Panasonic

Operating Instructions Bedienungsanleitung Gebruiksaanwijzing Mode d'emploi Manuale di istruzioni Instrucciones de funcionamiento Manual de instruções Návod k obsluze Kezelési útmutató Instrucțiuni de operare

> Microwave/Grill Oven Mikrowellengerät mit Grill Magnetron/Grill Oven Four à Micro-ondes-Gril Forno a microonde e grill Horno Microondas/Grill Forno Micro-ondas/Grelhador Mikrovlná trouba Grillezős/mikrohullámú sütő Cuptor cu microunde

NN-CF760M / NN-CF750W / NN-CF771S



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

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

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

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 note e conservarle per riferimento futuro.

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

WAŻNE INSTRUKCJE BEZPIECZEŃSTWA. Prosimy o dokładne zapoznanie się z instrukcją i zachowanie jej.

DůLEŽITÉ BEZPEČNOSTNÍ POKYNY. Před uvedením trouby do provozu si laskavě pečlivě přečtěte tyto pokyny a uschovejte je pro budoucí použití.

FONTOS BIZTONSÁGI TUDNIVALÓK

Kérjük, olvassa el gondosan, és őrizze meg a későbbiekben.

INSTRUCȚIUNI DE SIGURANȚĂ IMPORTANTE: Înainte de utilizarea a acestui cuptor, vă rugăm să citiți cu atenție aceste instrucțiuni și să le păstrați pentru referințe ulterioare.

- 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.
- 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, white NN-TKF70WFP / silver NN-TKF70MFP / Stainless NN-TKF71SFP, which may be purchased from a local Panasonic dealer.

For Countertop use:

- Oven must be placed on a flat, stable surface 85cm above the floor, with rear of oven placed against a back wall. 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.
- 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, press Stop/Cancel button 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.

- 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, 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 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.

- 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 combination use. Young children should be kept away. Children less than 8 years of age should only use the oven under continuous 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 COMBINATION and GRILLING, 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 En-10 for indication of correct installation of the shelf accessory.
- The oven has three heaters situated in the top and back of the oven. After using the CONVECTION, COMBINATION and GRILL function, care should be taken to avoid touching the inside surfaces of the oven as these will be very hot. Care should be taken to avoid the heating element inside the 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.

Earthing instructions

IMPORTANT: THIS UNIT HAS TO BE PROPERLY EARTHED FOR PERSONAL SAFETY. 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.

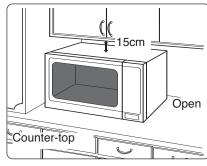
Placement of the Oven

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, white NN-TKF70WFP / silver NN-TKF70MFP / Stainless NN-TKF71SFP, which may be purchased from a local Panasonic dealer.

- Oven must be placed on a flat, stable surface 85cm above the floor, with rear of oven placed against a back wall.
- 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.
- For proper operation, ensure a sufficient air circulation for the oven.



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.

- 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.
- 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 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.

Attention: Hot Surfaces



Installation and Connection

WARNING

- The door seals and door seal areas should be cleaned with a damp cloth.
 The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.
- 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 done 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 of this appliance is damaged, it must be replaced with the special cord available from the manufacturer.
- 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 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.
- 8. The oven is not intended to be operated by means of an external timer or separate remote-control system.

Safety Instructions

Use of your oven

- 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.
- Do not attempt to use this microwave oven to dry newspaper, clothing or any other materials. They may catch on fire.
- When the oven is not being used, do not store any objects other than oven accessories inside the oven in case it is accidentally turned on.
- The appliance shall 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.
- If smoke or a fire occurs in the oven, press Stop/Cancel pad and leave the door closed in order to stifle any flames. Disconnect the power cord, or shut off power at the fuse or the circuit breaker panel.

