

Panasonic®

Operating Instructions
Bedienungsanleitung
Gebruiksaanwijzing
Mode d'emploi
Manuale d'istruzioni
Instrucciones de funcionamiento

Microwave/Grill/Convection Oven
Mikrowellengerät mit Grill/Heißluft
De Panasonic Microgolf/Warme Lucht Oven
Panasonic Four à Micro-ondes Multifonctions
Forno a microonde e Convezione
Microondas / parrilla / horno de convección

English

Deutsch

Nederlands

Français

Italiano

Español



NN-CF873S



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

WICHTIGE SICHERHEITSANWEISUNGEN. Bitte sorgfältig durchlesen und zur weiteren Bezugnahme aufbewahren.

BELANGRIJKE VEILIGHEIDSINSTRUCTIES. Lees ze a.u.b. zorgvuldig door en bewaar ze zodat u ze opnieuw kunt raadplegen wanneer nodig.

INSTRUCTIONS DE SÛRETÉ IMPORTANTES. Avant d'utiliser le four à micro-ondes, lisez attentivement les recommandations d'utilisation et conservez-les soigneusement.

ISTRUZIONI IMPORTANTI PER LA SICUREZZA. Leggere attentamente queste istruzioni e conservarle per consultazioni future.

INSTRUCCIONES SOBRE SEGURIDAD IMPORTANTES. Léalas detenidamente y guárdelas para futura referencia.



- Important safety instructions. Before operating this oven, please read these instructions carefully and keep for future reference.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory and mental capabilities or lack of experience and knowledge if they have been given supervision or instruction by a person responsible for their safety concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Keep the appliance and its cord out of reach of children less than 8 years.
- When this oven is installed, it should be easy to isolate the appliance from the electricity supply by pulling out the plug or operating a circuit breaker.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Warning! 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 service technician trained by the manufacturer.

■ **Warning!** Do not attempt to tamper with or make any adjustments or repairs to the door, control panel housing, safety interlock switches or any other part of the oven. Do not remove the outer panel from the oven which gives protection against exposure to microwave energy. Repairs should only be by a qualified service person.

■ **Warning!** Liquids and other foods must not be heated in sealed containers since they are liable to explode.

■ **Warning!** Do not place this oven near an electric or gas cooker range.

■ **Warning!** 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.

■ This oven is intended for Counter-Top and Built-In use only. It is not intended for use inside a cupboard. This oven may be built into a wall cabinet by using the proper trim kit, stainless NN-TK813CSCP, which may be purchased from a local Panasonic dealer.

For Countertop use:

■ The oven must be placed on a flat, stable surface 850 mm above the floor, with rear of oven placed against a back wall. For proper operation the oven must have sufficient air flow, i.e. 50 mm at one side, the other being open; 150 mm clear over the top; 100 mm at the rear.

■ When heating food in plastic or paper containers, check the oven frequently as these types of containers ignite if overheated.

- If smoke is emitted or a fire occurs in the oven, touch Stop/Cancel and leave the door closed in order to stifle any flames. Disconnect the power cord, or shut off power at fuse or circuit breaker panel.
- This appliance is intended to be used in household applications only.
- When heating liquids, e.g. soup, sauces and beverages in your oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.
- The contents of feeding bottles and baby food jars are to be stirred or shaken. The temperature has to be checked before consumption to avoid burns.
- Do not cook eggs in their shells and whole hard-boiled eggs by MICROWAVE. Pressure may build up and the eggs may explode, even after the microwave heating has ended.
- Clean the inside of the oven, door seals and door seal areas regularly. When food splatters or spilled liquids adhere to the oven walls, base of the oven, door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasive is not recommended.
- DO NOT USE COMMERCIAL OVEN CLEANERS.
- When using the CONVECTION, GRILL or COMBINATION modes, 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.

- Failure to maintain the oven in a clean condition could lead to deterioration of surfaces that could affect the life of the appliance and possibly result in a hazardous situation.
- **Warning!** The accessible parts may become hot in GRILL, CONVECTION and COMBINATION use. Young children less than 8 years of age should be kept away. Children should only use the oven under adult supervision due to the temperatures generated.
- A steam cleaner is not to be used for cleaning.
- 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.
- Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during CONVECTION, GRILLING and COMBINATION modes, take care when opening or closing the door and when inserting or removing food and accessories.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Only use utensils that are suitable for use in microwave ovens.
- Please refer to page 10 EN for correct installation of the shelf accessories.
- When it becomes necessary to replace the oven light, please consult your dealer.

- The oven has two grill heaters situated in the top of the oven and a convection heater situated in the back of the oven. After using the GRILL, CONVECTION and COMBINATION functions, the inside surfaces of the oven will be very hot. Care should be taken to avoid touching the heating elements inside the oven.
- The microwave oven is intended for heating food and beverages only. Drying of food, newspapers or clothing and heating of warming pads, slippers, sponges, damp cloth, wheat bags, hot water bottles and similar may lead to risk of injury, ignition or fire.
- The oven lamp must be replaced by a service technician trained by the manufacturer. DO NOT attempt to remove the outer casing from the oven.
- Before using the oven, place the drip tray in position. Refer to page 13 EN for correct installation.

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Thank you for purchasing a Panasonic Microwave Oven.

Installation and connection

Examine your microwave oven

Unpack the oven, remove all packing material, and examine the oven for any damage such as dents, broken door latches or cracks in the door. If you find any damage, notify your dealer immediately. Do not install a damaged microwave oven.

■ Important!

THIS UNIT HAS TO BE PROPERLY EARTHED FOR PERSONAL SAFETY.

Earthing instructions

If your AC outlet is not grounded, it is the personal responsibility of the customer to have it replaced with a properly grounded wall socket.

Operation voltage

The voltage has to be the same as specified on the label on the oven. If a higher voltage than specified is used, it may cause a fire or other damages.

Placement of your oven

This oven is intended for Counter-Top and Built-In use only. It is not intended for use inside a cupboard.

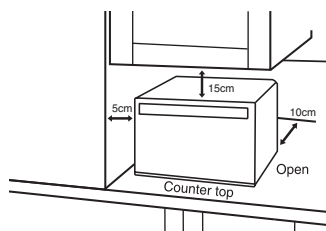
Built-in:

This oven may be built into a wall cabinet by using the proper trim kit, stainless NN-TK813CSCP, which may be purchased from a local Panasonic dealer.

Counter-top use:

If one side of the oven is placed flush to a wall, the other side or top must not be blocked. Allow 15cm of space on the top of the oven.

1. Place the oven on a flat and stable surface more than 85 cm above the floor.
2. When this oven is installed, it should be easy to isolate the appliance from the electricity supply by pulling out the plug or operating a circuit breaker.
3. For proper operation, ensure a sufficient air circulation for the oven.
4. Do not place this oven near an electric or gas cooker range.
5. The feet should not be removed.



6. Do not use outdoors.
7. Avoid using the microwave oven in high humidity.
8. The power cord should not touch the outside of the oven. Keep the cord away from hot surfaces. Do not let the cord hang over the edge of a table or work top. Do not immerse the cord, plug or oven in water.
9. Do not block the air vents on the top, sides and back of the oven. If these openings are blocked during operation the oven may overheat. In this case the oven is protected by a thermal safety device and resumes operation only after cooling down.
10. This appliance is intended to be used in household applications only.

Important safety instructions

Read carefully and keep
for future reference

■ WARNING!

