

This Owner's Manual is provided and hosted by [Appliance Factory Parts](#).



# PANASONIC NF-RT300N Owner's Manual

[Shop genuine replacement parts for PANASONIC  
NF-RT300N](#)

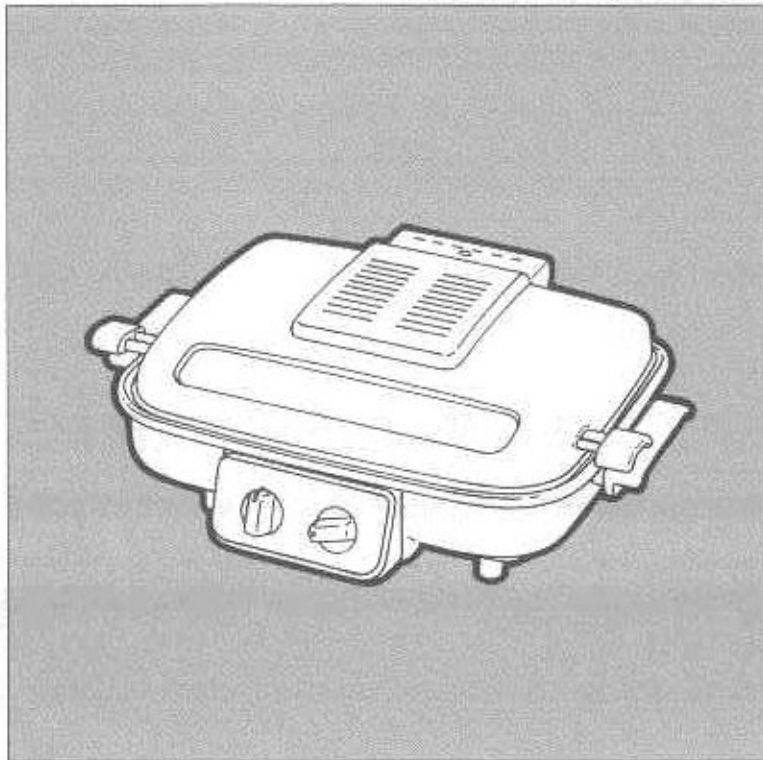


[Find Your PANASONIC Small Appliance Parts - Select From 148 Models](#)

----- Manual continues below -----

# Operating Instructions

Electric Fish Roaster  
NF-RT300N



 **National**<sup>TM</sup>

Before operating this unit, please read these instructions completely.  
This product is intended for household use only.

この説明書をよくお読みのうえ、正しくお使い下さい。そのあと大切に保管して下さい。  
この製品は家庭用です。

在使用本機前，請詳閱讀此使用說明書。此產品只限用於家庭用。

본 제품을 사용하시기 전에 이 설명서를 잘 읽어 주십시오. 본 제품의 용도는 가정용에 한합니다.

Thank you for purchasing the National Electric Fish Roaster.  
 For optimum performance and safety, please read these  
 instructions carefully.  
 This unit is for household use only.

<b>Table of Contents</b>	
IMPORTANT SAFEGUARDS .....	2
Cautions .....	3
Parts Identification .....	4
How to Use .....	5~6
Fish to be Cooked .....	7
To Clean .....	8
Before Calling for Services .....	21
Specifications .....	22

<b>目次</b>	
IMPORTANT SAFEGUARDS .....	2
ご注意 .....	3
各部のなまえ .....	4
使いかた .....	9~10
調理物について .....	11
お手入れ .....	12
アフターサービス .....	21
仕様 .....	22

<b>目録</b>	
IMPORTANT SAFEGUARDS .....	2
注意項目 .....	3
各件名稱 .....	4
使用方法 .....	13~14
關於使用材料 .....	15
保養方法 .....	16
銷售後服務 .....	21
規 格 .....	22

<b>목 차</b>	
IMPORTANT SAFEGUARDS .....	2
주의사항 .....	3
각부의 명칭 .....	4
사용방법 .....	17~18
조리재료에 대하여 .....	19
손질방법 .....	20
애프터 서비스 .....	21
사양 .....	22

