

# Panasonic®

## Safety Instructions

安全說明書

## Microwave Oven

微波爐

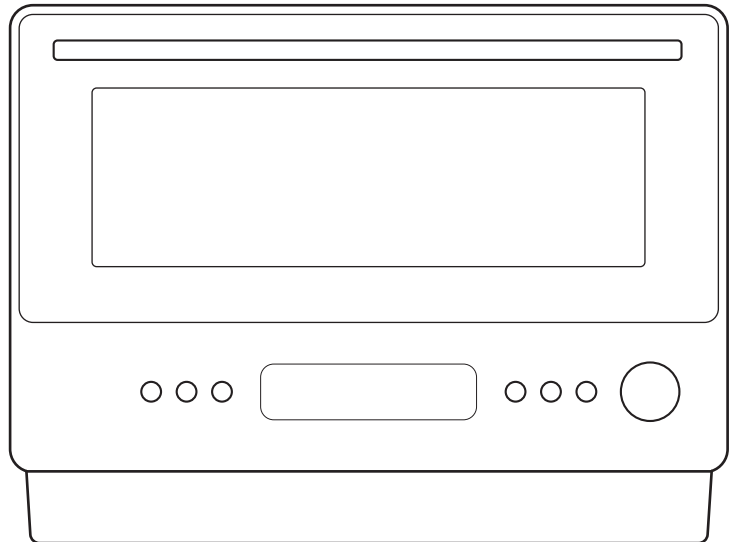
## Household Use Only

僅家庭用

Model No. **NN-DS59RW**  
型號：



Full manual  
完整手冊



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

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English

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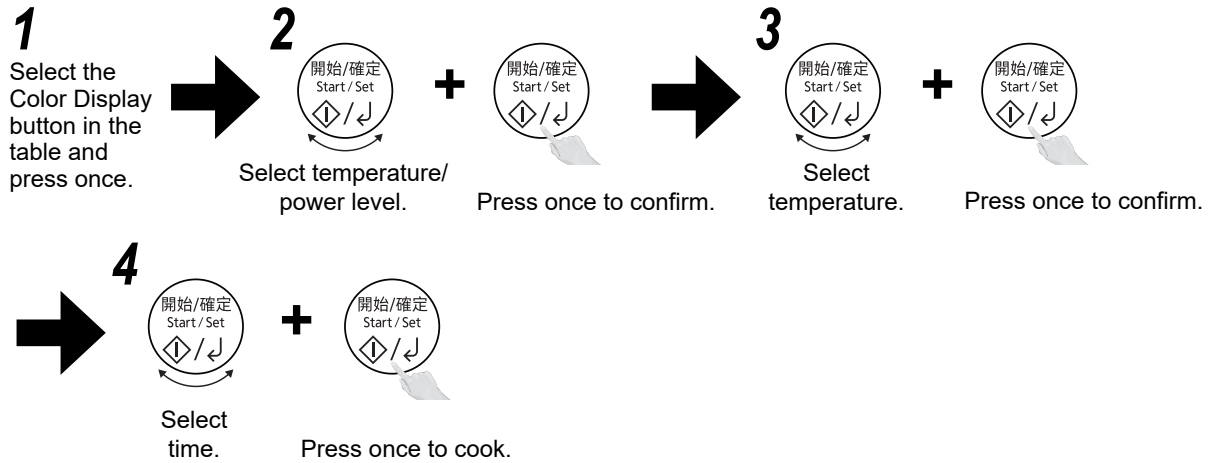
# Quick Guide to Operation

After plugging in, "88:88" will appear in the display window, then you can start to operate.

## Manual functions

Manual settings for temperature, power and time are required.

English



Color Display button	Temperature / Power Level	Function	Max Setting Time	Initial Settings
	30 - 90°C	Steam Low	1 hour	100°C
	100°C	Steam Med		
	110 - 150°C	Steam High	30 minutes	
	S	Stew	3 hours	
	30 - 45°C	Steam Ferment	9 hours	150°C
	50 - 95°C	Oven	9 hours	
	100 - 250°C		1 hour 30 minutes	
	180 - 250°C	Airfry	1 hour 30 minutes	200°C
	1000 W	Microwave	30 minutes	1000 W
	800 W / 600 W / 440 W / 300 W / 100 W		1 hour 30 minutes	
	70 - 250°C	Preheat	—	150°C
	Combination 1	MW+Oven	1 hour 30 minutes	—
	Combination 2	MW+Steam	30 minutes	—
	Combination 3	MW+Airfry	1 hour 30 minutes	—
	Combination 4 (Temperature: 190 - 250°C)	Steam+Oven	30 minutes	190°C
	Combination 5	Grill+Steam	30 minutes	—

### Note:

- Step 3 is only required for Combination 4.
- Steps 3 and 4 are not required for the preheat function.

# Quick Guide to Operation

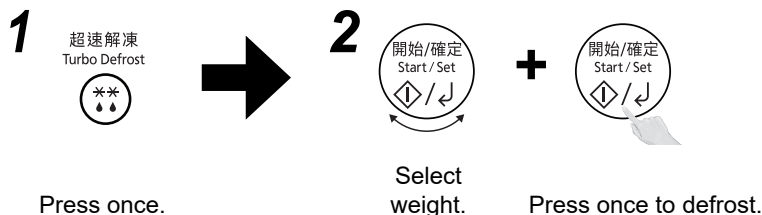
(continued)

## Auto functions

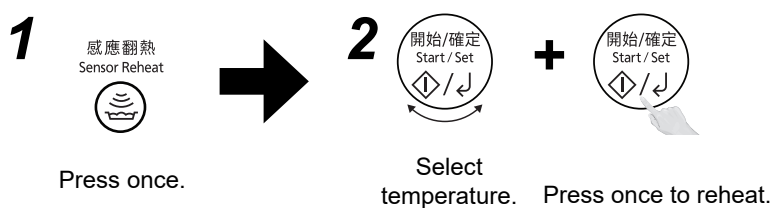
Select the desired function without setting the time.

English

### Turbo Defrost

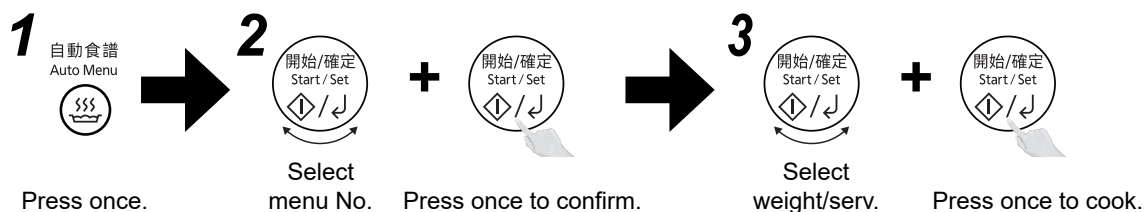


### Sensor Reheat



### Auto Menu

#### Without Preheating (Only for menu No. 1-23, 38, 42-58)



Note: Step 3 is only required for menu No 1 and 4.

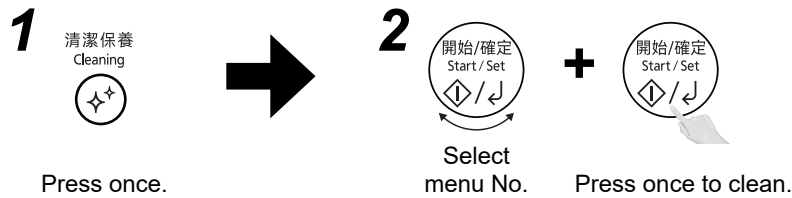
#### With Preheating (Only for menu No. 24-37 and 39-41)



# Quick Guide to Operation

(continued)

## Cleaning



English

## Accessibility

Other functions besides manual and auto functions.

<p><b>To Set/Cancel Child Safety Lock</b></p>	<p><b>To Set:</b></p> <p>開始/確定 Start / Set</p> <p>Tap twice lightly, then press and hold once</p>	<p><b>To Cancel:</b></p> <p>暫停/取消 Stop / Cancel</p> <p>Tap twice lightly, then press and hold once</p>
<p><b>Grill+Steam (Quick Select)</b></p>	<p>上烤下蒸 Grill+Steam</p> <p>Press once.</p> <p>開始/確定 Start / Set</p> <p>Select time.</p> <p>開始/確定 Start / Set</p> <p>Press once to cook.</p>	
<p><b>Steam Shot</b></p>	<p>Set and run the microwave, Steam Ferment, and Oven programs</p> <p>開始/確定 Start / Set</p> <p>Optional</p> <p>During cooking, press and hold this button until 2 extra minutes of steam are added.</p> <p>If you need to add 3–4 more minutes of steam, please press the button 1–2 more times within 3 seconds after the previous step appears.</p>	

## Cautions

1. Never start the microwave program without food in the oven.
2. When using function with Steam, always clean and wipe the cavity, Integrated Water Tank and flat table after cooling the oven.
3. **White smoke or odor may occur during first-time use. This is normal and caused by heating residual machine oil, not by burning components. It will disappear after a few uses.**
4. After using the microwave oven, the fan motor will continue operating several minutes. It's normal.

# IMPORTANT SAFETY INSTRUCTIONS

## READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

English

### 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 door fits squarely, securely and opens and closes smoothly.
2. The door hinges are in good condition.
3. The metal plates of a metal seal on the door are neither buckled nor deformed.
4. 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, 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. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass, since they can scratch the surface, which may result in shattering of the glass.
7. Always use the oven with the cookware recommended by the manufacturer.
8. 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.
9. For horizontally hinged doors, never rest heavy objects such as food containers on the door while it is open.

10. 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.
11. 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.
12. Children should be supervised to ensure that they do not play with the appliance.
13. 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.
14. The surfaces are liable to get hot during use.
15. The appliance must not be installed behind a decorative door in order to avoid overheating.
16. The oven should be cleaned regularly and any food deposits removed.
17. Do not place any items on top of the microwave. Placing items may impact the operation and reliability of the appliance.

### Practical Hints:

1. For initial use of **Steam, Oven, Airfry, Preheat and Combination**, if you see white smoke arise, it is not a malfunction.
2. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during use. Use with care when opening or closing door and when inserting or removing food and accessory.



### Caution! Hot surfaces

3. The oven has heating elements situated in the oven. After using **Steam, Oven, Airfry, Preheat and Combination**, the oven will be very hot.
4. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.  
**WARNING:** Accessible parts may become hot during use. Young children should be kept away.
5. Before using **Oven, Airfry, Preheat and Combination** for the first time, operate the oven without food and accessory on **Oven 230°C** for 10 minutes. This will allow the oil that is used for rust protection to be burned off. This is the only time that the oven is operated completely empty.

# IMPORTANT SAFETY INSTRUCTIONS (continued)

## 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 the 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 the microwave oven.
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) Heating therapeutic wheat bags is not recommended. If heating, do not leave unattended and follow manufacturers' instructions carefully.
  - (c) Remove wire twist-ties from bags before placing bag in oven.
  - (d) 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.
  - (e) Never leave microwave unattended while cooking or reheating.
11. Do not remove outer panel from oven.
12. This appliance is not intended to be operated by means of an external timer or separate remotecontrol 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.
14. **WARNING:** Ensure that the cavity does not contain any items or utensils that are not suitable for the use with the microwave oven before you operate the appliance.
15. **WARNING:** Do not use the cavity for storing combustible products, cooking utensils, or food and similar when the microwave oven is not in use.
16. The appliance shall not be cleaned with a steam cleaner.

## 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.

## 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 a cord having an earthing wire 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 a risk of 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.

After using **Oven** mode, it is recommended to open the door of the oven to accelerate the cooling down process and shorten fan running time.

# IMPORTANT SAFETY INSTRUCTIONS (continued)

English

## 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 qualified service technician trained by the manufacturer.
- b) If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
- c) It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
- d) 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.
- e) 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.
- f) Before use, the user should check that whether the utensils are suitable for use in microwave ovens.
- g) 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.
- h) 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.
- i) When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.

