

## Operating Instructions

### Commercial Microwave Convection Oven

Model No. **NE-SCV3**



Thank you for purchasing this Panasonic product.  
Please read these instructions completely before operating this oven and keep for future reference.  
Before using this product, **please pay extra attention to “Important Safety Instructions” (pages 4–9).**

Scan the QR code to see it online.

#### Operating Instructions



<https://fs.panasonic.com/download/>

#### Setting Support Tool



H05063K20LP

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# Important Safety Instructions

## INSTALLATION

### 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 the dealer immediately if the unit is damaged. DO NOT install it if the unit is damaged.

### EARTHING

**IMPORTANT:** FOR PERSONAL SAFETY, THIS OVEN MUST BE PROPERLY EARTHED.

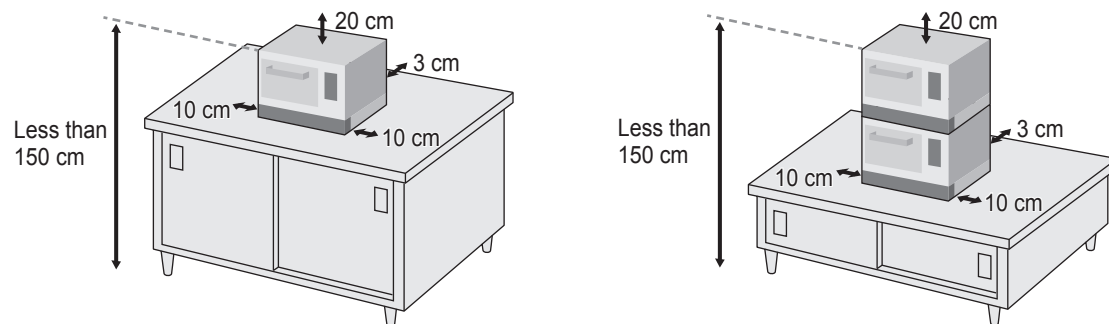
When an outlet is not earthed, it is personal responsibility and obligation of the customer to have it replaced with a properly earthed outlet.

### VOLTAGE AND POWER WARNING

The voltage used must be the same as specified on the oven. Using another voltage than that which is specified is dangerous, and may result in a fire or other type of accident causing damage. Do not plug your oven in via an extension cable as this can be dangerous. The back of the oven heats up during use. Do not allow the cord to be in contact with the back of the oven or cabinet surface.

### PLACEMENT OF THE OVEN

Locate the oven on a surface which is flat and stable. The oven is freestanding type and shall not be placed in a cabinet. Do not place the oven in a hot or damp place; e.g. near a gas or electric range. Do not operate the oven when the room temperature is higher than 40°C and/or the humidity is more than 85%. Free airflow around the oven is important. There is a possibility of a small amount of interference with weak broadcast signals if the oven is too close to a radio or TV. For safe and efficient operation, the oven must have sufficient air flow to the air vents i.e. at least 10 cm at both sides, 3 cm at the rear and 20 cm at the top. The front side must not be blocked. Do not install the oven at 150 cm or more above the floor. Doing so may result in danger of burns. Only a combination of same models are allowed when stacking. Up to two ovens can be stacked by fixing with the Panasonic joint plate. (p.50) Oven must be placed for easy access to control panel and door and also, for disconnect power or shut off power by fuse or circuit breaker.



An external equipotential bonding conductor is provided at the back side of the oven and it is marked by this symbol.

### ⚠ WARNING

1. If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
2. The contents of feeding bottles and baby food jars must be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
3. Liquids and other foods must not be heated in sealed containers since they are liable to explode.
4. Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
5. It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
6. Floor at adjacent to the oven may be slippery, care should be taken.
7. Oven must be disconnected from their power supply during cleaning or maintenance and when replacing parts.
8. To avoid scalding, do not use loaded containers with liquids or cooking goods which becomes fluid by heating in higher levels than those which can be easily observed.
9. Accessible parts may become hot during use. Young children should be kept away.
  - Always follow "Types of Container to Use". (p.18)
10. Do not use the oven near an automatically controlled device such as an automatic door or a fire alarm when you are using this oven via wireless LAN repeater.

Electromagnetic waves, originating from a wireless LAN, for example, can affect an automatically controlled device, leading to malfunction that can cause an accident.
11. Do not use the oven in a hospital or near electrical medical devices when you are using this oven via wireless LAN repeater.

Electromagnetic waves, originating from a wireless LAN, for example, can affect an electrical medical device, leading to malfunction that can cause an accident.
12. Persons fitted with a pacemaker should keep the pacemaker at least 15 cm away from the wireless LAN repeater when you are using this oven via wireless LAN repeater.

Electromagnetic waves, originating from a wireless LAN, for example, may affect the pacemaker's operation.
13. This appliance shall not be placed or installed where the public has access.

# Important Safety Instructions

## CAUTION

1. To reduce the risk of burns, electric shock, fire, injury to persons or excessive microwave energy, read all instructions before using oven.
2. In order to maintain the high quality of the magnetron tubes and other components, you are requested not to turn the oven on with no food inside.
3. High voltages are present inside the cabinet. Repairs and adjustments should be done only by qualified service personnel.
4. This oven requires free airflow in the back and front for maximum cooling efficiency. You should keep the air vents clear while cooking.
5. Do not dry clothes in the oven since there is a possibility of the clothes burning if left in the oven for too long of a time.
6. Use this oven only for its intended use as described in this manual.
7. Do not use this oven or accessories, if they are not working properly, or if they have been damaged or dropped.
8. Do not use outdoors.
9. Do not immerse cord or plug in water.
10. Keep cord away from heated surfaces.
11. Do not let cord hang over edge of table or counter.
12. To reduce the risk of fire in the oven cavity:
  - a) Do not overcook food. Carefully attend oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - b) Remove wire twist-ties from bags before placing bag in oven.
  - c) If materials inside the oven should ignite, keep oven door closed, unplug the oven, or shut off power at the fuse or circuit breaker panel.●Always follow “Types of Container to Use”. (p.18)
13. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.
14. Do not overturn or drop this oven or accessories. Doing so may cause injury, electric shock, or microwave leakage.
15. Do NOT use this oven to heat chemicals or other non-food products. Do NOT clean this oven with any product that is labelled as containing corrosive chemicals. The heating of corrosive chemicals in this oven may cause microwave radiation leaks.
16. 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 oven cannot maintain the food at the correct canning temperature. Improperly canned food may spoil and be dangerous to consume.
17. Do not attempt to deep fat fry in your oven.
18. Potatoes, apples, egg yolks, whole squash and sausages are examples of foods with nonporous skins. This type of food must be pierced before cooking, to prevent bursting.
19. When reheating baby bottles always remove top and teat. Liquid at the top of the bottle will be much hotter than at the bottom and must be shaken thoroughly before checking the temperature. The lid must also be removed from babies food jars, the contents must also be stirred or shaken before the temperature is checked.  
●Always follow “Types of Container to Use”. (p.18)
20. The door seals and door seal areas should be cleaned with a damp cloth.
21. If smoke is observed, turn off or unplug the oven and keep the door closed in order to stifle any flames.
22. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
23. Before use, the user should check that utensils are suitable for use in the oven.
24. 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 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 cooking time.
  - d) After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.
25. When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.  
●Always follow “Types of Container to Use”. (p.18)
26. The oven is intended for heating food and beverages. Drying of food or clothing and heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of Injury, ignition or fire.
27. Eggs in their shells and whole hard-boiled eggs should not be heated in ovens since they may explode, even after microwave heating has ended.
28. This oven can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the oven in a safe way and understand the hazards involved. Children shall not play with the oven. Cleaning and user maintenance shall not be made by children without supervision.
29. The oven should not be cleaned with a water jet.
30. The oven should not be cleaned with a steam cleaner.
31. Electromagnetic fields can present a possible danger. We would recommend that people using a heart pacemaker avoid proximity to these fields.

# Important Safety Instructions

32. When the oven is not in use, it is recommended that items are removed. If left inside and the switch is accidentally activated, there is potential for damage to occur.
33. During service and/or replacement of parts, the oven should be disconnected from the power supply. Once the plug is removed, it should remain visible to the service operator to avoid inadvertent reconnection.
34. The oven should be cleaned regularly and any food deposits removed.
35. Do not heat with oil from the leftover food or the food left in the accessories in the oven cavity. Doing so may generate sparks and cause fire or smoking.
36. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
37. Do not use metalware, ceramics trimmed with gold or silver, or any container with a metal content when cooking with the microwave.
38. It is recommended to use personal protection equipment in case of spreading hot food stuff.
39. Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during use. Take care when opening or closing door and when inserting or removing food and accessories.  
The oven has heaters situated in the top and back of the oven.  
After use, the roof, walls and floor will be very hot.
40. Take caution when removing the hot accessories after cooking. It may cause burn. Use oven gloves.
41. Take caution when rapidly cooling the hot accessories after cooking. It may cause burn with steam or airborne droplets. It may also cause injury by the accessories breaking.
42. When removing food from the oven, take care that a cooking sheet or similar does not make contact with the upper heater. There is a danger of fire or smoke.  
When using a cooking sheet or similar:
  - a) Observe the heatproof temperature stated on the package.
  - b) Use a sheet size that matches the quantity of the food.
  - c) Take care that the sheet does not touch the upper surface of the oven interior.
43. It is essential reheated food is served "piping hot". Always check before serving and if in doubt return food to oven for further heating.  
All temperatures provided are for guidance only. Local legislation of food temperature requirements should be applied, to ensure a safe temperature has been reached before serving any food.
44. The standing time is essential for foods cooked or reheated by CONVECTION-AND-MICROWAVE, or GRILL-AND-MICROWAVE. During the standing time, heat will continue to conduct to the centre to cook the food completely.  
The denser the food, the longer the standing time. Reheated foods also require a standing time.

45. Follow specific instructions in this guide for proper use of oven accessories and cookware. Failure to do so could damage the oven. Take care when removing food and/or accessories from the oven.
46. When the oven has finished operating, the fan motor will continue to rotate in order to cool the electric components. This is normal and food can still be removed from the oven during this cooling period. Do not remove the plug or turn off the breaker.

## USING YOUR OVEN

1. This oven is intended for commercial use and is not intended for continuous mass production of food.
2. Do not store any objects inside the oven in case it is accidentally turned on. In case of electronic failure, the oven can be turned off at wall outlet.

## MAINTENANCE OF YOUR OVEN

WHEN YOUR OVEN REQUIRES A SERVICE call your local Panasonic engineer. Do not attempt to tamper with or make any adjustments or repairs to the door, control panel or any other part of the oven.

## WHEN THE HEATER IS TURNED ON FOR THE FIRST TIME

You may detect smoke or a harsh odour. This is normal and is caused by the burning off of the oil that is used to protect the oven cavity.

You may prefer to perform a blank baking as described below if you find this unpleasant;

1. Set the cooking plate included as an accessory inside the oven. (p.12)
  2. Operate for approximately 20 minutes at the 280°C preheating setting. (p.22)
- After heating up the oven empty, when you want to end the preheating, press the Stop/Reset pad.
  - Always ventilate when performing a blank baking.
  - There is no food sanitation issues even if you use the oven without performing a blank baking first.

Panasonic Corporation makes no warranties of any kind, either express or implied, including but not limited to warranties of merchantability, fitness for a particular purpose, of title, or of non-infringement of third party rights. Use of the product by a user is at the user's risk. All cooking settings are for guidance only and should be altered depending on the initial state, temperature, moisture and type of food. Depending on the characteristics of the food, cooking times and power levels may need to be adjusted. Prior to service of food ensure it has reached a safe temperature.



# Parts of your Oven

## Front

**Upper Heater**

**Door Handle**

**Door**  
Opening this while cooking will stop the operation.

**Intake Vent**

**Drip Tray**  
Collects food residues and water.

### Notes

Always install the air filter, drip tray and front cover before using the oven.  
Continuous use of the oven without these parts will result in malfunction.

## Back

**LAN Cable Port**

When using the LAN cable port, remove the cover.

**Power Supply Plug**

● Illustrations may differ to the actual items. Caution labels are affixed to the actual oven.

**EARTHING**  
**IMPORTANT:** FOR PERSONAL SAFETY, THIS OVEN MUST BE PROPERLY EARTHED. When an outlet is not earthed, it is personal responsibility and obligation of the customer to have it replaced with a properly earthed outlet.

● The bottom surface of the oven interior is made from ceramic to allow electromagnetic waves to pass through.

**USB Memory Port** (p.16)

**Oil Tray** (p.14)  
Collects oil from inside the oven.

**Air Filter**  
It is set inside the front cover.

**Front Cover**

● How to remove the front cover, drip tray, air filter and oil tray. (p.15)

**Exhaust Vent**

**Catalytic converter**  
The oil smoke that circulates inside the oven cavity is decomposed and purified by going through the catalytic converter.  
● The catalyst reaction will lower when the cooking temperature is low (approximately 240°C or lower).

△ An external equipotential bonding conductor is provided at the back side of the oven and it is marked by this symbol.

**Power Supply Cord**

## Control Panel (home screen)

**Preheating Setting**

● "Preheat temp." (p.23) and "Cooling" (p.24) are available.

**Preheating State Indication Bar** (p.22)

● Displays the progress of the preheating.

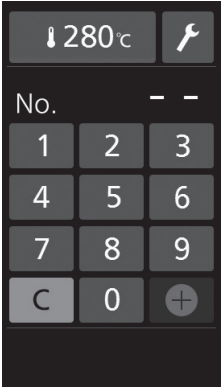
**Touch Screen** (display)

● Tap on the screen directly to use the controls.  
● Displays the menu list, cooking temperature and cooking time, the beep sound, etc.  
● Do not touch the screen with a sharp object. Doing so will cause damage.

**Stop/Reset Pad**

● Press once to temporarily stop the cooking process. To resume cooking, press the Start pad.  
● Press twice to clear your instructions (returns to the home screen) or cancel cooking.

■ The home screen during "Menu number select" "Home setting" (p.47)



**Tools** (pp.42–49)

**Menu List**

● You can switch between the picture list screen and the menu number select screen. (p.47)

**Back Pad**

● Returns to the previous control screen so that settings can be changed.  
● Unavailable after cooking has started

**Start Pad**

● After setting preheating or cooling, press this pad.  
● If you press this button when the lamp is flashing, the preheating or cooking starts.

