

Panasonic®

Owner's Manual Over The Range Microwave Oven Household Use Only Model No. NN-SU158S



Scan this code for special instructions and features.

**ATTACHED INSTALLATION INSTRUCTION
PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT,
AND SAVE THIS MANUAL FOR FUTURE USE.**

For assistance, please contact us via the web at:
<http://shop.panasonic.com/support> (U.S.A only)

For microwave oven safety reference, please visit the FDA's web page at:
<http://www.fda.gov/Radiation-EmittingProducts/default.htm>

Para obtener instrucciones en español, por favor visite la página web en:
<http://shop.panasonic.com/support>

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IMPORTANT SAFETY INSTRUCTIONS

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.



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.
- (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.

Thank you for purchasing a Panasonic Microwave Oven

Your microwave oven is a cooking appliance and you should use as much care as you use with a stove or any other cooking appliance. 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 this appliance.
2. Read and follow the specific "**PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY**," above.
3. This appliance must be grounded. Connect only to a properly grounded outlet. See "**GROUNDING INSTRUCTIONS**" found on page 6.
4. As with any cooking appliance, **DO NOT** leave oven unattended while in use.
5. Install or locate this appliance only in accordance with the installation instructions found on page 5.
6. **DO NOT** cover or block any openings on this appliance.
7. **DO NOT** store 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 or similar locations).
8. Use this appliance only for its intended use as described in this manual. **DO NOT** use corrosive chemicals, vapors or non-food products 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 in radiation leaks.
9. When cleaning surfaces of the 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.



IMPORTANT SAFETY INSTRUCTIONS (continued)

10. **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.
11. **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.
12. **DO NOT** immerse cord or plug in water.
13. Keep cord away from heated surfaces.
14. **DO NOT** let cord hang over edge of a table or counter.
15. This appliance should be serviced only by qualified service personnel. Contact the nearest authorized service center for examination, repair or adjustment.
16. 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.
17. To reduce the risk of fire in the oven cavity:
 - (a) **DO NOT** overcook food. Carefully attend appliance when 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 material 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.**
18. **Superheated Liquids:** 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 A UTENSIL IS INSERTED INTO THE LIQUID. To reduce the risk of injury to persons:
 - (a) **STIR THE LIQUID BOTH BEFORE AND HALFWAY THROUGH HEATING.**
 - (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, and cause injury or damage to the oven.
20. This appliance is suitable for use above both gas and electric cooking equipment 91.4 cm (36 inches) or less wide. To reduce the risk of fire and electric shock, install at least 34.6 cm (13 3/8 inches), above a cooktop, measured to the bottom of the oven.
21. Clean Ventilating hoods Frequently – Grease should not be allowed to accumulate on hood or filter.
22. Use care when cleaning the Grease filter. Corrosive cleaning agents, such as lye-based oven cleaners, may damage the filter. Clean in hot detergent solution every month.
23. When flaming foods under the hood, turn the fan on.

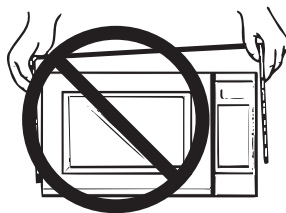
SAVE THESE INSTRUCTIONS

WARNING

Safety Precautions

TO AVOID THE RISK OF SHOCK:

DO NOT remove outer panel from oven. Repairs must be done only by a qualified service person.

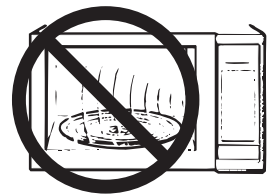


TO REDUCE THE RISK OF EXPOSURE TO MICROWAVE ENERGY:

DO NOT tamper with, or make any adjustments or repairs to Door, Control Panel Frame, Safety Interlock Switches, or any other part of the oven. Microwave leakage may result.

TO AVOID THE RISK OF FIRE:

1. **DO NOT** operate the microwave oven empty or use metal containers. When using the microwave oven without water or food, microwave energy cannot be absorbed and will continuously reflect throughout the cavity. This will cause arcing and damage the oven cavity, door or other components, which can lead to a fire hazard.
2. **DO NOT** store flammable materials next to, on top of, or in the oven.



3. **DO NOT** dry clothes, newspapers or other materials in the oven, or use newspaper or paper bags for cooking.

4. **DO NOT** hit or strike Control Panel. Damage to controls may occur.

5. **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 sparking.



TO AVOID THE RISK OF SCALDING:

POT HOLDERS should always be used when removing items from the oven. Heat is transferred from the HOT food to the cooking container and from the container to the Glass Tray. The Glass Tray can also be very HOT after removing the cooking container from the oven.



Glass Tray

1. **DO NOT** operate the oven without the Roller Ring and the Glass Tray in place.

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

2. **DO NOT** operate the oven without the Glass Tray fully engaged on the drive hub. Improper cooking or damage to the oven could result. Verify that the Glass Tray is properly engaged and rotating by observing its rotation when you press **Start**.
Note: The Glass Tray can turn in either direction.

3. Use only the Glass Tray specifically designed for this oven. **DO NOT** substitute any other Glass Tray.

4. If the Glass Tray is hot, allow to cool before cleaning or placing in water.

5. **DO NOT** cook directly on the Glass Tray. Always place food in a microwave safe dish, or on a rack set in a microwave safe dish.

6. If food or utensil on the Glass Tray touches 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 Glass Tray in their proper positions.

3. The Roller Ring must always be used for cooking along with the Glass Tray.



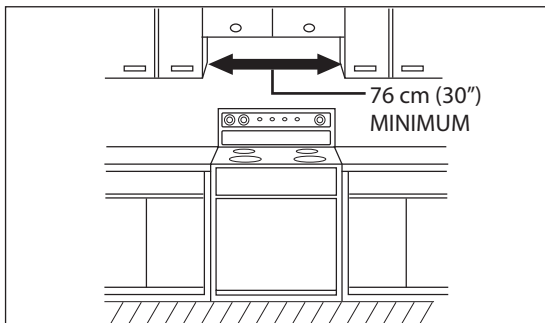
Installation Instructions

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. This oven must be installed in at least a 76 cm (30") inch opening, it is suitable for use above gas or electric cooking equipment 91.4 cm (36 inches) or less wide.



2. Be sure to install this oven only in accordance with the additional installation instructions provided.
3. It is recommended that the product be mounted to a flush wall of 5 x 10 cm (2" x 4") stud and 1 cm (3/8") minimum thickness drywall or plaster/lath construction. For further information, please consult the additional installation instructions provided.
4. Make sure the kitchen cabinet height is as high as the specification described in the installation instructions.
5. This oven was manufactured for household use only.

TV / RADIO / WIRELESS EQUIPMENT INTERFERENCE

This product has been tested and found to comply with the limits for ISM Equipment pursuant to part 18 of FCC rules, which are designed to provide reasonable protection against such interference in a residential installation. This product can radiate radio frequency energy, which could cause interference to such products as radio, TV, baby monitor, cordless phone, Bluetooth, wireless router, etc., which can be confirmed by turning this product off and on. If present, the user is encouraged to try to correct by taking one or more of the following countermeasures:

- (1) Increase the spacing distance between the microwave oven and other product receiving the interference.
- (2) If possible, use a properly installed receiver antenna and/or reorient the receiving antenna of the other product receiving the interference.
- (3) Plug the microwave oven into a different outlet from the other product receiving the interference.
- (4) Clean door and sealing surfaces of the oven. (See Care and Cleaning of Your Microwave Oven)
3. In the event of a grease fire, smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray.
4. Keep hood and grease filters clean, according to instructions on page 25, to maintain adequate venting and avoid grease fires.
5. To protect the automatic fan feature, always keep the filter clean (see page 25). Should the fan require repair, do not operate microwave oven until it has been repaired.
6. Charcoal filter should be replaced periodically. It may be purchased from a local Panasonic dealer.

