

Panasonic®

Operating Instructions
Gebruiksaanwijzing
Mode d'emploi
Manuale di istruzioni
Instrucciones de funcionamiento
Bruksanvisning
Betjeningsvejledning
Käyttöohje
Instrukcja obsługi
Návod k obsluze
Kezelési útmutató

Microwave/Grill Oven
Magnetron/Grill Oven
Four à Micro-ondes-Grill
Forno a Microonde e Grill
Horno Microondas/Grill
Kombinationsugn med Mikrovågor/Grill
Mikrobølgeovn/Grill
Mikrobølge/Grill Ovn
Kuchenka Mikrofalowa z Grillem
Mikrovlinná / trouba/ Gril
Grillezős/mikrohullámú sütő

FOR DOMESTIC USE ONLY
UITSLUITEND VOOR HUISHOUELIJK GEBRUIK
À USAGE DOMESTIQUE UNIQUEMENT
PER USO DOMESTICO
SOLO PARA USO DOMÉSTICO
ENDAST FÖR HUSHÅLLSBRUK
KUN TIL BRUG I HJEMMET
AINOASTAAN KOTITALOUSKÄYTTÖÖN
TYLKO DO UŻYTKU DOMOWEGO
URČENO POUZE PRO POUŽITÍ V DOMÁCNOSTECH
KIZÁRÓLAG HÁZTARTÁSI HASZNÁLATRA



Model No.
NN-GD34HW

INVERTER

English

Nederlands

Français

Italiano

Español

Svenska

Dansk

Suomi

Polski

Česky

Magyar

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

BELANGRIJKE VEILIGHEIDSINSTRUCTIES. Alvorens u deze microgolfoven gebruikt, raden wij u ten zeerste aan deze gebruiksaanwijzing door te lezen en bij te houden voor eventueel toekomstig gebruik.

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

ISTRUZIONI IMPORTANTI PER LA SICUREZZA. Prima di utilizzare il forno, leggere con attenzione questo manuale e conservarlo per future consultazioni.

INSTRUCCIONES SOBRE SEGURIDAD IMPORTANTES. Antes de comenzar a utilizar su horno microondas, lea cuidadosamente las siguientes instrucciones y guardelas para futuras cuestiones.

VIKTIGA SÄKERHETSANVISNINGAR. Läs dessa instruktioner noga före användande av ugnen och behåll dem för framtida bruk.

VIGTIGE SIKKERHEDSFORSKRIFTER. Læs brugsanvisningen omhyggeligt inden ovnen tages i brug. Læs brugsanvisningen igen hvis der er noget du er i tvivl om.

TÄRKEITÄ TURVALLISUUSTIETOJA. Ole hyvä ja lue tämä käyttöohje huolellisesti ja talleta myöhempää tarvetta varten.

WAŻNE INSTRUKCJE BEZPIECZEŃSTWA. Przed włączeniem kuchenki prosimy o dokładne przeczytanie instrukcji obsługi i o zachowanie jej na przyszłość.

DŮLEŽITÉ POKYNY K BEZPEČNOSTI. Pečlivě si je prosím přečtěte a uložte pro pozdější použití.

INSTRUCȚIUNI DE SIGURANȚĂ IMPORTANTE: Înainte de utilizarea a acestui cuptor, vă rugăm să citiți cu atenție aceste instrucțiuni și să le păstrați pentru referințe ulterioare.

Thank you for purchasing this Panasonic appliance.

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Safety Instructions

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

Safety Instructions

- Repairs should only be by a qualified service person.
- Warning! Do not place this oven near an electric or gas cooker range.
- Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- Warning! Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
- This oven is intended for counter-top use only. It is not intended for built-in use or for use inside a cupboard.

For Countertop use:

- Oven must be placed on a flat, stable surface 85 cm above floor level. For proper operation, the oven must have sufficient air flow. Allow 15 cm of space on the top of the oven, 10 cm at the back, 5 cm on one side, and the other side must be opened more than 40 cm.
- When heating food in plastic or paper containers, check the oven frequently as these types of containers ignite if overheated.
- If smoke is emitted or a fire occurs in the oven, press Stop/Cancel button and leave the door closed in order to stifle any flames. Disconnect the power cord, or shut off power at fuse or circuit breaker panel.
- This appliance is intended to be used in household applications only.

Safety Instructions

- Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken.
- The contents of feeding bottles and baby food jars are to be stirred or shaken. The temperature has to be checked before consumption to avoid burns.
- Do not cook eggs in their shells and whole hard-boiled eggs by **microwave**. Pressure may build up and the eggs may explode, even after the microwave heating has ended.
- Clean the inside of the oven, door seals and door seal areas regularly. When food splatters or spilled liquids adhere to the oven walls, door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasive is not recommended.
- **Do not use commercial oven cleaners.**
- When using the **grill** or **combination** mode, some foods may inevitably splatter grease on to the oven walls. If the oven is not cleaned occasionally, it may start to “smoke” during use.
- Failure to maintain the oven in a clean condition could lead to deterioration of surfaces that could affect the life of the appliance and possibly result in a hazardous situation.
- Warning! The accessible parts may become hot in grill and combination use. Young children should be kept away. Children should only use the oven under adult supervision due to the temperatures generated.

Safety Instructions

- A steam cleaner is not to be used for cleaning the appliance.
- Do not use harsh, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during **combination** and **grilling**, take care when opening or closing the door and when inserting or removing food and accessories.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Only use utensils that are suitable for use in microwave ovens.
- The oven has two grill heaters situated in the top of the oven. After using the grill, and combination functions, the inside surfaces of the oven will be very hot. Care should be taken to avoid touching the heating elements inside the oven. To prevent burns, care should be taken to avoid touching the inside surfaces of the oven.
- This combination oven is intended for heating food and beverages only. Take care when heating foods low in moisture, e.g. bread items, chocolate, biscuits and pastries. These can easily burn, dry out or catch on fire if cooked too long. We do not recommend heating foods low in moisture such as popcorn or poppadoms. Drying of food, newspapers or clothing and heating of warming pads, slippers, sponges, damp cloths, wheat bags, hot water bottles and similar may lead to risk of injury, ignition or fire.

Safety Instructions

- Users are advised to avoid a downward pressure on the microwave oven door when in the open position. There is a safety risk that the oven will tilt forward.
- The oven lamp must be replaced by a service technician trained by the manufacturer. Do not attempt to remove the outer casing from the oven.
- Caution! In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

Disposal of Waste Products



Information on Disposal for Users of Waste Electrical & Electronic Equipment (private households).

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

For proper treatment, recovery and recycling, please take these products to designated collection points, where they will be accepted on a free of charge basis. Alternatively, in some countries you may be able to return your products to your local retailer upon the purchase of an equivalent new product.

Disposing of this product correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point.

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

For business Users in the European Union

If you wish to discard electrical and electronic equipment, please contact your dealer or supplier for further information.

Information on Disposal in Other Countries Outside the European Union

This symbol is only valid in the European Union.

If you wish to discard this product, please contact your local authorities or dealer and ask for the correct method of disposal.

Installation and Connection

Examine Your Oven

Unpack the oven, remove all packing material, and examine the oven for any damage such as dents, broken door latches or cracks in the door. If you find any damage, notify your dealer immediately. Do not install a damaged oven.

Earthing Instructions

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



Important!

This unit has to be properly earthed for personal safety.