**Lamp**

● When the power plug is inserted, the lamp flashes, but this is not a malfunction.

### Display Off Function

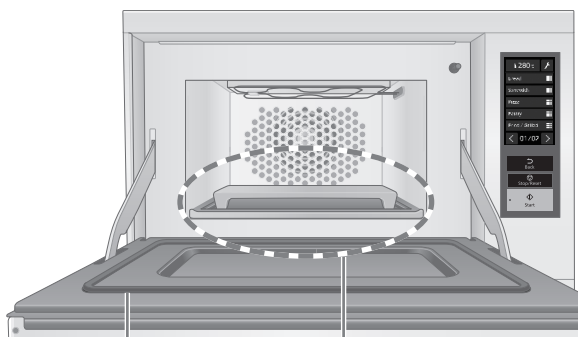
The home screen of the display turns blank if it is not used for 5 minutes. While the display off function is in effect, if the door is opened, the screen is displayed.

#### Notes

When the cooking is finished, the fans are operated to ventilate the oven interior and cool the mechanical parts. Therefore, do not remove the power plug or trip the circuit breaker.

# Accessories

● To purchase accessories, please contact the dealer or a service agent. (p.55)  
Take care when handling the cooking plate as it is breakable. If it is damaged, stop using it and contact the dealer or a service agent.



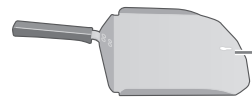
Please note, there is a seam in the door – this is intentional.



**Oven Sheet**  
**Place on the cooking plate.**  
Place food on the oven sheet.  
● It is recommended to replace it every 3 to 6 months depending on the stain level.



**Cooking Plate**




**Paddle**  
**Use when removing oven sheet or foods.**  
Do not maintain contact with acidic or alkaline foods for a long time.

● Illustrations may differ to the actual items.

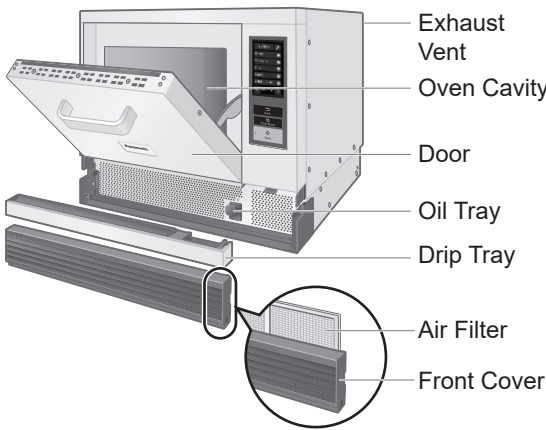
# Care of your Oven

It is essential that you follow these points to get the maximum use from your oven. Microwaves attract moisture and grease: therefore a dirty oven does not cook **EFFICIENTLY**. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

● This oven requires regular maintenance. (p.51)

**WARNING**

- **Pull out the power plug before maintenance.**  
If not, this may result in electric shock.
- **Wait for the oven cavity to cool down first before cleaning.**  
If not, this may result in burns and injuries.



## Before Cleaning

- Do not clean this oven with a water jet or steam cleaner.
- Do not pour detergent and leftover food into the gap and punching holes. This will result in a malfunction.
- If the oven becomes damaged in any way, contact the dealer or a service agent before continuing use.
- Do not use thinner, benzene, cleanser, or bleach. There is a danger of damage or deformation.

## Clean these parts Every Day.

### Oven Cavity • Door Inner Side • Door Seal

#### Wipe with a damp cloth

Thoroughly wipe away water, oil and leftover food stains frequently to prolong the use of the oven. Failure to remove burnt food remains and dust may cause rust.

If the stains are bad, wipe away with a cloth soaked in a neutral kitchen detergent.

- If left in a stained condition, the stain becomes difficult to remove, so that the food scraps burn, and the smell of the food persists.
- Take good care in particular of the area where the main unit and door contact and the surroundings.

- Do not scrape the parts other than the metal part inside the door (door seal area etc.) with a hard scrubber, which may cause damage of the door seal and malfunction of the oven. Be sure to use only a soft scrubber.
- Do not splash detergent directly onto the top and rear surfaces of oven cavity. This will result in a malfunction.

## Outer Areas

#### Wipe with a damp cloth

Wipe away oil and food stains immediately.

- Do not use thinner, benzene, abrasive cleanser, bleaching agent, alkaline residential or household synthetic detergent.

If the stains are bad, wipe away with a cloth soaked in a neutral kitchen detergent. Take care not to allow the kitchen detergent to enter the exhaust vent and gaps.

- Outer side of the door • handle area  
After wiping with a wet cloth, wipe the areas with soft, dry cloth.

# Care of your Oven

## ■Cooking Plate • Oven Sheet • Paddle

Wash with a sponge scrubbing brush with (neutral) detergent for use in the kitchen applied to it.

If you are concerned about stains, clean the equipment every time you use it.

● Do not wash the equipment in a dishwasher.

### ● If you are concerned about bad oil stains or the like

Use alkaline detergent. When using alkaline detergent, use after thoroughly reading the detergent's usage cautions. After performing the maintenance, make sure you wipe the equipment with a damp cloth so no detergent remains.

However, you cannot use this on the inside of the door as the resin parts will deteriorate. If by chance the detergent should get on the resin parts, wipe them with a damp cloth immediately.

## Disassemble and clean this part Every Day.

### ■Drip Tray



Wipe with a damp cloth

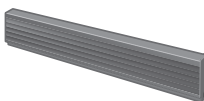
● Refer to "How to remove/attach parts". (p.15)

## Disassemble and clean these parts Once a Week.

● Refer to "How to remove/attach parts". (p.15)

● Do not wash the equipment in a dishwasher.

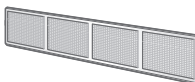
### ■Front Cover



Wipe with a damp cloth

Wipe away oil and food stains immediately.  
If the stains are bad, wipe away with a cloth soaked in a neutral kitchen detergent.

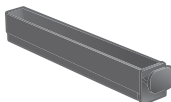
### ■Air Filter



Dry after washing with water

Clean it after every use if the stains are bad.  
The filter may lose its effect if the stains are left behind.  
The temperature of the internal parts may also rise, resulting in a malfunction.

### ■Oil Tray



Wipe away oil stains with a soft cloth or paper towel

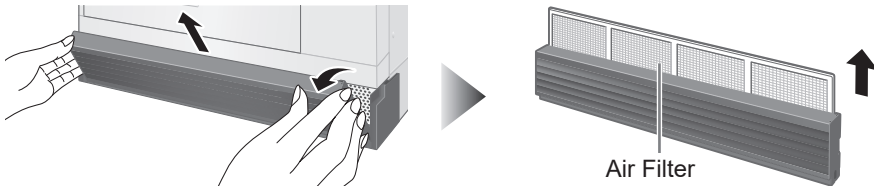
If the stains are bad, clean the area with a soft scrubber dipped in a neutral kitchen detergent and dry.

## ■How to remove/attach parts

### Front Cover/Air Filter

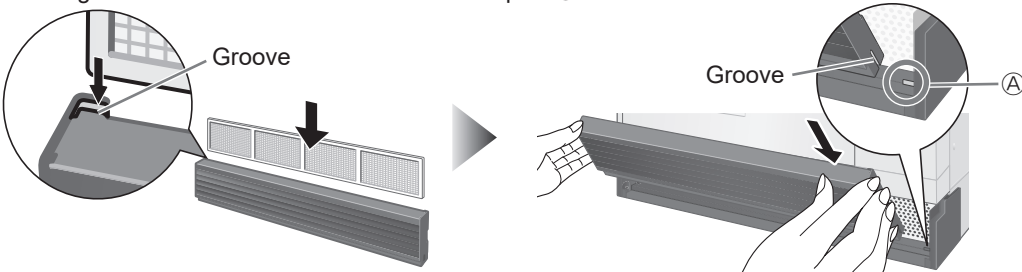
#### ● Removing

After pulling the front cover down toward you, lift it diagonally upward to remove it.  
Remove the air filter by pulling it out of the front cover.



#### ● Attaching

Insert the air filter into the groove of the front cover, and after firmly inserting it all the way in, install it so that the groove of the front cover is inserted into part ① of the main unit.

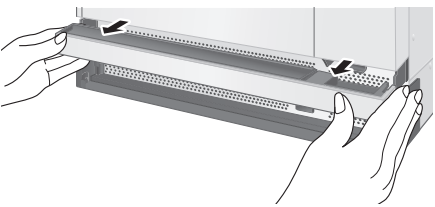


■ If the air filter is not set, the front cover will not close.

### Drip Tray

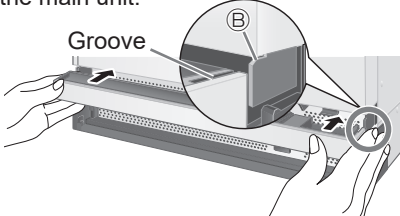
#### ● Removing

Pull the drip tray toward you to remove it.



#### ● Attaching

Install the drip tray so that its groove slots into part ② of the main unit.



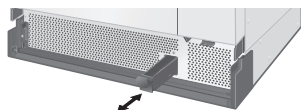
### Oil Tray

#### ● Removing

Remove the front cover first, and take out the oil tray.

#### ● Attaching

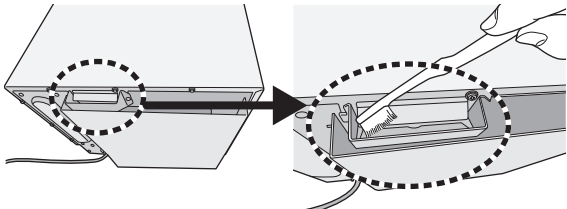
Follow the reverse procedure to install the oil tray.



## Clean this part once a month.

### ■Exhaust Vent

Clean the rear exhaust vent with a toothbrush and a towel





# Connecting a USB Memory Stick

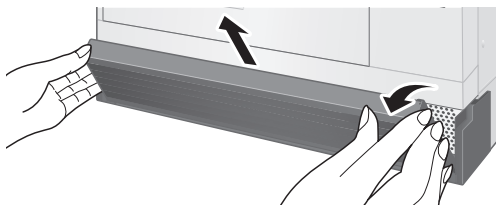
- Use a Type-A USB memory stick compliant with USB 2.0 or later and formatted with FAT32.
- No USB memory stick is included as an accessory. Use a commercially available USB memory stick.
- We do not guarantee the behaviour of all commercially available USB memory sticks.

## How to Insert and Remove

- The USB memory port is below the operation area.
- Do not leave the USB memory stick inserted as it is not then possible to install the front cover or the drip tray.
- While data are being read from or written to the USB memory stick, do not insert or remove it. Doing so may destroy the data.

### How to Insert

- ① After pulling the front cover down toward you, lift it diagonally upward to remove it

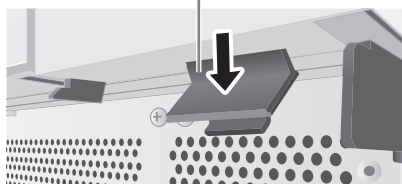


- ② Pull the drip tray toward you to remove it

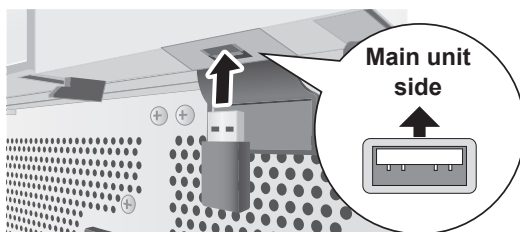


- ③ Pull down the USB memory port cover to open it

USB Memory Port Cover

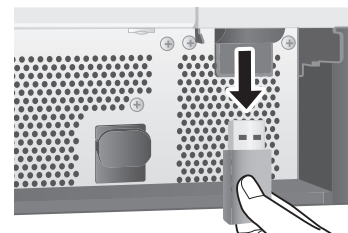


- ④ Insert the USB memory stick  
Be careful about the orientation of the USB memory stick and insert it.



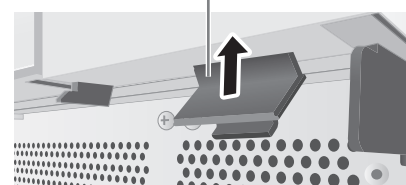
### How to Remove

- ① Remove the USB memory stick

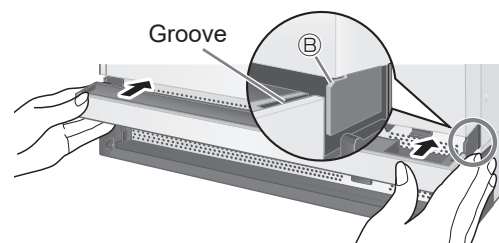


- ② Close the USB memory port cover

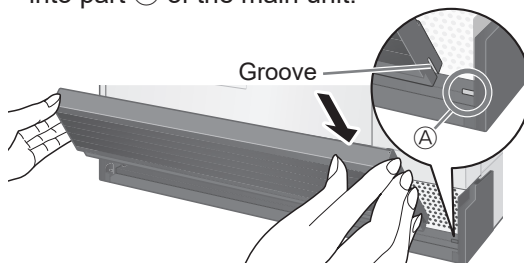
USB Memory Port Cover



- ③ Attach the drip tray  
Install the drip tray so that its groove slots into part ② of the main unit.



