

# Panasonic®

English

Deutsch

Nederlands

Français

Italiano

Español

Operating Instructions  
Bedienungsanleitung  
Gebruiksaanwijzing  
Mode d'emploi  
Manuale di istruzioni  
Instrucciones de funcionamiento

Steam / Convection / Grill / Microwave Oven  
Dampfgarer / Heißluft / Grill / Mikrowelle (Schwarz)  
Stoom / Hetelucht / Grill / Magnetron (Zwart)  
Vapeur / Chaleur tournante / Grill / Micro-ondes (Noir)  
Vapore / Convezione / Grill / Microonde (Nero)  
Vapor / Conveccion / Grill / Microondas (Negro)

For Household Use Only  
Nur für den privaten Gebrauch  
Uitsluitend voor huishoudelijk gebruik  
À un usage domestique uniquement  
Per uso domestico  
Solo para uso doméstico



NN-CS88LB

Model No.  
NN-CS88LB

**INVERTER**

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

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

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

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

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

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

Thank you for purchasing this Panasonic appliance.

## Contents

Safety Instructions.....	2-7	Combination Cooking with Steam.....	31-32
Disposal of Old Equipment.....	7	Combination Cooking without Steam.....	33-34
Installation and Connection.....	8	Using the Timer.....	35-36
Placement of Your Oven.....	8	Using the Add Time Function.....	36
Important Safety Instructions.....	9-12	Multi-stage Cooking.....	37
Oven Accessories.....	13-14	Sensor Reheat Programs.....	38-39
Parts of Your Oven.....	15-16	Turbo Defrost.....	40-41
Control Panel.....	17	Auto Beverage Programs.....	42
Display Window.....	18	Re-Bake Bread Programs.....	43
Cooking Modes.....	18-19	Auto Cook Programs.....	44-47
Combination Cooking Modes.....	20	Junior Menu Programs.....	48-51
Word Prompting.....	21	Auto Sensor Programs.....	52-53
Up/Down Selection.....	21	Cleaning Programs .....	54-55
Setting the Clock.....	22	Cleaning the Water Tank.....	56
Child Safety Lock.....	22	Auto Steam Programs.....	57-60
Microwave Cooking and Defrosting.....	23	Questions and Answers.....	61-62
Grilling.....	24-25	Care of Your Oven.....	63
Convection Cooking.....	26-27	Technical Specifications.....	64
Steam Cooking.....	28-29		
Steam Shot.....	30		

## Safety Instructions

- Important safety instructions. Before operating this oven, please read these instructions carefully and keep for future reference.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory and mental capabilities or lack of experience and knowledge if they have been given supervision or instruction by a person responsible for their safety concerning the use of the appliance in a safe way and understand the hazards involved, including escaping steam. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Keep the appliance and its cord out of reach of children less than 8 years.
- When this oven is installed, it should be easy to isolate the appliance from the electricity supply by pulling out the plug or operating a circuit breaker.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Warning! It is hazardous for anyone other than a competent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy. 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.

## Safety Instructions

- **Warning!** Do not attempt to tamper with or make any adjustments or repairs to the door, control panel housing, safety interlock switches or any other part of the oven. Do not remove the outer panel from the oven which gives protection against exposure to microwave energy. Repairs should only be made by a qualified service person.
- **Warning!** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- **Warning!** Do not place this oven near an electric or gas cooker range.
- **Warning!** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. Ensure that children do not touch the hot outer casing after operation of the oven.
- This oven is intended for Counter-Top use only. It is not intended for Built-In use or for use inside a cupboard. The microwave oven shall not be placed in a cabinet.
- **For Counter-Top use:**
  - The oven must be placed on a flat, stable surface 85 cm above the floor, with rear of oven placed against a back wall. For proper operation the oven must have sufficient air flow, i.e. 5 cm at one side, the other being open; 15 cm clear over the top; 10 cm at the rear.
  - When heating food in plastic or paper containers, check the oven frequently as these types of containers ignite if overheated.

## Safety Instructions

- If smoke is emitted or a fire occurs in the oven, touch Stop/Cancel and leave the door closed in order to stifle any flames. Disconnect the power cord, or shut off power at fuse or circuit breaker panel.
- This appliance is intended to be used in household applications only.
- When heating liquids, e.g. soup, sauces and beverages in your oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.
- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
- The contents of feeding bottles and baby food jars are to be stirred or shaken. The temperature has to be checked before consumption to avoid burns.
- Do not cook eggs in their shells and whole hard-boiled eggs by **Microwave**. Pressure may build up and the eggs may explode, even after the microwave heating has ended.
- Clean the inside of the oven, door seals and door seal areas regularly. When food splatters or spilled liquids adhere to the oven walls, base of the oven, door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasive is not recommended.
- **Do not use commercial oven cleaners.**
- Some foods may inevitably splatter grease on to the oven walls when cooking. If the oven is not cleaned occasionally, it may start to “smoke” during use.

## Safety Instructions

- Failure to maintain the oven in a clean condition could lead to deterioration of surfaces that could affect the life of the appliance and possibly result in a hazardous situation.
- Warning! The accessible parts may become hot in **grill, convection, steam** and **combination** use. Young children less than 8 years of age should be kept away. Children should only use the oven under adult supervision due to the temperatures generated.
- A steam cleaner is not to be used for cleaning the appliance.
- Do not use harsh, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Exterior oven surfaces and the oven door will get hot during **grilling, convection, steam,** and **combination** modes, take care when opening or closing the door and when inserting or removing food and accessories.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Only use utensils that are suitable for use in microwave ovens.
- Warning! This appliance produces boiling hot steam.
- During and after cooking with steam function, do not open the oven door when your face is very close to the oven. Care must be taken when opening the door as steam may cause injury.
- Warning! Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.

## Safety Instructions

- Please refer to pages 13-14 for correct installation of the shelf accessories.
- The oven has heating elements situated in top of the oven, a steamer boiler situated in the left side of the oven and a convection heater situated in the back of the oven. After using the **grill, convection, steam** and **combination** functions, the inside surfaces of the oven will be very hot. Care should be taken to avoid touching any of the inside surfaces near the heating element inside the oven. **N.B. After cooking by these functions, the oven accessories will be very hot.**
- The microwave oven is intended for heating food and beverages only. Take care when heating foods low in moisture, e.g. bread items, chocolate, biscuits and pastries. These can easily burn, dry out or catch on fire if cooked too long. We do not recommend heating foods low in moisture such as popcorn or poppodums. Drying of food, newspapers or clothing and heating of warming pads, slippers, sponges, damp cloth, wheat bags, hot water bottles and similar may lead to risk of injury, ignition or fire.
- The oven lamp must be replaced by a service technician trained by the manufacturer. **Do not** attempt to remove the outer casing from the oven.
- Before using the oven, place the drip tray in position. Refer to page 16 for correct installation.
- The purpose of the drip tray is to collect excess water during **steam** and **steam combination** mode. It should be emptied after each **steam** and **steam combination** operation.

## Safety Instructions

- Do not use the water tank if it is cracked or broken, as leaking water could result in electrical failure and danger of electric shock. If the water tank becomes damaged, please contact your dealer.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The oven should be cleaned regularly and any food deposits removed.

## Disposal of Old Equipment



Only for European Union  
and Countries with  
Recycling Systems

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

For proper treatment, recovery and recycling of old products, please take them to applicable collection points in accordance with your national legislation.

By disposing of them correctly, you will help to save valuable resources and prevent any potential negative effects on human health and the environment. For more information about collection and recycling, please contact your local municipality.

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

## Installation and Connection

### 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. If you find any damage, notify your dealer immediately. Do not install a damaged oven.



**Important!**

**This unit has to be properly earthed for personal safety.**

### Earthing Instructions

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

### Operation Voltage

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

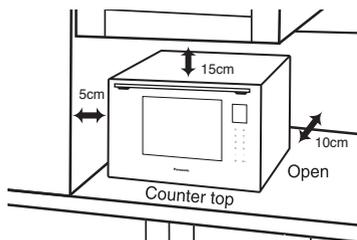
## Placement of Your Oven

This oven is intended for Counter-Top use only. It is not intended for Built-In use or for use inside a cupboard. The microwave oven shall not be placed in a cabinet.

### Counter-Top Use

The oven must be placed on a flat, stable surface 85 cm above the floor, with rear of oven placed against a back wall. For proper operation the oven must have sufficient air flow, i.e. 5 cm at one side, the other being open; 15 cm clear over the top; 10 cm at the rear.

1. Place the oven on a flat and stable surface more than 85 cm above the floor.
2. When this oven is installed, it should be easy to isolate the appliance from the electricity supply by pulling out the plug or operating a circuit breaker.
3. For correct operation, ensure a sufficient air circulation for the oven.
4. Do not place this oven near an electric or gas cooker range.
5. The feet should not be removed.
6. Do not use outdoors.
7. Avoid using the microwave oven in high humidity.
8. The power cord should not touch the outside of the oven. Keep the cord away from hot surfaces. Do not let the cord hang over the edge of a table or work top. Do not immerse the cord, plug or oven in water.
9. Do not block the air vents on the top of the oven. If these openings are blocked during operation the oven may overheat. In this case the oven is protected by a thermal safety device and resumes operation only after cooling down.
10. This appliance is intended to be used in household applications only.



# Important Safety Instructions

## Read carefully and keep for future reference



Warning!

**Important safety instructions.**

1. The door seals and seal areas should be cleaned with a damp cloth. The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.
2. Do not attempt to tamper with or make any adjustments or repairs to the door, control panel housing, safety interlock switches or any other part of the oven. Do not remove the outer panel from the oven which gives protection against exposure to microwave energy.  
**Repairs should only be carried out by a qualified service person.**
3. Do not operate this appliance if it has a damaged **cord or plug**, if it is not working properly, or if it has been damaged or dropped. It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
4. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. Do not use the water tank if it is cracked or broken, as leaking water could result in electrical failure and danger of electric shock. If the water tank becomes damaged, please contact your dealer.

6. 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.
7. Liquids and other foods must not be heated in sealed containers since they are liable to explode.



Warning!

**This appliance produces boiling hot steam.**

8. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory and mental capabilities or lack of experience and knowledge if they have been given supervision or instruction by a person responsible for their safety concerning the use of the appliance in a safe way and understand the hazards involved, including escaping steam. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision. Keep the appliance and its cord out of reach of children less than 8 years.

## Important Safety Instructions

### Use of your Oven

1. Do not use the oven for any reason other than the preparation of food. This oven is specifically designed to heat or cook food. Do not use this oven to heat chemicals or other non-food products.
2. Before use, check that utensils/containers are suitable for use in microwave ovens.
3. The microwave oven is intended for heating food and beverages only. Take care when heating foods low in moisture, e.g. bread items, chocolate, biscuits and pastries. These can easily burn, dry out or catch fire if cooked too long. We do not recommend heating foods low in moisture such as popcorn or poppodums. Drying of food, newspapers or clothing and heating of warming pads, slippers, sponges, damp cloth, wheat bags, hot water bottles and similar may lead to risk of injury, ignition or fire.
4. When the oven is not being used, do not store any objects inside the oven in case it is accidentally turned on.
5. The appliance must not be operated by **microwave** or **combination with microwave without food in the oven**. Operation in this manner may damage the appliance. Exception to this is point 1 under heater operation.
6. If smoke is emitted or a fire occurs in the oven, touch Stop/Cancel and leave the door closed in order to stifle any flames. Disconnect the power cord, or shut off power at fuse or circuit breaker panel.
7. During and after cooking with steam function, do not open the oven door when your face is very close to the oven. Care must be taken when

opening the door as steam may cause injury.



#### Caution!

**Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.**

### Heater Operation

1. Before using **convection**, **steam**, **grill** or **combination** function for the first time, wipe excessive oil off in the oven cavity and operate the oven without food and accessories on **convection** 230 °C, for 10 minutes. This will allow the oil that is used for rust protection to be burned off. This is the only time the oven is used empty.



#### Caution! Hot Surfaces

Exterior oven surfaces and the oven door will get hot during Steam/Combination/Grill/Convection.

2. Exterior oven surfaces and the oven door will get hot during **convection**, **grilling**, **steam** and **combination** modes, take care when opening or closing the door and when inserting or removing food and accessories.
3. The oven has heating elements situated in top of the oven, a steamer boiler situated in the left side of the oven and a convection heater situated in the back of the oven. After using the **convection**, **grill**, **steam** and **combination** functions, the inside surfaces of the oven will be very hot. Care should be taken to avoid touching any of the inside surfaces near the heating element inside the oven. N.B. After cooking by these functions, the oven accessories will be very hot.

## Important Safety Instructions



Caution! Hot Surfaces

**After cooking by these modes, the oven accessories will be very hot.**

- The accessible parts may become hot in **combination** use. Young children less than 8 years of age should be kept away, and children should only use the oven under adult supervision due to the temperatures generated.

### Fan Motor Operation

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

### Water Tank

Do not use the water tank if it is cracked or broken, as leaking water could result in electrical failure and danger of electric shock. If the water tank becomes damaged, please contact your dealer.

