

# Panasonic

## Operating Instructions

प्रचालन अनुदेा  
हदायत बर्राे अस्तेमाल  
दफ्तरचे राहन्मा  
इरशदात त्तशगल

## Microwave Oven

माइक्रोवेव ओवन  
मान्करोवो ओवन  
अजाक माइक्रोवोवो  
फरन माइक्रोवोव



**Model: NN-ST656W**

**Matsushita Electric Industrial Co., Ltd.**

Web Site: <http://www.panasonic.co.jp/global/>

F00038F90KP  
iPress0706-0

Before operating this oven, please read these instructions completely and keep for future reference.

इस ओवन को चलाने से पहले, कृपया इन निर्देशों को पूरी तरह से पढ़ लें और भविष्य में संदर्भ के लिए अपने पास रखें।

اس اوون کو استعمال کرنے سے پہلے براہ کرم ان ہدایات کو مکمل طور پر پڑھ لیں اور آئندہ ریفرینس کیلئے رکھیں۔

قبل از استفاده از این دستگاه، لطفاً مطالب این دفترچه را به طور کامل بخوانید و آن را بر ای مراجعه در آینده نزد خود نگه دارید.

قبل تشغيل هذا الفرن، يرجى قراءة هذه التعليمات بالكامل والاحتفاظ بها للرجوع اليها في المستقبل.

# Safety Instructions

## Precautions to be taken when using Microwave Ovens for Heating Foodstuffs

### Inspection for Damage:

A microwave oven should only be used if an inspection confirms all of the following conditions:

1. The door fits squarely and securely and opens and closes smoothly.
2. The door hinges are in good condition.
3. The metal plates of a metal seal on the door are neither buckled nor deformed.
4. The door seals are neither covered with food nor have large burn marks.

### Precautions:

Microwave radiation from microwave ovens can cause harmful effects if the following precautions are not taken:

1. Never tamper with or deactivate the interlocking devices on the door.
2. Never poke an object, particularly a metal object, through a grille or between the door and the oven while the oven is operating.
3. Never place saucepans, unopened cans or other heavy metal objects in the oven.
4. Do not let other metallic articles, e.g. fast food foil containers, touch the side of the oven.
5. Clean the oven cavity, the door and the seals with water and a mild detergent at regular intervals. Never use any form of abrasive cleaner that may scratch or scour surfaces around the door.
6. Always use the oven with the trays or cookware recommended by the manufacturer.
7. Never operate the oven without a load (i.e. an absorbing material such as food or water) in the oven cavity unless specifically allowed in the manufacturer's literature.
8. For horizontally hinged doors, never rest heavy objects such as food containers on the door while it is open.
9. Do not place sealed containers in the microwave oven. Baby bottles fitted with a screw cap or a teat are considered to be sealed containers.
10. The appliance is not intended for use by young children or infirm persons without supervision.
11. Young children should be supervised to ensure that they do not play with the appliance.

### Earthing Instructions

This microwave oven must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock by providing an escape wire for the electric current. This microwave oven is equipped with an earthing plug. The plug must be plugged into an outlet that is properly installed and earthed.

**WARNING**—Improper use of the earthing plug can result in electric shock.

### Important Instructions

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

1. Read all instructions before using microwave oven.
2. Some products such as whole eggs and sealed containers - (for example, closed glass jars and sealed baby bottles with teat) may explode and should not be heated in microwave oven. Refer to cookbook for more details.
3. Use this microwave oven only for its intended use as described in this manual.
4. As with any appliance, close supervision is necessary when used by children.
5. Do not operate this microwave oven, if it is not working properly, or if it has been damaged or dropped.
6. To reduce the risk of fire in the oven cavity:
  - (a) Do not overcook food. Carefully attend microwave oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - (b) Remove wire twist-ties from bags before placing bag in oven.
  - (c) If materials inside the oven should ignite, keep oven door closed, turn oven off at the wall switch, or shut off power at the fuse or circuit breaker panel.
7. Do not remove outer panel from oven.

### Circuits

Your microwave ovens should be operated on a separate circuit from other appliances. The voltage used must be the same as specified on this microwave oven. Failure to do this may cause the power board fuse to blow, and/or food to cook slower.

Do not insert higher value fuse in the power board.

