

Panasonic®

Operating Instructions

Microwave / Convection Oven

Model No. **NN-CD989S**

For domestic use only



Thank you for purchasing this Panasonic product.
Before operating this product, please read the instructions carefully,
and save this manual for future use.
Muchas gracias por haber adquirido este producto de Panasonic.
Lea atentamente estas instrucciones antes de manejar este producto,
y guarde este manual para consultarlo en el futuro.

Para instrucciones en español, voltee el libro.

For assistance, please call: 1-800-211-PANA (7262)
or send e-mail to: consumerproducts@panasonic.com
or visit us at www.panasonic.com (U.S.A.)

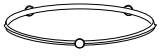
For microwave oven safety reference, please visit FDA's webpage at
www.fda.gov/cdrh/consumer/microwave.html

EXAMINE YOUR OVEN

Unpack oven, remove all packing material.

Examine the oven for any damage such as dents, broken door latches or cracks in the door. Check that none of the accessories are missing, by following the list below.

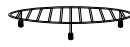
Roller Ring



Place the Roller Ring correctly on the oven floor.

Part number : J290D7M70AH

Oven Rack



Oven Rack should be used for Bake and Broil cooking.

Part number : A060V4X02AP

Ceramic Tray



Place the Ceramic Tray exactly on Roller Ring. Always use Roller Ring and Ceramic Tray in proper position.

Part number : A06014X70QP

Operating Instructions

Part number : A00037V20AP

Cookbook

Part number : A000B7V20AP

Notify dealer immediately if oven is damaged. **DO NOT** install if oven is damaged.

The serial number of this product may be found on the right side of the oven door opening. You should note the model number and the serial number of this oven in the space provided and retain this book as a permanent record of your purchase for future reference.

Model No. _____

Serial No. _____

Date of Purchase _____

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Before Operation

Operation & Hints

Maintenance



PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- (a) **DO NOT** attempt to operate this oven with the door open since open-door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks. Under normal conditions, the oven will not operate with the door open.
- (b) **DO NOT** place any object between the oven front face and the door, or allow soil or cleaner residue to accumulate on sealing surfaces.
- (c) **DO NOT** operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the:
 - (1) door (bent)
 - (2) hinges and latches (broken or loosened)
 - (3) door seals and sealing surfaces.
- (d) The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

Microwave Oven Safety

Your safety and the safety of others are very important.

We have provided important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol. It is used to alert you to potential hazards that can kill or hurt you and others. All safety messages will follow the safety alert symbol and either the word "DANGER", "WARNING" or "CAUTION". These words mean:

DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

WARNING

You can be killed or seriously injured if you don't follow instructions.

CAUTION

You can be exposed to a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFETY INSTRUCTIONS

Your microwave oven is a cooking device and you should use as much care as you use with a stove or any other cooking device. When using this electric appliance, basic safety precautions should be followed, including the following:

 WARNING —To reduce the risk of burns, electric shock, fire, injury to persons, or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Read and follow “**PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**”, found on page 4.
3. This appliance must be grounded. Connect only to a properly grounded outlet. See “**Grounding Instructions**” found on page 7.
4. Install or locate this appliance only in accordance with the provided installation instructions found on page 7.
5. **DO NOT** cover or block any openings on this appliance.
6. **DO NOT** store or use this appliance outdoors. **DO NOT** use this product near water—for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
7. Use this appliance only for its intended use as described in this manual. **DO NOT** use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, or cook food. It is not designed for industrial or laboratory use.
The use of corrosive chemicals in heating or cleaning will damage the appliance and may result radiation leaks.
8. When cleaning surfaces of door and oven that come together on closing the door, use only mild, non-abrasive soaps or detergents applied with a sponge or soft cloth.
9. **DO NOT** allow children to use this appliance, unless closely supervised by an adult. **DO NOT** assume that because a child has mastered one cooking skill he/she can cook everything.
10. **DO NOT** operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
11. **DO NOT** immerse cord or plug in water.
12. Keep cord away from heated surfaces.
13. **DO NOT** let cord hang over edge of table or counter.
14. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service facility for examination, repair or adjustment.
15. Some products such as whole eggs with or without shell, narrow neck bottles and sealed containers—for example, closed glass jars—may explode and should not be heated in this oven.
16. To reduce the risk of fire in the oven cavity:
 - (a) **DO NOT** overcook food. Carefully attend appliance if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
 - (b) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
 - (c) **If materials inside the oven ignites, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.**
 - (d) **DO NOT use the cavity for storage purposes.**
DO NOT leave paper products, cooking utensils, or food in the cavity when not in use.
17. **To avoid the possible risk of a burn**, the appliance must not be used in areas such as island-type countertops where the rear surfaces would be exposed to user contact and the appliance must be placed more than 3 feet (92 cm) above the floor.
18. Superheated Liquids, such as water, coffee, or tea are able to be overheated beyond the boiling point without showing evidence (or signs) of boiling. Visible bubbling is not always present when the container is removed from the microwave oven.
THIS COULD RESULT IN VERY HOT LIQUIDS SUDDENLY BOILING OVER WHEN THE CONTAINER IS DISTURBED OR UTENSIL IS INSERTED INTO THE LIQUID.
To reduce the risk of injury to persons:
 - (a) **STIR THE LIQUID BOTH BEFORE AND HALFWAY THROUGH HEATING IT.**
 - (b) **DO NOT heat water and oil, or fats together. The film of oil will trap steam, and may cause a violent eruption.**
 - (c) **DO NOT** use straight-sided containers with narrow necks.
 - (d) After heating, allow the container to stand in the microwave oven for a short time before removing the container.
19. **DO NOT** cook directly on the turntable. It can crack, cause injury or damage to the oven.
20. **DO NOT** clean with metal scouring buttons. Pieces can break off the button and touch electrical parts involving a risk of electric shock.

⚠ IMPORTANT SAFETY INSTRUCTIONS

(continued)

⚠ WARNING

General Use

1. **DO NOT** tamper with or make any adjustments or repairs to the door, control panel frame, safety interlock switches or any other part of the oven. **DO NOT** remove outer panel from oven. Repairs should only be done by qualified service person.
2. **DO NOT** use the microwave function when the oven is empty. The microwave energy will reflect continuously throughout the oven, if food or water is not present to absorb energy. This could damage the oven and result in the danger of a fire.
3. **DO NOT** dry clothes, newspapers or other materials in the oven. They may catch on fire.
4. **DO NOT** use recycled paper products unless the paper product is labeled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires when used.
5. **DO NOT** use newspapers or paper bags for cooking. Fire can result.
6. **DO NOT** hit or strike the control panel. Damage to the controls may occur. Fire can result.
7. **DO NOT** store flammable materials next to, on top of, or in the oven. These could be fire hazards.
8. **POT HOLDERS** may be needed when handling dishes. Heat is transferred from the hot food to the cooking container and from the cooking container to Ceramic Tray. Ceramic Tray can be very hot after removing cooking container from oven.
9. Oversized foods or oversized metal utensils should not be inserted in a microwave oven as that may create a fire or risk of electric shock.
10. Before using the **BAKE, COMBINATION** or **BROIL** functions for the first time, operate the oven without food on **BROIL** for 20 minutes. This will allow the oil that is used for rust protection to be burned off.
11. Door and exterior will get hot during **BAKE, COMBINATION** and **BROIL**. Handle door with care.
12. Use extreme caution when removing oven accessories, cooking containers from oven, or disposing of food by products such as hot grease.

Ceramic Tray

1. **DO NOT** operate the oven without the Roller Ring and the Ceramic Tray in place.
2. **DO NOT** operate the oven without the Ceramic Tray fully engaged on the drive hub. Improper cooking or damage to the oven could result. Verify that the Ceramic Tray is properly engaged and rotating by observing its rotation when you press Start.
NOTE:
The Ceramic Tray can turn in either direction.
3. Use only the Ceramic Tray specifically designed for this oven. **DO NOT** substitute any other ceramic tray.
4. If the Ceramic Tray is hot, allow to cool before cleaning or placing in water.
5. **DO NOT** cook directly on the Ceramic Tray. Always place food in a microwave safe dish, or on a oven rack in a microwave safe dish.
6. If food or utensils on the Ceramic Tray touch oven walls, causing the tray to stop moving, the tray will automatically rotate in the opposite direction.

Roller Ring

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

SAVE THESE INSTRUCTIONS

For proper use of your oven read remaining safety cautions and operating instructions.

