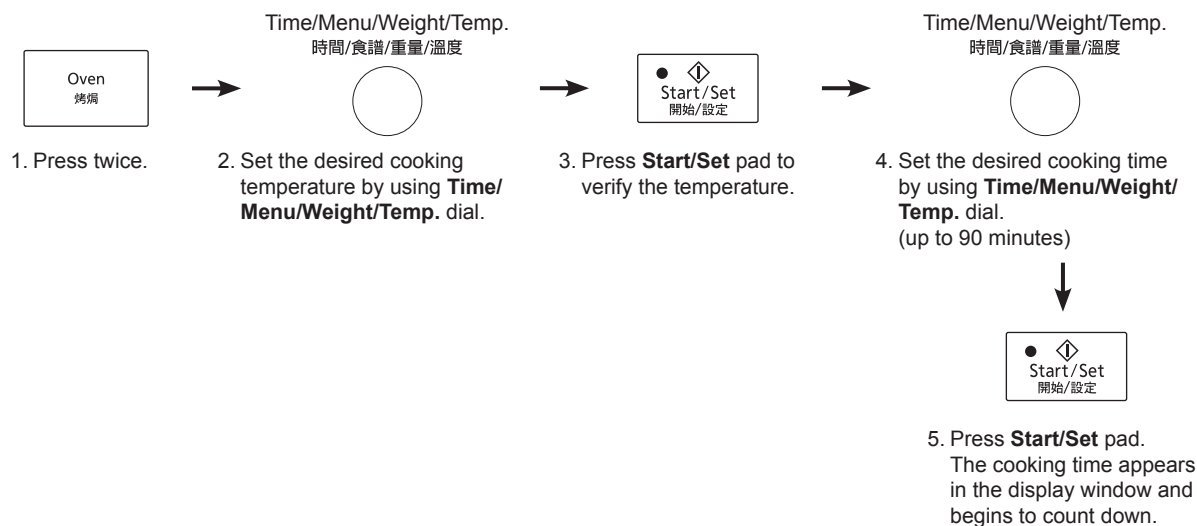
You can set the temperature from 100 to 220 °C. It is especially suitable for cooking cake and pizza. Place the food on metal tray then select the temperature and time.

### With Preheating:



**Note:** The default temperature is 100 °C.

### Without Preheating:

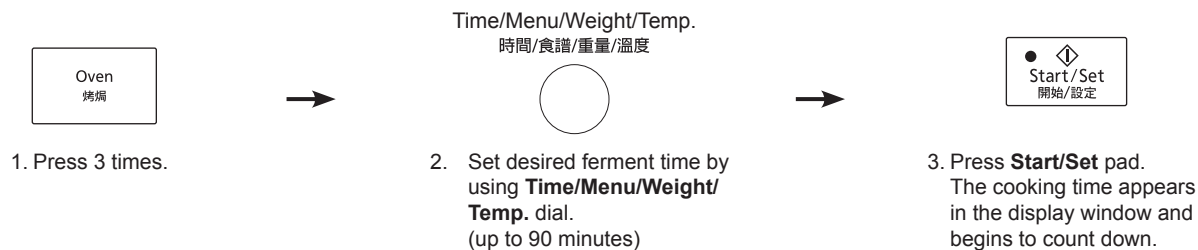


**Note:** The default temperature is 100 °C.

# Oven Setting

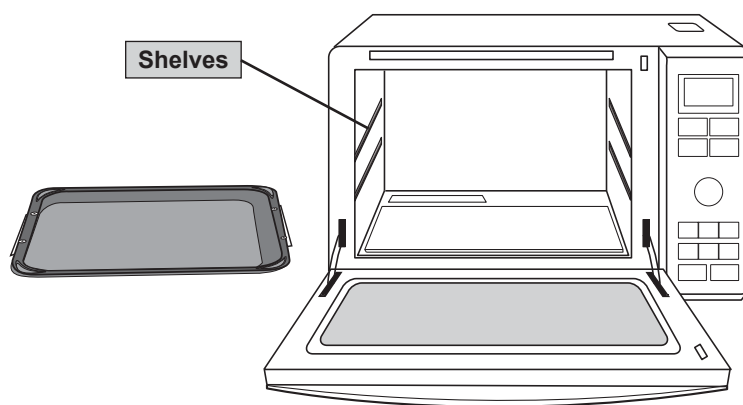
(continued)

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

- 
1. Press 3 times.
2. Set desired ferment time by using **Time/Menu/Weight/Temp.** dial.  
(up to 90 minutes)
3. Press **Start/Set** pad.  
The cooking time appears in the display window and begins to count down.

**Note:** The default oven temperature is 40 °C.

## Placement of Metal Tray



When using the metal tray, please put metal tray directly on the high/low shelves.