The Hood

1. The vent fan in your oven will operate automatically under certain cooktop operating conditions. This is normal. Caution is required to prevent the starting and spreading of accidental cooking fires while the vent fan is in operation.
2. Never leave surface units unattended at high heat setting. Boil over causes smoking and greasy spillovers that may ignite and spread if vent fan is operating. To minimize automatic fan operation, use adequate sized utensils and use high heat settings only when necessary.

Indoor Venting

If the air exhaust must be recirculated by this unit inside the kitchen, a charcoal filter must be used. A charcoal filter has been installed for your convenience. However, we recommend that this filter be changed as soon as possible with the replacement charcoal filter kit (NN-CF158) that can be purchased from your local Panasonic dealer.



Grounding Instructions

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 doubt exists as to whether the appliance is properly grounded.

Grounding Instructions

THIS APPLIANCE MUST BE GROUNDED.

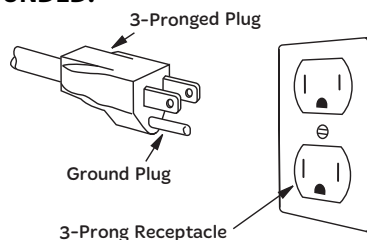
In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug.

The plug must be plugged into an outlet that is properly installed and grounded.

- **Plug into properly installed and grounded three-prong outlet.**
- **DO NOT** remove ground prong.
- **DO NOT** use an adapter.

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. **DO NOT** let cord hang over edge of a table or counter.
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 three-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

The oven must be operated 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. The oven must be plugged into a 20 AMP, 120 VOLT, 60 Hz GROUNDED OUTLET. **(Beginning in 2017, all new construction and all renovated single family homes must have at least a 20 A, 120 VOLT, 60 Hz GROUNDED OUTLET).**

Where a standard two prong outlet is encountered, consult with a qualified electrician to have outlet replaced with a 20A, 120 Volt, 60 Hz outlet grounded in accordance with CEC and local regulations. The VOLTAGE used must be the same as specified on this microwave oven (120 V, 60 Hz). Using a higher voltage is dangerous and may result in a fire or oven damage. Using a lower voltage will cause slow cooking. Panasonic is NOT responsible for any damages resulting from the use of the oven with any voltage other than specified.

Food Preparation

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 / STERILIZING / 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 may be popped in a microwave oven corn popper.

Microwave popcorn that 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 pad (refer to page 15). Otherwise, the popcorn may not pop adequately or may ignite and cause a fire. Never leave the oven unattended when popping popcorn. Allow the popcorn bag to cool before opening, and always open the bag facing away from your face and body to prevent steam burns.*



3) DEEP FAT FRYING

- **DO NOT** deep fat fry in your microwave oven. Cooking oils may burst into flames and may cause damage to the oven and may 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 is safe.



- **Potatoes, apples, whole squash and sausages** are examples of foods with nonporous 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) GLASS TRAY / COOKING CONTAINERS / FOIL

- Cooking containers get hot during microwaving. Heat is transferred from the HOT food to the container and the Glass Tray. Use pot holders when removing containers from the oven or when removing lids or plastic wrap covers from cooking containers, to avoid burns.
- The Glass Tray will get hot during cooking. It should be allowed to cool before handling or before paper products, such as paper plates or microwave popcorn bags, are placed in the oven for microwave cooking.
- When using foil in the oven, allow at least 1-inch (2.5 cm) of space between foil and interior oven walls or door.
- Dishes with metallic trim should not be used, as arcing may occur.

Food Preparation (continued)

6) PAPER TOWELS / CLOTHS

- **DO NOT** use paper towels or cloths that contain a synthetic fiber woven into them. The synthetic fiber may cause the towel to ignite. Use paper toweling under supervision.

7) BROWNING DISHES / OVEN COOKING BAGS

- Browning dishes or grills are designed for microwave cooking only. Always follow instructions provided by the manufacturer. **DO NOT** preheat browning dish more than six minutes.
- If an oven cooking bag is used for microwave cooking, prepare according to package directions. **DO NOT** use a wire twist-tie to close bag. Instead use plastic ties, cotton string or a strip cut from the open end of the bag.



8) THERMOMETERS

- **DO NOT** use a conventional meat thermometer in your oven. Arcing may occur. Microwave safe thermometers are available for both meat and candy.



9) BABY FORMULA / BABY FOOD

- **DO NOT** heat baby formula or baby food in the microwave oven. The glass jar or surface of the food may appear warm while the interior can be so hot as to 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 (for example, jelly donuts).

11) GENERAL OVEN USAGE GUIDELINES

- **DO NOT** use the oven for any purpose other than the preparation of food.

Cookware Guide

This section answers the question, "Can I use in the Microwave?"

Aluminum Foil

It is not recommended to use. Arcing can occur if foil is too close to oven wall or door and cause damage to your oven.



Browning Dish

Yes. Only use browning dishes that are designed for microwave cooking. Check browning dish information for instructions/heating chart. Do not preheat for more than six minutes.

Brown Paper Bags

No. They may cause a fire in the oven.



Microwave Safe

Yes. If labeled Microwave Safe, check manufacturers' directions for use in microwave heating. Some dinnerware may state on the back of the dish, "Oven-Microwave Safe".



Dinnerware

If unlabeled, use **CONTAINER TEST** below.

Disposable Polyester Paperboard Dishes

Yes. Some frozen foods are packaged in these dishes. Also can be purchased in some grocery stores.



Fast Food Cartons with Metal Handle

No. Metal handle may cause arcing.



Frozen Dinner Trays

If made for the microwave, then yes. If it contains metal, then no.



Glass Jars

No. Most glass jars are not heat resistant.



Heat Resistant Oven Glassware/Ceramic

Yes, but only ones for microwave cooking and browning. (See **CONTAINER TEST** below.)



Metal Bakeware

No. Metal can cause arcing and damage to your oven.



Metal Twist-Ties

No. May cause arcing which could cause a fire in the oven.



Oven Cooking Bag

Yes. Follow manufacturers' directions. Close bag with the nylon tie provided, a strip cut from the end of the bag, or a piece of cotton string. Do not close with metal twist-tie. Make six 1/2-inch slits near the closure.

Paper Plates/Cups

Yes. Use to warm cooked foods, and to cook foods that require short cooking time, such as hot dogs. **Do not microwave paper cups; they may overheat and ignite.**



Towels & Napkins

Yes, only paper napkins/towels. Use to warm rolls and sandwiches, only if labeled safe for microwave use. Do NOT use recycled paper towels.



Parchment Paper

Yes. Use as a cover to prevent splattering.

Plastic Cookware

Yes, with caution. Should be labeled, "Suitable for Microwave Heating."



Check Microwave Safe manufacturers' directions for recommended uses. Some microwave safe plastic containers are not suitable for cooking foods with high fat or sugar content. The heat from hot food may cause warping.

Plastic, Melamine

No. This material absorbs microwave energy. Dishes get HOT!

Plastic Foam Cups

Yes, with caution. Plastic foam will melt if foods reach a high temperature. Use short term only to reheat foods to a low serving temperature. **Do not microwave paper cups; they may overheat and ignite.**



Plastic Wrap

Yes. Use to cover food during cooking to retain moisture and prevent splattering. Should be labeled "Suitable for Microwave Heating". Check package directions.



