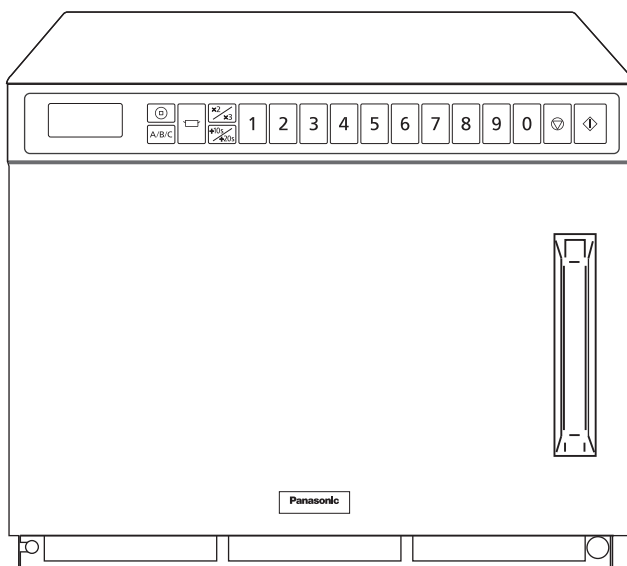# Panasonic®

# Operating Instructions

Microwave Oven

For Commercial Use

Model No. NE-1878

Thank you for purchasing this Panasonic product.
CAUTION: Please read these instructions completely before operating this oven and keep for future reference.
Before using this product, **please pay extra attention to "Important Safety Instructions" (pages 4-10)**.

Information on Disposal for Users of Waste Electrical & Electronic Equipment (private households)
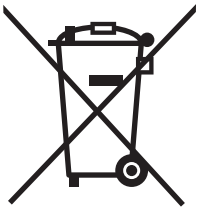
This symbol on the products and/or accompanying documents means that used electrical and electronic products should not be mixed with general household waste.

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.

Contents

Sound pressure level is less than 70 dB (A weighted).

Important Safety Instructions

INSTALLATION

EXAMINE YOUR 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. Notify the dealer immediately if the unit is damaged. DO NOT install it if the unit is damaged.

EARTHING

IMPORTANT: FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY EARTHED.
When an outlet is not earthed, it is the personal responsibility and obligation of the customer to have it replaced with a properly earthed outlet.

This appliance is supplied with a moulded three pin mains plug for your safety and convenience.
A 13 amp fuse is fitted in this plug. Should the fuse need to be replaced, please ensure that the replacement fuse has a rating of 13 amps and that it is approved by ASTA or BSI to BS1362.

Check for the ASTA mark ⟨ASA⟩ or the BSI mark ♡ on the body of the fuse.
If the plug contains a removable fuse cover, you must ensure that it is refitted when the fuse is replaced. If you lose the fuse cover, the plug must not be used until a replacement cover is obtained. A replacement fuse cover can be purchased from your local Panasonic Dealer.

Fuse cover

HOW TO REPLACE THE FUSE
Open the fuse compartment with a screwdriver and replace the fuse.
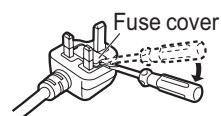
IF THE FITTED MOULDED PLUG IS UNSUITABLE FOR THE SOCKET OUTLET THEN THE FUSE SHOULD BE REMOVED AND THE PLUG CUT OFF AND DISPOSED OF SAFELY AND AN APPROPRIATE ONE FITTED.
THERE IS A DANGER OF SEVERE ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13 AMP SOCKET.

Important Safety Instructions

VOLTAGE AND POWER WARNING

The voltage used must be the same as specified on the microwave oven. Using another voltage than that which is specified is dangerous, and may result in a fire or other type of accident causing damage. Do not plug your oven in via an extension cable as this can be dangerous. It is important to plug the oven directly into a wall socket. The back of the appliance heats up during use. Do not allow the cord to be in contact with the back of the appliance or cabinet surface.

PLACEMENT OF THE OVEN

Locate the oven on a surface which is flat and stable. Do not place the oven in a hot or damp place; e.g. near a gas or electric range. Do not operate the oven when the room temperature is higher than 40°C and/or the humidity is more than 85%. Free airflow around the oven is important.

There is a possibility of a small amount of interference with weak broadcast signals if the microwave oven is too close to a radio or TV. For safe and efficient operation, the oven must have sufficient air flow to the air vents i.e. 5 cm at both sides and rear, and 20 cm at the top. This microwave oven requires free airflow in the back for maximum cooling efficiency. You should keep the air vents clear while cooking. Do not install appliances at higher than 1.6 m and also, less than 0.8 m. Oven must be placed for easy access to control panel and door and also, for disconnect power or shut off power by fuse or circuit breaker.

An external equipotential bonding conductor is provided at the back side of the oven and it is marked by this symbol.

Important Safety Instructions

WARNING

1. To reduce the risk of burns, electric shock, fire, injury to persons or excessive microwave energy:
    Read all instructions before using microwave oven.

2. If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

3. 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.

4. Liquids and other foods must not be heated in sealed containers since they are liable to explode.

5. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.

6. 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.

Important Safety Instructions

CAUTION

1. In order to maintain the high quality of the components, you are requested not to turn the oven on with no food inside.

2. High voltages are present inside the cabinet. Repairs and adjustments should be done only by qualified service personnel.

3. Do not dry clothes in the microwave oven since there is a possibility of the clothes burning if left in the oven for too long of a time.

4. Use this microwave oven only for its intended use as described in this manual.

5. Do not operate this microwave oven, if it is not working properly, or if it has been damaged or dropped.

6. Do not use 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. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
    b) Remove wire twist-ties from bags before placing bag in oven.
    c) If materials inside the oven should ignite, keep oven door closed, unplug the oven, or shut off power at the fuse or circuit breaker panel.

11. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.

Important Safety Instructions

12. 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.

13. 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.

14. Do not attempt to deep fat fry in your microwave oven.

15. Potatoes, apples, egg yolks, whole squash and sausages are examples of foods with nonporous skins. This type of food must be pierced before cooking, to prevent bursting.

16. 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.

17. 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.

18. When reheating baby bottles always remove the top and teat. Liquid at the top of the bottle will be much hotter than at the bottom and must be shaken thoroughly before checking the temperature.

19. The door seals and door seal areas should be cleaned with a damp cloth.

Important Safety Instructions

20. If smoke is observed, unplug the oven, or shut off power at the fuse or circuit breaker, and keep the door closed in order to stifle any flames.

21. 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.

22. Before use, the user should check that utensils are suitable for use in the microwave oven.

23. 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.

24. Eggs in their shell and whole hard-boiled eggs should not be heated in the microwave oven since they may explode, even after microwave heating has ended.

25. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning 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.

26. The appliance should not be cleaned with a water jet.

27. Electromagnetic fields can present a possible danger. We would recommend that people using a heart pacemaker avoid proximity to these fields.

Important Safety Instructions

28. When the oven is not in use, it is recommended that items are removed. If left inside and the switch is accidentally activated, there is potential for damage to occur.

29. Do not use recycled paper products, as they may contain impurities which may cause sparks and/or fires when used, unless packaging states they are specifically designed for microwave use.

30. During service and/or replacement of parts, the oven should be disconnected from the power supply. Once the plug is removed, it should remain visible to the service operator to avoid inadvertent reconnection.