Heater Operation

- Before using CONVECTION,
 COMBINATION or GRILL function for the
 first time, wipe excessive oil off in the oven
 cavity and operate the oven without food
 and accessories on CONVECTION 250°C,
 for 20 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.
- Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during CONVECTION, COMBINATION and GRILLING, take care when opening or closing the door and when inserting or removing food and accessories.

- The oven has three heaters situated in the top and back of the oven. After using the CONVECTION, COMBINATION and GRILL function, care should be taken to avoid touching the inside surfaces of the oven as these will be very hot. Care should be taken to avoid the heating element inside the oven.
 - N.B. After cooking by these modes, the oven accessories will be very hot.
- 4. The accessible parts may become hot in combination use. Young children should be kept away. Children less than 8 years of age should only use the oven under continuous adult supervision due to the temperatures generated.

Safety Instructions

Fan Motor Operation

While the oven is in Microwave/Heater operation, the cooling fan always rotates to cool the electric components. After the completion of operation, the fan may continue rotating for a while. This is perfectly normal, and you can take out the food from the oven while the fan is still in operation.

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.

Glass Dish

- The glass dish can be used directly on the ceramic plate to cook in MICROWAVE mode only. Do not place food directly on the ceramic plate on the oven cavity floor.
- The glass dish can be used directly on the wire shelf (in either of the shelf positions) for cooking in GRILL, CONVECTION or COMBINATION modes.
- If the glass dish is hot, let it cool before cleaning or placing in cold water, as this could crack or shatter the dish.

Enamel Shelf

- The Enamel Shelf is for cooking on CONVECTION mode only. Do not use on MICROWAVE or GRILL or COMBINATION modes.
- 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.

Wire Shelf

- The wire shelf can be used in the upper shelf position for GRILLING foods. It can be used in the upper or lower shelf positions for CONVECTION or COMBINATION cooking.
- Do not use any metal container directly on the Wire Shelf in COMBINATION with MICROWAVE. (Refer to paragraph about anti-spark ring).
- 3. Do not use the Wire Shelf in MICROWAVE mode only.
- 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.

Anti Spark Ring

 Place the anti spark ring on top of the wire shelf, then place any metal container. Your metal containers can then be used in COMBINATION mode without arcing.

Important Information

1) Cooking Times

- 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.

N.B.: 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.

2) 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.

3) 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.

4) Piercing Skin

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

5) 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 when using MICROWAVE or COMBINATION because it may cause sparking.

6) 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.

7) 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.

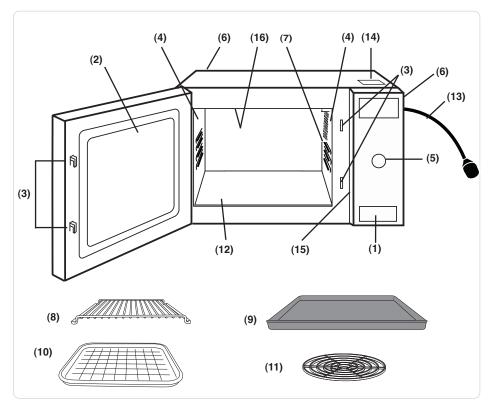
8) Utensils/Foil

- 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.

9) 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



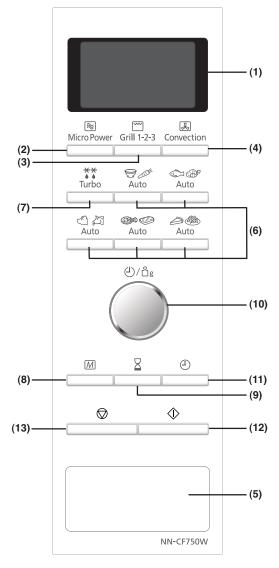
(1) Door Release Button

Press to open the door. 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 the Start pad pressed. The oven lamp lights as soon as the oven door is opened.

