

Panasonic®

Operating Instructions
使用說明書

Convection Steam Oven
純蒸氣烤焗爐

Household Use Only
僅家庭用



Model No.
型號: **NU-SC280W**

Important safety instructions
Read carefully and keep for future reference
重要安全措施
仔細閱讀並妥善保存

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English

Important Safety Instructions

English

Read the manual carefully and keep it properly.

Precautions for using this product for cooking Check whether the product is damaged.

Please inspect your oven as follows before using:

1. The oven door and the oven cavity are not damaged or cracked. If they are damaged or cracked, do not use.
2. The oven must be grounded before use. In case of electric leakage, the ground can provide a current loop to avoid electric shock. The power supply plug must be inserted into a single-phase bipolar socket with grounding.
3. Read this manual carefully before using the appliance. The oven can only be used for the purposes indicated in this manual.

Prevention Items

Forbidden items

1. In the event that the oven door or door seal has been damaged, do not use the oven until a qualified technician has repaired it.
2. Do not damage the safety lock of the oven door, including the door hinges.
3. The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. Children should be supervised to ensure that they do not play with the appliance.
5. Except for a qualified technician, repair is very dangerous. Do not attempt to disassemble, repair or modify the oven yourself.
6. When the oven works abnormally, do not continue using it.
7. Once finding any crack or notch on the water tank, do not use the product, as water leakage can lead to electric leakage or electric shock.
8. When the socket hole gets loose or the power supply cord or plug is damaged, do not use the product. It must be replaced by manufacturers, its service agent or similarly qualified persons in order to avoid a hazard.
9. Do not use a wet hand to touch or insert/remove the power supply plug; otherwise an electric shock may be caused.
10. Do not knock on parts such as the control panel, housing, oven cavity and oven door; otherwise it may lead to product failure.
11. Do not place the product and power supply cord in damp places with high temperatures, e.g., near a gas stove, electrified area or sink.
12. The oven is used for household cooking only and may not be used for laboratory tests or other commercial purposes. Moreover, the product cannot be placed in a cupboard for use.
13. 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.
14. The appliance cannot operate by connecting an external timer or an independent remote control system.
15. Do not block the air inlet and outlet; otherwise a fire may be caused. Please clean the product regularly to prevent the air inlet and outlet from being blocked by foreign matter and dust.

Dangerous Items

1. Do not place inflammable materials around the oven or in the oven cavity; otherwise a fire may be caused.
2. Upon finding smoke, turn off the appliance or remove the power supply plug and make sure that the oven door is closed to prevent spreading fire. Press Stop/Reset pad, and then remove the power supply plug or turn off the general power switch in the room.
3. Do not use the product for purpose not mentioned in the manual, e.g., using the product to dry articles; otherwise a fire may be caused.

4. If the product is not cleaned regularly, the appliance surface will be degraded to affect the appliance service life and dangers may occur.
5. Avoid actions or behavior that may damage the power supply cord and power supply plug, e.g., immersing the power supply cord and power supply plug into water, keeping the power supply cord at a position at a high temperature, or forcedly bending, twisting, pressing or binding the power supply cord. A damaged power supply cord or plug may lead to dangers such as short circuit, electric shock and fire. Do not immerse the appliance in water.

Safety Precautions

1. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. **WARNING:** Accessible parts may become hot during use. Young children should be kept away.
2. If white smoke appears when the convection function is used for the first time, it does not indicate a fault. The protective oil of components is volatilized to generate white smoke due to heating.
3. The vessel and food temperatures are very high when you stir or turn over the food during cooking or take food out after the cooking. Please use insulation gloves or a pot clip to prevent scalding.
4. If you need to open the oven door to stir, turn over or rearrange food in the process of using steam, note to keep a distance; otherwise steam may scald your face or hands.
5. When the oven door is open, do not drag the container along the oven door. The weight borne by the oven door cannot exceed 6 kg.

Instruction Items

1. Before using vessels of different materials, first confirm whether the vessels can withstand high temperature. When the food is cooked in a plastic or paper package, please watch it, as it could catch fire.
2. Food must be placed in a proper vessel and cannot be directly placed in the oven cavity for cooking.
3. The surface temperature and internal temperature of the oven are very high after cooking. Do not clean it immediately after cooking. Be sure to clean the product after it cools down; otherwise you may be scalded.
4. Remove the power supply plug before cleaning. Do not use a corrosive cleaning agent; otherwise it will damage or corrode the product.
5. Clean dust from the power supply plug on a regular basis. If the product will not be used for a long time, remove the power supply plug. Do not pull the power supply cord as remove the power supply plug: hold the plug to remove it.
6. Fill with soft water such as distilled water. (Do not use hard water such as mineral water).

Power Supply

The product must use a separate power supply system. A special power supply system should be separate from other devices for use by the oven. If such a system is not used, the electrical appliance may blow a fuse. Fuses above 10 amperes are recommended. A high capacity fuse may not be used in the circuit.

Grounding

The product must be grounded before use. In case of electric leakage, the ground can provide a current loop to avoid electric shock. The power supply plug for the product must be inserted into a single-phase bipolar socket with grounding. **Note:** Improper use of the power supply plug will lead to an electric shock.

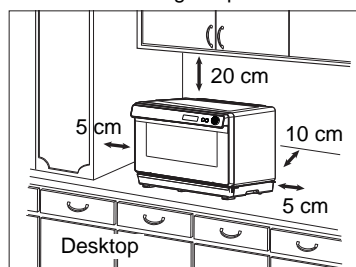
Electric Fan

After cooking ends, the electric fan will continue running for a certain period of time to cool down the cavity and electronic components. This is normal.

Precautions for Placement and Cooking

Product Placement

1. The product must be placed at a position more than 85 cm above the ground. In normal use, good ventilation must be ensured around the product. The open mode must be ensured above the product. Allow 20 cm of space on the top of the oven, reserve a gap not smaller than 5 cm from the right wall, a gap not smaller than 5 cm from the left wall and a gap not less than 10 cm from the back wall. Do not block the ventilation opening. Keep the environment clean and prevent roaches and other insects from entering the product.



- (a) Do not block the air inlet and outlet; otherwise a fire may be caused. Maintain the product regularly and prevent foreign matter and dust from blocking the air inlet and outlet.
 - (b) Do not position the product at a damp place with high temperatures, e.g., near a gas stove, electrified area or sink.
 - (c) The product must be placed level.
 - (d) Do not remove the legs. Place the product in a solid position.
 - (e) Do not put a heavy load on the oven door or top.
 - (f) The product cannot be used if the indoor humidity is too high.
2. This product is for household use only. This oven is intended for Counter-top use only. It is not intended for built-in use or use inside a cupboard. The oven shall not be placed in a cabinet.
 3. Do not use the cavity for storage purposes.
 4. The appliance must not be installed behind a decorative door in order to avoid overheating.

Precautions for cooking

1. Cautiously take out heated liquid foods such as soups, sauces and beverages. Pay attention to the following items during cooking:
 - (a) Prevent over-heating; otherwise the liquid may suddenly boil and splash to scald you when you take out the food.
 - (b) When you heat liquid food, the liquid should be loaded to at least eighty percent of the container capacity; otherwise a small amount of heated liquids may suddenly splash due to boiling.
 - (c) Stir the food before or during the heating.
 - (d) After heating, keep the food in the oven for a while, stir it slightly, and then take it out.
 - (e) After you use a milk bottle or heat baby food, stir the food or shake the bottle, and check the temperature before feeding your baby so that he or she may not be hurt.
2. **Using a common thermometer is forbidden. You must use a meat thermometer to check the cooking effect. If cooking is insufficient, place the food into the oven again for further cooking.**
3. **Cooking recipes provide the cooking time for reference.** A lot of factors may affect the cooking time, including the desired degree of cooking, starting temperature, portion, size, food shape and container type. If you are familiar with product operations, you can properly adjust the cooking time by referring to the above factors.
4. When using the convection function, you must control the cooking time and pay attention to the heated food all times. Over-heated food may lead to smoke or fire.

Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during Convection. Use care when opening or closing door and inserting or removing food and accessories.

Caution! Hot surfaces



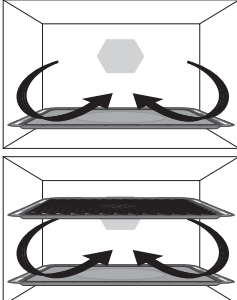
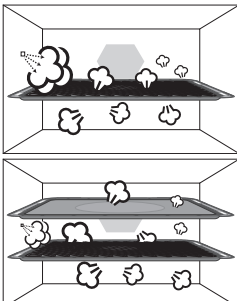
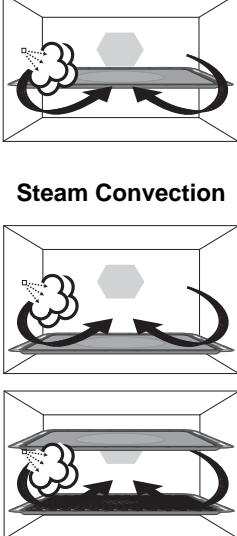
Warning

- (a) In the event that the oven door or door seal has been damaged, do not use the oven until a qualified technician has repaired it. Do not damage the safety lock of the oven door, including the door hinges. To repair the product, please call Panasonic customer consultation service center (please refer to the warranty card) or contact the repair shop authorized by Panasonic.
- (b) Except for a qualified technician, repair work is very dangerous. Do not attempt to disassemble, repair or modify the oven yourself.
- (c) Do not allow children or someone without knowledge of oven operation to use the oven in an unattended manner unless they get proper instructions on use and know that any improper operation may lead to danger.
- (d) Do not use a rough scrubbing tool or sharp metal scraper to clean the oven oven window; otherwise the glass will be ruptured.

Heating Principle

The diagrams shown below are examples of the accessories placements of various cooking modes. It may vary depending on the recipe/dish used.

English

Cooking modes	Principle and Types Uses	Caution	Placement
<p>Convection / Ferment / Healthy Fry</p> 	<p>Use the convection heater for heating.</p> <ul style="list-style-type: none"> • Baking pastries like puff, swiss rolls and pizza. • Roasting meat and poultry, etc. • Fermentation and making yogurt. • Frying thin foods with high temperature, such as prawn, fish fillets and chicken pieces, etc. <p>Preheating advised (except ferment)</p>	<p>Take out the food immediately after the heating; otherwise the residual heat will deepen the browning color. To maintain the temperature in the oven during heating, do not open and close the oven door in the heating process. To uniform browning color, you can readjust the food position or rotate the accessory midway.</p>	<p>One level cooking: lower shelf position Two levels cooking: upper and lower shelf position</p>
<p>Steam Med / Steam Low</p> 	<p>Steam is used for heating to complete cooking.</p> <ul style="list-style-type: none"> • Steaming various seafood, poultry, meat, vegetables, rice, and Chinese desserts. 	<p>Since steam is generated during cooking, the cover (plastic wrap) cannot be used in the heating process. For individual dishes that require the plastic wrap, see the recipes.</p>	<p>One level cooking: middle shelf position Two levels cooking: upper and middle shelf position</p>
<p>Stew / Steam High</p> 	<p>Steam combines convection heater to cooking.</p> <ul style="list-style-type: none"> • Stew soup and meat. • Baking soft cakes, such as souffle and French creme brulee, etc. • Grill soft meat such as teriyaki chicken pieces etc. • Steam High can cook root vegetables quickly (such as potato cubes) and heat Convenient Foods etc. <p>Preheat advised for Steam Convection</p>	<p>Cooking can remain higher temperature and lock the food moisture. It is recommended to use soup bowl with 300 ml volume and cover with lid when using Stew function.</p>	<p>Stew and Steam High: middle shelf position</p> <p>Steam Convection: One level cooking: lower shelf position Two levels cooking: upper and lower shelf position</p>

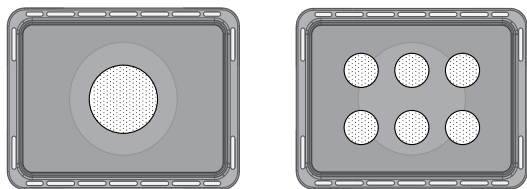
Cooking Techniques

Timing

A range in heating time is given in each recipe. The time range compensates for the uncontrollable differences in food shapes, starting temperature and regional preferences. Always cook food for the minimum cooking time given in the recipe and check for doneness. If the food is under cooked, continue cooking. It is easy to add time to an under cooked product. Once the food is overcooked, nothing can be done!

Spacing

Individual foods, such as baked potatoes, cupcakes and hors d'oeuvres, will heat more evenly if placed in the oven equal distance apart. When possible, arrange foods in a circular pattern. Similarly, when placing foods in a accessory, arrange around the outside of metal tray, not lined up next to each other. Food should NOT be stacked on top of each other.



Browning

To shorten the food convection or cooking time and get good color effect, be sure to apply dark soy sauce or spicy sauce to the food before baking. For quick breads or muffins, brown sugar can be used in the recipe in place of granulated sugar, or the surface can be sprinkled with dark spices before baking.

Piercing

The skin or membrane on some foods will cause steam to build up during cooking. These foods must be pierced or a strip of skin should be peeled off before cooking to allow the steam to escape. It has a good performance during convection.
Potatoes — pierced with a fork.
Sausages — scratched smoked sausages. Pierce the casing with a fork.

Rotating and repositioning food

Sometimes heat cannot be redistributed by stirring the food. To achieve even cooking effect, you can reposition or rotate the food. For example, turn over the food in the cooking process, turn over large portions of food such as meat or chicken, or rotate the accessory during baking.

English

Food Characteristics

The cooking method is closely related to the food characteristics.

Size

Small portions cook faster than large ones.

Shape

Uniform sizes heat more evenly. To compensate for irregular shapes, place thin pieces toward the centre of the dish and thicker pieces toward the edge of dish.

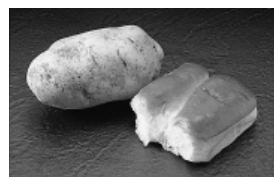


Starting Temperatures

Room temperature foods take less time to heat up than refrigerator frozen foods.

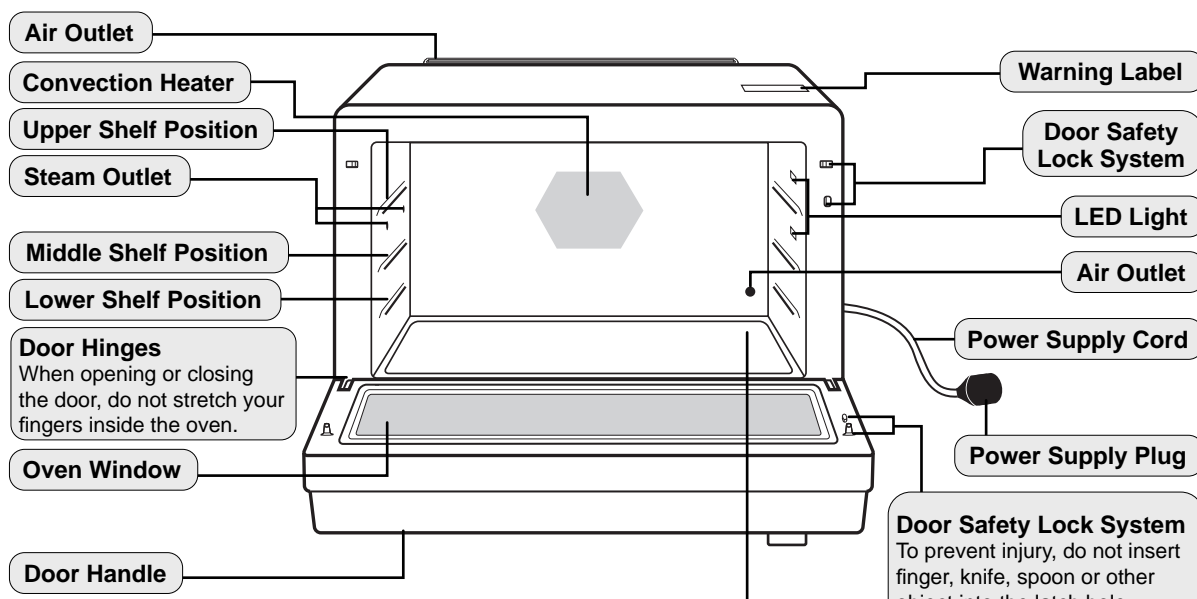
Density

Porous, airy foods take less time to heat than heavy, compact foods.



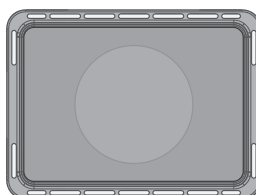
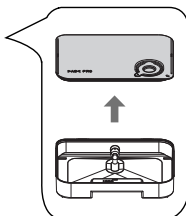
Feature Diagram

English

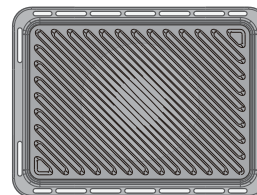


Bottom Plate

1. Cleaning oven after the cooking finished and bottom plate cooled.
2. Do not cook directly on the bottom plate. Always place food on accessories.