Straw, Wicker, Wood

Yes, short term only. Use only for short term reheating and to bring food to a low serving temperature. Wood may dry out, split or crack.



Thermometers

Only microwave safe thermometers can be used, NOT conventional thermometers.



Wax Paper

Yes. Use as a cover to prevent splattering and to retain moisture.

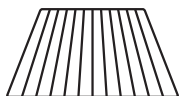
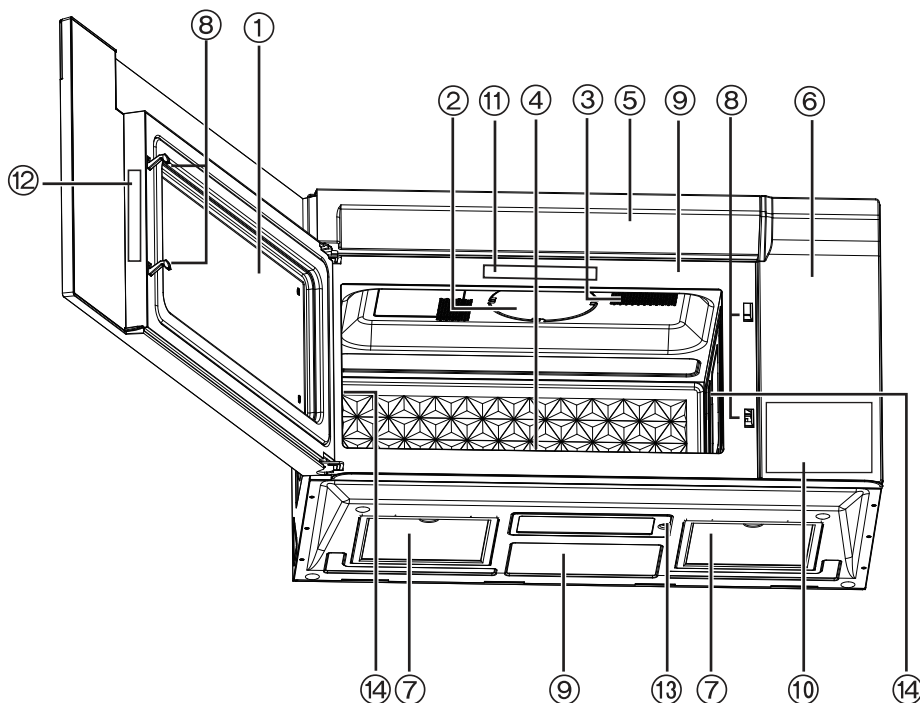


CONTAINER TEST

TO TEST A CONTAINER FOR SAFE MICROWAVE OVEN USE: Fill a microwave safe cup with cool water and place it in the microwave oven along side the empty container to be tested; **heat one (1) minute at P10 (HIGH)**. If the container is microwave oven safe (transparent to microwave energy), the empty container should remain comfortably cool and the water should be hot. If the container is hot, it has absorbed some microwave energy and should NOT be used. This test cannot be used for plastic containers.



Oven Components Diagram



Shelf

Do not place SHELF permanently in the oven cavity. Use SHELF for 2-level cooking only.



Glass Tray



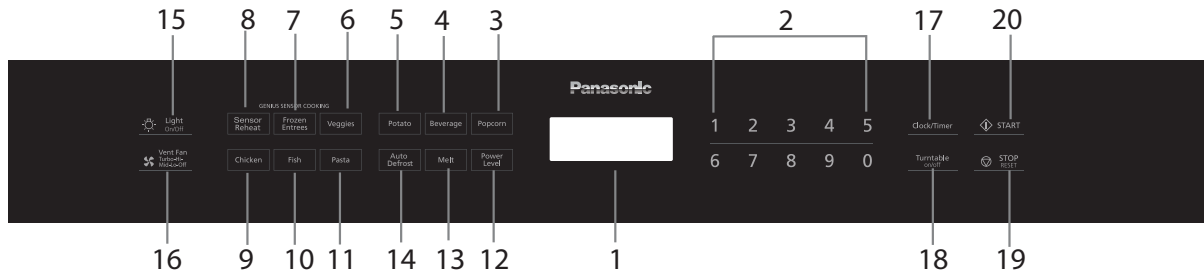
Roller Ring

- 1 See-through Oven Window
- 2 Waveguide Cover (do not remove)
- 3 Oven Light
- 4 Glass Tray (Turntable)
- 5 Oven Air vent (Vent Grille is removable and can be cleaned, see page 25)
- 6 Panel
- 7 Grease Filter (Grease filter is removable and can be cleaned, see page 25)
- 8 Door Safety Lock System
- 9 Warning Label
- 10 Cooking Guide Label
- 11 Rating Label
- 12 DHHS Label
- 13 Cook-top Light
- 14 Shelf Supports

NOTE:

The illustration is for reference only.

Control Panel



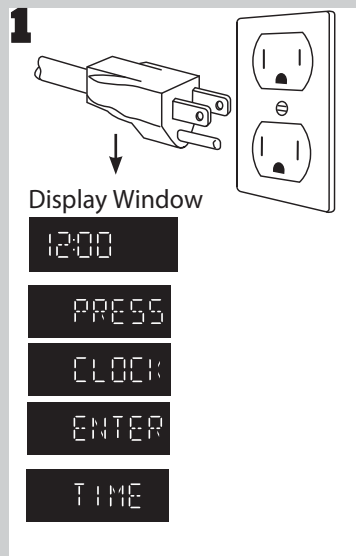
1. Display Window
2. Number Pads
3. Popcorn Pad
4. Beverage Pad
5. Potato Pad
6. Veggies Pad
7. Frozen Entrees Pad
8. Sensor Reheat Pad
9. Chicken Pad
10. Fish Pad
11. Pasta Pad
12. Power Level Pad
13. Melt Pad
14. Auto Defrost Pad
15. Light On/Off Pad
16. Vent Fan Pad
17. Clock/Timer Pad
18. Turn Table On/Off Pad
19. Stop/Reset Pad

Before cooking: one tap clears all your instructions. **During cooking:** one press temporarily stops the cooking process. Another press cancels all your instructions, and time of day or colon appears in the display window.

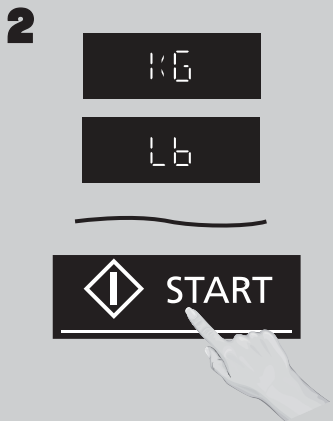
20. Start pad
After cooking program setting, one press allows oven to begin functioning. If door is opened or **Stop/Reset** pad is pressed once during oven operation, **Start** pad must be pressed again to restart oven.

Operation

Using the Microwave for the First Time



Plug into a properly grounded electrical outlet. "12:00 PRESS CLOCK ENTER TIME" message scrolls across display window.

