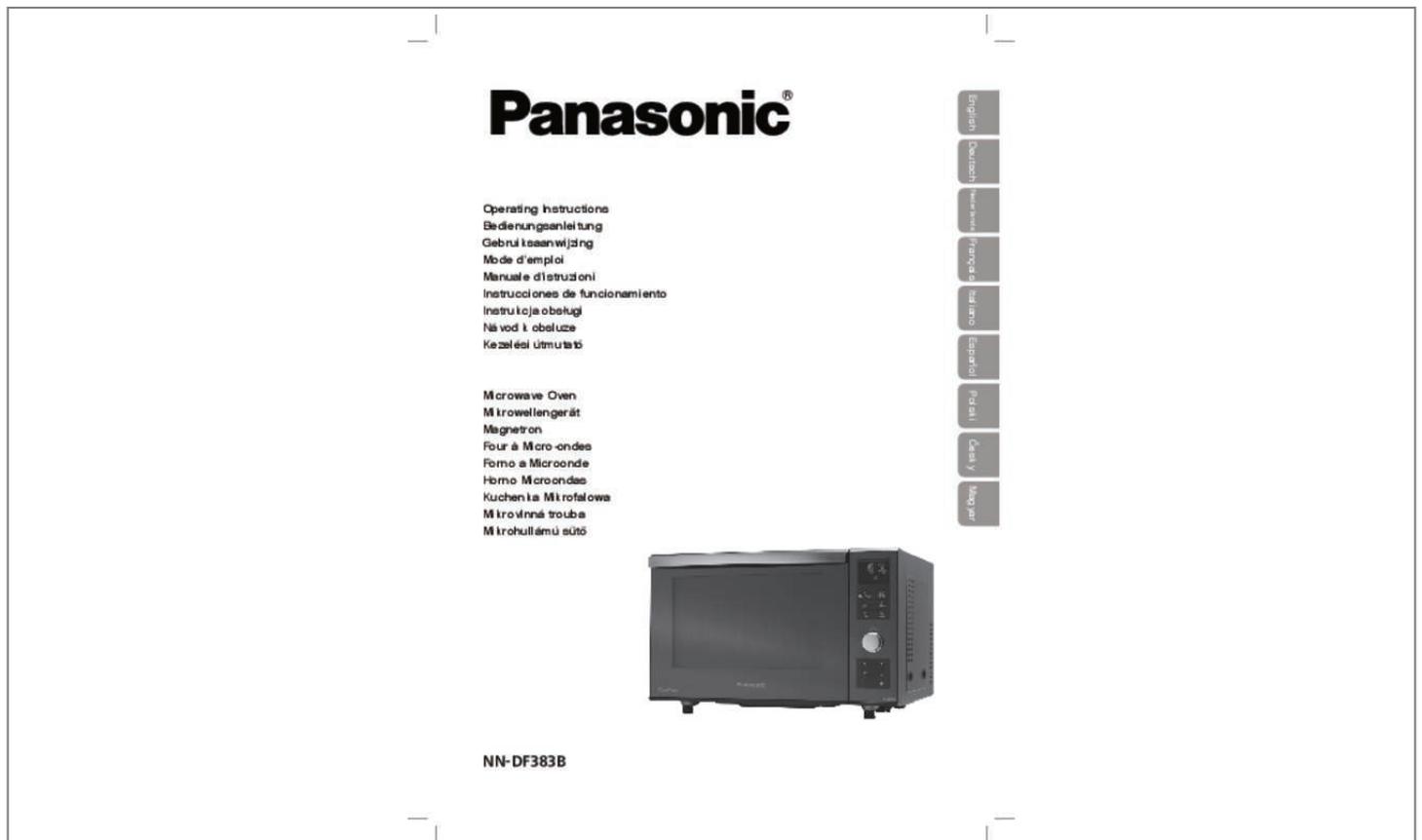




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You can read the recommendations in the user guide, the technical guide or the installation guide for PANASONIC NN-DF383B. You'll find the answers to all your questions on the PANASONIC NN-DF383B in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual PANASONIC NN-DF383B
User guide PANASONIC NN-DF383B
Operating instructions PANASONIC NN-DF383B
Instructions for use PANASONIC NN-DF383B
Instruction manual PANASONIC NN-DF383B



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Repairs should only be carried out by a qualified service person. 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. It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.