Operation Voltage

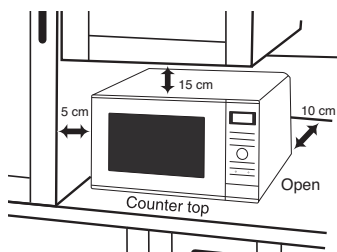
The voltage has to be the same as specified on the label on the oven. If a higher voltage than specified is used, it may cause a fire or other damages.

Placement of your Oven

This oven is intended for counter-top use only. It is not intended for built-in use or use inside a cupboard.

Counter-top Use:

1. Place the oven on a flat and stable surface more than 85 cm above the floor.
2. When this oven is installed, it should be easy to isolate the appliance from the electricity supply by pulling out the plug or operating a circuit breaker.
3. For proper operation, ensure a sufficient air circulation for the oven.
4. Allow 15 cm of space on the top of the oven, 10 cm at the back, 5 cm on one side, and the other side must be opened more than 40 cm.
5. Do not place this oven near an electric or gas cooker range.
6. The feet should not be removed.
7. This oven is only for household usage. Do not use outdoors.
8. Avoid using the oven in high humidity.
9. The power cord should not touch the outside of the oven. Keep the cord away from hot surfaces. Do not let the cord hang over the edge of a table or work top. Do not immerse the cord, plug or oven in water.
10. Do not block the air vents on the sides and back of the oven. If these openings are blocked during operation the oven may overheat. In this case the oven is protected by a thermal safety device and resumes operation only after cooling down.



Use of Your Oven

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

Heater operation

1. Before using combination or grill function for the first time operate the oven without food and accessories (including glass tray and roller ring) on grill 1 for 5 minutes. This will allow the oil that is used for rust protection to be burned off. This is the only time that the oven is operated empty.



Caution! Hot surfaces

All inside surfaces of the oven will be hot.

2. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during grill and combination modes, take care when opening or closing the door and when inserting or removing food and accessory.
3. The oven has two grill heaters situated in the top of the oven and two heaters situated in the base of the oven.



Caution!

After using the grill and combination functions, the inside surfaces of the oven will be very hot. Care should be taken to avoid touching the heating elements inside the oven.

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



Caution! Hot Surfaces

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

Important User Instructions

Oven Light

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

Cooking Times

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

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



Important!

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

Small Quantities of Foods

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

Piercing Skin

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

Meat Thermometer

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

Eggs

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

Liquids

When heating liquids, e.g. soup, sauces and beverages in your oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.

To prevent this possibility the following steps should be taken:

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

Paper/Plastic

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

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

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

Utensils/Foil

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

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

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

Feeding Bottles/Baby Food Jars

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

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

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

Fan Motor Operation

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

Oven Accessories

Accessories

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

Glass Tray

1. Do not operate the oven without the roller ring and the glass tray in place.
2. Never use another type of glass tray than the one specially designed for this oven.
3. If the glass tray is hot, let it cool before cleaning or placing in water.
4. The glass tray can turn in either direction.
5. If the food or cooking vessel on the glass tray touches the oven walls and stops the tray rotating, the tray will automatically rotate in the opposite direction. This is normal.
6. Do not cook foods directly on the glass tray.

Roller Ring

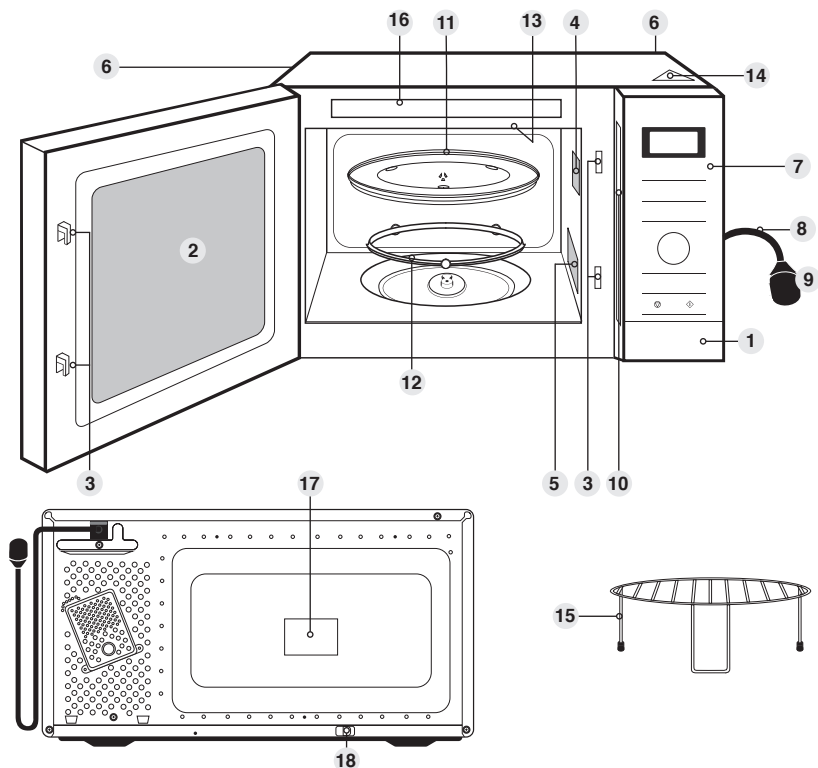
1. The roller ring and the oven floor should be cleaned frequently to prevent noise and build-up of remaining food.
2. The roller ring must always be used for cooking together with the glass tray.

Wire Rack

1. The wire rack is used to facilitate browning of small dishes and help with the good circulation of the heat.
2. Do not use any metal container directly on the wire rack in **combination** with **microwave**.
3. Do not use the wire rack in **microwave** mode only.

Parts of your Oven

1. **Door release**
Press to open the door. When you open the oven door during cooking, the cooking is stopped temporarily without clearing earlier made settings. The cooking is resumed as soon as the door is closed and Start button pressed.
2. **Oven window**
3. **Door safety lock system**
4. **Oven air vent**
5. **Waveguide cover (do not remove)**
6. **External oven air vents**
7. **Control panel**
8. **Power supply cord**
9. **Plug**
10. **Identification label**
11. **Glass tray**
12. **Roller ring**
13. **Grill elements**
14. **Caution label (hot surfaces)**
15. **Wire rack**
16. **Position your supplied auto program menu label**
17. **Warning label**
18. **Stopper (irremovable)**
The stopper ensures sufficient space at the back of the oven to provide adequate ventilation.

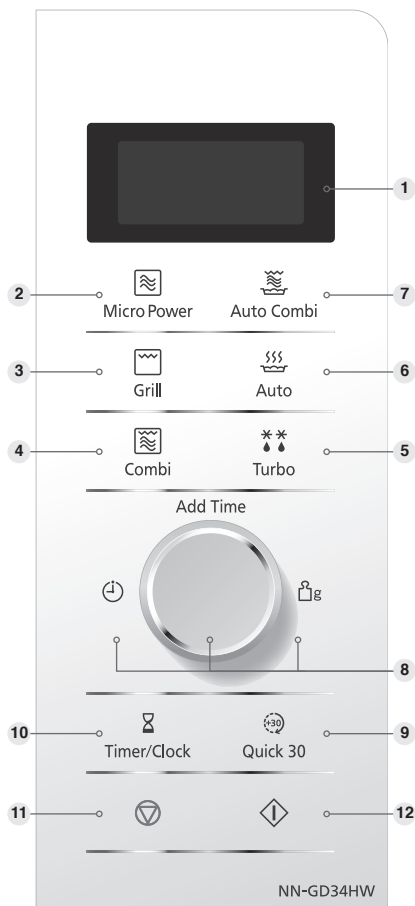


Note

1. The illustration is for reference only.
2. The glass tray and wire rack are the only accessories with this oven. All other cooking utensils mentioned in this manual must be purchased separately.