Important safety instructions

1. The door seals and 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 service technician trained by the manufacturer.
2. Do not attempt to tamper with or make any adjustments or repairs to the door, control panel housing, safety interlock switches or any other part of the oven. Do not remove the outer panel from the oven which gives protection against exposure to microwave energy. **Repairs should only be carried out by a qualified service person.**
3. Do not operate this appliance if it has a damaged CORD OR PLUG, if it is not working properly, or if it has been damaged or dropped. It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
4. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. 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.
6. Liquids and other foods must not be heated in sealed containers since they are liable to explode.
7. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory and mental capabilities or lack of experience and knowledge if they have been given supervision or instruction by a person responsible for their safety concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Keep the appliance and its cord out of reach of children less than 8 years.

Important safety instructions

Use of your oven

1. Do not use the oven for any reason other than the preparation of food. This oven is specifically designed to heat or cook food. Do not use this oven to heat chemicals or other non-food products.
2. Before use, check that utensils/containers are suitable for use in microwave ovens.
3. The microwave oven is intended for heating food and beverages only. Drying of food, newspapers or clothing and heating of warming pads, slippers, sponges, damp cloth, wheat bags, hot water bottles and similar may lead to risk of injury, ignition or fire.
4. When the oven is not being used, do not store any objects inside the oven in case it is accidentally turned on.
5. The appliance must not be operated by MICROWAVE or COMBINATION WITHOUT FOOD IN THE OVEN. Operation in this manner may damage the appliance. Exception to this is point 1 under heater operation.
6. If smoke is emitted or a fire occurs in the oven, touch Stop/Cancel and leave the door closed in order to stifle any flames. Disconnect the power cord, or shut off power at fuse or circuit breaker panel
2. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during CONVECTION, GRILLING and COMBINATION modes, take care when opening or closing the 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 CONVECTION, GRILL and COMBINATION functions, the inside surfaces of the oven will be very hot. Care should be taken to avoid touching the heating elements inside the oven.

■ **Caution! Hot surfaces**
After cooking by these modes,
the oven accessories will be very hot.



4. The accessible parts may become hot in combination use. Young children less than 8 years of age should be kept away, and children should only use the oven under adult supervision due to the temperatures generated.

Heater operation

1. Before using CONVECTION, GRILL or COMBINATION function for the first time, wipe excessive oil off in the oven cavity and operate the oven without food and accessories on CONVECTION 230°C, for 10 minutes. This will allow the oil that is used for rust protection to be burned off. This is the only time the oven is used empty.

Fan Motor Operation

After using the oven the fan motor may rotate for a few minutes to cool the electric components. This is normal and you can take out food even though the fan motor operates. You can continue using the oven during this time.

Oven light

When it becomes necessary to replace the oven light, please consult your dealer.

Accessories

The oven comes equipped with a variety of accessories. Always follow the directions given for use of the accessories.

Important safety instructions

Enamel shelf

1. The enamel shelf is for cooking on CONVECTION or GRILL mode only. Do not use on MICROWAVE or COMBINATION modes.
2. For 2 level CONVECTION cooking, the enamel shelf can be used as the lower level and the wire shelf can be used as the upper level.
3. The maximum weight that can be placed on the enamel shelf is 4 kg (this includes total weight of food and dish).

Wire shelf

1. The wire shelf can be used in the upper or middle shelf position for GRILLING foods. It can be used in the upper, middle or lower shelf positions for CONVECTION or COMBINATION cooking.
2. Do not use any metal container directly on the Wire shelf in COMBINATION with MICROWAVE.
3. Do not use the Wire shelf in MICROWAVE mode only.
4. Please note the plastic covers on the wire are designed to remain on the rack during cooking. They are not packaging and must not be discarded.
5. The maximum weight that can be placed on the wire shelf is 4 kg (this includes total weight of food and dish).

Glass shelf

1. The glass shelf can be used in the upper, middle or lower positions to cook using MICROWAVE, GRILL, CONVECTION or COMBINATION modes.
2. If the glass shelf is hot, let it cool before cleaning or placing in cold water, as this could crack or shatter the glass shelf.

Cooking times

The cooking times given in the cookbook are approximate. The cooking time depends on the condition, temperature, amount of food and on the type of cookware.

Begin with the minimum cooking time to help prevent overcooking. If the food is not sufficiently cooked you can always cook it for a little longer.

■ Important!

If the recommended cooking times are exceeded the food will be spoiled and in extreme circumstances could catch fire and possibly damage the interior of the oven.

Small quantities of foods

Small quantities of food or foods with low moisture content can burn, dry out or catch on fire if cooked too long. If materials inside the oven should ignite, keep the oven door closed, turn the oven off and remove the plug from the socket.

Eggs

Do not cook eggs in their shells and whole hard-boiled eggs by MICROWAVE. Pressure may build up and the eggs may explode, even after the microwave heating has ended.

Piercing Skin

Food with non porous skins, such as potatoes, egg yolks and sausages must be pierced before cooking by MICROWAVE to prevent bursting.

Meat thermometer

Use a meat thermometer to check the degree of cooking of roasts and poultry only when the meat has been removed from the oven. Do not use a conventional meat thermometer in the microwave oven because it may cause sparking.

Important safety instructions

Liquids

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 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 the cooking time.
- d After heating, allow it to stand in the oven for a short time, stir again before carefully removing the container.

Paper/plastic

When heating food in plastic or paper containers, check the oven frequently as these types of containers ignite if overheated.

Do not use recycled paper products (e.g. kitchen roll) unless the paper product is labelled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires during use.

Remove wire twist-ties from roasting bags before placing the bags in the oven.

Utensils/foil

Do not heat any closed cans or bottles because they might explode.

Metal containers or dishes with metallic trim should not be used during microwave cooking. Sparking will occur.

If you use any aluminium foil, meat spikes or metalware the distance between them and the oven walls and door should be at least 2 cm to prevent sparking.

Feeding bottles/baby food jars

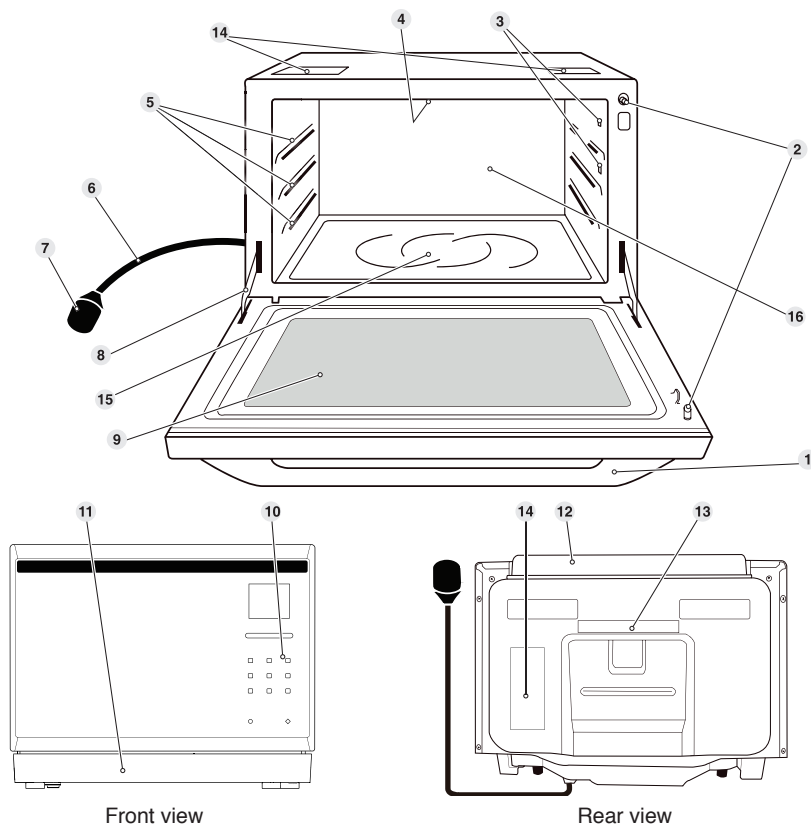
The top and teat or lid must be removed from feeding bottles or baby food jars before placing in the oven.