# IMPORTANT SAFEGUARDS

When using electrical appliances, follow basic safety precautions to reduce the risk of fire, electrical shock, and/or injury:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not place cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug unit from outlet when not in use and before cleaning.  
Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner.  
Return appliance to an authorized service facility for examination, repair, or adjustment.
7. Only use accessories approved for use with this unit to avoid injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or an electric burner, or in a heated oven.
11. To disconnect turn all controls to the off position and remove plug from wall outlet.
12. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

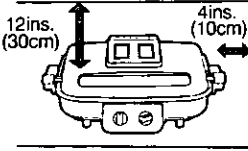
### NOTE:

- A. A short power-supply cord is provided to reduce the risks of becoming entangled in or tripping over a longer cord.
- B. Extension cords are available and may be used if care is exercised in their use.
- C. If extension cord is used:
  - (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance,  
and
  - (2) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- D. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to override this safety feature.

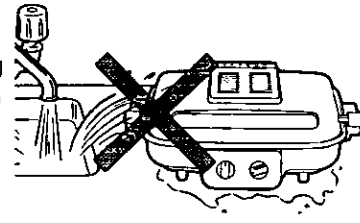
# Cautions ご注意

# 注意項目 주의사항

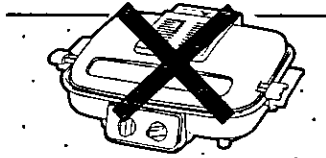
- During operation, keep things a minimum of 4 ins. away from the body and 12 ins. above the roaster. (To avoid fire risk.)
- 本体まわりは10cm以上、上側は30cm以上離して使う。(火災のおそれ)
- 本機周囲10厘米以内和上端30厘米以内、請勿放置物品。(防止火災)
- 본체 주위에는 10cm이상, 위 쪽은 30cm이상 간격을 두고 사용한다.(화재발생 우려)



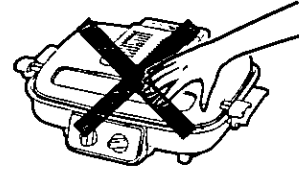
- Do not splash water on the hot window. (The glass may be broken.)
- 熱いガラス窓に水をかけない。(割れるおそれ)
- 뜨거운 확인창에 물을 끼얹지 않는다.(금이 갈 우려가 있다)
- 請勿將冷水灑在熱的玻璃窗上(防止破裂)



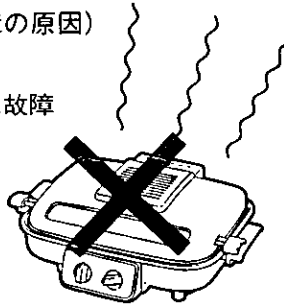
- Do not use on low-heat-resistant surfaces such as carpets. (To avoid fire risk.)
- じゅうたんなど熱に弱いものの上で使わない。(火災のおそれ)
- 請勿放置於地毯等耐熱性不強的物品之上使用(防止火災)
- 용단등 열에 약한 물건 위에서는 사용하지 않는다.(화재발생 우려)



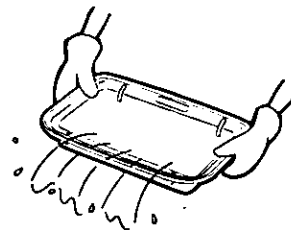
- Do not touch the hot window or the hot metal. (You may be burnt.)
- ガラス窓・金属部をさわらない。(やけどのおそれ)
- 請勿接觸玻璃窗和金屬部分(防止燙傷)
- 확인창·금속부분에 손을 대지 않는다.(화상을 입을 우려가 있다)



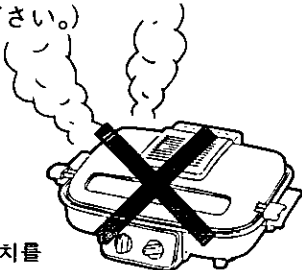
- Do not preheat too long. (Failure may occur.) (5 min.)
- 予熱を長くしない。(故障の原因)(5分)
- 預熱時間勿太長(會造成故障的原因)。(5分鐘)
- 예열을 오래하지 않는다.(고장의 원인)(5분)



