



Panasonic

Operating Instructions

प्रचालन अनुदेा
हदायात ब्राँँ استعمال
دفترچه راهنما
إرشادات التشغيل



Microwave / Grill Oven

माइक्रोवेव / ग्रिल ओवन
مائکروویو/گرل اوون
اجاق مایکروویو/کباب پز
فرن شوي/مایکروویف

Model: NN-GD579S

Panasonic Corporation

Web Site: <http://panasonic.net>

F00039H60KP
IP0709-0

Before operating this oven, please read these instructions completely and keep for future reference.

इस ओवन को चलाने से पहले, कृपया इन निर्देशों को पूरी तरह से पढ़ लें और भविष्य में संदर्भ के लिए अपने पास रखें।

اس اوون کو استعمال کرنے سے پہلے براہ کرم ان ہدایات کو مکمل طور پر پڑھ لیں اور آئندہ ریفرینس کیلئے رکھیں۔

قبل از استفاده از این دستگاه، لطفاً مطالب این دفترچه را به طور کامل بخوانید و آن را بر ای مراجعه در آینده نزد خود نگهدارید.

قبل تشغيل هذا الفرن، يرجى قراءة هذه التعليمات بالكامل والاحتفاظ بها للرجوع اليها في المستقبل.



Safety Instructions

Precautions to be taken when using Microwave Ovens for Heating Foodstuffs

Inspection for Damage:

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

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

Precautions:

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

1. Never tamper with or deactivate the interlocking devices on the door.
2. Never poke an object, particularly a metal object, through a grille or between the door and the oven while the oven is operating.
3. Never place saucepans, unopened cans or other heavy metal objects in the oven.
4. Do not let other metallic articles, e.g. fast food foil containers, touch the side of the oven.
5. Clean the oven cavity, the door and the seals with water and a mild detergent at regular intervals. Never use any form of abrasive cleaner that may scratch or scour surfaces around the door.
6. Always use the oven with the trays or cookware recommended by the manufacturer.
7. Never operate the oven without a load (i.e. an absorbing material such as food or water) in the oven cavity unless specifically allowed in the manufacturer's literature.
8. For horizontally hinged doors, never rest heavy objects such as food containers on the door while it is open.
9. Do not place sealed containers in the microwave oven. Baby bottles fitted with a screw cap or a teat are considered to be sealed containers.
10. The appliance is not intended for use by young children or infirm persons without supervision.
11. Young children should be supervised to ensure that they do not play with the appliance.

Earthing Instructions

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

WARNING—Improper use of the earthing plug can result in electric shock.

Important Instructions

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

1. Read all instructions before using microwave oven.
2. Some products such as whole eggs and sealed containers - (for example, closed glass jars and sealed baby bottles with teat) may explode and should not be heated in microwave oven. Refer to cookbook for more details.
3. Use this microwave oven only for its intended use as described in this manual.
4. As with any appliance, close supervision is necessary when used by children.
5. Do not operate this microwave oven, if it is not working properly, or if it has been damaged or dropped.
6. To reduce the risk of fire in the oven cavity:
 - (a) Do not overcook food. Carefully attend microwave oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - (b) Remove wire twist-ties from bags before placing bag in oven.
 - (c) If materials inside the oven should ignite, keep oven door closed, turn oven off at the wall switch, or shut off power at the fuse or circuit breaker panel.
7. Do not remove outer panel from oven.

Circuits

Your microwave ovens should be operated on a separate circuit from other appliances. The voltage used must be the same as specified on this microwave oven. Failure to do this may cause the power board fuse to blow, and/or food to cook slower.

Do not insert higher value fuse in the power board.

Practical Hints:

1. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during COMBINATION and GRILL. Use care when opening or closing door and when inserting or removing food and accessories.
2. The oven has a heater situated in the top of the oven. After using the GRILL and COMBINATION functions, the ceiling will be very hot.
N.B. After cooking by GRILL and COMBINATION the accessories will be very hot.
3. The accessible parts may become hot when GRILL or COMBINATION is in use. Children should be kept away.

Fan Motor Operation after Cooking

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

Warning

- (a) The door seals and door seal areas should be cleaned with a damp cloth. The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.
- (b) It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
- (c) If the supply cord of this appliance is damaged, it must be replaced by the special cord available only from the manufacturer.
- (d) Before use, the user should check that whether the utensils are suitable for use in microwave ovens.
- (e) Liquids or other foods must not be heated in sealed containers since they are liable to explode, at the same time it should avoid the boiling liquids splash.
- (f) Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- (g) Appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
- (h) Children being supervised not to play with appliance.
- (i) Appliances not intended to be operated by means of an external timer or separate remote-control system.

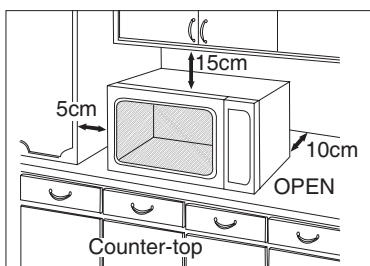
Important Information

General Use

1. In order to maintain high quality, do not operate the oven when empty. The microwave energy will reflect continuously throughout the oven if no food or water is present to absorb energy.
2. If smoke is observed, press the **Stop/Reset** Button and leave door closed. Disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
3. Do not dry clothes, newspapers or other materials in oven. They may catch on fire.
4. Do not use recycled paper products, as they may contain impurities which may cause sparks and/or fires when used.
5. Do not use newspapers or paper bags for cooking.
6. Do not hit or strike control panel. Damage to controls may occur.
7. POT HOLDERS may be needed as heat from food is transferred to the cooking container and from the container to the glass tray. The glass tray can be very hot after removing the cooking container from the oven.
8. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.
9. Do not cook food directly on glass tray unless indicated in recipes. (Food should be placed in a suitable cooking utensil.)
10. DO NOT use this oven to heat chemicals or other non-food products. DO NOT clean this oven with any product that is labeled as containing corrosive chemicals. The heating of corrosive chemicals in this oven may cause microwave radiation leaks.
11. If glass tray is hot, allow to cool before cleaning or placing in water.