The contents of feeding bottles and baby food jars are to be stirred or shaken.

The temperature has to be checked before consumption to avoid burns.

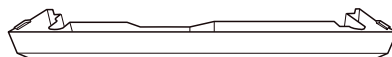
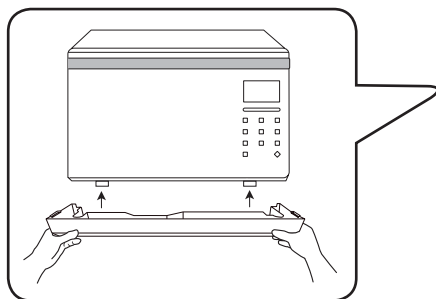
Outline diagram

1. **Door handle.** Pull the door handle downwards to open. When you open the oven door during cooking, the cooking is stopped temporarily without clearing earlier made settings. The cooking is resumed as soon as the door is closed and Start is touched. The oven lamp lights as soon as the oven door is opened.
2. **Door safety lock system.** To prevent injury, do not insert finger, knife, spoon, or other object into the latch hole.
3. **LED lights**
4. **Grill elements**
5. **Shelf positions**
6. **Power supply cord**
7. **Plug**
8. **Door hinges.** To prevent injury when opening or closing the door, keep fingers away from the door hinges.
9. **Oven window**
10. **Control panel**
11. **Drip tray**
12. **Air vent exhaust.** Do not remove.
13. **Identification label**
14. **Warning label**
15. **Bottom microwave feeding**
16. **Convection heater**



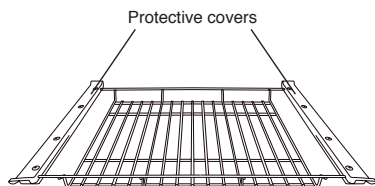
■ **Note.**
This illustration is for reference only.

Oven accessories



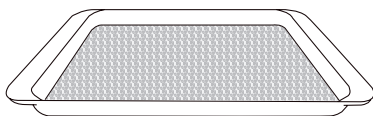
Drip tray

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. Fit the drip tray by holding with both hands and clicking onto the front legs of the oven.
3. 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.
4. Built-in Oven using a Panasonic trim kit
Use caution when removing the trim kit frame, as some exposed edges may be sharp to touch and may cause injury. To clean the drip tray, remove the trim kit frame by opening the door, hold onto the top frame and gently pull forward. Once the clips are released, close the door, hold onto the bottom two corners and pull forward. Remove, clean and re-position the drip tray. Push the trim kit frame back into place ensuring all four corners are secure.

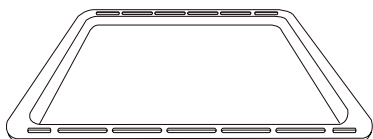


Wire shelf

Important user information - Please note the protective covers on the wire shelf are designed to remain on the shelf when in use. They are not packaging and must not be discarded.




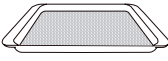

Glass shelf



Enamel shelf

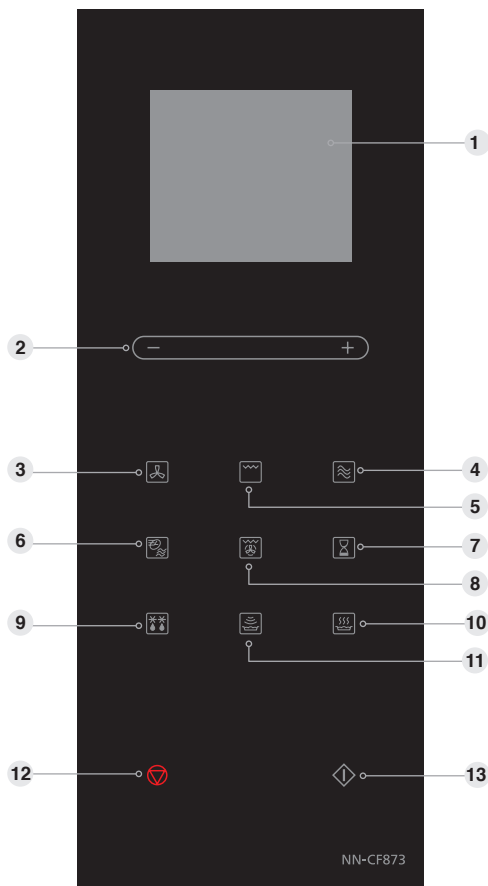
Oven accessories

The following chart shows correct use of the accessories in the oven

	Wire shelf	Glass shelf	Enamel shelf
			
Microwave	x	✓	x
Grill	✓	✓	✓
Convection	✓	✓	✓
Turbo-bake	✓	✓	✓
Turbo-cook	✓*	✓	x
Convection + Microwave	✓*	✓	x
Grill + Microwave	✓*	✓	x
Convection + Microwave + Grill	✓*	✓	x

*: Metal containers can not be placed directly on the wire shelf.
Either place food directly on the wire shelf or place a glass dish directly on the wire shelf.

Control panel NN-CF873S



- 1 **Display window**
- 2 **Slider bar (plus/minus)**
Select the time or weight by tapping “+”/“-” or by swiping the slider bar. Maximum cooking time is 9 hours.
- 3 **Convection**
- 4 **Microwave**
- 5 **Grill**
- 6 **Turbo-cook**
- 7 **Timer/Clock**
- 8 **Turbo-bake**
- 9 **Turbo defrost**
- 10 **Auto weight programs**
- 11 **Auto sensor programs**
- 12 **Stop/Cancel:**
Before cooking:
One touch clears your instructions
During cooking:
One touch temporarily stops the cooking program. Another touch cancels all your instructions and the time of day will appear in the display.
- 13 **Start**
Touch to start operating the oven. If during cooking the door is opened or Stop/Cancel is touched once, Start has to be touched again to continue cooking.

This oven is equipped with an energy saving function.

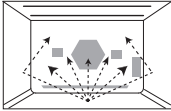
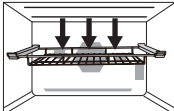

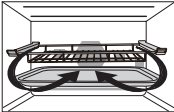
Note

1. 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.
2. When in stand-by mode, it is necessary to open and close the oven door before operating the oven.
3. If an operation is set and Start is not touched within 6 minutes, the oven will automatically cancel the operation. The display will revert back to colon or clock mode.

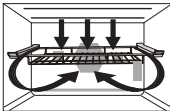
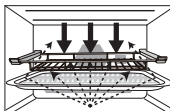
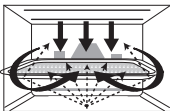
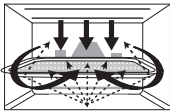
Beep sound

A beep sounds when a key is touched. If this beep does not sound, the setting is incorrect. When the oven changes from one function to another, two beeps sound. After the completion of the preheating on GRILL, CONVECTION or COMBINATION mode, three beeps sound. After completion of cooking, the oven will beep 5 times.