English

# Grill Setting

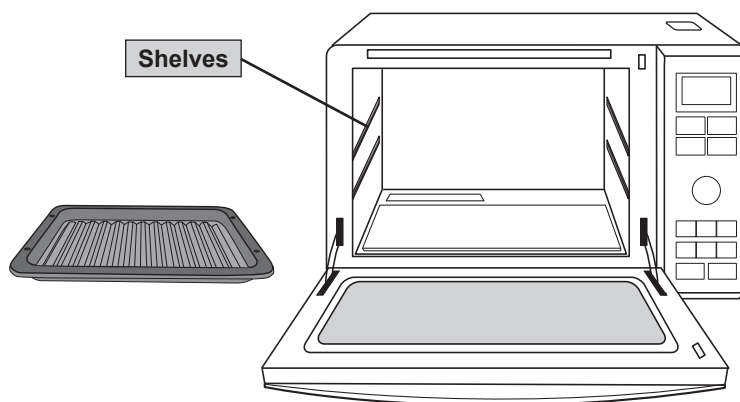
## Double Grill setting

The double grill feature allows the upper and lower surfaces of food to be roasted by means of the particular design of the double grill tray only. It is suitable for roasting all kinds of meat and seafood.

English



## Placement of Double Grill Tray



When using the double grill tray, please put double grill tray directly on the high/low shelves.

## Single Grill 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 meal. It is needn't to preheat the oven before grill. Place the sauced food on the wire rack and select the program and time, then press **Start/Set** pad. At the half of the cooking time, please open the door and turn over the foods carefully then continue cooking.










Power Level	Display	Suitable kinds of foods
Single Grill 1 (High) (Press twice)	1	Bread and toast
Single Grill 2 (Medium) (Press 3 times)	2	Thin seafood
Single Grill 3 (Low) (Press 4 times)	3	Slice of poultry or meat



# Combination Setting

## Combination Setting

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

Power Level	Display	Suitable kinds of foods
Combination 1 (High) (Press once)	  	Seafood and pudding
Combination 2 (Medium) (Press twice)	  	Poultry and potatoes
Combination 3 (Low) (Press 3 times)	  	Thicker meat



# Timer Setting (Kitchen Timer/Standing Time/Delay Start)

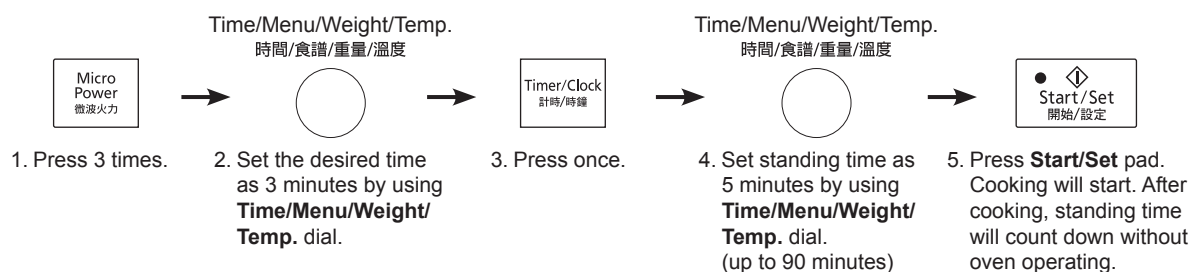
This feature allows you to program the oven as a kitchen timer. It can be also used to program a stand time after cooking is completed or to program a delay start.

English

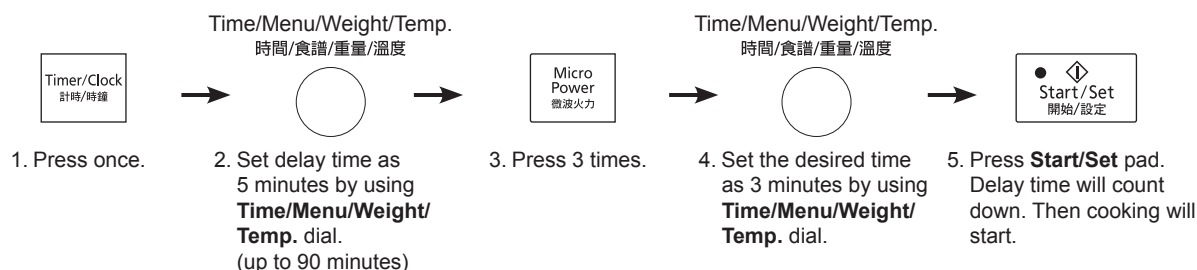
## To set Kitchen Timer: E.g.: To count down 5 minutes



