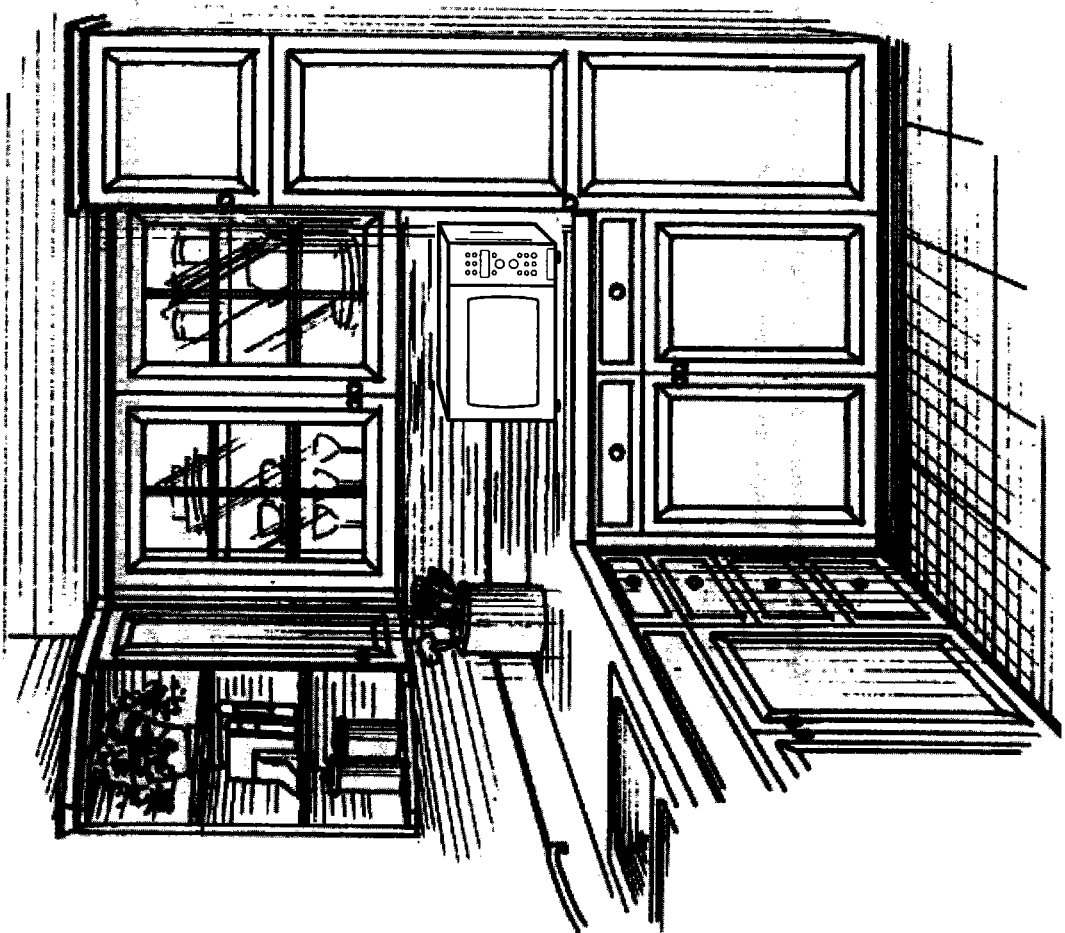


# *Operating Instructions*

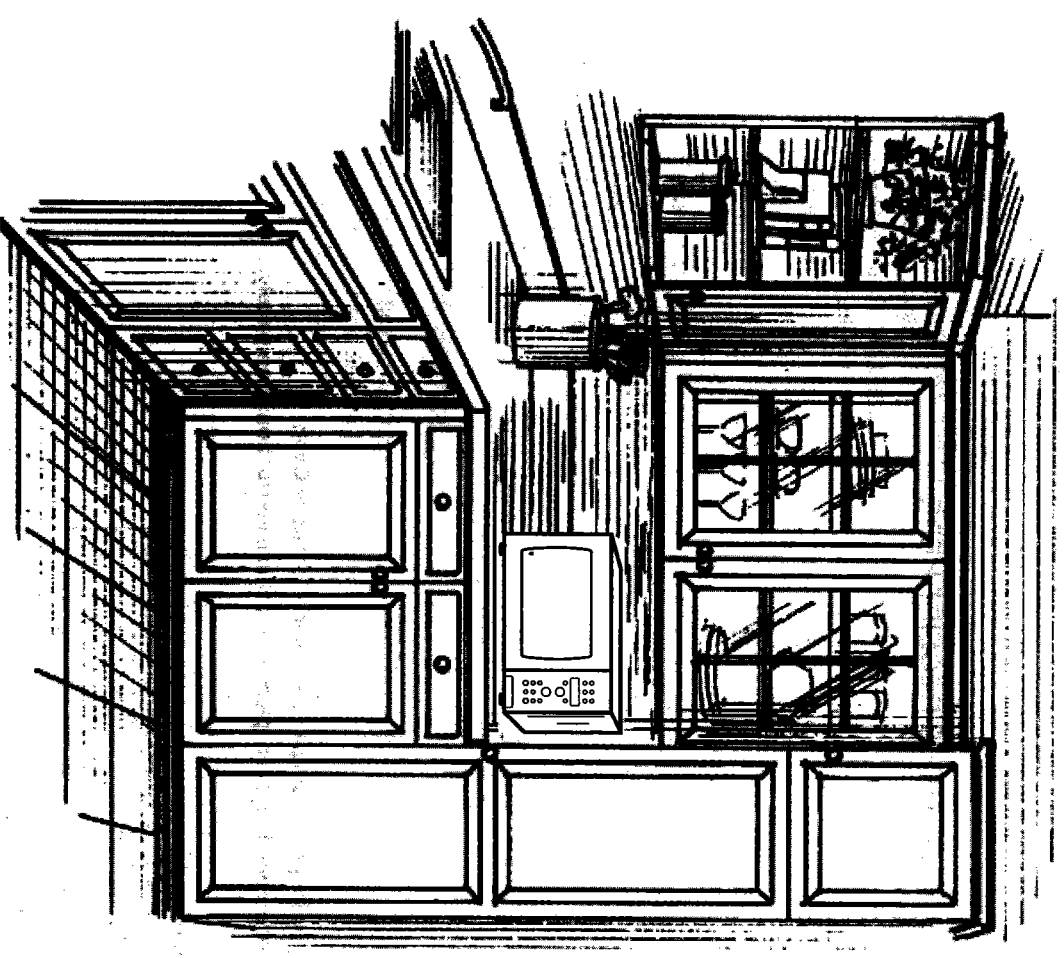
## *Microwave/Convection Oven*

*Model NN-C994S/NN-C994B/NN-C994W*



*Fours micro-ondes/convection*  
*Modèle NN-C994S/NN-C994B/NN-C994W*

# *Manuel d'utilisation*



*Before operating this oven, please read these instructions completely.*

# 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. Under normal conditions, the oven will not operate with the door open.
- (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 following:
  - (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.