### Oven Light

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

### Cooking Times

The cooking times given in the cookbook are approximate. The cooking time depends on the condition, temperature, amount of food and on the type of cookware.

Begin with the minimum cooking time to help prevent overcooking. If the food is not sufficiently cooked you can always cook it for a little longer.



Important!

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

### Meat Thermometer

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

### Small Quantities of Foods

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

### Eggs

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

### Piercing Skin

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

## Important Safety Instructions

### Liquids

When heating liquids, e.g. soup, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

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

### Paper/Plastic

When heating food in plastic or paper containers, check the oven frequently as these types of containers ignite if overheated.

Do not use recycled paper products (e.g. kitchen roll) unless the paper product is labelled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires during use.

Remove wire twist-ties from roasting bags before placing the bags in the oven.

### Utensils/Foil

Do not heat any closed cans or bottles because they might explode.

Metal containers or dishes with metallic trim should not be used during microwave cooking. Sparking will occur.

If you use any aluminium foil, meat spikes or metalware the distance between them and the oven walls and door should be at least 2 cm to prevent sparking.

### Feeding Bottles/Baby Food Jars

The top and teat or lid must be removed from feeding bottles or baby food jars before placing in the oven.

The contents of feeding bottles and baby food jars are to be stirred or shaken.

The temperature has to be checked before consumption to avoid burns.

## Oven Accessories

### Accessories

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

### Enamel Shelf

1. The enamel shelf is for cooking on **convection**, **grill** or **steam** mode only. Do not use on **microwave** or **combination** with microwave modes.
2. For 2 level **convection** cooking, the enamel shelf can be used as the lower level and the wire shelf can be used as the upper level.
3. The maximum weight that can be placed on the enamel shelf is 4 kg (this includes total weight of food and dish).



Enamel shelf

### Wire Shelf

1. The wire shelf can be used in the upper or middle shelf position for **grilling** or **steaming** foods. It can be used in the upper, middle or lower shelf positions for **convection** or **combination** cooking.
2. Do not use any metal container directly on the wire shelf in **combination** with **microwave**.
3. Do not use the wire shelf in **microwave** mode only.
4. The maximum weight that can be placed on the wire shelf is 4 kg (this includes total weight of food and dish).



### Important User Information

**Please note the protective covers on the wire shelf are designed to remain on the shelf when in use. They are not packaging and must not be discarded.**

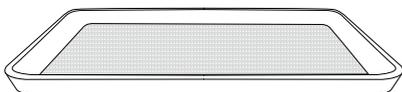


Wire shelf

## Oven Accessories

### Glass Tray

1. The glass tray can be used on the base of the oven for cooking on **microwave** only.
2. The glass tray is used on top of the wire shelf in **combination** mode.
3. For **steaming** small items, place on glass tray on wire rack inside enamel shelf.
4. If the glass tray is hot, let it cool before cleaning or placing in cold water, as this could crack or shatter the glass tray.



Glass tray

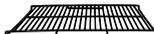
### Wire Rack

1. The wire rack is placed inside the enamel shelf to cook on **steam, grill, convection or combination without microwave** mode. Food can be placed directly on the wire rack.
2. Do not use the wire rack for **microwave** only or **combination** with **microwave** modes.



Wire rack

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

	Wire shelf	Glass tray	Enamel shelf	Wire rack
				
<b>Microwave</b>	x	✓	x	x
<b>Grill</b>	✓	✓	✓	✓
<b>Convection</b>	✓	✓	✓	✓
<b>Steam</b>	✓	✓	✓	✓
<b>Steam + Microwave</b> (Combi 1)	✓*	✓	x	x
<b>Steam + Grill</b> (Combi 2)	✓	✓	✓	✓
<b>Steam + Convection</b> (Combi 3)	✓	✓	✓	✓
<b>Convection + Microwave + Grill</b> (Combi 4, 5, 6, 7, 8)	✓*	✓	x	x
<b>Convection + Microwave</b> (Combi 9, 10, 11)	✓*	✓	x	x
<b>Grill + Convection</b> (Combi 12)	✓	✓	✓	✓

\*: Metal containers can not be placed directly on the wire shelf.

Either place food directly on the wire shelf or place a glass dish directly on the wire shelf.

## Parts of Your Oven

### 1 Door handle

Pull the door handle downwards to open. When you open the oven door during cooking, the cooking is stopped temporarily without clearing the programmed settings. The cooking is resumed as soon as the door is closed and Start/Confirmation is touched.

### 2 Oven window

### 3 Door safety lock system

To prevent injury, do not insert finger, knife, spoon or other object into the latch hole.

### 4 Plug

### 5 Power supply cord

### 6 Bottom microwave feeding

(refer to page 23)

### 7 Steam outlets

### 8 Warning label

### 9 Grill elements

### 10 Convection heater

### 11 LED lights

The oven lamp lights as soon as the oven door is opened or during cooking.

### 12 Shelf positions

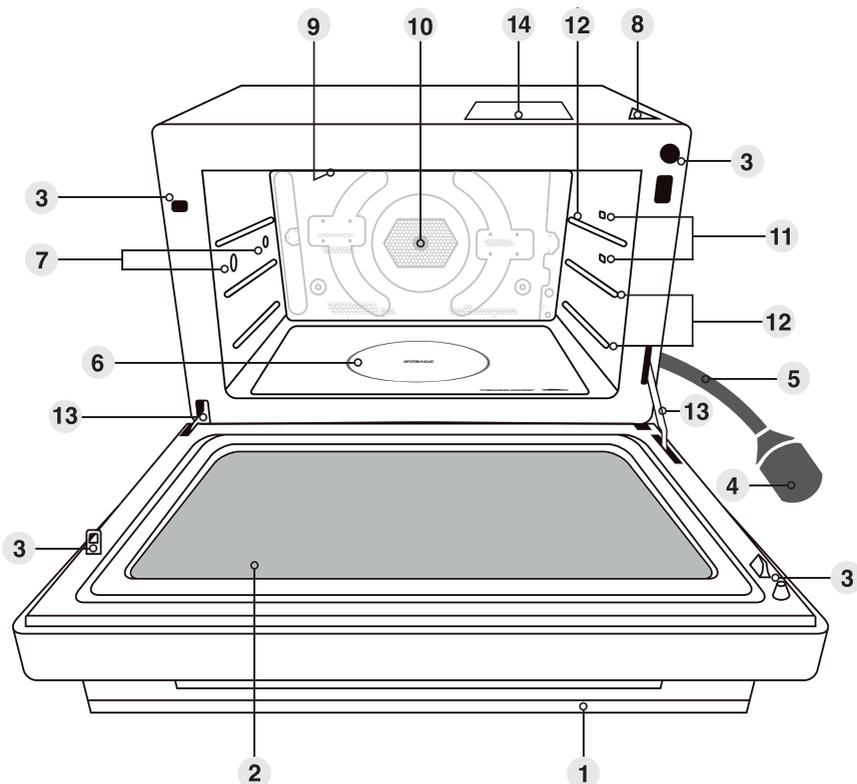
(lower, middle or upper)

### 13 Door hinges

To prevent injury when opening or closing the door, keep fingers away from the door hinges.

### 14 Menu/Warning Label

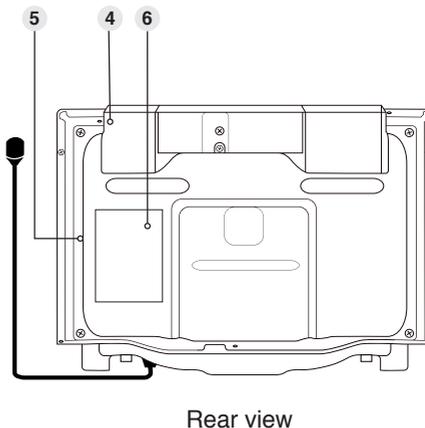
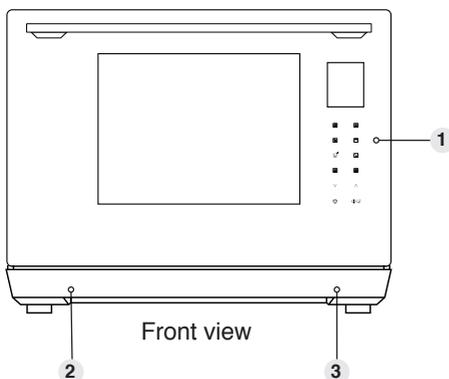
Position your supplied Menu/Warning Label.



Note  
The illustration is for reference only.

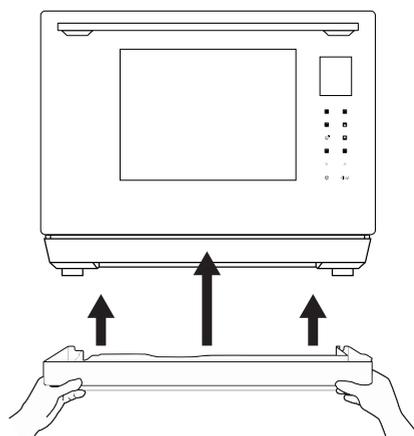
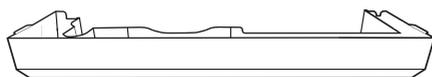
## Parts of Your Oven

- 1 Control panel
- 2 Drip tray
- 3 Water tank (behind drip tray)
- 4 Air vent exhaust (do not remove)
- 5 Identification label
- 6 Warning label



### Drip Tray

1. Before using the oven, the drip tray must be fitted as it collects excess water during cooking. The drip tray should be removed and cleaned on a regular basis.
2. Fit the drip tray by holding with both hands and clicking onto the front legs of the oven.
3. To remove the drip tray, hold with both hands and gently ease forward. Wash in warm soapy water. Re-position the drip tray by clicking back onto the legs.
4. **Do not use a dishwasher to clean the drip tray.**



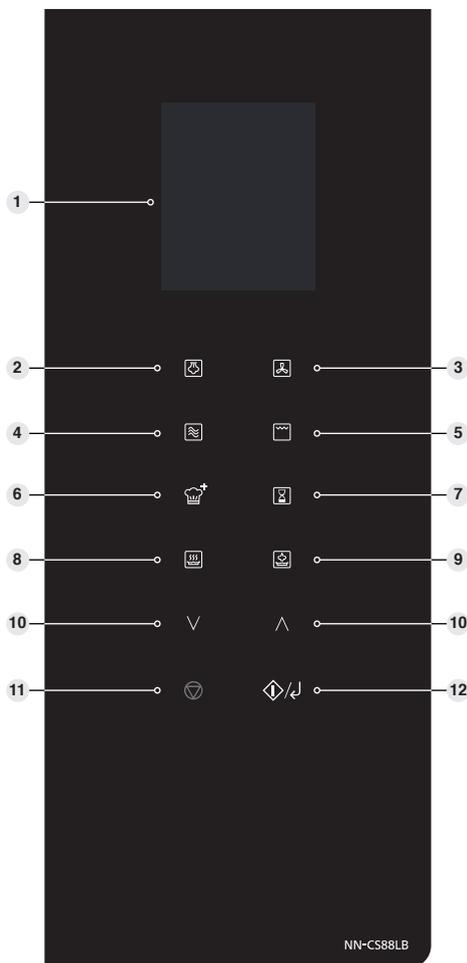
### Water Tank

Guidelines for water tank on page 29.



# Control Panel

## NN-CS88LB



### Beep Sound

A beep sounds when a key is touched. If this beep does not sound, the setting is incorrect. When the oven changes from one function to another or an auto program reminds you to stir or turn food, two beeps sound.

After the completion of the preheating on **grill**, **convection**, or **combination** mode, three beeps sound. After completion of cooking, the oven will beep 5 times.

- 1 Display Window**
- 2 Steam** (pages 28-30)
- 3 Convection** (pages 26-27)
- 4 Microwave** (page 23)
- 5 Grill** (pages 24-25)
- 6 Combination** (pages 31-34)
- 7 Timer/Clock** (page 22, 35-36)
- 8 Auto Cook** (pages 38-55)
- 9 Auto Steam** (pages 57-60)
- 10 Up/Down Selection** (page 21)  
Select the time, weight or auto menu by tapping “√” / “^”.
- 11 Stop/Cancel:**  
**Before cooking:**  
One touch clears your instructions  
**During cooking:**  
One touch temporarily stops the cooking program. Another touch cancels all your instructions and the time of day or a colon will appear in the display.
- 12 Start/Confirmation**  
Touch to start operating the oven or confirm the setting. If during cooking the door is opened or Stop/Cancel is touched once, Start/Confirmation has to be touched again to continue cooking.

