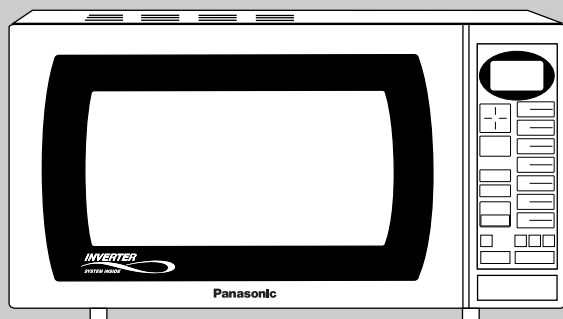


# Panasonic



## Operating Instructions For Commercial use

**NE-9051**

Please read these instructions completely before operating this oven and keep for future reference.

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# For Your Safety

## Earthing Instructions

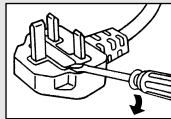
### WARNING: THIS APPLIANCE MUST BE EARTHED.

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

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

### HOW TO REPLACE THE FUSE

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




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

If a new plug is to be fitted, please observe the wiring code as shown below. If in any doubt, please consult a qualified electrician.

**IMPORTANT:** The wires in this mains lead are coloured in accordance with the following code: Green-and-yellow: Earth. Blue: Neutral. Brown: Live.

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

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

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

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

### Voltage & Power

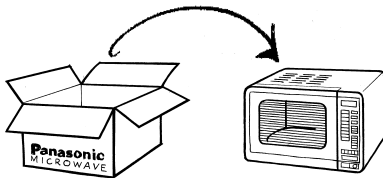
The voltage used must be the same as specified on this microwave oven. Using a higher voltage than that which is specified is dangerous and may result in a fire or other type of accident causing damage.

Do not immerse cord, plug or oven in water. Keep cord away from heated surfaces. Do not let cord hang over the edge of table or work top. Do not plug your oven in via an extension cable as this can be dangerous. It is important to plug the oven directly into a wall socket.

## Unpacking Your Oven

### 1. Examine Your Oven

Unpack oven, remove all packing material, and examine the oven for any damage such as dents, broken door latches or cracks in the door. Notify dealer immediately if unit is damaged. Do NOT install if unit is damaged.



### 2. Guarantee Card

Fill out and post the pre-addressed guarantee card.

### 3. Cord

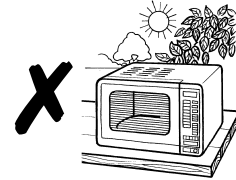
If the supply cord of this appliance is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

### 4. Door Seal

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

# Placement of your oven

1. Oven must be placed on a flat, stable surface. For proper operation, the oven must have sufficient air flow to the air vents i.e. 5cm/2" at one side, the other being open; 15cm/6" clear over the top; 10cm/4" at the rear.
2. Do not place the microwave oven on a shelf directly above a gas or electric hob. This may be a safety hazard and the oven may be damaged. It is dangerous to position the oven on a shelf which is so high that food cannot be safely removed by the user. If a shelf is used in a suitable position, ensure that it is capable of supporting the weight of the oven.
3. Do not block air vents on the rear and bottom or top of the cabinet. If air vents are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable with blank display until it has cooled.
4. Do not use outdoors.



# Using your oven

1. This oven must not be operated without food in the oven. Operation when empty will damage the appliance.
2. Children should be kept away from the oven at all times and should only be allowed to operate the oven under supervision. Only allow children to use 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.
3. Storage of accessories. Do not store any objects other than oven accessories inside the oven in case it is accidentally turned on. In case of electronic failure, the oven can be turned off at the wall socket.
4. Do not dry fabrics in the oven since there is a possibility of the clothes burning if left in the oven for too long.
5. If smoke is observed, press the Stop/Cancel Pad and leave the door closed. Disconnect the power cord, or shut off the power at the fuse or circuit breaker panel.