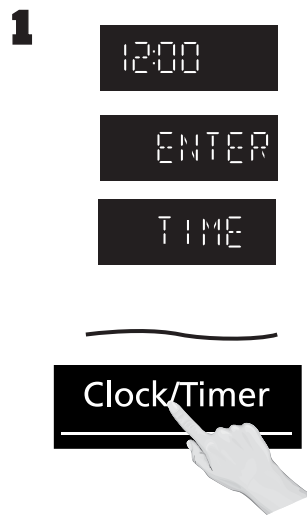


The oven automatically defaults to the imperial measure system (oz/lb). Press Start to cycle between the weight system, Metric(g/kg) or Imperial (oz/lb)

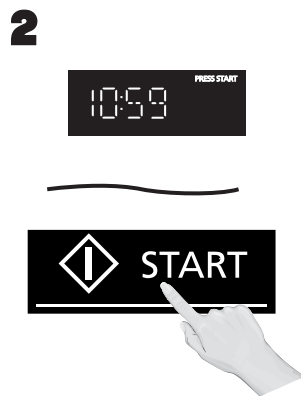
NOTES:

These choices can be selected only when you plug-in the oven.

Setting the Clock



Press **Clock/Timer** once, then **press number pad** to input the current time.



Press **Start** once to confirm. Current time is displayed. If no operation in 5 minutes, the setting will be cancelled.

Setting the Child Safety Lock



When the time of day appears in the display, press **Start** three times; Current time will appear in the display.



Press **Stop/Reset** three times; Current time will display and Child Lock will be cancelled.

NOTES:

1. This feature prevents the electronic operation of the oven until cancelled. It does not lock the door.
2. You can set Child Lock feature when the display shows a colon or time of day.

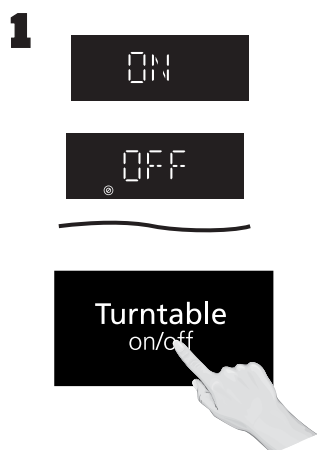
Setting Light



This feature allows you to control the brightness of Cooktop Light.

Press **Light** pad once to turn on the light. Twice to turn off the light.

Setting Turntable On/Off



For best cooking results, leave the turntable on. It can be turned off for large dishes. Press **Turntable On/Off** pad to turn the turntable on or off. When you turn it off, on or off, will appear in the display window.

NOTES:

1. When "Turntable Off" is selected, it will automatically return to "On" again after the heating cycle is completed. Do not operate the oven "Turntable Off" when cooking foods.
2. Sometimes the glass tray can become too hot to touch. Be careful when touching the glass tray during and after cooking.
3. When a large dish or more than one dish is used for cooking, the turntable can be turned off. For best results, rotate each dish or interchange multiple dishes, and stir foods occasionally during cooking. For foods that cannot be stirred, (e.g. lasagna) the center of foods should be cut with a knife, it is well heated through.

Setting Fan



The Fan (Vent Fan) removes steam and other vapors from the cooking surface below the microwave oven. Press **Vent Fan** pad once for **Turbo** fan speed, twice for **High** fan speed, 3 times for **Med.** fan speed, and 4 times for Low fan speed, 5 times for fan speed off.

NOTES:

1. The High fan speed will run for one second even though the Low fan setting is selected. This is absolutely normal.
2. If the temperature from the range or cooktop below the oven gets too hot, the vent fan will automatically turn on to protect the oven. It may stay on up to an hour to cool the oven. When this occurs, the Vent pad will not turn the fan off.

Cooking



Power Level



Press **Power Level** until the desired power level appears in the display. PL--HI is the highest and PL--0 is the lowest.

Press	Power Level
once	PL--HI (HIGH)
twice	PL--90
3 times	PL--80
4 times	PL--70
5 times	PL--60
6 times	PL--50
7 times	PL--40
8 times	PL--30
9 times	PL--20
10 times	PL--10
11 times	PL--0

DO NOT OVERCOOK: This oven requires less time to cook than older units. Overcooking will cause food to dry out and may cause a fire. A microwave oven's cooking power tells you the amount of microwave power available for cooking.

Stage Cooking:

For more than one stage of cooking, repeat steps 1 and 2 for each stage of cooking before pressing **Start**. The maximum number of stages for cooking is three. When operating, two beeps will sound between each stage. Three beeps will sound at the end of the entire sequence.

2

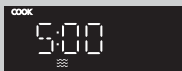


5 | 0 | 0



Set Cooking Time using the **Number** pads. The max. time is 99 minutes, 99 seconds.

3



START



Press **Start**; the cooking will start and the time will count down in the display. At the end of cooking, three beeps will sound.

Setting the Timer



TIME

Clock/Timer



This feature allows you to program the oven as a kitchen timer. Press **Clock/Timer** twice.

2



3 | 0 | 0



Set desired amount of time using **Number** pads (up to 99 minutes, 99 seconds).

3



START



Press **Start**. The timer will count down without cooking and three beeps when done.

Notes:

1. END is displayed when timer finished.
2. During setting, press STOP/RESET to exit timer setting

Potato

This feature allows you to cook potato without setting weight and time. The oven simplifies programming.

1



Press **Potato** once for 1 potato.
Twice for 2 potatoes.
Three times for 3 potatoes.
Four times for 4 potatoes.

2



Press **Start**. Cooking time appears in the display window and begins to count down.

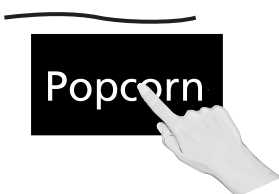
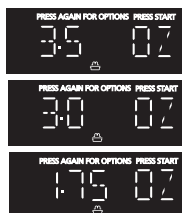
NOTES:

1. END is displayed when cooking finished and beeps three times.

Popcorn

This feature allows you to pop popcorn without setting weight and time. The oven simplifies programming.

1



Press **Popcorn** once for 3.5 Oz.
Twice for 3.0 Oz.
Three times for 1.75 Oz.

2



Press **Start**. Cooking time appears in the display window and begins to count down.

NOTES:

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.
7. If popcorn is of a different weight than listed, follow instructions on popcorn package.
8. **Never leave the oven unattended.**
9. **Overcooking can burn popcorn or cause fire.**

Beverage

This feature allows you to reheat beverage without setting weight and time. The oven simplifies programming.

1



Press **Beverage** once for 1 cup.
Twice for 2 cups.
Three times for 3 cups.

2



Press **Start**. Cooking time appears in the display window and begins to count down.

NOTES:

1. END is displayed when cooking finished and beeps three times.

Sensor Menu-Veggies

1



Press **Veggies** once for fresh vegetables. Twice for frozen vegetables.

2



Press **Start**. Fresh veggies or Frozen veggies appears in the display window.

NOTES:

1. END is displayed when cooking finished and beeps three times.

Sensor Menu-Sensor Reheat

1



Press **Sensor Reheat** to choose reheat menu.

2



Press **Start**. Reheat appears in the display window.

NOTES:

1. END is displayed when cooking finished and beeps three times.

Sensor Menu-Chicken

1



Press **Chicken** once.

2



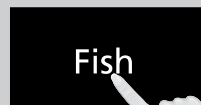
Press **Start**. Chicken appears in the display window.

NOTES:

1. END is displayed when cooking finished and beeps three times.

Sensor Menu-Fish

1



Press Fish once.

2



Press **Start**. Fish appears in the display window.

NOTES:

1. END is displayed when cooking finished and beeps three times.

Sensor Menu-Frozen Entree

1



Press **Frozen Entree** once.

2



Press **Start**. Frozen entree appears in the display window.

NOTES:

1. END is displayed when cooking finished and beeps three times.

Sensor Menu-Pasta

1



Press **Pasta** once.

