

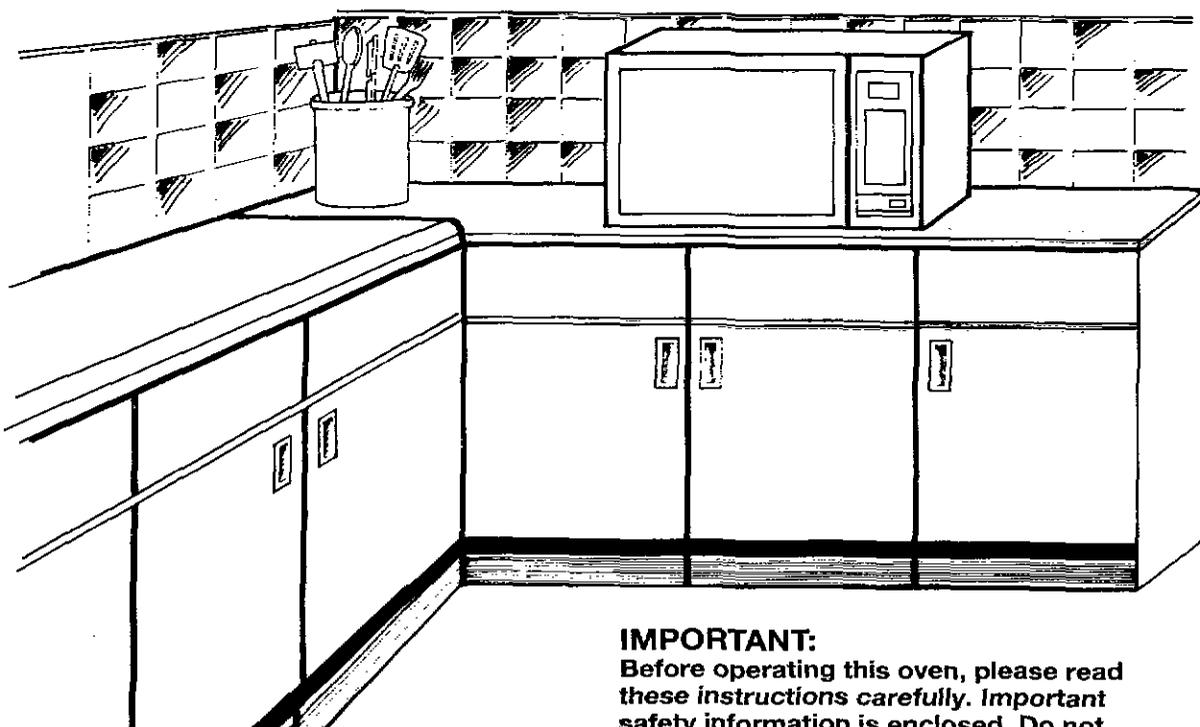
OPERATING

INSTRUCTIONS

Microwave & Grill Oven

NN-H503B/NN-H553B

"This appliance was produced to BS800"



IMPORTANT:

Before operating this oven, please read these instructions carefully. Important safety information is enclosed. Do not discard these operating instructions – they should be kept for further reference along with your cookbook.

Panasonic

Unpacking Your Oven

Caution Points

1. 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 unit is damaged. Do NOT install if unit is damaged.

N.B. The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by service technician trained by the manufacturer.

2. Guarantee Card

Fill out and post the pre-addressed guarantee card. This oven was manufactured for DOMESTIC USE ONLY.

3. Earthing Instructions

FOR YOUR SAFETY PLEASE READ THE FOLLOWING TEXT CAREFULLY

This appliance is supplied with a moulded three pin mains plug for your safety and convenience. A 13 amp fuse is fitted in this plug. Should the fuse need to be replaced, please ensure that the replacement fuse has a rating of 13 amps and that it is approved by ASTA or BSI to BS1362. Check for the ASTA mark  or the BSI mark  on the body of the fuse.

If the plug contains a removable fuse cover, you must ensure that it is refitted when the fuse is replaced. If you lose the fuse cover, the plug must not be used until a replacement cover is obtained. A replacement fuse cover can be purchased from your local Panasonic Dealer.

IF THE FITTED MOULDED PLUG IS UNSUITABLE FOR THE SOCKET OUTLET IN YOUR HOME THEN THE FUSE SHOULD BE REMOVED AND THE PLUG CUT OFF AND DISPOSED OF SAFELY AND AN APPROPRIATE ONE FITTED. THERE IS A DANGER OF SEVERE ELECTRICAL SHOCK IF THE CUT OFF PLUG IS INSERTED INTO ANY 13 AMP SOCKET.

If a new plug is to be fitted, please observe the wiring code as shown below. If in any doubt, please consult a qualified electrician. (For U.K. Models only)

WARNING: THIS APPLIANCE MUST BE EARTHED.

IMPORTANT: The wires in this mains lead are coloured in accordance with the following code:

Green-and-yellow:	Earth
Blue:	Neutral
Brown:	Live

As the colours of the wire in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured GREEN-AND-YELLOW must be connected to the terminal in the plug which is marked with the letter E or by the Earth symbol  or coloured GREEN or GREEN-AND-YELLOW.

The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter N or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in the plug which is marked with the letter L or coloured RED.

HOW TO REPLACE THE FUSE

Open the fuse compartment with a screwdriver and replace the fuse.

1. Before Use

Before using COMBINATION or GRILL function for the first time operate the oven without food and accessories on GRILL 1 for 20 mins. This will allow the oil that is used for rust protection to be burned off. **This is the only time that the oven is operated empty.**

2. Hot Surfaces

Exterior oven surfaces, including air vents on the cabinet and the oven door, will get hot during COMBINATION and GRILLING. Use care when opening or closing door and when inserting or removing food and accessories. The oven has a heater situated in the top of the oven. After using the COMBINATION and GRILL functions the roof and walls will be very hot. Children should be kept away.