## Installation and General Instructions

### General Use

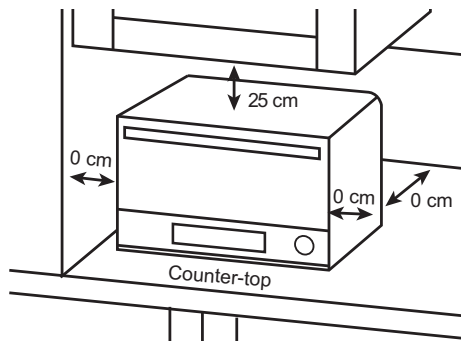
1. In order to maintain high quality, do not operate the oven when empty. The microwave energy will reflect continuously throughout the oven if no food or water is present to absorb energy. This can lead to damage to the microwave oven including arcing within the oven cavity.
2. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
3. The microwave oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar can lead to risk of injury, ignition or fire.
4. Do not dry clothes, newspapers or other materials in oven. They may catch on fire.
5. Do not use recycled paper products, unless the paper product is labelled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires when used.
6. Do not use newspapers or paper bags for cooking.
7. Do not hit or strike control panel. Damage to controls may occur.
8. POT HOLDERS may be needed as heat from food is transferred to the cooking container and from the container to the oven. The oven can be very hot after removing the cooking container from the oven.
9. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.
10. Do not cook food directly on the base of oven unless indicated in recipes. (Food should be placed in a suitable cooking utensil.)
11. **DO NOT** use this oven to heat chemicals or other non-food products. **DO NOT** clean this oven with any product that is labelled as containing corrosive chemicals. **The heating of corrosive chemicals in this oven may cause microwave radiation leaks.**
12. When using the **Combination with Microwave** mode, never place any aluminum or metal container directly on the Airfry Basket.
13. Do not use the Airfry Basket and Enamel Tray when cooking in the **Microwave** mode only.
14. 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.
15. Do not leave the microwave unattended while reheating or cooking food in disposable containers made of plastic, paper or other combustible materials, as these types of containers can ignite if overheated.
16. Metallic containers for food and beverages are not allowed during microwave cooking.
17. Only use utensils that are suitable for use in microwave ovens.
18. Please use distilled water, purified water, or filtered water; do not use mineral water or tap water. **Failure to use water as required may cause blockages. If white powder appears at the steam outlet, water tray, or inside the cavity, please contact the service department of the distributor.**

# Installation and General Instructions (continued)

## Placement of the Oven

This oven is intended for Counter-top use only. It is not intended for built-in use or use inside a cupboard. The appliance shall not be placed in a cabinet.

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. **Only the top of the oven needs a 25 cm sapce; the right, left, and back walls do not require any sapce. 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 oven was manufactured for household use only

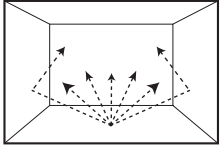
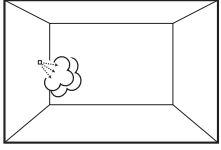
## Food

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. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they can explode, even after microwave heating has ended.
4. Potatoes, apples, egg yolks, chicken wings, 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 of the hot liquid. To prevent this possibility the following steps should be taken:
  - (a) Avoid using straight-sided containers with narrow necks.
  - (b) Do not overheat.
  - (c) Stir the liquid before placing the container in the oven and again halfway through 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 must be taken when 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 Cooking Guide section 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, keep an eye on the oven due to the possibility of ignition.
11. The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.

# Cooking Mode

This product has multiple cooking functions. The table below shows the heating principle of each cooking mode, the types of food suitable for cooking, the recommended accessories to use, and their placement. Cooking results may vary depending on the type, shape, and initial temperature of the food, the conditions of the containers used, and the placement. Please adjust according to your actual needs.

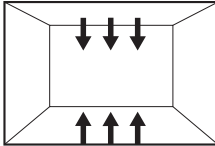
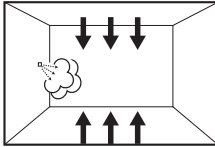
English

Cooking mode	Heating Principles and Example of Use	Recommended accessories and placement														
<p><b>Microwave</b></p> 	<p><b><u>The action of microwaves causes water molecules to collide with each other, generating a large amount of frictional heat. Therefore, food can be quickly heated both inside and out.</u></b></p> <table border="1"> <thead> <tr> <th>Power</th> <th>Example of Use</th> </tr> </thead> <tbody> <tr> <td>1000 W</td> <td>Cook fresh fruits and vegetables, cook preserved fruits and candies.</td> </tr> <tr> <td>800 W</td> <td>Cook fish and seafood, cook meat, poultry, and eggs. Cook pastries.</td> </tr> <tr> <td>600 W</td> <td>Bake cakes, simmer foods, melt butter and chocolate.</td> </tr> <tr> <td>440 W</td> <td>Cook tougher cuts of meat, make soups or stews.</td> </tr> <tr> <td>300 W</td> <td>Thaw meat, poultry, or seafood, soften butter.</td> </tr> <tr> <td>100 W</td> <td>Soften ice cream.</td> </tr> </tbody> </table> <p>No Preheating</p>	Power	Example of Use	1000 W	Cook fresh fruits and vegetables, cook preserved fruits and candies.	800 W	Cook fish and seafood, cook meat, poultry, and eggs. Cook pastries.	600 W	Bake cakes, simmer foods, melt butter and chocolate.	440 W	Cook tougher cuts of meat, make soups or stews.	300 W	Thaw meat, poultry, or seafood, soften butter.	100 W	Soften ice cream.	<p>Use microwave heatproof dishes, plates or bowls, directly on the base of the oven.</p> <p>(no metal)</p>
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<p><b>Steam Low / Steam Med</b></p> 	<p><b><u>Cooking with steam.</u></b></p> <p><b>Steam Low:</b></p> <table border="1"> <thead> <tr> <th>Temp (°C)</th> <th>Example of Use</th> </tr> </thead> <tbody> <tr> <td>50</td> <td>Thaw, marinate root vegetables: pickles, pickled radish</td> </tr> <tr> <td>60-70</td> <td>Sous vide cooking</td> </tr> <tr> <td>80-90</td> <td>Onsen egg, shrimp, steamed egg</td> </tr> </tbody> </table> <p><b>Steam Med:</b></p> <table border="1"> <thead> <tr> <th>Temp (°C)</th> <th>Example of Use</th> </tr> </thead> <tbody> <tr> <td>100</td> <td>Vegetables, buns, rice, whole grains, steamed fish</td> </tr> </tbody> </table> <p>No Preheating</p>	Temp (°C)	Example of Use	50	Thaw, marinate root vegetables: pickles, pickled radish	60-70	Sous vide cooking	80-90	Onsen egg, shrimp, steamed egg	Temp (°C)	Example of Use	100	Vegetables, buns, rice, whole grains, steamed fish	<p>[Single layer] lower shelf position: Enamel Tray</p> <p>[Doubles layers] upper shelf position: Airfry Basket lower shelf position: Enamel Tray</p>		
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# Cooking Mode

(continued)

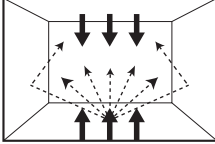
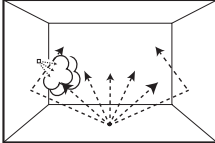
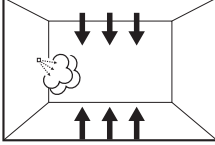
English

Cooking mode	Heating Principles and Example of Use	Recommended accessories and placement																				
<p><b>Oven / Airfry</b></p> 	<p><b><u>Use both the top and bottom heaters to heat simultaneously.</u></b></p> <p><b>Oven:</b></p> <table border="1" data-bbox="435 417 1146 761"> <thead> <tr> <th>Temp (°C)</th> <th>Example of Use</th> </tr> </thead> <tbody> <tr> <td>50-95</td> <td>Keep warm, dried fruits, slow cooking, tender roasting, low-temperature cooking, jerky, dried meat</td> </tr> <tr> <td>100-145</td> <td>Melty beans, roasted vegetables, roasted seafood, fruit cakes, cookies</td> </tr> <tr> <td>150-185</td> <td>Macarons, cheesecakes, chiffon cakes, pies, biscuits, cupcakes</td> </tr> <tr> <td>190-230</td> <td>Pastries, roast chicken, baguettes, potato dishes</td> </tr> <tr> <td>235-250</td> <td>Baked potatoes, baked sweet potatoes, thin-crust pizza, lamb chops, steaks and other thin cuts of meat</td> </tr> </tbody> </table> <p><b>Airfry:</b></p> <table border="1" data-bbox="435 821 1146 1017"> <thead> <tr> <th>Temp (°C)</th> <th>Example of Use</th> </tr> </thead> <tbody> <tr> <td>180-200</td> <td>Reheat refrigerated fried pork cutlet, roasted garlic eggplant</td> </tr> <tr> <td>210-250</td> <td>French fries, store-bought frozen bite-sized fried meat, roasted potatoes, roasted sweet potatoes, roasted salmon</td> </tr> </tbody> </table> <p>Preheating advised</p>	Temp (°C)	Example of Use	50-95	Keep warm, dried fruits, slow cooking, tender roasting, low-temperature cooking, jerky, dried meat	100-145	Melty beans, roasted vegetables, roasted seafood, fruit cakes, cookies	150-185	Macarons, cheesecakes, chiffon cakes, pies, biscuits, cupcakes	190-230	Pastries, roast chicken, baguettes, potato dishes	235-250	Baked potatoes, baked sweet potatoes, thin-crust pizza, lamb chops, steaks and other thin cuts of meat	Temp (°C)	Example of Use	180-200	Reheat refrigerated fried pork cutlet, roasted garlic eggplant	210-250	French fries, store-bought frozen bite-sized fried meat, roasted potatoes, roasted sweet potatoes, roasted salmon	<p>[Single layer] lower shelf position: Enamel Tray / Airfry Basket</p>		
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50-95	Keep warm, dried fruits, slow cooking, tender roasting, low-temperature cooking, jerky, dried meat																					
100-145	Melty beans, roasted vegetables, roasted seafood, fruit cakes, cookies																					
150-185	Macarons, cheesecakes, chiffon cakes, pies, biscuits, cupcakes																					
190-230	Pastries, roast chicken, baguettes, potato dishes																					
235-250	Baked potatoes, baked sweet potatoes, thin-crust pizza, lamb chops, steaks and other thin cuts of meat																					
Temp (°C)	Example of Use																					
180-200	Reheat refrigerated fried pork cutlet, roasted garlic eggplant																					
210-250	French fries, store-bought frozen bite-sized fried meat, roasted potatoes, roasted sweet potatoes, roasted salmon																					
<p><b>Steam High / Stew / Steam Ferment / Combination 4 (Steam+Oven)</b></p> 	<p><b><u>This function is a heating method that combines steam and oven, meaning that steam is injected while baking. It can reduce the loss of nutrients in food and make the baked food more tender and flavorful.</u></b></p> <p><b>Steam High</b></p> <table border="1" data-bbox="435 1229 1146 1374"> <thead> <tr> <th>Temp (°C)</th> <th>Example of Use</th> </tr> </thead> <tbody> <tr> <td>110-120</td> <td>Seafood: abalone, oysters, scallops, etc.; spare ribs, chicken feet</td> </tr> <tr> <td>130-150</td> <td>Chinese sausage, cured meat, smoked meat</td> </tr> </tbody> </table> <p><b>Stew</b></p> <table border="1" data-bbox="435 1434 1146 1536"> <thead> <tr> <th>Power</th> <th>Example of Use</th> </tr> </thead> <tbody> <tr> <td>S</td> <td>Foods that are simmered for a long time, such as stews and braised dishes</td> </tr> </tbody> </table> <p><b>Steam Ferment</b></p> <table border="1" data-bbox="435 1596 1146 1672"> <thead> <tr> <th>Temp (°C)</th> <th>Example of Use</th> </tr> </thead> <tbody> <tr> <td>30-45</td> <td>Fermenting dough, homemade yogurt</td> </tr> </tbody> </table> <p><b>Combination 4 (Steam+Oven)</b></p> <table border="1" data-bbox="435 1732 1146 1842"> <thead> <tr> <th>Temp (°C)</th> <th>Example of Use</th> </tr> </thead> <tbody> <tr> <td>190-230</td> <td>European bread, baguette, whole beef</td> </tr> <tr> <td>240-250</td> <td>Lamb chops, steak, ribs, seafood baked rice</td> </tr> </tbody> </table> <p>Combination 4 (Steam+Oven): Preheating advised Steam High, Stew, Steam Ferment: No Preheating.</p>	Temp (°C)	Example of Use	110-120	Seafood: abalone, oysters, scallops, etc.; spare ribs, chicken feet	130-150	Chinese sausage, cured meat, smoked meat	Power	Example of Use	S	Foods that are simmered for a long time, such as stews and braised dishes	Temp (°C)	Example of Use	30-45	Fermenting dough, homemade yogurt	Temp (°C)	Example of Use	190-230	European bread, baguette, whole beef	240-250	Lamb chops, steak, ribs, seafood baked rice	<p>[Single layer] lower shelf position: Enamel Tray / Airfry Basket</p>
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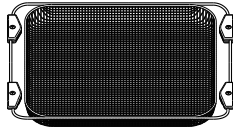
# Cooking Mode

(continued)

