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PANASONIC NN-CS597S Owner's Manual

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INVERTER

Panasonic®

Operating Instructions

Steam Convection Microwave Oven

Model: NN-CS597S



READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THE OVEN.

Para instrucciones en español, voltee el libro.

For assistance, please call: 1-800-211-PANA(7262), TTY: 1-877-833-8855
or send e-mail to: consumerproducts@panasonic.com
or visit us at www.panasonic.com/consumersupport (U.S.A)

For assistance, please call: 787-750-4300 or 1-800-211-PANA(7262), TTY: 1-877-833-8855
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or visit us at www.panasonic.com/consumersupport (Puerto Rico)

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Microwave Oven Safety

Your safety and the safety of others are very important.

We have provided important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol. It is used to alert you to potential hazards that can kill or hurt you and others.

The safety messages will follow the safety alert symbol and either the word "DANGER", "WARNING" or "CAUTION". These words mean:



DANGER

You can be killed or seriously injured if you don't immediately follow instructions.



WARNING

You can be killed or seriously injured if you don't follow instructions.



CAUTION

You can be exposed to a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

The safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.



PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) Do not attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
- (b) Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 - (1) door (bent),
 - (2) hinges and latches (broken or loosened),
 - (3) door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Thank you for purchasing a Panasonic Microwave Oven.

Your microwave oven is a cooking appliance and you should use as much care as you use with a stove or any other cooking appliance. When using this electrical appliance, basic safety precautions should be followed, including the following:



IMPORTANT SAFETY INSTRUCTIONS



WARNING

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

1. Read all instructions before using this appliance.
2. Read and follow the specific "PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY," found on page 1.
3. This appliance must be grounded. Connect only to a properly grounded outlet. See "GROUNDING INSTRUCTIONS" found on page 5 and 6.
4. As with any cooking appliance, **DO NOT** leave oven unattended while in use.
5. Install or locate this appliance only in accordance with the installation instructions found on page 5.
6. **DO NOT** cover or block any openings on this appliance.
7. **DO NOT** store this appliance outdoors. **DO NOT** use this product near water— for example, near a kitchen sink, in a wet basement, or near a swimming pool or similar locations.
8. Use this appliance only for its intended use as described in this manual. **DO NOT** use corrosive chemicals, vapors, or non-food products in this appliance. This type of oven is specifically designed to heat, or cook food. It is not designed for industrial or laboratory use. The use of corrosive chemicals in heating or cleaning will damage the appliance and may result in radiation leaks.
9. When cleaning surfaces of the door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
10. **DO NOT** allow children to use this appliance, unless closely supervised by an adult. **DO NOT** assume that because a child has mastered one cooking skill he/she can cook everything.
11. **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.
12. **DO NOT** immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. **DO NOT** let cord hang over edge of a table or counter.
15. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service center for examination, repair or adjustment.
16. Some products such as whole eggs with or without shell, narrow neck bottles and sealed containers — for example, closed glass jars — may explode and should not be heated in this oven.
17. To reduce the risk of fire in the oven cavity:
 - (a) **DO NOT** overcook food. Carefully attend appliance when paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - (b) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - (c) **If material inside the oven ignites, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.**
 - (d) **DO NOT** use the cavity for storage purposes. **DO NOT leave paper products, cooking utensils or food in the cavity when not in use.**
18. **Superheated Liquids**

Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without showing evidence (or signs) of boiling. Visible bubbling is not always present when the container is removed from the microwave oven. THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR A UTENSIL IS INSERTED INTO THE LIQUID.

To reduce the risk of injury to persons:

 - (a) **STIR THE LIQUID BOTH BEFORE AND HALFWAY THROUGH HEATING IT.**
 - (b) **DO NOT heat water and oil, or fats together. The film of oil will trap steam, and may cause a violent eruption.**
 - (c) **DO NOT** use straight-sided containers with narrow necks.
 - (d) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
19. **DO NOT** cook directly on the glass tray. It can crack, cause injury or damage to the oven.



IMPORTANT SAFETY INSTRUCTIONS

(continued)

WARNING

TO AVOID THE RISK OF SHOCK:

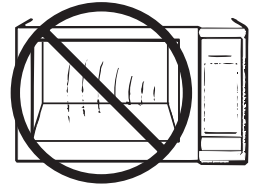
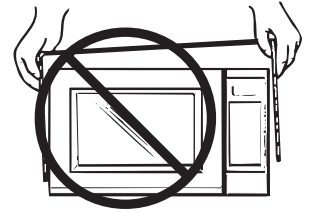
DO NOT remove outer panel from oven. Repairs must be done only by a qualified service person.

TO REDUCE THE RISK OF EXPOSURE TO MICROWAVE ENERGY:

DO NOT tamper with, or make any adjustments or repairs to Door, Control Panel Frame, Safety Interlock Switches, or any other part of oven, microwave leakage may result.

TO AVOID THE RISK OF FIRE:

1. **DO NOT** operate the oven empty. The microwave energy will reflect continuously throughout the oven causing overheating and damage, if food or water is not present to absorb energy.
2. **DO NOT** store flammable materials next to, on top of, or in the oven.
3. **DO NOT** dry clothes, newspapers or other materials in the oven, or use newspaper or paper bags for cooking.
4. **DO NOT** hit or strike Control Panel. Damage to controls may occur.
5. **DO NOT** use recycled paper products unless the paper product is labeled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparking.



TO AVOID THE RISK OF SCALDING:

POT HOLDERS should always be used when removing items from the oven. Heat is transferred from the HOT food to the cooking container and from the container to the Glass Tray. The Glass Tray can also be very HOT after removing the cooking container from the oven.

SAVE THESE INSTRUCTIONS

For proper use of your oven, read remaining safety cautions and operating instructions.



IMPORTANT SAFETY INSTRUCTIONS

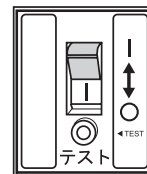
(continued)

WARNING

1. The door seals and door seal areas should be cleaned with a damp cloth. The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.
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 done by a qualified service technician.
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 of this appliance is damaged, it must be replaced with the special cord available from the manufacturer.
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 Panasonic for the nearest authorized service center for examination or repair. Contact information is provided in the Customer Services Directory page 41.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Young children should be supervised to ensure that they do not play with the appliance.
7. 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, including escaping steam. To prevent burns, ensure that children do not touch either the hot inner surfaces or the hot outer casing after operation of the oven.
8. Liquids and foods must not be heated in sealed containers since they are liable to explode.
9. Take CAUTION when sliding out the Metal Pan from the rails, do not let the Metal Pan rest half way on the rails inside the oven. The rails inside the oven are not designed with a stop-lock and the rails can not hold the Metal Pan.
10. To avoid possible burns, insert the Metal Pan directly between rails. The top rail is not designed to hold the Metal Pan. Do not use the top rail in the oven.

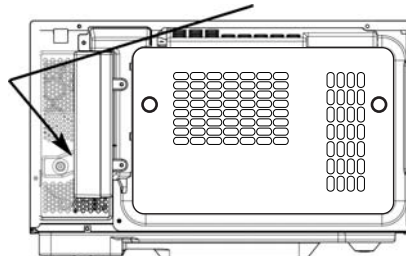
Operating the Oven Circuit Breaker

If the oven is not operating correctly, please check the position of the breaker switch. If the switch is at the 'O' position, please position it to the 'I' position. If the switch does not return to the 'I' position, please contact Panasonic for the nearest authorized service center for examination or repair. Contact information is provided in the Customer Services Directory page 41.



Testing the Oven Circuit Breaker

To ensure that the breaker is in working order, please test it regularly by pressing the 'TEST' button. Testing it once a month is recommended. Press the 'TEST' button when the oven is switched on. If the switch does not go back to 'O', please contact Panasonic for the nearest authorized service center for examination or repair. Contact information is provided in the Customer Services Directory page 41.



WARNING: This appliance produces boiling hot steam.

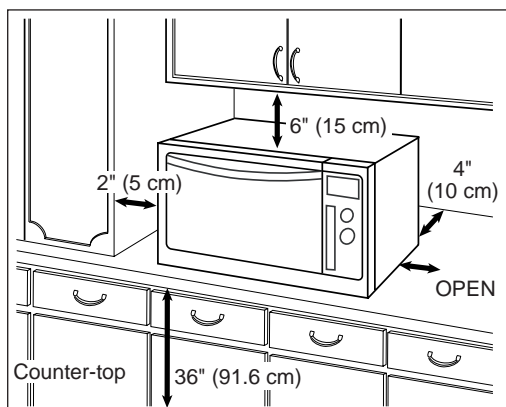
! INSTALLATION AND GROUNDING INSTRUCTIONS

Examine Your Oven

Unpack oven, remove all packing material and examine the oven for any damage such as dents, broken door latches or cracks in the door. Notify dealer immediately if oven is damaged. **DO NOT** install if oven is damaged.

Placement of Oven

1. The oven must be placed on a flat, stable surface, which is 36" (91.6 cm) height from the ground. Place the front surface of the door three inches or more from the counter top edge to avoid accidental tipping of the microwave oven during normal use. For proper operation, the oven must have sufficient air flow. **Allow 6" (15 cm) of space on the top of the oven, 4" (10 cm) at the back, 2" (5 cm) on the left and the other side being open. If one side of the oven is placed flush against wall, the other side or the top must not be blocked. Do not remove the bottom feet from the oven.**



- a) **DO NOT** block air vents. If they are blocked during operation, the oven may overheat and be damaged. Also allow sufficient space on back and both sides of the oven.
 - b) **DO NOT** place oven near a hot or damp surface such as a gas stove, electric range or sink etc.
 - c) **DO NOT** operate oven when room humidity is too high.
2. This oven was manufactured for household use only. It is not approved or tested for mobile vehicle, marine, or commercial use.

Installation

DO NOT block air vents. If they are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has been serviced and the safety switch is reset.

! WARNING

— IMPROPER USE OF THE GROUNDING PLUG CAN RESULT IN A RISK OF ELECTRIC SHOCK.

Consult a qualified electrician or service person if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.



INSTALLATION AND GROUNDING INSTRUCTIONS

(continued)

Grounding Instructions

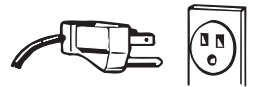
THIS APPLIANCE MUST BE GROUNDED. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.

This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

- **PLUG INTO properly installed and grounded 3 prong outlet.**
- **DO NOT remove ground prong.**
- **DO NOT use an adapter.**

Power Supply

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords may be used if care is exercised in their use. **DO NOT** let cord hang over edge of a table or counter.
3. If a long cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the extension cord must be a grounding-type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over accidentally.



Wiring Requirements

1. The oven must be operated on a SEPARATE CIRCUIT. No other appliance should share the circuit with the microwave oven. If it does, the branch circuit fuse may blow or the circuit breaker may trip.
2. The oven must be plugged into at least a 20 AMP, 120 VOLT, 60 Hz GROUNDED OUTLET. Where a standard two-prong outlet is encountered, it is the personal responsibility and obligation of the consumer to have it replaced with a properly grounded three-prong outlet.
3. The VOLTAGE used must be the same as specified on this microwave oven (120 V, 60 Hz). Using a higher voltage is dangerous and may result in a fire or oven damage. Using a lower voltage will cause slow cooking. Panasonic is NOT responsible for any damages resulting from the use of the oven with any voltage other than specified.

TV / Radio Interference

1. Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
 - (a) Place the radio, TV, etc. away from the microwave oven as far as possible.
 - (b) Use a properly installed antenna to obtain stronger signal reception.
 - (c) Clean door and sealing surfaces of the oven. (See Care and Cleaning of Your Microwave Oven)

Fan Motor Operation

After using the oven repeatedly or for long time, the fan may operate to cool the electric components. This is perfectly normal, and you can take out the food from the oven while the fan operates.

It is recommended to keep the oven plugged in until the Fan Motor completely stops operating.

Oven Light

When it becomes necessary to replace the oven light, please consult Panasonic for the nearest authorized service center for examination or repair. Contact information is provided in the Customer Services Directory page 41.



Safety Precautions

Follow These Safety Precautions When Cooking in Your Oven.

IMPORTANT

Proper cooking depends upon the power, the time setting and quantity of food. If you use a smaller portion than recommended but cook at the time for the recommended portion, fire could result.

1) HOME CANNING / STERILIZING / DRYING FOODS / SMALL QUANTITIES OF FOODS

- **DO NOT** use your oven for home canning. Your oven cannot maintain the food at the proper canning temperature. The food may be contaminated and then spoil.
- **DO NOT** use the microwave oven to sterilize objects (baby bottles, etc.). It is difficult to keep the oven at the high temperature needed for sterilization.
- **DO NOT** dry meats, herbs, fruits or vegetables in your oven. Small quantities of food or foods with low moisture content can dry out, scorch or catch on fire if overheated.