3. Voltage & Power

The voltage used must be the same as specified on this microwave 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.

4. Plug Fuse see Point 3, left column.

5. Service

It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service. Do not attempt to remove the outer casing of the oven.

6. 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.

7. Cord/Plug

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

8. Door Seals

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 oven.

The door seals and door seal areas should always be kept clean - use a damp cloth.

9. Oven Light

This appliance including the oven lamp should be serviced only by service technician trained by the manufacturer.

10. Outdoor Use

Do not use outdoors.

11. 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.

Placement of Oven

1. Oven must be placed on a flat, stable surface. For proper operation, the oven must have sufficient air flow, ie 5cm/2" at the side; 15cm/6" clear over the top; 10cm/4" at the rear.
2. Do not block air vents on the rear and bottom or top of the cabinet. Do not place any articles on the top of the oven on top of the top vents. If air vents are blocked

during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable with blank display until it has cooled.

3. Do not place the microwave oven on a shelf directly above a gas or electric hob. This may be a safety hazard and the oven may be damaged.

Important Information – Read Carefully

Short Cooking Times

As microwave cooking times are much shorter than other cooking methods it is essential that recommended cooking times are not exceeded without first checking the food. Cooking times given in the cookbook are approximate. Factors that may affect cooking times are: preferred degree of cooking, starting temperature, altitude, volume, size and shape of foods and utensils used. As you become familiar with the oven, you will be able to adjust these factors. It is better to undercook rather than overcook foods. If food is undercooked, it can always be returned to the oven for further cooking. *If food is overcooked, nothing can be done.* Always start with minimum cooking times.

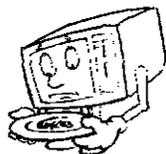
Important.

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

1. Small quantities of food.

Take care when heating small quantities of food as these can easily burn, dry out or catch on fire if cooked too long. Always set short cooking times and check the food frequently.

NB. If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.



NEVER OPERATE THE OVEN WITHOUT FOOD INSIDE ON MICROWAVE OR COMBINATION.

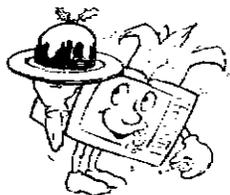
2. Foods low in moisture.

Take care when heating foods low in moisture, eg bread items, chocolate, biscuits and pastries. These can easily burn, dry out or catch on fire if cooked too long.



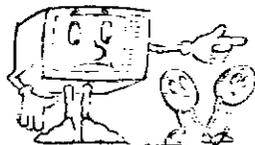
3. Christmas Pudding.

Christmas puddings and other foods high in fats or sugar, eg. jam, mince pies, must not be over heated. These foods must never be left unattended as with over cooking these foods can ignite.



4. Boiled Eggs.

Do not boil eggs in their shell in your microwave. Raw eggs boiled in their shells can explode causing injury.



5. Foods with Skins.

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

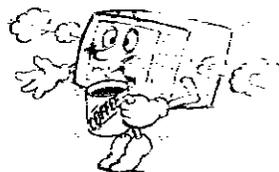


6. Liquids.

When heating liquids, eg soup, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling.

This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:

- 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.

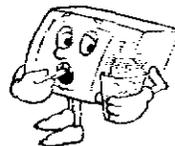


7. Lids.

Always remove the lids of jars and containers and takeaway food containers before you microwave them. If you don't then steam and pressure might build up inside and cause an explosion even after the microwave cooking has stopped.

8. Deep Fat Frying.

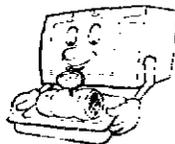
Do not attempt to deep fat fry in your oven.



9. Meat Thermometer.

Use a meat thermometer to check the degree of

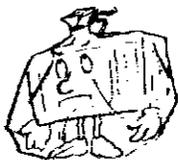
cooking of roasts and poultry only when meat has been removed from the microwave. If undercooked, return to the oven and cook for a few more minutes at the recommended power level. Do not leave a conventional meat thermometer in the oven when microwaving.



Important Information – Read Carefully

10. Paper, Plastic.

Carefully attend the appliance if paper, plastic or other combustible materials are used as containers or for covering. Do not use wire twist-ties with roasting bags as arcing will occur. Do not use re-cycled paper products, eg Kitchen roll unless they say they are specifically designed for use in a microwave oven. These products contain impurities which may cause sparks and/or fires when used.



14. Grilling.

The oven will only operate on the GRILL function with the door closed.

15. Fan Motor Operation.

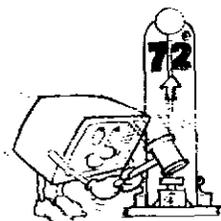
After using COMBINATION AND GRILLING the fan motor rotates for about 1 minute to cool the electric components. This is normal and you can take out food even though the fan motor operates. You can continue using the oven during this 1 minute.

16. Containers.

Before use check that utensils/containers are suitable for use in microwave ovens.

11. Reheating.

It is essential that reheated food is served "piping hot". Remove the food from the oven and check that it is "piping hot", ie steam is being emitted from all parts and any sauce is bubbling. (If you wish you may choose to check the food has reached 72°C with a food thermometer – but



remember do not use this thermometer inside the microwave.)

For foods that cannot be stirred, eg lasagne, shepherds pie, the centre should be cut with a knife to test it is well heated through. Even if a manufacturer's packet instructions have been followed always check the food is piping hot before serving and if in doubt return your food to the oven for further heating.

