

Panasonic®

Operating Instructions
Bedienungsanleitung
Gebruiksaanwijzing
Mode d'emploi
Manuale d'istruzioni
Instrucciones de funcionamiento
Instrukcja obsługi
Návod k obsluze
Kezelési útmutató

Microwave Oven
Mikrowellengerät
Magnetron
Four à Micro-ondes
Forno a Microonde
Horno Microondas
Kuchenka Mikrofalowa
Mikrovlčná trouba
Mikrohullámú sütő



NN-DF383B

English

Deutsch

Nederlands

Français

Italiano

Español

Polski

Česky

Magyar

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

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

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

INSTRUCTIONS DE SÛRETÉ IMPORTANTES. Avant d'utiliser le four à micro-ondes, lisez attentivement les recommandations d'utilisation et conservez-les soigneusement.

ISTRUZIONI IMPORTANTI PER LA SICUREZZA. Leggere attentamente queste istruzioni e conservarle per consultazioni future.

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

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

DŮLEŽITÉ POKYNY K BEZPEČNOSTI. Pečlivě si je prosím přečtete a uložte pro případné použití.

FONTOS BIZTONSÁGI UTASÍTÁSOK. A készülék használatá előtt, kérjük, olvassa el ezeket az útmutatásokat és őrizze meg azt későbbi hivatkozás céljából.

- Important safety instructions. Before operating this oven, please read these instructions carefully and keep for future reference.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory and mental capabilities or lack of experience and knowledge if they have been given supervision or instruction by a person responsible for their safety concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Keep the appliance and its cord out of reach of children less than 8 years.
- When this oven is installed, it should be easy to isolate the appliance from the electricity supply by pulling out the plug or operating a circuit breaker.

- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Warning! The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.
- Warning! Do not attempt to tamper with or make any adjustments or repairs to the door, control panel housing, safety interlock switches or any other part of the oven. Do not remove the outer panel from the oven which gives protection against exposure to microwave energy. Repairs should only be by a qualified service person.
- Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- Warning! Do not place this oven near an electric or gas cooker range.

- **Warning!** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

For Countertop use:

- Allow 15 cm of space on the top of the oven, 10 cm at the back, 5 cm on one side, and the other side open.
- When heating food in plastic or paper containers, check the oven frequently as these types of containers ignite if overheated.
- If smoke is emitted or a fire occurs in the oven, press Stop/Cancel button and leave the door closed in order to stifle any flames. Disconnect the power cord, or shut off power at fuse or circuit breaker panel.
- When heating liquids, e.g. soup, sauces

and beverages in your oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

- The contents of feeding bottles and baby food jars are to be stirred or shaken. The temperature has to be checked before consumption to avoid burns.
- Do not cook eggs in their shells and whole hard-boiled eggs by MICROWAVE. Pressure may build up and the eggs may explode, even after the microwave heating has ended.
- Clean the inside of the oven, door seals and door seal areas regularly. When food splatters or spilled liquids adhere to the oven walls, ceramic plate, door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasive is not recommended.
- DO NOT USE COMMERCIAL OVEN CLEANERS.
- When using the OVEN, GRILL or

COMBINATION modes, some foods may inevitably splatter grease on to the oven walls. If the oven is not cleaned occasionally, it may start to “smoke” during use.

- Failure to maintain the oven in a clean condition could lead to deterioration of surfaces that could affect the life of the appliance and possibly result in a hazardous situation.
- Warning! The accessible parts may become hot in combination use. Young children should be kept away. Children should only use the oven under adult supervision due to the temperatures generated.
- This oven is intended for counter-top use only. It is not intended for Built-in use or for use inside a cupboard.
- A steam cleaner is not to be used for cleaning.
- Do not use harsh, abrasive cleaners or

sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.

- Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during OVEN, GRILLING and COMBINATION modes, take care when opening or closing the door and when inserting or removing food and accessories.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Only use utensils that are suitable for use in microwave ovens.

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Thank you for purchasing a Panasonic Microwave Oven.

Installation and connection

Examine your microwave oven. Unpack the oven, remove all packing material, and examine the oven for any damage such as dents, broken door latches or cracks in the door. If you find any damage, notify your dealer immediately. Do not install a damaged microwave oven.

■ Important!

THIS UNIT HAS TO BE PROPERLY EARTHED FOR PERSONAL SAFETY.

Earthing instructions

If your AC outlet is not grounded, it is the personal responsibility of the customer to have it replaced with a properly grounded wall socket.

Operation voltage

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

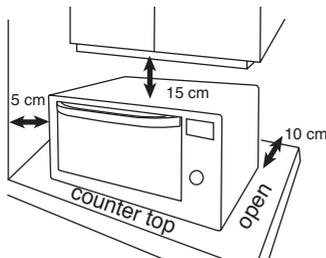
Placement of your oven

This oven is intended for counter-top use only. It is not intended for Built-in use or for use inside a cupboard.

1. Place the oven on a flat and stable surface more than 85 cm above the floor.
2. When this oven is installed, it should be easy to isolate the appliance from the electricity supply by pulling out the plug or operating a circuit breaker.
3. For proper operation, ensure a sufficient air circulation for the oven.
4. Do not place this oven near an electric or gas cooker range.
5. The feet should not be removed.
6. This oven is only for household usage. Do not use outdoors.
7. Avoid using the oven in high humidity.
8. The power cord should not touch the outside of the oven. Keep the cord away from hot surfaces. Do not let the cord hang over the edge of a table or work top. Do not immerse the cord, plug or oven in water.

Counter-top use:

- a. Allow 15 cm of space on the top of the oven, 10 cm at the back, 5 cm on one side, and the other side open.



9. Do not block the air vents on the sides and back of the oven. If these openings are blocked during operation the oven may overheat. In this case the oven is protected by a thermal safety device and resumes operation only after cooling down.
10. This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Important safety instructions

■ WARNING!

Important safety instructions

1. The door seals and seal areas should be cleaned with a damp cloth. The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.
2. Do not attempt to tamper with or make any adjustments or repairs to the door, control panel housing, safety interlock switches or any other part of the oven. Do not remove the outer panel from the oven which gives protection against exposure to microwave energy. Repairs should only be carried out by a qualified service person.
3. Do not operate this appliance if it has a damaged CORD OR PLUG, if it is not working properly, or if it has been damaged or dropped. It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
4. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
6. Liquids and other foods must not be heated in sealed containers since they are liable to explode.
7. Users are advised to avoid a downward pressure on the microwave oven door when in the open position. There is a safety risk that the oven will tilt forward.
8. This appliance is not intended for use by persons (including children) with reduced 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. Children should be supervised to ensure that they do not play with the appliance.

