

# Panasonic®

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

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

English

Deutsch

Nederlands

Français

Italiano

Español



**NN-CS894S**

**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, including escaping steam. 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 made 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 use only. It is not intended for Built-in use or for use inside a cupboard.

### **For Countertop use:**

- The oven must be placed on a flat, stable surface 85 cm above the floor, with rear of oven placed against a back wall. For proper operation the oven must have sufficient air flow, i.e. 5 cm at one side, the other being open; 15 cm clear over the top; 10 cm 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 GRILL, CONVECTION, STEAM 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, STEAM 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 GRILLING, CONVECTION, STEAM, 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.
- **Warning!** This appliance produces boiling hot steam.
- During and after cooking with steam function, do not open the oven door when your face is very close to the oven. Care must be taken when opening the door as steam may cause injury.
- **Warning!** Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.
- Please refer to page 11-12 EN for correct installation of the shelf accessories.
- 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, STEAM 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. To prevent burns, care should be taken to avoid touching the inside surfaces of the oven.

- The microwave oven is intended for heating food and beverages only. Take care when heating foods low in moisture, e.g. bread items, chocolate, biscuits and pastries. These can easily burn, dry out or catch on fire if cooked too long. We do not recommend heating foods low in moisture such as popcorn or poppodums. 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 14 EN for correct installation.
- The purpose of the drip tray is to collect excess water during STEAM and STEAM COMBINATION mode. It should be emptied after each STEAM and STEAM COMBINATION operation.
- Do not use the water tank if it is cracked or broken, as leaking water could result in electrical failure and danger of electric shock. If the water tank becomes damaged, please contact your dealer.

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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

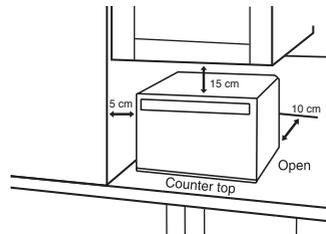
The voltage has to be the same as specified on the label on the oven. If a higher voltage than specified is used, it may cause a fire or other damages.

## Placement of your oven

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

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 15 cm 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 correct 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. Do not use the water tank if it is cracked or broken, as leaking water could result in electrical failure and danger of electric shock. If the water tank becomes damaged, please contact your dealer.
6. 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.
7. Liquids and other foods must not be heated in sealed containers since they are liable to explode.
8. 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, including escaping steam. 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.

### ■ WARNING!

#### This appliance produces boiling hot steam



## 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. Take care when heating foods low in moisture, e.g. bread items, chocolate, biscuits and pastries. These can easily burn, dry out or catch fire if cooked too long. We do not recommend heating foods low in moisture such as popcorn or poppodums. 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.
7. During and after cooking with steam function, do not open the oven door when your face is very close to the oven. Care must be taken when opening the door as steam may cause injury.

#### ■ Caution!

**Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.**



### Heater operation

1. Before using CONVECTION, STEAM, 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.
2. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during CONVECTION, GRILLING, STEAM 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, STEAM 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.

### 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.

## Important safety instructions

### Water tank

Do not use the water tank if it is cracked or broken, as leaking water could result in electrical failure and danger of electric shock. If the water tank becomes damaged, please contact your dealer.

### Oven light

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

### 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.**

### 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.

### 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.

### 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:

- Avoid using straight-sided containers with narrow necks.
- Do not overheat.
- Stir the liquid before placing the container in the oven and again halfway through the cooking time.
- 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.

## Important safety instructions

### 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.

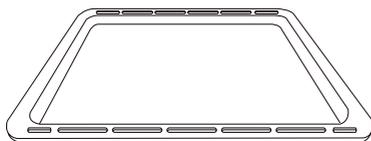
## Oven accessories

### Accessories

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

### 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).



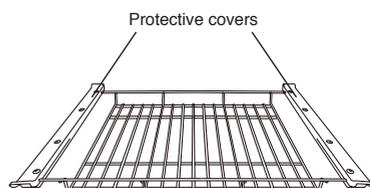
Enamel shelf

### 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. The maximum weight that can be placed on the wire shelf is 4 kg (this includes total weight of food and dish).

#### ■ 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.

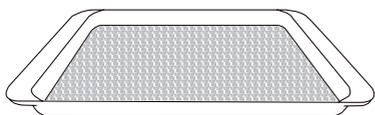


Wire shelf

## Oven accessories

### Glass shelf

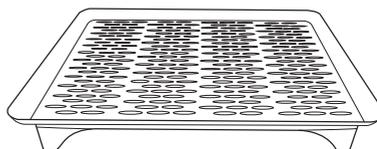
1. The glass shelf can be used in the upper, middle or lower positions to cook using STEAM, MICROWAVE, GRILL, CONVECTION or COMBINATION modes.
2. The glass shelf is used together with the plastic trivet for STEAM or STEAM and MICROWAVE mode.
3. If the glass shelf is hot, let it cool before cleaning or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



Glass shelf

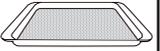
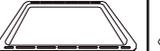
### Plastic Trivet

1. The plastic trivet is placed inside the glass shelf to cook on STEAM or STEAM and MICROWAVE mode. Food can be placed directly on the plastic trivet.
2. Do not use the plastic trivet for GRILL, CONVECTION or COMBINATION modes.
3. The plastic trivet is dishwasher safe.