2



Press **Start**. Pasta appears in the display window.

NOTES:

1. END is displayed when cooking finished and beeps three times.

Melt

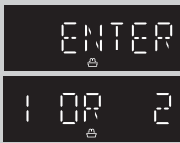
The oven uses low power to melt and soften items.

1. Butter
2. Chocolate
3. Cheese

1

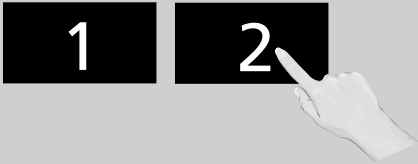


Press **Melt** once for butter; twice for chocolate; three times for cheese.



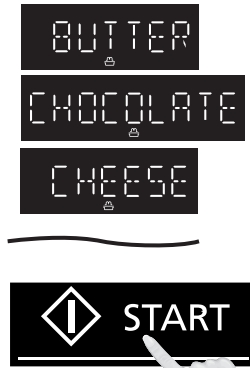
2

Press **Start** to set the weight.



Enter the desired weight by pressing number pads 1 or 2.

3



Press **Start** to start cooking.

MELT	TABLE	
CATEGORY	AMOUNT	DIRECTION
BUTTER	3.5/7.0 Oz (100/200g)	Unwrap and place in microwavable container. No need to cover butter. Stir at the end of cooking to complete melting.
CHOCOLATE	7.0/10 Oz (200/300g)	Chocolate chips or squares of baking chocolate may be used. Unwrap squares and place in microwavable container. Stir at the end of cycle to complete melting.
CHEESE	1.75/3.5 Oz (50/100g)	Unwrap and place in microwavable container. Cream cheese will be at room temperature and ready for use in recipe.

Auto Defrost

1. MEAT
2. POULTRY
3. FISH

1



Auto Defrost

Press **Auto Defrost** once for meat; twice for poultry; three times for fish.

2



START

Press **Start** to set the weight.

3



5 | 0

Enter the desired weight by pressing number pads. The weight is 0.1-6.0 Lbs.

4

FISH

START

Press **Start** to start defrosting. Cooking time counts down.

The auto defrost feature provides you with the best defrosting method for frozen foods. The cooking guide will show you which defrost sequence is recommended for the food you are defrosting.

For added convenience, the Auto Defrost includes a built-in beep mechanism that reminds you to check, turn over, separate, or rearrange the food in order to get the best defrost results.

Operating Tips

- For best results, remove fish, shell fish, meat and poultry from its original closed paper or plastic package (wrapper). Otherwise, the wrap will hold steam and juice close to the foods, which can cause the outer surface of the foods to cook.
- For best results, roll your ground meat into a ball before freezing. During the DEFROST cycle, the microwave will signal when it is time to turn the meat over. Scrape off any excess frost from the meat and continue defrosting.
- Place foods in a shallow container or on a microwave roasting rack to catch drippings.

Weight conversion table

You are probably used to measuring food in pounds and ounces that are fractions of a pound (for example, 4 ounces equals 1/4 pound). However, in order to enter food weight in Auto Defrost, you must specify pounds and tenths of a pound.

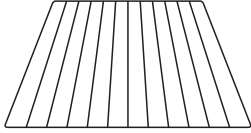
If the weight on the food package is in fractions of a pound, you can use the following table to convert the weight to decimals.

Equivalent Weight	
OUNCES	DECIMAL WEIGHT
1.6	.10
3.2	.20
4.0	.25 One-Quarter Pound
4.8	.30
6.4	.40
8.0	.50 One-Half Pound
9.6	.60
11.2	.70
12.0	.75 Three-Quarters Pound
12.8	.80
14.4	.90
16.0	1.0 One Pound

Operation (continued)

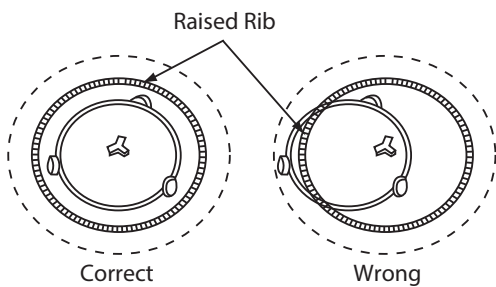
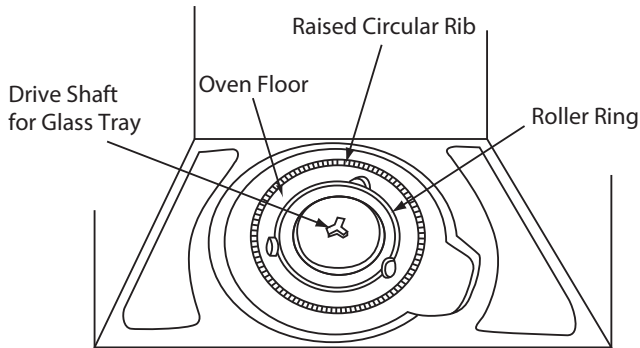
How to Use the Shelf When Microwaving

1. The shelf must be positioned on Shelf Supports securely to prevent damage to the oven from arcing.
2. **DO NOT** use a microwave browning dish on the shelf. The shelf and dish could overheat.
3. **DO NOT** use the oven with the shelf on the microwave floor. This could damage the microwave.
4. Use pot holders when handling the shelf—it may be hot.



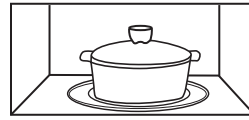
Placement of the Roller Ring

Before using the microwave oven, be sure the Roller Ring is properly installed. Incorrect installation can result in improper cooking, damage to the oven or spillage of food. The Roller Ring must be located on the surface between the raised rib and raised floor.



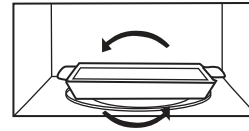
For best cooking Results 1-Level cooking

Food microwaves best when placed onto the turntable, with turntable on (rotating).

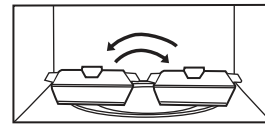
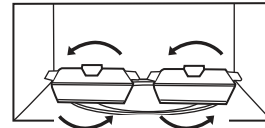


(Turntable On) For best results

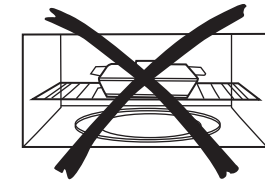
When a large dish or more than one dish is used for cooking, the turntable can be turned off. For best results, rotate each dish or interchange multiple dishes, and stir foods occasionally during cooking. For foods that cannot be stirred, (e.g. lasagna) the center of foods should be cut with a knife, it is well heated through.



(Turntable Off) Rotate each dish halfway through cooking

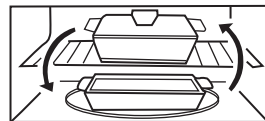


(Turntable Off) Interchange dishes halfway through cooking



For best cooking results, remove the shelf unless you are reheating on more than one level.

Uneven results



Interchange dishes halfway through cooking

DO NOT use the shelf or operate Turntable Off when cooking foods on Popcorn / Inverter Turbo Defrost / Keep Warm / Sensor Reheat / Sensor Cook.

Food Characteristics

Food Characteristics

Bone and Fat

Both bone and fat affect cooking. Bones may cause irregular cooking. Meat next to the tips of bones may overcook while meat positioned under a large bone, such as a ham bone, may be undercooked. Large amounts of fat absorb microwave energy and the meat next to these areas may overcook.