Important safety instructions

Use of your oven

1. Do not use the oven for any reason other than the preparation of food. This oven is specifically designed to heat or cook food. Do not use this oven to heat chemicals or other non-food products.
2. Before use, check that utensils/containers are suitable for use in microwave ovens.
3. Do not attempt to use this microwave oven to dry newspaper, clothing or any other materials. They may catch on fire.
4. When the oven is not being used, do not store any objects inside the oven in case it is accidentally turned on.
5. The appliance must not be operated by MICROWAVE or COMBINATION WITHOUT FOOD IN THE OVEN. Operation in this manner may damage the appliance. Exception to this is point 1 under heater operation.
6. If smoke is emitted or a fire occurs in the oven, press Stop/Cancel button and leave the door closed in order to stifle any flames. Disconnect the power cord, or shut off power at fuse or circuit breaker panel.

Heater operation

1. Before using OVEN, GRILL or COMBINATION function for the first time, wipe excessive oil off in the oven cavity and operate the oven without food and accessories on OVEN 220°C, for 20 minutes. This will allow the oil that is used for rust protection to be burned off. This is the only time the oven is used empty.

2. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during OVEN, GRILLING and COMBINATION modes, take care when opening or closing the door and when inserting or removing food and accessories.
3. The oven has two heaters situated in the top and two heaters situated in the bottom of the oven cavity. After using the OVEN, GRILLING and COMBINATION function these surfaces will be very hot. Care should be taken to avoid touching the heating elements inside the oven.

■ **Caution! Hot surfaces**
After cooking by these modes,
the oven accessories will be very hot.



4. The accessible parts may become hot in combination use. Young children should be kept away, and children should only use the oven under adult supervision due to the temperatures generated.

Oven light

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

Accessories

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

Enamel Shelf

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

Important safety instructions

Wire rack

1. The wire rack is used to facilitate browning of small dishes and help with the good circulation of the heat.
2. Do not use any metal container directly on the wire rack in COMBINATION with MICROWAVE.
3. Do not use the wire rack in MICROWAVE mode only.

Cooking times

- The cooking time depends on the condition, temperature, amount of food and on the type of cookware.
- Begin with the minimum cooking time to help prevent overcooking. If the food is not sufficiently cooked you can always cook it for a little longer.

■ Important!

If the recommended cooking times are exceeded the food will be spoiled and in extreme circumstances could catch fire and possibly damage the interior of the oven.

Small quantities of foods

- Small quantities of food or foods with low moisture content can burn, dry out or catch on fire if cooked too long. If materials inside the oven should ignite, keep the oven door closed, turn the oven off and remove the plug from the socket.

Eggs

- Do not cook eggs in their shells and whole hard-boiled eggs by MICROWAVE. Pressure may build up and the eggs may explode, even after the microwave heating has ended.

Piercing Skin

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

Meat thermometer

- Use a meat thermometer to check the degree of cooking of roasts and poultry only when the meat has been removed from the oven. Do not use a conventional meat thermometer in the microwave oven because it may cause sparking.

Important safety instructions

Liquids

- When heating liquids, e.g. soup, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken:

- a Avoid using straight-sided containers with narrow necks.
- b Do not overheat.
- c Stir the liquid before placing the container in the oven and again halfway through the cooking time.
- d After heating, allow it to stand in the oven for a short time, stir again before carefully removing the container.

Paper/plastic

- When heating food in plastic or paper containers, check the oven frequently as these types of containers ignite if overheated.
- Do not use recycled paper products (e.g. Kitchen Roll) unless the paper product is labelled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires during use.
- Remove wire twist-ties from roasting bags before placing the bags in the oven.

Utensils/foil

- Do not heat any closed cans or bottles because they might explode.
- Metal containers or dishes with metallic trim should not be used during microwave cooking. Sparking will occur.
- If you use any aluminium foil, meat spikes or metalware the distance between them and the oven walls and door should be at least 2 cm to prevent sparking.

Feeding bottles/baby food jars

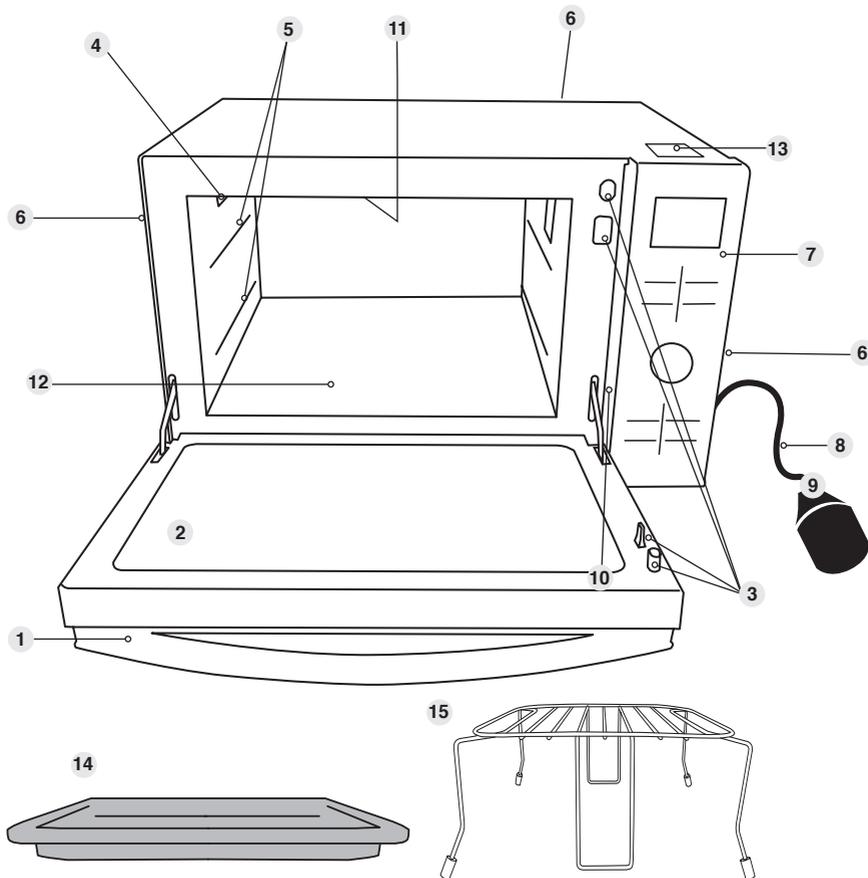
- The top and teat or lid must be removed from feeding bottles or baby food jars before placing in the oven.
- The contents of feeding bottles and baby food jars are to be stirred or shaken.
- The temperature has to be checked before consumption to avoid burns.

Fan Motor operation

After using the oven the fan motor may rotate for a few minutes to cool the electric components. This is normal and you can take out food even though the fan motor operates. You can continue using the oven during this time.