Placement of Oven

1. The oven must be placed on a flat, stable surface. For correct operation, the oven must have sufficient air flow. Allow 15 cm of space on the top of the oven, 10 cm at back and 5 cm on both sides. If one side of the oven is placed flush to a wall, the other side or top must not be blocked. Do not remove feet.



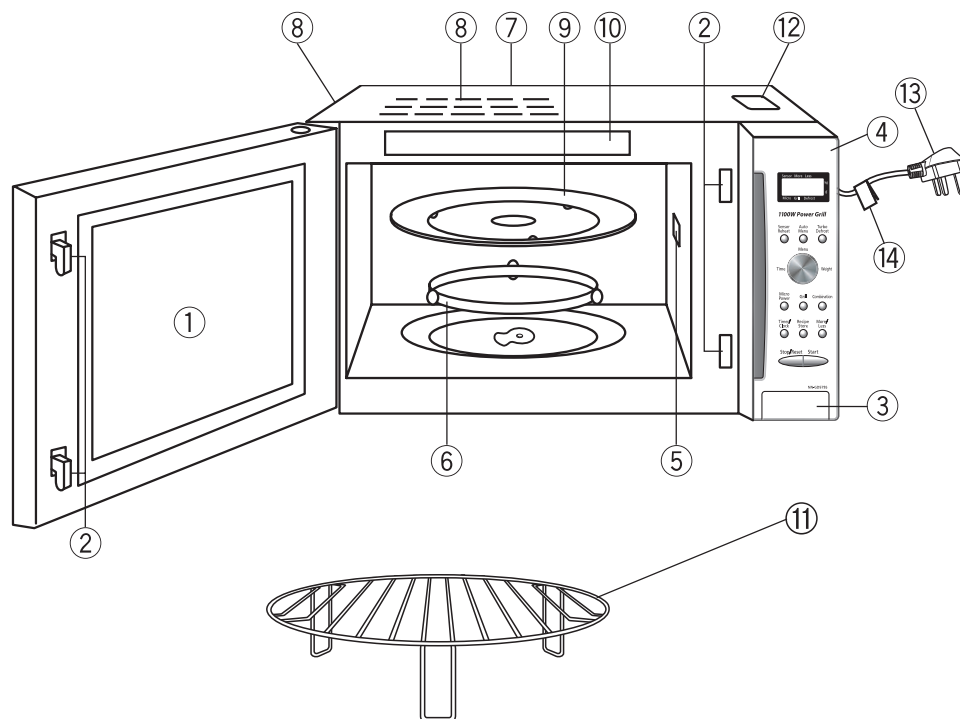
- (a) Do not block air vents. If they are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has cooled.
 - (b) Do not place oven near a hot or damp surface such as a gas stove, electric range or sink etc.
 - (c) Do not operate oven when room humidity is too high.
2. This oven was manufactured for household use only.

Food

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

Feature Diagram

English



① Oven Window

② Door Safety Lock System

③ Door Release Button

Push to open the door. Opening the door during cooking will stop the cooking process without cancelling the program. Cook resumes as soon as the door is closed and Start Button is pressed. The oven light will turn on and stay on whenever the door is opened. It is quite safe to open the door at any time during a cooking program and there is no risk of Microwave exposure.

④ Control Panel

⑤ Waveguide Cover (do not remove)

⑥ Roller Ring

- Roller Ring should be cleaned regularly to avoid excessive noise.
- Roller Ring and Glass Tray should be used at the same time.

⑦ Identification Plate

⑧ Oven Air Vent

⑨ Glass Tray

- DO NOT operate the oven without the Roller Ring and Glass Tray in place.
- Only use the Glass Tray specifically designed for this oven. Do not substitute any other Glass Tray.
- If the Glass Tray is hot, allow to cool before cleaning or placing in water.
- DO NOT cook directly on the Glass Tray. Always place food on a microwave-safe dish, or on a rack set in a microwave-safe dish.
- If food or utensil on the Glass Tray touches oven walls, causing the tray to stop moving, the tray will automatically rotate in the opposite direction. This is normal.
- Glass Tray can rotate in either direction.

⑩ Menu Label

⑪ Wire Rack

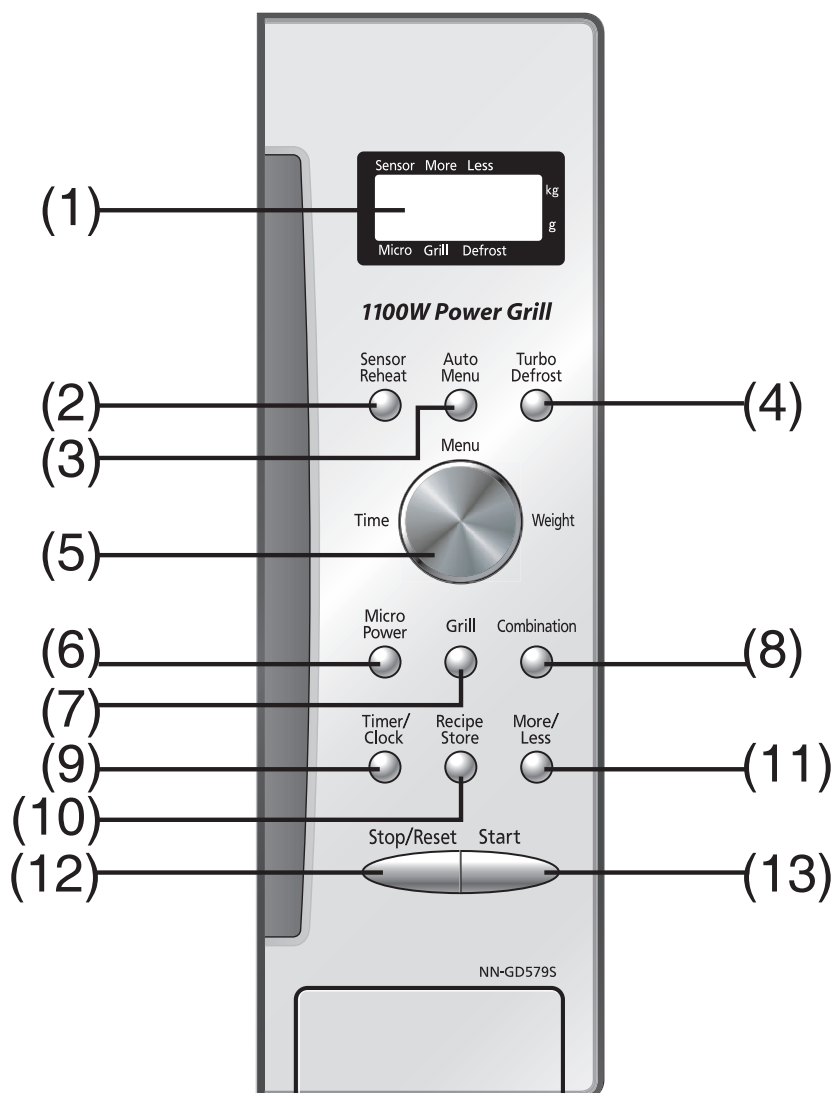
- A Wire Rack is included with the oven in order to facilitate browning of small dishes.
- Wire Rack should be cleaned regularly.
- When using Wire Rack in the manual GRILL or COMBINATION cooking modes, be careful to choose heat-proof containers; containers made of plastic or paper may melt or burn when exposed to the heat radiating from the grill.
- When using the COMBINATION mode, never place any aluminum or metal container directly on Wire Rack. Always insert a glass plate or dish between Wire Rack and the aluminum container. This will prevent sparking that may damage the oven.
- It is not recommended to use Wire Rack when cooking in the MICROWAVE mode only.