If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard. Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. Liquids and other foods must not be heated in sealed containers since they are liable to explode. Users are advised to avoid a downward pressure on the microwave oven door when in the open position. Theratoes, egg yolks and sausages must be pierced before cooking by MICROWAVE to prevent bursting. Use a meat thermometer to check the degree of cooking of roasts and poultry only when the meat has been removed from the oven. Do not use a conventional meat thermometer in the microwave oven because it may cause sparking. 3. Eggs Cooking times □ Piercing Skin □ □ □ □ 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. Meat thermometer □ 11 EN Important safety instructions Liquids □ When heating liquids, e.

g. 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. Utensils/foil □ □ Do not heat any closed cans or bottles because they might explode. Metal containers or dishes with metallic trim should not be used during microwave cooking.

Sparking will occur. If you use any aluminium foil, meat spikes or metalware the distance between them and the oven walls and door should be at least 2 cm to prevent sparking. The top and teat or lid must be removed from feeding bottles or baby food jars before placing in the oven. The contents of feeding bottles and baby food jars are to be stirred or shaken. The temperature has to be checked before consumption to avoid burns.

To prevent this possibility the following steps should be taken: a Avoid using straight-sided containers with narrow necks. b Do not overheat. c Stir the liquid before placing the container in the oven and again halfway through the cooking time. d After heating, allow it to stand in the oven for a short time, stir again before carefully removing the container. □ Feeding bottles/baby food jars □ □ Paper/plastic □ When heating food in plastic or paper containers, check the oven frequently as these types of containers ignite if overheated. Do not use recycled paper products (e.g. Kitchen Roll) unless the paper product is labelled as safe for microwave oven use. Recycled paper products may contain impurities which may cause sparks and/or fires during use. Remove wire twist-ties from roasting bags before placing the bags in the oven.

□ Fan Motor operation □ After using the oven the fan motor may rotate for a few minutes 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 time. □ 12 EN Outline diagram 1. 2. 3. 4. Door release Pull the door handle downwards to open. When you open the oven door during cooking, the cooking is stopped temporarily without clearing earlier made settings. The cooking is resumed as soon as the door is closed and the Start pad pressed.

The oven lamp lights as soon as the oven door is opened. Oven window Door safety lock system Oven air vent 4 5 11 English 5. Shelf positions 6. External oven air vents 7. Control panel 8.

Power supply cord 9. Plug 10. Identification label 11. Grill elements 12. Ceramic plate 13.

Caution label (Hot surfaces) 14. Enamel shelf 15. Wire rack 6 13 6 7 12 8 9 2 10 1 15 14 3 6 □ □ □ Note. This illustration is for reference only. 13 EN Control panel NN-DF383B 1 2 3 4 5 1 6 7 8 9 10 2 4 6 3 5 7 11 12 13 Display window Microwave power levels button Turbo defrost programs button Grill button Auto sensor programs button Oven power button Auto weight programs button Time / Weight selection dial More button Less button Memory button Timer button Stop /Cancel button: Before Cooking: One press clears your instructions During Cooking: One press temporarily stops the cooking program. Another press cancels all your instructions and the time of day will appear in the display. Start button 14 8 9 11 13 10 12 14 This oven is equipped with an energy saving function. □ □ Please note 1. 2. When in stand-by mode the brightness of the display will be reduced.

The oven will enter stand-by mode, when first plugged in and immediately after the last operation has completed. If an operation is set and start button is not pressed, after 6 minutes the oven will automatically cancel the operation. The display will revert back to clock mode. □ □ Note □ □ Beep sound When a button is pressed correctly a beep will be heard. If a button is pressed and no beep is heard, the unit has not or cannot accept the instruction. At the end of any complete program, the oven will beep 5 times. EN 14 Controls and operation procedure Word Prompting: Plug-in Press Press Press Press Press Press Press Press "88:88" Word Prompting English "Francais" "Italiano" "Deutsch" "Nederlands" "Español" "Polski" "Cesky" "English" In French In Italian In German In Dutch In Spanish In Polish In Czech In English These models have a unique function "Word Prompting" which guides you through the operation of your microwave. After plugging in the oven press the Start Button until you locate your language. As you press the buttons, the display will scroll the next instruction eliminating the opportunities for mistakes. If for any reason you wish to change the language displayed, unplug the oven and repeat this procedure.