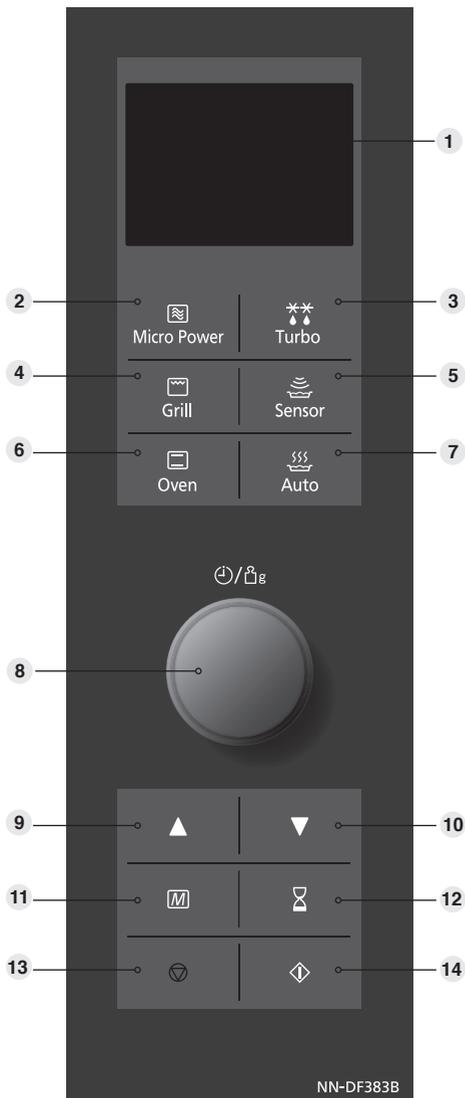
Outline diagram

1. **Door release**
Pull the door handle downwards to open. When you open the oven door during cooking, the cooking is stopped temporarily without clearing earlier made settings. The cooking is resumed as soon as the door is closed and the Start pad pressed. The oven lamp lights as soon as the oven door is opened.
2. **Oven window**
3. **Door safety lock system**
4. **Oven air vent**
5. **Shelf positions**
6. **External oven air vents**
7. **Control panel**
8. **Power supply cord**
9. **Plug**
10. **Identification label**
11. **Grill elements**
12. **Ceramic plate**
13. **Caution label (Hot surfaces)**
14. **Enamel shelf**
15. **Wire rack**



■ **Note.**
This illustration is for reference only.

Control panel NN-DF383B



- 1 Display window
- 2 Microwave power levels button
- 3 Turbo defrost programs button
- 4 Grill button
- 5 Auto sensor programs button
- 6 Oven power button
- 7 Auto weight programs button
- 8 Time / Weight selection dial
- 9 More button
- 10 Less button
- 11 Memory button
- 12 Timer button
- 13 **Stop /Cancel button:**
Before Cooking:
 One press clears your instructions
During Cooking:
 One press temporarily stops the cooking program. Another press cancels all your instructions and the time of day will appear in the display.
- 14 **Start button**

This oven is equipped with an energy saving function.

■ Please note

1. When in stand-by mode the brightness of the display will be reduced.
2. The oven will enter stand-by mode, when first plugged in and immediately after the last operation has completed.

■ Note

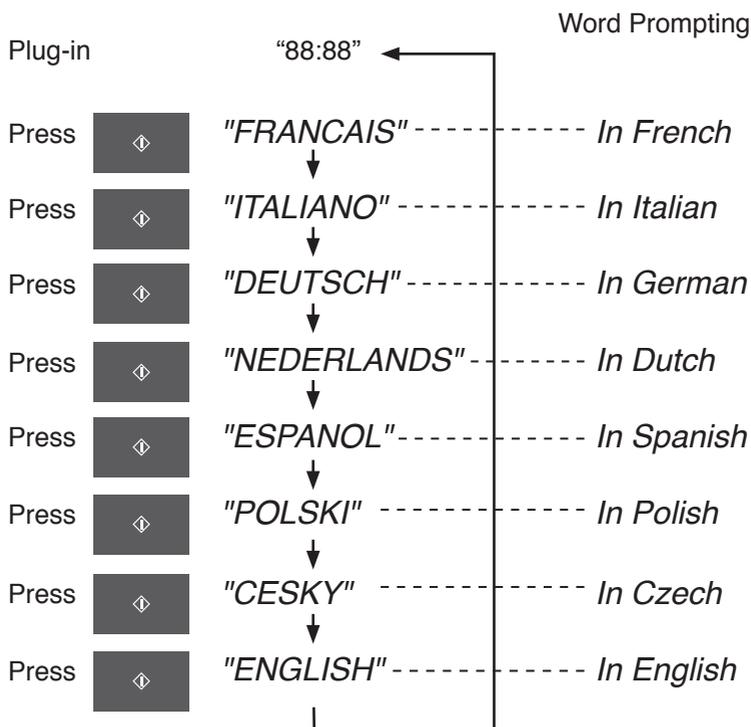
If an operation is set and start button is not pressed, after 6 minutes the oven will automatically cancel the operation. The display will revert back to clock mode.

■ Beep sound

When a button is pressed correctly a beep will be heard. If a button is pressed and no beep is heard, the unit has not or cannot accept the instruction. At the end of any complete program, the oven will beep 5 times.

Controls and operation procedure

Word Prompting:

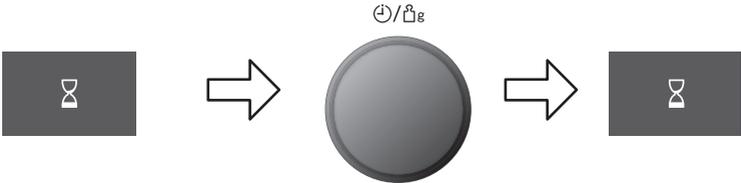


These models have a unique function “Word Prompting” which guides you through the operation of your microwave. After plugging in the oven press the Start Button until you locate your language. As you press the buttons, the display will scroll the next instruction eliminating the opportunities for mistakes. If for any reason you wish to change the language displayed, unplug the oven and repeat this procedure.

If the Timer Button is pressed 4 times, this will turn off the operation guide. To turn the operation guide back on, press the Timer Button 4 times.

Setting the clock

When the oven is first plugged in “88:88” appears in display window.



The diagram illustrates the three-step process for setting the clock. It starts with a square button containing an hourglass icon. An arrow points to a circular dial with a clock face and a weight icon. A second arrow points to another square button with an hourglass icon.

Press Timer Button twice.

Turn Time / Weight Dial.
Enter the time by turning the Time/Weight dial. The time appears in the display and the colon blinks.

Press Timer Button.
The colon stops blinking, time of day is now locked into the display.

■ **Notes**

1. To reset time of day, repeat step 1 through to step 3, as above.
2. The clock will keep the time of day as long as the oven is plugged in and electricity is supplied.
3. This is a 24 hour clock, i.e. 2 pm = 14:00 not 2:00.

Child safety lock

Using this system will make the oven controls inoperable; however, the door can be opened. Child Lock can be set when the display shows a colon or the time.