- (2) Oven Window
- (3) Door Safety Lock System
- (4) Oven Air Vent
- (5) Control Panel
- (6) External Oven Air Vents
- (7) Shelf Positions
- (8) Wire Shelf
- (9) Enamel Shelf
- (10) Glass Dish
- (11) Anti Spark Ring
- (12) Ceramic Plate
- (13) Power Supply Cord
- (14) Warning label
- (15) Identification label
- (16) Grill Elements

Outline Diagram

NN-CF760M / NN-CF750W / NN-CF771S*



- (1) Display Window
- (2) Microwave Power Pad
- (3) Grill Power Pad
- (4) Convection Pad
- (5) Door Release Button
- (6) Auto Weight Programs Pads
- (7) Auto/Turbo Defrost Pad
- (8) Memory Pad
- (9) Timer / Delay Stand Pad
- (10) Time / Weight Dial
- (11) Clock Pad
- (12) Start Pad:

Press to start operating the oven. If during cooking the door is opened or Stop/Cancel Pad is pressed once, Start Pad has to be pressed again to continue cooking.

- (13) Stop / Cancel Pad
 Before cooking: one press
 clears your instructions. During
 cooking: one press temporarily
 stops the cooking program.
 Another press cancels all your
 instructions and the time of day
 or colon will appear in the
 display.
 - The design of your control panel may vary from the panel displayed (depending on colour), but the words on the pads will be the same.

N.B:

If an operation is set and start pad is not pressed, after 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 pad is pressed. 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 Convection or Combination mode, three beeps sound. After completion of cooking, five beeps sound.

Oven Accessories

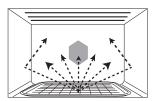
The following chart shows correct use of the accessories in the oven.

| | Glass Dish | Enamel Shelf | Wire Shelf | Anti Spark Ring |
|-------------|------------|-----------------|------------|--------------------|
| | | | | |
| Microwave | YES | NO | NO | NO |
| Grill | YES | YES | YES | NO |
| Convection | YES | YES | YES | NO |
| Combination | YES | NO | YES | YES |

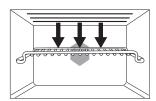
Cooking Modes

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

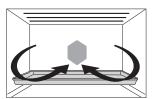
Microwave



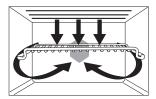
Grill



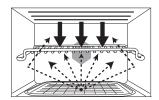
Convection



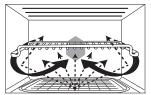
Convection + Grill



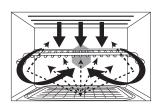
Grill + Microwave

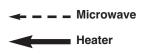


Convection + Microwave



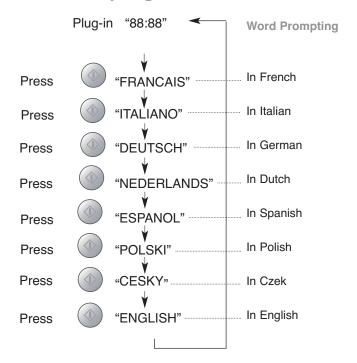
Grill + Convection + Microwave





Controls and Operation Procedure

Word Prompting:



These models have a unique function "Word Prompting" which guides you through the operation of your microwave. After plugging in the oven press the Start Pad until you locate your language.

As you press the pads, 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 Pad is pressed 4 times, this will turn off the operation guide. To turn the operation guide back on, press the Timer Pad 4 times.

English

Controls and operation Procedure

Clock Setting: Example: To set 14:25



- Press Clock Pad.
 - The colon starts to blink.
- Enter the time by turning the Time/Weight Dial clockwise.
 - The time appears in the display and the colon blinks.
- Press Clock Pad.
 - The colon stops blinking and the time of day is entered.

NOTE:

- 1. To reset the time of day repeat all the above steps.
- 2. The time of day is displayed, unless the power supply is interrupted.
- 3. This clock has a 24 hour display.

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.











- Press Start Pad three times.
 - The time of day will disappear. Actual time will not be lost. A star '*', will appear in the top left hand corner of the display.
- Press Stop/Cancel Pad three times.
 - The time of day will reappear in the display.