# Maintenance of your oven

1. **Service**  
WHEN YOUR OVEN REQUIRES A SERVICE call your local Panasonic engineer (08701-591590) for service. **It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service, which involves the removal of any cover which gives protection against exposure to microwave energy.** Do not attempt to remove the outer casing of the oven.
2. **Door Seals**  
Do not attempt to tamper with or make any adjustments or repairs to the door, control panel housing, safety interlock switches or any other part of the oven. **Do not remove outer panel from the oven.** The door seals and door seal areas should always be kept clean – use a damp cloth. **If the door or door seals are damaged, the oven must not be operated until it has been repaired by a skilled person.**
3. **Oven Light**  
The oven lamp must be replaced by a service technician trained by the manufacturer. **DO NOT** attempt to remove the outer casing from the oven.



# Important safety instructions - Read Carefully

## Short Cooking Times

As microwave cooking times are much shorter than other cooking methods it is essential that recommended cooking times are not exceeded without first checking the food.

Factors that may affect cooking times are: preferred degree of cooking, starting temperature, altitude, volume, size and shape of foods and utensils used. As you become familiar with the oven, you will be able to adjust these factors.

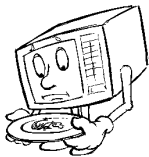
It is better to undercook rather than overcook foods. If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times.

### IMPORTANT.

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

#### 1. Small quantities of food.

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



**N.B.** If materials inside the oven should ignite, keep the oven door closed, turn the oven off. Disconnect the power cord, or shut off the power at the fuse or circuit breaker panel.

### NEVER OPERATE THE OVEN WITHOUT FOOD INSIDE.

#### 2. Foods low in moisture.

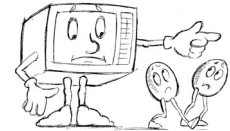
Take care when heating foods low in moisture, eg. bread items, chocolate, popcorn, biscuits and pastries. These can easily burn, dry out or catch on fire if cooked too long.

#### 3. Christmas Pudding.

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

#### 4. Boiled Eggs.

Do not cook eggs in their shells and whole hard-boiled eggs in your microwave. Pressure may build up and the eggs will explode even after microwave heating is completed.



#### 5. Foods with Skins.

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



#### 6. Liquids.

When heating liquids, eg. soup, sauces and beverages in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid. To prevent this possibility the following steps should be taken:



- Avoid using straight-sided containers with narrow necks.
- Do not overheat.
- Stir the liquid before placing the container in the oven and again halfway through the heating time.
- After heating, allow to stand in the oven for a short time, stirring again before carefully removing the container.

Microwave heating of beverages can result in delayed eruptive boiling, therefore care has to be taken when handling the container.

# Important safety instructions - Read Carefully

## 7. Lids.

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

## 8. Deep Fat Frying.

Do not attempt to deep fry in your oven.

## 9. Temperature probe

Use a temperature probe to check the temperature of foods when they have been removed from the microwave. If undercooked, return to the oven and cook for a few more minutes at the recommended power level. Do not leave the temperature probe in the oven when microwaving.

## 10. Paper, Plastic

When heating food in plastic or paper containers, check the oven frequently as these types of containers ignite if overheated. Do not use wire twist-ties with roasting bags as arcing may occur. Do not use recycled paper products, e.g. kitchen roll unless they say they are specifically designed for use in a microwave oven. These products contain impurities which may cause sparks and/or fires when used.

## 11. Reheating.

It is essential that reheated food is served "piping hot".

Remove the food from the oven and check that it is "piping hot", ie. steam is being emitted from all parts and any sauce is bubbling. If you wish you may choose to check the food has reached 72°C with a food thermometer – (but remember do not use this thermometer inside the microwave) or to a temperature recommended by Government Food Hygiene Regulations.

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

## 12. Standing Time.



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

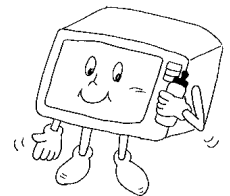
## 13. Keeping Your Oven Clean.