To Set:



To Cancel:



Press Start three times
The time of day will disappear. Actual time will not be lost. ‘★’ is indicated in the display.

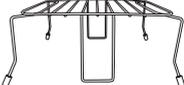
Press Stop /Cancel three times
The time of day will reappear in the display.

■ **Note**

1. To activate child lock, Start must be pressed 3 times within a 10 second period.

Oven Accessories

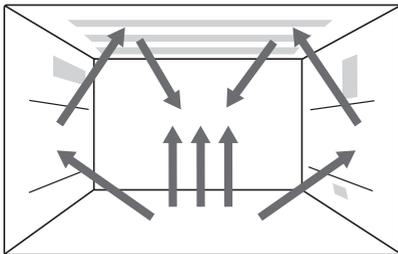
The following chart shows correct use of the accessories in the oven

	Enamel shelf	Wire Rack
		
Microwave	✘	✘
Grill	✔	✔
Oven	✔	✔
Combination	✘	✔

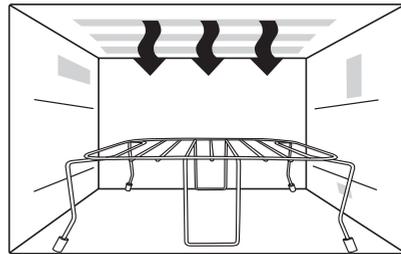
Cooking Modes

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

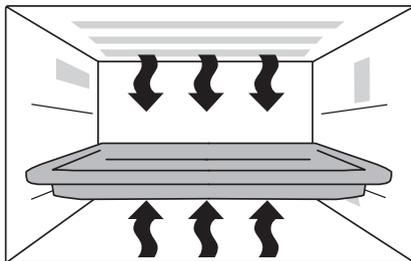
Microwave



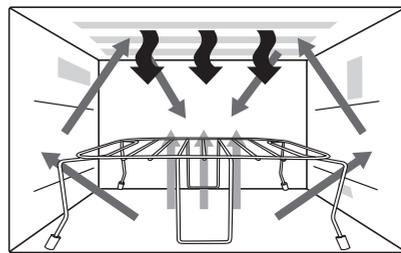
Grill



Oven



Grill + Microwave



Key

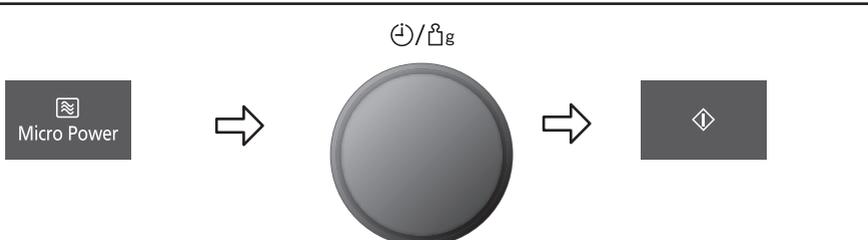


Heater



Microwave

Microwave cooking and defrosting



The diagram illustrates the three-step process for microwave cooking: 1. Pressing the 'Micro Power' button (represented by a square icon with a power symbol). 2. Turning the 'Time/Weight Dial' (a large circular dial with a clock icon and a weight icon). 3. Pressing the 'Start Button' (a square button with a diamond icon). Arrows indicate the flow from left to right.

Press Microwave Power.
Select desired power level.

Set the cooking time using the Time/Weight Dial (1000 W power: up to 30 minutes Other powers: up to 90 minutes).

1 Press	Max	1000 Watts
2 Presses	Defrost $\uparrow\downarrow$	270 Watts
3 Presses	Medium	600 Watts
4 Presses	Low	440 Watts
5 Presses	Simmer	300 Watts
6 Presses	Warm	100 Watts

Press Start Button.
The cooking program will count down.

Use of accessory:

Use your own Pyrex® dishes, plates or bowls directly on the ceramic plate. Do not place food directly on the ceramic plate.



CAUTION!
The oven will automatically work on MAX (1000 W) microwave power if a cooking time is entered without the power level previously being selected.

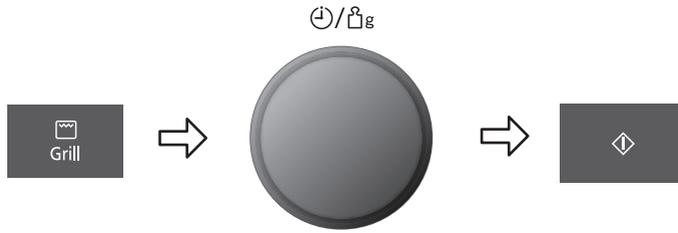
Notes

1. For multi-stage cooking refer to page 25 EN.
2. Stand time can be programmed after microwave power and time setting. Refer to using the timer page 24 EN.
3. You can change the cooking time during cooking if required. Turn Time/Weight Dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.

Bottom Feeding Technology

Please note that this product uses bottom feeding technology for microwave distribution which differs from traditional turntable side feeding methods and creates more useable space for a variety of different sized dishes. This microwave feeding style can give a difference in heating times (in microwave mode) when compared against side feeding appliances. This is quite normal and should not cause any concern. Please refer to the reheating and cooking charts in the cook book.

Grilling



Press Grill to select level

1 press	Grill 1	1000 W	(high)
2 presses	Grill 2	700 W	(medium)
3 Presses	Grill 3	500 W	(low)

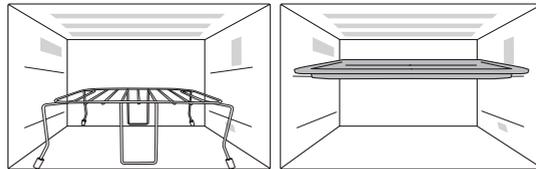
Set Time

Select Cooking time by turning the Time/Weight Dial. Time can be set up to 90 minutes.

Press Start

The time counts down in the display.

Use of accessory:



Notes

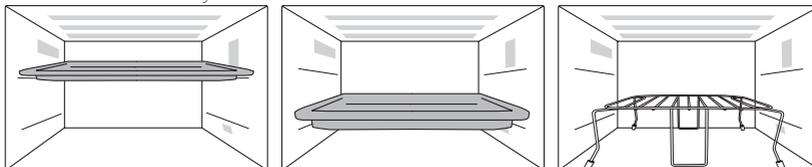
1. Place food on wire rack on ceramic plate. Place a heatproof plate (Pyrex®) underneath to catch fat and drips. Alternatively use the enamel shelf in the top shelf position. For large weight foods, place in a dish directly on the ceramic plate.
2. Never cover foods when grilling.
3. DO NOT attempt to preheat the grill.
4. The grill will only operate with the oven door closed. It is not possible to use the grill function with the door open.
5. There is no microwave power on the GRILL only program.
6. Most foods require turning halfway during cooking. When turning food, open oven door and CAREFULLY remove wire rack using oven gloves.
7. After turning, return food to the oven and close door. After closing oven door, press Start. The oven display will continue to count down the remaining grilling time. It is quite safe to open the oven door at any time to check the progress of the food as it is grilling.
8. The grill will glow on and off during cooking - this is normal. Always clean the oven after using the Grill and before using the microwave or combination.
9. You can change the cooking time during cooking if required. Turn Time/Weight Dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.