⑫ Warning Label

⑬ Power Supply Cord

⑭ Power Supply Cord Label

Control Panel



- (1) **Display Window**
- (2) **Sensor Reheat** Button
- (3) **Auto Menu** Button
- (4) **Turbo Defrost** Button
- (5) **Time/Weight/Menu** Dial
- (6) **Micro Power** Button
- (7) **Grill** Button
- (8) **Combination** Button
- (9) **Timer/Clock** Button
- (10) **Recipe Store** Button
- (11) **More/Less** Button
- (12) **Stop/Reset** Button

Before cooking: One tap clears all your instructions.

During cooking: One tap temporarily stops the cooking process. Another tap cancels all your instructions and colon or time of day appears on the Display Window.

(13) Start Button

One tap allows oven to begin functioning. If door is opened or **Stop/Reset** Button is pressed once during oven operation, **Start** Button must be pressed again to restart oven.

Beep Sound:

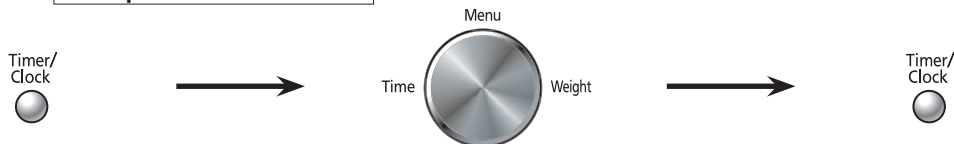
When a button is pressed correctly, a beep will be heard. If a button is pressed and no beep is heard, the unit did not or cannot accept the instruction. The oven will beep twice between programmed stages. At the end of any complete program, the oven will beep 5 times.

NOTE:

If no any operation after cooking program setting, 6 minutes later, the oven will automatically cancel the cooking program. The display will revert back to clock or colon display.

Clock Setting

To Set Clock: **Example: To set 11:25 a.m.**



1. Press twice.
Colon will blink in the display window.

2. Enter time of day using the Time/Weight/Menu Dial.
Time appears in the display window; colon is blinking.
Time counts up in minutes.

3. Press once.
Colon stops blinking; time of day is entered and locked in the display window.

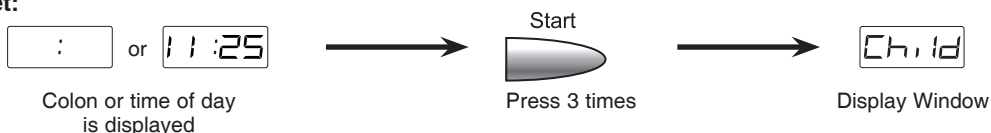
NOTES:

1. To reset time of day, repeat steps 1-3.
2. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
3. Clock is a 12-hour display.
4. Oven will not operate while colon is blinking.

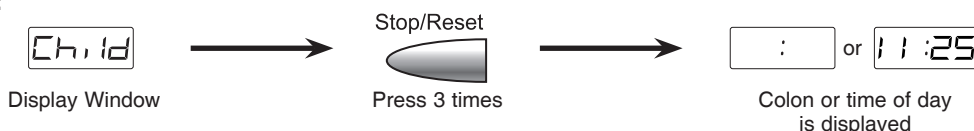
English

To Use Child Safety Lock

To Set:



To Cancel:



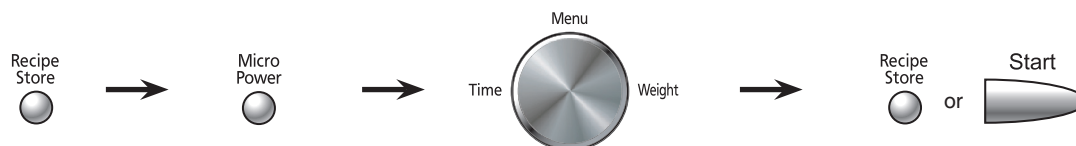
NOTES:

1. Child Safety Lock can be set when colon is displayed or time of day is displayed.
2. This feature allows you to prevent operation of the oven by a young child; however, the door will open.

To Cook using the Recipe Store Button

This feature allows you to conveniently program one recipe program into memory.

To Set Recipe Program: **Example: To program — 1 minute and 30 seconds at MEDIUM power — into the Recipe Store Button**



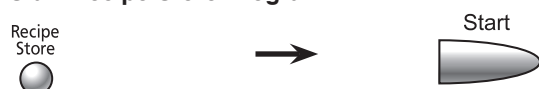
1. Press.

2. Press 3 times.
Set the desired cooking program. (See page 6 for directions.)

3. Set the desired cooking time using the Time/Weight/Menu Dial.

4. Press Recipe Store Button.
Time of day or colon appears in the display window.
If you press Start Button, cooking starts and cooking program is set.

To Start Recipe Store Program:



1. Press.

The program appears in the display window.

