



Panasonic

Operating Instructions

使用說明書

Panduan

Steam Convection Microwave Oven

蒸氣熱風燒烤微波爐

Ketuhar Gelombang Mikro Perolakan Stim

Household Use Only

僅家庭用

Kegunaan Rumah Sahaja

Model No. NN-CS894B
型號:



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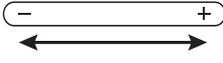
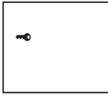
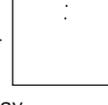
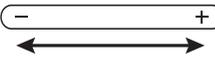
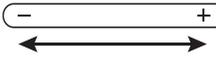
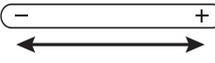
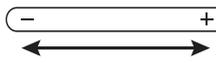
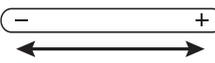
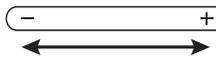
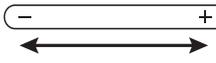
Important safety instructions
Read carefully and keep for future reference
重要安全措施
仔細閱讀並妥善保存
Panduan keselamatan penting
Baca dengan teliti dan simpan untuk rujukan masa depan

Table of Contents

Quick Guide to Operation	2-5
Important Safety Instructions	6-7
Installation and General Instructions	7-8
Feature Diagram	9-11
Control Panel	12
Cooking modes	13
Display Window	14
Slider bar Features	14
Word Prompting	15
Operation Guide in the display window	15
Clock Setting	16
Child Safety Lock Setting	16
Micro Power Setting	17
Steam Setting	18
Steam & Micro Power Setting	19
Steam Plus Setting	20-21
Steam Shot Setting	22
Grill Setting	23
Crispy Grill Setting	24
Micro Power Defrost Setting	25
Turbo Defrost Setting	25
Defrosting Tips and Techniques	26
Convection Setting	27-28
3-Stages Setting	29
Timer Setting (Kitchen Timer/Standing Time/Delay Start)	30
To Cook using the Recipe Store	31
Sensor Reheat Setting	32
Reheat with Steam Setting	33
Auto Cook Setting	34
Auto Cook Menus	35-41
Auto Steam Cook Setting	42
Auto Steam Menus	43-46
Cleaning Setting	47-48
Before Requesting Service	49-50
Care of your Microwave Oven	51-52
Technical Specifications	53

Quick Guide to Operation

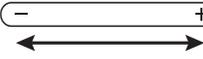
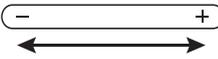
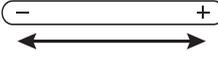
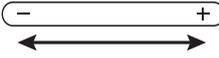
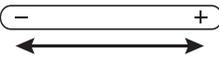
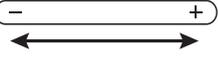
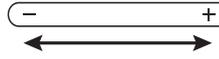
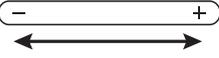
English

Feature	How to Operate
To Set Clock (page 16)	 →  →  Tap twice → Set time of day. → Touch once
To Set/Cancel Child Safety Lock (page 16)	To set:  →  3 times. → Display To cancel:  →  or  3 times. → Display
To Cook/Reheat/Defrost by Micro Power & 300 W + Steam and Time Setting (page 17, 19)	 →  →  → Once → Select power level → Once  →  Set time → Once
To Use Steam only (page 18)	 →  →  → Once → Select power level → Once  →  Set time → Once
To Use Steam Plus (page 20-21)	Without Preheating:  →  →  → Once → Set temperature → Once  →  Set time → Once With Preheating:  →  →  → Once → Set temperature → Once  → After Preheat →  →  Once → Put food into the oven → Set time → Once

Quick Guide to Operation

(continued)

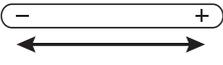
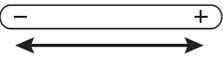
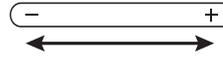
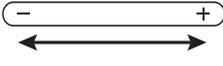
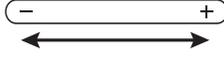
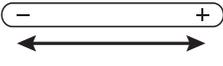
English

Feature	How to Operate
<p>To Use Steam Shot (page 22)</p>	<p>Set and operate the desired program. →  →  Optional</p> <p>As required during operation, hold steam for 2 seconds and 1 minute steam will be added. If you want to add 2 or 3 minutes, tap Steam key once or twice within 3 seconds after step 2.</p>
<p>To Use Grill (page 23)</p>	<p> Once →  Select power level →  Once</p> <p> Set time →  Once</p>
<p>To Use Crispy Grill (page 24)</p>	<p> Once →  Set time →  Once</p>
<p>To Use Turbo Defrost Key (page 25)</p>	<p> Once →  Enter weight →  Once</p>
<p>To Use Convection (page 27-28)</p>	<p>Without Preheating:</p> <p> Once →  Set temperature →  Once</p> <p> Set time →  Once</p> <p>With Preheating:</p> <p> Once →  Set temperature →  Once</p> <p> Once → After Preheat Put food into the oven →  Set time →  Once</p>

Quick Guide to Operation

(continued)

English

Feature	How to Operate
To Use Ferment (page 28)	 →  →  → Once Set 40 °C Once  →  Set time Once
To Use as a Kitchen Timer (page 30)	 →  →  Once Set time Once
To Set Standing Time (page 30)	Set the desired cooking programme. →  →  Once Set time →  Once
To Set Delay Start (page 30)	 →  → Set the desired cooking programme. Once Set time →  Once
To Cook using the Recipe Store (page 31)	To set:  →  →  → Once Select memory number Once Set the desired cooking programme. →  Once To start:  →  →  →  Once Select memory number Once Once

Important Safety Instructions

English

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Precautions to be taken when using Microwave Ovens for Heating Foodstuffs

Inspection for Damage:

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

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

Precautions:

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

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

Practical Hints:

1. For initial use of CRISPY GRILL, GRILL, CONVECTION, if you see white smoke arise, it is not malfunction.
2. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during CRISPY GRILL, GRILL, CONVECTION. Use care when opening or closing door and when inserting or removing food and accessories.

3. The oven has two heaters situated in the top of the oven. After using the CRISPY GRILL, GRILL and CONVECTION functions, the ceiling will be very hot.
4. The accessible parts may become hot when CRISPY GRILL, GRILL or CONVECTION is in use. Children should be kept away.

Circuits

Your microwave ovens should be operated on a separate circuit from other appliances. The voltage used must be the same as specified on this microwave oven. Failure to do this may cause the power board fuse to blow, and/or food to cook slower. Do not insert higher value fuse in the power board.

Important Instructions

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

1. Read all instructions before using microwave oven.
2. Some products such as whole eggs and sealed containers - (for example, closed glass jars **and sealed baby bottles with teat**) may explode and should not be heated in microwave oven. Refer to cookbook for more details.
3. Use this microwave oven only for its intended use as described in this manual.
4. As with any appliance, close supervision is necessary when used by children.
5. Do not operate this microwave oven, if it is not working properly, or if it has been damaged or dropped.
6. Do not store or use this appliance outdoors.
7. Do not immerse cord or plug in water.
8. Keep cord away from heated surfaces.
9. Do not let cord hang over edge of table or counter.
10. To reduce the risk of fire in the oven cavity:
 - (a) Do not overcook food. Carefully attend microwave oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - (b) Remove wire twist-ties from bags before placing bag in oven.
 - (c) If materials inside the oven should ignite, keep oven door closed, turn oven off at the wall switch, or shut off power at the fuse or circuit breaker panel.
 - (d) Never leave microwave unattended while cooking or reheating.
11. Do not remove outer panel from oven.
12. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
13. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

Earthing Instructions

This microwave oven must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock by providing an escape wire for the electric current. This microwave oven is equipped with an earthing plug. The plug must be plugged into an outlet that is properly installed and earthed. **WARNING**—Improper use of the earthing plug can result in electric shock.

Fan Motor Operation after Cooking

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

Warning

- (a) The door seals and door seal areas should be cleaned with a damp cloth. The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.
- (b) It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
- (c) If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- (d) Before use, the user should check that whether the utensils are suitable for use in microwave ovens.
- (e) Liquids or other foods must not be heated in sealed containers since they are liable to explode, at the same time it should avoid the boiling liquids splash.
- (f) Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- (g) When the appliance is operated in the grill, crispy grill or convection modes, children should only use the oven under adult supervision due to the temperatures generated.

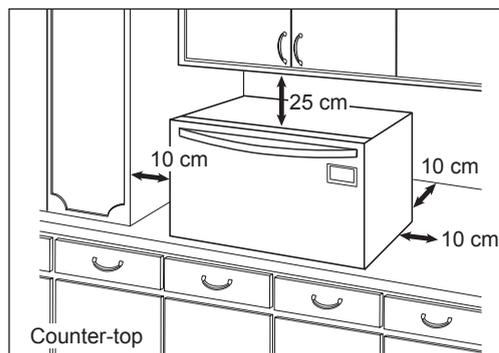
Installation and General Instructions

General Use

1. In order to maintain high quality, do not operate the oven when empty. The microwave energy will reflect continuously throughout the oven if no food or water is present to absorb energy. This can lead to damage to the microwave oven including arcing within the oven cavity.
2. If smoke is observed, touch the **Stop/Reset** key and leave door closed. Disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
3. Do not dry clothes, newspapers or other materials in oven. They may catch on fire.
4. Do not use recycled paper products, as they may contain impurities which may cause sparks and/or fires when used.
5. Do not use newspapers or paper bags for cooking.
6. Do not hit or strike control panel. Damage to controls may occur.
7. POT HOLDERS may be needed as heat from food is transferred to the cooking container and from the container to the flat table. The flat table can be very hot after removing the cooking container from the oven.
8. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.
9. Do not cook food directly on flat table unless indicated in recipes. (Food should be placed in a suitable cooking utensil.)
10. **DO NOT** use this oven to heat chemicals or other nonfood products. **DO NOT** clean this oven with any product that is labeled as containing corrosive chemicals. **The heating of corrosive chemicals in this oven may cause microwave radiation leaks.**
11. If glass shelf is hot, allow to cool before cleaning or placing in water.
12. During cooking, some steam will condense inside and/or on the oven door. This is normal and safe. Steam will disappear after the oven is cool down.
13. The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming keys, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.

Placement of the Oven

1. The oven must be placed on a flat, stable surface, more than 85 cm above the floor. For correct operation, the oven must have sufficient air flow. Allow 25 cm of space on the top of the oven, 10 cm at back and 10 cm on both side. If one side of the oven is placed flush to a wall, the other side or top must not be blocked. Do not remove feet.



- (a) Do not block air vents. If they are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has cooled.
 - (b) Do not place oven near a hot or damp surface such as a gas stove, electric range or sink etc.
 - (c) Do not operate oven when room humidity is too high.
2. This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm house; by clients in hotels, motels and other residential environments; bed and breakfast type environments.

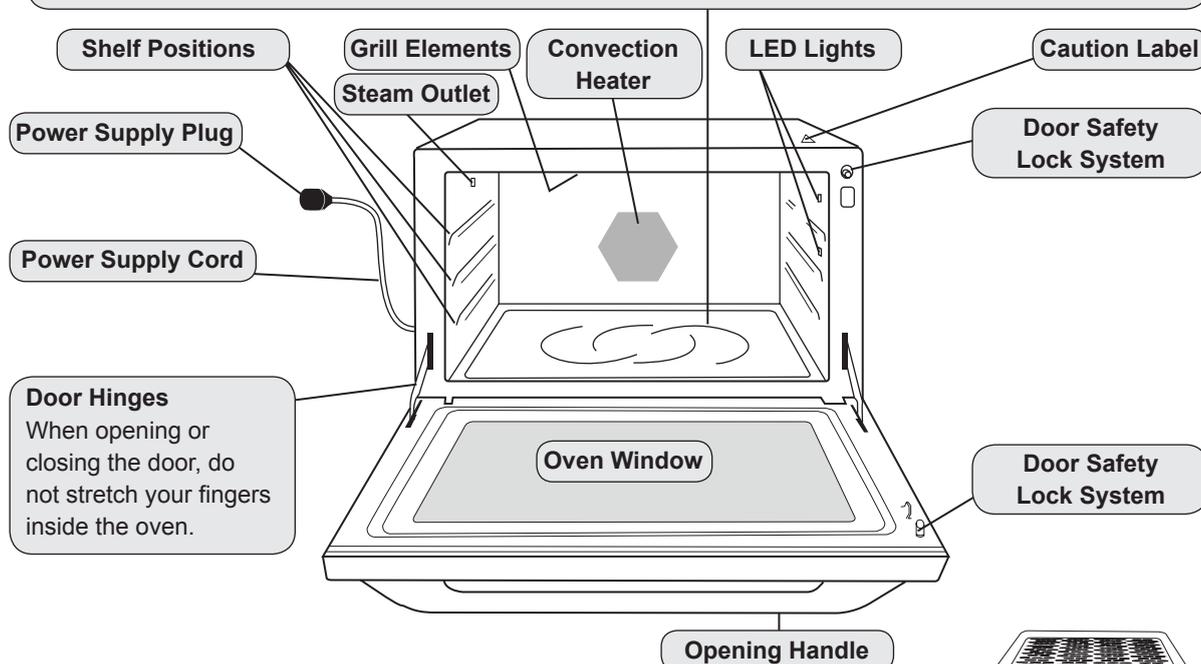
Food

1. Do not use your oven for home canning or the heating of any closed jar. Pressure will build up and the jar may explode. In addition, the microwave oven cannot maintain the food at the correct canning temperature. Improperly canned food may spoil and be dangerous to consume.
2. Do not attempt to deep fat fry in your microwave oven.
3. Do not boil eggs in their shell (unless otherwise stated in cookbook). Pressure will build up and the eggs will explode.
4. Potatoes, apples, egg yolks, whole squash and sausages are examples of foods with nonporous skins. This type of food must be pierced before cooking, to prevent bursting.
5. When heating liquids, e.g. soup, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over the hot liquid. To prevent this possibility the following steps should be taken.
 - (a) Avoid using straight-sided containers with narrow necks.
 - (b) Do not overheat.
 - (c) Stir the liquid before placing the container in the oven and again halfway through cooking time.
 - (d) After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.
 - (e) Microwave heating of beverages can result in delayed eruptive boiling, therefore care should be taken then handling the container.
 - (f) As a general rule, always cover wet foods, e.g. soups, casseroles and plated meals.
6. **DO NOT USE A CONVENTIONAL MEAT THERMOMETER IN THE MICROWAVE OVEN. To check the degree of cooking of roasts and poultry use a MICROWAVE THERMOMETER.** Alternatively, a conventional meat thermometer may be used after the food is removed from the oven. If undercooked, return meat or poultry to the oven and cook for a few more minutes at the recommended power level. It is important to ensure that meat and poultry are thoroughly cooked.
7. **COOKING TIMES given in the cookbook are APPROXIMATE.** Factors that may affect cooking time are preferred degree of moisture content, starting temperature, altitude, volume, size, shape of food and utensils used. As you become familiar with the oven, you will be able to adjust for these factors.
8. It is better to **UNDERCOOK RATHER THAN OVERCOOK** foods. If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times recommended.
9. Extreme care should be taken when cooking popcorn in a microwave oven. Cook for minimum time as recommended by manufacturer. Use the directions suitable for the wattage of your microwave oven. **NEVER** leave oven unattended when popping popcorn.
10. When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.
11. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.

Feature Diagram

Flat Table

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



Glass Shelf

1. The glass shelf can be used in any of the shelf positions for cooking on any mode, except CRISPY GRILL mode.
2. If the glass shelf is hot, let it cool before cleaning or placing in cold water, as this could crack or shatter the accessory.
3. The maximum weight that can be placed on the glass shelf is 4 kg (this includes total weight of food and dish).

Plastic Trivet

1. The plastic trivet is placed inside the glass shelf to cook on STEAM or 300 W + Steam mode. Food can be placed directly on the plastic trivet.
2. Do not use the plastic trivet for other modes.
3. The plastic trivet is dishwasher safe.

Grill Tray

1. Do not place it on the oven window. Otherwise, the oven window may be damaged.
2. When cooking food, place it in the middle of wavy range of the grill tray, avoiding letting the food into the groove around, so that food can't be completely baked.