### Warning

- (a) The door seals and door seal areas should be cleaned with a damp cloth. The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.
- (b) It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service.
- (c) If the supply cord of this appliance is damaged, it must be replaced by the special cord available only from the manufacturer.
- (d) Before use, the user should check that whether the utensils are suitable for use in microwave ovens.
- (e) Liquids or other foods must not be heated in sealed containers since they are liable to explode, at the same time it should avoid the boiling liquids splash.
- (f) 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.

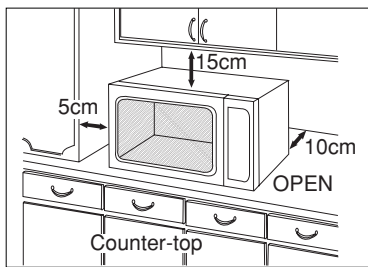
# Important Information

## General Use

1. In order to maintain high quality, do not operate the oven when empty. The microwave energy will reflect continuously throughout the oven if no food or water is present to absorb energy.
2. If smoke is observed, press the **Stop/Reset** Pad and leave door closed. Disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
3. Do not dry clothes, newspapers or other materials in oven. They may catch on fire.
4. Do not use recycled paper products, as they may contain impurities which may cause sparks and/or fires when used.
5. Do not use newspapers or paper bags for cooking.
6. Do not hit or strike control panel. Damage to controls may occur.
7. POT HOLDERS may be needed as heat from food is transferred to the cooking container and from the container to the glass tray. The glass tray can be very hot after removing the cooking container from the oven.
8. Do not store flammable materials next to, on top of, or in the oven. It could be a fire hazard.
9. Do not cook food directly on glass tray unless indicated in recipes. (Food should be placed in a suitable cooking utensil.)
10. DO NOT use this oven to heat chemicals or other non-food products. DO NOT clean this oven with any product that is labeled as containing corrosive chemicals. The heating of corrosive chemicals in this oven may cause microwave radiation leaks.
11. If glass tray is hot, allow to cool before cleaning or placing in water.

## Placement of Oven

1. The oven must be placed on a flat, stable surface. For correct operation, the oven must have sufficient air flow. Allow 15 cm of space on the top of the oven, 10 cm at back and 5 cm on both sides. If one side of the oven is placed flush to a wall, the other side or top must not be blocked. Do not remove feet.

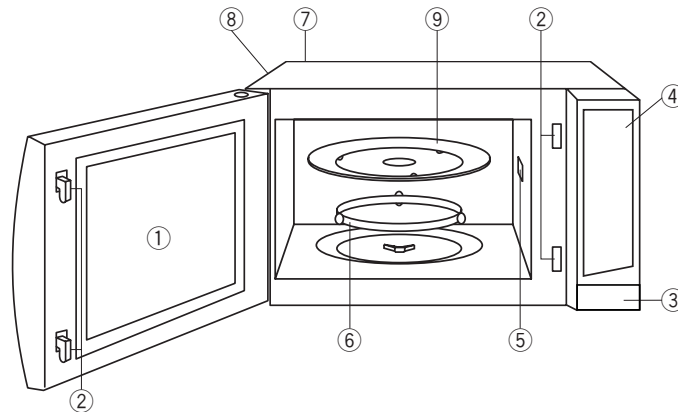


- (a) Do not block air vents. If they are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has cooled.
  - (b) Do not place oven near a hot or damp surface such as a gas stove, electric range or sink etc.
  - (c) Do not operate oven when room humidity is too high.
2. This oven was manufactured for household use only.