- When roasting successively, remove roasting juices every time. Be careful when removing roasting juices because the tray and the juices are hot. (Fats from food may catch fire.)
- 続けて焼く時は、受け皿の汁を毎回捨てる。熱いのでご注意!(燃えるおそれ)
- 接著烤的時候應每次倒掉接油汁盤裏的油汁。燙!請注意!(防止魚烤燃)
- 연이어 생선을 구울 때에는 받침용기의 기름기 및 수분을 매 회 버린다. 뜨거우므로 주의하여 주십시오!(인화할 우려가 있다)

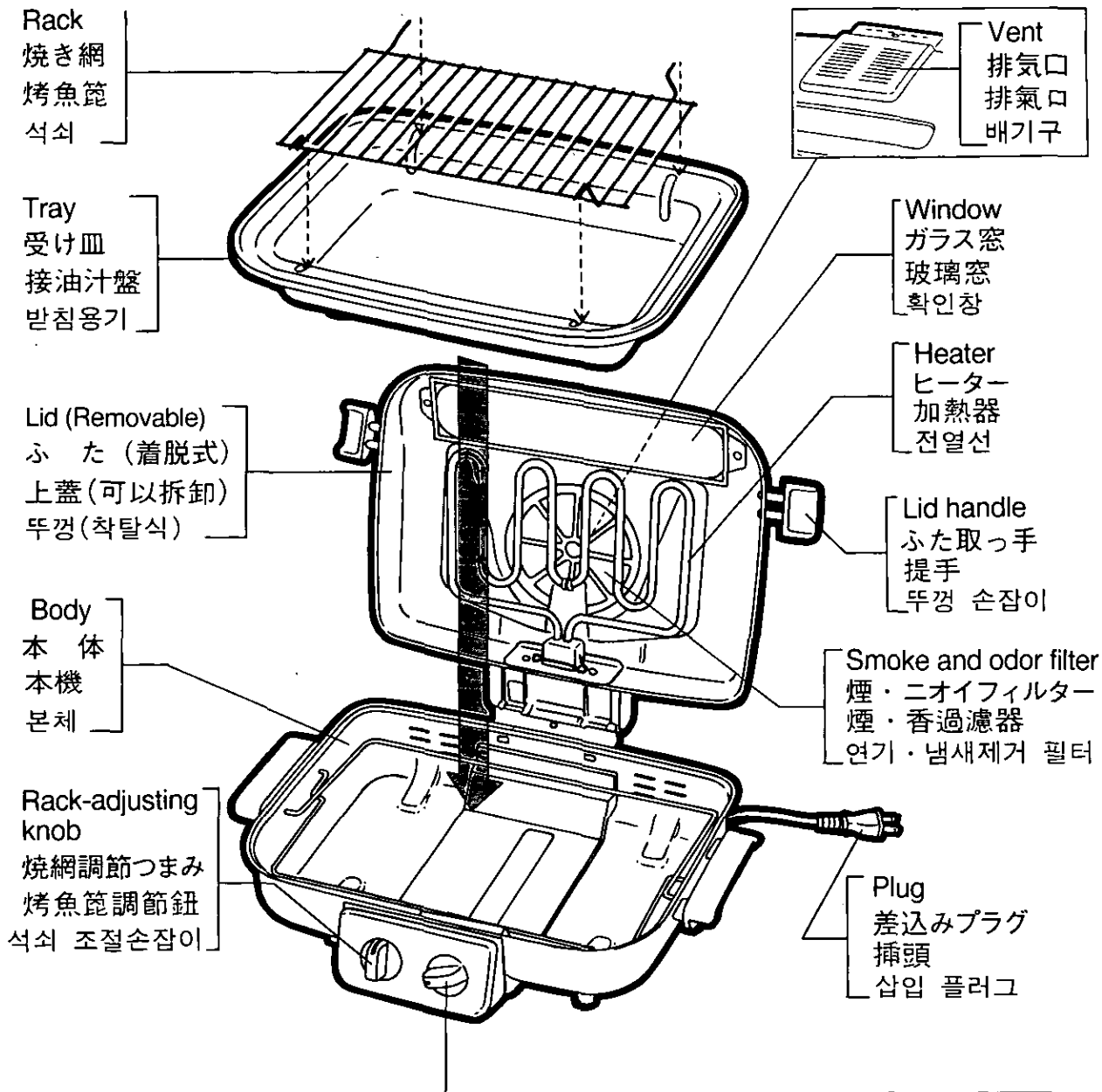


- Do not roast food too long. (Food may catch fire.) (See guidance on P.6.)
- 必要以上加熱しない。(調理物が燃えます)(P.10の目安を参照下さい。)
- 請勿在必要的時間限度以上加熱(防止魚烤燃)(請參看第14頁的時間基準。)
- 필요이상 가열하지 않는다.(생선이 타버린다)(18페이지의 기준치를 참조하여 주십시오。)

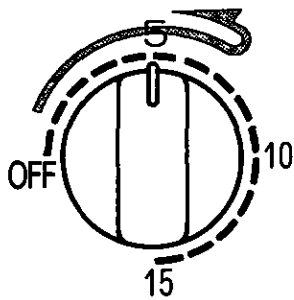