Metal Tray

1. Place the metal tray on the shelf positions.
2. Take it out with thermal insulation gloves after use. To avoid scalding, do not touch it with your hands.
3. The metal tray is for cooking on GRILL, CONVECTION and STEAM PLUS mode. Do not use on other modes.
4. For 2 level CONVECTION cooking, the grill tray can be used as the upper level and the metal tray can be used as the lower level.
5. The maximum weight that can be placed on the metal tray is 4 kg (this includes total weight of food and dish).

Notes:

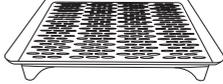
1. Never use micro power without a load in the cavity.
2. It's normal if white smoke gives off when first time using the grill, convection, crispy grill function.
3. After using the microwave oven, the fan motor will continue operating several minutes. It's normal.
4. The above illustration is for reference only.

Feature Diagram

(continued)

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

English

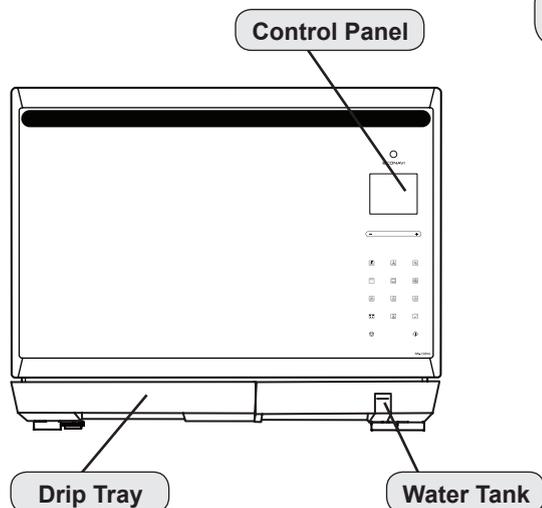
	 Glass Shelf	 Metal Tray	 Grill Tray	 Plastic Trivet
Micro Power	√	×	×	×
Grill	√	√	√	×
Convection	√	√	√	×
Crispy Grill	×	×	√	×
Steam	√	×	√	√
Steam+Micro	√	×	√ (follow the recipe instructions)	√
Steam Plus	√	√	√	×

DO NOT use any metal containers for Microwave, Crispy grill, Steam & Steam + Micro mode.

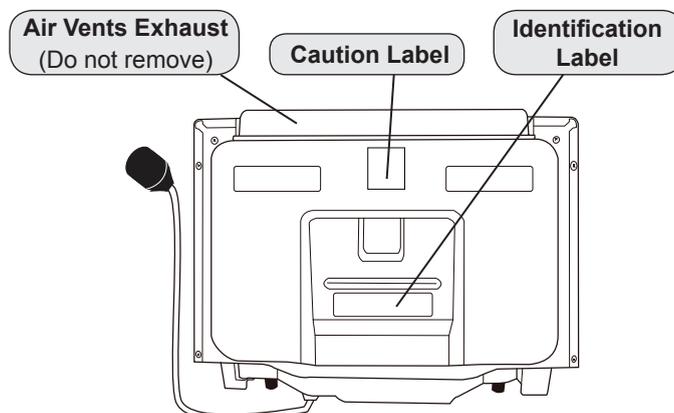
Feature Diagram

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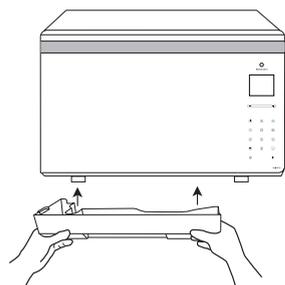
Front View



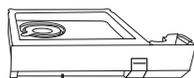
Rear View



English



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



Water Tank

Carefully remove the water tank from the oven. Remove the lid and fill with pure water (do not use mineral water). Replace the lid and position back in the oven. Ensure the lid is closed tightly and securely positioned, otherwise leakage may occur. It is recommended to clean the water tank in warm water once a week. See page 52 for reference.



Drip Tray

1. Before using the oven, the drip tray must be fitted as it collects excess water during cooking. The drip tray should be removed and cleaned on a regular basis.
2. Connect the drip tray to the plastic feet, as shown in the diagram, before using the oven.
3. Clean and wipe dry after use.
4. After cleaning, re-connect the drip tray to the plastic feet.
5. Fit the drip tray by holding with both hands and clicking onto the front legs of the oven.
6. 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.
7. DO NOT USE A DISHWASHER TO CLEAN THE DRIP TRAY.

Oven Light:

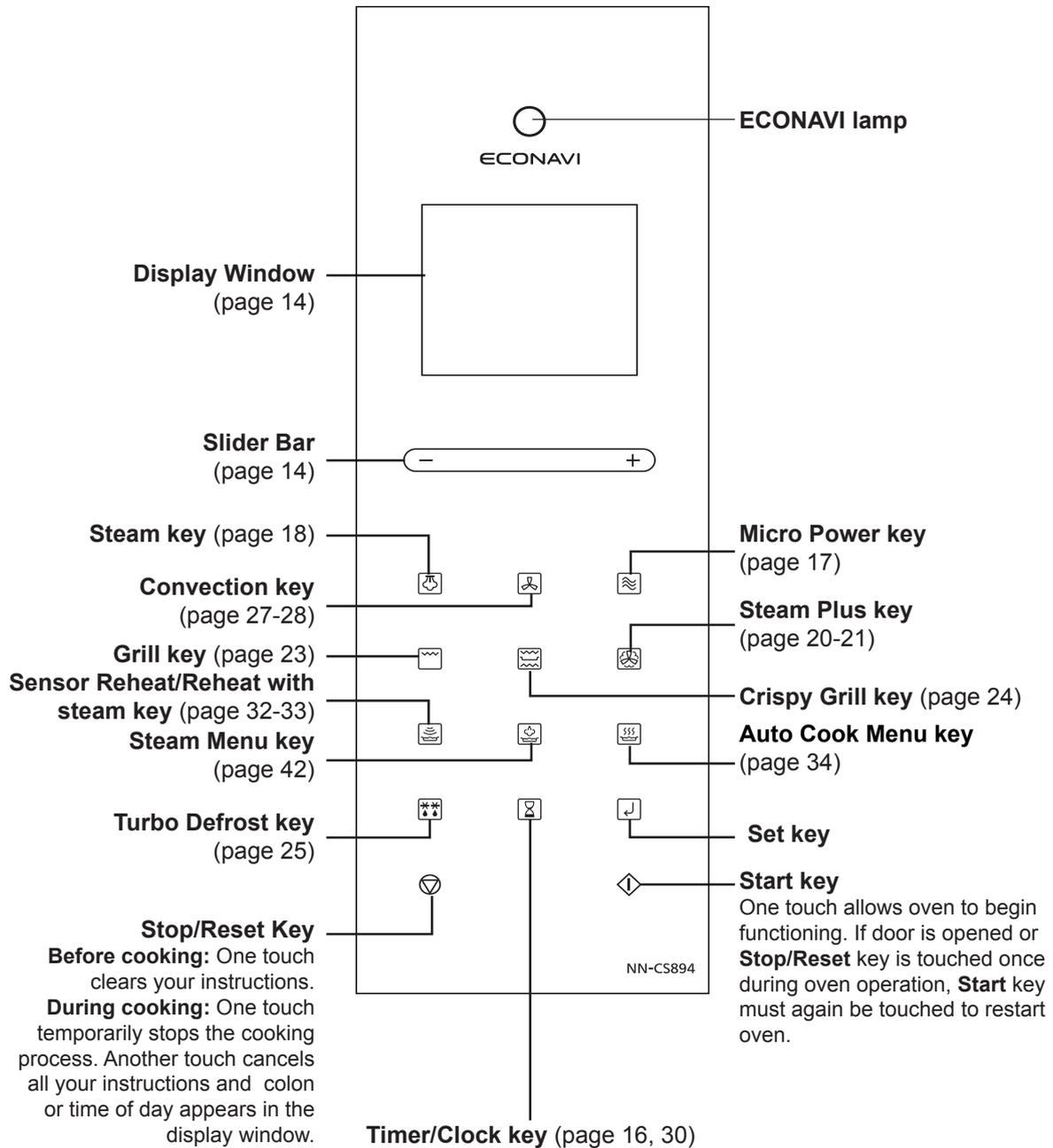
Oven Light will turn on during cooking and also when door is opened.

Note:

The above illustration is for reference only.

Control Panel

English



Beep Sound:

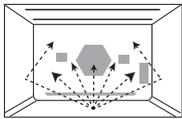
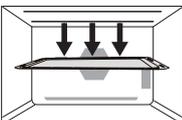
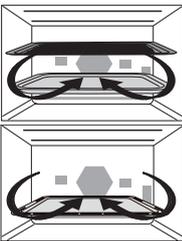
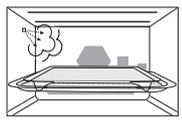
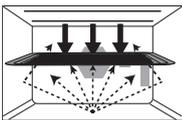
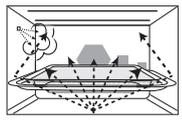
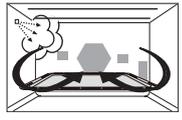
When a key is touched correctly, a beep sound will be heard and the corresponding letter or word(s) appear and roll across the display window. If a key is touched and no beep is heard, the unit did not or could not accept the instruction. As each key is touched the corresponding word(s) roll across the display window. Words will automatically appear to prompt the user to perform the next step. It is not necessary to wait for the words to appear before touching keys for the next step. A two beep sound is heard between stages. At the end of any complete program, the oven will beep five times and "ENJOY YOUR MEAL" will appear in the display window.

Note:

1. If an operation is set and **Start** key is not touched, after 6 minutes, the oven will automatically cancel the operation. This display will revert back to clock or colon mode.
2. The oven will enter stand-by mode after the last operation has completed. When in stand-by mode, the brightness of the display will be reduced.
3. When in stand-by mode, it is necessary to open and close the oven door before operating the oven.

Cooking modes

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

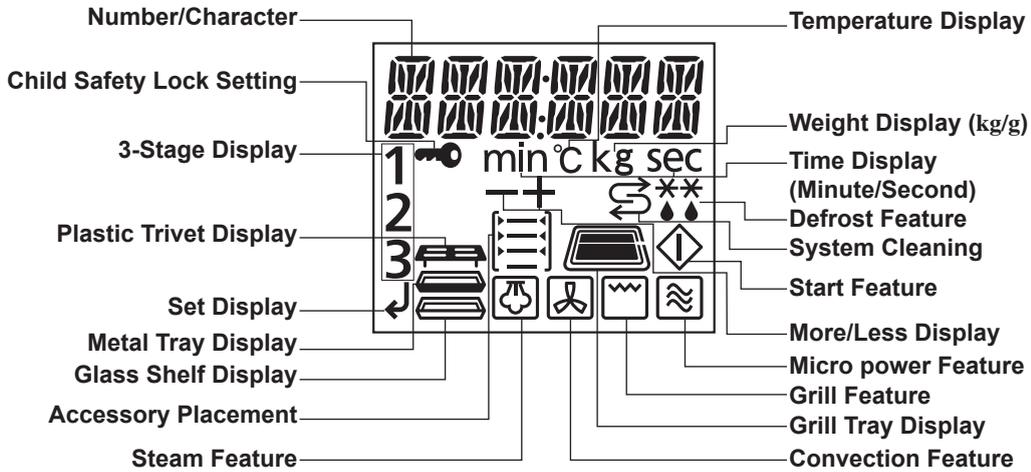
Cooking Modes	Uses	Recommended accessories	Containers
MICROWAVE 	<ul style="list-style-type: none"> ■ Defrosting ■ Reheating ■ Melting: butter, chocolate, cheese. ■ Cooking fish, vegetables, fruits, eggs. ■ Preparing: stewed fruits, jam, sauces, custards, choux, pastry, caramel, meat, fish. ■ Baking cakes without colour. <p>No Preheating</p>	Use your own dishes, plates or bowls, directly on the base of the oven.	Microwaveable, no metal.
GRILL 	<ul style="list-style-type: none"> ■ Grilling of meat or fish. ■ Toast grilling. ■ Colouring of gratin dishes or meringue pies. <p>No Preheating</p>	Metal tray	Heatproof, metal tin can be used.
CONVECTION 	<ul style="list-style-type: none"> ■ Baking of small pastry items with short cooking times: puff, pastry, cookies, choux, short pastry, roll cakes. ■ Special baking: souffles, meringues, vol-au-vent, small loaves of bread or brioches, sponge cake, meat pie, etc. ■ Baking of quiches, pizzas and tarts. <p>Preheating advised</p>	Metal tray, grill tray and glass shelf	Heatproof, metal tin can be used.
STEAM 	<ul style="list-style-type: none"> ■ Cooking fish, vegetables, chicken, rice, and potatoes. <p>No Preheating</p>	Plastic trivet and glass shelf	Heatproof
CRISPY GRILL 	<ul style="list-style-type: none"> ■ Roasting chicken wings, seafood, fried foods, meat skewers, frozen potato fries, pizza etc. <p>No Preheating</p>	Grill tray	Microwaveable & heatproof
300 W + STEAM 	<ul style="list-style-type: none"> ■ Cooking fish, vegetables, chicken, rice, and potatoes. <p>No Preheating</p>	Plastic trivet and glass shelf	Microwaveable
STEAM PLUS 	<ul style="list-style-type: none"> ■ Baking cakes ■ Pastry tarts ■ Souffles <p>Preheating advised</p>	Metal tray, grill tray and glass shelf	Heatproof, metal tin can be used.

English

Display Window

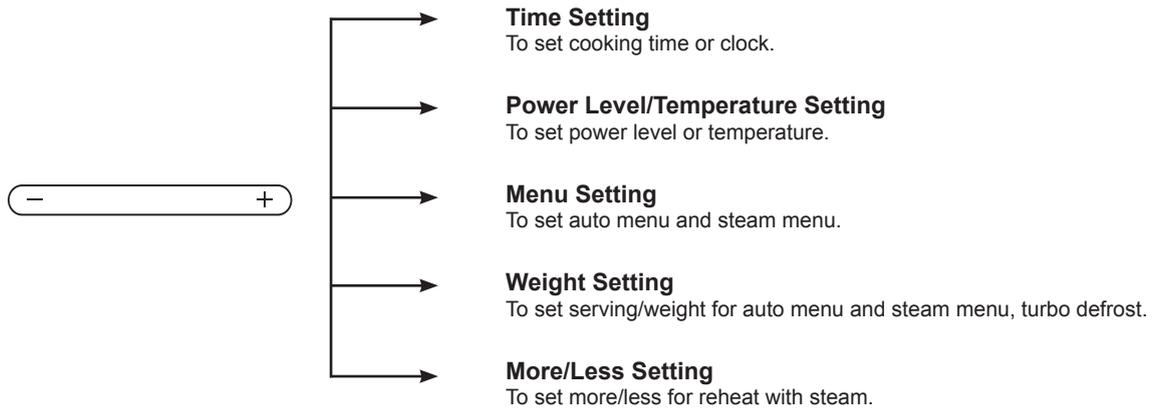
To help you operate the oven, the following numbers/symbols will appear in the display window.

English



Slider bar Features

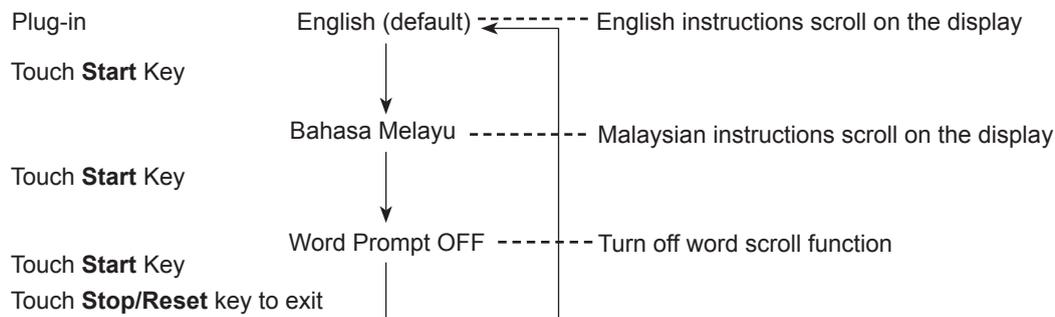
Select the time, power level, temperature, menu or weight by tapping "+"/ "-" or swipe the slider bar. The time/power level/temperature/menu/weight appears in the display window.



NOTE:
The maximum programmable time using slider bar is up to 9 hours.

Word Prompting

The oven has three different types of display. The default type of display is English prompting. You can select one of them just after plugging in and touching **Start** key.