CAUTION! Remove wire rack from oven by holding the rack and heatproof dish firmly. Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved.

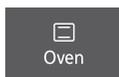
Oven Cooking

This Pad offers a choice of oven temperatures 40°C (for proving dough) and 100 - 220°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 220°C then 40°C (for proving dough) and 100°C.

Use of accessory:



Oven:



Set the desired oven temperature.

Press Start Button to start preheating.

■ Note:

The oven can not preheat at 40°C.

After preheating, place the food in the oven.



Set Time
Select Cooking time by turning the Time/Weight Dial.
Time can be set up to 90 mins



Press Start Button

Oven Cooking

■ Note on Preheating:

1. Do not open the door during preheating. After preheating 3 beeps will be heard and the "P" will flash in the display window. If the oven door is not opened after preheating, the oven will maintain the selected temperature. After 1 hour, including preheating, the oven will shut off automatically and revert to time of day.
2. If you want to cook without preheating, after selecting the desired temperature, set the cooking time then press Start Button.

■ Notes:

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

■ **CAUTION!** Always use oven gloves when removing the food and Accessories after cooking as the oven and accessories will be Very hot.

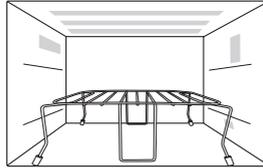
Combination Cooking

There is only one combination setting.

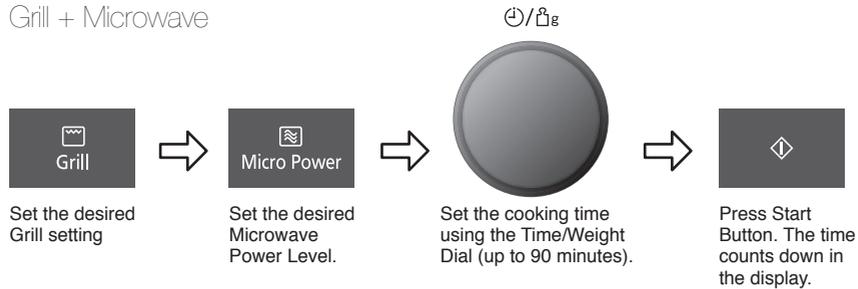
1. Grill + Microwave,

1000 W Microwave power level is not available on Combination cooking. This would not be useful in normal use (the food would be cooked before browning is achieved). 270 W Defrost can not be set in combination.

Use of accessory:



Grill + Microwave



■ Notes:

1. Place food on wire rack on ceramic plate. Place a heatproof plate (Pyrex®) underneath to catch fat drips.
2. The wire rack is designed to be used for Combination and Grilling. Never attempt to use any other metal accessory except the one provided with the oven.
3. Use the wire rack only as described. **DO NOT** use if operating the oven with less than 200 g of food on a manual program. For small quantities do not cook by Combination, cook by GRILL or MICROWAVE ONLY for best results.
4. Never cover foods when cooking on Combination.
5. **DO NOT** preheat the grill on Combination.
6. Arcing may occur if the incorrect weight of food is used, the wire rack has been damaged, or a metal container has been used accidentally. Arcing is flashes of blue light seen in the microwave. If this occurs, stop the oven immediately.
7. Some foods should be cooked on Combination without using the wire rack i.e. roasts, gratins, pies and puddings. The food should be placed in a heatproof non-metallic dish and placed directly onto the ceramic plate.

Combination Cooking

■ Notes:

8. DO NOT use plastic MICROWAVE containers on combination programs (unless suitable for combination cooking). Dishes must be able to withstand the heat of the top grill - heatproof glass e.g. Pyrex® or ceramic are ideal.
9. DO NOT use your own metal dishes or tins, as the microwaves will not penetrate the food evenly.
10. When the selected cooking time is less than one hour, the time counts down second by second.
11. When the selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.
12. You can add to the cooking time during cooking, if required. Turn the Time/Weight dial to increase the cooking time. Time can be added in 1 minute increments, up to 10 minutes.

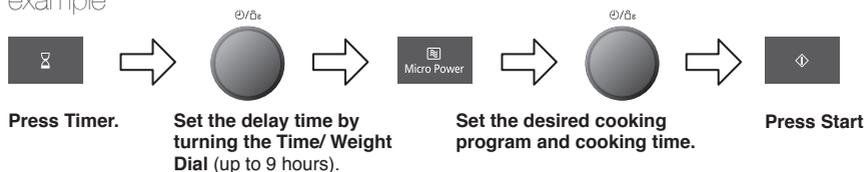
■ **CAUTION!** Remove wire rack from oven by holding the rack and heatproof dish firmly. Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved.

Using the timer

Delay start cooking

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

example



Notes

1. Three stage cooking can be programmed including Delay Start cooking.

example

Delay Start: 1 hour Max Power (1000 W): 10 min Simmer Power (300 W): 20 min

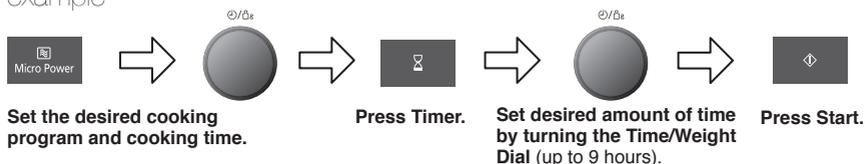


2. If the programmed delay time exceeds one hour, the time will count down in units of minutes. If less than one hour, the time will count down in units of seconds.
3. Delay Start cannot be programmed before an auto program.

Stand time

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

example



Notes

1. Three stage cooking can be programmed including stand time.

example

Max Power (1000 W): 4 min Stand Time: 5 min Max Power (1000 W): 2 min

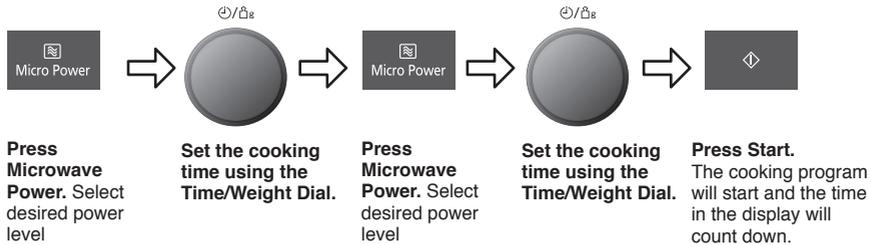


2. If the oven door is opened during the Stand Time or Minute Timer, the time in the display window will continue to count down.
3. This feature may also be used as a minute timer. In this case press the Timer, set time and press Start.
4. Stand time cannot be programmed after an auto program.