Control Panel

NN-GD34HW



1. **Display window**
2. **Micro Power button (page 16)**
3. **Grill button (page 21)**
4. **Combi button (page 22)**
5. **Turbo defrost button (page 28-29)**
6. **Auto cook button (page 25, 27)**
7. **Auto Combi button (page 25-26)**
8. **Dial (page 20)**
Enter time or weight of food by turning the dial. Use the dial for the Add Time function.
9. **Quick 30 button (page 19)**
10. **Timer/Clock button (page 15, 23)**
11. **Stop/Cancel button:**
Before cooking:
One press clears your instructions
During cooking:
One press temporarily stops the cooking program. Another press cancels all your instructions and the time of the day will appear in the display.
12. **Start button**
Press to start operating the oven. If during cooking the door is opened or Stop/Cancel is pressed once, Start has to be pressed again to continue cooking.

This oven is equipped with an energy saving function.



Note

When in stand-by mode the brightness of the display will be reduced. The oven will enter stand-by mode, when first plugged in and immediately after the last operation has completed.

If an operation is set and Start button is not pressed, after 6 minutes the oven will automatically cancel the operation. The display will revert back to clock mode.

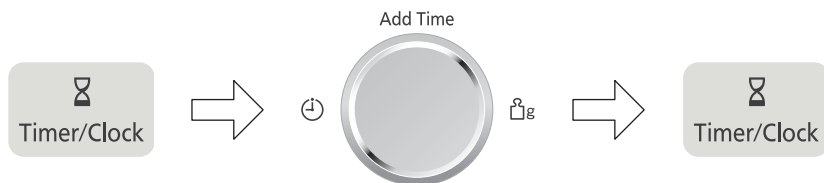


Beep sound

When a button is pressed correctly a beep will be heard. If a button is pressed and no beep is heard, the unit has not or cannot accept the instruction. At the end of any complete program, the oven will beep 5 times.

Setting the Clock

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



Press Timer/Clock twice

A colon starts to blink.

Turn dial

Enter the time by turning the dial. The time appears in the display and the colon blinks.

Press Timer/Clock

The colon stops blinking. Time of day is now locked into the display.

Note

1. To reset time of day, repeat step 1 through to step 3, as above.
2. The clock will keep the time of day as long as the oven is plugged in and electricity is supplied.
3. This is a 24 hour clock, ie 2pm = 14:00 not 2:00.


Child Lock

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

To set:



Press Start three times

The time of day will disappear. Actual time will not be lost. 'Key Icon'  is indicated in the display.

To cancel:



Press Stop/Cancel three times

The time of day will reappear in the display.

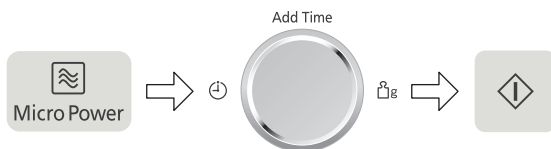
Note

To activate child lock, Start must be pressed 3 times within a 10 second period.

Microwave Cooking and Defrosting

The glass tray must always be in position when using the oven.

Press	Power Level	Wattage
Once	High	1000 W
Twice	Defrost	270 W
3 Times	Medium	600 W
4 Times	Low	440 W
5 Times	Simmer	300 W
6 Times	Warm	100 W



Press Micro Power

Select desired power level. The microwave indicator lights and the wattage appears in the display.

Set the cooking time using the dial

(1000 W power: up to 30 minutes. Other powers: up to 90 minutes).

Press Start

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



Caution

The oven will automatically work on 1000 W microwave power if a cooking time is entered without the power level previously being selected.



Notes

1. For multi-stage cooking refer to page 24.
2. Stand time can be programmed after microwave power and time setting. Refer to using the timer page 23.
3. You can change the cooking time during cooking if required. Turn dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.
4. **Do not** use metal containers on microwave mode.

Tips for Defrosting

Check the defrosting several times, even if you use the auto programs. Observe the standing times.

Standing Times

Individual portions of food may be cooked almost immediately after defrosting. It is normal for large portions of food to be frozen in the centre. Before cooking, allow to stand for a **minimum of one hour**. During this standing time, the temperature becomes evenly distributed and the food is defrosted by conduction. N.B. If the food is not going to be cooked immediately, store it in the refrigerator. Never refreeze defrosted food without first cooking it.

Joints and Poultry

It is preferable to place the joints on an upturned plate or plastic rack so that they are not resting in the juices. It is essential to protect delicate or projecting parts of this food with small pieces of foil to prevent these parts from cooking. **It is not dangerous to use small pieces of foil in your oven, provided they do not come into contact with the oven walls.**

Minced Meat or Cubes of Meat and Seafood

Since the outside of these foods quickly defrosts, it is necessary to separate them, break the blocks into pieces frequently while defrosting and remove them when they have defrosted.

Small Portions of Food

Chops and chicken pieces must be separated as soon as possible so that they defrost evenly throughout. Fatty parts and the ends defrost more quickly. Place them near the centre of the glass tray or protect them with small pieces of foil.

Bread

Loaves will require a standing time of 5-30 minutes to allow the centre to thaw. Standing time can be shortened if slices are separated and rolls and loaves cut in half.

Beep Sounds

Beeps will sound during the Turbo defrost programs. The beeps are to remind you to check, stir, separate the pieces, or shield small parts. Failure to do this may result in uneven defrosting.



Defrosting Chart

Food	Weight/Quantity	Time & mode	Method
Bread rolls (3)	1 pce 85 g	1000 W 20-30 secs	Stand 5 mins
Brioche large (3)	1 pce 400 g	Combi 2; 3 mins 30 secs	Stand 5 mins
Cheese (camembert) (3)	1 pce 250 g	270 W 7 mins 30 secs	Stand 1 hour minimum
Cheese (feta) (3)	1 slice 200 g	270 W 7-8 mins	Stand 20 mins minimum
Cottage cheese (quark) (3)	1 pot 250 g	270 W 8-10 mins	Stand 10 mins
Croissants - brioche small (1, 4)	2 pcs 100 g	Combi 2; 1 min & 2 mins Grill 1	Stand 1 min
Raisin roll (1, 4)	1 pce 120 g	Combi 2; 1 min 30 secs & 3 mins Grill 1	Stand 1 min
Fish fillets thin (2, 3)	4 pcs 500 g	270 W 10 - 15 mins	Stand 15 mins
Fish fillets thick (2, 3)	1 pce 380 g	270 W 12-14 mins	
Fish steak without bone (2, 3)	1 pce 450 g	270 W 10-12 mins	
Fruit raspberry (1)	200 g	270 W 6-8 mins	Stand 15 mins
Fruits plums/apricots (1)	300 g	270 W 11-13 mins	Stand 15 mins
	700 g	270 W 20-22 mins	
Hamburger (2,3)	1 pce 100 g	270 W 6-7 mins	Stand 10 mins
	2 pcs 200 g	270 W 10-12 mins	
Pastry puff (1,3)	1 roll 375 g	270 W 4-5 mins	Stand time 20 mins in refrigerator
Pastry shortcrust (1,3)	1 roll 500 g	270 W 4-5 mins	
Pizza dough (1,3)	1 ball 240 g	270 W 4 mins 30 secs	Stand 10 mins
Shrimps prawns small (2)	200 g	270 W 7-9 mins	Break the ice & drain several times. Stand 10 mins
	450 g	270 W 10-12 mins	
Shrimps prawns large (2)	300 g	270 W 15 mins	
Ham cooked, lean (2)	4 slices 200 g	270 W 5-6 mins	Stand 5 mins
Salami (2)	12 slices 250 g	270 W 8-9 mins	
Desserts			
Black forest (1)	1 pce 600 g	270 W 10-15 mins	Stand 15 mins
Chocolate fondant (1)	1 pce 450 g	440 W 3 mins	Stand 10 mins
Doughnuts (1, 4)	1 pce 50 g	Combi 2; 1 min 20 secs	Stand 3 min in oven
	2 pcs 100 g	Combi 2; 1 min 30 secs	
Waffles (1, 4)	1 pce 20 g	Combi 2; 50 - 60 secs	Add 1 min grill for more crispness
	2 pcs 40 g	Combi 2; 1 min 30 secs	
Fruit tarte (3)	470 g	270 W 8-10 mins	Stand for 10 mins