12. Standing Time.

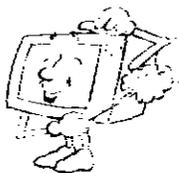
Standing time refers to the period at the end of cooking or reheating when food is left before being eaten, ie. it is a rest time which allows the heat in the food to continue to conduct to the centre, thus eliminating cold spots. See cookbook for details.



13. Keeping your Oven Clean.

It is essential for the safe operation of the oven that it is wiped out regularly. Use warm soapy water, squeeze

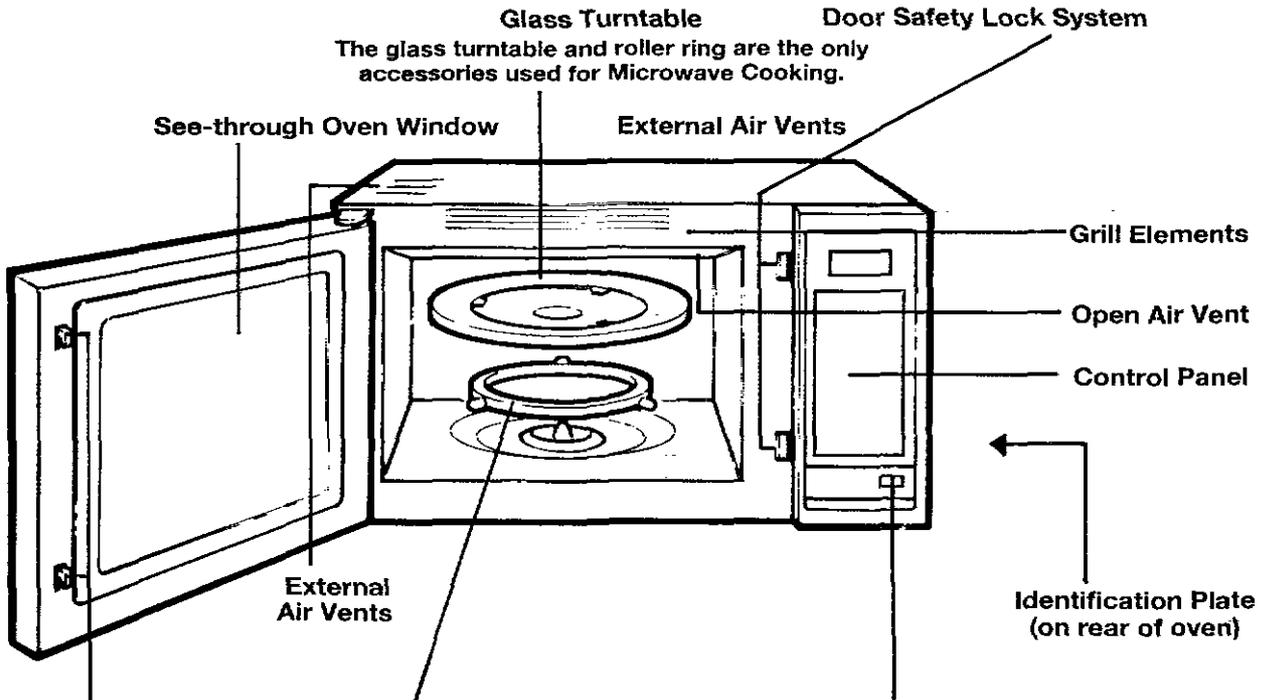
the cloth out well and use to remove any grease or food from the interior. Pay particular attention to the door seal area and also the areas around the microwave feed guide situated on the right hand side of the cavity wall. The oven should be unplugged when cleaning.



Parts Of Your Oven

Glass Turntable

1. Do not operate the oven without the Roller Ring and Glass Turntable in place.
2. Only use the Glass Turntable specifically designed for this oven. Do not substitute any other Glass Turntable.
3. If Glass Turntable is hot, allow to cool before cleaning or placing in water.
4. Do not cook directly on Glass Turntable. Always place food in a microwave safe dish. The only exception to this is when cooking Jacket Potatoes or Auto Program Crisper Jackets.
5. If food or utensil on Glass Turntable touches oven walls, causing the tray to stop moving, the tray will automatically rotate in opposite direction. This is normal. Open oven door, reposition the food and Restart.
6. The Glass Turntable can rotate in either direction.
7. While cooking by MICROWAVE or COMBINATION, Turntable may vibrate. This will not affect cooking performance.
8. The metal Grill Accessory provided must ONLY be used as directed in the Cookbook for grilling and combination cooking. Never use this on microwave only. Do not use if operating the oven with less than 200g (7oz) of food on a manual or Auto Combination program. FAILURE TO USE ACCESSORIES CORRECTLY COULD DAMAGE YOUR OVEN.
9. Arcing may occur if the incorrect weight of food is used, the Grill Accessory has been damaged, or a metal container has been used accidentally. If this occurs, stop the machine immediately, and continue to cook by GRILL ONLY.
10. Always refer to cookbook for correct accessories to use on all programs. The glass turntable and roller ring are the only accessories used for Microwave Cooking.



Door Safety Lock System

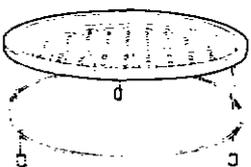
Roller Ring

1. The Roller Ring and oven floor should be cleaned frequently to prevent excessive noise.
2. The Roller Ring must always be used together with the Glass Turntable for cooking.

Door Release Button

Press to open the door. Opening the door during cooking will stop the cooking process without cancelling the program. Cooking resumes as soon as the door is closed and Start Pad is pressed. The oven light will stay on or turn on whenever the door is opened.