Plastic Trivet

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

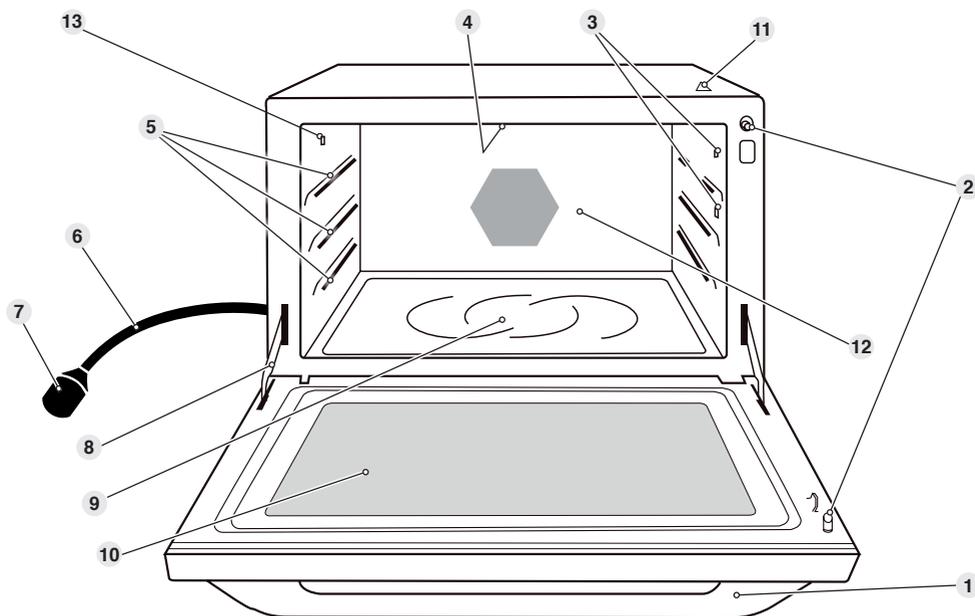
	Wire shelf 	Glass shelf 	Enamel shelf 	Plastic Trivet 
<b>Microwave</b>	x	✓	x	x
<b>Grill</b>	✓	✓	✓	x
<b>Convection</b>	✓	✓	✓	x
<b>Steam</b>	x	✓	x	✓
<b>Turbo-cook</b>	✓*	✓	x	✓
<b>Convection + Microwave</b>	✓*	✓	x	x
<b>Grill + Microwave</b>	✓*	✓	x	x
<b>Steam + Microwave</b>	x	✓	x	✓
<b>Steam + Grill</b>	✓	✓	x	x
<b>Steam + Convection</b>	✓	✓	✓	x
<b>Convection + Microwave + Grill</b>	✓*	✓	x	x
<b>Grill or Convection + Microwave + Steam</b>	✓*	✓	x	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.

## Parts of your oven

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. **Bottom microwave feeding**  
(see page 20 EN)
10. **Oven window**
11. **Warning label**
12. **Convection heater**
13. **Steam outlet**

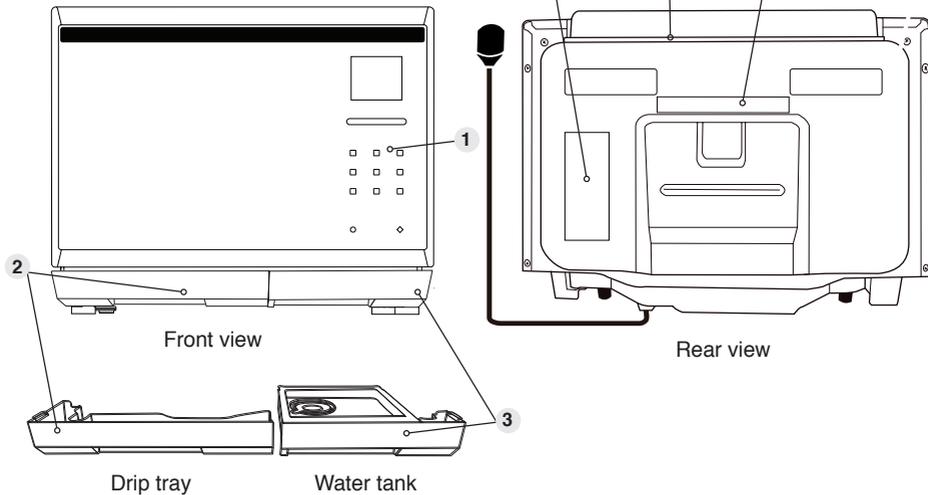


■ **Note.**

This illustration is for reference only.

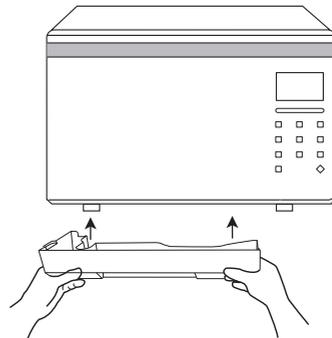
## Parts of your oven

1. Control panel
2. Drip tray
3. Water tank
4. Air vent exhaust. Do not remove.
5. Identification label
6. Warning label



### 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. **DO NOT USE A DISHWASHER TO CLEAN THE DRIP TRAY.**

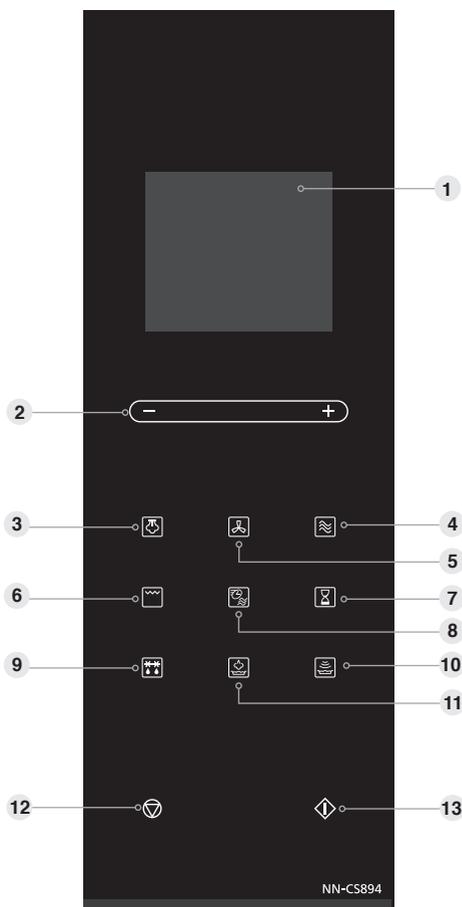


Re-position the drip tray by clicking back onto the legs.

### Water Tank

Guidelines for water tank on page 26 EN.

# Control panel NN-CS894S



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. **Steam**
4. **Microwave**
5. **Convection**
6. **Grill**
7. **Timer/Clock**
8. **Turbo-cook**
9. **Turbo defrost**
10. **Auto sensor programs**
11. **Auto steam 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.

## Notes

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.

