QUICK GUIDE

NN-CD58RS

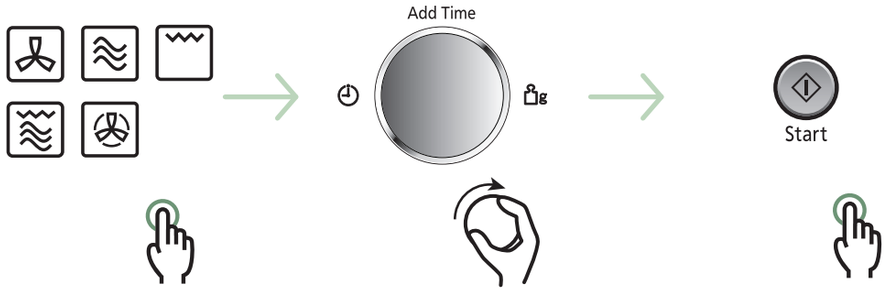
KURZANLEITUNG / GUIDE DE DEMARRAGE RAPIDE
GUIDA RAPIDA ALL'USO / GUÍA RÁPIDA / AAN DE SLAG

FULL MANUAL
Vollständiges Handbuch
Manuel Complet
Manuale Complete
Manual Complete
Volledige Handleiding



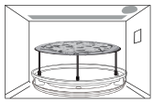
BASIC OPERATION

Grundbetrieb / Opération de Base
Operazione Base / Operación Básica / Basis Operatie



ACCESSORIES

Ofenzubehör / Accessoires
Accessori / Accesorios / Accessoires

COOKING MODE Kochmodus Mode de caisson Modalità di cottura Modo de cocción Kookmodus	MICROWAVE Mikrowelle Micro-ondes Microonde Microondas Magnetron	GRILL Grill Gril Grill Grill Grill	CONVECTION Heißluft Chaleur Tournante Convezione Convección Hetelucht	AIR FRY Air Fry Air Fry Frittura ad Aria Air Fry Air Fry	COMBINATION Kombination Combiné Combinazione Combinación Combinatie
 	✗	✓	✓	✓	✓
 	✗	✓	✓	✓	✓
 	✗	✓	✓	✓	Combi 1-4: ✓ Combi 5-6: ✗

AIR FRY (Air Fry 1-3)

220 °C 
CHIPS
Pommes / Frites / Fritte / Fritas / Friet
450 g 18 mins

200 °C 
SALMON
Lachs / Saumon / Salmone / Salmón / Zalm
450 g 16 mins

200 °C 
WHOLE CHICKEN
Ganzes haehnchen / Poulet entier
Pollo intero / Pollo entero / Hele kip
1.2 kg 55 mins

180 °C 
JACKET POTATOES
Pellkartoffeln / Pommes de terre au four
Patate rustiche / Patatas asadas / Gepofte aardappelen
1 kg 55 mins

AIR FRY COMBI (Air Fry 4-5)

200 °C AF + MW 
WHOLE CHICKEN
Ganzes haehnchen / Poulet entier
Pollo intero / Pollo entero / Hele kip
1.2 kg 35 mins

180 °C AF + MW 
JACKET POTATOES
Pellkartoffeln / Pommes de terre au four
Patate rustiche / Patatas asadas / Gepofte aardappelen
1 kg 30 mins

COMBINATION

Kombination / Combiné
Combinazione / Combinación / Combinatie

INVERTER

Oven-like cooking in less time, using less energy

Cooking time is reduced and energy consumption is lowered.

Combination Mode	Food	Weight	Cooking Time	Convection Mode & Time	Combination Time & Energy Efficiency vs Convection Cooking
Combi 1	Stewing / Schmorgerichte / Ragoût / Stufati / Guisado / Stoofschotels	1 kg	50-60 mins	180 ℃ (with preheat) 1h 10 mins-1h 20 mins	Time Saving : 25%~37% Energy Saving : 3%~6%
Combi 2	Fish fillets / Fischfilets / Filets de poisson / Filetti di pesce / Filetes de pescado / Visfilets	400 g	14-16 mins	190 ℃ (with preheat) 26-28 mins	Time Saving : 43%~50% Energy Saving : 4%~10%
Combi 3	Frozen nuggets / Tiefgefrorene Nuggets / Nuggets Surgelés / Crocchette Surgelati / Nuggets Congelados / Diepvriesnuggets	800 g	23-25 mins	200 ℃ (with preheat) 32-34 mins	Time Saving : 26%~32% Energy Saving : 4%~8%
Combi 4	Roast potatoes / Kartoffeln rösten / Pommes de terre rôties / Patate arrosto / Patatas asadas / Geroosterde aardappelen	500 g	18-20 mins	200 ℃ (with preheat) 26-28 mins	Time Saving : 28%~35% Energy Saving : 20%~25%
Combi 5	Chilled pizza / Gekühlte Pizza / Pizza réfrigérée / Pizza refrigerata / Pizza refrigerada / Gekoelde pizza	400 g	6-8 mins	200 ℃ (with preheat) 15-17 mins	Time Saving : 52%~64% Energy Saving : 45%~51%
Combi 6	Pasta bake / Nudelauflauf / Gratin de pâtes / Pasta al Forno / Pasta Gratinada / Pasta Ovenschotel	550 g	8-10 mins	200 ℃ (with preheat) 20-22 mins	Time Saving : 54%~63% Energy Saving : 25%~32%

* Tested by Panasonic internal laboratory.

Grill / Microwave

Grill 1 · Grill 2 · Grill 3


DELICATE FOOD
Empfindliches Essen / Nourriture délicate/Cibo delicato/ Comida Delicada / Delicaat eten


Colouring of Gratin
Bräunen des Gratins / Coloration du gratin / Gratin / Coloración del gratinado/ Kleuring van gratin


Meat
Fleisch / Viande / Carne / Carne/ Vlees

270 W · 600 W · 1000 W


Defrosting
Auftauen / Décongélation / Scongelamento / Descongelar / Ontdooien


Heating up milk, sauce
Milch, Soße erhitzen / Chauffer le lait, la sauce / Riscaldare latte, sughi / Calentar leche, salsa/ Verwarm melk, saus


Reheating
Aufwärmen / Réchauffage Riscaldare / Recalentar / Opwarmen

MORE RECIPES
Weitere Rezepte
Plus de recettes
Altre ricette
Más recetas
Meer recepten

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