## To set Standing Time: E.g.: To cook at medium power for 3 minutes, with standing time of 5 minutes



## To set Delay Start: E.g.: To delay the start of cooking for 5 minutes, and cook at Medium power for 3 minutes



### Notes:

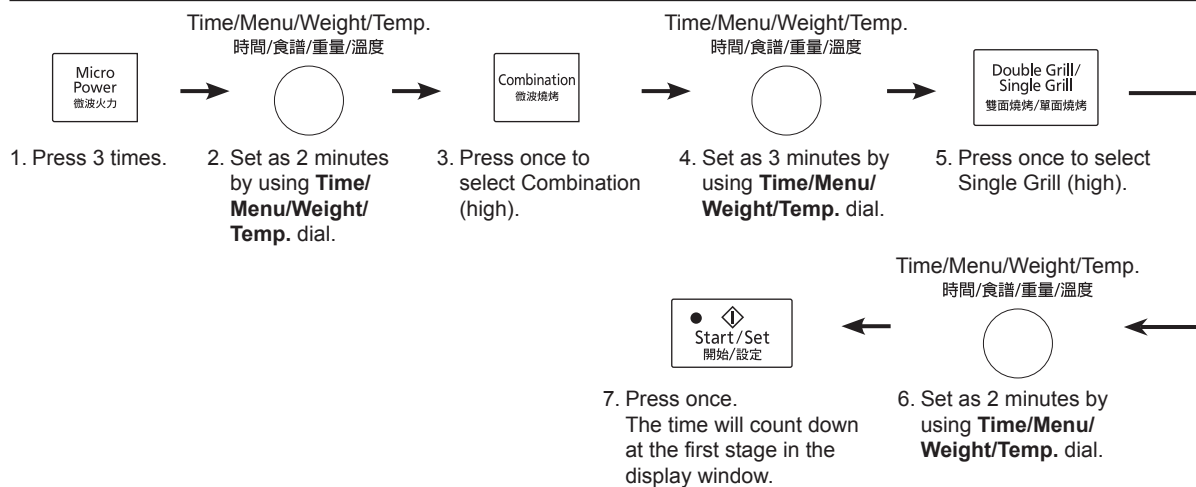
1. If the oven door is opened during Kitchen Timer, Standing Time, Delay Start, the time in the display window will continue to count down.
2. Standing Time and Delay Start can not be programmed together with automatic function. This is to prevent the starting temperature of food from rising before defrosting or cooking begins. A change in starting temperature could cause inaccurate results.



# 3-Stage Setting

This feature allows you to program 3-Stage continually.

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



English

## Notes:

1. When operating, two beeps will sound between each stage.
2. This feature is only available for Combination, Single Grill, Timer, Power, Steam&Micro Power function.
3. Steam & Micro Power feature can only be used once and can not be set with Single Grill and Combination.

# Drain Setting

This feature allows you to drain the water in the pipe away into the evaporating flume after using steam feature. Please dry it up after the cavity cools down.



When Colon or time of day appears in the display window, keep pressing **Steam Defrost** pad for 2 seconds to begin draining.

## Notes:

1. This feature can be used up to 3 times in succession. For further use, please wait 10 minutes.
2. Ensure the tank is separated from the connection while using this feature. Otherwise, water in the tank will also be drained into the evaporating flume.

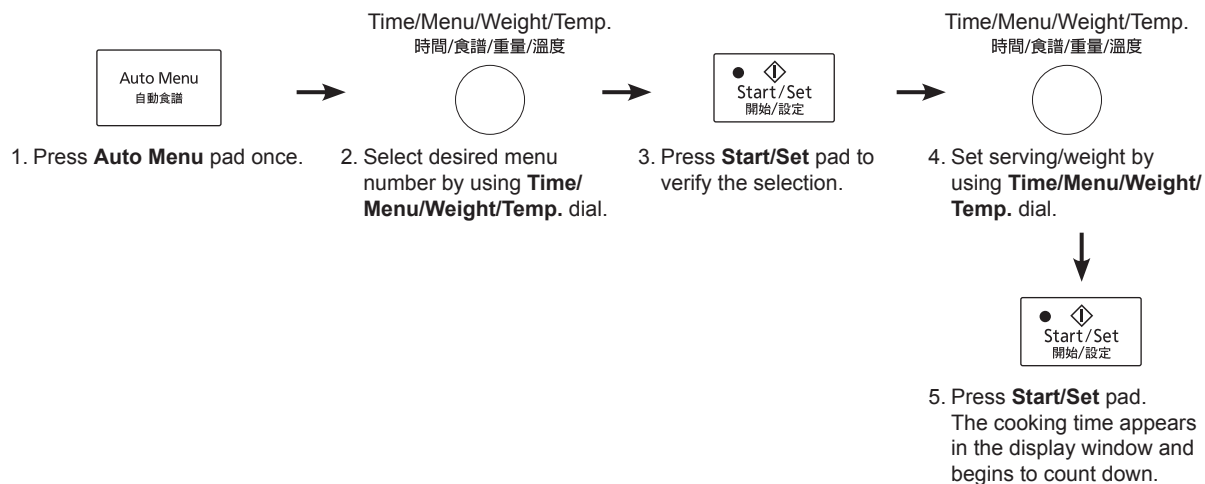
# Auto Cook Setting and Menus

This feature allows you to set some ordinary menus with different weights. It will cook automatically without setting power and time. Turn **Time/Menu/Weight/Temp.** dial and the corresponding number will appear in the display window.