It is essential for the safe operation of the oven that it is wiped out regularly. Use warm soapy water or a food sanitizer solution. Squeeze the cloth out well and use to remove any grease or food from the interior. Disconnect the appliance from the electricity supply before cleaning.



## 14. Babies Bottles and Food Jars.

When reheating babies bottles always remove top and teat. Liquid at the top of the bottle will be much hotter than that at the bottom and must be shaken thoroughly before checking the temperature. The lid must also be removed from babies food jars, the contents must also be stirred or shaken before the temperature is checked. The temperature has to be checked before consumption to avoid burns.



## 15. Containers.

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

**DO NOT USE METAL UTENSILS IN THIS OVEN.**

## 16. Sealed Containers.

Liquids or other foods must not be heated in sealed containers since they are liable to explode.

## 17. Warning Notice.

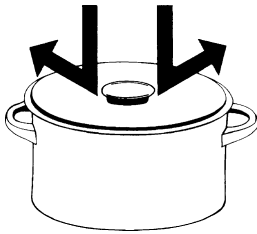
The Warning Notice supplied with this oven must be installed in a conspicuous place close to the appliance.

# How does the microwave work?

Microwaves are a form of high frequency radio waves similar to those used by a radio including AM, FM, and CB. They are, however, much shorter than radio waves; approximately 12 cm long. Electricity is converted into microwave energy by the magnetron tube. From the magnetron tube, microwave energy is transmitted and absorbed.

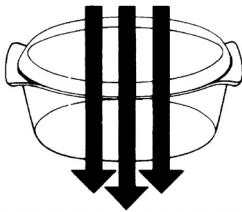
## Reflection

Microwaves are reflected by metal just as a ball is bounced off a wall. A combination of the interior walls and the rotation of the food on the turntable ensure that the microwaves are well distributed within the oven cavity to produce even heating of foods.



## Transmission

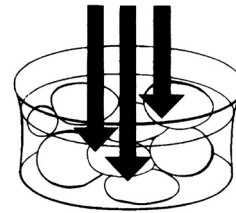
Microwaves pass through some materials such as paper, glass and plastic much like sunlight shining through a window. Because these substances do not absorb or reflect the microwave energy, they are ideal materials for microwave oven cooking containers.



## Absorption

During heating, microwaves will be absorbed by food. They penetrate to a depth of about 1-5 cm. Microwave energy excites the molecules in the food (especially water, fat and sugar molecules), and causes them to vibrate at a rate of 2,450,000,000 times per second. This vibration causes friction, and heat is produced just as you will feel heat produced if you vigorously rub your hands together. The internal heating of larger foods is done by conduction. The heat which is produced by friction travels by conduction to the centre of the food. Foods also continue to heat by conduction during standing time.

Because microwaves dissipate, much like sunlight as it reaches the Earth's surface, they are not stored in food.



## Radio Interference

1. Operation of the microwave oven may cause interference to your radio, TV or similar equipment.
2. When there is interference, it may be reduced or eliminated by taking the following measures:
  - a. Clean the door and sealed surfaces of the oven. (See Care of Your Microwave Oven found on page 7.)
  - b. Place the radio, TV, etc. as far away as possible, from the microwave.
  - c. Use properly installed antenna, to obtain stronger signal reception.