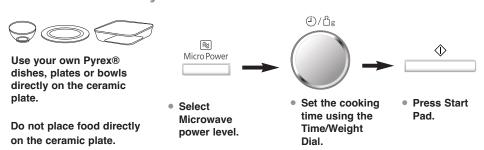
Microwave Cooking and Defrost

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

This chart shows approximate wattage for each power level.

| Press | Power Level | Wattage | Max time available |
|---------|---------------|---------|--------------------|
| Once | MAX | 1000 W | 30 minutes |
| Twice | MIN (DEFROST) | 270 W | 90 min. |
| 3 times | MEDIUM | 600 W | 90 min. |
| 4 times | LOW | 440 W | 90 min. |
| 5 times | SIMMER | 250 W | 90 min. |
| 6 times | WARM | 100 W | 90 min. |

Use of accessory:



NOTE:

- 1. For 2 or 3 stage cooking, before pressing Start Pad, repeat setting the Microwave power level and cooking time.
 - e.g. Casserole MAX (High) 10 minutes to bring the casserole to boil. 250 W (Simmer) 60 mins. to cook. 100 W (Warm) 10 minutes to allow flavours to develop.
- 2. Stand time can be programmed after the Microwave power and time setting.
- 3. You can add to the cooking time during cooking, if required. Turn Time/Weight Dial to increase the cooking time. (Time can be added in 1 minute increments up to maximum time of 10 minutes can be added, only in the case of one stage cooking.)

CAUTION: The oven will automatically operate on 1000 W Microwave Power if a cooking time is entered without selecting the power level.

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.

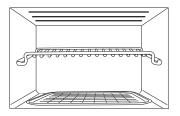
This microwave feeding style can give a difference in heating times (in microwave mode) when compared against side feeding appliances. This is quite normal and should not cause any concern. Please refer to the reheating and cooking charts in the cook book.

En-18

Grilling

The Grill Pad provides 3 Grill settings.

Use of accessory:



| Press | Power Level | Wattage |
|---------|-------------|---------|
| Once | 1 HIGH | 1270 W |
| Twice | 2 MEDIUM | 950 W |
| 3 times | 3 LOW | 700 W |



- Press Grill Power Pad for the desired Grill setting.
- Set the cooking time using the Time/Weight
 Dial (up to 90 minutes).
- Press Start Pad.

NOTE:

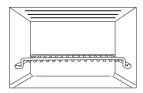
- 1. The Grill will only operate with the oven door closed.
- 2. The Grill cannot be preheated.
- 3. You can add to the cooking time during cooking, if required. Turn Time/Weight Dial to increase the cooking time. A maximum time of 10 minutes can be added.

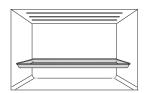
Cooking by Convection/Grill Convection

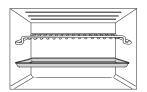
These Pads offer a choice of convection temperatures 40°C (only for Convection mode) and 100 - 250°C in 10°C increments. For quick selection of the most commonly used cooking temperatures, the temperatures start at 150°C and count up to 250°C then 40°C (only for Convection mode) and 100°C.

Your Microwave Oven keeps above 200°C oven temperature for initial 20min. After 20 min., oven temperature reduces to around 200°C automatically. This is unlikely to result in reduced effectiveness but please ensure that cooking times are adjusted according to your preference.

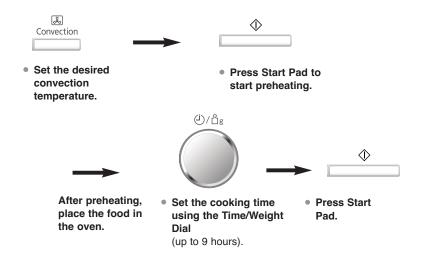
Use of accessory:







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.