English

Notes:

1. English or Malay display has a special rolling form to prompt the next step, also for menu name, for example, "SET TIME" / "TENTUKAN MASA", "PRESS START" / "TEKAN MULA".
2. These functions must be operated only when you plug in the oven initially.
3. When you re-plug the mains, the oven will resume default mode and you need to reset.

Operation Guide in the display window

To assist you in programming your oven, the following operation will appear in the display window. When you become familiar with your oven, the Operation Guide can be turned off.

To turn off:



Tap 4 times.



OPERATION GUIDE OFF

Display window



Colon or time of day appears in the display window.

To turn on:



Tap 4 times.



OPERATION GUIDE ON

Display window



Colon or time of day appears in the display window.

Note: This function only can be operated when word prompt turns on.

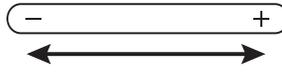
Clock Setting

You can use the oven without setting the clock.
The clock is an optional function for the user. Its accuracy may be affected by the local power supply condition.

English



1. Tap twice.



2. Tap "+"/"-" or swipe the slider bar to enter the time.



3. Touch once.
Time of day is entered and locked into display window.

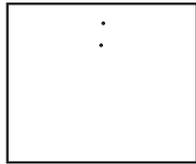
Notes:

1. One tap of the "+"/"-" will increase or decrease the time by 1 minute. Holding "+"/"-" will rapidly increase or decrease the time.
2. If you want to reset time, please repeat step 1-3.
3. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
4. Clock is a 12-hour display.
5. Oven will not operate while colon is still blinking.

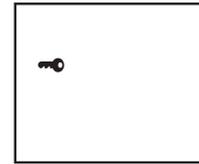
Child Safety Lock Setting

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

To set:



or

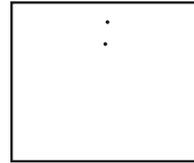
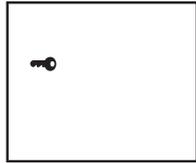


Colon or time of day is displayed.

Tap 3 times.

Display window.

To cancel:



or



Display window.

Tap 3 times.

Colon or time of day is displayed.

Note:

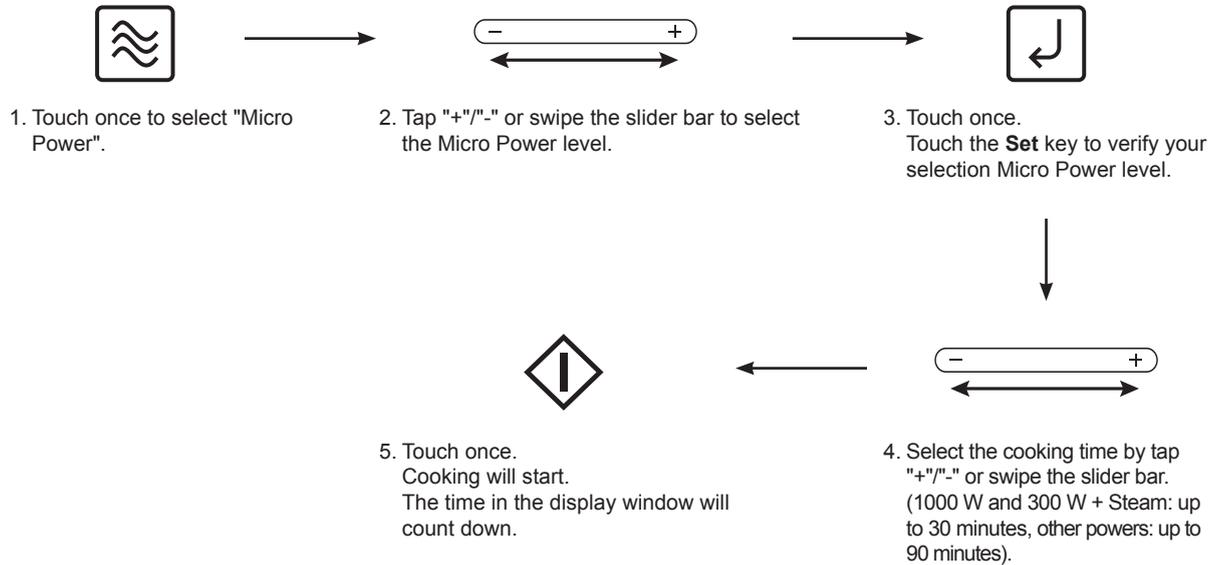
To set or cancel child safety lock, **Start** key or **Stop/Reset** key must be tap 3 times within 10 seconds.

Micro Power Setting



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

English



Power Level	Example of Use
1000 W (High)	Boil water. Cook fresh fruits, vegetables, preserved fruit and candies.
800 W (Medium-High)	Cook fish and seafood, meat, poultry, eggs and cakes.
600 W (Medium)	Cook cakes, stew food, and melt butter and chocolate.
440 W (Medium-Low)	Cook tough meat, stew soup and soften butter.
300 W (Defrost)	Defrost meat, poultry or seafood.
150 W (Low)	Keep food warm and soften ice cream.
300 W+ Steam (Micro+Steam)	See page 19 for reference.

Notes:

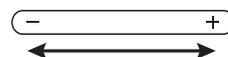
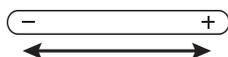
1. When selecting 1000 W on the first stage, you can skip step 1-3. Three stages can be set continuously. This function allows you to set only once for some different stages without taking care during cooking. Please refer to page 29.
2. You can change the cooking time during cooking if required. Tap "+"/"-" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping "-" to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.
3. When cooking time is longer than 60 minutes, the time will appear in hours and minutes.
 - 0 - 3 minute time counts up in 10 seconds.
 - 3 - 8 minute time counts up in 30 seconds.
 - 8 - 30 minute time counts up in 1 minute. Upwards from 30 minutes time counts up in 5 minutes.

Steam Setting



The oven can be programmed as a steamer to cook vegetables, fish, chicken and rice. It can keep moisture of food and also can steam the food evenly. There are 3 different steam settings available.

English



1. Touch once.
Touch to select "Steam".

2. Select Steam level.
Tap "+"/"-" or swipe the slider bar to select the Steam Power level.

3. Touch once.
Touch the **Set** key to verify your selection Steam level.

4. Select the cooking time.
Tap "+"/"-" or swipe the slider bar to select the cooking time. (up to 30 minutes)



5. Touch once.
Cooking will start.
The time in the display window will count down.

Power Level	Temperature	Example to use
Steam 1	High	Vegetable, Chicken, Meat, etc.
Steam 2	Medium	Seafood, Poached egg, Souffle, etc.
Steam 3	Low	Melt chocolate, Defrost Raspberries.

Notes:

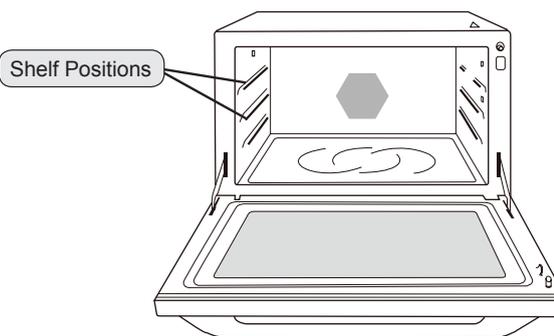
1. Fill the water tank before using the STEAM function.
2. The maximum time for cooking in this mode is 30 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
3. If during operation the water tank becomes empty, the oven will stop operation. The prompt in the display will ask you to re-fill the water tank. After re-filling the water tank and positioning back in the oven, touch **Start**. The oven will not continue cooking until the water tank has been re-filled and **Start** touched.
4. You can change the cooking time during cooking if required. Tap "+"/"-" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping "-" to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.
5. It may be necessary to wipe the excess water in the cavity after Steam cooking.

Oven accessories to use

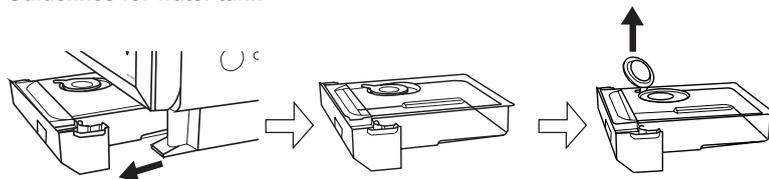
When steaming food with the plastic trivet, please put it inside the glass shelf in the middle shelf position or you can put food in the dish inside the glass shelf in the upper position according to the height of food. Food can be placed directly on the plastic trivet.

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

Place food on plastic trivet



Guidelines for water tank



Steam & Micro Power Setting



This feature is a steam and microwave combined heating method by adjusting the settings. Steam can be used to cook foods simultaneously with microwave mode. This can often reduce traditional oven cooking times and keep the food moist.



1. Touch once.
Touch to select "Micro Power".
 2. Select 300 W + Steam.
Tap "+"/"-" or swipe the slider bar to select the 300 W + Steam.
"☁" and "🔥" appears in the display window.
 3. Touch once.
Touch the **Set** key to verify your selection level.
 4. Select the cooking time.
Tap "+"/"-" or swipe the slider bar to select the cooking time. (up to 30 minutes)
- ↓
- 
5. Touch once.
Cooking will start.
The time in the display window will count down.

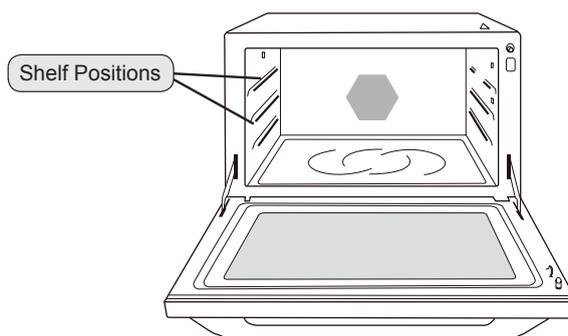
English

Notes:

1. The maximum time for cooking in this mode is 30 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
2. If during operation the water tank becomes empty, the oven will stop operation. The prompt in the display will ask you to re-fill the water tank. After re-filling the water tank and positioning back in the oven, touch **Start**. The oven will not continue cooking until the water tank has been re-filled and **Start** touched.
3. You can change the cooking time during cooking if required. Tap "+"/"-" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping "-" to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.
4. It may be necessary to wipe the excess water in the cavity after Steam cooking.

Oven accessories to use

When cooking by 300 W + Steam mode, please put it inside the glass shelf in the middle shelf position or you can put food in the dish inside the glass shelf in the upper position according to the height of food. Food can be placed directly on the plastic trivet.



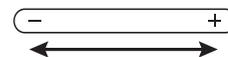
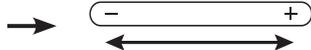
Steam Plus Setting



This feature is a steam and convection combined heating method by adjusting the settings which can shoot steam during the convection. It is suitable for baking souffles, choux pastry, roasting meat items etc.

English

Without Preheating:



1. Touch once.
Touch to select "Steam Plus".

2. Select desired temperature (100 °C~230 °C).
Tap "+"/"-" or swipe the slider bar to select temperature.
The oven offer a choice of convection temperatures 100 °C ~ 230 °C in 10 °C increments.
For quick selection of the most commonly used cooking temperatures, the temperatures start at 150 °C.

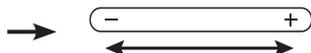
3. Touch once.
Touch the **Set** key to verify your desired temperature.

4. Select the cooking time.
Tap "+"/"-" or swipe the slider bar to select the cooking time. (up to 60 minutes)



5. Touch once.
Cooking will start.
The time in the display window will count down.

With Preheating:

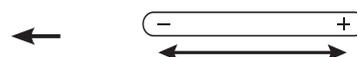


1. Touch once.
Touch to select "Steam Plus".

2. Select desired temperature (100 °C~230 °C).
Tap "+"/"-" or swipe the slider bar to select temperature.
The oven offer a choice of convection temperatures 100 °C ~ 230 °C in 10 °C increments.
For quick selection of the most commonly used cooking temperatures, the temperatures start at 150 °C.

3. Touch once.
Touch the **Set** key to verify your desired temperature.

4. Touch once to preheat.
A "P" will appear in the display window. When the oven is preheated the oven will beep and the "P" will flash.
Then open the door and place the food inside.



6. Touch once.
Cooking will start.
The time in the display window will count down.

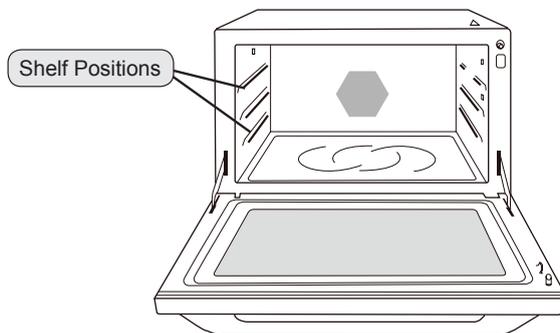
5. Select the cooking time.
Tap "+"/"-" or swipe the slider bar to select the cooking time. (up to 60 minutes)

Notes:

1. The maximum time for cooking in this mode is 60 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
2. If during operation the water tank becomes empty, the oven will stop operation. The prompt in the display will ask you to re-fill the water tank. After re-filling the water tank and positioning back in the oven, touch **Start**. The oven will not continue cooking until the water tank has been re-filled and **Start** touched.
3. After touching **Start**, the selected temperature can be recalled and changed. Touch Convection once to indicate the temperature in the display window. While the temperature is recalled in the display window, you can change the temperature by tapping "+" or "-".
4. You can change the cooking time during cooking if required. Tap "+" or "-" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping "-" to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.
5. It may be necessary to wipe the excess water in the cavity after Steam cooking.

Oven accessories to use

When cooking by steam plus mode, please put recommended accessories on upper or lower shelf position.



Example to use:

Food	Weight	Cooking Mode	Time	Instruction/Guidelines
Chicken Pieces	500 g	Steam plus 230 °C then 230 °C	5 - 10 mins 10 - 20 mins	After preheating, place on metal tray in upper shelf position.
Whole Chicken	1200 g	Steam plus 230 °C then 230 °C	10 - 20 mins 30 - 40 mins	After preheating, place on metal tray in lower shelf position.
Souffle	15 cm diameter 4 serves	Steam plus 210 °C then 180 °C	15 - 20 mins 5 - 10 mins	After preheating, place on metal tray in lower shelf position.
Choux pastry	12 pieces	Steam plus 190 °C then 190 °C	5 mins 20 - 30 mins	After preheating, place on metal tray in lower shelf position.

Steam Shot Setting

This feature allows you add steam during cooking (up to 3 minutes). Adding steam during cooking enhances heat distribution and aids the rising process of breads, cakes and pastries.

There are four combinations that you can use steam shot - microwave, grill, crispy grill and convection.

English

Set and operate the desired program.



Optional

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

If you want to add 2 or 3 minutes steam, tap **Steam** key once or twice again within 3 seconds after step 2.

Notes:

1. Steam shot is not available during preheating mode.
2. Fill the water tank before use.
3. The original program still counts down when operating steam shot.
4. The steam shot time can not exceed the remaining cooking time.
5. If adding 2 or 3 minutes, steam must be tapped 2 or 3 times within a 3 second time period.