Density

Porous, airy foods such as breads, cakes or rolls take less time to cook than heavy, dense foods such as potatoes and roasts. When reheating donuts or other foods with different centers be very careful. Certain foods have centers made with sugar, water, or fat and these centers attract microwaves (for example, jelly donuts). When a jelly donut is heated, the jelly can become extremely hot while the exterior remains warm to the touch. This could result in a burn if the food is not allowed to cool properly in the center.



Quantity

Two potatoes take longer to cook than one potato. As the quantity of the food decreases so does the cooking time. Overcooking will cause the moisture content in the food to decrease and a fire could result. Never leave microwave unattended while in use.



Shape

Uniform sizes heat more evenly. The thin end of a drumstick will cook more quickly than the meaty end. To compensate for irregular shapes, place thin parts toward the center of the dish and thick pieces toward the edge.



Size

Thin pieces cook more quickly than thick pieces.



Starting Temperature

Foods that are at room temperature take less time to cook than if they are chilled, refrigerated or frozen.



Cooking Techniques

Piercing

Foods with skins or membranes must be pierced, scored or have a strip of skin peeled before cooking to allow steam to escape. Pierce clams, oysters, chicken livers, whole potatoes and whole vegetables. Whole apples or new potatoes should have a 1-inch strip of skin peeled before cooking. Score sausages and frankfurters. 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 is safe.

Browning

Foods will not have the same brown appearance as conventionally cooked foods or those foods which are cooked utilizing a browning feature. Meats and poultry may be coated with browning sauce, Worcestershire sauce, barbecue sauce or shake-on browning sauce. To use, combine browning sauce with melted butter or margarine and brush on before cooking. For quick breads or muffins, brown sugar can be used in the recipe in place of granulated sugar, or the surface can be sprinkled with dark spices before baking.

Spacing

Individual foods, such as baked potatoes, cupcakes and appetizers, will cook more evenly if placed in the oven equal distances apart. When possible, arrange foods in a circular pattern.

Covering

As with conventional cooking, moisture evaporates during microwave cooking. Casserole lids or plastic wrap are used for a tighter seal. When using plastic wrap, vent the plastic wrap by folding back part of the plastic wrap from the edge of the dish to allow steam to escape. Loosen or remove plastic wrap as recipe directs for stand time. When removing plastic wrap covers, as well as any glass lids, be careful to remove them away from you to avoid steam burns. Various degrees of moisture retention are also obtained by using wax paper or paper towels.

Cooking Time

Cooking times will vary because of food shape variations, starting temperature, and regional preferences. Always cook food for the minimum cooking time given in a recipe and check for doneness. If the food is undercooked, continue cooking. It is easier to add time to an undercooked product. Once the food is overcooked, nothing can be done.

Food Characteristics (continued)

Stirring

Stirring is usually necessary during microwave cooking. Always bring the cooked outside edges toward the center and the less cooked center portions toward the outside of the dish.

Rearranging

Rearrange small items such as chicken pieces, shrimp, hamburger patties or pork chops. Rearrange pieces from the edge to the center and pieces from the center to the edge of the dish.

Turning

It is not possible to stir some foods to distribute the heat evenly. At times, microwave energy will concentrate in one area of the food. To help ensure even cooking, these foods need to be turned. Turn over large foods, such as roasts or turkeys, halfway through cooking.

Standing Time

Most foods will continue to cook by conduction after the microwave oven is turned off. After cooking meat, the internal temperature will rise 5 °F to 15° F (3 °C to 8 °C), if allowed to stand, tented with foil, for 10 to 15 minutes. Casseroles and vegetables need a shorter amount of standing time, but this standing time is necessary to allow foods to complete cooking to the center without overcooking on the edges.

Test for Doneness

The same tests for doneness used in conventional cooking may be used for microwave cooking. Meat is done when fork-tender or splits at fibers. Chicken is done when juices are clear yellow and drumstick moves freely. Fish is done when it flakes and is opaque. Cake is done when a toothpick or cake tester is inserted and comes out clean.

Check foods to see that they are cooked to the United States Department of Agriculture's recommended temperatures.

To test for doneness, insert a meat thermometer in a thick or dense area away from fat or bone. NEVER leave the thermometer in the food during cooking, unless it is approved for microwave oven use.

Cook all food to these minimum internal temperatures as measured with a food thermometer before removing food from oven. For reasons of personal preference, you may choose to cook food at higher temperatures.

Product	Minimum Internal Temperature & Rest Time
Beef, Pork, Veal & Lamb Steaks, chops, roasts	145 °F (63 °C) and allow to rest for at least 3 minutes
Ground meats	160 °F (71 °C)
Ham, fresh or smoked (uncooked)	145 °F (63 °C) and allow to rest for at least 3 min.
Fully Cooked Ham (to reheat)	Reheat cooked hams packaged in USDA-inspected plants to 140 °F (60 °C); all others to 165 °F (74 °C).
All Poultry (breasts, whole bird, legs, thighs, and wings, ground poultry, and stuffing)	165 °F (74 °C)
Eggs	160 °F (71 °C)
Fish & Shellfish	145 °F (63 °C)
Leftovers	165 °F (74 °C)
Casseroles	165 °F (74 °C)



Helpful Hints

An occasional thorough wiping with a solution of baking soda and water keeps the inside fresh.

Be sure the power is off before cleaning any part of this microwave oven.

How to Clean the Inside

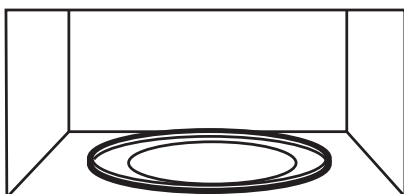
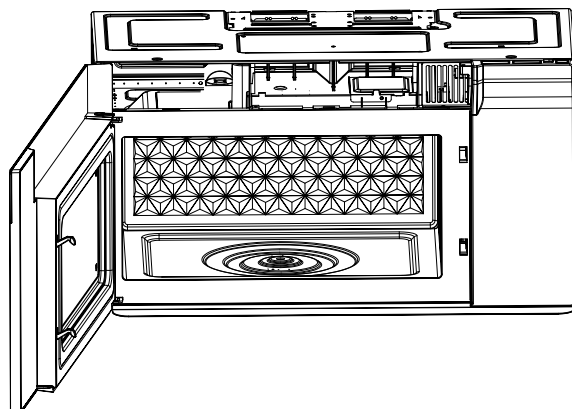
Walls, Floor, Inside Window, Metal and Plastic Parts on the Door

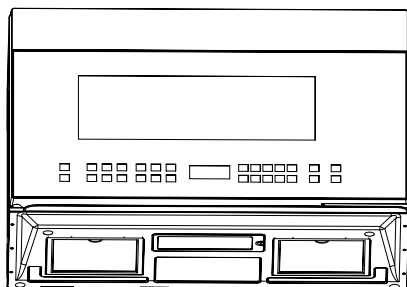
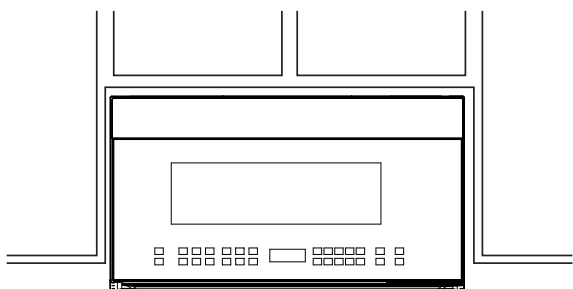
Some spatters can be removed with a paper towel; others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse with a damp cloth. Do not use abrasive cleaners or sharp utensils on oven walls.