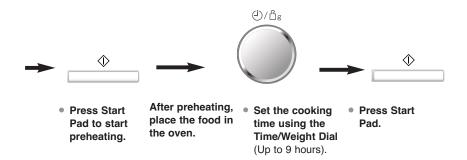


Cooking by Convection/Grill Convection

Grill/Convection



- Set the desired convection temperature.
 (40 degree can not be set)
- Press Grill power pad for the desired Grill setting. 1 press grill level 2 (Medium), 2 presses grill level 3 (Low), 3 presses grill level 1 (High).



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

NOTE ON PREHEATING:

- 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 press Start Pad.

NOTE

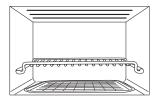
- 1. When the selected cooking time is less than one hour, the time counts down second by second.
- When the selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.
- 3. You can add to the cooking time during cooking, if required. Turn the Time/Weight Dial to increase the cooking time. Time can be added in 1 minute increments up to 10 minutes.
- 4. After pressing Start Pad, the selected temperature can be recalled and changed. Press Convection Pad once to indicate the temperature in the display window. While the temperature is recalled in the display window, you can change the temperature by pressing convection pad.

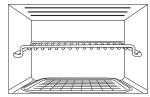
Combination Cooking

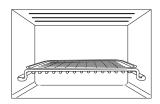
There are 3 combinations settings and 270W (defrost Power); 1) Grill + Microwave, 2) Convection + Microwave, 3) Grill Convection + Microwave. 1000 W Microwave power level is not available on Combination cooking. This would not be useful in normal use (the food would be cooked before browning is achieved).

Use of accessory:

Grill + Microwave Convection + Microwave / Grill convection + Microwave







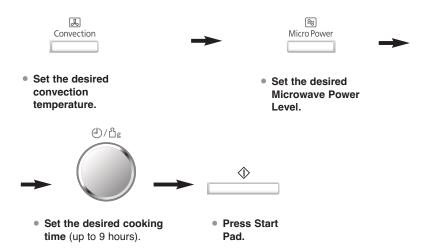
1) Grill + Microwave



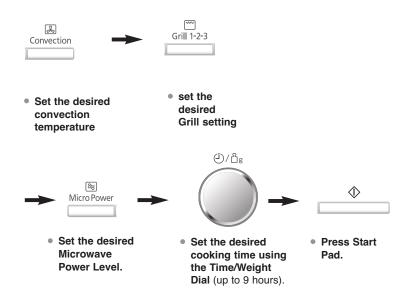
- Set the desired Grill setting
- Set the desired Microwave Power Level.
- Set the desired cooking time using the Time/Weight Dial (up to 9 hours).
- Press Start Pad.

Combination Cooking

2) Convection + Microwave



3) Grill Convection + Microwave



Combination Cooking

NOTE ON PREHEATING:

The oven can be preheated on Combination with Convection or Gril/Convection cooking. Press Start Pad before setting the cooking time and follow the NOTE ON PREHEATING on page En-21.

NO MICROWAVES ARE EMITTED DURING COMBINATION PREHEATING.

NOTE

- When the selected cooking time is less than one hour, the time counts down second by second.
- 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 add to the cooking time during cooking, if required. Turn the Time/Weight dial to increase the cooking time. Time can be added in 1 minute increments, up to 10 minutes.
- 4. After pressing Start Pad, the selected temperature can be recalled and changed. Press Convection Pad once to indicate the temperature in the display window. While the temperature is recalled in the display window, you can change the temperature by pressing Convection Pad.

Auto Defrost

With this feature you can defrost frozen foods according to the weight. 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.