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The serial number of this product may be found on the right side of the oven door opening. 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** \_\_\_\_\_

# Important Safety Instructions

When using electrical appliances, basic safety precautions should be followed, including the following:

**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 the appliance.
2. Read and follow **“PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY”**, found on page 2.
3. This appliance must be grounded. Connect only to a properly grounded outlet. See **“GROUNDING INSTRUCTIONS”** found on page 4.
4. Install or locate this appliance only in accordance with the provided installation instructions.
5. Some products such as whole eggs and sealed containers (for example, closed glass jars) may explode and should not be heated in this oven.
6. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapours in this appliance. This type of oven is specifically designed to heat, or cook food. It is not designed for industrial or laboratory use.
7. As with any appliance, close supervision is necessary when used by children. Do not allow children to use this appliance, unless closely supervised by an adult.
8. 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.
9. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized Panasonic Servicentre for examination, repair or adjustment.
10. Do not cover or block any openings on this appliance.
11. Do not store, or use, 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, etc.
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 table or counter.
15. When cleaning surfaces of door and oven that come together on closing the door, use only nonabrasive soaps or detergents applied with a sponge or soft cloth.
16. To reduce the risk of fire in the oven cavity:
  - (a) Do not overcook food. Carefully attend appliance if 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 materials inside the oven should ignite, 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.

17. **To avoid the possible risk of a burn**, the appliance must not be used in areas such as island-type countertops where the rear surfaces would be exposed to user contact and the appliance must be placed more than 92 cm above the floor.

## General Use

1. **DO NOT** 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 outer panel from oven. Repairs should only be done by qualified service personnel.
2. **DO NOT** use the microwave function when the oven is empty. The microwave energy will reflect continuously throughout the oven causing overheating, if no food or water is present to absorb energy.
3. **DO NOT** use this oven to heat chemicals or other non-food products.
4. **DO NOT** dry clothes, newspapers or other materials in the oven. They may catch on fire.
5. **DO NOT** use recycled paper products unless the paper product is labelled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires when used.
6. **DO NOT** use newspapers or paper bags for cooking.
7. **DO NOT** hit or strike the control panel. Damage to the controls may occur.
8. **DO NOT** store flammable materials next to, on top of, or in the oven. These could be fire hazards.
9. **POT HOLDERS** may be needed when handling dishes. Heat is transferred from the hot food to the cooking container and from the cooking container to the Ceramic Tray. Ceramic Tray can be very hot after removing cooking container from oven.
10. **Before using the BAKE, COMBINATION or BROIL functions for the first time, wash the interior with a soapy cloth, then operate the oven without food, on BAKE, for 20 minutes at 230°C (450°F). This will allow the oil that is used for rust protection to be burned off.**
11. Door and exterior will get hot during BAKE, COMBINATION and BROIL. Please handle door carefully.
12. Use extreme caution when removing oven accessories or cooking containers from oven or disposing of hot grease.

**SAVE THESE INSTRUCTIONS**

# Installation and Grounding Instructions

## Examine Your Oven

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

## Placement of Your Oven

- Oven must be placed on a flat, stable surface. For proper operation, the oven must have sufficient air flow. Allow 8 cm (3") of space on both sides of the oven and 15 cm (6") of space on top of the oven.
  - DO NOT block air vents. If they are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has cooled.
  - DO NOT place the oven near a hot, damp surface such as a gas or electric range, or dishwasher.
  - DO NOT operate the oven when room humidity is too high.
- This oven was manufactured for household use only.
- This oven may be built into a wall cabinet, if desired, by using the proper trim kit, which may be purchased from a local dealer. Follow all installation instructions packed with kit. (Trim Kit Model No. see page 15)

## 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.

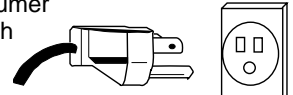
**WARNING** Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood, or if it is uncertain whether the appliance is properly grounded or not. If it is necessary to use an extension cord, use only a three-wire extension cord that has a three blade grounding plug, and a three-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord should be equal to, or greater than, the electrical rating of the appliance.

## Fan Motor Operation

After using the oven the fan motor rotates to cool the electric components. This is perfectly normal, and you can take the food out of the oven while the fan operates.

## Wiring Requirements

- The oven must be 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, or the food may cook slower than recommended in this manual.
- 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 other accident causing oven damage. Using a lower voltage will cause slow cooking. Panasonic is **NOT** responsible for damage resulting from the use of the oven with other than specified voltage.
- The oven must be plugged into at least a 15 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.



## Ceramic Tray

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

## Roller Ring

- The Roller Ring and oven floor should be cleaned frequently to prevent excessive noise.
- The Roller Ring must always be used with the Ceramic Tray.
- Always replace the Roller Ring and Ceramic Tray in their proper positions.

## Oven Racks

Use these racks for Bake, Broil or Combination cooking to elevate food for proper heating. May also be used during Microwave cooking. Arcing may occur if a metal container is used. If this occurs, stop the cooking, change the container and re-start the program.