2. Press.

Cooking time in the display begins to count down.

NOTES:

1. Auto Control Functions cannot be programmed into Recipe Store.
2. A new recipe program will cancel the recipe program previously stored.
3. The recipe program will be cancelled if the oven is unplugged.

To Reheat/Defrost/Cook by Setting Power and Time

If you want to reheat/defrost/cook by yourself, how to program Microwave Power and Time?

1. Put the food into the oven



2. Select Microwave Power Level



3. Enter the cooking time by using the Time/Weight/Menu Dial

(High Power: up to 30 minutes)
(Other Powers: up to 90 minutes).

4. Press

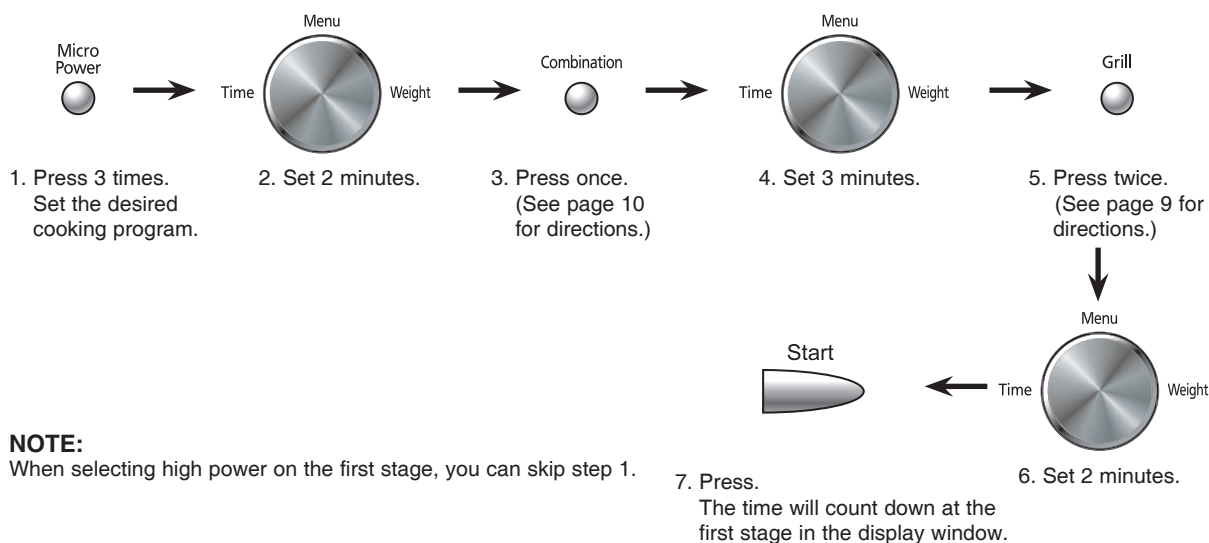
The time in the display window will count down.

Press	Power Level	Example of Use
once	1000 W (HIGH)	Boil water, cook fresh fruit, fresh vegetables, and confectionery, and heat non-milk beverages.
twice	700 W (MEDIUM-HIGH)	Cook fish, shellfish, cakes, meats, poultry, eggs and cheese.
3 times	550 W (MEDIUM)	Cook custards and casserole, and melt butter and chocolate.
4 times	300 W (MEDIUM-LOW)	Cook less tender cuts of meat, simmer soups and stews, and soften butter and cream cheese.
5 times	300 W (DEFROST)	Thaw.
6 times	100 W (LOW)	Keep foods warm, proof yeast, soften ice cream, and make yoghurt.

NOTE:

It is possible to programme no more than 3 stages cooking as one cooking set. For 2 or 3 stages cooking, repeat steps 2 and 3 above before pressing **Start** button. When operating, two beeps will be heard between each stage. This feature is not available for Sensor Reheat, Auto Menu and Turbo Defrost.

Example: Continually set [Medium power] 2 minutes, [Combination High] 3 minutes and [Grill Medium] 2 minutes.



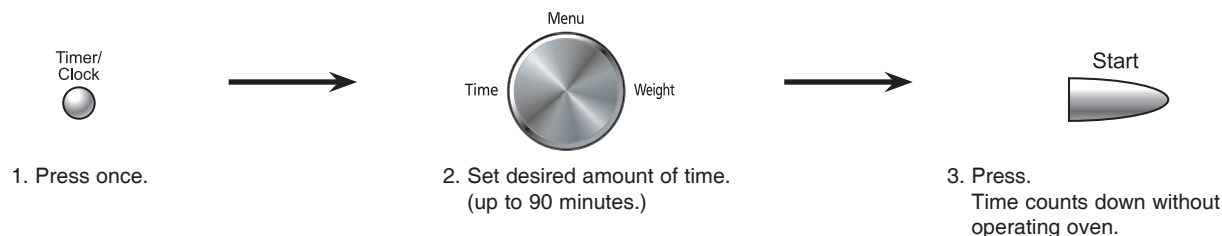
NOTE:

When selecting high power on the first stage, you can skip step 1.

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

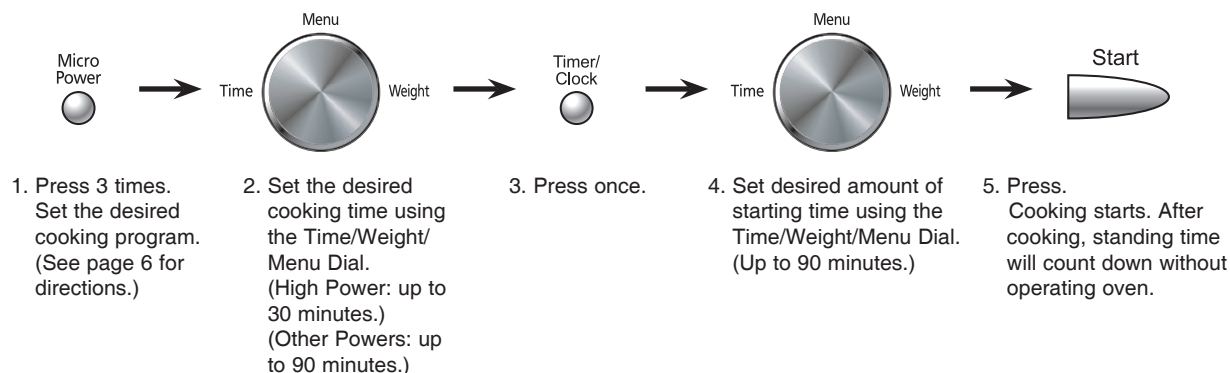
This feature allows you to program standing Time after cooking is completed and to program the oven as a minute or a second timer or program delay start.