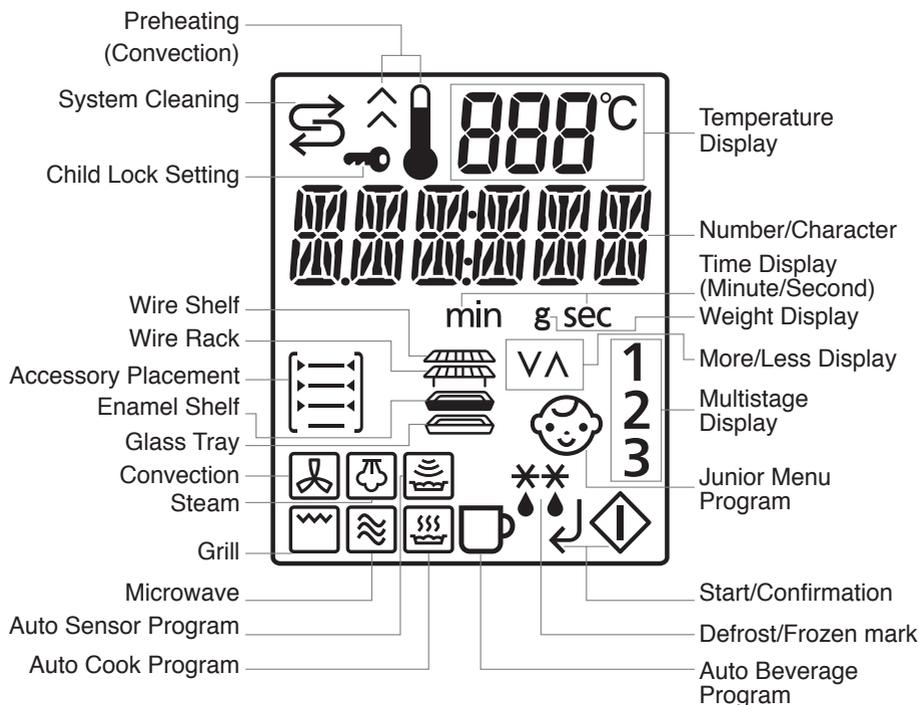
This oven is equipped with an energy saving function.



### Note

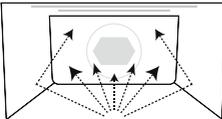
- The oven will enter stand-by mode after the last operation has completed. When in stand-by mode, the brightness of the display will be reduced.
- When in stand-by mode, it is necessary to open and close the oven door before operating the oven.
- If an operation is set and Start/Confirmation is not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

## Display Window

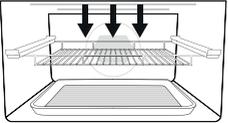
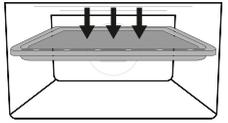
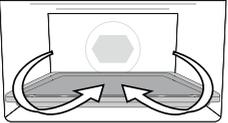
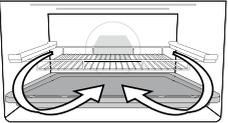
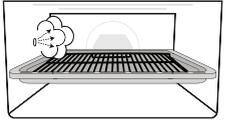
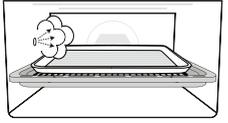
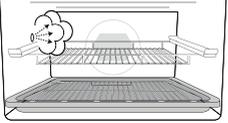


## Cooking Modes

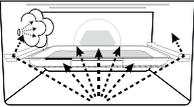
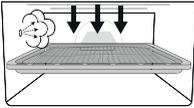
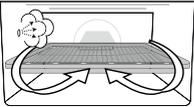
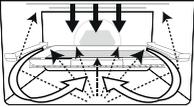
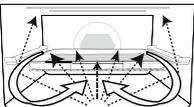
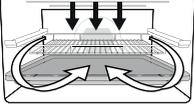
The diagrams shown below are examples of the accessories. It may vary depending on recipe/dish used. Further information can be found in the Cookbook.

Cooking modes	Uses	Accessories to use	Containers
<p><b>Microwave</b></p> 	<ul style="list-style-type: none"> <li>• Defrosting</li> <li>• Reheating</li> <li>• Melting : butter, chocolate, cheese.</li> <li>• Cooking fish, vegetables, fruits, eggs.</li> <li>• Preparing : stewed fruits, jam, sauces, custards, pastry, caramel, meat, fish or vegetarian loaves.</li> <li>• Baking cakes with eggs and baking powder without colour (Victoria sandwich, clafoutis etc).</li> </ul> <p><b>No Preheating</b></p>	<p>Use the glass tray or your own Pyrex® dishes, plates or bowls, directly on the base of the oven.</p>	<p>Microwaveable, no metal.</p>

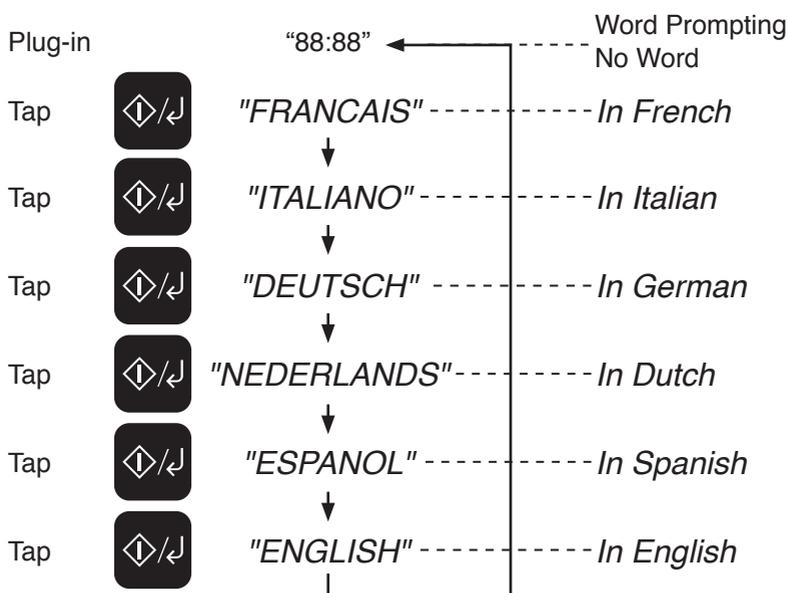
## Cooking Modes

Cooking modes	Uses	Accessories to use	Containers
<p style="text-align: center;"><b>Grill</b></p>  	<ul style="list-style-type: none"> <li>• Grilling of meat or fish.</li> <li>• Toast grilling.</li> <li>• Browning of gratin dishes or meringue pies.</li> </ul> <p><b>Preheating advised</b></p>	<p>Wire shelf or enamel shelf. If using wire shelf, glass tray can be placed on base of oven to catch fat and drips.</p>	<p>Heatproof, metal tin can be used.</p>
<p style="text-align: center;"><b>Convection</b></p>  <p style="text-align: center;">(1 level)</p>  <p style="text-align: center;">(2 level)</p>	<ul style="list-style-type: none"> <li>• Baking of small pastry items with short cooking times : puff pastry, cookies, choux, short pastry, roll cakes.</li> <li>• Special baking : souffles, meringues, vol-au-vent, small loaves of bread or brioches, sponge cake, meat pie, etc.</li> <li>• Baking of quiches, pizzas and tarts.</li> </ul> <p><b>Preheating advised</b></p>	<p>Enamel shelf, glass tray and wire shelf.</p>	<p>Heatproof, metal tin can be used.</p>
<p style="text-align: center;"><b>Steam</b></p>   <p style="text-align: center;">(1 level)</p>  <p style="text-align: center;">(2 level)</p>	<ul style="list-style-type: none"> <li>• Cooking fish, vegetables, chicken, rice, potatoes and sponge puddings.</li> </ul> <p><b>No Preheating</b></p>	<p>Wire rack inside enamel shelf. For small food items glass tray on wire rack inside enamel shelf.</p>	<p>Metal tin, Pyrex<sup>®</sup> and plastic containers suitable for steaming.</p>

## Combination Cooking Modes

Cooking modes	Uses	Accessories to use	Containers
<b>Steam + Microwave</b> (Combi 1) 	<ul style="list-style-type: none"> <li>Cooking fish, vegetables, chicken, rice, and potatoes.</li> </ul> <p><b>No Preheating</b></p>	Glass tray on wire shelf or glass tray on base.	Microwaveable.
<b>Grill + Steam</b> (Combi 2) 	<ul style="list-style-type: none"> <li>Cooking gratins</li> <li>Kebabs</li> <li>Baking cakes</li> <li>Pastry tarts</li> <li>Souffles</li> <li>Whole fish</li> </ul> <p><b>No Preheating for Combi 2</b>  <b>Preheating advised for Combi 3</b></p>	Wire rack inside enamel shelf.	Heatproof, metal tin can be used.
<b>Convection + Steam</b> (Combi 3) 	<p><b>No Preheating for Combi 2</b>  <b>Preheating advised for Combi 3</b></p>		
<b>Grill + Convection + Microwave</b> (Combi 4,5,6,7,8) 	<ul style="list-style-type: none"> <li>Roasting meat and poultry.</li> <li>Defrosting and reheating crunchy foods (quiche, pizza, bread, viennoiserie, lasagne, gratin.)</li> <li>Cooking lasagne, meat, potatoes or vegetable gratins.</li> <li>Baking cakes and puddings with eggs or baking powder ingredients with browning, baking of quiches, pies and tarts.</li> </ul> <p><b>Preheating advised</b></p>	Wire shelf and glass tray.	Microwaveable and heatproof. Metal cake tin to be used on glass tray on wire shelf only. <b>DO NOT USE</b> spring form tins.
<b>Convection + Microwave</b> (Combi 9,10,11) 	<p><b>Preheating advised</b></p>		
<b>Grill + Convection</b> (Combi 12) 	<ul style="list-style-type: none"> <li>Roasting red meats, thick steak (rib of beef, T bone steaks)</li> <li>Cooking of fish.</li> </ul> <p><b>Preheating advised</b></p>	Wire shelf and enamel shelf, glass tray on base of oven used as drip tray.	Heatproof, metal tin can be used.

## Word Prompting



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

If the Timer/Clock is tapped 4 times, this will turn off the operation guide. To turn the operation guide back on, tap the Timer/Clock 4 times.

## Up/Down Selection

Select the time, weight or auto menu by tapping "√" / "∧". The time, weight or auto menu number appears in the display window. The time/weight can be adjusted quickly by holding "√" / "∧" pad.



- **Time Setting:**  
To set cooking time or clock. Use the pad for the Add Time Function (see page 36)
- **Weight Setting:**  
To set weight of food for auto cook and auto steam programs (see pages 40-51 and 57-60).
- **Auto Programs Setting:**  
To select auto menu.
- **More/Less Setting:**  
To set more/less for auto sensor programs (see page 38-39 and 52-53).

## Setting the Clock

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



**Tap Timer/Clock twice.**

**Select the time by tapping “∨” / “∧”.** The time appears in the display and the colon blinks.

**Touch Timer/Clock.** The colon stops blinking and time of day is now locked into the display.



### Note

1. To reset time of day, repeat step 1 through to step 3, as above.
2. The clock will keep the time of day as long as the oven is plugged in and electricity is supplied.
3. One tap will increase or decrease the time by 1 minute, you can also adjust the time quickly by holding “∨” / “∧”.
4. This is a 24 hour clock, i.e. 2 pm = 14:00 not 2:00.

## Child Safety Lock

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

**To Set:**



**Tap Start/Confirmation three times**  
The time of day will disappear. Actual time will not be lost.  is indicated in the display.

**To Cancel:**



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



### Note

1. To activate or cancel child lock, Start/Confirmation or Stop/Cancel must be tapped 3 times within a 10 second period.

## Microwave Cooking and Defrosting

There are 7 different microwave power levels available (see the chart below).



**Tap Microwave** to select desired power level.

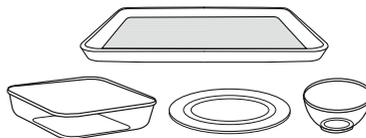
**Select the cooking time** by tapping “V” / “^”.

**Touch Start/Confirmation.** The cooking program will start and the time in the display will count down

Taps	Power	Wattage	Max time
1 tap	Max	1000 Watts	30 mins
2 taps	Medium High	800 Watts	1 h 30 mins
3 taps	Defrost **	270 Watts	1 h 30 mins
4 taps	Medium	600 Watts	1 h 30 mins
5 taps	Low	440 Watts	1 h 30 mins
6 taps	Simmer	300 Watts	1 h 30 mins
7 taps	Warm	100 Watts	1 h 30 mins

### Use of Dishes/Accessory:

Use the glass tray or your own Pyrex® dishes, plates or bowls covered with a lid or pierced cling film directly on the base of the oven. Do not place food directly on the base of the oven.



### Note

1. For multi-stage cooking refer to page 37.
2. Stand time can be programmed after microwave power and time setting. Delay start cooking can be programmed before microwave power and time setting. Refer to using the timer page 35.
3. You can change the cooking time during cooking if required. Tap “V” / “^” to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes.
4. Maximum time that can be set on Max power is 30 minutes. On all other power levels the maximum time that can be set is 1 hour 30 minutes.
5. **Do not** attempt to use **microwave** only with any metal accessory in the oven.
6. For manual defrosting times, please refer to defrost chart in cook book pages 24-25.