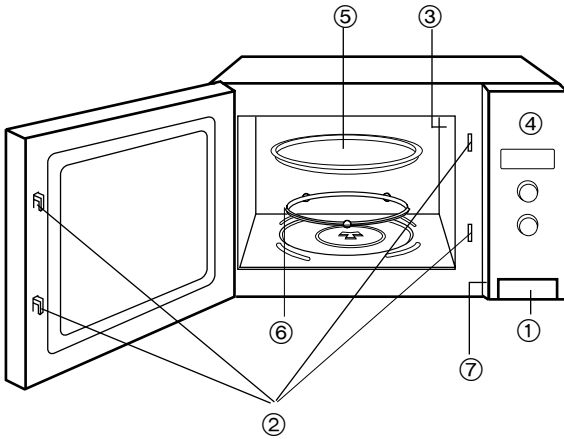
## Utensils

1. MICROWAVE BROWNING DISHES or GRILLS are designed for microwave cooking only. Do not use on browning cycle or on rack. Preheating times vary depending on the size of the browning dish and food being cooked. Always follow instructions provided by the browning dish or grill manufacturer. **DO NOT PREHEAT THE BROWNING DISH FOR MORE THAN 6 MINUTES** in the microwave.
2. METAL CONTAINERS or dishes with metallic trim should not be used during Microwave or Combination cooking. Arcing (sparking) may occur.
3. METAL TWIST-TIES should not be used for Microwave or Combination cooking, Arcing will occur.
4. **DO NOT** use SEALED JARS or NARROW NECK bottles for cooking or reheating. They may shatter.
5. **DO NOT** use CONVENTIONAL THERMOMETERS for Microwave or Combination cooking. They may cause arcing. **DO NOT** use a Microwave meat thermometer for Combination cooking or Bake cooking. It may melt.
6. Remove PLASTIC WRAPS, before cooking or defrosting in the oven.
7. If an oven cooking bag is used, prepare according to the package directions. Do not use a wire twist-tie to close bag. Instead, use a plastic tie, a piece of cotton string or a strip cut from the open end of the bag. Make six 1 cm (½") slits by the closure. Place oven cooking bag in a dish slightly larger than the food being cooked.
8. When using foil, skewers, racks or utensils made of metal in the oven for Microwave or Combination cooking, allow at least 2.5 cm (1") of space between the metal material and interior oven walls. If arcing occurs, remove the metal material (skewers, etc.) and/or transfer to a nonmetallic container. Do not use with rack.
9. Do not use paper bags or recycled paper products in the microwave oven.
10. Do not use paper towels or cloths which contain a synthetic fiber woven into them, such as nylon. The synthetic fiber may cause the towel or cloth to ignite. Use paper towels with caution.
11. The oven door and interior walls will get hot during cooking.
12. Cooking utensils get hot during cooking. Use potholders when removing utensils from the oven or when removing lids or plastic wrap covers from cooking utensils to avoid burns.
13. The Ceramic Tray will get hot during cooking. It should be allowed to cool before handling or before using paper products, such as paper plates, napkins or microwave cooking.
14. Utensils for Combination setting, should be heat-safe, microwaveable dishes.

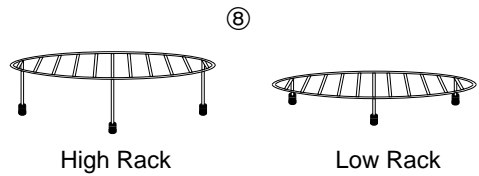
## Food

1. **Do not use your oven for home canning** or the heating of any closed jar. Pressure will build up and the jar may explode. In addition, the microwave oven cannot maintain the food at the proper canning temperature. Improperly canned food may spoil and be dangerous to consume.
2. Small quantities of food or foods with low moisture content can dry out, burn or catch on fire when overheated. If a fire occurs, turn the oven off and leave the oven door closed. Disconnect the power cord or shut off the power at the fuse or circuit breaker panel.
3. Popcorn can be popped in a suitable, microwaveable cornpopper using the manufacturer's directions OR prepackaged bags of Microwave popcorn can be used with the preset "Popcorn" Pad program. Always follow the package directions.
4. Do not attempt to deep fry in your microwave oven. Temperature cannot be controlled and fat will erupt. Many microwave utensils cannot withstand the temperatures of heated oil, resulting in shattering or melting.
5. Do not boil eggs in their shell in a microwave oven. Pressure will build up and the eggs will explode.
6. Potatoes, apples, egg yolks and whites, whole squash and sausages are examples of foods with nonporous skins. This type of food must be pierced before cooking, to prevent bursting.
7. Use fresh potatoes, and cook until just done. The potatoes will still feel soft to the touch, but firm when pierced with a fork. Overcooking causes dehydration and may cause a fire.
8. Heated liquids can erupt if not mixed with air. Do not heat liquids in your microwave oven without first stirring. Over-heated liquids will erupt.
9. Heat only 1 frozen dinner or entree in the oven at a time. If the dinner or entree is heated in a foil tray, leave at least 2.5 cm (1") of space between the foil tray and the oven walls.
10. Drying meats, fruits, vegetables and herbs is not recommended.
11. Do not use the oven for any reason other than the preparation of food.
12. Do not leave the oven unattended when in use.

# Outline Diagram



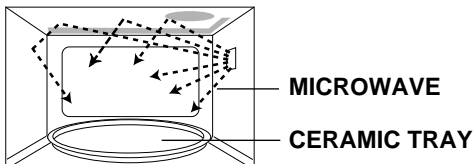
- ① **Door Release Button**  
Opening the door during cooking will stop the cooking process without cancelling the program. Cooking resumes as soon as the door is closed and START Pad is pressed. The oven light will turn on, and remain on, whenever the door is opened.
- ② **Door Safety Lock System**
- ③ **Oven Air Vent**
- ④ **Control Panel**
- ⑤ **Ceramic Tray**
- ⑥ **Roller Ring**
- ⑦ **Identification Plate (model number)**
- ⑧ **Oven Rack**



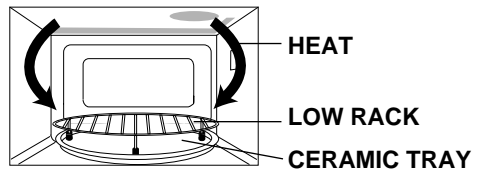
# Cooking Modes

The following is the recommended use of the oven racks, unless otherwise indicated in the Cookbook.