Metal Tray



Wave Tray

Water Tank

1. Full water level is 1000 ml. Add water to 1000 mark.
2. Fill with soft water such as distilled water. (Do not use hard water such as mineral water).
3. Ensure the water tank is closed tightly and securely positioned, otherwise leakage may occur.
4. Always clean the water tank.
5. Fully fill the water tank, and cover the lid, then install it to the lower side. (Refer to next page.)

1. All the cooking must use accessory. Food cannot be put directly on bottom plate.
2. When using the accessory, it must be place in the shelf position.
3. When using one level cooking under steam function, it is recommended to use Wave Tray by placing foods on it directly in the middle shelf position. (Such as Steam Vegetables, Steam Chinese buns etc.) But for foods with a heat-proof container, please use Metal Tray and place in middle shelf position. (Such as Steam Fish, Steam Chicken etc.)
4. When using one level cooking under Convection function, please place foods in suitable heat-proof utensils lined with aluminum foil or baking paper on Metal Tray, and put them in lower shelf position.
5. When using two level cooking under Steam function, please put Metal Tray in upper shelf position, and Wave Tray in middle shelf position. When using two level cooking under Convection function, please put Wave Tray in upper shelf position, and Metal Tray in lower shelf position.
6. Take it out with thermal insulation gloves after use. To avoid scalding, do not touch it with your hands.
7. To avoid damaging the oven door, do not drag on the oven door when handling.
8. The maximum weight that can be placed on the accessory is 5 kg (this includes total weight of food and dish).

Notes:

1. The above illustration is for reference only.
2. Oven accessories are including metal tray (x1) and wave tray (x1). Other cooking utensils involved in the instructions should be purchased from your side.

Feature Diagram

(continued)

English

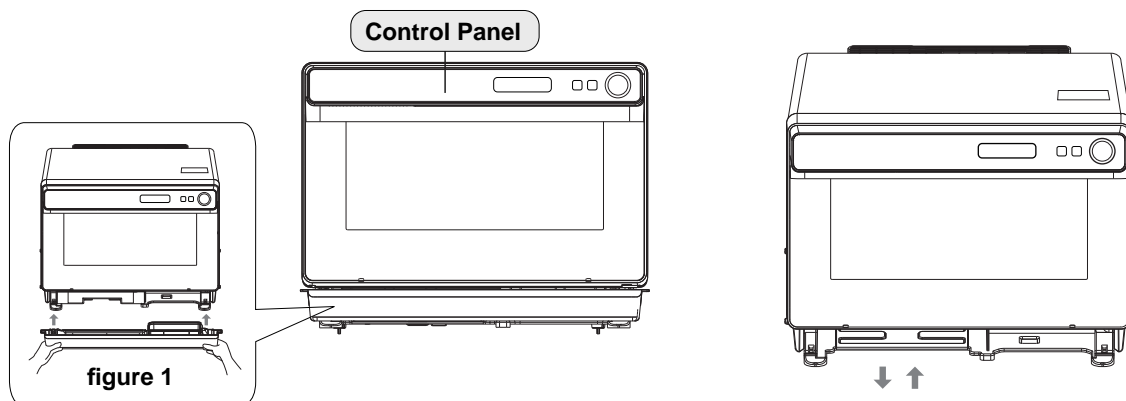


figure 1



Drip tray

1. Take drip tray out from package and insert it to oven legs according to figure 1.
2. Before using the oven, the drip tray must be fitted as it collects excess water during cooking, otherwise the cooking program cannot be performed.
3. The drip tray should be removed and cleaned on a regular basis.
4. 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.
5. **DO NOT USE A DISHWASHER TO CLEAN THE DRIP TRAY.**

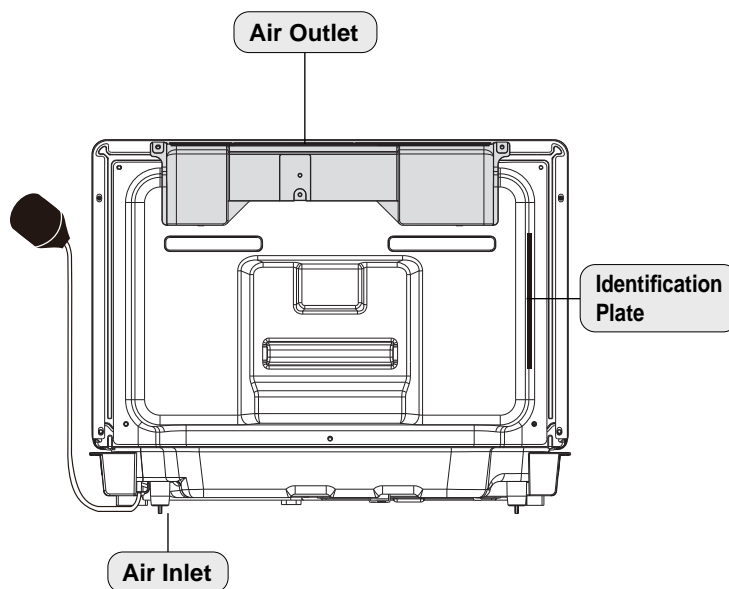
Water Tank's Installation / Removal:

Installation:

Hold the water tank horizontally, aligning the bayonet and gently insert it to the bottom.

Removal:

After removing the drip tray, hold the bayonet with both hands and pull out gently.


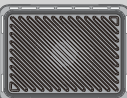




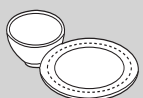








Note: The above illustration is for reference only.

- Eng-7 -

Cookware and Utensil Guide

English

Container	Convection, Healthy Fry, Steam Convection, Stew and Ferment	Steam High, Steam Med, Steam Low
Metal tray 	✓	✓
Wave tray 	✓	✓
Heat resistant glass container 	✓	✓
Non-heat resistant glass containers 	Note: They can be used for constant temperature fermentation.	✗
Heat resistant plastic containers 	Note: They can be used for constant temperature fermentation.	✓
Non-heat resistant plastic containers 	Note: They can be used for constant temperature fermentation.	✗
Ceramic • porcelain 	Note: Color stripping may be found in containers with internal color pictures. Do not use such a container.	✓

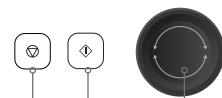
Container	Convection, Healthy Fry, Steam Convection, Stew and Ferment	Steam High, Steam Med, Steam Low
Lacquerware 	✗	✗
Aluminum and other metal containers 	Note: Meal containers with resin handles cannot be used.	Note: Easy-rusting metal container is forbidden.
Wood • bamboo • paper containers 	Note: Paper containers that have undergone heat resistant treatment and heat resistant treatment higher than setting temperature can be used.	Note: Wood and bamboo container, paper containers that have undergone heat resistant treatment can be used.
Plastic wrap 	Note: ① Plastic wrap will be molten under a high temperature. ② They can be used for constant temperature fermentation.	Note: Do not use without special instructions.
Aluminum foil (Household aluminum foil) 	✓	✓
Heat-resistant silica gel container 	✓	✓

Notes:

1. Accessory is must used when cooking.
2. Take it out with thermal insulation gloves after use. To avoid scalding, do not touch it with your hands.
3. Container layer in all kinds of cooking modes can refer to heating principle.
4. Do not use accessories or other containers in the preheating stage.

Control Panel

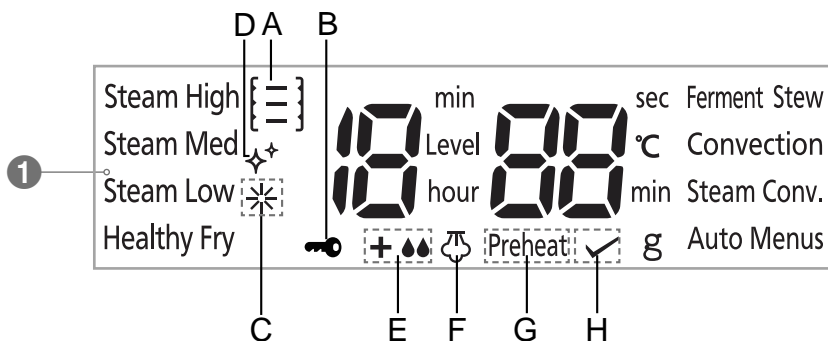
Panasonic
NU-SC280W



English

1 Display Window:

- A: Accessories Placing Position
- B: Child Safety Lock
- C: Normal Working Icon
- D: Steam System Cleaning Function, Citric Acid Cleaning Function
- E: Full Water Icon (when using steam function)
- F: Steam Shot Icon
- G: With Preheat Icon
- H: Preheat End Icon



Mode:

Three modes of steam cooking:

- Steam High (See page 10)
- Steam Med (See page 10)
- Steam Low (See page 10)
- Healthy Fry (See page 11)
- Ferment (See page 12)
- Stew (See page 13)
- Convection (See page 14-15)

Steam Conv. (See page 16-17)
Auto Menus (See page 20-24)

2 Stop / Reset pad


3 Start / Set pad

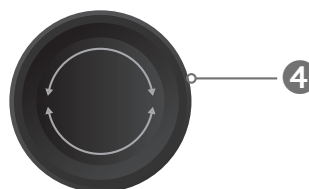
4 Dial

Beep Sound:

Times	Results
None	Did not or could not accept the instruction
Once	Accept the instruction
Twice	Between programmed stages to prompt turn over, stir, rearrange foods or error message during cooking
Three times	After preheating for manual setting
Long time beeps	After preheating for auto menu setting
Five times	End of any completed program

Notes:

1. The above illustration is for reference only, please subject to the actual product.
2. After 6 minutes without operation after setting the cooking program, including opening or closing the oven door, the program will automatically be cancelled and revert back to "00" or enter standby mode. If the oven is used for another time without being unplugged and plugged in again, the last program will be displayed.
3. : This illustration is placement of metal tray for auto cook menus.



- **Function Setting**
To select a function which you desired.
- **Menus Setting**
To choose desired menu among auto menus.
- **Time Setting**
To set the time of cooking.
- **Weight/Serving/Level Setting**
To set desired cooking weight/serving/level among auto menus.
- **Temperature Setting**
To set the temperature of Ferment/Convection and Steam Conv.
Note: To ensure safety, the convection temperature will gradually decrease to 230 °C when using above 230 °C in cooling and remaining 10 minutes. If you continue to use above 230 °C, cooking time will shorter. This not influence its performance.

Steam Setting

English

Three modes for steam cooking, Steam High, Steam Med, Steam Low. Cooking with steam can keep foods soft and moist. For example: vegetables, seafood and so on. Additionally, it also can heat tin foods or vacuum packaged foods.

1



Place accessory with food in the according shelf position, then select **Steam Low** mode by turning the dial.

Example: select Steam Low

Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Auto Menus

Note: Fill the tank with water before using.

2



Press **Set** pad to set the **Steam Low** mode.



3



Set desired cooking time by turning the dial.

Example: 5 minutes



4




Press **Start** pad. Cooking will start. The time in the display window will count down.



Mode	Suitable kinds of foods
Steam High	Steam High can cook root vegetables quickly (such as potato cubes) and heat Convenient Foods etc.
Steam Med	Bun, Meat, Seafood etc.
Steam Low	Prawn, Chicken Breast etc.

Notes:

1. Fill the tank with water before using.
2. Max time for Steam High and Steam Low is 30 minutes.
3. Max time for Steam Med is one hour.
4. When cooking foods using Steam High, please ensure that utensils used in cooking are heat proof (over 130 °C).
5. Flashing state “” will flash in the display window.

Healthy Fry Setting

This mode can cook foods like fries with little or no oil. This is more healthy than traditional deep-frying and suitable for fried fish fillets, fried shrimp with bread, fried chicken etc.

English

1



Select **Healthy Fry** mode by turning the dial. Preheat is automatically set and its icon appears in the display window.

Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Preheat Auto Menu

2



Press **Start** pad and preheating starts.



3

After preheating, the oven will beep three times and the icon "✓" appears to inform preheat is done. Open the door and place accessory with food in the according shelf position quickly.



4



Set desired cooking time by turning the dial.

(Maximum setting time is 1 hour 30 minutes.)

Example: 5 minutes



5



Press **Start** pad. The cooking time in the display window will count down.

You can change the cooking time while cooking. Turning the dial can increase or decrease the cooking time in 1 minute increments (up to 10 minutes). Turning the dial anti-clockwise to "0" will end cooking.



Ferment Setting

Ferment has 30 °C and 40 °C modes. 30 °C can be used for fermentation of European bread and dough which rich in oil like baguette or Danish bread. 40 °C can be used for fermentation of Chinese pastry and pizza bottom.

English

1



Place food in the container or directly on the accessory in the according shelf position. Select **Ferment** mode by turning the dial.

Steam High
Steam Med
Steam Low
Healthy Fry

Ferment Stew
Convection
Steam Conv.
Auto Menus

2



Press **Set** pad to set **Ferment** mode.



3



Set desired fermentation temperature by turning the dial. (You can set 30 °C and 40 °C. Default temperature is 30 °C.)

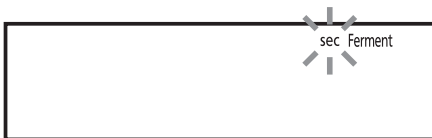
Example: 40 °C



4



Press **Set** pad to set desired temperature.



5



Set desired cooking time by turning the dial. (Maximum Fermentation time is 12 hours)

Example: 15 minutes



6



Press **Start** pad. The cooking time in the display window will count down.

You can change the cooking time while cooking. Turning the dial can increase or decrease the cooking time in 1 minute increments (up to 10 minutes). Turning the dial anti-clockwise to "0" will end cooking.



Notes:

- Oven temperature will change according to the food and room temperature. Please adjust the fermentation time according to the situation.
- When cavity or room temperature is higher than the setting fermentation temperature, fermentation effect of food may be affected, "U50" will be appeared in the display window. Please wait until the cavity or room temperature cool down, when "U50" disappears, you can use fermentation again or ferment food at room temperature.
- Steam Shot function can be choosed when you need steam for fermentation. Please refer to page 18.

Stew Setting

This mode combines the steam and convection heater. It is suitable for stew soup and vegetables with cooking a long time. you can set cooking time only.

English

1



Place accessory with food in the according shelf position. Select **Stew** mode by turning the dial.

Note: Fill the tank with water before using.



2



Press **Set** pad to set the **Stew** mode.



3



Set desired cooking time by turning the dial.

(Setting time range from 1 hour and 30 minutes to 3 hours. One shift time is 30 minutes.)

Example: 1 hour 30 minutes



4



Press **Start** pad. The cooking time in the display window will count down.



Notes:


1. Fill the tank with water before using.
2. This mode is suitable for small soup bowl. If you stew food using large-capacity container, it is recommended to extend the cooking time appropriately.


Convection Setting



This mode has temperature ranges from 50 °C to 250 °C. It is suitable for baking meat, fish and Western desserts like cakes, pizzas, etc. Place the foods directly onto the accessory, select the suitable temperature and time, and start cooking. For evenly distributed color of cooked food, re-arrange food position or rotate the accessory during cooking.

English



When cooking with Preheat:


- 1**  Select **Convection** mode by turning the dial. (With Preheat)


Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Preheat
	Auto Menus
- 2**  Press **Set** pad to set **Convection** mode. (With Preheat)




- 3**  Set desired cooking temperature by turning the dial.
(Temperatures range from 70 °C to 250 °C. Default temperature is 180 °C.)

Example: 230 °C




- 4**  Press **Start** pad to preheat.
You can change the desired temperature by turning the dial during preheating.



- 5** After preheating, the oven will beep three times and the icon "✓" appears to inform preheat is done. Open the door and place accessory with food in the according shelf position quickly.




- 6**  Set desired cooking time by turning the dial.
(Maximum setting time is 3 hours.)

Example: 5 minutes


- 7**  Press **Start** pad. The cooking time in the display window will count down.
You can change the cooking time while cooking. Turning the dial can increase or decrease the cooking time in 1 minute increments (up to 10 minutes). Turning the dial anti-clockwise to "0" will end cooking.



Convection Setting

(continued)

When cooking without Preheat:

1



Place food on the accessory in the according shelf position. Select **Convection** mode by turning the dial. (Without Preheat)

Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Auto Menus

2



Press **Set** pad to set **Convection** mode. (Without Preheat)



3



Set desired cooking temperature by turning the dial. (Temperatures range from 50 °C to 250 °C. Default temperature is 180 °C.)

Example: 230 °C



4



Press **Set** pad to set desired temperature.



5



Set desired cooking time by turning the dial. (Maximum Convection time is 3 hours)

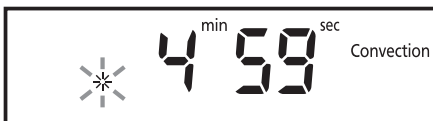
Example: 5 minutes



6



Press **Start** pad. The cooking time in the display window will count down.



You can change the cooking time while cooking. Turning the dial can increase or decrease the cooking time in 1 minute increments (up to 10 minutes). Turning the dial anti-clockwise to "0" will end cooking.

English

Steam Convection Setting

This mode combines the steam and convection modes, adding steam while cooking in Convection mode which creates fluffier cakes and juicier meats. For more evenly distributed food grill color, re-arrange food or rotate the metal tray during cooking.

English

When cooking with Preheat:

1



Select **Steam Conv.** mode by turning the dial. (With Preheat)

Note: Fill the tank with water before using.



