

# Panasonic®

## Commercial Microwave Convection Oven Operating Instructions and User Guide

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Model: NE-C1358



Please read these instructions completely before operating this oven.



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## ***Safety Information***

### **1. Earthing**

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

When an outlet is not earthed:

It is the personal responsibility and obligation of the customer to have it replaced with a properly earthed outlet.

### **2. Voltage and Power**

The voltage used must be the same as specified on the oven. Using a higher voltage than that which is specified is dangerous, and may result in a fire or other type of accident causing damage.

### **3. Service**

It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.

Do not remove the outer casing of the oven.

High voltages are present inside the cabinet.

Repairs and adjustments should be done only by qualified service personnel.

### **4. Door Seals**

The door seals and door seal areas should always be kept clean-use a damp cloth. Do not attempt to tamper with or make any adjustments or repairs to door, control panel housing, safety interlock switches or any other part of the oven. Do not remove outer panel from the oven.

### **5. Operation when empty**

The appliance must not be operated by microwave or combination **WITHOUT FOOD IN THE OVEN**. Operation when empty will damage the appliance.

### **6. Cord/Plug**

If the supply cord of this appliance is damaged, it must be replaced by the special cord available only from manufacturer.

Do not immerse cord, plug or oven in water. Keep cord away from heated surfaces. Do not let cord hang over the edge of table or work top. Do not plug your oven in via an extension cable as this can be dangerous. It is important to plug the oven directly into a wall socket. The back of the appliance heats up during use. Do not allow the cord to be in contact with the back of the appliance or cabinet surface.

### **7. Hot Surfaces**

Exterior oven surfaces, including air vents on the cabinet and the oven door will get hot during use. (Grill, Convection and Combination) 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.

### **8. Storage of Accessories**

When the oven is not being used, do not store any objects other than oven accessories inside the oven in case it is accidentally turned on. In case of electronic failure, oven can only be turned off at wall socket.

We certify that this microwave oven has been inspected and complies with the safety requirements of government notice 466 of March 1981, and complies with the Radio Regulation of government notice 587 of March 1986.

(This statement is applicable only for South Africa.)

### **WARNING**

1. The appliance should be inspected for damage to the door seals and door seals areas and if these areas are damaged the appliance should not be operated until it has been repaired by service technician trained by the manufacturer.
2. It is dangerous for anyone other than a service technician trained by the manufacture to perform repair service which involves the removal of any cover which gives protection against exposure to microwave energy.
3. Liquids or other foods must not be heated in sealed containers since they are liable to explode. Before use, the user should check that utensils are suitable for use in this oven. (See Page 7)
4. The accessible parts may become hot when Grill/Convection/Combination is in use. Children should be kept away.

## *When you first unpack your Oven*

### **1. Examine your Oven**

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

### **2. Removal of protective film**

A protective film is used to prevent scratching of the outer case during transportation. Peel this film off before installation or use.

## *Placement of Oven*

### **1. Placement of Oven**

Oven must be placed on a flat, stable surface. For proper operation, the oven must have sufficient air flow.

A minimum space of 20 cm must be left above the oven and 10 cm free space at back wall. A gap of at least 0 cm must be available on one side and the other side must be opened.

#### **Air vents**

This oven requires free airflow at the back for maximum cooling efficiency.  
Do not block the air vents.

#### **Maximum room temperature**

Do not operate the oven when the room temperature is higher than 40°C and/or the humidity is more than 90%. Free airflow around the oven is important.

#### **Outdoor use**

Do not use this oven outdoors.

### **2. Shelves**

Do not place the oven directly above or beside a gas or electric hob. The oven may be damaged. It is dangerous to position this oven on a shelf which is so high that food and accessories cannot be safely removed by the user.

### **3. Stacking**

DO NOT attempt to stack these ovens.

## *Caution*

### **1. Before Use**

Before using CONVECTION, COMBINATION or GRILL function for the first time, operate this oven without food on Convection 250°C for 20 minutes. This will allow the oil that is used for rust protection to be burned off. Remove all accessories from the oven.

### **2. Usage**

Use this microwave oven only for its intended use as described in this manual.

Do not dry clothes, newspapers or other materials in oven. They may catch on fire or be damaged.

Do not use this oven to heat chemicals or other non-food products.

Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.

### **3. Smoke/Fire**

If smoke or a fire occurs in the oven, press Stop/Reset Pad, leave the oven door closed in order to stifle any flames, and disconnect the power cord, or shout off power at the fuse or circuit breaker panel.

### **4. Interference**

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.

### **5. Heater Operation during Microwave Cooking**

When using HIGH, MEDIUM, LOW and SIMMER powers, the half of Grill elements operate to reduce the build up of condensation. Take care NOT TO TOUCH OVEN CEILING.

### **6. Fan Motor Operation**

After using MICROWAVE, CONVECTION, COMBINATION and GRILL fan motor always rotates for approx. 5 minutes to cool the electric components. This is normal and you can take out food even though fan motor operates.

### **7. Cleaning**

Do not clean this appliance with a water jet.  
(See page 22)

## ***Important Information—Read Carefully***

### **1. Heating Times**

As microwave heating times are much shorter than other cooking methods, it is essential that recommended heating times are not exceeded without first checking the food.

Cooking times given in the charts and recipes are approximate. Factors that may affect cooking times are: starting temperature, volume, size and shape of foods and dishes used.

#### **Fire!**

If the recommended cooking times are exceeded the food will be spoiled and in extreme circumstances could catch fire and possibly damage the interior of the oven. It is critical that the oven is cleaned regularly and kept free of excess grease. See Care of your Oven and Cleaning page 22.

### **2. Small Quantities of Foods**

Particular attention should be paid to heating small quantities of food and single items such as pastry and bread items by Microwave. Small quantities of food or foods with low moisture content can burn, dry out or catch on fire if cooked too long.

#### **Fire!**

If materials inside the oven should ignite, keep the oven door closed, turn the oven off, and switch off at socket and remove plug from socket if possible or shut off power at the fuse or circuit breaker panel.

### **3. Food Components**

Foods high in sugar, salt, fats and moisture content heat faster by Microwave because their properties attract microwave energy. Denser foods high in protein and fibre, absorb microwave energy slower which means a longer heating time.

### **4. Food High in Fat/Sugar**

It is important to correctly set the cooking time for food with a high fat, alcohol and sugar content. If these foods are heated by microwave for too long, they can ignite. NEVER LEAVE UNATTENDED. eg. Donuts, syrup sponge puddings, christmas puddings and mince pies.

### **5. Eggs**

Do not cook/heat eggs in their shells in your Microwave oven, unless otherwise stated in the Cooking Guide section. Pressure may build up and eggs will explode causing serious injury. Do not cook/heat eggs without shells also, before piercing the membranes of the yolk and white. The pierced membrane allows the steam to escape and avoid exploding.

### **6. Piercing Skins**

Potatoes, apples, egg yolks, whole vegetables and sausages are examples of food with non-porous skins. These must be pierced using a fork before cooking by microwave to prevent bursting.

### **7. Deep fat frying**

Do not attempt to deep fat fry in your oven.

### **8. Liquids**

When heating liquids by Microwave, eg. soup, sauces and beverages, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility, the following steps should be taken:

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

### **9. Paper, Plastic**

When heating food in plastic or paper containers, check the oven frequently as these types of containers may ignite if overheated. (See page 7) Do not use re-cycled paper products, as they may contain impurities which may cause sparks and/or fires when used, unless packaging states they are specifically designed for microwave use.

### **10. Reheating**

It is essential reheated food is served "piping hot" (72°C). Always check before serving and if in doubt return food to oven for further heating.

### **11. Standing Times**

Standing times are essential for foods cooked or reheated by microwave or combination. During the stand time, heat will continue to conduct to the centre to cook the food completely.

The denser the food, the longer the stand time. Reheated foods also require a standing time.

### **12. Accessories**

Follow specific instructions in this book 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. The Wire Rack Shelf provided DOES NOT have a non-tip lock—take care when you pull out to remove food.

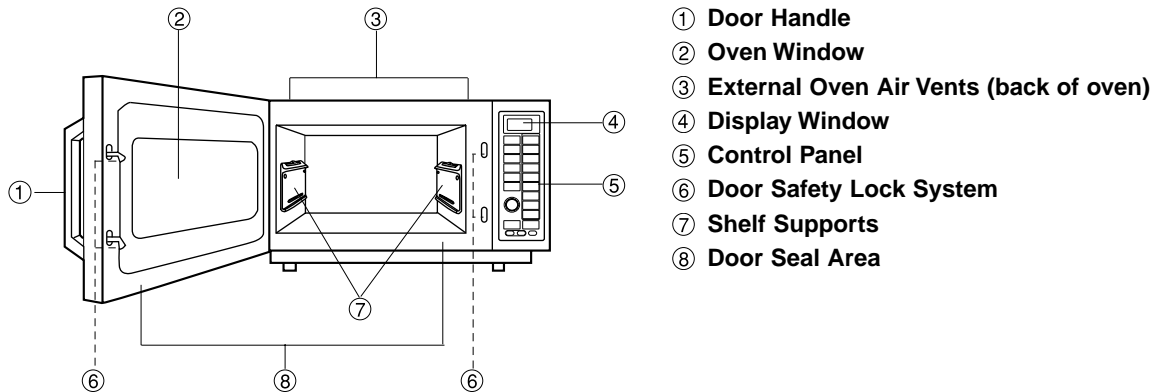
### **13. Baby bottles, jars**

When reheating baby bottles always remove top and teat. Liquid at 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 baby food jars, the contents must also be stirred or shaken before the temperature is checked.

