

# Panasonic

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EXPERIENCE  
FRESH

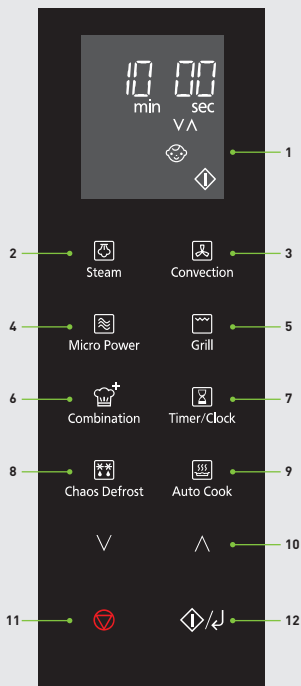
## QUICK GUIDE



WITH  
RECIPES

COMBI STEAM OVEN NN-CS89LBBPQ

## GLOSSARY



Program

Weight, Quantity

Select Time

(Multiple) Finger Tap

Fresh or Frozen Food

Auto Beverage

Defrost

Junior Menu

1. Display Window

2. Steam

3. Convection

4. Micro Power

5. Grill

6. Combination

7. Timer/Clock

8. Chaos Defrost

9. Auto Cook

10. Up/Down Selection

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 a colon or the clock 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.

## ACCESSORIES



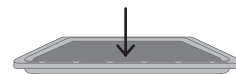
Glass Tray



Wire Shelf

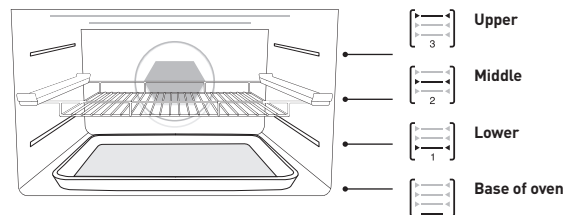


Plastic Trivet



Enamel Shelf

### Accessory Placement



Microwave	x	✓	x	x
Grill	✓	✓	✓	x
Convection	✓	✓	✓	x
Steam	✓	✓	✓	✓



## SETTING THE CLOCK



2x



Select time



1x



## CHILD SAFETY LOCK



3x

Set



3x

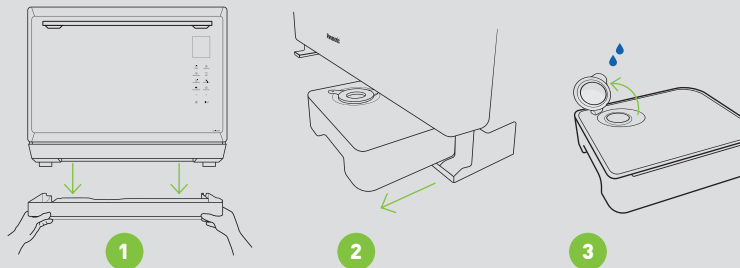
Cancel



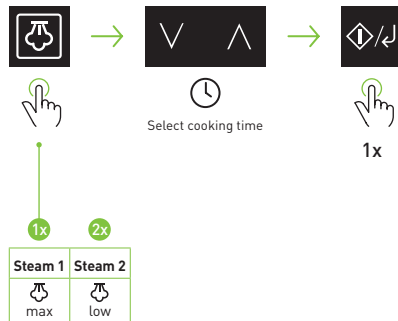
# STEAM COOKING



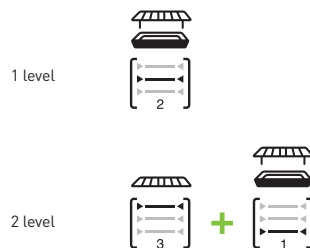
How to fill the water tank



## USE STEAM

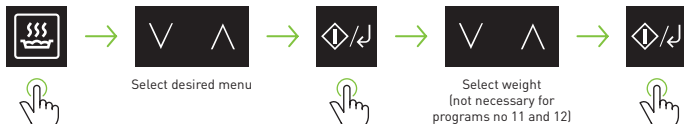


Use of Accessories





## AUTO STEAM PROGRAMS



### Fresh Vegetables

### Frozen Vegetables

P	5		6	
	200 g–500 g	510 g–1000 g	200 g–500 g	510 g–1000 g
	Steam 1	Steam 1	Steam 1	Steam 1
	<div> </div> <div> </div>		<div> </div> <div> </div>	

### Fish Fillets and Green Vegetables

### Chicken Breast

P	11	13
	200 g Green Vegetables + 2 Fish Fillets	300 g–800 g
	Steam 1	Steam 1 and High Grill
	<div> </div> <div> </div>	<div> </div> <div> </div>