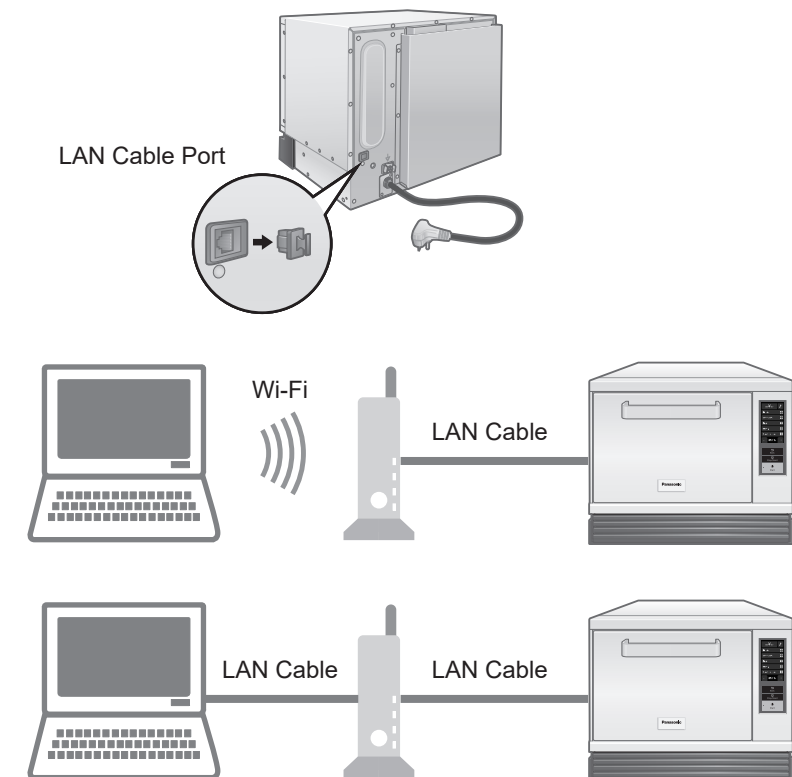
- ④ Attach the front cover  
Install the front cover so that its groove slots into part ① of the main unit.



# Connecting to your Personal Computer

Connecting to your personal computer enables you to read into the main unit the menu list and the device settings created with the setting support tool, or send the device's menu list to the setting support tool.

When sending or reading in data, connect the device and router with a LAN cable.



### When Connecting to a Network

- Depending on the surrounding environment, use a heatproof cable for the LAN cable. In addition, be careful to lay it so that it does not come into contact with the hot parts of the main unit.
- To guarantee normal operation, use Microsoft Windows 10 or later as the OS for the personal computer. (as of April 2025)
- The network connection settings vary depending on the environment used.
- When configuring the IP address and DNS settings for the network connection, refer to **Network settings** (p.49).
- If a communication error occurs or a stable connection cannot be achieved, re-configure the settings according to prompts such as the messages displayed by the setting support tool.
- Microsoft Windows is a registered trademark of the US Microsoft Corporation in the US and other countries.

### Setting support tool

The setting support tool is an application that enables creation and editing of menus, menu lists, and device settings on your personal computer.

- For details, consult the setting support tool operating instructions.

The tool can be installed from the following website.

- The contents, screens, etc., of the setting support tool may be altered without notice due to a tool upgrade, for example. The contents of the URL and QR codes may be changed or deleted without notice.

[https://fs.panasonic.com/download/setting\\_support\\_tool\\_en.html](https://fs.panasonic.com/download/setting_support_tool_en.html)

# Types of Container to Use

## CONVECTION-AND-MICROWAVE/ GRILL-AND-MICROWAVE/MICROWAVE

As these programmes use microwaves and heat (CONVECTION or GRILL), you must choose the container carefully.

DO USE: Ceramics, Heat Resistant glass eg. Pyrex®

DO NOT USE:

Plastics, Cling film, Metal, Metal skewers, Aluminum foils, Silicon, Lacquerware, Glass without heat resistance, Paper, Wood, Wicker

## CONVECTION/GRILL/CONVECTION-AND-GRILL

DO USE: Ceramics, Heat Resistant glass eg. Pyrex®, Metal, Metal skewers, Aluminum foil

DO NOT USE:

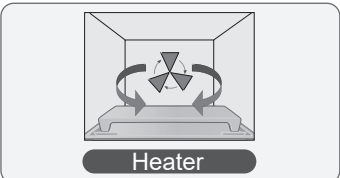
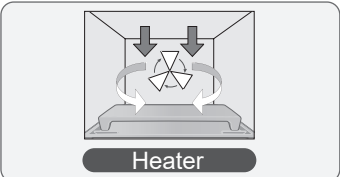
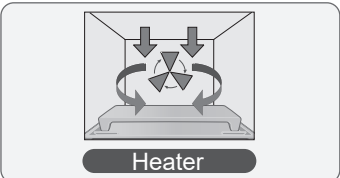
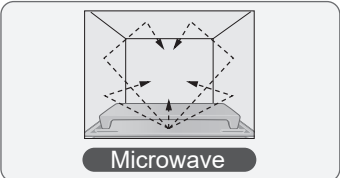
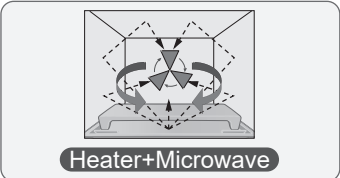
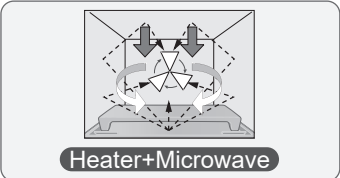
Plastics, Cling film, Silicon, Lacquerware, Glass without heat resistance, Paper, Wood, Wicker

● Silicon containers specified for use with the grill can be used with convection.

Please use the container at or below the heatproof temperature stated on it.

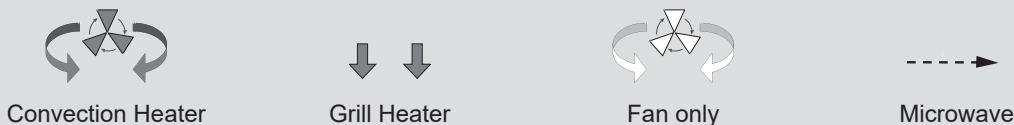
● Please observe the heatproof temperature described in the package when using heat-resistant cooking sheet or parchment paper, etc.

# Cooking Modes

Cooking Modes	How it works
<b>Convection</b>	
	A convection heater (circulation fan heater) circulates heat throughout the oven cavity and cooks food fully while controlling the set temperature. (p.28)
<b>Grill</b>	
	A grill heater provides heat and a circulation fan operates to distribute the heat throughout the oven cavity. Every surface of the food is well-cooked. (p.29)
<b>Convection-and-Grill</b>	
	Both convection heater (circulation fan heater) and grill heater circulate heat in the oven cavity while controlling the temperature. Cooks the food throughout while browning on the surface. (p.30)
<b>Microwave</b>	
	● You can set microwave-only cooking at Step 2 or Step 3 only of Cooking in Steps. Applies microwaves to the food causing the molecules in the food to strongly collide and give rise to heating by friction. As a result, the food is heated about the same on the surface and inside. (p.31)
<b>Convection-and-Microwave</b>	
	Combined cooking with convection heater (circulation fan heater) and microwave. A convection heater circulates heat throughout the oven cavity with controlling the set temperature while the microwave heats the food fully. The cooking time is reduced. (p.32)
<b>Grill-and-Microwave</b>	
	Combined cooking with grill heater and microwave. A grill heater adds heat while a microwave heats the food, and additionally a circulation fan operates to give the entire surface a crisp finish. The cooking time is reduced. (p.33)

● Illustrations are images. The accessories to be used differ depending on the cooking mode.

### About the arrows in the illustration



# Cooking Chart

Cooking time is just a guide. Adjust depending on the kind of food and the start temperature.

- This oven is designed for reheating already cooked foods.
- Panasonic Corporation makes no warranties of any kind, either express or implied, including but not limited to warranties of merchantability, fitness for a particular purpose, of title, or of non-infringement of third party rights. Use of the product by a user is at the user's risk. All cooking settings are for guidance only and should be altered depending on the initial state, temperature, moisture and type of food. Depending on the characteristics of the food, cooking times and power levels may need to be adjusted. Prior to service of food ensure it has reached a safe temperature. Oil from the food may cause failure.
- Insert the cooking plate included as an accessory in the oven interior from when preheating is performed.
- If the fan speed is high, foods on the surface may be scattered. In this case, please lower the fan speed.

● Refer to “Accessories” (p.12) for details on how to use the accessories before cooking.

## ■ Reheat

Category	No.	Menu	Start Temp.	Quantity (Weight)	Accessory	Preheat Temp.	Programme						Total Time
							Step	Conv	Grill	Fan	MW	Time	
Bread	000	Toast 1pc	Room temp.	1 slice (45 g)	—	280°C	1	OFF	HIGH	100%	OFF	30 sec	30 sec
	001	Toast 2pc	Room temp.	2 slices (90 g)	—	280°C	1	OFF	HIGH	100%	OFF	35 sec	35 sec
	002	Croissant 1pc	Room temp.	1 piece (40 g)	Oven Sheet	280°C	1	280°C	OFF	80%	900 W	15 sec	20 sec
							2	280°C	LOW	90%	OFF	5 sec	
	003	Croissant 2pc	Room temp.	2 pieces (80 g)	Oven Sheet	280°C	1	280°C	OFF	80%	900 W	26 sec	30 sec
							2	280°C	LOW	90%	OFF	4 sec	
	004	Bagel 1pc	Room temp.	1 piece (80 g)	Oven Sheet	280°C	1	OFF	HIGH	100%	300 W	30 sec	35 sec
							2	OFF	HIGH	100%	OFF	5 sec	
005	Bagel 2pc	Room temp.	2 pieces (160 g)	Oven Sheet	280°C	1	OFF	HIGH	80%	300 W	35 sec	45 sec	
						2	OFF	HIGH	80%	OFF	10 sec		
006	Waffle	Room temp.	1 piece (70 g)	Oven Sheet	280°C	1	OFF	LOW	50%	1050 W	25 sec	25 sec	
007	Pain au choco	Room temp.	1 piece (80 g)	Oven Sheet	280°C	1	180°C	OFF	30%	1200 W	25 sec	25 sec	
Sandwich	008	Ham & cheese	Chilled	1 piece (120 g)	Oven Sheet	280°C	1	OFF	LOW	100%	1200 W	30 sec	35 sec
							2	280°C	HIGH	100%	OFF	5 sec	
	009	Chicken SUB	Chilled	1 piece (160 g)	Oven Sheet	280°C	1	OFF	LOW	100%	1200 W	35 sec	40 sec
							2	280°C	HIGH	100%	OFF	5 sec	
010	Toastie	Chilled	1 piece (170 g)	—	280°C	1	OFF	LOW	90%	1200 W	35 sec	35 sec	
011	Wrap	Chilled	1 piece (130 g)	Oven Sheet	280°C	1	OFF	LOW	80%	1200 W	35 sec	35 sec	
Pizza	012	Pizza CHL	Chilled	1 piece (200 g)	—	280°C	1	OFF	LOW	80%	1200 W	40 sec	1 min
							2	OFF	HIGH	80%	OFF	20 sec	
	013	Pizza FRZ	Frozen	1 piece (200 g)	—	280°C	1	OFF	LOW	50%	1200 W	1 min	20 sec
							2	OFF	HIGH	50%	500 W	20 sec	
	014	Pepperoni CHL	Chilled	1 piece (200 g)	—	280°C	1	OFF	LOW	50%	900 W	45 sec	1 min
							2	OFF	HIGH	60%	OFF	40 sec	
015	Pepperoni FRZ	Frozen	1 piece (200 g)	—	280°C	1	OFF	LOW	50%	1200 W	1 min	1 min	
						2	OFF	HIGH	30%	600 W	45 sec		

Category	No.	Menu	Start Temp.	Quantity (Weight)	Accessory	Preheat Temp.	Programme						Total Time
							Step	Conv	Grill	Fan	MW	Time	
Pastry	016	Scone	Chilled	1 piece (80 g)	Oven Sheet	280°C	1	OFF	HIGH	90%	900 W	20 sec	20 sec
	017	Muffin	Chilled	1 piece (60 g)	Oven Sheet	280°C	1	280°C	OFF	30%	1200 W	15 sec	20 sec
							2	OFF	HIGH	100%	OFF	5 sec	
	018	Brownie	Chilled	1 piece (70 g)	Oven Sheet	280°C	1	180°C	OFF	30%	1200 W	20 sec	20 sec
Fried/Grilled	019	Apple pie	Chilled	1 piece (80 g)	Oven Sheet	280°C	1	OFF	LOW	50%	750 W	35 sec	40 sec
							2	280°C	LOW	70%	OFF	5 sec	
	020	Grilled chicken	Frozen	1 piece (120 g)	Oven Sheet	280°C	1	OFF	LOW	50%	1200 W	1 min 40 sec	2 min 20 sec
							2	280°C	HIGH	60%	OFF	40 sec	
	021	Fried chicken	Frozen	1 piece (110 g)	Oven Sheet	280°C	1	OFF	LOW	50%	1200 W	1 min	1 min 40 sec
							2	280°C	OFF	30%	600 W	40 sec	
	022	Fried fish stick	Frozen	1 piece (60 g)	Oven Sheet	280°C	1	OFF	LOW	100%	1200 W	30 sec	1 min 10 sec
							2	280°C	HIGH	50%	OFF	40 sec	
	023	French fries	Frozen	200 g	Oven Sheet	280°C	1	280°C	OFF	100%	900 W	1 min 30 sec	1 min 45 sec
							2	280°C	OFF	100%	OFF	15 sec	
Pasta bake	024	Onion rings	Frozen	150 g	Oven Sheet	280°C	1	OFF	LOW	100%	1200 W	40 sec	1 min 30 sec
							2	280°C	HIGH	30%	OFF	50 sec	
	025	Hash brown	Frozen	1 piece (60 g)	Oven Sheet	280°C	1	OFF	LOW	100%	1200 W	40 sec	1 min 10 sec
							2	280°C	HIGH	70%	OFF	30 sec	
	026	Pasta bake CHL	Chilled	1 piece (220 g)	—	280°C	1	250°C	OFF	90%	900 W	1 min 20 sec	2 min
							2	250°C	OFF	90%	600 W	40 sec	
	027	Pasta bake FRZ	Frozen	1 piece (220 g)	—	280°C	1	280°C	OFF	30%	1200 W	2 min	2 min 40 sec
							2	OFF	HIGH	80%	600 W	40 sec	
Others	028	Quiche	Chilled	1 piece (110 g)	Oven Sheet	280°C	1	OFF	LOW	90%	1050 W	30 sec	35 sec
							2	OFF	LOW	90%	OFF	5 sec	
	029	Meat pie	Chilled	1 piece (150 g)	Oven Sheet	280°C	1	250°C	OFF	50%	1200 W	1 min	1 min 5 sec
							2	OFF	HIGH	100%	OFF	5 sec	
Others	030	Hot dog	Chilled	1 piece (80 g)	Oven Sheet	280°C	1	180°C	OFF	50%	1050 W	25 sec	25 sec

### ⚠ WARNING

Do not over-heat food.