Example to use:

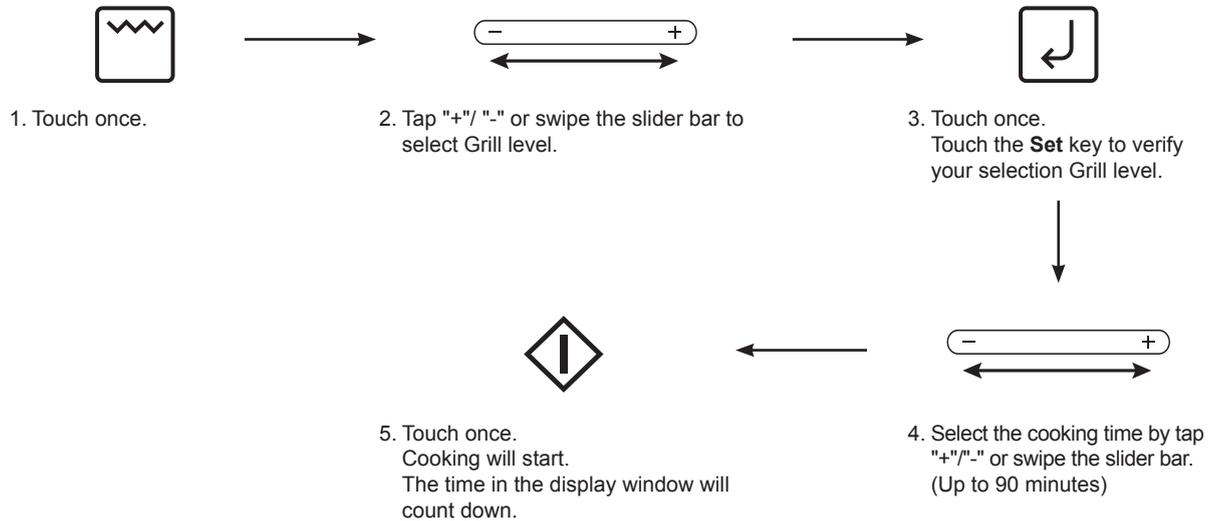
Food	Cooking Mode	Steam Shot
Pastries	Convection	$\frac{2}{3}$ rds total time add 3 minutes steam shot
Breads	Convection	$\frac{2}{3}$ rds total time add 3 minutes steam shot
Sponge cakes	Convection	$\frac{1}{2}$ rds total time add 3 minutes steam shot

Grill Setting



There are three power levels for grill. When grilling, heat is radiated from the two heater. The oven door must be kept closed to prevent cooking odours from spreading in the kitchen and so as not to waste energy. The grill is especially suitable for thin slices of meat and seafood as well as bread and meals. Preheating isn't required before grilling. Select Grill setting, set the time and start the oven. The food being grilled should normally be turned over after half the grilling time. When the oven door is opened, the program is interrupted. Turn the food over, place it back the oven, close the door and restart oven. While grilling, the oven door can be opened at any time to check the food. There are three grill setting modes.

English



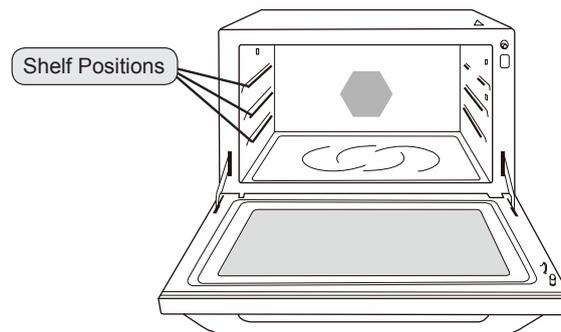
Power Level	Type of Food
Grill 1 (High)	Garlic Bread, Toast
Grill 2 (Medium)	Seafood
Grill 3 (Low)	Slice meat or poultry pieces

Notes:

You can change the cooking time during cooking if required. Tap "+"/"-" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping "-" to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.

Oven accessories to use

When using the oven accessories, please put recommended accessories directly on the shelf positions.



Crispy Grill Setting

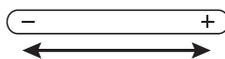


The crispy grill feature allows the upper and lower surfaces of food to be roasted without turning over by means of the particular design of the grill tray only. Food can get golden-brown and crispy effect without turning over. It is suitable for grilling all kinds of meat, seafood and bread.

English



1. Touch once.
Touch to select "Crispy grill".
This is only one level for
crispy grill.



2. Select the cooking time.
Tap "+" "-" or swipe the slider
bar to select the cooking
time.
(up to 30 minutes)



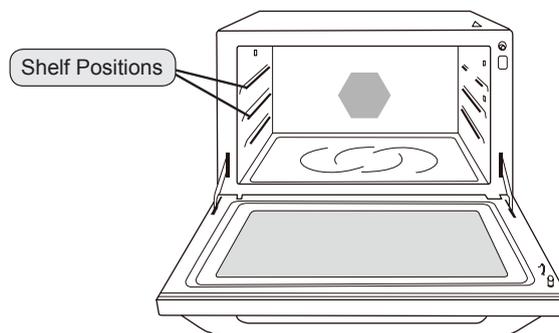
3. Touch once.
Cooking will start.
The time in the display
window will count down.

Note:

You can change the cooking time during cooking if required. Tap "+" "-" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping "-" to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.

Oven accessories to use

When using grill tray, please put grill tray directly on the upper or middle shelf positions.

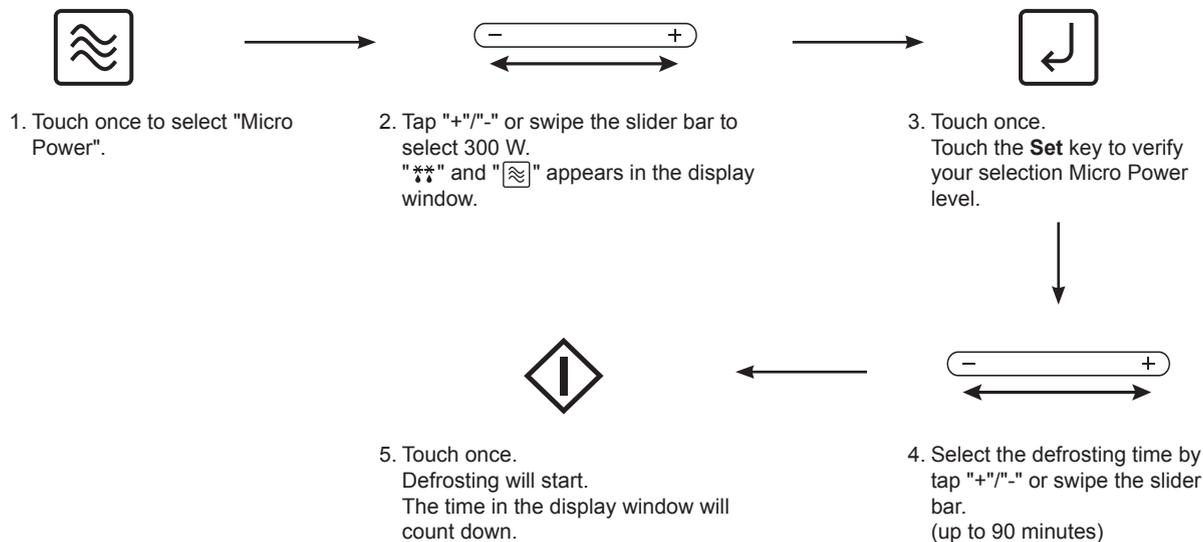


	Shelf position	Example to use
Crispy Grill	Upper	Slice meat, fish, poultry pieces (Fried chicken, Wing tip etc.) Reheat Fried foods
	Middle	Gratin, Potato Fries, Spring Rolls, Pizza etc.

Micro Power Defrost Setting



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



English

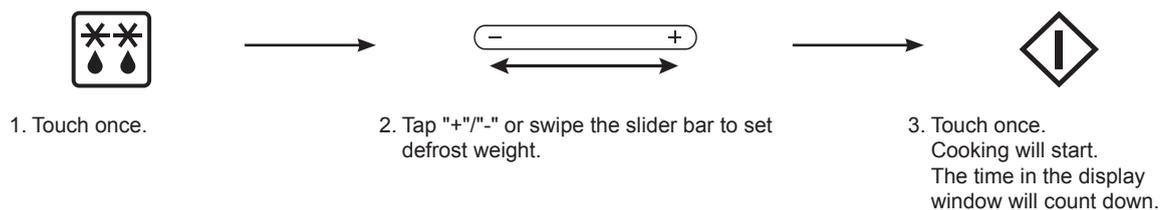
Note:

Opening the door and taking out the defrosted parts during the operating time is recommended. Turn over, stir or rearrange the parts which are still in icy.

Turbo Defrost Setting



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



Notes:

1. Turbo Defrost can be used to defrost many cuts of meat, poultry and fish by weight. The oven will determine the defrosting time and power levels. Once the oven is programmed, the defrosting time will appear in the display. For best results the minimum recommended weight is 0.2 kg.
2. BONE-IN ROASTS, such as a Beef Rib Roast have a smaller muscle than a boneless roast of the same weight. Therefore, for bone-in roasts weighing over 2 kg reduce weight by 0.5 kg. For bone-in roasts weighing less than 2 kg, reduce weight by 0.25 kg.
3. Turn over the food, remove defrosted food and shield thin ends/fat bones of roast with foil when buzzer rings in the middle of cooking.

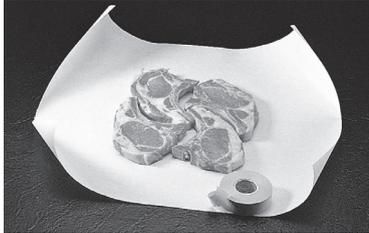
Defrosting Tips and Techniques

Preparation for Freezing

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

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

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



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



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



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

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

Turbo Defrost

The turbo defrost function is operated based on the weight of foods. Most cut foods such as chicken, meat and fish can be defrosted by using this function easily. Tap "+" "-" or swipe the slider bar for weight based on the real weight of foods, and the microwave oven will set the power and time automatically. The display window will display the time of defrost after setting. The foods listed in the below table are the most suitable for using defrost function. The minimize weight is 0.1 kg and the maximum is 3.0 kg for getting the best result.

Tips for turbo defrost

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

Two buzz beeps

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

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

Key to defrosting

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



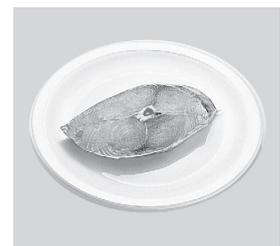
Remove the package of the raw meat and place it on the plate.



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



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



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

Convection Setting

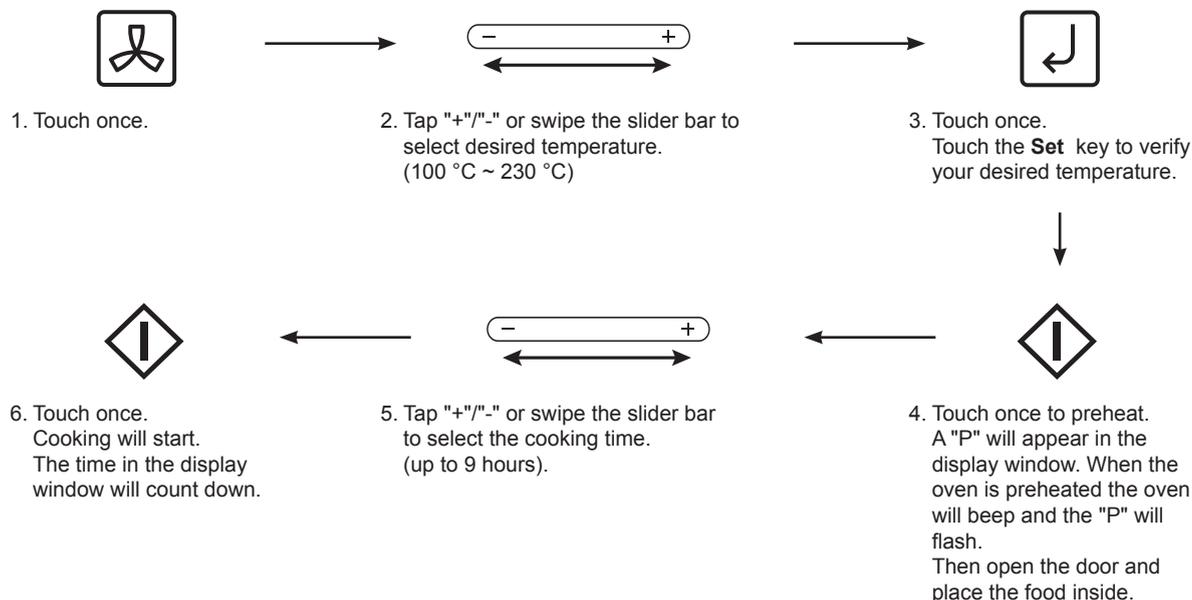


The oven can be used as a conventional oven using the CONVECTION mode which incorporates a heating element with a fan. For best results always place food in a preheated oven.

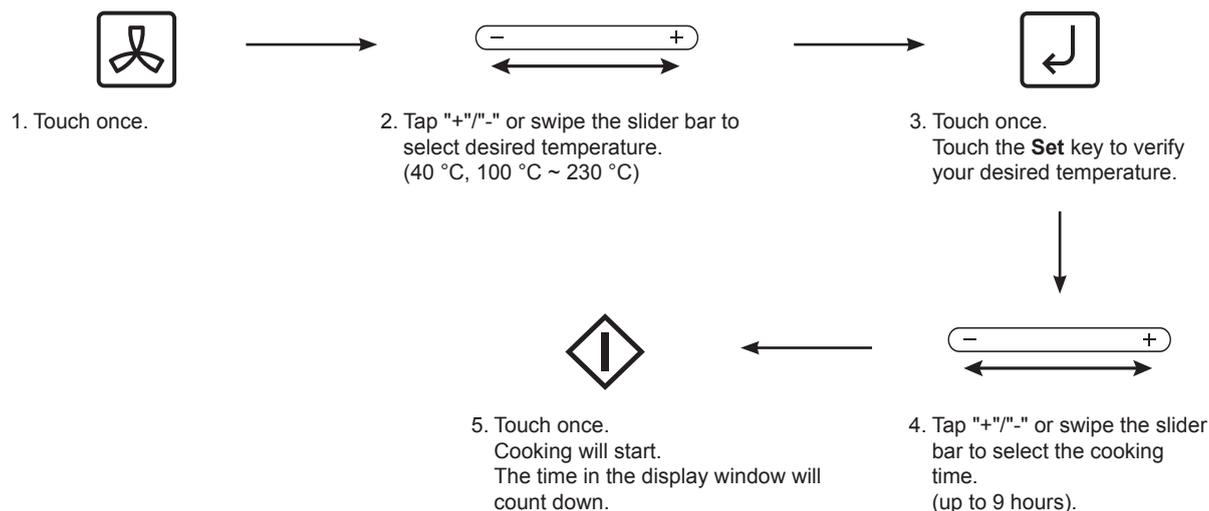
This feature offers a choice of Convection temperatures 40 °C and 100 °C ~ 230 °C in 10 °C increments. For quick selection of the most commonly used cooking temperatures, the temperatures start at 150 °C and count up to 230 °C.

English

With Preheating:



Without Preheating:



Notes:

1. The oven can not preheat to 40 °C.
2. You can change the cooking time during cooking if required. Tap "+"/"-" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Tapping "-" to zero will end cooking. It is not possible to adjust time by swiping the slider during cooking.
3. After touching **Start**, the selected temperature can be recalled and changed. Touch **Convection** once to indicate the temperature in the display window. While the temperature is recalled in the display window, you can change the temperature (except 40 °C) by tapping "+"/"-".
4. The oven will maintain the selected preheated temperature for approximately 30 minutes without open the door. If no food has been placed inside the oven or a cooking time set, then it will beep 5 times and automatically cancel the cooking program and revert to colon or time of day. Once you open the door and **Start** key is not touched, after 6 minutes, the oven will automatically cancel the preheat program. This display will revert back to clock or colon mode.

Convection Setting

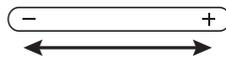
(continued)

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

English



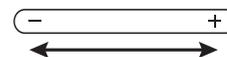
1. Touch once.



2. Tap "+"/"-" or swipe the slider bar to select 40 °C.



3. Touch once.



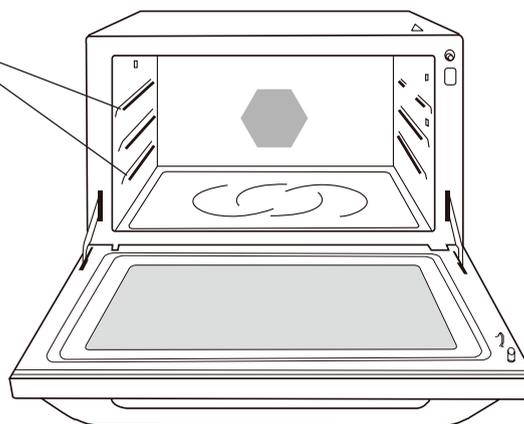
4. Tap "+"/"-" or swipe the slider bar to select the ferment time. (up to 9 hours)



5. Touch once. Cooking will start. The time in the display window will count down.

Oven accessories to use

Shelf Positions



1. It is possible to cook on one or two levels when using convection cooking.
2. When using the oven accessories, please put recommended accessories on the upper or lower shelf positions.
3. When cooking on two levels use the metal tray on the lower shelf position and the grill tray in the upper shelf position.