- Select the desired Auto Defrost program. Press once for bread, press twice for small pieces, 3 times for big piece.
- Set the weight of the frozen food by using the Time/Weight Dial.
- Press Start Pad.
 The display reminds you which accessory to use and which cooking modes are in use.

| Program | Category | Recommended Weight | Accessories | Suitable Foods |
|-------------------------|---------------------------------------|-----------------------|-------------|--|
| ⊁ | BREAD *** Bread Defrosted | 50 - 500 g | | For reheating frozen bread, rolls and croissants. Remove all packaging and place on wire shelf in lower position. Turn at beeps. |
| ¥₽ 2 Small Pieces | SMALL ** PIECES Meat items Defrosted | 100 - 1600 g | - | Small pieces of meat, escallop, sausages, fish fillets, steaks, chops (each 100 g to 400 g). Turn at beeps. |
| ¥ β 3 Big Piece | BIG PIECE Meat joints Defrosted | 400 - 2500 g | - | Big pieces of meat, roast, whole chicken. Turn at beeps. |

NOTE on Program 3:

Take care when removing Bread and Rolls from the oven. The oven and accessories will get hot during/after defrosting.

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.

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.

e.g.



- Select the desired auto weight programme.
- Set the weight of food by using the Time/Weight dial.
- Press Start Pad. The display reminds you which accessory to use and which cooking modes are in use.

NOTE:

- 1. When cooking time is over 60 minutes, the time will appear as Hours and Minutes.
- 2. Follow the charts on the following pages for the recommended weight and accessories to be used.
- 3. Beep sounds may be heard during cooking or reheating of some auto programs to remind you to turn or stir the food. Failure to do so may effect the results.

| Instructions | For reheating one bowl of hot drink. Select reheat bowl. Press Start Pad. Stir at end. | For reheating two bowls of hot drink. Select reheat 2 bowls. Press Start Pad. Stir at end. | For reheating Tetrapack, canned or homemade soups. All foods should be at room or refridgerated temperatures. Stir before and after reheating. It is preferable to cover with a lid or plate or saucer. Final temperature of soup may vary depending on thickness of soup, starting temperature, sugar and fat content of soup. | For cooking fresh vegetables. Place the prepared vegetables in a suitable sized container. Sprinkle with 6 tbsp (90 ml) of water. Cover them lightly with pierced cling film or a lid. Stir at beep. | For cooking fresh fish (whole below 200 g, fillets, steaks). Shield the thinner portions, place it in a suitable sized container. Add 2 tbsp (30 ml) liquid. Cover it with pierced cling film or a lid. Turn at beep. | For cooking whole fresh unstuffed chicken. Cook the stuffing separately. Place the chicken in a heatproof dish directly on ceramic plate. Start cooking the breast side up and turn at beep. |
|-----------------------|---|--|---|--|---|--|
| Accessories | 1 | ı | 1 | 1 | ı | - |
| Recommended Weight | 300 ml | 600 ml | 200 - 1500 g | 300 - 1500 g | 200 - 1000 g | 1000 -2300 g |
| Word | 1 BOWL | 2 BOWLS | SOUP | FRESH VEGETA- BLES | FRESH FISH | WHOLE |
| Category | Reheat 1 bowl 1 Press | Reheat 2 bowls 2 Presses | Reheat Soup | Cook Fresh Vegetables 4 Presses | Cook Fresh Fish 1 Press | Cook Fresh Whole Chicken 2 Presses |
| Program Number | 4 Auto | 5 © @ Auto | 6 Auto | 7 Auto | 8 Selection Auto | 9 |