If the heating time is too long for the amount of food, there is a danger of fire or smoke.

- When heating, always start with minimum cooking time and heat while keeping an eye on the progress.
- In particular, take care when heating small amounts, oily or fatty foods or liquids, or sweet potatoes and other root vegetables.

### ⚠ CAUTION

When removing food from the oven, take care that a cooking sheet or similar does not make contact with the upper heater.

There is a danger of fire or smoke.

When using a cooking sheet or similar:

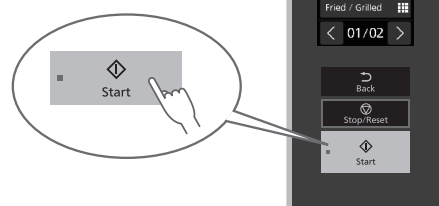
- Observe the heatproof temperature stated on the package.
- Use a sheet size that matches the quantity of the food.
- Take care that the sheet does not touch the upper surface of the oven interior.

# Preheating

## Starting Preheating

To start cooking, make sure you perform preheating. Before cooking, you can also perform preheating only.

### 1 Press the Start pad



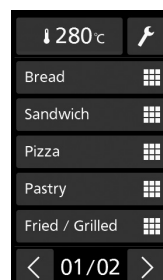
### 2 Start preheating



- During preheating, the preheating state indication bar displays the progress of the preheating. (When the preheating state indication bar reaches the right edge and the preheating temperature display lights up, the preheating is complete.)
- If the door is opened or closed during preheating, the preheating stops.
- After closing the door, the preheating re-starts automatically after approximately 10 seconds. If it does not re-start, press the Start pad.

### 3 Preheating has been completed

- Approximate preheating time; 280 °C: 7 min.



- The default setting is that the beep sounds after preheating is complete.
- If the door is left open after the preheating is complete, you will be notified by a beep sounding.
- You can turn off the beep.  
"To select ON or OFF for the preheated beep" (p.46)  
"To select ON or OFF for the door alarm" (p.46)
- After the preheating is complete, if the oven interior temperature falls below the lowest cooking temperature, the preheating automatically re-starts, and the oven interior temperature is maintained at the set preheating temperature. If no operation is performed for 4 hours after the preheating is complete, the preheating is not re-started, and the screen enters the display off state.
- If the door is left open for 1 minute or longer after the preheating is complete, the preheating will not re-start even if the door is closed. Press the Start pad.

#### ■ To cancel preheating

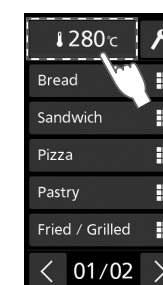
Press the Stop/Reset pad once.

## Setting the Required temp. / Lowest cooking temp.\*

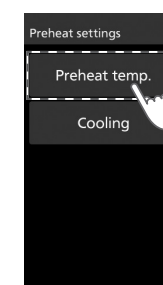
The temperature of the preheating performed before cooking and the temperature at which the cooking can start are set.

(ex.: Required temp. **280°C**, Lowest cooking temp. **250°C**)

### 1 Tap the preheating setting (280°C)

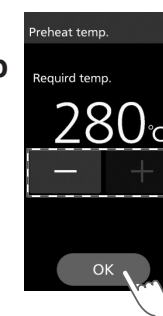


### 2 Select Preheat temp.



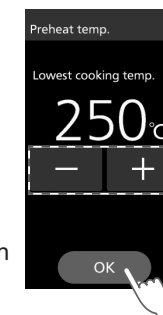
### 3 Set the required temperature, and tap OK

- From 180°C to 280°C (Default setting: 280°C)



### 4 Set the lowest cooking temperature\*, and tap OK

- From 180°C to 280°C (Default setting: 250°C)
- After the setting information has been displayed for 3 seconds, the panel returns to the home screen.



\* Cooking can be started before the preheating is complete by setting the lowest cooking temperature below the required temperature. If the lowest cooking temperature is set to a low temperature, it may affect the results of the cooking.

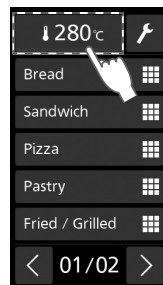


# Cooling

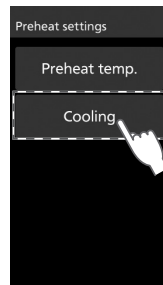
## Cooling the Oven Interior

After cooking, you can cool down the oven interior if you are carrying out maintenance, etc.

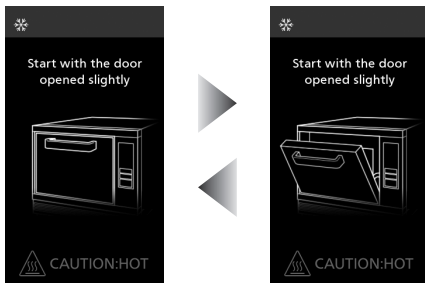
### 1 Tap the preheating setting (280°C)



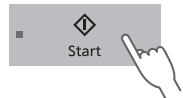
### 2 Select Cooling



### 3 Open the door a little, and start



- Open the door slightly to lock it in place. (Keep your face away.)

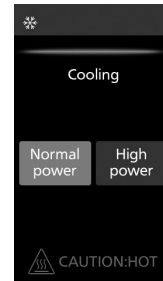


### CAUTION

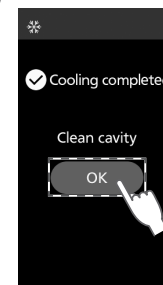
Take care of hot air when opening the door.

### 4 Starting cooling

- While cooling, the cooling mode can be switched between **Normal power** and **High power**.



### 5 Tap OK



- This screen is only displayed when the "Call for cavity cleaning" is "ON". (p.48) (Default setting: ON)



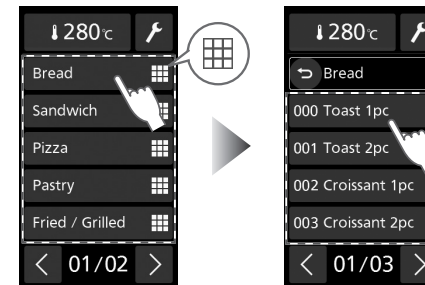
- Press the Stop/Reset pad to return to the home screen.
- The cooling time depends on the temperature inside the oven. (up to 45 minutes)

# Cooking

## Cooking with a Saved Cooking Menu

Select a cooking menu from the menu list, and start cooking. Perform preheating before starting cooking. (p.22)

### 1 After the preheating is complete, select a cooking menu from the menu list

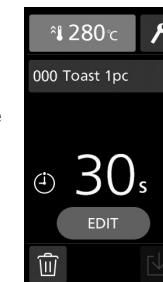


- The items with displayed on the right are categories. Select the category to display the menus within the category. If you select an item with no displayed on the right, the process advances to 2.
- If "Menu number select" is set in "Home setting", input a number. (Default setting: Picture list)

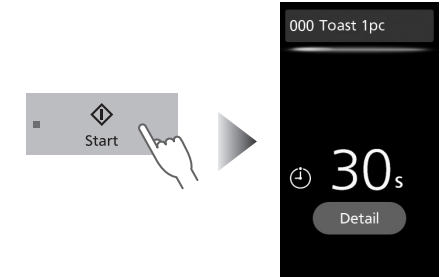
### 2 Check the menu's cooking settings

- You can check and edit the menu's cooking settings with **EDIT**. (p.37)
- You can delete the menu with . (p.36)

Put the food into the oven and close the door



### 3 Press the Start pad (Cooking will start.)



- After starting cooking, the current step's cooking settings can be checked with **Detail**. "Cooking Menu Set-up Screen" (p.27)

- After the cooking is complete, a beep sounds. The beep stops when you open the door.

### Notes

The cooking menu can be newly created or edited. In addition, it is possible to exchange data with the oven using the USB memory stick and your personal computer.

- Connecting to your personal computer (p.17)
- Creating a cooking menu (pp.27–35)
- Editing a cooking menu (pp.36–38)
- Using a USB memory stick (p.40)

# Cooking

## Cook more

After cooking, you can brown the food or raise the food's internal temperature.

- 1** After the cooking is finished, select **Cook more**



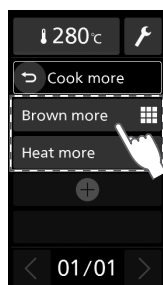
- 2** Select **Brown more** or **Heat more**

**Brown more**:

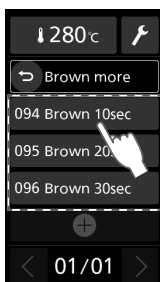
heat with the grill set to high and the fan speed at 100%.

**Heat more**:

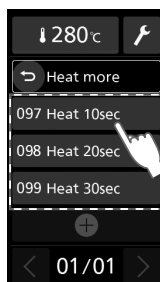
heat with the convection at 280°C, the microwave at 600 W, and the fan speed at 30%.



- 3** Select the heating time menu

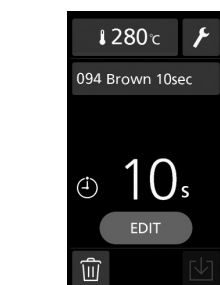


■ "Brown more" menu



■ "Heat more" menu

- If "Menu number select" is set in "Home setting", input a number.  
094: Brown 10sec  
095: Brown 20sec  
096: Brown 30sec  
097: Heat 10sec  
098: Heat 20sec  
099: Heat 30sec



Put the food into the oven and close the door

- 4** Press the Start pad  
(Cooking will start.)



- After starting cooking, the current step's cooking settings can be checked with **Detail**.  
"Cooking Menu Set-up Screen" (p.27)

### Notes

- When editing with the setting support tool, if the menu numbers from 094 to 099 are deleted, **Cook more** is deleted from the menus displayed.

# Creating a Cooking Menu and Registering in Memory

## Cooking Menu Set-up Screen

You can set or edit the cooking menu contents in the cooking menu set-up screen.

- This feature cannot be used when memory lock is ON. Please cancel memory lock. (p.44)

### ■ To display the cooking menu set-up screen

When newly creating a cooking menu; perform step **1** of "Convection Cooking" (p.28)

When editing a cooking menu; perform steps **1** to **2** of "Editing a Cooking Menu" (p.37)

000 Toast 1pc

30s — Displays the total cooking time.

1 2 3 — Step number (pp.34–35)

00m 30s — Each step's set time

High 0W — You can set a beep / no beep for when each step ends. (p.34)

Grill (p.29, p.30, p.33) — Microwave (pp.31–33)

Convection (p.28, p.30, p.32) — Fan speed (p.28, p.29, p.34, p.35)

Assist cooking settings (p.38) — Confirm the setting contents.

- This can only be used when editing a menu already registered in memory.

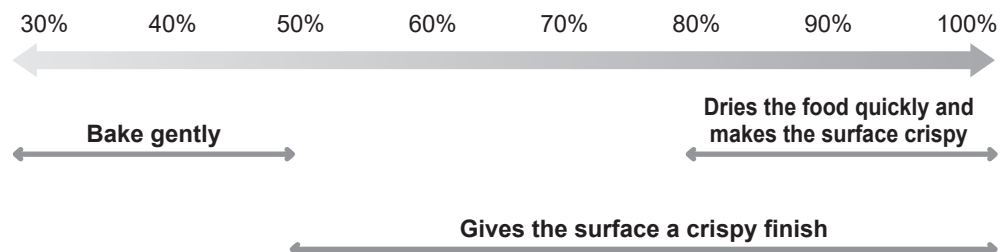
### Notes

- While setting or editing the cooking menu, when adjusting the temperature, fan speed, and time, if you keep the button pressed down it will fast-forward.
- In the main unit's screen operation, you cannot set or edit the cooking menu name, the category name, the menu arrangement, or the background image.  
To set or edit, use the setting support tool.

### Fan Speed

- The fan circulates the heat of the heater throughout the entire oven to brown food and give a crisp finish to the surface.
- The fan speed can be set from 30% to 100% when cooking on modes other than microwave. Adjust it depending on the food.

### ■ Fan speed guide

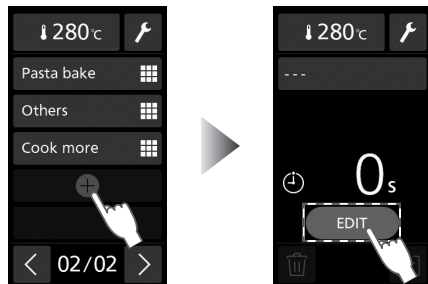


# Creating a Cooking Menu and Registering in Memory

## Convection Cooking

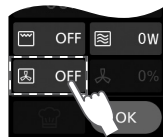
● This feature cannot be used when memory lock is ON. Please cancel memory lock. (p.44)  
(ex.: One-step cooking, Convection 280°C, Fan Speed 100%, 2 min)

### 1 Tap **+**, and tap **EDIT**



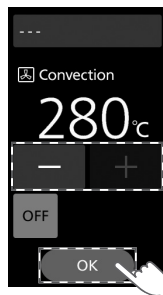
● **+** is displayed at the end of the menu list, or in the place where the cooking menu was deleted.

### 2 Tap **CONVECTION** (convection)



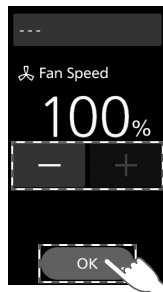
### 3 Set the oven temperature, and tap **OK**

● From 180°C to 280°C  
● Tap **OFF** to cancel the already selected cooking process.



### 4 Set **Fan Speed**, and tap **OK**

● From 30% to 100%  
● "Fan Speed" (p.27)

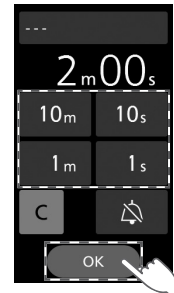


### 5 Tap the time setting



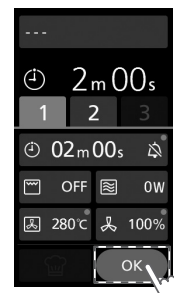
### 6 Set the cooking time, and tap **OK**

● Maximum set time  
30 minutes for each step



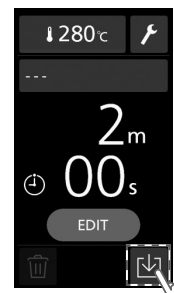
### 7 Tap **OK**

● Tap **2** when setting Step 2. "Cooking in Steps" (p.35)  
● **OK** is displayed at the upper right of the function button that has been set.