English

Cooking mode	Heating Principles and Example of Use	Recommended accessories and placement				
<p><b>Combination 1 (MW+Oven)/ Combination 3 (MW+Airfry)</b></p> 	<p><b><u>This function is a heating method that combines microwaves with top and bottom heater heating. Microwaves are added while the top and bottom heaters are operating, achieving the effect of rapid baking or quick Airfrying.</u></b></p> <p><b>Combination 1 (MW+Oven)</b></p> <table border="1" data-bbox="432 502 1149 608"> <tr> <td>Example of Use</td> </tr> <tr> <td>Stuffed pastry, roasted chicken leg, potato products</td> </tr> </table> <p><b>Combination 3 (MW+Airfry)</b></p> <table border="1" data-bbox="432 666 1149 772"> <tr> <td>Example of Use</td> </tr> <tr> <td>French fries, chicken nuggets, fried pork cutlet</td> </tr> </table> <p>No Preheating</p>	Example of Use	Stuffed pastry, roasted chicken leg, potato products	Example of Use	French fries, chicken nuggets, fried pork cutlet	<p>[Single layer] lower shelf position: Airfry Basket</p> <p>(no metal)</p>
Example of Use						
Stuffed pastry, roasted chicken leg, potato products						
Example of Use						
French fries, chicken nuggets, fried pork cutlet						
<p><b>Combination 2 (MW+Steam)</b></p> 	<p><b><u>Adding microwaves while steaming allows for quick penetration of hard-to-cook ingredients, while also locking in nutrients.</u></b></p> <table border="1" data-bbox="432 921 1149 1027"> <tr> <td>Example of Use</td> </tr> <tr> <td>Steamed fish, root vegetables, frozen foods, etc.</td> </tr> </table> <p>No Preheating</p>	Example of Use	Steamed fish, root vegetables, frozen foods, etc.	<p>[Single layer] lower shelf position: Airfry Basket</p> <p>(no metal)</p>		
Example of Use						
Steamed fish, root vegetables, frozen foods, etc.						
<p><b>Combination 5 (Grill+Steam)</b></p> 	<p><b><u>Using steam together with top and bottom heaters simultaneously can achieve the effect of grilling food in the upper space and steaming food in the lower space at the same time.</u></b></p> <table border="1" data-bbox="432 1183 1149 1385"> <tr> <td>Example of Use</td> </tr> <tr> <td> <ul style="list-style-type: none"> <li>■ Salt-Grilled Prawns / Steamed Clams</li> <li>■ Grilled Mushrooms / Poached Shrimp</li> <li>■ Grilled Enoki Mushrooms / Steamed Tofu with Mixed Vegetables and Shrimp</li> </ul> </td> </tr> </table> <p>No Preheating</p>	Example of Use	<ul style="list-style-type: none"> <li>■ Salt-Grilled Prawns / Steamed Clams</li> <li>■ Grilled Mushrooms / Poached Shrimp</li> <li>■ Grilled Enoki Mushrooms / Steamed Tofu with Mixed Vegetables and Shrimp</li> </ul>	<p>[Doubles layers] upper shelf position: Enamel Tray Flat Table: Heat-resistant container</p>		
Example of Use						
<ul style="list-style-type: none"> <li>■ Salt-Grilled Prawns / Steamed Clams</li> <li>■ Grilled Mushrooms / Poached Shrimp</li> <li>■ Grilled Enoki Mushrooms / Steamed Tofu with Mixed Vegetables and Shrimp</li> </ul>						

# Oven Accessories

Function	Power Level	Enamel Tray	Airfry Basket
			
Steam Low	Steam only	✓	✓
Steam Med			
Steam High	Steam + Oven	✓	✓
Stew	Steam + Oven	✓	✓
Steam Ferment	Steam + Oven	✓	✓
Oven	Oven	✓	✓
Airfry	Oven	✓	✓
Microwave	Microwave	x	x
Preheat	Oven	x	x
Combination 1 (MW+Oven)	Microwave (100 W) + Oven	x	✓
Combination 2 (MW+Steam)	Microwave (440 W) + Steam	x	✓
Combination 3 (MW+Airfry)	Microwave (100 W) + Oven	x	✓
Combination 4 (Steam+Oven)	Steam + Oven	✓	✓
Combination 5 (Grill+Steam)	Top Heater + Steam + Bottom Heater	✓	x

\* When using Combination 1 / Combination 2 / Combination 3, do not use any metal container directly on the accessories. Place the food directly on the accessory, or put the food in a microwave-safe container before placing it on the accessory.

## Note:

1. The illustration is for reference only.
2. Standard accessories are shown in the table. Please note that additional tools (e.g., heat-resistant gloves) need to be prepared separately.

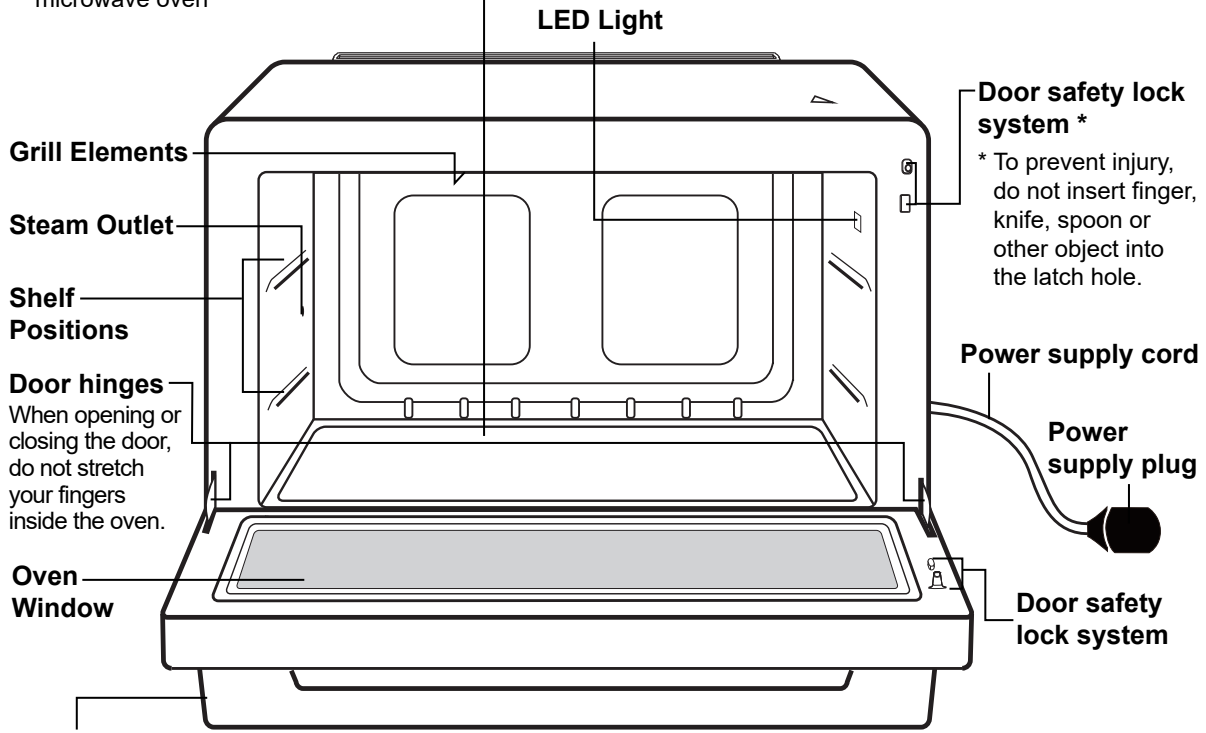
English

# Parts of Your Oven

English

## 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



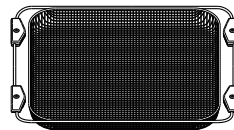
## Door handle

During cooking, opening the oven door will stop the cooking process. Close the oven door and press the **Start/Set** to continue cooking. After the oven door is opened, the oven light will stay on for 1 minute and then automatically turn off. Opening the oven door during cooking does not cause microwave leakage.



## Enamel Tray

1. Do not place it on the oven window. Otherwise, the oven window may be damaged.
2. Be sure to use it on the shelf position.
3. Use oven gloves when removing the Enamel Tray as it will be very hot, and so will the roof and walls of the oven.
4. The Enamel Tray should be cleaned regularly.
5. Always place food in the wavy central area of the Enamel Tray. Avoid letting the food enter the grooves around the edges, as this may prevent it from cooking evenly.
6. The Enamel Tray can't be used in the function with Microwave.



## Airfry Basket

1. Be sure to use place it on the shelf position and push it all the way in. When taking or checking food, be sure to use both hands to pick it up and remove it directly, never leave it partially on the shelf position.
2. Check the food during cooking or take it out after cooking, never touch it with your hands to avoid burns.
3. Airfry Basket can't be used in Microwave function.

**WARNING:** Please place and remove the Airfry basket correctly; otherwise, the basket may fall and cause burns.

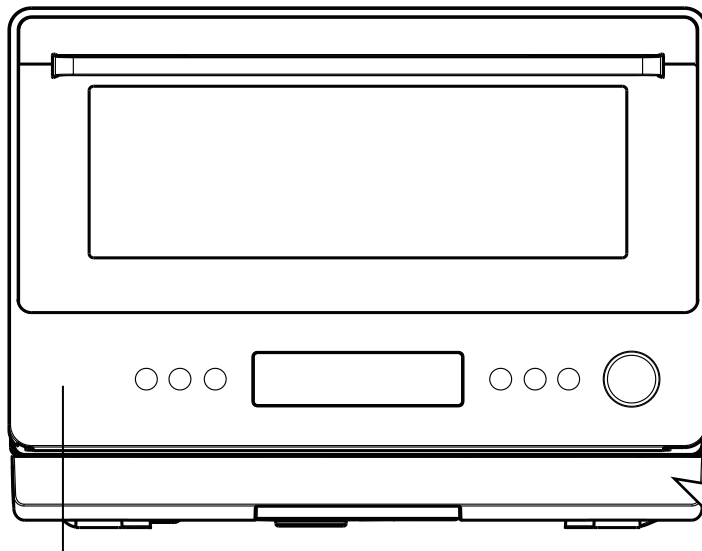
## Notes:

1. The above illustration is for reference only.
2. Oven accessories are including Enamel Tray and Airfry Basket. Other cooking utensils involved in the instructions (such as heat-resistant gloves) should be purchased by yourself.

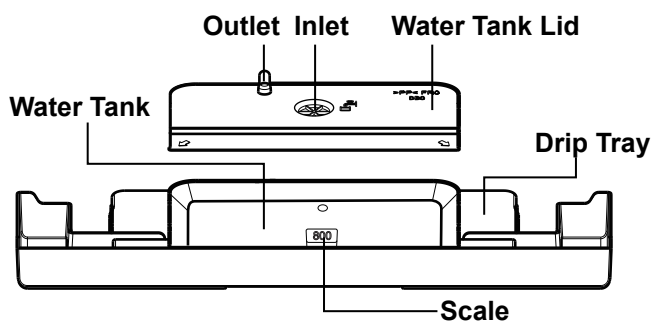
# Parts of Your Oven

(continued)

English



Control Panel



Water Tank

## Water Tank

1. Full water level is 800 ml. Add water to 800 ml mark.
2. Please use distilled water, purified water, or filtered water; do not use mineral water or tap water.  
**Failure to use water as required may cause blockages. If white powder appears at the steam outlet, water tray, or inside the cavity, please contact the service department of the distributor.**

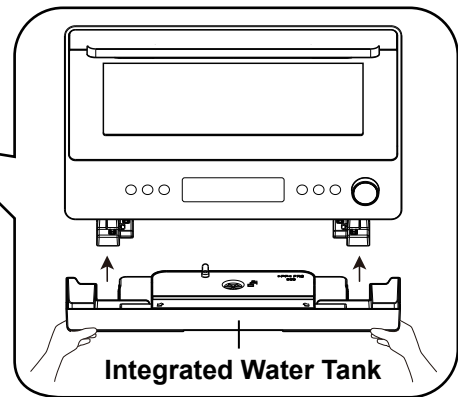
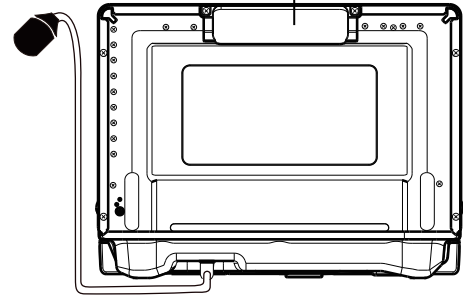
## Drip tray

1. The drip tray must be fitted as it collects excess water during cooking.
2. The drip tray should be removed and cleaned on a regular basis.

## Note:

The above illustration is for reference only.