2) POPCORN

Popcorn may be popped in a microwave oven. Microwave popcorn which pops in its own package is also available. Follow popcorn manufacturers' directions and use a brand suitable for the cooking power of your microwave oven.

CAUTION: When using pre-packaged microwave popcorn, you can follow recommended package instructions or use the popcorn program in Auto Menu. Otherwise, the popcorn may not pop adequately or may ignite and cause a fire. Never leave oven unattended when popping popcorn. Allow the popcorn bag to cool before opening, always open the bag facing away from your face and body to prevent steam burns.

3) DEEP FAT FRYING

- **DO NOT** deep fat fry in your microwave oven. Cooking oils may burst into flames and may cause damage to the oven and perhaps result in burns. Microwave utensils may not withstand the temperature of the hot oil, and can shatter or melt.

4) FOODS WITH NONPOROUS SKINS

- **DO NOT COOK/REHEAT WHOLE EGGS, WITH OR WITHOUT THE SHELL.** Steam buildup in whole eggs may cause them to explode, and possibly damage the oven or cause injury. Reheating SLICED hard-boiled eggs and cooking SCRAMBLED eggs is safe.
- **Potatoes, apples, whole squash and sausages** are examples of foods with nonporous skins. These types of foods must be pierced before microwave cooking to prevent them from exploding.
CAUTION: Cooking dry or old potatoes can cause fire.

5) GLASS TRAY / COOKING CONTAINERS / FOIL

- Cooking containers get hot during microwaving. Heat is transferred from the HOT food to the container and the Glass Tray. Use pot holders when removing containers from the oven or when removing lids or plastic wrap covers from cooking containers, to avoid burns.
- The Glass Tray will get hot during cooking. It should be allowed to cool before handling or before paper products, such as paper plates or microwave popcorn bags, are placed in the oven for microwave cooking.
- When using foil in the oven, allow at least 1-inch (2.5 cm) of space between foil and interior oven walls or door.
- Dishes with metallic trim should not be used, as arcing may occur.

6) PAPER TOWELS / CLOTHS

- **DO NOT** use paper towels or cloths which contain a synthetic fiber woven into them. The synthetic fiber may cause the towel to ignite. Use paper toweling under supervision.

7) BROWNING DISHES / OVEN COOKING BAGS

- Browning dishes or grills are designed for microwave cooking only. Always follow instructions provided by the manufacturer. **DO NOT** preheat browning dish more than 6 minutes.
- If an oven cooking bag is used for microwave cooking, prepare according to package directions. **DO NOT** use a wire twist-tie to close bag, instead use plastic ties, cotton string or a strip cut from the open end of the bag.



Safety Precautions

(continued)

8) THERMOMETERS

- **DO NOT** use a conventional meat thermometer in your oven. Arcing may occur. Microwave safe thermometers are available for both meat and candy.

9) BABY FORMULA / BABY FOOD

- **DO NOT** heat baby formula or baby food in the microwave oven. The glass jar or surface of the food may appear warm while the interior can be so hot as to burn the infant's mouth and esophagus.

10) REHEATING PASTRY PRODUCTS

- When reheating pastry products, check temperatures of any fillings before eating. Some foods have fillings which heat faster and can be extremely hot, while the surface remains warm to the touch (e.g. Jelly Donuts).

11) GENERAL OVEN USAGE GUIDELINES

- **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.
- Before use, check that utensils/containers are suitable for use in microwave ovens.
- **DO NOT** attempt to use this microwave oven to dry newspaper, clothing or any other materials. They may catch fire.
- When the oven is not being used, **DO NOT** store any objects other than oven accessories inside the oven in case it is accidentally turned on.
- The appliance shall not be operated by Microwave or Combination **WITHOUT FOOD IN THE OVEN**. Operation in this manner may damage the appliance, with the exception of preheating on Bake with the Metal Pan accessory or during the "BEFORE USING YOUR OVEN" instructions found on page 8.
- If smoke or a fire occurs in the oven, press the **Stop/Reset** pad and leave the door closed in order to extinguish the flames. Disconnect the power cord, or shut off power at the fuse or the circuit breaker panel.
- During and after cooking with the 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!: Hot steam will escape when the door is opened. If there is steam in the oven, use caution when taking containers out of the oven. Always use oven gloves to remove items from the oven TO AVOID THE RISK OF SCALDING. Do Not reach in with your bare hands.

- Extreme caution must be used when moving hot liquids.
- When handling cooking containers take care not to let the contents spill.
- Avoid hot steam, serious burns and scalds could result.
- To prevent injury, Do not allow anyone to lean, hang, sit or place heavy items on the open door of the appliance. Severe personal injury could result.
- Do not use a steam cleaner to clean this appliance. The steam from the cleaning appliance could penetrate live components and permanently damage the oven or cause injury.
- The use of accessories not recommended by Panasonic may cause injury.
- To prevent burns, do not touch the Ceramic Cover during or after using the oven.

12) HEATER OPERATION

- Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during Bake, Combination or Microwave with Steam functions. To prevent burns, take care when opening or closing the door and when inserting or removing food and accessories.
- The oven has a heater situated in the rear of the oven. During and after using either the Bake, Combination or Microwave with Steam functions, all inside surfaces of the oven will be very hot. To prevent burns, care should be taken to avoid touching the inside surfaces of the oven or hot water inside the Evaporation Tray.
- **TO AVOID THE RISK OF SCALDING**, please use caution when touching accessible parts when oven is operated in Bake or Combination mode, because the accessible parts may become extremely hot.

13) BEFORE USING YOUR OVEN

- Before using the oven for the first time, wipe excessive oil off in the oven cavity and operate the oven without food and accessories on Bake at 450°F (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.** (with the exception of preheating on Bake)
- Never exceed the "350ml" water level marker when filling up the Water Tank.
- **DO NOT** use the water tank without the sealed lid and never remove the sealing band from around the water tank lid, as leaking water could result in electrical failure and danger of electric shock.



Accessories Safety Precautions

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

Glass Tray

1. Use only the Glass Tray specifically designed for this oven.
2. If the Glass Tray is hot, allow to cool before cleaning or placing in water.
3. **DO NOT** cook food directly on the Glass Tray. Always place food in a microwave safe dish.
4. Only use Glass Tray when Microwave cooking time is over 15 minutes.

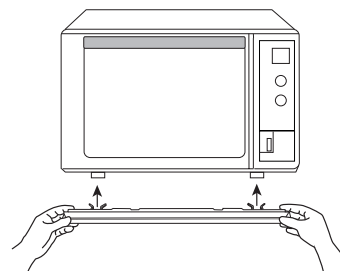
Metal Pan

The Metal Pan is for cooking on Bake mode only. Do not use on Microwave, Microwave with Steam or Combination modes.

	Glass Tray	Metal Pan
Microwave	Yes (over 15 minutes)	No
Bake	No	Yes
Combination	No	No
Microwave with Steam	No	No

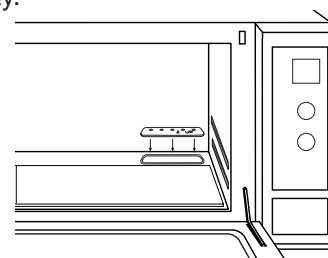
Drip Tray

1. Before using the oven, place the drip tray in position. Holding with both hands, snap into position on the two front oven feet.
2. The purpose of the drip tray is to collect excess water during Microwave with Steam mode. It should always be emptied after Microwave with Steam operation.
3. Always keep Drip Tray in position.



Ceramic Cover

Before using the oven, place the ceramic cover over the Evaporation Tray.



PARTS DESCRIPTION

Operating Instructions
 Glass Tray
 Metal Pan
 Drip Tray
 Ceramic Cover
 Water Tank
 Water Tank Sealed Lid
 Cook Book

PARTS NUMBER

F00038S70AP
 F06217J70XP
 F06037J70XP
 F80236Y40BP
 F60037J70XP
 F06108S70AP
 F06118S70AP
 F000B8S70AP

Accessory Purchases

Purchase Parts, Accessories and Instruction Books online for all Panasonic Products by visiting our Web Site at: <http://www.pstc.panasonic.com>

or, send your request by E-mail to: npcparts@us.panasonic.com

You may also contact us directly at:

1-800-332-5368 (Phone) 1-800-237-9080 (Fax Only) (Monday-Friday 9 am to 8 pm, EST.)

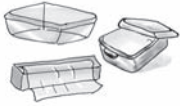
Panasonic Services Company

20421 84th Avenue South,

Kent, WA 98032

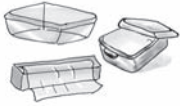
(We Accept Visa, MasterCard, Discover Card, American Express, and Personal Checks)

For hearing or speech impaired TTY users, TTY: 1-866-605-1277



Cooking Mode & Cookware Guide

Item		Microwave	Microwave with Steam	Bake	Combination	Comments
Heating Mode		Microwave	Microwave & Steam Heater	Heating Element	Microwave & Heating Element	Please see page 14.
Aluminum Foil		Yes for Shielding only	Yes for Shielding only	Yes	Yes for Shielding only	Small strips of foil can be molded around thin parts of meat or poultry to prevent overcooking. Arcing can occur if foil is too close to oven wall or door and damage to your oven will result.
Browning Dish		Yes	Yes	No	No	Browning dishes are designed for microwave cooking only. Check browning dish information for instructions and heating chart. Do not preheat for more than 6 minutes.
Dinnerware	Labeled "Oven/Microwave Safe"	Yes	Yes	Yes	Yes	Check manufacturers' use and care directions for use in oven/microwave heating. Some dinnerware may state on the back of the dish, "Oven/Microwave Safe".
	Labeled "Microwave Safe"	Yes	Yes	No	No	
	Unlabeled	?	?	No	No	
Disposable polyester Paperboard Dishes		Yes	Yes	No	No	Some frozen foods are packaged in these dishes. Can be purchased in grocery stores.
Fast Food Carton with Metal Handle		No	No	No	No	Metal handle may cause arcing and create a fire hazard.
Frozen Dinner Tray Metal		No	No	Yes	No	Metal can cause arcing and damage to your oven in the Microwave and Combination modes.
Frozen Dinner Tray Microwave safe		Yes	Yes	No	No	For one time use only. Do not reuse.
Glass Jars		No	No	No	No	Most glass jars are not heat resistant. Do not use for cooking or reheating.
Heat Resistant Oven Glassware & Ceramics		Yes	Yes	Yes	Yes	Ideal for microwave cooking and browning. (See CONTAINER TEST on next page)
Metal Convection Bakeware		No	No	Yes	No	Metal can cause arcing and damage to your oven in the Microwave and Combination modes.
Metal Twist-Ties		No	No	Yes	No	Metal can cause arcing and damage to your oven in the Microwave and Combination modes.
Oven Cooking Bag		Yes	Yes	Yes	Yes	Follow manufacturers' directions. Close bag with the nylon tie provided, a strip cut from the end of the bag, or a piece of cotton string. Do not close with metal twist-tie for the Microwave or Combination mode. Make six 1/2-inch (1 cm) slits near the closure.
Paper bags		No	No	No	No	May cause a fire in the oven.



Cooking Mode & Cookware Guide

(continued)

Item	Microwave	Microwave with Steam	Bake	Combination	Comments
Paper Plates & Cups	Yes, with supervision	Yes, with supervision	No	No	Use to warm cooked foods, and to cook foods that require short cooking times such as hot dogs in the Microwave mode.
Paper Towels & Napkins	Yes, with supervision	Yes, with supervision	No	No	Use to warm rolls and sandwiches, only if labeled safe for microwave use.
Recycled Paper Towels & Napkins	No	No	No	No	Recycled paper products may contain impurities which may cause sparks or create a fire hazard.
Parchment Paper	Yes	Yes	Yes	Yes	Use as a cover to prevent spattering. Safe for use in the Microwave, Convection Bake and Combination modes.
Plastic, Microwave Safe	Yes, use caution	Yes, use caution	No	No	Should be labeled, "Suitable for Microwave Heating." Check manufacturers' directions for recommended uses. Some microwave safe plastic containers are not suitable for cooking foods with high fat or sugar content. The heat from hot food may cause the plastic to warp.
Plastic, Melamine	No	No	No	No	This material absorbs microwave energy. Dishes get HOT!
Plastic Foam Cups	Yes, short term only	Yes, short term only	No	No	Plastic foam will melt if foods reach a high temperature. Use caution to reheat foods to a low serving temperature only.
Silicon Rubber Container	Yes	Yes	Yes	Yes	Check Manufacturer's directions for recommended uses.
Plastic Wrap	Yes	No need	No	No	Use to cover food during cooking to retain moisture and prevent spattering. Should be labeled "Suitable for Microwave Heating". Check package directions.
Straw, Wicker, Wood	Yes, short term only	Yes, short term only	No	No	Use only for short term reheating and to bring food to a low serving temperature. Wood may dry out & split or crack when used.
Thermometers, Microwave safe	Yes	Yes	No	No	Use only microwave safe meat and candy thermometers.
Thermometers, Conventional	No	No	Yes	No	Not suitable for use in microwave oven, will cause sparks and get hot.
Wax paper	Yes	Yes	No	No	Use as a cover to prevent spattering and to retain moisture in the Microwave mode only.