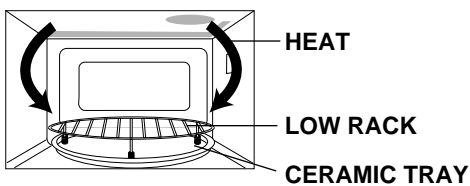
## MICROWAVE



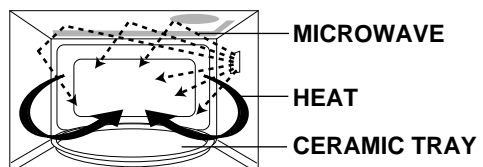
## BROIL



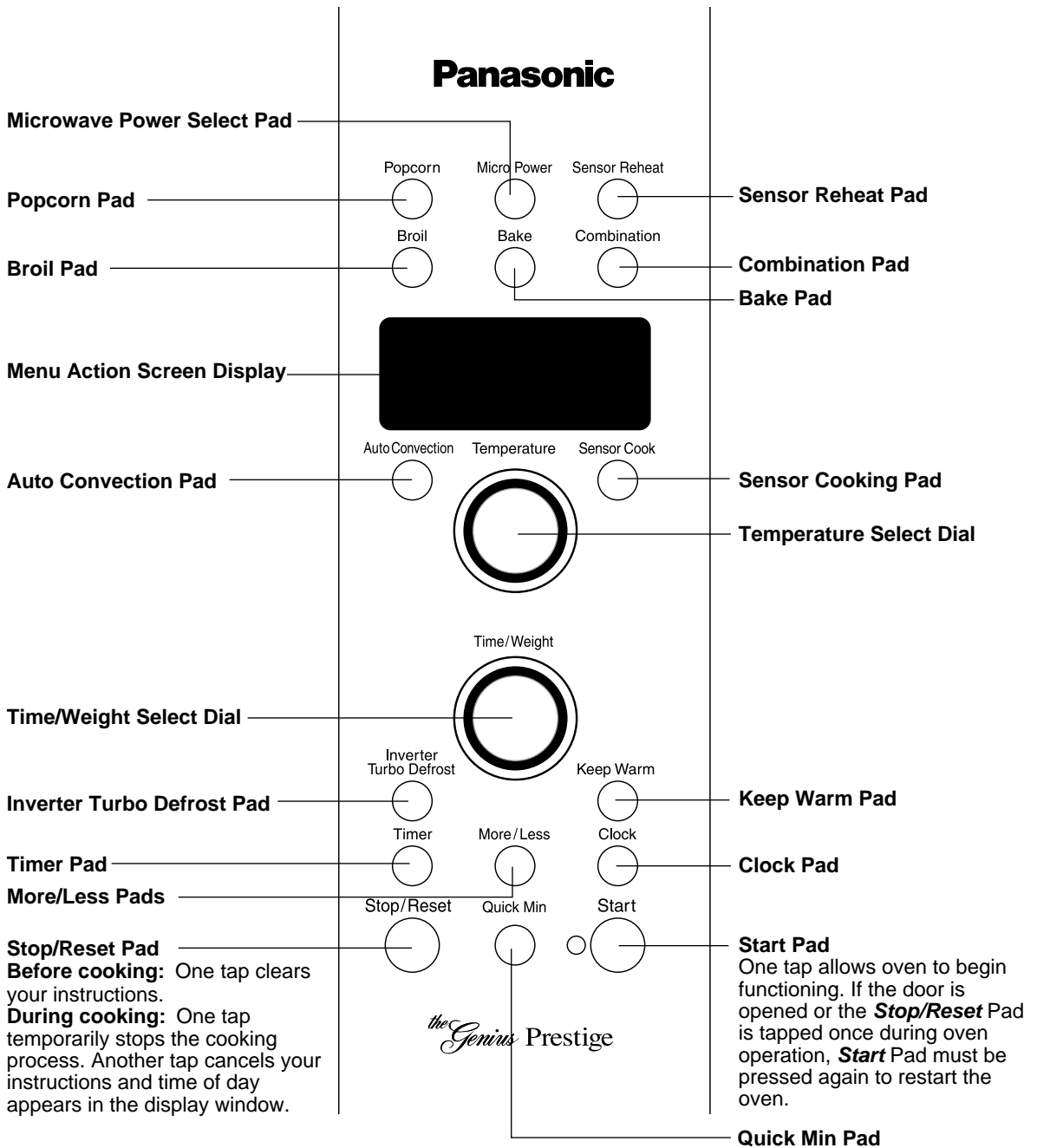
## BAKE



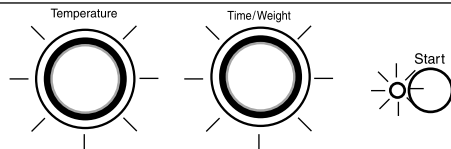
## COMBINATION



# Control Panel



**Cook Navigator:**  
The flashing indicator signals the next step.



**Beep Sound:**

When a pad is pressed correctly, a beep will be heard. If a pad is pressed and no beep is heard, the unit has not, or cannot, accept the instruction. The oven will beep twice between programmed stages. At the end of any complete program, the oven will also beep 5 times. When the preheating cycle is complete, the oven will beep 3 times.

# Functions

The unique function feature of your PANASONIC microwave oven allows you to set the non-cooking features of your oven, such as LANGUAGE CHOICE (ENGLISH, SPANISH OR FRENCH) MENU ACTION ON/OFF, Lb/kg CHOICE. (see below)

The functions should be programmed directly after plugging the oven in.

More/Less



## LANGUAGE CHOICE

The oven has English, French and Spanish displays.  
The default setting is English.

Press More/Less Pad	Convert into
—	<b>ENGLISH</b>
once	<b>FRANCAIS</b>
twice	<b>ESPANOL</b>

Start



## Lb/kg CHOICE

The oven has both imperial and metric weight measurements.  
The default setting displays the weight in imperial measurements.

Press Start Pad	Convert into
—	<b>LB-F</b>
once	<b>KG-C</b>

Timer



## MENU ACTION ON/OFF

MENU ACTION SCREEN helps you program your oven by prompting you with the next step.  
When you become familiar with your oven, the Prompting Guide can be turned off.