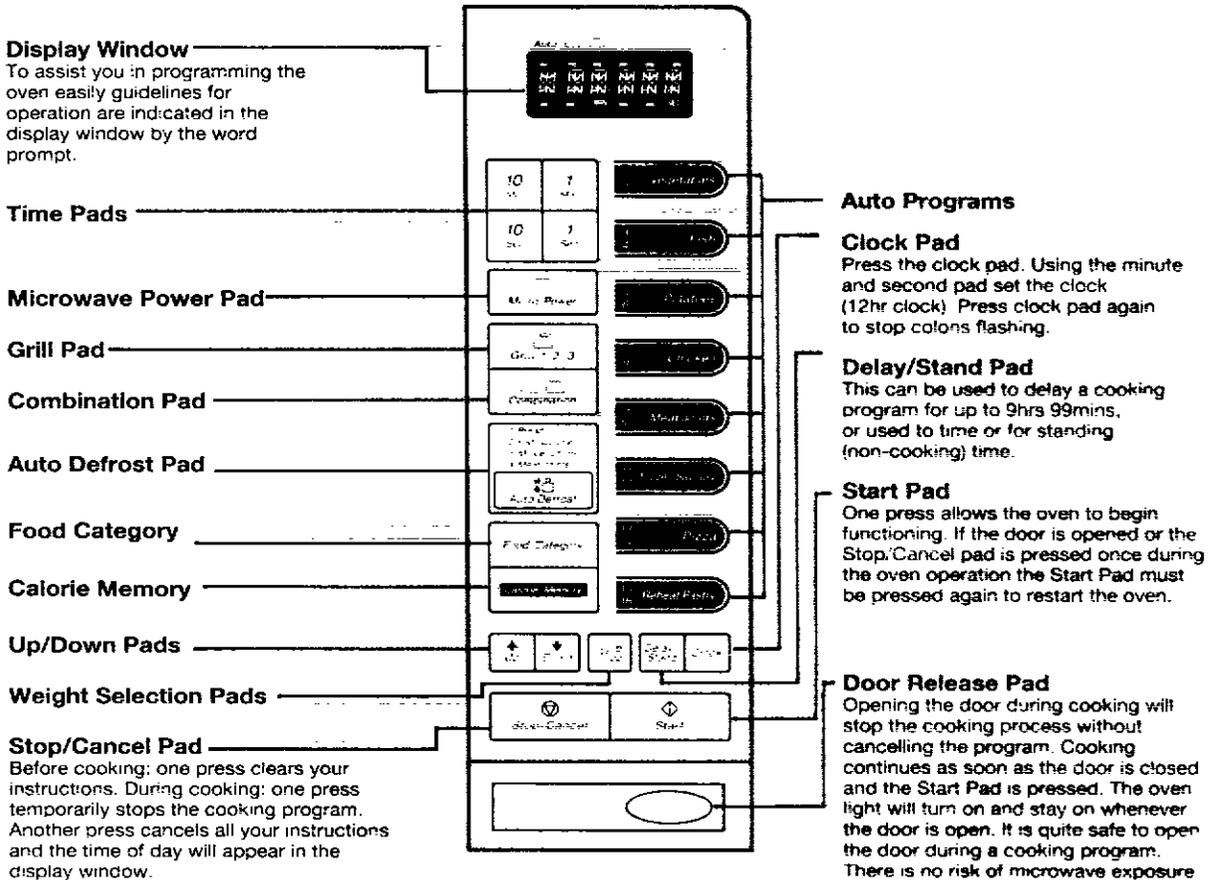
Grill Accessory



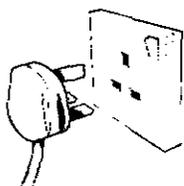
Drip Tray



Control Panel – NN-H503/553



Let's Start To Use Your Oven! – Demonstration Mode



1 Plug in

Plug into a 13 amp fused electrical socket. You will be reminded to read your operating instructions.

2 Choose lb/kg conversion

Alternative presses on the start pad will show lb or kg. (Selected weight will be displayed until clock pad is pressed).

3 Press Clock Pad

Set clock as a 12hr clock. Press clock pad once. Set time using time pads (No. 6). Press clock pad again. (See page 9 for details.)

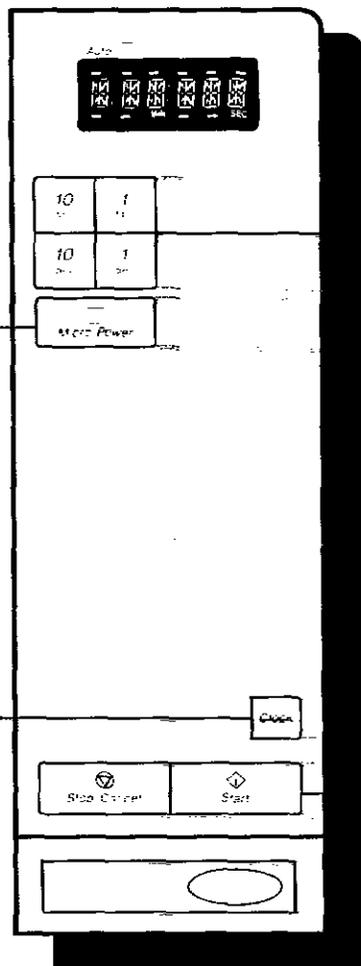
4 Demonstration Mode

This mode is to enable you to experiment setting various programs. (The letter D will always appear in the display window). To select this mode press the clock pad 3 times. 'DEMO MODE --- PRESS ANY KEY' will appear. (Ignore Error on second press).

5 Press Micro Power Pad

e.g. HIGH Power – Press Micro Power pad once

HIGH



6 Press Time Pad

to set cooking time
e.g. 1 minute 30 secs

10 MIN	1 MIN
10 SEC	1 SEC

Press once

Press 3 times

7 Press Start Pad

The time will be displayed in the window and count down. The oven will beep at the end of the cooking program and the display window will return to time of day.