| Instructions | For cooking fresh chicken pieces eg. chicken legs, thighs or drumsticks. Place the chicken pieces in a heatproof dish on wire shelf in lower position. For even cooking, spread out the chicken and turn it at beep. | For cooking fresh roast pork or veal. Place the pork or veal in a heatproof dish. For weights 700 - 1190 g, place on the wire rack in lower position. Turn at beep. | For weights 1200 - 2000 g, place dish directly on ceramic plate. Turn at beep. | For cooking fresh roast beef. For weights 650-900g place the beef in a heatproof dish on the wire rack in lower position and turn at beep. For weights 910-1250 g, place the dish disolated to a committee of the dish and the proposition and the page 150 medians of the contraction of the page 150 medians of the page 150 | displayed by about 20%. | For cooking fresh roast lamb. For weights 1000-1490 g place lamb in a heatproof dish on the wire rack in lower position and turn at beep. For weights 1500-2400g, place dish directly on ceramic plate and turn at beep. If lamb is too large to fit in a | heatproof dish, use the glass dish. | For reheating and browning the top of fresh purchased pizza. Remove all packaging and place the pizza on wire rack in lower position. |
|-----------------------|--|---|--|--|-------------------------|---|-------------------------------------|---|
| Accessories | | | | | ı | | | |
| Recommended Weight | 150 - 1100 g | 700 - 1190 g | 1200 - 2000 g | 6 900 - 959 | 910-1250 g | 1000 - 1490 g | 1500 - 2400 g | 160 - 800 g |
| Word | CHICKEN | PORK / VEAL | | BEEF | | LAMB | | CHILLED |
| Category | Cook Fresh Chicken Pieces 3 Presses | Cook Pork or Veal 1 Press | | Cook Beef 2 Presses | | Cook Lamb 3 Presses | | Fresh Pizza 1 Press |
| Program Number | 10 Series | 11 | | 12 | Auto | 13 13 | | 14 & @ @ Auto |

| | _ | FROZEN 15 PIZZA | zen FROZEN 300 - 600 g For reheating and browning frozen gratin/lasagne. Remove all packaging and place the gratin/lasagne in a sses Remove all packaging and place the gratin/lasagne in a heat-proof dish. For weights 300 - 600g, place on wire rack in lower position. | 610 - 1000 g For weights 600 -1000 g, place dish directly on ceramic plate. | ssh CHILLED 150 - 1000 g Che QUICHE QUICHE position. | Seb PASTRY 120 - 800 g For reheating, crisping and browning fresh feuilletes (pastry items) e.g. cheese or sausage feuilletes. TEMS rolls, friands, feuillete tresse etc. Remove all packaging and place on the wire rack in lower position. | Ten CHIPS 200 - 500 g Spread out frozen oven fries in the glass dish placed on the wire rack in lower position. For best results cook in a single layer and turn at beep. This program suits other potators such as Noisette potatoes, Croquettes, Röstis and Dauphine potatoes. |
|--|---|--------------------|--|---|---|--|---|
| Frozen Prom Prom Prom Prozen Prozen Prozen Prozen Prozen Gratin GRA1 3 Presses Fresh QUIC 1 Press Fresh Fuilletes Tresh Frozen CHIE Oven Fries 3 Presses 3 Presses | | | | | 0 | | |

N.B: The pork or veal and beef programs are suitable for boneless joints. The lamb program is suitable for joints with bone.

Delay Start Cooking

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



- Press Timer Pad.
- Set the delay time by turning Time/Weight Dial (up to 9 hours).
- Set the desired cooking program and cooking time.



Press Start Pad.

NOTE:

 Two stage cooking can be programmed including Delay Start cooking. e.g.

Delay Start: 1 hour

MAX (High) Power: 10 min.



250 W (Simmer) Power: 20 min.



- 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 any Auto Programs.

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Stand Time

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



- Set the desired cooking program and cooking time.
- Press Timer Pad.



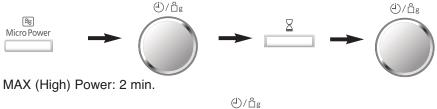
- Set desired amount of time by turning the Time/Weight dial (up to 9 hours).
- Press Start Pad.

NOTE:

Three stage cooking can be programmed including Stand Time.
 e.g.

MAX (High) Power: 4 min.

Stand Time: 5 min.



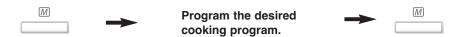


- 2. If the oven door is opened during the Stand Time or Minute Timer, the time in the display window will continue to count down.
- 3. This feature may also be used as a timer. In this case press Timer Pad, set time and press Start Pad.