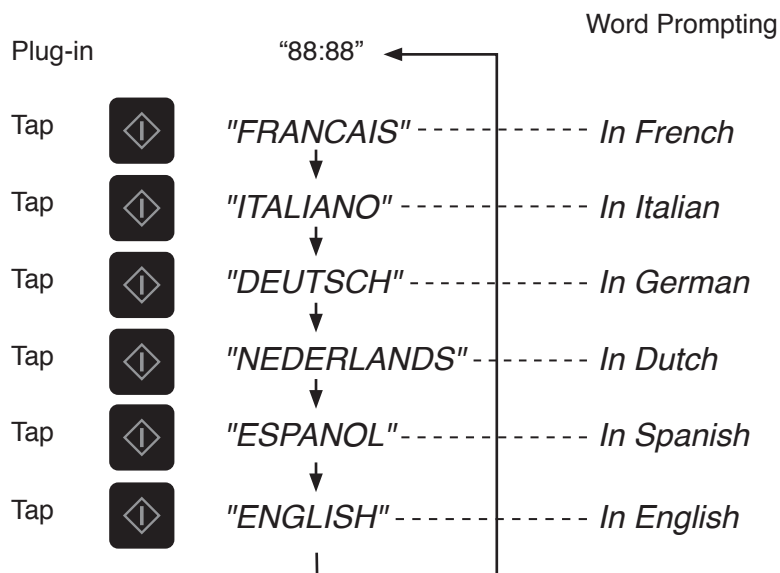
Cooking modes

Cooking modes	Uses	Accessories to use	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, béchamel, caramel, meat, fish or vegetarian loaves. • Baking cakes with eggs and baking powder ingredients without colour. (Victoria sandwich, clafoutis etc.) <p>No Preheating</p>	<p>Use your own Pyrex® dishes, plates or bowls, directly on the base of the oven.</p>	<p>Microwaveable, no metal</p>
GRILL 	<ul style="list-style-type: none"> • Grilling of meat or fish. • Toast grilling. • Colouring of gratin dishes or meringue pies. <p>Preheating advised</p>	<p>Wire shelf</p>	<p>Heatproof, metal tin can be used.</p>
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>	<p>Enamel shelf and wire shelf.</p>	<p>Heatproof, metal tin can be used.</p>

Cooking modes

Cooking modes	Uses	Accessories to use	Containers
GRILL + CONVECTION (Turbo-bake) 	<ul style="list-style-type: none"> Roasting red meats, thick steak (rib or beef, T bone steaks) Braising of fish. <p>Preheating advised</p>	Wire shelf.	Heatproof, metal tin can be used.
COMBINATION Grill + microwave  Convection + microwave  Grill + convection + microwave 	<ul style="list-style-type: none"> Roasting meat and poultry. Defrosting and reheating crunchy foods (quiche, pizza, bread, viennoiserie, lasagne, gratin.) Cooking lasagne, meat, potatoes or vegetable gratins. Baking cakes and puddings with eggs or baking powder ingredients with browning, baking of quiches, pies and tarts. <p>Preheating advised</p>	Wire shelf and / or glass shelf.	Microwaveable and heatproof. Metal cake tin to be used on glass shelf only. DO NOT USE spring form tins.

Word prompting



These models have a unique function "Word Prompting" which guides you through the operation of your microwave. After plugging in the oven tap Start until you locate your language. As you tap the keys, the display will scroll the next instruction eliminating the opportunities for mistakes. If for any reason you wish to change the language displayed, unplug the oven and repeat this procedure.

If the Timer is tapped 4 times, this will turn off the operation guide. To turn the operation guide back on, tap the Timer 4 times.

Setting the clock

When the oven is first plugged in “88:88” appears in display window.



Tap Timer twice.

“SET TIME” appears in the display window and the colon starts to blink.

Select the cooking time by tapping “+”/“-” or swipe the slider bar. The time appears in the display and the colon blinks.

Touch Timer.

The colon stops blinking and time of day is now locked into the display.

■ Notes

1. To reset time of day, repeat step 1 through to step 3, as above.
2. The clock will keep the time of day as long as the oven is plugged in and electricity is supplied.
3. One touch or swipe will increase or decrease the time by 1 minute, you can also adjust the time quickly by holding the “+” or “-”.
4. This is a 24 hour clock, i.e. 2 pm = 14:00 not 2:00.

Child safety lock

Using this system will make the oven controls inoperable; however, the door can be opened. Child Lock can be set when the display shows a colon or the time.

To Set:



Tap Start three times

The time of day will disappear. Actual time will not be lost. ‘*’ is indicated in the display.

To Cancel:



Tap Stop/Cancel three times

The time of day will reappear in the display.

■ Note

1. To activate child lock, Start must be tapped 3 times within a 10 second period.

Microwave cooking and defrosting

There are 6 different microwave power levels available (see the chart below).



Tap Microwave to select desired power level.

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

Touch Start.
The cooking program will count down.

Taps	Power	Wattage	Max time
1 tap	Max	1000 Watts	30 mins
2 taps	Defrost ❄️	270 Watts	90 mins
3 taps	Medium	600 Watts	90 mins
4 taps	Low	440 Watts	90 mins
5 taps	Simmer	300 Watts	90 mins
6 taps	Warm	100 Watts	90 mins

Use of accessory:

Use your own Pyrex® dishes, plates or bowls directly on the base of the oven. Do not place food directly on the base of the oven.



■ CAUTION!

The oven will automatically work on Max (1000 W) microwave power if a cooking time is entered without the power level previously being selected.

■ Notes

1. For multi-stage cooking refer to page 32 EN.
2. Stand time can be programmed after microwave power and time setting. Refer to using the timer page 31 EN.
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.

Bottom Feeding Technology

Please note that this product uses bottom feeding technology for microwave distribution which differs from traditional turntable side feeding methods and creates more useable space for a variety of different sized dishes. This microwave feeding style can give a difference in heating times (in microwave mode) when compared against side feeding appliances. This is quite normal and should not cause any concern. Please refer to the reheating and cooking charts in the cook book.

Grilling

There are 3 different Grill settings available.



1 tap	Grill 1 (high)	1300 Watts
2 taps	Grill 2 (medium)	950 Watts
3 taps	Grill 3 (low)	700 Watts



Tap Grill once, twice or three times to select the desired grill power.

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. * Skip this step when preheat is not required.

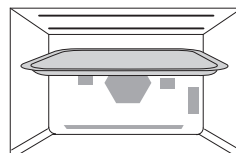
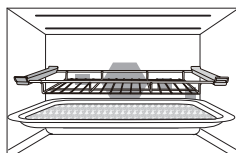


Select the cooking time by tapping "+" "-" or swipe the slider bar. Maximum cooking time is 90 minutes.



Touch Start.
The cooking program will start and the time in the display will count down.