## Food

1. Do not use your oven for home canning or the heating of any closed jar. Pressure will build up and the jar may explode. In addition, the microwave oven cannot maintain the food at the correct canning temperature. Improperly canned food may spoil and be dangerous to consume.
2. Do not attempt to deep fat fry in your microwave oven.
3. Do not boil eggs in their shell (unless otherwise stated in cookbook). Pressure will build up and the eggs will explode.
4. Potatoes, apples, egg yolks, whole squash, chicken wings and sausages are examples of foods with nonporous skins. This type of food must be pierced before cooking, to prevent bursting.
5. 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 the hot liquid. 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 cooking time.
  - (d) After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.
6. DO NOT USE A CONVENTIONAL MEAT THERMOMETER IN THE MICROWAVE OVEN. To check the degree of cooking of roasts and poultry use a MICROWAVE THERMOMETER. Alternatively, a conventional meat thermometer may be used after the food is removed from the oven. If undercooked, return meat or poultry to the oven and cook for a few more minutes at the recommended power level. It is important to ensure that meat and poultry are thoroughly cooked.
7. COOKING TIMES given in the cookbook are APPROXIMATE. Factors that may affect cooking time are preferred degree of moisture content, starting temperature, altitude, volume, size, shape of food and utensils used. As you become familiar with the oven, you will be able to adjust for these factors.
8. It is better to UNDERCOOK RATHER THAN OVERCOOK foods. If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times recommended.
9. Extreme care should be taken when cooking popcorn in a microwave oven. Cook for minimum time as recommended by manufacturer. Use the directions suitable for the wattage of your microwave oven. NEVER leave oven unattended when popping popcorn.
10. When heating food in plastic or paper containers, check the oven frequently due to the possibility of ignition.
11. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.

# Feature Diagram



**① Oven Window**

**② Door Safety Lock System**

**③ Door Release Button**

Push to open the door. Opening the door during cooking will stop the cooking process without cancelling the program. Cook resumes as soon as the door is closed and Start Pad is pressed. It is quite safe to open the door at any time during a cooking program and there is no risk of Microwave exposure.

**④ Control Panel**

**⑤ Cover (do not remove)**

**⑥ Roller Ring**

- a. Roller Ring should be cleaned regularly to avoid excessive noise.
- b. Roller Ring and Glass Tray should be used at the same time.

**⑦ Identification Plate**

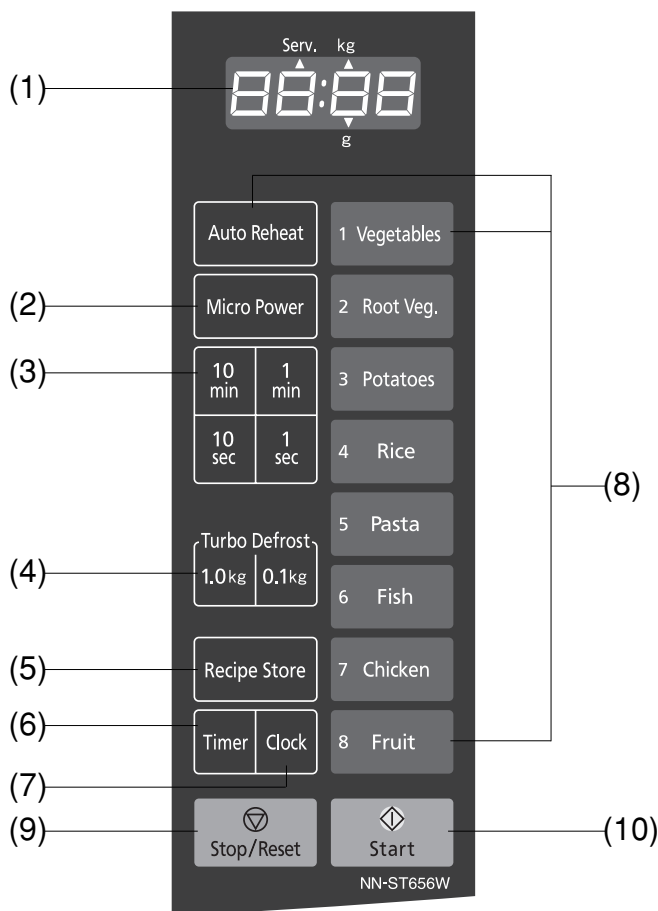
**⑧ Oven Air Vent**

**⑨ Glass Tray**

- a. DO NOT operate the oven without the Roller Ring and Glass Tray in place.
- b. Only use the Glass Tray specifically designed for this oven. Do not substitute any other Glass Tray.
- c. If the Glass Tray is hot, allow to cool before cleaning or placing in water.
- d. DO NOT cook directly on the Glass Tray. Always place food on a microwave-safe dish, or on a rack set in a microwave-safe dish.
- e. 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. This is normal.
- f. Glass Tray can rotate in either direction.