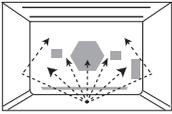
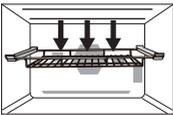
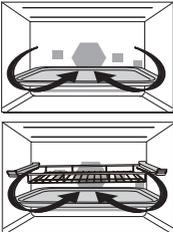
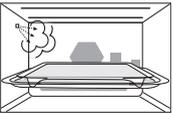
## Beep sound

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.

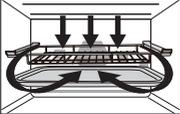
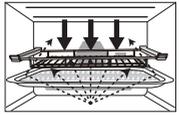
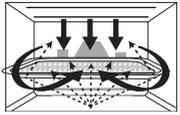
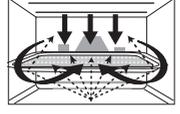
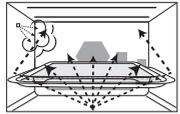
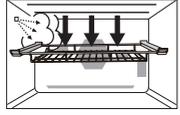
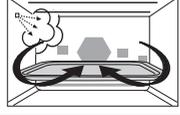
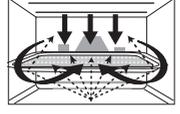
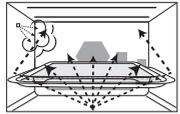
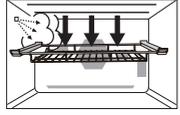
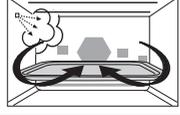
After the completion of the preheating on GRILL, CONVECTION, or COMBINATION mode, three beeps sound. After completion of cooking, the oven will beep 5 times.

## Cooking modes

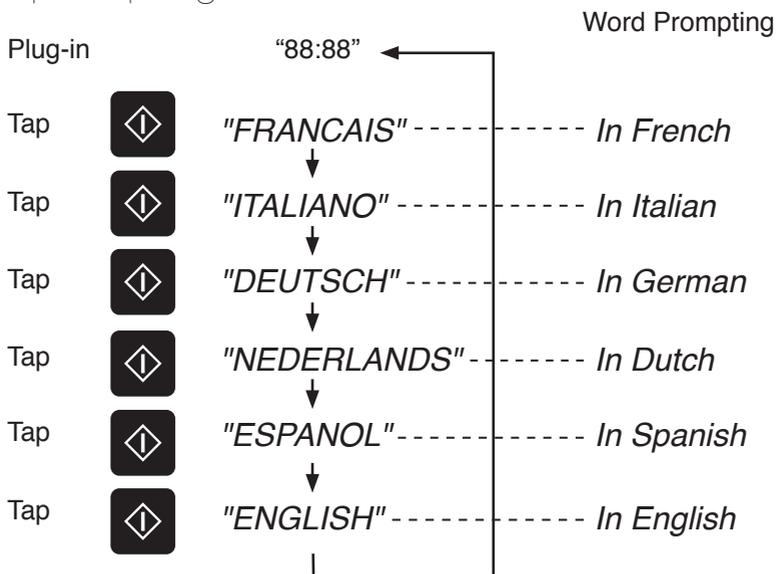
The diagrams shown below are examples of the accessories. It may vary depending on recipe/dish used. Further information can be found in the Cookbook.

Cooking modes	Uses	Accessories to use	Containers
<p><b>MICROWAVE</b></p> 	<ul style="list-style-type: none"> <li>• Defrosting</li> <li>• Reheating</li> <li>• Melting : butter, chocolate, cheese.</li> <li>• Cooking fish, vegetables, fruits, eggs.</li> <li>• Preparing : stewed fruits, jam, sauces, custards, pastry, caramel, meat, fish or vegetarian loaves.</li> <li>• Baking cakes with eggs and baking powder without colour. (Victoria sandwich, clafoutis etc.)</li> </ul> <p><b>No Preheating</b></p>	<p>Use your own Pyrex® dishes, plates or bowls, directly on the base of the oven.</p>	<p>Microwaveable, no metal.</p>
<p><b>GRILL</b></p> 	<ul style="list-style-type: none"> <li>• Grilling of meat or fish.</li> <li>• Toast grilling.</li> <li>• Browning of gratin dishes or meringue pies.</li> </ul> <p><b>Preheating advised</b></p>	<p>Wire shelf and enamel shelf.</p>	<p>Heatproof, metal tin can be used.</p>
<p><b>CONVECTION</b></p> 	<ul style="list-style-type: none"> <li>• Baking of small pastry items with short cooking times : puff pastry, cookies, choux, short pastry, roll cakes.</li> <li>• Special baking : souffles, meringues, vol-au-vent, small loaves of bread or brioches, sponge cake, meat pie, etc.</li> <li>• Baking of quiches, pizzas and tarts.</li> </ul> <p><b>Preheating advised</b></p>	<p>Enamel shelf, glass shelf and wire shelf.</p>	<p>Heatproof, metal tin can be used.</p>
<p><b>STEAM</b></p> 	<ul style="list-style-type: none"> <li>• Cooking fish, vegetables, chicken, rice, potatoes and sponge puddings.</li> </ul> <p><b>No Preheating</b></p>	<p>Plastic trivet and glass shelf.</p>	<p>Microwaveable.</p>