31. The oven should be cleaned regularly and any food deposits removed.

32. Do not use metalware, ceramics trimmed with gold or silver, or any container with a metal content.

USING YOUR OVEN

Do not store any objects inside the oven in case it is accidentally turned on.
In case of electronic failure, unplug the oven.

MAINTENANCE OF YOUR OVEN

If your oven should require a service, contact +44 344 844 3899 (UK) / +353 012 898 333 (IR) and we will provide details of an appropriate service agent. (Phone numbers are subject to change without notice.)

Do not attempt to make any adjustments or repairs to any part of the oven.

Care of Your Microwave Oven

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.

1. Remove the plug from the electrical socket before cleaning.

2. Keep the inside of the oven clean. If pieces of food or spilled liquids stick to the oven walls, or between door seal and door surface, they will absorb microwaves and may cause arcing or sparks. Wipe up all spills with a damp cloth. Kitchen detergent or Food Sanitizer Solution may be used if the oven gets very dirty. Do not use harsh detergents or abrasives.

3. The outside surface and the outer door of this microwave oven should be cleaned with soap and water, then dried with a soft cloth. Make sure that water does not get into the back ventilation or control panel opening since this can damage the unit.

CLEANING OF THE SPLATTER SHIELD

1. Hold snap in / snap out stoppers of splatter shield with both hands and pull them in and down. Then take the splatter shield out of the oven cavity.
2. Rinse splatter shield in soapy water or Food Sanitizer Solution and dry it completely.
3. Be sure to replace the shield before using the oven.

> **CAUTION**
> Splatter shield must be in place securely when you use the oven.

Splatter Shield   Stopper
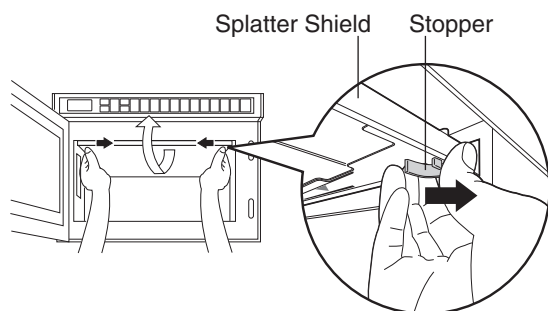
"rFL" is displayed if the splatter shield is removed.
(See page 33.)
Place the splatter shield securely after cleaning. The oven is inoperative without it.

Care of Your Microwave Oven

CLEANING OF THE AIR FILTER

Clean the Air Filter regularly according to the following instructions. If the Air Filter becomes clogged with debris, this will cause an overheating problem with the oven.

1. Remove the Air Filter from the front bottom skirt by turning the right screw to the left. Then slide the filter to the right and lift it off the post at the left.

2. Wash this filter in warm soapy water and dry it completely.

3. Be sure to replace the Air Filter before using the oven.

Screw

Post
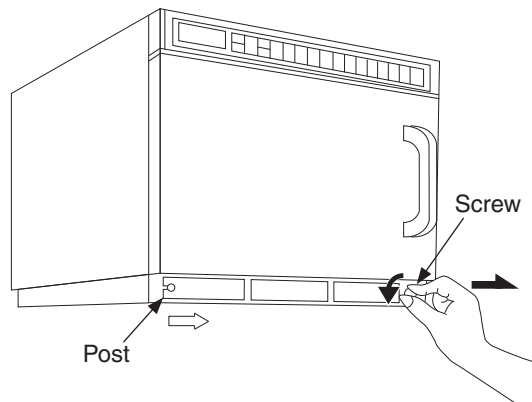
Types of Container to Use

1. GLASS

DO USE: Heat resistant glass eg. Pyrex®
DO NOT USE:
> Delicate glass, lead crystal, etc, which may crack or arc.

2. CHINA/CERAMICS

DO USE: Glazed china dishes, porcelain and ceramic dishes designed for cooking.
DO NOT USE:
> Fine bone china dishes with metal patterns. Jugs with glued handles.

3. POTTERY/EARTHENWARE/STONEWARE

DO USE: If completely glazed.
DO NOT USE:
> If unglazed - these dishes can absorb water which absorbs energy.
> This makes the dish hot and increases the heating time.

4. FOIL/METAL

DO USE: Small amounts of aluminium foil can be used to shield joints of meat during DEFROSTING - take care that foil doesn't touch sides or door.
DO NOT USE:
> Metal platters, Wire Rack Shelf, METAL SKEWERS, any dish with METAL PATTERN or TRIM.
> DO NOT USE FOIL CONTAINERS - ARCING may occur as they become DENTED / DAMAGED. Do not use Le Crueset-style dishes (Cast iron covered by enamel).

Types of Container to Use

5. PLASTIC

DO USE: High temperature plastic like Durable Polysulfon rather than soft flexible dishes.
(Remove any metal twist ties.)

DO NOT USE:
Container made from Melamine, Polypropylene, Phenol Urea, also do not use plastic food storage bags and containers eg. Margarine, Yoghurt and Mayonnaise tubs.

6. COVERING FILMS

DO USE: Non plasticiser cling film designed for microwave use. Do not allow the film to touch the food. To prevent nasty steam burns, pierce the film to allow steam to escape and remove the film from the dish carefully.

DO NOT USE:
Film designed only for covering food.

7. WOOD/WICKER

DO USE: Wooden skewers designed for food use.

DO NOT USE:
Wicker baskets, wooden bowls (with prolonged use these tend to dry out and may ignite)

8. PAPER

DO USE: Disposable, polyester coated paper board dishes if designed for microwave.

DO NOT USE:
Paper napkins (these can ignite), wax coated cups, recycled products (unless stated suitable by manufacturer)

Before Use

Cookware

1. Heat-proof glassware, such as Pyroceram and Pyrex®, is best suited for use in the Microwave Oven.
2. If "arcing" should occur, check the cookware carefully again for metal.
3. You may use ordinary glassware, chinaware, plastic-ware and paper-ware, when cooking food that requires a low temperature. Using this type of cookware for high temperature cooking may cause cracking or warping.
4. You can cook steamed vegetables in special "see-through" wrapping film, such as Saran Wrap, or wax paper. Do not cook in a plastic bag.
5. Before using the oven always check that containers are suitable. DO NOT MICROWAVE sealed containers as they may explode.
6. DO NOT leave the appliance unattended if paper, plastic or other combustible containers are used. Do not use recycled paper products, as they may contain impurities which may cause sparks and/or fires when used, unless packaging states they are specifically designed for MICROWAVE use.

> **CAUTION**
> Do not use METAL UTENSILS in this oven.

Defrosting Frozen Food

1. If you try to completely defrost frozen food in the Microwave Oven, uneven defrosting may occur due to the differences in the thickness and shape of the food. Drip may also result, and sometimes a part of the food cooks although other parts still remain frozen. In actual usage of frozen foods, you should not normally defrost them 100%, 70% defrosting in the Microwave Oven is ideal and helpful for the next cooking operation.
2. To defrost evenly, turn over or rearrange the food during defrosting.
3. To defrost fatty meat, heat it in the Microwave Oven for a short time and leave it to stand at room temperature, or heat it intermittently until defrosted.
4. When you defrost a whole chicken, or any frozen food of irregular shape, wrap legs or thin parts with aluminium foil. Otherwise thin parts will be defrosted faster and sometimes cooked before other parts have properly defrosted. For big pieces of meat, wrap the sides with aluminium foil so that they will be uniformly thawed by vertical microwaves only.
5. Ice should be removed at times during defrosting.