To use as a Kitchen Timer: **Example: To count 5 minutes**

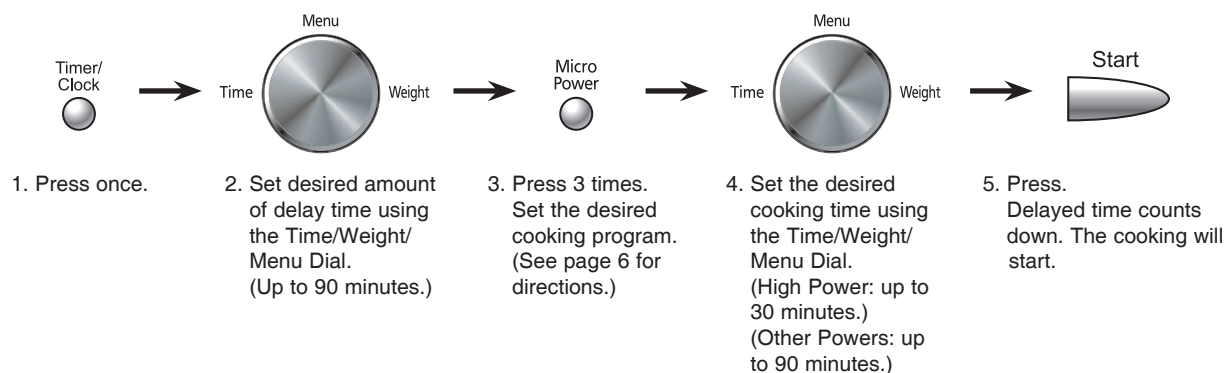


English

To Set Standing Time: **Example: To stand for 5 minutes after cooking (3 mins. at Medium)**



To Set Delay Time: **Example: To start cooking 5 minutes later (3 mins. at Medium)**



NOTES:

1. If oven door is opened while Standing Time, Delay Time or Kitchen Timer has been set, the time in the display window will continue to count down.
2. Delay Time and Standing Time can not be programmed before any Auto control Function. This is to prevent the standing temperature of the food from rising before defrosting or cooking begins. A change in the starting temperature could cause in accurate results.
3. When using Standing time or Delay time, it's up to 2 Micro Power stages.

To Defrost

Turbo Defrost

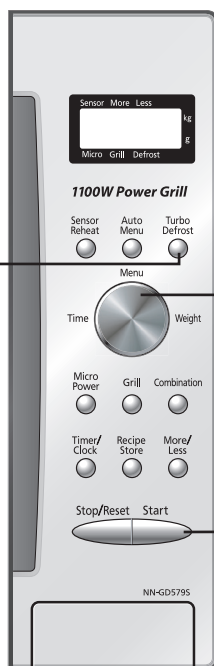
This feature allows you to defrost meat, poultry and seafood by weight. Weight must be programmed in kilograms.

English

1. Put the food into the oven



2. Select Turbo Defrost Press once.



3. Select the Weight of food by turning the Time/Weight/Menu Dial (0.1kg~3.0kg)

Food	Maximum Weight
Minced meat, Chicken Pieces, Chops	2 kg
Beef roast, lamb, whole chickens	3 kg
Whole fish, scallops, prawns, fish fillets	1 kg

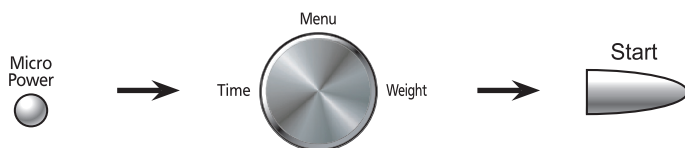
4. Press The time in the display window will count down.

NOTES:

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

Time Defrost

If you want to decide the defrost time by yourself, please select this button and operate the following. (see page 6 for direction)



1. Press 5 times.

2. Select defrost time by turning the Time/Weight/Menu Dial.

3. Press.

To Cook on Grill by Time Setting

There are three grill setting modes. (1 - High, 2 - Medium, 3 - Low)

Directions for Grill Cooking:

When grilling, heat is radiated from the two elements at the top of the oven. The oven door must be kept closed to prevent cooking odours from spreading in the kitchen and so as not to waste energy. The grill elements do not require preheating. The grill is particularly useful for thin slices of meat, steaks chops, kebabs, sausages or pieces of chicken. It is also suitable for hot sandwiches and all gratin dishes.

Place food to be grilled on Wire Rack in Glass Tray. Select Grill setting, set the time and start the oven. The food being grilled should normally be turned over after half the grilling time. When the oven door is opened, the program is interrupted. Turn the food over, place it back the oven, close the door and restart oven. While grilling, the oven door can be opened at any time to check the food.

1. Put the food into the oven



3. Set Cooking Time using the Time/Weight/Menu Dial

(up to 90 minutes)

4. Press

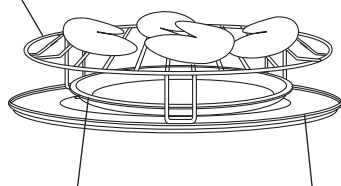
The time in the display window will count down.

2. Select Grill Setting

Press	Heater	Type of Food
once	HIGH	Meat, Poultry pieces
twice	MEDIUM	Seafood, Garlic
3 times	LOW	Bread, Toast

Ex.: Grilled Chicken Wings

Wire Rack



Heat-proof dish

Glass Tray

Ingredients: 4 pcs/400 g chicken wings
2 tbsp chicken marinate
sauce
Cooking oil for basting

1. Marinate chicken wings with sauce overnight or at least 1/2 hour in the fridge.
2. Place marinated chicken wings on Wire Rack over Glass Tray. Baste with oil before grilling.
3. Press **Grill** Button once.
4. Set the desired cooking time by using the Time/Weight/Menu Dial. (approx. 20-25 minutes)
5. Press **Start** Button.
6. Turn over the chicken wings during half cooking time to ensure even cooking.