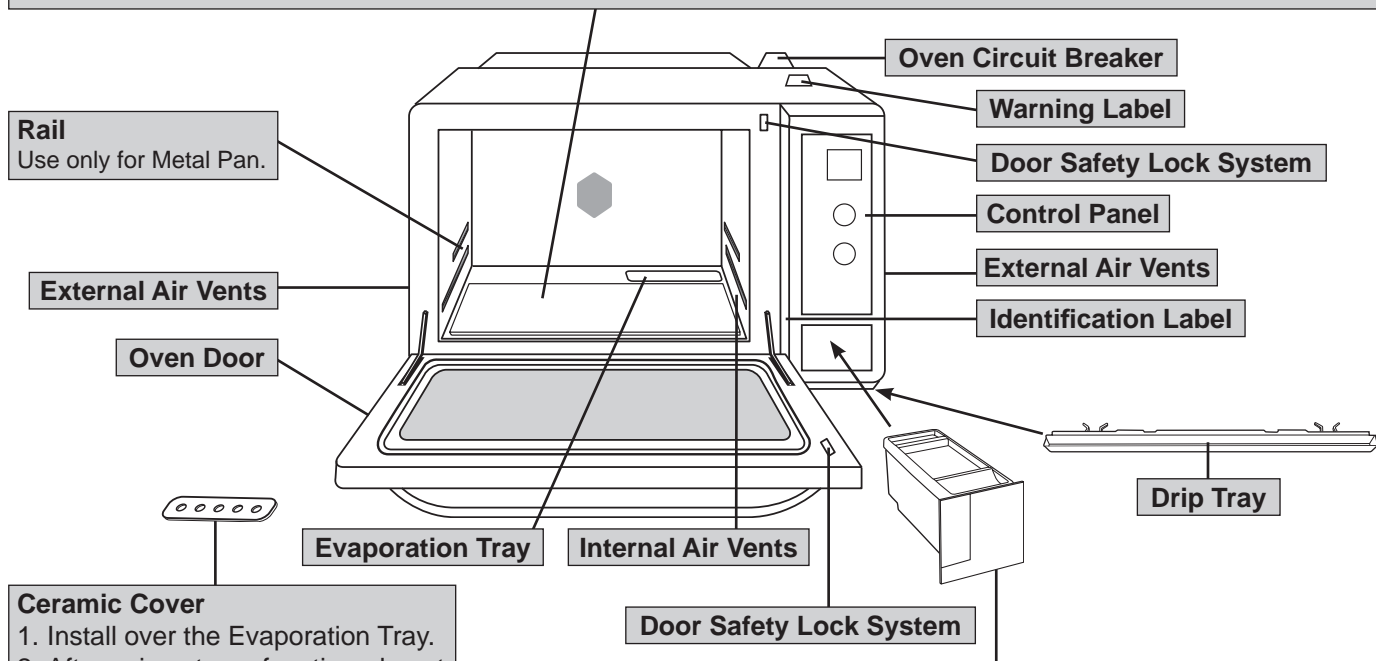
CONTAINER TEST

TO TEST A CONTAINER FOR SAFE MICROWAVE OVEN USE: Fill a microwave safe cup with cool water and place it in the microwave oven alongside the empty container to be tested; **heat one (1) minute at P10 (HIGH)**. If the container is microwave oven safe (transparent to microwave energy), the empty container should remain comfortably cool and the water should be hot. If the container is hot, it has absorbed some microwave energy and should NOT be used. This test cannot be used for plastic containers.

Oven Components Diagram

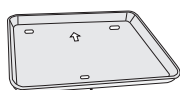
Oven Cavity Floor

1. If the Oven Cavity Floor is hot, allow cooling down before cleaning.
2. **Do not cook directly on the Oven Cavity Floor.** Always put food in a container.



Ceramic Cover

1. Install over the Evaporation Tray.
2. After using steam function, do not touch the ceramic cover to avoid scalding.
3. Clean after cooling down.

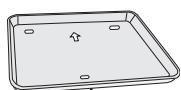


Water Tank

1. Pour water into the full mark (350ml) in the water tank.
2. Before installation, always place water tank sealed lid on water tank.
3. Install the tank in the direction of the arrow.
4. Incorrect installation may cause leakage of water.
5. Clean the tank and sealing band frequently.
6. Removing the sealing band may cause water leakage.
7. Use tap water. Do not use mineral water.
8. Maximum water capacity of water tank is 350ml (12 oz).

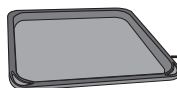
Glass Tray

1. Place in the direction of the arrow.
2. Dragging the glass tray on the oven window may cause damage to the window.

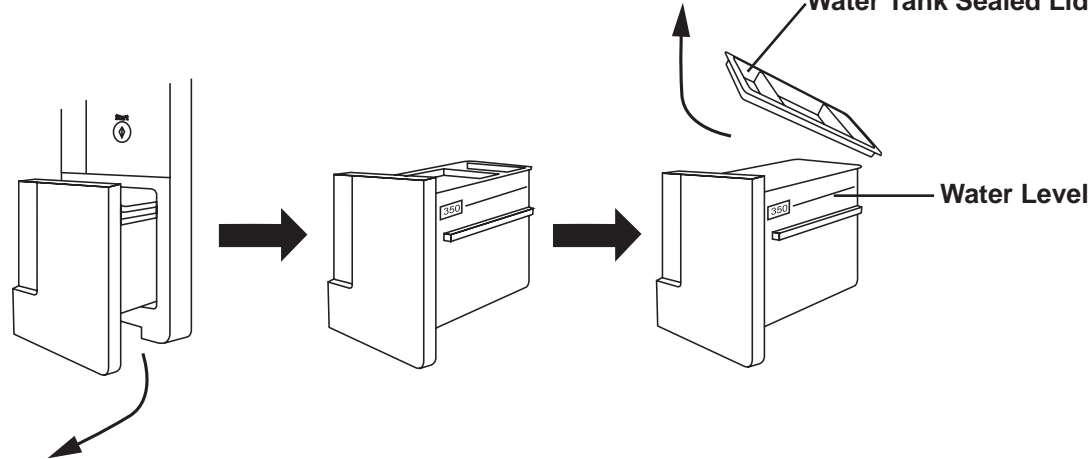


Metal Pan

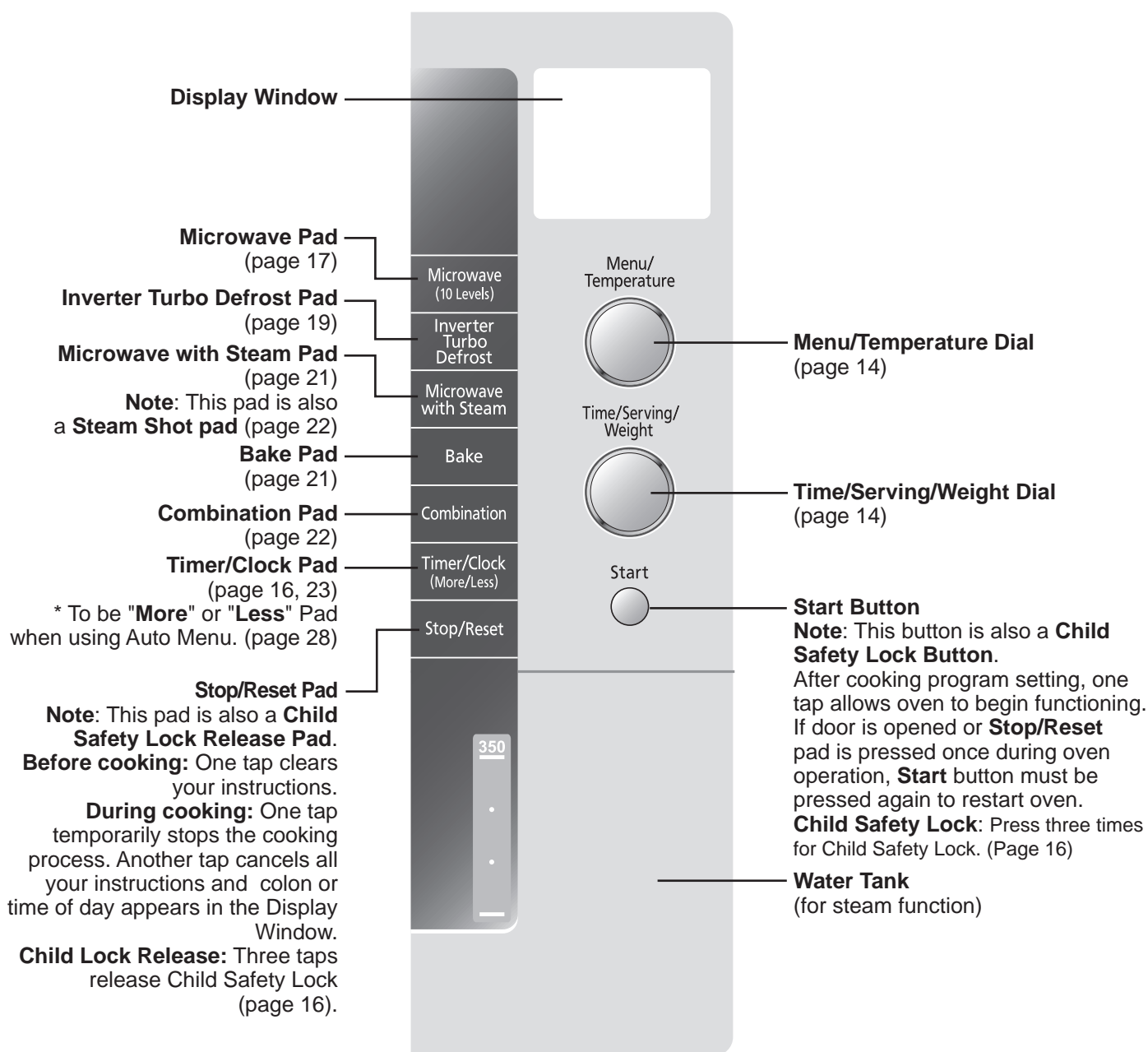
1. **For Bake function only.**
2. Insert directly between rails.
3. After cooking, carefully remove the pan from oven.



How to remove Water Tank and Water Tank Sealed Lid



Control Panel



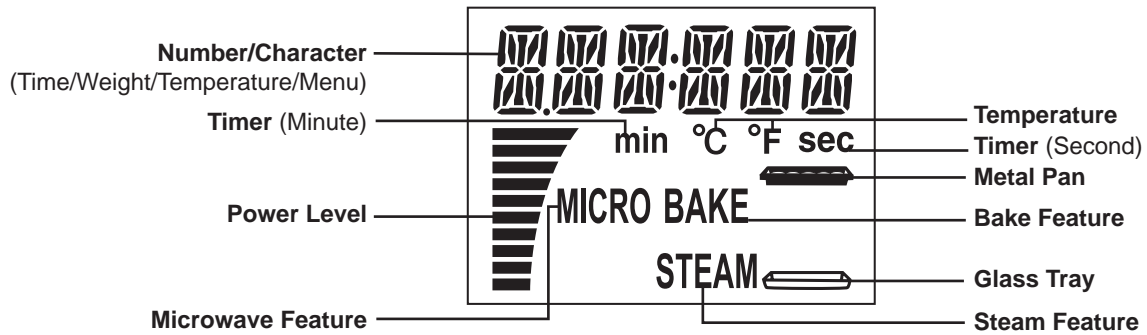
Beep Sound:

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

Note:

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

Display Window



Dial Features

Menu/
Temperature



- Auto Menu Choice**
Rotate the dial to select desired menu among the auto menus.
- Temperature Choice**
Rotate the dial clockwise to increase the temperature and rotate it counter-clockwise to decrease the temperature of Bake.
- Power Level Choice**
Rotate the dial clockwise to increase the power level and rotate it counter-clockwise to decrease the power level.