## Air Vents Exhaust Cover



Integrated Water Tank

## Integrated Water Tank

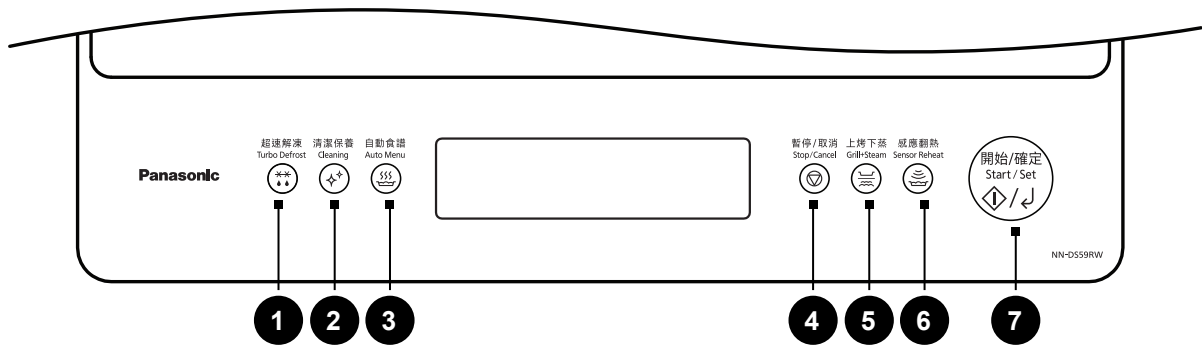
1. Water tank and drip tray are parts of integrated water tank.
2. Take integrated water tank out from package before using. Then install it to the lower side.
3. To remove the integrated water tank, hold with both hands and gently ease forward.
4. Always clean the integrated water tank.
5. Ensure the water tank is closed tightly and securely positioned, otherwise leakage may occur.
6. **DO NOT USE A DISHWASHER TO CLEAN THE INTEGRATED WATER TANK.**

## Note:

When remove the integrated water tank, several drops may flow from the water outlet of bottom cavity. You can remove integrated water tank after the oven cavity cooling down.

# Control Panel

English



## Pad Instructions

- 1** Turbo Defrost Pad
- 2** Cleaning Pad
- 3** Auto Menu Pad
- 4** Stop/Cancel Pad
- 5** Grill+Steam Pad
- 6** Sensor Reheat Pad
- 7** Dial (Start/Set Pad)

### Note:

- Before cooking: Press **Stop/Cancel** Pad once to clear your instructions.
- During cooking: Press **Stop/Cancel** Pad once to stop the cooking program. Press **Stop/Cancel** Pad again to cancel all your instructions and "E" will appear in the display.

## Dial Instructions



- **Temperature/Power Level Setting:** To set the temperature and Power Level.
- **Time Setting:** To set cooking time for each function.
- **Menu Setting:** To set a desired Auto Menu number.
- **Weight/Serv. Setting:** To set a weight/Serv. for Auto Menu.

Note: Turn the Dial quickly to rewind or fast forward.



- After the program is set up, press **Start/Set** once to allow the oven to start working. If during cooking the door is opened or **Stop/Cancel** is pressed once, **Start/Set** pad has to be pressed again to continue cooking.
- Press **Start/Set** once to confirm the selected program.

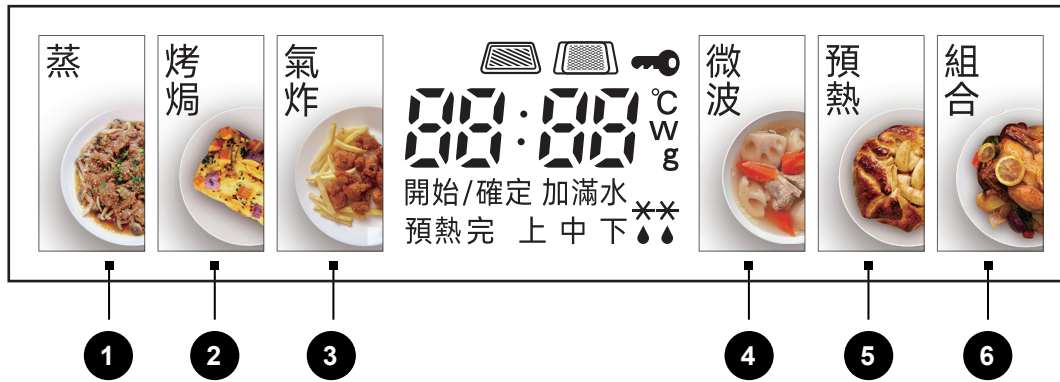
### Beep Sound:

When a pad is touched correctly, a beep sound will be heard. If a pad is touched and no beep is heard, the unit did not or could not accept the instruction. When the oven will beep twice between programmed stages, it means stirring or end one of stages. After preheating, a long continuous beep will sound. At the end of any completed program, the oven will beep 5 times.

### Note:

When the temperature is set above 230°C, the set temperature will be maintained for about 5 minutes, after which it will automatically switch to 220°C.

# Display Window

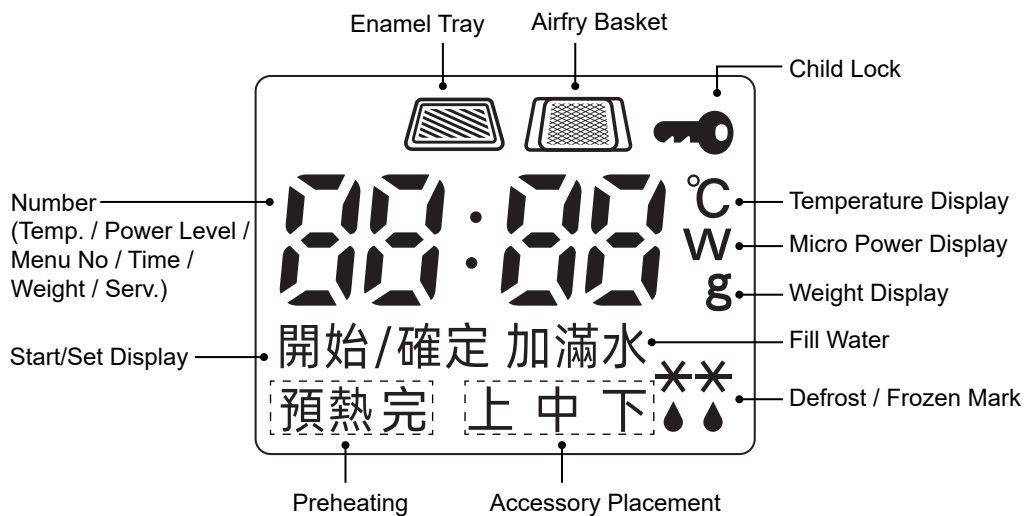


English

## Color Display button Instructions

- 1 Steam
- 2 Oven
- 3 Airfry
- 4 Microwave
- 5 Preheat
- 6 Combination

## Display Instructions



### Note:







After using this product, it will enter standby mode after a period of time. There is no display during standby mode. If an operation is continued, open the door once. This display will revert back to "0".

# Cleaning Setting

## Disinfection Settings

English

This function have 3 modes, F1 (130°C Disinfection), F2 (100°C Disinfection), F3 (100°C Quick Disinfection). F1 is suitable for all kind of dish disinfecting, etc. F2 and F3 are suitable for all kind of baby bottles and breast pump etc. Place the dish that needs to be disinfected on the Enamel Tray and put it in the lower shelf position.

1	 清潔保養 Cleaning	<b>Press once to select the Cleaning function.</b>	 開始/確定 加滿水
2	 開始/確定 Start / Set	<b>Set desired No. by turning the dial.</b>	E.g.: F3  開始/確定 加滿水
3	 開始/確定 Start / Set	<b>Press Start/Set. The time in the display window will count down.</b>	

### Note:

1. Fill the Integrated Water Tank with water before using.
2. High temperature will occur in cavity when using this function. Using F1 (130°C Disinfection), all utensils must be heat-proof temperature over 130°C. Using F2 (100°C Disinfection) & F3 (100°C Quick Disinfection), all utensils must be heat-proof temperature over 100°C.
3. When cleaning bottles, it's recommended to place it horizontally in the Enamel Tray, but not stacked.
4. If the cavity temperature is too high, display window will appear "H<sub>2</sub>O". This function can be used again until the "H<sub>2</sub>O" disappear.
5. When using this function to disinfecte baby bottles, the number should not exceed 3.

# Care of your Microwave Oven

1. Turn the oven off and remove the power plug from the wall socket before cleaning.
2. The outside oven surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
3. Always clean the Flat Table after cooling down with a mild detergent and wipe to dry.
4. Clean the upper heater after it is completely cold. Wipe with a soft and damp cloth carefully.
5. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.
6. Do not allow the Control Panel to become wet. Clean with a soft, damp cloth. Do not use detergents, abrasives or sprayon cleaners on the Control Panel. When cleaning the Control Panel, leave oven door open to prevent oven from accidentally turning on. After cleaning tap Stop/Cancel pad to clear display window.

## For some models:

**The Control Panel is covered with a removable protective film to prevent scratches during shipping. Small bubbles may appear under this film, so if this is the case, remove by applying masking or clear tape to an exposed corner and pull gently.**

7. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.
8. After using the Enamel Tray and the Airfry Basket, clean it with a mild detergent or dishwasher.
9. Please regularly remove the Integrated Water Tank and clean it with a soft sponge dipped in water.

## Note:

1. When using **Oven, Airfry and Combination**, 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 using **Oven, Airfry and Combination**, 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, Combination. 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. It is possible that a few water droplets appeared on countertop if steam function is used intensively, especially under high humidity environment or poor ventilation conditions. Please wipe the liquid off in case.
5. When it becomes necessary to replace the oven light, please consult the service Centre specified by Panasonic.

English

## Code Hints

Q: "H98" appears in the display window.

A: The cavity is overheated.  
Operate again after it cools down.

Q: Only "U14" appears in the display window.

A: The water tank is empty.  
If U14 appears for the first or second time during cooking, please refill the water tank, place it back into the oven, and press the **Start/Set** Pad to continue cooking. If U14 appears a third time, the cooking will stop. Refill the water tank, place it back into the appliance, and press the **Stop/Cancel** Pad before resetting.

Q: "H + number (eg. H98)" appears in the Display Window.

A: This display indicates a problem with the microwave generation system.  
Contact the authorised service centre.

Q: The "🔒" appears in the Display Window.

A: The child lock was activated by tap **Start/Set** twice lightly, then press and hold once.  
To deactivate lock by tapping **Stop/Cancel** twice lightly, then press and hold once.

# Technical Specifications

English

Model:		<b>NN-DS59RW</b>
Power Supply:		220 V~, 50 Hz
Power Consumption:	Microwave	5.4 A 1200 W
	Oven	8.6 A 1890 W
	Steam (Pure)	4.7 A 1030 W
	Combination	8.6 A 1890 W
Power Requirement (Initial Maximum):		1930 W
Output power:	Microwave*	1000 W
Outside Dimensions (W × H × D):		470 mm (W) x 350 mm (H) x 390 mm (436 mm)** (D)
Oven Cavity Dimensions (W × H × D)*:		385 mm (W) x 210 mm (H) x 341 mm (D)
Overall Cavity Volume*:		28 L
Operating Frequency:		2450 MHz
Uncrated Weight:		Approx. 15 kg

\*\* 390 mm is the dimension without handle  
436 mm is the dimension with handle

\* IEC Test Procedure

Specifications subject to change without notice.

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

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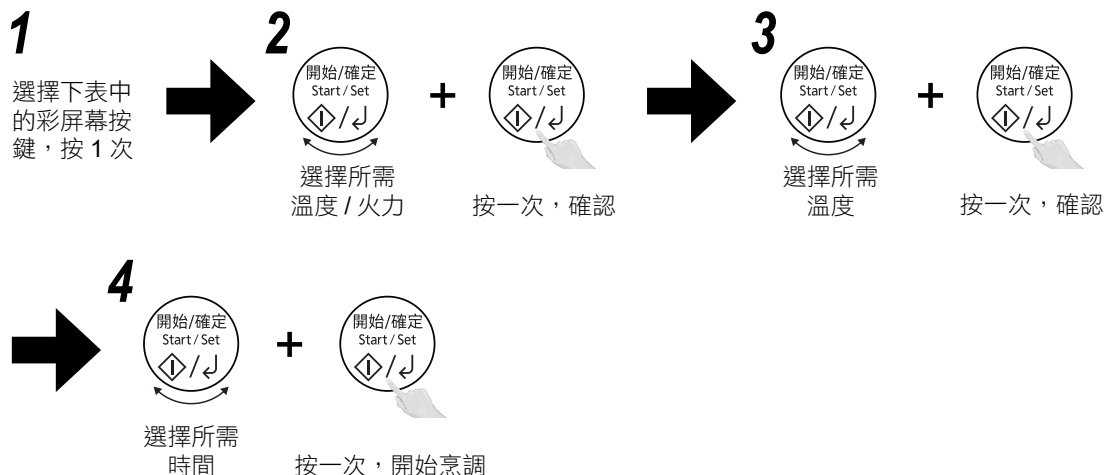
中文

# 簡易操作指南

當您插上本產品的電源插頭後，顯示屏顯示“88:88”，即可開始使用本產品。

## 手動功能

需要手動設置溫度 / 火力 / 時間進行烹調。



中文

彩屏幕按鍵	可選溫度 / 火力	功能	最大時間	默認設置
蒸	30 - 90°C	低溫蒸	1 小時	100°C
	100°C	原氣蒸		
	110 - 150°C	高溫蒸	30 分鐘	
	S	蒸氣燉	3 小時	
烤焗	30 - 45°C	蒸氣發酵	9 小時	150°C
	50 - 95°C	烘烤	9 小時	
	100 - 250°C		1 小時 30 分鐘	
氣炸	180 - 250°C	氣炸	1 小時 30 分鐘	200°C
微波	1000 W	微波	30 分鐘	1000 W
	800 W / 600 W / 440 W / 300 W / 100 W		1 小時 30 分鐘	
預熱	70 - 250°C	預熱	—	150°C
組合	組合功能 1	微烘烤	1 小時 30 分鐘	—
	組合功能 2	微蒸	30 分鐘	—
	組合功能 3	微炸	1 小時 30 分鐘	—
	組合功能 4 (可選溫度：190 - 250°C)	蒸烘烤	30 分鐘	190°C
	組合功能 5	上烤下蒸	30 分鐘	—