## STEAM COOKING CHART

### Steam 1

	Asparagus	Runner Beans	Broccoli	Brussel Sprouts	Butternut Squash	Cabbage, sliced	Carrots, sliced	Cauliflower Florets
	200 g	150 g	250 g	200 g	300 g	300 g	200 g	400 g
	8 min	10–12 min	12 min	11 min	15 min	15 min	8–10 min	10–12 min

	Courgettes	Corn on the cob	Spinach	Potatoes	Sweet Potatoes	Chicken Breast	Rice	Fish Fillets
	250 g	x 2	200 g	500 g	400 g	400 g	100–200 g	200–600 g
	12–14 min	25–30 min	5–6 min	25 min	15 min	25 min	P 8	P 9

### Combi 1

	Green Beans	Broccoli Florets	Carrots, sliced	Cauliflower Florets	Mixed Vegetables	Peas	Soya Beans	Sweet Corn
	200 g	250 g	200 g	250 g	200 g	200 g	200 g	200 g
	6 min	7 min	5 min	8–9 min	6 min	5 min	4 min	6 min

# MICROWAVE



## USE MICROWAVE



Select cooking time



1x

1x

2x

3x

4x

5x

6x

7x

1000 W

800 W

270 W

600 W

440 W

300 W

100 W



## AUTO-REHEAT A CHILLED MEAL



200g-1000g chilled meal

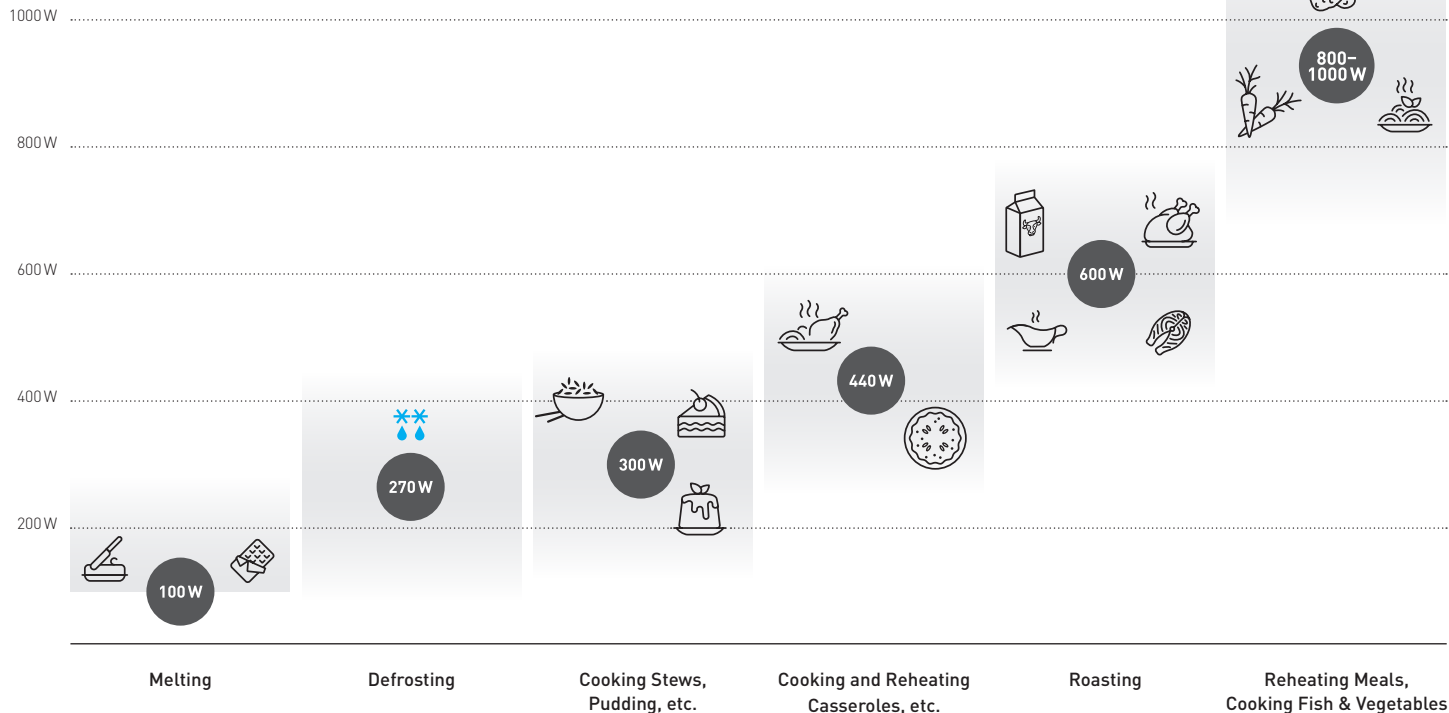


1x



1x

# MICROWAVE CHART



## Metal Utensils and Containers

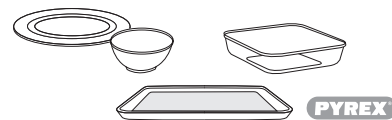
Do not heat any closed cans or bottles because they might explode. Metal containers or dishes with metallic trim should not be used during microwave cooking. Sparking will occur.