2



Press **Set** pad to set **Steam Conv.** mode. (With Preheat)



3



Set desired cooking temperature by using the the dial.

(Temperatures range are 140 °C, 190 °C to 250 °C. Default temperature is 190 °C.)

Example: 230 °C



4



Press **Start** pad to preheat.

You can change the desired temperature by turning the dial during preheating.



5

After preheating, the oven will beep three times and the icon "✓" appears to inform preheat is done. Open the door and place accessory with food in the according shelf position quickly.



6



Set desired cooking time by turning the dial.

(Maximum setting time is 1 hour.)

Example: 5 minutes



7



Press **Start** pad. The cooking time in the display window will count down.

You can change the cooking time while cooking. Turning the dial can increase or decrease the cooking time in 1 minute increments (up to 10 minutes). Turning the dial anti-clockwise to "0" will end cooking.



Steam Convection Setting

(continued)

When cooking without Preheat:

English

1



Place food on the accessory in the according shelf position. Select **Steam Conv.** mode by turning the dial. (Without Preheat)

Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Auto Menus

Note: Fill the tank with water before using.

2



Press **Set** pad to select **Steam Conv.** mode. (Without Preheat)



3



Set desired cooking temperature by turning the dial.

Example: 230 °C

(Temperatures range are 140 °C, 190 °C to 250 °C. Default temperature is 190 °C.)



4



Press **Set** pad to set desired temperature.



5



Set desired cooking time by turning the dial.

Example: 5 minutes

(Maximum setting time is 1 hour.)



6



Press **Start** pad. The cooking time in the display window will count down.

You can change the cooking time while cooking. Turning the dial can increase or decrease the cooking time in 1 minute increments (up to 10 minutes). Turning the dial anti-clockwise to "0" will end cooking.



Steam Shot Setting

English

This function allows you to add steam during cooking in Convection mode including Ferment (for up to 3 minutes). Adding steam during cooking can enhance moisture distribution, thus promoting the softer dessert surfaces and juicier meats. At the beginning of fermentation to use steam can increase cavity humidity. Then, it is better for dough to ferment.

Example: Add steam 1 minute during cooking in the Convection mode.

1

During cooking in **Convection** mode.



2



To add steam for 1 minute, press **Start** pad for 2 seconds.



3

If you want to add 3 minutes steam, press the pad twice again within 3 seconds when the step 2 operation appears. Display window will increase 3 minutes. (It will become "0" when you press pad 3 times. You can reset time by duplicate above steps.)



The key of "Steam Shot" in cooking process:

Cooking in the Convection mode:

For cooking puffs or bread, after preheating, please add steam when heating starts. For cooking cakes, after preheating, please add steam half way through total heating time.

Fermentation:

When you make bun and French bread, add steam at the begin of the fermentation.

Notes:

1. Fill the tank with water before using.
2. Steam shot is not available during preheating of Convection mode.
3. The original Convection or Fermentation cooking time still counts down when setting steam shot.

Child Safety Lock Setting

This function allows you to prevent a young child operating the oven; however, the door can still be opened. You can set Child Safety Lock when “🔑” shows in display window.

English

To set:



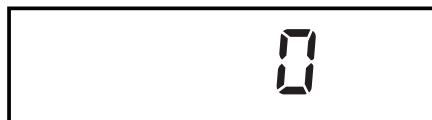
Press 3 times, “🔑” appears in the display window.



To cancel:



Press 3 times, “0” appears in the display window.



Note:

To set or cancel child safety lock, Start/Set pad or Stop/Reset pad must be pressed 3 times within 10 seconds.

Auto Menu Setting

This feature allows you to cook most of your favourite foods by setting the weight/serving/level only. The oven determines the power setting and the cooking time automatically. Select the category of food and then just enter the weight/serving/level. Do not include the weight of any added water or the container weight. For best results, some menus need preheat oven before cooking.

Auto Menus without Preheat (Menu number: 1~17, 19~25, 27, 30~31, 33, 38~40, 43~48, 57, 70~74)

1



Select **Auto Menu** mode by turning the dial.

Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Auto Menu

2



Press **Set** pad to select **Auto Menu** mode.



3



Select a desired cooking menu number by turning the dial.

Example: select menu number 3

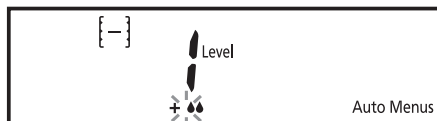


4



Press **Set** pad to set desired cooking menu number.

Note: If menu numbers 1, 3, 4, are selected, need steps 4 and 5.



5



Set desired cooking weight/serving/level by turning the dial.

Note: If menu number 1 is selected, please select desired serving according to weight.

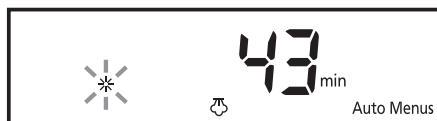
Example: 2 Level



6



Press **Start** pad. The cooking time in the display window will count down.















Auto Menu Setting

(continued)

Auto Menu with Preheat (Menu number: 18, 26~29, 32, 34~37, 41~42, 49~56, 58~69, 75~77)

English

1		Select Auto Menu mode by turning the dial.	<table border="1"><tr><td>Steam High</td><td>Ferment Stew</td></tr><tr><td>Steam Med</td><td>Convection</td></tr><tr><td>Steam Low</td><td>Steam Conv.</td></tr><tr><td>Healthy Fry</td><td>Auto Menu</td></tr></table>	Steam High	Ferment Stew	Steam Med	Convection	Steam Low	Steam Conv.	Healthy Fry	Auto Menu
Steam High	Ferment Stew										
Steam Med	Convection										
Steam Low	Steam Conv.										
Healthy Fry	Auto Menu										
2		Press Set pad to select Auto Menu mode.									
3		Select a desired cooking menu number by turning the dial.	Example: select menu number 35 								
4		Press Start pad to preheat.									
5		After preheating, the oven will beep long time and the icon "✓" appears to inform preheat is done. Open the door and place accessory with food in the according shelf position quickly.	 								
6		Press Start pad. The cooking time in the display window will count down.									

Notes:

1. You can also quickly select your desired menu number by turning the dial in reverse.
2. To ensure safety, the convection temperature will gradually decrease to 230 °C when using above 250 °C in cooling and remaining 10 minutes. If you continue to use this function, cooking time will shorter. This not influence its performance.

Auto Menu Setting

(continued)

English

No.	Menu	Weight/Serving/Level				Accessories/Placement
1	Steamed Fish*	200 g	300 g	400 g	500 g	Metal Tray/Middle Shelf
2	Steamed Eggs*	3 serves	—	—	—	Metal Tray/Middle Shelf
3	Steamed Chinese Bun (Raw)*	1 level (12 pcs)				Wave Tray/Middle Shelf
		2 levels (24 pcs)				Metal Tray/Upper Shelf, Wave Tray/Middle Shelf
4	Steamed Frozen Foods*	1 level (12 pcs)				Wave Tray/Middle Shelf
		2 levels (24 pcs)				Metal Tray/Upper Shelf, Wave Tray/Middle Shelf
5	Steamed Canned Foods*	1 can	—	—	—	Metal Tray/Middle Shelf
6	Steamed Frozen Shrimp Dumplings*	1 level (12 pcs)	—	—	—	Wave Tray/Middle Shelf
7	Steamed Rice*	200 g	—	—	—	Metal Tray/Middle Shelf
8	Steamed Grains*	800 g	—	—	—	Wave Tray/Middle Shelf
9	Steamed Fresh Vegetables*	500 g	—	—	—	Wave Tray/Middle Shelf
10	Braised Baby Cabbage in Broth*	3 serves	—	—	—	Metal Tray/Middle Shelf
11	Steamed Sponge Gourd with Minced Meat and Tofu*	3 serves	—	—	—	Metal Tray/Middle Shelf
12	Steamed Dried Scallops with Enoki Mushroom*	3 serves	—	—	—	Metal Tray/Middle Shelf
13	Steamed Quail Eggs with Minced Meat and Mushrooms*	12 pcs	—	—	—	Metal Tray/Middle Shelf
14	Shrimp with Green Vegetable*	10 pcs	—	—	—	Metal Tray/Middle Shelf
15	Thai Lemon Shrimp*	500 g	—	—	—	Metal Tray/Middle Shelf
16	Steamed Shanghai Crabs*	6 pcs	—	—	—	Wave Tray/Middle Shelf
17	Steamed Clam with Wine*	500 g	—	—	—	Metal Tray/Middle Shelf
18	Steamed Scallop with Mashed Garlic*	8 pcs	—	—	—	Metal Tray/Lower Shelf
19	Steamed Razor Clam*	500 g	—	—	—	Metal Tray/Middle Shelf
20	Steamed Fish Head Spicy Stew*	1000 g	—	—	—	Metal Tray/Middle Shelf
21	Steamed Chicken with Mushrooms*	500 g	—	—	—	Metal Tray/Middle Shelf
22	Chinese White Sliced Chicken*	1000 g	—	—	—	Metal Tray/Middle Shelf
23	Steamed Pork Balls*	6 pcs	—	—	—	Metal Tray/Middle Shelf
24	Steamed Pork with Rice Flour*	500 g	—	—	—	Metal Tray/Middle Shelf
25	Steamed Pork Ribs with Glutinous Rice*	3 serves	—	—	—	Metal Tray/Middle Shelf
26	Roasted Scallop with Minced Garlic	4 pcs	—	—	—	Metal Tray/Lower Shelf
27	Salmon Salad	3 serves	—	—	—	Metal Tray/Lower Shelf
28	Roasted Saury with Salt	4 pcs	—	—	—	Metal Tray/Lower Shelf
29	Teriyaki Chicken Wings	12 pcs	—	—	—	Metal Tray/Lower Shelf
30	Spicy Chicken with Chili Sauce	3 serves	—	—	—	Metal Tray/Lower Shelf

Auto Menu Setting

(continued)

English

No.	Menu	Weight/Serving/Level				Accessories/Placement
31	Roasted Chicken Thigh with Honey	3 pcs	—	—	—	Metal Tray/Lower Shelf
32	Baked Quail Eggs with Salt*	24 pcs	—	—	—	Metal Tray/Lower Shelf
33	Duck Confit	2 pcs	—	—	—	Metal Tray/Lower Shelf
34	Roasted Pigeon*	2 pcs	—	—	—	Metal Tray/Lower Shelf
35	Barbecue Pork	600 g	—	—	—	Metal Tray/Lower Shelf
36	Korean Roasted Streaky Pork	400 g	—	—	—	Metal Tray/Lower Shelf
37	Spare Ribs with Garlic	600 g	—	—	—	Metal Tray/Lower Shelf
38	Tender Roasted Streaky Pork	1000 g	—	—	—	Metal Tray/Lower Shelf
39	Tender Roasted Pork Ribs	800 g	—	—	—	Metal Tray/Lower Shelf
40	Tender Roasted Beef	800 g	—	—	—	Metal Tray/Lower Shelf
41	Roasted Lamb	800 g	—	—	—	Metal Tray/Lower Shelf
42	Roasted Lamb Chops with Cumin	6 pcs	—	—	—	Metal Tray/Lower Shelf
43	Sliced Beef with Wine Sauce*	500 g	—	—	—	Metal Tray/Middle Shelf
44	Stewed Rib Soup*	6 serves	—	—	—	Metal Tray/Middle Shelf
45	Herbal Beef Brisket Soup*	6 serves	—	—	—	Metal Tray/Middle Shelf
46	Bamboo Fungus and Duck Soup*	6 serves	—	—	—	Metal Tray/Middle Shelf
47	Stewed Pear with Rock Sugar*	6 serves	—	—	—	Metal Tray/Middle Shelf
48	Peach Gum and Lotus Seed Dessert*	8 serves	—	—	—	Metal Tray/Middle Shelf
49	Grilled Fish Fillets	1 level (16 pcs)	—	—	—	Metal Tray/Lower Shelf
50	Fried Shrimp Cutlets	1 level (20 pcs)	—	—	—	Metal Tray/Lower Shelf
51	Fried Shrimp with Bread Crumbs	1 level (20 pcs)	—	—	—	Metal Tray/Lower Shelf
52	Fried Frozen Spring Rolls	1 level (12 pcs)	—	—	—	Metal Tray/Lower Shelf
53	Fried Frozen Dumplings*	10 pcs	—	—	—	Metal Tray/Lower Shelf
54	Fried Frozen Chicken Wings	8 pcs	—	—	—	Metal Tray/Lower Shelf
55	Pork Pastry	12 pcs	—	—	—	Metal Tray/Lower Shelf
56	Roasted Cashew Nuts	500 g	—	—	—	Metal Tray/Lower Shelf
57	Mochi*	8 pcs	—	—	—	Metal Tray/Middle Shelf
58	Home-made Pizza	1 pc	—	—	—	Metal Tray/Lower Shelf
59	Chiffon Cake	8 inch	—	—	—	Metal Tray/Lower Shelf
60	Cheese Cake*	8 inch	—	—	—	Metal Tray/Lower Shelf
61	Butter Bread Roll	9 pcs	—	—	—	Metal Tray Lower Shelf
62	Milk Toast	2 pcs	—	—	—	Metal Tray/Lower Shelf
63	Seafood Toast	4 pcs	—	—	—	Metal Tray/Lower Shelf
64	Puff*	12 pcs	—	—	—	Metal Tray/Lower Shelf
65	Portuguese Egg Tarts	12 pcs	—	—	—	Metal Tray/Lower Shelf

Auto Menus Setting

(continued)

English

No.	Menu	Weight/Serving/Level				Accessories/Placement
66	Chocolate Cookies	1 level (24 pcs)	—	—	—	Metal Tray/Lower Shelf
67	Almond Tuiles	2 levels (24 pcs)	—	—	—	Wave Tray/Upper Shelf, Metal Tray/Lower Shelf
68	Sugar Free Salty Cheese Sticks	1 level	—	—	—	Metal Tray/Lower Shelf
69	Crème Brulee	6 serves	—	—	—	Metal Tray/Lower Shelf
70	Home-made Yogurt	12 cups	—	—	—	Metal Tray/Lower Shelf
71	Frozen Croissant Dough (Ferment)	9 pcs	—	—	—	Metal Tray/Lower Shelf
72	Steamed Bun Dough (Ferment)	1 pc	—	—	—	Metal Tray/Lower Shelf
73	Pizza Dough (Ferment)	1 pc	—	—	—	Metal Tray/Lower Shelf
74	Baby Steamed Sweet Potatoes*	150 g	—	—	—	Wave Tray/Middle Shelf
75	Salmon Flake	300 g	—	—	—	Metal Tray/Lower Shelf
76	Baby Yogurt Melts	1 level	—	—	—	Metal Tray/Lower Shelf
77	Baby Mushroom Seasoning Powder	100 g	—	—	—	Metal Tray/Lower Shelf
78	Cleaning Utensils 1 (quick)	Utensils Cleaning Functions				
79	Cleaning Utensils 2 (standard)					
80	Cleaning Utensils 3 (high temperature)					
81	Cleaning (Deodorization)	Oven Cleaning Functions				
82	Cleaning (Cavity)					
83	Cleaning (System)					
84	Cleaning (Citric Acid)					

Notes:

1. The recipes marked with “*” require steam. Be sure to fill the water tank before cooking. Add detergent before using citric acid cleaning.
2. Auto Menus operation, please refer to Cookbook for details.
3. Accessories placement see the table below.

Display	Placement
{ — }	Middle Shelf
{ = }	Upper/Middle Shelf
{ — }	Upper/Lower Shelf
{ — }	Lower Shelf

Reheating Chart

The times given in the charts below are a guideline only, and will vary depending on starting temperature, quantity and dish size.

Foods	Weight	Accessories/ Placement	Program	Time
Frozen Rice Dumplings*	5 pcs (750 g)	Wave Tray/ Middle Shelf	Steam Med	about 15-17 minutes
Chilled Big Meat Bun*	120 g - 720 g (1 pc - 6 pcs)	Wave Tray/ Middle Shelf	Steam Med	about 16-18 minutes
Chilled Shumai*	325 g - 650 g (6 pcs - 12 pcs)	Wave Tray/ Middle Shelf	Steam Med	about 14-16 minutes
Chilled Bun*	400 g (8 pcs - 9 pcs)	Wave Tray/ Middle Shelf	Steam Med	about 13-14 minutes
Chilled Rice*	150 g - 900 g (1 cup - 6 cups)	Metal Tray/ Middle Shelf	Steam Med	about 18-20 minutes
Chilled Convenient Foods (remove wrap)*	400 g (1 serve)	Wave Tray/ Middle Shelf	Steam High	about 11-12 minutes
Chilled Croissant	50 g - 200 g (1 pc - 4 pcs)	Metal Tray/ Lower Shelf	160 °C Convection (without preheat)	about 5-6 minutes
Chilled Sandwich	120 g - 480 g (1 pc - 4 pcs)	Metal Tray/ Lower Shelf	180 °C Convection (without preheat)	about 6-9 minutes
Chilled Fried Rice*	400 g	Metal Tray/ Lower Shelf	190 °C Steam Conv. (without preheat)	about 13-15 minutes
Chilled Fried Dumpling*	220 g (12 pcs)	Metal Tray/ Lower Shelf	190 °C Steam Conv. (without preheat)	about 10-11 minutes
Chilled Fried Chicken Wing	350 g (10 pcs)	Metal Tray/ Lower Shelf	220 °C Convection (with preheat)	about 10-11 minutes

Notes:

1. The recipes marked with “*” require steam. Be sure to fill the water tank before cooking.
2. Please use baking paper or aluminium foil and heat-resistant utensils before cooking.
3. Chilled refers to storage temperature in the range of 0-3 °C.