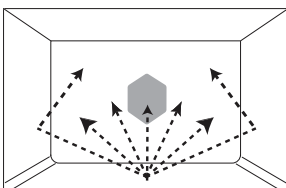
Time/Serving/
Weight



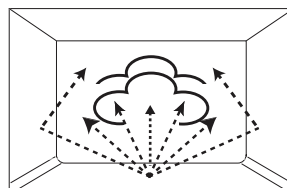
- Time Choice**
Rotate the dial clockwise to increase the cooking time and rotate the dial counter-clockwise to decrease the cooking time.
- Serving/Weight Choice**
Rotate the dial clockwise to increase the serving/weight and rotate the dial counter-clockwise to decrease the serving/weight setting.

Cooking Modes

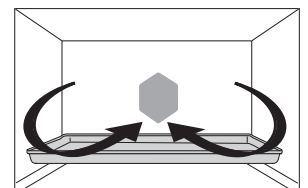
Microwave



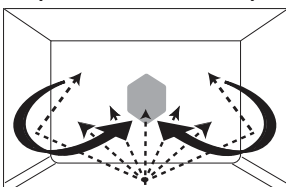
Microwave with Steam



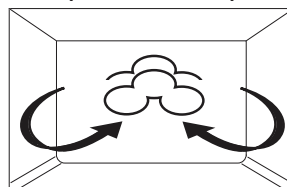
Bake



Combination
(Bake + Microwave)



Steam Shot
(Bake + Steam)



Microwave ----->

Bake <->

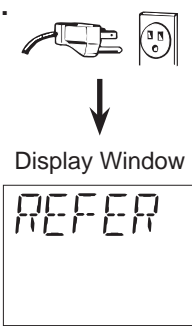


Steam



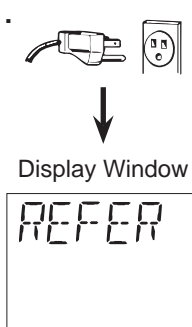

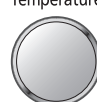
Function Features

Language/Lb-°F/KG-°C Choice


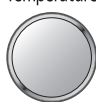
The oven has a choice of English, French or Spanish display. English is the default display. Also, the oven has both imperial/metric weight and Fahrenheit/Centigrade temperature measurements. Lb-°F is the default display.

<p>1.</p>  <p>Display Window</p>	<ul style="list-style-type: none"> Plug into a properly grounded electrical outlet. The display window shows "REFER TO OPERATING INSTRUCTIONS BEFORE USE".
<p>2.</p> <p>Start</p> 	<ul style="list-style-type: none"> Press Start button once to enter language display choice. Default display is English.
<p>3.</p> <p>Menu/ Temperature</p> 	<ul style="list-style-type: none"> Rotate the Menu/Temperature dial clockwise for selecting French or Spanish.

(Directly) To set Lb-°F/KG-°C Choice

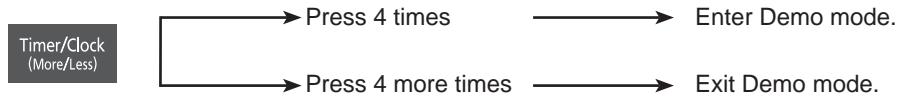
<p>1.</p>  <p>Display Window</p>	<ul style="list-style-type: none"> Plug into a properly grounded electrical outlet. The display window shows "REFER TO OPERATING INSTRUCTIONS BEFORE USE".
<p>2.</p> <p>Start</p> 	<ul style="list-style-type: none"> Press Start button twice to enter Weight/Temperature display choice.
<p>3.</p> <p>Menu/ Temperature</p> 	<ul style="list-style-type: none"> Rotate the Menu/Temperature dial clockwise for selecting KG-°C mode.

(Continued) To set Lb-°F/KG-°C Choice

<p>4.</p>	<ul style="list-style-type: none"> Do not quit the Language display choice.
<p>5.</p> <p>Start</p> 	<ul style="list-style-type: none"> Press Start button once to enter Weight/Temperature display choice. Default display is Lb-°F.
<p>6.</p> <p>Menu/ Temperature</p> 	<ul style="list-style-type: none"> Rotate the Menu/Temperature dial clockwise for selecting KG-°C mode.

DEMO MODE

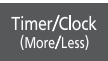

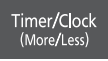
When "DEMO MODE PRESS ANY KEY" appears in the display window, it means the oven is under demonstration mode, microwave does not emit. Demo mode is designed for retail store display. In this mode, the oven can be demonstrated with no cooking power in the oven.





Setting the Clock

Example: To set clock for "11:25".


1. 	• Press Timer/Clock pad twice.
2. 	• Rotate the Time/Serving/Weight dial to set the current time "11:25".
3. 	• Press Timer/Clock pad once.

Notes:

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



Operation Guide On/Off

Operation Guide helps you to program your oven by prompting the next step to be taken. When you become familiar with your oven, the prompt can be turned off.

	<ul style="list-style-type: none"> • 3 taps OFF <ul style="list-style-type: none"> ➤ Prompting Guide will not appear. • 3 more taps ON* <ul style="list-style-type: none"> ➤ Prompting Guide will appear. <p>* Default Mode</p>
---	---



Child Safety Lock

To Set: 	<ul style="list-style-type: none"> • Press Start button 3 times. "LOCK" appears in the display window. <ul style="list-style-type: none"> ➤ "LOCK" continues to be displayed until Child Safety Lock is cancelled. Keypads may be pressed but the microwave will not start.
To Cancel: 	<ul style="list-style-type: none"> • Press Stop/Reset pad 3 times. <ul style="list-style-type: none"> ➤ The display will return to colon or clock when Child Safety Lock has been cancelled.

Note:


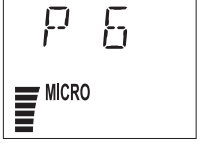


You can set Child Safety Lock feature when the display shows a colon or clock.



Selecting Microwave Power and Cooking Time

Example: To cook at P 6 (MEDIUM) power for 1 minute 30 seconds

Method 1:






<p>1.  Press 5 times ↓ Display Window </p>	<ul style="list-style-type: none"> Press Microwave pad until the desired power level appears in the display window.
<p>2. </p>	<ul style="list-style-type: none"> Rotate the Time/Serving/Weight dial to set cooking time (1 minute and 30 seconds).
<p>3. </p>	<ul style="list-style-type: none"> Press Start button. ▶ Cooking will start. The time in the display window will count down.

Press	Display	Power Level
once	P10	P10 (HIGH)
twice	P 9	P9
3 times	P 8	P8
4 times	P 7	P7 (MED-HIGH)
5 times	P 6	P6 (MEDIUM)
6 times	P 5	P5
7 times	P 4	P4
8 times	P 3	P3 (MED-LOW)/DEFROST
9 times	P 2	P2
10 times	P 1	P1 (LOW)
11 times	KEEP WARM	Keep warm

Note:

If total cooking time is over 15 minutes, please use Glass Tray. (refer to page 9)

Method 2:

<p>1.  ↓ Display Window </p> <p>b) </p>	<ul style="list-style-type: none"> Press Microwave pad once. ▶ P10 power level appears in the display window. Rotate the Menu/Temperature dial counter-clockwise to select P6 power level.
<p>2. </p>	<ul style="list-style-type: none"> Rotate the Time/Serving/Weight dial to set cooking time (1 minute and 30 seconds).
<p>3. </p>	<ul style="list-style-type: none"> Press Start button. ▶ Cooking will start. The time in the display window will count down.

5-Stage Cooking Setting:





- For more than one stage cooking, repeat steps 1 and 2 for each stage of cooking before pressing **Start** button. The maximum number of stages for cooking is 5. When operating, two beeps will sound between each stage. Five beeps will sound at the end of the entire sequence.
- When selecting P10 (HIGH) power for the first stage, you may begin at step 2.
- When selecting P10 (HIGH) power, the maximum programmable time is 30 minutes. For other power levels, the maximum time is 90 minutes.
- For reheating, use P10 (HIGH) for liquids, P7 (MED-HIGH) for most foods and P6 (MEDIUM) for dense foods.
- For defrosting, use P3 (MED-LOW/DEFROST).








Keep Warm Feature

This feature will keep food warm for up to 30 minutes after cooking.

Method 1:

<p>1. </p> <p>↓</p> <p>Display Window</p> 	<ul style="list-style-type: none"> Press Microwave pad 11 times. <ul style="list-style-type: none"> ➤ "KEEP WARM" appears in the display window.
<p>2. </p>	<ul style="list-style-type: none"> Rotate the Time/Serving/Weight dial to set time, up to 30 minutes.
<p>3. </p>	<ul style="list-style-type: none"> Press Start button. <ul style="list-style-type: none"> ➤ Cooking will start. The time in the display window will count down.

Method 2:

<p>1. a) </p> <p>↓</p> <p>Display Window</p> 	<ul style="list-style-type: none"> Press Microwave pad once. <ul style="list-style-type: none"> ➤ P10 power level appears in the display window.
<p>b) </p>	<ul style="list-style-type: none"> Rotate the Menu/Temperature dial counter-clockwise to select Keep Warm.
<p>2. </p>	<ul style="list-style-type: none"> Rotate the Time/Serving/Weight dial to set time, up to 30 minutes.
<p>3. </p>	<ul style="list-style-type: none"> Press Start button. <ul style="list-style-type: none"> ➤ Cooking will start. The time in the display window will count down.

Notes:

Keep Warm can be programmed as the final stage after cook time/s have been manually entered. It cannot be used in combination with Auto features.






Inverter Turbo Defrost Feature

This feature allows you to automatically defrost foods such as: meat, poultry and seafood simply by entering the weight.

Example: To defrost 1.5 pounds of meat.

Place food on microwave safe dish.

1. 	<ul style="list-style-type: none"> Press Inverter Turbo Defrost pad.
2. 	<ul style="list-style-type: none"> Rotate the Time/Serving/Weight dial to set 1.5 pounds. (Max setting weight: 6.0 lbs or 3.0 kg)
3. 	<ul style="list-style-type: none"> Press Start button. <ul style="list-style-type: none"> ▶ Defrosting will start. The time will count down. Larger weight foods will cause a signal midway through defrosting. If 2 beeps sound, turn over, rearrange foods or shield with aluminum foil.

Conversion Chart:

Follow the chart to convert ounces or hundredths of a pound into tenths of a pound. To use Inverter Turbo Defrost, enter the weight of the food in lbs. (1.0) and tenths of a lb. (0.1). If a piece of meat weighs 1.95 lbs. or 1 lb. 14 oz., enter 1.9 lbs.

Ounces	Hundredths of a Pound	Tenths of a Pound
0	.01 - .05	0.0
1 - 2	.06 - .15	0.1
3 - 4	.16 - .25	0.2
5	.26 - .35	0.3
6 - 7	.36 - .45	0.4
8	.46 - .55	0.5
9 - 10	.56 - .65	0.6
11 - 12	.66 - .75	0.7
13	.76 - .85	0.8
14 - 15	.86 - .95	0.9



Defrosting Tips & Techniques

Preparation for Freezing:

1. Freeze meats, poultry, and fish in packages with only 1 or 2 layers of food. Place wax paper between layers.
2. Package in heavy-duty plastic wraps, bags (labeled "For Freezer"), or freezer paper.
3. Remove as much air as possible.
4. Seal securely, date, and label.

To Defrost:

1. Remove wrapper. This helps moisture to evaporate. Juices from food can get hot and cook the food.
2. Set food in microwave safe dish.
3. Place roasts fat-side down. Place whole poultry breast-side down.
4. Select power and minimum time so that items will be under-defrosted.
5. Drain liquids during defrosting.
6. Turn over (invert) items during defrosting, if the weight is over 1.0 lb.
7. Shield edges and ends if needed. (See Cooking Techniques).

After Defrosting:

1. Large items may be icy in the center. Defrosting will complete during **STANDING TIME**.
2. Let stand, covered, following stand timer directions on page 23.
3. Rinse foods indicated in the chart on page 20.
4. Items which have been layered should be rinsed separately or have a longer stand time.



Defrosting Tips & Techniques




(continued)

FOOD	DEFROST TIME at P3 mins (per lb)	DURING DEFROSTING	AFTER DEFROSTING	
			Stand Time	Rinse
Fish and Seafood [up to 3 lbs. (1.4 kg)] Crabmeat	6	Break apart/Rearrange	5 min.	YES
Fish Steaks	4 to 6	Turn over		
Fish Fillets	4 to 6	Turn over/Rearrange/Shield ends		
Sea Scallops	4 to 6	Break apart/Remove defrosted pieces		
Whole fish	4 to 6	Turn over		
Meat Ground Meat	4 to 5	Turn over/Remove defrosted portion/ Shield edges	10 min.	NO
Roasts [2 1/2-4 lbs. (1.1-1.8 kg)]	4 to 8	Turn over/Shield ends and defrosted surface	30 min. in refrig.	
Chops/Steak	6 to 8	Turn over/Rearrange/Shield ends and defrosted surface	5 min.	
Ribs/T-bone	6 to 8	Turn over/Rearrange/Shield ends and defrosted surface		
Stew Meat	4 to 8	Break apart/Rearrange/Remove defrosted pieces		
Liver (thinly sliced)	4 to 6	Drain liquid/Turn over/Separate pieces		
Bacon (sliced)	4	Turn over		
Poultry Chicken, Whole [up to 5 lbs. (2.5 kg)]	4 to 6	Turn over/Shield	20 min. in refrig.	YES
Cutlets	4 to 6	Break apart/Turn over/Remove defrosted Pieces	5 min.	
Pieces	4 to 6	Break apart/Turn over/Shield	10 min.	
Cornish Hens	6 to 8	Turn over/Shield		
Turkey Breast [5-6 lbs. (2.3-2.7 kg)]	6	Turn over/Shield	20 min. in refrig.	