Other Helpful Instructions

For best results

1. As microwave cooking times are much shorter than other cooking methods it is essential that recommended cooking times are not exceeded without first checking the food.
   Factors that may affect cooking times are: preferred degree of cooking, starting temperature, altitude, volume, size and shape of foods and utensils used.
   As you become familiar with the oven, you will be able to adjust these factors.
   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.
   IMPORTANT
   If the recommended cooking times are exceeded, the food will be spoiled and in extreme circumstances it could catch fire and possibly damage the interior of the oven.
2. Be careful of the cooking time for small quantities of foods, or foods with low water content. They may burn if cooked too long.
3. Do not use the oven for drying kitchen towels or napkins. They may burn if heated too long.
4. Do not try to boil eggs in the oven.
5. When you cook an egg be sure to pierce the yolk membrane prior to placing into the oven to prevent the egg bursting.
6. To achieve more even cooking result, give the dish a half-turn, or turn the food over.
7. Christmas puddings and other foods high in fats or sugar, e.g. jam, mince pies, must not be over heated. These foods must never be left unattended as with over cooking these foods can ignite.
8. It is essential that reheated food is served "piping hot". Remove the food from the oven and check that it is "piping hot", i.e. steam is being emitted from all parts and any sauce is bubbling. If you wish you may choose to check the food has reached 72°C with a food thermometer—(but remember do not leave this thermometer inside the microwave.) or to a temperature recommended by Government Food Hygiene Regulations.
   For foods that cannot be stirred, e.g. lasagne, shepherds pie, the centre should be cut with a knife to test it is well heated through. Even if a manufacturer's packet instructions have been followed, always check the food is piping hot before serving it. If in doubt return your food to the oven for further heating.
9. Standing time refers to the period at the end of cooking or reheating when food is left before being eaten, i.e. it is a rest time which allows the heat in the food to continue to conduct to the centre, thus eliminating cold spots.

Definitions and Feature Explanations

This oven has many features not typically found on other commercial Microwave Ovens.

FEATURE	EXPLANATION
Manual Heating (See pages 18-20.)	Gives the user maximum flexibility to set the oven to desired heating time and power level. Ideal for menus that require variations in heating.
Single Stage Heating (See pages 18-19.)	Allows the oven to run at the selected power level for the selected heating time.
Interrupt Feature (See page 24.)	Allows opening of the oven door to check on the food in the cavity. Closing the door and touching Start Pad resumes heating. Cooking time does not countdown while you check on your food. **Note:** Interrupt Feature is deactivated in "Program Lock".
Repeat Feature For Manual Heating Only (See page 19.)	After you remove your food from the oven, the timer is automatically preset to repeat the last heating time and power level. This is especially convenient for daily specials that you do not want to program into Memory Pads.
Self Diagnostics (See page 33.)	The oven constantly monitors its operation. When an operational problem develops, the Digital Display Window displays a Failure code. By checking the code number against the list in this manual you will know the nature of the problem, whether you can solve the problem yourself, or need to call a service agent or need to call an electrician. If a service agent is required the Failure code number will let him know which parts to bring on the Service call. See "MAINTENANCE OF YOUR OVEN" on page 10.
2 to 5 Stage Heating (See pages 19-21.)	Allows the oven to be set to begin heating at one power level then shift automatically to a different power level after designated amount of heating time.
Cycle Counter (See page 24.)	The oven can display the total number of times the oven has been operated by manual operation and cumulatively. Great for analysing usage of the oven and traffic flow at the location.
Program Lock (See page 24.)	1. "Locks" the control panel number pads into their programmed heating times and power levels. 2. The oven is started by touching the desired Memory Pad. There is no need to touch Start Pad. 3. Deactivates programming memory pads. 4. Deactivates manual operation. Prevents unwanted erasing of Memory Pads. Simplifies operation—Great for Fast Food, Convenience Store and Vending applications.
Program Unlock (See page 24.)	Deactivates "Program Lock" and activates all other features.
Beep Tone Loudness Control (See page 26.)	Allows you to set the loudness of the beep tone to one of 4 different levels.
Beep Tone Length Control (See page 26.)	Allows you to set the length of the end of heating cycle beep tone to one of 3 different lengths.
Beep Tone Pitch Control (See page 27.)	Allows you to set the pitch of the end of heating cycle beep tone to one of 3 different pitches.
Program List (See page 25.)	Allows you to review all currently programmed Pad numbers, heating times and Power levels for each stage.
Filter Clean Function (See pages 27-28.)	The word "FILt" will appear in the display after 500 hours of use, to remind you to remove and clean the Air Filter. This time can be reprogrammed to your own needs.
Double/Triple Quantity Pad (See pages 22-23.)	This Pad has a preset magnification of 1.6 times the original cooking time for double quantity and 2.2 times for the triple quantity, to cook two or three portions at once.
+10s/+20s Pad (See page 23.)	This Pad has preset heating times of 10 seconds and 20 seconds. The heating at P10 power for 10 seconds will start by touching this Pad once, and the heating at P10 power for 20 seconds will start by touching this Pad twice.

Outline Diagram
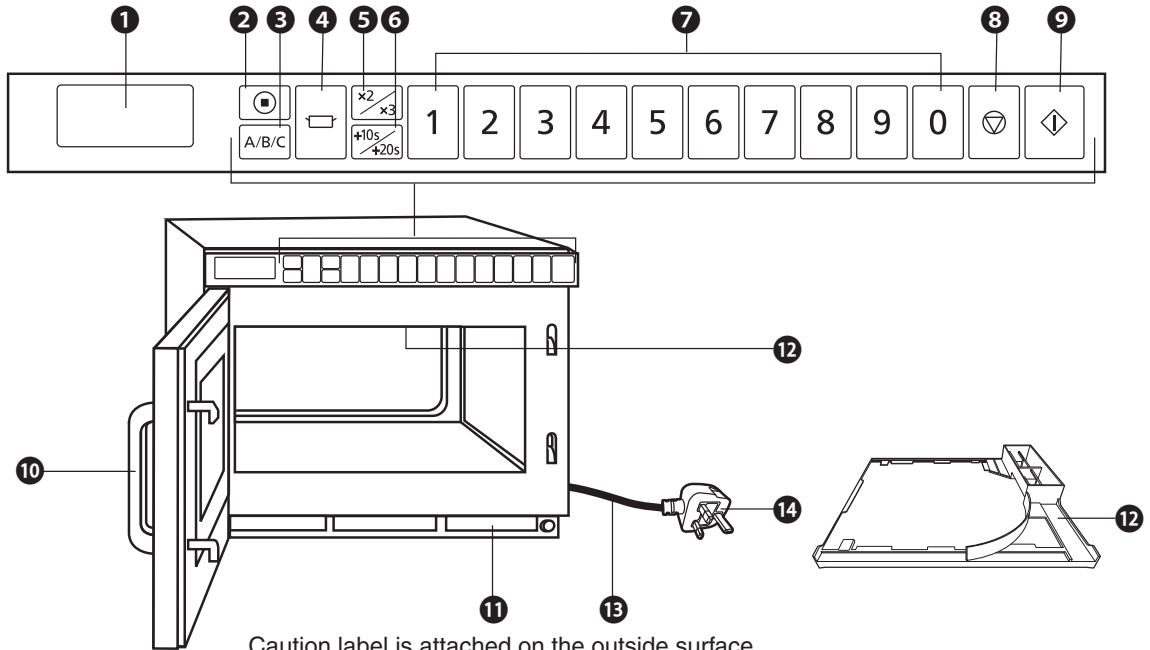
Caution label is attached on the outside surface.