English

For menus 1-11, 13-19, please operate as follows:

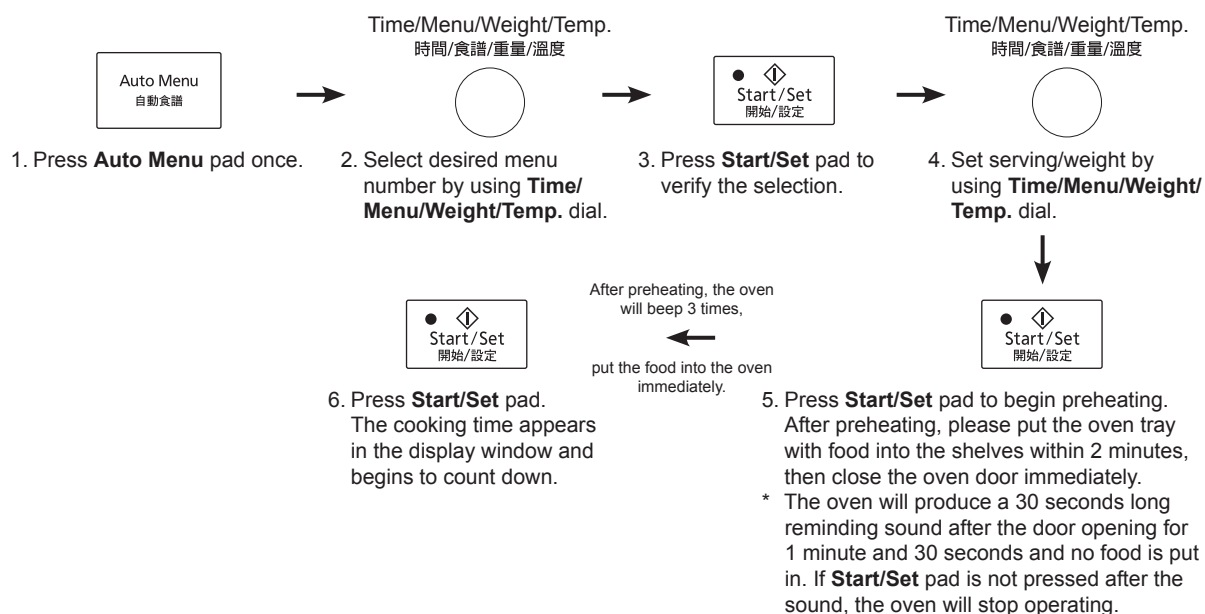
Without Preheating:



\* indicates the wire rack or double grill tray should be used during cooking and placement of them.

For menus 12, 20-22, please operate as follows:

With Preheating:













\* indicates the wire rack or metal tray should be used during cooking and placement of the tray.