Microwave with Steam Feature

This feature combines steam and microwave power.

Example: To cook at microwave with steam for 5 minutes.

1. 	<ul style="list-style-type: none"> Press Microwave with Steam pad once.
2. 	<ul style="list-style-type: none"> Rotate the Time/Serving/Weight dial to set 5 minutes. (Maximum time is 15 minutes.)
3. 	<ul style="list-style-type: none"> Press Start button. <ul style="list-style-type: none"> ▶ Cooking will start. The time will count down.




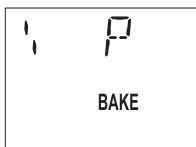
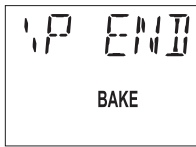


Notes:

- Always fill the water tank before using.
- If setting this function as the first stage, one minute preheating proceeds the cooking time.
- No cover, lid or plastic wrap is required when using this feature.
- The temperature of the Evaporation Tray will be very high just after using microwave with steam, please do not touch it.
- Always wipe the remaining water in the Evaporation Tray after the cavity has cooled.
- This function uses P3 Microwave power.

Bake Feature

This feature offers a choice of bake temperatures from 200°F to 450°F in 25°F increments (or from 100°C to 230°C in 10°C increments). Most baked items require preheating the oven.

Example: To bake at 350°F for 20 minutes. Need preheating.

1. 	<ul style="list-style-type: none"> Press Bake pad once.
2. 	<ul style="list-style-type: none"> Rotate the Menu/Temperature dial to set temperature. (up to 450°F)
3.  ↓  	<ul style="list-style-type: none"> Press Start button. <ul style="list-style-type: none"> ▶ Preheating will start. If you don't need preheating, eliminate Step 3. During preheating, "P" appears in the display window. Do not open the door. When preheating is completed, the oven will beep three times and "P END" will appear in the display window. If the oven door is not opened after preheating, the selected temperature will be maintained for 30 minutes. After 30 minutes, the oven will shut off automatically and beep five times.
4. 	<ul style="list-style-type: none"> After preheating, place food in the oven. Set the baking time 20 minutes (up to 9 hours). If you don't need preheating, set the baking time directly.
5. 	<ul style="list-style-type: none"> Press Start button. <ul style="list-style-type: none"> ▶ Baking will start.

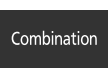


Notes:

- Always use Metal Pan when using Bake Feature.
- Do not preheat with Metal Pan.
- For recipes that do not require preheating, eliminate step 3.
- When the selected cooking time is less than one hour, the time counts down second by second.
- When the selected cooking time is more than one hour, the time counts down minute by minute until 1 hour remains. The timer will then count down second by second.
- Press **Bake** pad during preheating or baking to display the temperature you programmed.

Combination Feature

There are three setting levels for combination. COMB 1, 2 or 3. It's a good way for roasting foods by combining microwave and bake effectively. It's suitable for roasting poultry, meat and seafood. This function can ensure the foods cook evenly and retain their crispness as well as browning of certain foods. Please turn over the foods when half of the cooking time has elapsed, then continue cooking.

Example: To cook at COMB 2 for 30 minutes.

1.		<ul style="list-style-type: none"> Press Combination pad twice. <ul style="list-style-type: none"> ► Default power is COMB 1.
2.	Time/Serving/ Weight 	<ul style="list-style-type: none"> Rotate the Time/Serving/Weight dial to set time. (up to 9 hours)
3.	Start 	<ul style="list-style-type: none"> Press Start button. <ul style="list-style-type: none"> ► Cooking will start.

Notes:




- Use only microwavable and heat-safe dishes.
- Metal cookware should be avoided in Combination cooking.
- Do not use plastic wrap or wax paper.

Settings	Oven Temp.	Microwave Power	Food
COMB 1	400 °F	10 %	Pork, Poultry
COMB 2	350 °F		Beef (med.)
COMB 3	300 °F		Beef (rare)

Steam Shot Feature

This feature allows you add steam during Bake cooking (up to 3 minutes).

Example: Add 1 minute Steam during Bake cooking.

1.		<ul style="list-style-type: none"> Bake cooking.
2.		<ul style="list-style-type: none"> Press and hold for 2 seconds, 1 minute of steam shot will be added
3.		<ul style="list-style-type: none"> If you want to add 3 minutes steam, press Microwave with Steam pad twice within 5 seconds after step 2.

Notes:

- This feature only can be used in Bake cooking.
- Always fill the water tank before using.
- The original time you set is still counting down when setting steam shot.
- The steam shot setting time cannot exceed the remaining cooking time.
- If heater is working when steam shot setting is functioning, the heater has to be stopped for a while to keep the steam shot working normally.
- Steam Shot is only to add Steam. This does not use microwave power.

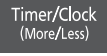




Timer Setting

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






To set Kitchen Timer:

Example: To count down 5 minutes.

1.		• Press once to select "Timer".
2.		• Set time as 5 minutes by using Time/Serving/Weight dial. (up to 90 minutes)
3.		• Press Start button. ➤ Time will count down without oven operating.

To set Stand Timer:

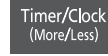

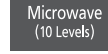


Example: To cook at P8 power for 3 minutes, with stand time of 5 minutes.

1.		• Press 3 times to select "P8 power".
2.		• Set the desired time as 3 minutes by using Time/Serving/Weight dial.
3.		• Press once.
4.		• Set stand time as 5 minutes by using Time/Serving/Weight dial. (up to 90 minutes)
5.		• Press Start button. ➤ Cooking will start. After cooking, stand time will count down without oven operating.

Note: Oven will beep twice between each stage.

To set Delay Start:

Example: To delay the start of cooking for 5 minutes, and cook at P8 power for 3 minutes.

1.		• Press once to select "Timer".
2.		• Set delay time as 5 minutes by using Time/Serving/Weight dial. (up to 90 minutes)
3.		• Press 3 times to select "P8 power".
4.		• Set the desired time as 3 minutes by using Time/Serving/Weight dial.
5.		• Press Start button. ➤ Delay time will count down. Oven will beep twice then cooking will start.

Notes:

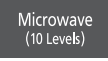



1. If the oven door is opened during Kitchen Timer, Stand Time, Delay Start, the time in the display window will continue to count down.
2. Stand Time and Delay Start cannot be programmed together with automatic function. This is to prevent the starting temperature of food from rising before defrosting or cooking begins. A change in starting temperature could cause inaccurate results and/or food poisoning.



Cooking Time Adjustment Feature

This feature allows you to add or reduce the cooking time during Microwave, Combination, Bake setting. Turning the dial will count up in 1 minute.

Example: To cook at P8 power for 5 minutes, add 3 more minutes during the cooking.

1. 	<ul style="list-style-type: none">Press Microwave pad 3 times to select P8 power.
2. 	<ul style="list-style-type: none">Enter cooking time by using the Time/Serving/Weight dial as 5 minutes.
3. 	<ul style="list-style-type: none">Press Start button.<ul style="list-style-type: none">▶ The cooking time appears in the display window and begins to count down.
4. 	<ul style="list-style-type: none">During the cooking, turn the Time/Serving/Weight dial clockwise to add 3 minutes. (Maximum adding time is 10 minutes, you can also reduce cooking time by turning Time/Serving/Weight dial counter-clockwise.)

Notes:

- Do not over cook food while using this feature.
- This feature is not available during Auto Cook and Microwave with Steam function.
- The cooking stops when the reduced cooking time is less than the remaining time.

Food Characteristics

Bone and Fat

Both bone and fat affect cooking. Bones may cause irregular cooking. Meat next to the tips of bones may overcook while meat positioned under a large bone, such as a ham bone, may be undercooked. Large amounts of fat absorb microwave energy and the meat next to these areas may overcook.



Density

Porous, airy foods such as breads, cakes or rolls take less time to cook than heavy, dense foods such as potatoes and roasts. When reheating donuts or other foods with different centers be very careful. Certain foods have centers made with sugar, water, or fat and these centers attract microwaves (For example, jelly donuts). When a jelly donut is heated, the jelly can become extremely hot while the exterior remains warm to the touch. This could result in a burn if the food is not allowed to cool properly in the center.



Quantity

Two potatoes take longer to cook than one potato. As the quantity of the food decreases so does the cooking time. Overcooking will cause the moisture content in the food to decrease and a fire could result. Never leave microwave unattended while in use.



Shape

Uniform sizes heat more evenly. The thin end of a drumstick will cook more quickly than the meaty end. To compensate for irregular shapes, place thin parts toward the center of the dish and thick pieces toward the edge.



Size

Thin pieces cook more quickly than thick pieces.



Starting Temperature

Foods that are at room temperature take less time to cook than if they are chilled, refrigerated, or frozen.



Cooking Techniques

Piercing

Foods with skins or membranes must be pierced scored or have a strip of skin peeled before cooking to allow steam to escape. Pierce clams, oysters, chicken livers, whole potatoes and whole vegetables. Whole apples or new potatoes should have a 1-inch strip of skin peeled before cooking. Score sausages and frankfurters. Do not Cook/Reheat whole eggs with or without the shell. Steam build up in whole eggs may cause them to explode, and possibly damage the oven or cause injury. Reheating SLICED hard-boiled eggs and cooking SCRAMBLED eggs is safe.



Browning

Foods will not have the same brown appearance as conventionally cooked foods or those foods which are cooked utilizing a browning feature. Meats and poultry may be coated with browning sauce, Worcestershire sauce, barbecue sauce or shake-on browning sauce. To use, combine browning sauce with melted butter or margarine and brush on before cooking. For quick breads or muffins, brown sugar can be used in the recipe in place of granulated sugar, or the surface can be sprinkled with dark spices before baking.



Spacing

Individual foods, such as baked potatoes, cupcakes and appetizers, will cook more evenly if placed in the oven equal distances apart. When possible, arrange foods in a circular pattern.





Cooking Techniques

(continued)

Covering

As with conventional cooking, moisture evaporates during microwave cooking. Casserole lids or plastic wrap are used for a tighter seal. When using plastic wrap, vent the plastic wrap by folding back part of the plastic wrap from the edge of the dish to allow steam to escape. Loosen or remove plastic wrap as recipe directs for stand time. When removing plastic wrap covers, as well as any glass lids, be careful to remove them away from you to avoid steam burns. Various degrees of moisture retention are also obtained by using wax paper or paper towels.

Shielding

Thin areas of meat and poultry cook more quickly than meaty portions. To prevent overcooking, these thin areas can be shielded with strips of aluminum foil. Wooden toothpicks may be used to hold the foil in place.

▲ CAUTION is to be exercised when using foil. Arcing can occur if foil is too close to oven wall or door and damage to your oven will result.

Cooking time

A range of cooking time is given in each recipe. The time range compensates for the uncontrollable differences in food shapes, starting temperature, and regional preferences. Always cook food for the minimum cooking time given in a recipe and check for doneness. If the food is undercooked, continue cooking. It is easier to add time to an undercooked product. Once the food is overcooked, nothing can be done.

Stirring

Stirring is usually necessary during microwave cooking. Always bring the cooked outside edges toward the center and the less cooked center portions toward the outside of the dish.

Rearranging

Rearrange small items such as chicken pieces, shrimp, hamburger patties, or pork chops. Rearrange pieces from the edge to the center and pieces from the center to the edge of the dish.

Turning

It is not possible to stir some foods to distribute the heat evenly. At times, microwave energy will concentrate in one area of the food. To help ensure even cooking, these foods need to be turned. Turn over large foods, such as roasts or turkeys, halfway through cooking.

Stand Time

Most foods will continue to cook by conduction after the microwave oven is turned off. In meat cookery, the internal temperature will rise 5°F to 15°F (3°C to 8°C), if allowed to stand, tented with foil, for 10 to 15 minutes. Casseroles and vegetables need a shorter amount of standing time, but this standing time is necessary to allow foods to complete cooking to the center without overcooking on the edges.