⚠ Installation & Grounding Instructions

Examine Your Oven

Unpack oven, remove all packing material and examine the oven for any damage such as dents, broken door latches or cracks in the door. Notify dealer immediately if oven is damaged.

DO NOT install if oven is damaged.

Placement of Oven

1. The oven must be placed on a flat, stable surface. Place the front surface of the door three inches or more from the counter top edge to avoid accidental tipping of the microwave oven during normal use. For proper operation, the oven must have sufficient air flow. Allow 3-inches (7.5 cm) of space on both sides of the oven and 6-inches (15 cm) of space on top of the oven.
 - (a) **DO NOT** block air vents. If they are blocked during operation, the oven may be overheated and damaged.
 - (b) **DO NOT** place oven near a hot, damp surface such as a gas or electric range, or dishwasher.
 - (c) **DO NOT** operate oven when room humidity is excessive.
2. This oven is manufactured for household use only. It is not approved or tested for mobile vehicle, marine, or commercial use.
3. This oven may be built into a wall cabinet, if desired, by using the proper trim kit, which may be purchased from a local dealer. Follow all installation instructions packed with kit. (Trim Kit Model No. → see page 30)

CAUTION:

In the built-in application, air from the top of the trim kit's exhaust duct is very hot. Heat transfer may damage or change the color of the kitchen cabinet. Place the oven at least 4-inches (10 cm) away from the kitchen cabinet.

Grounding Instructions

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

WARNING—Improper use of the grounding plug can result in a risk of electric shock. Consult a qualified electrician or service person if the grounding instructions are not completely understood, or if it is uncertain whether the appliance is properly grounded or not.

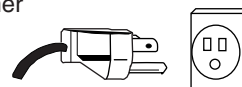
If it is necessary to use an extension cord, use only a three wire extension cord that has a three-prong polarized grounding plug, and a three-slot receptacle that will accept the plug on the appliance. The marked rating of the extension cord should be equal to, or greater than, the electrical rating of the appliance.

Power Supply

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer cord sets or extension cords are available and may be used if care is exercised in their use.
3. If a long cord or extension cord is used, (1) the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, (2) the extension cord must be a grounding-type 3-wire cord, and (3) the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

Wiring Requirements

1. The oven must be on a SEPARATE CIRCUIT. No other appliance should share the circuit with the microwave oven. If it does, the branch circuit fuse may blow or the circuit breaker may trip, or the food may cook slower than recommended in this manual.
2. The VOLTAGE used must be the same as specified on this microwave oven (120 V). Using a higher voltage is dangerous and may result in a fire or other accident causing oven damage. Using a lower voltage will cause slow cooking. Our company is **NOT** responsible for damage resulting from the use of the oven with other than specified voltage.
3. The oven must be plugged into at least a 20 AMP, 120 VOLT, 60 Hz GROUNDED OUTLET. Where a standard two-prong outlet is encountered, it is the personal responsibility and obligation of the consumer to have it replaced with a properly grounded three-prong outlet.



Radio Interference

1. Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
 - a. Clean door and sealing surfaces of the oven (See Care of Your Microwave Oven found on page 26)
 - b. Place the radio, TV, etc. away from the microwave oven as far as possible.
 - c. Use a properly installed antenna to obtain stronger signal reception.

Fan Motor Operation

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

! Practical Hints

Follow These Safety Precautions When Cooking in Your Oven

IMPORTANT

Proper cooking depends upon the power, the time setting and quantity of food. If you use a smaller portion than recommended but cook at the time for the recommended portion, fire could result.

1) HOME CANNING / DRYING FOODS / SMALL QUANTITIES OF FOODS

- **DO NOT** use your oven for home canning. Your oven cannot maintain the food at the proper canning temperature. The food may be contaminated and then spoil.
- **DO NOT** use the microwave oven to sterilize objects (baby bottles, etc.). It is difficult to keep the oven at the high temperature needed for sterilization.
- **DO NOT** dry meats, herbs, fruits or vegetables in your oven. Small quantities of food or foods with low moisture content can dry out, scorch or catch on fire if overheated.

2) POPCORN

Popcorn must be popped in a microwave oven corn popper. Microwave popcorn which pops in its own package is also available. Follow popcorn manufacturers' directions and use a brand suitable for the cooking power of your microwave oven.

CAUTION:

When using pre-packaged microwave popcorn, you can follow recommended package instructions or use the Popcorn Button (refer to page 18). Otherwise, the popcorn may not pop adequately or may ignite and cause a fire. Never leave oven unattended when popping popcorn. Allow the popcorn bag to cool before opening, always open the bag away from your face and body to prevent steam burns.

3) DEEP FAT FRYING

- **DO NOT** deep fat fry in your oven. Cooking oils may burst into flames and may cause damage to the oven and perhaps result in burns. Microwave utensils may not withstand the temperature of the hot oil, and can shatter or melt.

4) FOODS WITH NONPOROUS SKINS

- **DO NOT COOK/REHEAT WHOLE EGGS, WITH OR WITHOUT THE SHELL.** Steam buildup in whole eggs may cause them to explode, and possibly damage the oven or cause injury. Reheating SLICED hard-boiled eggs and cooking SCRAMBLED eggs are safe.
- **Potatoes, apples, whole squash, chicken wing and sausages** are examples of foods with non-porous skins. These types of foods must be pierced before microwave cooking to prevent them from exploding.

CAUTION:

Cooking dry or old potatoes can cause fire.

5) CERAMIC TRAY / COOKING UTENSILS / FOIL

- Cooking containers get hot during cooking. Use potholders when removing containers and Ceramic Tray from the oven or when removing lids or plastic wrap covers from cooking containers, to avoid burns.
- Ceramic Tray will get hot during cooking. It should be allowed to cool before handling or before placing paper products, such as paper plates, napkins or microwave popcorn bags, in the oven for microwave cooking.
- During cooking, heat is transferred from the hot food to the cooking container and from the container to Ceramic Tray. Ceramic Tray can be very hot after removing cooking containers from oven.
- When using foil, skewers, warming rack or utensils made of metal in the oven, allow at least 1-inch (2.5 cm) of space between metal material and interior oven walls. If arcing occurs (sparking) remove metal material (skewers etc.) and/or transfer to a non-metallic container.
- Dishes with metallic trim should not be used during Microwave or **Combination** cooking, arcing may occur.

6) PAPER TOWELS / CLOTHS

- **DO NOT** use paper towels or cloths which contain a synthetic fiber woven into them. The synthetic fiber may cause the towel to ignite. Use paper toweling under supervision.
- **DO NOT** use paper bags or recycled paper products in the microwave oven.

Practical Hints (continued)

7) BROWNING DISHES / OVEN COOKING BAGS

- Microwave browning dishes or grills are designed for microwave cooking only. Preheating times vary depending on the size of the browning dish and food being cooked. Always follow instructions provided by the browning dish or grill manufacturer. **DO NOT** preheat browning dish more than 8 minutes.
- If an oven cooking bag is used for microwave cooking, prepare according to package directions. **DO NOT** use wire twist-tie to close bag. Instead use nylon tie, a piece of cotton string or a strip cut from the open end of the bag. Make six ½-inch (1.5 cm) slits by closure. Place oven cooking bag in a dish slightly larger than the food being cooked.

8) THERMOMETERS

- **DO NOT** use a conventional meat thermometer for Microwave or Combination cooking. Arcing may occur. **DO NOT** use a microwave meat thermometer for **Combination, Convection Broil** or **Convection Bake**. It may melt.

9) BABY FORMULA / FOOD

- **DO NOT** heat baby formula or food in the microwave oven. The glass jar or surface of the food may appear warm while the interior can burn the infant's mouth and esophagus.

10) REHEATING PASTRY PRODUCTS

- When reheating pastry products, check temperatures of any fillings before eating. Some foods have fillings which heat faster and can be extremely hot while the surface remains warm to the touch (ex. Jelly Donuts).