Cooking Chart

The times given in the charts below are a guideline only, and will vary depending on starting temperature, quantity and dish size.

English

Foods	Weight	Accessories/ Placement	Program	Time	Statement
Frozen Big Meat Bun*	500 g (6 pcs)	Wave Tray/ Middle Shelf	Steam Med	about 24-26 minutes	All kinds of frozen big meat buns sold in the market.
Steamed Frozen Sticky Rice Chicken*	320 g (4 pcs)	Wave Tray/ Middle Shelf	Steam Med	about 24-26 minutes	Sold in the market.
Steamed Salmon*	300 g (2 pcs)	Wave Tray/ Middle Shelf	Steam Med	about 13-15 minutes	Clean and dry salmon. Sprinkle some salt and fish sauce for 15 minutes marination.
Steamed Broccoli*	200 g	Wave Tray/ Middle Shelf	Steam High	about 8-9 minutes	Clean broccoli and cut into pieces, put evenly on the wave tray.
Steamed Potatoes*	500 g	Wave Tray/ Middle Shelf	Steam High	about 21-23 minutes	Clean potatoes and cut into 50 g pcs for each, put evenly on the wave tray.
Roast Beef Skewers	12 skewers (220 g)	Metal Tray/ Lower Shelf	190 °C Convection (with preheat)	about 12 minutes	All kinds of frozen beef skewers sold in the market. Brush oil on the surface after defrosting.
Lamb Kebab	10 skewers (400 g)	Metal Tray/ Lower Shelf	190 °C Convection (with preheat)	about 10-11 minutes	All kinds of frozen kebabs sold in the market. You need defrost first.
Fried Frozen Chicken Popcorn	300 g	Metal Tray/ Lower Shelf	190 °C Convection (with preheat)	about 18-20 minutes	Sold in the market.
Roasted Vegetables	500 g	Metal Tray/ Lower Shelf Position	220 °C Convection (with preheat)	about 14-16 minutes	Other root vegetables such as eggplants, green peppers, carrots, potatoes and asparagus should wash and cut into appropriate sizes. Add crushed black pepper, soy sauce, and olive oil to marinate for 10 minutes.
Roast Sweet Potato	150 g - 600 g (1-4 pcs)	Metal Tray/ Lower Shelf	230 °C Convection (with preheat)	about 35-40 minutes	Wash the sweet potatoes and poke a few holes in the sweet potatoes with a fork.
Roast Frozen Pizza	1 pc (480 g)	Metal Tray/ Lower Shelf	230 °C Convection (with preheat)	about 11-12 minutes	Sold in the market.
Grilled Sausage	300 g (6 pcs)	Metal Tray/ Lower Shelf	190 °C Convection (with preheat)	about 12-14 minutes	Sold in the market. (Cut with knife to avoid bursting.) Turn over when cooking to half time.
Fried Frozen Chicken Nuggets	400 g	Metal Tray/ Lower Shelf	Healthy Fry	about 18-20 minutes	Sold in the market.
Fried Frozen French Fries	250 g	Metal Tray/ Lower Shelf	Healthy Fry	about 18-22 minutes	Cook directly without defrosting. Different potatoes products need different cooking time depends on the pre-fried extent and thickness conduction. Please adjust cooking time according to the actual condition.
Defrost Minced Meat*	400-500 g	Metal Tray/ Lower Shelf	40 °C Ferment	about 35-40 minutes	Remove food package and place on heat-proof dish. Press Start pad for 2 seconds and press again to add 2 minutes steam. Turn over food when cooking to half time. After cooking, wait for 5-10 minutes.
Defrost Chicken Drumsticks*	500 g	Metal Tray/ Lower Shelf	40 °C Ferment	about 40 minutes	
Defrost Chicken Wings*	400-500 g	Metal Tray/ Lower Shelf	40 °C Ferment	about 40 minutes	
Defrost Whole Fish*	400-500 g	Metal Tray/ Lower Shelf	40 °C Ferment	about 35-40 minutes	


Notes:

- The recipes marked with "*" require steam. Be sure to fill the water tank before cooking.
- Frozen refers to storage temperature is under -18 °C.
- Please use baking paper or aluminium foil and heat-proof utensils before cooking.

Cleaning Utensils


This function has 3 modes, No. 78 Cleaning Utensils 1 (quick), No. 79 Cleaning Utensils 2 (standard), No. 80 Cleaning Utensils 3 (high temperature). Cleaning Utensils 1 and 2 are suitable for all kind of baby bottles and breast pump etc. Cleaning Utensils 3 is suitable for all kind of dish cleaning, etc.

English

1 


Select **Auto Menu** mode by turning the dial.

Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Auto Menu


2 

Press **Set** pad to select **Auto Menu** mode.

{-}
|



Auto Menu

3 


Place utensils on the accessory in the according shelf position. Turning dial until “80” appear in the display window.

Example: select No. 80 Cleaning Utensils 3 (high temperature)


80

Auto Menu

Note: Fill the tank with water before using.

4 

Press **Start** pad once.



30

min


Auto Menu

5

At the end of the program, five beeps will be heard.

0

Notes:

1. Fill the tank with water before using.
2. High temperature will occur in cavity when using this function. Using Cleaning Utensils 1 & 2, all utensils must be heat-proof temperature over 100 °C. Using Cleaning Utensils 3, all utensils must be heat-proof temperature over 130 °C .
3. Flashing state “” will flash in the display window.
4. When cleaning glass bottles, be sure to use bottle holders, other plastic bottles or breast pumps, etc. can be used as appropriate or placed horizontally in the cleaning shelf, but not stacked.
5. When overheated in cavity, “U50” will appear in the display window. Please wait until the cavity cool down and clean the utensils after “U50” disappear.
6. When using Cleaning Utensils 1 to clean baby bottles, the number should not exceed 3.

Oven Cleaning Setting

Cleaning (Deodor)

This function is suitable for ovens with odors (need 20 minutes). Before maintenance (cleaning the oven), please empty the oven.

English

1 Select **Auto Menu** mode by turning the dial.



Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Auto Menu

2 Press **Set** pad to set **Auto Menu**.



3 Turning dial until "81" appear in the display window.



4 Press **Start** pad once.




Oven Cleaning Setting

Cleaning (Cavity)


This function is suitable for cleaning a dirty oven caused by oil (need 30 minutes).


English

1  Select **Auto Menu** mode by turning the dial.


Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Auto Menu


.....

2  Press **Set** pad to set **Auto Menu**.





.....

3  Turning dial until "82" appear in the display window.



.....

4  Press **Start** pad once.



Notes:

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

Oven Cleaning Setting

(continued)

English

Cleaning (System)

After using steam mode, this function can make the water pump through the pipe to the drip tray.

1



Select **Auto Menu** mode by turning the dial.

Note: Fill water tank with 100 ml water before using and remove the water from the drip tray.

Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Auto Menu

2



Press **Set** pad to set **Auto Menu**.



3



Turning dial until "83" appear in the display window.



4



Press **Start** pad once.



Notes:

1. Do not remove the drip tray when using this function.
2. Wash the drip tray clean after cleaning.










Oven Cleaning Setting

(continued)

English

Cleaning (Citric acid)

If “✱” appears in the display window after cooking, you should use citric acid to clean the water-piping. After using citric acid to clean, rinse with water again. Flush and clean water will be drained into the drip tray. (need 30 minutes) **Prepare detergent with approximately 20 g of citric acid dissolved completely in 250 ml of water, and pour the mixture into the water tank of the oven directly.**

1		Select Auto Menu mode by turning the dial.	
2		Press Set pad to set Auto Menu . Note: Empty the drip tray and check prepared detergent in the water tank.	
3		Turning dial until “84” appear in the display window.	
4		Press Start pad once.	
5		After the program is automatically paused, you can remove water in drip tray and clean the water tank, then fill the tank with water.	
6		Press Start pad once. Program will continue one minute.	

Notes:

1. After cleaning, please wipe the residue in the water tank and wash the drip tray clean.
2. Do not remove the drip tray when using this function.

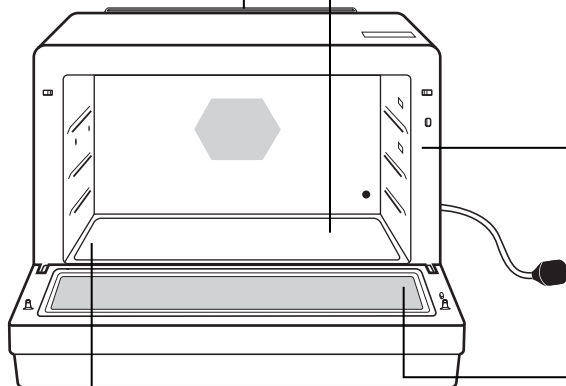
Care of Your Oven

English

Be sure to clean and maintain the oven after it is completely cold. Turn the oven off and remove the power supply plug from the wall socket before cleaning. A steam cleaner is not to be used. When "⚡" icon flashing in the display window, this is the meaning prompts the customer to clean. Please clean the oven in time, for detail information, please refer to the steam system and citric acid cleaning (see page 30&31).

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

Always clean the bottom plate after cooling down with a mild detergent and wipe to dry.



Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned. Clean the oven after it is completely cold.

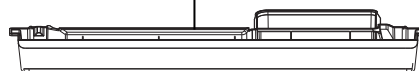
If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the oven is operated under high humidity conditions and in no way indicates malfunction of the unit.

Clean the door and oven window with a soft, damp cloth. Mild detergent may be used if the oven gets very dirty. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven window, since they can scratch the surface, which may result in shattering of the glass.

After using, clean with a mild detergent or dishwasher. Do not use abrasive cleaners to clean the oven. (Such as steel wool, etc.)

Do not allow the Control Panel to become wet. Clean with a soft, damp cloth. Do not use detergents, abrasives or spray-on cleaners on the Control Panel. After cleaning press "⏏" pad to clear display window.

Always remove water tank and drip tray after use and clean it using a soft damp sponge with water.



Before Requesting Service

PROBLEM

POSSIBLE CAUSE

REMEDY

No display on panel.	<p>The oven is not plugged in securely.</p> <p>Circuit breaker or fuse is tripped or blown.</p> <p>There is a problem with the outlet.</p>	<p>Remove plug from outlet, wait 10 seconds and re-insert.</p> <p>Reinstall the fuse or reset the Circuit breaker.</p> <p>Plug another appliance into the outlet to check if the outlet is working.</p>
Oven cannot start operation.	<p>The door is not closed completely.</p> <p>"⬆" pad was not pressed after programming.</p> <p>Another program has already been entered into the oven.</p> <p>The program has not been entered correctly.</p> <p>"⬆" pad has been pressed accidentally.</p>	<p>Close the oven door securely.</p> <p>Press "⬆" pad.</p> <p>Press "⏹" pad to cancel the previous program and program again.</p> <p>Program again according to the Operating Instructions.</p> <p>Program oven again.</p>
No or less steam	<p>Check whether the water tank has water.</p> <p>Check whether the water tank is installed correctly in place.</p> <p>Failure to use water as required (see page 2)</p>	<p>Fully fill the water tank and properly install it.</p> <p>Please contact the service center specified by Panasonic.</p>
"H00" appears in the display window.	There is a problem with the oven.	Please contact the service center specified by Panasonic.
"U14" appears in the display window.	<p>The water tank lacks water. Even it is full of water, "U14" will appear in the display window in different conditions.</p> <p>If it is not cleaned in time after "✦" appears in the display window, scale will accumulate around the inner wall of the water-piping.</p>	<p>"U14" appears in the first two cooking stages, you can refill water and press "⬆" pad to continue. It is not available if "U14" appears in the third time. Please fill the water tank with water again. Replace to the oven and press "⏹" pad to reset again.</p> <p>Please use the citric acid cleaning function to clean the water-piping.</p>
"U50" appears in the display window.	The cavity or room temperature is overheated.	Operate again after cavity or room temperature cooling down and "U50" disappears.
White powder found at steam outlet, drip tray and oven cavity.	Failure to use water as required (see page 2)	Please contact the service center specified by Panasonic.

English

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

Before Requesting Service

(continued)

English

ALL THESE THINGS ARE NORMAL:

Sounds will occur when using the Steam function.	This is caused by air mixed when the water tank is working. This is normal.
The sound of "Bar... Bar..." may be emitted at the back of the oven cavity during and after the use of different kinds of Convection function.	This is a cause of thermal expansion and contraction of the metal material used in the product, which is a normal phenomenon.
Steam accumulates on the oven door and warm air comes from the air outlet.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the air outlet by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as inside and/or on the oven door. This is normal and safe.
Steam leaks out from all four sides of the oven door.	When a function related to steam is used, a lot of steam is generated in the oven cavity during operation of the product. Some steam may leak from all four sides of the oven door. This is normal.
I accidentally operated my oven without any food in it.	Operating the oven empty for a short time will not damage the oven, however, it is not recommended.
The oven has an odour and generates smoke when using Convection and Steam Convection function.	It is essential that your oven is wiped out regularly, particularly after cooking by Convection and Steam Convection. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.
The fan motor continues operating after cooking is over.	After using the oven, the fan motor will operate for several minutes to cool the oven and electric components. This is normal.
The rear side of the oven's color has yellowing.	Metal ions will generate yellow marks when heated. This is normal and will not affect the use of the oven or cause harm to human health.
Door seal maybe deformed.	The door seal may be distorted due to high temperature. This is normal and will not affect the performance of use of the oven.
Some smoke will be given off from the cavity when using different kinds of Convection functions for the first time.	This is caused by the excessive oil in the cavity used for rust protection.
The part where the power supply cord connects to the product's bottom plate has loosened.	This is normal.

Specifications

English

Model Number:		NU-SC280W
Power Source:		220 V ~ 50 Hz
Power Consumption:	Steam	6.0 A 1330 W
	Convection	6.3 A 1380 W
	Steam + Convection	8.3 A 1830 W
Output Power:	Steam	1300 W
	Convection	1350 W
	Steam + Convection	1800 W
Outside Dimensions (H × W × D):		375 mm × 494 mm × 434 mm
Outside Dimensions (With dial) (H × W × D):		375 mm × 494 mm × 484 mm
Oven Cavity Dimensions (H × W × D):		234 mm × 410 mm × 320 mm
Cavity Volume:		31 L
Weight:		Approx. 18.1 kg (Accessories included)

* IEC Test Procedure
 Specifications subject to change without notice.