### **14. Popcorn**

Extreme care should be taken when cooking popcorn in a microwave oven. NEVER leave oven unattended when popping popcorn.

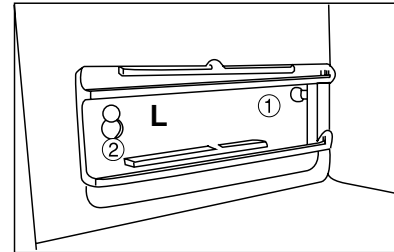
## Your Oven Explained



### Shelf Supports

Put the shelf supports on left side wall (shelf support marked L) and right side (marked R) as follows.

- ① Locate left-hand support marked "L" on left-hand back lug.
- ② Slide forward to locate front hole over front lug and ensure it drops into position. Check shelf support is securely in place.
- ③ Fit right-hand support in similar way.

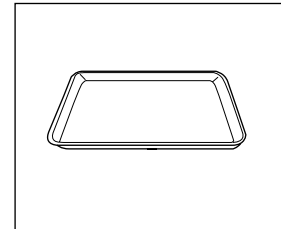


## Accessories Supplied

### Ceramic Insulating Tray

Part No. A06033230GP

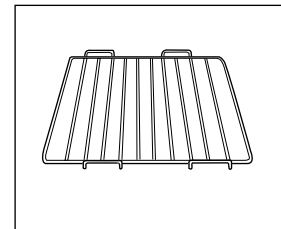
When using metal dishes on COMBINATION, place the Ceramic Insulating Tray between the food container and the Wire Rack Shelf. When Grill cooking, place the Tray on the base of oven to catch the drip. The Ceramic Insulating Tray should remain in the oven during preheating on a combination programme. DO NOT put it on Shelf Supports directly. If placing food directly on the Ceramic Insulating Tray, ensure it is clean and free of excess grease. Cool the Ceramic Insulating Tray before cleaning to avoid breakable.



### Wire Rack Shelf

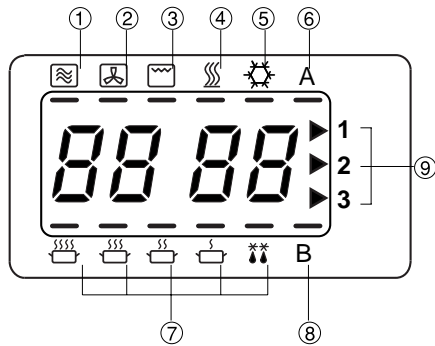
Part No. A06023230BP

The shelf can be used on Convection, Combination and Grill functions. DO NOT leave shelf in oven on MICROWAVE ONLY function. DO NOT PLACE METAL CONTAINERS DIRECTLY ON WIRE RACK SHELF when using Combination function. Use the Ceramic Insulation Tray. There is no NON-TIP safety Lock on Shelf— take care when removing food.



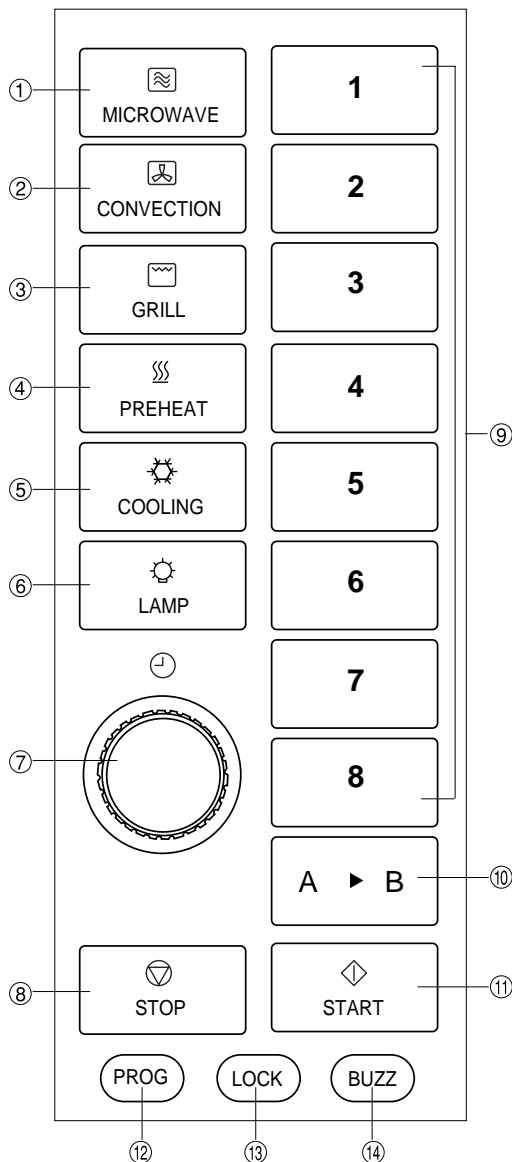
## Display Window

The cursor will illuminate to indicate the programme set. Always check the cursor position before you press Start Pad.



- ① Microwave Power
- ② Convection
- ③ Grill
- ④ Preheat
- ⑤ Cool
- ⑥ A select Programme in use
- ⑦ Microwave Power Level
  - ☐ HIGH
  - ☐ MEDIUM
  - ☐ LOW
  - ☐ SIMMER
  - ☐ DEFROST
- ⑧ B Select Programme in use
- ⑨ Cooking Stage Indicator

## Control Panel



- ① Microwave Pad
- ② Convection Pad
- ③ Grill Pad
- ④ Preheat Pad
- ⑤ Cooling Pad
- ⑥ Lamp Pad
- ⑦ Timer Dial
- ⑧ Stop/Reset Pad
- ⑨ Programme Number Pads  
These are blank for your own programme. (A1-A8, B1-B8)  
See page 16.
- ⑩ A-B Shift Pad
- ⑪ Start Pad
- ⑫ Programme Key
- ⑬ Programme Lock Key
- ⑭ Buzzer Key



## *Types of Container to use*

Before use, the user should check that utensils are suitable for use in your oven.

Do not use any closed jar for Microwave or Combination. Pressure will be build up and the jar may explode.

### **MICROWAVE**

#### **1. Glass**

DO USE: Heat Resistant glass eg. Pyrex

DO NOT USE: Delicate glass, lead crystal which may crack or arc.

#### **2. China/Ceramics**

DO USE: Glazed china dishes, porcelain and ceramic dishes designed for cooking.

DO NOT USE: Fine bone china dishes with metal patterns. Jugs with glued handles.

#### **3. Pottery/Earthenware/Stoneware**

DO USE: If completely glazed.

DO NOT USE: If unglazed—these dishes can absorb water which absorbs energy. This makes the dish hot and increase the heating time.

#### **4. Foil/Metal**

DO USE: For reheating only:  
Individual portion, open topped foil containers. Take care the containers do not touch WALLS or DOOR of oven.  
Do not cook in foil containers.  
Small amounts of Aluminium foil can be used to shield joints of meat during defrosting—take care that foil does not touch sides or door.

DO NOT USE: Metal platters, Wire Rack Shelf, any dish with METAL PATTERN or TRIM. METAL SKEWERS.  
DO NOT REUSE FOIL CONTAINERS—ARCING may occur as they become DENTED/DAMAGED. Do not use Le Creuset style dishes (Cast iron covered by enamel). These can be used on convection or grill.

#### **5. Plastics**

DO USE: High temperature plastics like Durable Polysulfon plastics rather than soft flexible dishes, Roasting bags. (Remove any metal twist ties.)

DO NOT USE: Melamine, Polypropylene, Phenol Urea, also do not use plastic food storage bags and containers eg. Margarine, Yoghurt and Mayonnaise tubs.

#### **6. Covering Films**

DO USE: Non plasticiser cling film designed for Microwave use. Do not allow film to touch food. To prevent nasty steam burns, pierce film to allow it to escape and remove film from dish carefully.

DO NOT USE: Film designed only for covering food.

#### **7. Wood/Wicker**

DO USE: Wooden skewers designed for food use.

DO NOT USE: Wicker baskets, wooden bowls (with prolonged use these tend to dry out and may ignite)

#### **8. Paper**

DO USE: Disposable, polyester coated paper board dishes if designed for microwave.

DO NOT USE: Paper napkins (these can ignite), wax coated cups, recycled products (unless stated suitable by manufacture)

### **COMBINATION**

Combination programs use microwaves and heat (CONVECTION or GRILL) therefore you must choose the container carefully.

DO USE: Metal containers check they do not have jagged metal seams.  
Ceramics that do not have a metal pattern. Heat proof glass and china.

DO NOT USE: Enamelled items (that may be chipped). Dishes with gold/metal pattern. Enamelled cast iron eg. Le Creuset. Any dish that is not heat proof eg. plastics, and cling film.

### **CONVECTION**

DO USE: Any container suitable for conventional ovens eg. metal, ceramic, earthenware, enameled cast iron etc.