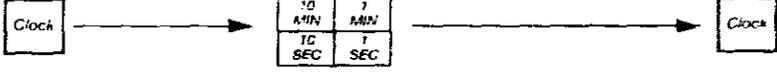
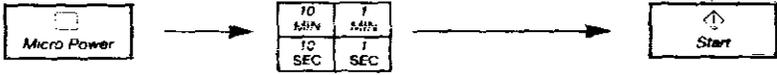
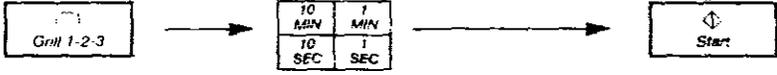
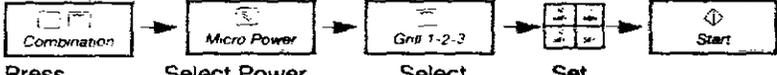
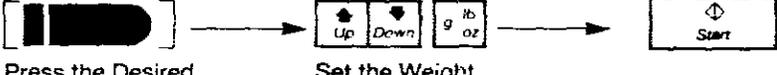
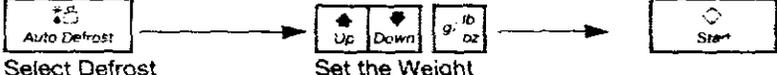
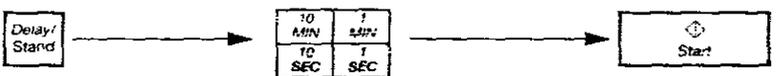
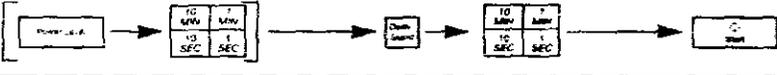
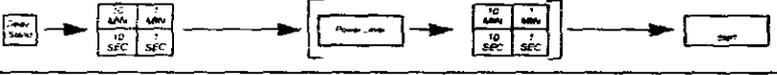
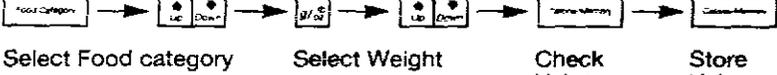
D 1 30
MIN SEC

Check the letter D appears in the display window. This confirms that there is no microwave power produced and it is safe to use the oven without any food. To Cancel the DEMO MODE press the Clock pad another 3 times. The display will revert to the time of day.

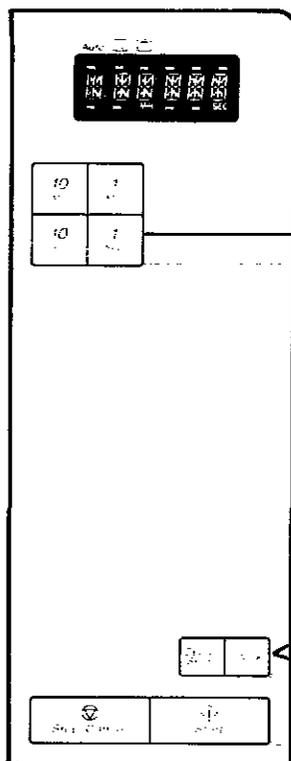
8 Child Lock

To operate the child lock facility press the start pad three times, this will deactivate the microwave. The word lock will then appear in the display if any pad is pressed. To clear child lock facility press Stop/Cancel three times.

Quick Guide To Operation

Feature	How to Operate
To Set Clock	 <p>Enter time of day.</p>
To Use Power and Time Setting	 <p>Select power. Set the cooking time.</p>
To Use Grill	 <p>Select power. Set the cooking time.</p>
To Cook By Combination	 <p>Press Select Power, Medium, Low, Simmer or Warm Select Grill Power Set cooking time Start</p>
To Cook using Auto Programs	 <p>Press the Desired Category Pad Set the Weight Start</p>
To Defrost using "Auto Defrost" Pad	<p>1. Bread 2. Fish/Quiche 3. Mince/Chops 4. Meat Joints</p>  <p>Select Defrost Program 1-4 Set the Weight Start</p>
To Use as a Kitchen Timer	 <p>Set desired time.</p>
To Set Standing Time	<p>Set the Desired Cooking Program then select required STAND time before pressing START e.g.</p> 
To Set Delay/Stand	<p>Set Delay time before selecting the Desired Cooking Program e.g.</p> 
To Use Calorie Counter	 <p>Select Food category Select Weight Check Value Store Value</p>

Setting The Clock

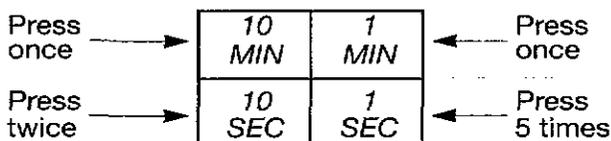


1 Press Clock Pad

"SET TIME" will appear in display window.

2 Press Time Pads

Enter time of day by pressing appropriate Time Pads.
e.g. 11:25pm.



"Press clock and the time" will appear in display window.

3 Press Clock Pad

Colon stops blinking.

N.B.

1. To reset time of day, repeat step 1 through to step 3.
2. The clock will keep the time of day as long as the oven is plugged in and electricity is supplied.
3. This is a 12 hour clock. ie 2pm = 2:00 not 14:00. The oven will not function if a 24 hour clock is set.

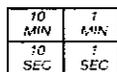
Using the Power and Time Settings

1 Select Power



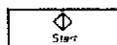
Press Micro Power pad to select correct power.