Use of accessory:



Grilling

■ Notes

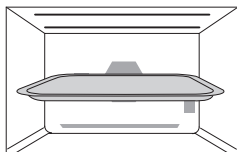
1. Place food on wire shelf on the upper or middle position in the oven. Place the glass shelf in the lower position to catch fat and drips. Alternatively use the enamel shelf on the upper or middle positions.
2. Never cover foods when grilling.
3. The grill will only operate with the oven door closed. It is not possible to use the grill function with the door open.
4. There is no microwave power on the GRILL only program.
5. Most foods require turning halfway during cooking. When turning food, open oven door and CAREFULLY remove wire shelf using oven gloves.
6. After turning, return food to the oven and close door. After closing oven door, press Start. The oven display will continue to count down the remaining grilling time. It is quite safe to open the oven door at any time to check the progress of the food as it is grilling.
7. The grill will glow on and off during cooking - this is normal. Always clean the oven after using the Grill and before using microwave or combination.
8. 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.

■ **CAUTION!** Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved.

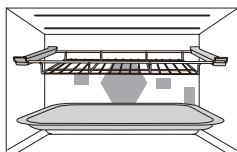
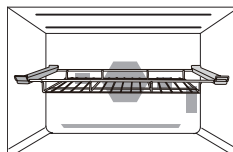
Cooking by Convection

This key offers a choice of convection temperatures 40°C (only for Convection mode) and 100 - 230°C in 10°C increments. For quick selection of the most commonly used cooking temperatures, the temperatures start at 150°C and count up to 230°C then 40°C (only for Convection mode) and 100°C.

Use of accessory:



Middle or lower shelf position, please refer to cooking charts and recipes.



For 2 level CONVECTION cooking, the Enamel Shelf can be used in the lower position and the wire shelf can be used as the upper position.



Set the desired convection temperature.

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.

* Skip this step when preheating is not required.

Note:

The oven can not preheat at 40°C.

After preheating, place the food in the oven.



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

Touch Start

Cooking by Convection

■ Note on Preheating:

1. Do not open the door during preheating. After preheating 3 beeps will be heard and the "P" will flash in the display window. If the oven door is not opened after preheating, the oven will maintain the selected temperature. After 30 minutes, including preheating, the oven will shut off automatically and revert to time of day.
2. If you want to cook without preheating, after selecting the desired temperature, set the cooking time then touch Start.

■ Notes:

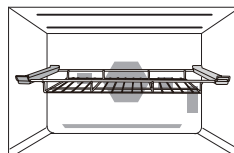
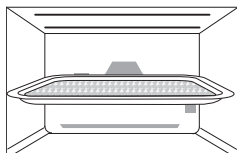
1. When the selected cooking time is less than one hour, the time counts down second by second.
2. When the selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.
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. After touching Start, the selected temperature can be recalled and changed. Touch Convection 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 Convection.
5. Depending on the recipe, you can preheat with or without the shelves in position. See individual recipes for details. The shelves are ideal for batch baking and when cooking in a large dish.

■ **CAUTION!** Always use oven gloves when removing the food and Accessories after cooking as the oven and accessories will be very hot.

Combination cooking

There are 4 combinations settings; 1) Grill + Microwave, 2) Grill + Convection, 3) Convection + Microwave, 4) Grill + Convection + Microwave. 1000 W Microwave power level is not available on Combination cooking. This would not be useful in normal use (the food would be cooked before browning is achieved). 270 W Defrost can not be set in combination.

Use of accessory:



Middle or lower shelf position, please refer to cooking charts and recipes.

The cooking modes can be selected in any order.



Grill + Microwave

or



Grill + Convection

or



Convection + Microwave

or



Convection + Grill + Microwave

Select first
cooking mode.

Select second
cooking mode.

Select third
cooking mode.



Touch if preheating



Select the cooking time by tapping "+" "-" or swipe the slider bar. Maximum cooking time is 9 hours.

Touch Start.
The time counts down in the display.

Combination cooking

■ Note on preheating:

The oven can be preheated on Combination with Convection or Grill/Convection cooking. Touch Start before setting the cooking time and follow the NOTE ON PREHEATING on page 24 EN.

NO MICROWAVES ARE EMITTED DURING COMBINATION PREHEATING.

■ Notes:

1. Combination modes are not available with convection 40°C.
2. Preheating is not available for Grill + Microwave mode.
3. When the selected cooking time is less than one hour, the time counts down second by second.
4. When the selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.
5. 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.
6. Max or Defrost microwave power is not available in combination.

■ **CAUTION!** Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved.

Turbo-bake

The oven can be programmed to cook or reheat food by the grill and the convection oven working simultaneously, to give foods that extra crispness and colour. This is known as Turbo-bake and can often reduce traditional oven cooking times.



Tap Turbo-bake to select oven temperature. The oven starts at Grill 2 + 150 °C, the temperature will count up in 10 °C stages to 230 °C then 100 °C.

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.

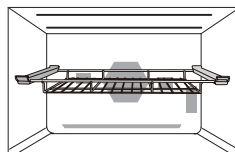
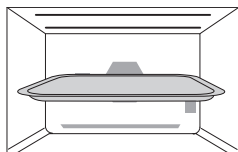
*Skip this step when preheating is not required.

Select the cooking time by tapping "+" / "-" or swipe the slider bar. Maximum cooking time is 9 hours.



Touch Start.
The cooking program will start and the time in the display will count down.

Use of accessory:



Middle or lower shelf position, please refer to cooking charts and recipes

Joints of meat are placed on the enamel shelf in the lower shelf position. Items of meat are placed on the enamel shelf in the middle position.

Pizza can be placed directly on the wire shelf in the upper shelf position.

Turbo-bake

■ Note

1. Turbo-bake is not available with convection 40°C.
2. Using the Turbo-bake feature, it is not possible to change the Grill level.
3. Pull the door handle downwards to open, because if Stop is touched the program may be cancelled.
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. Tap “-” to zero will end cooking. It is not possible to adjust the time by swiping the slider during cooking.
5. After touching Start, the selected temperature can be recalled and changed. Touch Convection 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 the Convection key.
6. The oven will maintain the selected preheated temperature for approximately 30 minutes. If no food has been placed inside the oven or a cooking time set, then it will automatically cancel the cooking program and revert to colon or time of day.

■ Caution

ALWAYS USE OVEN GLOVES WHEN REMOVING THE FOOD AND ACCESSORIES AFTER COOKING AS THE OVEN AND ACCESSORIES WILL BE VERY HOT.

Suggested cooking options

Food	Weight	Traditional oven	Turbo – bake
Chicken Legs	800 g	40 mins. 200°C	28 mins. 230°C + GRILL 2
Duck Breast Fillets	350 g	30-35 mins. 220°C	15 mins. 230°C + GRILL 2
Thick Sausages	300 g	25-30 mins. 190°C	15 mins. 230°C + GRILL 2
Pork Chops	800 g	20-25 mins. 200°C	18 mins. 230°C + GRILL 2
Chicken Thighs	800 g	40 mins. 200°C	25 mins. 230°C + GRILL 2
Pizza	310 g	8-10 mins. 180°C	6-7 mins. 230°C + GRILL 2

■ Guidelines

It is recommended to place food in a preheated oven. Food is cooked UNCOVERED.
DO NOT USE PLASTIC CONTAINERS.

Turbo-cook

The oven can be programmed to cook or reheat food more efficiently by using the turbo-cook function to support manual convection, grill or grill and convection cooking. Selecting turbo-cook after selecting convection, grill or grill and convection will simultaneously add microwave (simmer) 300 W power, thus reducing the cooking time



and/or

+



Select first cooking mode.

Touch Turbo-cook

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.

* Skip this step when there is no need to preheat.



Select the cooking time by tapping "+" / "-" or swipe the slider bar. Maximum cooking time is 9 hours.