# Combination cooking modes

Cooking modes	Uses	Accessories to use	Containers										
<b>GRILL + CONVECTION</b> 	<ul style="list-style-type: none"> <li>Roasting red meats, thick steak (rib of beef, T bone steaks)</li> <li>Cooking of fish.</li> </ul> <p><b>Preheating advised</b></p>	Wire shelf or enamel shelf used as drip tray.	Heatproof, metal tin can be used.										
<b>GRILL + MICROWAVE</b> 	<ul style="list-style-type: none"> <li>Roasting meat and poultry.</li> <li>Defrosting and reheating crunchy foods (quiche, pizza, bread, viennoiserie, lasagne, gratin.)</li> <li>Cooking lasagne, meat, potatoes or vegetable gratins.</li> <li>Baking cakes and puddings with eggs or baking powder ingredients with browning, baking of quiches, pies and tarts.</li> </ul> <p><b>Preheating advised</b></p>	Wire shelf and / or glass shelf.	Microwaveable and heatproof. Metal cake tin to be used on glass shelf only. <b>DO NOT USE</b> spring form tins.										
<b>CONVECTION + MICROWAVE</b> 				<b>GRILL + CONVECTION + MICROWAVE</b> 	<b>STEAM + MICROWAVE</b> 	<ul style="list-style-type: none"> <li>Cooking fish, vegetables, chicken, rice, and potatoes.</li> </ul> <p><b>No Preheating</b></p>	Plastic trivet and glass shelf.	Microwaveable.	<b>GRILL + STEAM</b> 	<ul style="list-style-type: none"> <li>Cooking gratins</li> <li>Kebabs</li> <li>Baking cakes</li> <li>Pastry tarts</li> <li>Souffles</li> <li>Whole fish</li> </ul>	Wire shelf or enamel shelf.	Heatproof, metal tin can be used.	<b>CONVECTION + STEAM</b> 
<b>GRILL + CONVECTION + MICROWAVE</b> 													
<b>STEAM + MICROWAVE</b> 				<ul style="list-style-type: none"> <li>Cooking fish, vegetables, chicken, rice, and potatoes.</li> </ul> <p><b>No Preheating</b></p>	Plastic trivet and glass shelf.	Microwaveable.							
<b>GRILL + STEAM</b> 	<ul style="list-style-type: none"> <li>Cooking gratins</li> <li>Kebabs</li> <li>Baking cakes</li> <li>Pastry tarts</li> <li>Souffles</li> <li>Whole fish</li> </ul>	Wire shelf or enamel shelf.	Heatproof, metal tin can be used.										
<b>CONVECTION + STEAM</b> 													

## Word prompting

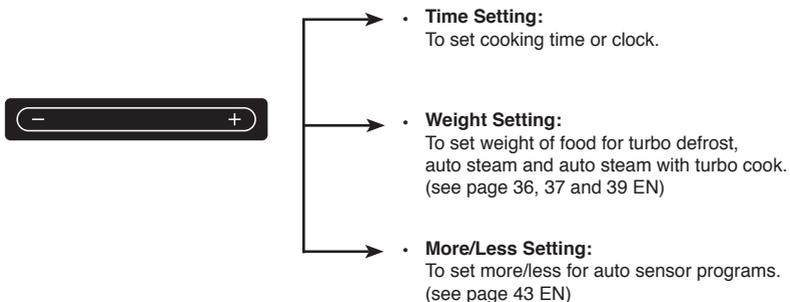


These models have a unique function "Word Prompting" which guides you through the operation of your microwave. After plugging in the oven tap Start until you locate your language. As you tap the keys, the display will scroll the next instruction eliminating the opportunities for mistakes. If for any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

## Slider bar

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



## 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 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 covered with a lid or pierced cling film 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 35 EN.
2. Stand time can be programmed after microwave power and time setting. Refer to using the timer page 34 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.
4. Maximum time that can be set on Max power is 30 mins. On all other power levels the maximum time that can be set is 1 hour 30 mins.
5. DO NOT attempt to use microwave only with any metal accessory in the oven.
6. For manual defrosting times, please refer to defrost chart in cook book page 36 EN.

## 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.

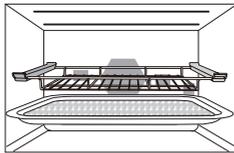
**Touch Start** to preheat. A "P" will appear in the display window. When the oven is preheated the oven will beep and the "P" will flash. Then open the door and place the food inside. \* Skip this step when preheat is not required.



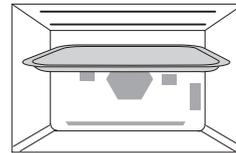
**Select the cooking time** by tapping "+"/ "-" or swipe the slider bar. Maximum cooking time is 90 minutes.

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

Use of accessory:



Place food on wire shelf on the upper or middle shelf position in the oven.



Place the glass shelf in the lower shelf position to catch fat and drips. Alternatively use the enamel shelf on the upper or middle shelf positions.

## Grilling

### ■ Notes

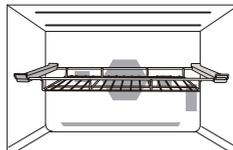
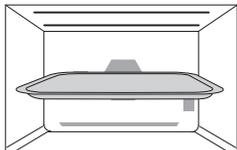
1. Never cover foods when grilling.
2. The grill will only operate with the oven door closed.
3. There is no microwave power on the GRILL only program.
4. Most foods require turning halfway during cooking. When turning food, open oven door and CAREFULLY remove wire shelf using oven gloves.
5. After turning, return food to the oven and close door. After closing oven door, touch 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.
6. 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.
7. 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.

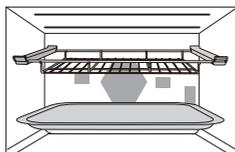
## Convection cooking

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:



For 1 level CONVECTION cooking use the enamel shelf or wire shelf in the middle or lower shelf position.



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.

Please refer to cooking charts and recipes.



**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**

## Convection cooking

### ■ 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.

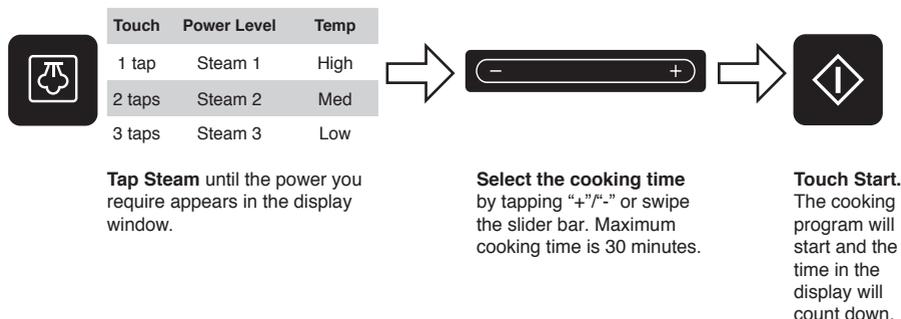
### ■ Notes

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.

## Steam cooking

The oven can be programmed as a steamer to cook vegetables, fish, chicken and rice. There are 3 different steam settings available.



### Notes

1. Fill the water tank before using the steam function.
2. The maximum time for cooking in this mode is 30 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
3. If during operation the water tank becomes empty, the oven will stop operation. The prompt in the display will ask you to re-fill the water tank and positioning back in the oven, touch Start. The oven will not continue cooking until the water tank has been re-filled and Start touched.
4. You can change the cooking time during cooking if required. Tap “+”/“-” to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping “-” to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.
5. It is possible to refill water tank at any time during cooking, without having to touch Stop/Cancel first.
6. It may be necessary to wipe the excess water in the cavity after Steam cooking.