### 8 Tap **DOWN** (memory registration)

● Tap **EDIT** to display the cooking menu set-up screen.  
● Press the Start pad to start cooking.  
You can also register the cooking menu in memory by pressing **DOWN** after the cooking.



#### Memory registration complete

● Press the Stop/Reset pad to return to the home screen.  
● The cooking menu is automatically named as the maximum number in the menu list and stored in memory.

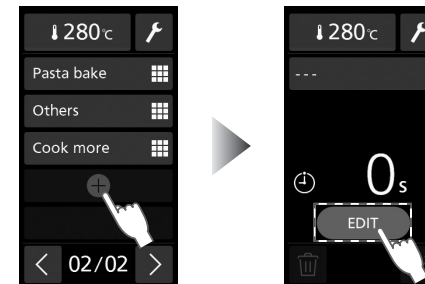
#### Notes

● Until you tap **OK** in step 7, you can change the respective settings by tapping **CONVECTION** (convection) and **FAN SPEED** (fan speed).

## Grill Cooking

● This feature cannot be used when memory lock is ON. Please cancel memory lock. (p.44)  
(ex.: One-step cooking, Grill High, Fan Speed 100%, 2 min)

### 1 Tap **+**, and tap **EDIT**



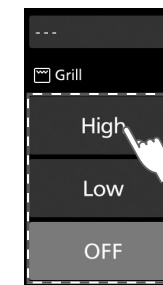
● **+** is displayed at the end of the menu list, or in the place where the cooking menu was deleted.

### 2 Tap **GRILL** (grill)



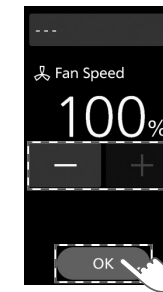
### 3 Select **High**

● Tap **OFF** to cancel the already selected cooking process.

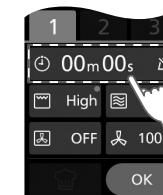


### 4 Set **Fan Speed**, and tap **OK**

● From 30% to 100%  
● "Fan Speed" (p.27)

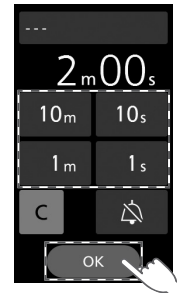


### 5 Tap the time setting



### 6 Set the cooking time, and tap **OK**

● Maximum set time  
30 minutes for each step



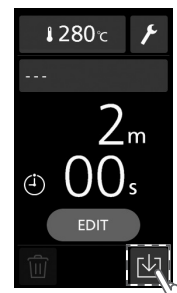
### 7 Tap **OK**

● Tap **2** when setting Step 2. "Cooking in Steps" (p.35)  
● **OK** is displayed at the upper right of the function button that has been set.



### 8 Tap **DOWN** (memory registration)

● Tap **EDIT** to display the cooking menu set-up screen.  
● Press the Start pad to start cooking.  
You can also register the cooking menu in memory by pressing **DOWN** after the cooking.



#### Memory registration complete

● Press the Stop/Reset pad to return to the home screen.  
● The cooking menu is automatically named as the maximum number in the menu list and stored in memory.

#### Notes

● Until you tap **OK** in step 7, you can change the respective settings by tapping **GRILL** (grill) and **FAN SPEED** (fan speed).

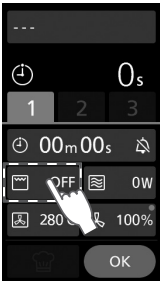
# Creating a Cooking Menu and Registering in Memory

## Convection-and-Grill Cooking

● This feature cannot be used when memory lock is ON. Please cancel memory lock. (p.44)  
(ex.: One-step cooking, Convection 280°C, Fan Speed 100%, Grill High, 2 min)


**Perform steps 1 to 4 of "Convection Cooking" (p.28)**

**5 Tap [grill]**

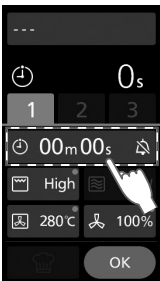


**6 Select High**

- Tap **OFF** to cancel the already selected cooking process.

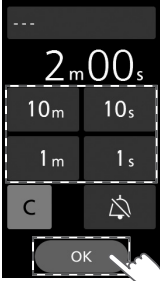


**7 Tap the time setting**



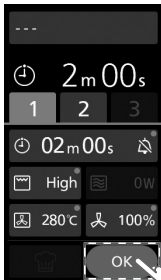
**8 Set the cooking time, and tap OK**

- Maximum set time 30 minutes for each step



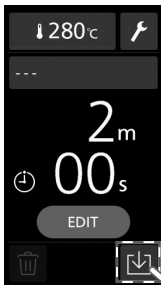
**9 Tap OK**

- Tap **2** when setting Step 2. "Cooking in Steps" (p.35)
- **OK** is displayed at the upper right of the function button that has been set.



**10 Tap [memory registration]**

- Tap **EDIT** to display the cooking menu set-up screen.
- Press the Start pad to start cooking. You can also register the cooking menu in memory by pressing **↓** after the cooking.



**Memory registration complete**

- Press the Stop/Reset pad to return to the home screen.
- The cooking menu is automatically named as the maximum number in the menu list and stored in memory.

**Notes**

- Until you tap **OK** in step 9, you can change the respective settings by tapping **⏏** (convection), **🔥** (grill), and **🌀** (fan speed).


## Microwave Cooking

● This feature cannot be used when memory lock is ON. Please cancel memory lock. (p.44)  
It is not possible to set one-step cooking with the microwave only. (The second step and third step settings can be set for microwave only.)

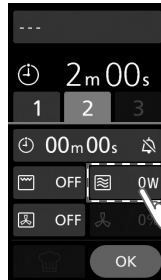
(ex.: Two-step cooking, **Step 1** [Convection 280°C, Fan Speed 100%, Microwave 1200 W, 2 min] → **Step 2** [Microwave 1200 W, 2 min])

**Set Step 1 (p.34)**

**1 Tap 2**

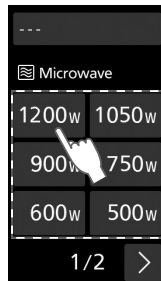


**2 Tap [microwave]**

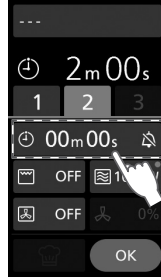


**3 Select the microwave power**

- During step 2 From 0 W to 1200 W
- During step 3 From 0 W to 600 W

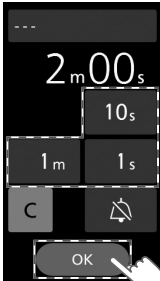


**4 Tap the time setting**



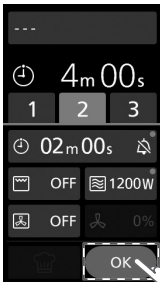
**5 Set the cooking time, and tap OK**

- During step 2 Maximum set time of 5 minutes
- During step 3 Maximum set time of 10 minutes



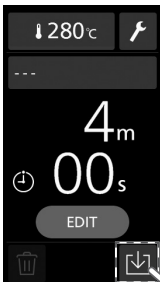
**6 Tap OK**

- Tap **3** when setting Step 3. "Cooking in Steps" (p.35)
- **OK** is displayed at the upper right of the function button that has been set.



**7 Tap [memory registration]**

- Tap **EDIT** to display the cooking menu set-up screen.
- Press the Start pad to start cooking. You can also register the cooking menu in memory by pressing **↓** after the cooking.



**Memory registration complete**

- Press the Stop/Reset pad to return to the home screen.
- The cooking menu is automatically named as the maximum number in the menu list and stored in memory.

**Notes**

- Until you tap **OK** in step 6, you can change the setting by tapping **⏏** (microwave).



# Creating a Cooking Menu and Registering in Memory

## Convection-and-Microwave Cooking

● This feature cannot be used when memory lock is ON. Please cancel memory lock. (p.44)  
(ex.: One-step cooking, Convection 280°C, Fan Speed 100%, Microwave 1200 W, 2 min)

Perform steps 1 to 4 of "Convection Cooking" (p.28)

**5 Tap** (microwave)

**6 Select the microwave power**

- From 0 W to 1200 W

**7 Tap the time setting**

**8 Set the cooking time, and tap OK**

- During steps 1, 2  
Maximum set time of 5 minutes
- During step 3  
Maximum set time of 10 minutes

**9 Tap OK**

- Tap **2** when setting Step 2. "Cooking in Steps" (p.35)
- is displayed at the upper right of the function button that has been set.

**10 Tap** (memory registration)

- Tap **EDIT** to display the cooking menu set-up screen.
- Press the Start pad to start cooking. You can also register the cooking menu in memory by pressing after the cooking.

**Memory registration complete**

- Press the Stop/Reset pad to return to the home screen.
- The cooking menu is automatically named as the maximum number in the menu list and stored in memory.

**Notes**

- Until you tap **OK** in step 9, you can change the respective settings by tapping (convection), (microwave), and (fan speed).

## Grill-and-Microwave Cooking

● This feature cannot be used when memory lock is ON. Please cancel memory lock. (p.44)  
(ex.: One-step cooking, Grill High, Fan Speed 100%, Microwave 900 W, 2 min)

Perform steps 1 to 4 of "Grill Cooking" (p.29)

**5 Tap** (microwave)

**6 Select the microwave power**

- When the grill is set to high  
From 0 W to 900 W
- When the grill is set to low  
From 0 W to 1200 W

**7 Tap the time setting**

**8 Set the cooking time, and tap OK**

- During steps 1, 2  
Maximum set time of 5 minutes
- During step 3  
Maximum set time of 10 minutes

**9 Tap OK**

- Tap **2** when setting Step 2. "Cooking in Steps" (p.35)
- is displayed at the upper right of the function button that has been set.

**10 Tap** (memory registration)

- Tap **EDIT** to display the cooking menu set-up screen.
- Press the Start pad to start cooking. You can also register the cooking menu in memory by pressing after the cooking.

**Memory registration complete**

- Press the Stop/Reset pad to return to the home screen.
- The cooking menu is automatically named as the maximum number in the menu list and stored in memory.

**Notes**

- Until you tap **OK** in step 9, you can change the respective settings by tapping (grill), (microwave), and (fan speed).

# Creating a Cooking Menu and Registering in Memory

## Cooking in Steps

Use Convection, Grill and Microwave functions to suit your recipe.  
The microwave power, temperature, cooking time or other can be set for up to three continuous steps.  
● This feature cannot be used when memory lock is ON. Please cancel memory lock. (p.44)

ex.: **Step 1** [Convection 280°C, Fan Speed 100%, Microwave 1200 W, 2 min] →  
**Step 2** [Convection 280°C, Fan Speed 100%, 2 min] →  
**Step 3** [Grill High, Fan Speed 100%, 30 sec]

**Step 1**

1 Tap **+**

2 Tap **EDIT**

3 Tap

4 Set the oven temperature, and tap **OK**

5 Set **Fan Speed**, and tap **OK**

6 Tap (microwave) to select the output

7 Tap the time setting

8 Set the cooking time, and tap **OK**

9 Tap **2**

1 Tap

2 Set the temperature and fan speed

3 Tap the time setting

4 Set the cooking time, and tap **OK**

5 Tap **3**

Tap and you can set a beep (🔔) or no beep (🔕) for when each step ends.

■ Each step's maximum microwave output and maximum set time

	Microwave		Convection-and-Microwave/ Grill-and-Microwave		Convection/Grill/ Convection-and-Grill
	Maximum microwave power	Maximum cooking time	Maximum microwave power	Maximum cooking time	Maximum cooking time
Step 1	Setting unavailable	Setting unavailable	1200 W*	5 min.	30 min.
Step 2	1200 W	5 min.	1200 W*	5 min.	
Step 3	600 W	10 min.	600 W	10 min.	

\* A maximum of 900 W when the grill is set to High

**Step 2**

1 Tap

2 Set the temperature and fan speed

3 Tap the time setting

4 Set the cooking time, and tap **OK**

5 Tap **3**

Tap and you can set a beep (🔔) or no beep (🔕) for when each step ends.

**Step 3**

1 Tap (grill)

2 Select **High**

3 Set **Fan Speed**, and tap **OK**

4 Tap the time setting

5 Set the cooking time, and tap **OK**

6 Tap **OK**

Tap (memory registration)

**Memory registration complete**

● Press the Stop/Reset pad to return to the home screen.

● The cooking menu is automatically named as the maximum number in the menu list and stored in memory.

● Displays the total time for all the steps.

● Tap **EDIT** to display the cooking menu set-up screen.

● Press the Start pad to start cooking.

● You can also register the cooking menu in memory by pressing after the cooking.

34

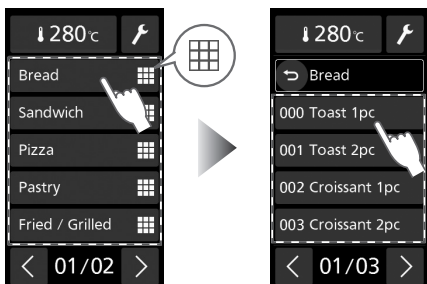
35


# Editing a Cooking Menu

## Deleting a Cooking Menu

● This feature cannot be used when memory lock is ON. Please cancel memory lock. (p.44)

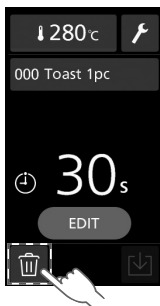
### 1 Select the menu to be deleted



- The items with  displayed on the right are categories. (p.25)
- If “Menu number select” is set in “Home setting”, input a number.

### 2 Tap

- You can check and edit the menu's cooking settings with **EDIT**.




### 3 Tap **Yes**

- After the deletion confirmation screen has been displayed for 3 seconds, the panel returns to the home screen.
- If you tap **No**, the UI returns to the step 2 screen.



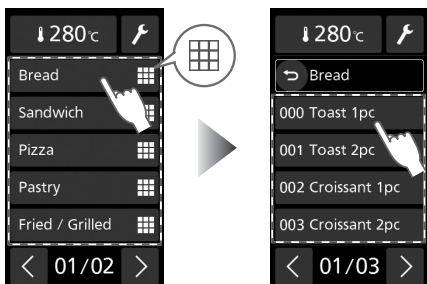
#### Notes


- The menu number remains even after deleting the cooking menu.  is displayed at the deleted menu number.