Touch Start.
The cooking program will start and the time in the display will count down.

Suggested cooking options

Food	Weight	Combination	Time
Croque monsieur	200 g (2 pcs)	Grill 1 + Turbo Cook then Grill 1	4 - 5 mins 1 min
Frozen breaded fish fillets	100 g (1 pce)	Grill 1 + Turbo Cook	6 - 7 mins
Beef rib (well done)	Per 500 g	230°C + Grill 1 + Turbo Cook	10 - 11 mins
Poussin	Per 500 g	230°C + Grill 1 + Turbo Cook	13 - 14 mins
Frozen spring rolls	300 g (4 pcs)	200°C + Grill 1 + Turbo Cook	7 - 8 mins
Ham & cheese pasty (fresh)	500 g (1 pce)	230°C + Turbo Cook	8 - 9 mins
Apple tart (frozen, raw)	290 g	230°C + Turbo Cook	7 - 9 mins
Lasagne (fresh)	600 g	220°C + Grill 1 + Turbo Cook	11 - 12 mins

Turbo-cook

■ Note

1. Turbo cook is not available with Convection 40°C
2. Preheat is not available with Grill + Microwave mode.
3. Using the Turbo-cook, it is not possible to change the Microwave power level.
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 the time by swiping the slider during cooking.

■ CAUTIONS

ALWAYS USE OVEN GLOVES WHEN REMOVING THE FOOD AND ACCESSORIES AFTER COOKING AS THE OVEN AND ACCESSORIES WILL BE VERY HOT.

Using the timer

Delay start cooking

By using the Timer, you are able to program Delay Start cooking.

example



■ Notes

1. Three stage cooking can be programmed including Delay Start cooking.
2. If the programmed delay time exceeds one hour, the time will count down in units of minutes. If less than one hour, the time will count down in units of seconds.
3. Delay Start cannot be programmed before an auto program.

example

Delay Start: 1 hour ➡ Max Power (1000 W): 10 min ➡ Simmer Power (300 W): 20 min

Stand time

By using the Timer, you can program Stand Time after cooking is completed or use to program the oven as a minute timer.

example



■ Notes

1. Three stage cooking can be programmed including stand time.
2. If the oven door is opened during the Stand Time or Minute Timer, the time in the display window will continue to count down.
3. This feature may also be used as a minute timer. In this case touch the Timer, set time and touch Start.
4. Stand time cannot be programmed after an auto program.

example

Max Power (1000 W): 4 min ➡ Stand Time: 5 min ➡ Max Power (1000 W): 2 min

Multi-stage cooking

2 or 3 stage cooking

Example:



Tap Microwave Power. Select desired power level.

Set the cooking time using the Slider.

Tap Microwave Power. Select desired power level.

Set the cooking time using the Slider.

Touch Start.
The cooking program will start and the time in the display will count down.

Example: To DEFROST (270 W) for 2 minutes and cook food on MAX (1000 W) power for 3 minutes.



Tap Microwave Power twice to select defrost power (270 W).

Set the cooking time to 2 minutes using the Slider.

Touch Microwave Power once to select max power (1000 W).

Set the cooking time to 3 minutes using the Slider.

Touch Start.

Example: To GRILL at LOW for 4 minutes and cook food on LOW power (440 W) for 5 minutes.



Tap Grill Power 3 times to select Grill level 3 (low).

Set the cooking time to 4 minutes using the Slider.

Tap Microwave Power four times to select low power (440 W).

Set the cooking time to 5 minutes using the Slider.

Touch Start.

■ Notes

1. For 3 stage cooking, enter another cooking program before touching start.
2. During operation, touching Stop/Cancel once will stop the operation. Touching Start will re-start the programmed operation. Tapping Stop/Cancel twice will stop and clear the programmed operation.
3. Whilst not operating, touching Stop/Cancel will clear the selected program.
4. Auto programs cannot be used with multi-stage cooking.

Turbo defrost

With this feature you can defrost frozen food according to the weight. The weight is programmed in grams. For quick selection, the weight starts from the most commonly used weight for each program.






Select the desired Turbo Defrost program

- 1 tap Small Pieces
- 2 taps Big Piece
- 3 taps Bread

Select the cooking weight by tapping “+”/“-” or swipe the slider bar. The slider bar will count up in 10 g steps.

Touch Start. The display reminds you which accessory to use and which cooking modes are in use. Remember to stir or turn the food during defrosting.

Program	Min./Max. Weight	Suitable Food
1. SMALL PIECES  1 tap	100 g - 1200 g	Small pieces of meat, escallop, sausages, minced meat, steak, chops, fish fillets (each 100 g to 400 g). Touch turbo defrost once. Turn and shield at beeps. Allow to stand for 10 min to 30 min.
2. BIG PIECE  2 taps	400 g - 2500 g	Big pieces of meat, whole chickens, meat joints. Touch turbo defrost twice. Whole chickens and meat joints will require shielding during defrosting. Protect wings, breast and fat with smooth pieces of aluminium foil secured with cocktail sticks. Do not allow the foil to touch the walls of the oven. Standing time of 1 to 2 hours should be allowed before cooking. Turn and shield at beeps.
3. BREAD  3 taps	100 g - 900 g	Small or large loaves of bread, white or whole wheat. Place the loaf on a piece of kitchen roll. Touch turbo defrost three times and turn at beep. Allow bread to stand for 10 min (white light bread) to 30 min (dense rye bread). Cut large loaves in half during standing time.

Note

1. When the defrosting time is longer than 60 minutes, the time will appear in hours and minutes.
2. The shape and size of the food will determine the maximum weight the oven can accommodate.
3. Allow standing time to ensure the food is completely defrosted.

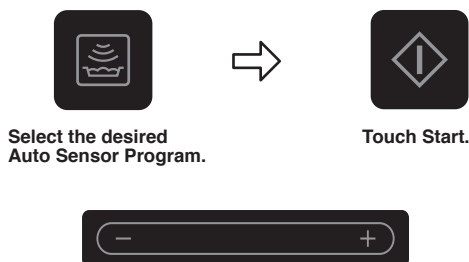
IMPORTANT!

See page 23 EN in cook book for defrosting guidelines

Auto sensor programs

A variety of food may be cooked without having to enter the cooking time, weight or the power level.

e.g.







■ Plus/Minus Control:

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 Plus/Minus control, the programs can be adjusted to cook food for a longer or shorter time. Touch '+' or '-' before touching Start. If you are satisfied with the result of the Auto Sensor Programs, you do not have to use this control.





■ Notes

1. The oven automatically calculates the cooking time or the remaining cooking time.
2. The door should not be opened before the time appears in the display window.
3. The temperature for frozen food is assumed to be -18°C to -20°C , for other types of food $+5^{\circ}\text{C}$ to $+8^{\circ}\text{C}$ (refrigerator temperature).
4. To prevent any mistakes during Auto Sensor Programs ensure that the base of the oven and the container are dry.
5. The room temperature should not be more than 35°C and not less than 0°C .
6. Only cook foods within the recommended weight range described on pages 35-36 EN.
7. For auto sensor programs, fresh vegetables, frozen vegetables, boiled potatoes and fresh fish, cover with cling film. Pierce the cling film with a sharp knife once in the centre and four times around the edge. For chilled meal and frozen meal programs reheat in container as purchased. Pierce covering film. If transferring meals into a dish, cover with pierced cling film. For auto sensor programs rice and pasta cover with a lid.
8. If the oven has previously been used and it is too hot to be used on Turbo Defrost, Auto Sensor and Auto Weight programs, 'HOT' will appear in the display window. After the 'HOT' disappears, the Auto Sensor Programs may be used. If in a hurry, cook food manually by selecting the correct cooking mode and cooking time yourself.