If the Timer Button is pressed 4 times, this will turn off the operation guide. To turn the operation guide back on, press the Timer Button 4 times. 15 EN Setting the clock When the oven is first plugged in "88:88" appears in display window. Press Timer Button twice. Turn Time / Weight Dial.

Enter the time by turning the Time/ Weight dial. The time appears in the display and the colon blinks. Press Timer Button. The colon stops blinking time of day is now locked into the display. □ □ Notes 1.

To reset time of day, repeat step 1 through to step 3, as above. 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 24 hour clock, i.



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e. 2 pm = 14:00 not 2:00. Child safety lock Using this system will make the oven controls inoperable; however, the door can be opened. Child Lock can be set when the display shows a colon or the time. To Set: To Cancel: Press Start three times The time of day will disappear.

Actual time will not be lost. ' ' is indicated in the display. * Press Stop /Cancel three times The time of day will reappear in the display. □□Note 1. To activate child lock, Start must be pressed 3 times within a 10 second period. 16 EN Oven Accessories The following chart shows correct use of the accessories in the oven English Enamel shelf Wire Rack Microwave Grill Oven Combination □ □ □ □ □ □ □ □ Cooking Modes The diagrams shown below are cooking modes with examples of the accessories. It may vary depending on recipe/dish used. Further information can be found in the Cookbook. Microwave Grill Oven Grill + Microwave Key Heater Microwave 17 EN Microwave cooking and defrosting Press Microwave Power. Select desired power level.

Set the cooking time using the Time/Weight Dial (1000 W power: up to 30 minutes Other powers: up to 90 minutes). Max Defrost Medium Low Simmer Warm 1000 Watts 270 Watts 600 Watts 440 Watts 300 Watts 100 Watts Press Start Button. The cooking program will count down. 1 Press 2 Presses 3 Presses 4 Presses 5 Presses 6 Presses Use of accessory: Use your own Pyrex® dishes, plates or bowls directly on the ceramic plate. Do not place food directly on the ceramic plate.

□□CAUTION! The oven will automatically work on MAX (1000 W) microwave power if a cooking time is entered without the power level previously being selected. □□Notes 1. For multi-stage cooking refer to page 25 EN. 2. Stand time can be programmed after microwave power and time setting. Refer to using the timer page 24 EN. 3. You can change the cooking time during cooking if required. Turn Time/Weight Dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking. Bottom Feeding Technology Please note that this product uses bottom feeding technology for microwave distribution which differs from traditional turntable side feeding methods and creates more useable space for a variety of different sized dishes. This microwave feeding style can give a difference in heating times (in microwave mode) when compared against side feeding appliances. This is quite normal and should not cause any concern. Please refer to the reheating and cooking charts in the cook book.

18 EN Grilling English Press Grill to select level 1 press 2 presses 3 Presses Grill 1 Grill 2 Grill 3 1000 W 700 W 500 W (high) (medium) (low) Set Time Select Cooking time by turning the Time/Weight Dial. Time can be set up to 90 minutes. Press Start The time counts down in the display. Use of accessory: □□Notes 1. Place food on wire rack on ceramic plate. Place a heatproof plate (Pyrex®) underneath to catch fat and drips. Alternatively use the enamel shelf in the top shelf position. For large weight foods, place in a dish directly on the ceramic plate. 2. Never cover foods when grilling. 3. DO NOT attempt to preheat the grill. 4. The grill will only operate with the oven door closed. It is not possible to use the grill function with the door open. 5. There is no microwave power on the GRILL only program. 6. Most foods require turning halfway during cooking. When turning food, open oven door and CAREFULLY remove wire rack using oven gloves. 7. After turning, return food to the oven and close door. After closing oven door, press Start. The oven display will continue to count down the remaining grilling time. It is quite safe to open the oven door at any time to check the progress of the food as it is grilling. 8. The grill will glow on and off during cooking - this is normal. Always clean the oven after using the Grill and before using the microwave or combination. 9. You can change the cooking time during cooking if required.