❶ Digital Display Window (see below)
❷ Prog (Program) Pad
❸ Shift (A/B/C) Pad
❹ Power Level Selector Pad
❺ Double/Triple Quantity Pad
❻ +10s/+20s Pad
❼ ●Number/Memory Pads
  ●Time Input
❽ Stop/Reset Pad

❾ Start Pad
❿ Door Handle
⓫ Air Filter
⓬ Splatter Shield
  (There are 2 splatter shields. One is already installed on the ceiling of the inner cavity, the other is a spare.)
⓭ Power Cord
⓮ Power Plug
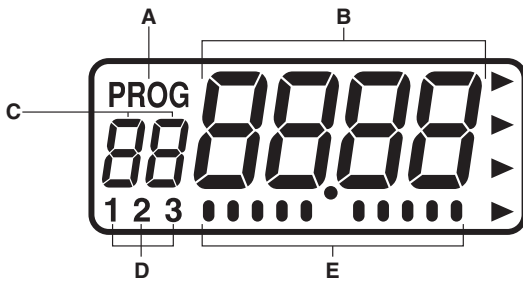
A—Program Display
B—Heating Time Display
  ("min. sec." or "hour min.")
C—●Memory Pad Number Display
  ●Heating Stage Indicator
D—Pattern of Beep Sound Setting
E—●Calling Programmed Heating: Stage Number Indicator
  ●Programmed Heating in Progress: Operation Indicator
  ●Beep Tone Setting: Scale Indicator

This oven is preset at the factory for the following:
1. Manual operation
2. Number Pads preset to P10 power at the indicated heating times for single stage heating.
   A1=10 sec.   A2=20 sec.   A3=30 sec.   A4=40 sec.   A5=50 sec.
   A6=1 min.   A7=1 min. 15 sec.   A8=1 min. 30 sec.   A9=1 min. 45 sec.   A0=2 min.
3. Program unlock
4. Double Quantity=1.6 times   Triple Quantity=2.2 times
5. Cycle counter set to "0" on all pads.
6. Oven Lamp   When the door is open = ON   Blinking at the end of heating cycle = OFF
7. The default filter cleaning time is set to "0" for the first stage and "500" for the second stage.

If you wish to change these times, consult the operating instructions to find how to program them.

How to Operate

POWER LEVEL SELECTOR PAD

Each time the pad is touched, the Power Level switches as the illustration below.

P10 ➡ P9 ➡ P8 ➡ P7 ➡ P6 ➡ P5 ➡ P4 ➡ P3 ➡

P2 ➡ P1 ➡ P0 ➡ PU1 ➡ PU2 ➡ PL1 ➡ PL2 ➡ P10 again.
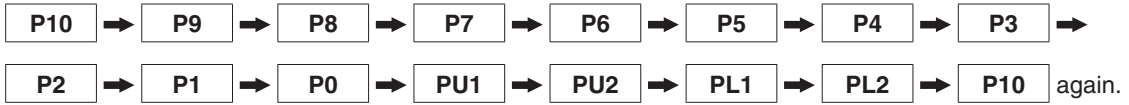
HIGH	P10:	1800 W*	LOW		P3: P2:	30% 25%
MEDIUM HIGH	P9: P8: P7: P6:	90% 80% 70% 60%	DEFROST		P1:	340 W
			OFF		P0:	0%
			HEAT FROM TOP DOWN		PU1: PU2:	50% 25%
MEDIUM	P5: P4:	50% 40%	HEAT FROM BOTTOM UP		PL1: PL2:	50% 25%

*IEC Test Procedure

Before operating the oven, make sure it is plugged into a properly earthed electrical outlet.

A. Manual Single Stage Heating

| 0 |

1. Open the door.
   The oven lamp will turn on. "0" will appear in the Digital Display Window.
2. Put the food into a suitable container, place it in the centre of the oven and then close the door securely.
   The oven lamp will turn off.
   Note: While "0" appears, operation is available. 1 minute after the door is closed, "0" will disappear.

| P 10 |

3. Select the desired Power Level by touching Power Level Selector Pad.
   The selected Power Level will be displayed in the Digital Display Window and the single stage heating indicator "1" will start to blink.
   [Example]: Touch Power Level Selector Pad once for P10 power.
   Note: Each time Power Level Selector Pad is touched, the Power Level switches as the above Power Level Selector illustrates.

| 2.00 |

4. Set the desired heating time by touching the appropriate Number Pads.
   Note: The maximum set time for P1 and P0 is 30 minutes, and 15 minutes for all others.
   [Example]: Touch Number Pads "2", "0" and "0" for 2 minutes.

| 1.59 |

5. Touch Start Pad.
   A. Heating will start.
   B. During operation, the indicator appears from the left.
   C. The heating time on digital display will count down.
      When touching Power Level Selector Pad, the current power level will be displayed for 3 seconds.

| 0000 |

6. When all time expires, the end of cycle beep tone will sound and all heating will stop. The display will blink "0000" until the door is opened. 1 minute later cooling fan will stop.

How to Operate

7. Open the door and take the food out.
   The oven lamp will turn on. The digital display will show the originally selected time and heating stage number.

REPEAT FEATURE
1. You can repeat exactly the same manually selected heating time by touching only Start Pad, if you use the oven again within 1 minute.
2. After 1 minute of non-use with the door closed, the repeat feature will be cancelled.

8. Close the door.
   The oven lamp will turn off and 1 minute later the Digital Display Window will go blank.

SPECIAL NOTE: For both single and 5 stage heating.
1. While heating, one touch on Stop/Reset Pad stops the oven. You can restart it by touching Start Pad or a second touch on Stop/Reset Pad will cancel the selected program.
2. While not in a heating cycle, one touch on Stop/Reset Pad cancels the selected program.

B. Manual 2 to 5 Stage Heating

1. Follow Steps 1-4 in "A. Manual Single Stage Heating" on page 18.
2. Select the desired Power Level for the second stage heating by touching Power Level Selector Pad the appropriate number of times.
   The Power Level will be displayed in the Digital Display Window and the second stage indicator "2" will start to blink.
   [Example]: Touch Power Level Selector Pad 8 times for P3 power.

3. Set the desired heating time for the second stage by touching the appropriate Number Pads.
   Note: The maximum set time for P1 and P0 is 30 minutes, and 15 minutes for all others.
   However, the TOTAL TIME can be set up to 25 minutes for continuous heating (1 to 5 stage heating) that excludes P1 and P0.
   [Example]: Touch Number Pads "1", "0" and "0" for 1 minute.

4. Touch Start Pad.
   A. The total time for both stages will be displayed.
   B. During operation, the indicator appears in order from the left.
   C. The heating time for the first stage will count down.

5. After the first stage heating time expires, a single beep tone will sound, the second stage heating indicator "2" will start to blink, and the heating time will continue to count down.

6. When all time expires, the end of cycle beep tone will sound. All heating will stop. The time display will blink "0000" until the door is opened. 1 minute later cooling fan will stop.

How to Operate

```
2   3.00
```

7. Open the door and take the food out.
   The oven lamp will turn on. The digital display will show the originally selected time and heating stage number.

8. Close the door.
   The oven lamp will turn off and 1 minute later the Digital Display Window will go blank.

Note: For the heating cycle of the third and later stages, select Power Level once again after Step 2 on page 19 and set a heating time.