(1) Turn or stir at half time. (2) Separate and turn several times. (3) Remove packaging and place on a heat resistant plate. (4) Place on wire rack, if required in a heatproof dish.

Using the Quick 30 Function

This function allows you to quickly set cooking time in 30 second increments.



Press **Quick 30** to set the desired cooking time (up to 5 minutes). Each press is 30 seconds. Time appears in the display. Power level is pre-set at 1000 W.

Press Start

The cooking will start and the time in the display will count down. At the end of cooking, five beeps will sound.

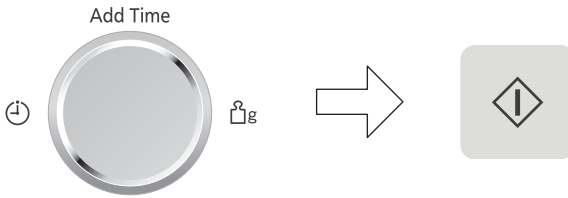


Note

1. If desired, you can use other power levels. Select desired power level before pressing **Quick 30**.
2. After setting the time by **Quick 30**, you cannot use dial.
3. This function will not operate for 1 minute after manual cooking.

Using the Add Time Function

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



After cooking, turn dial to select Add Time function.

Maximum cooking time:
Microwave: 1000 W up to 30 minutes; other powers up to 90 minutes; Grill, Combination: 90 minutes.

Press Start

Time will be added.
The time in the display window will count down.



Note

1. This function is only available for Micro Power, Grill and Combination function and it is not available for Auto programs.
2. The Add Time function will not operate after 1 minute cooking.
3. The Add Time function can be used after the multi-stage cooking.
4. The power level is the same as the last stage. This function will not operate if the last stage was standing time.

Grilling

The grill system on the oven gives fast efficient cooking for a wide variety of foods e.g. chops, sausages, steaks, toast, etc. There are 3 different grill settings available. The glass tray must always be in position when using the oven.



Press	Power Level	Wattage
Once	Grill 1 (High)	1000 W
Twice	Grill 2 (Medium)	850 W
3 Times	Grill 3 (Low)	700 W

Adjusting Time During Cooking

You can change the cooking time during cooking if required. Turn dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.



Notes

1. Place food on wire rack on glass tray. Place a heatproof plate (Pyrex®) underneath to catch fat and drips.
2. Never cover foods when grilling.
3. **Do not** attempt to preheat the grill.
4. The grill will only operate with the oven door closed. It is not possible to use the grill function with the door open.
5. There is no microwave power on the **grill** only program.
6. Most foods require turning halfway during cooking. When turning food, open oven door and **carefully** remove wire rack using oven gloves.
7. After turning, return food to the oven and close door. After closing oven door, press **Start**. The oven display will continue to count down the remaining grilling time. It is quite safe to open the oven door at any time to check the progress of the food as it is grilling.
8. The grill will glow on and off during cooking - this is normal. Always clean the oven after using the grill and before using the microwave or combination.

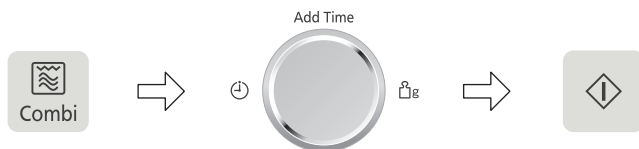


Caution!

The wire rack must always be used with the glass tray in position. Remove wire rack from oven by holding the rack and heatproof dish firmly. Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved.

Combination Cooking

This combination mode is suitable for foods which are normally grilled and for reheating small savoury items. The Grill will glow on and off during cooking - this is normal.



Select Combi level

Press Combi to select level. The combination indicator lights, and combination level (1, 2 or 3) will appear in the display.

Set time

Select cooking time by turning dial. Time can be set up to 90 minutes.

Press Start

The time counts down in the display.

Press	Level	MW	Grill
Once	Combi 1	440 W	High
Twice	Combi 2	300 W	High
3 Times	Combi 3	300 W	Medium

When cooking by combination, the microwave power cooks food quickly whilst the grill gives traditional browning and crisping.

Adjusting Time During Cooking

You can change the cooking time during cooking if required. Turn dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking.



Notes

1. The wire rack is designed to be used for combination and grilling. Never attempt to use any other metal accessory except the one provided with the oven. Place a heatproof dish underneath to catch any fat or drips.
2. Use the wire rack only as described. **Do not** use if operating the oven with less than 200 g of food on a manual program. For small quantities do not cook by combination, cook by **grill** or **microwave only** for best results.
3. Never cover foods when cooking on combination.
4. **Do not** preheat the grill on combination.
5. Arcing may occur if the incorrect weight of food is used, the wire rack has been damaged, or a metal container has been used accidentally. Arcing is flashes of blue light seen in the microwave. If this occurs, stop the oven immediately.
6. Some foods should be cooked on combination without using the wire rack i.e. roasts, gratins, pies and puddings. The food should be placed in a heatproof non-metallic dish and placed directly onto the glass tray.
7. **Do not** use plastic **microwave** containers on combination programs (unless suitable for combination cooking). Dishes must be able to withstand the heat of the top grill - heatproof glass e.g. Pyrex® or ceramic are ideal.
8. **Do not** use your own metal dishes or tins, as the microwaves will not penetrate the food evenly.



Caution!

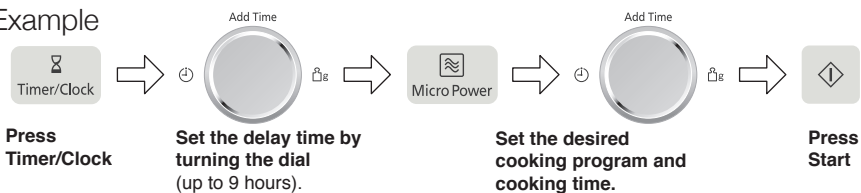
The wire rack must always be used with the glass tray in position. Remove wire rack from oven by holding the rack and heatproof dish firmly. Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved.

Using the Timer

Delay Start Cooking

By using the timer, you are able to program delay start cooking.