DO NOT USE: Plastic containers, food films, wood/wicker, glass, paper

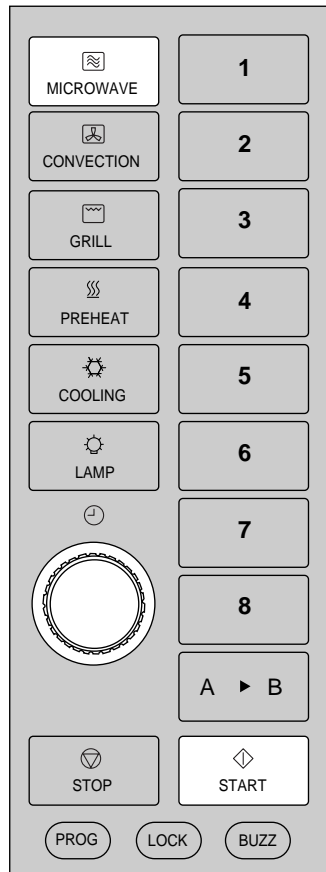
### **GRILL**

DO USE: Any container suitable for fierce grilling eg. stainless steel, Le Creuset, Ceramics, Baking Sheets etc.

DO NOT USE: Plastic containers, fine ceramics, cling film etc.

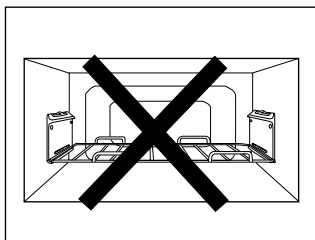
## Operating your Oven as a Microwave

### CONTROLS TO USE



ACTION	INFORMATION	DISPLAY
<b>1</b> Open Door. Put in Food.  Close Door.	The oven light will come on.  Oven light turns off.	
<b>2</b> Select Power.  	Press Microwave Pad to select correct power. eg. Low—press three times.	
<b>3</b> Select Time.  	Turn timer dial to set a heating time. eg. 4 min 30 s Max time you can set: High 15 min Medium 15 min Low, Simmer 60 min Defrost, Stand 60 min	
<b>4</b> Press Start Pad.  	Display window will count down time. The fan will be turned on.	
<b>5</b> Open Door.	At end of cooking, oven beeps 3 times, and "0" flashes in window until door is opened.  Remove food.  Display window repeats programme previously set.	End of Programme   Open Door 

### ACCESSORIES TO USE



Do not use the Wire Rack Shelf or Ceramic Insulating Tray when cooking by microwave.

PRESS	POWER LEVEL	%	WATTS
Once	High	100	1300
Twice	Medium	50	650
3 Times	Low	30	400
4 Times	Simmer	15	200
5 Times	Defrost	25 ► 10	340 ► 130
6 Times	— * Stand	0	0

#### Note:

- The display window will go blank, one minute later after cooking or during setting when the door is closed.

\* See Page 24.

## Operating your Oven as a Microwave

### Multi-Stage (Sequential) Heating

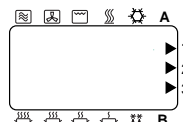
The oven can be programmed with up to 3 different functions to operate in sequence. These can be MICROWAVE, GRILL, CONVECTION or COMBINATION programs. If a required heating time is greater than 15 minutes on HIGH/MEDIUM power, use 2 stage programming.

**For 2 stage programming:**

Follow steps 1-3 before then enter the next heating programme, then press Start Pad.

**For 3 stage programming:**

Follow 2 stage programming and enter a 3rd heating programme before pressing Start Pad.

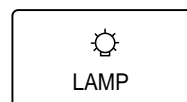


### Changing the Heating Time

The heating time can be increased or decreased during cooking by turning the timer dial.

### Oven Lamp

The Oven Lamp switches off when the door is closed. If you want to check the food, press Lamp Pad, it will then illuminate for 10 seconds. The Oven Lamp turns on whenever the door is opened.



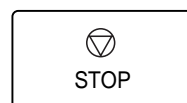
### Repeat Feature

You can repeat the same heating programme if you press Start Pad within 1 minute of the previous programme finishing. After 1 minute, if Start Pad is not pressed, the display returns to "0", or goes blank if the oven door is closed.



### Stop Pad

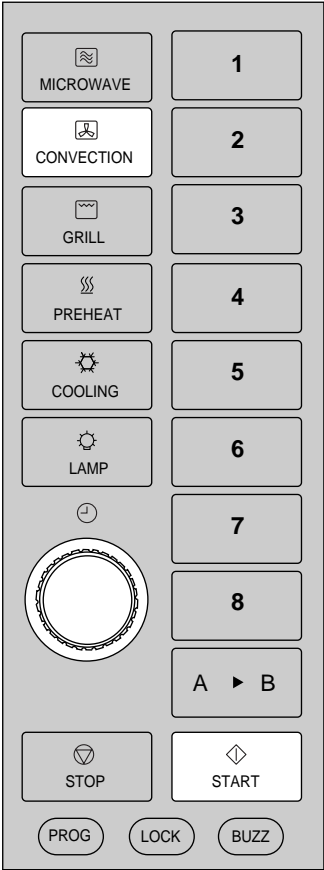
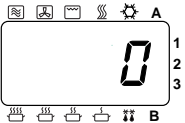






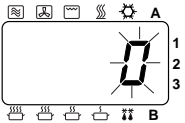

Before heating: One tap clears the display.  
During heating: One tap stops the heating cycle and two taps clears the display.  
N.B. see page 18 for operation while in Programme Lock.



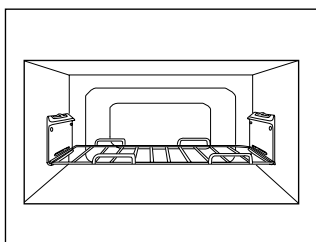
### Heater Operation

When using HIGH, MEDIUM, LOW and SIMMER powers, the half of GRILL elements and CONVECTION fan operate to reduce the build up of condensation. Take care NOT TO TOUCH OVEN CEILING.  
Please use the container suitable for Microwave and Heat.

## Operating your Oven on Convection

CONTROLS TO USE	ACTION	INFORMATION	DISPLAY
	<b>1</b> Open Door. Put in Food.  Close Door.	The oven light will come on.  Oven light turns off.	
	<b>2</b> Press Convection Pad.  	Select required oven temperature. eg. 180°C Continue to press Convection Pad until temperature required appears in display window. Temperature counts up in 10°C from 100°C-250°C	
	<b>3</b> Select Time.  	Turn timer dial to set a heating time. eg. 18 min Max heating time: 2 h Timer counts up in: 30 s intervals    0-10 min 1 min intervals    10-60 min 10 min intervals    1 h-2 h	
	<b>4</b> Press Start Pad.  	Display window will count down time. The Convection fan turns on.	
	<b>5</b> Open Door.	At end of heating programme, oven beeps 3 times, and "0" flashes in window until door is opened.  Remove food.  Display window repeats programme previously set.	End of Programme   Open Door 

### ACCESSORIES TO USE



For best results place food on Wire Rack Shelf in the LOWER position.

#### Caution:

There is no NON-TIP Safety Lock on Wire Rack Shelf. Take care when removing food.

## Operating your Oven on Convection

### Hot Surfaces

Take great care when removing hot food. Use oven gloves.

### Multi-Stage (Sequential) Heating

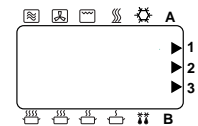
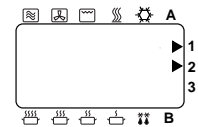
The oven can be programmed with up to 3 different functions to operate in sequence. These can be MICROWAVE, GRILL, CONVECTION or COMBINATION programs.

**For 2 stage programming:**

Follow steps 1-3 before then enter the next heating programme, then press Start Pad.

**For 3 stage programming:**

Follow 2 stage programming and enter a 3rd heating programme before pressing Start Pad.



### Changing the Heating Time

The heating time can be increased or decreased during cooking by turning the timer dial.

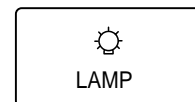
### Recalling Set Temperature

The temperature selected can be checked during operation by pressing Convection Pad. Temperature will be displayed in window before returning to remaining heating time during pressing pad. The temperature cannot be altered during a programme.



### Oven Lamp

The Oven Lamp switches off when the door is closed. If you want to check the food, press Lamp Pad, it will then illuminate for 10 seconds. The Oven Lamp turns on whenever the door is opened.



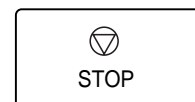
### Repeat Feature

You can repeat the same heating programme if you press Start Pad within 1 minute of the previous programme finishing. After 1 minute, if Start Pad is not pressed, the display returns to "0", or goes blank if the oven door is closed.



### Stop Pad

Before heating: One tap clears the display.  
During heating: One tap stops the heating cycle and two taps clears the display.  
N.B. see page 18 for operation while in Programme Lock.