See Special Note of "A. Manual Single Stage Heating" on page 19.

C. Programming Memory Pads for Single Stage Heating
The oven can not be programmed until the program lock feature is deactivated.
(See page 24, K. To Deactivate Program Lock.)

```
      0
```

1. Open the door and leave it open.

```
PROG
```

2. Touch Prog Pad.
   "PROG" sign will start to blink in the Digital Display Window.

```
PROG
A5   .50
```

3. Touch Memory Pad you desire to program.
   The pad number and the previously programmed information will appear in the Digital Display Window. If it is the first time to program the Memory Pad, cooking time will not appear.
   [Example]: Touch Memory Pad "5" (Program No. A-5).
   Note: When you want to program B or C side, touch Shift (A/B/C) Pad before touching Program Number Pad.

```
PROG
1   P 1
```

4. Select the desired Power Level by touching Power Level Selector Pad.
   The selected power level will be displayed in the window and the single stage heating indicator "1" will start to blink.
   [Example]: Touch Power Level Selector Pad 10 times for P1 power.

```
PROG
1   1.00
```

5. Set the desired heating time by touching the appropriate Number Pad.
   Note: The maximum set time for P1 and P0 is 30 minutes, and 15 minutes for all others.
   [Example]: Touch Number Pads "1", "0" and "0" for 1 minute.

```
PROG
1   1.00
```

6. Touch Prog Pad again.
   The "PROG" sign and the single stage heating indicator "1" will stop blinking. This means that you have completed programming the selected Memory Pad for the single stage heating.

```
      0
```

7. 3 seconds after programming is completed, "0" will appear.
8. Program the remaining Memory Pads as desired by repeating Steps 2-6 above.

Note: When the "PROG" Display is blinking, the program can be cancelled and/or one touch on Stop/Reset Pad erased the programmed Number/Memory Pad number.

How to Operate

D. Programming Memory Pads for 2 to 5 Stage Heating

PROG 1 1.00

1. Follow Steps 1-5 in "C. Programming Memory Pads for Single Stage Heating" on page 20.

PROG 2 P 10

2. Select Power Level for the second stage by touching Power Level Selector Pad. The selected Power Level will be displayed in the window and the second stage heating indicator "2" will start to blink.
   [Example]: Touch Power Level Selector Pad once for P10 power.

PROG 2 2.00

3. Set the desired heating time by touching appropriate Number Pads.
   Note: The maximum set time for P1 and P0 is 30 minutes, and 15 minutes for all others.
   However, the TOTAL TIME can be set up to 25 minutes for continuous heating (1 to 5 stage heating) that excludes P1 and P0.
   [Example]: Touch Number Pads "2", "0" and "0" for 2 minutes.

PROG 2 3.00

4. Touch Prog Pad again and the "PROG" sign and the second stage heating indicator "2" will stop blinking. The total time for both stages will be displayed. This means that you have completed programming the desired Memory Pad for the second stage heating.

0

5. 3 seconds after programming is completed, "0" will appear.
6. Program the remaining pads as desired by repeating the Steps above.

Note: Repeat the above procedure to set Heating for the third stage and later stages.

E. Memory Pad Heating

0

1. Open the door.
   The oven lamp will turn on. "0" will appear in the Digital Display Window.
   Note: While "0" will appear, operation is available. 1 minute after the door is closed, "0" will disappear.
2. Put the food into a suitable container, place it in the centre of the oven and then close the door securely.
   The oven lamp will turn off.

PROG A5 3.00

3. Touch the desired Memory Pad.
   A. The currently programmed information will be indicated.
   [Example]: Touch Memory Pad "5" (Program No. A-5).
   The total number of stages is displayed as " • •" in the bottom.
   The heating program (at P1 power for 1 minute, at P10 power for 2 minutes) as programmed on pages 20-21 is set.
   Note: To use B or C side Program, touch Shift (A/B/C) Pad before touching Program Number Pad.

PROG A5 2.59

4. Touch Start Pad.
   A. During operation, the indicator appears in order from the left.
   B. The heating time will count down.
   When touching Power Level Selector Pad, the current power level will be displayed for 3 seconds.
   C. When touching Start Pad, the current stage number will be displayed for 3 seconds instead of Program No.

How to Operate

5. When all the time expires, the end of the cycle beep tone will sound. All heating will stop. The time display will blink "0000" until the door is opened. 1 minute later, cooling fan will stop.

6. Open the door and take the food out.
    The oven lamp will turn on.
7. Close the door.
    The oven lamp will turn off and 1 minute later the Digital Display Window will go blank.

F. Programming Double/Triple Quantity Pad
The oven can not be programmed until the program lock feature is deactivated.
(See page 24, K. To Deactivate Program Lock.)

1. Open the door and leave it open.
    The oven lamp will turn on, and "0" will appear.

2. Touch Prog Pad.
    "PROG" will blink in the Digital Display Window.

3. Touch Memory Pad for the desired program.
    The pad number and the previously programmed information will appear in the display. "PROG" will start to blink.

4. Touch Double/Triple Quantity Pad once.
    The previously selected magnification number will appear in the display.
    [Example]: 1.6 times is "16". (Double quantity) 2.2 times is "22". (Triple quantity)

5. Set the desired magnification by touching the appropriate Number Pad.
    [Example]: 1.5 times; Touch Number Pads "1" and "5".

6. Touch Prog Pad again.
    The "PROG" will stop blinking. This means that you have completed programming the selected Memory Pad for appropriate double quantity.

7. After 3 seconds later, "0" will appear.

Note: If you want to change appropriate time for triple quantity, you touch Double/Triple Quantity Pad twice as in Step 4 above. The magnification is preset. Each magnification must be programmed separately for alterations.

N.B. Test for correct times when setting the program to achieve correct temperatures.

How to Operate

G. Memory Pad Heating for Double/Triple Quantity Heating
Make sure the unit is properly programmed. (See page 22.)

1. Follow Steps 1-2 in "E. Memory Pad Heating" on page 21.

2. Touch Double/Triple Quantity Pad once.
   Note: When you want triple quantity heating, touch Double/Triple Quantity Pad twice.

3. Touch the desired Memory Pad.
   [Example]: Touch Memory Pad 5 (Program No. A-5).
   Note: To use B or C side Program, touch Shift (A/B/C) Pad before touching Program Number Pad.

4. Touch Start Pad.
   A. During operation, the indicator appears in order from the left.
   B. The heating time will count down.
   Note: If program lock is activated, the heating program starts immediately, i.e. there is no need to touch Start Pad. (See page 24.)

5. When all time has expired, the end of the cycle beep tone will sound. All heating will stop. The time display will blink "0000" until the door is opened.
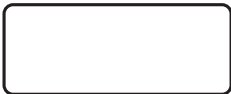
6. Open the door and remove the food. Close the door.
   1 minute later the Digital Display Window will go blank.

H. +10s/+20s Pad Heating
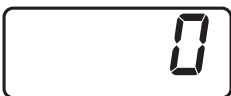
1. Open the door.
   The oven lamp will turn on. "0" will appear in the Digital Display Window.
   Note: While "0" will appear, operation is available. 1 minute after the door is closed, "0" will disappear.
2. Put the food into a suitable container, place it in the centre of the oven and then close the door securely.
   The oven lamp will turn off.

3. Touch +10s/+20s Pad once.
   A. During operation, the indicator appears in order from the left.
   B. Heating will start on P10 power for 10 seconds.
   [Example]: Touch +10s/+20s Pad once for 10 seconds.
             Touch +10s/+20s Pad twice for 20 seconds.