To Cook on Combination by Time Setting

There are three combination setting modes. There is no need to set the temperature or the Micro Power Level.

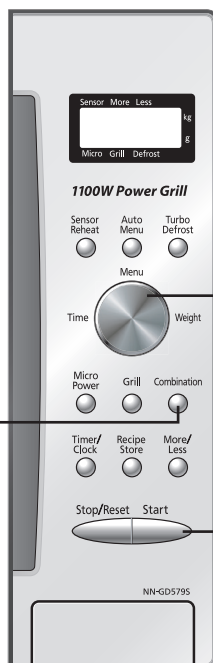
Directions for Combination Cooking:

The combination means that it is possible to combine the microwave and grill function for thawing, cooking, and heating foods. There is a special program to keep the crispness of certain foods. Wire Rack can be used for better browning result.

English

1. Put the food into the oven

2. Select Combination Setting



3. Set Cooking Time using the Time/Weight/Menu Dial

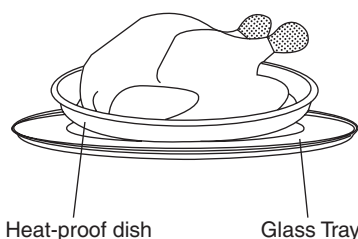
(up to 90 minutes)

4. Press

The time in the display window will count down.

Press	Heater	Micro Power Level	Type of Food
once	HIGH	LOW	Baked potatoes, Whole poultry
twice	MEDIUM	MEDIUM	Beef, Lamb
3 times	LOW	HIGH	Sea food, Puddings

Ex.: Roast Chicken



Heat-proof dish

Glass Tray

Ingredients: 1.2 kg whole chicken, cleaned 4 tbsp chicken marinate sauce cooking oil for basting

1. Marinate whole chicken with sauce overnight or at least $\frac{1}{2}$ hour in the fridge.
2. Place marinated chicken on a heat-proof dish. Baste with oil before roasting.
3. Press **Combination** Button once.
4. Set the desired cooking time by using the Time/Weight/Menu Dial. (Refer to the table below.)

Weight (kg)	0.6	1.2	1.5
Cooking time (minutes)	26	35	40

5. Press **Start** Button.
6. Turn over the whole chicken at half cooking time to ensure even cooking.

Sensor Reheat/Sensor Cook

The Sensor Reheat/Sensor Cook features enable you to cook most of your favorite foods. There is no need to select the power level or cooking time as the foods are automatically cooked by detecting a build-up of steam on the humidity sensor. As foods cook in a microwave, steam is produced. When foods are covered, the steam will build up and escape from the dish and burst. This burst of steam is detected by the humidity sensor and then the oven automatically calculate the remaining cooking time. All you need to do is to select the correct cooking category.

Sensor Reheat:

1. Put the food into the oven



2. Press Sensor Reheat Button (For Sensor Reheat)

This feature is not suitable for reheating liquids, like milk etc.

3. Press

After the burst of steam is detected by SENSOR, the remaining cooking time appears in the display window and begins to count down.



More/Less Button:

Preferences for food doneness vary with each individual. After having using Sensor Cook a few times, you may decide you would prefer your food cooked to a different doneness. By using the More/Less Button, the programs can be adjusted to cook food for a larger or shorter time.

Press More/Less Button before pressing Start Button.

Press More Button for more cooking with indication—"More".

Press Less Button for less cooking with indication—"Less"

If you are satisfied with the result of the Auto Sensor program, you don't have to use this Button.

NOTES ON SENSOR REHEAT/SENSOR COOK:

1. Auto Sensor system works by detecting a build-up of steam on the sensor. All food cooked using the Auto Sensor should be covered with a securely fitted lid or plastic wrap. Do not pierce holes in plastic wrap. As food is cooked in a microwave oven, steam is produced. After the burst of steam escapes from under the food covering and is detected by SENSOR, a two-beep signal is heard and the oven automatically calculates the remaining cooking time, which count down in the display window.
2. When a Sensor Reheat/Sensor Cook Category is selected, the oven door should not be opened for longer than one minute. Opening the door may cause inaccurate cooking results. The oven door may be opened to stir, turn or add food when the cooking time begins to count down in the display window.

Sensor Cook:

1. Put the food into the oven

2. Press

3. Select Program 1-6 (For Sensor Cook)

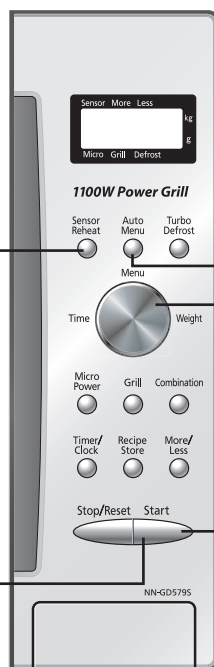
Select the desired food category by turning the Time/Weight/Menu Dial until the desired number of menu appears in the display window.

4. Press

After the burst of steam is detected by SENSOR, the remaining cooking time appears in the display window and begins to count down.

NOTE:

For some menus, the remaining cooking time will not appear in the display window. This is normal.



3. The room air temperature surrounding the oven should not be above 35°C when using the Sensor Reheat/Sensor Cook feature.
4. Food less than 125 grams should be cooked by micro power and time only, not by Sensor Reheat/Sensor Cook.
5. When the remaining cooking time is over 60 minutes, the time will appear as hours and minutes.
6. All food for Sensor Reheat/Sensor Cook is taken from their normal storage place.
7. Before using the Sensor Reheat/Sensor Cook feature make sure Glass Tray in the oven is dry to assure the best Sensor Reheat/Sensor Cook results.
8. The oven will overheat and the Sensor Reheat/Sensor Cook can't be used after using combination and grill or using micro power over 3 minutes. The "HOT" will appear, but for Auto Cook Menu feature, it can be used. After "HOT" disappears, the Sensor Reheat/Sensor Cook button can be used.