# Control Panel

English



- (1) **Display Window**
- (2) **Micro Power** Pad
- (3) **Time** Pads
- (4) **Turbo Defrost** Pad
- (5) **Recipe Store** Pad
- (6) **Timer** Pad
- (7) **Clock** Pad
- (8) **Auto Cook Menu** Pads

- (9) **Stop/Reset** Pad  
**Before cooking:** One tap clears your instruction.  
**During cooking:** One tap temporarily stops the cooking process. Another tap cancels all your instructions and colon appears in the display window.

- (10) **Start** Pad  
 One tap 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.

### Beep Sound:

When a pad is pressed correctly, a beep will be heard.

If a pad is pressed and no beep is heard, the unit did not or cannot accept the instruction. The oven will beep twice between programmed stages. At the end of any complete program, the oven will beep 5 times.

# To Reheat/Defrost/Cook by Setting Power and Time

If you want to reheat/defrost/cook by yourself, how to program Power and Time?

English

## 1. Put the food into the oven

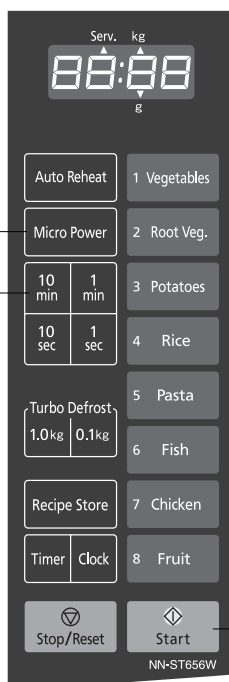
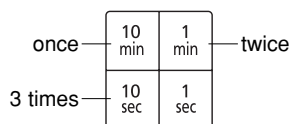


## 2. Select Microwave Power Level

## 3. Set Cooking Time

(up to 99 minutes and 99 seconds for a single stage, but up to 29 minutes and 99 seconds or 30 minutes for P10 Power)

**Example: Select 12 minutes and 30 seconds.**



## 4. Press

The time in the display window will count down.

### NOTE:

- For 2 or 3 stages cooking, repeat steps 2 and 3 above before pressing Start pad. (Up to 3 stages.)
- When selecting P10 Power on the first stage, you can omit step 2.

Press	Power Level	Example of Use
once	P10	Boil water, cook fresh fruit, fresh vegetables, and confectionery, and heat non-milk beverages.
twice	P9	Cook fish, shellfish, cakes, meats, poultry, eggs and cheese.
3 times	P8	
4 times	P7	Cook custards and casserole, and melt butter and chocolate.
5 times	P6	
6 times	P5	Cook less tender cuts of meat, simmer soups and stews, and soften butter and cream cheese.
7 times	P4	
8 times	P3	Thaw.
9 times	P2	Keep foods warm, proof yeast, soften ice cream, and make yoghurt.
10 times	P1	

# To Defrost

## Turbo Defrost

This feature allows you to defrost meat, poultry and seafood by weight. Weight must be programmed in kilograms.

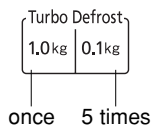
English

1. Put the food into the oven

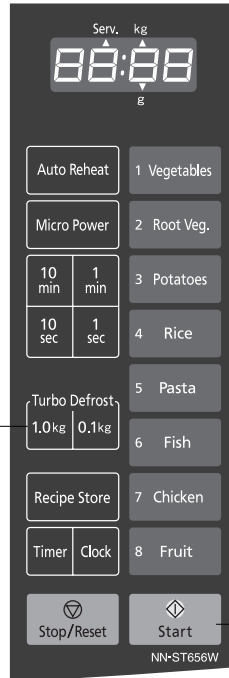


2. Select the Weight of food

Example: To Defrost 1.5 kg of meat.



Food	Maximum Weight
Minced meat, Chicken Pieces, Chops	2 kg
Beef roast, lamb, whole chickens	3 kg
Whole fish, scallops, prawns, fish fillets	1 kg



3. Press

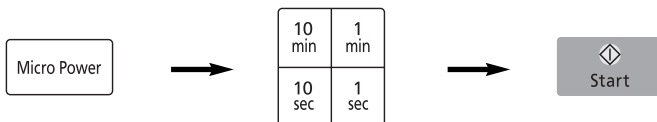
The time in the display window will count down.