### CAUTIONS

THE ACCESSORIES AND SURROUNDING OVEN WILL GET VERY HOT. USE OVEN GLOVES.

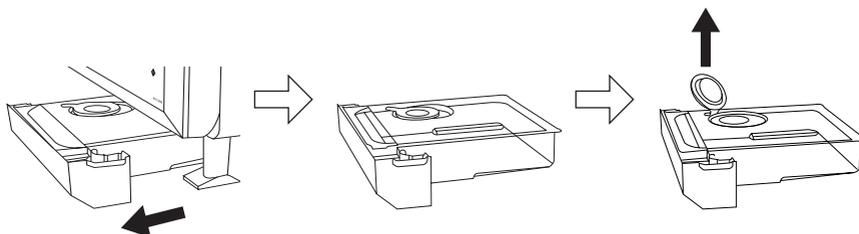
WHEN REMOVING THE FOOD OR COOKING ACCESSORIES, HOT WATER MAY DRIP FROM THE OVEN TOP.

STEAM MAY BILLOW OUT WHEN YOU OPEN THE DOOR. IF THERE IS STEAM IN THE OVEN, DO NOT REACH IN WITH YOUR BARE HANDS! RISK OF BURNS! USE OVEN GLOVES.

TAKE CARE WHEN REMOVING THE DRIP TRAY. WIPE ANY WATER THAT DRIPS FROM THE LEFT SIDE OF THE OVEN. THIS IS NORMAL.

## Steam cooking

### Guidelines for water tank



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

### Oven accessories to use:

When steaming food the plastic trivet is placed inside the glass shelf in the middle shelf position. Food can be placed directly on the plastic trivet.

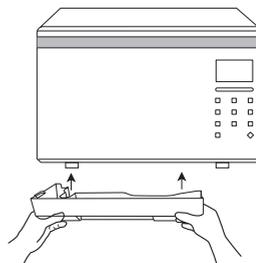
Use oven gloves when removing accessories as they will be very hot, and so will the roof and walls of the oven.



Place food on plastic trivet, on the glass shelf in the middle shelf position.

### Guidelines

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



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

## Steam shot

**This feature allows you add steam during cooking (up to 3 minutes). There are seven combinations when you can use steam shot - microwave, grill, convection, grill + convection, microwave + grill, microwave + convection, microwave + grill + convection. Adding steam during cooking enhances the heat distribution and aids the rising process of breads, cakes and pastries.**

Set and operate the desired program.



Optional

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

If you want to add 2 or 3 minutes, tap Steam twice or 3 times within 3 seconds after step 2. The remaining time displayed includes steam shot time.

### ■ Notes

1. Steam shot is not available during preheating mode or at 40 °C convection.
2. Fill the water tank before use.
3. The original program still counts down when operating steam shot.
4. The steam shot time can not exceed the remaining cooking time.
5. If adding 2 or 3 minutes, steam must be tapped 2 or 3 times within a 3 second time period.
6. It is not possible to change the convection temperature and cooking time during steam shot.

### ■ CAUTIONS

THE ACCESSORIES AND SURROUNDING OVEN WILL GET VERY HOT. USE OVEN GLOVES.

WHEN REMOVING THE FOOD OR COOKING ACCESSORIES, HOT WATER MAY DRIP FROM THE OVEN TOP.

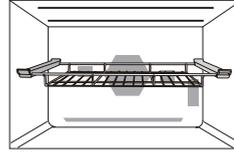
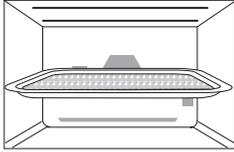
STEAM MAY BLOW OUT WHEN YOU OPEN THE DOOR. IF THERE IS STEAM IN THE OVEN, DO NOT REACH IN WITH YOUR BARE HANDS! RISK OF BURNS! USE OVEN GLOVES.

Food	Cooking mode	Steam Shot
Pastries	Convection	$\frac{2}{3}$ total time add 3 mins. Steam Shot
Breads	Convection	$\frac{2}{3}$ total time add 3 mins. Steam Shot
Sponge cakes	Convection	$\frac{1}{2}$ total time add 3 mins. Steam Shot
Part baked rolls	Convection and Grill	$\frac{2}{3}$ total time add 3 mins. Steam Shot

## 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:



Use glass shelf or wire shelf in 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

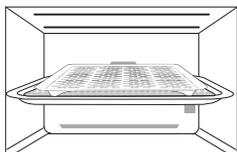
1. Combination modes are not available with convection 40°C.
2. Preheating is not available for Grill + Microwave mode.
3. When the selected cooking time is less than one hour, the time counts down second by second.
4. When the selected cooking time is over one hour, the time counts down minute by minute 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.

## Combination cooking with steam

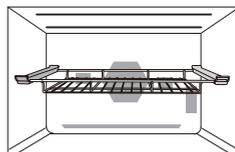
Steam can be used to cook foods simultaneously with microwave, grill or convection mode. This can often reduce traditional oven cooking times and keep the food moist.

Use of accessory:



Steam + microwave

Plastic trivet on glass shelf in middle shelf position



Steam + grill or convection

Wire shelf or enamel shelf in lower or middle shelf position

Touch	Power Level	Temp °C
1 tap	Steam 1	High
2 taps	Steam 2	Med
3 taps	Steam 3	Low

The cooking modes can be selected in any order.



Steam + Microwave

Microwave power 440 W, 300 W or 100 W can be set.

or



Steam + Grill

Grill levels 1, 2 or 3 can be set.

or



Steam + Convection

Convection 100 °C - 230 °C can be set.



Select the cooking time by tapping "+" or "-" or swipe the slider bar. Maximum cooking time is 30 minutes.



**Touch Start.**  
The time counts down in the display.

## Combination cooking with steam

### ■ Notes

1. The maximum time for cooking in this mode is 30 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
2. If during operation the water tank becomes empty, the oven will stop operation. The prompt in the display will ask you to re-fill the water tank. After re-filling the water tank and positioning back in the oven, touch Start. The oven will not continue cooking until the water tank has been re-filled and Start touched.
3. Preheating is not available with Steam + Microwave and Steam + Grill mode.
4. You can change the cooking time during cooking if required. Tap “+”/“-” to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping “-” to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.
5. It is possible to refill water tank at any time during cooking, without having to touch Stop/Cancel first.
6. It may be necessary to wipe the excess water in the cavity after Steam cooking.