Press Timer Pad	Convert into
—	<b>ON</b>
3 times	<b>OFF</b>
3 times	<b>ON</b>

# To Use Child Safety Lock

Using this system will make the oven controls inoperable; however, the door will open.

Start



Press Start Pad  
three times.



Time of day will disappear and "LOCK" will appear on the screen. Actual time will not be lost.

To cancel "LOCK":

Stop/Reset



Press Stop/Reset Pad  
three times.



Time of day will reappear on the screen.



# Clock Setting



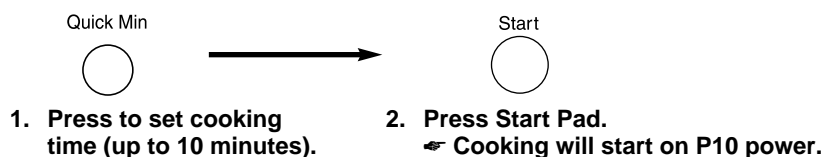
## Notes:

1. You can use the oven without setting the clock.
2. The oven uses a 12-hour clock.
3. To reset the time of day, repeat steps 1 to 3 above.
4. The clock will keep the time of day as long as the oven is plugged in and electricity is supplied.

# Quick Min Function

This feature allows you to set cooking time easily instead of using Number Pads or add extra cooking time.

## To Set Cooking Time:



- To use another power level or cooking mode, select the desired power level/cooking mode before setting the cooking time.
- If you use Quick Min Pad to set your cooking time, you cannot use the Time/Weight Select Dial to set more time or to change the cooking time. However, you can add more time with the Quick Min Pad during cooking.

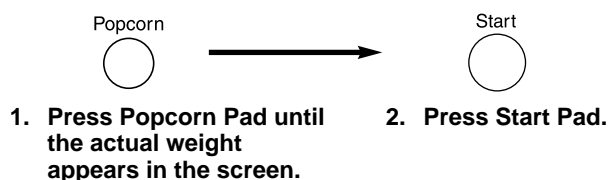
## To Add Extra Cooking Time During Cooking:



Press Quick Min Pad to add extra cooking time (up to 10 taps) during cooking.  
⚡ Cooking time changes to include extra time and continues to count down in the display.

- To use other power levels, select the desired power level before setting the cooking time.
- If you use **Quick Min** Pad to set your cooking time, you cannot use Number Pads to set more time or to change the cooking time.

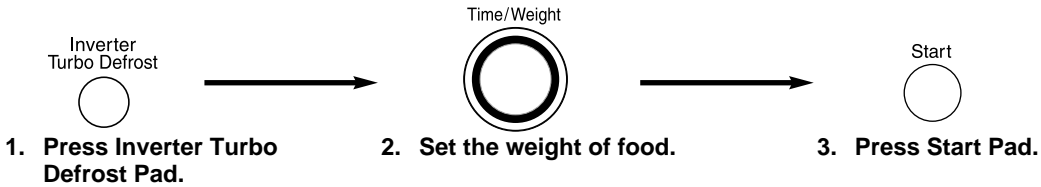
# To Set Popcorn Function



- Prepackaged microwave popcorn comes in **99 g (3.5 oz)**, **85 g (3.0 oz)** and **50 g (1.75 oz)** bags.
- Place the bag in the oven according to the manufacturers' directions.
- Pop only one bag at a time.
- When popping multiple bags one right after the other, the cooking times may vary slightly. This does not affect the popcorn results.
- After popping, open the bag carefully. Popcorn and steam are extremely hot.
- Do not reheat unpopped kernels or reuse bag.
- Use only the package weight, or results will be unsatisfactory and popcorn may scorch.

## To Set Inverter Turbo Defrost

Use to Defrost meat, poultry or seafood by using the weight on the package.

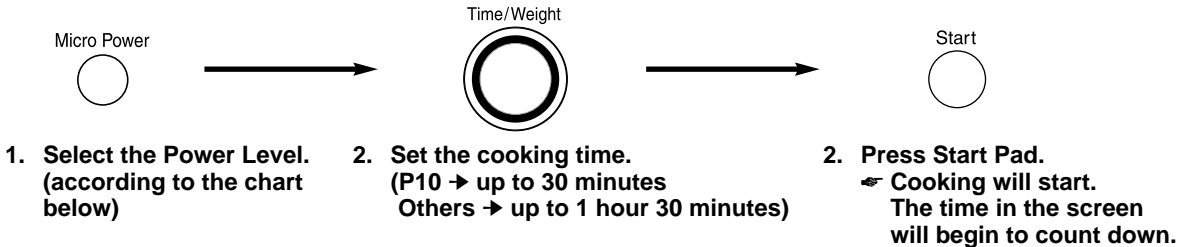


- The recommended maximum weight for meat is 1.8 kg (4 lb); poultry, 2.7 kg (6 lb) and seafood, 1.4 kg (3 lb).
- The weight for Inverter Turbo Defrost can be programmed to up to 3.0 kg (6 lb).

## Microwave Power & Time Selection

How do I program Power and Time?

**How to program Reheating/Cooking:**



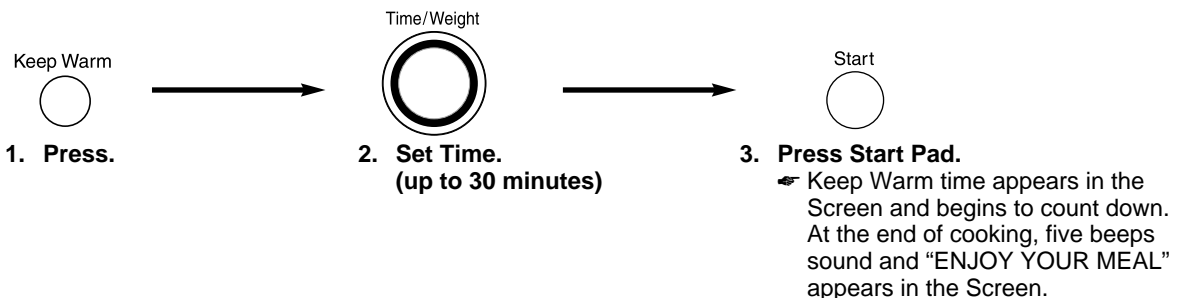
Press	Microwave Power Level
once	P10 (HIGH)
twice	P9
3 times	P8
4 times	P7 (MEDIUM-HIGH)
5 times	P6 (MEDIUM)
6 times	P5
7 times	P4
8 times	P3 (MEDIUM-LOW)
9 times	P2
10 times	P1 (LOW)

### Notes:

1. For 2 or 3 stage cooking, repeat steps 1 and 2 above before pressing Start Pad.
2. When selecting P10 for the first stage, start from step 2.