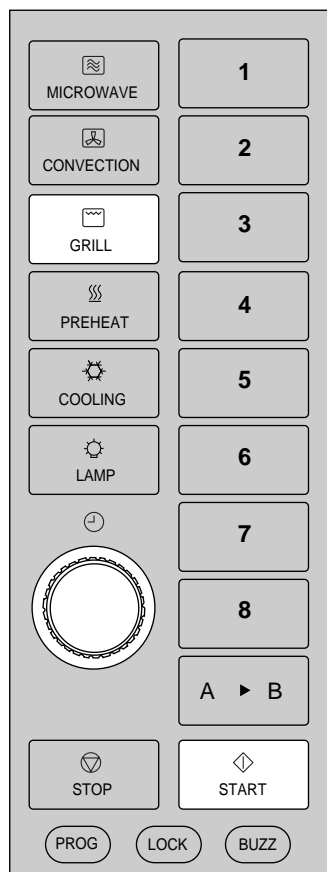
### Preheat

For best results on convection the oven should be preheated. (See page 20)  
It is useful to keep the oven condition fixed.



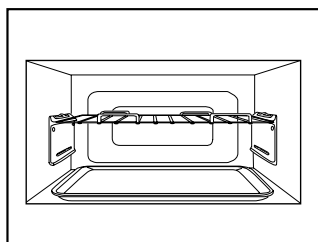
## Operating your Oven on Grill

### CONTROLS TO USE



ACTION	INFORMATION	DISPLAY
<b>1</b> Open Door. Put in Food.  Close Door.	The oven light will come on.  Oven light turns off.	
<b>2</b> Press Grill Pad.  	Select required Grill level. eg. level 2  Display      Output 1 press      1      1680 watts 2 presses    2      1380 watts 3 presses    3      1070 watts	
<b>3</b> Select Time.  	Turn timer dial to set a heating time. eg. 10 min Max heating times is: 1 h Timer counts up in: 30 s intervals    0-10 min 1 min intervals    10-60 min	
<b>4</b> Press Start Pad.  	Display window will count down time. The fan turns on.	
<b>5</b> Open Door.	At end of heating programme, oven beeps 3 times, and "0" flashes in window until door is opened.  Remove food.  Display window repeats programme previously set.	End of Programme   Open Door 

### ACCESSORIES TO USE



For best results place food on Wire Rack Shelf in the UPPER position and place the Ceramic Insulating Tray on the oven ground to receive the drip.

#### Caution:

There is no NON-TIP Safety Lock on Wire Rack Shelf. Take care when removing food.

## Operating your Oven on Grill

### Hot Surfaces

Take great care when removing hot food. Use oven gloves.

### Multi-Stage (Sequential) Heating

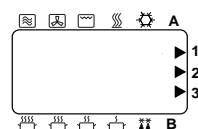
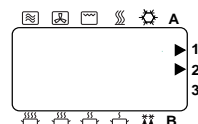
The oven can be programmed with up to 3 different functions to operate in sequence. These can be MICROWAVE, GRILL, CONVECTION or COMBINATION programs.

**For 2 stage programming:**

Follow steps 1-3 before then enter the next heating programme, then press Start Pad.

**For 3 stage programming:**

Follow 2 stage programming and enter a 3rd heating programme before pressing Start Pad.



### Changing the Heating Time

The heating time can be increased or decreased during cooking by turning the timer dial.

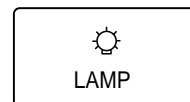
### Recalling Grill Level Set

The grill level selected can be checked by pressing Grill Pad. The level number will be displayed in the window before returning to remaining heating time.



### Oven Lamp

The Oven Lamp switches off when the door is closed. If you want to check the food, press Lamp Pad, it will then illuminate for 10 seconds. The Oven Lamp turns on whenever the door is opened.



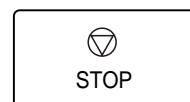
### Repeat Feature

You can repeat the same heating programme if you press Start Pad within 1 minute of the previous programme finishing. After 1 minute, if Start Pad is not pressed, the display returns to "0", or goes blank if the oven door is closed.



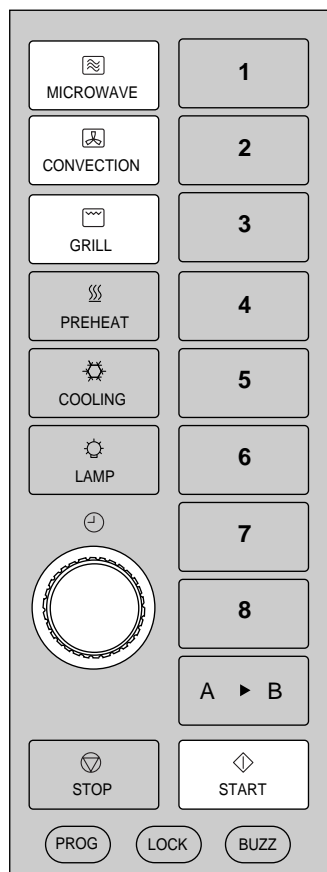
### Stop Pad

Before heating: One tap clears the display.  
During heating: One tap stops the heating cycle and two taps clears the display.  
N.B. see page 18 for operation while in Programme Lock.

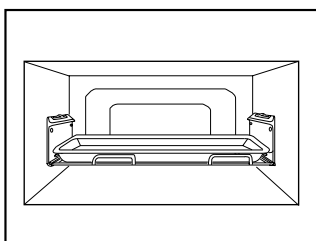


## Operating your Oven on Combination

### CONTROLS TO USE



### ACCESSORIES TO USE



The Ceramic Insulating Tray **MUST** be used if the cooking container is metal, **NEVER** place a metal container directly onto the Wire Rack Shelf if cooking by COMBINATION as arcing may occur and damage the dish/oven.

ACTION	INFORMATION	DISPLAY
<b>1</b> Open Door. Put in Food.  Close Door.	The oven light will come on.  Oven light turns off.	
<b>2</b> Press Convection Pad.    OR Grill Pad.  	Press Convection Pad until required temperature appears in display. eg. 200°C  OR Select Grill Level. eg. Level 2  1 press                      1680 watts 2 presses                  1380 watts 3 presses                  1070 watts	  
<b>3</b> Select Power.  	Select Microwave power. eg. LOW 1 press                      MED 2 presses                    LOW 3 presses                    SIMMER 4 presses                    DEFROST N.B. It is NOT possible to select HIGH power.	
<b>4</b> Select Time.  	Turn timer dial to set a heating time. eg. 12 min Max heating times is: 1 h Timer counts up in: 30 s intervals      0-10 min 1 min intervals    10-60 min	
<b>5</b> Press Start Pad.  	Display window will count down time. The fan turns on.	
<b>6</b> Open Door.	At end of heating programme, oven beeps 3 times, and "0" flashes in window until door is opened.  Remove food.  Display window repeats programme previously set.	End of Programme   Open Door 



## Operating your Oven on Combination

### Multi-Stage (Sequential) Heating

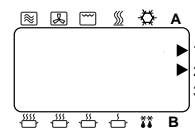
The oven can be programmed with up to 3 different functions to operate in sequence. These can be MICROWAVE, GRILL, CONVECTION or COMBINATION programs.

**For 2 stage programming:**

Follow steps 1-3 before then enter the next heating programme, then press Start Pad.

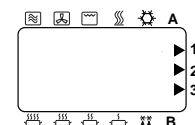
**For 3 stage programming:**

Follow 2 stage programming and enter a 3rd heating programme before pressing Start Pad.



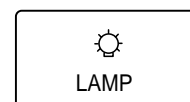
### Changing the Heating Time

The heating time can be increased or decreased during cooking by turning the timer dial.



### Oven Lamp

The Oven Lamp switches off when the door is closed. If you want to check the food, press Lamp Pad, it will then illuminate for 10 seconds. The Oven Lamp turns on whenever the door is opened.



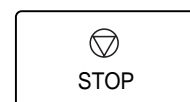
### Repeat Feature

You can repeat the same heating programme if you press Start Pad within 1 minute of the previous programme finishing. After 1 minute, if Start Pad is not pressed, the display returns to "0", or goes blank if the oven door is closed.



### Stop Pad

Before heating: One tap clears the display.  
During heating: One tap stops the heating cycle and two taps clears the display.  
N.B. see page 18 for operation while in Programme Lock.



### Preheat

For best results on combination the oven should be preheated. (See page 20)  
It is useful to keep the oven condition fixed.  
For recalling set mode see pages 11 and 13.

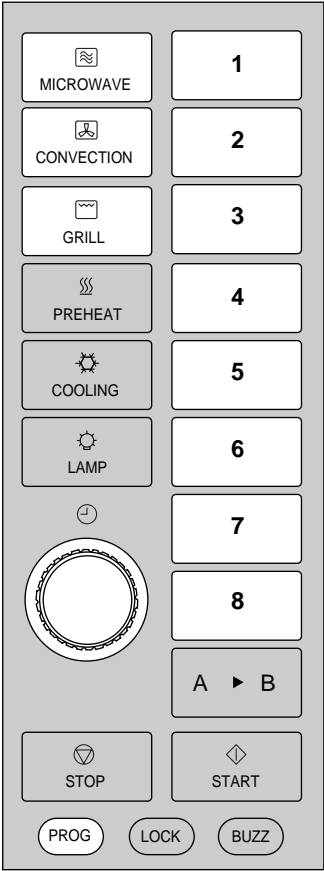
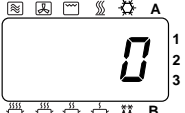

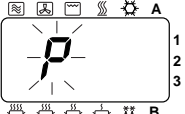
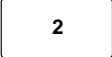






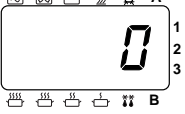


**Caution:**

There is no NON-TIP Safety Lock on Wire Rack Shelf. Take care when removing food.