Sensor Reheat/Sensor Cook

Sensor Reheat

All foods must be pre-cooked. Casseroles, plated dinners, soups, stews, pasta dishes (except lasagne), canned foods. Foods should be reheated from refrigerator or room temperature, do not reheat frozen foods on this setting. Do not reheat in foil or plastic containers as unsuccessful reheating times will result. All foods should be covered securely with plastic wrap or a fitting lid. Where possible after heating, stir foods and stand covered for 3 to 5 minutes before serving.

Auto Menu 1-6 (Sensor Cook)

1. Vegetables

Suitable for cooking all types of leaf, green and soft varieties, including broccoli, squash, cauliflower, cabbage, asparagus, beans, celery, zucchini, spinach, capsicum or a mixture of these. All vegetables should be trimmed or prepared and cut into even size pieces. Add 1 tablespoon to $\frac{1}{4}$ cup water if vegetables appear slightly dehydrated. Add water if you prefer a softer cooked texture. Place in a suitable size dish. Butter, herbs etc. may be added before heating, but do not add salt until serving. Cover with plastic wrap or a well fitting lid. At the completion of heating, stir larger quantities of vegetables. Let stand, covered, for 2 to 3 minutes.

2. Frozen Vegetables

Suitable for all types of frozen vegetables. Place in a suitable size dish. Best result are achieved if large quantities are placed in a single layer. Add 1 tablespoon to $\frac{1}{4}$ cup water to vegetables, if desired. Butter, herbs etc. maybe added before heating, but do not add until serving cover dishes securely with plastic wrap or a fitted lid. At the end of the cooking time, stir vegetables and let stand, covered, for 2 to 3 minutes.

3. Potatoes

Potatoes should be trimmed or prepared and cut into evenly sliced pieces. Add 1 tablespoon to $\frac{1}{4}$ cup of water to vegetables, if dehydrated or softer texture is desired. Place in a appropriate size dish and cover with plastic wrap or well fitting lid. At the end of the cooking time, stir potatoes and let stand, covered, for 2 to 3 minutes.

4. Steam Fish

Suitable for cooking whole fish and fish fillets. Select fish suitable for microwave cooking and place in a single layer in a shallow dish, with skin-side down. Add butter, spices, herbs, or lemon juice to flavor. Overlap thin edges of fillets to prevent overcooking. If stuffing whole fish with seasoning, cooking time may need to be extended. Shield the eye and tail area of whole fish with small amounts of aluminum foil to prevent overcooking. Cover dish securely with plastic wrap or fitted lid. Allow large amounts of fish to stand for 3 to 5 minutes after cooking before serving. (thickness of fish should not be more than 3 cm)

5. Rice

Suitable for cooking white rice including short, long grain, Jasmine and Basmati. Place rice with water in a suitable sized dish. Use the following as a guide:

Rice	* Water	Dish Size
1 cup	2 cups	3 litre
1.5 cups	3 cups	3 litre
2 cups	4 cups	4.5 litre
2.5 cups	5 cups	4.5 litre

*(It may be necessary to adjust the amount of water to your personal preference.)

Rice will boil over if the dish used is too small. Cook rice uncovered. Do not cook in plastic containers unless suitable for high temperature cooking. During the cooking time, the oven will 'beep' and prompt you to stir. Stand rice for 5 to 10 minutes after cooking, if necessary. This setting is not suitable for cooking brown rice.

6. Pasta

Suitable for cooking dried pasta. Place pasta and water in a large sized dish to prevent from boiling over. Use hot tap water at a ratio of:

Pasta	Water
150 g	4 cups
250 g	5 cups
375 g	6 cups
500 g	8 cups

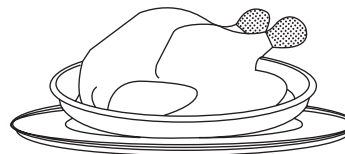
Add 1 tablespoon of oil, if desired, before cooking to prevent the pasta from sticking together. Cover with plastic wrap or a fitting lid. Stir at the beep. Stand for 5 to 10 minutes at the completion of cooking time.

Auto Menu (Auto Weight Cook)

The Auto Weight Cook features enable you to cook a variety of foods. There is no need to select the power level or cooking time as the microwave does this for you.

English

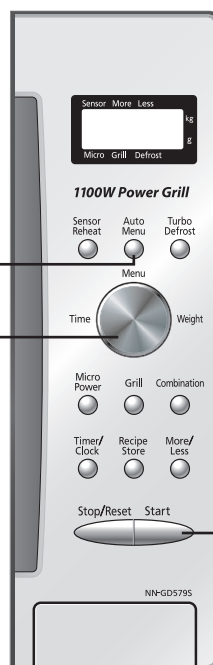
1. Put the food into the oven



2. Press

3. Select Program 7-10 and Weight

Select the desired food category by turning the Time/Weight/Menu Dial until the desired number of menu and weight appears in the display window.



4. Press

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

Category	Serving/Weight			
	7-1	7-2	7-3	7-4
7. Beef/Lamb	200 g	400 g	600 g	800 g
8. Chicken	8-1	8-2	8-3	8-4
	0.6 kg	0.9 kg	1.2 kg	1.5 kg
9. Meat Skewers	9-1	9-2	9-3	9-4
	100 g	200 g	400 g	600 g
10. Chicken Pieces	10-1	10-2	10-3	10-4
	200 g	400 g	600 g	800 g

7. Beef/Lamb

It is suitable for roasting beef and lamb in pieces. Meat may be cooked marinated with gravy or vegetables. Place prepared beef/lamb on wire rack, with a shallow dish underneath to collect drips. Turn over at the beeps.

8. Chicken

It is suitable for roasting whole chicken and portions, chicken wings, thighs, drumsticks, etc. May be marinated with gravy or vegetables. Place prepared chicken on a microwave safe and heat proof dish. Turn over at the beep.

9. Meat Skewers

It is suitable for cooking meat pieces on microwave-safe skewers. Cut meat and vegetables into oven sized pieces. Place meat skewers on wire rack, with a shallow dish underneath to collect drips. Turn over at the beep.

10. Chicken Pieces

Suitable for cooking chicken pieces such as wings, drumsticks, thighs, half breasts etc. Chicken pieces should be thawed completely before cooking. Marinate chicken pieces prior to cooking, for added flavor and color. Place marinated chicken pieces on wire rack, with a shallow dish underneath to collect drips. Turn over at the beep.