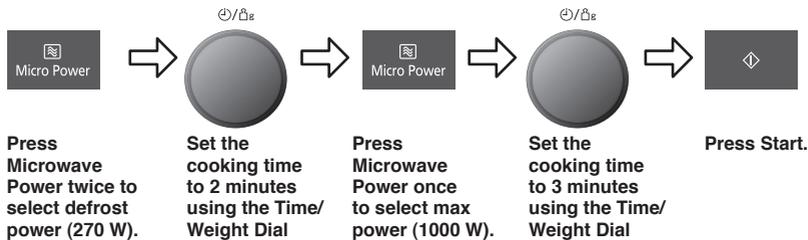
Multi-stage cooking

2 or 3 stage cooking

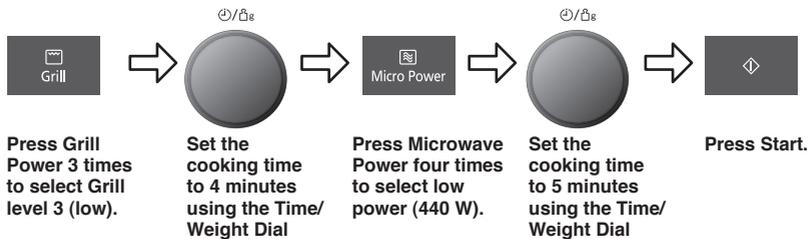
Example:



Example: To DEFROST (270 W) for 2 minutes and cook food on MAX (1000 W) power for 3 minutes.



Example: To GRILL at LOW for 4 minutes and cook food on LOW power (440 W) for 5 minutes.



■ Notes

1. For 3 stage cooking, enter another cooking program before pressing start.
2. During operation, pressing Stop/Cancel once will stop the operation. Pressing Start will re-start the programmed operation. Pressing Stop/Cancel twice will stop and clear the programmed operation.
3. Whilst not operating, pressing Stop/Cancel will clear the selected program.
4. Auto programs cannot be used with multi-stage cooking.

Using the memory function

This feature allows you to pre-program your oven for a regular reheating or cooking task. You are able to pre-program your oven for a specific power level and time that is convenient for you. You can only pre-program one memory task with this oven.

To set a memory program



Program the desired cooking program.



Press Memory.

The oven is automatically pre-set to memory.

1. To select memory 2 press memory button twice. To select memory 3 press memory button three times.

Press Memory to store this task or press Start to start cooking in this sequence.

To use a memory program



Press Memory.

The oven is automatically pre-set to memory.

1. To select memory 2 press memory button twice. To select memory 3 press memory button three times.

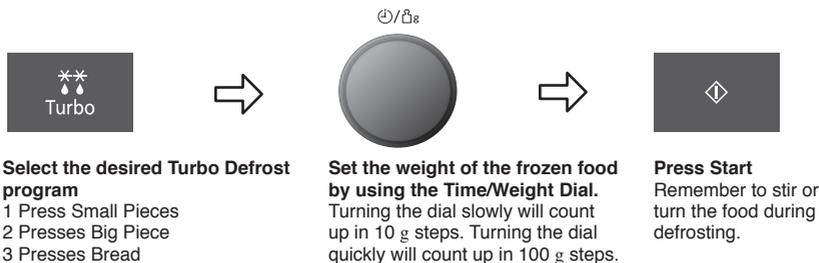
Press Start to begin cooking

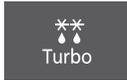
■ Notes

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

Turbo defrost

With this feature you can defrost frozen food according to the weight. The weight is programmed in grams. For quick selection, the weight starts from the most commonly used weight for each program.



Program	Min./Max. Weight	Suitable Food
1. SMALL PIECES  1 press	200 g - 1200 g	Small pieces of meat, escallop, sausages, minced meat, steak, chops, fish fillets (each 100 g to 400 g). Press turbo defrost once. Turn and shield at beeps. Allow to stand for 5 min to 30 mins.
2. BIG PIECE  2 presses	400 g - 2500 g	Big pieces of meat, whole chickens, meat joints. Press turbo defrost twice. Whole chickens and meat joints will require shielding during defrosting. Protect wings, breast and fat with smooth pieces of aluminum foil secured with cocktail sticks. Do not allow the foil to touch the walls of the oven. Standing time of 1 to 2 hours should be allowed before cooking. Turn and shield at beeps.
3. BREAD  3 presses	100 g - 900 g	Small or large loaves of bread, white or wholewheat. Place the loaf on a piece of kitchen roll. Press turbo defrost three times and turn at beep. Allow bread to stand for 5 min (white light bread) to 30 min (dense rye bread). Cut large loaves in half during standing time.

Note

- When the defrosting time is longer than 60 minutes, the time will appear in hours and minutes.
- The shape and size of the food will determine the maximum weight the oven can accommodate.
- Allow standing time to ensure the food is completely defrosted.

IMPORTANT!

See page 18 EN in cook book for defrosting guidelines

Auto sensor programs

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

e.g.



Select the desired
Auto Sensor Program.

Press Start Button.



■ Plus/Minus Control:

Preferences for degree of cooking vary for each individual. After having used Auto Sensor Programs a few times, you may decide you would prefer your food cooked to a different degree of cooking. By using Plus/Minus control, the programs can be adjusted to cook food for a longer or shorter time. Press ▲ or ▼ button before pressing Start Button. If you are satisfied with the result of the Auto Sensor Programs, you do not have to use this control.

■ Notes

1. The oven automatically calculates the cooking time or the remaining cooking time.
2. The door should not be opened before the time appears in the display window.
3. The temperature for frozen food is assumed to be -18°C to -20°C , for other types of food $+5^{\circ}\text{C}$ to $+8^{\circ}\text{C}$ (refrigerator temperature).
4. To prevent any mistakes during Auto Sensor Programs ensure that ceramic plate and the container are dry.
5. The room temperature should not be more than 35°C and not less than 0°C .
6. Only cook foods within the recommended weight range described on pages 29-30 En.
7. For auto sensor programs, fresh vegetables and frozen vegetables cover with cling film. Pierce the cling film with a sharp knife once in the centre and four times around the edge. For chilled meal and frozen meal programs reheat in container as purchased. Pierce covering film. If transferring meals into a dish, cover with pierced cling film. For auto sensor programs rice and pasta cover with a lid.
8. If the oven has previously been used and it is too hot to be used on an Turbo Defrost, Auto Sensor and Auto Weight, 'HOT' will appear in the display window. After the 'HOT' disappears, the Auto Sensor Programs may be used. If in a hurry, cook food manually by selecting the correct cooking mode and cooking time yourself.