**Note:** The beep will sound 3 times after preheating.

# Auto Cook Setting and Menus *(continued)*

English

Number	Menu/Function	Serving/Weight				Recommended Containers	Accessories and Placement
1	Double Boil	4-6 servs	1-3 servs	-	-	Casserole with lid	-
2	Quick Soup	4-6 servs	1-3 servs	-	-	Casserole with lid	-
3	Vegetables	100 g	200 g	300 g	400 g	Casserole with lid	-
4	Casserole Rice	150 g	300 g	450 g	-	Casserole with lid	-
5	Congee/Porridge	100 g	150 g	200 g	-	Casserole with lid	-
6	Instant Noodle	1 serv	2 servs	-	-	Casserole with lid	-
7	Stew	4-6 servs	1-3 servs	-	-	Casserole with lid	-
8	Reheat Chinese Bun(Pau) 	1pc	2 pcs	3 pcs	4 pcs	Dish	-
9	Steam Frozen Foods/Dim Sum 	100 g	150 g	200 g	250 g	Dish	-
10	Steam Fish 	100 g	200 g	300 g	400 g	Dish	-
11	Steam Chicken 	200 g	300 g	400 g	500 g	Casserole	-
12	Roast Chicken	600 g	900 g	1200 g	-	-	Wire Rack and Metal Tray on Lower Shelves
13	Roast Beef/Lamb 	250 g	500 g	-	-	-	Wire Rack and Glass Tray
14	Grill Chicken Pieces	250 g	500 g	-	-	-	Double Grill Tray on Higher Shelves
15	Reheat Fried Foods	200 g	400 g	-	-	-	Double Grill Tray on Higher Shelves
16	BBQ Meat Pieces	200 g	400 g	-	-	-	Double Grill Tray on Higher Shelves
17	Baked Potato 	300 g	600 g	900 g	-	-	Wire Rack and Glass Tray
18	Frozen Pizza	9 inches (400 g)	-	-	-	-	Double Grill Tray on Higher Shelves
19	Steam Egg / Chawanmushi 	1 serv	2 servs	3 servs	4 servs	-	Double Grill Tray on Lower Shelves
20	Cake 	9 inches (230mm)	-	-	-	9 Inches Cake Tin	Metal Tray on Lower Shelves
21	Cream Puff 	9 pcs	-	-	-	-	Metal Tray on Lower Shelves
22	Cookies	20 pcs	-	-	-	-	Metal Tray on Lower Shelves
23*	Clean the Cavity 	Cleaning Functions					
24*	Deodorization						
25*	Clean the Evaporating Flume						

## Notes:

1. If the temperature of the cavity is so high, auto cook feature can not be used. Display window will appear "H0E". Auto Cook feature can be used until the "H0E" disappears.
2. Cook according to the following cooking method.
- \*3. No. 23, NO.24 and No. 25 are not menu cooking. They are cleaning functions.
4. Fill the water tank before cooking when the display window shows steam feature"  "

# Auto Cook Setting and Menus *(continued)*

## 1. Double Boil

It is suitable for cooking traditional soups; herbal soup, birdnest soup, etc., that requires slow simmer or 'double boil'. This method ensures food remains tender without losing its shape. It also extracts and retains the aromatic flavour of the food. Place all ingredients and liquid in a high microwave safe and heat proof casserole dish. Allow at most  $\frac{1}{2}$  depth of volume for evaporation to prevent boiling over. Cook covered with a lid or microwave safe plastic wrap. Measure water and ingredients as you normally do.

Display	Serving	Foods	Water
1	4-6 servs	500 g	1000 ml
2	1-3 servs	250 g	650 ml

## 2. Quick Soup

Suitable for cooking traditional soups such as chicken soup, rib soup etc., clean all raw materials and ingredients for later use. Add all raw materials, ingredients and water into a microwave safe container with lid. Allow at most  $\frac{1}{2}$  depth of volume for evaporation to prevent boiling over. Open the oven door to stir when two beeps heard during cooking, press **Start/Set** pad to continue. Add seasonings after cooking.

Chicken or Meat	300 g	150 g
Vegetables	850 g	425 g
Water	1000 ml	500 ml

## 3. Vegetables

Suitable for cooking different kinds of vegetables. Clean the vegetables and place them in a microwave safety container, add some oil and stir. Do not cover the lid securely. Add salt and other seasonings after cooking, then stir.

## 4. Casserole Rice

It is suitable for cooking plain rice. Always use a high microwave safe casserole and cover with a lid or microwave safe plastic wrap. When cover, always allow at most  $\frac{1}{2}$  depth of volume for evaporation to prevent boiling over. Allow rice to stand for 5-10 minutes after cooking. Measure rice and water as you normally do.

Rice	150 g	300 g	450 g
Water	250 ml	450 ml	700 ml

## 5. Congee/Porridge

Use the containers suitable for microwave and the containers for microwave rice cooking are recommended. Soak the rice for about 30 minutes. The proportion between the water and rice is the same as the form below. The total volume should not be over half of the total container. Keep the vent of the container opening. If no vent or the vent is not large enough, do not close the container securely to prevent boiling. Open the microwave oven when hearing the two beeps, take the container out of the oven and stir carefully. Then do not cover the container securely and take it back the oven. Press **Start/Set** pad to continue. Wait 5-10 minutes after cooking, then taste your porridge.

**Note:** Open the cover carefully after cooking to prevent scalding as the high temperature.

Rice	100 g	150 g	200 g
Water	750 ml	1000 ml	1200 ml

## 6. Instant Noodle

Suitable for cooking different kinds of instant noodle. Put the noodle and seasonings into a microwave safe container, then pour water. The total volume of the food cannot be over half of the container. Please keep the vent opening when cooking, if no air vent or the vent is too small, the lid should not be covered securely to prevent boiling. After finished, let stand for 2 min.