Test for Doneness

The same tests for doneness used in conventional cooking may be used for microwave cooking. Meat is done when fork-tender or splits at fibers. Chicken is done when juices are clear yellow and drumstick moves freely. Fish is done when it flakes and is opaque. Cake is done when a toothpick or cake tester is inserted and comes out clean.

ABOUT FOOD SAFETY AND COOKING TEMPERATURE

Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.

TEMP	FOOD
160°F (72°C)	Fish, Seafood, Ground beef, veal, and lamb fresh pork (medium) egg dishes beef, veal, lamb (roasts, steaks chops) medium.
165°F (74°C)	leftovers ready to reheat refrigerated deli and carryout "fresh food" ground chicken or turkey.
170°F (77°C)	beef, veal, lamb (roasts, steaks, chops) well done fresh pork (roasts, steaks, chops) well done white meat or poultry.
180°F (83°C)	dark meat or poultry

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave oven use.

Auto Menu Feature

This feature allows you to cook certain menus by setting their serving size/weight. It will cook automatically without you setting power and cooking time.

Auto Cook menus are shown in the chart on the following pages.

Auto Menu Feature has:

Microwave Auto Menu

- Auto Reheat
- Popcorn
- Bacon
- Shrimp (with Steam)
- Fresh Vegetables
- Frozen Vegetables
- Potatoes
- Frozen Entrées
- Frozen Dinner

Bake Auto Menu

- Cake
- Pie*
- Cream Puff (with Steam)*
- Dinner Roll
- French Bread (with Steam)

Combination Auto Menu

- Beef Medium
- Pot Roast*
- Pork Roast
- Whole Chicken (with Steam)
- Meat Loaf*

Auto Cleaning

- Cleaning (with Steam)
- Cleaning of Evaporation Tray

Notes:





1. This section has detailed recipes for the Auto Menu with " * " mark shown above. Please refer to page [37](#).
2. NEVER USE Metal Pan in Microwave cooking and Bake preheating.
3. Always fill the Water Tank before cooking with Steam.

Caution:

Glass Tray and Metal Pan can get hot during cooking. Cooking oils and grease can splash after cooking time is finished. Use potholders to avoid burns when removing accessories from the oven. Avoid contact with splashing grease.

Microwave Auto Menu Feature

Operation:

1. Menu/ Temperature 	<ul style="list-style-type: none"> • Rotate Menu/Temperature dial clockwise to select the desired menu.
2. Time/Serving/ Weight 	<ul style="list-style-type: none"> • Rotate Time/Serving/Weight dial to set serving or weight.
3. 	<ul style="list-style-type: none"> • To adjust the cooking time for a larger or shorter time if desired. • Press once to choose "more". Press twice to choose "less". • If no need to adjust, skip this step.
4. Start 	<ul style="list-style-type: none"> • Press Start button. ▶ The cooking time appears in the display window and count down.

Microwave Auto Menu Chart:

Menu	Serving Display		More/Less	Accessories		Hints
	Lb	KG		Glass Tray	Metal Pan	
Auto Reheat	1 Serv (4 - 6 oz)	1 Serv (110 g - 170 g)	+10%/-10%	No	No	All foods must be previously cooked. Foods should always be covered loosely with plastic wrap, wax paper or casserole lid. All foods should have a covered stand time of 3 to 5 minutes. DO NOT reheat bread and pastry products using Auto Reheat. Use manual power and time instead. When reheating pastry products, check temperatures of any fillings before eating. Some foods have fillings which heat faster and can be extremely hot, while the surface remains warm to the touch (e.g. Jelly Donuts). DO NOT reheat beverages. Times are based on an approximate serving size of 4 oz. A plate of food is normally 3-4 servings.
	2 Serv (8 oz)	2 Serv (225 g)				
	3 Serv (12 oz)	3 Serv (340 g)				
	4 Serv (16 oz)	4 Serv (450 g)				
Popcorn	3.5 oz	99 g	1 tap = More + (Adds about 5 seconds) 2 taps = More ++ (Adds about 10 seconds) 3 taps = Less - (Subtracts 5 seconds) 4 taps = Less -- (Subtracts 10 seconds) 5 taps = Original setting	No	No	Pop one bag at a time. Place bag in oven according to manufacturers' directions. Start with popcorn at room temperature. To obtain best cooking results, fold in the four corners of the bag, so that the bag turns freely. After popping, allow the contents of the bag to cool for a few minutes before opening. Open bag carefully away from face and body because popcorn and steam are extremely hot. Do not reheat unpopped kernels or reuse bag. If popcorn is of a different weight than listed, follow instructions on popcorn package. Never leave the oven unattended. If popping slows to 2 to 3 seconds between pops, stop oven. Overcooking can cause fire.
	3.0 oz	85 g				
	1.75 oz	50 g				

Microwave Auto Menu Feature



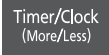

(continued)

Menu	Serving Display		More/Less	Accessories		Hints
	Lb	KG		Glass Tray	Metal Pan	
Bacon	4 Slices	4 Slices	+10%/-10%	No	No	Place slices of bacon on top of paper-towel-lined microwave safe dish. Cover with paper towel. Time may vary by brand and weight. If bacon is not cooked to your liking, continue to heat by manually adding more time. Please rotate the plate after two-beep signal sounds.
	6 Slices	6 Slices				
	10 Slices	10 Slices				
	12 Slices	12 Slices				
Shrimp (with Steam)	4 oz	110 g	+10%/-10%	No	No	Always fill the water tank before cooking. If the water tank is empty during cooking, the cooking will stop, the display window shows "CHECK WATER LEVEL", please refill water tank then press Start button. Arrange in a single layer in a microwave safe container. Don't cover with lid of plastic wrap.
	8 oz	225 g				
Fresh Vegetables	4 oz	110 g	+10%/-10%	No	No	All pieces should be the same size. Wash thoroughly, add 1 tbsp. of water per 1/2 cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking.
	8 oz	225 g				
	12 oz	340 g				
	16 oz	450 g				
Frozen Vegetables	6 oz	170 g	+10%/-10%	No	No	Wash thoroughly, add 1 tbsp. of water per 1/2 cup of vegetables, and cover with lid or vented plastic wrap. Do not salt/butter until after cooking. (Not suitable for vegetables in butter or sauce.)
	10 oz	300 g				
	16 oz	450 g				
Potatoes	1 pc	1 pc	+10%/-10%	No	No	Pierce each potato with a fork 6 times spacing around surface. Place potato or potatoes on paper-towel-lined Oven Cavity Floor, at least 1 inch (2.5 cm) apart. Do not cover. Let stand 5 minutes to complete cooking. After two-beep signal sounds, please turn over.
	2 pcs	2 pcs				
	3 pcs	3 pcs				
	4 pcs	4 pcs				
Frozen Entrées	8 oz	225 g	+10%/-10%	No	No	Follow manufacturers' directions for preparation. After 2 beeps, stir or rearrange. Be careful when removing the film cover after cooking. Remove facing away from you to avoid steam burns. If additional time is needed, continue to cook manually. After two-beep sound, stir and rotate.
	10 oz	300 g				
	20 oz	600 g				
	32 oz	900 g				
Frozen Dinner	12 oz	340 g	+10%/-10%	No	No	Follow manufacturer's directions for covering or removing covers. Do not use frozen foods packaged in foil trays. After two-beep sound, please stir and rotate.
	16 oz	450 g				

Bake Auto Menu Feature

Operation:

CAKE:



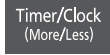

1. 	• Rotate Menu/Temperature dial clockwise to CAKE.
2. 	• Rotate Time/Serving/Weight dial clockwise to desired cake setting.
3. 	<ul style="list-style-type: none"> • To adjust the cooking time for a larger or shorter time if desired. • Press once to choose "more". Press twice to choose "less". • If no need to adjust, skip this step.
4. 	<ul style="list-style-type: none"> • Press Start button. ▶ The cooking time appears in the display window and count down.

Serving	Food
CAKE A	Round Cake
CAKE B	Bundt or Tube
CAKE C	Loaf Pan - over 50 minutes of cooking
CAKE D	Loaf Pan - less than 50 minutes of cooking

Notes:

1. This cooking does not require preheating.
2. Place cooking pan on Metal Pan. Do not place Metal Pan directly onto Oven Cavity Floor. Insert Metal Pan directly between rails.
3. During cooking for CAKE C and CAKE D, cooking pan needs to be rotated after 2 beeps sound.
4. CAREFULLY REMOVE Metal Pan during or after cooking.

PIE:

1. 	• Rotate Menu/Temperature dial clockwise to PIE.
2. 	• Rotate Time/Serving/Weight dial clockwise to desired PIE setting.
3. 	<ul style="list-style-type: none"> • To adjust the cooking time for a larger or shorter time if desired. • Press once to choose "more". Press twice to choose "less". • If no need to adjust, skip this step.
4. 	<ul style="list-style-type: none"> • Press Start button. ▶ The cooking time appears in the display window and count down.

Serving	Food	Hints
Frozen pie	9" whole pie	Double crust pies that are frozen. (Weight should not be more than 3lbs) Follow the manufacturer's directions for preparation.
Fresh pie	9" whole pie	Double-crust pies with fresh fruit fillings. Please refer to page 37 for recipe.
Pre-cooked	9" pie	It should be stored at refrigerator temperature (35-40°F). After cooking temperature should be 125°F.



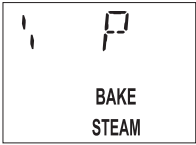
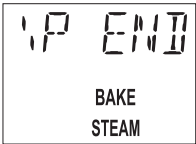


Notes:

1. This cooking does not require preheating.
2. Place cooking pan on Metal Pan. Do not place Metal Pan directly onto Oven Cavity Floor. Insert Metal Pan directly between rails.
3. CAREFULLY REMOVE Metal Pan during or after cooking.

Bake Auto Menu Feature

(continued)



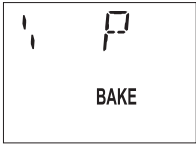
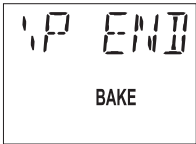
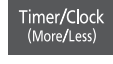


CREAM PUFF:

<p>1. Menu/ Temperature</p> 	<ul style="list-style-type: none"> • Rotate Menu/Temperature dial clockwise to Cream Puff.
<p>2. Start</p>  <p style="text-align: center;">↓</p> <div style="border: 1px solid black; padding: 5px; text-align: center;">  </div> <div style="border: 1px solid black; padding: 5px; text-align: center; margin-top: 10px;">  </div>	<ul style="list-style-type: none"> • Press Start button. <ul style="list-style-type: none"> ➤ Preheating will start. • During preheating, "P" appears in the display window. Do not open the door. • When preheating is completed, the oven will keep beeping and "P END" will appear in the display window, until oven door is opened. • If the oven door is not opened after preheating, the selected temperature will be maintained for 30 minutes. After 30 minutes, the oven will shut off automatically and beep five times. • After preheating, oven will continue to beep. • Place food in oven and fill the Water Tank.
<p>3. Timer/Clock (More/Less)</p> 	<ul style="list-style-type: none"> • To adjust the cooking time for a larger or shorter time if desired. • Press once to choose "more". Press twice to choose "less". • If no need to adjust, skip this step.
<p>4. Start</p> 	<ul style="list-style-type: none"> • Press Start button. <ul style="list-style-type: none"> ➤ The cooking time appears in the display window and count down.

Notes:

1. This cooking requires preheating.
2. Use a non-stick pan lines to cover top of Metal Pan. This is used for easy removal of cream puffs.
3. Do not place Metal Pan directly onto Oven Cavity Floor. Insert it directly between rails.
4. CAREFULLY REMOVE Metal Pan during or after cooking.
5. Please refer to page 37 for recipe.

DINNER ROLL:

<p>1. Menu/ Temperature</p> 	<ul style="list-style-type: none"> • Rotate Menu/Temperature dial clockwise to Dinner Roll.
<p>2. Start</p>  <p style="text-align: center;">↓</p> <div style="border: 1px solid black; padding: 5px; text-align: center;">  </div> <div style="border: 1px solid black; padding: 5px; text-align: center; margin-top: 10px;">  </div>	<ul style="list-style-type: none"> • Press Start button. <ul style="list-style-type: none"> ➤ Preheating will start. • During preheating, "P" appears in the display window. Do not open the door. • When preheating is completed, the oven will keep beeping and "P END" will appear in the display window, until oven door is opened. • If the oven door is not opened after preheating, the selected temperature will be maintained for 30 minutes. After 30 minutes, the oven will shut off automatically and beep five times. • After preheating, oven will continue to beep. • Place food in oven.
<p>3. Timer/Clock (More/Less)</p> 	<ul style="list-style-type: none"> • To adjust the cooking time for a larger or shorter time if desired. • Press once to choose "more". Press twice to choose "less". • If no need to adjust, skip this step.
<p>4. Start</p> 	<ul style="list-style-type: none"> • Press Start button. <ul style="list-style-type: none"> ➤ The cooking time appears in the display window and count down.
<p>5.</p>	<ul style="list-style-type: none"> • During cooking after 2 beeps sound, rotate Metal Pan.
<p>6. Start</p> 	<ul style="list-style-type: none"> • Press Start button. <ul style="list-style-type: none"> ➤ Cooking will continue.