### Guidelines

1. DURING AND AFTER COOKING WITH STEAM FUNCTION, DO NOT OPEN THE OVEN DOOR WHEN YOUR FACE IS VERY CLOSE TO THE OVEN. CARE MUST BE TAKEN WHEN OPENING THE DOOR AS STEAM MAY CAUSE INJURY.
2. ALWAYS USE OVEN GLOVES WHEN REMOVING THE FOOD AND ACCESSORIES AFTER COOKING AS THE OVEN AND ACCESSORIES WILL BE VERY HOT.
3. After each steam operation carefully remove the drip tray from the front of the oven. Gently ease forwards, holding with both hands. After emptying, wash in warm soapy water. To re-position, click back into position on the oven legs. (See page 14 EN)

### ■ CAUTIONS

THE ACCESSORIES AND SURROUNDING OVEN WILL GET VERY HOT. USE OVEN GLOVES.

WHEN REMOVING THE FOOD OR COOKING ACCESSORIES, HOT WATER MAY DRIP FROM THE OVEN TOP.

STEAM MAY BLOW OUT WHEN YOU OPEN THE DOOR. IF THERE IS STEAM IN THE OVEN, DO NOT REACH IN WITH YOUR BARE HANDS! RISK OF BURNS! USE OVEN GLOVES.

DO NOT USE THE PLASTIC TRIVET WHEN USING COMBINATION STEAM + GRILL OR CONVECTION MODES.

## Turbo-cook

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



or



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	230 °C + Grill 1 + Turbo Cook	8 - 9 mins
Whole fresh fish	500-600 g	180 °C + Turbo Cook	17 - 18 mins
Quiche	400 g	220 °C + Turbo Cook	7 mins

## Turbo-cook

### ■ Notes

1. Turbo cook is not available with Convection 40 °C
2. Preheat is not available with Grill + Microwave mode and Steam + Microwave mode.
3. When 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

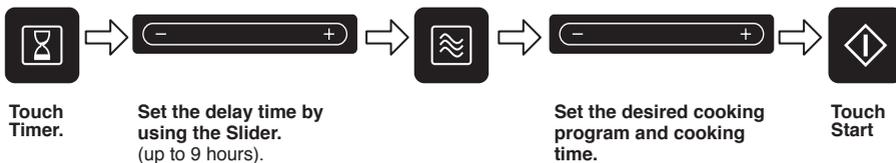
**ALWAYS USE OVEN GLOVES WHEN REMOVING THE FOOD AND ACCESSORIES AFTER COOKING AS THE OVEN AND ACCESSORIES WILL BE VERY HOT.**

## Using the timer

### Delay start cooking

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

example



**Touch  
Timer.**

**Set the delay time by  
using the Slider.  
(up to 9 hours).**

**Set the desired cooking  
program and cooking  
time.**

**Touch  
Start**

#### ■ 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.

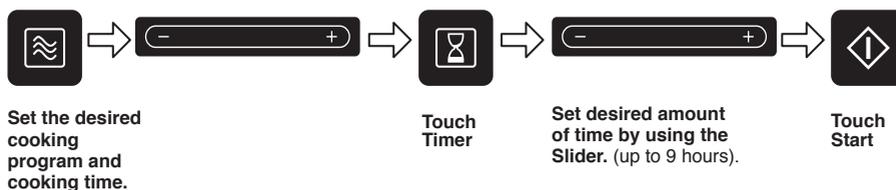
example

**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



**Set the desired  
cooking  
program and  
cooking time.**

**Touch  
Timer**

**Set desired amount  
of time by using the  
Slider. (up to 9 hours).**

**Touch  
Start**

#### ■ 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
<b>1. SMALL PIECES</b>  <b>1 tap</b>	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.
<b>2. BIG PIECE</b>  <b>2 taps</b>	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.
<b>3. BREAD</b>  <b>3 taps</b>	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.

### ■ Notes

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 steam programs

This feature allows you to steam some of your favourite foods by setting the weight only. The oven determines the steam level and the 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.



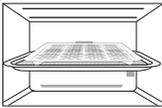
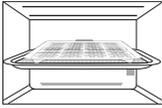
Select the desired auto steam program.

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

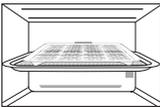
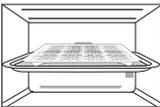
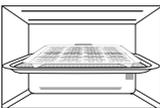
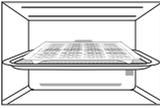
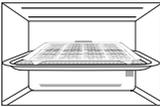
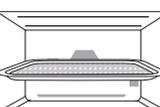
Touch Start

### ■ Notes

1. The auto steam 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 weight information.
4. Only use the accessories as indicated on pages 37-38 EN.
5. For larger weights on the auto steam programs chicken breasts and rice, it will be necessary to re-fill the water tank during cooking.
6. Do not cover foods on the auto steam programs.
7. Most foods benefit from a STANDING time after cooking on an auto program, to allow heat to continue conducting to the centre.
8. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.

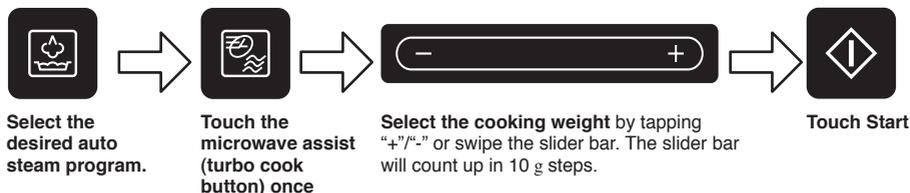
Program	Weight	Accessories	Instructions
<b>FRESH VEGETABLES</b>  <b>Program 4</b>	200 g - 320 g		<b>To steam FRESH vegetables.</b> Fill water tank. Place prepared vegetables onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program number 4. Enter the weight of the fresh vegetables. Touch START.
<b>FROZEN VEGETABLES</b>  <b>Program 5</b>	200 g - 320 g		<b>To steam FROZEN vegetables e.g. carrots, broccoli, cauliflower, green beans.</b> Fill water tank. Place vegetables onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program number 5. Enter the weight of the frozen vegetables. Touch START.