### Bottom Feeding Technology

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

## Grilling

There are 3 different Grill settings available.



- 1 tap Grill 1 (high)
- 2 taps Grill 2 (medium)
- 3 taps Grill 3 (low)

**Tap Grill** once, twice or three times to select the desired grill power.



**Touch Start/Confirmation** to preheat. A “P” will appear in the display window. When the oven is preheated the oven will beep and the “P” will flash. Then open the door and place the food inside.

**\* Skip this step when preheat is not required.**

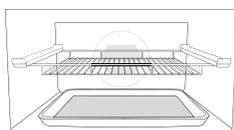


**Select the cooking time** by tapping “√” / “^”. Maximum cooking time is 1 h 30 minutes.



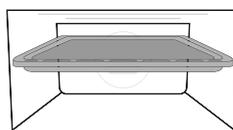
**Touch Start/Confirmation.**  
The cooking program will start and the time in the display will count down.

Use of Accessory:



*Place food on wire shelf on the upper or middle shelf position in the oven.*

*Place the glass tray on the base of the oven to catch fat and drips.*



*For grilling small foods use the enamel shelf on the upper or middle shelf positions.*

## Grilling



### Note

1. Never cover foods when grilling.
2. The grill will only operate with the oven door closed.
3. There is no microwave power on the **grill** only program.
4. Most foods require turning halfway during cooking. When turning food, open oven door and **carefully** remove accessories using oven gloves.
5. After turning, return food to the oven and close door. After closing oven door, touch Start/Confirmation. The oven display will continue to count down the remaining grilling time. It is quite safe to open the oven door at any time to check the progress of the food as it is grilling.
6. Always clean the oven after using the Grill.
7. You can change the cooking time during cooking if required. Tap “√” / “^” to increase or decrease the cooking time. Time can be increased/decreased “√” / “^” in 1 minute increments, up to 10 minutes.



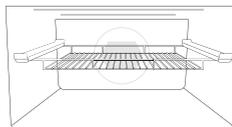
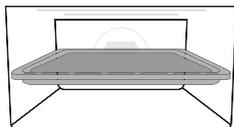
### Caution!

Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved.

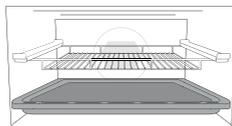
## Convection Cooking

This key offers a choice of convection temperatures 30-230 °C in 10 °C increments. For quick selection of the most commonly used cooking temperatures, the temperatures start at 150 °C and count up to 230 °C then 30 °C. The oven can not preheat at 30-60 °C.

Use of Accessory:



For 1 level **Convection** cooking use the enamel shelf or wire shelf in the middle or lower shelf position.



For 2 level **Convection** cooking, the enamel shelf can be used in the lower shelf position and the wire shelf can be used as the upper shelf position.

Please refer to cooking charts and recipes in Cook Book.



Set the desired convection temperature.

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

**\* Skip this step when preheating is not required.**

After preheating, place the food in the oven.



Select the cooking time by tapping "V" / "^" (up to 9 hours).

**Touch Start/Confirmation.**



### Note

The oven can not preheat at 30 °C - 60 °C.

## Convection Cooking



### Note on Preheating

1. Do not open the door during preheating. After preheating 3 beeps will be heard and the "P" will flash in the display window. If the oven door is not opened after preheating, the oven will maintain the selected temperature. After 30 minutes, including preheating, the oven will shut off automatically and revert to a colon or time of day.
2. If you want to cook without preheating, after selecting the desired temperature, set the cooking time then touch Start/Confirmation.



### Note

1. When the selected cooking time is less than one hour, the time counts down second by second.
2. When the selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.
3. You can change the cooking time during cooking if required. Tap "√" / "∧" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes.
4. When preheating, the selected temperature can be recalled and changed. Touch Convection once to indicate the temperature in the display window. While the temperature is recalled in the display window, you can change the temperature by tapping Convection.
5. Depending on the recipe, you can preheat with or without the shelves in position. See individual recipes for details. The shelves are ideal for batch baking and when cooking in a large dish.
6. When preheating, the screen displays the actual temperature of the oven cavity. The current temperature is not displayed until more than 70 °C is reached. To change the temperature during cooking, touch Convection.
7. Turn the accessories 180° halfway during cooking to ensure a more even cooking result.



### Caution!

Always use oven gloves when removing the food and accessories after cooking as the oven and accessories will be very hot.

## Steam Cooking

The oven can be programmed as a steamer to cook vegetables, fish, chicken and rice. There are 2 different steam settings available.



Touch	Power Level
1 tap	Steam 1 (Maximum)
2 taps	Steam 2 (Low)



Tap **Steam** until the power you require appears in the display window.

Select the cooking time by tapping “v” / “^”. Maximum cooking time is 30 minutes.



### Touch Start/Confirmation.

The cooking program will start and the time in the display will count down.

Oven Accessories to Use:

#### Steam 1 level

When steaming food the wire rack is placed inside the enamel shelf in the middle shelf position. Food can be placed directly on the wire rack.

For steaming small items, place on glass tray on wire rack inside enamel shelf.



#### Steam 2 level

For the first level, place food on the wire rack inside the enamel shelf in the lower shelf position. For the second level, place food on the wire shelf in the upper shelf position.



### Note

1. Fill the water tank before using the steam function.
2. The maximum time for cooking in this mode is 30 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
3. If during operation the water tank becomes empty, the oven will stop operation. The prompt in the display will ask you to re-fill the water tank. After re-filling the water tank and positioning back in the oven, touch Start/Confirmation. The oven will not continue cooking until the water tank has been re-filled and Start/Confirmation touched.
4. You can change the cooking time during cooking if required. Tap “v” / “^” to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes.
5. It is possible to refill water tank at any time during cooking, without having to touch Stop/Cancel first.
6. It is necessary to wipe the excess water in the cavity after Steam cooking.

## Steam Cooking



Caution!

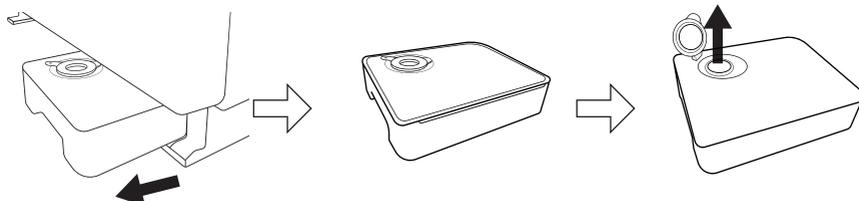
**The accessories and surrounding oven will get very hot. Use oven gloves.**

**When removing the food or cooking accessories, hot water may drip from the oven top.**

**Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.**

**Take care when removing the drip tray. Wipe any water that drips from the inside of the oven. This is normal.**

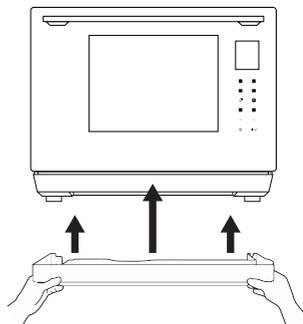
### Guidelines for Water Tank



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

### Guidelines

1. There is no microwave power on the **Steam** only program.
2. Use the accessories provided, as explained above.
3. The **Steam** will only operate with the oven door closed.
4. **During and after cooking with steam function, do not open the oven door when your face is very close to the oven. Care must be taken when opening the door as steam may cause injury.**
5. **Always use oven gloves when removing the food and accessories after steaming as the oven and accessories will be very hot.**
6. After each steam operation carefully remove the drip tray from the front of the oven. Gently ease forwards, holding with both hands. After emptying, wash in warm soapy water. To re-position, click back into position on the oven legs.



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

## Steam Shot

This feature allows you to add steam during cooking (up to 3 minutes). The following modes can use steam shot - microwave, grill, convection and combination levels 4-12. Adding steam during cooking enhances the heat distribution and aids the rising process of breads, cakes and pastries.

Set and operate the desired program.



Optional

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

If you want to add 2 or 3 minutes, tap Steam once or twice within 3 seconds after step 2. The remaining time displayed includes steam shot time.



### Note

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



### Cautions

**The accessories and surrounding oven will get very hot. Use oven gloves.**

**When removing the food or cooking accessories, hot water may drip from the oven top.**

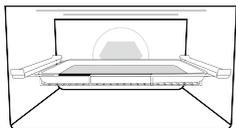
**Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.**

Food	Cooking mode	Steam Shot
Pastries	Convection	$\frac{2}{3}$ total time add 3 mins. Steam Shot
Breads	Convection	$\frac{2}{3}$ total time add 3 mins. Steam Shot
Sponge cakes	Convection	$\frac{1}{2}$ total time add 3 mins. Steam Shot
Part baked rolls	Combi 12	$\frac{2}{3}$ total time add 3 mins. Steam Shot

## Combination Cooking with Steam

Steam can be used to cook foods simultaneously with microwave, grill or convection mode. This can often reduce traditional oven cooking times and keep the food moist.

Use of Accessory:



### Combi 1

Glass tray on wire shelf in middle shelf position



### Combi 2 or Combi 3

Wire rack inside enamel shelf in lower or middle shelf position



### Touch Combination

Tap combination until the level you require appears in the display window (see chart below).

Tap	Combi Level	Combination Type	Uses
Once	Combi 1	Steam 1 + MW 440 W (Low)	Fresh vegetables, frozen vegetables, fruits, mash, tinned vegetables, puddings.
Twice	Combi 2	Steam 1 + Grill 1 (High)	Fish and chicken with skin
3 times	Combi 3	Steam 1 + Convection 190 °C	Homemade bread and choux pastry



**Touch if preheating**  
(only for Combi 3)

**Select the cooking time**  
by tapping “√” / “∧”.  
Maximum cooking time is 30 minutes.

**Touch Start/Confirmation.**  
The time counts down in the display.

## Combination Cooking with Steam



### Note

1. The maximum time for cooking in this mode is 30 minutes. If required to cook for longer than this time, re-fill the water tank and repeat the above operation for the remaining time.
2. If during operation the water tank becomes empty, the oven will stop operation. The prompt in the display will ask you to re-fill the water tank. After re-filling the water tank and positioning back in the oven, touch Start/Confirmation. The oven will not continue cooking until the water tank has been re-filled and Start/Confirmation touched.
3. Preheating is not available with Combi 1 or Combi 2.
4. You can change the cooking time during cooking if required. Tap “√” / “^” to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes.
5. It is possible to refill water tank at any time during cooking, without having to touch Stop/Cancel first.
6. It is necessary to wipe the excess water in the cavity after Steam cooking.

### Guidelines

1. **During and after cooking with steam function, do not open the oven door when your face is very close to the oven. Care must be taken when opening the door as steam may cause injury.**
2. **Always use oven gloves when removing the food and accessories after cooking as the oven and accessories will be very hot.**
3. **After each steam operation carefully remove the drip tray from the front of the oven. Gently ease forwards, holding with both hands. After emptying, wash in warm soapy water. To re-position, click back into position on the oven legs. (See page 16).**



### Caution!

**The accessories and surrounding oven will get very hot. Use oven gloves.**

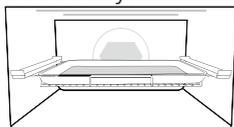
**When removing the food or cooking accessories, hot water may drip from the oven top.**

**Steam may billow out when you open the door. If there is steam in the oven, do not reach in with your bare hands! Risk of burns! Use oven gloves.**

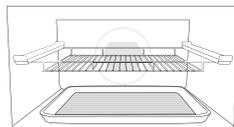
## Combination Cooking without Steam

There are 9 combinations settings without steam. Combination cooking is ideal for many foods. The microwave power cooks them quickly, whilst the convection or grill gives traditional browning and crispness. All this happens simultaneously resulting in most foods being cooked in 1/2 - 2/3 of the conventional cooking time.

Use of Accessory:



Use wire shelf in middle or lower shelf position. Place small food items on glass tray on wire shelf. Please refer to cooking charts and recipes in Cook Book.



Place food directly on wire shelf with glass tray on base of oven.



### Touch Combination

Tap combination until the level you require appears in the display window (see chart below)



### Touch if preheating

Select the cooking time by tapping “√” / “^”. Maximum cooking time is 9 hours.

**Touch Start/Confirmation.**  
The time counts down in the display.

Tap	Combi Level	Combination Type	Uses
4 times	Combi 4	Convection 230 °C + Grill 1 (High) + 300 W (Simmer)	Lasagne, gratins, pizza
5 times	Combi 5	Convection 230 °C + Grill 2 (Medium) + 300 W (Simmer)	Meat pies and pastries
6 times	Combi 6	Convection 230 °C + Grill 2 (Medium) + 100 W (Warm)	Sausage rolls, spring rolls, breaded fish
7 times	Combi 7	Convection 220 °C + Grill 1 (High) + 300 W (Simmer)	Ready meals with gratin tops
8 times	Combi 8	Convection 200 °C + Grill 1 (High) + 100 W (Warm)	Fruit crumbles
9 times	Combi 9	Convection 220 °C + 300 W (Simmer)	Quiche, tarts
10 times	Combi 10	Convection 190 °C + 300 W (Simmer)	Whole chicken, fish steaks, whole fish, whole turkey
11 times	Combi 11	Convection 160 °C + 100 W (Warm)	Casseroles
12 times	Combi 12	Convection 230 °C + Grill 1 (High)	Part baked bread, potato products, chicken pieces, steaks, chops

## Combination Cooking without Steam



### Note on Preheating

The oven can be preheated on Combination with Convection or Grill/Convection cooking. Touch Start/Confirmation before setting the cooking time and follow the **note on preheating** on page 27.