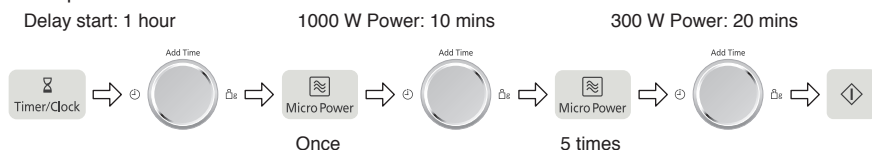
Example



Note

1. Three stage cooking can be programmed including delay start cooking.

Example

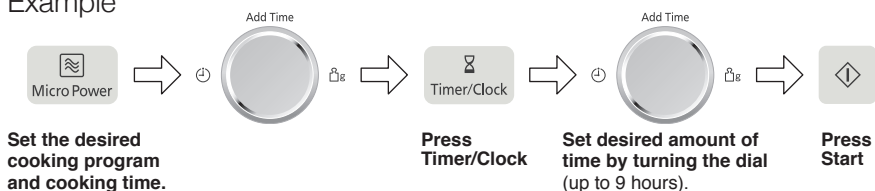


2. If the programmed delay time exceeds one hour, the time will count down in units of minutes. If less than one hour, the time will count down in units of seconds.
3. Delay start cannot be programmed before an auto program.
4. If the oven door is opened during the delay time, the time in the display window will continue to count down.

Stand Time

By using the timer, you can program stand time after cooking is completed or use to program the oven as a minute timer.

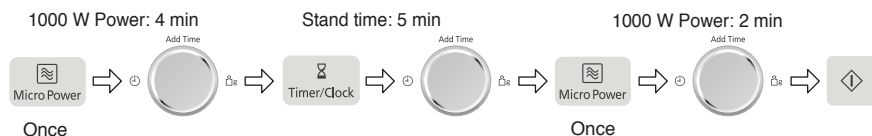
Example



Note

1. Three stage cooking can be programmed including stand time.

Example

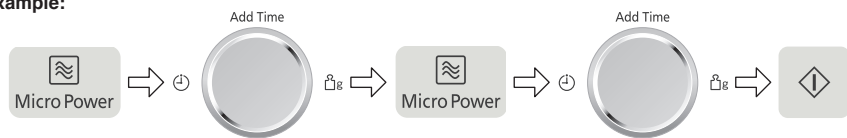


2. If the oven door is opened during the stand time or minute timer, the time in the display window will continue to count down.
3. This feature may also be used as a minute timer. In this case press the timer, set time and press Start.
4. Stand time cannot be programmed after an auto program.
5. If the programmed stand time exceeds one hour, the time will count down in units of minutes. If less than one hour, the time will count down in units of seconds.

Multi-stage Cooking

2 or 3 Stage Cooking

Example:



Press Micro Power
Select desired power level.

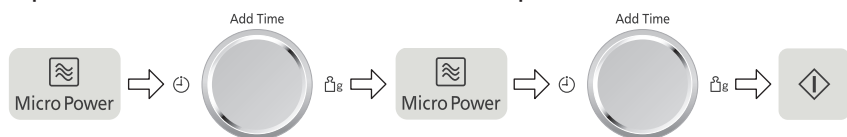
Set the cooking time using the dial.

Press Micro Power
Select desired power level.

Set the cooking time using the dial.

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

Example: To defrost for 2 minutes and cook food on 1000 W power for 3 minutes.



Press Micro Power twice to select 270 W.

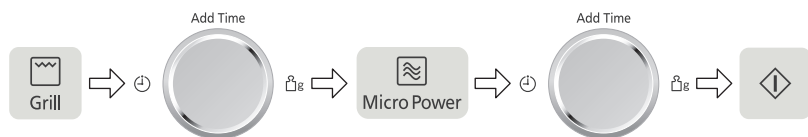
Set the cooking time to 2 minutes using the dial.

Press Micro Power once to select 1000 W power.

Set the cooking time to 3 minutes using the dial.

Press Start

Example: To grill at Grill 3 for 4 minutes and cook food on 440 W power for 5 minutes.



Press Grill Power 3 times to select Grill 3.

Set the cooking time to 4 minutes using the dial.

Press Micro Power four times to select 440 W power.

Set the cooking time to 5 minutes using the dial.

Press Start

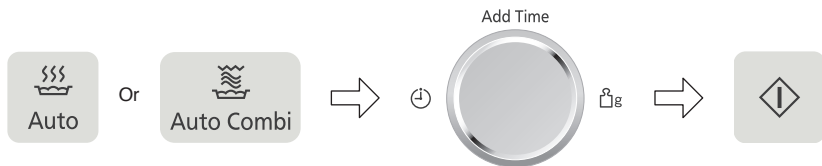


Note

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

Auto Cook/Combi Programs

With this feature food can be cooked or reheated according to the weight. The weight has to be entered in grams.



Select desired category

The auto and cooking function indicators light and the program number appears in the display.

Set Weight


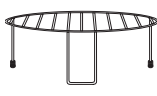


Set the weight of the food by using the dial. Turning the dial slowly will count up in 10 g steps. Turning the dial quickly will count up in 100 g steps.

Press Start







Note











1. The Auto weight programs must **only** be used for foods described.
2. Only cook foods within the weight ranges described.
3. Always weigh the food rather than relying on the package information.
4. Only use the accessories as indicated on pages 25-27.
5. Do **not** cover food when using the Auto Combi programs as it will prevent the food browning and the heat of the grill will melt any plastic covering.
6. Most foods benefit from a **standing** time, after cooking with an Auto program, to allow heat to continue conducting to the centre.
7. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving.

Program	Weight	Accessories	Instructions
<p>1. Chicken Pieces</p>  <p>1 press</p>	200 g - 700 g		For cooking fresh chicken pieces with bone e.g. thighs, drumsticks, quarters. Place the chicken pieces skin side down directly on the wire rack on glass tray. Place a heatproof dish underneath to catch drips. Select program (1 press of the Auto Combi). Enter weight using the dial, then press Start. Do not cover. Turn at beeps. Allow a few minutes standing time at the end of the program.
<p>2. Frozen Pizza</p>  <p>2 presses</p>	120 g - 440 g		For reheating and browning the top of purchased frozen pizza. Remove all packaging and place on the wire rack on glass tray. Select program (2 presses of the Auto Combi). Enter weight using the dial, then press Start. Do not cover . For best results pizza should be no more than 20 cm in diameter.

Auto Combi Programs

Program	Weight	Accessory	Instructions
<p>3. Baked Potatoes</p>  <p>Auto Combi</p> <p>3 Presses</p>	200 g - 1400 g	-	To cook jacket potatoes with a crispier, drier skin. Choose medium sized potatoes 200-250 g for best results. Wash and dry potatoes and prick with a fork several times. Place on glass tray. Select program (3 presses of Auto Combi). Enter weight using the dial, then press Start. Do not cover.
<p>4. Chilled Quiche</p>  <p>Auto Combi</p> <p>4 Presses</p>	150 g - 400 g		For reheating and browning the top of a fresh purchased quiche. Remove all packaging and place on wire rack on glass tray. Select program (4 presses of Auto Combi). Enter the weight using the dial, then press Start. Do not cover.
<p>5. Chilled Crispy Top</p>  <p>Auto Combi</p> <p>5 Presses</p>	300 g - 600 g	-	For reheating and browning chilled purchased savoury dishes eg. Lasagne or Gratin. Remove any lid or covering. If in a foil container transfer to a similar sized heatproof dish and place on glass tray. If using heatproof plastic based dish that food is purchased in, take care and support underneath when removing. Select program (5 presses of Auto Combi). Enter weight using the dial, then press Start. Do not cover.