Guideline to oven temperatures

Don't forget that for ease of programming of the most commonly used temperatures, your oven will start at 150 °C. Food is generally cooked UNCOVERED - unless it is a casserole or if you wish to use roasting bags for joints.

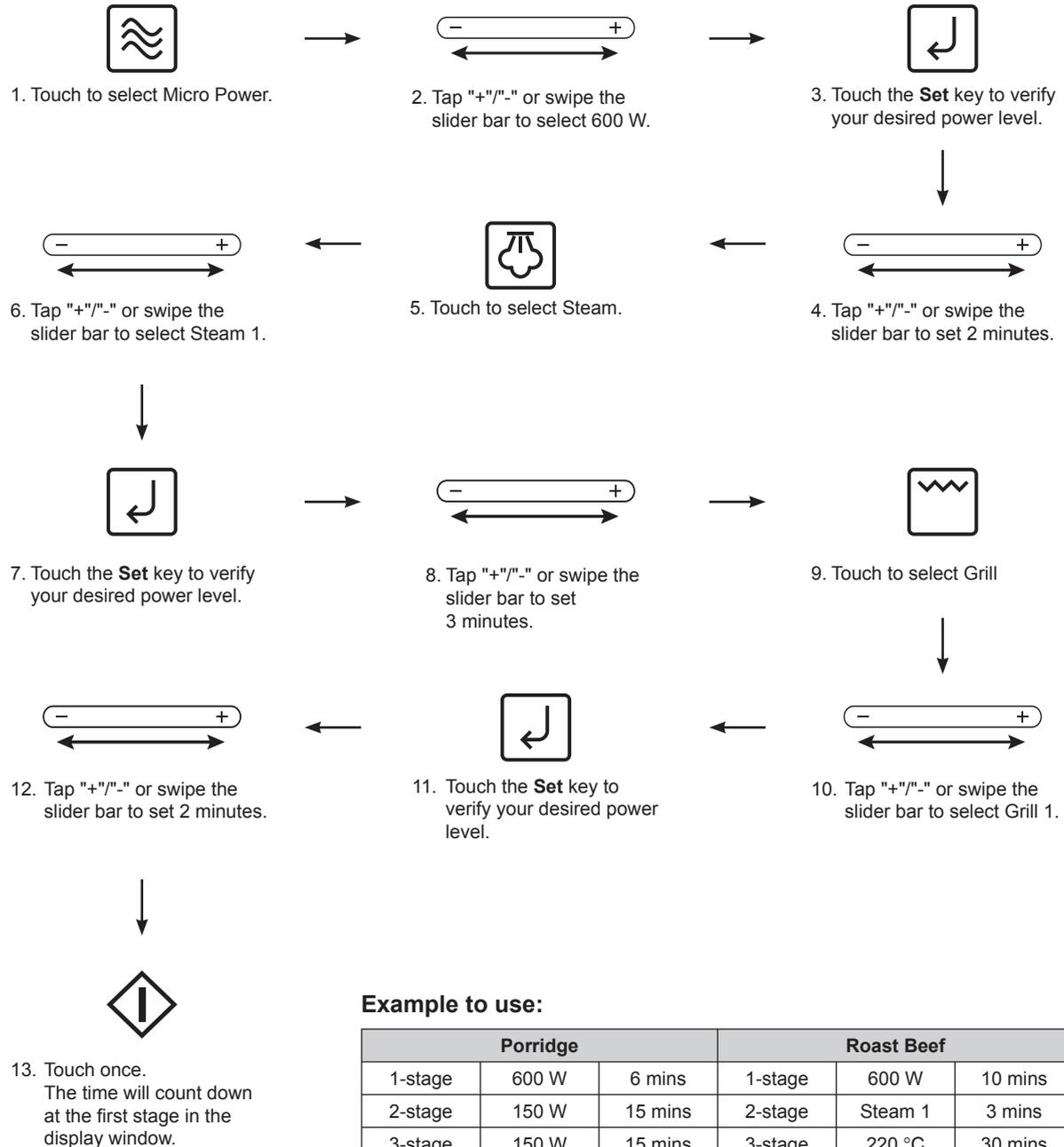
Temp °C	Example to use
40 °C	Proving Bread
150 °C	Cheesecake
160/170 °C	Gingerbread, Cookies
180 °C	Fairy Cakes, Meat Joints
190 °C	Gratins, Pastry pies, Chicken
200 °C	Scones, Swiss Roll, Muffins
220 °C	Puddings, Bread
230 °C	Garlic bread, roast potatoes, baking pizza

3-Stages Setting

This feature allows you to program 3-Stages continually.

E.g.: Continually set [600 W] 2 minutes, [Steam 1] 3 minutes and [Grill 1] 2 minutes.

English



Example to use:

	Porridge			Roast Beef		
1-stage	600 W	6 mins	1-stage	600 W	10 mins	
2-stage	150 W	15 mins	2-stage	Steam 1	3 mins	
3-stage	150 W	15 mins	3-stage	220 °C	30 mins	

Notes:

1. When operating, two beeps will sound between each stage.
2. This feature is only available for Grill, Convection(without preheating), Steam and 300 W + Steam, Timer, Micro Power function.
3. Auto programs can not be used with 3-stages cooking.
4. Steam and 300 W + Steam function can not be used over 30 minutes in this feature.

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

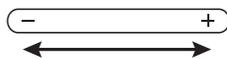
This feature allows you to program the oven as a kitchen timer. It can be also used to program a stand time after cooking is completed or to program a delay start.

English

To set Kitchen Timer:



1. Touch once.



2. Set desired amount of time.
(up to 90 minutes)



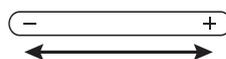
3. Touch **Start**.
Time will count down
without over operating.

To set Standing Time:

Set the desired
cooking program.
(up to 2 stages)



1. Touch once.



2. Set desired amount of
standing time.
(up to 90 minutes)

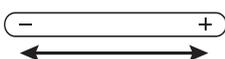


3. Touch **Start**.
Cooking will start. After
cooking, standing time
will count down without
oven operating.

To set Delay Start:



1. Touch once.



2. Set desired amount of
delay time.
(up to 90 minutes)

Set the desired
cooking programme.
(up to 2 stages)



3. Touch **Start**.
Delay time will count
down. Then cooking
will start.

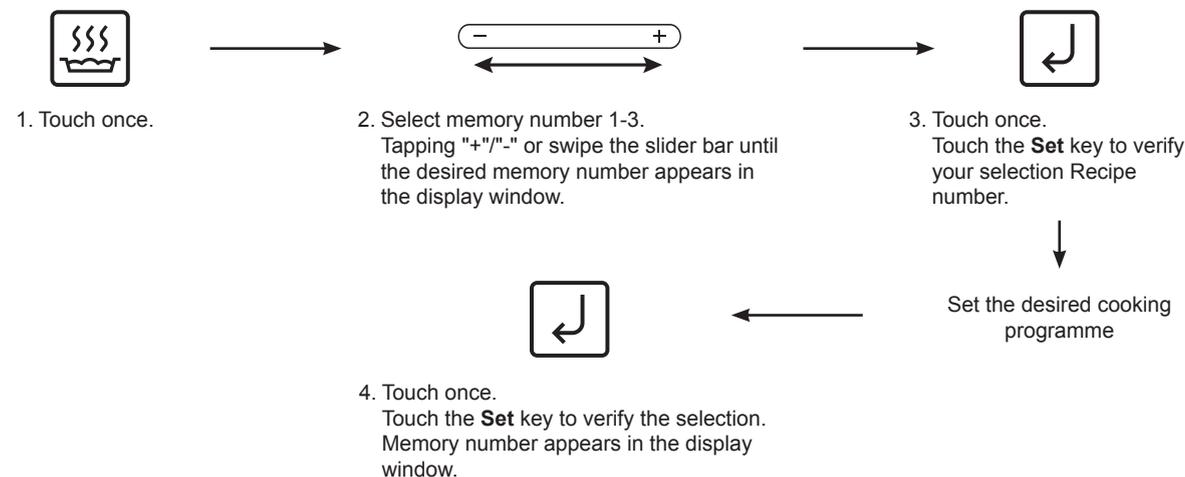
Notes:

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

To Cook using the Recipe Store

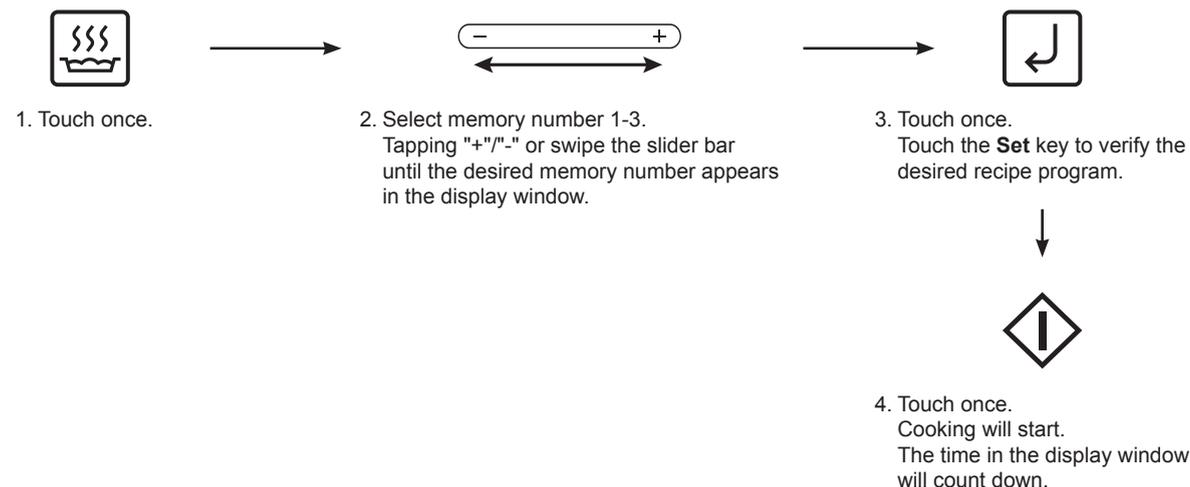
This feature allows you to pre-program your oven for regular reheating or cooking tasks. You are able to pre-program your oven for a specific power level and time that is convenient for you. You are able to pre-program three memory tasks.

To Set a Recipe Program:



English

To Start Recipe Store Program:



Notes:

1. Recipe Store function is available for micro power, convection, steam, grill, crispy grill, steam plus, 300 W + Steam and timer mode.
2. Auto Control Functions cannot be programmed into Recipe Store.
3. Recipe Store can store 3 stages cooking. But it can only store 1 stage for crispy grill and steam plus function.
4. A new recipe program will cancel the recipe program previously stored.
5. The recipe program will not be cancelled even if the oven is unplugged.
6. Convection and steam plus pre-heat mode cannot be programmed into Recipe Store.
7. The maximum cooking time of Recipe Store is 9 hours.

Sensor Reheat Setting

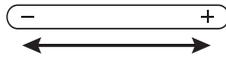


Sensor Reheat feature is utilizing the IR sensor equipped within the cavity to detect surface temperature of the food in the MWO to balance the reheating temperature and timing. This feature can cook food without setting power and time, only according to the temperature as you require. The field is -10 ~ 90 °C. The recommended weight is 100 - 500 g.

English



1. Touch once.



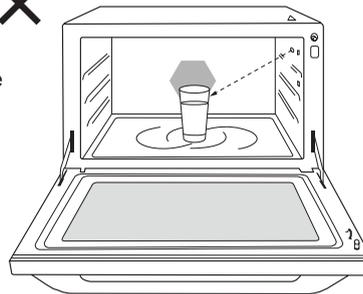
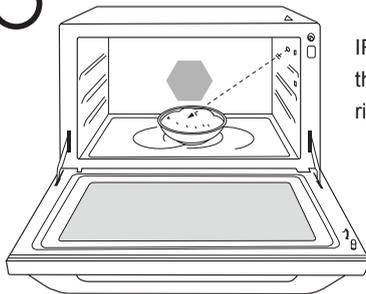
2. Tap "+"/"-" or swipe the slider bar to select desired temperature.



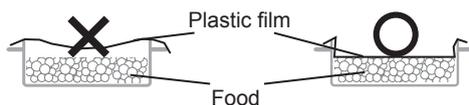
3. Touch once.
The temperature you set will display. After Detecting, current temperature of food will appear and the temperature keeps rising until the sensor measures that the detected temperature getting close to the selected level.

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

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



3. The default setting is 70 °C when plugging in. From the second time, the default setting will be changed to previously setting if between 55~75 °C as long as oven is plugged in and electricity is supplied.
4. After reheating, stir then serve.
5. Please place the container at the center of the flat table.
6. The plastic wrap should cover the food tightly, otherwise, the temperature of food may not be tested. If the plastic wrap is overlapped, make sure the overlapped area is placed downwards.



7. Food less than 100 g can not be detected. It may cause overcook.
8. If the temperature of the cavity is too high, sensor reheat feature can not be used. Display window will appear "HOT". Sensor reheat feature can be used again until the "HOT" disappear.
9. The actual temperature maybe different from the required temperature. It depends on the cavity temperature, the food density, the container, the placement of the food etc.
10. Avoid using straight-sided containers with narrow necks when using Sensor Reheat.
11. For beverages, please use the Auto Menu 21 (Beverages) to reheat.

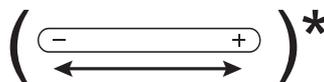
Reheat with Steam Setting



This feature allows you to reheat rice, meal without setting power and time. The recommended weight is 100-500 g.



1. Tap twice.



2. Select "More/standard/Less" .

Tap "+"/"-" or swipe the slider bar to select "More/standard/Less".

For 100~250 g, please select Less to reheat.

For 250~350 g, please select Standard to reheat.

For 350~500 g, please select More to reheat.



3. Touch once.

* Optional step. Touch **Start** key directly if you want to select standard setting. While detecting, "----" and "AUTO" will display in the display window. After detected, the cooking time will count down.

Reheat Rice

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

Reheat Meal

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

Notes:

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

Auto Cook Setting

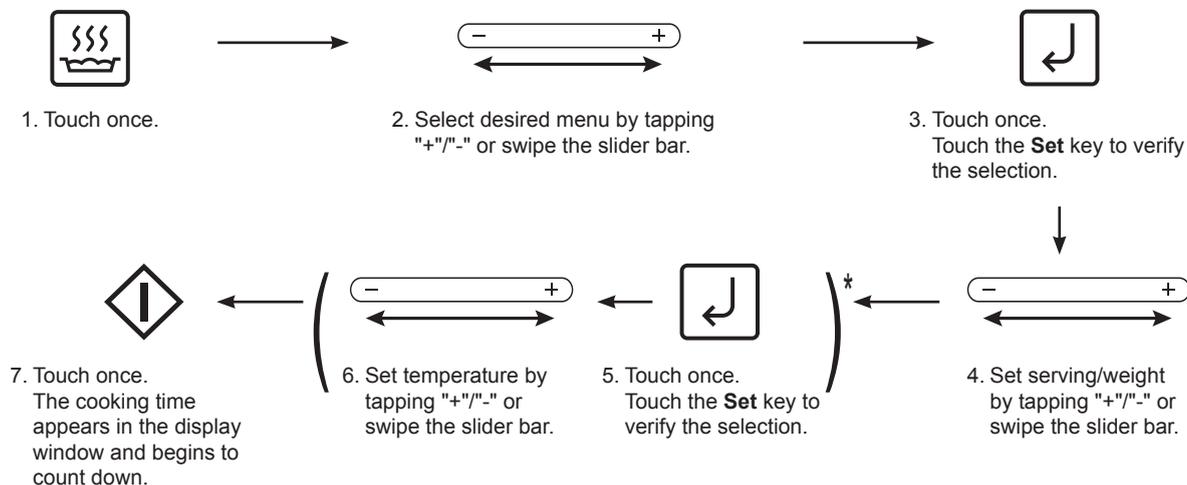


This feature allows you to set some ordinary menus with different weights. It will cook automatically without setting power and time. Select the category of food and then just enter the weight. Do not include the weight of any added water or the container weight.