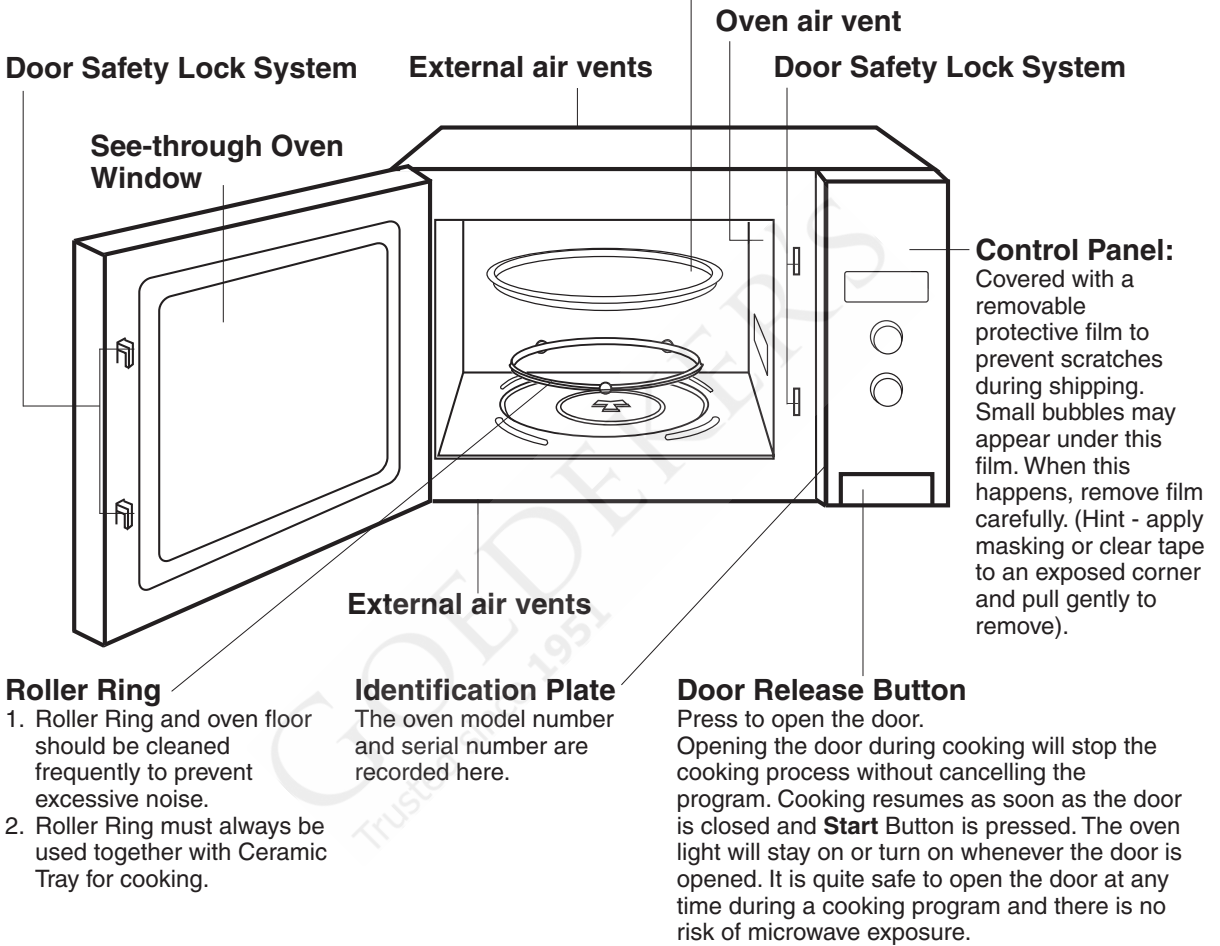
11) GENERAL OVEN USAGE GUIDELINES / OVEN DOOR

- **DO NOT** use the oven for any reason other than the preparation of food.
- **DO NOT** leave oven unattended while in use.
- The oven door and the interior walls will get hot during **Combination, Convection Bake** and **Convection Broil** cooking.

Feature Diagram

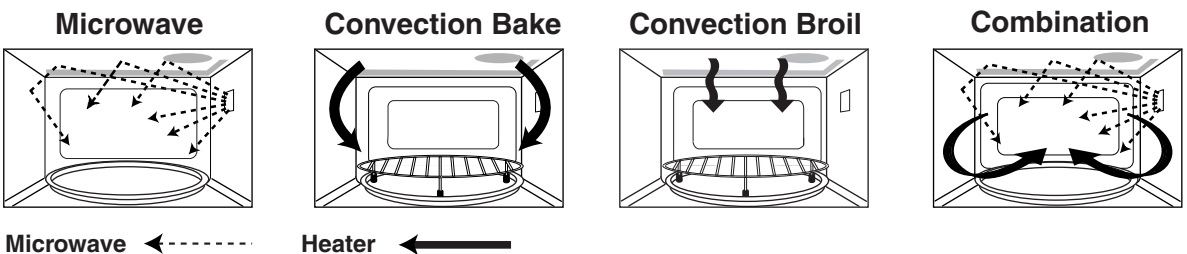
Ceramic Tray

1. **DO NOT** operate the oven without the Roller Ring and Ceramic Tray in place.
2. Only use Ceramic Tray specifically designed for this oven. **DO NOT** substitute any other ceramic tray.
3. If Ceramic Tray is hot, allow to cool before cleaning or placing in water.
4. **DO NOT** cook directly on Ceramic Tray unless otherwise indicated. Always place food in a microwave-safe dish, or on a rack set in a microwave-safe dish.
5. Ceramic Tray can rotate in either direction.
6. If food or utensil on Ceramic Tray touches the oven walls, causing the tray to stop moving, the tray will automatically rotate in the opposite direction. This is normal.

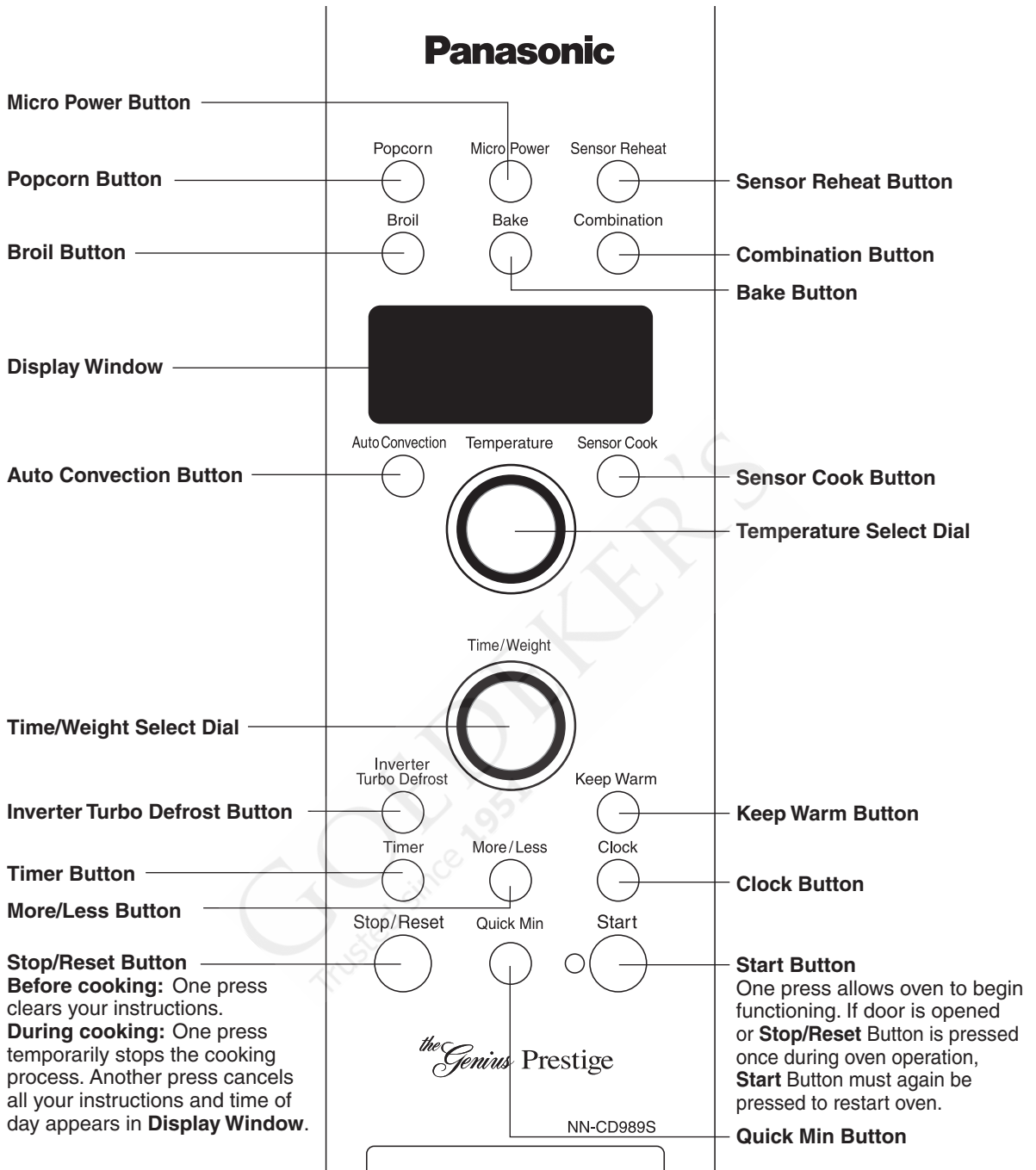


Cooking Modes: Heating Source

The diagram below shows examples of the accessories. Use of these accessories may vary depending on the recipe/dish used. Further information can be found in the Cookbook.