Auto sensor programs

Program	Weight	Accessories	Instructions
<p>4. CHILLED MEAL</p>  <p>1 press</p>	200 g - 1000 g	-	<p>To reheat a fresh precooked meal. All foods must be pre-cooked. Foods should be at refrigerator temperature approx. + 5°C. Reheat in container as purchased. Pierce covering film with a sharp knife once in the centre and four times around the edge. If transferring food to dish, cover with pierced cling film. Press auto sensor programs button once then press start. Stir at beeps. Stir again at end of program and allow a few minutes standing time. Large pieces of meat/fish in a thin sauce may require longer cooking. This program is not suitable for starchy food such as rice, noodles or potatoes.</p>
<p>5. FROZEN MEAL</p>  <p>2 presses</p>	200 g - 1000 g	-	<p>To reheat a frozen precooked meal All foods must be pre-cooked and frozen (-18°C); Reheat in container as purchased. Pierce covering film with a sharp knife once in the centre and four times around the edge. If transferring food to dish, cover with pierced cling film. Press auto sensor programs button twice then press start. Stir at beeps and cut the blocks into pieces. Stir again at end of program and allow a few minutes standing time. Check temperature and cook further minutes if necessary before eating. This program is not suitable for portionable frozen foods.</p>
<p>6. FRESH VEGETABLES</p>  <p>3 presses</p>	200 g - 1000 g	-	<p>To cook fresh vegetables. Place prepared vegetables into a suitable sized container. Sprinkle with 1 tbsp cold water per 100 g vegetables. Cover with cling film. Pierce cling film with a sharp knife once in the centre and four times around the edge. Press auto sensor programs button three times. Press start. Drain after cooking and season to taste.</p>
<p>7. FROZEN VEGETABLES</p>  <p>4 presses</p>	200 g - 1000 g	-	<p>To cook frozen vegetables. Place vegetables into a suitable sized container. Sprinkle with 1-3 tbsp cold water. If cooking vegetables with high water content, such as spinach or tomatoes, do not add water. Cover with cling film. Pierce cling film with a sharp knife once in the centre and four times around the edge. Press auto sensor programs button four times. Press start. Stir at the end of program and allow a few minutes standing time. Drain and season to taste.</p>

Auto sensor programs

Program	Weight	Accessories	Instructions
8. PASTA  5 presses	100 g - 450 g	-	For cooking dried pasta. Use a large bowl. Add 1 tsp salt, 1tbsp oil and boiling water. For 100 g - 290 g pasta add 1 litre of boiling water. For 300 g - 450 g pasta add 1 ½ litre of boiling water. Cover with a lid. Press auto sensor programs button five times. Stir at beeps. Press start. Drain after cooking.
9. RICE  6 presses	100 g - 300 g	-	For cooking rice for savoury dishes not rice puddings. (Thai, Basmati, Jasmine, Suriname, Arborio or Mediterranean rice). Rinse the rice thoroughly before cooking. Use a large bowl. Add 2-2.5 times boiling water to rice. Cover with a lid. Press auto sensor programs button six times. Press start. Stir at beeps. Allow to stand for 5 minutes after cooking. Drain after cooking.

■ Notes

1. The Auto Sensor Programs must ONLY be used for foods described.
2. Only cook foods within the weight ranges described.
3. Always weigh the food rather than relying on the package information.
4. Most foods benefit from a STANDING time, after cooking with an Auto Program, to allow heat to continue conducting to the centre.
5. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.

Auto weight programs

■ Note

The weight is programmed in grams. For quick selection, the weight starts from the most commonly used weight for each program.



Select the desired auto weight program.

Set the weight of the food by using the Time / Weight selection dial. Turning the dial slowly will count up in 10 g steps. Turning the dial quickly will count up in 100 g steps.

Press Start Button

Program	Weight	Accessories	Instructions
10. CHILLED QUICHE  1 press	150 g - 500 g		For reheating fresh pre-cooked quiche. Remove all packaging and place the quiche on the wire rack on the ceramic plate. Press auto weight programs button once, enter weight of food and press start. Transfer the quiche onto a cooling rack at the end of cooking and allow a few minutes standing time. Quiche with a high content of cheese may result in being hotter than quiches with vegetables. This program is not suitable for deep filled quiches.
11. FROZEN POTATO PRODUCTS  2 presses	200 g - 500 g		For reheating, crisping and browning frozen potato products. Spread out potato products in a heatproof dish and place on the wire rack on the ceramic plate. Press auto weight programs button twice, enter weight of food and press Start. For best results, cook in a single layer and stir at beep. This program is not suitable for galettes, Pom' Dauphine and Pom' Noisette.
12. PASTRY ITEMS  3 presses	100 g - 600 g		For reheating, crisping and browning fresh pastry items e.g. friands, feuilleté tresse etc. Remove all packaging and place on wire rack on ceramic plate. Press auto weight programs pad three times, enter weight of food and press start. Transfer the pastry items to a cooling rack and allow a few minutes standing time.
13. CHILLED PIZZA  4 presses	100 g - 450 g		For reheating and browning the top of fresh pre-cooked pizza and cheese baguette. Remove all packaging and place the chilled pizza on the wire rack on the ceramic plate. Press the auto weight programs button four times, enter the weight of the food and press start.
14. FROZEN PIZZA  5 presses	100 g - 450 g		For reheating and browning the top of frozen pre-cooked pizza, bruschetta and cheese baguette. Remove all packaging and place the frozen pizza on the wire rack on the ceramic plate. Press auto weight programs button five times, enter the weight of the food and press start. Transfer the pizza on to a cooling rack at the end of cooking. This program is not suitable for deep pan pizzas or very thin pizzas such as Flammekueche.

Auto weight programs

Homemade dishes

This function allows cooking of dishes using raw ingredients on the auto weight programs Gratin Potato and Gratin Pasta. For these recipes please follow exactly the amounts and methods, which are described below.

Program	Weight	Accessories	Instructions
15. GRATIN POTATO  6 presses	Serves 4	-	See below for recipe. Place on ceramic plate. Press the auto weight programs pad six times. Press Start (it is not necessary to enter the weight of the food). Allow to stand for 5 min. after cooking.
16. GRATIN PASTA  7 presses	Serves 4	-	See below for recipe. Place on ceramic plate. Press the auto weight programs pad seven times. Press Start (it is not necessary to enter the weight of the food). Allow to stand for 2 min after cooking.

ingredients

SERVES 4

700 g peeled potatoes,
1 garlic clove,
70 g emmenthal, grated,
salt and pepper,
200 ml single cream,
200 ml milk,

Dish: 1 dish
(Ø 25 cm)

15. Gratin Potato



6 Presses

Cut the potatoes into thin slices. Peel and chop the garlic. Arrange the potatoes slices in dish. Scatter over the garlic, half the cheese, salt and pepper. Pour over the cream and milk. Cover with the rest of the grated cheese. Place on ceramic plate. Press the auto weight programs pad six times. Press Start. Allow to stand for 5 min after cooking.

ingredients

SERVES 4

550 g Fresh Pasta Sauce
e.g. tomato
400 g Fresh Pasta
e.g. tortellini/ravioli
50 g Grated hard cheese
e.g. Cheddar, mozzarella,
parmesan

Dish: 1 Pyrex® square
dish 22 cm

16. Gratin Pasta



7 Presses

Mix the pasta sauce and pasta together in a large dish until the pasta is fully coated in the sauce. Sprinkle grated cheese over the top. Place the casserole dish on the base of the ceramic plate. Press the auto weight programs pad seven times. Press start. Allow to stand for 2 minutes after cooking.