4. When all the time expires, the end of cycle beep tone will sound. All heating will stop. The time display will blink "0000" until the door is opened. 1 minute later, cooling fan will stop.
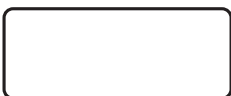
5. Open the door and take the food out.
   The oven lamp will turn on.
6. Close the door.
   The oven lamp will turn off and 1 minute later the Digital Display Window will go blank.

Note: While heating, one touch on Stop/Reset Pad or opening the door will cancel the heating program.

How to Operate

I. To Read the Cycle Counter

● **To display total cooking hours ever used**

(display: 0)	1. Open the door and leave it open. The oven lamp will turn on. "0" will appear in the display.
(display: PROG H6666)	2. While touching Start Pad, touch Number Pad "3". Total cooking hours ever used will appear.

● **To display the total number of times ever using oven**

(display: 0)	1. Open the door and leave it open. The oven lamp will turn on. "0" will appear in the display.
(display: PROG 99 9900 3)	2. While touching Start Pad, touch Power Level Selector Pad. The total number of times ever using oven will appear. **Note:** The maximum number of times on the counter will be 3,999,999. The last two digits are dropped and displayed in units of 100 when used over 100 times.

J. To Activate Program Lock
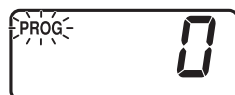
(display: PROG 0)	1. Open the door and leave it open. The oven lamp will turn on. "0" will appear in the display. While touching Start Pad, touch Prog Pad until the display show "PROG", "P" and "L" (for more than 2 seconds).
(display: PROG P L)	2. Program Lock feature is now activated. **Note:** In "Program Lock" a. The oven is started by touching the desired Memory Pad. There is no need to touch Start Pad. b. The Interrupt feature is deactivated—opening the door cancels the remaining time on the program. c. The oven can not be programmed or run manually until the Program Lock feature is deactivated.

K. To Deactivate Program Lock
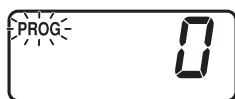
(display: PROG 0)	1. Open the door and leave it open. The oven lamp will turn on. "0" will appear in the display. While touching Start Pad, touch Prog Pad until the Digital Display Window show "PROG" and "P" (for more than 2 seconds).
(display: PROG P)	2. Program Lock feature is now deactivated. **Note:** In "Program Unlock" a. Oven reverts to a two-touch operating mode (Number/Memory Pad + Start Pad). b. Repeat and interrupt features are operational. c. Memory Pads can be programmed. d. Manual heating is operational. e. Tone loudness control, length control and pitch control (beep tone at the end of heating cycle/filter cleaning alarm) are operational.

How to Operate

L. To Read Program List

1. Open the door and leave it open.

2. While touching Start Pad, touch Number Pad "1".
   All currently programmed information (the program set into each Number/
   Memory Pad (A0 to C9), Beep Tone, Program Lock, Oven Lamp settings when
   the door is open, Oven Lamp blink settings at the end of heating cycle and Oven
   Lamp reduction settings during cooking information) will continuously appear.
   Note: When the filter cleaning alarm counter is set, this appears after Program
   Lock.

How to erase memory content
1. Open the door (keep it open) and touch Prog Pad.
2. Select the memory number you want to erase, and touch Power Level Selector
   Pad.
3. Touch Stop/Reset Pad, and "0" is displayed to indicate that memory is erased.
   *Memory content is automatically erased if overwritten.

How to Operate

M. To Select Beep Tone Options

The oven can not be programmed until the program lock feature is deactivated.
(See page 24, K. To Deactivate Program Lock.)

The beep tone can be set for loudness—(4 Levels), length of tone—(3 Options), pitch of tone—(3 Options) and pitch of filter cleaning alarm—(3 Options). You can select the combination of loudness, length and pitch that best suits your needs.

The beep tone is set at the factory to the loudest level (#3), to 3 beeps and to normal pitch.

The filter cleaning alarm will sound when the total cooking time reaches the set time (in hours).

To Select Loudness Level

1. Open the door and leave it open.
   The oven lamp will turn on. "0" will appear in the display.

2. Touch Prog Pad first and then touch Start Pad.
   "3 bEEP" and pattern of beep sound settings indicator "1" will appear in the Digital Display Window and "PROG" will blink.

3. Select the desired sound loudness level by touching Start Pad.
   Repeated touching of Start Pad will lower the loudness of the tone all the way to silent. The tone will sound at its loudness level and the Digital Display Window will display loudness level in digits (3 to 0—loud to silent) followed by the word "bEEP".
   [Example]: 3 bEEP—Loudest (Factory Setting)   1 bEEP—Low
                   2 bEEP—Mid   0 bEEP—Silent

4. Touch Prog Pad again, and "PROG" will stop blinking, and the set loudness of beep tone will appear for 3 seconds. Then "0" will appear.

To proceed to set length of beep tone, touch Start Pad before "0" is displayed after Step 4.

To Select Length of Tone

There are 3 options for the length of beep tone at the end of heating cycle.
1st.   3 beeps (Factory Setting)
2nd.   Short beeps for 60 seconds
3rd.   "Beep" sounds for 5 seconds, and then 3 beeps sound 30 seconds later and again 60 seconds later. (Beep reminder functions to prevent food from being forgotten in the oven.)

5. Within 3 seconds after touching Prog Pad at Step 4, touch Start Pad.
   A. "PROG" will blink.
   B. Current length of beep tone will blink.
   C. The display changes to 1st, 2nd, and 3rd each time Start Pad is touched (in the bottom left corner).

6. When the desired length of tone has been selected, touch Prog Pad again.
   "PROG" will stop blinking, and the set length of tone at the end of heating cycle will appear for 3 seconds, then "0" will appear.

To proceed to set pitch of beep tone, touch Start Pad before "0" is displayed after Step 6.

How to Operate

To Select Pitch of Tone

There are 3 options for the pitch of tone at the end of the heating cycle.
•: Low, ••: Normal (Factory Setting), •••: High

7. Within 3 seconds after touching Prog Pad at Step 6, touch Start Pad.
   A. "PROG" will start to blink.
   B. Current pitch of tone will be displayed.
   C. The display changes to "•", "••", and "•••" each time Start Pad is touched and the settings change (Under the "bE" in "bEEP").

8. When the desired pitch of tone has been selected, touch Prog Pad again.
   "PROG" will stop blinking, and the set pitch of tone at the end of heating cycle will appear for 3 seconds. Then "0" will appear.

To proceed to set pitch of filter cleaning alarm, touch Start Pad before "0" is displayed after Step 8.

To Select Pitch of Filter Cleaning Alarm

There are 3 options for the pitch of the filter cleaning alarm.
•: Low, ••: Normal (Factory Setting), •••: High

9. Within 3 seconds after touching Prog Pad at Step 8, touch Start Pad.
   A. "PROG" will start to blink.
   B. Current pitch of filter cleaning alarm will be displayed.
   C. The display changes to "•", "••", and "•••" each time Start Pad is touched and the settings change (Under the "EP" in "bEEP").

10. When the desired pitch of filter cleaning alarm has been selected, touch Prog Pad again.
   "PROG" will stop blinking, and the set pitch of filter cleaning alarm will appear for 3 seconds. Then "0" will appear.
   Note: When the programmed hour of cleaning Air Filter is "0", the pitch of filter cleaning alarm can not be selected.