English

For menus 21-43, please operate as follows:

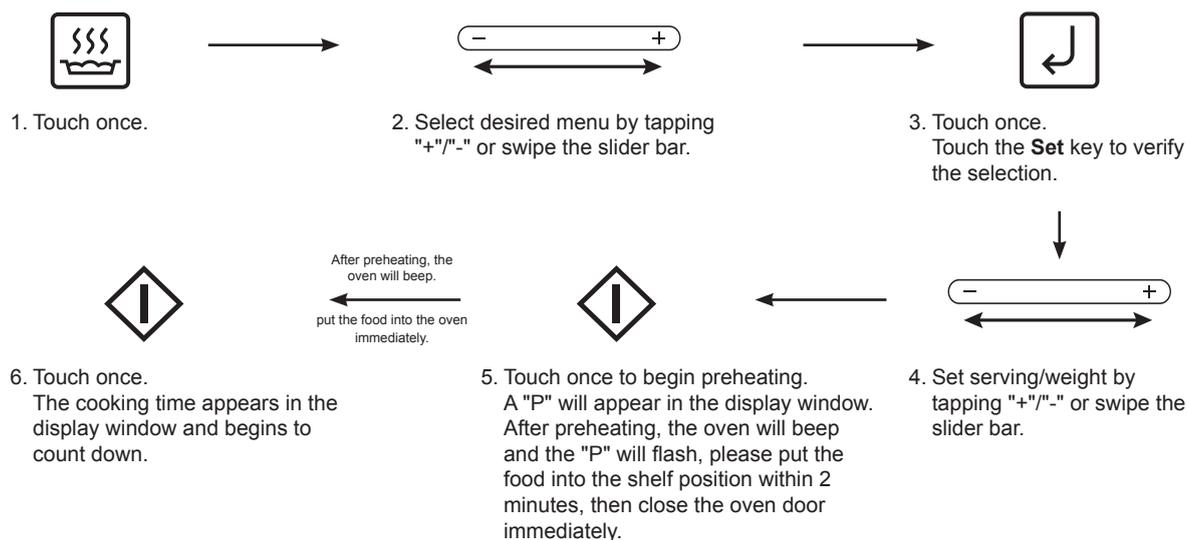
Without Preheating:



Note: * These two steps is only for Auto Menu 21 (Beverages).

For menus 44-49, please operate as follows:

With Preheating:



Note: When you select an automatic program, symbols will appear in the display to show the cooking mode that will be used and the accessories that are needed.

Auto Cook Menus

Number	Menu/Function	Serving/Weight						Recommended Containers	Accessories and Placement
		1 cup	2 cups	3 cups	4 cups	-	-		
21	Beverages	1 cup	2 cups	3 cups	4 cups	-	-	cups	on flat table
22	Double Boil	4-6 serv	1-3 serv	-	-	-	-	Casserole with lid	on flat table
23	Quick Soup	4-6 serv	1-3 serv	-	-	-	-	Casserole with lid	on flat table
24	Casserole Rice	150 g	300 g	450 g	-	-	-	Casserole with lid	on flat table
25	Congee/Porridge	100 g	150 g	200 g	-	-	-	Casserole with lid	on flat table
26	Instant Noodle	1 serv	2 serv	-	-	-	-	Casserole with lid	on flat table
27	Stew	4-6 serv	1-3 serv	-	-	-	-	Casserole with lid	on flat table
28	Steam Raw Meat	200 g	300 g	400 g	500 g	-	-	Casserole with lid	on flat table
29	Melt Butter	50 g	100 g	150 g	200 g	250 g	300 g	Casserole with wrap	on flat table
30	Melt Chocolate	50 g	100 g	150 g	200 g	250 g	300 g	Casserole (no cover)	on flat table
31	Soften Ice Cream	200 g	500 g	1000 g	2000 g	-	-	-	on flat table
32	Soften Cream Cheese	50 g	100 g	150 g	200 g	250 g	300 g	Casserole with wrap	on flat table
33	Roast Chicken	900 g	1200 g	1500 g	-	-	-	-	Glass shelf in lower shelf position
34	Roast Beef/Lamb	500 g	1000 g	1500 g	-	-	-	-	Glass shelf in lower shelf position
35	Reheat Fried Foods	200 g	400 g	600 g	-	-	-	-	Grill tray in upper shelf position
36	Fried Chicken Standard	1 serv**	2 serv**	3 serv	4 serv	-	-	-	Grill tray in upper shelf position
37	Fried Chicken Healthy	1 serv**	2 serv**	3 serv	4 serv	-	-	-	Grill tray in upper shelf position
38	Teriyaki Chicken Standard	1 serv**	2 serv**	3 serv	4 serv	-	-	-	Grill tray in upper shelf position
39	Teriyaki Chicken Healthy	1 serv**	2 serv**	3 serv	4 serv	-	-	-	Grill tray in upper shelf position
40	Frozen Potato Fries	200 g**	400 g	600 g	800 g	-	-	-	Grill tray in middle shelf position
41	Frozen Spring Rolls	100 g**	200 g	400 g	-	-	-	-	Grill tray in middle shelf position
42	Meat Skewers	200 g**	400 g**	600 g	800 g	-	-	-	Grill tray in middle shelf position
43	Frozen Pizza	300 g	400 g	500 g	600 g	-	-	-	Grill tray in middle shelf position

English

Auto Cook Menus

(continued)

English

Number	Menu/Function	Serving/Weight						Recommended Containers	Accessories and Placement
44*	Cake	1 pc (9 inches)	-	-	-	-	-	-	Metal tray in lower shelf position
45*	Muffin	12 pcs	-	-	-	-	-	-	Metal tray in lower shelf position
46*	Egg Tart	9 pcs	-	-	-	-	-	-	Metal tray in lower shelf position
47*	Cream Puff	12 pcs	-	-	-	-	-	-	Metal tray in lower shelf position
48*	Cookie 1 Level	20 pcs	-	-	-	-	-	-	Metal tray in lower shelf position
49*	Cookie 2 Levels	40 pcs	-	-	-	-	-	-	Grill tray in upper shelf position and metal tray in lower shelf position
50	Deodorization	Cleaning Functions							
51	Drain Water								
52	System Cleaning								
53	Cavity Cleaning								

Notes:

- * Preheat is necessary.
- When you select an automatic program symbols will appear in the display to show the cooking mode that will be used and the accessories that are needed.
- If the temperature of the cavity is so high, auto cook feature can not be used. Display window will appear "HOT". Auto Cook feature can be used until the "HOT" disappears.
- Cook according to the guideline on next page.
- ** Menu weight use ECONAVI function.
- When you use Econavi, please put you food as below picture:



Put the food on the shadow area

Grill Tray

Working principle of ECONAVI in Auto Menu:

By means of top heater and microwave power combined, to supply concentrated heat efficiently on food (which placed in the front row of the grill tray). It can help you save time and energy. That's how ECONAVI works.

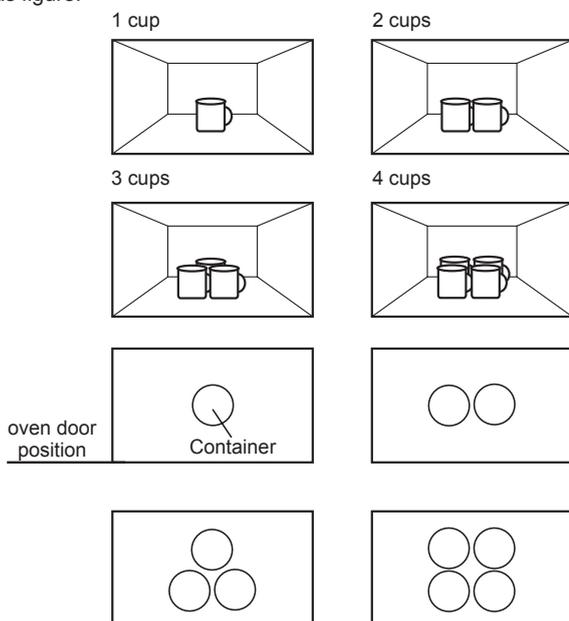
- Heating area refers to efficient working area at the ahead of the grill tray available for two serves.

ECONAVI indicator lamp will light up as soon as cooking begins.

Energy saving effect will vary depending on the food category, amount, and placement.

21. Beverages

It is suitable for reheating beverages (coffee, tea, etc.) from room temperature or fridge temperature. The reheat field is 1-4 cups (200 ml/cup). You can select the temperature you want. The temperature is between 40 °C~70 °C. Select the serving and temperature, then touch **Start**. After reheating, stir carefully. Do not cover or wrap. Arrange the containers as figure.



22. Double Boil

It is suitable for cooking traditional soups; herbal soup, birdnest soup, etc., that requires slow simmer or 'double boil'. This method ensures food remains tender without losing its shape. It also extracts and retains the aromatic flavour of the food. Place all ingredients and liquid in a high microwave safe and heat proof casserole dish. Allow at most 1/2 depth of volume for evaporation to prevent boiling over. Cook covered with a lid or microwave safe plastic wrap. Open the door to stir when two beeps heard during cooking, touch **Start** key to continue.

Measure tap water and ingredients as the below chart for reference.

Serving	Meat	Vegetables	Tap water
4-6 serv	500 g	400 g	1000 ml
1-3 serv	250 g	200 g	650 ml

23. Quick Soup

Suitable for cooking quick soups such as chicken soup, rib soup etc., clean all raw materials and ingredients for later use. Add all raw materials, ingredients and water into a microwave safe container with lid. Allow at most 1/2 depth of volume for evaporation to prevent boiling over. Open the oven door to stir when two beeps heard during cooking, touch **Start** key to continue. Add seasonings after cooking. Measure tap water and ingredients as the below chart for reference.

Serving	Meat	Vegetables	Tap water
4-6 serv	300 g	850 g	1000 ml
1-3 serv	150 g	450 g	500 ml

24. Casserole Rice

It is suitable for cooking plain rice. Always use a high microwave safe casserole and cover with a lid or microwave safe plastic wrap. When cover, always allow at most 1/2 depth of volume for evaporation to prevent boiling over. Allow rice to stand for 5-10 minutes after cooking. Measure rice and tap water as the below chart for reference.

Rice	150 g	300 g	450 g
Tap water	225 ml	400 ml	550 ml

25. Congee/Porridge

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

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

Measure rice and tap water as the below chart for reference.

Rice	100 g	150 g	200 g
Tap water	750 ml	1000 ml	1300 ml

26. Instant Noodle

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

Measure tap water and ingredients as the below chart for reference.

Instant Noodle	1 serv (80 g)	2 servs (160 g)
Tap water	450 ml	800 ml

27. Stew

For cooking meat/poultry stews. Suitable for tougher cuts of meat/poultry. Place all ingredients and liquid in a high microwave safe and heat proof casserole. Allow at most 1/2 depth of volume for evaporation to prevent boiling over. Cook covered with a lid. Open the door to stir when two beeps heard during cooking, touch **Start** key to continue.

Measure tap water and ingredients as the below chart for reference.

Serving	Meat	Vegetables	Tap water
4-6 serv	1200 g	400 g	600 ml
1-3 serv	600 g	200 g	300 ml

28. Steam Raw Meat

Suitable for cooking minced/sliced pork. Place them in a microwave safety container. Add salt, ginger, green onion, cooking wine and corn flour. Cover with the lid. Place the casserole on the center of flat table. Stir when two beeps heard during cooking.

29. Melt Butter

Remove wrapper, cut butter into 3 cm cube, and place into a microwave safe dish. Melt with lid or plastic wrap. Stir after cooking. If food needs more time cooking or weight exceeds range, cook using 300 W for melting.

30. Melt Chocolate

Remove wrapper and place chocolate into a microwave safe dish. Cook without cover. Stir when two beeps heard during cooking. After heating, stir until completely melted. If food needs more time cooking or weight exceeds range, cook using 300 W for melting.

Note: Chocolate holds its shape even when softened.

31. Soften Ice Cream

Soften slightly without lid. If food needs more time cooking or weight exceeds range, cook using 300 W for softening.

32. Soften Cream Cheese

Remove wrapper and place in a microwave safe bowl/dish. Cover with plastic wrap. If food needs more time cooking or weight exceeds range, cook using 300 W for softening.

33. Roast Chicken

Clean the chicken and marinate it for about 1 hour with seasonings. Split the chicken and place the chicken on an upturned saucer in the glass tray, skin side down. Put the glass shelf in the lower shelf position. Select program and touch **Start** key according to the weight. Do not use plastic wrap or lid. Turn over when hearing two beeps.

34. Roast Beef/Lamb

Suitable for roasting joints of beef or lamb. Make the Beef or lamb clean, brush with oil and seasoning. Place the beef or lamb on the glass shelf and put them in the lower shelf position. Select the program and begin to cook.

35. Reheat Fried Foods

Suitable for reheating fried food including fried chicken pieces, curry buns, deep-fried spring rolls. Place the food on the grill tray and put them in the upper shelf position. Select the program and touch **Start** according to the weight. Do not use plastic or lid.

36. Fried Chicken Standard

Ingredient: (4 serv)

500 g Boneless chicken leg

Seasonings:

50 g Fried chicken powder (corn flour)

1 pc Egg

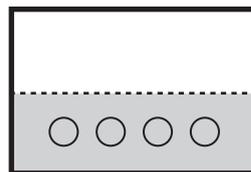
1T Light soy sauce

1T Yellow wine

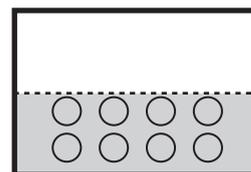
little Salt, pepper

Method:

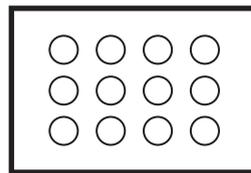
1. Clean the boneless chicken leg and cut into small cubes (30 g per piece).
2. Mix all ingredients of seasonings and chicken pieces. And marinate for half an hour.
3. Place the chicken pieces on the grill tray, skin side up as the below chart shows.
4. Put the grill tray in the upper shelf position.
5. Select the program and touch **Start** according to the serving.



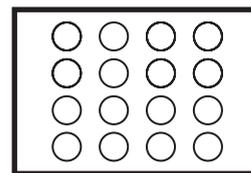
1 serv



2 serv



3 serv



4 serv

Note:

1. When you use Econavi for 1~2 serv, please put food on the shadow area as the above chart.
2. Adjust the ingredients according to amount of foods required ranging from 1-3 serves.

37. Fried Chicken Healthy

This is a healthy menu, capable of reducing oil fat in the chicken. The method of cooking is same as the Fried Chicken Standard. Before start, please fill water tank.

38. Teriyaki Chicken Standard

Ingredient: (4 serv)

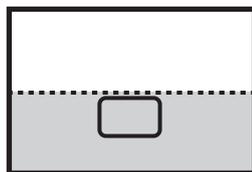
4 pcs (about 125 g one piece) Boneless chicken leg

Sauce:

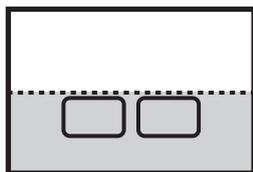
2T Light soy sauce
2T Water
2t Sugar

Method:

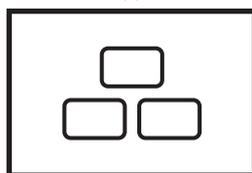
1. Clean the boneless chicken leg and marinate in the sauce for half an hour.
2. Place the chicken on the grill tray, skin side up as the below chart shows.
3. Put the grill tray in the upper shelf position.
4. Select the program and touch **Start** according to the serving.



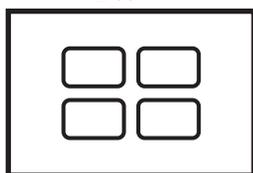
1 serv



2 serv



3 serv



4 serv

Note:

1. When you use Econavi for 1~2 serv, please put food on the shadow area as the above chart.
2. Adjust the ingredients according to amount of foods required ranging from 1-3 serves.

39. Teriyaki Chicken Healthy

This is a healthy menu, capable of reducing oil fat in the chicken. The method of cooking is same as the Teriyaki Chicken Standard. Before start, please fill water tank.

40. Frozen Potato Fries

Use for cooking frozen pre-cooked potato products like wedges, chips, gems, etc. Spread the frozen product in a single layer onto the grill tray, put them in the middle shelf position. Select the program and touch **Start** according to the weight.

Note: When you use Econavi for 200 g, please put food on the shadow area. Please refer to page 36.

41. Frozen Spring Rolls

Suitable for cooking different kinds of frozen spring rolls. Place the spring rolls on the grill tray and brush some oil in the rolls. Put them in the middle shelf position. Select the program and touch **Start** according to the weight. Do not use plastic or lid.