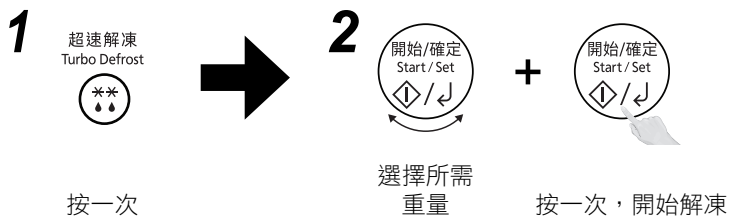
備註：

1. 步驟 3 僅適用於組合功能 4。
2. 預熱功能請跳過步驟 3 及步驟 4。

## 自動功能

選擇所需的**功能**，無需設置時間。

### 超速解凍功能

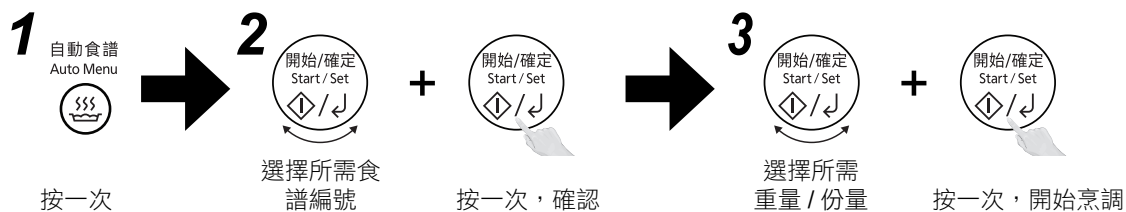


### 感應翻熱功能



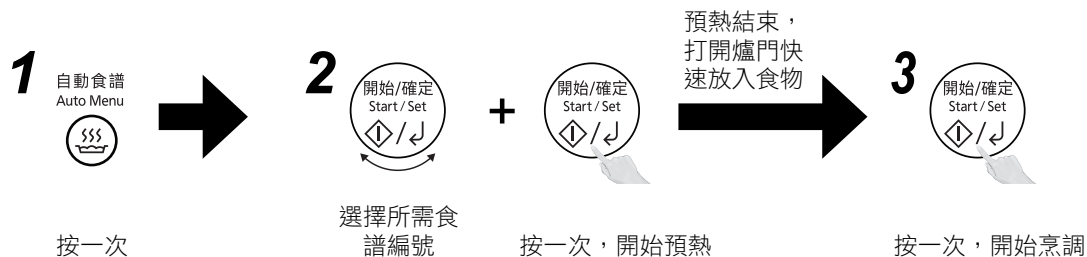
### 自動食譜功能

**無需預熱** (適用於編號 1-23, 38, 42-58)



注：步驟 3 僅適用於編號 1 和 4。

**需要預熱** (適用於編號 24-37 及 39-41)



# 簡易操作指南

(續)










## 清潔保養功能



## 輔助功能

除手動功能及自動功能的其他功能。

中文

<b>兒童安全鎖 設定 / 取消</b>	<b>設定：</b>  ➔  輕按 2 次再長按 1 次	<b>取消：</b> 暫停 / 取消 Stop/Cancel  ➔  輕按 2 次再長按 1 次
<b>上烤下蒸 (快速選擇)</b>	上烤下蒸 Grill+Steam  按一次	➔  +  選擇所需時間 按一次，開始烹調
<b>一鍵蒸氣</b>	設置並運行微波，蒸氣發酵，烘烤程序	➔  ➔  非必要步驟 根據需要在烹調過程中，長按此鍵，直至追加蒸氣 2 分鐘 如果需要追加 3~4 分鐘蒸氣，請在前一步狀態出現後 3 秒內再連續按鍵 1~2 次

## 注意事項

1. 在爐腔內沒有食物的情況下，請不要啟動微波程序。
2. 使用與蒸氣相關的功能後會產生大量水蒸氣，待本產品冷卻後及時擦乾腔體及一體式水箱。
3. 初次使用本產品時，可能有白煙及異味冒出，這是由於機油加熱後揮發所致，而非元器件、電線燒焦引起，屬於正常現象，使用數次後此現象會消失。
4. 產品烹調結束後電動風扇會繼續工作一段時間，這是正常現象。

# 重要安全措施

## 仔細閱讀並妥善保存

### 使用微波烹調應注意之事項 檢查有否損壞：

使用微波爐前應先檢查下列各項：

1. 爐門是否妥當，可暢順開關。
2. 門鉸是否妥當。
3. 爐門的金屬邊緣不可弄曲或變形。
4. 爐門的邊緣不可沾上食物或積聚油污。

### 預防事項：

請注意以下事項。（否則可能會導致微波外洩）：

1. 切勿損壞爐門的安全鎖。
2. 當微波爐運作時，請勿使用任何物件（特別是金屬物件）強行打開爐門。
3. 切勿放置任何金屬物體於爐內，包括金屬容器，罐頭或任何金屬物品等。
4. 不可讓其他金屬物體如速食食品之錫紙包裝，碰觸爐壁。
5. 清潔爐腔，應使用溫和洗潔液清理爐門及其邊緣位置。不可使用具腐蝕性的清潔劑，以免損壞爐腔。
6. 不要使用粗糙磨料清洗劑或鋒利的金屬刮刀清潔產品門的玻璃，因為其會擦傷玻璃表面，從而可能導致玻璃破碎。
7. 使用微波爐時必須應用附設的烹調器皿。
8. 使用微波爐時，爐內應放有可吸收能量的物質。（例如：食物，水）。除本說明書特別許可的情況外。
9. 爐門開啟時，請勿在爐門上放置重物。

10. 微波爐內切勿使用密封的容器。嬰兒用的奶樽亦算密封容器。
11. 本微波爐不能由身體虛弱（包括未成年人）或缺乏經驗和相關知識的人來操作，除非在監護人的監督指導下安全使用。
12. 要看顧兒童以免兒童把微波爐當成玩具。
13. 除受過專業培訓的合資格的維修人員外，其他人員拆下機殼來進行檢修操作是非常危險的，如在檢修過程中錯誤拆下防止微波能量洩漏的機件等操作。
14. 微波爐在使用過程中，表面可能會變得很燙。
15. 本產品不能安裝於裝飾性門後，以免過熱。
16. 微波爐必須定期清洗去除食物殘渣。
17. 請勿在本產品頂部放置任何物品。放置物品可能會影響產品的運行及可靠性。

### 操作要點：

1. 首次使用蒸，烘烤，氣炸，預熱和組合功能時，如有白煙冒出，並非是故障現象。
2. 使用過程中，爐身、排風口及爐門亦會受熱，請小心開關爐門及取放食物和器皿。且勿讓孩童接近。



### 警告！高溫表面

3. 使用蒸，烘烤，氣炸，預熱和組合功能時，因加熱器工作會導致微波爐處於高溫狀態。
4. 使用過程中，電器會變熱。應注意避免接觸爐腔內的加熱元件。  
**警告：**可接觸的部位在使用過程中可能會變熱。幼兒應遠離。
5. 在第一次使用烘烤，氣炸，預熱和組合功能之前，請在沒有放置任何食物及配件的情況下選擇**烘烤**功能設置攝氏 230 度運作 10 分鐘。這樣可以燃燒掉加熱器上的保護油。這是唯一一次微波爐在沒有負載的情況下工作。

## 使用要點說明

注意——使用本微波爐時，為避免發生著火，漏電，傷人或微波外泄等意外，必須注意以下安全要點：

1. 在使用本設備前，請參閱重要安全指引。
2. 生雞蛋及密封盒之類的東西，例如：密封的玻璃器皿及嬰兒用奶樽容易引起爆裂，故不能放入爐內加熱烹調。
3. 本設備僅適用於本說明書所指示之用途。
4. 小孩使用本設備時必須有監管人監管。
5. 當微波爐操作不正常，或受損及跌撞時，應停止繼續使用。
6. 不可用於室外。
7. 不可將電線或插頭浸入水中。
8. 不可將電線接近高溫處。
9. 不可將電線掛在桌子或櫃台邊。
10. 為避免微波爐起火：
  - (a) 不可過度烹煮食物。注意放入爐內的材料如：紙，塑料或其他易燃物品等。
  - (b) 不建議加熱醫用袋，如果要加熱，請勿離開並仔細參照製造商的指示。
  - (c) 放盒子入微波爐時，請取走金屬包裝。
  - (d) 萬一爐內的東西著火，請保持爐門緊閉，然後拔去電源插頭，或關掉屋內電源總開關。
  - (e) 烹調或加熱進行時，請勿離開。
11. 切勿拆開爐身。
12. 請勿通過外接計時器或獨立遙控系統操作本微波爐。
13. 未能保持微波爐清潔可能導致微波爐表面損壞，這將影響微波爐的使用壽命或導致其有所損壞。
14. **警告：**在操作設備之前，請確保爐腔中無任何不適合與微波一起使用的物品或器具。
15. **警告：**不使用微波爐時，請勿將爐腔用於存放可燃物品、炊具或食物等。
16. 不得使用蒸汽清潔器清潔設備。

## 電源

Panasonic 微波爐需以獨立電源運作，而所用的電壓應與標籤上提供的資料一致。否則電路保險線有機會被溶斷或會延長所需烹調時間。禁止插入高容量的電線板。

## 接地說明

本設備必須接地。萬一漏電，則接地可以提供電流回路以避免觸電。本設備配有一個接地插頭。這插頭必須插在確實接地的插座上。

注意——錯誤地使用接地插頭會有觸電的危險。

## 電動風扇的操作：

在使用某些功能後，電動風扇會繼續開動，這是正常情況，此時可隨意取出食物。

使用完**烘烤**功能後，建議打開爐門以加速冷卻過程並縮短電動風扇運行時間。

## 警告

- a) 門縫範圍應以濕布清潔。若本產品的門邊及線縫，若有損壞，必須停止使用，並交由維修人員修理。
- b) 如果門或門邊線縫有損壞，請勿使用微波爐，並交由維修人員修理。
- c) 必須由指定製造商所訓練的維修人員做調整或修理服務，讓他人修理，會有危險。
- d) 除有資格的維修人員外，其他人來執行檢修操作都是危險的，包括拆下防止微波能量洩漏的防護蓋等操作。
- e) 如電源線損壞，必須由維修人員或有相關維修資質的人員進行維修，以避免危險。
- f) 使用前，使用者必須檢查清楚所用的烹調用具是否適用於微波爐。
- g) 液體食品或其他食品一定不要放在密封的容器裏加熱，因為這樣有可能會發生爆炸，同時應防止沸騰液體延遲噴濺，以防燙傷。
- h) 兒童要單獨使用微波爐，父母必須給予正確指導，並清楚讓兒童知道使用方法不正確所帶來的危害。
- i) 當微波爐在使用組合功能時，因溫度升高，兒童必須在成人監護下使用。

## 安裝及一般說明

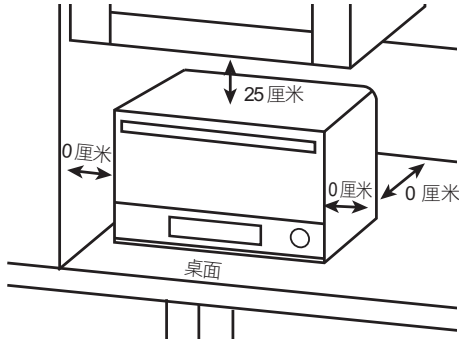
### 一般使用

1. 為保持高質素的烹調效果，切勿讓微波爐空著操作，因為當沒有食物或水份在爐內吸收能量的情況下，微波能量會不停地在爐內反射。這會導致爐腔損壞。
2. 如發現微波爐起煙，請關閉或拔下設備插頭並緊閉爐門以熄滅爐內的任何火焰。
3. 本產品主要用來加熱食物和飲料。切勿用來烘乾食物或衣物，或加熱電熱器，拖鞋，海綿，濕布和其他類似產品，否則可能引起受傷，著火或者火災。
4. 不要在爐內烘乾布類、報紙或其他東西。可能會引起火災。
5. 不可使用再生紙製品，因其含有容易引起火花和火種的雜質。
6. 不可將報紙或紙盒用於微波爐。
7. 不可敲打控制面板以免損壞控制裝置。
8. 取出已煮完的食物時必須使用鍋夾，因為熱力會從高溫的食物傳至烹調容器，然後再由烹調容器傳至平板玻璃，當烹調容器從爐內取出，平板玻璃會非常熱。
9. 不可將易燃物放在爐內或爐頂以免導致起火。
10. 如非食譜所指定，不可直接在平板玻璃上烹煮食物。（食物必須放入適合的烹調器皿中。）
11. **請勿**使用該微波爐加熱化學劑或其他非食物製品。不可用含有腐蝕性化學劑的製品清洗微波爐。**在爐內加熱腐蝕性化學劑可能會引起微波外洩。**
12. 當使用**含微波的組合功能**時，請勿將任何鋁或金屬容器直接置於空氣炸籃上。
13. 當僅使用**微波**功能烹調時，請勿使用空氣炸籃或波浪形金屬盤。
14. 烹調時，蒸氣會在爐門上及 / 或爐門內少量凝聚，這是正常現象，微波爐仍可安全使用，冷卻後蒸氣將會自動消散。
15. 在使用紙，塑料或其他易燃材料製成的容器加熱或烹調食物時，請勿離開，因過度加熱此類製品可能會引起火災。
16. 在使用微波功能時，請勿將食物或飲料放在金屬容器內。
17. 僅使用微波爐適用容器。
18. 請使用蒸餾水、純淨水或過濾後的水，不能使用礦泉水或自來水。**如未按要求用水會導致堵塞。如蒸氣噴出口、積水盤或爐腔內出現白色的粉末，請聯絡代理商的維修部門。**