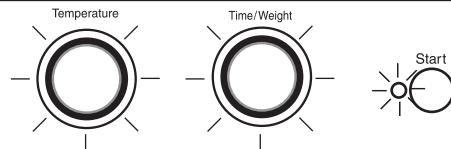


Control Panel



Cook Navigator:

The flashing indicator signals the next step.



Prompters:

When a button is pressed, a beep sound is heard and the corresponding letter or word(s) appear and scroll across the **Display Window**. If a button is pressed and no beep is heard, the unit does not or cannot accept the instruction. As each button is pressed the corresponding word(s) scroll across the screen. Words will automatically appear to prompt user to perform the next step. It is not necessary to wait for the words to appear before pressing buttons for the next step. A two beep sound is heard between stages. At the end of any complete program, the oven will beep five times.

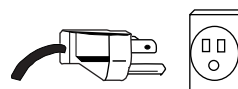
Let's Start to Use Your Oven!

Plug In

Plug into a properly grounded electrical outlet.

“REFER TO OPERATING INSTRUCTIONS BEFORE USE” appears in the **Display Window**.

(This will immediately cease when any button is pressed.)



The display defaults to English, LB-F, and Operation Guide On.

If you desire another option, see below for instructions.

A change in language or measurement must be chosen directly after plugging in the oven.

LANGUAGE CHOICE

Press More/Less Button	Choice
—	ENGLISH
once	FRANCAIS
twice	ESPANOL

OPERATION GUIDE ON/OFF

Press Timer Button	Choice
—	ON
4 times	OFF
4 times	ON

LB-F/KG-C CHOICE

Press Start Button	Choice
—	LB-F
once	KG-C

OPERATION GUIDE helps you program your oven by prompting you with the next step. When you become familiar with your oven, the Operation Guide can be turned off.

GOEDEKER'S
Trusted since 1945

To Set Clock

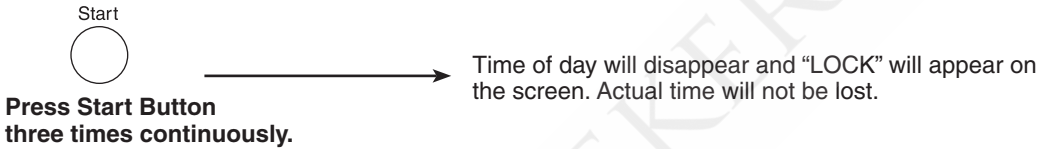


NOTE

1. You can use the oven without setting the clock.
2. There is no a.m. or p.m. settings. Clock is a 12 hour display.
3. To reset the time of day, repeat steps above.
4. The clock will retain time setting only when plugged into power source.

To Use Child Safety Lock

This feature prevents the electronic operation of the oven until canceled. It does not lock the door.

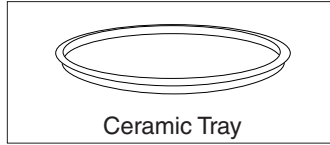


To cancel "LOCK":



Micro Power and Time Setting

Accessory needed:



1 Select Power Level

Press	Power Level	% Power
once	P10 (HIGH)	100%
twice	P9	90%
3 times	P8	80%
4 times	P7 (MEDIUM-HIGH)	70%
5 times	P6 (MEDIUM)	60%
6 times	P5	50%
7 times	P4	40%
8 times	P3 (MEDIUM-LOW)	30%
9 times	P2	20%
10 times	P1 (LOW)	10%

NOTE:

To cook at P10 (HIGH), you may begin at step 2 below.

2 Set Cooking Time

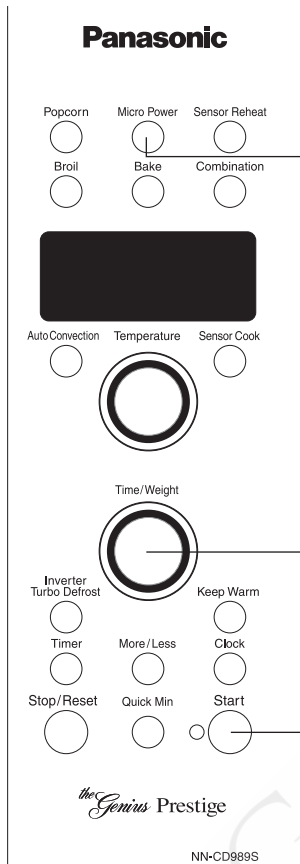
(P10 → up to 30 minutes
Others → up to 1 hour 30 minutes)

3 Press

Cooking will start. The time in the **Display Window** will begin to count down.

For 2 or 3 stage cooking,

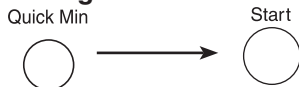
Repeat above steps 1 and 2 before pressing **Start** Button.



To Use Quick Min Button

This feature helps you in programming your oven without using **Time/Weight Select** Dial and allows you to add extra cooking time easily.

To Set Cooking Time:



Set cooking time (up to 10 presses/minutes).

Press. Cooking will start on **P10** power.

NOTE:

1. You can use other power levels or other cooking modes. Select the desired power level or cooking mode before setting the cooking time.
2. After setting the time by **Quick Min** Button, you cannot use the **Time/Weight Select** Dial.

To Add Extra Cooking Time:



Press to add extra cooking time (up to 10 presses) during cooking.

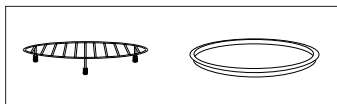
Cooking time changes to include extra time and continues to count down in the **Display Window**.

NOTE:

You can add cooking time for all features with **Quick Min** Button.

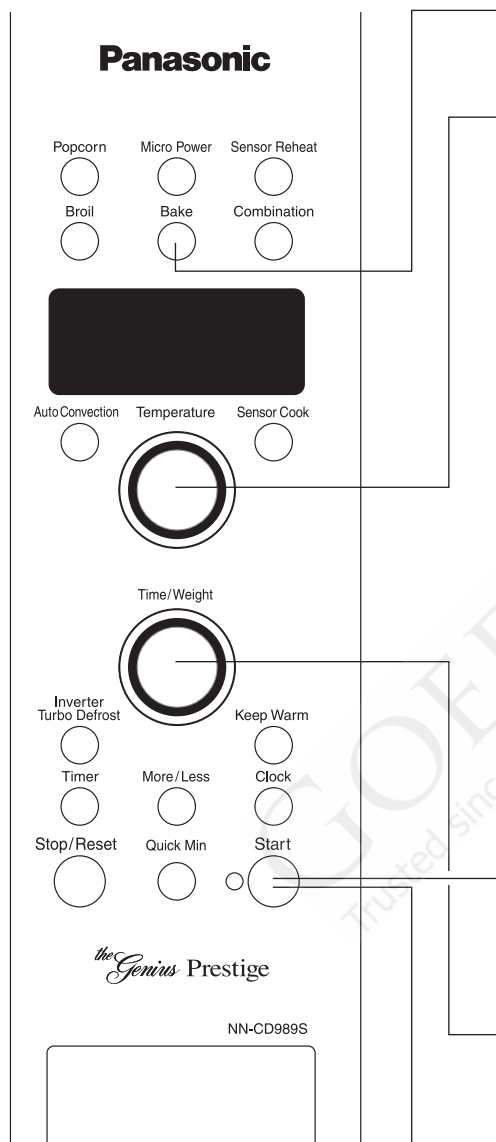
To Cook on Convection Bake

Accessory needed:



Oven Rack & Ceramic Tray

Place Oven Rack on Ceramic Tray before preheating.



1 Press Bake Button

2 Set Oven Temperature

3 Press

Preheating will start.

For recipes that do not require preheating, skip steps 3 and 4. Place food in the oven before step 1.

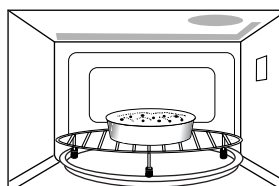
NOTE:

During preheating "P" appears in the **Display Window**. Please do not open oven door.