Memory

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

To set a Memory Program



 Press Memory Pad. The oven is automatically pre-set to memory 1. To select memory 2 press memory pad twice. To select memory 3 press memory pad three times. Press Memory Pad to store this task or press Start Pad to start cooking in this sequence.

To use a Memory Program



- Press Memory Pad. The oven is automatically pre-set to memory 1.
 To select memory 2 press memory pad twice. To select memory 3 press memory pad three times.
- Press Start Pad to begin cooking.

NOTE:

- 1. Auto programs cannot be programmed into memory.
- 2. Convection pre-heat mode cannot be programmed into memory.
- 3. Memory can only store 1 stage cooking. It is not possible to store 2 or 3 stage cooking.
- Setting a new cooking program into memory will cancel the cooking program previously stored.
- Memory program will be cancelled if the power supply is off or the plug gets disconnected.

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Questions and Answers

- Q: Why won't my oven turn on?
- A: When the oven does not turn on, check the following:
- Is the oven plugged in securely? Remove the plug from the outlet, wait 10 seconds and reinsert.
- 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
- Q: My microwave oven causes interference with my TV. Is this normal?
- A: 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, 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, and will not accept Auto Weight Program after Delay Start.
- 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: Can I check the pre-set oven temperature while cooking or preheating by CONVECTION?
- A: Yes. Press Convection Pad and the oven temperature will appear in the display window for 2 seconds.
- Q: Can I easily cook my favourite recipes using CONVECTION/GRILL?
- A: Yes. You can cook your favourite recipe just as you would in a conventional oven. Check instructions in the Panasonic Cookbook for suggested oven temperatures and cooking times.
- 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 pressing microwave pad once and stop/cancel pad 4 times.
- 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: My oven has an odour and generates smoke when using the CONVECTION, COMBINATION and GRILL function. Why?
- A: After repeated use, it is recommended to clean the oven and then run the oven without food, on CONVECTION 250°C for 20 minutes. This will burn off any food, residue or oil which may cause an odour and/or smoking.
- Q: The wordprompt 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, press the start pad until your language is displayed. Then set the clock. Refer to page En-16.

Care of Your Oven

- 1. Turn the oven off before cleaning.
- Keep the inside of the oven, door seals and door seal areas clean. When food splatters or spilled liquids adhere to the oven walls, 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.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they may scratch the surface, which may result in shattering of 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 Pad to clear the 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 microwave oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
- The oven cavity floor should be cleaned regularly. Simply wipe the bottom surface of the oven with mild detergent and hot water then dry with a clean cloth.

- When using the GRILL, CONVECTION 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.
- This oven should only be serviced by qualified personnel. For maintenance and repair of the oven contact the nearest authorized dealer.
- 11. Keep air vents clear at all times. Check that no dust or other material is blocking any of the air vents on the side, 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.
- 12. 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.
- 13. 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. If due to grease accumulation, the plastic covers come loose, you must place them back in position before using the wire rack again.
- 14. The back of the oven has a self-clean catalytic lining. It is therefore not necessary to clean this area.

Technical Specifications

Power Source: 230 V, 50 Hz

Power Consumption: Maximum; 2700 W

Microwave; 840 W Grill; 1300 W Convection; 1450 W

Output: Microwave; 1000 W (IEC-60705)

Grill Heater; 1270 W Convection Heater; 1400 W

Outside Dimensions: $529 \text{ (W) } \times 494 \text{ (D) } \times 326 \text{ (H) } \text{mm}$ Oven Cavity Dimensions: $354 \text{ (W) } \times 343 \text{ (D) } \times 205 \text{ (H) } \text{mm}$ Uncrated Weight: 20.0 kg (with internal accessories)

Noise: 56 dB Specifications subject to change without notice.

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 warming up of foods. 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.

Pursuant to the directive 2004/108/EC, article 9(2)
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