## To Use Keep Warm

This feature helps you to keep a certain selection of foods warm for up to 30 minutes after cooking. (Pie, Gravy, Stew, Casserole or Mashed Potatoes)



# Bake with Time Selection

## Note:

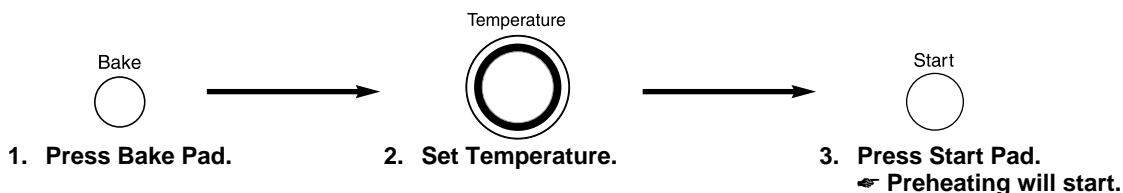
Before using the BAKE, COMBINATION or BROIL functions for the first time, wash the interior with a soapy cloth, then operate the oven without food on BAKE for 20 minutes at 230°C (450°F). This will allow the oil that is used for rust protection to be burned off.

The oven door and exterior will become hot during BAKE, COMBINATION and BROIL. Please handle the door carefully.

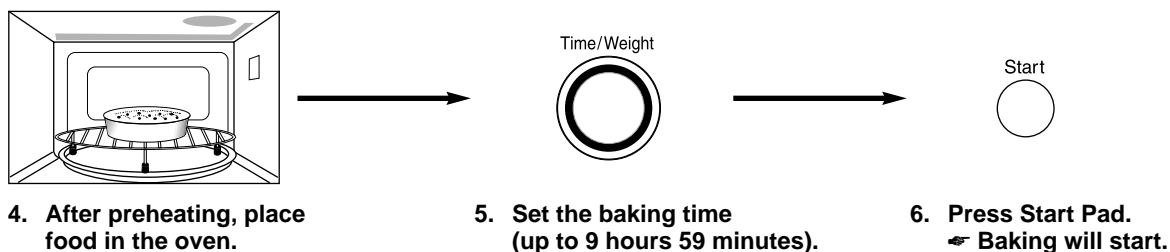
This feature offers a choice of bake temperatures from 100°C to 230°C in 10°C increments (or from 200°F to 450°F in 25°F increments).

Most baked items require preheating the oven.

Place the Oven Rack on the Ceramic Tray. Follow these steps.



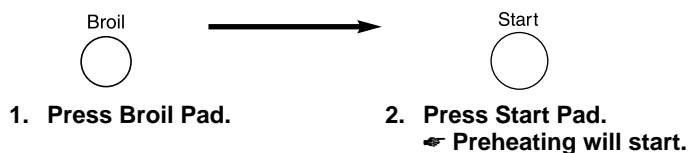
- During preheating, "P" appears in the display. Do not open the door.
- When preheating is completed, the oven will beep three times and "P END" will appear on the screen.
- If the oven door is not opened after preheating, the selected temperature will be maintained for 30 minutes. After 30 minutes, the oven will shut off automatically and beep five times.



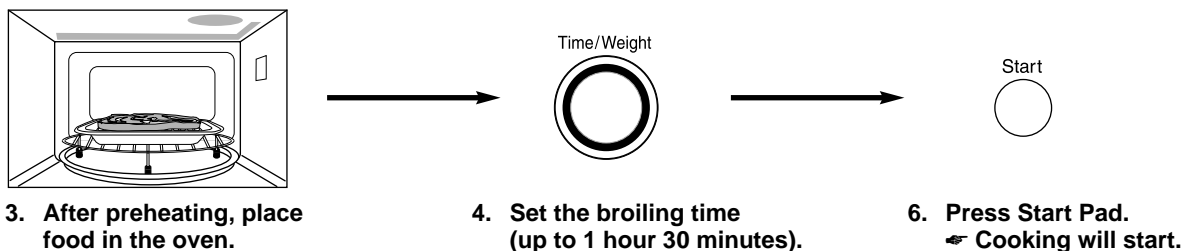
- For recipes that do not require preheating, eliminate steps 3–4.
- When the selected cooking time is less than one hour, the time counts down second by second.
- When the selected cooking time is over one hour, the time counts down minute by minute until 1 hour remains. The timer will then count down second by second.
- Press Bake Pad during preheating or baking to display the temperature you programmed.

## Broiling with Time Selection

Most broil items require preheating the oven. Place the Oven Rack on the Ceramic Tray. Follow these steps.



- During preheating, “P” appears in the screen. Do not open the door.
- When preheating is completed, the oven will beep three times and “P END” will appear in the screen.
- If the oven door is not opened after preheating, the temperature will be maintained for 30 minutes. After 30 minutes, the oven will shut off automatically and beep five times.



- For recipes that do not require preheating, eliminate step 2.

## Combination Cooking with Time Selection

There are 4 combination settings. These settings are automatic; there is no need to set the oven temperature or microwave power level.

Some Combination recipes require preheating. For instructions, follow steps 1 and 2 of the “Bake with Time Selection” section.



- 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.
- Use microwaveable and heat-safe dishes.
- Do not use plastic wrap or waxed paper.

	Oven Temperature	Microwave
1	130°C (275°F)	30% power
2	150°C (300°F)	
3	160°C (325°F)	
4	190°C (375°F)	

## To Use Sensor Reheat (by Microwave)

Sensor Reheat



Start



1. Press Sensor Reheat Pad.
2. Press Start Pad.  
← Reheating will start.

- Stand time or a power level can be programmed after Sensor Reheat, selected.
- Sensor Reheat is not suitable for pastry, bread, soup or beverages.