When preheating is completed, oven will beep three times and "P END" will appear in the **Display Window**.

4 Place the Food Carefully

In an oven-safe dish on Oven Rack.



5 Set Baking Time

Using **Time/Weight Select Dial**.
(up to 9 hours)

6 Press

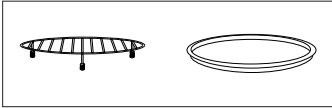
Cooking starts. The cooking time in the **Display Window** begins to count down.

NOTE:

1. If oven door is not opened after preheating, oven will maintain the selected temperature for 30 minutes. After 30 minutes, oven will shut off automatically and beep five times.
2. When selected cooking time is less than one hour, time counts down second by second.
3. When selected cooking time is more than one hour, time counts down minute by minute until 1 hour remains. The timer will then count down second by second.
4. There may be a crackling noise when cooking for a long period of time. It is normal cabinet expansion.

To Cook on Convection Broil

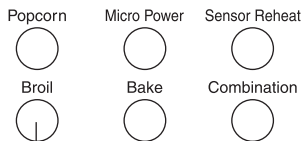
Accessory needed:



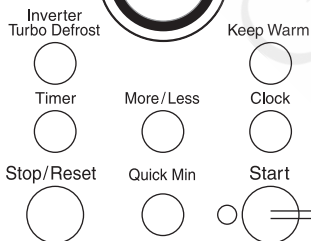
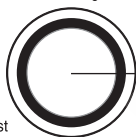
Oven Rack & Ceramic Tray

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

Panasonic



Time/Weight



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1 Press Broil Button

2 Press

Preheating will start.

For recipes that do not require preheating, skip steps 2 and 3. Place food in the oven before step 1.

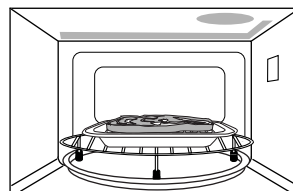
NOTE:

During preheating "P" appears in the **Display Window**. **DO NOT** open door during preheating.

When preheating is completed, oven will beep three times and "P END" will appear in the **Display Window**.

3 Place the Food

On broiler pan and carefully place on the Oven Rack. You can purchase most broiler pans from your local stores.



4 Set Broiling Time

(up to 1 hour 30 minutes)

5 Press

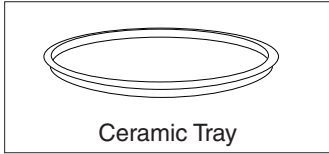
The cooking time in the **Display Window** begins to count down.

NOTE:

If oven door is not opened after preheating, oven will maintain the temperature for 30 minutes. After 30 minutes, oven will shut off automatically and beep five times.

To Cook on Combination

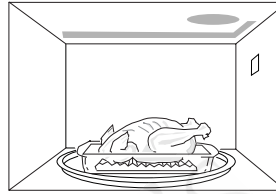
Accessory needed:



There are 4 combination settings. These settings are automatic; there is no need to set the oven temperature or the microwave power level. Some combination recipes require preheating. For instructions, follow steps 1 and 2 of the “To Cook on Convection Bake” selection.

1 Place the Food

Open the door and place the food in an appropriately sized dish on Ceramic Tray in the oven. Close the door.



2 Select the Setting

Combination 1, 2, 3, or 4 can be selected.

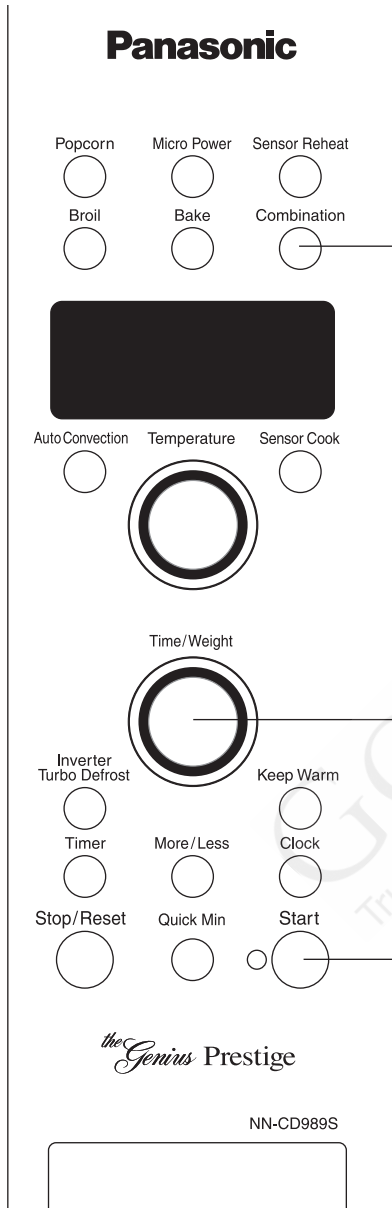
	Oven Temperature	Micro-wave	Food
1	275°F (130°C)	30 % power	Beef (Well) Lamb (Well)
2	300°F (150°C)		Beef (Rare, Med) Lamb (Med)
3	325°F (165°C)		Pork
4	375°F (190°C)		Chicken or Duck

3 Set Cooking Time

(up to 9 hours)

4 Press

Cooking starts. The cooking time in **Display Window** begins to count down.

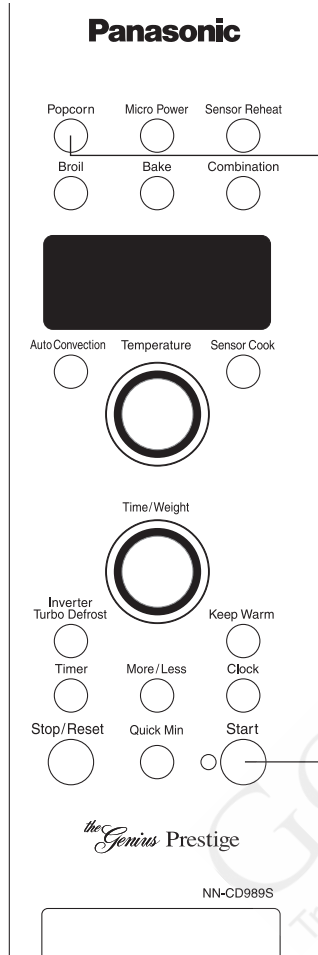
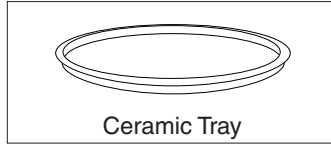


NOTE:

1. When selected cooking time is less than one hour, the time counts down second by second.
2. When selected cooking time is more than one hour, the time counts down minute by minute until only 1 hour remains. The timer will then count down second by second.
3. Use microwaveable and heat-safe dishes.
4. **DO NOT** use plastic wrap or wax paper.
5. Use parchment paper or lid when covering food.

To Use Popcorn Button

Accessory needed:



1 Press Popcorn Button

To select the weight of prepackaged microwave popcorn.

Press	Weight
once	3.5 oz (99 g)
twice	3.0 oz (80 g)
3 times	1.75 oz (50 g)

2 Press Start

Cooking time appears in the **Display Window** and begins to count down.

NOTES ON POPCORN FEATURE:

1. Pop one bag at a time.
2. Place bag in oven according to manufacturers' directions.
3. Start with popcorn at room temperature.
4. Allow popped corn to sit unopened for a few minutes.
5. Open bag carefully to prevent burns, because steam will escape.
6. **DO NOT** reheat unpopped kernels or reuse bag.

NOTE:

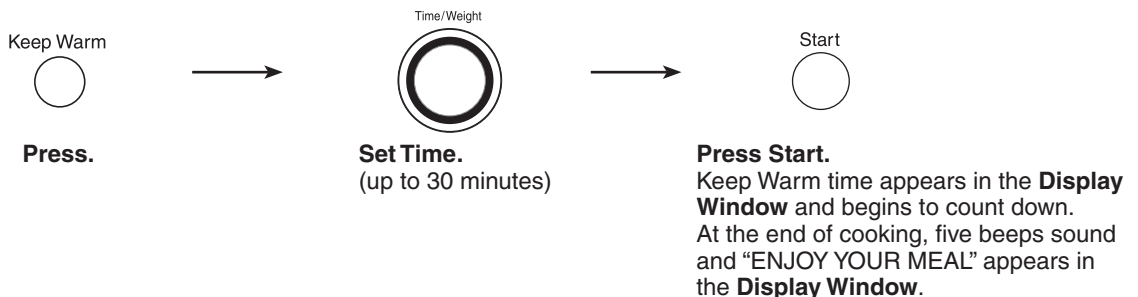
If popcorn is of a different weight than listed, follow instructions on popcorn package. **Never leave the oven unattended.** If popping slows to 2 to 3 seconds between pops, stop oven. **Overcooking can cause fire.**

REMARKS:

When popping multiple bags one right after the other, the cooking times may vary slightly. This does not affect the popcorn results.