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重要安全措施

仔細閱讀並妥善保存

使用本產品烹調應注意之事項

檢查有否損壞：

使用本產品前應先按下列各項檢查：

1. 產品的門及本體是否有損傷、破裂。若有變形、損傷或破裂，切勿使用。
2. 產品必須接地使用。萬一漏電，接地可以提供電流回路以避免觸電。電源插頭必須插在單相兩極帶接地的插座上。
3. 使用前，請仔細閱讀說明書，產品只適用於本說明書所注明的用途。

預防事項：

禁止事項

1. 如果門或門密封圈已損壞，不得再使用，直到經有資格的維修人員修好為止。
2. 切勿損壞門的安全鎖，包括門鉸鏈等安全部件。
3. 本產品不能由身體虛弱等（包括未成年人）或缺乏經驗和相關知識的人來操作，除非在監護人的監督指導下安全使用。
4. 要照看好兒童以免兒童把本產品當成玩具玩耍。
5. 除有資格的維修人員外，其他人來執行檢修操作都是非常危險的。請勿擅自對產品進行拆卸、修理或改造。
6. 當發現產品工作不正常時，切勿繼續使用。
7. 水箱出現裂紋或缺口時，請勿繼續使用，以免引起因漏水而導致的漏電或觸電。
8. 插座孔變鬆時或電源線、電源插頭有損壞時，切勿使用。必須由維修人員或有相關維修資質的人員進行維修，以避免危險。
9. 切勿用濕手觸摸或插拔電源插頭，否則可能會引起觸電。
10. 不可敲擊控制面板、機殼、爐腔、爐門等部件，以免產品故障。
11. 不可放置產品及電源線於高溫潮濕的地方。例如煤氣爐、帶電區或水槽旁邊。
12. 本產品僅適用於家庭烹調，不能用於實驗室試驗或其他商業用途，且不能放置在櫥櫃中使用。
13. 不要使用粗糙磨料清洗劑或鋒利的金屬刮刀清潔爐門的玻璃，因為這樣會擦傷玻璃表面，從而可能導致玻璃破碎。
14. 器具不能在外接定時器或獨立的遙控控制系統的方式下運行。
15. 請勿堵塞吸氣口，排風口，否則可能造成火災。請經常保養，避免垃圾、灰塵等堵塞吸氣口、排風口。

危險事項

1. 切勿將易燃物品放在產品周圍或爐腔內，以免導致起火。
2. 如發現有煙霧，應關掉器具開關或拔掉電源插頭，並保持爐門關閉，以抑制火焰蔓延。按【停止/取消】鍵，然後拔去電源插頭或關掉屋內電源總開關。
3. 切勿用於產品說明書所告知的用途之外，例如用於烘乾物品等，這樣可能會引起火災。
4. 不清潔產品會致使器具表面劣化，這會影響器具的壽命，可能會導致危險的情況。
5. 避免可能對電源線和電源插頭造成損傷的動作或行為，如將電源線或插頭浸入水中，將電源線靠近高溫處，或者強行彎折、扭曲、拉伸、重壓、捆紮電源線等。因為破損後使用，可能會引起短路、觸電、起火等危險事故。器具不得浸入水中。

注意安全事項

1. 器具在使用期間會發熱。使用時請務必當心，注意避免接觸器具內的發熱單元。
警告：在使用時可觸及部分可能會發熱。兒童應遠離。
2. 首次使用烘焗功能時，如有白煙冒出，並非是故障現象。這是由於元器件的保護油受熱揮發所致。
3. 烹調途中進行攪拌、食物翻轉或烹調結束後拿取食物時，器皿及食物的溫度很高，請使用隔熱手套或鍋夾，以免燙傷。
4. 在使用蒸氣過程中，如需打開爐門對食物進行攪拌、翻轉或重新排放等操作時，請注意保持距離，以免蒸氣燙傷臉部或手。
5. 爐門開啟時，切勿在爐門上拖拉容器，且爐門負重不能超過 6 公斤。

指示事項

1. 使用各種不同材質器皿前，應先確認是否耐高溫。當使用塑料或紙包裝進行烹調時，應注意觀察，以免著火。
2. 食物必須放置在合適的器皿中，不能直接在爐腔中烹調食物。
3. 烹調結束後，產品表面及內部溫度很高。切勿立即清潔，務必在其冷卻後再進行清洗，以避免發生燙傷。
4. 清潔前請拔出電源插頭，不可使用具有腐蝕性的清潔劑，以免損壞或腐蝕產品。
5. 請定期清除電源插頭上的灰塵。長期不使用時，請拔出電源插頭。拔除電源插頭時不要拉拽電源線，請手握插頭拔除。
6. 在水箱內加入低硬度水，例如蒸餾水。（切勿使用高硬度水，例如礦泉水）。

電源

本產品必須單獨使用供電系統。本產品從其他設備中分出專用供電系統。如不用於這系統，可能會熔斷電器保險絲，建議使用 10 安培以上的保險絲。在電路中不可使用高容量保險絲。

接地說明

本產品必須接地使用。萬一漏電，接地可以提供電流回路以避免觸電。本產品提供的接地插頭必須插在單相兩極帶接地的插座上。

注意——錯誤地使用接地插頭會有觸電的危險。

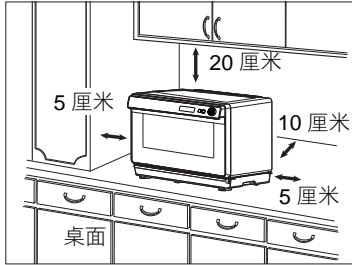
電動風扇

烹調結束後，電動風扇會繼續工作一段時間，這是冷卻爐腔和電子元件，屬於正常現象。

裝置及烹調注意事項

產品的放置

1. 本產品必須放置在離地面85厘米以上的地方。正常使用时，產品的周圍必須保持空氣流通。產品的上方需留20厘米。右壁需留5厘米，左壁需留5厘米。後壁需留10厘米空隙。不可堵塞通風口。保持使用環境清潔，防止蟑螂等爬蟲進入產品。



- (a) 請勿堵塞吸氣口，排風口，否則可能造成火災。請經常保養，避免垃圾、灰塵等堵塞吸氣口、排風口。
 - (b) 不可將產品放置於高溫潮濕地方。例如煤氣爐，帶電區或水槽旁邊等。
 - (c) 產品必須平放。
 - (d) 不可取掉爐腳。並安放於穩固的位置。
 - (e) 切勿讓產品的門及頂部承受過大壓力。
 - (f) 如室內濕度過高則不能使用本產品。
2. 本產品只適用於家庭。產品僅適合放置在桌面上使用。不能作為嵌入式電器安裝或放置在櫥櫃中使用。
 3. 請勿使用本產品儲存任何物品。
 4. 本產品不能安裝於裝飾性門後，以免過熱。

烹調注意事項

1. 加熱湯類、汁類或飲品等液體食物時，取出時必須小心。在烹調時，請留意以下各點：
 - (a) 不要過度加熱。否則在取出食物時，會由於突然沸騰導致液體飛濺而燙傷。
 - (b) 液體食物加熱時，液體不要少於容器的八成滿。因為加熱少量液體食物會由於沸騰而導致液體突然飛濺。
 - (c) 加熱前或加熱途中請攪拌。
 - (d) 加熱後，先讓食物在爐內放置片刻，略加攪拌後取出。
 - (e) 使用奶瓶或加熱嬰兒食物後，應經過攪拌或搖動，餵食前應檢查溫度，避免燙傷。
2. 不可使用一般的溫度計，必須使用測肉溫度計檢查烹調結果。如果烹調不足則再放入爐內繼續烹調。
3. 烹調食譜僅提供烹調的參考時間。影響烹調時間的因素有：所喜歡的生熟程度、開始溫度、海拔高度、份量、大小、食物形狀和容器的種類等。如果您熟悉產品的操作，則可以適當參照以上因素，調整烹調時間。
4. 使用烘焗功能時，必須控制烹調時間，時刻關注所需加熱食物，切勿遠離。過度加熱食物可能引起冒煙、著火。

使用烘焗模式的過程中，爐身、排風口及爐門亦會受熱，請小心開關爐門及取放食物和器皿。

警告！ 表面高溫



警告

- (a) 如果門或門密封圈已損壞，不得再使用，直到經有資格的維修人員修好為止。切勿損壞門的安全鎖，包括門鉸鏈等安全部件。如需維修，請撥打 Panasonic 顧客諮詢服務中心（請查閱保修記錄卡）或聯繫 Panasonic 認定維修店進行修理。
- (b) 除有資格的維修人員外，其他人來執行檢修操作都是非常危險的。請勿擅自對產品進行拆卸、修理或改造。
- (c) 請勿讓兒童等不熟悉產品操作的人員使用。只有在已經提供充分指導以使兒童能夠採用安全的操作並且明白不正確的使用會造成危險時，才能允許兒童在無人監控的情況下使用。
- (d) 不要使用粗糙的擦洗工具或鋒利的金屬刮刀清潔爐門玻璃。這樣會導致玻璃破裂。

中文

加熱原理

以下表格顯示各烹調模式下所使用的附件放置位置，效果會因食品種類和容器條件而異。

烹調模式	工作原理及適用類型	注意事項	放置位置
<p>烘焗、發酵、健康炸</p> 	<p>利用循環風扇加熱器加熱。</p> <ul style="list-style-type: none"> 快速烘焗糕點如：泡芙，瑞士卷，薄餅等。 烘焗肉類、禽類等。 發酵麵糰、乳酪。 高溫煎炸薄塊食物，如蝦、帶魚、雞塊等。 <p>建議預熱（發酵除外）</p>	<p>加熱後請立即取出，以免殘留熱量使烤色變深。加熱中為維持爐內溫度，請儘量避免開關爐門或縮短開門時間。</p> <p>如果擔心烤色不均勻，請在加熱途中重新調整食物位置或旋轉附件。</p>	<p>單層烹調：下層 雙層烹調：上層、下層</p>
<p>原氣蒸、低溫蒸</p> 	<p>以純蒸氣加熱、蒸煮完成。</p> <ul style="list-style-type: none"> 蒸各類海鮮、河鮮、禽類、肉類、葉類蔬菜、米麵類及中式點心。 	<p>烹調時會產生蒸氣，因此請勿加蓋（保鮮紙）。個別需覆蓋保鮮紙或加蓋的菜，說明書中會特別注明。</p>	<p>單層烹調：中層 雙層烹調：上層、中層</p>
<p>燉、快速蒸</p>  <p>蒸氣烘焗</p> 	<p>蒸氣和循環風扇加熱器組合作，進行烹調。</p> <ul style="list-style-type: none"> 燉湯、肉菜。 烤濕潤的蛋糕，如梳乎厘、焦糖布甸等。 蒸焗濕潤的肉類，如照燒雞等。 快速蒸可快速烹調根莖類蔬菜（如馬鈴薯塊）和加熱便當等。 <p>蒸氣烘焗建議預熱</p>	<p>烹調時既能維持較高溫度，也能鎖住食物水分。使用燉功能，容器建議使用300毫升左右的小盅，需要加蓋。</p>	<p>燉、快速蒸：中層</p> <p>蒸氣烘焗： 單層烹調：下層 雙層烹調：上層、下層</p>

烹調技巧

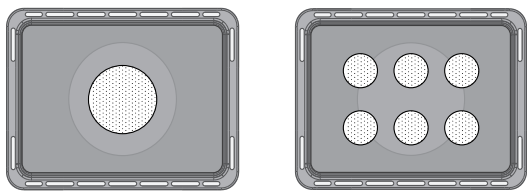
時間

每份食譜都備有烹調參考時間。但是由於食物具體的形狀，加熱前的溫度和所處的位置不同，必須相應調整加熱時間。通常按照食譜參考時間設定最短加熱時間，看看食物的熟透程度後再加時間烹調，若一開始就用長時間烹調的話，食物可能會變焦或過熟。

空間距離

烹製小份食物時，儘量將食物排列在中間，這樣受熱程度會比較均勻。

同樣的，將食物順著附件的外形排列，而不是凌亂、無規則地排列，並且，不要將食物疊放在一起。



食物上色

假如要縮短烹調食物的時間而又要到良好的上色效果，必須在入爐之前，塗上深色醬油或辣醬油。做快熟麵包或鬆餅時，用黃糖代替糖粒，或在入爐前灑些深色的香料於食物表面上。

穿刺

在烹調期間，有些食物的表皮或膜會阻止蒸氣外流。在沒有烹調之前，將這些食物的皮剝掉或穿刺些洞和切縫，以便讓蒸氣蒸發。在烘焗的時候，也可使食物烤的更好。

馬鈴薯—用叉刺穿。

香腸和臘腸—將熏過的香腸和臘腸劃痕。用叉刺穿腸衣。

轉動和重新放置

當不可能攪動食物重新分散熱力時，為了達致均勻的烹調，可重新放置或移動食物。如在烹調中途翻轉食物，將大塊的食物如肉或雞翻轉，或在烘焗中途調整附件方向。

食物的特性

烹調方法和食物特性是密切相關的。

體積與數量

一般份量少的食物比份量多的熟得快。

形狀

體積大小差不多的食物加熱情況比較平均。為了彌補大小不均而造成的加熱偏差，可在烹調途中調整食物位置。

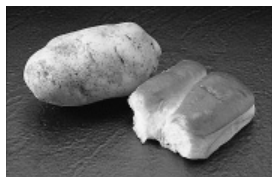


開始的溫度

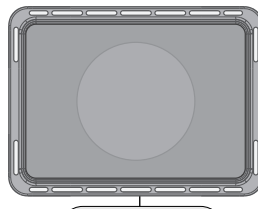
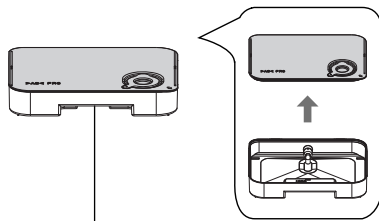
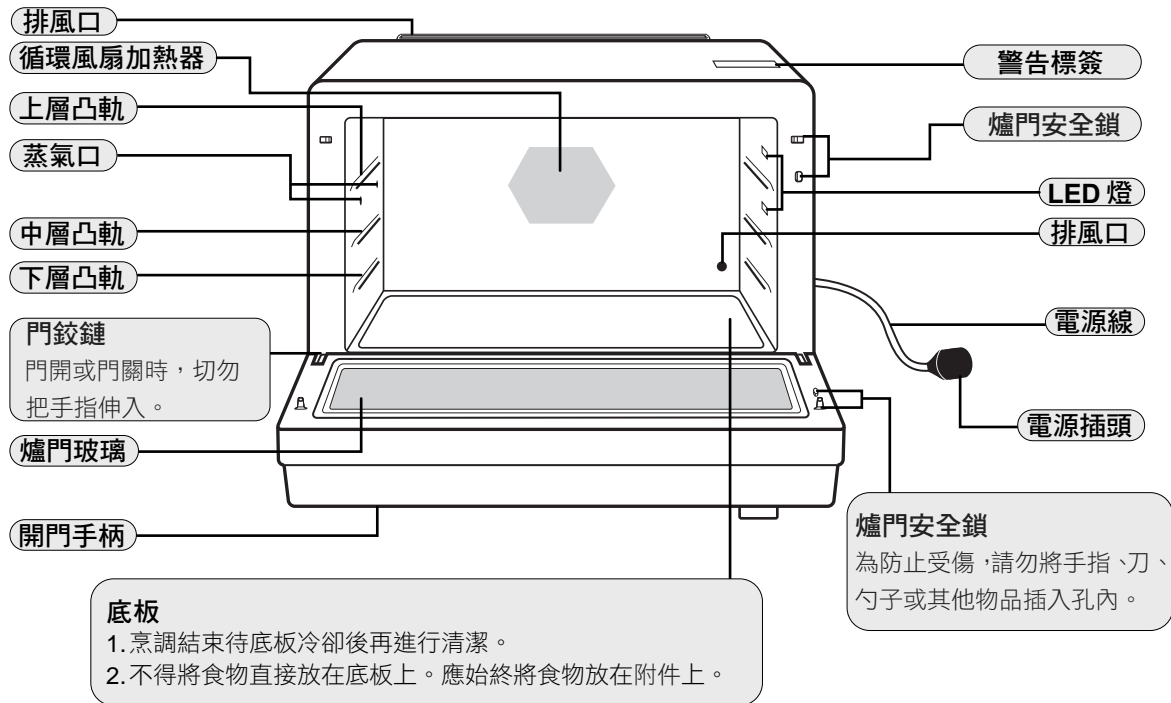
常溫食物比急凍食物的加熱時間短，因此上述兩種狀態的食物加熱特性並不一致。

密度

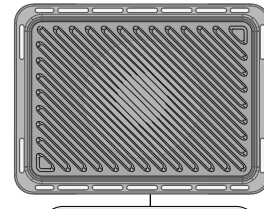
加熱鬆軟食物的時間比加熱硬實食物的時間短。



功能指示



金屬盤



波浪形金屬盤

水箱

1. 水箱的最大滿水位為 1000 毫升。加水至 1000 刻度處。
2. 在水箱內加入低硬度水，例如蒸餾水。（切勿使用高硬度水，例如礦泉水）。
3. 請確認水箱是否安裝到位，以避免漏水現象。
4. 請經常清洗水箱。
5. 水箱加滿水後，將水箱蓋蓋上，裝入本產品下方位置（參見下頁）。

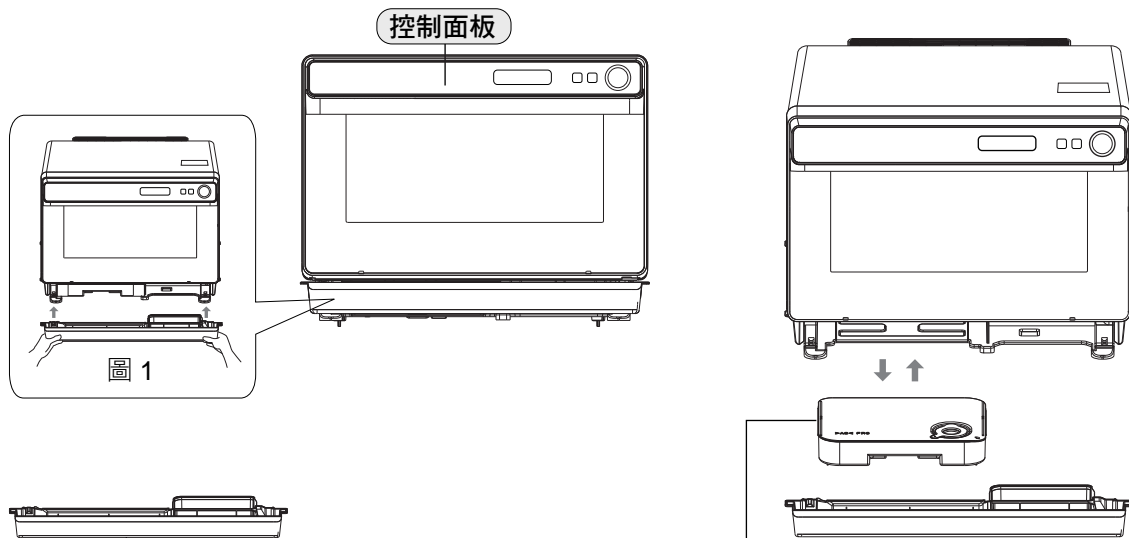
1. 所有食物烹調務必使用附件，食物不能直接放在底板上。
2. 附件請務必插入凸軌中使用。
3. 使用蒸氣功能進行單層烹調時，如將食物直接放置在附件上烹調時，建議使用波浪形金屬盤，並放在中層進行烹調。（例如蒸蔬菜、蒸包點等）。如將食物放置在耐熱容器上烹調時，建議使用金屬盤，並放在中層進行烹調。（例如蒸魚、蒸雞等）。
4. 使用烘焗功能進行單層烹調時，請放在下層進行烹調，建議使用金屬盤，並配合使用合適的耐高溫容器或錫紙，牛油紙等。
5. 使用蒸氣功能烹調雙層料理時，請將金屬盤放入上層，波浪形金屬盤放入中層。使用烘焗功能烹調雙層料理時，請將波浪形金屬盤放入上層，金屬盤放入下層。
6. 烹調結束後，以隔熱手套取出，切勿用手接觸，以免燙傷。
7. 取放時勿在門玻璃上拖動，以免損壞門玻璃。
8. 波浪形金屬盤和金屬盤上的最大放置重量為 5 千克。（包括食物和餐具）