**No microwaves are emitted during combination preheating.**



### Note

1. When the selected cooking time is less than one hour, the time counts down second by second.
2. When the selected cooking time is over one hour, the time counts down minute by minute until only "1H 00" (1 hour) remains. The display then indicates minutes and seconds and counts down second by second.
3. You can change the cooking time during cooking if required. Tap "√" / "∧" to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes.



### Caution!

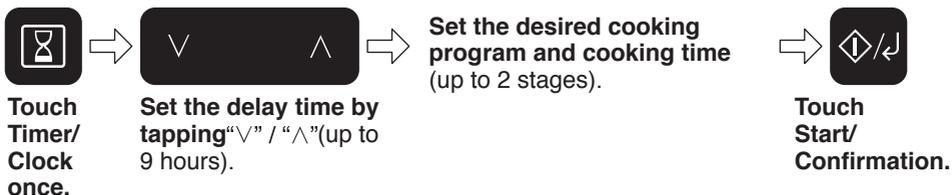
Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved.

## Using the Timer

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

### 1. Delay Start Cooking

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



#### Note

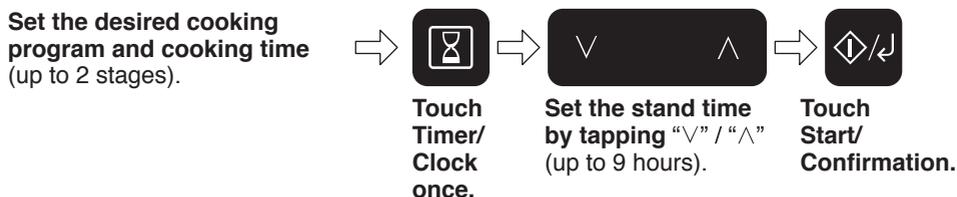
1. Three stage cooking can be programmed including Delay Start cooking.
2. If the programmed delay time exceeds one hour, the time will count down in units of minutes. If less than one hour, the time will count down in units of seconds.
3. Delay Start cannot be programmed before an auto program.

Example:



### 2. Stand Time

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



#### Note

1. Three stage cooking can be programmed including stand time.
2. If the oven door is opened during the Stand Time Delay Start or Kitchen Timer, the time in the display window will continue to count down.
3. Stand time cannot be programmed after an auto program.

Example



## Using the Timer

### 3. Kitchen Timer



**Touch Timer/Clock once.**



**Set the time by tapping “V” / “^” (up to 9 hours).**



**Touch Start/Confirmation.**  
Time will count down.

## Using the Add Time Function

This feature allows you to add cooking time at the end of previous cooking.



**After cooking, tap “^” to select Add Time function. Maximum cooking time:**

<b>Micro Power 1000 W</b>	30 minutes
<b>Steam</b>	30 minutes
<b>Combi 1-3</b>	30 minutes
<b>Grill</b>	1 hour and 30 minutes
<b>Other microwave powers</b>	1 hour and 30 minutes
<b>Convection</b>	9 hours
<b>Combi 4-12</b>	9 hours
<b>Timer</b>	9 hours

**Touch Start/Confirmation.**  
Time will be added. The time in the display window will count down.

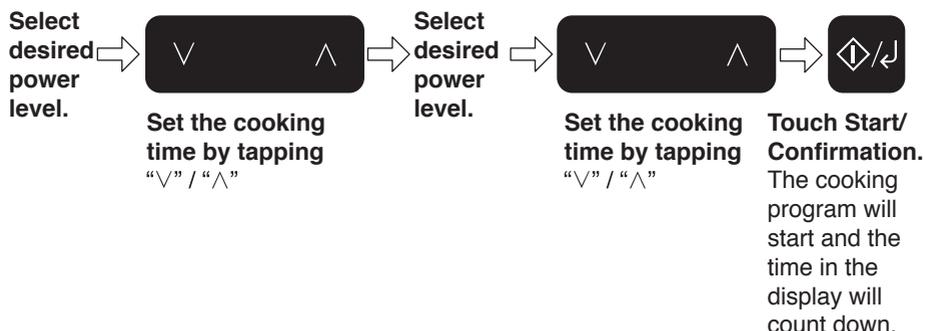


#### Note

1. This function is only available for Micro Power, Grill, Convection, Steam, Combination and Timer functions and it is not available for Auto programs.
2. The Add Time function will not operate after 2 minutes cooking.
3. The Add Time function can be used after the multi-stage cooking. The power level is the same as the last stage.

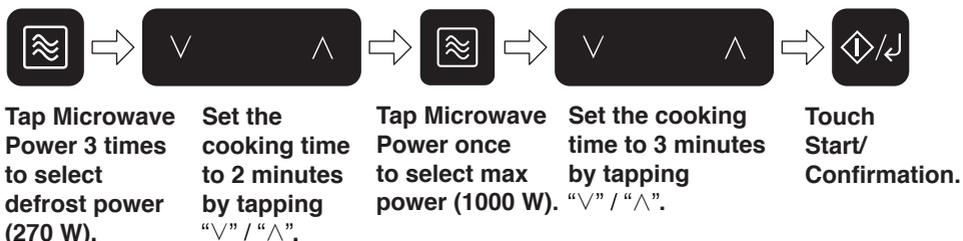
## Multi-stage Cooking

### 2 or 3 Stage Cooking



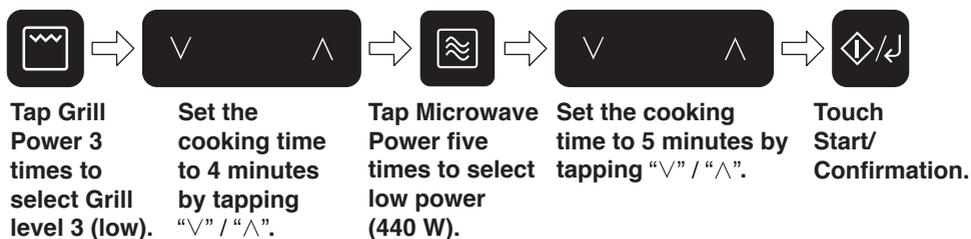
### Example

To defrost (270 W) for 2 minutes and cook food on max (1000 W) power for 3 minutes.



### Example

To grill at low for 4 minutes and cook food on low power (440 W) for 5 minutes.



### Note

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

# Sensor Reheat Programs

the Genius sensor

This unique feature ‘the Genius’ built in sensor allows you to simply reheat a chilled or frozen meal. It is not necessary to select the power level, weight or cooking time. The built-in sensor measures the humidity of the food and calculates the microwave power level together with a cooking time.



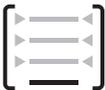
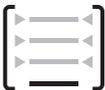
Tap Auto Cook pad once



Select desired menu by tapping “V” / “^” (skip this step for program No. 1, Chilled meal).



Touch Start/Confirmation.

Program	Weight*	Accessories	Instructions
<b>1. Chilled Meal</b> 	200 g - 1000 g		To reheat a fresh pre-cooked meal. All foods must be pre-cooked. Foods should be at refrigerator temperature approx. + 5 °C. Reheat in container as purchased. Pierce covering film with a sharp knife once in the centre and four times around the edge. If transferring food to dish, cover with pierced cling film. Place container on base of oven. Select program number 1, Chilled Meal. Touch Start/Confirmation. Stir at beeps. Stir again at end of program and allow a few minutes standing time. Large pieces of meat/ fish in a thin sauce may require longer cooking. This program is not suitable for starchy food such as rice, noodles or potatoes. Meals in irregular bowl shaped containers may need longer cooking.
<b>2. Frozen Meal</b> 	320 g - 800 g		To reheat a frozen pre-cooked meal. All foods must be pre-cooked and frozen (-18 °C). Reheat in container as purchased. Pierce covering film with a sharp knife once in the centre and four times around the edge. If transferring food to dish, cover with pierced cling film. Place container on base of oven. Select program number 2, Frozen Meal. Touch Start/Confirmation. Stir at beeps and cut the food into pieces. Stir again at end of program and allow a few minutes standing time. Large pieces of meat/ fish in a thin sauce may require longer cooking. This program is not suitable for starchy food such as rice, noodles or potatoes. Meals in irregular bowl shaped containers may need longer cooking.

 Microwave     \*\* Frozen     Accessory Placement

\* Recommend weight range

## How it works

Once the Sensor Reheat Programs has been selected and Start/Confirmation is touched the food is heating up. As food begins to get hot, steam is emitted. When the food reaches a certain temperature and begins to cook, an even greater amount of steam is released. The increase in steam emission is detected by a humidity sensor in the oven. This acts as a signal for the oven to calculate how

much longer the food needs to reheat. The remaining cooking time will appear in the display window after two beeps. Whilst the Sensor program is still in the display window the oven door **should not be opened**. Wait until the cooking time appears in the window, and then open the door if required, to stir or turn the food.

## More / Less Control

The Sensor Reheat Programs reheat a chilled or frozen meal for average tastes. You are able to adjust the Sensor Reheat Programs to your own taste. After touching Start/Confirmation, “√” / “^” symbol appears in the display, touch “^” for more time or “√” for less time. This operation should be completed within 14 seconds. Default mode is normal.

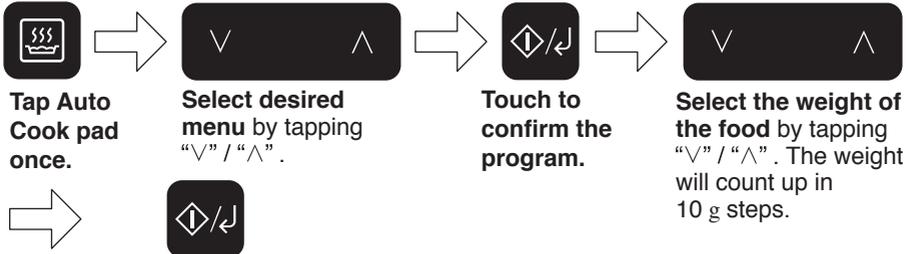


### Note

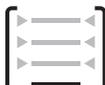
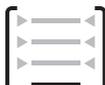
1. This feature is not suitable for foods that cannot be stirred eg. lasagne / macaroni cheese.
2. The oven automatically calculates the reheating time or the remaining reheating time.
3. The door should not be opened before the time appears in the display window.
4. To prevent any mistakes during Sensor Reheat Programs ensure that base of oven and the container are dry.
5. The room temperature should not be more than 35 °C and not less than 0 °C.
6. If the oven has previously been used and it is too hot to be used on Sensor Reheat Programs, 'HOT' will appear in the display window. After the 'HOT' disappears, the Sensor Reheat Programs may be used. If in a hurry, cook food manually by selecting the correct cooking mode and cooking time yourself.

## Turbo Defrost

With this feature you can defrost frozen food according to the weight. The weight is programmed in grams. The weight starts from the minimum weight for each category.



**Touch Start/Confirmation.** The display reminds you which cooking modes are in use. Remember to turn or shield the food during defrosting.

Program	Weight*	Accessories	Instructions
<b>3. Bread</b>   **	100 g - 900 g		Small or large loaves of bread, white or whole wheat. Place the loaf on a piece of kitchen roll. Select program number 3, Bread. Touch Start/Confirmation. Place on a plate or shallow dish on the base of oven. Select the weight and touch Start/Confirmation. Turn and shield at beeps. Allow bread to stand for 10 minutes (white light bread) to 30 minutes (dense rye bread). Cut large loaves in half during standing time.
<b>4. Small Pieces</b>   **	100 g - 1200 g		Small pieces of meat, escallop, sausages, minced meat, steak, chops, fish fillets (each 100 g to 400 g). Place on a plate or shallow dish on the base of oven. Select program number 4, Small Pieces. Touch Start/Confirmation. Select the weight and touch Start/Confirmation. Turn and shield at beeps. Allow to stand for 10 minutes to 30 minutes.
<b>5. Big Piece</b>   **	400 g - 2500 g		Big pieces of meat, whole chickens, meat joints. Place on an upturned saucer on a plate or a shallow dish on the base of the oven. Select program number 5, Big Piece. Touch Start/Confirmation. Select the weight and touch Start/Confirmation. Whole chickens and meat joints will require shielding during defrosting. Protect wings, breast and fat with smooth pieces of aluminium foil secured with cocktail sticks. Do not allow the foil to touch the walls of the oven. Turn and shield at beeps. Standing time of 1 to 2 hours should be allowed before cooking.