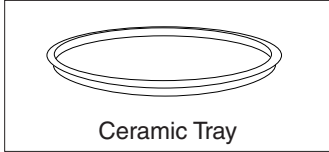
To Use Keep Warm Button

This feature helps you to keep a certain selection of foods warm for up to 30 minutes after cooking.



Using Inverter Turbo Defrost Button

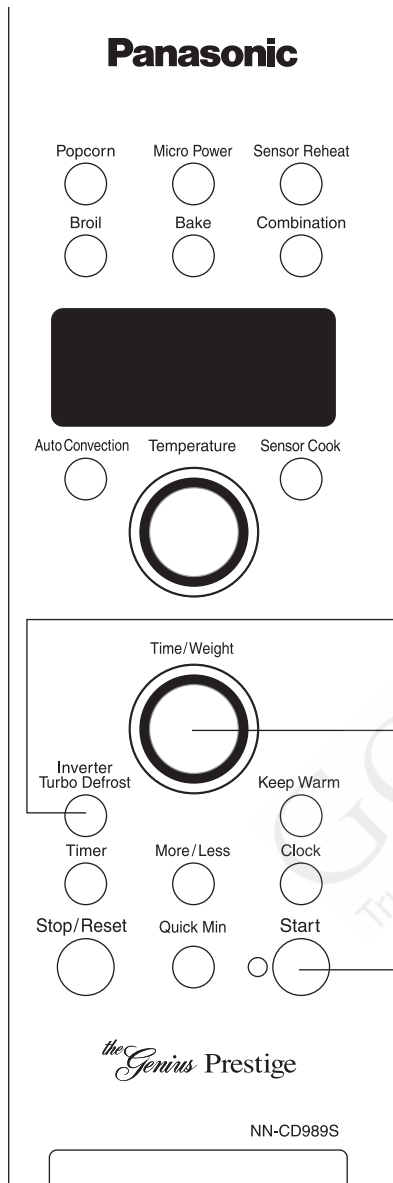
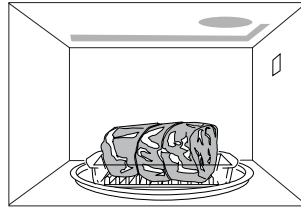
Accessory needed:



This feature allows you to defrost meat, poultry and seafood simply by entering the weight.

1 Place the Food

Unwrap the food and place in an appropriately sized dish on Ceramic Tray in the oven. Close the door.



2 Press

3 Set Weight

Weight must be programmed in pounds and tenths of a pound (not ounces). If you wish to use the g/kg, see page 12.

4 Press

Defrosting time appears in the **Display Window** and begins to count down.

Conversion Chart:

Follow this chart to convert ounces or hundredths of a pound into tenths of a pound. If a piece of meat weighs 1.95 pounds or 1 pound 14 ounces, program 1.9 pounds.

Ounces	Hundredths of a Pound	Tenths of a Pound
0	.01-.05	0.0
1-2	.06-.15	0.1
3-4	.16-.25	0.2
5	.26-.35	0.3
6-7	.36-.45	0.4
8	.46-.55	0.5
9-10	.56-.65	0.6
11-12	.66-.75	0.7
13	.76-.85	0.8
14-15	.86-.95	0.9

NOTE:

- The shape and size of food will determine the maximum weight the oven can accommodate. The recommended maximum weight of **meat** is **4 lbs (2.0 kg)**; **poultry**, **6 lbs (3.0 kg)**; and **seafood**, **3 lbs (1.5 kg)**.
- The oven beeps once during the defrosting cycle to signal that the food needs to be **turned over** or **rearranged**. To prevent overdefrosting, thin areas or edges can be shielded with strips of aluminum foil.
- For best results, the minimum recommended weight is **0.5 lb (250 g)**.

To Use Sensor Reheat/Sensor Cooking

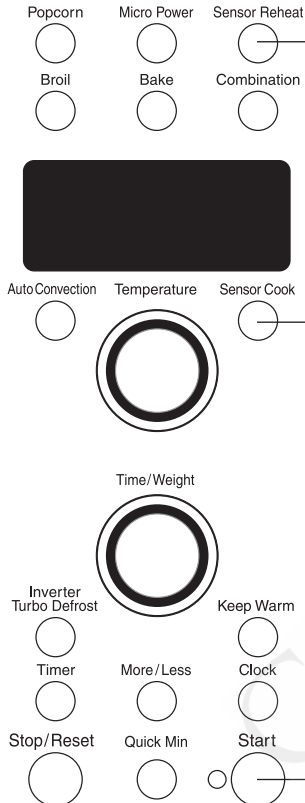
Accessory needed:



Ceramic Tray

This feature allows you to reheat/cook most of your favorite foods without having to select reheating/cooking times and power levels. The oven does it all automatically.

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1 Select Menu

The **Sensor Cook** Button has 9 menus. See next page.

The **Sensor Reheat** Button can reheat 4 oz (120 g) to 16 oz (480 g) of food.

For your preferred Sensor Reheat/Cook doneness:

Preferences for food doneness vary with each individual. After having used the **Sensor Reheat / Cook** feature a few times, you may decide you would prefer your food cooked to a different doneness.

To adjust the Sensor Reheat/Cook time, use **More / Less** Button.

- 1 press = More (Adds Approx. 20% time)
- 2 presses = Less (Subtracts Approx. 20% time)
- 3 presses = original setting

2 Press

Cooking will start.

After steam is detected by the Genius Sensor, 2 beeps sound.

The remaining cooking time appears in the display window and begins to count down. At the end of cooking, 5 beeps sound.

For best results by Sensor, follow these recommendations.

BEFORE Reheating / cooking:

1. The room temperature surrounding the oven should be below 95°F (35°C)
2. Food weight should be between 4 oz (120 g) and 24 oz (720 g).
3. Be sure the Ceramic Tray, the outside of the cooking containers and the inside of the microwave oven are dry before placing food in the oven. Residual beads of moisture turning into steam can mislead the sensor.
4. Cover food with lid, or with vented plastic wrap. Never use tightly sealed plastic containers—they can prevent steam from escaping and cause food to overcook.

DURING Reheating / Cooking:

DO NOT open the oven door until 2 beeps sound and cooking time appears on the Display Window. Doing so will cause inaccurate cooking since the steam from food is no longer contained within the oven cavity. Once the cooking time begins to count down, the oven door may be opened to stir, turn, or rearrange foods.

AFTER Reheating / Cooking

All foods should have a covered stand time.

To Use Sensor Reheat/Sensor Cooking

(continued)

Sensor Reheat



DO NOT USE SENSOR REHEAT:

1. To reheat bread and pastry products. Use manual power and time.
2. To reheat raw or uncooked food.
3. If oven cavity is warm.
4. For beverages.
5. For frozen foods.

Food	Starting Temp.	Weight per Serving	Number of Servings
Plate of Food	Refrig.	12–16 oz (360–480g)	1
Meat, Poultry	Refrig.	4–6 oz (120–180g)	1–4
Casseroles	Refrig.	8 oz (240g)	1–2
Side dishes	Refrig. or Room	4–6 oz (120–180g)	1–4
Soups, Sauces, Gravies	Refrig.	6–8 oz (180–240g)	1–2

Casseroles - Add 3 to 4 tablespoons of liquid, cover with lid or vented plastic wrap. Stir when time appears in the display window.

Canned foods - Empty contents into casserole dish or serving bowl, cover dish with lid or vented plastic wrap. After reheating, let stand for a few minutes.

Plate of food - Arrange food on plate; top with butter, gravy, etc. Cover with lid or vented plastic wrap. After reheating, let stand for a few minutes.