Instant Noodle	1 serv	2 servs
Water	450 ml	800 ml

## 7. Stew

For cooking meat/poultry stews. Suitable for tougher cuts of meat/poultry. Place all ingredients and liquid in a high microwave safe and heat proof casserole. Allow at most  $\frac{1}{2}$  depth of volume for evaporation to prevent boiling over.

Serving	Meat	Water
4-6 servs	1200 g	500 ml
1-3 servs	600 g	250 ml

## 8. Reheat Chinese Bun (Pau)

Suitable for reheat refrigerated Chinese buns, the weight is 100g per piece. Pour water into the tank first, arrange the buns into a microwave safe container intensively, never use plastic wrap or lid, place the container at the center of the ceramic plate, and select the program and start.

## 9. Steam Frozen Foods/Dim Sum

Suitable for steaming some dessert such as buns. It's not suitable for big size food. Food can be directly cooked by microwave oven from the fridge. Spread some water on them before cooking. Space between food must be left to prevent swelling after cooking and becoming hard under stress. Do not wrap or lid. Pour water into the tank before cooking. Place the dish at the center of ceramic plate. Select the program and start.

# Auto Cook Setting and Menus *(continued)*

## 10. Steam Fish

Suitable for steaming different kinds of fish. The thickness of the fish shall not exceed 20 mm, if that exceeds 20mm, please cut into steaks or turn over at the middle time of cooking. Place the fish on the microwave safe dish, add salt, ginger, green onion and cooking wine for cook. Do not wrap or lid. Pour water into the tank before cooking. Place the dish at the center of ceramic plate. Select the program and start.

## 11. Steam Chicken

Clean the chicken and cut to pieces. Add salt, ginger, green onion, cooking wine, mushroom and ham. Place the chicken pieces loosely. Stir and rearrange during cooking. Do not wrap or lid. Pour water into the tank. Place the dish at the center of ceramic plate. Select the program and start.

## 12. Roast Chicken

Clean the chicken and marinate it for about 1 hour with seasonings. Place the chicken on the wire rack with metal tray below on the lower shelves as below, select program and press **Start/Set** according to the weight. Do not use plastic wrap or lid.



**Note:** If you want to cook half a chicken, please roast the interior part first, and turn over after beeps.

## 13. Roast Beef/Lamb

Suitable for roasting beefsteak. Make the beefsteak clean and thin, marinate them with seasonings for 30 minutes. Then dry them and wrap starch. Place the beefsteak on the wire rack. Pour the water into the tank. Place the glass tray on of the crystal plate and place wire rack on the glass tray. Select the program and begin to cook. Open the door and turn the ribs over when hearing 2 beeps during cooking time. Close the door and press **Start/Set** pad to continue.

### Notes:

1. The frozen beef should be defrosted first before cooking.
2. Do not add sauces if sauced beef is purchased.
3. This programme is not suitable for beef which is too thick (Do not over 2.5 cm thickness).

## 14. Grill Chicken Pieces

Allow you to roast chicken pieces. Place marinated chicken pieces on the double grill tray and put the tray on the higher shelves. Select the program and press **Start/Set** according to the weight. Do not use plastic wrap or lid.

## 15. Reheat Fried Foods

Suitable for reheating fried food including fried chicken pieces, curry buns, deep-fried spring rolls. Place the food on the double grill tray on the higher shelves. Select the program and press **Start/Set** according to the weight. Do not use plastic or lid.

## 16. BBQ Meat Pieces

Allow you to roast meat skewer, chicken pieces or seafood. Place the food on the double grill tray on the higher shelves. Select the program and press **Start/Set** according to the weight. Do not use plastic or lid.

## 17. Baked Potato

Allow you to bake potato. Put a light cross-notch on the surface of potatoes with a kitchen knife. Pour water into the tank before cooking. Place the prepared potato on the wire rack and select the weight. There is no need to preheat oven. Serving Weight: 300 g, 600 g, 900 g

## 18. Frozen Pizza

Allow you to bake frozen pizza. Place pizza on the double grill tray on the higher shelves. Select the program and press **Start/Set** according to the weight. Do not use plastic or lid.

### Notes:

1. Set the cooking time manually according to the actual size when it does not conform to the size specified in the operation instruction.
2. No need to use aluminum foil or grease.

# Auto Cook Setting and Menus (continued)

## 19. Steam Egg / Chawanmushi.

### Ingredients:

Egg	25 g
Plain flour	80 g
Butter	40 g
Sugar	40 g

### Method:

1. Beat up the eggs, whisk with salt and monosodium glutamate and then stir the mixture uniformly.
2. Add cold water into the beaten eggs at a certain ration and stir uniformly, pour the mixture into the container and remove the foam for later use, with lid.
3. The ration of the egg to water is 1:1.8
4. Pour water into the water tank.
5. Place the container in the center of the double grill tray and put the tray on the lower shelves
6. Select the program and press **Start/Set**.