# Parts Identification 各部のなまえ

# 各件名稱 각부의 명칭



## Timer タイムスイッチ 定時器 타임 스위치

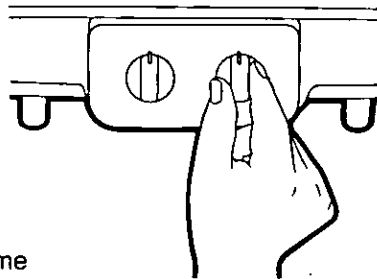


- Use the timer to control the time of preheating and roasting.
- The timer rings when the grill switches off.  
※ For Less than 5-minute cooking, turn to 6 and then set to exact time.
- 予熱・焼き時間の目安として使う。
- 切れると「チーン」と鳴る。  
※ 「5」以下に合わせるときは、「6」以上に回して戻す。
- 用於預熱、烤鱼時間的基準
- 定時到了以後鳴時  
※ 定「5」以下時, 先扭到「6」以上再扭回。
- 예열·굽는 시간의 기준으로서 사용.
- 끝나면 「징」이란 소리가 난다.  
※ 「5」이하로 맞출 때는 「6」이상으로 돌린 후 다시 되돌려 맞춘다.

# How to Use

1 Turn on the switch and preheat the roaster for 5 minutes.  
(When all the parts are clean and dry as initial use.)

- Adjust the timer to "5".