Auto sensor programs

Program	Weight	Accessories	Instructions
4. CHILLED MEAL  1 tap	200 g - 1000 g	-	To reheat a fresh precooked meal. All foods must be pre-cooked. Foods should be at refrigerator temperature approx. + 5°C. Reheat in container as purchased. Pierce covering film with a sharp knife once in the centre and four times around the edge. If transferring food to dish, cover with pierced cling film. Place food in container on base of oven. Tap auto sensor programs key once then touch Start. Stir at beeps. Stir again at end of program and allow a few minutes standing time. Large pieces of meat/fish in a thin sauce may require longer cooking. This program is not suitable for starchy food such as rice, noodles or potatoes
5. FROZEN MEAL  2 taps	200 g - 800 g	-	To reheat a frozen precooked meal. All foods must be pre-cooked and frozen (-18°C); Reheat in container as purchased or in a Pyrex® dish. Meals in irregular shaped containers may need longer cooking. Pierce covering film with a sharp knife once in the centre and four times around the edge. If transferring food to dish, cover with pierced cling film. Place food in container on base of oven. Tap auto sensor programs key twice then touch Start. Stir at beeps and cut the blocks into pieces. Stir again at end of program and allow a few minutes standing time. Check temperature and cook further minutes if necessary before eating. This program is not suitable for portionable frozen foods.
6. FRESH VEGETABLES  3 taps	200 g - 1000 g	-	To cook fresh vegetables. Place prepared vegetables into a suitable sized container. Sprinkle with 1 tbsp (15 ml) cold water per 100 g vegetables. Cover with cling film. Pierce cling film with a sharp knife once in the centre and four times around the edge. Place food in container on base of oven. Tap auto sensor programs key three times. Touch Start. Drain after cooking and season to taste.
7. FROZEN VEGETABLES  4 taps	200 g - 800 g	-	To cook frozen vegetables. Place vegetables into a suitable sized container. Sprinkle with 1-3 tbsp (15 - 45 ml) cold water. Cover with cling film. Pierce cling film with a sharp knife once in the centre and four times around the edge. Place food in container on base of oven. Touch auto sensor programs key four times. Tap Start. Stir at the end of program and allow a few minutes standing time. Drain and season to taste.

Auto sensor programs

Program	Weight	Accessories	Instructions
8. BOILED POTATOES  5 taps	200 g - 1000 g	-	To cook boiled potatoes. Prepare and cut potatoes into even size pieces. Place in shallow Pyrex® dish. Add 15ml (1 tbsp water) per 100 g of potatoes. Cover with cling film. Pierce cling film with a sharp knife once in the centre and four times around the edge. Place container on base of oven. Tap auto sensor programs key five times. Touch Start. Stir at beeps.
9. FRESH FISH  6 taps	200 g - 800 g	-	To cook fresh fish. Shield the thinner portions. Ensure fish is not overlapping. Place in a shallow container on the base of the oven. Add 1-3tbsp (15 - 45 ml) of cold water. Cover with cling film. Pierce cling film with a sharp knife once in the centre and four times around the edge. Place container on base of oven. Tap auto sensor programs key six times. Touch Start.
10. RICE  7 taps	100 g - 300 g	-	For cooking rice for savoury dishes not rice puddings. (Thai, Basmati, Jasmine, Suriname, Arborio or Mediterranean rice). Rinse the rice thoroughly before cooking. Use a large bowl. Add 2-2.5 times boiling water to rice. Cover with a lid. Place container on base of oven. Tyap auto sensor programs key seven times. Touch Start. Stir at beeps. Allow to stand for 5 minutes after cooking. Drain after cooking.
11. PASTA  8 taps	100 g - 450 g	-	For cooking dried pasta. Use a large bowl. Add 1 tsp salt, 1tbsp oil and boiling water. For 100 g - 290 g pasta add 1 litre of boiling water. For 300 g - 450 g pasta add 1 ½ litre of boiling water. Cover with a lid. Place container on base of oven. Tap auto sensor programs key eight times. Stir at beeps. Touch Start. Drain after cooking.

■ Notes

1. The Auto Sensor Programs must ONLY be used for foods described.
2. Only cook foods within the weight ranges described.
3. Always weigh the food rather than relying on the package information.
4. Most foods benefit from a STANDING time, after cooking with an Auto Program, to allow heat to continue conducting to the centre.
5. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.

Auto weight programs

This feature allows you to cook most of your favourite foods by setting the weight only. The oven determines Microwave power level, Grill setting, Convection temperature and cooking time automatically. Select the category and set the weight of the food. The weight is programmed in grams. For quick selection, the weight starts from the most commonly used weight for each category.

■ Note


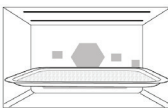

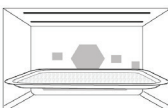

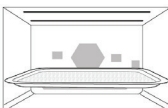

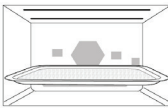
The weight is programmed in grams. For quick selection, the weight starts from the most commonly used weight for each program.




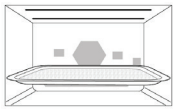

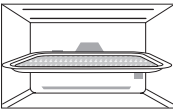

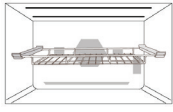

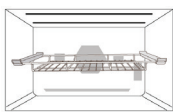

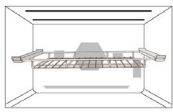
Select the desired auto weight program.

Select the cooking weight by tapping “+”/“-” or swipe the slider bar. The slider bar will count up in 10 g steps.

Touch Start

Program	Weight	Accessories	Instructions
12. BEEF (RARE)  1 tap	500 g - 1500 g		For cooking rare fresh roast beef (topside, rump or silverside). Place on glass shelf in lower shelf position. Touch auto weight programs key once. Enter the weight of the food and touch Start. Stand for 10 to 15 mins.
13. BEEF (MEDIUM)  2 taps	500 g - 1500 g		For cooking medium fresh roast beef (topside, rump or silverside). Place on glass shelf in lower shelf position. Tap auto weight programs key twice. Enter the weight of the food and touch Start. Stand for 10 to 15 mins
14. BEEF (WELL DONE)  3 taps	500 g - 1500 g		For cooking well done fresh roast beef (topside, rump or silverside). Place on glass shelf in lower shelf position. Tap auto weight programs key three times. Enter the weight of the food and touch Start. Stand for 10 to 15 mins.
15. LAMB (MEDIUM)  4 taps	1500 g - 2500 g		For cooking medium fresh leg of lamb with bone. Place on glass shelf in lower shelf position. Tap auto weight programs key four times. Enter the weight of the food and touch Start. Turn at beeps. Stand for 10 to 15 mins.