附注：

1. 圖示僅供參考，請以實物為準。
2. 本產品附件為金屬盤 1 個、波浪形金屬盤 1 個，說明書中涉及的其他烹調用具需自行購買。

功能指示

(繼續)



裝飾板 (積水盤)

1. 從包裝箱中取出積水盤並根據圖1所示將卡口卡在爐腳上。
2. 使用前請務必安裝積水盤，積水盤是用來收集本產品在烹調過程中滴出的多餘的水滴。
3. 每次使用完後請及時清除積水盤內的積水並清洗乾淨。
4. 拆除積水盤時，雙手拿住積水盤，輕輕的拉出。放在溫熱的肥皂水中清洗。清洗完後，重新安裝回爐腳處。
5. 請不要使用自動洗碗機來清洗積水盤。

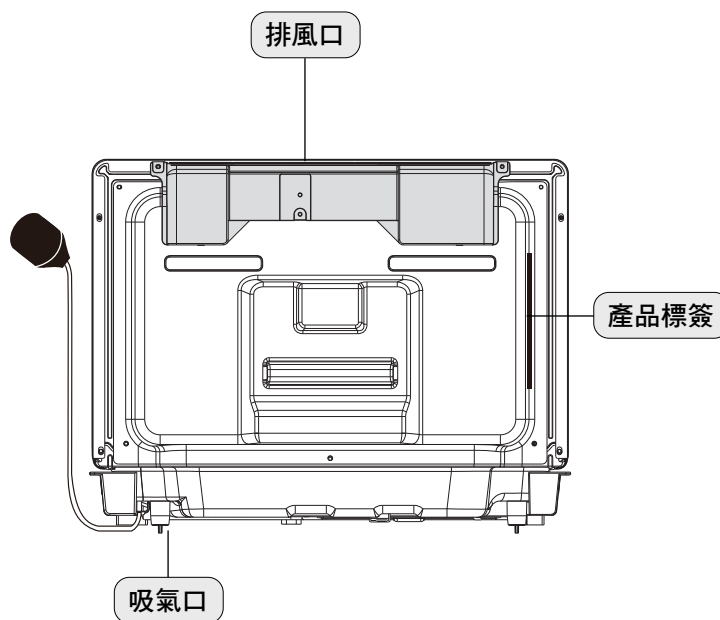
水箱安裝 / 拆卸：

安裝：

水平握住水箱，對準卡口，輕輕的推入到底。

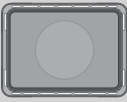
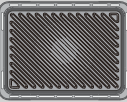


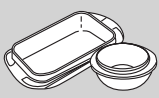

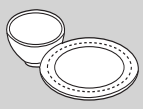
拆卸：



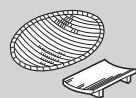


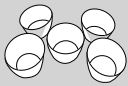
拆除積水盤後，雙手握住卡口，輕輕的拉出。



附注：圖示僅供參考，請以實物為準。

烹調用具的選擇

容器的種類	烘焗、健康炸、蒸氣烘焗、燉、發酵	快速蒸、原氣蒸、低溫蒸
金屬盤 	✓	✓
波浪形金屬盤 	✓	✓
耐熱性玻璃容器 	✓	✓
不耐熱性玻璃容器 	注：發酵可使用。	✗
耐熱性塑料容器 	注：發酵可使用。	✓
不耐熱性塑料容器 	注：發酵可使用。	✗
陶瓷、瓷器 	注：內側有彩圖的容器，可能引起顏色剝落現象，請不要使用。	✓

容器的種類	烘焗、健康炸、蒸氣烘焗、燉、發酵	快速蒸、原氣蒸、低溫蒸
漆器 	✗	✗
鋁等的金屬容器 	注：金屬容器的把手是樹脂材料的，不能使用。	注：易生銹金屬容器不能使用。
木、竹、紙制容器 	注：經耐熱加工處理且明確標注耐熱溫度高於設定溫度的紙質容器可使用。	注：木、竹制容器及經過耐熱加工處理的紙製品可使用。
微波爐專用保鮮紙 	注：① 保鮮紙遇到高溫會熔化。 ② 發酵可使用。	注：無特別說明時無需使用。
錫紙 	✓	✓
耐高溫矽膠容器 	✓	✓

中文

附注：

1. 所有食物烹調務必使用附件。
2. 烹調結束後務必使用隔熱手套，避免燙傷。
3. 在各種烹調模式下的容器放置層數，參考加熱原理。
4. 預熱階段爐腔內不放置附件或其他容器。

控制面板

Panasonic
NU-SC280W



1

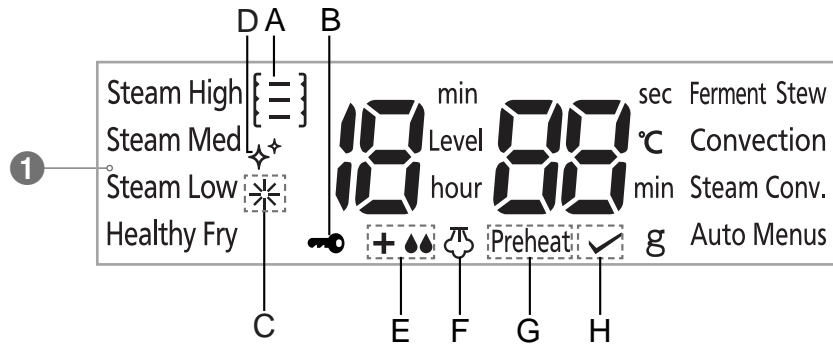
2

3

4

① 顯示窗：

- A: 附件放置位置
- B: 兒童安全鎖
- C: 運作圖標
- D: 蒸氣系統清潔功能、檸檬酸清洗功能圖標
- E: 加滿水圖標
- F: 一按蒸氣功能圖標
- G: 預熱圖標
- H: 預熱完圖標



功能如下：

三種蒸氣方式：

- 快速蒸..... (參見第 10 頁)
- 原氣蒸..... (參見第 10 頁)
- 低溫蒸..... (參見第 10 頁)
- 健康炸..... (參見第 11 頁)
- 發酵..... (參見第 12 頁)
- 燉..... (參見第 13 頁)
- 烘焗..... (參見第 14-15 頁)

- 蒸氣烘焗..... (參見第 16-17 頁)
- 預設食譜..... (參見第 20-24 頁)

② 停止 / 取消鍵

③ 開始 / 確定鍵

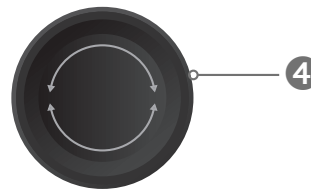
④ 旋鈕

蜂鳴器聲訊號：

蜂鳴次數	結果
無聲音	設定未被接收或不能接收
一次	接收設定
二次	在烹調過程中提示需對食物翻轉、攪拌、重新擺放位置或錯誤提示
三次	手動食譜預熱完成後
持續一段時間的長蜂鳴聲	預設食譜預熱完成後
五次	整個烹調程序完成後

附注：

1. 圖示僅供參考，請以實物為準。
2. 如果您設置完烹調程序後，沒有進行任何操作，包括打開或關閉爐門，6 分鐘之後，電腦程序將自動取消本次設置，恢復到“0”的狀態或進入待機模式。在不拔電源的情況下，再次使用本產品，程序預設顯示最近一次使用的功能。
3. [三]：表示預設食譜中附件的擺放位置。



功能設定

用於選擇不同的功能。

食譜設定

用於在預設食譜中選擇您所需的食譜。

時間設定

用於設定各功能烹調所需的時間。

重量 / 份量 / 層數設定

用於設定預設食譜所需的重量 / 份量 / 層數。

溫度設定

用於設定發酵 / 烘焗 / 蒸氣烘焗的溫度。
注：為確保產品各部件的可靠性，本產品在冷卻狀態下使用 230 °C 以上進行烹調時，達到設定溫度後保持約 10 分鐘，烘焗溫度會逐步下降至 230 °C；連續使用 230 °C 以上進行烹調，上述時間會進一步縮短。但這並不會影響所烹調食物的效果。

中文

蒸氣設定

蒸氣設定有三種方式，分別為快速蒸，原氣蒸，低溫蒸。用蒸氣蒸煮，保留濕潤鬆軟，如蔬菜或海鮮類等。此外也可以加熱罐頭或真空食品包。

1



將食物放在附件上，放入相應凸軌。旋轉旋鈕選擇低溫蒸模式。

注：每次使用前，請在水箱裡加滿水。

例如：選擇低溫蒸

Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Auto Menu

2



按【確定】鍵，確定所選的低溫蒸模式。



3



旋轉旋鈕設置您所需烹調的時間。

例如：選擇5分鐘



4



按【開始】鍵，開始烹調。顯示窗開始倒數計時。



火力階段	食材例子
快速蒸	快速烹調根莖類蔬菜（如馬鈴薯塊）和加熱便當等。
原氣蒸	饅頭包點類、肉類、海鮮等
低溫蒸	蝦仁、雞胸

附注：

1. 每次使用前，應在水箱裡加滿水。
2. 快速蒸、低溫蒸的最大設定時間為 30 分鐘。
3. 原氣蒸的最大設定時間為 1 小時。
4. 使用快速蒸進行烹調時，請確保烹調容器的耐熱溫度高於 130 °C。
5. 顯示窗示意圖中“*”表示該圖標為閃爍狀態。

健康炸設定

此模式可使烹調的食物在少油或無油的情況下產生煎炸的效果，比傳統的油炸烹調更健康。適用於煎帶魚、炸日式麵包蝦、炸雞塊等。

1



旋轉旋鈕選擇健康炸模式。健康炸功能預設為有預熱並在顯示窗顯示該圖標。



2

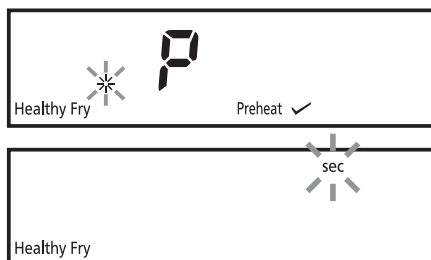


按【開始】鍵，開始預熱。



3

預熱結束後會發出三次蜂鳴聲，顯示窗顯示“✓”表示預熱完。打開爐門快速將附件連同食物放入相應凸軌上。



4



旋轉旋鈕設置您所需烹調的時間。

(最大設定時間為1小時30分鐘)

例如：選擇5分鐘



5



按【開始】鍵，顯示窗開始倒數計時。

(烹調過程中可以根據需要改變烹調時間。旋轉旋鈕可增加或減少烹調時間。可以以1分鐘為單位來逐漸增加或減少。最長10分鐘。逆時針旋轉到0會結束烹調。)



中文

發酵設定

發酵有兩種模式30°C和40°C。30°C適用於發酵歐式麵包以及高油類麵糰，如法包、丹麥類麵包麵糰。40°C適用於普通麵糰發酵，如中式麵點、薄餅餅底等麵糰。

1



將需要發酵的食物放在容器內，或直接將食物放在附件上，放入相應的凸軌。旋轉旋鈕選擇發酵模式。

Steam High
Steam Med
Steam Low
Healthy Fry

Ferment Stew
Convection
Steam Conv.
Auto Menus

2



按【確定】鍵，確定您所選的發酵模式。



3



旋轉旋鈕設置您所需發酵的溫度。

(可設定的溫度範圍為30°C、40°C。默認溫度為30°C。)

例如：選擇40°C



4



按【確定】鍵，確定所選的溫度。



5



旋轉旋鈕設置您所需烹調的時間。

(發酵最大設定時間為12小時)

例如：選擇15分鐘



6



按【開始】鍵，顯示窗開始倒數計時。

(烹調過程中可以根據需要改變烹調時間。旋轉旋鈕可增加或減少烹調時間。可以以1分鐘為單位來逐漸增加或減少。最長10分鐘。逆時針旋轉到0會結束烹調。)



中文

附注：

1. 本產品內的溫度會因食品與室溫的不同而改變，請根據發酵狀態調節發酵的時間。
2. 當爐腔溫度或室溫大於設定的發酵溫度時，食物的發酵效果可能會受影響，顯示窗會自動顯示“U50”。請待爐腔溫度或室溫降低，“U50”消失後再進行發酵操作，或將食物置於室溫進行發酵。
3. 使用發酵功能時如需要蒸氣，可以選用一按蒸氣功能，參考第18頁。

燉模式設定

此模式是蒸氣和循環風扇加熱器相結合的一種加熱方式，此功能適合燉湯、燉菜等需長時間燉煮的食物。您只需設定時間即可。

1



將食物放在附件上，放入相應凸軌上。旋轉旋鈕選擇燉模式。

注：每次使用前，請在水箱裡加滿水。

Steam High
Steam Med
Steam Low
Healthy Fry

Ferment Stew
Convection
Steam Conv.
Auto Menu

2



按【確定】鍵，確定所選的燉模式。



3



旋轉旋鈕設置您所需烹調的時間。

(設定時間為1小時30分鐘至3小時，30分鐘為一單位檔。)

例如：選擇1小時30分鐘



4



按【開始】鍵，開始烹調。顯示窗開始倒數計時。



附注：

1. 每次使用前，應在水箱裡加滿水。
2. 此模式適用小盅燉煮。如選用大容量容器燉煮，建議適當延長燉煮時間。

中文

烘焗設定

此模式可以設定不同溫度，從50°C至250°C。適用於烘焗肉類、魚類以及烘焙蛋糕、薄餅等等的西點。把食物放在附件上，選擇合適的溫度和時間後即可開始烹調。如果擔心烤色不均勻，請在加熱途中重新調整食物位置或旋轉附件。

需要預熱時：

1



旋轉旋鈕選擇烘焗模式（需要預熱）。

Steam High
Steam Med
Steam Low
Healthy Fry
Preheat
Ferment Stew
Convection
Steam Conv.
Auto Menus

2



按【確定】鍵，確定您所選的烘焗模式（需要預熱）。

1 80 °C Convection
Preheat

3



旋轉旋鈕設置您所需烹調的溫度。

（可設定的溫度範圍為70°C-250°C。默認溫度為180°C）

例如：選擇230°C

2 30 °C Convection
Preheat

4



按【開始】鍵，開始預熱。

（預熱過程中，您可通過旋轉旋鈕來改變您所選的預熱溫度。）

2 30 °C Convection
Preheat

5

預熱結束後會發出三次蜂鳴聲，顯示窗顯示“✓”表示預熱完，打開爐門快速將附件連同食物放入相應凸軌上。

2 30 °C Convection
Preheat ✓

sec
Convection

6



旋轉旋鈕設置您所需烹調的時間。

（最大設定時間為3小時）

例如：選擇5分鐘

5 min 00 sec
Convection

7



按【開始】鍵，顯示窗開始倒數計時。

（烹調過程中可以根據需要改變烹調時間。旋轉旋鈕可增加或減少烹調時間。可以以1分鐘為單位來逐漸增加或減少。最長10分鐘。逆時針旋轉到0會結束烹調。）

4 min 59 sec
Convection

烘焗設定

(繼續)