Auto Cook Programs

Program	Weight	Accessories	Instructions
<p>6. Chilled Meal</p>  <p>Auto</p> <p>1 Press</p>	200 g - 800 g		<p>To reheat a fresh plated meal or casserole. All foods must be pre-cooked. Foods should be at refrigerator temperature approx. + 5°C. Cover and press Auto cook once. Stir at beeps. Stir again at end of program and allow a few minutes standing time. Large pieces of meat/fish in a thin sauce may require longer cooking. This program is not suitable for starchy food such as rice, noodles or potatoes.</p>
<p>7. Frozen Meal</p>  <p>Auto</p> <p>2 Presses</p>	200 g - 500 g		<p>To reheat a frozen precooked meal or casserole; All foods must be pre-cooked and frozen (-18 °C); Cover. Press Auto cook twice. Stir at beeps and cut the blocks into pieces. Stir again at end of program and allow a few minutes standing time. Check temperature and cook further minutes if necessary before eating. This program is not suitable for portionable frozen foods.</p>
<p>8. Fresh Vegetables</p>  <p>Auto</p> <p>3 Presses</p>	200 g - 800 g		<p>To cook fresh vegetables. Place prepared vegetables into a suitable sized container. Sprinkle with 1 tbsp water per 100 g vegetables. Cover with pierced cling film or a lid. Press Auto cook three times. Stir at beeps. Drain after cooking and season to taste.</p>
<p>9. Fresh Fish</p>  <p>Auto</p> <p>4 Presses</p>	200 g - 800 g		<p>For cooking fillets or steaks of fish. Place in a suitable sized container, add 1-3 tbsp (15-45 ml) water. Cover with pierced cling film or a lid. Press Auto cook four times.</p>
<p>10. Rice</p>  <p>Auto</p> <p>5 Presses</p>	100 g - 300 g		<p>For cooking rice for savoury dishes not rice puddings (Thai, Basmati, Jasmine, Surinam, Arborio or Mediterranean rice). Rinse the rice thoroughly before cooking. Use a large bowl. Add 2 times boiling water to rice. Add salt if desired. Cover with a lid or pierced cling film. Press Auto cook five times. Stir at the beeps. Allow to stand for 5 minutes after cooking.</p>

Turbo Defrost

This feature allows you to defrost minced meat, chops, chicken portions, meat joints and bread. Tap Turbo defrost to select the correct defrost category and then enter in the weight of the food in grams (see page 29).

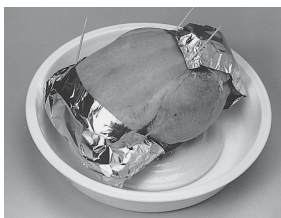
Foods should be placed in a suitable dish, whole chickens and joints of meat should be on an upturned saucer or on a microwave safe plate. Chops, chicken portions and slices of bread should be placed in a single layer. It is not necessary to cover the foods.

The **chaos theory** principle is used in auto weight defrost programs to give you a quick and more even defrost. The chaos system uses a random sequence of pulsing microwave energy which speeds up the defrosting process. During the program the oven will beep to remind you to check the food. **It is essential that you turn and stir the food frequently and shield if necessary. On hearing the first beep you should turn and shield (if possible).** On the second beep you should turn the food or break it up.

1st Beep
Turn or Shield



1st Beep
Turn or Shield



2nd Beep
Turn or break up

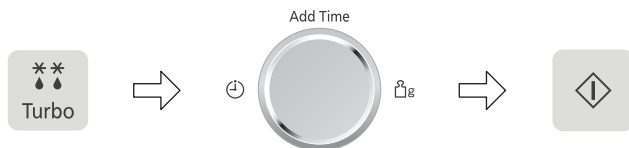


Note

1. Check foods during defrosting. Foods vary in their defrosting speed.
2. It is not necessary to cover the food.
3. Always turn or stir the food especially when the oven "beeps". Shield if necessary (see point 5)
4. Minced meat/chops/chicken portions should be broken up or separated as soon as possible and placed in a single layer.
5. Shielding prevents food cooking. It is essential when defrosting chickens and joints of meat. The outside thaws out first, so protect wings/breast/fat with smooth pieces of aluminium foil secured with cocktail sticks.
6. Allow standing time so that the centre of the food thaws out (minimum 1-2 hours for joints of meat and whole chickens).

Turbo Defrost

With this feature you can defrost frozen food according to the weight.



Select the desired Turbo defrost program

- 1 Press Small Pieces
- 2 Presses Big Piece
- 3 Presses Bread




Auto program number appears in the display. The microwave, auto cook and turbo defrost indicators light.

Set the weight of the frozen food by using the dial.

Turning the dial slowly will count up in 10 g steps. Turning the dial quickly will count up in 100 g steps.

Press Start

Remember to stir or turn the food during defrosting.

Program	Min/Max Weight	Suitable Food
11. Small Pieces  Turbo 1 Press	150 g - 1000 g	Small pieces of meat, escallop, sausages, minced meat, steak, chops, fish fillets (each 100 g to 400 g). Press Turbo defrost once. Turn/stir at beeps.
12. Big Piece  Turbo 2 Presses	400 g - 2000 g	Big pieces of meat, whole chickens, meat joints. Press Turbo defrost twice. Whole chickens and meat joints will require shielding during defrosting. Protect wings, breast and fat with smooth pieces of aluminum foil secured with cocktail sticks. Do not allow the foil to touch the walls of the oven. Standing time of 1-2 hours should be allowed before cooking. Turn and shield at beeps.
13. Bread  Turbo 3 Presses	100 g - 800 g	Small or large loaves of bread, white or wholewheat. Allow bread to stand for 5 minutes (white light bread) to 30 minutes (dense rye bread). Cut large loaves in half during standing time. This program is not suitable for sliced bread or sweet bread and rolls.



Note

See page 17 for defrosting guidelines.