SENSOR COOK - HINTS:

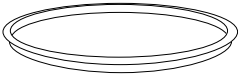
	MENU	WEIGHT RANGE	INSTRUCTIONS	COVER	AFTER BEEP
Sensor Cook 1 x 	POTATOES	1–4 potatoes 6–8 oz (180–240 g) each	Pierce several times and place on a microwave safe dish.	NO	Turn over.
2 x	FRESH VEGETABLES	½–2 lb (250 g–1 kg) weight after peeling, trimming etc.	Add 1 tbsp of water per ½ cup of vegetables.	Lid or vented plastic wrap	Stir or rearrange.
3 x	CANNED VEGETABLES	15 oz (450 g) can size	Empty contents into microwave-safe serving bowl.	Lid or vented plastic wrap	Stir or rearrange.
4 x	FROZEN VEGETABLES	10–28 oz (300–840 g)	Add 2 tbsp of water. DO NOT cook with butter or sauce.	Lid or vented plastic wrap	Stir or rearrange.
5 x	WHITE RICE	Rice — Hot top water ½ cup — 1 cup	Place rice with hot water in a microwave-safe casserole dish.	Lid or vented plastic wrap	_____
6 x	BROWN RICE	1 cup — 2 cups 1½ cups — 3 cups 2 cups — 3½ cups			
7 x	PASTA	2–8 oz (60 - 240 g)	Place pasta with hot water in a microwave-safe casserole dish.	Lid or vented plastic wrap	_____
8 x	CASSEROLE 1	_____	Use appropriate amount of liquid.	Lid.	Stir occasionally.
9 x	CASSEROLE 2				

NOTE:

If **Sensor Reheat/Cook** is programmed while the oven cavity is still hot from heater, “HOT” appears in the **Display Window**. The fan starts running to cool the cavity. If the cavity is too hot, the **Sensor** temporarily not function. After the cavity has cooled, the “HOT” message will disappear and revert to color or time of day. Sensor Cooking is successful with the foods and recipes found in the Cookbook and marked with the Symbol . Because of the vast differences in food composition, recipes and charts without the Symbol Should be cooked in your microwave oven using the Power and Time setting.

Using Auto Convection (Weight cook by combination)

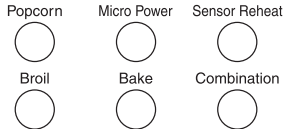
Accessory needed:



Ceramic Tray

This feature allows you to Roast Chicken, Beef or Pork by setting the weight.
Place food on a microwave roasting rack set in a microwavable, heat-safe dish.

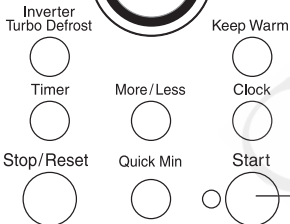
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Auto Convection Temperature Sensor Cook



Time/Weight

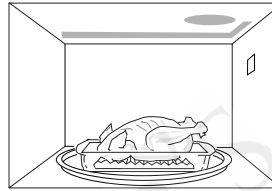


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1 Place the Food

Open the door and place the food in dish on Ceramic Tray in the oven. Close the door.



2 Select Menu

Refer to the table of the following "Auto Convection Combination".

3 Set Weight

If you wish to adjust the roasting time, press **More / Less** Button (See page 20).

4 Press

Cooking starts. The cooking time in the **Display Window** begins to count down.

NOTE:

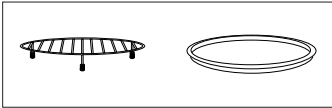
1. These settings are cooked by Convection Bake and Microwave.
2. When the weight has been selected, the cooking time will automatically be determined.
3. Food weighing above or below the recommended weights should be cooked using the Manual Combination.

Auto Convection Combination

MENU	PRESS BUTTON	WEIGHT RANGE	INSTRUCTIONS	AFTER BEEP
CHICKEN PIECES	once	max. 2 lb (1 kg)	Place skin-side down.	Turn over
WHOLE CHICKEN	twice	max. 6 lb (3 kg)	Place breast-side down.	Turn over
BEEF MEDIUM	3 times	max. 4 lb (2 kg)	Place fat-side down.	Turn over
PORK	4 times	max. 4 lb (2 kg)	Place fat-side down. Pork must reach 170°F (80°C) before serving.	Turn over

Using Auto Convection (Auto cook by Convection Bake)

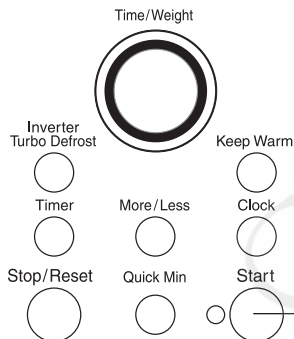
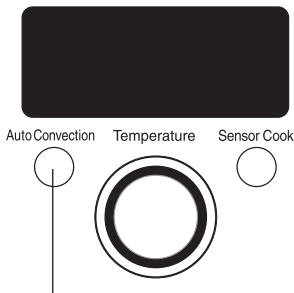
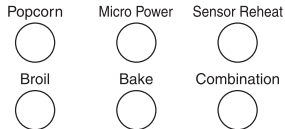
Accessory needed:



Oven Rack & Ceramic Tray

This feature allows you to bake cake or pie without having to select the oven temperature and the baking time. Place Oven Rack on Ceramic Tray.

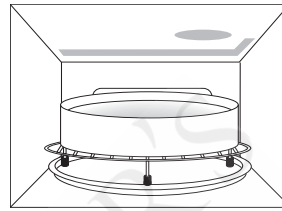
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1 Place the Food

Open the door and place the food in dish on Oven Rack on Ceramic Tray. Then close the door.



2 Select Menu

Refer to the following table.

If you wish to adjust the baking time, press **More / Less** Button (See page 20).

3 Press

Cooking starts. The cooking time in the **Display Window** begins to count down.

NOTE:

1. These settings are cooked by **Convection Bake**.
2. There is no need to preheat.
3. Metal cookware may be used. Position the dish to be cooked on Oven Rack on Ceramic Tray.

MENU	PRESS BUTTON	INSTRUCTIONS
CAKE1	5 times	Cake recipes that conventionally bake in less than 28 minutes.
CAKE2	6 times	Cake recipes that conventionally bake in 28 minutes to 55 minutes.
CAKE3	7 times	Cake recipes that conventionally bake in 55 minutes or more.
FRESH PIE	8 times	Double-crust pies with fresh fruit fillings.
FROZEN PIE	9 times	Double-crust pies that are frozen [weight should not be more than 2 lb 5 oz (1150 g)].
PRECOOKED PIE	10 times	Double-crust pies with pre-cooked or canned pie fillings.

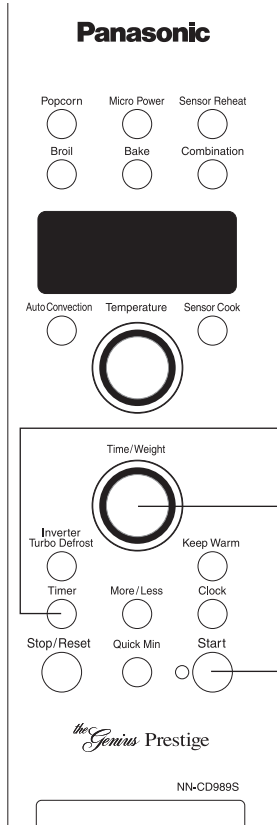
- Will not bake chocolate fudge, brownies or fruit cake recipes.
- **DO NOT** use frozen pie crust.
- Place frozen pies on a small cookie sheet.

NOTE: There may be a crackling noise when cooking for a long period of time. It is normal cabinet expansion.

To Use Timer Function

This feature allows you to program the oven as a kitchen timer. It can also be used to program a standing time after cooking is completed and/or to program a delay start.

To Use as a Kitchen Timer



1 Press Timer

2 Set Desired Amount of Time

Using **Time/Weight Select Dial**
(up to 1 hour 30 minutes)

3 Press

Time will count down without operating oven.

To Set Stand Time

Set Desired Cooking Program



Press.



Set desired amount of stand time.
(up to 1 hour 30 minutes)



Press.
Cooking will start.
After cooking, stand time will count down without oven operating.

To Set Delay Start



Press.



Set desired amount of delayed time.
(up to 1 hour 30 minutes)



Set Desired Cooking Program



Press.
Delay time will count down. Then cooking will start.

NOTE:

1. When each stage finishes, a two-beep signal sounds. At the end of the program, the oven will beep five times.
2. If the oven door is opened during Stand Time, Kitchen Timer or Delay Time, the time on the display will continue to count down.
3. Stand time and Delay start cannot be programmed before any automatic Function. This is to prevent the starting temperature of food from rising before defrosting or cooking begins. A change in starting temperature could cause inaccurate results.
4. Timer can be set up to 1 hour 30 minutes.