## To Use Sensor Cooking (by Microwave/Combination)

This feature allows you to cook most of your favourite foods without knowing the quantity or having to select cooking time and power. The oven does it all automatically.

Sensor Cook



Start



1. Select the desired Category.
2. Press Start Pad.

- Press Category Pad until desired food appears in the screen.
- The charts and recipes in the Cookbook provide directions for Sensor Cooking: "To Cook by Sensor Cooking:"
- The following categories are further divided as follows:

Sensor Cook 	1st tap	POTATOES for root vegetables, such as potatoes, carrots, squash
	2nd tap	FRESH VEGETABLES for other vegetables, such as broccoli, peas, beans, cauliflower
	3rd tap	CANNED VEGETABLES
	4th tap	FROZEN VEGETABLES
	5th tap	WHITE RICE
	6th tap	BROWN RICE
	7th tap	PASTA
	8th tap	CASSEROLE 1 for foods such as gratin and lasagna
	9th tap	CASSEROLE 2 for foods such as stew

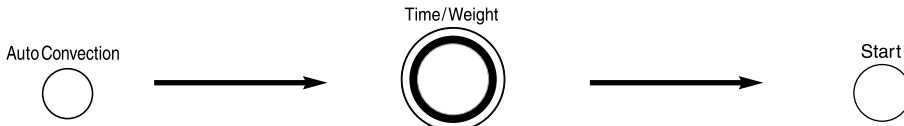
CASSEROLE will be cooked by Combination. Do NOT use plastic wrap, as the heater could melt the wrap.

### NOTE ON SENSOR REHEAT AND SENSOR COOKING:

- The Sensor system works by detecting a burst of steam on the steam sensor. As food cooks in a microwave oven, steam is produced. Once steam is detected by the sensor, the oven automatically calculates the remaining cooking time.
- When a Sensor Category is selected, category will appear in the screen. The oven door should not be opened for longer than one minute while "AUTO" appears in the screen. Opening the door may cause inaccurate cooking results. Once the two beep signal is heard, the remaining cooking time immediately appears in the screen and begins to count-down. At this time, the oven door may be opened to stir, turn or add foods.
- Cover foods loosely, but completely, with plastic wrap or place foods in a casserole dish with a proper fitting lid.
- Foods less than 120 g (4 oz) should be cooked by power and time, not by Sensor Cook.
- All foods for Sensor should be at their normal storage temperature.
- Before using Sensor, make sure Ceramic Tray in the oven is dry to ensure best results.
- If one of the Sensor programs is selected, while the oven is still hot from heater operation, "HOT" will appear in the screen. After cooling the oven cavity, colon or time of day reappears in the screen.
- If you wish to adjust the cooking time, press More/Less Pad before pressing Start Pad (see next page).

## Auto Convection (by Combination)

This feature allows you to cook beef, pork and whole chicken by setting the weight.



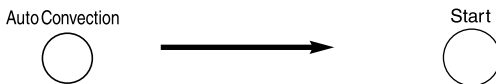
1. **Select desired category.**
2. **Set the weight.**
3. **Press Start Pad.**  
 ⚡ **Cooking will start.**

- When the weight has been entered, the cooking time will be automatically determined.
- The maximum weight that can be programmed is Chicken Pieces 1 kg (2.0 lb)  
 Whole Chicken - 3.0 kg (6 lb)  
 Beef/Pork - 2.0 kg (4 lb)
- Roasts weighing above the recommended weights should be cooked by manual combination.
- Stand time or micro power can be programmed after Weight Cooking.
- If you wish to adjust the cooking time, press More/Less Pad before pressing Start Pad (see below).
- The category is further divided as follows:

Auto Convection	1st tap	CHICKEN PIECES
	2nd tap	WHOLE CHICKEN
	3rd tap	BEEF MEDIUM
	4th tap	PORK

## Auto Convection (by Bake)

This feature allows you to bake cake or pie without having to select oven temperature and baking time.



1. **Select desired category.**
2. **Press Start Pad.**  
 ⚡ **Cooking will start.**

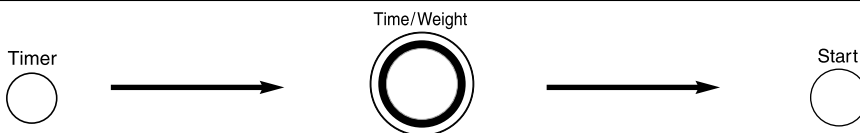
- If you wish to adjust the baking time, press More/Less Pad before pressing Start Pad (see below).
- Will not bake chocolate fudge, brownies or fruit cake recipes.
- Do not use frozen pie crust.
- Place frozen pies on a small cookie sheet.
- The categories are further divided as follows:

Auto Convection	5th tap	CAKE 1 for Cake recipe that conventionally bakes in less than 35 minutes
	6th tap	CAKE 2 for Cake recipe that conventionally bakes in more than 45 minutes
	7th tap	FRESH PIE for Double-crust pies with fresh fillings
	8th tap	FROZEN PIE for Double-crust pies that are frozen
	9th tap	PRECOOKED PIE for Double crust pies with pre-cooked or canned pie filling

### To Use More/Less Pad:

After having used One Touch Cooking a few times, you may prefer your food cooked to a different degree. By using More/Less Pad, programs can be adjusted to cook food for a longer or shorter time. If you are satisfied with the result of the programs, you don't need to use More/Less Pad. Press More/Less Pad before pressing Start Pad. The words "MORE" or "LESS" will appear in the screen when More/Less Pad is pressed.