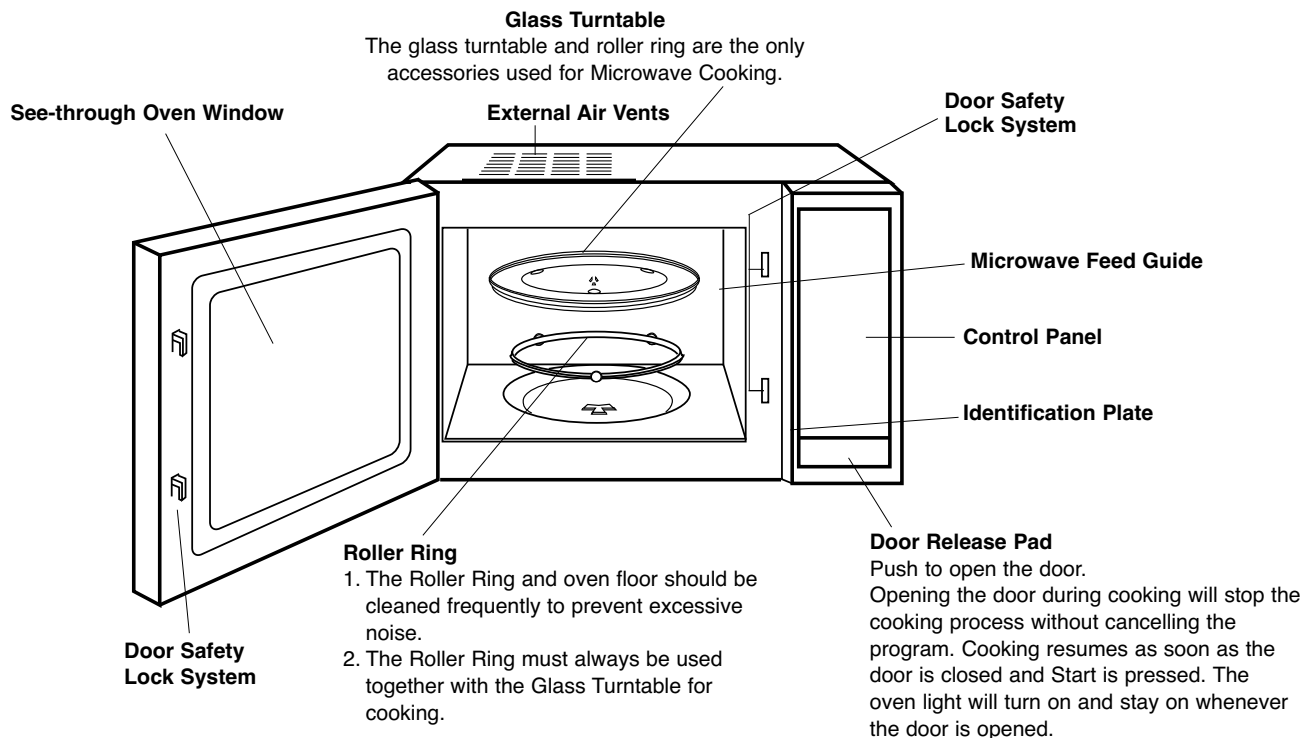
# Care of your microwave oven

**It is essential for the safe operation of the oven that it is kept clean, and wiped out after each use. Failure to maintain the oven in a clean condition could lead to deterioration of a surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.**