Turn Time/Weight Dial to increase or decrease the cooking time. Time can be increased/decreased in 1 minute increments, up to 10 minutes. Turning the dial to zero will end cooking. □□CAUTION! @@Use oven gloves when removing accessories. Never touch the outside window or inside metal parts of the door or oven when taking food in or out due to the high temperatures involved. 19 EN Oven Cooking This Pad offers a choice of oven temperatures 40°C (for proving dough) and 100 220°C in 10°C increments. For quick selection of the most commonly used cooking temperatures, the temperatures start at 150°C and count up to 220°C then 40°C (for proving dough) and 100°C. Use of accessory: Oven: Set the desired oven temperature. Press Start Button to start preheating. □□Note: The oven can not preheat at 40°C.

After preheating, place the food in the oven. Set Time Select Cooking time by turning the Time/Weight Dial. Time can be set up to 90 mins Press Start Button 20 EN Oven Cooking □□Note on Preheating: 1. Do not open the door during preheating. @@@@2. @@@@3. You can add to the cooking time during cooking, if required. Turn the Time/Weight Dial to increase the cooking time. Time can be added in 1 minute increments up to 10 minutes. 4. @@@@5. Use the wire rack only as described. @@@@4. Never cover foods when cooking on Combination. 5. DO NOT preheat the grill on Combination. @@Arcing is flashes of blue light seen in the microwave. If this occurs, stop the oven immediately. @@roasts, gratins, pies and puddings.

@@@Pyrex® or ceramic are ideal. @@@@11. @@@@12. You can add to the cooking time during cooking, if required. Turn the Time/Weight dial to increase the cooking time. @@@@Use oven gloves when removing accessories. @@If less than one hour, the time will count down in units of seconds. @@@3. This feature may also be used as a minute timer. In this case press the Timer, set time and press Start.

@@@@Select desired power level Press Start. Set the cooking The cooking program time using the Time/Weight Dial. will start and the time in the display will count down. Example: To DEFROST (270 W) for 2 minutes and cook food on MAX (1000 W) power for 3 minutes. Press Microwave Power twice to select defrost power (270 W).

Set the cooking time to 2 minutes using the Time/ Weight Dial Press Microwave Power once to select max power (1000 W). Set the cooking time to 3 minutes using the Time/ Weight Dial Press Start. Example: To GRILL at LOW for 4 minutes and cook food on LOW power (440 W) for 5 minutes. Press Grill Power 3 times to select Grill level 3 (low). Set the cooking time to 4 minutes using the Time/ Weight Dial Press Microwave Power four times to select low power (440 W).

Set the cooking time to 5 minutes using the Time/ Weight Dial Press Start. □□ Notes 1. 2. 3. 4. For 3 stage cooking, enter another cooking program before pressing start.



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During operation, pressing Stop/Cancel once will stop the operation. Pressing Start will re-start the programmed operation. Pressing Stop/Cancel twice will stop and clear the programmed operation. Whilst not operating, pressing Stop/Cancel will clear the selected program.

Auto programs cannot be used with multi-stage cooking. 25 EN Using the memory function This feature allows you to pre-program your oven for a regular reheating or cooking task. You are able to pre-program your oven for a specific power level and time that is convenient for you. You can only pre-program one memory task with this oven. To set a memory program Program the desired cooking program. Press Memory. The oven is automatically pre-set to memory. 1. To select memory 2 press memory button twice. To select memory 3 press memory button three times.

OR Press Memory to store this task or press Start to start cooking in this sequence. To use a memory program Press Memory. The oven is automatically pre-set to memory. 1. To select memory 2 press memory button twice.

To select memory 3 press memory button three times. Press Start to begin cooking □□Notes 1. Auto programs cannot be programmed into memory. 2. Memory can only store 1 stage cooking.