 Microwave     Defrost     Accessory Placement

\* Recommend weight range

## Turbo Defrost



### Note

1. When the defrosting time is longer than 60 minutes, the time will appear in hours and minutes.
2. The shape and size of the food will determine the maximum weight the oven can accommodate.
3. Allow standing time to ensure the food is completely defrosted.
4. If 'HOT' appears in the display window, the oven temperature is too high from previous use and an auto program can not be set. Cooking mode and time may still be set manually.



### Important!

**See page 23-24 in cook book for defrosting guidelines.**

## Auto Beverage Programs



Tap Auto Cook pad once



Select desired menu by tapping “√” / “^”.



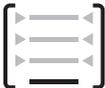
Touch to confirm the program.



Select the weight of the food by tapping “√” / “^”.



**Touch Start/Confirmation.** The display reminds you which cooking modes are in use. Remember to stir the beverage before and after heating.

Program	Weight*	Accessories	Instructions
<b>6. Tea/Coffee</b>   	200 g or 400 g		For reheating one beverage with a fixed weight of 200 g or two beverages of 200 g each (400 g total) from room temperature eg. tea, coffee or hot chocolate. Select program number 6, Tea/Coffee. Place the mug/mugs on the base of the oven. Touch Start/Confirmation to confirm the program. Select 200 g for 1 beverage or 400 g for two beverages and touch Start/Confirmation. Stir before and after heating.
<b>7. Milk/Hot Chocolate/Milk Coffee</b>   	200 g or 600 g		For reheating one mug of milk with a fixed weight of 200 g or one jug of milk with a fixed weight of 600 g from fridge temperature. This program is suitable for full fat, semi-skimmed and skimmed milk. The hot milk can be used for making milk coffee or hot chocolate. Place the mug or jug on the base of the oven. Select program number 7, Milk/Hot Chocolate/Milk Coffee. Touch Start/Confirmation to confirm the program. Select 200 g for 1 mug or 600 g for 1 jug and touch Start/Confirmation. Stir before and after heating for one mug of milk. Stir at beeps during heating for one jug of milk.

 Microwave    Beverage    Accessory Placement

\* Recommend weight range

## Re-Bake Bread Programs



Tap Auto Cook pad once



Select desired menu by tapping "V" / "∧".



Touch to confirm the program.



Select the weight of the food by tapping "V" / "∧". The weight will count up in 10 g steps.



**Touch Start/Confirmation.** The display reminds you which accessory to use and which cooking modes are in use.

Program	Weight*	Accessories	Instructions
<b>8. Baguette/ Crusty Rolls</b>  	100 g - 500 g	  2	To re-bake baguettes and crusty rolls. This program is suitable for reheating, browning and crisping pre-purchased baguettes and rolls from room temperature. Ensure height of baguette/rolls is no more than 5 cm. Place baguette/crusty rolls on wire shelf in middle shelf position. Select program number 8, Baguette/Crusty Rolls. Touch Start/Confirmation to confirm the program. Select the weight and touch Start/Confirmation. After cooking place on a wire rack for a few minutes.
<b>9. Croissants</b>  	50 g - 350 g	  2	To re-bake croissants. This program is suitable for reheating, browning and crisping pre-purchased croissants from room temperature. Place croissants on wire shelf in middle shelf position. Select program number 9, Croissants. Touch Start/Confirmation to confirm the program. Select the weight and touch Start/Confirmation. After cooking place on a wire rack for a few minutes.

 Microwave     Grill

 Wire Shelf     Accessory Placement

\* Recommend weight range

## Auto Cook Programs



Tap Auto Cook pad **once** (refer to pages 44-51)



Select desired menu by tapping “V” / “^”.



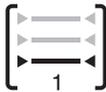
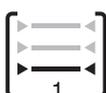
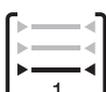
Touch to confirm the program. (Skip this step for programs No. 14-No. 17)



Select the weight of the food by tapping “V” / “^”. The weight will count up in 10 g steps except No.22 and No.23. (Skip this step for programs No. 14-No. 17).



**Touch Start/Confirmation.** The display reminds you which accessory to use and which cooking modes are in use.

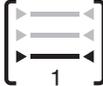
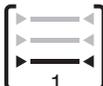
Program	Weight*	Accessories	Instructions
<b>10. Whole Chicken</b>  1000 g - 1900 g  +  + 		  1   1	To cook a whole fresh unstuffed chicken. Cook stuffing separately. Brush wire shelf with oil to prevent sticking. Place chicken on wire shelf in lower shelf position and place glass tray on base of oven to catch drips and fat. Select program number 10, Whole Chicken. Touch Start/Confirmation to confirm the program. Select the weight of the chicken, then touch Start/Confirmation. Start cooking breast side down and turn at beeps, taking care with hot juices. Allow to stand for 5 minutes after cooking.
<b>11. Beef Rare</b>  500 g - 2000 g 		  1	For cooking fresh roast beef, rare (topside, rump or silverside). Place on enamel shelf in lower shelf position. Select program number 11, Beef Rare. Touch Start/Confirmation to confirm the program. Select the weight of the food and touch Start/Confirmation. Stand for 10-15 minutes.
<b>12. Beef Medium</b>  500 g - 2000 g 		  1	For cooking fresh roast beef, medium (topside, rump or silverside). Place on enamel shelf in lower shelf position. Select program number 12, Beef Medium. Touch Start/Confirmation to confirm the program. Select the weight of the food and touch Start/Confirmation. Stand for 10-15 minutes.

 Microwave     Convection     Grill

 Wire Shelf     Glass Tray     Enamel Shelf     Accessory Placement

\* Recommend weight range

## Auto Cook Programs

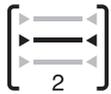
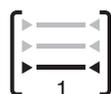
Program	Weight*	Accessories	Instructions
<b>13. Beef Well Done</b>  	500 g - 2000 g	 	For cooking fresh roast beef, well done (topside, rump or silverside). Place on enamel shelf in lower shelf position. Select program number 13, Beef Well Done. Touch Start/Confirmation to confirm the program. Select the weight of the food and touch Start/Confirmation. Stand for 10-15 minutes.
<b>14. Yeast Dough Cake</b>  	-	 	For cooking yeast dough cake, prepare as in the following recipe. Select program number 14, Yeast Dough Cake. Touch Start/Confirmation. After cooking allow to stand for a few minutes.
<p><b>ingredients</b></p> <p>500 g flour, Type 405            2 x 7 g sachets of dried yeast            25 ml lukewarm milk            200 g butter, softened            pinch salt            75 g sugar            1 x 8 g pack vanilla sugar            4 eggs,            100 g raisins            icing sugar to dust</p> <p><b>Dish:</b> 1 x large bowl            1 x gugelhupf tin</p> <p><b>Yeast Dough Cake</b></p> <ol style="list-style-type: none"> <li>1. Mix flour and dried yeast in a large bowl. Add milk, butter, salt, sugar, vanilla sugar, eggs and raisins. Mix all ingredients to a smooth yeast dough.</li> <li>2. Grease gugelhupf tin with butter and dust with flour. Add the dough.</li> <li>3. Place tin on enamel shelf in lower shelf position. Select program 14, Yeast Dough Cake. Touch Start/Confirmation to start the program.</li> <li>4. Cool for approximately 30 minutes. Remove the cake from the tin, allow to cool slightly and dust it with icing sugar.</li> </ol>			

 Convection

 Enamel Shelf  Accessory Placement

\* Recommend weight range

## Auto Cook Programs

Program	Weight*	Accessories	Instructions
<b>15. Homebake Quiche</b>   + 	-	  2	For cooking Homebake Quiche, prepare as in the following recipe. Select program number 15, Homebake Quiche. Touch Start/Confirmation.
<b>ingredients</b> 100 g back, smoked bacon 1 roll of pastry (approx. 300 g) 100 g gruyere, grated 150 ml milk 3 eggs 150 ml cream Salt and pepper Grated nutmeg  <b>Dish:</b> 1 x small dish 1 x 25 cm Pyrex® flan dish	<b>Homebake Quiche</b> <ol style="list-style-type: none"> <li>1. Cut the bacon into small pieces. Heat in a covered small dish on <b>1000 W</b> for 1 minute. Drain.</li> <li>2. Line the flan dish with the pastry. Add baking paper and fill with baking beans. Preheat the oven with the wire shelf in the lower shelf position <b>Convection 210 °C</b>. Blind bake the pastry on <b>Convection 210 °C</b> for 15 minutes. Remove baking paper and beans.</li> <li>3. Arrange the bacon and grated gruyere cheese on the pastry. Mix the milk seasoned with salt and pepper, the eggs, cream and grated nutmeg with an electric whisk. Pour the mixture over the bacon and cheese.</li> <li>4. Place the flan dish on wire shelf in middle shelf position. Select program number 15, Homebake Quiche. Touch Start/Confirmation to start the program. After baking transfer to a wire rack to cool slightly.</li> </ol>		
<b>16. Yogurt</b>  	-	  1	For making yogurt, prepare as in the following recipe. Select program number 16, Yogurt. Touch Start/Confirmation.
<b>ingredients</b> 1l milk 150 g natural yogurt (3.5% fat)  <b>Dish:</b> 1 x large bowl 6 x small dishes	<b>Yogurt</b> <ol style="list-style-type: none"> <li>1. Place the milk in a large bowl and heat on <b>1000 W</b> for 9 minutes. Stir 2-3 times during heating. Allow the milk to stand in the oven without power for 50 minutes. During this time the milk should cool to approximately 50 °C.</li> <li>2. Remove the bowl from the oven and stir in the yogurt.</li> <li>3. Pour the mixture into 6 small dishes.</li> <li>4. Place the 6 dishes on enamel shelf in lower shelf position. Select auto program 16, Yogurt. Touch Start/confirmation to start the program.</li> <li>5. At the end of the program leave the 6 dishes in the oven overnight to allow the yogurt to mature.</li> <li>6. The next day cover the dishes and store in a refrigerator.</li> </ol>		

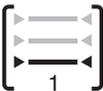
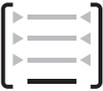
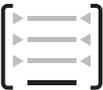
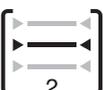
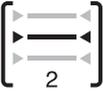
 Microwave

 Convection

 Wire Shelf  Enamel Shelf  Accessory Placement

\* Recommend weight range

## Auto Cook Programs

Program	Weight*	Accessories	Instructions
<b>17. Bread-Dough Rise</b>  	-	  1	For proving bread dough. Prepare the bread dough as recipes pages 63, 73-74, in cook book. Place on enamel shelf in lower shelf position. Select program number 17, Bread Dough Rise. Touch Start/Confirmation to start the program.
<b>18. Melt Butter</b>  	50 g - 300 g	 	For melting butter. Cube the butter and place in a Pyrex® dish. Cover with cling film. Pierce cling film with a sharp knife once in the centre and four times around the edge. Place dish on base of oven. Select program number 18, Melt Butter. Touch Start/Confirmation to confirm the program. Select the weight and touch Start/Confirmation. Stir at beeps two thirds during melting and again at end of melting.
<b>19. Melt Chocolate</b>  	50 g - 300 g	 	For melting milk or dark chocolate with cocoa solids content up to 50%. This program is not suitable for white chocolate or chocolate with cocoa solids over 50%. Place in a Pyrex® dish on the base of the oven. Select program number 19, Melt Chocolate. Touch Start/Confirmation to confirm the program. Select the weight and touch Start/Confirmation. Stir at beeps halfway during melting and again at end of melting.
<b>20. Chilled Pizza</b>    	250 g - 500 g	  2	For reheating and browning pre-purchased chilled pizza. Remove all packaging and place the pizza directly on the wire shelf in the middle shelf position. Select program number 20, Chilled Pizza. Touch Start/Confirmation to confirm the program. Select the weight of the food and touch Start/Confirmation. This program is not suitable for deep pan pizzas.
<b>21. Frozen Pizza</b>    	200 g - 430 g	  2	For reheating and browning pre-purchased frozen pizza. Remove all packaging and place the pizza directly on the wire shelf in the middle shelf position. Select program number 21, Frozen Pizza. Touch Start/Confirmation to confirm the program. Select the weight of the food and touch Start/Confirmation. This program is not suitable for deep pan pizzas.

 Microwave
  Convection
  Grill
  Frozen

 Wire Shelf
  Enamel Shelf
  Accessory Placement

\* Recommend weight range

## Junior Menu Programs

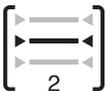
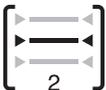
The Junior Menu offers a range of programs catering for babies, toddlers and older children - great for time saving and convenience. The fruit and vegetable purées are ideal first foods for weaning babies. Homemade purées taste like real food and cost less than jars or packets. Extra portions can be frozen in ice cube trays, then defrosted and reheated. Healthy vegetable fries and pasta bakes are perfect for smaller tummies. Mug cakes offer a quick and easy dessert. Simple tablespoon measurements that can be mixed in the mug for ease of preparation. Ready to eat in no time at all when using the Mug Cake program. For operation refer to top of page 44.