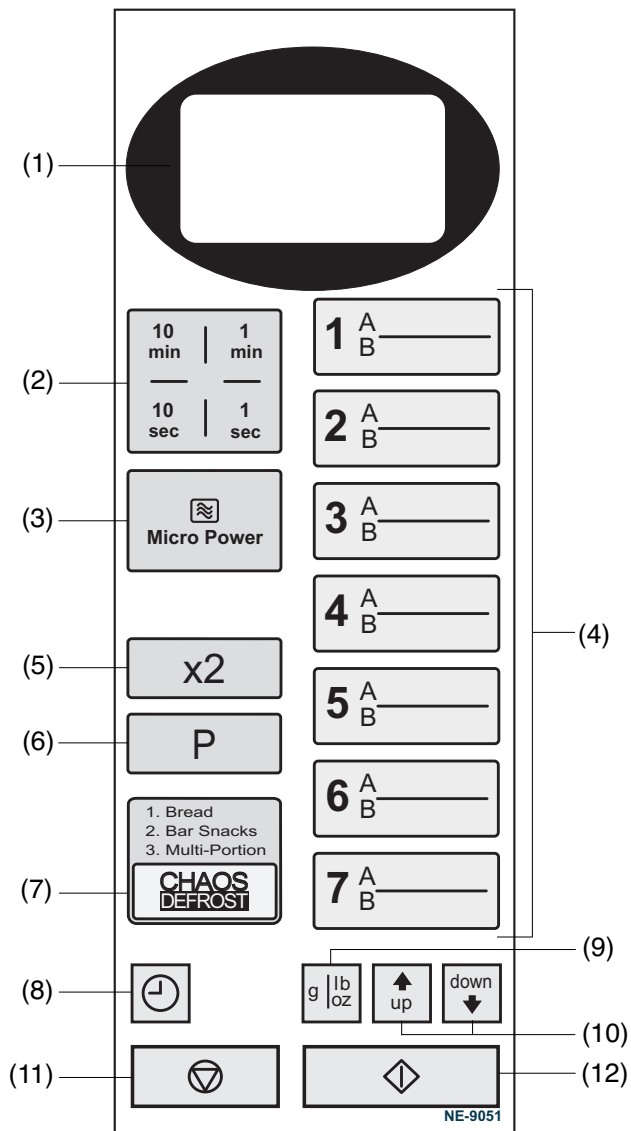
1. Disconnect the appliance from the electricity supply before cleaning.
2. Keep the inside of the oven clean. If pieces of food or spilled liquids stick to the oven walls, or between door seal and door surface, they will absorb microwave energy and may cause arcing or sparks. Wipe up all spills with a damp cloth. Kitchen detergent may be used if the oven gets very dirty. Do not use harsh detergents or abrasives.
3. The outside surface of this Microwave Oven should be cleaned with soap and water, then dried with a soft cloth. Make sure that water does not get into the ventilation opening since this can damage the unit.
4. The window of the door should be wiped with very mild soap and water. Be sure to use a soft cloth. The door front can be scratched by harsh soap or detergents.

**It is important to keep the turntable clean especially following a spillage of any kind.**

## Outline Diagram



# Control Panel



## Beep Sound:

A beep sounds when a pad is pressed. If this beep does not sound, the setting is incorrect. When the oven changes from one function to another, two beeps sound. After completion of cooking, five beeps sound.

- (1) **Display Window**
- (2) **Time Pads**
- (3) **Microwave Power Level Selector Pad**

- 1 press - High power
- 2 presses - Defrost power
- 3 presses - Medium power
- 4 presses - Low power
- 5 presses - Simmer power
- 6 presses - Warm power

High power can be set to a maximum time of 30 minutes. All other power levels can be set to a maximum time of 99 minutes 99 seconds.

- (4) **Memory Pads**
- (5) **Double Quantity / x 2 Function**
- (6) **Program Pad**
- (7) **Auto Weight Defrost Programs**
- (8) **Clock Pad:**

Press the clock pad. Using the minute and second pads set the clock (12 Hr clock). Press clock pad again to stop colons flashing.

- (9) **lb/oz Conversion Pad**
- (10) **Weight Selection Pads**
- (11) **Stop/Cancel Pad:**

**Before Cooking:**  
one press clears your instructions.

**During Cooking:**  
one press temporarily stops the cooking program. Another press cancels all your instructions.



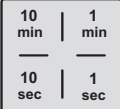


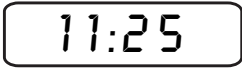
- (12) **Start Pad:**  
Press to start operating the oven. If during cooking the door is opened or Stop/Cancel Pad is pressed once, Start Pad has to be pressed again to continue cooking.

**N.B.** If cooking time is over 59 minutes 59 seconds, the time will be displayed in hours and minutes.

# How to Operate

## Setting the clock

Example: To set clock at 11.25 pm.