無需預熱時：

1



將食物放在附件上，放入相應凸軌上。旋轉旋鈕選擇烘焗模式（無需預熱）。

Steam High	Fermejt Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Auto Menu

2



按【確定】鍵，確定您所選的烘焗模式（無需預熱）。

1 80 °C Convection

3



旋轉旋鈕設置您所需烹調的溫度。

（可設定的溫度範圍為50-250°C。默認溫度為180°C。）

例如：選擇230°C

2 30 °C Convection

4



按【確定】鍵，確定所選的溫度。

sec
Convection

5



旋轉旋鈕設置您所需烹調的時間。

（烘焗最大設定時間為3小時）

例如：選擇5分鐘

5 min 00 sec Convection

6



按【開始】鍵，顯示窗開始倒數計時。

（烹調過程中可以根據需要改變烹調時間。旋轉旋鈕可增加或減少烹調時間。可以以1分鐘為單位來逐漸增加或減少。最長10分鐘。逆時針旋轉到0會結束烹調。）

* 4 min 59 sec Convection

中文

蒸氣烘焗設定

此模式是蒸氣和烘焗相結合的一種加熱方式，即在烘焗的同時噴射蒸氣，使蛋糕等更加蓬鬆、肉質更加多汁。如果擔心烤色不均勻，請在加熱途中重新調整食物位置或旋轉附件。

需要預熱時：

1



旋轉旋鈕選擇蒸氣烘焗模式（需要預熱）。

注：每次使用前，請在水箱裡加滿水。



2



按【確定】鍵，確定所選的蒸氣烘焗模式（需要預熱）。



3



旋轉旋鈕設置您所需烹調的溫度。

（可設定的溫度範圍為 140°C，190°C- 250°C。默認溫度為 190°C）

例如：選擇 230°C



4



按【開始】鍵，開始預熱。
（預熱過程中，您可通過旋轉旋鈕來改變您所選的溫度。）



5

預熱結束後會發出三次蜂鳴聲，顯示窗顯示“✓”表示預熱完，打開爐門快速將附件連同食物放入相應凸軌上。



6



旋轉旋鈕設置您所需烹調的時間。

（最大設定時間為 1 小時）

例如：選擇 5 分鐘



7



按【開始】鍵，顯示窗開始倒數計時。

（烹調過程中可以根據需要改變烹調時間。旋轉旋鈕可增加或減少烹調時間。可以以 1 分鐘為單位來逐漸增加或減少。最長 10 分鐘。逆時針旋轉到 0 會結束烹調。）



蒸氣烘焗設定

(繼續)

無需預熱時：

1



將食物放在附件上，放入相應凸軌上。旋轉旋鈕選擇蒸氣烘焗模式（無需預熱）。

注：每次使用前，請在水箱裡加滿水。

Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Auto Menus

2



按【確定】鍵，確定所選的蒸氣烘焗模式（無需預熱）。



3



旋轉旋鈕設置您所需烹調的溫度。

（可設定的溫度範圍為 140°C，190°C- 250°C，默認溫度為 190°C。）

例如：選擇 230°C



4



按【確定】鍵，確定您所選的溫度。



5



旋轉旋鈕，設置您所需烹調的時間。

（最大設定時間為 1 小時）

例如：選擇 5 分鐘



6



按【開始】鍵，顯示窗開始倒數計時。

（烹調過程中可以根據需要改變烹調時間。旋轉旋鈕可增加或減少烹調時間。可以以 1 分鐘為單位來逐漸增加或減少。最長 10 分鐘。逆時針旋轉到 0 會結束烹調。）




中文


一按蒸氣設定


此模式可以在烘焗、發酵的手動料理過程中追加蒸氣（最多可以追加 3 分鐘）。烹調過程中加入蒸氣能提高腔體濕度，從而使甜點類食物表面更鬆軟、肉類食物表面保持濕潤。發酵初期使用蒸氣可以提高腔體濕度，更有利於麵糰發酵。

例如：在烘焗途中追加 1 分鐘蒸氣。


1 烘焗進行中。



2  按住此鍵 2 秒鐘，顯示窗顯示追加蒸氣 1 分鐘。



3 如果您想追加 3 分鐘蒸氣，請在第二步驟出現後的 3 秒鐘內再按 2 次鍵，顯示窗顯示加蒸氣 3 分鐘。
(按三次鍵，時間將會變成 0。若想要重新設置時間請重複以上步驟。)



中文

在料理中使用“一按蒸氣”的竅門：

烘焗：

做泡芙、麵包等料理時，在預熱之後，加熱開始時立即噴入蒸氣；做蛋糕時，在預熱之後，加熱時間過半時噴入蒸氣。

發酵：

做包點、法式麵包等料理時，在發酵初期噴入蒸氣。

附注：

1. 每次使用前，應在水箱裡加滿水。
2. 在烘焗的預熱階段，不能使用此功能。
3. 使用“一按蒸氣”功能，原來設定的烘焗 / 發酵的手動料理時間仍在倒數計時。

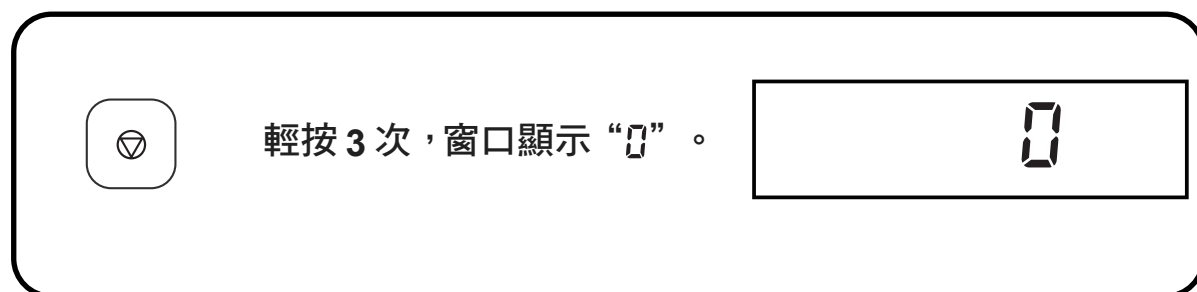
兒童安全鎖設定 / 取消

此模式可防止兒童胡亂啟動產品，免生意外。設定後僅對操作鍵鎖定，與門的開閉無關。請在顯示窗呈現“0”狀態時進行設定。

設定兒童安全鎖：



取消兒童安全鎖：



附注：







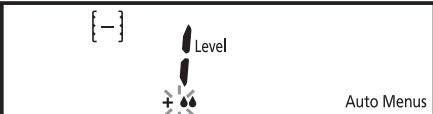

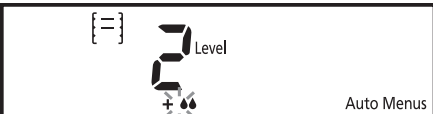


要設定或取消兒童安全鎖，開始 / 確定鍵或停止 / 取消鍵必須在 10 秒內按 3 次有效。

中文

預設食譜設定

此模式為您設定了多個常用食譜不同份量的程序，只需對重量、份數、層數進行設定。該設備自動設定火力和烹飪時間。選擇食譜種類，然後輸入重量 / 份數 / 層數。請不要將添加水的重量或容器重量計算在內。為了達到最好的效果，一些食譜在烹調前是需要預熱的。








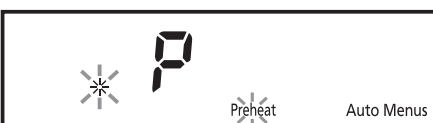

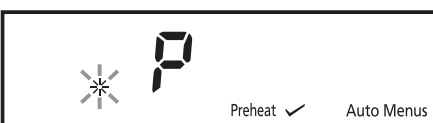



無需預熱食譜（食譜編號 1~17, 19~25, 27, 30~31, 33, 38~40, 43~48, 57, 70~74）

1		旋轉旋鈕選擇預設食譜模式。	Steam High Steam Med Steam Low Healthy Fry Ferment Stew Convection Steam Conv. Auto Menu
2		按【確定】鍵，確定所選的預設食譜模式。	
3		旋轉旋鈕選擇您所需烹調的食譜編號。	例如：預設食譜“3” 
4		按【確定】鍵，確定您所需烹調的食譜編號。 注：如果選擇的是第 1、3、4 個菜譜，則需要第 4、第 5 步。	
5		旋轉旋鈕，設置您所需烹調的重量 / 份數 / 層數。 注：如果選擇的是第 1 個菜譜，請根據所需烹調的數量選擇重量。	例如：2 層 
6		按【開始】鍵，顯示窗開始倒數計時。	

預設食譜設定

(繼續)

需要預熱食譜 (食譜編號 18, 26, 28~29, 32, 34~37, 41~42, 49~56, 58~69, 75~77)

1		旋轉旋鈕選擇預設食譜模式。	
2		按【確定】鍵，確定所選的預設食譜模式。	
3		旋轉旋鈕選擇您所需烹調的食譜編號。	例如：預設食譜 “35” 
4		按【開始】鍵，開始預熱。	
5		預熱結束後會發出持續一段時間的長蜂鳴聲，顯示窗顯示“✓”表示預熱完，快速將附件連同食物放入相應凸軌上。	 
6		按【開始】鍵，顯示窗開始倒數計時。	

附注：

1. 可通過逆向旋轉旋鈕，快速選擇您所需的編號。
2. 為確保產品各部件的可靠性，本產品在冷卻狀態下使用 250 攝氏度進行烹調時，達到設定溫度後保持約 10 分鐘，烘焗溫度會逐步下降至 230 攝氏度；連續使用此功能進行烹調，上述時間會進一步縮短，但這並不會影響所烹調食物的效果。

預設食譜設定

(繼續)

編號	食譜	重量 / 份數 / 層數				附件 / 位置
		200 克	300 克	400 克	500 克	
1	蒸魚 *	200 克	300 克	400 克	500 克	金屬盤 / 中層
2	蒸蛋 *	3 人份	—	—	—	金屬盤 / 中層
3	蒸包點 *	1 層 (12 個)				波浪形金屬盤 / 中層
		2 層 (24 個)				金屬盤 / 上層、 波浪形金屬盤 / 中層
4	蒸急凍食物 *	1 層 (12 個)				波浪形金屬盤 / 中層
		2 層 (24 個)				金屬盤 / 上層、 波浪形金屬盤 / 中層
5	蒸罐頭食品 *	1 罐	—	—	—	金屬盤 / 中層
6	蒸急凍蝦餃 *	1 層 (12 個)	—	—	—	波浪形金屬盤 / 中層
7	蒸米飯 *	200 克	—	—	—	金屬盤 / 中層
8	蒸雜糧 *	800 克	—	—	—	波浪形金屬盤 / 中層
9	蒸蔬菜 *	500 克	—	—	—	波浪形金屬盤 / 中層
10	上湯娃娃菜 *	3 人份	—	—	—	金屬盤 / 中層
11	白玉勝瓜 *	3 人份	—	—	—	金屬盤 / 中層
12	瑤柱蒸金菇 *	3 人份	—	—	—	金屬盤 / 中層
13	香菇肉碎鵪鶉蛋 *	12 個	—	—	—	金屬盤 / 中層
14	翡翠蝦球 *	10 個	—	—	—	金屬盤 / 中層
15	泰式檸檬蝦 *	500 克	—	—	—	金屬盤 / 中層
16	清蒸大閘蟹 *	6 隻	—	—	—	波浪形金屬盤 / 中層
17	酒蒸蜆 *	500 克	—	—	—	金屬盤 / 中層
18	蒜蓉粉絲蒸扇貝 *	8 個	—	—	—	金屬盤 / 下層
19	蒸蝗子 *	500 克	—	—	—	金屬盤 / 中層
20	剁椒魚頭 *	1000 克	—	—	—	金屬盤 / 中層
21	香菇蒸雞 *	500 克	—	—	—	金屬盤 / 中層
22	白切雞 *	1000 克	—	—	—	金屬盤 / 中層
23	清蒸獅子頭 *	6 個	—	—	—	金屬盤 / 中層
24	粉蒸肉 *	500 克	—	—	—	金屬盤 / 中層
25	糯米蒸排骨 *	3 人份	—	—	—	金屬盤 / 中層
26	金銀蒜蓉烤帶子	4 個	—	—	—	金屬盤 / 下層
27	三文魚蔬菜沙律	3 人份	—	—	—	金屬盤 / 下層
28	鹽烤秋刀魚	4 條	—	—	—	金屬盤 / 下層
29	照燒雞翼	12 個	—	—	—	金屬盤 / 下層
30	川味口水雞	3 人份	—	—	—	金屬盤 / 下層

預設食譜設定

(繼續)

編號	食譜	重量 / 份數 / 層數				附件 / 位置
31	蜜糖烤雞腿	3 個	—	—	—	金屬盤 / 下層
32	鹽焗鵪鶉蛋 *	24 個	—	—	—	金屬盤 / 下層
33	油封鴨腿	2 個	—	—	—	金屬盤 / 下層
34	烤乳鴿 *	2 隻	—	—	—	金屬盤 / 下層
35	蜜汁叉燒	600 克	—	—	—	金屬盤 / 下層
36	韓式烤五花肉	400 克	—	—	—	金屬盤 / 下層
37	蒜香排骨	600 克	—	—	—	金屬盤 / 下層
38	嫩烤五花肉	1000 克	—	—	—	金屬盤 / 下層
39	香嫩豬肋排	800 克	—	—	—	金屬盤 / 下層
40	嫩烤牛肉	800 克	—	—	—	金屬盤 / 下層
41	烤羊肉	800 克	—	—	—	金屬盤 / 下層
42	孜然烤羊排	6 塊	—	—	—	金屬盤 / 下層
43	香糟牛腱 *	500 克	—	—	—	金屬盤 / 中層
44	燉排骨湯 *	6 人份	—	—	—	金屬盤 / 中層
45	牛腩藥膳湯 *	6 人份	—	—	—	金屬盤 / 中層
46	竹笙老鴨湯 *	6 人份	—	—	—	金屬盤 / 中層
47	冰糖雪梨 *	6 人份	—	—	—	金屬盤 / 中層
48	桃膠雪蓮子 *	8 人份	—	—	—	金屬盤 / 中層
49	煎魚塊	1 層 (16 塊)	—	—	—	金屬盤 / 下層
50	香煎蝦餅	1 層 (20 個)	—	—	—	金屬盤 / 下層
51	麵包糠炸蝦	1 層 (20 個)	—	—	—	金屬盤 / 下層
52	急凍春卷	1 層 (12 個)	—	—	—	金屬盤 / 下層
53	急凍煎餃 *	10 個	—	—	—	金屬盤 / 下層
54	急凍炸雞翼	8 個	—	—	—	金屬盤 / 下層
55	叉燒酥	12 個	—	—	—	金屬盤 / 下層
56	烤腰果	500 克	—	—	—	金屬盤 / 下層
57	雪媚娘 *	8 個	—	—	—	金屬盤 / 中層
58	自製薄餅	1 個	—	—	—	金屬盤 / 下層
59	戚風蛋糕	8 寸	—	—	—	金屬盤 / 下層
60	芝士蛋糕 *	8 寸	—	—	—	金屬盤 / 下層
61	牛油麵包卷	9 個	—	—	—	金屬盤 / 下層
62	牛奶多士	2 個	—	—	—	金屬盤 / 下層
63	海鮮多士	4 片	—	—	—	金屬盤 / 下層
64	泡芙 *	12 個	—	—	—	金屬盤 / 下層
65	葡式蛋撻	12 個	—	—	—	金屬盤 / 下層

中文

預設食譜設定

(繼續)

編號	食譜	重量 / 份數 / 層數				附件 / 位置
66	朱克力曲奇	1 層 (24 塊)	—	—	—	金屬盤 / 下層
67	杏仁瓦片	2 層 (24 塊)	—	—	—	波浪形金屬盤 / 上層、 金屬盤 / 下層
68	無糖鹹味芝士條	1 層	—	—	—	金屬盤 / 下層
69	焦糖布甸	6 人份	—	—	—	金屬盤 / 下層
70	自製乳酪	12 杯	—	—	—	金屬盤 / 下層
71	急凍牛角包發酵	9 個	—	—	—	金屬盤 / 下層
72	饅頭麵團發酵	1 個	—	—	—	金屬盤 / 下層
73	薄餅麵團發酵	1 個	—	—	—	金屬盤 / 下層
74	寶寶薯丁*	150 克	—	—	—	波浪形金屬盤 / 中層
75	三文魚鬆	300 克	—	—	—	金屬盤 / 下層
76	寶寶乳酪溶豆	1 層	—	—	—	金屬盤 / 下層
77	寶寶香菇味素	100 克	—	—	—	金屬盤 / 下層
78	清潔容器 1 (快速)	容器清潔功能				
79	清潔容器 2 (常規)					
80	清潔容器 3 (高溫)					
81	清潔 (脫臭)	爐腔清潔功能				
82	清潔 (爐壁)					
83	清潔 (蒸氣系統)					
84	清潔 (檸檬酸)					

注：

1. 帶“*”為使用蒸氣的食譜，務必在烹調前給水箱加滿水。檸檬酸清洗功能請在運行前加入預先調好的清潔劑。
2. 預設食譜操作方法詳見烹調指南。
3. 附件擺放位置見下表。

顯示窗顯示	附件擺放位置
{-}	中層
{=}	上、中層
{二}	上、下層
{-}	下層

翻熱食譜建議烹調時間

表格中的建議時間僅供參考，翻熱時間長短取決於初始溫度，食物的份量及容器大小。

烹調項目	份量	附件 / 放置位置	翻熱程序	加熱時間
急凍粽子 *	5 個 (750 克)	波浪形金屬盤 / 中層	原氣蒸	約 15-17 分鐘
冰鮮大肉包 *	120 克 -720 克 (1 個 -6 個)	波浪形金屬盤 / 中層	原氣蒸	約 16-18 分鐘
冰鮮燒賣 *	325 克 -650 克 (6 個 -12 個)	波浪形金屬盤 / 中層	原氣蒸	約 14-16 分鐘
冰鮮包子 *	400 克 (8 個 -9 個)	波浪形金屬盤 / 中層	原氣蒸	約 13-14 分鐘
冰鮮米飯 *	150 克 -900 克 (1 碗 -6 碗)	金屬盤 / 中層	原氣蒸	約 18-20 分鐘
冰鮮便當 (去蓋) *	400 克 (1 份)	波浪形金屬盤 / 中層	快速蒸	約 11-12 分鐘
冰鮮牛角包	50 克 -200 克 (1 個 -4 個)	金屬盤 / 下層	160 °C 烘焗 (無預熱)	約 5-6 分鐘
冰鮮三文治	120 克 -480 克 (1 個 -4 個)	金屬盤 / 下層	180 °C 烘焗 (無預熱)	約 6-9 分鐘
冰鮮炒飯 *	400 克	金屬盤 / 下層	190 °C 蒸氣烘焗 (無預熱)	約 13-15 分鐘
冰鮮煎餃 *	220 克 (12 個)	金屬盤 / 下層	190 °C 蒸氣烘焗 (無預熱)	約 10-11 分鐘
冰鮮炸雞翼	350 克 (10 個)	金屬盤 / 下層	220 °C 烘焗 (有預熱)	約 10-11 分鐘