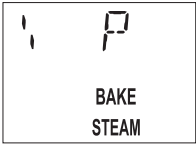
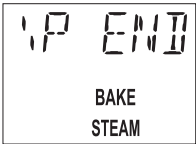
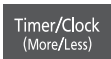


Notes:

1. This cooking requires preheating.
2. Manufacturer's directions for preparation.
3. Do not place Metal Pan directly onto Oven Cavity Floor. Insert it directly between rails.
4. CAREFULLY REMOVE Metal Pan during or after cooking.

Bake Auto Menu Feature

(continued)

FRENCH BREAD:

<p>1. Menu/ Temperature</p> 	<ul style="list-style-type: none"> • Rotate Menu/Temperature Dial clockwise to French Bread.
<p>2. Start</p>  <p>↓</p>  	<ul style="list-style-type: none"> • Press Start button. <ul style="list-style-type: none"> ➤ Preheating will start. • During preheating, "P" appears in the display window. Do not open the door. • When preheating is completed, the oven will keep beeping and "P END" will appear in the display window, until oven door is opened. • If the oven door is not opened after preheating, the selected temperature will be maintained for 30 minutes. After 30 minutes, the oven will shut off automatically and beep five times. • After preheating, oven will continue to beep. • Place food in oven and fill the Water Tank.
<p>3. Timer/Clock (More/Less)</p> 	<ul style="list-style-type: none"> • To adjust the cooking time for a larger or shorter time if desired. • Press once to choose "more". Press twice to choose "less". • If no need to adjust, skip this step.
<p>4. Start</p> 	<ul style="list-style-type: none"> • Press Start button. <ul style="list-style-type: none"> ➤ The cooking time appears in the display window and count down.
<p>5.</p>	<ul style="list-style-type: none"> • During cooking after 2 beeps sound, rotate Metal Pan.
<p>6. Start</p> 	<ul style="list-style-type: none"> • Press Start button. <ul style="list-style-type: none"> ➤ Cooking will continue.

Notes:

1. This cooking requires preheating.
2. Follow manufacturer's directions for preparation.
3. Do not place Metal Pan directly onto Oven Cavity Floor. Insert Metal Pan directly between rails.
4. CAREFULLY REMOVE Metal Pan during or after cooking to avoid dropping Metal Pan.
5. If the water tank is empty, the cooking will continue.
6. The maximum length of French Bread dough should be 4 inch shorter than the length of the Metal Pan to get the best baking result. Place the dough on the Metal Pan 2 inch apart from the pan edge.

Bake Auto Menu Feature

(continued)



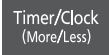


Bake Auto Menu Chart:

Menu	Serving	More/Less	Preheat	Accessories		Hints
				Glass Tray	Metal Pan	
Cake	Cake A	+10%/-10%	No	No	Yes	Use this menu for a 8 or 9 inch round pan cooking. Follow cake mix manufacturers' cooking instruction for preparation.
	Cake B			No	Yes	Use this menu for a bundt or a tube pan cooking. Follow cake mix manufacturers' cooking instruction for preparation.
	Cake C			No	Yes	Use this menu for a loaf pan for 50 minutes of baking or longer. Rotate loaf pan when 2 beeps sound.
	Cake D			No	Yes	Use this menu for a loaf pan for less than 50 minutes of baking. Rotate loaf pan(s) when 2 beeps sound.
Pie	Frozen Pie	+10%/-10%	No	No	Yes	Use a 9 inch round pie. Follow pie manufacturers' instructions for preparation.
	Fresh Pie			No	Yes	For recipe, refer to page 37 .
	Pre-Cooked			No	Yes	Follow pie manufacturers' instructions for preparation.
Cream Puff (with Steam)	Cream Puff	+10%/-10%	Yes	No	No (preheating)	This menu uses Steam function. Fill Water Tank. For recipe, refer to page 37 .
					Yes (cooking)	
Dinner Roll	Dinner Roll	+10%/-10%	Yes	No	No (preheating)	Follow packaged bread dough manufacturers' instructions for preparation.
					Yes (cooking)	
French Bread (with Steam)	French Bread	+10%/-10%	Yes	No	No (preheating)	This menu uses Steam function. Fill Water Tank. Follow packaged bread dough manufacturers' instructions for preparation.
					Yes (cooking)	

Combination Auto Menu Feature

Operation:



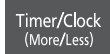


BEEF MEDIUM, POT ROAST, PORK ROAST:

1.	Menu/ Temperature 	• Rotate Menu/Temperature dial clockwise to select the desired menu.
2.	Time/Serving/ Weight 	• Rotate Time/Serving/Weight dial to set weight.
3.		• To adjust the cooking time for a larger or shorter time if desired. • Press once to choose "more". Press twice to choose "less". • If no need to adjust, skip this step.
4.	Start 	• Press Start button. ➤ Cooking will start.
5.		• During cooking after 2 beeps sound, turn meat over.
6.	Start 	• Press Start button. ➤ Cooking will continue.

Notes:

1. Place meat, fat side down, on a cooking container. After 2 beeps sound, turn meat over.
2. Use caution when moving the cooking container during and after cooking.
3. When selecting weight of POT ROAST appeared in the Display Window, the weight is of meat only, not including other ingredients. See POT ROAST recipe on page 37.

WHOLE CHICKEN:

1.	Menu/ Temperature 	• Rotate Menu/Temperature dial clockwise to select the desired menu.
2.	Time/Serving/ Weight 	• Rotate Time/Serving/Weight dial to set weight.
3.		Place food in oven and fill the water tank.
4.		• To adjust the cooking time for a larger or shorter time if desired. • Press once to choose "more". Press twice to choose "less". • If no need to adjust, skip this step.
5.	Start 	• Press Start button. ➤ Cooking will start.
6.		• During cooking after 2 beeps sound, turn meat over.
7.	Start 	• Press Start button. ➤ Cooking will continue.



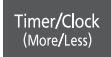


Notes:

1. Place WHOLE CHICKEN, breast side down, on a cooking container. After 2 beeps sound, turn over.
2. Use caution when moving the cooking container during and after cooking.
3. Please refer to Illustration 1 on page 36 for cooking container and food placement.

Combination Auto Menu Feature

(continued)

MEAT LOAF:

<p>1. Menu/ Temperature</p> 	<ul style="list-style-type: none"> • Rotate Menu/Temperature dial clockwise to select the desired menu.
<p>2. Time/Serving/ Weight</p> 	<ul style="list-style-type: none"> • Rotate Time/Serving/Weight dial clockwise to desired weight. Note: There is only one set weight for MEAT LOAF.
<p>3.</p> 	<ul style="list-style-type: none"> • To adjust the cooking time for a larger or shorter time if desired. • Press once to choose "more". Press twice to choose "less". • If no need to adjust, skip this step.
<p>4. Start</p> 	<ul style="list-style-type: none"> • Press Start button. ➤ Cooking will start.
<p>5.</p>	<ul style="list-style-type: none"> • During cooking after 2 beeps sound, rotate.
<p>6. Start</p> 	<ul style="list-style-type: none"> • Press Start button. ➤ Cooking will continue.

Note:

After 2 beeps sound, rotate the loaf pan 180 degrees.

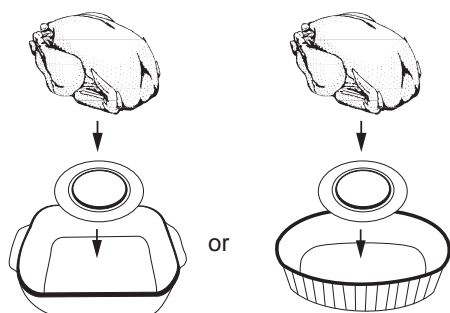
Combination Auto Menu Feature

Combination Auto Menu Chart:

Menu	Serving		More/Less	Preheat	Accessories		Hints
	Lb	KG			Glass Tray	Metal Pan	
Beef Medium	2.0-4.0	1.0-2.0	±10%	No	No	No	For recommended cooking container, refer to the Illustration 1 on the bottom of this page. After 2 beeps sound, turn over.
Pot Roast	2.0-4.0	1.0-2.0	±10%	No	No	No	Use cooking container with lid 4 qt or larger. After 2 beeps sound, turn over. For recipe, please refer to page 37.
Pork Roast	1.0-4.0	0.5-2.0	±10%	No	No	No	For recommended cooking container, refer to the Illustration 1 on the bottom of this page. After 2 beeps sound, turn over.
Whole Chicken (with Steam)	2.0-5.0	1.0-2.5	±10%	No	No	No	For recommended cooking container, refer to the Illustration 1 on the bottom of this page. After 2 beeps sound, turn over.
Meat Loaf	1.5	0.7	±10%	No	No	No	Use only glass, ceramic, or silicon container. Do not use any metal cooking pan. After 2 beeps sound, rotate cooking pan. For recipe, please refer to page 37.

* Do not use any other cooking pan unless specified. Do not use Metal Pan.

Illustration 1 (Example: Whole Chicken)



- Use only glass, ceramic, or silicon cooking pan.
- Use a cooking pan size 8 x 8 or larger.
- Place a microwave-safe dish up-side down on bottom of cooking pan.
- Place cooking pan directly onto Oven Cavity Floor.

Auto Menu Recipe

PIE (FRESH)

Ingredients:

2 cup (500 ml)	flour
1 tsp (5 ml)	salt
$\frac{2}{3}$ cup (150 ml)	shortening
5-7 tbsp (75-100 ml)	cold water
2 lb (1 kg)	fresh baking apples
1 tbsp (15 ml)	lemon juice
$\frac{3}{4}$ cup (175 ml)	sugar
2 tbsp (25 ml)	flour
1 tsp (5 ml)	cinnamon
$\frac{1}{8}$ tsp (0.5 ml)	nutmeg
$\frac{1}{8}$ tsp (0.5 ml)	salt

Method:

Pie Crust:

In a medium bowl, combine flour and salt. Cut in shortening until mixture resembles coarse crumbs. Add water, a tablespoon at a time, stirring lightly with fork. Gather dough into a ball. Roll dough $\frac{1}{8}$ " (0.5 cm) thick. Roll out half of pastry and line 9" (23 cm) pie plate. Roll out top crust, set aside.

Filling:

Peel, core, and slice each apple into sixteenths; toss with lemon juice. In a small bowl combine sugar, flour, cinnamon, nutmeg, and salt; add apples and toss until well coated. Place in lined pie plate. Dot with butter. Fit top crust and flute edges; cut 4 vent holes in top crust. Place pie plate on Metal Pan and place in oven between rails. Allow to cool after cooking.

POT ROAST

Ingredients:

$2\frac{1}{2}$ -3 lb (1.25-1.5 kg)	short rib or blade foiled roast
3	onions, quartered
2	carrots
2	celery stalks, cut into pieces
1 cup (250 ml)	turnip, cubed
1 (19 oz) (540 ml)	can of tomatoes
1	garlic clove
1 tsp (5 ml)	basil
$\frac{1}{2}$ tsp (2 ml)	salt

Method:

Put meat with vegetables and seasonings in a casserole. Fat side down. Cover with lid.

CREAM PUFF

Ingredients:

$7\frac{1}{2}$ tbsp (100 g)	butter or margarine
$\frac{3}{4}$ cup (150 g)	water
$\frac{2}{3}$ cup (100 g)	unbleached organic white flour
4 (190 g)	eggs

Method:

Bring butter and water to a boil in a saucepan. Stir with wooden spoon until butter has melted. Add the flour in pan and stir continuously. Keep stirring until the mixture appears transparent. Remove the pan from the heat. Gradually add beaten eggs and mix well. Lay a sheet of kitchen parchment paper onto Metal Pan. Place mixture into pastry bag with all air removed. Squeeze out the mixture into $1\frac{1}{2}$ " (4 cm) in diameter.

MEAT LOAF

Ingredients:

$1\frac{1}{2}$ lb (750 g)	ground beef
1	egg
1 cup	milk
$\frac{1}{2}$ cup	plain bread crumbs
$\frac{1}{4}$ cup	celery (finely chopped)
1 (100 g)	onion (finely chopped)
1 tbsp	ketchup
$\frac{1}{2}$ tsp	salt
$\frac{1}{4}$ tsp	pepper

Method:



Combine in one bowl ground beef, egg, milk, celery, and onion. In another bowl, combine bread crumbs, ketchup, salt, and pepper. Then combine second mixture with the first mixture and mix well together. Pack mixture into a loaf pan and smooth out top.