2 Set Time



Set cooking time by pressing Time Pads.

3 Press Start

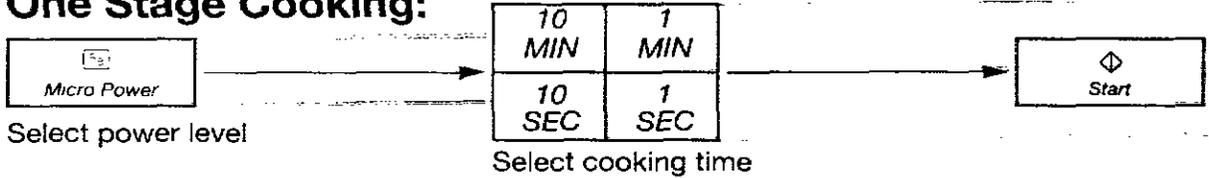


Press Start Pad.
The Cooking Program will start and the time in the display will count down.

Press	Power Level
once	High
twice	Defrost
3 times	Medium
4 times	Low
5 times	Simmer
6 times	Warm

Microwave Cooking

One Stage Cooking:



Two Stage Cooking:

eg. High power 10 minutes followed by Simmer power 20 minutes;
 Select High power and program 10 minutes then select second power (Simmer) with second cooking time (20 minutes) then press Start.

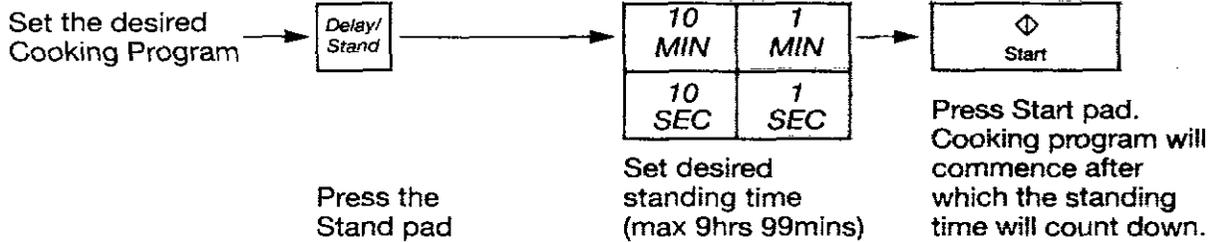
Three Stage Cooking:

eg. High power 5 minutes, Delay 5 minutes, High power 2 minutes;
 Select first Power level and cooking time, then press DELAY pad and select DELAY time, then select final power level and final cooking time. Then press Start.

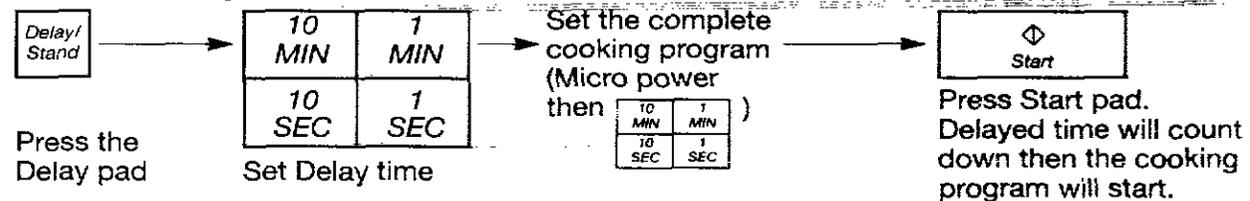
Using The Delay/Stand Feature

The Delay/Stand Pad is used as a timing pad only either before, during or after a cooking program. When the Delay/Stand Pad is selected with a time, there is **no** microwave power in the oven during this time.

1. To Set a Standing Time:



2. To Set a Delay Start:



N.B.

1. If the oven door is opened during the stand or delay time, the time in the display window will continue to count down.
2. Delay Start cannot be used before an Auto Program.
3. When the Delay/Stand program is used, the time pads work as hour pads and minute pads, i.e.
 - inoperable →

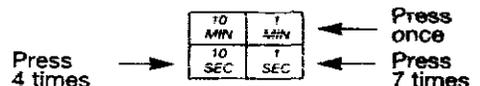
10 MIN	1 MIN
10 SEC	1 SEC

 ← hours
 - 10 mins →

10 MIN	1 MIN
10 SEC	1 SEC

 ← 1 min
4. An 'H' will appear in the display window to denote hours eg.

1 H 47

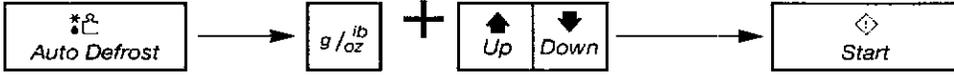


Defrosting Using Auto Defrost

This feature allows you to defrost joints of meat, fish and quiche, mince, chops and bread all automatically.

See Cookbook for Defrosting guidelines.

Press



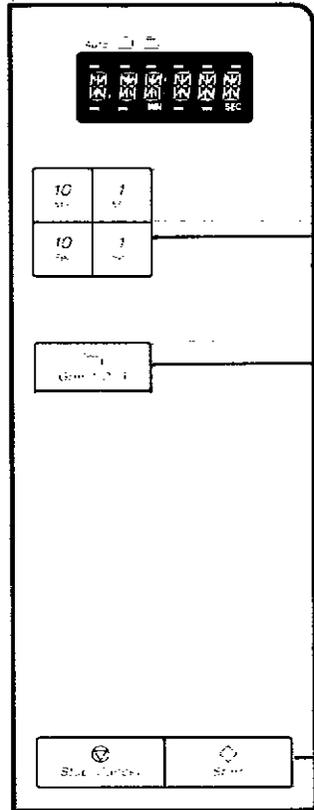
to select category 1, 2, 3 or 4 Press.