Refer to the chart below (take a 500/pc shelled egg for example)

Egg	1 pc	2 pcs	3 pcs	4 pcs
Water	90 ml	180 ml	270 ml	360 ml

## 20. Cake

### Ingredient:

Egg	200 g (about 4 pcs)
Cake powder	170 g
Castor sugar	170 g
Milk	1 tbsp
Butter	20 g

### Method:

1. Beat eggs and castor sugar into a container and stir with an eggbeater at low speed until the sugar is dissolved completely. Adjust to high speed until the beaten eggs are completely foamed and the footprint of the eggbeater keeps for a while. Readjust to low speed to make the bubbles uniformly.
2. Pour water into the water tank.
3. Select the program and press **Start/Set** to preheat.
4. Gradually add the sifted flour into the mixture. Mix them with a wooden spoon from bottom to top. Add the melt butter and milk into the mixture and stir evenly. Cover the baking paper at the bottom and edges of the mold and pour in the mixture. Put the mold on the metal tray. After preheating, three beeps will be heard. Put the metal tray on the lower shelves quickly and press **Start/Set** pad.

### Notes:

1. The mixing method will affect the cooking result directly. After adding the flour, do not mix excessively.
2. Put the metal tray on the lower shelves quickly at the completion of preheating. If the door is opened too long, it can affect the cooking result.
3. Insert a toothpick in the center. Cake is cooked if the toothpick comes out clean.

## 21. Cream Puff

### Ingredient:

Plain flour	50 g
Butter	50 g
Egg	150 g (about 2-3 pcs)
Water	80 ml

### Method:

1. Heat the butter and water to boiling on gas. Pour the flour into the mixture quickly and stir continually till the mixture is transparent. Switch off the gas. Gradually add the beaten eggs into the mixture, whisk continually till the mixture begins to sticker and the mixture dropped stringy by using wooden spoon.  
Pour water into the tank. Select the program and press **Start/Set** to preheat.
2. Place the aluminum foil on the metal tray and grease. Cut the mixture to 25 g each and arrange into 3×3 shape equidistantly. After preheating, three beeps will be heard. Place the metal tray on the lower shelves quickly and press **Start/Set** pad.

### Notes:

1. Whisk quickly and evenly when gradually adding the beaten eggs.
2. Do not add excessive eggs when the mixture begins to string.
3. Arrange the puff equidistantly within 9 units to ensure cooking result.
4. Put the metal tray and mould on the lower shelves quickly at the completion of preheating. If the door is opened too long, it can affect the cooking result.
5. After cooking, take out the metal tray carefully with mitten, separate the puff from the foil and place it in another dish, if not, after the puff cooling down, it is hard to separate them down.

## 22. Cookies

### Ingredient:

Egg	50 g
Plain flour	160 g
Butter	80 g (room temperature)
Castor sugar	80 g

### Method:

Whisk the butter and sugar to be softened and creamy with egg beater. Add beaten eggs and stir evenly. Gradually add sifted plain flour and stir evenly with wooden spoon. Select the program and press **Start/Set** pad to preheat. Place the aluminum foil on the metal tray. Cut the mixture to cookie shape with 5 mm height and 18 g each and arrange into 4×5. After preheating, three beeps will be heard. Put the metal tray on the lower shelves quickly and press **Start/Set** pad.

### 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.

# Cleaning Setting

## To clean the cavity:

This feature is available when the cavity is built up with fat or grease (30 minutes is needed).



### Notes:

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

## To deodorize:

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



## To clean the evaporating flume:

This feature is available when the evaporating flume has sediment (30 minutes is needed).  
Preparing the detergent: Dilute 2 g citric acid into 20 ml water, then pour them into the flume.



### Notes:

1. After cleaning, open the door and clean the ceramic cover with water.
2. Dry up the remaining liquid in the flume.
3. When it doesn't have citric acid, it can be substituted with lemon juice.



# Before Requesting Service

## ALL 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 inside and/or on the oven door. This is normal and safe. Steam will disappear after the oven is cool down.

I accidentally operate my microwave oven without any food in it.

Operating the oven empty for a short time will not damage the oven. However, we do not recommend this to be done.

There are humming and clicking noises from my oven when I cook by Combination.

These noise occur as the oven automatically switches from microwave power to Grill, to create the Combination setting. This is normal.

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

It is essential that your oven is wiped out regularly particularly after cooking by Combination or Grill. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.

Noise comes from flume.

When using Steam Shot, Steam Defrost or some auto menus, steam will be made from water tank, then transfer to flume. The water flow and heated can make this noise.