Program	Weight*	Accessories	Instructions
<b>22. Mug Cake</b>   	1 (200 g) or 2 (400 g)		For cooking one or two mug cakes, either Chocolate Brownie or Lemon. Prepare the mug cake as in the following recipes. Size of mug should be no smaller than 300 ml. Select program number 22, Mug Cake. Place the mug/mugs on the base of the oven. Touch Start/Confirmation to confirm the program. Choose 1 (200 g) or 2 (400 g) mug cakes. Touch Start/Confirmation to start the program. After cooking allow to stand for a few minutes and serve warm in the mug with ice cream, custard or cream.
<b>ingredients</b> <b>For 1 serving</b> 4 ½ tbsp flour 3 tbsp sugar 2 ½ tbsp cocoa powder 2 tbsp melted butter 2 tbsp milk 4 squares dark or milk chocolate, chopped <i>Decoration:</i> sprinkles or mini marshmallows	<b>Chocolate Brownie Mug Cake</b>	<ol style="list-style-type: none"> <li>1. Mix flour, sugar and cocoa powder together in mug.</li> <li>2. Add melted butter and milk and mix.</li> <li>3. Add chopped chocolate. Mix thoroughly.</li> <li>4. After cooking decorate with sprinkles or mini marshmallows.</li> </ol>	
<b>ingredients</b> <b>For 1 serving</b> 3 tbsp flour 3 tbsp sugar ¼ tsp baking powder ⅛ salt 2 tbsp vegetable oil 2 tbsp lemon juice, plus zest of ½ lemon 1 egg, beaten <i>Decoration:</i> strawberries, blueberries, sprinkles	<b>Lemon Mug Cake</b>	<ol style="list-style-type: none"> <li>1. Mix flour, sugar, baking powder and salt together in mug.</li> <li>2. Add vegetable oil, lemon juice, lemon zest and beaten egg. Mix thoroughly.</li> <li>3. After cooking, decorate with strawberries, blueberries or sprinkles.</li> </ol>	

 Microwave
  Junior Menu program
  Accessory Placement

\* Recommend weight range

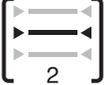
# Junior Menu Programs

Program	Weight*	Accessories	Instructions																
<b>23. Junior Pasta Bake</b>    +  +   250 g 500 g   +   800 g  		   2	<p>For cooking fresh pasta bake using fresh pasta (penne, spaghetti, fusilli), cheese or tomato based sauce and grated mild cheddar cheese. Use a suitable square, shallow Pyrex® container. Use the following quantities:</p> <table border="1" data-bbox="638 403 1002 536"> <thead> <tr> <th></th> <th>250 g</th> <th>500 g</th> <th>800 g</th> </tr> </thead> <tbody> <tr> <td><b>Pasta</b></td> <td>70 g</td> <td>150 g</td> <td>250 g</td> </tr> <tr> <td><b>Sauce</b></td> <td>140 g</td> <td>300 g</td> <td>500 g</td> </tr> <tr> <td><b>Cheese</b></td> <td>40 g</td> <td>50 g</td> <td>50 g</td> </tr> </tbody> </table> <p>Other ingredients may be added such as ham, tuna and sweetcorn. In this case substitute some of the sauce for the chosen added ingredients. Place the wire shelf in middle shelf position. Select program number 23, Junior Pasta Bake. Touch Start/Confirmation to confirm the program. Select the weight - 250 g, 500 g or 800 g. Touch Start/Confirmation.</p>		250 g	500 g	800 g	<b>Pasta</b>	70 g	150 g	250 g	<b>Sauce</b>	140 g	300 g	500 g	<b>Cheese</b>	40 g	50 g	50 g
	250 g	500 g	800 g																
<b>Pasta</b>	70 g	150 g	250 g																
<b>Sauce</b>	140 g	300 g	500 g																
<b>Cheese</b>	40 g	50 g	50 g																
<b>24. Frozen Potato Fries</b>    ❄️  +  + 	200 g - 500 g	    2	<p>For cooking frozen pre-purchased potato products that are suitable for grilling eg. French fries, home fries, croquettes, hash browns, potato waffles. Remove all packaging and spread potato products out on glass tray and place on wire shelf in middle shelf position. Select program number 24, Frozen Potato Fries. Touch Start/Confirmation to confirm the program. Select the weight of the food and touch Start/Confirmation. Turn and stir a third and two thirds during cooking at beeps. For best results cook in a single layer.</p> <p><b>Note:</b> Potato products vary considerably. We suggest checking a few minutes before the end of cooking to assess levels of browning.</p>																

 Microwave  
  Grill  
  Convection  
  Junior Menu program  
 ❄️ Frozen  
 Wire Shelf  
  Glass Tray  
  Accessory Placement

\* Recommend weight range

## Junior Menu Programs

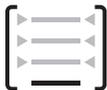
Program	Weight*	Accessories	Instructions
<b>25. Fresh Vegetable Fries</b>    +  + 	100 g - 500 g	  	For preparing fresh vegetable fries such as sweet potato, white potato, carrots, parsnips and courgettes. Peel and cut the vegetables into baton shapes. Toss in a tablespoon of vegetable oil. Place the vegetables on the glass tray and place on wire shelf in middle shelf position. Select program number 25, Fresh Vegetable Fries. Touch Start/Confirmation to confirm the program. Select the weight of the food and touch Start/Confirmation. Turn and stir halfway during cooking at beeps.
<b>26. Vegetable Purée</b>   	100 g - 400 g		This program is suitable for cooking parsnips, potatoes, butternut squash, carrots, sweet potato and swede. The cooked vegetables are then puréed and suitable when weaning babies. Peel and chop the vegetables into even sized pieces. Place in a Pyrex® dish. Add the following quantities of water: 100 g - 150 g vegetables 75 ml water. 160 g - 300 g vegetables 100 ml water. 310 g - 400 g vegetables 150 ml water. Cover with lid and place dish on base of oven. Select program number 26, Vegetable Purée. Touch Start/Confirmation to confirm the program. Select the weight of the vegetables. Touch Start/Confirmation. Stir halfway during cooking at beeps. After cooking allow to stand for 10 minutes. Purée the vegetables with the cooking liquid using a blender. If necessary adjust the consistency with a little water to thin or baby rice to thicken. Check the temperature before feeding.

 Microwave  
  Grill  
  Convection  
  Junior Menu program

 Wire Shelf  
  Glass Tray  
  Accessory Placement

\* Recommend weight range

## Junior Menu Programs

Program	Weight*	Accessories	Instructions
<b>27. Fruit Purée</b> 	100 g - 400 g		<p>This program is suitable for cooking apples, pears, peaches, papaya and mango. The cooked fruit is then puréed and suitable when weaning babies. Peel and chop the fruit into even sized pieces. Place in a Pyrex® dish on the base of the oven. Add the following quantities of water:</p> <p>100 g - 150 g fruit 50 ml water.            160 g - 300 g fruit 75 ml water.            310 g - 400 g fruit 125 ml water.</p> <p>Cover with lid. Select program number 27, Fruits Purée. Touch Start/Confirmation to confirm the program. Select the weight of the fruit. Touch Start/Confirmation. Stir halfway during cooking at beeps. After cooking allow to stand for 10 minutes. Purée the fruit with the cooking liquid using a blender. If necessary adjust the consistency with a little water to thin or baby rice to thicken. Check the temperature before feeding.</p>

 Microwave
  Junior Menu program
  Accessory Placement

\* Recommend weight range



### Note

The auto weight programs are designed to take the guesswork out of cooking or reheating your food. They must only be used for the foods described.

1. Only cook foods within the weight ranges described (pages 42-51).
2. Only use the accessories as indicated on pages 42-51.
3. Refer to program information for cooking modes.
4. Do not cover food unless stated, when using a Combination or Convection program, it will prevent the food browning. The heat will also melt any plastic covering.
5. Most foods benefit from a standing time after cooking on an auto program, to allow heat to continue conducting to the centre.
6. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.
7. Always weigh the food rather than relying on the package weight information.
8. If 'HOT' appears in the display window, the oven temperature is too high from previous use and an auto program can not be set. Cooking mode and time may still be set manually.

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



**Tap Auto  
Cook pad  
once**



**Select desired  
menu by tapping  
“∨” / “∧”.**



**Touch Start/Confirmation  
to start the program.**



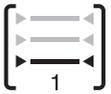
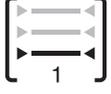
## More / Less Control

Preferences for degree of cooking vary for each individual. After having used Auto Sensor Programs a few times, you may decide you would prefer your food cooked to a different degree of cooking. By using More/Less control, the programs can be adjusted to cook food for a longer or shorter time. Touch “∨” / “∧” after touching Start/Confirmation within 14 seconds. If you are satisfied with the result of the Auto Sensor Programs, you do not have to use this control.



### Note

1. The oven automatically calculates the cooking time or the remaining cooking time.
2. The door should not be opened before the time appears in the display window.
3. To prevent any mistakes during Auto Sensor Programs ensure that the base of the oven and the container are dry.
4. The room temperature should not be more than 35 °C and not less than 0 °C.
5. Only cook foods within the recommended weight range described on page 53.
6. If the oven has previously been used and it is too hot to be used on an Auto program, ‘HOT’ will appear in the display window. After the ‘HOT’ disappears, the Auto Sensor Programs may be used. If in a hurry, cook food manually by selecting the correct cooking mode and cooking time yourself.

Program	Weight*	Accessories	Instructions
<b>28. Chilled Quiche</b>    +  + 	350 g - 450 g	 	<p>For re-heating and browning pre-cooked, fresh quiche. Remove all packaging and place the quiche on wire shelf in lower shelf position. Select program number 28, Chilled Quiche. Touch Start/Confirmation. Transfer the quiche onto a cooling rack at the end of cooking and allow a few minutes standing time. Quiche with a high content of cheese may result in being hotter than quiches with vegetables. This program is not suitable for crustless or deep filled quiches.</p>
<b>29. Baked Potatoes</b>    +  + 	400 g - 1500 g	 	<p>To cook baked potatoes with a crisper drier skin. Choose medium sized potatoes 200 g - 250 g per potato, for best results. Wash and dry potatoes and prick with a fork several times. Place on wire shelf in lower shelf position. Select program number 29, Baked Potatoes. Touch Start/Confirmation.</p>

 Microwave     Grill     Convection

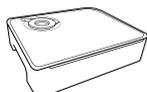
 Wire Shelf     Accessory Placement

\* Recommend weight range

## Cleaning Programs

### F1. Drain Water

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



**Add 100 ml of water** to the water tank. Ensure drip tray is empty.



**Tap Auto Cook pad once.**



**Select F1 (Drain Water) by tapping “√” / “^”.**



**Touch Start/Confirmation.** Empty the drip tray after the program has finished.



#### Note

1. Only run this program with 100 g of water in the tank.
2. Do not remove the drip tray during the drain water program.
3. Empty the drip tray and rinse with running water after the program has finished.



#### Caution

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

### F2. System Cleaning

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



Make a solution of 20 g citric acid and 250 ml of water, add the solution to the water tank. Ensure drip tray is empty.



**Tap Auto Cook pad once.**



**Select F2 (System Cleaning) by tapping “√” / “^”.**



**Touch Start/Confirmation.** The program will run for 29 minutes.



After the program has paused, fill the water tank with water (to max level).



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

## Cleaning Programs



### Note

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

### F3. Deodorization

This feature is recommended for eliminating any odours from the oven.



**Tap Auto Cook pad once.**

**Select F3 (Deodorization) by tapping "V" / "Λ".**

**Touch Start/Confirmation**

The program time appears in the display window and begins to count down. The program will run for 30 minutes.

### F4. Cavity Cleaning

This feature is suitable for removing the build up of fat or grease in the cavity.



**Tap Auto Cook pad once.**

**Select F4 (Cavity Cleaning) by tapping "V" / "Λ".**

**Touch Start/Confirmation**

The program time appears in the display window and begins to count down. The program will run for 20 minutes.

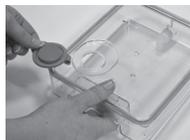
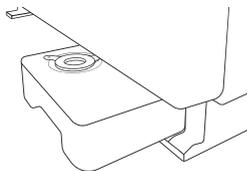


### Note

1. Fill the tank with water before using.
2. After cleaning, open the door, wipe with a damp cloth and empty the drip tray.

## Cleaning the Water Tank

Clean with a soft sponge in water.



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

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



Pipe cap

Ensure it faces downwards

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

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

Removing the Rubber Seal



Inside  
(flat)

Outside  
(protruding side)



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



### Note

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

## Auto Steam Programs

This feature allows you to steam some of your favourite foods by setting the weight only. The oven determines the steam level and the cooking time automatically. Select the category and set the weight of the food. The weight is programmed in grams. For quick selection, the weight starts from the minimum weight for each category.