## 微波爐的放置

該產品僅供桌面使用。它不能放置於櫥櫃內。

1. 微波爐必須平穩地擺放在離地面 85 厘米以上的平面，不能放置於櫥櫃內。正常地使用，爐的周圍必需保持空氣流通。**僅爐的頂端需留 25 cm 空隙，右壁，左壁及後壁則無需留空隙。不可取去爐腳。**



- (a) 不可堵塞通氣口。如在使用過程中被堵塞，令微波爐過熱，則安全裝置會自動關閉微波爐。並待微波爐冷卻後才可使用。
- (b) 不可放置微波爐於高溫潮濕地方例如煤氣爐，帶電區或水槽等。
- (c) 如室內溫度過高則不能使用微波爐。

2. 本微波爐只適用於家庭使用。

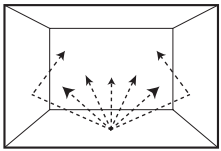
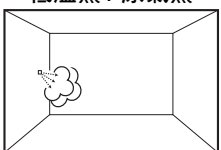
## 食物

1. 不可將密封罐裝食物或瓶子放入微波爐，當氣壓增加，瓶子可能會爆炸，而且微波爐不能使食物維持在適當的溫度，微波可能會引致罐裝食物變質及進食後可能會對身體有害。
2. 不可用微波爐煎炸食物。
3. 不可煮帶殼蛋，因壓力會使蛋爆裂。
4. 馬鈴薯、蘋果、蛋黃、雞翼、栗子、紅腸等帶皮的食物在烹調前必須用叉或刀穿孔以防止燒焦。

5. 當加熱湯，醬汁或飲品等液體食物時，若加熱過度便會有滾瀉的現象出現。要避免這種情況發生，請留意以下各點：
  - (a) 避免使用直身及開口窄的容器。
  - (b) 不要加熱過度。
  - (c) 加熱前以及加熱中途略加攪拌。
  - (d) 加熱後先讓食物於爐內放置片刻，略加攪拌才將之取出。
  - (e) 微波加熱飲料會導致延遲噴濺沸騰，因此取出時必須小心謹慎。
  - (f) 一般情況下，在烹調湯，砂鍋，或者肉類的時候，需要加蓋。
6. 不可使用一般的測肉溫度計於微波爐。若檢查肉類的烹調溫度，請使用微波爐專用測肉溫度計。當食物從微波爐拿出後，可以使用一般的測肉溫度計。若烹調不足，則再放入微波爐內用適當的火力和時間多煮數分鐘。確認肉類和禽類完全煮熟是非常重要的。
7. 烹調指南所提供的烹調時間為大約時間。影響烹調時間的因素有：所喜歡的生熟程度，開始溫度、海拔高度、份量、大小、食物形狀和盛載器皿。若您熟悉爐的操作，則可以適當參照以上這些因素加以修正烹調時間。
8. 烹調食物時最好是寧可烹調不足也不要烹調過度。若食物烹調不足則可重新再加以烹調，但若烹調過度則無法補救。請時常選用最短時間。
9. 爆谷必須用微波爐專用的爆谷器皿盛載。另外一些紙袋包裝的微波爆谷亦適用於微波爐烹調。請依照食品製造商的說明指示及用法。烹調爆谷時，請加倍注意，切勿離開。
10. 當使用所購食品包裝的塑料、紙或其他易燃材料的容器加熱或烹調時時，請加倍注意，切勿離開。
11. 在使用奶樽或其他容器餵食嬰兒前，應對這些食品進行攪拌或搖晃並試一試溫度以防止燙傷嬰兒。

# 烹調模式

本產品有多種烹調功能。下表是各烹調模式的加熱原理、適合烹調的食物、推薦使用的附屬件及放置位置。烹調效果會因食物種類、形狀、初始溫度、使用的容器條件及放置的位置等產生差異，請根據實際需求進行調整。

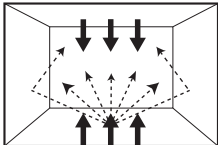
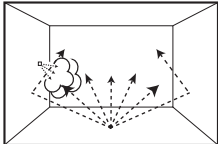
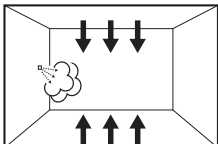
烹調模式	加熱原理及適用類型	推薦使用的附件及放置位置														
<p>微波</p> 	<p>微波的作用使得水分子之間相互碰撞而產生大量摩擦熱。因此可以裡外同時快速加熱食物。</p> <table border="1"> <thead> <tr> <th>火力</th> <th>適用類型</th> </tr> </thead> <tbody> <tr> <td>1000 W</td> <td>烹調鮮果、蔬菜，烹調蜜餞糖果。</td> </tr> <tr> <td>800 W</td> <td>烹調魚及海鮮類，烹調肉類、家禽類及蛋類。烹調糕餅。</td> </tr> <tr> <td>600 W</td> <td>烹調蛋糕，燜煮食品，熔化牛油、朱古力。</td> </tr> <tr> <td>440 W</td> <td>烹調較韌的肉塊，煲湯或燉品。</td> </tr> <tr> <td>300 W</td> <td>解凍肉類、家禽類或海鮮類，軟化牛油。</td> </tr> <tr> <td>100 W</td> <td>軟化冰淇淋。</td> </tr> </tbody> </table> <p>無需預熱</p>	火力	適用類型	1000 W	烹調鮮果、蔬菜，烹調蜜餞糖果。	800 W	烹調魚及海鮮類，烹調肉類、家禽類及蛋類。烹調糕餅。	600 W	烹調蛋糕，燜煮食品，熔化牛油、朱古力。	440 W	烹調較韌的肉塊，煲湯或燉品。	300 W	解凍肉類、家禽類或海鮮類，軟化牛油。	100 W	軟化冰淇淋。	<p>微波安全容器直接放置在平板玻璃上</p> <p>(不可使用金屬容器)</p>
火力	適用類型															
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800 W	烹調魚及海鮮類，烹調肉類、家禽類及蛋類。烹調糕餅。															
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300 W	解凍肉類、家禽類或海鮮類，軟化牛油。															
100 W	軟化冰淇淋。															
<p>低溫蒸 / 原氣蒸</p> 	<p>以蒸氣加熱，蒸煮完成。</p> <p><b>低溫蒸：</b></p> <table border="1"> <thead> <tr> <th>溫度 (°C)</th> <th>適用類型</th> </tr> </thead> <tbody> <tr> <td>50</td> <td>解凍，醃制根莖類蔬菜：醃黃瓜，醃蘿蔔</td> </tr> <tr> <td>60-70</td> <td>慢煮料理</td> </tr> <tr> <td>80-90</td> <td>溫泉蛋，蝦，蒸蛋</td> </tr> </tbody> </table> <p><b>原氣蒸：</b></p> <table border="1"> <thead> <tr> <th>溫度 (°C)</th> <th>適用類型</th> </tr> </thead> <tbody> <tr> <td>100</td> <td>蔬菜，包子，米飯，雜糧，蒸魚</td> </tr> </tbody> </table> <p>無需預熱</p>	溫度 (°C)	適用類型	50	解凍，醃制根莖類蔬菜：醃黃瓜，醃蘿蔔	60-70	慢煮料理	80-90	溫泉蛋，蝦，蒸蛋	溫度 (°C)	適用類型	100	蔬菜，包子，米飯，雜糧，蒸魚	<p><b>【單層】</b> 下層：波浪形金屬盤</p> <p><b>【雙層】</b> 上層：空氣炸籃 下層：波浪形金屬盤</p>		
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溫度 (°C)	適用類型															
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中文

烹調模式	加熱原理及適用類型	推薦使用的附件及放置位置																				
<p>烘烤 / 氣炸</p> 	<p>利用頂面和底面加熱器同時加熱。</p> <p>烘烤：</p> <table border="1" data-bbox="435 414 1147 736"> <thead> <tr> <th>溫度 (°C)</th> <th>適用類型</th> </tr> </thead> <tbody> <tr> <td>50-95</td> <td>保溫，果乾，慢燉，嫩烤，低溫料理，肉脯肉乾</td> </tr> <tr> <td>100-145</td> <td>溶豆，烤蔬菜，烤海鮮，水果蛋糕，曲奇餅乾</td> </tr> <tr> <td>150-185</td> <td>馬卡龍，芝士蛋糕，戚風蛋糕，餡餅，餅乾，紙杯蛋糕</td> </tr> <tr> <td>190-230</td> <td>酥皮類，烤雞，法棍，馬鈴薯製品</td> </tr> <tr> <td>235-250</td> <td>烤馬鈴薯，烤番薯，薄底比薩，羊排，牛排等薄塊肉類</td> </tr> </tbody> </table> <p>氣炸：</p> <table border="1" data-bbox="435 793 1147 985"> <thead> <tr> <th>溫度 (°C)</th> <th>適用類型</th> </tr> </thead> <tbody> <tr> <td>180-200</td> <td>加熱冷藏炸豬排、烤蒜蓉茄子</td> </tr> <tr> <td>210-250</td> <td>炸薯條、市售冷凍小酥肉、烤馬鈴薯、烤番薯、烤三文魚</td> </tr> </tbody> </table> <p>建議預熱</p>	溫度 (°C)	適用類型	50-95	保溫，果乾，慢燉，嫩烤，低溫料理，肉脯肉乾	100-145	溶豆，烤蔬菜，烤海鮮，水果蛋糕，曲奇餅乾	150-185	馬卡龍，芝士蛋糕，戚風蛋糕，餡餅，餅乾，紙杯蛋糕	190-230	酥皮類，烤雞，法棍，馬鈴薯製品	235-250	烤馬鈴薯，烤番薯，薄底比薩，羊排，牛排等薄塊肉類	溫度 (°C)	適用類型	180-200	加熱冷藏炸豬排、烤蒜蓉茄子	210-250	炸薯條、市售冷凍小酥肉、烤馬鈴薯、烤番薯、烤三文魚	<p>【單層】 下層： 波浪形金屬盤 / 空氣炸籃</p>		
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<p>高溫蒸 / 蒸氣燉 / 蒸氣發酵 / 組合功能 4 (蒸烘烤)</p> 	<p>此功能將蒸氣和烘烤相結合的一種加熱方式，即在烘烤的同時噴射蒸氣，能減少食物的營養流失，使烤出來的食物口感更嫩，味道更鮮美。</p> <p>高溫蒸</p> <table border="1" data-bbox="435 1178 1147 1342"> <thead> <tr> <th>溫度 (°C)</th> <th>適用類型</th> </tr> </thead> <tbody> <tr> <td>110-120</td> <td>海鮮：鮑魚，生蠔，扇貝等，排骨，雞爪</td> </tr> <tr> <td>130-150</td> <td>臘腸，臘肉，熏肉</td> </tr> </tbody> </table> <p>蒸氣燉</p> <table border="1" data-bbox="435 1395 1147 1506"> <thead> <tr> <th>火力</th> <th>適用類型</th> </tr> </thead> <tbody> <tr> <td>S</td> <td>燉湯、燉菜等長時間燉煮的食物</td> </tr> </tbody> </table> <p>蒸氣發酵</p> <table border="1" data-bbox="435 1559 1147 1670"> <thead> <tr> <th>溫度 (°C)</th> <th>適用類型</th> </tr> </thead> <tbody> <tr> <td>30-45</td> <td>麵糰發酵，自製酸奶</td> </tr> </tbody> </table> <p>組合功能 4 (蒸烘烤)</p> <table border="1" data-bbox="435 1723 1147 1887"> <thead> <tr> <th>溫度 (°C)</th> <th>適用類型</th> </tr> </thead> <tbody> <tr> <td>190-230</td> <td>歐包，法棍，整塊牛肉</td> </tr> <tr> <td>240-250</td> <td>羊排，牛排，肋排，海鮮焗飯</td> </tr> </tbody> </table> <p>組合功能 4 (蒸烘烤) 建議預熱 高溫蒸、蒸氣燉、蒸氣發酵無需預熱。</p>	溫度 (°C)	適用類型	110-120	海鮮：鮑魚，生蠔，扇貝等，排骨，雞爪	130-150	臘腸，臘肉，熏肉	火力	適用類型	S	燉湯、燉菜等長時間燉煮的食物	溫度 (°C)	適用類型	30-45	麵糰發酵，自製酸奶	溫度 (°C)	適用類型	190-230	歐包，法棍，整塊牛肉	240-250	羊排，牛排，肋排，海鮮焗飯	<p>【單層】 下層： 波浪形金屬盤 / 空氣炸籃</p>
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# 烹調模式