## Setting the Memory Programs

Your oven has a 16 blank programs for your own heating requirement. (A1-A8, B1-B8)

CONTROLS TO USE	ACTION	INFORMATION	DISPLAY
	1 Open Door.	The oven light will come on.	
	2 Press Programme Key. 	Keep key pressed for <b>2 seconds</b> until "P" is displayed.  KEEP DOOR OPEN	
	3 Press Programme Number.  	eg. To set Programme A2: Low power 20 min Press Programme Number Pad 2. If programme has been previously set, this will appear in display. If programme memory is empty then programme number will appear in display.	
	4 Select Power.  	Press Microwave Pad 3 times.	
	5 Select Time.  	Turn Timer Dial until 20 min is displayed.	
	6 Press Programme Key. 	After 3 seconds display returns to "0".	

### To programme B side

Your oven has a further 8 blank programs on B select. These can be used for your own heating requirements or can be used for doubling portion etc. Press A-B Shift Pad between steps 2 and 3 or 3 and 4 above. Cursor will illuminate in B position.

**A ► B**

### Programme Lock

It is NOT possible to enter a programme when Programme Lock is set. (See page 19)

## Setting the Memory Programs

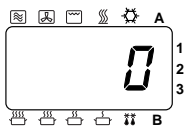


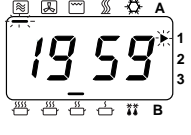
### Multi-Stage (Sequential) Cooking

It is possible to programme into the memory 2 or 3 stage programme using MICROWAVE, CONVECTION, GRILL or COMBINATION.

### Changing a Memory Programme

To change a programme simply follow steps 1-6 as before entering your new programme.

## Using the Memory Programs

ACTION	INFORMATION	DISPLAY
<b>1</b> Open Door. Put in Food.  Close Door	The oven light will come on.  Oven light turns off.	
<b>2</b> Press Programme Number Pad.  <div style="border: 1px solid black; padding: 5px; display: inline-block;">2</div>	eg. For programme A2. Press Programme Number Pad 2.	
<b>3</b> Press Start Pad.  <div style="border: 1px solid black; padding: 5px; display: inline-block;">  START         </div>	Display Window will count down time.	

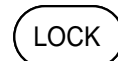
### To use B Side Programs

Press A-B Shift Pad before pressing Programme Number Pad.

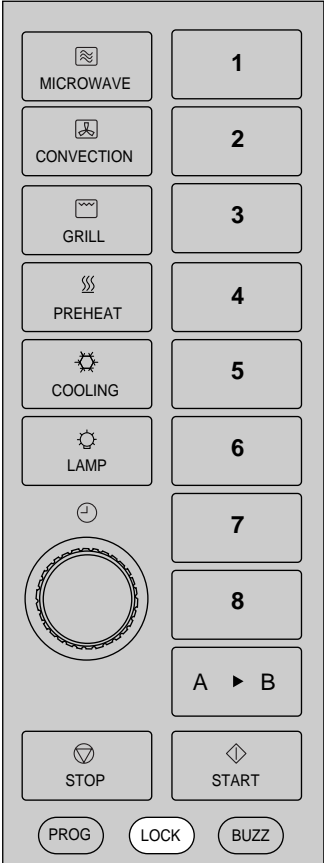
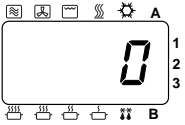

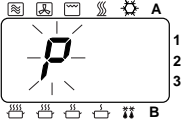
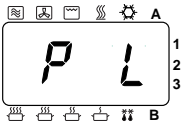
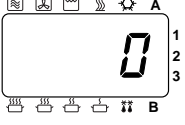


### Programme Lock

If programme lock is activated, cooking programme starts immediately i.e. there is no need to press Start Pad. (See page 18)



## *How to activate Programme Lock*

CONTROLS TO USE	ACTION	INFORMATION	DISPLAY
	1 Open Door.	The oven light will come on.	
	2 Press Programme Lock Key 	Keep key pressed for <b>2 seconds</b> until "P" is displayed.  KEEP DOOR OPEN.  After 2 seconds....  After 3 seconds.....	    

### **One Touch Operating Mode**

When Programme Lock is activated, oven operates in "ONE TOUCH" mode, i.e. press required memory programme number and oven immediately starts.  
No need to press Start Pad.

### **Interrupted Programme**

If the door is opened during a Memory Programme, the remaining heating time will be cancelled.

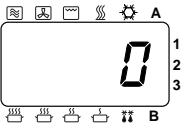

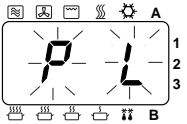
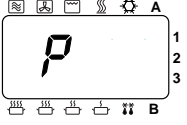
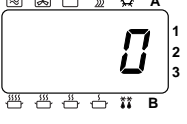
### **Setting New Programs**

When the Programme Lock is activated it is not possible to enter a Memory Programme and change the Beep tone.

### **Stop Pad**

During a Memory Programme, one tap stops the heating cycle, the programme is cleared and the display reverts to "0".

## *How to release Programme Lock*

ACTION	INFORMATION	DISPLAY
1 Open Door.	The oven light will come on.	
2 Press Programme Lock Key.  	Keep key pressed for <b>2 seconds</b> until "P L" is displayed.  KEEP DOOR OPEN.  After 2 seconds....   After 3 seconds...	    

### Two Touch Operating Mode

The oven reverts to 2 Touch Operation mode.  
Press required key number then press Start Pad.

### Interrupted Programme

If the door is opened during a programme, once programme lock is released, the remaining heating time will stay in the display window until the door is closed and Start Pad is pressed.

### Setting New Programs

Once Programme Lock is released, you can again enter new heating programs and change the Beep tone.

## *How to read Programme List*

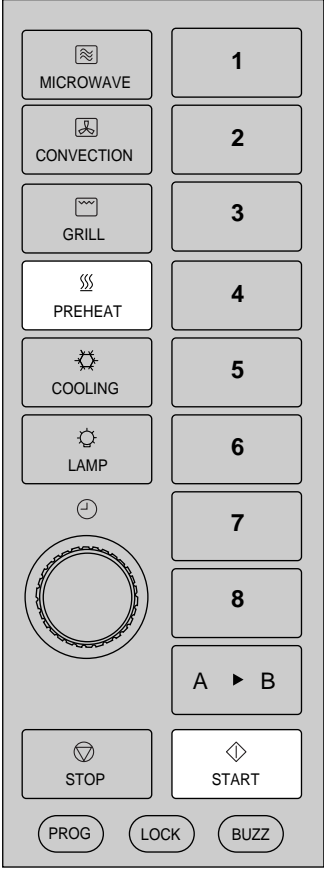







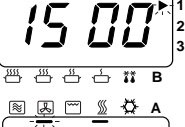

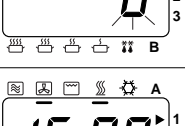


It is possible to check the programs that have been entered into the 16 Programme Number Pads. With the door open, press Start Pad and Programme Number Pad 1 simultaneously (the oven will make an acknowledging beep). After 2 seconds the display window will show each individual stage of each memory programme in the order A1, B1, A2 etc. Finally it will display the beep tone setting and the programme lock symbol (P L) before clearing to "0".

\* If you want to know what mode is A5 programmed,

1. After starting to show in the display from A1 press Stop/Reset Pad.
2. Press Programme Number Pad 5.
3. Press Start Pad. (The display will show from A5 pad through the following Number Pads.)

## Keeping your Oven Hot

To assist in faster heating and browning results, the PREHEAT feature is designed to keep your oven at 170°C, 200°C or 220°C for a hot start before using CONVECTION or COMBINATION function.

CONTROLS TO USE	ACTION	INFORMATION	DISPLAY
	<b>1 Press Preheat Pad.</b> 	Select a required Preheat temperature when display has blank or "0". eg. 170°C 1 press                    170°C 2 presses                200°C 3 presses                220°C	
	<b>2 Press Start Pad.</b> 	Reheat temperature will be maintained at the selected temperature. If not used, oven will automatically switch off after 1 hour. Door must remain CLOSED. Once oven has reached Preheat temperature, "P" flashes.	 
	<b>3 Open Door.</b>  Close Door  Press Start Pad. 	Place food in oven.  Select programme. eg. Convection 200°C 15 min  Display window will count down time.  At end of heating programme, "0" flashes in window until door is opened.	   
	<b>4 Open Door.</b>	Display window repeats programme previously set.  If Start Pad is not pressed within 1 minute, oven reverts to PREHEAT.	 After 1 minute 

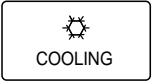
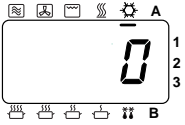

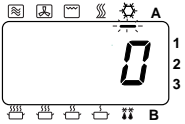
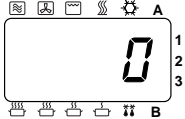
**Caution:**  
There is no NON-TIP Safety Lock on Wire Rack Shelf.  
Take care when removing food.