## Auto steam programs

Program	Weight	Accessories	Instructions
<b>BOILED POTATOES</b>  <b>Program 6</b>	200 g - 500 g		<b>To steam potatoes.</b> Fill water tank. Peel potatoes and cut into even sized pieces. Place prepared potatoes onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program number 6. Enter the weight of the potatoes. Touch START.
<b>CHICKEN BREASTS</b>  <b>Program 7</b>	200 g - 650 g		<b>To cook FRESH chicken breasts.</b> Each chicken breast should weigh between 100-250 g each. Fill water tank. Place chicken breasts onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program number 7. Enter the weight of the chicken breasts. Touch START. Check water tank during cooking and re-fill as necessary.
<b>FRESH FISH FILLETS</b>  <b>Program 8</b>	200 g - 500 g		<b>To cook FRESH fish fillets.</b> Fill water tank. Place fresh fish onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program number 8. Enter the weight of the fresh fish. Touch START.
<b>FROZEN FISH FILLETS</b>  <b>Program 9</b>	200 g - 500 g		<b>To cook FROZEN fish fillets.</b> Fill water tank. Place frozen fish onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program number 9. Enter the weight of the fish. Touch START.
<b>FRESH WHOLE FISH</b>  <b>Program 10</b>	200 g - 650 g		<b>To cook FRESH whole fish e.g trout, sea bream, mackerel, sea bass, sardines.</b> Each whole fish should weigh between 100-300 g each. Fill water tank. Place whole fish directly onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program number 10. Enter the weight of the whole fresh fish. Touch START.
<b>RICE</b>  <b>Program 11</b>	100 g - 200 g		<b>For cooking rice for savoury dishes not rice puddings. (Thai, Basmati, Jasmine, Suriname, Arborio or Mediterranean rice).</b> Fill water tank. Place rice in a Pyrex® bowl. Add 3 parts water to 2 parts rice. Do not cover. Place bowl on glass shelf in the middle shelf position. Select program number 11. Enter the weight of the rice only. Touch START. Check water tank level during cooking and re-fill as necessary.

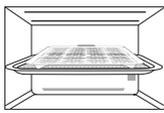
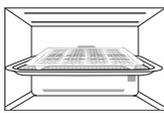
## Auto steam programs with turbo cook

This feature combines the benefits of steam cooking with microwave power to speed up the cooking process. By setting the weight only, the oven determines the steam level and microwave power level and automatically calculates the cooking time. 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.

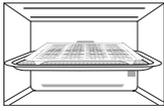
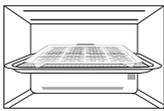
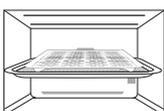
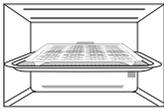
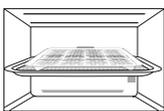
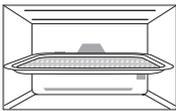


### ■ Notes

1. The auto steam programs with turbo cook 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 weight information.
4. Only use the accessories as indicated on pages 39-40 EN.
5. Most foods benefit from a STANDING time after cooking on an auto program, to allow heat to continue conducting to the centre.
6. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.
7. Do not cover the food for the auto steam programs with turbo cook except for the rice program. Cover with cling film. Pierce the cling film with a sharp knife once in the centre and four times around the edge.

Program	Weight	Accessories	Instructions
<b>FRESH VEGETABLES</b>  <b>Program 4</b>	200 g - 320 g		<b>To steam + microwave FRESH vegetables.</b> Fill water tank. Place prepared vegetables onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program number 4. Touch the turbo cook button once. Enter the weight of the fresh vegetables. Touch START.
<b>FROZEN VEGETABLES</b>  <b>Program 5</b>	200 g - 320 g		<b>To steam + microwave FROZEN vegetables like carrots, broccoli, cauliflower, green beans .</b> Fill water tank. Place vegetables onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program number 5. Touch the turbo cook button once. Enter the weight of the frozen vegetables. Touch START.

## Auto steam programs with turbo cook

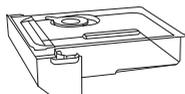
Program	Weight	Accessories	Instructions
<b>BOILED POTATOES</b>  <b>Program 6</b>	200 - 500 g		<b>To steam + microwave potatoes.</b> Fill water tank. Peel potatoes and cut into even sized pieces. Place prepared potatoes onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program number 6. Touch the turbo cook button once. Enter the weight of the potatoes. Touch START.
<b>CHICKEN BREASTS</b>  <b>Program 7</b>	200 - 650 g		<b>To steam + microwave FRESH chicken breasts.</b> Each chicken breast should be between 100 - 250 g each. Fill water tank. Place chicken breasts onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program number 7. Touch the turbo cook button once. Enter the weight of the chicken breasts. Touch START.
<b>FRESH FISH FILLETS</b>  <b>Program 8</b>	200 g - 500 g		<b>To steam + microwave FRESH fish fillets.</b> Fill water tank. Place fresh fish onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program number 8. Touch the turbo cook button once. Enter the weight of the fresh fish. Touch START.
<b>FROZEN FISH FILLETS</b>  <b>Program 9</b>	200 g - 500 g		<b>To steam + microwave FROZEN fish fillets.</b> Fill water tank. Place frozen fish onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program number 9. Touch the turbo cook button once. Enter the weight of the fish. Touch START.
<b>FRESH WHOLE FISH</b>  <b>Program 10</b>	200 g - 650 g		<b>To steam + microwave FRESH whole fish e.g trout, sea bream, mackerel, sea bass, sardines.</b> Fill water tank. Place whole fish directly onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program number 10. Touch the turbo cook button once. Enter the weight of the whole fresh fish. Touch START.
<b>RICE</b>  <b>Program 11</b>	100 g - 200 g		<b>To steam + microwave rice for savoury dishes not rice puddings. (Thai, Basmati, Jasmine, Suriname, Arborio or Mediterranean rice).</b> Fill water tank. Place rice in a Pyrex bowl. Add 3 parts water to 2 parts rice. Cover with cling film. Pierce cling film with a sharp knife once in the centre and four times around the edge. Place bowl on glass shelf in the middle shelf position. Select program number 11. Touch the turbo cook button once. Enter the weight of the rice only. Touch START.