(續)

烹調模式	加熱原理及適用類型	推薦使用的附件及放置位置				
<p>組合功能 1 (微烘烤) / 組合功能 3 (微炸)</p> 	<p>此功能是将微波和頂面及底面加熱器加熱相結合的一種加熱方式，即在頂面及底面加熱器工作的同時加入微波，可達到快速烘烤或快速空氣炸的效果。</p> <p>組合功能 1 (微烘烤)</p> <table border="1" data-bbox="431 470 1152 576"> <tr> <td>適用類型</td> </tr> <tr> <td>餡餅，烤雞腿，馬鈴薯製品</td> </tr> </table> <p>組合功能 3 (微炸)</p> <table border="1" data-bbox="431 634 1152 740"> <tr> <td>適用類型</td> </tr> <tr> <td>炸薯製品，炸雞塊，炸豬排</td> </tr> </table> <p>無需預熱</p>	適用類型	餡餅，烤雞腿，馬鈴薯製品	適用類型	炸薯製品，炸雞塊，炸豬排	<p>【單層】 下層： 空氣炸籃</p> <p>(不可使用金屬容器)</p>
適用類型						
餡餅，烤雞腿，馬鈴薯製品						
適用類型						
炸薯製品，炸雞塊，炸豬排						
<p>組合功能 2 (微蒸)</p> 	<p>在蒸氣烹調的同時加入微波，快速穿透難熟食材，同時鎖住營養成分。</p> <table border="1" data-bbox="431 846 1152 953"> <tr> <td>適用類型</td> </tr> <tr> <td>蒸魚，根莖類，冷凍食品等</td> </tr> </table> <p>無需預熱</p>	適用類型	蒸魚，根莖類，冷凍食品等	<p>【單層】 下層： 空氣炸籃</p> <p>(不可使用金屬容器)</p>		
適用類型						
蒸魚，根莖類，冷凍食品等						
<p>組合功能 5 (上烤下蒸)</p> 	<p>利用蒸氣和頂面及底面加熱器同時加熱，可達到上烤下蒸的效果。</p> <table border="1" data-bbox="431 1081 1152 1244"> <tr> <td>適用類型</td> </tr> <tr> <td> <ul style="list-style-type: none"> <li>■ 鹽烤大蝦 / 蒸蛤蜊</li> <li>■ 烤蘑菇 / 白灼蝦</li> <li>■ 烤金針菇 / 雜菜蝦仁蒸豆腐</li> </ul> </td> </tr> </table> <p>無需預熱</p>	適用類型	<ul style="list-style-type: none"> <li>■ 鹽烤大蝦 / 蒸蛤蜊</li> <li>■ 烤蘑菇 / 白灼蝦</li> <li>■ 烤金針菇 / 雜菜蝦仁蒸豆腐</li> </ul>	<p>【雙層】 上層： 波浪形金屬盤 平板玻璃： 耐熱容器</p>		
適用類型						
<ul style="list-style-type: none"> <li>■ 鹽烤大蝦 / 蒸蛤蜊</li> <li>■ 烤蘑菇 / 白灼蝦</li> <li>■ 烤金針菇 / 雜菜蝦仁蒸豆腐</li> </ul>						

中文

# 產品附件

功能	火力	波浪形金屬盤	空氣炸籃
			
低溫蒸	純蒸氣加熱	✓	✓
原氣蒸			
高溫蒸	蒸氣 + 烘烤	✓	✓
蒸氣燉	蒸氣 + 烘烤	✓	✓
蒸氣發酵	蒸氣 + 烘烤	✓	✓
烘烤	烘烤	✓	✓
氣炸	烘烤	✓	✓
微波	微波加熱	x	x
預熱	烘烤	x	x
組合功能 1 (微烘烤)	微波 (100 W) + 烘烤	x	✓
組合功能 2 (微蒸)	微波 (440 W) + 蒸氣	x	✓
組合功能 3 (微炸)	微波 (100 W) + 烘烤	x	✓
組合功能 4 (蒸烘烤)	蒸氣 + 烘烤	✓	✓
組合功能 5 (上烤下蒸)	頂面加熱器 + 蒸氣 + 底面加熱器	✓	x

\* 使用組合功能 1 / 組合功能 2 / 組合功能 3 時，金屬容器不能直接放置在附件上。將食物直接放置在附件上，或將食物放在微波耐熱容器內，再放到附件上。

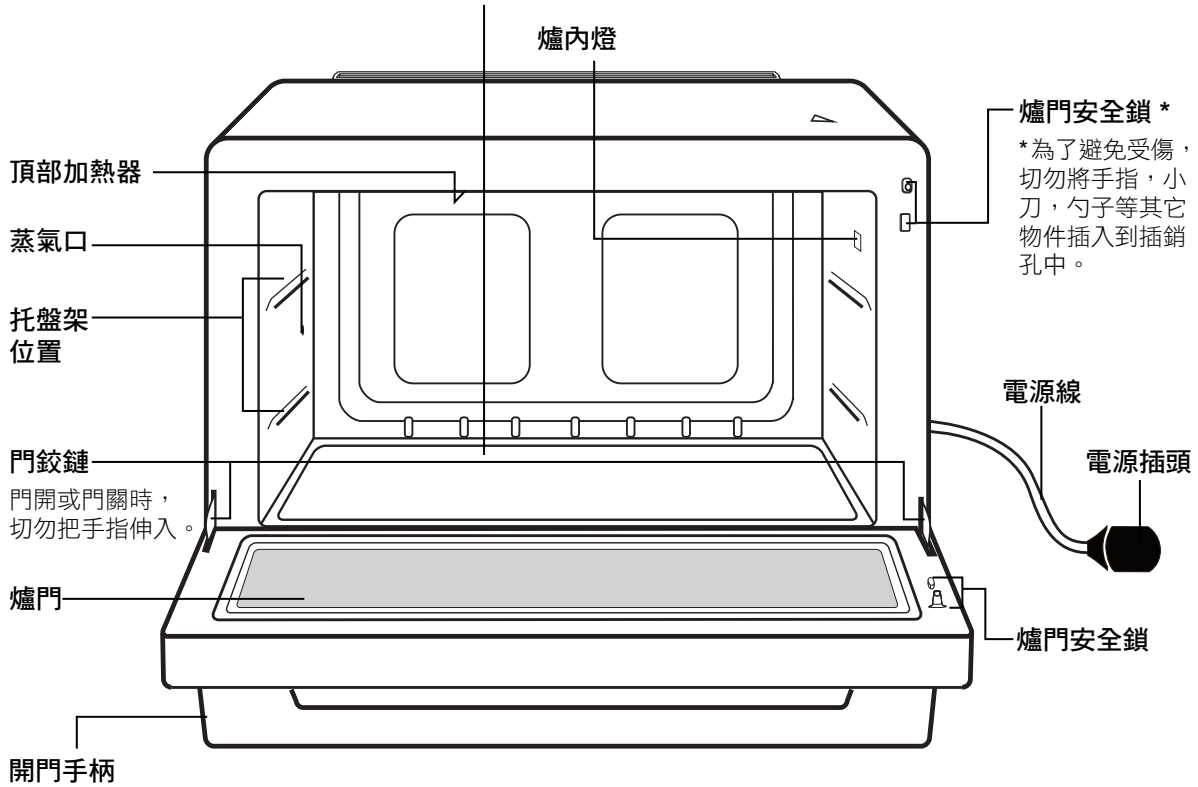
## 備註：

1. 圖示僅供參考，請以實物為準。
2. 本產品自帶附件參見上面表格，其它在本說明書內提及到的烹調用具都需自行購買，例如隔熱手套等。

# 微波爐部件

## 平板玻璃

1. 烹調結束待平板玻璃冷卻後再進行清潔。
2. 不得將食物直接放在平板玻璃上。應始終將食物放微波耐熱容器中。

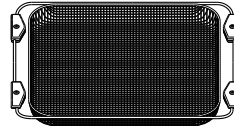


在烹調途中，爐門打開將停止烹調。關上爐門並按**開始 / 確定**鍵後，繼續進行烹調。爐門打開後，爐燈會持續點亮 1 分鐘，然後自動熄滅。烹調途中打開爐門無微波外泄。



## 波浪形金屬盤

1. 取放時勿在爐門上拖動，以免損壞爐門。
2. 請務必放到托盤架上使用。
3. 使用後此波浪形金屬盤及整個爐腔內壁及頂部都很燙，以隔熱手套拿取，切勿用手接觸，以免燙傷。
4. 經常清潔此波浪形金屬盤。
5. 烹調食物時，把食物放在波浪形金屬盤中間波浪狀區域。避免因食物進入四周的凹槽而不能完全烤熟。
6. 波浪形金屬盤不能用於微波功能。



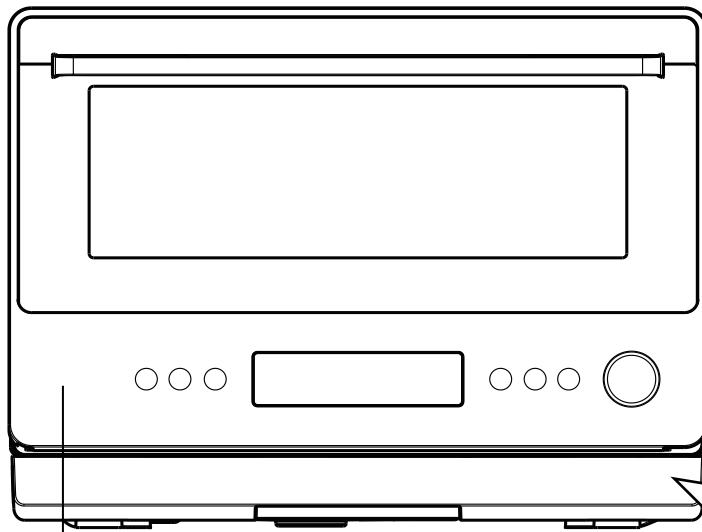
## 空氣炸籃

1. 放置時請務必放到托盤架上並推到底。拿取或查看時請務必雙手拿取並直接取出，切勿半擱在托盤架上。
2. 烹調途中查看食物或烹調結束後拿取食物，切勿用手接觸，以免燙傷。
3. 空氣炸籃不能用於純微波功能。

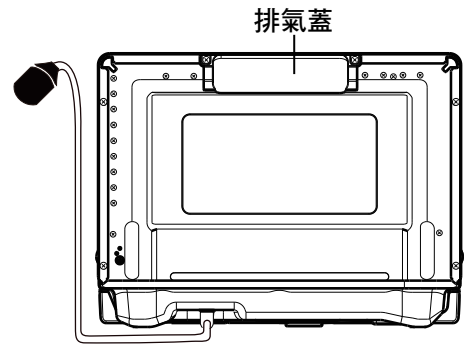
**警告：**請嚴格按照正確的方式放置、拿取空氣炸籃，否則空氣炸籃可能跌落導致燙傷。

## 備註：

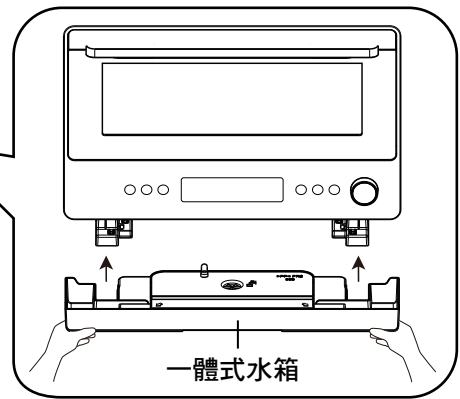
1. 以上圖示僅供參考，請以實物為準。
2. 本產品自帶附件為波浪形金屬盤及空氣炸籃，其它在本說明書內提及到的烹調用具都需自行購買，例如隔熱手套等。