Note: When you use Econavi for 100 g, please put food on the shadow area. Please refer to page 36.

42. Meat Skewers

Allow you to roast meat skewer, chicken pieces or seafood. Place the food on the grill tray in the middle shelf position. Select the program and touch **Start** according to the weight. Do not use plastic or lid.

Note: When you use Econavi for 200 g and 400 g, please put food on the shadow area. Please refer to page 36.

43. Frozen Pizza

Allow you to bake frozen pizza. Place pizza on the grill tray in the middle shelf position. Select the program and touch **Start** according to the weight. Do not use plastic or lid.

Notes:

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

44. Cake

Ingredient:

200 g (about 4 pcs)	Egg
170 g	Plain flour
5g	Baking powder
170 g	Castor sugar
1 tbsp	Milk
20 g	Butter

Method:

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

Notes:

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

45. Muffin

Ingredients:

12	Muffin cups
200 g	Plain flour
12 g	Baking powder
60 g	Sugar
50 g	Dried fruit
50 g	Beaten eggs
80 g	Melted butter
120 g	Milk
½t	Salt

Method:

1. Mix the melted butter, milk, eggs, sugar and salt.
2. Sift flour and baking powder into the mixture.
3. Add dried fruit into mixture.
4. Make a floury and rough batter.
5. Select program and start preheat.
6. Scoop batter into muffin cup, weigh 43g of the mixture into paper cases for each and arrange into 4×3 shape on the metal tray.
7. After preheating, put the metal tray in the lower shelf position and touch **Start** key.

46. Egg Tart

(egg tart mould with 7cm diameter and 2.2 cm height)

Ingredients A: (Pastry)

70 g	Butter - chilled
14 g	¼ egg
35 g	Icing sugar
100 g	Plain flour

Ingredients B: (Egg fillings)

65 g	Sugar
150 ml	Water
2	Egg (whisk, with shell about 120 g)
40 ml	Evaporated milk

Method:

1. To prepare pastry: Mix ingredients A into a dough and place in the fridge for about 30 minutes.
2. To prepare egg fillings: Boil 150 ml water and 65 g sugar till sugar dissolved. Leave aside to cool. Add egg and evaporated milk, strain mixture, leave aside.
3. Take out the dough from fridge. Roll out dough and place onto tart mould.
4. Select the program and start preheating.
5. Fill tart with egg fillings.
6. Put the tarts in the centre of the metal tray and arrange into 3 x 3 shape.
7. After preheating, put the metal tray in the lower shelf position and touch **Start** key.
8. After baking, please stand for 10-15 minutes before serving.

47. Cream Puff

Ingredient:

60 g	Plain flour
60 g	Butter
150 g (about 2-3 pcs)	Egg
100 ml	Water

Method:

1. Heat the butter and water to boiling on gas. Pour the flour into the mixture quickly and stir continually till the mixture is transparent. Switch off the gas. Gradually add the beaten eggs into the mixture, whisk continually till the mixture begins to sticker and the mixture dropped stringy by using wooden spoon, then stop to add beaten eggs.
2. Select the program and touch **Start** to preheat.
3. Place the aluminum foil on the metal tray and grease. Cut the mixture to 25 g each and arrange into 3×4 shape equidistantly. After preheating, the oven will beep. Place the metal tray in the lower shelf position quickly and touch **Start** key. Turn the metal tray 180 degree when hearing two beeps.

Notes:

1. Whisk quickly and evenly when gradually adding the beaten eggs.
2. Do not add excessive eggs when the mixture begins to string.
3. Arrange the puff equidistantly within 12 units to ensure cooking result.
4. Put the metal tray in the lower shelf position quickly at the completion of preheating. If the door is opened too long, it can affect the cooking result.
5. After cooking, take out the metal tray carefully with mitten, separate the puff from the foil and place it in another dish, if not, after the puff cooling down, it is hard to separate them down.

48. Cookie 1 Level

Ingredient:

35 g	Egg
120 g	Plain flour
60 g (room temperature)	Butter
60 g	Castor sugar
vanilla essence	

Method:

Whisk the butter and sugar to be softened and creamy with egg beater. Add beaten eggs and vanilla essence and stir evenly. Gradually add sifted plain flour and stir evenly with wooden spoon. Select the program and touch **Start** key to preheat. Place the aluminum foil on the metal tray. Cut the mixture to cookie shape with 5 mm height and 14 g each and arrange into 4×5. After preheating, three beeps will be heard. Put the metal tray in the lower shelf position quickly and touch **Start** key.

Notes:

1. Insure the butter be soft under room temperature in advance.
2. Put the ingredients in a deep container to avoid splash when whisking.
3. Arrange the cookies equidistantly and under specified volume for a better performance.
4. After preheating, place the metal tray in the lower shelf position immediately. If the door is opened too long, it will affect the cooking result.

49. Cookie 2 Levels

Ingredient:

75 g	Egg
240 g	Plain flour
120 g (room temperature)	Butter
120 g	Castor sugar
vanilla essence	

Method:

Whisk the butter and sugar to be softened and creamy with egg beater. Add beaten eggs and vanilla essence and stir evenly. Gradually add sifted plain flour and stir evenly with wooden spoon. Select the program and touch **Start** key to preheat. Place the aluminum foil on the metal tray and grill tray. Cut the mixture to cookie shape with 5 mm height and 14 g each and arrange into 4×5. After preheating, three beeps will be heard. Put the metal tray in the lower shelf position and grill tray in the upper shelf position quickly and touch **Start** key.

Notes:

1. Insure the butter be soft under room temperature in advance.
2. Put the ingredients in a deep container to avoid splash when whisking.
3. Arrange the cookies equidistantly and under specified volume for a better performance.
4. After preheating, place the metal tray in the lower shelf position and the grill tray in the upper shelf position immediately. If the door is opened too long, it will affect the cooking result.

Auto Steam Cook Setting

There are 2 way for you to steam some of your favourite foods by setting the weight only. One is steam only, the other is steam with microwave. Steam with microwave mode saves cooking time. The oven determines the power and the cooking time automatically. Select the category and set the weight of the food. The weight is programmed in grams.

English



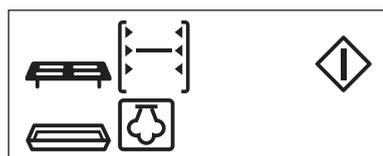
1. Touch once.
The menu appears in the Display Window.
2. Select desired menu.
Tap "+"/"-" or swipe the slider bar until the desired menu appears in the display window. Please see the chart on next page.
3. Touch once.
Touch the **Set** key to verify the selection.
4. Select desired serving/weight.
Tap "+"/"-" or swipe the slider bar until the desired serving/weight appears in the display window.



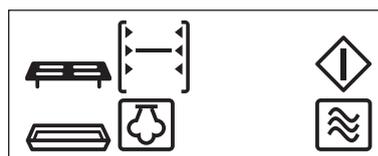
5. Touch once.
The cooking time appears in the display window and begins to count down.

Notes:

1. For larger weights on the auto programs, it will be necessary to re-fill the water tank during cooking.
2. Do not cover foods on the auto steam programs.
3. Most foods benefit from a **STANDING** time after cooking on an auto program, to allow heat to continue conducting to the centre.
4. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.
5. Cook according to the following cooking method.
6. When you select an automatic program symbols will appear in the display to show the cooking mode that will be used and the accessories that are needed.
For example (Fresh Vegetables):



Steam only



Steam with microwave

Auto Steam Menus

Menu	Weight					Accessories and Placement
	200 g	250 g	300 g	-	-	
1. Steam Frozen Foods	200 g	250 g	300 g	-	-	the glass shelf in the middle shelf position with plastic trivet inside
2. Steam Frozen Foods (Quick)	200 g	250 g	300 g	-	-	
3. Steam Chilled Foods	200 g	300 g	400 g	-	-	the glass shelf in the middle shelf position with casserole inside
4. Steam Chilled Foods (Quick)	200 g	300 g	400 g	-	-	
5. Frozen Chinese Bun (Pau)	2 pcs	3 pcs	4 pcs	-	-	the glass shelf in the middle shelf position with plastic trivet inside
6. Frozen Chinese Bun (Pau) (Quick)	2 pcs	3 pcs	4 pcs	-	-	
7. Steam Raw Chinese Bun (Pau)	4 pcs	8 pcs	-	-	-	
8. Steam Raw Pudding	4 serv	-	-	-	-	the glass shelf in the middle shelf position with casserole inside
9. Fresh Vegetables	200 g	250 g	300 g	-	-	the glass shelf in the middle shelf position with plastic trivet inside
10. Fresh Vegetables (Quick)	200 g	250 g	300 g	-	-	
11. Fresh Root Vegetables	200 g	300 g	400 g	500 g	-	
12. Fresh Root Vegetables (Quick)	200 g	300 g	400 g	500 g	-	
13. Frozen Vegetables	200 g	250 g	300 g	-	-	
14. Frozen Vegetables (Quick)	200 g	250 g	300 g	-	-	
15. Chicken	200 g	300 g	400 g	500 g	600 g	
16. Chicken (Quick)	200 g	300 g	400 g	500 g	600 g	
17. Fresh Whole Fish	200 g	300 g	400 g	500 g	600 g	the glass shelf in the upper shelf position with dish inside
18. Fresh Fish Fillets	200 g	300 g	400 g	500 g	-	the glass shelf in the middle shelf position with plastic trivet inside
19. Chawanmushi	1 serv	2 serv	3 serv	4 serv	-	the glass shelf in the middle shelf position
20. Pudding	9 pcs	-	-	-	-	

English

1. Steam Frozen Foods

(use Steam only)

Suitable for steaming some dessert such as buns. It's not suitable for big size food and all kinds of frozen dumpling. Fill water tank. Place foods onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program, enter the weight of the foods. Touch **Start**.

2. Steam Frozen Foods (Quick)

(use Steam + Micro)

Suitable for steaming some dessert such as buns. It's not suitable for big size food. Fill water tank. Place foods onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program, enter the weight of the foods. Touch **Start**.

3. Steam Chilled Foods

(use Steam only)

Suitable for steaming chilled foods such as chilled fried rice as purchased. Transfer food to the container which is shallow and wide mouth. Place container on the glass shelf in the middle shelf position. Select program, enter the weight of the foods. Touch **Start**.

Note: Foods in irregular bowl shaped containers may need longer cooking.

4. Steam Chilled Foods (Quick)

(use Steam + Micro)

Suitable for steaming chilled foods such as chilled fried rice as purchased. Transfer food to the container which is shallow and wide mouth. Place container on the glass shelf in the middle shelf position. Select program, enter the weight of the foods. Touch **Start**.

Note: Foods in irregular bowl shaped containers may need longer cooking.

5. Frozen Chinese Bun(Pau)

(use Steam only)

Suitable for steaming some frozen Chinese bun, the weight is 80 g per piece . Food can be directly steamed by microwave oven from the fridge. Fill water tank. Place Chinese Bun onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program, enter the weight of the foods. Touch **Start**.

6. Frozen Chinese Bun (Pau) (Quick)

(use Steam + Micro)

Suitable for steaming some frozen Chinese bun, the weight is 80 g per piece . Food can be directly steamed by microwave oven from the fridge. Fill water tank. Place Chinese Bun onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program, enter the weight of the foods. Touch **Start**.

7. Steam Raw Chinese Bun (Pau)

(use Steam only)

Ingredients: (8 pcs)

Dough:

Plain flour	200 g
Instant yeast	3 g
Castor sugar	20 g
Salt	3 g
warm water (approximately 40 °C)	120 ml

Filling:

Minced pork	200 g
Dried mushroom (soften with water, chopped)	50 g
Yellow wine	1 t
Dark soy sauce	1 t
Light soy sauce	1½ t
dried small shrimps	20 g
oil	2 ½ t
salt, sugar, pepper, monosodium glutamate, chopped ginger	

Method:

1. For filling: Mix all the ingredients in the bowl, stir until mushy.
2. For dough: Mix yeast and warm water, add sifted flour, sugar and salt, stir and knead till it forms a smooth dough. (Adjust the quantity of water according dough) Leave the dough aside for 30 minutes with a wet cloth on it. If it is cold in the winter, please put the bowl in the oven for ferment at 40 °C for 30 minutes.
3. Divide the dough into 8 portions (about 40 g per pc), make each of them round enough to roll into the fillings.
4. Put the bun on the plastic trivet with the cooking paper under. Place plastic trivet on glass shelf in the middle shelf position. Ferment at 40 °C for about 30 minutes.
5. Fill water tank.
6. Select program, enter the weight of the foods. Touch **Start**.

Note: Adjust the ingredients according to amount of foods required 4 pcs.

8. Steam Raw Pudding

(use Steam + Micro)

Ingredients:

Radish (peeled)	750 g
Rice flour	227 g
Wheat flour	25 g
Dried mushroom	15 g
Preserved meat	50 g
Chinese sausage	50 g
Dried small shrimp	30 g
Water	100 ml
White pepper powder	4 g
1 teaspoon oyster sauce.	

Method:

1. Wash and peel the radish, shred.
2. Remove root cut from dried mushroom and soak with dried shrimp in 100 ml water.
3. Dice soaked mushroom and shrimp, set the water aside.
4. Dice preserved meat and sausage ready to use.
5. Pour the meat and sausage into a stir-frying cooker.
6. Add into diced mushroom and shrimp and mix well, scoop up and leave aside.
7. Fry the radish with oil (2 tablespoon) for seconds and pour into the water, add a few white pepper powder and oyster sauce until mixed, lastly, stir well with processed mixture.
8. Turn off the gas till all the ingredients mixed except rice flour and wheat flour, mix them well.
9. Fill water tank.
10. Arrange the fried white radish patty with a 4.5 cm deep, 24.5 cm wide container, place it in glass shelf in middle position, and select auto menu to start.

9. Fresh Vegetables

(use Steam only)

To steam fresh vegetables. Fill water tank. Place prepared vegetables onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program, enter the weight of the fresh vegetables. Touch **Start**.

10. Fresh Vegetables (Quick)

(use Steam + Micro)

To steam fresh vegetables. Fill water tank. Place prepared vegetables onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program, enter the weight of the fresh vegetables. Touch **Start**.

11. Fresh Root Vegetables

(use Steam only)

To steam fresh root vegetables e.g. carrots, potatoes. Fill water tank. Wash and peel carrots. Cut carrots into round slices about 5 mm thick. Wash potatoes and cut into even sized pieces. Place carrot or potatoes onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program, enter the weight of the root vegetables. Touch **Start**.

12. Fresh Root Vegetables (Quick)

(use Steam + Micro)

To steam fresh root vegetables e.g. carrots, potatoes. Fill water tank. Wash and peel carrots. Cut carrots into round pieces about 1.5 ~ 2 cm thick. Wash potatoes and cut into even sized pieces about 1.5 ~ 2 cm thick. Place carrot or potatoes onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program, enter the weight of the root vegetables. Touch **Start**.

13. Frozen Vegetables

(use Steam only)

To steam FROZEN vegetables e.g. carrots, broccoli, cauliflower, green beans. Fill water tank. Place vegetables onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program, enter the weight of the frozen vegetables. Touch **Start**.

14. Frozen Vegetables (Quick)

(use Steam + Micro)

To steam FROZEN vegetables e.g. carrots, broccoli, cauliflower, green beans. Fill water tank. Place vegetables onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program, enter the weight of the frozen vegetables. Touch **Start**.

15. Chicken

(use Steam only)

To cook fresh chicken pieces. Fill water tank. Place chicken pieces onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program, enter the weight of the chicken pieces. Touch **Start**. Check water tank during cooking and re-fill as necessary.

16. Chicken (Quick)

(use Steam + Micro)

To cook fresh chicken pieces. Fill water tank. Place chicken pieces onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program, enter the weight of the chicken pieces. Touch **Start**. Check water tank during cooking and re-fill as necessary.

17. Fresh Whole Fish

(use Steam only)

To cook FRESH whole fish e.g. trout, sea bream, mackerel, sea bass, sardines. Fill water tank. Place whole fish in the dish. Place dish on glass shelf in the upper shelf position. Select program, enter the weight of the whole fresh fish. Touch **Start**.

18. Fresh Fish Fillets

(use Steam only)

To cook fresh fish fillets. Each fish fillets should weigh between 100-200 g each. Fill water tank. Place fresh fish onto plastic trivet. Place plastic trivet on glass shelf in the middle shelf position. Select program Fresh Fish Fillets. Enter the weight of the fresh fish fillets. Touch **Start**.