### Notes on Preheat and Cooling:

- During PREHEAT or COOLING, if you have started from a blank display and want to select another function pad, open the door first before selecting a function.
- You can select PREHEAT function during a COOLING function.
- AFTER a heating function has completed, oven will revert to preheat function automatically.

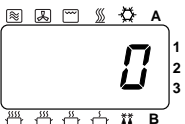

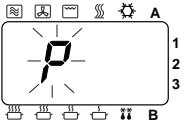




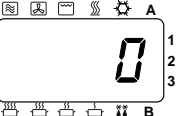
## *Cooling your Oven quickly*

To quickly cool the oven cavity, the oven has Cooling Pad. Cooling Pad can be used for defrosting or heating by Microwave while on PREHEAT function.

ACTION	INFORMATION	DISPLAY
<b>1 Press Cooling Pad.</b> 	Select COOLING when the display is blank or "0".	
<b>2 Press Start Pad.</b>   Once the oven has cooled.	<ul style="list-style-type: none"> <li>The COOLING fan and CONVECTION fan will turn on.</li> <li>The oven door can be opened or closed. But the oven can be cool faster when the door is opened than closed.</li> <li>The oven will cool in 2-30 min depending on temperature.</li> </ul> The cooling and convection fans switch off.	 

## *How to change the Beep Tone*

When the programme lock is activated, you can not change the beep tone. Please release the programme lock. (See page 19)

ACTION	INFORMATION	DISPLAY															
<b>1 Open Door.</b>	The oven light will come on.																
<b>2 Press Programme Key.</b> 	Keep key pressed for <b>2 seconds</b> until "P" is displayed.  KEEP DOOR OPEN.																
<b>3 Press Buzzer Key.</b> 	Press Buzzer Key to choose sound level required. (eg. twice for Middle) <table border="1"> <thead> <tr> <th>No. Presses</th><th>Display</th><th>Buzz level</th></tr> </thead> <tbody> <tr> <td>1</td><td>b-3</td><td>Loudest</td></tr> <tr> <td>2</td><td>b-2</td><td>Middle</td></tr> <tr> <td>3</td><td>b-1</td><td>Quietest</td></tr> <tr> <td>4</td><td>b-0</td><td>Silent</td></tr> </tbody> </table>	No. Presses	Display	Buzz level	1	b-3	Loudest	2	b-2	Middle	3	b-1	Quietest	4	b-0	Silent	
No. Presses	Display	Buzz level															
1	b-3	Loudest															
2	b-2	Middle															
3	b-1	Quietest															
4	b-0	Silent															
<b>4 Press Programme Key.</b> 	After 3 seconds Display returns to "0".	 After 3 seconds 															

## *Care of your Oven and Cleaning*

It is essential that you follow these points to get the maximum use from your oven. Microwaves are attracted to moisture and grease: therefore a dirty oven does not cook EFFICIENTLY.

**Caution:** Do not clean this oven with any product that is labeled as containing corrosive chemicals. **The heating of corrosive chemicals in this oven may cause microwave radiation leaks.**

### 1. Before Cleaning

Unplug the oven at the socket.

### 2. Door Seals

Pay special attention to cleaning the door seals and door seal areas.  
Regularly wipe the Drip Ledge to avoid a build up of moisture and grease.

### 3. Door

Keep the inside glass of the door clean by wiping regularly with a soft damp cloth. Small amounts of oven cleaner can be used—DO NOT SPRAY DIRECTLY onto door—spray onto a cloth and wipe oven. Do not use harsh detergents or abrasive.

### 4. Oven Walls

The walls should be wiped regularly with a soft damp cloth. Small amounts of oven cleaner can be used—DO NOT SPRAY DIRECTLY onto walls—spray onto a cloth and wipe over.  
DO NOT ALLOW OVEN CLEANER NEAR THE HOLES IN THE WALL OF THE OVEN. If corrosive cleaner gets behind the oven wall, your oven could be damaged. Do not allow cleaning liquids to seep into openings.  
Excess grease can be softened for ease of cleaning by placing 500 - 800 ml of hot water in a microwave-safe bowl with a chopped fresh lemon. Heat on High Power for 15 - 20 min. The moisture produced on the walls should be wiped with a soapy cloth.

### 5. Floor

The wave guide is situated beneath the ceramic base of the oven. Any spills must therefore be wiped to ensure even heating. Do not use harsh detergents or abrasives.

### 6. Roof

The roof contains the 4 Quarts elements. Before cleaning ensure oven has cooled to avoid burns. Wipe the roof regularly with a damp cloth to minimize build up of grease and smoke.

### 7. Control Panel

If the Control Panel becomes dirty, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel. Do not use a saturated cloth as the remaining moisture may damage the panel. When cleaning the Control Panel, leave the oven door open to prevent the oven from accidentally turning on. After cleaning touch Stop/Reset Pad to clear display window.



## 8. Accessories

---

The accessories should be cleaned regularly to maximize efficiency of the oven.

**WARNING:** DO NOT place hot Ceramic Insulating Tray directly under a cold tap—the tray will shatter.

Wire Rack Shelf—This should be cleaned after every session. Take care not to use harsh abrasives.

## 9. Shelf Supports

---

Remove the shelf supports and clean regularly. Do not forget to clean oven walls behind supports.

If food splashes are not cleaned off from shelf supports they will be carbonized during further heating and may cause ARCING by Microwave.

### ***What to do if an “F” appears in the Display***

Your oven is equipped with a Self Diagnostic Failure Code System: this means the oven monitors its own operation and will show a failure code in the display window in the unlikely event of a malfunction.

If a Failure Code appears in the display window (it will appear as an “F” then a two digit number) follow these steps:

1. Close the door and unplug the oven at the mains socket. Ensure all air vents are clear.
2. Leave 1 minute and then reconnect the oven at the mains.
3. Open the door and place food or a jug of water in the cavity, close the door.
4. Try the same function that had been in operation prior to the appearance of the Failure Code in the display window.

If the Failure Code appears again, then contact the dealer from which you purchased the oven.

## ***How a Microwave works***

To get the most from your oven it is helpful to understand how the oven works as a microwave.

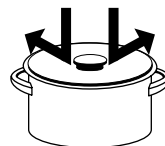
Once plugged into a socket, the electricity flows along the flex and is converted into microwave energy by the MAGNETRON. Microwaves are ultra high frequency waves, and belong to the same category as radio and television waves. These are directed into the cavity through the WAVE GUIDE.

When they reach the cavity, the microwaves will behave in one of three ways:

### **1. Reflection**

They will REFLECT off metal. The inner walls of your oven are made of stainless steel, so that the microwave energy can bounce evenly around the cavity. Of course, the microwaves will also reflect off metal cooking containers and accessories, such as saucepans and platters. For this reason, NEVER use the Wire Rack Shelf on microwave only.

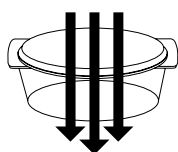
#### **1. Reflection**



### **2. Transmission**

The microwaves will TRANSMIT through paper, plastic, glass and china, therefore, containers made of these substances should be used in microwave cookery.

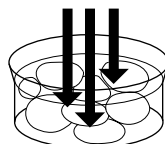
#### **2. Transmission**



### **3. Absorption**

The microwave energy is ABSORBED by the food. The energy penetrates the food causing the molecules of vibrate over 2,450,000,000 times a second. This vibration causes the water molecules to rub against each other producing frictional heat which cooks this outer part of the food; the heat is then conducted through the food to cook the centre.

#### **3. Absorption**



## ***Standing Time***

The heat that builds up on the outside of the food is still being conducted to the centre, even after the microwave oven has switched off. This period is known as the "Standing Time". The time it takes for the food to finish cooking will vary depending on its shape, size and type.

For example, a jacket potato will need to stand for at least 5-10 minutes after the end of the cooking time and during this time the temperature at the centre will increase. A pastry pie that has been reheated will only need a standing time 1-2 minutes for the heat to distribute evenly.

## ***Defrosting by Microwave***

The ability to defrost foods quickly is another excellent benefit of your oven. The quality of the defrosted food will depend a great deal on the care the food receives in freezing and defrosting, so always ensure that the best food is frozen and that it is packaged correctly.

Ensure the freezer is running at the correct temperature (-18°C or below) and that it is not overloaded with food or ice. Always label and date foods so that they can be used in strict rotation.

Always defrost using the Defrost power setting. NEVER try to hurry the defrosting by selecting a higher power level as this will only over-defrost the food, causing it to become tough and inedible and leading to waste.