Before Requesting Service

English

ALL THESE THINGS ARE NORMAL:

The oven causes interference with my TV.

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

Steam accumulates on the oven door and warm air comes from the oven vents.

During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal.

I accidentally operate my microwave oven without any food in it.

Operating the oven empty for a short time will not damage the oven. However, we do not recommend this to be done.

There are humming and clicking noises from my oven when I cook by Combination.

These noise occur as the oven automatically switches from microwave power to Grill, to create the Combination setting. This is normal.

The oven has an odor and generates smoke when using Combination and Grill function.

It is essential that your oven is wiped out regularly particularly after cooking by Combination or Grill. Any fat and grease that builds up on the roof and walls of the oven will begin to smoke if not cleaned.

PROBLEM

POSSIBLE CAUSE

REMEDY

Oven will not turn on.

The oven is not plugged in securely.

Remove plug from outlet, wait 10 seconds and re-insert.

Circuit breaker or fuse is tripped or blown.

Reset circuit breaker or replace fuse.

There is a problem with the outlet.

Plug another appliance into the outlet to check if the outlet is working.

Oven will not start cooking.

The door is not closed completely.

Close the oven door securely.

Start Button was not pressed after programming.

Press **Start** Button.

Another program has already been entered into the oven.

Press **Stop/Reset** Button to cancel the previous program and program again.

The program has not been entered correctly.

Program again according to the Operating Instructions.

Stop/Reset Button has been pressed accidentally.

Program oven again.

The "LH, LD" appears in the Display Window.

The Child Safety Lock was activated by pressing **Start** Button 3 times.

Deactivate Lock by pressing **Stop/Reset** Button 3 times.

"HOT" appears in the display window.

The cavity is overheated.

Operate again after it cools down.

When the oven is turning on, there is noise coming from Glass Tray.

The Roller Ring and oven bottom are dirty.

Clean these parts according to care of your oven (See next page).

The oven stops cooking by microwave and "H97" or "H98" appears in the Display Window.

This display indicates a problem with the microwave generation system.

Please contact an authorised Service Center.

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

Care of your Microwave Oven

1. Turn the oven off and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.
3. The outside oven surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Do not allow the Control Panel to become wet. Clean with a soft, damp cloth. Do not use detergents, abrasives or spray-on cleaners on the Control Panel.
When cleaning the Control Panel, leave oven door open to prevent oven from accidentally turning on. After cleaning press **Stop/Reset** Button to clear display window.
5. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.
6. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
7. The roller ring and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent, water or window cleaner and dry. The roller ring may be washed in mild sudsy water or dish washer. Cooking vapors collect during repeated use but in no way affect the bottom surface or roller ring wheels. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
8. When using the GRILL or cooking in the 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. These marks will be more difficult to clean later.
9. After GRILL or COMBINATION cooking the ceiling and walls of the oven should be cleaned with a soft cloth squeezed in soapy water. Particular care should be taken to keep the window area clean particularly after cooking by GRILL or COMBINATION. Stubborn spots inside the oven can be removed by using a small amount of microwave oven cleaner sprayed onto a soft damp cloth. Wipe onto problem spots, leave for recommended time and then wipe off. Avoid cleaning oven door and the microwave feed guide area situated on the right hand side of the cavity wall.
DO NOT SPRAY DIRECTLY INSIDE THE OVEN.
A steam cleaner is not to be used for cleaning.
10. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.
11. 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.

Technical Specifications

Power Source:		220 V 50 Hz	220 V 50-60 Hz	230-240 V 50 Hz
Power Consumption:	Microwave:	4.4 A 900 W	4.4 A 900 W	4.2 A 900 W
	Grill:	5.0 A 1,150 W	5.0 A 1,150 W	4.8 A 1,150 W
Output:	Microwave*:	1,000 W		
	Grill:	1,100 W		
Outside Dimensions (W x H x D):		510 mm x 304 mm x 392 mm		
Oven Cavity Dimensions (W x H x D):		359 mm x 217 mm x 352 mm		
Glass Tray Diameter:		Ø 340 mm		
Operating Frequency:		2,450 MHz		
Net Weight:		Approx. 12.5 kg		


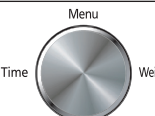






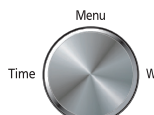



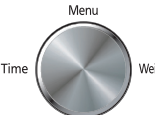


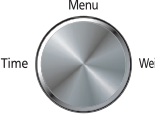


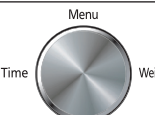


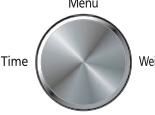





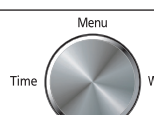
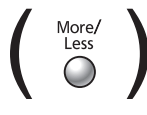

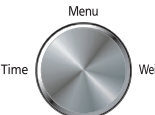

* IEC Test Procedure

Specifications subject to change without notice.

As for the voltage requirement, the production month, country and serial number, please refer to the identification plate on the microwave oven.

Quick Guide

English

Feature	How to Operate		
To Set Clock (page 5)			
	Press twice.	Set Time of day.	Press once.
To Set / Cancel Child Safety Lock (page 5)	To Set: 	To Cancel: 	
	Press 3 times.	Press 3 times.	
To Cook using the Recipe Store Button (page 5)			
	Press.	Press to set the desired cooking program.	Press.
			
	Press.	Press.	
To Cook / Reheat / Defrost by Micro Power and Time Setting (page 6)			
	Select power.	Set the cooking time.	Press.
To Use Turbo Defrost Button (page 8)			
	Press.	Set the weight of food.	Press.
To Cook using Grill Button (page 9)			
	Select setting.	Set the cooking time.	Press.
To Cook using Combination Button (page 10)			
	Select setting.	Set the cooking time.	Press.
To Use Sensor Reheat Button (page 11)			
	Press.	Optional.	Press.
To Cook Menu using Sensor Cook (page 11)			
	Press.	Select category (1-6).	Press.
To Cook Menu using Auto Cook (page 13)			
	Press.	Select category (7-10) and the weight.	Press.