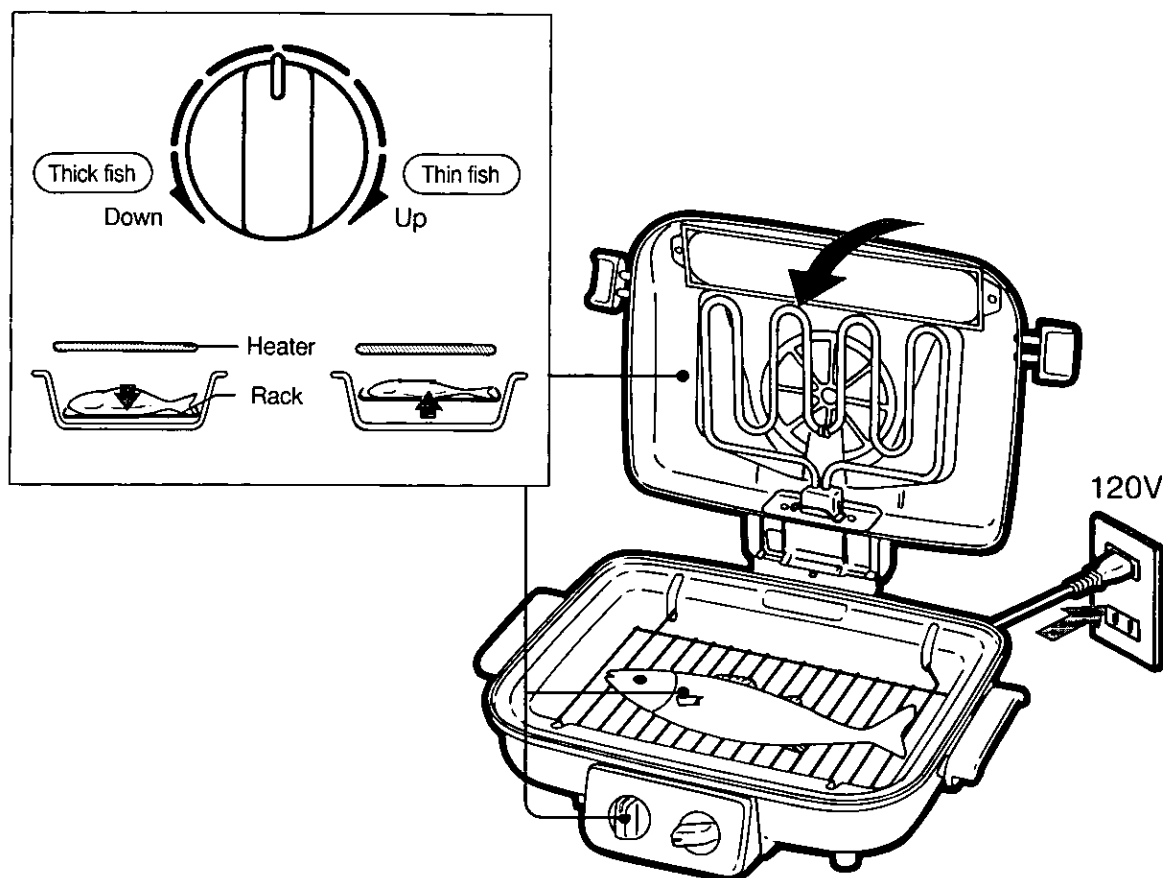


- When operating the unit for the first time, it may emit some smoke from the vent, however, this is not a malfunction.

2

Place fish on the rack. Close the lid. Adjust the rack height.

- Adjust the rack height by rotating the rack-adjusting knob.

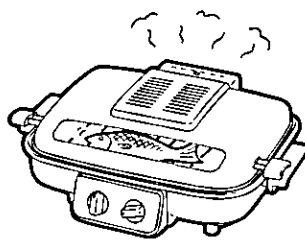


## Cautions

- The roaster is a high-temperature appliance; overheating may cause food to catch fire. Keep a close eye on the roaster while using it. (When you are called away from the roaster, make sure to turn off the timer or the switch.)
- If the roaster overheats and you then open the lid, flames may blaze up because air flows into the roaster. If this happens, immediately close the lid, turn off the switch and unplug it.

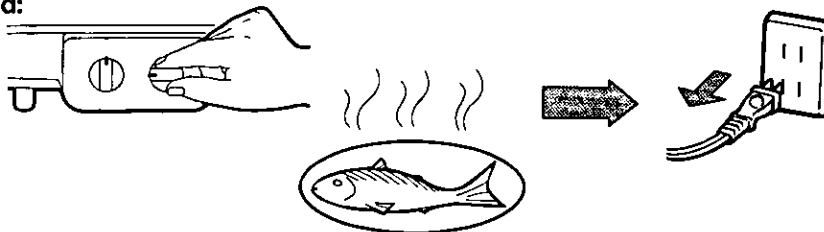
### 3 Roasting

- Roast fish one side at a time, adjusting the timer each time.  
When the timer rings, check the roasted color.  
If roasting on one side is enough, turn over fish.



### 4 When roasting is finished:

- ① Turn off the timer.
- ② Take out the fish.
- ③ Pull out the plug.