The window will display 100g or 1Lb 0.

Adjust the weight using the Up/Down keys

– the weight will change in 10g or 1oz increments.

How To Use The Grill



1 Press Grill Pad

Select Grill 1, 2 or 3.

2 Press Time Pads

Select cooking time. Enter desired cooking time by pressing appropriate time pads eg. 11 mins 25 secs.

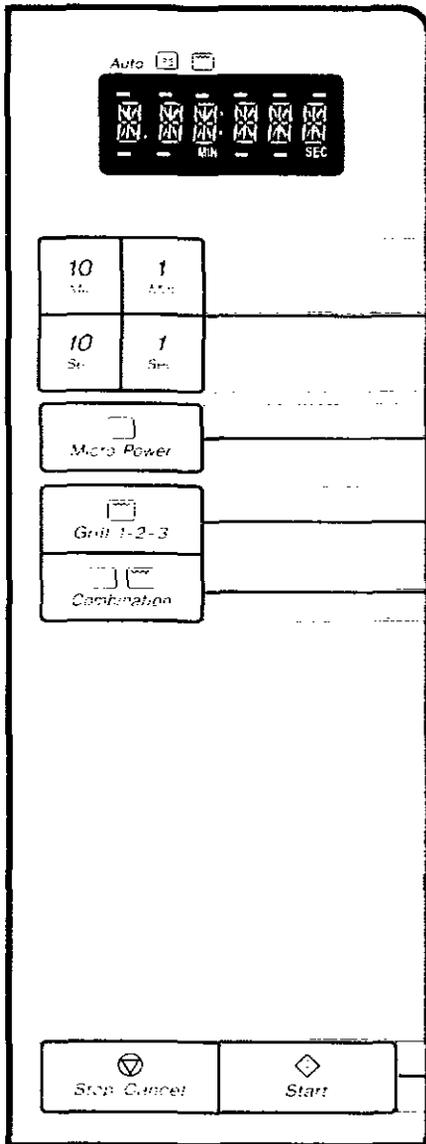


3 Press Start

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

N.B. CAUTION. When using the oven on grill mode take great care when removing food from hot oven.

Combination Cooking



**1 Press
Combination Pad**

**2 Press
Micro Power Pad**

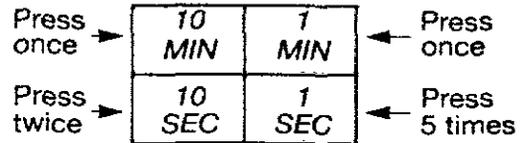
Press Micro Power pad to select correct power. Medium, Low, Simmer or Warm.

**3 Press
Grill Pad**

Select Grill 1, 2 or 3.

**4 Press
Time Pads**

Select cooking time. Enter desired cooking time by pressing appropriate time pads. eg. 11 mins 25 secs.

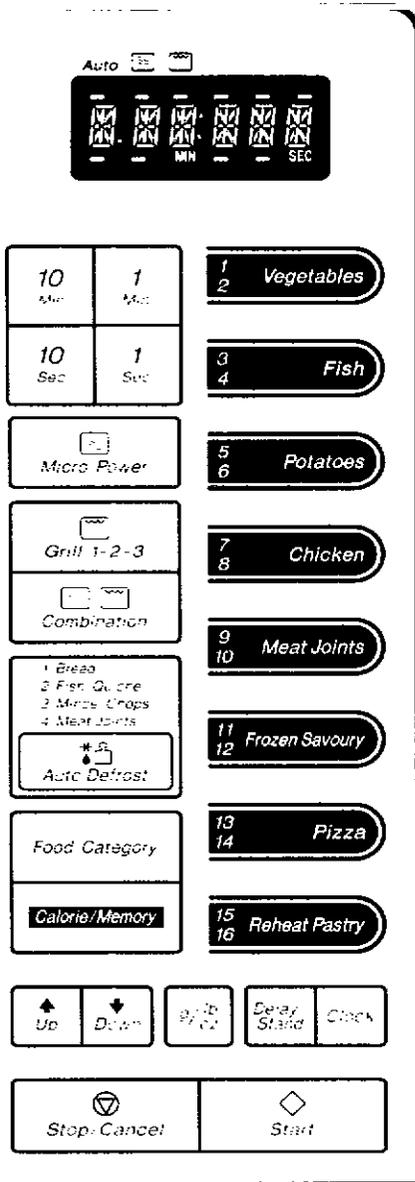


**5 Press
Start**

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

N.B. CAUTION. When using the oven on grill mode take great care when removing food from hot oven.

Auto Programs



1 Press appropriate pad (Programs 1-16)

2 Press weight pads

Press the weight pad. The window will display 100g or Lb 0. Adjust the weight using the Up/Down keys. The weight will change in 10g or 1oz increments.



3 Press Start Pad

kg/lb CONVERSION

When using the Auto Defrost and Auto Weight features the oven automatically displays the kg symbol. If you wish to use the lb/oz to enter your weight in imperial, press Start pad directly after plugging the oven in but before setting the clock.

To Use The Calorie Counter

This feature allows you to calculate the calorific value of foods and the cumulative calories consumed per day easily.

For your convenience, calorific values of various foods may be stored according to category – (groupings of foods of similar calorific value).

Please be aware that calculations for kcals consumed based on these categories may vary from actual by up to 10% for foods with low calorific values.

WARNING: If you are calorie counting as part of a course of medical treatment, please ensure that the actual calorific values for foods provided by your Doctor/Dietician are used and DO NOT rely on the categories described in the chart provided.