## Editing a Cooking Menu

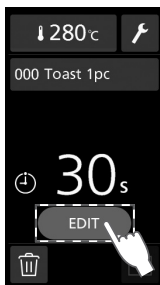
● This feature cannot be used when memory lock is ON. Please cancel memory lock. (p.44)

### 1 Select the menu to be edited

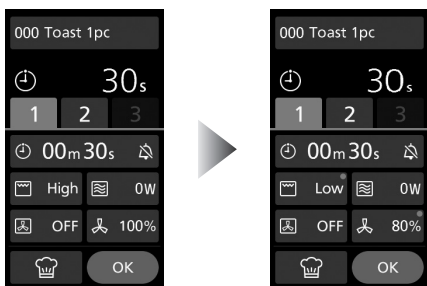




- The items with  displayed on the right are categories. (p.25)
- If “Menu number select” is set in “Home setting”, input a number.

### 2 Tap **EDIT**

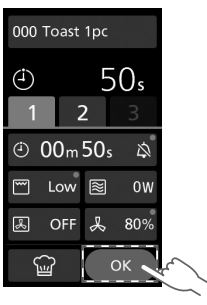


### 3 Select the item you want to edit and change it

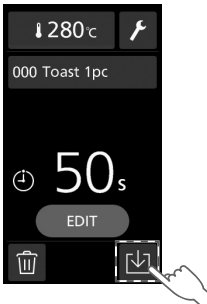


-  is displayed at the upper right of the button for the item that has been changed.
- To edit the menu, tap , and you can use the assist cooking settings feature.

### 4 Tap **OK**



### 5 Tap (memory registration)



#### Memory registration complete

- Press the Stop/Reset pad to return to the home screen.

# Editing a Cooking Menu

## Using the Assist Cooking Settings Feature

When editing the menu contents, you can use the assist cooking settings feature. In the assist cooking settings feature, check the state of the food cooked, and when next cooking, you can adjust the programme to your preferred state of the food temperature and the way of browning.

Perform steps 1 to 2 of "Editing a Cooking Menu" (p.37)

**3 Tap**

**4 Tap** **to adjust the food temperature and browning**

Adjust the food temperature with

- Adjust the food temperature based on the microwave output changes.

Adjust the browning with

- Adjust the browning based on the fan speed and the grill output changes.
- When a message is displayed, check the contents, and perform the required corrections.
- In a menu that does not use the microwave, the food temperature cannot be set.

**5 Check the altered programme**

- is displayed at the upper right of the button for the item that has been changed.
- If you want to make further adjustments, tap again, and make the adjustments.

**6 Tap** **OK**

**7 Tap** **(memory registration)**

**Memory registration complete**

- Press the Stop/Reset pad to return to the home screen.

# Memo



# Backup and Restore with the USB Memory Stick


It is possible to backup the menu list to the USB memory stick, edit on your personal computer with the setting support tool, and restore the menu list and device settings created with the setting support tool from the USB memory stick to the main unit.


- Restoring refers to reverting to previously backed up data or importing data.

## Backup to the USB Memory Stick

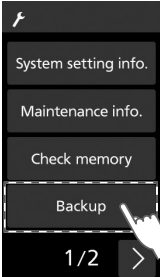
● This feature cannot be used when memory lock is ON. Please cancel memory lock. (p.44)

Insert the USB memory stick (p.16)

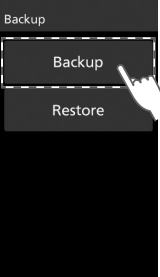
**1 Tap  (tools)**



**2 Select **Backup****

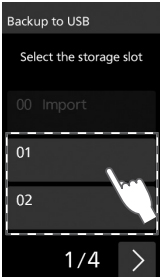


**3 Tap **Backup****



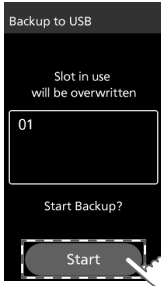
**4 Select the slot to be saved**

- There are 10 slots from "00" to "09".
- The backup cannot be performed in the "00 Import" slot. The "00 Import" slot is used when restoring the data created in the setting support tool.

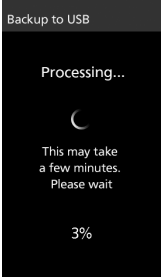



**5 Tap **Start****

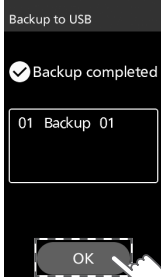
- If there is a menu list in a slot that has been backed up, it is overwritten.




**6 Set a 4-digit password, and tap **OK****



**7 Tap **OK****




**Notes**

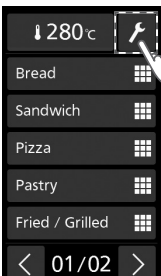
- The UI returns to the screen displayed before  was tapped.
- "Backup 01" to "Backup 09" is displayed in the backed up slot depending on the slot number.

## Performing a Restore from the USB Memory Stick


● This feature cannot be used when memory lock is ON. Please cancel memory lock. (p.44)

Insert the USB memory stick (p.16)

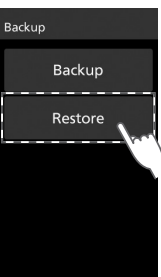
**1 Tap  (tools)**



**2 Select **Backup****

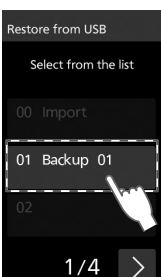


**3 Tap **Restore****




**4 Select the data to be restored**

- In the slots with data, "00 Import", "Backup 01" to "Backup 09" are displayed.
- When restoring data that were created with the setting support tool, select "00 Import".


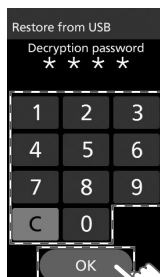


**5 Tap **Start****

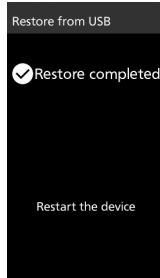
- If the restore is performed, the menu list and device settings registered in the main unit are overwritten.



**6 Input the 4-digit password, and tap **OK****



● Input the password set when the backup was performed or set with the setting support tool.



● When the restore is complete, the main unit reboots.

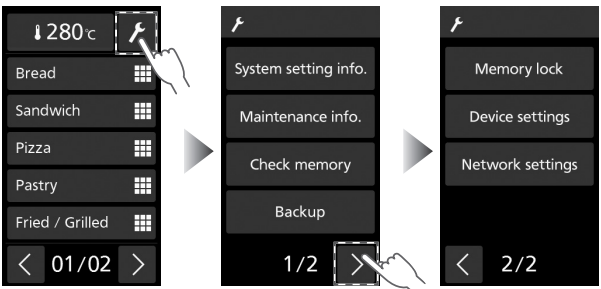
**Notes**

- For details of the setting support tool, consult the setting support tool operating instructions.

# Various Settings

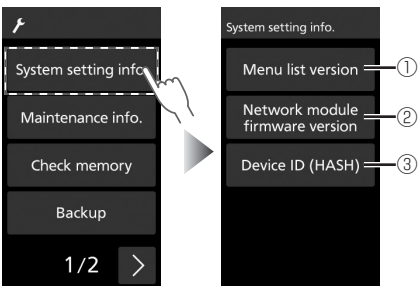
## Tools

You can change and confirm various settings such as screen and beep settings, and network-related settings.



- While the memory lock is ON, **Backup**, **Device settings**, and **Network settings** cannot be selected. (p.44)

### System setting info.

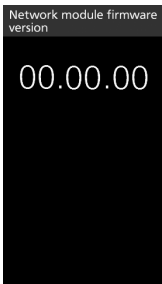


Tap ① to confirm the menu list version.



- After 3 seconds, the UI returns to the screen displayed before was tapped.
- The menu list version can also be confirmed from the setting support tool.

Tap ② to confirm the network module firmware version.



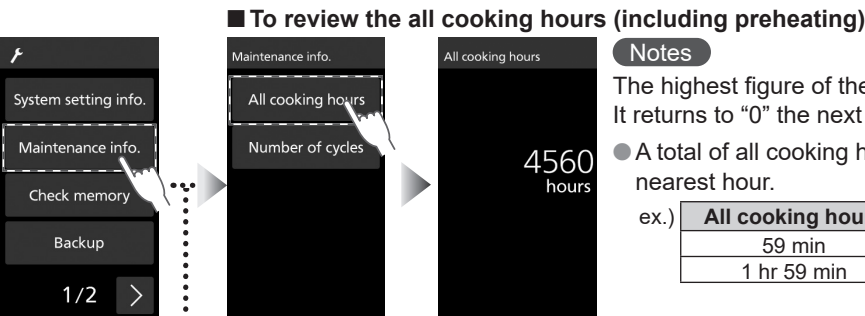
- After 3 seconds, the UI returns to the screen displayed before was tapped.

Tap ③ to confirm the device ID (HASH).



- Tap **OK** to return to the screen displayed before was tapped.

### Maintenance info.



- After 3 seconds, the UI returns to the screen displayed before was tapped.

#### To review the all cooking hours (including preheating)

##### Notes

The highest figure of the counter is 999999 hours. It returns to "0" the next time it is used.

- A total of all cooking hours is rounded down to the nearest hour.

ex.)

All cooking hours	Display
59 min	0
1 hr 59 min	1

#### To review the number of cycles (including preheating)

##### Notes

- The highest figure of the counter is 3999999 times. It returns to "0" the next time it is used.

- If you start cooking again after a pause in the middle, it also counts as a new cycle.

- The last two figures of the total number of cycles are rounded down.

ex.)

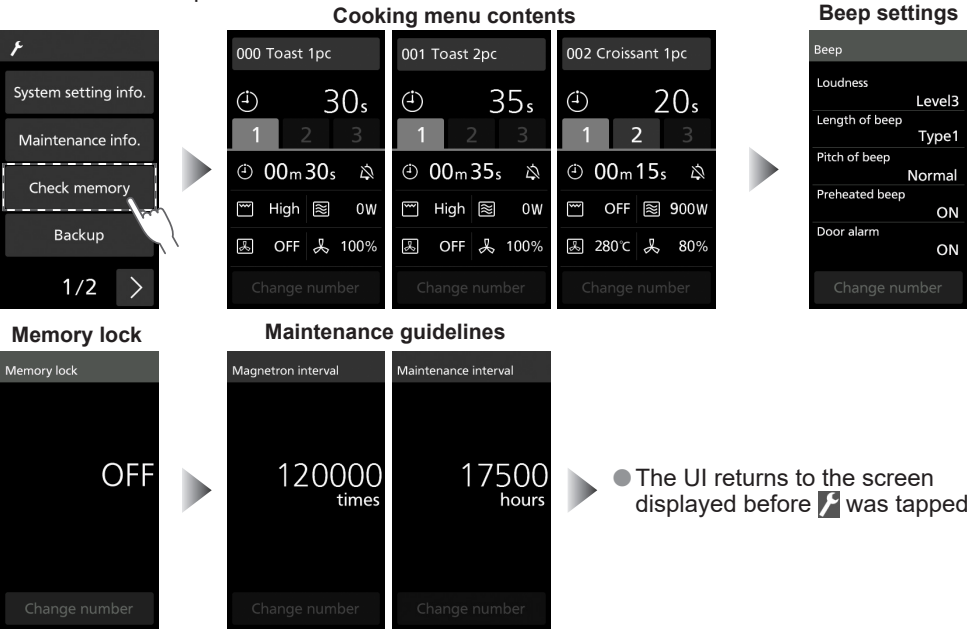
Number of cycles	Display
99 times	0
101 times	100
1100 times	1100

- After 3 seconds, the UI returns to the screen displayed before was tapped.

### Check memory

The information registered in memory and the beep settings, memory lock settings, and maintenance guidelines are displayed every 3 seconds.

- In order to call up a particular menu number to confirm, press the Stop/Reset pad while the display is changing, then tap **Change number**, enter the menu number and tap **OK**. Press the Start pad to display the memory contents in order starting with the memory contents for the number called up.



- The UI returns to the screen displayed before was tapped.

### Backup (pp.40–41)

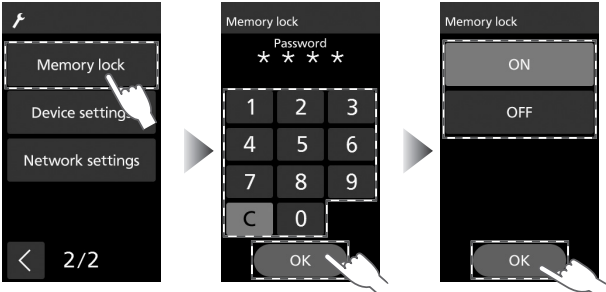
# Various Settings

## Tools

### Memory lock

You can choose memory lock ON or OFF.

- To configure the memory lock settings, it is necessary to set the password beforehand. (p.48)



(Default setting: OFF)

- Input the password set in "Password" (p.48), and tap **OK**.
- Select **ON** or **OFF**, and tap **OK**.

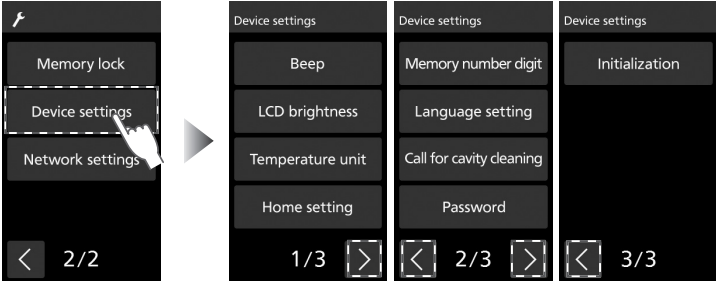
### Notes

- **When the memory lock is ON**
  - If the cooking menu is selected, the cooking starts even if the Start pad is not pressed.
  - The service tool's **Backup**, **Device settings**, and **Network settings** cannot be selected. In addition, the menu cannot be confirmed, edited, deleted, and so on, either.
  - While the memory lock is ON, the service tool icon displayed is
- **When the memory lock is OFF**
  - Press the Start pad to start cooking.