N. Procedure to Program the Air Filter Cleaning Cycle

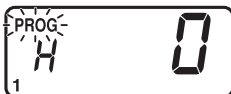**The oven can not be programmed until the program lock feature is deactivated.**
(See page 24, K. To Deactivate Program Lock.)

1. Open the door and leave it open.
   The oven lamp will turn on. "0" will appear in the Digital Display Window.

2. While touching Start Pad, touch Number Pad "7".

To Program the First Stage

3. The display will show the length of time (in hours) between cleaning the Air Filter you have programmed in or the original time preset by the manufacturer.

4. Set the desired cleaning cycle by touching the appropriate Number Pads. (Up to 9999 hours)
   [Example]: Touch Number Pads "1", "0" and "0" for 100 hours.

To Program the Second Stage

5. Touch Start Pad. The display will show the length of time (in hours) between cleaning the Air Filter you have programmed in or the original time preset by the manufacturer.

6. Set the desired cleaning cycle by touching the appropriate Number Pads. (Up to 9999 hours)
   [Example]: Touch Number Pads "6", "0" and "0" for 600 hours.

7. Touch Prog Pad.
   This completes the procedure to program time between cleaning of the Air Filter.

8. After 3 seconds, "0" will appear in the Digital Display Window. The oven is now ready for use.

Note: When the total hours used reach the time for the first stage, the beep tone will sound. When the total hours used reach the time for the second stage, "FILt" sign appears in Digital Display Window and the beep tone will sound. Remove the Air Filter and clean it. (See page 12.)
Touch Stop/Reset Pad for 2 seconds to clear the display.
The counter will start over from "0" after it is cleared.
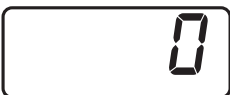
To display the filter cleaning alarm counter

1. Open the door and leave it open.
2. While touching Start Pad, touch Number Pad "5".

After 3 seconds, "0" will appear in the Digital Display Window.

N.B. If the oven cuts out after short operation, check the Air Filter is clean before calling an engineer.

O. Oven Lamp
**The oven can not be programmed until the program lock feature is deactivated.
(See page 24, K. To Deactivate Program Lock.)**

● **Oven Lamp settings when the door is open**

To turn Oven Lamp settings OFF

1. Open the door and leave it open.
   The oven lamp will turn on, and "0" will appear.

How to Operate

2. While touching Start Pad, touch Number Pad "9".
   "PROG" will start to blink. The previously set Oven Lamp settings are displayed.

3. Touch Start Pad.
   Note: "on" → "oFF" → "on" is repeated each time the Pad is touched.

4. Touch Prog Pad.
   "PROG" will stop blinking, and the Oven Lamp settings will appear for 3 seconds. Then "0" will appear.

To proceed to Step 1 in "Oven Lamp blinks at the end of heating cycle" below, touch Start Pad before "0" is displayed after Step 4.

P. Digital Display Window at the End of Heating Cycle

When all cooking time has expired, the end of the cycle beep tone will sound, and all heating will stop. The time display will blink "0000" until the door is opened.


● **Oven Lamp blinks at the end of heating cycle**
The oven can not be programmed until the program lock feature is deactivated.
(See page 24, K. To Deactivate Program Lock.)

To turn the blinking Oven Lamp ON at the end of heating cycle

1. Follow Steps 1-4 in "O. Oven Lamp" on pages 28-29.

2. Within 3 seconds after touching Prog Pad at Step 4, touch Start Pad.
   "PROG" will start to blink. The previously set Oven Lamp blink settings are displayed.

3. Touch Start Pad.
   Note: "oFF" → "on" → "oFF" is repeated each time the Pad is touched.

4. Touch Prog Pad.
   "PROG" will stop blinking, and the Oven Lamp blink settings will appear for 3 seconds. Then "0" will appear.
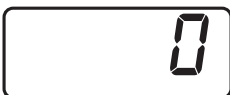
Before Cooking

Microwave Basics

Fundamental principles determine the success of microwave food preparation.
They include:

1. **Temperature of Foods**—Frozen or refrigerated food items will require longer heating times to reach a desired serving temperature than foods from room temperature.

2. **Food Components**—Foods high in sugar, salt, fats and moisture content heat faster because these properties attract microwave energy. Denser foods high in protein and fibre, absorb microwave energy slower which means a lengthier heating time.

3. **Bulk/Volume**—The greater the mass of food, the longer it takes to heat.

4. **Containers**—Ceramic, paper, china, styrofoam, glass and plastic are suitable for use in microwave ovens with the following caution:

   > Heating foods with either high sugar or high fat content should be done ONLY in high temperature-resistant containers since these foods get very hot. Using styrofoam containers for these foods will cause the styrofoam to warp. Other low temperature restaurant glass or plastic platters may crack or warp under similar conditions.

   DO NOT HEAT foods in a **SEALED** container or bag. Foods expand when heated and can break the container or bag.

5. **AVOID METAL** because it "bounces" the microwaves, causing uneven heating and sometimes even flashes, which may pit or mark the interior of the oven, the metal container or plate trim.

6. Heated liquids can erupt if not mixed with air. Do not heat liquids in your microwave oven without first stirring.

General Guidelines for Heating in a Microwave Oven

For specific time, see each food category for appropriate heating techniques, plus necessary pre-preparation of foods.

Heating Foods from Refrigerated Temperature
Foods stored in the refrigerator (5°C) should be covered before reheating with the exception of breads, pastries or any breaded product, which should be heated uncovered to prevent sogginess.

Most conventionally prepared foods should be slightly undercooked, and held in the refrigerator, so that overcooking does not occur during microwave heating.

Cooked items, such as vegetables, may be portion plated and covered for reheating without loss of colour, texture or nutritional content.

Heating Foods from Room Temperature
Food items such as canned entrees, vegetables, etc. will require significantly less heating time than those at refrigerated temperatures.

Important Recommendations
1. For best results it is recommended that foods conventionally prepared be slightly undercooked when subsequently heated in this oven.
2. REMEMBER that after the heating cycle has been completed, internal food temperatures continue to rise slightly in foods heated in this oven.
3. A major abuse of microwave applications is the category of breads, pastries and pies. They are drier than insides or fillings, they heat more slowly. Therefore, baked goods should ONLY be heated until the crust is warm to the touch (50°C–55°C).
4. DO NOT OVERHEAT YOUR FOOD: 99% of all food quality complaints of microwave heated foods can be traced to overheating.

Cooking Instructions – Heating and Defrosting Time Charts –

The times given in the chart below are a **guideline only**. Many factors eg **starting temperature** of the food can affect the final heating time required. The cooking and defrosting times must be adjusted when necessary. All times are tested using foods at **starting temperatures** as below;

Chilled foods .... Approx. +5°C
Frozen foods .... Approx. −18°C

Always check for the correct core temperature with a temperature probe to comply with current Government Food Hygiene Regulations.