Questions and answers

Q: Why won't my oven turn on?

A: When the oven does not turn on, check the following:

1. Is the oven plugged in securely? Remove the plug from the outlet, wait 10 seconds and reinsert.
2. Check the circuit breaker and the fuse. Reset the circuit breaker or replace the fuse if it is tripped or blown.
3. If the circuit breaker or fuse is all right, plug another appliance into the outlet. If the other appliance works, there probably is a problem with the oven. If the other appliance does not work, there probably is a problem with the outlet.
If it seems that there is a problem with the oven, contact an authorized Service Centre.

Q: My oven causes interference with my TV. Is this normal?

A: Some radio and TV interference might occur when you cook with the oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.

Q: The oven won't accept my program. Why?

A: The oven is designed not to accept an incorrect program. For example, the oven will not accept a fourth stage.

Q: Sometimes warm air comes from the oven vents. Why?

A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking.

Q: I can't set an auto sensor program and 'HOT' appears in the display. Why?

A: If the oven has previously been used and it is too hot to be used on an Auto Sensor Program, 'HOT' will appear in

the display window. After the 'HOT' disappears, the Auto Sensor Programs may be used. If in a hurry, cook food manually by selecting the correct cooking mode and cooking time yourself.

Q: Can I use a conventional oven thermometer in the oven?

A: Only when you are using OVEN/GRILL cooking mode. The metal in some thermometers may cause arcing in your oven and should not be used on MICROWAVE and COMBINATION cooking modes.

Q: There are humming and clicking noises from my oven when I cook by COMBINATION. What is causing these noises?

A: The noises occur as the oven automatically switches from MICROWAVE power to OVEN/GRILL to create the combination setting. This is normal.

Q: My oven has an odour and generates smoke when using the COMBINATION and GRILL function. Why?

A: After repeated use, it is recommended to clean the oven and then run the oven without food. This will burn off any food, residue or oil which may cause an odour and/or smoking.

Q: The oven stops cooking by microwave and 'H97' or 'H98' appears in the display. Why?

A: This display indicates a problem with the microwave generation system. Please contact an authorised Service Centre.

Q: The fan continues to rotate after cooking. Why?

A: After using oven, the fan motor may rotate to cool the electrical components. This is normal and you can continue using the oven at this time.

Questions and answers

Q: Can I check the pre-set oven temperature while cooking or preheating by Oven?

A: **Yes. Press Oven Button and the oven temperature will appear in the display window for 2 seconds.**

Q "D" appears in the display and the oven does not cook. Why?

A: **The oven has been programmed in DEMO MODE. This mode is designed for retail store display. Deactivate this mode by pressing microwave button once and stop/cancel button 4 times.**

Q. The word prompt has disappeared on my display, I can only see numbers ?

A: **There may have been a power failure, and the wordprompt is disabled. Unplug the oven for a few seconds, then plug it again. When "88:88" is displayed, press the start button until your language is displayed. Then set the clock. Refer to page 16 EN.**

Care of your oven

1. Turn the oven off before cleaning.
2. Clean the inside of the oven, door seals and door seal areas regularly. When food splatters or spilled liquids adhere to the oven walls, ceramic plate, door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasive is not recommended. **DO NOT USE COMMERCIAL OVEN CLEANERS.**
3. Do not use harsh, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering the glass.
4. The outside oven surface should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
5. If the Control Panel becomes dirty, clean it with a soft, dry cloth. Do not use harsh detergents or abrasives on the Control Panel. When cleaning the Control Panel leave the oven door open to prevent the oven from accidentally turning on. After cleaning touch STOP/CANCEL button to clear display window.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
7. The oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent and hot water then dry with a clean cloth.
8. When using the OVEN / GRILL or COMBINATION mode, some foods may inevitably splatter grease on to the oven walls. If the oven is not cleaned occasionally, it may start to “smoke” during use.
9. A steam cleaner is not to be used for cleaning.
10. This oven should only be serviced by qualified personnel. For maintenance and repair of the oven contact the nearest authorized dealer.
11. Failure to maintain the oven in a clean condition could lead to deterioration of surfaces that could affect the life of the appliance and possibly result in a hazardous situation.
12. Keep air vents clean at all times. Check that no dust or other material is blocking any of the air vents on the top, bottom or rear of the oven. If air vents become blocked this could cause overheating which would affect the operation of the oven and possibly result in a hazardous situation.

Technical specifications

Power Source: **230 V, 50 Hz**
Power Consumption: **Maximum; 2060 W**
Microwave; 1040 W
Grill; 1040 W
Output: **Microwave; 1000 W (IEC-60705)**
Grill Heater;
Heater top 1000 W
Heater bottom 600 W
Outside Dimensions:
483 mm (W) x 396 mm (D) x 310 mm (H)
Oven Cavity Dimensions:
299 mm (W) x 350 mm (D) x 199 mm (H)
Uncrated Weight: **13.3 kg**
Noise: **60 dB**

Weight and Dimensions shown are approximate.

This product is an equipment that fulfills the European standard for EMC disturbances (EMC = Electromagnetic Compatibility) EN 55011. According to this standard this product is an equipment of group 2, class B and is within required limits. Group 2 means that radio-frequency energy is intentionally generated in the form of electromagnetic radiation for purpose of warming or cooking food. Class B means that this product may be used in normal household areas.



Information on Disposal for Users of Waste Electrical & Electronic Equipment (private households)

 This symbol on the products and/or accompanying documents means that used electrical and electronic products should not be mixed with general household waste.

For proper treatment, recovery and recycling, please take these products to designated collection points, where they will be accepted on a free of charge basis. Alternatively, in some countries you may be able to return your products to your local

retailer upon the purchase of an equivalent new product.

Disposing of this product correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point.

Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

For business users in the European Union

If you wish to discard electrical and electronic equipment, please contact your dealer or supplier for further information.

Information on Disposal in other Countries outside the European Union

This symbol is only valid in the European Union.

If you wish to discard this product, please contact your local authorities or dealer and ask for the correct method of disposal.

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

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