## System cleaning programs



### F1. DRAIN WATER

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



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



Tap auto steam 9 times until F1 Drain water program appears in the display.



Touch Start. Empty the drip tray after the program has finished.

#### ■ Notes

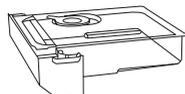
1. Only run this program with 100 g of water in the tank.
2. Do not remove the drip tray during the drain water program. If the drip tray is removed during the program, U12 is displayed and the program will stop.
3. Empty the drip tray and rinse with running water after the program has finished.

#### ■ Caution

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

### F2. SYSTEM CLEANING

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



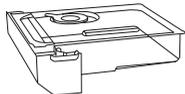
Make a solution of 8 g citric acid and 200 g of water, add the solution to the water tank. Ensure drip tray is empty.



Tap auto steam 10 times until F2 system cleaning program appears in the display.



Touch Start. The program will run for 29 mins.



After the program has paused, fill the steam tank with water. (to max level).



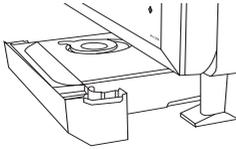
Touch Start. The program will run for approx. 1 min. Empty the drip tray after the program has finished.

#### ■ Notes

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

## Cleaning the water tank

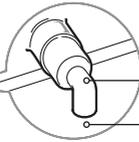
Clean with a soft sponge in water.



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



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



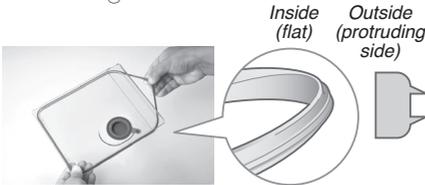
Pipe Cap

Ensure it faces downwards

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

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

Removing the rubber seal



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

Removing the front cover



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

Re-fitting the front cover



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

### ■ Notes

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

## Auto sensor programs

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

example



Select the desired  
Auto Sensor Program.

Touch Start.



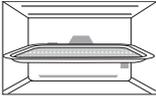
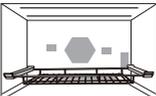
### ■ Plus/Minus Control:

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.

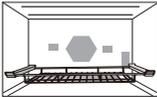
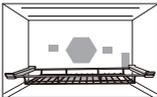
### ■ Notes

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 °C to +8 °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 44-45 EN.
7. For chilled meal and frozen meal programs reheat in container as purchased. Pierce covering film with a sharp knife once in the centre and four times around the edge. If transferring meals into a dish, cover with pierced cling film.
8. If the oven has previously been used and it is too hot to be used on Turbo Defrost, Auto Steam and Auto Sensor 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
<p><b>CHILLED MEAL</b></p>  <p><b>Program 12</b></p>	200 g - 1000 g	-	<p><b>To reheat a fresh pre-cooked meal.</b> 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 container on base of oven. Select program number 12. 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. Meals in irregular bowl shaped containers may need longer cooking.</p>
<p><b>FROZEN MEAL</b></p>  <p><b>Program 13</b></p>	200 g - 800 g	-	<p><b>To reheat a frozen pre-cooked meal.</b> All foods must be pre-cooked and frozen (-18 °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 container on base of oven. Select program number 13. Touch START. Stir at beeps and cut the blocks into pieces. 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. Meals in irregular bowl shaped containers may need longer cooking.</p>
<p><b>FROZEN POTATO PRODUCTS</b></p>  <p><b>Program 14</b></p>	200 g - 450 g		<p><b>To reheat, crisp and brown FROZEN oven chips and potato products, e.g. hash browns, croquettes, etc.</b> Spread potato products out on glass shelf and place in middle shelf position. Select program number 14. Touch START. Turn twice during cooking at beep sounds. For best results cook in a single layer. NOTE: Potato products vary considerably. We suggest checking a few minutes before the end of cooking to assess level of browning.</p>
<p><b>CHILLED PIZZA</b></p>  <p><b>Program 15</b></p>	150 g - 450 g		<p><b>For reheating and browning the top of fresh, pre-cooked pizza.</b> Remove all packaging and place on wire shelf in lower shelf position. Select program number 15. Touch START. This program is not suitable for deep pan pizzas or very thin pizzas.</p>

## Auto sensor programs

Program	Weight	Accessories	Instructions
<b>FROZEN PIZZA</b>  <b>Program 16</b>	100 g - 450 g		<b>For reheating and browning the top of frozen, pre-cooked pizza and cheese baguette.</b> Remove all packaging and place on wire shelf in lower shelf position. Select program number 16. Touch START. This program is not suitable for deep pan pizzas or very thin pizzas.
<b>CHILLED QUICHE</b>  <b>Program 17</b>	330 g - 400 g		<b>For reheating and browning the top of fresh pre-cooked quiche.</b> Not suitable for crustless or deep filled quiche. Remove all packaging and place on wire shelf in lower shelf position. Select program number 17. Touch START.

### ■ 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.

## 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 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 in again. When "88:88" is displayed, tap Start until your language is displayed. Then set the clock. Refer to page 18 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.**
- Q: The oven stops cooking by steam or combination with steam and U14 appears in the display
- A: **The water tank is empty and the operation guide has been turned off. Re-fill the water tank, position back in the oven and touch Start to resume cooking.**
- Q: The oven stops program and "U12" appears in the display.
- A: **The drip tray is not in position, position back in the oven. Restart program.**

## 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. 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, STEAM 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:	<b>230V, 50 Hz</b>
Power Consumption:	<b>Maximum; 2700 W Microwave; 990 W Grill; 1330 W Convection; 1380 W Steam; 1015 W</b>
Output Power:	<b>1000 W (IEC-60705) Grill; 1300 W Convection; 1350 W</b>
Outside Dimensions:	<b>494 mm (W) x 438 mm (D) x 390 mm (H)</b>
Oven Cavity Dimensions:	<b>410 mm (W) x 320 mm (D) x 250 mm (H)</b>
Weight:	<b>20.5 kg</b>
Noise:	<b>56 dB</b>

**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.

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Pudong, Shanghai, 201203, China.  
Imported by: Panasonic Marketing Europe GmbH  
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