Function	Food	Weight	Power Level	Approx. Time
Defrosting	Fish Fillets	500 g	DEFROST (P1)	8 min
	Minced Beef	500 g	DEFROST (P1)	5 min
	Whole Chicken	1.36 kg	DEFROST (P1)	25 min
	Composite Dish			
	Multi portion	1.36 kg	DEFROST (P1)	20 min
	Single portion	275 g	DEFROST (P1)	8 min
	Apple Pie	1 portion	DEFROST (P1)	1 min 15 sec
	Gateau	1 portion	DEFROST (P1)	2 min
	Bread Rolls	1 portion 50 g	DEFROST (P1)	30 sec
Cooking Chilled Raw Food	Scrambled Egg	2 eggs + 2 tbsp. milk	MEDIUM (P5)	1 min 30 sec Stir halfway.
	Broccoli	500 g	HIGH (P10)	2 min 30 sec
	Bacon	2 rashers	HIGH (P10)	50 sec
	Chicken Portions	500 g	MEDIUM HIGH (P7)	4 min 30 sec
	Chicken Fillets	500 g	MEDIUM HIGH (P7)	3 min 30 sec
	Fish Fillets	500 g	MEDIUM HIGH (P7)	2 min 45 sec
	Fish Fillets	100 g	LOW (P3)	3 min
Cooking and/or Reheating Frozen Food	Peas	500 g	HIGH (P10)	3 min 30 sec
	Cooked Rice	167 g	HIGH (P10)	1 min 20 sec
	Cooked Sausage	x 3 (50 g each)	HIGH (P10)	50 sec
	Cooked Chicken			
	Wings	x 7 pieces	HIGH (P10)	1 min 20 sec
	Cooked Boxed			
	Cheeseburger	75 g	HIGH (P10)	50 sec
	Lasagne	325 g	HIGH (P10)	4 min
	Fondant au			
	Chocolat	100 g	LOW (P3)	50 sec
	Chocolate Fudge			
	Cake	1 portion	DEFROST (P1)	30 sec
Reheating Chilled, Cooked Food	Lasagne	325 g	HIGH (P10)	2 min 30 sec
	Chilli	325 g	HIGH (P10)	2 min
	Apple Pie	1 portion	HIGH (P10)	16 sec
	Pepper Sauce	100 ml	HIGH (P10)	50 sec
	Baked Beans	100 ml	HIGH (P10)	50 sec
	Soup	125 ml	HIGH (P10)	42 sec
	Creamy Soup	200 ml	MEDIUM HIGH (P6)	1 min

Cooking Instructions – Heating and Defrosting Time Charts –

Function	Food	Weight	Power Level	Approx. Time
Other	Melt Chocolate	500 g	MEDIUM (P4)	2 min 30 sec Stir halfway.
		50 g	LOW (P3)	1 min 40 sec
	Melt Butter	500 g Cut into 3 cm cube.	MEDIUM HIGH (P6)	2 min-2 min 30 sec
		50 g	LOW (P3)	1 min

HINTS: • Do not cook/reheat/defrost directly onto the base of the oven — use a suitable container.
- When defrosting **multi portions** of foods, turn over and break apart halfway through defrost time to allow better penetration of microwave energy.
- **Solid/dense foods** should not be cooked from frozen as they will be overcooked round the edges before the centre has reached the required temperature.
- **Cover** dishes where appropriate during cooking/reheating. This will retain moisture and prevent splashing/spillages.
- Loosen lids/pierce clingfilm before cooking/reheating covered foods.
- **Stir** or **shake** foods halfway through cooking/defrosting time to distribute the heat evenly.
- Allow a **Stand Time** before food temperature is checked and/or offered for consumption.

Self Diagnostics Failure Code Explanation

This oven monitors its operation and displays a Failure Code in the Digital Display Window when a problem occurs.

CODE	PROBLEM
rFL	Splatter shield is removed. Place it back. The oven is inoperative without it.
U30	Memory cooking with double/triple quantity has exceeded the maximum cooking time. Check and change the time. (See Step 3 "Note" on page 21.) Press Stop/Reset Pad, and the code disappears.
U40	The temperature of electrical parts is too high. If the oven is operated without food, put the food into the cavity and heat. Press Stop/Reset Pad, and the code disappears.
F09	The oven is connected to 60 Hz. Connect to 50 Hz.
F code other than F09 (F97, etc.)	If the "F" code does not disappear even after pressing Stop/Reset Pad, pull out the plug and then plug it in again after 5 seconds. The oven is faulty if the "F" code still appears. Unplug the oven or shut off the power at the circuit breaker, and contact the dealer or a service agent. (See page 10, MAINTENANCE OF YOUR OVEN.)

Installation Instructions for Stacking

Important
1. Disconnect the power cord from the wall socket before attempting installation.
2. For stacking installation, you must use the Panasonic Joint Plate A1134-3E11 (Available via service route).
3. Combination of the unit for stacking is limited within only the same models.
4. Do not stack more than one oven above bottom oven.

Preparation
Be sure the oven cavity is empty.

Installation
1. Stack the units and remove five screws (a) as shown in Fig. 1.
2. Loosen the screw (b).
3. The projection on the Joint Plate must face away from the oven. Place the Joint Plate on the screw (b).
4. Attach and tighten five screws (a) and the screw (b). See Fig. 2.
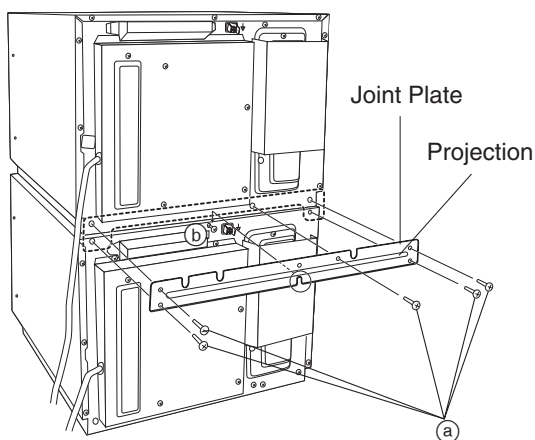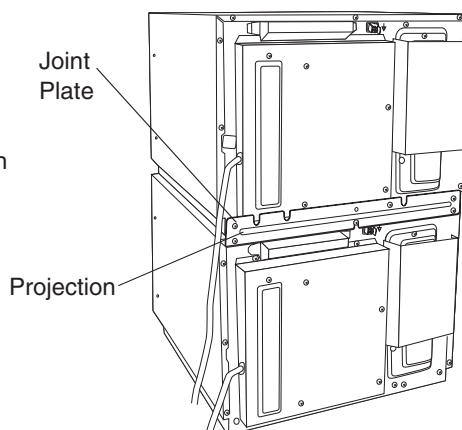5. Ensure the top oven is at a safe and workable height.

Joint Plate

Projection

Fig. 1

Joint Plate

Projection

Fig. 2

Specifications

Power Source		50 Hz, single phase 230−240 V
Required Power		11.6 A 2650 W
Output*	HIGH	P10: 1800 W*
	MEDIUM HIGH	P9: 90% P8: 80% P7: 70% P6: 60%
	MEDIUM	P5: 50% P4: 40%
	LOW	P3: 30% P2: 25%
	DEFROST	P1: 340 W
	OFF	P0: 0%
	HEAT FROM TOP DOWN	PU1: 50% PU2: 25%
	HEAT FROM BOTTOM	PL1: 50% PL2: 25%
Frequency		2450 MHz
Outside Dimensions (W×D×H)		422 mm×476 mm×337 mm
Cavity Dimensions (W×D×H)		330 mm×310 mm×175 mm
Net Weight		Approx. 17.5 kg
Timer		Maximum programmable time for single stage heating P1 and P0=30 minutes P10−P2, PU1−PL2=15 minutes

*IEC Test Procedure
Specifications subject to change without notice.

Front View

Side View

Side View with Opened Door