## Standard roasting time

	Time (approx.) minutes	
	Side served upward	Side served downward
Roasting salted horse mackerel 1 fish (approx. 9 ins., about 1/2 lbs.)	6~10	3~6
Roasting salted salmon 1 piece (approx. 2 oz.)	3~7	2~5
Roasting salted saury 1 fish (approx. 11 ins., 3 3/4 oz.)	6~10	3~6
Roasting dried horse mackerel 1 fish (approx. 6 ins., 2 1/2 oz.)	3~7	2~5
Broiling yellowtail with soy sauce (Teriyaki) 1 piece (approx. 2 3/4 oz.) ● After about 80% grilling yellowtail without sauce, broil after glazing soy sauce.	4~8  (about 80%)	2~5
Chicken breast (approx. 6 ins.X4 ins., 1 1/2 ins. thick, 3 1/2 oz.)	6~7	8~9
Beef steak (approx. 7 3/4 ins.X2 3/4 ins., 3/4 ins. thick, 10 1/2 oz.)	5~6	5~6

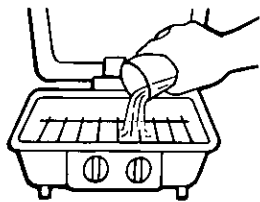
※If you grill several pieces of fish at a time, lengthen the grill time by about 1 minute.



# Fish to be Cooked

## ■ For fatty fish and fish which produces a lot of smoke

- Before preheating, pour water (approx. one cup) into the tray.



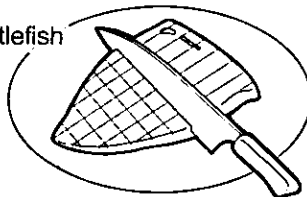
Fish preserved in miso, roasting with soy sauce (Teriyaki) (produces much smoke)  
Saury, sardin (fatty)

- ※When roasting successively, remove water in the tray and replace with fresh water every time.
- ※When roasting with salt or roasting dried fish, you need not pour water into the tray.
- ※The rate of fat changes according to season.

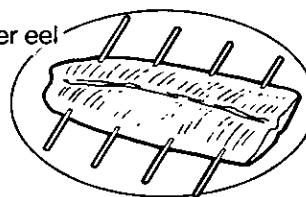
## ■ For fish which increase in thickness when roasted.

- Score or skewer fish.

Cuttlefish

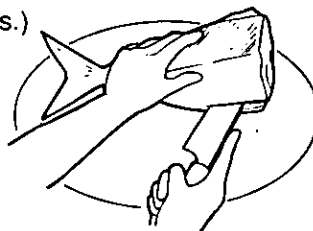


Conger eel



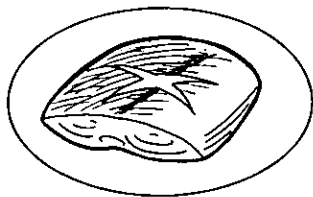
## ■ For thick fish

- Cut fish to make thickness 3.5 cm (approx. 1 1/3 ins.) maximum.

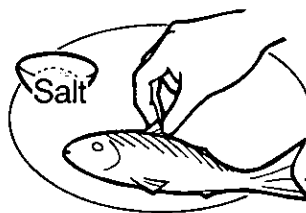


## ■ Hints for successful grilling

- Score on the side to be served upward and roast that side first.
- Cover the tail and fin with salt. (Salt for decorating the fish.)



Roasting finishes earlier.



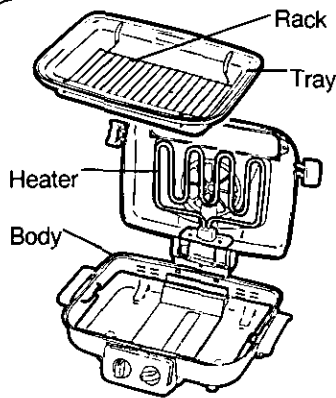
Fish loses less shape and is less charred.

## ■ Freshness is important!

- Use as fresh fish as possible.

# To Clean

## Daily cleaning



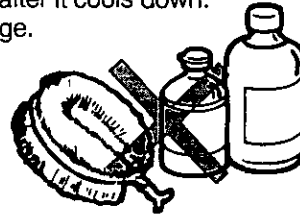
- Unplug and clean the roaster after it cools down.
- Clean the roaster as soon as possible after it cools down.
- Clean with kitchen detergent and sponge.