<b>FOOD</b>	<b>WEIGHT</b>	<b>INSTRUCTIONS</b>	<b>APPROX. TIME PER 500 g</b>	<b>STAND TIME</b>
Prawns	500 g	Stir halfway through defrosting time.	6 min	5 min. Wash under cold water.
Fish fillets	500 g	Rearrange after half defrosting time.	8 min	10 min. Wash under cold water.
Whole fish	approx.	Shield head and tail after half time.	10 min	10 min. Wash under cold water.
Lamb Joints	500 g	Place on rack. After half time stand for 15 min, shield and continue.	12 min	45 - 60 min
Pork Joints	500 g	As Lamb joints.	9 min	45 - 60 min
Beef Joints	500 g	As Lamb joints.	9 min	45 - 60 min
Steaks		Turn and separate.	10 min	10 min
Minced/Cubed Meats	500 g	Break up and remove any defrosted meat halfway through time.	6 - 8 min	10 min
Chicken	500 g	Place on rack. After half time, shield, turn and remove giblets.	13 min	30 min. Wash well.
Chicken Portions	500 g	Place on rack and arrange correctly.	9 min	10 min
Turkey	500 g	Place on rack, after half time. Stand for 15 min, shield and continue.	12 min	45 - 60 min
Chops	500 g	As Chicken Portions.	5 min	10 min
Gammon	500 g	Separate rashers during time.	8 min	10 min
Bacon	500 g	As Gammon Remove any defrosted rashers.	9 min	10 min



Check food regularly during defrosting to ensure over defrosting does not occur.

## *Reheating by Microwave*

### **Affects of the food**

#### **1. Starting Temperature**

The colder the food the longer it will take to heat to a serving temperature. Extra time must be allowed if food has been defrosted as the centre may still be icy.

#### **2. Head Space**

When heating liquids, ensure they do not completely fill their containers; a head space allows the liquids to be stirred during and at the end of the heating time without spillage.

#### **3. Covering Foods**

A container covered with either cling film, a plastic plate cover or even the lid to the dish, will heat fractionally faster than an uncovered dish. Do not cover foods which require a drier texture, such as pastries, as the steam that becomes trapped under the cover will cause the food to go soggy.

#### **4. Crisp Foods**

Reheat pastry and bread items, such as sausage rolls, pies and croissants, on a plastic rack to reduce the chance of "sogginess". The rack allows the air to circulate beneath the food and remove steam which causes moist, limp pastry. Your oven offers a COMBINATION facility which will help crisp pastry items as they reheat.

#### **5. Uneven Shapes**

When heating uneven shaped pieces of food, place the thick part of one piece against the thin part of the second. This helps the food to heat more evenly.

#### **6. Porous Foods/Dense Foods**

Porous foods reheat more quickly than dense heavy food.

#### **7. Food with "Skins"**

When reheating foods with a skin such as fish, chicken or baked beans, reduce the power to a lower setting to prevent the food from heating too quickly and "exploding"

#### **8. Doubling Quantities**

A reheating time is based on weight and usually a time is given for a particular quantity of food, i.e. 300 g lasagne take 3 minutes. When the number of portions to be heated together doubles, then the reheating time will need to be increased by 75 - 100 %. Two portions will take 5 minutes 30 seconds to 6 minutes. Generally two lighter textured products such as pastries will take the shorter time, whilst two denser products such as lasagne will take the longer time.

#### **9. Frozen Foods**

For speed, some foods can be reheated from frozen but they must be foods that can be STIRRED eg. meat sauce, chilli con carne. Set the total reheat time but open the door to stir regularly.

### **Affects of the Dish**

#### **1. Shape**

A round dish heats food more evenly than a square dish. The corners of a square dish receive double microwave energy and result in bubbling overcooked whilst the centre of the food is cold. Oval dishes give a better result but there may still be areas of hot bubbling food at the two "ends".

#### **2. Depth**

A shallow dish heats more quickly than a deep dish. Food in a shallow dish heats evenly from all directions. In a deep dish the centre food relies on conduction and takes longer to heat.

#### **3. Material**

Heavy earthenware and china dishes will slow the heating process by absorbing some of the heat from the food itself. A thinner, lighter china is a better choice as this will not impede the cooking time.

#### **4. Glazed Finish**

Always choose a glazed dish. An unglazed or chipped container can absorb water when it is washed. As microwave energy is attracted to moisture the water molecules contained in the china heat up, not only causing the dish to get hot but also slowing down the reheating time.

#### **5. Shape of Base**

If possible, always choose a dish that has rounded rather than sharp corners at the base to prevent over cooking.

## Entrées

FOOD	WEIGHT	START TEMP	QUANTITY	APPROX. TIME HIGH POWER
Hungarian Goulash	1.3 kg	2°C		7½ - 8½ min
		-18°C		15 - 16 min
	300 g	2°C	1	3 - 3½ min
		-18°C	1	5 - 5½ min
Chicken Tikka Masala	1.3 kg	2°C		8 - 9 min
		-18°C		16 - 17 min
	250 g	2°C	1	2 - 2½ min
		-18°C	1	4½ - 5 min
Chilli Con Carne	1.4 kg	2°C		7 - 8 min
		-18°C		14½ - 15½ min
Spicy Sausage Casserole	1.7 kg	2°C		9 - 10 min
		-18°C		19½ - 21 min
Irish Stew	1.3 kg	2°C		7½ - 8½ min
		-18°C		14½ - 15½ min
Vienna Steaks with Gravy	1.4 kg	2°C		9 - 10 min
		-18°C		17 - 18 min
Vegetable Chilli	1.4 kg	2°C		7 - 7½ min
		-18°C		14 - 15 min
Vegetable Curry	300 g	2°C	1	1½ - 2 min
			2	3½ - 4 min
		-18°C	1	4 - 4½ min
Spaghetti Bolognaise	300 g	2°C	1	3 - 3½ min
			2	4½ - 5 min
		-18°C	1	5 - 5½ min
Lasagne	300 g	2°C	1	3 - 3½ min
			2	4½ - 5 min
Moussaka	300 g	2°C	1	3½ - 4 min
			2	5 - 5½ min
Cauliflower Cheese	300 g	2°C	1	3½ - 4 min
			2	5 - 5½ min
Tagliatelle Carbonara	300 g	2°C	1	3½ - 4 min
			2	5 - 5½ min
		-18°C	1	4½ - 5 min
Snack/Bar Foods:				
Burgers in Buns	120 g	-18°C	1	1 min 10 s
Hotdogs in Rolls	100 g			1min 15 s
Barbecue Half Racks Ribs	200 - 250 g			3 - 4 min
Cooked Chicken Drumsticks	50 - 75 g			1 min 30 - 40 s
Pizza	180 mm			1 min 30 s
Quiche Slices	120 g			40 s
Baked Sausage Rolls	140 g			1 min 30 s
Baked Pies/Pasties	170 g			2 min 30 s

## *Using the Combination Function*

### Choosing a Combination Function

Cooking by Combination allows you to obtain crisp browned foods but in a shorter cooking time than Conventional Cooking.

There are two types of Combination Setting:

1. Microwave and Grill together
2. Microwave and Convection together

### Accessories to use

For best results, place cooking container on WIRE RACK SHELF in lower position. Food can be placed DIRECTLY on CERAMIC INSULATING TRAY if it is thoroughly cleaned before use. The Ceramic Insulating Tray must be used when food is placed in a metal container. NEVER place a metal container onto Wire Rack Shelf if cooking by Combination as arcing may occur and damage the dish/oven.

### Metal Container

Avoid using large or deep sided metal containers. This will restrict the effectiveness of the Microwaves and lengthen the heating time.

### Containers to use

Combination programs use microwave and heat (CONVECTION or GRILL) therefore you must choose the container carefully.

DO USE: Metal containers check they do not have jagged metal seams.  
Ceramics that do not have a metal pattern. Heat proof glass and china.

DO NOT USE Enamelled items (that may be chipped). Dishes with gold/metal pattern. Enamelled cast iron eg. Le Creuset. Any dish that is not heat proof eg. plastics, and Cling Film.

### Preheating

For best results, always place food in a preheated oven.

### If arcing occurs!

Stop oven immediately and continue to cook by convection only and transfer food to a suitable container.

### Entrées

FOOD	WEIGHT	START TEMP	QUANTITY	SETTING	APPROX. TIME
Macaroni Cheese	1.3 kg	2°C		HIGH then GRILL 1/MEDIUM	7½ min 7 min
Cottage Pie	1.8 kg	2°C		230°C/MEDIUM	22 min
	320 g	2°C	1	HIGH then GRILL 1/MEDIUM	3½ min 3½ min
			2	HIGH then GRILL 1/MEDIUM	6 min 3½ min
		-18°C	1	250°C/MEDIUM then HIGH	7 min 2½ min
Broccoli and Cream Cheese Italienne	1.3 kg	2°C		HIGH then GRILL 1/MEDIUM	6 min 7 min
	300 g	2°C	1	HIGH then GRILL 1/MEDIUM	3½ min 3½ min
			2	HIGH then GRILL 1/MEDIUM	6 min 3½ min
		-18°C	1	250°C/MEDIUM then HIGH	7 min 3½ min
Lasagne Classico	1.9 kg	2°C		250°C/MEDIUM	19 min
Cannelloni	1.5 kg	2°C		250°C/MEDIUM	16 min
Vegetable Crumble	1.5 kg	2°C		230°C/MEDIUM	13 min