It is not possible to store 2 or 3 stage cooking. 3. Setting a new cooking program into memory will cancel the cooking program previously stored. 4. Memory program will be cancelled if the power supply is off or the plug is disconnected. 26 EN Turbo defrost With this feature you can defrost frozen food according to the weight. The weight is programmed in grams. For quick selection, the weight starts from the most commonly used weight for each program. English Select the desired Turbo Defrost program 1 Press Small Pieces 2 Presses Big Piece 3 Presses Bread Set the weight of the frozen food by using the Time/Weight Dial. Turning the dial slowly will count up in 10 g steps.

Turning the dial quickly will count up in 100 g steps. Press Start Remember to stir or turn the food during defrosting. Program 1. Small Pieces Min./Max. Weight Suitable Food Small pieces of meat, escallop, sausages, minced meat, steak, chops, fish fillets (each 100 g to 400 g). Press turbo defrost once. Turn and shield at beeps. Allow to stand for 5 min to 30 mins. 200 g - 1200 g 1 press 2.

Big Piece 400 g - 2500 g 2 presses 3. Bread 100 g - 900 g 3 presses Big pieces of meat, whole chickens, meat joints. Press turbo defrost twice. Whole chickens and meat joints will require shielding during defrosting. Protect wings, breast and fat with smooth pieces of aluminum foil secured with cocktail sticks. Do not allow the foil to touch the walls of the oven. Standing time of 1 to 2 hours should be allowed before cooking. Turn and shield at beeps. Small or large loaves of bread, white or wholewheat. Place the loaf on a piece of kitchen roll.

Press turbo defrost three times and turn at beep. Allow bread to stand for 5 min (white light bread) to 30 min (dense rye bread). Cut large loaves in half during standing time. □□Note 1. When the defrosting time is longer than 60 minutes, the time will appear in hours and minutes. 2. The shape and size of the food will determine the maximum weight the oven can accommodate. 3. Allow standing time to ensure the food is completely defrosted. A □□IMPORTANT! See page 18 EN in cook book for defrosting guidelines 27 EN Auto sensor programs A variety of food may be cooked without having to enter the cooking time, weight or the power level.

e.g. Select the desired Auto Sensor Program. Press Start Button. □□Plus/Minus Control: Preferences for degree of cooking vary for each individual. After having used Auto Sensor Programs a few times, you may decide you would prefer your food cooked to a different degree of cooking. @@Press or □ button before pressing Start Button. @@@@ Piercing covering film. If transferring meals into a dish, cover with pierced cling film.

For auto sensor programs rice and pasta cover with a lid. @@@@If in a hurry, cook food manually by selecting the correct cooking mode and cooking time yourself. 28 EN Auto sensor programs Program 4. CHILLED MEAL Weight Accessories Instructions To reheat a fresh precooked meal. All foods must be pre-cooked.

Foods should be at refrigerator temperature approx. + 5°C. Reheat in container as purchased. Pierce covering film with a sharp knife once in the centre and four times around the edge. If transferring food to dish, cover with pierced cling film.

Press auto sensor programs button once then press start. Stir at beeps. Stir again at end of program and allow a few minutes standing time. Large pieces of meat/fish in a thin sauce may require longer cooking. This program is not suitable for starchy food such as rice, noodles or potatoes. English 200 g - 1000 g - 1 press 5. FROZEN MEAL 200 g - 1000 g - 2 presses 6. FRESH VEGETABLES 200 g - 1000 g 3 presses 7. FROZEN VEGETABLES 200 g - 1000 g - To reheat a frozen precooked meal All foods must be pre-cooked and frozen (-18°C); Reheat in container as purchased. Pierce covering film with a sharp knife once in the centre and four times around the edge.

If transferring food to dish, cover with pierced cling film. Press auto sensor programs button twice then press start. Stir at beeps and cut the blocks into pieces. Stir again at end of program and allow a few minutes standing time. Check temperature and cook further minutes if necessary before eating. This program is not suitable for portionable frozen foods. To cook fresh vegetables. Place prepared vegetables into a suitable sized container. Sprinkle with 1 tbsp cold water per 100 g vegetables. Cover with cling film.

Pierce cling film with a sharp knife once in the centre and four times around the edge. Press auto sensor programs button three times. Press start. Drain after cooking and season to taste. - 4 presses To cook frozen vegetables.