注：

1. 帶 “*” 為使用蒸氣的菜譜，務必在烹調前給水箱加滿水。
2. 烹調前，請選擇合適的牛油紙或錫紙及耐高溫的烹調用具。
3. 冰鮮指存放溫度為 0-3 °C 之間。

中文

常用食譜建議烹調時間

表格中的建議時間僅供參考，烹調時間長短取決於初始溫度，食物的份量及容器大小。


烹調項目	份量	附件 / 放置位置	烹調程序	參考時間	說明
急凍大肉包 *	500 克 (6 個)	波浪形金屬盤 / 中層	原氣蒸	約 24-26 分鐘	各類市售急凍大肉包。
蒸急凍糯米雞 *	320 克 (4 塊)	波浪形金屬盤 / 中層	原氣蒸	約 24-26 分鐘	市售急凍糯米雞。
蒸三文魚 *	300 克 (2 塊)	波浪形金屬盤 / 中層	原氣蒸	約 13-15 分鐘	三文魚洗淨擦乾水份，撒少許鹽和白葡萄酒醃漬 15 分鐘。
蒸西蘭花 *	200 克	波浪形金屬盤 / 中層	快速蒸	約 8-9 分鐘	西蘭花洗淨，切成塊狀，均勻放在波浪形金屬盤上。
蒸馬鈴薯 *	500 克	波浪形金屬盤 / 中層	快速蒸	約 21-23 分鐘	馬鈴薯洗淨，切成 50 克左右的塊狀，均勻放在波浪形金屬盤上。
烤牛肉串	12 串 (220 克)	金屬盤 / 下層	190 °C 烘焗 (有預熱)	約 12 分鐘	市售急凍牛肉串，解凍後刷油。
烤羊肉串	10 串 (400 克)	金屬盤 / 下層	190 °C 烘焗 (有預熱)	約 10-11 分鐘	市售急凍羊肉串，需解凍。
炸急凍雞米花	300 克	金屬盤 / 下層	190 °C 烘焗 (有預熱)	約 18-20 分鐘	市售急凍雞米花。
烤蔬菜	500 克	金屬盤 / 下層	220 °C 烘焗 (有預熱)	約 14-16 分鐘	茄子、青椒、紅蘿蔔、馬鈴薯、蘆筍等根莖類蔬菜加黑胡椒碎、生抽、油鹽醃漬 10 分鐘後烤。
烤番薯	150 克 -600 克 (1-4 個)	金屬盤 / 下層	230 °C 烘焗 (有預熱)	約 35-40 分鐘	番薯洗淨，用叉子在番薯身上戳幾個洞。
烤急凍薄餅	1 個 (480 克)	金屬盤 / 下層	230 °C 烘焗 (有預熱)	約 11-12 分鐘	各類市售急凍薄餅。
烤香腸	300 克 (6 根)	金屬盤 / 下層	190 °C 烘焗 (有預熱)	約 12-14 分鐘	市售冰鮮香腸 (表面劃刀，可防止香腸爆皮)。中途翻面。
炸急凍雞塊	400 克	金屬盤 / 下層	健康炸	約 18-20 分鐘	市售急凍炸雞塊。
炸急凍薯條	250 克	金屬盤 / 下層	健康炸	約 18-22 分鐘	無需解凍，直接烹調。不同薯製品因預炸程度及厚薄不同，烹調時間也不同，請根據實際進行調整。
解凍肉碎 *	400-500 克	金屬盤 / 下層	40 °C 發酵	約 35-40 分鐘	將食物去除包裝，放在耐熱淺盤上。程序開始時按住開始鍵 2 秒鐘後，再按一下，追加 2 分鐘蒸氣，程序進行到一半時間時將食物取出翻面，程序結束後靜置 5-10 分鐘。
解凍雞腿 *	500 克	金屬盤 / 下層	40 °C 發酵	約 40 分鐘	
解凍雞翼 *	400-500 克	金屬盤 / 下層	40 °C 發酵	約 40 分鐘	
解凍魚 *	400-500 克	金屬盤 / 下層	40 °C 發酵	約 35-40 分鐘	

注：

1. 帶 “*” 為使用蒸氣的菜譜，務必在烹調前給水箱加滿水。
2. 急凍指存放溫度為 -18 °C。
3. 烹調前，請選擇合適的牛油紙或錫紙及耐高溫的烹調用具。


清潔容器設定

此功能有三個模式可選擇，No.78 清潔容器 1（快速），No.79 清潔容器 2（常規），No.80 清潔容器 3（高溫）。清潔容器 1 和 2 適用於各類奶瓶及吸奶器等清潔。清潔容器 3 適用於各類餐具等的清潔。

1  旋轉旋鈕選擇預設食譜。


Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Auto Menus

.....

2  按【確定】鍵，確定您所選的預設食譜。

[-] 1 Auto Menus


.....

3  將需要清潔的器具放置在附件上，放入相應的凸軌。旋轉旋鈕直到顯示窗顯示“80”。
注：每次使用前，請在水箱裡加滿水。

例如：No.80 清潔容器 3（高溫）

80 Auto Menus

.....

4  按【開始】鍵 1 次。

* 30 min Auto Menus

.....

5 程序結束後，會聽到 5 次蜂鳴聲。

0

附注：

1. 每次使用前，應在水箱裡加滿水。
2. 清潔時，爐腔內的溫度比較高。使用清潔容器 1 和 2 前，請務必確認需要清潔的器具的耐熱溫度高於 100 °C。使用清潔容器 3 前，請務必確認需要清潔的器具的耐熱溫度高於 130 °C。
3. 顯示窗示意圖中“*”表示該圖標為閃爍狀態。
4. 清潔玻璃奶瓶時，請務必使用奶瓶支架，其他塑料的奶瓶或吸奶器等可根據情況使用奶瓶支架或橫放於清潔擱架中，但是不可疊放。
5. 爐腔溫度過高時，顯示窗會顯示“U50”，請待爐腔溫度降低，“U50”消失後再進行清潔操作。
6. 使用清潔容器 1 功能對奶瓶進行清潔時，奶瓶的數量建議不超過 3 個。

爐腔清潔設定

清潔（脫臭）

此模式適用爐腔有異味時使用（需 20 分鐘）。保養前先取出所有附件，擦拭爐內污垢。

1



旋轉旋鈕選擇預設食譜。

Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Auto Menu

2



按【確定】鍵，確定您所選的預設食譜。



3



旋轉旋鈕直到顯示窗顯示“81”。



4



按【開始】鍵 1 次。




爐腔清潔設定

(繼續)


清潔 (爐壁)


此模式適用於本產品爐腔油污過多時使用 (需 30 分鐘)。

1  旋轉旋鈕選擇預設食譜。


Steam High	Ferment Stew
Steam Med	Convection
Steam Low	Steam Conv.
Healthy Fry	Auto Menu


.....

2  按【確定】鍵，確定您所選的預設食譜。





.....

3  旋轉旋鈕直到顯示窗顯示“82”。



.....

4  按【開始】鍵 1 次。



附注：

1. 使用前請確認水箱是否加滿水。
2. 清潔結束後打開爐門，用濕布擦拭乾淨。


中文

爐腔清潔設定



(繼續)

清潔 (蒸氣系統)



此模式可使您在使用蒸氣功能後把給水管路中的殘留水排到積水盤裡。

- 



1 旋轉旋鈕選擇預設食譜。
注：使用前往水箱裡加 100 毫升水並清除積水盤的水。


- 


2 按【確定】鍵，確定您所選的預設食譜。


- 

3 旋轉旋鈕直到顯示窗顯示“83”。


- 

4 按【開始】鍵 1 次。



附注：










1. 使用此功能時，不要移除積水盤。
2. 清潔結束後，請將積水盤清洗乾淨。

爐腔清潔設定

(繼續)

清潔 (檸檬酸)

如果料理結束後，顯示窗內“*”閃爍，表示需要使用檸檬酸清洗功能對給水管路進行一次清潔。檸檬酸清洗後，用清水沖洗乾淨。清洗和沖洗用的水會排放到積水盤中（需 30 分鐘）。**準備清潔劑：**將約 20 克檸檬酸完全溶解在 250 毫升水中，直接倒入水箱中。

1		旋轉旋鈕選擇預設食譜。	
2		按【確定】鍵，確定您所選的預設食譜。 注：清空積水盤，並確認水箱裡已加入了準備好的清潔劑。	
3		旋轉旋鈕直到顯示窗顯示“84”。	
4		按【開始】鍵 1 次。	
5		在程序自動暫停後，將積水盤裡的水清除，並將水箱清潔乾淨，加滿水。	
6		按【開始】鍵 1 次。程序繼續運行大約 1 分鐘。	

附注：

1. 清潔結束後務必將水箱內殘留的溶液擦乾，並將積水盤清洗乾淨。
2. 使用此功能時，不要移除積水盤。

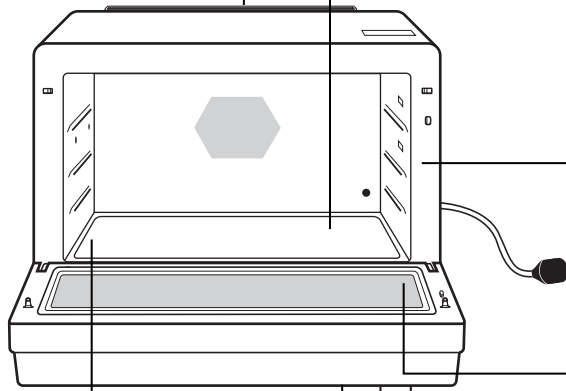
中文

清潔保養

請務必在冷卻狀態下進行清潔與保養。清潔本產品之前，須從插座上拔下電源插頭。請勿使用蒸氣清潔器清洗本產品。當顯示窗上出現“⚡”圖標閃爍，這是提示顧客清潔的含義。請及時進行清潔，具體方法請參見本書第 30 和第 31 頁進行蒸氣系統和檸檬酸清潔。

請用微濕的布來清洗本產品表面部分，為防止損傷產品內操作部件，不要讓水滲入通風口或排風口。

底板必須經常清潔，但是必須在冷卻狀態下使用清潔劑擦洗並擦乾。



應定期清潔本產品並清除本產品所有食物殘渣。保持爐腔清潔。如濺出的食物或溢出的液體積在爐腔內，請用濕布擦去。若爐內相當骯髒則可用軟性清潔劑。不可使用粗糙、磨損性的清潔劑。請把爐腔內附著的油漬和食品殘留物擦拭乾淨。附著的油漬和食品殘留物在加熱時可能會引起冒煙。請在爐腔完全冷卻的條件下進行清潔。

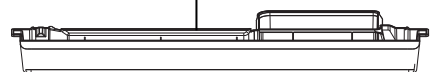
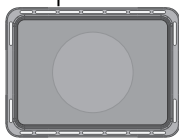
如有水蒸氣積在爐內或爐門周圍，可用軟布擦淨。在本產品正常運轉和濕度高的情況下都可能產生這種現象。

請使用軟性濕布清洗爐門及爐門玻璃。如果油污難以清洗，可用軟布沾取少量軟性洗劑進行清洗。不可使用粗糙、磨損性的清潔劑來清洗爐門及爐門玻璃，因為這樣會擦傷表面，可能會導致玻璃破碎。

使用後請及時用清潔劑清洗或放入洗碗機內清洗。請勿使用具有磨損性的物品進行清潔。（如鋼絲球等）

如控制面板被弄濕。請用軟性乾布抹擦。不能用粗糙、磨損性的物品擦控制面板。擦完之後請按【⏻】鍵以清除顯示窗上的顯示。

請經常將水箱和積水盤取下，並用軟海綿沾水清洗。



要求修理服務之前

問題

起因

解決方法

產品無顯示

沒有插緊電源。

拔除插頭，待 10 秒鐘後再重新插上電源。

居室中供電線路中的保險絲燒斷或漏電保護器動作。

重新裝置保險絲或重新設定漏電保護器。

插座有問題。

用其他電器再測試插座是否有問題。

產品不能啟動

爐門未關妥。

小心關好爐門。

未按【◇】鍵。

按【◇】鍵。

輸入其他程序。

按【▽】鍵清除已輸入的程序，然後重新輸入烹調程序。

烹調程序輸入錯誤。

參考說明書，正確輸入烹調程序。

不慎按下【▽】鍵。

重新輸入烹調程序。

無蒸氣、少蒸氣

水箱內有無水？

請將水箱加滿水並妥善安裝。

水箱是否正確安裝到位？

未按要求用水
(參見第 2 頁)

撥打 Panasonic 顧客諮詢服務中心
或聯繫 Panasonic 認定維修店。

顯示窗顯示 H00

本產品發生系統故障。

撥打 Panasonic 顧客諮詢服務中心
或聯繫 Panasonic 認定維修店。

顯示窗顯示 U14

水箱中缺水。

在滿水情況下，根據使用環境不同，烹調中也可能會出現 U14。

烹調中前兩次出現 U14，請重新在水箱中加滿水，裝回到本產品，按【◇】鍵繼續烹調。如果第三次再出現 U14 則不可再繼續烹調，請重新在水箱中加滿水。裝回到本產品並按【▽】鍵後重新設定。

顯示窗顯示“✦”後長時間不進行清洗，水垢會積聚在排水管內壁。

請使用檸檬酸清洗功能。

顯示窗顯示 U50

產品腔體內溫度過高。

待產品冷卻，U50 消失後再使用。

蒸氣噴出口、積水盤或臚腔內出現白色的粉末

未按要求用水
(參見第 2 頁)

撥打 Panasonic 顧客諮詢服務中心
或聯繫 Panasonic 認定維修店。

若本產品出現故障，請立即撥打 Panasonic 顧客諮詢服務中心或聯繫 Panasonic 認定維修店。

中文

要求修理服務之前

(繼續)

下列情況均屬正常：

使用蒸氣時有聲音。	這是水箱吸水時混入空氣造成的聲音，這是正常現象。
使用各種烘焗功能的過程中及之後，爐腔後部可能會發出“吧嗒…吧嗒…”的聲音。	這是由於產品使用的金屬材料發生熱脹冷縮造成的原因，屬於正常現象。
蒸氣積聚於爐門和有熱風從排風口排出。	烹調時，食物會有蒸氣散發，而大部分會從排風口排出，但蒸氣會在較涼的地方如爐門上凝聚，這是正常現象。
蒸氣從爐門四周縫隙處溢出。	使用與蒸氣相關的功能時，產品運轉過程中爐腔內會產生大量蒸氣，部分蒸氣可能從門縫四周漏出，這是正常現象。
未擺放食物而不慎啟動本產品。	空著爐短時間工作，對於產品是不會造成損害的。但用戶應儘量避免。
當使用各種烘焗功能時，產品有白煙冒出及異味。	產品必須定期擦洗，特別在使用這些功能後，任何積聚在爐腔頂部及爐壁的油漬都會引起白煙冒出。
烹調結束後風扇仍在工作。	這是產品冷卻腔體和電子元件，屬於正常現象。
腔體後側有變黃現象。	金屬離子受熱作用下產生的黃色印記，這屬於正常現象，既不影響使用，也不會對人體產生危害。
門密封圈可能會產生變形。	門密封圈在高溫作用下可能發生變形的情况，這並非損壞，屬於正常現象，不影響產品本身性能及使用。
首次使用各種烘焗功能時，產品有少量白煙冒出及異味。	這是由爐腔裡保護部件的過多的油脂揮發所引起的。
電源線連接機器底板部位如有鬆動。	這屬於正常現象，非損壞。

規格

型號	NU-SC280W	
額定電壓	220 V ~ 50 Hz	
烹調火力	蒸氣	6.0 A 1330 W
	烘焗	6.3 A 1380 W
	組合蒸焗	8.3 A 1830 W
額定輸出功率	蒸氣	1300 W
	烘焗	1350 W
	組合蒸焗	1800 W
外形尺寸 (高 × 闊 × 深)	375 毫米 × 494 毫米 × 434 毫米	
外形尺寸 (含旋鈕) (高 × 闊 × 深)	375 毫米 × 494 毫米 × 484 毫米	
腔體尺寸 (高 × 闊 × 深)	234 毫米 × 410 毫米 × 320 毫米	
爐腔容積	31 L	
產品淨重	約 18.1 千克 (含附件)	

* IEC 程序測試規格
規格如有改動無須先行通知。



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