### NOTE:

- Turbo Defrost can be used to defrost many cuts of meat. Poultry and fish by weight. To use, simply program Turbo Defrost and the weight of the food in kg (1.0) and tenths of a kg (0.1). The oven will determine the defrosting time and power levels. Once the oven is programmed, the defrosting time will appear in the display. For best results the minimum recommended weight is 0.2 kg.
- BONE-IN ROASTS, such as a Beef Rib Roast have a smaller muscle than a boneless roast of the same weight. Therefore, for bone-in roasts weighing over 2 kg reduce weight by 500 g. For bone-in roasts weighing less than 2 kg, reduce weight by 250 g.
- Turn over or remove or shield food when buzzer rings in the middle of cooking.

## Time Defrost

If you want to decide the defrost time by yourself, please select this pad and operate the following. (see page 5 for direction)



1. Press 8 times.

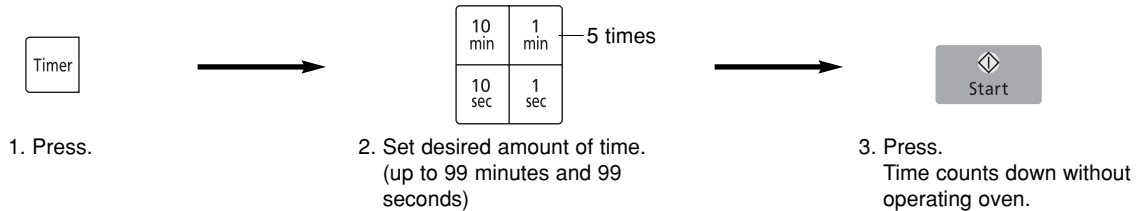
2. Select defrost time.

3. Press.

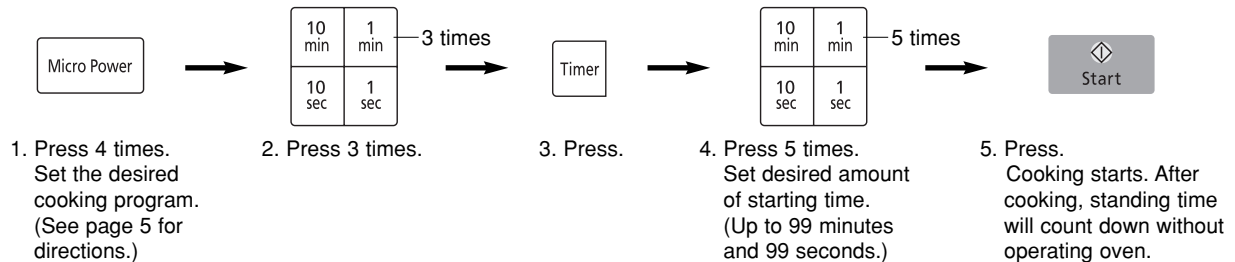
# Timer/Clock Setting

This feature allows you to program standing Time after cooking is completed and to program the oven as a minute or a second timer or program delay start.

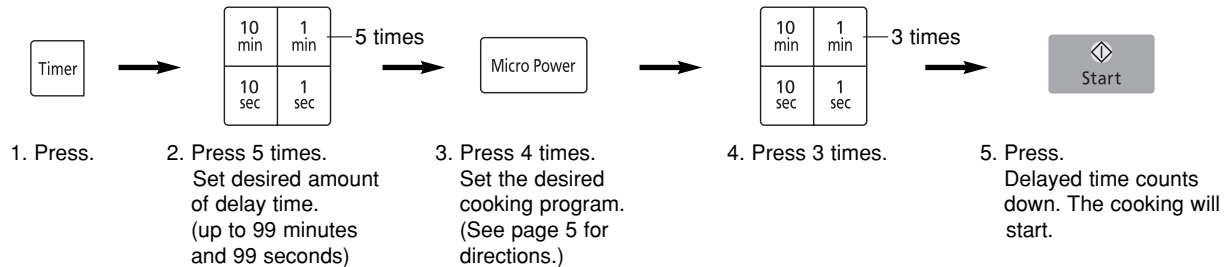
## To use as a Kitchen Timer: **Example: To count 5 minutes**