### Device settings

- It is not displayed while the memory lock is ON. Perform the operation after unlocking the memory lock. (p.44)

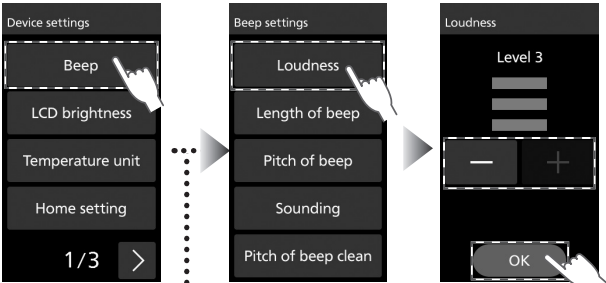
The device's various settings can be changed.



### Beep

#### ■ To change the loudness

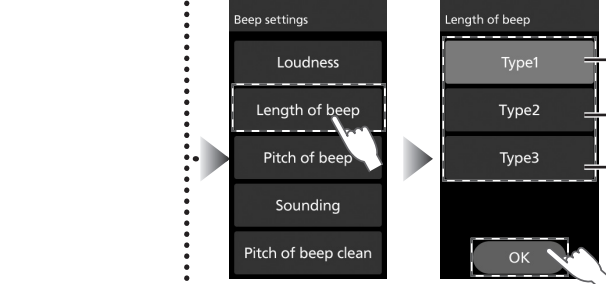
(Default setting: Level 3)



- Select the loudness with **+** or **-**, and tap **OK**.

#### ■ To change the length of beep at the end of programme

(Default setting: Type1)

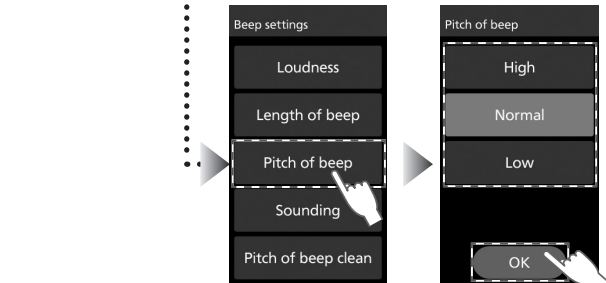


- Beeps in three short pulses every 15 seconds
- Beeps in longer pulses continuously
- Beeps in one long pulse then beeps in three longer pulses every 30 seconds
- The beep stops when you open the door.

- Select the length of beep and tap **OK**.

#### ■ To change the tone pitch of the beep at the end of programme

(Default setting: Normal)



- Select the tone pitch and tap **OK**.

- After the setting information has been displayed for 3 seconds, the panel returns to the screen displayed before was tapped.

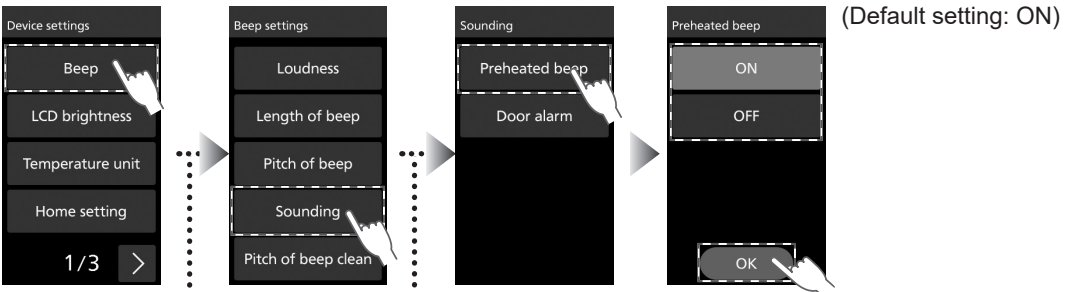
# Various Settings

## Tools

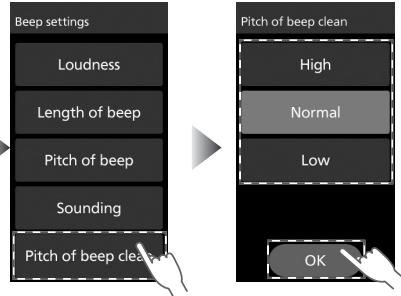
### Device settings

● It is not displayed while the memory lock is ON. Perform the operation after unlocking the memory lock. (p.44)

#### Beep (continued)



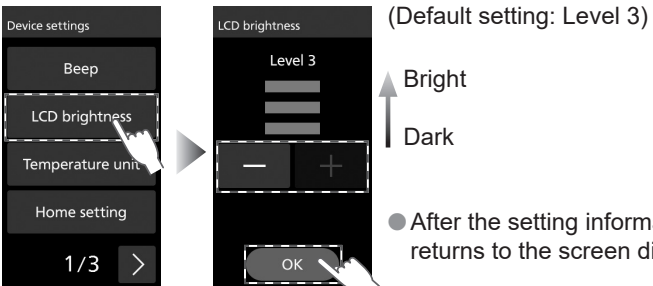
#### ■ When you want to change the tone of the beep when informing you of cleaning (Default setting: Normal)



- Select the pitch of the sound, and tap **OK**.
- After the setting information has been displayed for 3 seconds, the panel returns to the screen displayed before **OK** was tapped.

### LCD brightness

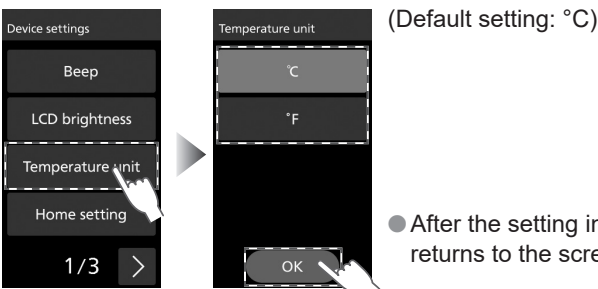
You can choose the brightness of the touch screen.



- Select the brightness with **+** or **-**, and tap **OK**.

### Temperature unit

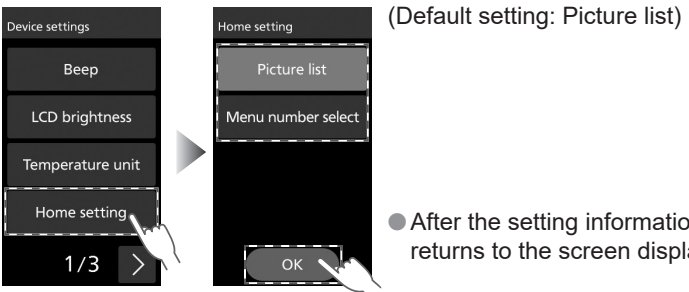
You can select the unit of temperature displayed.



- Select **°C** or **°F**, and tap **OK**.

### Home setting

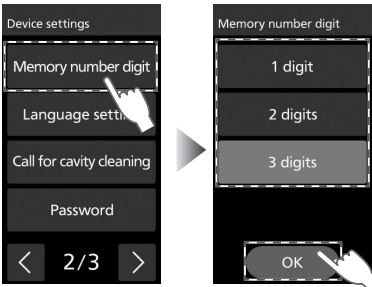
You can select from two types of home screen.



- Select **Picture list** or **Menu number select**, and tap **OK**.

### Memory number digit

The number of figures, which should be entered on the home screen when “Home setting” is set to “Menu number select”, can be changed.





# Various Settings

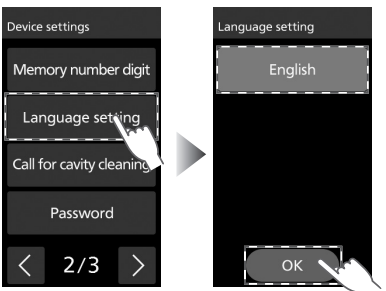
## Tools

### Device settings

- It is not displayed while the memory lock is ON. Perform the operation after unlocking the memory lock. (p.44)

### Language setting

You can select the display language.



(Default setting: English)

- After the setting information has been displayed for 3 seconds, the UI reboots.

#### Notes

- Up to 2 languages can be set as display languages on this device. Set the desired display language when you import a menu list from the setting support tool.

- Select the language to display, and tap **OK**.

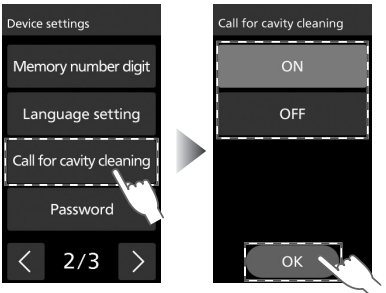
### About the device language setting

The display language's factory setting is "English". When setting the display language to another language, set the device's display language in the setting support tool, then import a menu list to this device. For details of the setting support tool, refer to the setting support tool operating instructions.

- The setting support tool, setting support tool operating instructions, and menu list data can be downloaded from the following website.  
[https://fs.panasonic.com/download/setting\\_support\\_tool\\_en.html](https://fs.panasonic.com/download/setting_support_tool_en.html)

### Call for cavity cleaning

You can configure the settings to display or not display a notification to perform cleaning during start-up or after cooling.



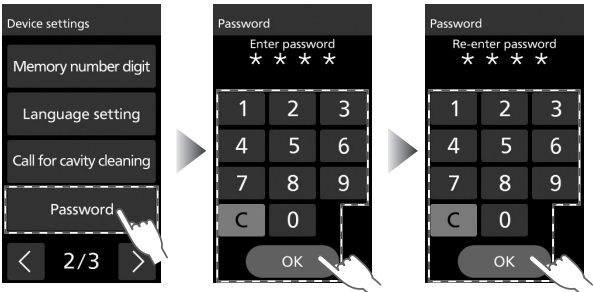
(Default setting: ON)

- After the setting information has been displayed for 3 seconds, the panel returns to the screen displayed before **Call for cavity cleaning** was tapped.

- Select **ON** or **OFF**, and tap **OK**.

### Password

You can set or change the password for the memory lock settings.

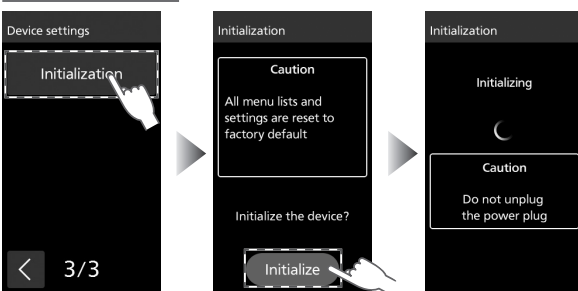


- The UI returns to the screen displayed before **Password** was tapped.

- Input the password, and tap **OK**.
- Input the password again, and tap **OK**.
- Do not forget the password.

### Initialization

Initialises the main unit's settings.



#### Notes

- The changed settings all return to the factory settings.
- The registered menu is deleted, so if required, make sure you back up the menu list before performing the initialisation. (p.40)
- When the initialisation is complete, the UI automatically reboots.
- Initialisation takes approximately 1 to 2 minutes.

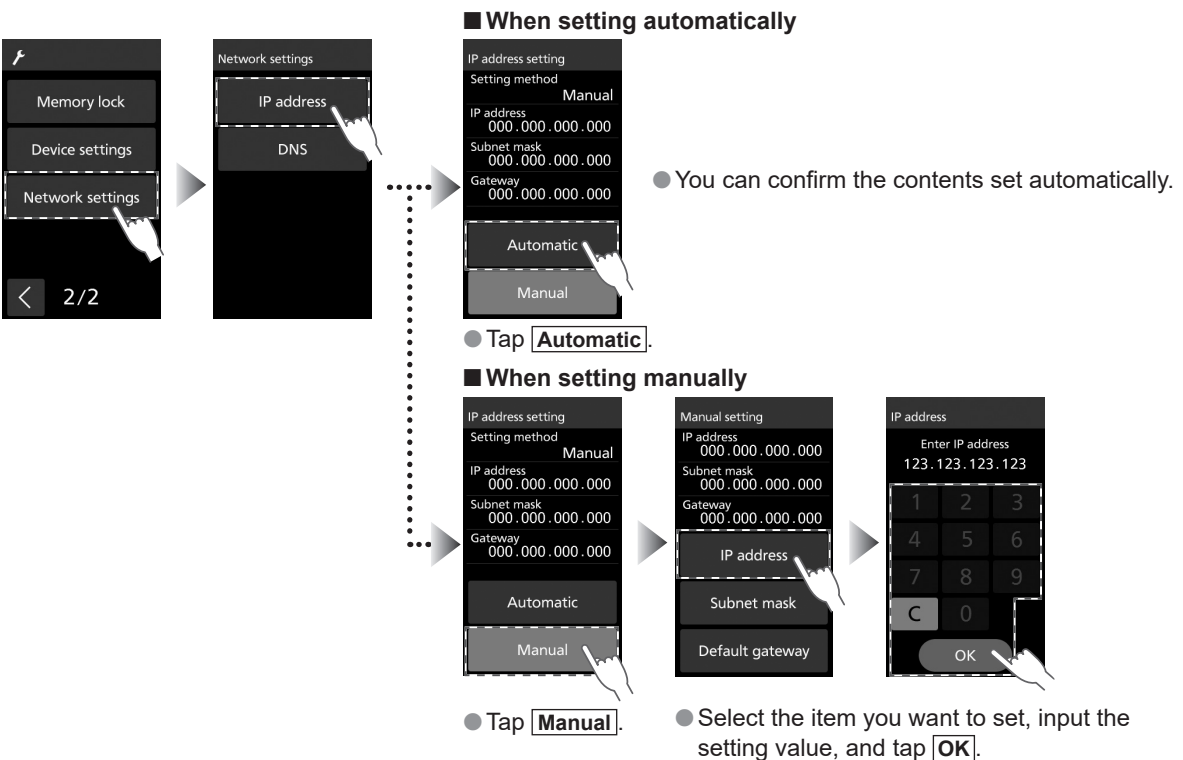
- Tap **Initialize** to start the initialisation.

### Network settings

- It is not displayed while the memory lock is ON. Perform the operation after unlocking the memory lock. (p.44)

#### IP address

You can set the IP address used when connecting to the network.



#### When setting automatically

- You can confirm the contents set automatically.

- Tap **Automatic**.