FOOD	WEIGHT	START TEMP	QUANTITY	SETTING	APPROX. TIME
Cauliflower Cheese	1.6 kg	2°C		HIGH then GRILL 1/MEDIUM	11 min 8 min
Moussaka	2.0 kg	2°C		HIGH then GRILL 1/MEDIUM	13 min 5 min
	300 g	2°C	1	HIGH then GRILL 1/MEDIUM	2½ min 3½ min
			2	HIGH then GRILL 1/MEDIUM	5 min 3½ min
			-18°C	1	250°C/MEDIUM then HIGH
Fishermans Pie	1.9 kg	2°C		250°C/MEDIUM	22 min
Vegetables/Fish:					
Vegetable Samosa	40 g	-18°C	4	220°C/LOW	5 min
			8	220°C/LOW	8 min
Roast Potatoes	350 g			250°C/MEDIUM	7 min
Salmon En Croute	170 g		1	220°C/LOW	10 min
			2	220°C/LOW	12 min
Battercrisp Cod	150 g		1	250°C/MEDIUM	5 min
			4	250°C/MEDIUM	10½ min
Meat and Poultry:					
Battercrisp Fish	100 g	-18°C	2	250°C/MEDIUM	5 min
Burger			4		8 min
Rack of Lamb	200 - 300 g		1		8 min
			2		10½ min
Beef Wellington	190 g		1	7 min	
			2	8½ min	
Burgers	100 g		2	GRILL 1/MEDIUM	5 min. Turn halfway
			4		7 min. Turn halfway
Sausages	50 g		8		4½ min
			16		6 min
Grill Steaks	150 g		2	250°C/LOW	8 min
			4		12 min
Breaded Lamb	100 g		2		8 min
Cutlets			4		10 min
Miscellaneous:					
Pizza	630 g	-18°C	1	250°C/DEF	10 min
Egg and Bacon Flan	1.0 kg			190°C/LOW	30 min
Traditional Pasties	170 g		1	250°C/LOW	8 min
			6	220°C/LOW	15 min
Bakewell Tart	790 g		1	190°C/LOW	25 min
Croissant	50 g		6	220°C/LOW	8 min

## *Using the Convection Function*

### Accessories to use

For best results place the cooking containers on WIRE RACK SHELF in lower position. Food can be placed directly on Ceramic Insulating Tray if it is thoroughly cleaned before use.

### Positioning Food

Convection ovens rely on good circulation of air. For best results ensure food/containers are placed in the centre of the Wire Rack Shelf and avoid container touching back wall or covering venting holes in front of fan.

### Containers to use

Use any container suitable for conventional ovens eg. metal, ceramic, earthenware etc.  
Do not use plastic containers, foods films, wood/wicker.

### Preheating

For best results, always place food into a preheated oven.

### Two Level Cooking

Do not attempt to use the Wire Rack Shelf to cook on 2 levels.

FOOD	QUANTITY WEIGHT	DISH	OVEN TEMP	APPROX. TIME
<b>CAKES:</b>				
Rich Fruit	36 slice	11" Square tin	160°C	1½ h
Genoese	12 portion	11" Round tin	180°C	40 min
Victoria Sponge	12 portion	12 x 8" Oblong tin	180°C	35 min
<b>PASTRY/BREADS:</b>				
Choux Buns	12	Baking Sheet	200°C	20 - 30 min
Vol au Vents	12	Baking Sheet	220°C	12 min
Sausage Rolls Frozen	12	Baking Sheet	220°C	30 min
Puff Pastry Ovals	3 x (6" x 4")	Baking Sheet	220°C	15 min
Small Petit Pain	8 x 40 g	Baking Sheet	220°C	15 min
Samosas—uncooked	8 x 50 g	Baking Sheet	220°C	15 min
<b>PUDDINGS:</b>				
Bread Pudding	12 portion	12" x 8"	180°C	50 min
Bakewell Tart	12 portion	12" x 8"	180°C	35 min
<b>MEAT/POULTRY:</b>				
Beef—Topside	2.5 kg	Roasting tin	180°C	42 min/kg + 20 min
Chicken	2.5 kg	Roasting tin	180°C	42 min/kg + 20 min
Duck	2.5 kg	Roasting tin	190°C	42 min/kg
Pork	2.5 kg	Roasting tin	190°C	77 min/kg + 35 min
Boned Lamb	1.3 kg	Roasting tin	180°C	42 min/kg + 20 min
<b>MISC:</b>				
Yorkshire Puddings	12	Bun tin	220°C	15 min
Oven chips	900 g	Roasting tin	200°C	15 min



## *Using the Grill Function*

### Accessories to use

For best results place the cooking container on WIRE RACK SHELF in upper position. Deep dishes may be finished under the grill placed on Wire Rack Shelf in the lower position or placed directly on Ceramic Insulating Tray on the oven ground.

### Caution Turning Food

Take great care when turning food—Wire Rack Shelf and oven walls will be extremely hot.

### Containers to use






Use any container suitable for fierce grilling eg. stainless steel, Le Creuset, Ceramics etc. Do not use plastic containers, fine ceramics etc.

### Smoke

It is essential that the walls and particularly the roof of the oven are kept free of grease to avoid excessive smoking when the grill function is operated.

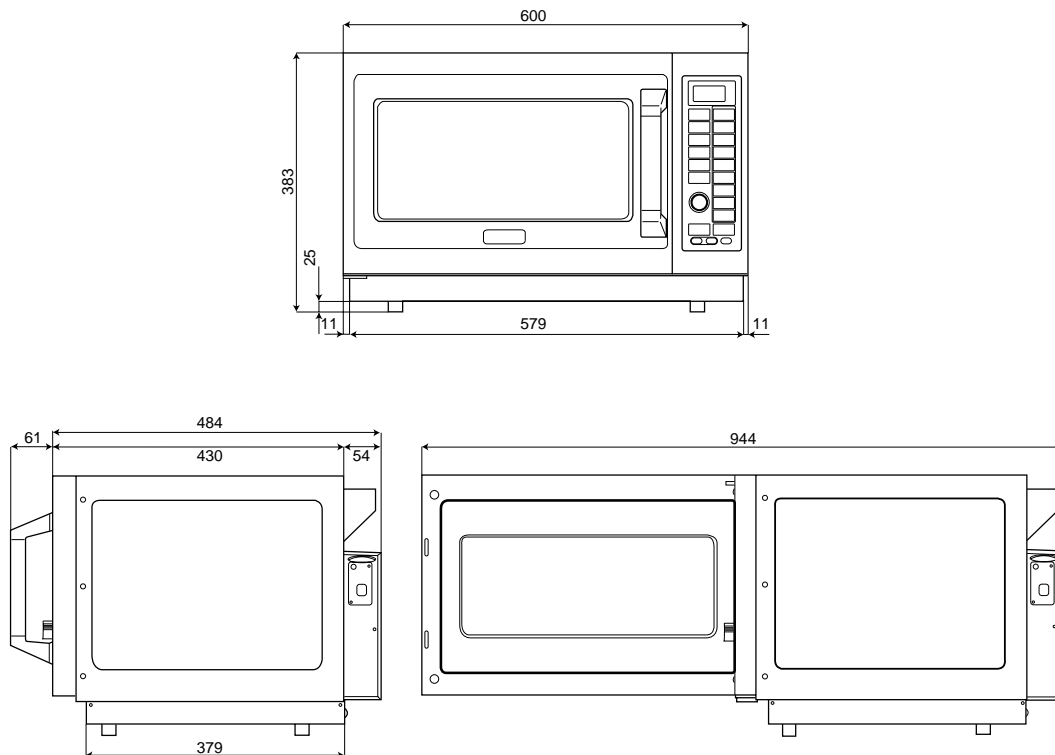
FOOD	QUANTITY WEIGHT	GRILL SETTING	APPROX. TIME
<b>FISH:</b>			
Whole Trout	2 x 390 g	2	9 min total
Salmon Steaks	6/900 g	2	8 min total
<b>MEAT:</b>			
Burgers—fresh	4 x 100 g	1	8 min total
Gammon Steaks	2 x 250 g	1	10 min total
Sausages	16/900 g	1	15 min total
Lamb Chops Loin	8/750 g	1	15 min total
Pork Chops Loin	8/1.1 kg	1	15 min total
Steak Minute	4/450 g	1	3 min total
Steak Rump—medium	1.4 kg	1	10 min total
Steak Sirloin—medium	900 g	1	6 min total
<b>MIXED GRILL:</b>			
Bacon	12 rashers	1	5 min
Tomatoes	450 g	1	10 min
Mushrooms	450 g	1	6 min
<b>MISC:</b>			
Brulee—finishing	8 ramekins	1	6 min
Pizza—frozen	1	3	12 min total

## *Technical Specifications*

Model	NE-C1358
Power Source	220 V / 50 Hz
Required Power	3100 W / 14.1 A
Output	Microwave: 1300 W (IEC-705) Convection Heater: 1640 W Grill Heater: 1680 W
Frequency	2450 MHz
Outer Dimensions (W x D x H)	600 mm x 484 mm x 383 mm
Cavity Dimensions (W x D x H)	406 mm x 336 mm x 217 mm
Net Weight	41 kg
Timer Maximum Setting Time	Microwave:(High)  , (MEDIUM)  ..... 15 minutes (LOW)  , (SIMMER)  , (DEFROST)  ..... 60 minutes (STAND) ..... 60 minutes Convection: 2 hours    Grill: 1 hour    Combination: 1 hour
Memory Programme	16 Memory Programs

Specifications subject to change without notice.

As for the voltage requirement, the production year and month, country and serial number, please refer to the identification plate on the Microwave Oven.





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