## To Set Standing Time: **Example: To stand for 5 minutes after cooking (3 mins. at P7)**



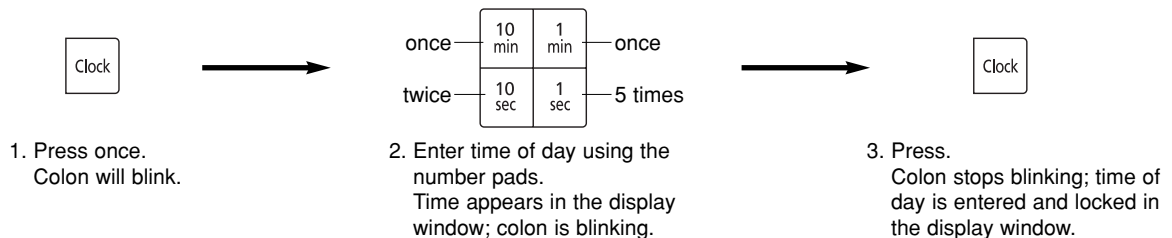
## To Set Delay Time: **Example: To start cooking 5 minutes later (3 mins. at P7)**



### NOTE:

1. If oven door is opened while Standing Time, Delay Time or Kitchen Timer has been set, the time in the display window will continue to count down.
2. Delay Time and Standing Time can not be programmed before any Auto control Function. This is to prevent the standing temperature of the food from rising before defrosting or cooking begins. A change in the starting temperature could cause in accurate results.
3. When using Standing time or Delay time, it's up to 2 Micro Power stages.

## To Set Clock: **Example: To set 11:25 a.m.**



### NOTE:

1. To reset time of day, repeat steps 1-3.
2. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
3. Clock is a 12-hour display.
4. Oven will not operate while colon is blinking.



# To Cook by Recipe Store Pad

This feature allows you to conveniently program one recipe program into memory.

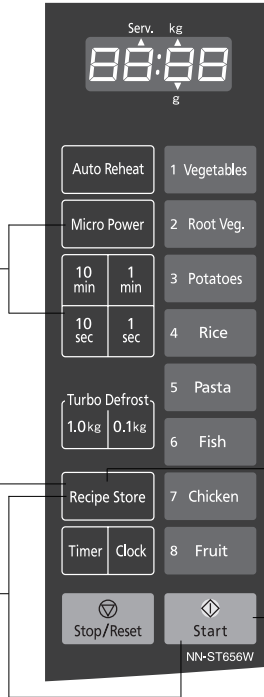
English

## To Set:

2. Set desired cooking program

1. Press

3. Press Recipe Store Pad  
If you press Start Pad instead of Recipe Store Pad, cooking will start immediately and the program is set.



## To Use:

1. Press

The program will appear in the display window.

2. Press

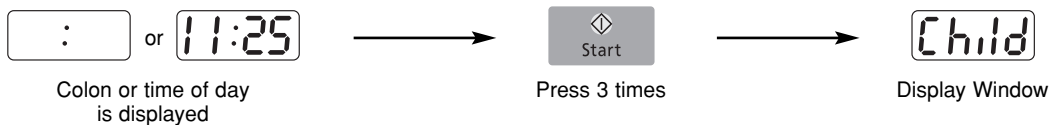
Cooking time in the display window begins to count down.

### NOTE:

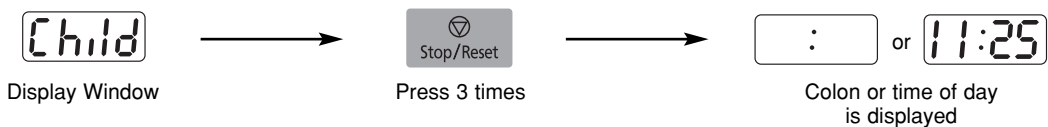
1. Auto Control Feature can not be programmed into Recipe Store.
2. A new recipe program will cancel the recipe programmed previously.
3. The recipe program will be cancelled if the oven is unplugged.

# To Use Child Safety Lock

### To set:



### To cancel:



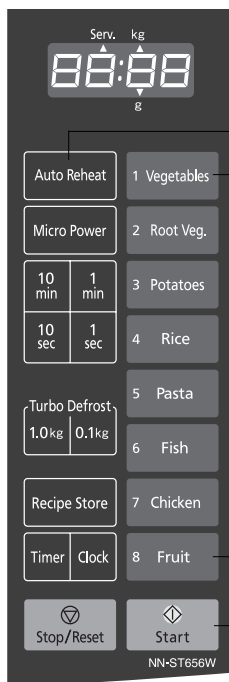
### NOTE:

1. Child Lock can be set when colon is displayed.
2. This feature allows you to prevent operation of the oven by a young child; however, the door will open.