Place vegetables into a suitable sized container. Sprinkle with 1-3 tbsp cold water. If cooking vegetables with high water content, such as spinach or tomatoes, do not add water. Cover with cling film. Pierce cling film with a sharp knife once in the centre and four times around the edge.

Press auto sensor programs button four times. Press start. Stir at the end of program and allow a few minutes standing time. Drain and season to taste. 29 EN Auto sensor programs Program 8. PASTA 100 g - 450 g 5 presses 9. RICE 100 g - 300 g 6 presses Weight Accessories Instructions For cooking dried pasta. Use a large bowl. Add 1 tsp salt, 1tbsp oil and boiling water. For 100 g - 290 g pasta add 1 litre of boiling water.

For 300 g - 450 g pasta add 1 ½ litre of boiling water. Cover with a lid. Press auto sensor programs button five times. Stir at beeps. Press start. Drain after cooking. For cooking rice for savoury dishes not rice puddings. (Thai, Basmati, Jasmine, Suriname, Arborio or Mediterranean rice). Rinse the rice thoroughly before cooking. Use a large bowl.

Add 2-2.5 times boiling water to rice. Cover with a lid. Press auto sensor programs button six times.



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Press start.

Stir at beeps. Allow to stand for 5 minutes after cooking. Drain after cooking. - - ♦ Notes 1. 2.

3. 4. 5. The Auto Sensor Programs must ONLY be used for foods described. Only cook foods within the weight ranges described. Always weigh the food rather than relying on the package information. Most foods benefit from a STANDING time, after cooking with an Auto Program, to allow heat to continue conducting to the centre. To allow for some variations that occur in food, check that food is thoroughly cooked and piping hot before serving. 30 EN Auto weight programs ♦ Note The weight is programmed in grams. For quick selection, the weight starts from the most commonly used weight for each program.

English Select the desired auto weight program. Set the weight of the food by using the Time / Weight selection dial. Turning the dial slowly will count up in 10 g steps. Turning the dial quickly will count up in 100 g steps. Press Start Button Program 10. CHILLED QUICHE Weight Accessories Instructions For reheating fresh pre-cooked quiche. Remove all packaging and place the quiche on the wire rack on the ceramic plate. Press auto weight programs button once, enter weight of food and press start. Transfer the quiche onto a cooling rack at the end of cooking and allow a few minutes standing time. Quiche with a high content of cheese may result in being hotter than quiches with vegetables.

This program is not suitable for deep filled quiches. For reheating, crisping and browning frozen potato products. Spread out potato products in a heatproof dish and place on the wire rack on the ceramic plate. Press auto weight programs button twice, enter weight of food and press Start. For best results, cook in a single layer and stir at beep.

This program is not suitable for galettes, Pom' Dauphine and Pom' Noisette. For reheating, crisping and browning fresh pastry items e.g. friands, feuillette tresse etc. Remove all packaging and place on wire rack on ceramic plate.

Press auto weight programs pad three times, enter weight of food and press start. Transfer the pastry items to a cooling rack and allow a few minutes standing time. For reheating and browning the top of fresh pre-cooked pizza and cheese baguette. Remove all packaging and place the chilled pizza on the wire rack on the ceramic plate. Press the auto weight programs button four times, enter the weight of the food and press start. For reheating and browning the top of frozen pre-cooked pizza, bruschetta and cheese baguette. Remove all packaging and place the frozen pizza on the wire rack on the ceramic plate. Press auto weight programs button five times, enter the weight of the food and press start. Transfer the pizza on to a cooling rack at the end of cooking. This program is not suitable for deep pan pizzas or very thin pizzas such as Flammekueche.

150 g - 500 g 1 press 11. FROZEN POTATO PRODUCTS 200 g - 500 g 2 presses 12. PASTRY ITEMS 100 g - 600 g 3 presses 13. CHILLED PIZZA 100 g - 450 g 4 presses 14. FROZEN PIZZA 100 g - 450 g 5 presses 31 EN Auto weight programs Homemade dishes This function allows cooking of dishes using raw ingredients on the auto weight programs Gratin Potato and Gratin Pasta. For these recipes please follow exactly the amounts and methods, which are described below. Program 15. GRATIN POTATO Serves 4 6 presses 16. GRATIN PASTA Serves 4 7 presses Weight Accessories Instructions See below for recipe. Place on ceramic plate.