## Plastic Containers and Cookware

Only use plastic containers and cookware if they have a 'microwave safe' label.

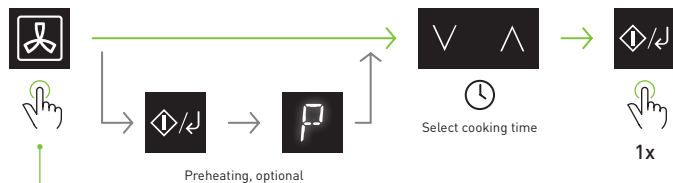
## Use of Glass or Pyrex® Dishes

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.





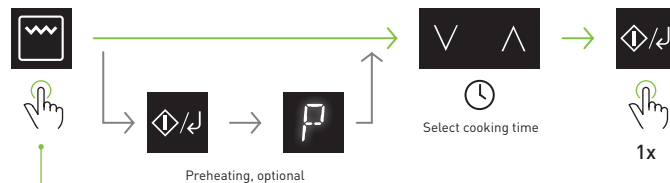
## USE CONVECTION



### Use of Accessories



## USE GRILL



1x	2x	3x
Grill 1	Grill 2	Grill 3
high	med	low

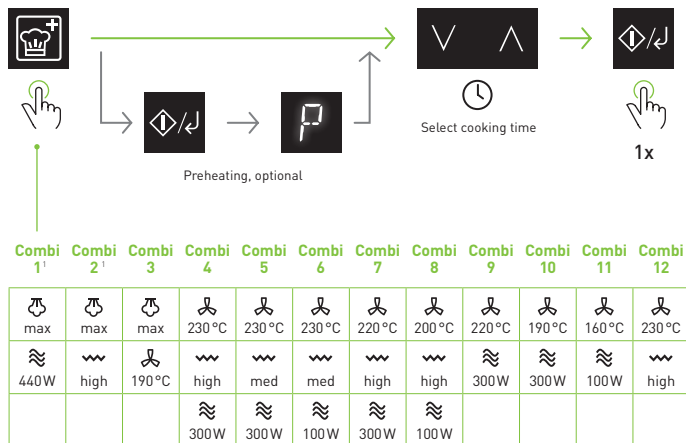
### Use of Accessories







## COMBINATION COOKING



<sup>1)</sup> Preheating is not available

+	Combi 1	✓ <sup>2</sup>	✓	x	✓
+	Combi 2	✓	✓	✓	✓
+	Combi 3	✓	✓	✓	✓
+  +	Combi 4-8	✓ <sup>2</sup>	✓	x	x
+	Combi 9-11	✓ <sup>2</sup>	✓	x	x
+	Combi 12	✓	✓	✓	x

<sup>2)</sup> Metal containers can not be placed directly on the wire shelf.



## AUTO COOKING PROGRAMS

	Jacket Potatoes	Casserole	Chilled Pizza	Frozen Pizza	Beef Rare
<b>P</b>	16	19	20	21	25
	200 g–1500 g	900 g–2000 g	250 g–500 g	200 g–430 g	500 g–2000 g
	+  +	+	+  +	+	

	Whole Chicken	Re-bake Baguette & Crusty Rolls	Mug Cake	Frozen Potato Products
<b>P</b>	22	30	32	34
	1000 g–1900 g	100 g–500 g	1x or 2x 200 g	100 g–500 g
	+  +	+		+  +

## RECIPES

### Lemon Thyme Steamed Chicken

#### INGREDIENTS

2 lemons, thinly sliced  
1 bunch thyme  
4 chicken breasts  
6 cloves garlic, peeled  
200 ml natural yogurt  
15 ml honey  
5 ml Dijon mustard  
salt, pepper  
2 small courgettes,  
thickly sliced  
broccoli,  
cut into small florettes

**DISH** 2 x small bowls

**ACCESSORY** Plastic trivet, Wire rack,  
Enamel shelf



**Fill water tank**

**1.** Place the sliced lemons onto the plastic trivet on the enamel shelf and scatter the thyme over.

**2.** Place the chicken breasts between two sheets of cling film and bash with a meat mallet or rolling pin until thin. Remove the cling film and place chicken on the lemon and thyme.