Before Requesting Service

ALL THESE THINGS ARE NORMAL:

The oven causes interference with my TV.	Some radio and TV interference might occur when you cook with the microwave oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, hair dryer, etc. It does not indicate a problem with your oven.
The oven lights dim.	When cooking with a power other than P10 – P3, the oven must cycle to obtain the lower power levels. The oven light will dim and clicking noises can be heard when the oven cycles.
Steam accumulates on the oven door and warm air comes from the oven vents.	During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal.
I accidentally ran my microwave oven without any food in it.	Running the oven empty for a short time will not damage the oven. However, we do not recommend this to be done.
The oven has an odor and generates smoke when using the Bake , Combination and Broil function.	It is essential that your oven is cleaned regularly particularly after cooking. Any fat and grease that builds up on the ceiling and walls of the oven will begin to smoke if not cleaned.

PROBLEM	POSSIBLE CAUSE	REMEDY
Oven will not turn on.	The oven is not plugged in securely.	Remove plug from outlet, wait 10 seconds and re-insert.
	Circuit breaker or fuse is tripped or blown.	Reset circuit breaker or replace fuse.
	There is a problem with the outlet.	Plug another appliance into the outlet to check if the outlet is working.
Oven will not start cooking.	The door is not closed completely.	Close the oven door securely.
	Start Button was not pressed after programming.	Press Start Button.
	Another program has already been entered into the oven.	Press Stop/Reset Button to cancel the previous program and program again.
	The program has not been entered correctly.	Program again according to the Operating Instructions.
The words "DEMO MODE" appear on the screen.	Stop/Reset Button has been pressed accidentally.	Program oven again.
	Oven is set at Demo Mode.*	Press Micro Power Button once, press Start Button 4 times and press Stop/Reset Button 4 times to turn off Demo Mode.
When the oven is turning on, there is noise coming from Ceramic Tray.	Roller Ring and oven bottom are dirty.	Clean these parts according to Care of Your Oven (see next page).

* DEMO MODE is designed for retail store display.

Cooking and other functions will not operate during Demo Mode.

If it seems there is a problem with the oven, contact an authorized Service Center.

Care of Your Microwave Oven

BEFORE CLEANING:

Unplug oven at wall outlet.
If outlet is inaccessible, leave oven door open while cleaning.

AFTER CLEANING:

Be sure to replace Roller Ring and Ceramic Tray in the proper position and press **Stop/Reset** Button to clear the **Display Window**.

Inside of the oven:

Wipe with a damp cloth after using. Mild detergent may be used if needed.

DO NOT use harsh detergents or abrasives.

NOTE:

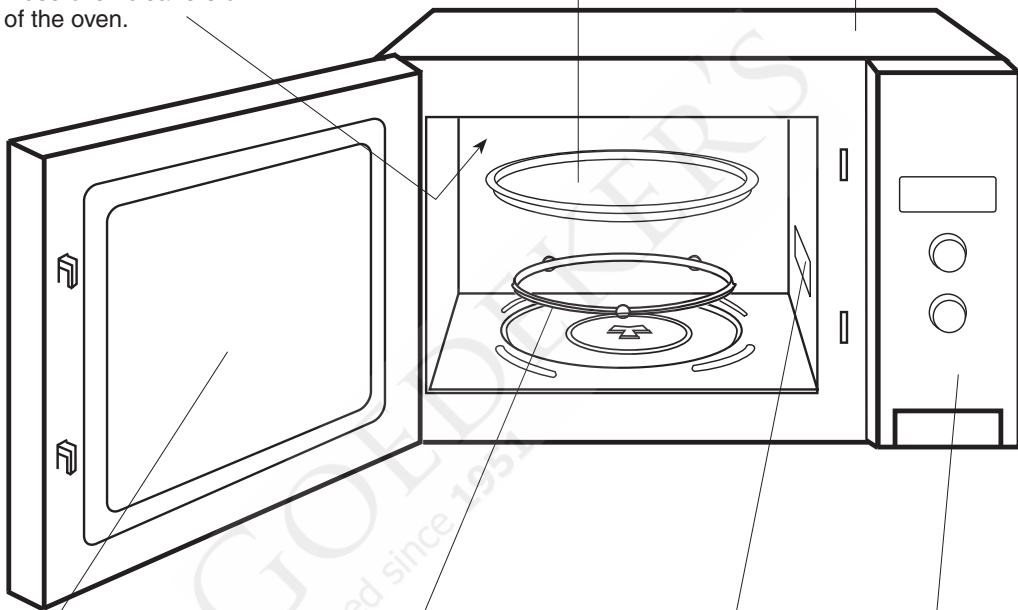
DO NOT use oven cleaners on the top of the oven.

Ceramic Tray:

Remove and wash in warm soapy water or in a dishwasher. If grease accumulates, clean with a non-abrasive nylon mesh scouring button and non caustic oven cleaners.

Outside oven surfaces:

Clean with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into ventilation openings.



Oven Door:

Wipe with a soft dry cloth when steam accumulates inside or around the outside of the oven door.

During cooking, especially under high humidity conditions, steam is given off from the food.

(Some steam will condense on cooler surfaces, such as the oven door. This is normal.)

Inside surface is covered with a heat and vapor barrier film.

DO NOT remove.

Roller Ring and oven cavity floor:

Clean the bottom surface of the oven with mild detergent water or window cleaner and dry. Roller Ring may be washed in mild soapy water or dishwasher. These areas should be kept clean to avoid excessive noise.

DO NOT remove waveguide cover:

It is important to keep cover clean in the same manner as the inside of the oven.



















Control Panel:

If the control panel becomes wet, clean with a soft, dry cloth. **DO NOT** use harsh detergents or abrasives.

IT IS IMPORTANT TO KEEP THE OVEN CLEAN AND DRY. FOOD RESIDUE AND CONDENSATION MAY CAUSE RUSTING OR ARCING AND DAMAGE TO THE OVEN. AFTER USE, WIPE DRY ALL SURFACES—INCLUDING, OVEN SEAMS, AND UNDER GLASS TRAY.

After **Bake/Broil/Combination** cooking, the oven should be cleaned with a soft cloth moistened in soapy water. If the oven is not cleaned occasionally to eliminate grease, it can accumulate and cause the oven to **SMOKE** during use. If smoking still occurs, run the oven without food on **BROIL** for 20 minutes.

Quick Guide to Operation

Feature	How to Operate
To Set Clock (see page 13)	Clock →  → Clock
To Use Micro Power and Time Setting (see page 14)	Micro Power →  → Start
To Cook on Convection Bake (see page 15)	Bake →  → Press start if preheat required. →  → Start
To Cook on Convection Broil (see page 16)	Broil → Press start if preheat required. →  → Start
To Cook on Combination (see page 17)	Combination →  → Start Select the setting.
To Use Popcorn Button (see page 18)	Popcorn →  → Start Select Serving Weight.
To Use Keep Warm Button (see page 18)	Keep Warm →  → Start
To use Inverter Turbo Defrost Button (see page 19)	Inverter Turbo Defrost →  → Start
To Use Sensor Reheat / Sensor Cooking (see page 20, 21)	Sensor Reheat or Sensor Cook →  → Start Select category.
To Use Auto Convection (see page 22, 23)	e.g. PORK Auto Convection →  → Start 4 times
	e.g. CAKE 1 Auto Convection →  → Start 5 times
To Use Quick Min Button (see page 14)	Quick Min →  → Start Set time
To Use as a Kitchen Timer (see page 24)	Timer →  → Start
To Set Stand Time (see page 24)	Set desired cooking program. →  →  → Start
To Set Delay Start (see page 24)	Timer →  → Set desired cooking program. →  → Start

Customer Services Directory

Customer Services Directory (United States and Puerto Rico)

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TTY users (hearing or speech impaired) can call: 1-866-605-1277

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Technical Specifications

Power Consumption: Microwave Heater	12.8 Amps 12.5 Amps
Output: Microwave Heater	1,100 W* 1,400 W
Outside Dimensions:	14 ¹³ / ₁₆ " x 23 ⁷ / ₈ " x 19 ⁵ / ₁₆ " 376 mm (H) x 606 mm (W) x 491 mm (D)
Oven Cavity Dimensions:	9 ¹ / ₂ " x 16 ¹ / ₄ " x 16 ¹³ / ₁₆ " 242 mm (H) x 412 mm (W) x 426 mm (D)
Operating Frequency:	2,450 MHz
Built-in Trim Kit:	NN-TK903S (27") [686 mm (W)]/NN-TK913S (30") [762 mm (W)]
Uncrated Weight:	Approx. 46 lbs (21 kg)

* IEC Test procedure

Specifications are 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.

This Trim Kit information overrides the list of OVEN MODELS in TRIM KIT INSTALLATION INSTRUCTIONS.

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