**Tap Auto Steam Pad once.**

**Select desired menu by tapping “∨” / “∧”.**

**Touch Start/Confirmation to confirm the program.**  
(skip this step for programs No. 33, 34, 36)



**Select the weight of the food** by tapping “∨” / “∧”. The weight counts in 10 g steps.  
(skip this step for programs No. 33, 34, 36)

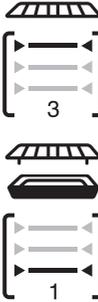
**Touch Start/Confirmation to start the program.**



### Note

1. The auto steam programs must **only** be used for foods described.
2. Only cook foods within the weight ranges described.
3. Always weigh the food rather than relying on the package weight information.
4. Only use the accessories as indicated on pages 58-60.
5. Do not cover foods on the auto steam programs.
6. Most foods benefit from a **standing** time after cooking on an auto program, to allow heat to continue conducting to the centre.
7. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.
8. If ‘HOT’ appears in the display window, the oven temperature is too high from previous use and an auto program can not be set. Cooking mode and time may still be set manually.

## Auto Steam Programs

Program	Weight*	Accessories	Instructions
<b>30. Fresh Vegetables</b> 	<b>1 Level</b> 200 g - 500 g	 	<b>To steam fresh vegetables up to 500 g.</b> Fill water tank. Place prepared vegetables onto wire rack. Place wire rack inside enamel shelf in the middle shelf position. For small vegetables place on glass tray on wire rack inside enamel shelf. Select program number 30, Fresh Vegetables. Touch Start/Confirmation to confirm the program. Select the weight of the fresh vegetables. Touch Start/Confirmation.
	<b>2 Level</b> 510 g - 1000 g	  	<b>To steam fresh vegetables 510 - 1000 g.</b> Fill water tank. Place half of prepared vegetables onto wire shelf in upper shelf position. Place remaining half of prepared vegetables on wire rack inside enamel shelf in the lower shelf position. Small vegetables are not suitable for 2 level cooking. Select program number 30, Fresh Vegetables. Touch Start/Confirmation to confirm the program. Select the weight of the fresh vegetables. Touch Start/Confirmation.
<b>31. Frozen Vegetables</b> 	<b>1 Level</b> 200 g - 500 g	 	<b>To steam frozen vegetables up to 500 g e.g. carrots, broccoli, cauliflower, green beans.</b> Fill water tank. Place vegetables onto wire rack. Place wire rack inside enamel shelf in the middle shelf position. For small vegetables place on glass tray on wire rack inside enamel shelf. Select program number 31, Frozen Vegetables. Touch Start/Confirmation to confirm the program. Select the weight of the frozen vegetables. Touch Start/Confirmation.
	<b>2 Level</b> 510 g - 1000 g	  	<b>To steam frozen vegetables 510 - 1000 g e.g. carrots, broccoli, cauliflower, green beans.</b> Fill water tank. Place half of prepared vegetables onto wire shelf in upper shelf position. Place remaining half of prepared vegetables on wire rack inside enamel shelf in the lower shelf position. Small vegetables are not suitable for 2 level cooking. Select program number 31, Frozen Vegetables. Touch Start/Confirmation to confirm the program. Select the weight of the frozen vegetables. Touch Start/Confirmation.

 Steam  Frozen

 Wire Rack  Enamel Shelf  Wire Shelf  Accessory Placement

\* Recommend weight range

## Auto Steam Programs

Program	Weight*	Accessories	Instructions
<b>32. Steamed Potatoes</b> 	<b>1 Level</b> 200 g - 650 g	  	<b>To steam potatoes up to 650 g.</b> Fill water tank. Peel potatoes and cut into even sized pieces. Place prepared potatoes onto wire rack. Place wire rack inside enamel shelf in the middle shelf position. Select program number 32, Steamed Potatoes. Touch Start/Confirmation to confirm the program. Select the weight of potatoes. Touch Start/Confirmation.
	<b>2 Level</b> 660 g - 1000 g	    	<b>To steam potatoes 660 - 1000 g.</b> Fill water tank. Peel potatoes and cut into even sized pieces. Place half of prepared potatoes onto wire shelf in upper shelf position. Place remaining half of prepared potatoes on wire rack inside enamel shelf in the lower shelf position. Select program number 32, Steamed Potatoes. Touch Start/Confirmation to confirm the program. Select the weight of the potatoes. Touch Start/Confirmation.
<b>33. Fish Fillets and Green Vegetables</b> 	approx. 210 g - 250 g fish fillets and 200 g green vegetables	    	<b>To steam fresh fish fillets (salmon, cod, plaice) and green vegetables (broccoli, green beans or asparagus) at the same time.</b> Fill the water tank. Place 2 fish fillets approximately (210 g - 250 g (for 2 fillets) on the wire rack inside the enamel shelf in the lower shelf position. Prepare the green vegetables and place approximately 200 g on the wire shelf in the upper shelf position. Select program number 33, Fish Fillets and Green Vegetables. Touch Start/Confirmation to start the program.

 Steam

 Wire Rack
  Enamel Shelf
  Wire Shelf
  Accessory Placement

\* Recommend weight range

## Auto Steam Programs

Program	Weight*	Accessories	Instructions
<b>34. Whole Fish and Green Vegetables</b> 	approx. 200-300 g whole fish and 200 g green vegetables		<b>To steam fresh whole fish (Sea bass or Mackerel) and green vegetables (broccoli, green beans or asparagus) at the same time.</b> Fill the water tank. Oil the wire rack to prevent the fish sticking. Place whole fish approximately 200-300 g on the wire rack inside the enamel shelf in the lower shelf position. Prepare the green vegetables and place approximately 200 g on the wire shelf in the upper shelf position. Select program number 34, Whole Fish and Green Vegetables. Touch Start/Confirmation to start the program.
<b>35. Chicken Breasts</b> 	140 g - 800 g		<b>To steam fresh skinless chicken breasts</b> to give moist juicy meat. Each chicken breast should weigh between 140 g - 200 g each. Fill water tank. Place chicken breasts on the wire rack inside the enamel shelf. Place in the middle shelf position. Select program number 35, Chicken Breasts. Touch Start/confirmation to confirm the program. Select the weight of the chicken breasts. Touch Start/Confirmation.
<b>36. Frozen Salmon and Frozen Broccoli</b> 	approx. 240 g frozen salmon and 200 g frozen broccoli		<b>To steam frozen salmon fillets and frozen broccoli at the same time.</b> Fill the water tank. Place 2 salmon fillets approximately 240 g (120 g per salmon fillet) on the wire rack inside the enamel shelf in the lower shelf position. Place the frozen broccoli, approximately 200 g on the wire shelf in the upper shelf position. Select program number 36, Frozen Salmon and Frozen Broccoli. Touch Start/Confirmation to start the program.

 Steam     Frozen

 Wire Rack  Enamel Shelf  Wire Shelf  Accessory Placement

\* Recommend weight range

## Questions and Answers

- Q: Why won't my oven turn on?  
 A: When the oven does not turn on, check the following:
1. Is the oven plugged in securely? Remove the plug from the outlet, wait 10 seconds and reinsert.
  2. Check the circuit breaker and the fuse. Reset the circuit breaker or replace the fuse if it is tripped or blown.
  3. If the circuit breaker or fuse is all right, plug another appliance into the outlet. If the other appliance works, there probably is a problem with the oven. If the other appliance does not work, there probably is a problem with the outlet. If it seems that there is a problem with the oven, contact an authorized Service Centre.
- Q: My oven causes interference with my TV. Is this normal?  
 A: Some radio and TV interference might occur when you cook with the oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.
- Q: The oven won't accept my program. Why?  
 A: The oven is designed not to accept an incorrect program. For example, the oven will not accept a fourth stage.
- Q: Sometimes warm air comes from the oven vents. Why?  
 A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking.
- Q: I can't set an auto program and 'HOT' appears in the display. Why?  
 A: If 'HOT' appears in the display window, the oven temperature is too high from previous use and an auto program can not be set. Cooking mode and time may still be set manually.
- Q: Can I use a conventional oven thermometer in the oven?  
 A: Only when you are using **convection/grill** cooking mode. The metal in some thermometers may cause arcing in your oven and should not be used on **microwave** and **combination** with **microwave** cooking modes.
- Q: There are humming and clicking noises from my oven when I cook by **combination**. What is causing these noises?  
 A: The noises occur as the oven automatically switches from one power to another to create the combination setting. This is normal.
- Q: My oven has an odour and generates smoke when using the **combination** and **grill** function. Why?  
 A: After repeated use, it is recommended to clean the oven and then run the oven without food. This will burn off any food, residue or oil which may cause an odour and/or smoking.
- Q: The oven stops cooking by microwave and 'H97' or 'H98' appears in the display. Why?  
 A: This display indicates a problem with the microwave generation system. Please contact an authorised Service Centre.

## Questions and Answers

- Q: The fan continues to rotate after cooking. Why?
- A: After using oven, the fan motor may rotate to cool the electrical components. This is normal and you can continue using the oven at this time.
- Q: Can I check the pre-set oven temperature while cooking or preheating by **convection**?
- A: Yes. Touch Convection and the oven temperature will appear in the display window for 2 seconds.
- Q: "D" appears in the display and the oven does not cook. Why?
- A: The oven has been programmed in **demo mode**. This mode is designed for retail store display. Deactivate this mode by touching microwave once and Stop/Cancel key 4 times.
- Q: The word prompt has disappeared on my display, I can only see numbers ?
- A: There may have been a power failure, and the wordprompt is disabled. Unplug the oven for a few seconds, then plug it in again. When "88:88" is displayed, tap Start /Confirmation until your language is displayed. Then set the clock. Refer to page 21-22.
- Q: The control panel keys do not respond when touched. Why?
- A: Ensure the oven is plugged in. The oven may be in stand-by mode. Open and close the door to activate.
- Q: The oven stops cooking by steam or combination with steam and U14 appears in the display.
- A: The water tank is empty and the operation guide has been turned off. Re-fill the water tank, position back in the oven and touch Start/Confirmation to resume cooking.

## Care of your Oven

1. Turn the oven off before cleaning.
2. Clean the inside of the oven, door seals and door seal areas regularly. When food splatters or spilled liquids adhere to the oven walls, base of the oven, door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasive is not recommended.  
**Do Not Use Commercial Oven Cleaners.**
3. Do not use harsh, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering the glass.
4. The outside oven surface should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
5. If the Control Panel becomes dirty, clean it with a soft, dry cloth. Do not use harsh detergents or abrasives on the Control Panel. When cleaning the Control Panel, unplug the power cord. Leave the oven door closed.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
7. The base of the oven should be cleaned regularly. Simply wipe the bottom surface of the oven with mild detergent and hot water, then dry with a clean cloth.
8. Some foods may inevitably splatter grease on to the oven walls when cooking. If the oven is not cleaned occasionally, it may start to “smoke” during use.
9. A steam cleaner is not to be used for cleaning.
10. This oven should only be serviced by qualified personnel. For maintenance and repair of the oven contact the nearest authorized dealer.
11. Failure to maintain the oven in a clean condition could lead to deterioration of surfaces that could affect the life of the appliance and possibly result in a hazardous situation.
12. Keep air vents clean at all times. Check that no dust or other material is blocking any of the air vents on the top of the oven. If air vents become blocked this could cause overheating which would affect the operation of the oven and possibly result in a hazardous situation.

## Technical Specifications

<b>Manufacturer</b>		<b>Panasonic</b>
<b>Model</b>		<b>NN-CS88LB</b>
<b>Power Supply</b>		<b>230 V ~ 50 Hz</b>
<b>Operating Frequency:</b>		<b>2450 MHz</b>
<b>Input Power:</b>	<b>Maximum</b>	<b>2030 W</b>
	<b>Microwave</b>	<b>960 W</b>
	<b>Grill</b>	<b>1350 W</b>
	<b>Convection</b>	<b>1380 W</b>
	<b>Steam</b>	<b>1330 W</b>
<b>Output Power:</b>	<b>Microwave</b>	<b>1000 W</b>
	<b>Grill</b>	<b>1300 W</b>
	<b>Convection</b>	<b>1350 W</b>
	<b>Steam</b>	<b>1300 W</b>
<b>Outside Dimensions W x D x H (mm)</b>		<b>500 (W) x 437 (480)* (D) x 391 (H)</b>
<b>Interior Dimensions W x D x H (mm)</b>		<b>410 (W) x 320 (D) x 240 (H)</b>
<b>Uncrated Weight (approx. without accessories)</b>		<b>21.5 kg</b>
<b>Noise</b>		<b>60 dB</b>

\* 437 mm is the dimension without handle  
480 mm is the dimension with handle

*Weight and Dimensions shown are approximate.*

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

**Manufactured by: Panasonic Appliances Microwave Oven (Shanghai) Co., Ltd.**

888, 898 Longdong Road. Pudong, Shanghai, 201203, China.

**Imported by: Panasonic Marketing Europe GmbH**

**REP. EU: Panasonic Testing Centre**  
Winsbergring 15, 22525 Hamburg, Germany

Panasonic Corporation  
<http://www.panasonic.com>

© Panasonic Corporation 2020

F0003CH10EP

PA0320-0  
Printed in P.R.C.