# Auto Cook Menu

The One Touch Menu features enable you to cook a variety of foods at touch of a button. There is no need to select the power level or cooking time as the oven does this for you.

## 1. Put the food into the oven



## 2. Select Pads

Press the desired food category pad until the desired weight appears in the display window.

## 3. Press

The time in the display window will count down.

English

### Auto Reheat:

Category	1 tap	2 taps	3 taps	4 taps
Auto Reheat	1 serve (250 g)	2 serves (450 g)	3 serves (650 g)	4 serves (850 g)

### Auto Cook:

Category	1 tap	2 taps	3 taps	4 taps
Vegetables	100 g	200 g	300 g	400 g
Root Vegetables	180 g	250 g	370 g	500 g
Potatoes	250 g	370 g	500 g	900 g
Rice	100 g	200 g	—	—
Pasta	150 g	250 g	350 g	500 g
Fish	100 g	200 g	300 g	400 g
Chicken	100 g	200 g	300 g	400 g
Fruit	150 g	250 g	500 g	750 g

# Auto Cook Menu

## Auto Reheat

Pre-cooked foods are reheated automatically by setting the food's serving. You need not select power level or reheating time. The foods should be at refrigerator or room temperature. Use suitable sized dish and cover with a lid or microwave safe plastic.

**Note:** When reheating items such as soups, stews, and casseroles, it is recommended that they are stirred at half of reheating time and at completion of reheating.

## Vegetables

Suitable for cooking all types of leaf, green and soft varieties, including broccoli, squash, cauliflower, cabbage, asparagus, beans, celery, zucchini, spinach, capsicum or a mixture of these. All vegetables should be trimmed or prepared and cut into even size pieces. Add 1 tablespoon to  $\frac{1}{4}$  cup water if vegetables appear slightly dehydrated. Add water if you prefer a softer cooked texture. Place in a suitable size dish.

Butter, herbs etc. may be added before heating, but do not add salt until serving. Cover with plastic wrap or a well fitting lid. At the completion of heating, stir larger quantities of vegetables. Let stand, covered, for 2 to 3 minutes.

## Root Vegetables

Root vegetables should be trimmed or prepared and cut into evenly sliced pieces. Add 1 tablespoon to  $\frac{1}{4}$  cup of water to vegetables, if dehydrated or softer texture is desired. Place in a appropriate size dish and cover with plastic wrap or well fitting lid. Halfway through the cooking time, stir. This will assist in even cooking.

## Potatoes

Potatoes should be trimmed or prepared and cut into evenly sliced pieces. Add 1 tablespoon to  $\frac{1}{4}$  cup of water to vegetables. If dehydrated or softer texture is desired. Place in a appropriate size dish and cover with plastic wrap or well fitting lid. Halfway through the cooking time, stir potatoes. This will assist in even cooking.

## Rice

Suitable for cooking white rice including short, long grain, Jasmine and Basmati. Place rice with water in a suitable

Rice	* Water	Dish Size
100 g	230 ml	3 litre
200 g	350 ml	3 litre

sized dish. Use the following as a guide:

\*(It may be necessary to adjust the amount of water to your personal preference.)

Rice will boil over if the dish used is too small. Cook rice uncovered. Do not cook in plastic containers unless suitable for high temperature cooking. Stand rice for 5 to 10 minutes after cooking, if necessary. This setting is not suitable for

## Pasta

Suitable for cooking dried pasta. Place pasta and water in a large sized dish to prevent from boiling over. Use hot tap water at a ratio of:

Pasta	Water
150 g	4 cups
250 g	5 cups
350 g	6 cups
500 g	8 cups

Add 1 tablespoon of oil, if desired, before cooking to prevent the pasta from sticking together. Cover with plastic wrap or a fitting lid. Halfway through the cooking time, the oven will 'beep' to prompt you to stir and rearrange. Then cook pasta uncovered. Stand for 5 to 10 minutes at the completion of cooking time.