Reheating & Cooking Charts

Food	Weight/ Quantity	Fresh	Frozen
Drinks - Coffee - Milk			
1 mug	240 ml	1000 W 1 min 30 secs	–
2 mugs	470 ml	1000 W 2 min 30 secs	–
1 jug	600 ml	1000 W 4 mins 30 secs to 5 mins	–
Soup (chilled) (1, 2)	300 ml	1000 W 1 mins 40 secs	–
	1000 ml	1000 W 8 - 9 mins	–
Soup (ambient) (1, 2)	300 ml	1000 W 2 mins	1000 W 5 - 6 mins
	1000 ml	1000 W 7 - 8 mins	1000 W 15 -16 mins
Plated meals - Homemade			
Vegetables (cooked) (1, 2)	300 g	1000 W 2 mins	–
	700 g	1000 W 5 - 6 mins	–
Potato puree (1, 2)	250 g	1000 W 2 mins	1000 W 3 mins 30 secs
	500 g	1000 W 3 mins 30 secs	1000 W 7 - 8 mins
Vegetable puree (1, 2)	300 g	1000 W 2 mins 10 secs	1000 W 5 - 6 mins
	600 g	1000 W 5 mins 30 secs	1000 W 8 - 9 mins
Rice, quinoa, couscous (chilled) (1, 2)	200 g	1000 W 1 mins 50 secs	1000 W 4 min
	300 g	1000 W 2 mins 20 secs	1000 W 5 mins
Pancakes (thick) (1, 2)	1 pce	1000 W 40-50 secs	1000 W 1 min 20 - 30 secs
	2 pcs	1000 W 50-60 secs	–
Paupiette with sauce (1, 2)	1 pce	1000 W 4 mins 30 mins & stand	–
	2 pcs	1000 W 7 mins & stand	–
Stuffed cabbage parcels (1, 2)	2 pcs 310 g	–	1000 W 10 mins
	4 pcs 710 g	–	1000 W 16 - 17 mins
1 quarter roast chicken	1 pce 300 g	1000 W 3-4 mins	–
Roast meat (1, 2)	2 slices 250 g	600 W 3 mins	–
Sauce bolognese (1, 2)	210 g	600 W 3 mins (ambient)	–
Sauce hollandaise (1, 2)	100 g 2 cubes	–	1000 W 1 min 40 secs
	300 g 6 cubes	–	1000 W 4 mins 10 secs
Babyfood (1, 2) (small pot at room temperature)	120 g	600 W 40 secs	–
	200 g	600 W 1 min	–
	250 g	600 W 1 min - 1 min 30 secs	–
Babyfood (vegetable puree) (1, 2)	100 g	–	1000 W 1 mins 40 secs

- (1) Turn or stir at half time. (2) Cover (3) Place on wire rack, if required in a heatproof dish.
 (4) Place food in a heatproof dish or plate.



Note

Always check that food is piping hot after reheating in the microwave. If unsure return to oven. Foods will still require a **stand time**, especially if they cannot be stirred. The denser the food the longer the stand time.

Reheating & Cooking Charts

Food	Weight/ Quantity	Fresh	Frozen
Gratins			
Fish bordelaise	400 g	–	Combi 1; 16-18 mins
Lasagne	400 g	Combi 1; 8 mins (3)	Combi 1; 13 - 14 mins
	600 g	Combi 1; 9-10 mins & stand 3 min	1000 W 13 mins & 4 mins Grill 1 on rack
Moussaka	350 g	Combi 1; 7-8 min (3)	Combi 1; 10-11 mins
	450 g - 500 g	Combi 1; 8 - 9 mins (3)	1000 W 11 mins & 3 mins Grill 1 on rack
Noodles gratin with ham/ tuna	300 g - 350 g	Combi 1; 8 mins (3)	Combi 1; 10-11 mins
Shepherd's pie	400 g	Combi 1; 6-7 mins	Combi 1; 14 mins
	600 g	Combi 1; 11 mins & 4 mins Grill 1 on rack	1000 W 13 mins & 5 mins Grill 1 on rack
Convenience foods			
Baguette with cheese top (3)	1 pce 150 g	Combi 2; 2 mins	Auto frozen pizza
Bretzel with cheese/bacon (4)	1 pce 130 g	Combi 2; 1 min 30 secs	Combi 1; 3 mins
	2 pcs 250 g	–	Combi 1; 3 mins 30 secs
Cantonese rice (1, 2)	500 g	–	1000 W 5 mins
Chicken wings/bites	6 pcs 250 g	1000 W 1 min 40 secs	1000 W 2 mins 30 secs
	8 pcs 400 g	1000 W 3 mins	1000 W 5-6 mins
Chicken nuggets (1, 4)	8 pcs 100 g	–	Combi 1; 3 mins
Cheese croissant (4)	1 pce 70 g	Combi 2; 1 min 30 secs	Combi 2; 2 mins 30 secs
	2 pcs 140 g	Combi 2; 2 mins	Combi 2; 3 mins
Cordon bleu (1, 4)	1 pce 100 g	Combi 2; 5 mins	Combi 1; 4 mins 30 secs
	2 pcs 300 g	Combi 2; 6 mins	Combi 1; 8 mins
Croque monsieur (1, 3)	1 pce 150 g	Combi 2; 4 mins 30 secs	Combi 1; 4 mins 30 secs
Fish breaded (1, 4)	1 pce 140 g	Combi 2; 4 mins 30 secs	Combi 1; 5 mins 30 secs
	2 pcs 280 g	Combi 2; 5-6 mins	Combi 1; 8 mins
Galettes, vegetables (1, 4)	4 pcs 150 g	–	Combi 1; 4 mins
Knackis sausages (1, 2)	3 pcs 100 g	1000 W 30-40 secs	600 W 2 mins 30 secs
	6 pcs 200 g	1000 W 1 min	600 W 3 mins 30 secs
Meat patties (1, 2)	1 pce 100 g	600 W 1 min & stand 2 mins	600 W 1 mins 30 secs - 2 mins
	2 pcs 200 g	600 W 2 mins	600 W 5 mins
Meat/sausage roll (4)	2 pcs 160 g	Combi 2; 5-6 mins	Combi 1; 4 mins

(1) Turn or stir at half time. (2) Cover (3) Place on wire rack, if required in a heatproof dish.

(4) Place food in a heatproof dish or plate.



Note

Always check that food is piping hot after reheating in the microwave. If unsure return to oven. Foods will still require a **stand time**, especially if they cannot be stirred. The denser the food the longer the stand time.

Reheating & Cooking Charts

Food	Weight/ Quantity	Fresh	Frozen
Convenience foods			
Quiche onion (4)	1 pce 160 g	Combi 1; 2 mins stand time 2 mins	Combi 1; 7 mins & stand 2 mins
Quiche spinach (4)	1 pce 400 g		Combi 1; 8 mins & stand 3 mins
Pancakes stuffed, rolled (1, 4)	2 pcs 240 g	Combi 1; 3 mins	Combi 1; 5 mins & stand 3 mins
Pizza freshup (4)	1 pce 300 g	Combi 2; 3-5 mins	Combi 2; 8-10 mins
Pizza piccolinis (4)	9 pcs 270 g	–	Combi 1; 6 mins & 5 mins grill 1
Pork pies (4)	1 pce 100 g	Combi 1; 2 mins 30 secs	Combi 1; 5 mins
	2 pcs 200 g	Combi 1; 3 mins	Combi 1; 4 mins
Potatoes stuffed with cheese (3)	1 pce 140 g	–	Combi 1; 7 mins
	2 pcs 240 g	–	Combi 1; 9-10 mins
Risotto with mushroom (1, 2)	600 g	–	1000 W 7-8 mins
Sliced sausage with sauce (2)	2 pcs 220 g	1000 W 1 mins 30 secs to 2 mins	–
Samosas (1, 3)	4 pcs 240 g	Combi 2; 5 mins	Combi 1; 8 mins 30 secs
Tagliatelle Bolognese (1, 2)	300 g	1000 W 2 mins 20 secs	1000 W 5 mins
Tortilla (1, 4)	1 pce 250 g	Combi 1; 5 mins	Combi 1; 7 mins
	1 pce 500 g	Combi 1; 6 mins	Combi 1; 10 mins
Sausage from raw (1, 3)	Thick x 4 240 g	Combi 2; 8 mins	–
	Thin x 4 140 g	Combi 2; 7 mins	–
Baked Potatoes from raw (1, 3)	2 pcs 350 g	Combi 1; 13 mins	–

- (1) Turn or stir at half time. (2) Cover (3) Place on wire rack, if required in a heatproof dish.
(4) Place food in a heatproof dish or plate.