Press the auto weight programs pad six times. Press Start (it is not necessary to enter the weight of the food). Allow to stand for 5 min. after cooking. See below for recipe.

Place on ceramic plate. Press the auto weight programs pad seven times. Press Start (it is not necessary to enter the weight of the food). Allow to stand for 2 min after cooking. ingredients SERVES 4 7 0 0 g peeled potatoes, 1 g arlic clove, 7 0 g emmen t h al, gr ated , s alt an d p ep p er, 2 0 0 ml s in g le cream , 2 0 0 ml m ilk, D ish: 1 dish (Ø 25 cm) 15.

Gratin Potato 6 Presses Cut the potatoes into thin slices. Peel and chop the garlic. Arrange the potatoes slices in dish. Scatter over the garlic, half the cheese, salt and pepper. Pour over the cream and milk. Cover with the rest of the grated cheese. Place on ceramic plate. Press the auto weight programs pad six times. Press Start. Allow to stand for 5 min after cooking.

ingredients Serves 4 5 5 0 g F res h Pasta Sauce e.g. tom ato 4 0 0 g F resh Pasta e.g . t o rt ell ini/ r av ioli 5 0 g G rat ed h ard cheese e.g . Ch eddar, mozzarella, p ar m esan D ish : 1 P yrex® squa re d ish 22 cm 16. Gratin Pasta 7 Presses Mix the pasta sauce and pasta together in a large dish until the pasta is fully coated in the sauce. Sprinkle grated cheese over the top. Place the casserole dish on the base of the ceramic plate.

Press the auto weight programs pad seven times. Press start. Allow to stand for 2 minutes after cooking. 32 EN Questions and answers Q: A: 1. 2.

3. Why won't my oven turn on? When the oven does not turn on, check the following: Is the oven plugged in securely? Remove the plug from the outlet, wait 10 seconds and reinsert. Check the circuit breaker and the fuse Reset the circuit breaker or replace the fuse if it is tripped or blown. If the circuit breaker or fuse is all right, plug another appliance into the outlet. If the other appliance works, there probably is a problem with the oven.

If the other appliance does not work, there probably is a problem with the outlet. If it seems that there is a problem with the oven, contact an authorized Service Centre. My oven causes interference with my TV. Is this normal? Some radio and TV interference might occur when you cook with the oven. This interference is similar to the interference caused by small appliances such as mixers, vacuums, blow dryers, etc. It does not indicate a problem with your oven. The oven won't accept my program. Why? The oven is designed not to accept an incorrect program. For example, the oven will not accept a fourth stage. Sometimes warm air comes from the oven vents.

Why? 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. I can't set an auto sensor program and 'HOT' appears in the display. Why? If the oven has previously been used and it is too hot to be used on an Auto Sensor Program, 'HOT' will appear in the display window. After the 'HOT' disappears, the Auto Sensor Programs may be used. If in a hurry, cook food manually by selecting the correct cooking mode and cooking time yourself.

Q: A: Can I use a conventional oven thermometer in the oven? Only when you are using OVEN/ GRILL cooking mode. The metal in some thermometers may cause arcing in your oven and should not be used on MICROWAVE and COMBINATION cooking modes.

English Q: A: Q: There are humming and clicking noises from my oven when I cook by COMBINATION.



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What is causing these noises? A: The noises occur as the oven automatically switches from MICROWAVE power to OVEN/GRILL to create the combination setting. This is normal. Q: A: My oven has an odour and generates smoke when using the COMBINATION and GRILL function. Why? After repeated use, it is recommended to clean the oven and then run the oven without food.

This will burn off any food, residue or oil which may cause an odour and/or smoking. The oven stops cooking by microwave and 'H97' or 'H98' appears in the display. Why? This display indicates a problem with the microwave generation system. Please contact an authorised Service Centre. The fan continues to rotate after cooking.