Never use a commercial oven cleaner on any part of your microwave.

Removable Turntable and Turntable Roller Ring

To prevent breakage, do not place the turntable into water just after cooking. Wash it carefully in warm, sudsy water or in the dishwasher. The turntable and roller ring can be broken if dropped. Remember, do not operate the oven in the microwave mode without the turntable and roller ring seated and in place.





How to Clean the Outside

We recommend against the use of spray cleaners and using cleaners with ammonia or alcohol, as they can damage the appearance of the microwave oven. If you choose to use a common household cleaner, first apply the cleaner directly to a clean cloth, then wipe the soiled area.

Case

Clean the outside of the microwave with a sudsy cloth. Rinse and then dry. Wipe the window clean with a damp cloth.

Door Panel

Before cleaning the front door panel, make sure you know what type of panel you have. Refer to the eighth digit of the model number. "S" is stainless steel "B", "W" or "C" are plastic colors.

Stainless Steel (on some models)

The stainless steel panel can be cleaned with Stainless Steel Magic or a similar product using a clean, soft cloth. Apply stainless cleaner carefully to avoid the surrounding plastic parts. Do not use appliance wax, polish, bleach or products containing chlorine on Stainless Steel finishes.

Plastic Color Panels

Use a clean, soft, lightly dampened cloth, then dry thoroughly.

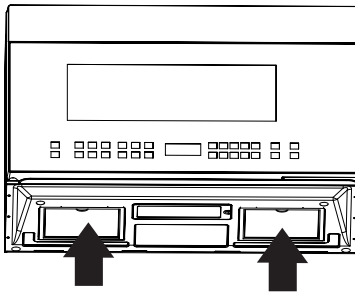
Door Seal

It's important to keep the area clean where the door seals against the microwave. Use only mild, non-abrasive detergents applied with a clean sponge or soft cloth. Rinse well.

Bottom

Clean off the grease and dust on the bottom often. Use a solution of warm water and detergent.

About the exhaust feature



*Reusable vent filters
(on all models).*

Vent Fan

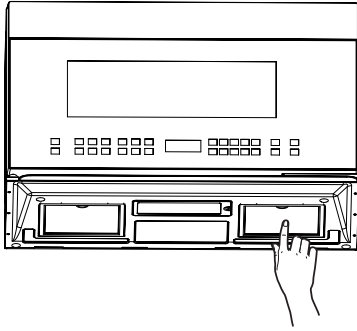
The vent fan has two metal reusable vent filters. Models that recirculate air back into the room also use a charcoal filter.

Grease Filters

The metal filters trap grease released by foods on the cooktop. They also prevent flames from foods on the cooktop from damaging the inside of the oven.

For this reason, the filters must always be in place when the hood is used. The vent filters should be cleaned once a month, or as needed.

Care and Cleaning of Your Microwave Oven (continued)



Removing and Cleaning the Filters

To remove, slide them to the rear using the tabs. Pull down and out.

To clean the vent filters, soak them and then swish around in hot water and detergent. Don't use ammonia or ammonia products because they will darken the metal. Light brushing can be used to remove embedded dirt.

Rinse, shake and let dry before replacing.

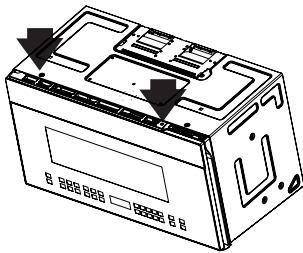
To replace, slide the filters into the frame slots on the back of each opening. Press up and to the front to lock into place.

Charcoal Filter

The charcoal filter cannot be cleaned. It must be replaced.

If the model is not vented to the outside, the air will be recirculated through a disposable charcoal filter that helps remove smoke and odors.

The charcoal filter should be replaced when it is noticeably dirty or discolored (usually after 6 to 12 months, depending on usage).



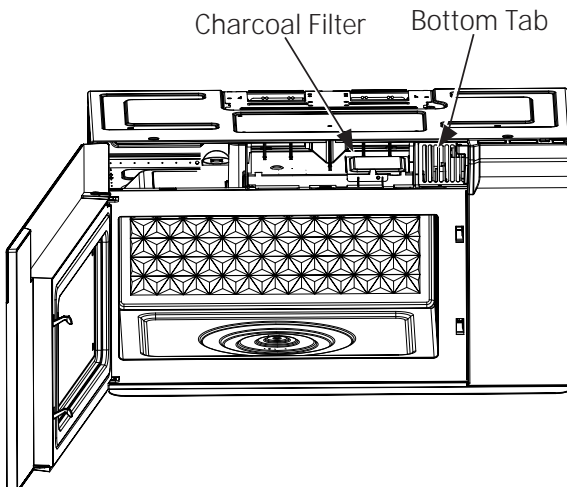
Remove 2 grille screws to remove the grille.

To Remove the Charcoal Filter

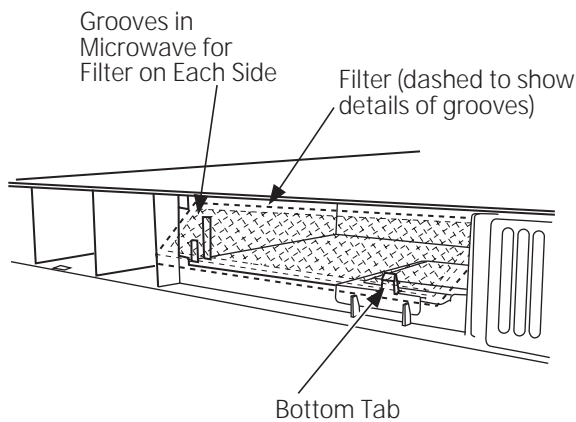
To remove the charcoal filter, first disconnect power at the main fuse or circuit breaker, or pull the plug. Remove the top grille by removing only the two screws that hold it in place, as shown.

You may need to open the cabinet doors to remove the screws.

Press back on the top of the filter with both hands until the filter lays down almost horizontal. Lift the filter at the bottom until it comes free of the tabs. Slide the filter down and out.



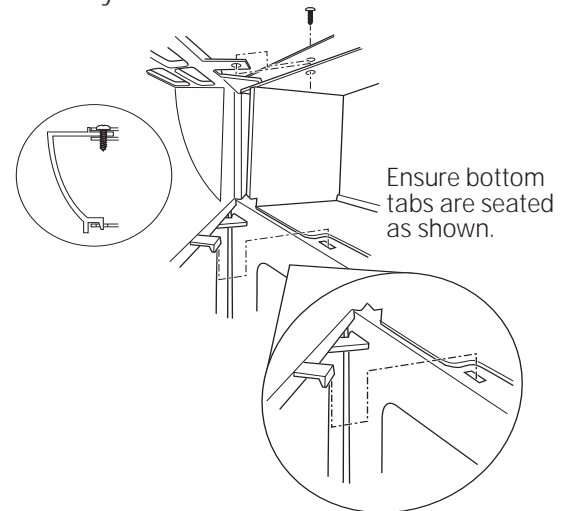
Care and Cleaning of Your Microwave Oven (continued)



To Install the Charcoal Filter

To install a new charcoal filter, remove plastic and other outer wrapping from the new filter.

Insert the top of the filter up and into the grooves on both sides of the inside of the top opening. Once you have cleared the bottom tab, push the bottom of the filter in until it rests in place vertically behind the tab.