Note

Always check that food is piping hot after reheating in the microwave. If unsure return to oven. Foods will still require a **stand time**, especially if they cannot be stirred. The denser the food the longer the stand time.

Croque Monsieur

ingredients

Serves 1

4 slices bread, buttered
5 ml Dijon mustard
2 slices smoked ham
100 g sliced cheese

Dish: none

Accessory: wire rack

1. Place the bread, buttered side up on the wire rack and cook on Grill 1 for 4 minutes or until brown.
2. On one slice of the bread, spread the untoasted side with mustard and top with ham and cheese. Cover with the other slice, browned side uppermost. Place back on the wire rack, cook on Combi 2 for 1 minute 30 seconds to 2 minutes or until the cheese has melted.

Lasagne

ingredients

Serves 4

Meat Sauce:

1 onion, chopped
1 clove garlic, crushed
5 ml oil

400 g canned tomatoes, chopped

150 ml red wine
30 ml tomato puree
5 ml mixed herbs

500 g beef mince
salt and pepper

Lasagne:

500 ml béchamel Sauce
100 g hard cheese e.g. Cheddar, grated
5 ml mustard
salt and pepper
50 g Parmesan cheese, grated
250 g fresh lasagne

Dish: 1 x 1.5 litre Pyrex®
casserole with lid + 1 x large
rectangular dish

1. Place onion, garlic and oil in the casserole. Cover with lid and place on glass tray. Cook on 600 W for 3 minutes. Place all other meat sauce ingredients in the casserole. Stir well. Cover with lid, cook on 1000 W for 10 minutes. Stir. Then 600 W for 15-20 minutes or until cooked.
2. Add mustard, seasoning and grated cheese to béchamel sauce. Cover the base of the dish with a layer of Bolognese sauce, then a layer of lasagne, (do not over lap the lasagne sheets), then a layer of béchamel sauce. Repeat these layers twice more, ending with a layer of béchamel sauce. Sprinkle Parmesan cheese over the top. Place on the glass tray and cook on Combi 1 for 10-15 minutes or until golden brown.

Boston Brownies

ingredients

Serves 6

100 g chocolate for cooking
100 g butter
100 g brown sugar
100 g flour
50 g walnuts chopped
2 tbs cocoa powder
1 tsp of baking powder
1 sachet of vanilla sugar
2 eggs beaten

Dish: 16 X 20 cm Pyrex® dish
lined with greaseproof paper

1. Place chocolate and butter in a bowl and cook on 600 W for 2 minutes or until chocolate has melted.
2. Stir in all the other ingredients and beat well.
3. Pour into dish and cook about 6 minutes on Combi 1 or until firm.
4. Allow to cool before cutting into squares.

Questions and Answers

Q: Why won't my oven turn on?

A: When the oven does not turn on, check the following:

1. Is the oven plugged in securely?
Remove the plug from the outlet, wait 10 seconds and reinsert.
2. Check the circuit breaker and the fuse
Reset the circuit breaker or replace the fuse if it is tripped or blown.
3. If the circuit breaker or fuse is all right, plug another appliance into the outlet. If the other appliance works, there probably is a problem with the oven. If the other appliance does not work, there probably is a problem with the outlet. If it seems that there is a problem with the oven, contact an authorised Service Centre.

Q: My oven causes interference with my TV. Is this normal?

A: Some radio, TV, Wi-Fi, cordless telephone, baby monitor, blue tooth or other wireless equipment 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.

Q: The oven won't accept my program. Why?

A: The oven is designed not to accept an incorrect program. For example, the oven will not accept a fourth stage.

Q: Sometimes warm air comes from the oven vents. Why?

A: The heat given off from the cooking food warms the air in the oven cavity. This warmed air is carried out of the oven by the air flow pattern in the oven. There are no microwaves in the air. The oven vents should never be blocked during cooking.

Q: Can I use a conventional oven thermometer in the oven?

A: Only when you are using **grill** cooking mode. The metal in some thermometers may cause arcing in your oven and should not be used on **microwave** and **combination** cooking modes.

Q: There are humming and clicking noises from my oven when I cook by **combination**. What is causing these noises?

A: The noises occur as the oven automatically switches from **microwave** power to **grill** to create the combination setting. This is normal.

Q: My oven has an odour and generates smoke when using the **combination** and **grill** function. Why?

A: After repeated use, it is recommended to clean the oven and then run the oven without food, glass tray, and roller ring on **grill** for 5 minutes. This will burn off any food, residue or oil which may cause an odour and/or smoking.

Q: The oven stops cooking by microwave and 'H97' or 'H98' appears in the display. Why?

A: This display indicates a problem with the microwave generation system. Please contact an authorised Service Centre.

Q: The fan continues to rotate after cooking. Why?

A: After using the oven, the fan motor may rotate to cool the electrical components. This is normal and you can continue using the oven at this time.

1. Turn the oven off before cleaning.
2. Clean the inside of the oven, door seals and door seal areas regularly.
When food splatters or spilled liquids adhere to the oven walls, door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasive is not recommended.
Do not use commercial oven cleaners.
3. Do not use harsh, abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering the glass.
4. The outside oven surface should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
5. If the control panel becomes dirty, clean it with a soft, dry cloth. Do not use harsh detergents or abrasives on the control panel. When cleaning the control panel leave the oven door open to prevent the oven from accidentally turning on. After cleaning press **stop/cancel** button to clear display window.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the oven is operated under high humidity conditions and in no way indicates a malfunction of the unit.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm soapy water or in a dishwasher.
8. 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 and hot water then dry with a clean cloth. The roller ring may be washed in mild soapy water.
Cooking vapours collect during repeated use but in no way affects the bottom surface or roller ring wheels. After removing the roller ring from the cavity floor for cleaning, be sure to replace it in the proper position.
9. When using the **grill** or **combination** mode, some foods may inevitably splatter grease on to the oven walls. If the oven is not cleaned occasionally, it may start to “smoke” during use.
10. A steam cleaner is not to be used for cleaning.
11. This oven should only be serviced by qualified personnel. For maintenance and repair of the oven contact the nearest authorised dealer.
12. Failure to maintain the oven in a clean condition could lead to deterioration of surfaces that could affect the life of the appliance and possibly result in a hazardous situation.
13. Keep air vents clean at all times.
Check that no dust or other material is blocking any of the air vents on the top, bottom or rear of the oven. If air vents become blocked this could cause overheating which would affect the operation of the oven and possibly result in a hazardous situation.

Technical Specifications

Manufacturer		Panasonic
Model		NN-GD34HW
Power Supply		230 V 50 Hz
Operating Frequency:		2450 MHz
Input Power:	Maximum	2000 W
	Microwave	1050 W
	Grill	1050 W
Output Power:	Microwave	1000 W (IEC-60705)
	Grill	1000 W
External Dimensions W x D x H (mm)		488 mm (W) x 395 mm (D) x 279 mm (H)
Interior Dimensions W x D x H (mm)		315 mm (W) x 353 mm (D) x 178 mm (H)
Uncrated Weight (approx.)		10 kg
Noise		57 dB

Weight and Dimensions shown are approximate.

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

Manufactured by: Panasonic Appliances Microwave Oven (Shanghai) Co., Ltd.
888, 898 Longdong Road. Pudong, Shanghai, 201203, China.

Imported by: Panasonic Marketing Europe GmbH

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

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

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