Why? After using oven, the fan motor may rotate to cool the electrical components. This is normal and you can continue using the oven at this time. Q: A: Q: A: Q: A: Q: A: Q: A: Q A 33 EN Questions and answers Q: A: Can I check the pre-set oven temperature while cooking or preheating by Oven? Yes. @@Why? A: The oven has been programmed in DEMO MODE. This mode is designed for retail store display. @@@@Unplug the oven for a few seconds, then plug it again. When "88:88" is displayed, press the start button until your language is displayed. Then set the clock. Refer to page 16 EN. 34 EN Care of your oven 1.

2. Turn the oven off before cleaning. Clean the inside of the oven, door seals and door seal areas regularly. When food splatters or spilled liquids adhere to the oven walls, ceramic plate, 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 abrasive is not recommended. DO NOT USE COMMERCIAL OVEN CLEANERS. @@The outside oven surface should be cleaned with a damp cloth. @@If the Control Panel becomes dirty, clean it with a soft, dry cloth. Do not use harsh detergents or abrasives on the Control Panel.

@@After cleaning touch STOP/CANCEL button to clear display window. @@This may occur when the oven is operated under high humidity conditions and in no way indicates a malfunction of the unit. The 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. 8.

When using the OVEN / GRILL or COMBINATION mode, some foods may inevitably splatter grease on to the oven walls. If the oven is not cleaned occasionally, it may start to "smoke" during use. A steam cleaner is not to be used for cleaning. English 9. 3.

10. This oven should only be serviced by qualified personnel. For maintenance and repair of the oven contact the nearest authorized dealer. 11. Failure to maintain the oven in a clean condition could lead to deterioration of surfaces that could affect the life of the appliance and possibly result in a hazardous situation. 4. 5. 12. Keep air vents clean at all times. Check that no dust or other material is blocking any of the air vents on the top, bottom or rear of the oven.

If air vents become blocked this could cause overheating which would affect the operation of the oven and possibly result in a hazardous situation. 6. 7. 35 EN Technical specifications Power Source: 230 V, 50 Hz Power Consumption: Maximum; 2060 W Microwave; 1040 W Grill; 1040 W Output: Microwave; 1000 W (IEC-60705) Grill Heater; Heater top 1000 W Heater bottom 600 W Outside Dimensions: 483 mm (W) x 396 mm (D) x 310 mm (H) Oven Cavity Dimensions: 299 mm (W) x 350 mm (D) x 199 mm (H) Unrated Weight: 13.3 kg Noise: 60 dB Weight and Dimensions shown are approximate. This product is an equipment that fulfills the European standard for EMC disturbances (EMC = Electromagnetic Compatibility) EN 55011. According to this standard this product is an equipment of group 2, class B and is within required limits. Group 2 means that radio-frequency energy is intentionally generated in the form of electromagnetic radiation for purpose of warming or cooking food. Class B means that this product may be used in normal household areas. retailer upon the purchase of an equivalent new product.

Disposing of this product correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point. Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation. For business users in the European Union If you wish to discard electrical and electronic equipment, please contact your dealer or supplier for further information. Information on Disposal in other Countries outside the European Union This symbol is only valid in the European Union.

If you wish to discard this product, please contact your local authorities or dealer and ask for the correct method of disposal. Pursuant to the directive 2004/108/EC, article 9(2) Panasonic Testing Centre Panasonic Marketing Europe GmbH Winsbergring 15,22525 Hamburg, F.R.Germany Manufactured by Panasonic Appliances Microwave Oven (Shanghai) Co.,Ltd, 888, 898 Longdong Road, Pudong, Shanghai, 201203, China.

This symbol on the products and/ or accompanying documents means that used electrical and electronic products should not be mixed with general household waste. For proper treatment, recovery and recycling, please take these products to designated collection points, where they will be accepted on a free of charge basis. Alternatively, in some countries you may be able to return your products to your local Information on Disposal for Users of Waste Electrical & Electronic Equipment (private households) 36 EN Panasonic Corporation Website:<http://panasonic.net> © Panasonic Corporation 2013 F0003BG30EP PA0313-0 Printed in P.R.C. .



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