**3.** In a small bowl add the whole garlic cloves, seasoning and finely chopped thyme, mix. Spoon over the chicken. Cook chicken on **Steam 1** for 20 minutes on middle shelf position.

**4.** To make the yogurt dressing, crush 2–3 steamed garlic cloves (as prepared above) into a small bowl. Add yogurt, honey and mustard, and stir well. Serve dressing with chicken. Serve with steamed broccoli (**Steam 1** for 12 minutes) and courgettes (**Steam 1** for 12–14 minutes).

 4 |  30 min

→ **WATCH THE RECIPE VIDEO ONLINE**



### Cod en Papillote with Bulgur

#### INGREDIENTS

280 g mixed Asian greens\*,  
chopped  
4 cod fillets  
½ orange, zest and juiced  
45 g basil, shredded  
2 garlic, finely chopped  
120 ml dry white wine  
15 ml olive oil (2 x)  
1 carrot, cut into thin strips  
½ fennel, thinly sliced  
salt, pepper

\*e.g. pak choy, Chinese cabbage

#### PILAF

200 g bulgur wheat  
15 ml olive oil  
½ lemon, juiced  
1 garlic, crushed  
30 g basil, shredded  
30 g coriander, chopped  
3 spring onions, sliced

**DISH** 1 x shallow Pyrex® dish

**ACCESSORY** Glass tray

**Fill water tank**

**1.** Cut out four 30 cm square of baking parchment. Arrange ¼ of the chopped Asian greens in the middle of each paper square. Top with cod fillets and sprinkle over the orange zest, juice, basil, garlic, wine, oil, carrot, fennel and season. Fold over the paper to form a parcel, leaving a little air inside so the ingredients can steam, and twist the edges to seal.

**2.** Place parcels on the glass tray on the base of the oven. Cook on **Steam 1**. It will take 30–40 minutes cooking; the oven can only be set to cook for a max. 30 minutes at a time. Reset time and fill water tank after 30 minutes. Open one of the parcels to check that the fish is cooked, it should flake easily.

**3.** Combine the bulgur wheat with 800 ml boiling water in a shallow Pyrex® dish. Place on base of the oven. Check the water level of the water tank and cook on **Combi 1** for 8–12 minutes or until the bulgur is just tender. Drain the bulgur if necessary.

**4.** Fork through the cooked bulgur and mix in the olive oil, lemon juice, garlic, basil, coriander and spring onions. Season with salt and pepper to taste.

 4 |  1 h 15 min

→ **WATCH THE RECIPE VIDEO ONLINE**



# Butternut Squash Risotto

## INGREDIENTS

1 butternut squash,  
peeled and cut into chunks  
15 ml olive oil  
1 onion, chopped  
40 g butter  
250 g risotto rice  
450 ml hot vegetable stock  
15 g sage  
salt and pepper  
45 ml white wine  
50 g parmesan, finely grated  
130 g spinach

**DISH** 1 x large Pyrex® casserole dish  
**ACCESSORY** Enamel shelf, Wire shelf,  
Glass tray

Fill water tank

**1.** Preheat the oven **Convection 220 °C**. Toss the squash with the oil, scatter onto enamel shelf in lower shelf position. Cook on **Convection 220 °C** for 35–40 minutes.

**2.** Place onion and butter in casserole dish on base of oven. Cook on **Combi 1** for 6 minutes. Add rice and stock, cover and cook on **High Microwave** for 10 minutes, stir and return to oven and cook on **High Microwave** for 10 minutes.

**3.** Add squash, sage, season, wine and parmesan, stir. Return to base of oven, uncovered. Place spinach on glass tray on wire shelf in upper shelf position. Cook on **Combi 1** for 4 minutes.

 4 |  1 h 30 min



# Steamed Garlic Prawns Chinese-Style

## INGREDIENTS

20 (240 g) large  
raw tiger prawns  
30 ml light soy sauce  
5 cloves garlic, crushed  
1 tsp brandy

**1.** Wash prawns thoroughly. In a bowl, mix the soy sauce, garlic and brandy. Arrange the prawns in a rectangular dish, and cover with the soy sauce mixture. Cook on base of oven on **Steam 1** for 12–17 minutes, until opaque. Serve hot.

 4 |  20 min

**DISH** 1 x mixing bowl,  
1 x large Pyrex® rectangular dish

Fill water tank



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Information as of April 2020. This Quick Guide is provided for your convenience only.  
Before operating the oven please read the operating instructions.

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