Auto Cleaning Feature

To Set Cleaning Function

Cleaning

This feature is used to assist in the removal of fat/grease by softening it. (30 minutes is required)

1.	Menu/ Temperature 	<ul style="list-style-type: none"> • Rotate Menu/Temperature dial clockwise to Cleaning.
2.		<ul style="list-style-type: none"> • Please fill the Water Tank.
3.	Start 	<ul style="list-style-type: none"> • Press Start button. ➤ Cleaning will start.



Notes:

1. Fill the Water Tank before using.
2. The indicator light will be on during operation.
3. After cleaning, open the door and wipe the oven cavity with a dry cloth.

Cleaning of Evaporation Tray

This feature is used when the Evaporation Tray has sediment, and takes 30 minutes.

Preparing the cleaner: Dilute $\frac{3}{4}$ tsp (2 g) citric acid into 4 tsp (20 ml) water, then pour into the Evaporation Tray.

1.	Menu/ Temperature 	<ul style="list-style-type: none"> • Rotate Menu/Temperature dial clockwise to Cleaning of Evaporation Tray.
2.	Start 	<ul style="list-style-type: none"> • Press Start button. ➤ Cleaning will start.

Notes:

1. The indicator light will be off during operation.
2. After cleaning, open the door and clean the Ceramic Cover with water.
3. Dry off the remaining liquid in the Evaporation Tray with a paper towel.
4. Lemon juice can be used instead of citric acid.

Care and Cleaning of your Microwave Oven

Inside of the oven:

Wipe with a damp cloth after using. Mild detergent may be used if needed. Do not use harsh detergents or abrasives.

Oven Cavity Floor:

Always clean the Ceramic Plate after cooling down with a mild detergent and wipe to dry.

Outside oven surfaces:

Clean with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into ventilation openings.

Rubber Seal:

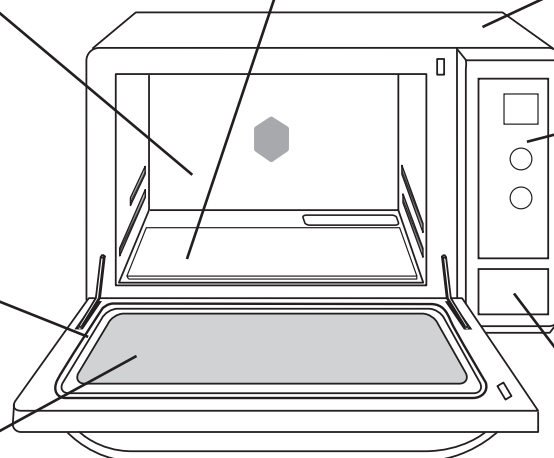
Wipe with a soft dry cloth. Mild detergent may be used if needed. Do not use knife or sharp edge.

Control Panel:

* Covered with a removable protective film to prevent scratches during shipping. Small bubbles may appear under this film.

(Hint - To remove film, apply masking or clear tape to an exposed corner and pull gently.)

* If the Control Panel becomes wet, clean it with a soft dry cloth. Do not use harsh detergents or abrasives.



Oven Door:

Wipe with a soft dry cloth when steam accumulates inside or around the outside of the oven door. During cooking, especially under high humidity conditions, steam is given off from the food. (Some steam will condense on cooler surfaces, such as the oven door. This is normal.)

Inside surface is covered with reinforced glass as a heat and vapor barrier. **Do not remove.**

Water Tank:

Wipe with a soft dry cloth. Mild detergent may be used if needed. Do not put in the dish washer.



Ceramic Cover:

Always clean the Ceramic Cover with a mild detergent to avoid obstruction. Clean the cover after the oven cools down. After using the steam function and the oven is cooling down, dry up the water in the evaporating Channel.

IT IS IMPORTANT TO KEEP THE OVEN CLEAN AND DRY.

FOOD RESIDUE AND CONDENSATION MAY CAUSE RUSTING OR ARCING AND DAMAGE TO THE OVEN. AFTER USE, WIPE DRY ALL SURFACES INCLUDING VENT OPENINGS, AND OVEN SEAMS.

Notes:

- When decalcifying the oven, only use decalcifying agents with a citric acid base. Do not use vinegar or decalcifying agents containing vinegar or acetic acid, they will damage the appliance.
- Do not use a steam cleaner to clean this appliance. The steam from the cleaning appliance could penetrate live components and permanently damage the oven or cause injury.
- Never use cleaners containing sand, silica, soda, chlorides or scouring agents. Hard brushes, scouring cloths, steel wool and other abrasive materials should not be used.
- Only use tap water to fill the Water Tank. Never use distilled or mineral water.
- Never exceed the "350ml" water level marker when filling up the Water Tank.
- Clean the Water Tank and Sealed Lid frequently. Never remove the sealing band from around the Water Tank Lid, as leaking water would result in electrical failure and danger of electric shock.
- The Drip Tray, Metal Pan, Glass Tray and Ceramic Cover should be washed and dried each time they are used. They can be washed in the dishwasher.



Before Requesting Service

These things are normal:

The oven causes interference with my TV.	Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven.
Steam accumulates on the oven door and warm air comes from the oven vents.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal. After use, the oven should be wiped dry (see page 39).

PROBLEM	POSSIBLE CAUSE	REMEDY
Oven will not turn on.	The oven is not plugged in securely.	Remove plug from outlet, wait 10 seconds and re-insert.
	Main circuit breaker or main fuse is tripped or blown.	Reset main circuit breaker or replace main fuse.
	There is a problem with the outlet.	Plug another appliance into the outlet to check if it is working.
	Oven Circuit Breaker is tripped.	Reset Oven Circuit Breaker to "I" position.
Oven will not start cooking.	The door is not closed completely.	Close the oven door securely.
	Start button was not pressed after programming.	Press Start button.
	Another program is already entered into the oven.	Press Stop/Reset Pad to cancel the previous program and enter new program.
	The program is not correct.	Program again according to the Operating Instructions.
	Stop/Reset Pad has been pressed accidentally.	Program oven again.
The word "LOCK" appears in the Display Window.	The CHILD SAFETY LOCK was activated by pressing Start button 3 times.	Deactivate LOCK by pressing Stop/Reset pad 3 times.
The oven stops cooking by microwave and "H97" or "H98" appears in the display window.	This displaying indicates a problem with the microwave generation system.	Please contact an authorised Service Center (see page 41).
"DEMO MODE PRESS ANY KEY" appears in the display window.	The oven is in demonstration mode.	Press Timer/Clock pad 4 times to exit the mode.
The fan motor continue operating after cooking is over.	The fan motor is cooling the electric components.	It is normal.

Limited Warranty & Customer Services Directory

PANASONIC CONSUMER ELECTRONICS COMPANY,
DIVISION OF PANASONIC CORPORATION OF
NORTH AMERICA
One Panasonic Way
Secaucus, New Jersey 07094

PANASONIC SALES COMPANY,
DIVISION OF PANASONIC PUERTO
RICO, INC.
Ave. 65 de Infanteria, Km. 9.5
San Gabriel Industrial Park
Carolina, Puerto Rico 00985

Panasonic Microwave Oven Product Limited Warranty

Limited Warranty Coverage

If your product does not work properly because of a defect in materials or workmanship, Panasonic Consumer Electronics Company or Panasonic Sales Company (collectively referred to as "the warrantor") will, for the length of the period indicated on the chart below, which starts with the date of original purchase ("warranty period"), at its option either (a) repair your product with new or refurbished parts, or (b) replace it with a new or a refurbished product. The decision to repair or replace will be made by the warrantor.

**ALL PARTS (EXCEPT MAGNETRON TUBE)
MAGNETRON TUBE**

PARTS	LABOR
1 (ONE) YEAR	1 (ONE) YEAR
5 (FIVE) YEAR	1 (ONE) YEAR

During the "Labor" warranty period there will be no charge for labor. During the "Parts" warranty period, there will be no charge for parts. You must carry-in or mail-in your product during the warranty period. This warranty only applies to products purchased and serviced in the United States or Puerto Rico. This warranty is extended only to the original purchaser of a new product which was not sold "as is". A purchase receipt or other proof of the original purchase date is required for warranty service.

Carry-In or Mail-In Service

For Carry-In or Mail-In Service in the United States call 1-800-211-PANA(7262) or visit Panasonic Web Site:
<http://www.panasonic.com>

For assistance in Puerto Rico call Panasonic Sales Company (787)-750-4300 or fax (787)-768-2910.

Limited Warranty Limits And Exclusions

This warranty ONLY COVERS failures due to defects in materials or workmanship, and DOES NOT COVER glass, plastic parts, temperature probes(if included) and normal wear and tear or cosmetic damage. The warranty ALSO DOES NOT COVER damages which occurred in shipment, or failures which are caused by products not supplied by the warrantor, or failures which result from accidents, misuse, abuse, neglect, mishandling, misapplication, alteration, faulty installation, set-up adjustments, misadjustment of consumer controls, improper maintenance, power line surge, lightning damage, modification, or commercial use (such as in a hotel, office, restaurant, or other business), rental use of the product, service by anyone other than a Factory Service center or other Authorized Servicer, or damage that is attributable to acts of God.

THERE ARE NO EXPRESS WARRANTIES EXCEPT AS LISTED UNDER "LIMITED WARRANTY COVERAGE". THE WARRANTOR IS NOT LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT, OR ARISING OUT OF ANY BREACH OF THIS WARRANTY. (As examples, this excludes damages for lost time, cost of having someone remove or re-install an installed unit if applicable, or travel to and from the servicer. The items listed are not exclusive, but are for illustration only.) **ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.**

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, so the exclusions may not apply to you.

This warranty gives you specific legal rights and you may also have others rights which vary from state to state. If a problem with this product develops during or after the warranty period, you may contact your dealer or Service center. If the problem is not handled to your satisfaction, then write to the warrantor's Consumer Affairs Department at the addresses listed for the warrantor.

PARTS AND SERVICE WHICH ARE NOT COVERED BY THIS LIMITED WARRANTY ARE YOUR RESPONSIBILITY.

Customer Services Directory

Obtain Product Information and Operating Assistance; locate your nearest Dealer or servicer; purchase Parts and Accessories; or make Customer Service and Literature requests by visiting our Web Site at:

<http://www.panasonic.com/consumersupport>

or, contact us via the web at: <http://www.panasonic.com/contactinfo>

You may also contact us directly at: **1-800-211-PANA(7262)**,
Monday-Friday 9 am-9 pm; Saturday-Sunday 10 am-7 pm, EST.

For hearing or speech impaired TTY users, TTY: 1-877-833-8855

Service in Puerto Rico

Panasonic Puerto Rico, Inc.
Ave. 65 de Infantería, Km. 9.5, San Gabriel Industrial Park, Carolina, Puerto Rico 00985
Phone (787)750-4300, Fax (787)768-2910



Specifications

	NN-CS597S
Power Source:	120 V, 60 Hz
Power Consumption:	Microwave: 12.0 Amps, 1,400 W
	Bake: 10.9 Amps, 1,300 W
	Steam+Microwave: 11.9 Amps, 1,380 W
Cooking Power:*	1,000 W
Outside Dimensions (W x D x H):	20 ¹⁹ / ₃₂ " x 19 ⁷ / ₈ " x 12 ¹⁹ / ₃₂ " (523 mm x 505 mm x 320 mm)
Oven Cavity Dimensions (W x D x H):	13 ¹⁵ / ₁₆ " x 13 ¹ / ₂ " x 9 ¹ / ₁₆ " (354 mm x 343 mm x 230 mm)
Operating Frequency:	2,450 MHz
Net Weight:	Approx. 41.5 lbs. (18.8 kg)

* IEC Test procedure
Specifications subject to change without notice.

User's Record

The serial number of this product may be found on the left side of the control panel. You should note the model number and the serial number of this oven in the space provided and retain this book as a permanent record of your purchase for future reference.

Model No. _____

Serial No. _____

Date of Purchase _____

Panasonic Consumer Electronics Company, Division of Panasonic Corporation of North America
One Panasonic Way
Secaucus, New Jersey 07094

Panasonic Sales Company, Division of Panasonic Puerto Rico, Inc. ("PSC")
Ave. 65 de Infanteria, Km. 9.5
San Gabriel Industrial Park,
Carolina, Puerto Rico 00985

Matsushita Electric Industrial Co., Ltd.
Panasonic Home Appliances Microwave Oven (Shanghai) Co., Ltd.
898 Long Dong Road, Pu Dong, Shanghai, China 201203
Web Site: <http://www.panasonic.co.jp/global>