Auto weight programs

Program	Weight	Accessories	Instructions
16. LAMB (WELL DONE)  5 taps	1500 g - 2500 g		For cooking well done fresh leg of lamb with bone. Place on glass shelf in lower shelf position. Tap auto weight programs key five times, Enter the weight of the food and touch Start. Turn at beeps. Stand for 10 to 15 mins.
17. FROZEN POTATO PRODUCTS  6 taps	200 g - 500 g		For reheating, crisping and browning frozen potato products. Spread out potato products on glass shelf and place in middle shelf position. tap auto weight programs key six times, enter weight of food and touch Start. For best results, cook in a single layer and turn at beeps.
18. CHILLED PIZZA  7 taps	100 g - 450 g		For reheating and browning the top of fresh pre-cooked pizza. Remove all packaging and place the chilled pizza on the wire shelf and place in middle shelf position. Tap the auto weight programs key seven times, enter the weight of the food and touch Start.
19. FROZEN PIZZA  8 taps	100 g - 450 g		For reheating and browning the top of frozen pre-cooked pizza and cheese baguette. Remove all packaging and place the frozen pizza on the wire shelf and place in middle shelf position. Tap auto weight programs key eight times, enter the weight of the food and touch Start. This program is not suitable for deep pan pizzas or very thin pizzas.
20. CHILLED QUICHE  9 taps	150 g - 500 g		For reheating and browning the top of fresh pre-cooked quiche. Not suitable for crustless or deep filled quiche. Remove all packaging and place the chilled quiche on the wire shelf and place in middle shelf position. Tap the auto weight programs key nine times, enter the weight of the food and touch Start.

Questions and answers

Q: Why won't my oven turn on?

A: When the oven does not turn on, check the following:

1. Is the oven plugged in securely? Remove the plug from the outlet, wait 10 seconds and reinsert.
2. Check the circuit breaker and the fuse. Reset the circuit breaker or replace the fuse if it is tripped or blown.
3. If the circuit breaker or fuse is all right, plug another appliance into the outlet. If the other appliance works, there probably is a problem with the oven. If the other appliance does not work, there probably is a problem with the outlet. If it seems that there is a problem with the oven, contact an authorized Service Centre.

Q: My oven causes interference with my TV. Is this normal?

A: Some radio and TV interference might occur when you cook with the oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.

Q: The oven won't accept my program. Why?

A: The oven is designed not to accept an incorrect program. For example, the oven will not accept a fourth stage.

Q: Sometimes warm air comes from the oven vents. Why?

A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking.

Q: I can't set an auto sensor program and 'HOT' appears in the display. Why?

A: If the oven has previously been used and it is too hot to be used on an Auto Sensor Program, 'HOT' will appear in the display window. After the 'HOT'

disappears, the Auto Sensor Programs may be used. If in a hurry, cook food manually by selecting the correct cooking mode and cooking time yourself.

Q: Can I use a conventional oven thermometer in the oven?

A: Only when you are using CONVECTION/GRILL cooking mode. The metal in some thermometers may cause arcing in your oven and should not be used on MICROWAVE and COMBINATION cooking modes.

Q: There are humming and clicking noises from my oven when I cook by COMBINATION. What is causing these noises?

A: The noises occur as the oven automatically switches from MICROWAVE power to CONVECTION/GRILL to create the combination setting. This is normal.

Q: My oven has an odour and generates smoke when using the COMBINATION and GRILL function. Why?

A: After repeated use, it is recommended to clean the oven and then run the oven without food. This will burn off any food, residue or oil which may cause an odour and/or smoking.

Q: The oven stops cooking by microwave and 'H97' or 'H98' appears in the display. Why?

A: This display indicates a problem with the microwave generation system. Please contact an authorised Service Centre.

Q: The fan continues to rotate after cooking. Why?

A: After using oven, the fan motor may rotate to cool the electrical components. This is normal and you can continue using the oven at this time.

Questions and answers

Q: Can I check the pre-set oven temperature while cooking or preheating by CONVECTION?

A: **Yes. Touch the Convection key and the oven temperature will appear in the display window for 2 seconds.**

Q "D" appears in the display and the oven does not cook. Why?

A: **The oven has been programmed in DEMO MODE. This mode is designed for retail store display. Deactivate this mode by touching microwave key once and stop/cancel key 4 times.**

Q. The word prompt has disappeared on my display, I can only see numbers ?

A: **There may have been a power failure, and the wordprompt is disabled. Unplug the oven for a few seconds, then plug it again. When "88:88" is displayed, tap Start until your language is displayed. Then set the clock. Refer to page 19 EN.**

Q. The control panel keys do not respond when touched. Why?

A: **Ensure the oven is plugged in. The oven may be in stand-by mode. Open and close the door to activate.**

Care of your oven

1. Turn the oven off before cleaning.
2. Clean the inside of the oven, door seals and door seal areas regularly. When food splatters or spilled liquids adhere to the oven walls, base of the oven, door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasive is not recommended.
DO NOT USE COMMERCIAL OVEN CLEANERS.
3. 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 the glass.
4. The outside oven surface 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.
5. If the Control Panel becomes dirty, clean it with a soft, dry cloth. Do not use harsh detergents or abrasives on the Control Panel. When cleaning the Control Panel leave the oven door open to prevent the oven from accidentally turning on. After cleaning touch STOP/CANCEL key to clear display window.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
7. The base of the oven should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent and hot water then dry with a clean cloth.
8. When using the CONVECTION/GRILL or 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.
9. A steam cleaner is not to be used for cleaning.
10. This oven should only be serviced by qualified personnel. For maintenance and repair of the oven contact the nearest authorized dealer.
11. Failure to maintain the oven in a clean condition could lead to deterioration of surfaces that could affect the life of the appliance and possibly result in a hazardous situation.
12. Keep air vents clean at all times. Check that no dust or other material is blocking any of the air vents on the top, bottom or rear of the oven. If air vents become blocked this could cause overheating which would affect the operation of the oven and possibly result in a hazardous situation.
13. The back and top of the oven cavity has a self-clean catalytic lining. It is therefore not necessary to clean this area.

Technical specifications

Power Source:	230V, 50 Hz
Power Consumption:	Maximum; 2700 W
	Microwave; 990 W
	Grill; 1330 W
	Convection; 1380 W
Output Power:	1000 W (IEC-60705)
	Grill; 1300 W
	Convection; 1350 W
Outside Dimensions:	494 mm (W) x 438 mm (D) x 390 mm (H)
Oven Cavity Dimensions:	410 mm (W) x 320 mm (D) x 250 mm (H)
Weight:	20.0 kg
Noise:	56 dB

Weight and Dimensions shown are approximate.

This product is an equipment that fulfills the European standard for EMC disturbances (EMC = Electromagnetic Compatibility) EN 55011. According to this standard this product is an equipment of group 2, class B and is within required limits. Group 2 means that radio-frequency energy is intentionally generated in the form of electromagnetic radiation for purpose of warming or cooking food. Class B means that this product may be used in normal household areas.



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

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

For proper treatment, recovery and recycling, please take these products to designated collection points, where they will be accepted on a free of charge basis. Alternatively, in some countries you may be able to return your products to your local

retailer upon the purchase of an equivalent new product.

Disposing of this product correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point.

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

For business users in the European Union

If you wish to discard electrical and electronic equipment, please contact your dealer or supplier for further information.

Information on Disposal in other Countries outside the European Union

This symbol is only valid in the European Union.

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

Manufactured by: Panasonic Appliances Microwave Oven (Shanghai) Co., Ltd
888, 898 Longdong Road.
Pudong, Shanghai, 201203, China.
Imported by: Panasonic Marketing Europe GmbH
Contact: Panasonic Testing Centre
Winsbergring 15, 22525 Hamburg, Germany.



Panasonic Corporation
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