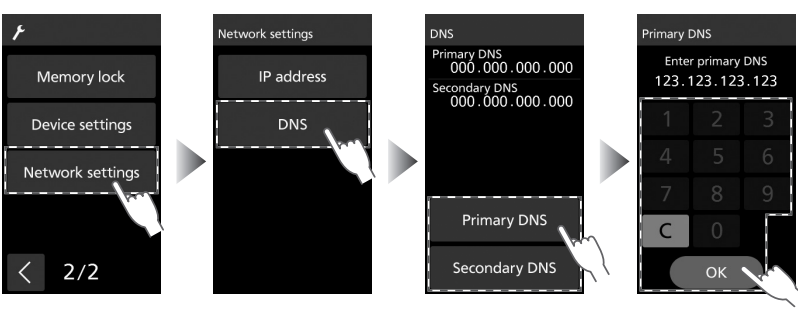
#### When setting manually

- Tap **Manual**.

- Select the item you want to set, input the setting value, and tap **OK**.

#### DNS

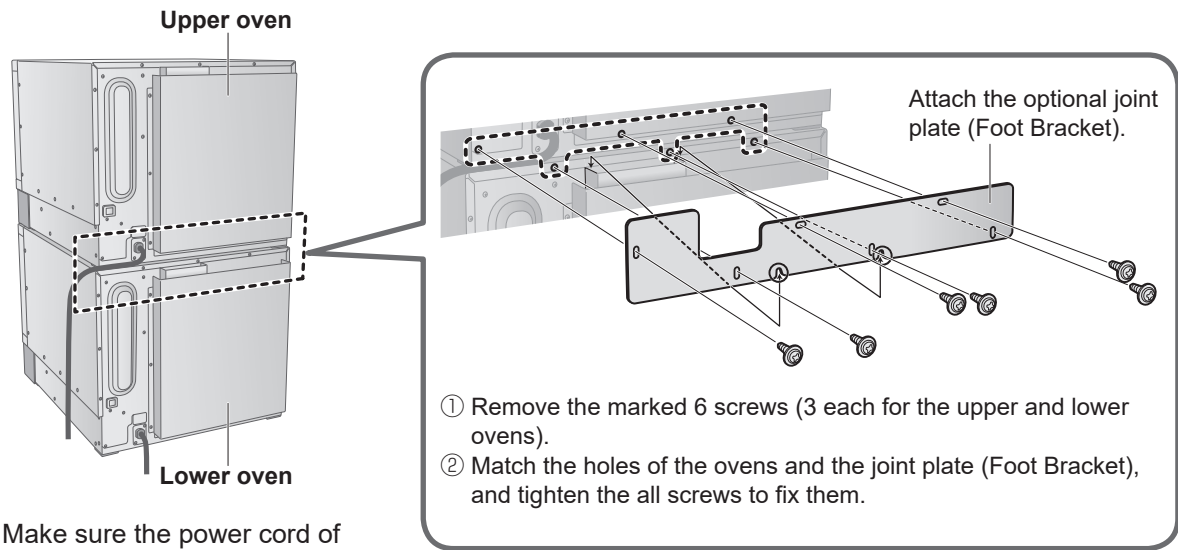
You can set the DNS used when connecting to the network.



- Select the item you want to set, input the setting value, and tap **OK**.

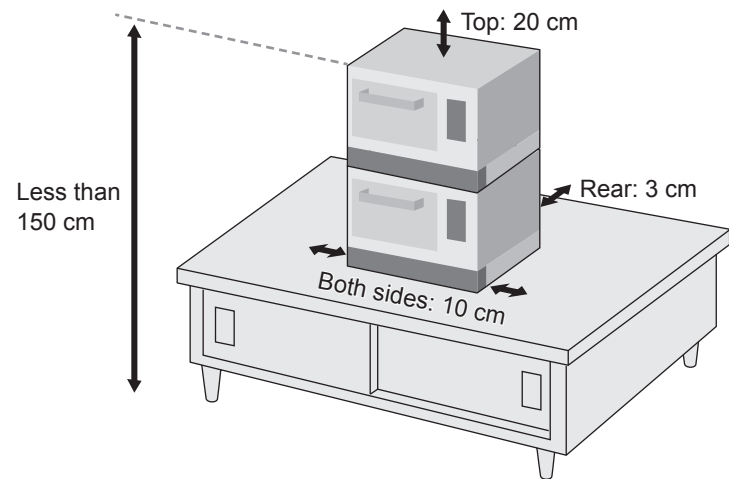
# Instruction for Stacking

Up to two ovens can be stacked by fixing with the Panasonic joint plate. The joint plate is an optional item. Contact the dealer or a service agent. (p.55)  
Request the installation to an electric constructor. (The construction cost is not included in the price of the oven.)



Make sure the power cord of the upper oven will not block the exhaust vent of the lower one.

● Please keep the separation distance below.



## WARNING

Do not install the oven at 150 cm or more above the floor. Doing so may result in danger of burns. Only a combination of same models are allowed when stacking.



## CAUTION

Disconnect the power cord from the wall outlet before installation and be sure the oven cavity is empty. It may cause electric shock or injury.

# Regular Maintenance

**When one of the following is displayed, oven maintenance is required. Continuing to use the oven may cause failure.**

Please contact the dealer or a service agent promptly. (p.55)

● Displays until maintenance is done when the power plug is removed and reinserted or when there has been no operation for a while. In addition, the oven will beep 6 times after completing cooking regardless of the settings.

Display	Cause
It is time to perform regular maintenance.	● Displays when the oven has been used for 17,500 hours. Please contact the dealer or a service agent to replace the parts.
It is time to replace the Magnetrons in this oven.	● Displays when the magnetron has been used 120,000 times. Please contact the dealer or a service agent to replace the parts.

● The above time and number of operations is not a guarantee.

# Troubleshooting

Troubleshoot following the next procedure when there is a problem.

Symptom	Cause
It does not operate at all	<ul style="list-style-type: none"><li>● Is there a power outage?</li><li>● Is the breaker in the power distribution board tripped, or the power supply plug unplugged?</li><li>● Is the home screen displayed in the control panel? If the auto display off function is in operation, perform the operation after the home screen is displayed by opening the door.</li></ul>
It does not cook correctly	<ul style="list-style-type: none"><li>● Is the cook setting, accessory, or the cook time incorrect?</li><li>● Has the oven been sufficiently preheated?</li></ul>
When cooking in the microwave, the food does not warm up	<ul style="list-style-type: none"><li>● Are you using items that reflect electromagnetic waves such as a metal container or aluminium foil? (p.18)</li></ul>
There is a sound	<ul style="list-style-type: none"><li>● There will be a sound of cooking starting and the fan will sound.</li></ul>
There is smoke or harsh odour	<ul style="list-style-type: none"><li>● A smoke or harsh odour may occur due to burning of the oil for oven cavity protection when the heater is turned on for the first time. Always ventilate and perform a blank baking if it concerns you. (p.9)</li></ul>
There are sparks during cooking	<ul style="list-style-type: none"><li>● A metal container can only be used in the oven when not using microwave power. (p.18)</li><li>● Is a container containing gold or silver particles used?</li><li>● Is any metal (aluminium foil, metallic skewer, etc.) touching the wall of the oven cavity?</li><li>● Is the oven cavity rusted? A rust may cause sparks.</li></ul>
The buzzer does not beep	<ul style="list-style-type: none"><li>● Is the loudness of the beep set to OFF? The buzzer will not beep when it is set to OFF. (pp.45–46)</li></ul>
There is an odour or smoke	<ul style="list-style-type: none"><li>● This is not a malfunction. The catalyst reaction will lower when the cooking temperature is low (approximately 240°C or lower). Also, it may exceed the processing ability when the amount of oil smoke generated during cooking is high.</li></ul>
There is a sour odour	<ul style="list-style-type: none"><li>● Depending on the food, a sour odour may occur during cooking, but this is caused by the catalyst reaction and it is not abnormal.</li></ul>
Foods “explode” during heating	<ul style="list-style-type: none"><li>● Microwave power level is too high. Reduce power level.</li><li>● Skins of foods i.e potatoes, chicken are not pierced. Pierce skins on foods to release pressure build up during heating. NEVER try to boil eggs in shells.</li></ul>

Symptom	Cause
Smoke appears around the door when grilling	<ul style="list-style-type: none"><li>● Fat from foods is splashing on to the grill elements and burning. Stop the oven and drain away all excess fat and juices. Watch the food carefully as it grills. Ensure the cavity ceiling and all accessories are cleaned regularly.</li></ul>
The cooking result of a certain memory cooking is different from that of the previous time	<ul style="list-style-type: none"><li>● Did the preheat temperature or cooking mode that were set into memory change? (p.23)</li></ul>
There are drops of water in the oven interior and on the door.	<ul style="list-style-type: none"><li>● As it is a tightly sealed design, water drops may appear in the oven interior or on the door due to microwave cooking, etc. Wipe up the water with a dish cloth or similar after the oven interior has cooled down.</li></ul>

# Common Queries

Question	Answer
Where can I obtain additional oven accessories?	<ul style="list-style-type: none"><li>● Contact the manufacturer or the dealer from whom you purchased the oven.</li></ul>
Can the oven be stacked?	<ul style="list-style-type: none"><li>● Only the same oven can be stacked. Be sure to fix with optional parts. For details, refer to “Instruction for Stacking”. (p.50)</li></ul>
Can I dry tea towels and clothes in the oven?	<ul style="list-style-type: none"><li>● No. Never put these, or similar items in your Panasonic Oven.</li></ul>
How often should the oven be serviced?	<ul style="list-style-type: none"><li>● When the message referring p.54 is displayed, oven maintenance is required. Please contact the dealer or a service agent. (p.55) Continuing to use the oven may cause failure.</li></ul>

# When to Call a Service Agent

## If a “U” or “F” Appears In The Display

Start all over again after checking the contents when the following display appears. Display disappears when Stop/Reset pad is pressed.

Display	Cause
U40 U41 U43	<b>Displayed when the temperature of the electrical components is high.</b> <ul style="list-style-type: none"><li>Are you heating the oven without any food in it?</li><li>Are you heating a small amount of food or an amount outside that specified? Increase the amount of food and heat it.</li></ul>
U140	<b>Displayed while exchanging data with the USB memory stick, when the USB memory stick has not been inserted, or the main unit has not recognized the USB memory stick.</b> <ul style="list-style-type: none"><li>Insert the USB memory stick.<ul style="list-style-type: none"><li>Are you using an unsupported file system (e.g. NTFS)? Use a USB memory stick formatted with FAT32.</li><li>Are you connecting to the main unit via a relay/conversion adapter such as a USB hub? Insert the USB memory stick directly in the USB port.</li></ul></li></ul>
U141	<b>Displayed when the data have not been written to the USB memory stick.</b> <ul style="list-style-type: none"><li>Check the USB memory stick.<ul style="list-style-type: none"><li>Is the USB memory stick configured as read-only or password-locked?</li></ul></li></ul>
U142	<b>Displayed when the data have not been written to the USB memory stick due to insufficient storage space.</b> <ul style="list-style-type: none"><li>Use a USB memory stick with free storage space.</li></ul>
U143	<b>Displayed when the data have not been read from the USB memory stick.</b> <ul style="list-style-type: none"><li>Check the USB memory stick.<ul style="list-style-type: none"><li>Is the USB memory stick password-locked?</li></ul></li></ul>
U88	<b>The touch screen is touched for a while.</b> <ul style="list-style-type: none"><li>Has the screen been touched for 25 seconds or more?</li><li>Is there any dirt stuck on the screen?</li></ul>
F code e.g. F30 etc.	If the “F” code does not disappear even after pressing the Stop/Reset pad, pull out the plug and then plug it in again after 5 seconds. The oven is faulty if the “F” code still appears. Contact the dealer or a service agent. (p.55)

● We do not guarantee the behaviour of all commercially available USB memory sticks.

## If There Is Damage To The Oven

Contact a service agent immediately if you find damage to the supply cord, control panel, cavity, accessories, or the door. It is best not to use the oven again until you have ascertained from the service agent that it is safe to do so. Remember to give the service agent as much information as possible. See “Contacting A Service Agent” below.

## If The Oven Is Not Working

If you find the oven is not working, follow these points before contacting a service agent. Check:

- The oven door is closed.
- The required function(s) have been set correctly and the Start pad pressed. (pp.22–49)
- The memory lock has not been activated or deactivated against your requirements.
- The oven is connected to a 20 amp outlet and the supply is operational. Try another power point, there maybe a problem with the outlet or even a total power failure.
- The oven is not connected to the electrical supply by means of an adaptor or extension cable.
- The air vents are not blocked. If they are, unblock them, leave the oven for 15 minutes and then try again.
- The “Troubleshooting” and “Common Queries” section on pp.52–53.

If the oven is still not operational, contact your service agent with all your details. See “Contacting A Service Agent” below.

## Contacting A Service Agent

When contacting a service agent always remember to state clearly the following information:

- The address and name, if applicable, of the site where the oven is situated.
- The telephone number of that site.
- A contact name at that site.
- The model number and serial number of the oven; these numbers can be found on the left side of the oven.
- The problem with the oven, including the Failure Code number.
- If known, from where and when the oven was purchased.
- When the site will be open for an engineer to visit.

# Copyrights

### ■ Software

This product contains the following software.

- Software developed by Panasonic Corporation (below, “Panasonic”) or for Panasonic.
- Third party software licensed by Panasonic.
- Open source software licensed under the terms.

In the case of software classified under (3) above, these are distributed under the expectation that they will be useful on their own, but we provide absolutely no warranty including no implied warranties concerning “product fitness” or “suitability for a particular purpose”.

For the latest information, consult the Panasonic website.

# Specifications

Power Source		220 V, 60 Hz, Single phase
Required Power		3750 W   17.6 A
Outlet		20 A
Output	Microwave	1200 W (IEC 60705)
	Convection	1300 W
	Grill	1915 W
Frequency		2450 MHz
Convection Temperature Range		180–280 °C
Preheating Temperature Range		Can be changed between 180–280 °C in 10 °C increments
Net Weight		39 kg (including accessories)
Outer Dimensions (W×D×H)		474 mm×565 mm×412 mm
Cavity Dimensions (W×D×H)		270 mm×330 mm×110 mm

Specifications subject to change without notice.  
Sound pressure level is less than 70 dB (A weighted).

# Memo