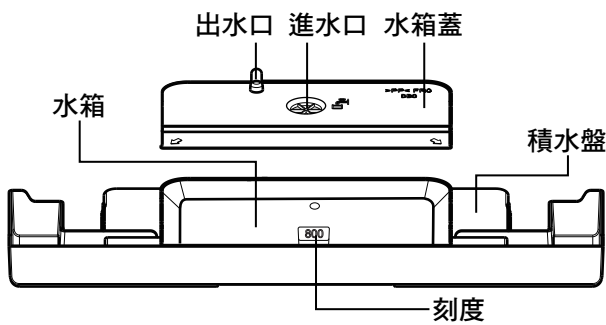
控制面板



排氣蓋



一體式水箱



## 水箱

1. 水箱的最大滿水位為 800 毫升。加水至 800 刻度處。
2. 請使用蒸餾水、純淨水或過濾後的水，不能使用礦泉水或自來水。  
如未按要求用水會導致堵塞。如蒸氣噴出口、積水盤或爐腔內出現白色的粉末，請聯絡代理商的維修部門。

## 積水盤

1. 積水盤是用來收集本產品在烹調過程中滴出的多餘的水滴。
2. 每次使用完後請及時清除積水盤內的積水並清洗乾淨。

## 備註：

以上圖示僅供參考，請以實物為準。

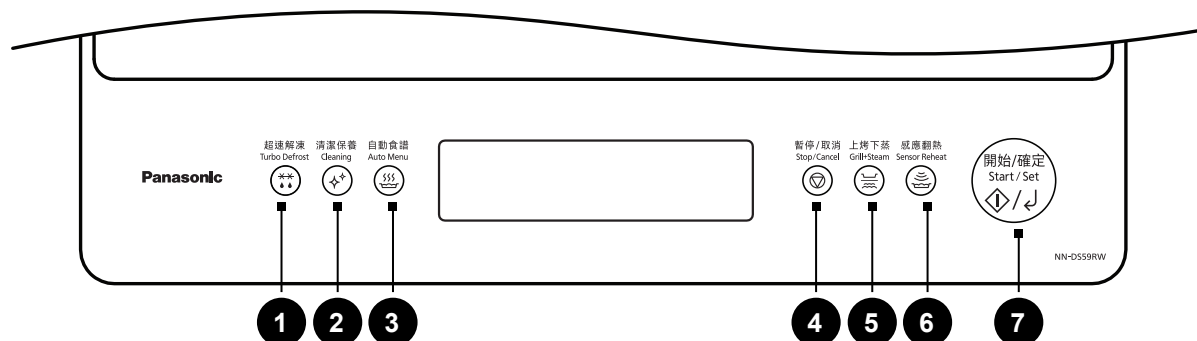
## 一體式水箱

1. 水箱和積水盤為一體式。
2. 使用前請務必安裝一體式水箱，先從包裝箱泡沫中取出一體式水箱，再如上圖所示，裝入本產品下方位置。
3. 拆除一體式水箱時，雙手拿住積水盤兩側凸出部位，輕輕的拉出。
4. 請經常清洗一體式水箱。
5. 請確認一體式水箱是否安裝到位，以避免漏水現象。
6. 請不要使用自動洗碗機來清洗一體式水箱。

## 備註：

拆除一體式水箱時，可能會有少許水從底板底部排水口滴落，建議待爐腔冷卻後，再拆除一體式水箱。

# 控制面板



## 按鍵說明

- |                |                |                       |                   |
|----------------|----------------|-----------------------|-------------------|
| <b>1</b> 超速解凍鍵 | <b>2</b> 清潔保養鍵 | <b>3</b> 自動食譜鍵        | <b>4</b> 暫停 / 取消鍵 |
| <b>5</b> 上烤下蒸鍵 | <b>6</b> 感應翻熱鍵 | <b>7</b> 旋鈕（開始 / 確定鍵） |                   |

備註：

- 烹調前：按一次**暫停 / 取消**鍵可消除已輸入的程序。
- 烹調時：按一次**暫停 / 取消**鍵可暫時中止烹調程序。再按一次即將所輸入的程序消除，而顯示屏上將顯示“0”。

## 旋鈕說明



旋轉

- **溫度 / 火力設定**：用於設定溫度或火力。
- **時間設定**：用於設定各功能烹調所需的時間。
- **食譜設定**：用於設定自動食譜編號。
- **重量 / 份量設定**：用於設定自動食譜所需的重量 / 份量。

備註：快速旋轉旋鈕，可快退或快進。



輕按

- 程序設置完成後，按**開始 / 確定**鍵一次，產品開始工作。如烹調時曾打開爐門或曾按**暫停 / 取消**鍵，則須再次按動**開始 / 確定**鍵令產品繼續工作。
- 按**開始 / 確定**鍵一次確認選擇的程序。

## 蜂鳴器聲訊號：

正確按動爐鍵時，便會聽到蜂鳴器聲響，如聽不到的話，則表示未能接收指令。如果在烹調過程中，本產品發出兩次蜂鳴聲，則是提示需對食物翻身或攪拌，或表示一個烹調階段的結束。預熱完成後，會發出持續一段時間的長蜂鳴。當整個烹調程序完成後，則會發出五次蜂鳴器聲。

備註：

當設定 230°C 以上的溫度時，設定的溫度保持約 5 分鐘，之後將自動切換為 220°C。

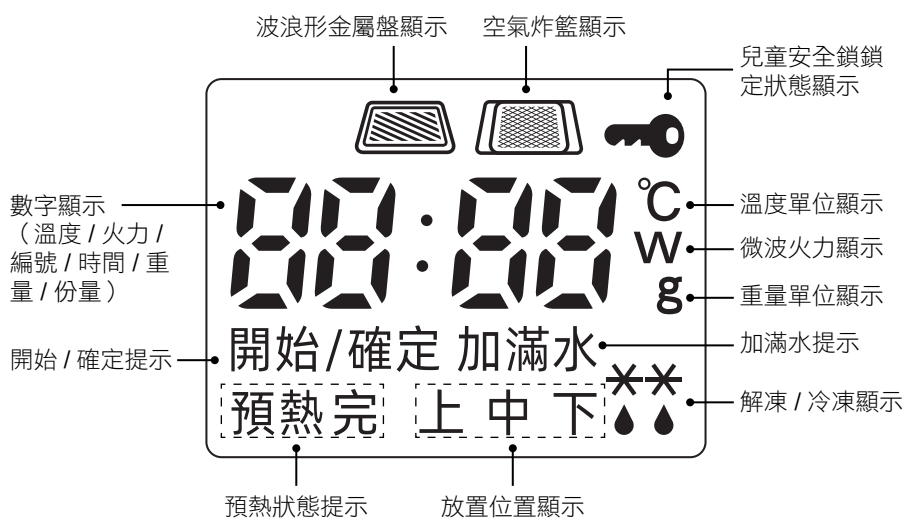
# 顯示屏的介紹



## 彩屏幕按鍵說明

- 1** 蒸
- 2** 烤焗
- 3** 氣炸
- 4** 微波
- 5** 預熱
- 6** 組合

## 顯示說明



### 備註：

本產品使用結束後，經過一段時間會進入待機模式。如果進入待機模式，顯示屏將無顯示；若要繼續操作，需要爐門開關一次，恢復到顯示屏顯示“0”的狀態。

# 清潔保養設定

## 消毒設定

此功能有三個模式可選擇，F1（130 度消毒），F2（100 度消毒），F3（100 度快速消毒）。F1 適用於各類餐具等的消毒。F2 和 F3 適用於各類奶瓶及吸奶器等消毒。將需要消毒的餐具放置在波浪形金屬盤上，放入下層托盤架。

**1** 清潔保養 Cleaning  
按 1 次，選擇清潔保養設定。

**2** 開始/確定 Start / Set  
旋轉旋鈕選擇所需編號。  
例如：F3

**3** 開始/確定 Start / Set  
按開始 / 確定鍵，顯示屏開始倒數計時。

中文

### 備註：

1. 每次使用前，應在一體式水箱裡加滿水。
2. 消毒時，爐腔內的溫度比較高。使用 F1（130 度消毒）前，請務必確認需要消毒的器具的耐熱溫度高於 130 攝氏度。使用 F2（100 度消毒），F3（100 度快速消毒）前，請務必確認需要消毒的器具的耐熱溫度高於 100 攝氏度。
3. 消毒時，請將奶瓶或吸奶器橫放於波浪形金屬盤中，但是不可疊放。
4. 爐腔溫度過高時，顯示屏會顯示“HOT”，請待爐腔溫度降低，“HOT”消失後再進行餐具消毒操作。
5. 使用消毒功能對奶瓶進行消毒時，奶瓶的數量建議不超過 3 個。

# 微波爐的保養

1. 清洗微波爐之前，須從插座上拔下插頭。
2. 請用微濕的布來清洗微波爐表面，為防止損傷爐內操作部分，不要讓水滲入風口。
3. 平板玻璃需等微波爐充分冷卻後，使用軟性洗劑清潔並擦乾。
4. 清潔加熱器必須待加熱器完全冷卻之後方可進行，在清潔時，請務必用軟布擦拭。
5. 保持爐腔清潔。如濺出的食物或溢出的液體積在爐腔內，請用濕布擦去。若爐內相當骯髒則可用軟性清潔劑。不可使用粗糙、磨損性的清潔劑。
6. 如控制面板被弄濕。請用軟性乾布抹擦。不能用粗糙、磨損性的物品擦控制面板。擦完之後請按**暫停 / 取消**鍵以清除顯示屏上的顯示。  
**對於某些型號：**  
為了防止運輸過程中產生刮痕，控制面板覆有可拆卸的薄膜。薄膜下可能會出現小氣泡，如發生此類情況，請用遮蔽膠帶或透明膠帶粘貼到薄膜裸露的角落並輕輕拉動，將其移除。
7. 如有水蒸氣積在爐內或爐門周圍，可用軟布擦淨。在微波爐正常運轉和濕度高的情況下都可能產生這種現象。
8. 使用空氣炸籃及波浪形金屬盤後請及時用清潔劑或者洗碗機清洗。
9. 請經常將一體式水箱取下，並用軟海綿沾水清洗。

## 備註：

1. 當使用**烘烤，氣炸和組合功能**時，有些食物的油漬可能會留在爐的內壁上。如不作定期清洗，可能在使用時冒煙。這些污漬必須及時清洗。
2. 當使用**烘烤，氣炸和組合功能**烹煮後，必須使用溫和的清潔劑清洗爐的內壁，特別是要保持爐內腔體的清潔。如爐內藏有頑固的污漬，可使用少量的洗劑或噴劑，沾在軟而濕的抹布上，塗在污漬部份，稍等一會，再抹乾便可。以上清洗方法不可使用於爐門，只須用布抹淨便可。  
注意：請勿將洗劑或噴劑直接噴在爐壁上。  
請勿使用蒸氣清潔器清潔微波爐。
3. 未能保持微波爐清潔可能導致微波爐表面損壞，這將影響爐子的使用壽命或導致其有所損壞。
4. 當高頻率使用蒸氣功能，特別是在高濕度或通風條件差的使用環境下，有可能有少量蒸氣凝結水滴落在微波爐放置的工作臺上，請及時擦除。
5. 如需更換微波爐燈，請與 Panasonic 維修中心聯繫。

# 代碼提示

Q：顯示屏顯示“H98”。

A：爐腔溫度過熱。  
等待爐腔冷卻後再使用。

Q：只有“U14”出現在顯示屏上。

A：一體式水箱中沒有水。  
料理中前兩次出現 U14，請重新在水箱中加滿水，裝回到本產品，按**開始 / 確定**鍵繼續烹調。如果第三次再出現 U14 則不可再繼續烹調，請重新在水箱中加滿水。裝回到本產品並按**暫停 / 取消**鍵後重新設定。

Q：微波爐停止工作並且顯示屏顯示“H + 數字 (例如：H98)”

A：微波爐發生系統故障。  
聯絡代理商的維修部門。

Q：顯示屏顯示“🔑”。

A：輕按**開始 / 確定**鍵兩次，再長按一次。兒童安全鎖被設定。  
輕按**暫停 / 取消**鍵兩次，再長按一次即可取消。

# 規格

型號：		<b>NN-DS59RW</b>
額定電壓：		220 V~, 50 Hz
消耗功率：	微波	5.4 A 1200 W
	烘烤	8.6 A 1890 W
	純蒸氣	4.7 A 1030 W
	組合功能	8.6 A 1890 W
電源要求（初期最大）：		1930 W
輸出功率：	微波 *	1000 W
爐身體積（寬 × 高 × 深）：		470 毫米（寬） x 350 毫米（高） x 390 毫米 (436 毫米)**（深）
爐內體積（寬 × 高 × 深）*：		385 毫米（寬） x 210 毫米（高） x 341 毫米（深）
爐腔容積*：		28 L
操作頻率：		2450 MHz
淨重：		大約 15 千克

中文

\*\* 390 毫米是未包含門把手的尺寸  
436 毫米是包含了門把手的尺寸

\* IEC 程序測試規格

規格如有改動無須先行通知。

關於所需電壓，生產國家和編號，請查閱微波爐的產品標籤。

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