### Rack · Tray

- Clean the roaster with a sponge.

### Heater · Body

- Wipe the roaster with well-wrung towel.
- ※ Do not wash the roaster by submerging it in water.



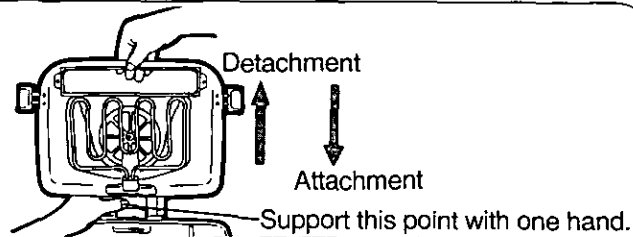
Benzine, thinner, brush, polishing powder.  
(The surface is scratched.)

## When the lid is dirty

- Detach and disassemble the lid. Wash it and dry sufficiently.  
(If water is left behind, steam is generated from the vent at the time of preheating.)
- ※ Do not wash the roaster by submerging it in water.
- ※ Do not scrub the vent and smoke and odor filter.

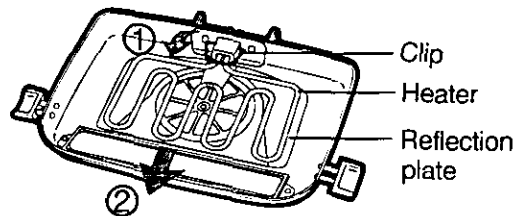
### How to detach the lid

- Open the lid vertically and pull it up.
- Attach the lid securely in the reverse order of detachment.



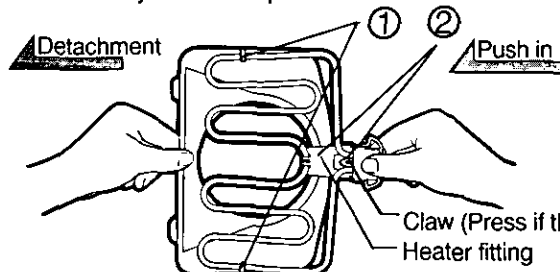
### How to detach the heater and reflection plate.

- After detaching the lid from the body, put down the clip and pull out the heater and reflection plate.
- When installing, force up the clip until it clicks into place.



### Disassembling/Assembling of the heater and reflection plate.

Disassembly ● Pull the plate to detach.



Assembly

1. Put both sides of the heater through the heater receivers.
2. Put the reflection plate between the heater fittings and claw. Then push in the plate.

# Specifications 仕様

# 規格 사양

Model No.	NF-RT300N
Power supply	120V AC 60Hz
Power consumed	900W
Dimensions (H x W x D) (approx.)	6.1 X 16.3 X 13.6 ins.
Dimensions of rack (W X D) (approx.)	10.6 X 7.4 ins.
Weight (approx.)	7½ lbs.
Cord length	39.4 ins.

品番	NF-RT300N
電源	120V AC 60Hz
消費電力 W	900W
大きさ (高さ×幅×奥行)	15.5 x 41.5 x 34.5cm
焼き網の大きさ (たて×よこ)	18.7 x 27.0 cm
質量 (重さ)	3.4 kg
コード長さ	1.0 m

型號	NF-RT300N
電源	120V AC 60Hz
消耗電力	900W
尺寸(約)	15.5 x 41.5 x 34.5cm
烤鱼籠尺寸(約)	18.7 x 27.0 cm
重量(約)	3.4 kg
電線長	1.0 m

모델 NO.	NF-RT300N
전원	120V AC 60Hz
소비전력	900W
크기 (약)(높이×폭×안쪽길이)	15.5 x 41.5 x 34.5cm
석쇠의 크기 (약)(세로×가로)	18.7 x 27.0 cm
질량(무게) (약)	3.4 kg
코드 길이	1.0 m

**Matsushita Electric Industrial Co., Ltd.**

Central P.O.Box 288, Osaka 530-91, Japan

FZ50-132  
M0794-0

Printed in Japan