## Fish

Suitable for cooking whole fish and fish fillets. Select fish suitable for microwave cooking and place in a single layer in a shallow dish, with skin-side down. Add butter, spices, herbs, or lemon juice to flavor. Overlap thin edges of fillets to prevent overcooking. If stuffing whole fish with seasoning, cooking time may need to be extended. Shield the eye and tail area of whole fish with small amounts of aluminum foil to prevent overcooking. Cover dish securely with plastic wrap or fitted lid. Allow large amounts of fish to stand for 3 to 5 minutes after cooking before serving. (thickness of fish should not be more than 3 cm)

## Chicken

Suitable for cooking chicken pieces such as wings, drumsticks, thighs, half breasts etc. Chicken pieces should be thawed completely before cooking. Marinate chicken pieces prior to cooking, for added flavor and color. Place marinated chicken pieces on heat-proof dish.

## Fruit

Suitable for cooking fruits including rhubarb, strawberries, raspberries, blueberries, nectarines, pears, plums, apples and apricots. Minimum and maximum weights include sugar and water added to fruits. Trim and prepare fruit into uniform pieces. Add approximately  $\frac{1}{4}$  cup of caster sugar and  $\frac{1}{2}$  cup of water per 500 g of fruit. If not adding sugar, slightly decrease the water content. The greater the amount of water used, the softer the fruit will be. Place fruit, sugar and water into an appropriate sized dish. Halfway through the cooking time, the oven will 'beep' to prompt you to stir and rearrange.

# Before Requesting Service

## ALL THESE THINGS ARE NORMAL:

The oven causes interference with my TV.

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

Steam accumulates on the oven door and warm air comes from the oven vents.

During cooking, steam and warm air are given off from the food. Most of the steam and warm air are removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal.

I accidentally operate my microwave oven without any food in it.

Operating the oven empty for a short time will not damage the oven. However, we do not recommend this to be done.

English

### PROBLEM

### POSSIBLE CAUSE

### REMEDY

Oven will not turn on.

The oven is not plugged in securely.

Remove plug from outlet, wait 10 seconds and re-insert.

Circuit breaker or fuse is tripped or blown.

Reset circuit breaker or replace fuse.

There is a problem with the outlet.

Plug another appliance into the outlet to check if the outlet is working.

Oven will not start cooking.

The door is not closed completely.

Close the oven door securely.

**Start** Pad was not pressed after programming.

Press **Start** Pad.

Another program has already been entered into the oven.

Press **Stop/Reset** Pad to cancel the previous program and program again.

The program has not been entered correctly.

Program again according to the Operating Instructions.

**Stop/Reset** Pad has been pressed accidentally.

Program oven again.

The "Child" appears in the display window.

The Child Lock was activated by pressing **Start** Pad 3 times.

Deactivate Lock by pressing **Stop/Reset** Pad 3 times.

When the oven is turning on, there is noise coming from Glass Tray.

The roller ring and oven bottom are dirty.

Clean these parts according to care of your oven (See next page).

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

# Care of your Microwave Oven

English

1. Turn the oven off and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.
3. The outside oven surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Do not allow the Control Panel to become wet. Clean with a soft, damp cloth. Do not use detergents, abrasives or spray-on cleaners on the Control Panel.  
When cleaning the Control Panel, leave oven door open to prevent oven from accidentally turning on. After cleaning press **Stop/Reset** Pad to clear display window.
5. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.
6. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
7. The roller ring and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent, water or window cleaner and dry. The roller ring may be washed in mild sudsy water or dish washer. Cooking vapors collect during repeated use but in no way affect the bottom surface or roller ring wheels. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
8. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.

## Technical Specifications

Power Source:	220 V 50 Hz	220 V 50/60 Hz	230-240 V 50 Hz
Power Consumption:	5.0 A, 1,050 W		4.9 A, 1,120 W
Output*:	1,100 W		
Outside Dimensions (H x W x D):	301 mm x 518 mm x 404 mm		
Oven Cavity Dimensions (H x W x D):	225 mm x 375 mm x 386 mm		
Glass Tray Diameter:	Ø 345 mm		
Operating Frequency:	2,450 MHz		
Net Weight:	Approx. 12.0 kg		

\* IEC Test Procedure

Specifications subject to change without notice.

As for the voltage requirement, the production month, country and serial number, please refer to the identification plate on the microwave oven.