To calculate calorie value of food:

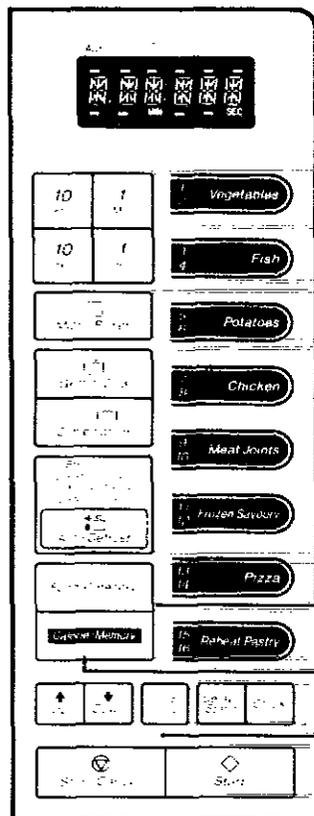
1 Press the Food category pad. The oven display will show Calorie No. 10. Use the up/down pads to select the required category from the Calorie Chart.

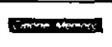
2 Set the weight of the food using the weight pad and Up/Down pads. The oven automatically displays 10g and the Up/Down pads can be used to adjust the weight up or down. N.B. when using the calorie count feature, weight can ONLY be entered in Metric (grams).

3 Press Calorie/Memory pad. The calorie value of that food will appear in the display window.

To calculate the cumulative calories, eg for one day:

1 Calculate calorie value of each food as above steps 1, 2 and 3.

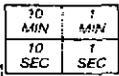


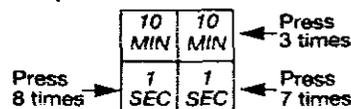
2 After each calculation press  pad this will store the calorie amount. Press Stop/Cancel pad once for display window to return to time of day. Repeat as many times as necessary.

Entering other calorie values not on chart or values on convenience foods

1. Work out the correct calorie value from the information given on the food product.

2. Press Food Category pad (Ignore calorie no.10 set weight).

3. Use time pads  to enter calorie value, eg 387 calories.



4. Press  pad if you wish to add this value to the cumulative calories for that day.

To recall cumulative calories

Press Calorie/Memory Pad at any time.

To cancel cumulative calories

While total calories are shown in the display window, press Calorie/Memory pad again and then press Stop/Cancel pad and the display window will revert to time of day.

Care Of Your Microwave Oven

1. Switch the oven off before cleaning and unplug at socket if possible.
2. Keep the inside of the oven, door seals and door seal areas clean. When food splatters or spilled liquids adhere to oven walls and door seals and door seal areas wipe off with a damp cloth. Mild detergent may be used if they get very dirty. The use of harsh detergent or abrasives is not recommended.
3. After GRILL or COMBINATION cooking the ceiling and walls of the oven should be cleaned with a soft cloth squeezed in soapy water. Particular care should be taken to keep the window area clean particularly after cooking by GRILL or COMBINATION. Stubborn spots inside the oven can be removed by using a small amount of branded spray conventional oven cleaner sprayed onto a soft damp cloth. Wipe onto problem spots, leave for recommended time and then wipe off. Avoid the microwave feed guide area, oven door. **DO NOT SPRAY DIRECTLY INSIDE THE OVEN.**
4. The outside oven surface should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
5. If the Control Panel becomes dirty, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel. When cleaning the Control Panel, leave the oven door open to prevent the oven from accidentally turning on. After cleaning touch STOP/CANCEL Pad to clear display window.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated in colder weather conditions and in no way indicates a malfunction of the unit.
7. It is occasionally necessary to remove the glass turntable for cleaning. Wash the tray in warm soapy water.
8. The roller ring and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent and hot water then dry with a clean cloth. The roller ring may be washed in mild soapy water. Cooking vapours collect during repeated use but in no way affect the bottom surface or the roller ring wheels.
After removing the roller ring from cavity floor for cleaning, be sure to replace it in the proper position.
9. When GRILLING or cooking by COMBINATION some foods may splatter grease onto the oven walls. If the oven is not cleaned occasionally to eliminate this grease, it can accumulate and cause the oven to 'SMOKE' during use. These marks will be more difficult to clean later.

Questions And Answers

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

A: Some radio and TV interference might occur when you cook with the microwave oven. The interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with our oven.

Q: Why does my oven light dim?

A: When cooking with a power other than HIGH, the oven must cycle to obtain the lower power levels. The oven light dims and clicking noises can be heard when the oven cycles.

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

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

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Building-in Your Oven

1. In case of fitting into an oven housing, please use Panasonic's Trim Kit NN-TKH03/NN-TKH53
2. Microwave ovens should not be built into a unit directly above a top front venting conventional cooker. This will invalidate your one year guarantee. If building in above a conventional oven a gap of at least 15cm (6 inches) should be left as it is important that the microwave draws in cool air. A microwave which is built under a work surface must have adequate air circulation and must have a vent in the work surface. Read Trim-Kit instructions carefully before installation.

Technical Specifications

Power Consumption:	Microwave: 1,400W Combination: 2,700W Heater: 1,360W
Output:	Microwave: 800W (IEC) Heater: 1,300W
Outside Dimensions:	530mm (W) x 403mm (D) x 344mm (H)
Oven Cavity Dimensions:	350mm (W) x 365mm (D) x 250mm (H)
Operating Frequency:	2,450MHz
Weight:	18,5kg
Power Source	Republic of Ireland
Rated Voltage:	220V, 50HZ
Required Power:	1400W, 6.7A

All other specifications unchanged.

This appliance was produced to EN 60335-2-25.

This appliance was produced to EN 60335-2-6.

This appliance is type B(VDE) appliance.



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