## To Set Timer (To use as a kitchen timer)



1. Press Timer Pad.

2. Enter the length of time to be counted down (up to 1 hour 30 minutes).

3. Press Start Pad.  
 ← The time will count down without oven operating.

• For delayed start (2 or 3 programs):

e.g. TIMER → 80 min → P10 → 5 min → P6 → 20 min → START

• For standing time (2 or 3 programs):

e.g. P3 → 25 min → TIMER → 7 min → START

## Care of Your Microwave/Convection Oven

- Turn the oven off before cleaning. Make sure parts are cool.
- Keep the inside of the oven clean. When food spatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent or liquid cleansers may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.
- The interior of the oven is stainless steel. To prevent baked-on soil, clean food spatters or spilled liquids as they occur. For hard to remove soil, use a mild detergent, a non-abrasive cleanser or spray with an all purpose cleaner and wipe dry. DO NOT use harsh detergents or abrasive cleaners on any oven surface. Plastic scouring pads may be used.  
 To help loosen soil before cleaning, heat 500 ml (2 cups) of water in a 1 L (4 cups) glass heat-resistant container at HIGH power for 5 minutes or until boiling.  
**Note:** Do not use oven cleaners on the top of the oven.
- The outside oven surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
- Clean the Control Panel with a soft, dry cloth. Do not use harsh detergents, abrasives or paper toweling. When cleaning the Control Panel, leave the oven door open to prevent the oven from accidentally turning on. After cleaning, press Stop/Reset Pad to return to time-of-day.
- Steam will be given off cooking food and collect on the oven walls and door. During conditions of high humidity, steam may occur on the outside of the oven and in no way indicates a malfunction. Wipe dry with a soft cloth.
- It is occasionally necessary to remove the Ceramic Tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
- The roller ring and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent, water or window cleaner and dry. The roller ring may be washed in mild sudsy water or in a dishwasher. Cooking vapours collect during repeated use, but in no way affect the bottom surface or roller ring wheels. When removing the roller ring from the cavity floor for cleaning, be sure to replace in the proper position.
- Oven accessories may be washed in warm sudsy water, in a dishwasher, or scrubbed with plastic pads.
- Daily cleaning will prevent the accumulation of odours and soil.

## Technical Specifications

Power Source:		120 V, 60 HZ
Power Consumption:	Microwave	1,450 W
	Heater	1,500 W
Output:	microwave*	1,100 W
	heater	1,400 W
Outside Dimensions (H×W×D):		376 mm×606 mm×491 mm (14 <sup>13</sup> / <sub>16</sub> "×23 <sup>7</sup> / <sub>8</sub> "×19 <sup>5</sup> / <sub>16</sub> "
Oven Cavity Dimensions (H×W×D):		242 mm×412 mm×426 mm (9 <sup>1</sup> / <sub>2</sub> "×16 <sup>1</sup> / <sub>4</sub> "×16 <sup>13</sup> / <sub>16</sub> "
Operating Frequency:		2,450 MHz
Trim Kit (Optional):		NN-TK903S [686 mm (W)] (27")/NN-TK913S [762 mm (W)] (30")
Uncrated Weight:		Approx. 22 kg (48 lbs)

\*IEC Test Procedure used  
 Specifications subject to change without notice.

# Warranty & Service

Panasonic Canada Inc.  
5770 Ambler Drive, Mississauga, Ontario L4W 2T3

## PANASONIC PRODUCT - LIMITED WARRANTY

Panasonic Canada Inc. warrants this product to be free from defects in material and workmanship and agrees to remedy any such defect for a period as stated below from the date of original purchase.

**Microwave Ovens - Two (2) years, parts and labour (Carry-in Service). Additional three (3) year warranty on the magnetron (parts only, labour extra).  
In-home Service applies to convection, over-the-range and stainless steel ovens.**

**(labour to install or remove the product is not warranted)**

In-home Service will be carried out only to locations accessible by roads and within 50 km of an authorized Panasonic service facility.

### LIMITATIONS AND EXCLUSIONS

This warranty does not apply to products purchased outside Canada or to any product which has been improperly installed, subjected to usage for which the product was not designed, misused or abused, damaged during shipping, or which has been altered or repaired in any way that affects the reliability or detracts from the performance nor does it cover any product which is used commercially. Dry cell batteries are also excluded from coverage under this warranty.

This warranty is extended to the original end user purchaser only. A purchase receipt or other proof of date of original purchase is required before warranty service is performed.

**THIS EXPRESS, LIMITED WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, EXCLUDING ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.**

**IN NO EVENT WILL PANASONIC CANADA INC. BE LIABLE FOR ANY SPECIAL, INDIRECT OR CONSEQUENTIAL DAMAGES.**

In certain instances, some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or the exclusion of implied warranties, so the above limitations and exclusions may not be applicable.

### WARRANTY SERVICE

**For product operation and information assistance**, please contact your Dealer or our Customer Care Centre

at: Telephone #: (905) 624-5505      Fax #: (905) 238-2360      Web: [www.panasonic.ca](http://www.panasonic.ca)

**For Product repairs**, please contact one of the following:

- Your Dealer who will inform you of an authorized Servicentre nearest you.
- Our Customer Care Centre at (905) 624-5505 or [www.panasonic.ca](http://www.panasonic.ca)
- A Panasonic Factory Servicentre listed below.

#### Richmond, British Columbia

Panasonic Canada Inc.  
12111 Riverside Way  
Richmond, BC V6W 1K8  
Tel: (604) 278-4211  
Fax: (604) 278-5627

#### Calgary, Alberta

Panasonic Canada Inc.  
6835-8th St. N. E.  
Calgary, AB T2E 7H7  
Tel: (403) 295-3955  
Fax: (403) 274-5493

#### Mississauga, Ontario

Panasonic Canada Inc.  
5770 Ambler Dr.  
Mississauga, ON L4W 2T3  
Tel: (905) 624-8447  
Fax: (905) 238-2418

#### Lachine, Québec

Panasonic Canada Inc.  
3075, rue Louis A. Amos  
Lachine, QC H8T 1C4  
Tel: (514) 633-8684  
Fax: (514) 633-8020

### **IF YOU SHIP THE PRODUCT TO A SERVICENTRE**

Carefully pack and send prepaid, adequately insured and preferably in the original carton.  
Include details of the defect claimed, and proof of date of original purchase.

### **Panasonic Canada Inc.**

5770 Ambler Drive  
Mississauga, Ontario  
L4W 2T3  
TEL: (905) 624-5010  
[www.panasonic.ca](http://www.panasonic.ca)

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