# Before Requesting Service

(continued)

English

PROBLEM		POSSIBLE CAUSE	REMEDY
Oven will not turn on.	→	The oven is not plugged in securely.	Remove plug from outlet, wait 10 seconds and re-insert.
		Circuit Breaker or fuse is tripped or blown.	Contact the specified service center.
		There is a problem with the outlet.	Plug another appliance into the outlet to check if the outlet is working.
Oven will not start cooking.	→	The door is not closed completely.	Close the oven door securely.
		<b>Start/Set</b> pad was not pressed after programming.	Press <b>Start/Set</b> pad.
		Another program has already been entered into the oven.	Press <b>Stop/Reset</b> pad to cancel the previous program and program again.
		The program has not been entered correctly.	Program again according to the Operating Instructions.
		<b>Stop/Reset</b> pad has been pressed accidentally.	Program oven again.
"H0E" appears in the display window.	→	The cavity is overheated.	Operate again after it cools down.
"U14" appears in the display window.	→	The water tank is empty.	Full it with water.
"H97" or "H98" appears in the display window.	→	This display indicates a problem with the microwave generation system.	Contact the authorised service center.
"d" appears in the display window.	→	The oven is under demonstration mode.	Press <b>Micro Power</b> pad once, <b>Start/Set</b> pad 4 times and <b>Stop/Reset</b> pad 4 times.
The "Child" appears in the Display Window.	→	The Child Lock was activated by pressing <b>Start/Set</b> pad 3 times.	Deactivate Lock by pressing <b>Stop/Reset</b> pad 3 times.

If it seems there is a problem with the oven, contact an authorized Service Center.

# Care of your Microwave Oven

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

English

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 Ceramic Plate after cooling down with a mild detergent and wipe to dry.

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

Clean the upper heater after it is completely cold. Wipe with a soft and damp cloth carefully to avoid breaking the heater and hurting your fingers by the broken heater.

Do not allow the Control Panel to become wet. Clean with a soft, damp cloth. Do not use detergents, abrasives or spray-on cleaners on the Control Panel. When cleaning the Control Panel, leave oven door open to prevent oven from accidentally turning on. After cleaning press **Stop/Reset** pad to clear display window.

Always clean the Ceramic Cover with a mild detergent to avoid obstruction. Clean the cover after the oven cools down. After using the steam function and the oven is cooling down, dry up the water in the evaporating flume.

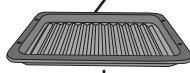
If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.

Always keep the tank clean.

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



Wire Rack



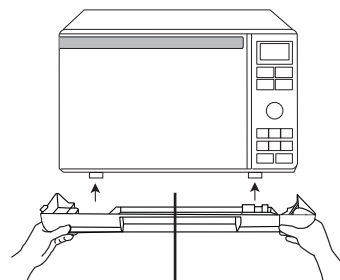
Double Grill Tray



Metal Tray



Glass Tray



After using the steam function, dry up the water in the decorating plate and clean, then re-install the plate back to the rubber feet.

## Notes:

- When using the Grill or cooking in the Combination mode, some foods may inevitably splatter grease on to the oven walls. If the oven is not cleaned, occasionally it may start to "smoke" during use. These marks will be more difficult to clean later.
- After Grill, Combination cooking the ceiling and walls of the oven should be cleaned with a soft cloth squeezed in soapy water. Particular care should be taken to keep the window area clean particularly after cooking by Grill, Combination. Stubborn spots inside the oven can be removed by using a small amount of microwave oven cleaner sprayed onto a soft damp cloth. Wipe onto problem spots, leave for recommended time and then wipe off. This method can not be used to clean the oven door.  
DO NOT SPRAY DIRECTLY INSIDE THE OVEN.  
A steam cleaner is not to be used for cleaning.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
- It is possible that a few water droplets appeared on countertop if steam function is used intensively, especially under high humidity environment or poor ventilation conditions. Please wipe the liquid off in case.
- When it becomes necessary to replace the oven light, please consult the service center specified by Panasonic.

# Technical Specifications

Power Source:		220 V ~ 50 Hz	230 - 240V 50 Hz
Output Power:		1000 W	
Power Consumption:	Microwave	5.0 A 1080 W	4.5 A 1080 W
	Heater	6.3 A 1380 W	5.5 A 1380 W
	Combination	8.3 A 1820 W	7.7 A 1840 W
Outside Dimensions (W × H × D):		529 mm × 340 mm × 475 mm	
Oven Cavity Dimensions (W × H × D):		338 mm × 204 mm × 336 mm	
Cavity Volume:		27 L	
Operating Frequency:		2450 MHz	
Net Weight:		15 kg	

\* IEC Test Procedure

Specifications subject to change without notice.

As for the voltage requirement, the production date, manufactory and serial number, please refer to the name plate on the microwave oven.

English