Shop Accessories

Purchase Parts, Accessories and Instruction Books online for all Panasonic Products by visiting our Web Site at:
shop.panasonic.ca

Parts Available to Order

Instructions/Owner's Manual (this book)	16170000A72188
Installation Instructions	16170000A72039
Glass Tray.....	12570000001005
Roller Ring Assembly	12170000004327
Grease Filter.....	12270000030876
Charcoal Filter.....	NN-CF158

Before Requesting Service

See below before calling for service, as most problems can easily be remedied by following these simple solutions:

Problem	Solution
The oven causes TV interference.	Some radio, TV, Wi-Fi, cordless telephone, baby monitor, blue tooth or other wireless equipment 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, blow dryers, etc. It does not indicate a problem with your oven.
Steam accumulates on 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. After use, the oven should be wiped dry (see page 23).
Oven will not turn on.	The oven is not plugged in securely or needs to be reset; remove plug from outlet, wait ten seconds and re-insert. Main circuit breaker or main fuse is tripped; reset main circuit breaker or replace main fuse. There is a problem with the outlet; plug another appliance into the outlet to check if it is working.
Oven will not start cooking.	The door is not completely closed; close the oven door securely. Start was not pressed after programming; press Start . Another program is already entered into the oven; press Stop/Reset to cancel the previous program and enter new program. The program is not correct; program again according to the Operating Instructions. Stop/Reset has been pressed accidentally; program oven again.
The Glass Tray wobbles.	The Glass Tray is not positioned properly on the Roller Ring or there is food under the Roller Ring; take out Glass Tray and Roller Ring. Wipe with a damp cloth and reset Roller Ring and Glass Tray properly.
When the oven is operating, there is noise coming from the Glass Tray.	The Roller Ring and oven bottom are dirty; clean these parts according to Care and Cleaning of Your Microwave Oven (see page 23).
The word "LOCK" appears in the display.	The CHILD SAFETY LOCK was activated by pressing Start three times; Deactivate CHILD SAFETY LOCK by pressing Stop/Reset three times.
The word "DEMO MODE" appears on the Display Window.	Demo mode was selected "On". Deactivate mode by pressing Power Level Pad once Start Pad 4 times and Stop/Reset Pad 4 times.
The oven stops cooking and "SERVICE" appears in the display.	The oven's power supply has failed; please contact an authorized Service Center (see next page).

Limited Warranty (Only for U.S.A.)

Panasonic Products Limited Warranty

Limited Warranty Coverage (For USA Only)

If your product does not work properly because of a defect in materials or workmanship, Panasonic Consumer Electronics Corporation (referred to as "the warrantor") will, for the length of the period indicated on the chart below, which starts with the date of original purchase ("warranty period"), at its option either (a) repair your product with new or refurbished parts, (b) replace it with a new or a refurbished equivalent value product, or (c) refund your purchase price. The decision to repair, replace or refund will be made by the warrantor.

Product or Part Name	Labor	Parts
ALL PARTS (EXCEPT MAGNETRON TUBE)	1 yr.	1 yr.
MAGNETRON TUBE	1 yr.	5 yr.

During the "Labor" warranty period there will be no charge for labor. During the "Parts" warranty period, there will be no charge for parts. This warranty only applies to products purchased and serviced in the United States. This warranty is extended only to the original purchaser of a new product which was not sold "as is".

Carry-In or Mail in Service:

To find a service center please visit: <http://shop.panasonic.com/support>

When shipping the unit, carefully pack and send it in the original (or supplied) carton. Include a letter detailing the complaint along with the bill of sales and provide a daytime phone number where you can be reached. A valid registered receipt is required under the Limited Warranty.

When shipping Lithium Ion batteries please visit our web site at <http://shop.panasonic.com/support> as Panasonic is committed to providing the most up to date information.

IF REPAIR IS NEEDED DURING THE WARRANTY PERIOD, THE PURCHASER WILL BE REQUIRED TO FURNISH A SALES RECEIPT/PROOF OF PURCHASE INDICATING DATE OF PURCHASE, AMOUNT PAID AND PLACE OF PURCHASE. CUSTOMER WILL BE CHARGED FOR THE REPAIR OF ANY UNIT RECEIVED WITHOUT SUCH PROOF OF PURCHASE.

Limited Warranty Limits And Exclusions

This warranty ONLY COVERS failures due to defects in materials or workmanship, and DOES NOT COVER glass, plastic parts, temperature probes (if included) and normal wear and tear or cosmetic damage. The warranty ALSO DOES NOT COVER damages which occurred in shipment, or failures which are caused by products not supplied by the warrantor, or failures which result from accidents, misuse, abuse, neglect, bug infestation, mishandling, misapplication, alteration, faulty installation, set-up adjustments, maladjustment of consumer controls, improper maintenance, power line surge, lightning damage, modification, or commercial use (such as in a hotel, office, restaurant, or other business), rental use of the product, service by anyone other than a Factory Service center or other Authorized Servicer, or damage that is attributable to acts of God.

THERE ARE NO EXPRESS WARRANTIES EXCEPT AS LISTED UNDER "LIMITED WARRANTY COVERAGE".

THE WARRANTOR IS NOT LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT, OR ARISING OUT OF ANY BREACH OF THIS WARRANTY.

(As examples, this excludes damages for lost time, travel to and from the servicer, loss of or damage to media or images, data or other memory or recorded content. The items listed are not exclusive, but for illustration only.)

ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, so the exclusions may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. If a problem with this product develops during or after the warranty period, you may contact your dealer or Service Center. If the problem is not handled to your satisfaction, then write to:

Consumer Affairs Department
Panasonic Corporation of North America
661 Independence Pkwy
Chesapeake, VA 23320

PARTS AND SERVICE, WHICH ARE NOT COVERED BY THIS LIMITED WARRANTY, ARE YOUR RESPONSIBILITY.

Shop Accessories!

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Go to

<http://shop.panasonic.com/support>

Get everything you need to get the most out of your Panasonic products
Accessories & Parts for your Camera, Phone, A/V products, TV, Computers & Networking, Personal Care, Home Appliances, Headphones, Batteries, Backup Chargers & more...

Customer Services Directory

For Product Information, Operating Assistance, Parts, Owner's Manuals, Dealer and Service info go to

<http://shop.panasonic.com/support>

For the hearing or speech impaired

TTY: 1-877-833-8855

Specifications

Power Source	120 V~ , 60 Hz
Power Consumption	1,550 W
Cooking Power*	1,000 W
Outside Dimensions (W x H x D)	29 7/8" x 16 13/32" x 15 1/32" (759 mm x 417 mm x 382 mm)
Oven Cavity Dimensions (W x H x D)	21 5/32" x 10 9/16" x 14 9/16" (537 mm x 268 mm x 370 mm)
Charcoal Filter (optional)	NN-CF158
Operating Frequency	2,450 MHz
Ventilation Power	Turbo (400 CFM)
Net Weight	Approx. 58.6 lbs (26.6 kg)

Specifications subject to change without notice.

* IEC Test procedure is applied for measuring output wattage.

** This is the classification of ISM(Industrial ,Scientific and Medical) equipment described in the International Standard CISPR11 and 14-2.

***Internal capacity is calculated by measuring maximum width, depth and height. Actual capacity for holding food is less.

In compliance with standards set by :

FCC - Federal Communication Commission Authorized.

DHHS - Complies with Department of Health and Human Services (DHHS) rule , CFR , Title 21, Chapter I, Subchapter J.



- This symbol on the nameplate means the product is listed by Underwriters Laboratories for use in USA .

User's Record

The serial number of this product can be found on the front side of the oven cavity. 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 _____



Scan this code for special instructions and features