19. Chawanmushi

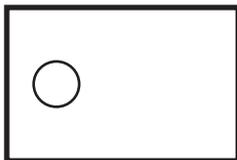
(use Steam only)

Ingredients: (4 serv)

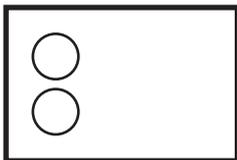
Egg	150 g
Warm water (approximately 35 °C)	500 ml
Light soy sauce	4.5 g
Salt	3.75 g

Method:

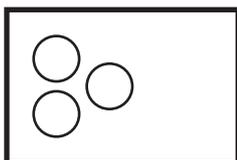
1. Beat up the eggs, whisk with salt and light soy sauce and then stir the mixture uniformly.
2. Add warm water into the beaten eggs at a certain ration and stir uniformly, pour the mixture into the container and remove the foam for later use, with lid.
3. The ration of the egg to water is 1:3~4.
4. Fill water tank.
5. Place the container on the glass shelf close to left as the below chart shows and put the glass shelf in the middle shelf position.
6. Select the program and touch **Start** according to the serving.



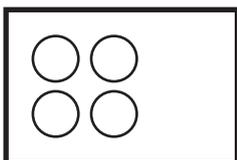
1 serv



2 serv



3 serv



4 serv

Note: Adjust the ingredients according to amount of foods required ranging from 1-3 serv.

20. Pudding

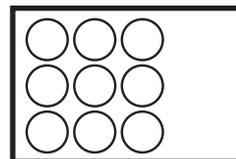
(use Steam only)

Ingredient:

Sugar	125 g
Milk	500 ml
Egg	200 g
	(stirred uniformly)

Method:

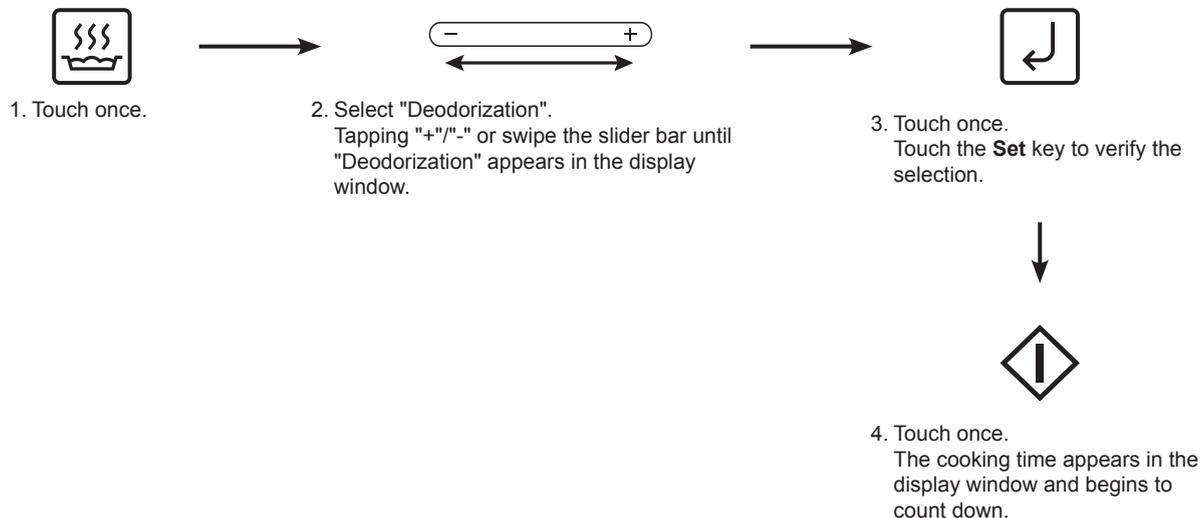
1. To prepare caramel: Add a large spoon of water into 40 g sugar, pour water and sugar into a container to heat for 3 minutes 15 seconds at medium power. Stir at the half time. Take the sugar out when it turns to dark brown. Add a large spoon of water, quickly stir and left stand for cooling down.
2. To prepare egg liquid: Add 500 ml milk and 85 g sugar into a container to heat for 3 minutes at 800 W to make sugar completely dissolve into the milk. Let cool down, and then add egg and stir the mixture uniformly. Coat the inside of the mold with butter, spread 3 g of caramel at the bottom uniformly, and add 80 g egg liquid. The total volume cannot exceed $\frac{3}{4}$ of the mold.
3. Arrange the pudding molds in a shape of 3×3 onto the glass shelf close to left as the below chart shows and put the glass shelf in the middle shelf position.
4. Fill water tank.
5. Select the program and touch **Start** according to the serving.



Cleaning Setting

50. Deodorization Setting:

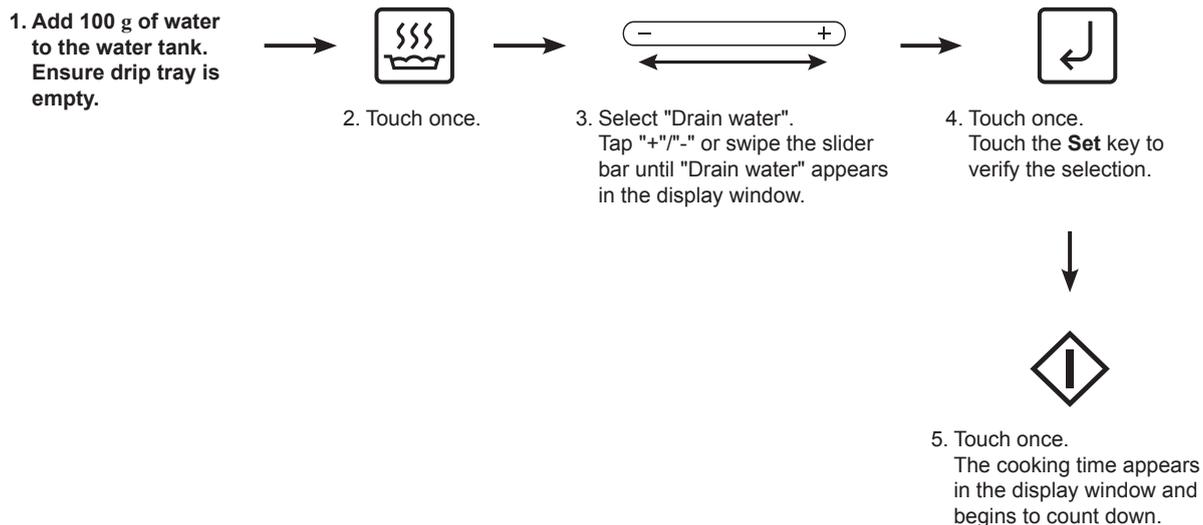
This feature is suitable for cleaning the particular smell from the microwave oven (30 minutes is needed).



English

51. Drain Water Setting:

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



Notes:

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

Caution:

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

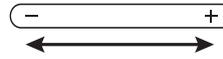
52. System Cleaning Setting:

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

1. Make a solution of 16 g citric acid and 200 g of water, add the solution to the water tank. Ensure drip tray is empty.



2. Touch once.



3. Select "System cleaning". Tap "+"/"-" or swipe the slider bar until "system cleaning" appears in the Display Window.



4. Touch once. Touch the **Set** key to verify the selection.



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



6. Touch once. Touch **Start**. The program will run for approx. 1 minute. Empty the drip tray after the program has finished.

5. Touch once. The cooking time appears in the display window and begins to count down. The program will run for approx. 29 minutes.

Notes:

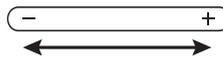
1. When "⚠" appears in the display, run the 'system cleaning' program.
2. If the system cleaning program is not used regularly, the pipe will get blocked and the steaming performance will be less effective.
3. Do not remove the drip tray during the drain program. If the drip tray is removed during the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

53. Cavity Cleaning Setting:

This feature is available when the cavity is built up with fat or grease (20 minutes is needed).



1. Touch once.



2. Select "Cavity cleaning". Tap "+"/"-" or swipe the slider bar until "cavity cleaning" appears in the display window.



3. Touch once. Touch the **Set** key to verify the selection.



4. Touch once. The cooking time appears in the display window and begins to count down.

Notes:

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

Before Requesting Service

ALL THESE THINGS ARE NORMAL:

The oven causes interference with my TV.	Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, hair dryers, etc. It does not indicate a problem with your oven.
Steam accumulates on the oven door and warm air comes from the oven vents.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as inside and/or on the oven door. This is normal and safe. Steam will disappear after the oven is cool down.
I accidentally operate my microwave oven without any food in it.	Operating the oven empty for a short time will not damage the oven. However, we do not recommend this to be done.
The oven has an odour and generates smoke when using Combination and Grill function.	It is essential that your oven is wiped out regularly particularly after cooking by Combination or Grill. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.
The fan motor continue operating after cooking is over.	After using the microwave oven, the fan motor will operate for several minutes to cool the electric compenents.
Some smoke will be given off from the cavity when using grill, combination or oven for the first time.	It caused by the excessive oil in the cavity and oil used for rust protection volatilizing.

English

Before Requesting Service

(continued)

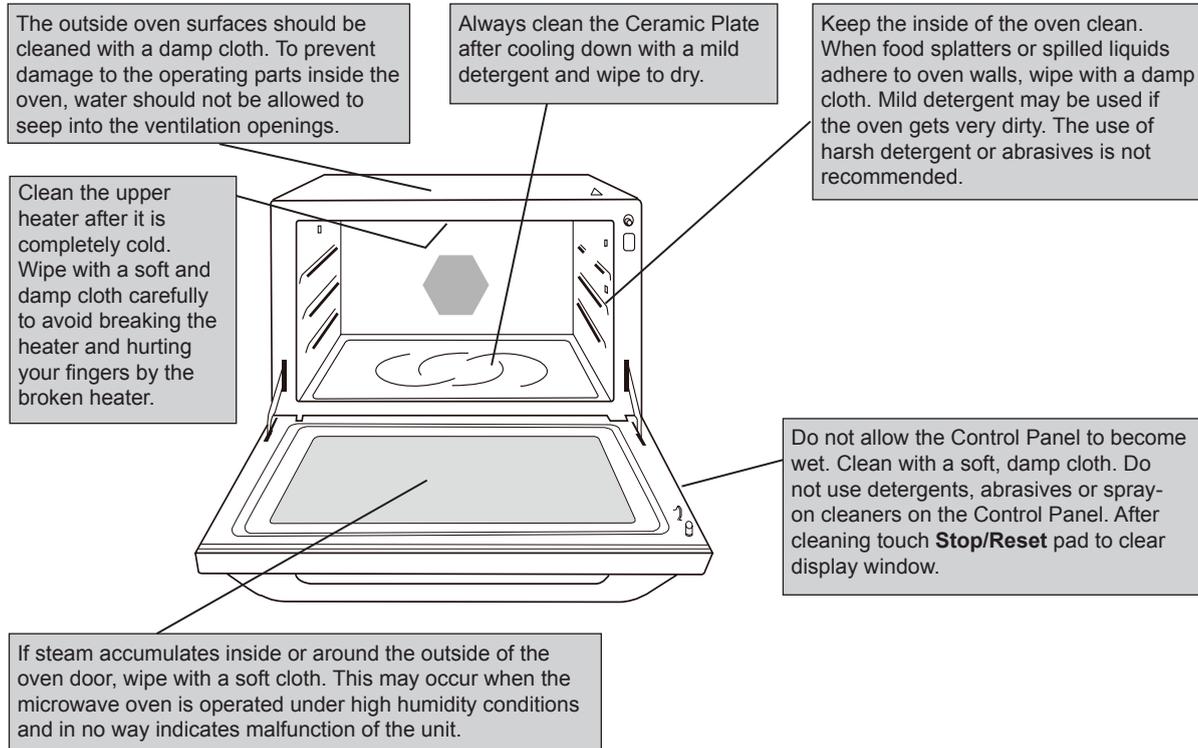
English

PROBLEM	POSSIBLE CAUSE	REMEDY
Oven will not turn on.	The oven is not plugged in securely.	Remove plug from outlet, wait 10 seconds and re-insert.
	Circuit Breaker or fuse is tripped or blown.	Contact the specified service center.
	There is a problem with the outlet.	Plug another appliance into the outlet to check if the outlet is working.
Oven will not start cooking.	The door is not closed completely.	Close the oven door securely.
	Start key was not touched after programming.	Touch Start key.
	Another program has already been entered into the oven.	Touch Stop/Reset key to cancel the previous program and program again.
	The program has not been entered correctly.	Program again according to the Operating Instructions.
Stop/Reset key has been touched accidentally.	Program oven again.	
"HOT" appears in the display window.	The cavity is overheated.	Operate again after it cools down.
The "🔒" appears in the display Window.	The Child Lock was activated by tapping Start key 3 times.	Deactivate Lock by tapping Stop/Reset key 3 times.
"H97", "H98" or "H00" appears in the display window.	This display indicates a problem with the microwave generation system.	Contact the authorised service center.
"DEMO MODE PRESS ANY KEY" or "D" appears in the display window.	The oven is under demonstration mode.	Tap Micro Power key once, Start key 4 times, Stop/Reset key 4 times.
The control panel keys do not respond when tapped.	The oven may be in stand-by mode.	Ensure the oven is plugged in. Open and close the door to activate.
"U12" appears in the display window.	Drip tray is loose or not in the right position.	Replace the drip tray onto the front legs of oven.
"U14" appears in the display window.	The water tank is empty.	Re-fill the water tank, position back in the oven and touch Start to resume cooking.

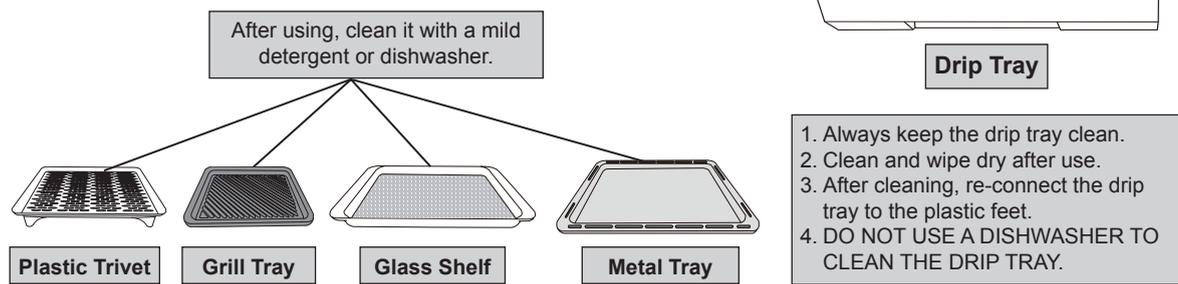
If it seems there is a problem with the oven, contact an authorized Service Center.

Care of your Microwave Oven

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



English

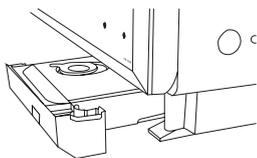


Notes:

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

Cleaning the Water Tank

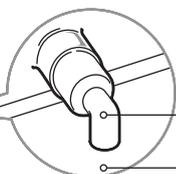
Clean with a soft sponge in water.



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



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



Pipe Cap

Ensure it faces downwards

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

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

Removing the Rubber Seal



Inside (flat)
Outside (protruding side)



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

Removing the Front Cover



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

Re-fitting the Front Cover



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

Notes:

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

Technical Specifications

Power Supply:		220 V, 50 Hz	230 - 240 V, 50 Hz
Power Consumption*:	Microwave	4.6 A 990 W	4.3 A 990 W
	Grill	6.0 A 1330 W	5.6 A 1330 W
	Convection	6.3 A 1380 W	5.7 A 1380 W
Power Requirement: (Maximum)		7.2 A 1570 W	6.5 A 1570 W
Output*:	Microwave	1000 W	
	Grill	1300 W	
	Convection	1350 W	
Outside Dimensions (W x H x D):		494 mm (W) x 390 mm (H) x 438 mm (D)	
Oven Cavity Dimensions (W x H x D):		410 mm (W) x 250 mm (H) x 320 mm (D)	
Overall Cavity Volume:		32 L	
Operating Frequency:		2450 MHz	
Uncrated Weight:		Approx. 20.6 kg	

* IEC Test Procedure

Specifications subject to change without notice.

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

English