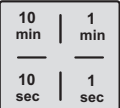



	PAD	INSTRUCTION	DIGITAL DISPLAY WINDOW
1		<b>Press clock Pad.</b> The words 'SET TIME' appear in the display window and the colon starts to blink.	
2		<b>Enter time of day by pressing Time Pads. To set at 11:25 pm:</b> 10 min pad - 1 press, 1 min pad - 1 press, 10 sec pad 2 presses, 1 sec pad 5 presses.	
3		<b>Press clock Pad.</b> Colon stops blinking. Time of day is now locked into display.	

- N.B.** 1. To reset time of day, repeat step 1 through to step 3.  
2. The clock will keep the time of day as long as the oven is plugged in and electricity is supplied.  
3. This is a 12 hour clock. The oven will not operate as a 24 hour clock.

## Manual heating

### Single stage heating

Example: To cook food at HIGH power for 2 minutes.

	PAD	INSTRUCTION	DIGITAL DISPLAY WINDOW
1		<b>Open the door and put the food in the oven.</b>	
2		<b>Press Power Level Selector pad once.</b> The selected power level will be indicated in the display window. Then the display scrolls to the words 'SET TIME' <b>Note:</b> Press once for HIGH power, twice for DEFROST, 3 times for MEDIUM, 4 times for LOW, 5 times for SIMMER, 6 times for WARM.	
3		<b>Set the desired heating time using the Time Pads. To set at 2 minutes:</b> <b>Press 1 min pad twice.</b> The selected heating time will appear in the display.	
4		<b>Press Start pad.</b> The oven lamp will turn on and heating will start. In the display window the heating time will count down.	

- When all time expires, beep tone will sound and heating will stop. The oven lamp will turn off. One minute later, cooling fan will stop.
- Open the door and take food out. The oven lamp will turn on.
- Close the door. The oven lamp will turn off.




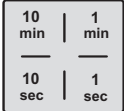



#### Repeat Feature

- You can repeat the last manually selected heating time by pressing the Start pad, if the oven is used within 1 minute.
- The Repeat Feature will be cancelled after 1 minute of non-use, or by pressing Stop/Cancel pad once.

# How to Operate

## 2 or 3 stage heating

**Example: To cook food at HIGH power for 2 minutes and DEFROST power for 1 minute.**

	PAD	INSTRUCTION	DIGITAL DISPLAY WINDOW
		Follow steps 1 to 3 on page 9.	
4		<b>Press Power Level Selector pad twice.</b> The selected power level for 2nd Stage Heating will be indicated in the display. Then the display scrolls to the words 'SET TIME'.	
5		<b>Set the desired heating time for the second stage using the Time Pads.</b> The set heating time will appear in the display.	
6		<b>Press Start pad.</b> The oven lamp will turn on. The total time for both stages will appear in the display and start to count down.	

- After the first stage heating, a single beep tone will sound.
- When all time expires, beep tone will sound and heating will stop. The oven lamp will turn off. One minute later, cooling fan will stop.
- Open the door and take the food out. The oven lamp will turn on.
- Close the door. The oven lamp will turn off.

**Note:** For 3 stage heating, repeat steps 4 and 5 above before pressing Start pad.

### SPECIAL NOTE: For both single and 2 or 3 stage heating

1. While heating, one press on Stop/Cancel pad stops the operation. You can restart it by pressing Start pad or a second press on Stop/Cancel pad will cancel the selected program.
2. While not heating, one press on Stop/Cancel pad cancels the selected program.

### Repeat Feature

- You can repeat the last manually selected heating time by pressing the Start pad, if the oven is used within 1 minute.
- The Repeat Feature will be cancelled after 1 minute of non-use, or by pressing Stop/Cancel pad once.

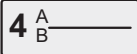



# How to Operate

## Function A Memory Pads.

Programs A1 - A7 are pre-programmed at HIGH power for the following times. They are not programmable.

A1	10 seconds
A2	20 seconds
A3	30 seconds
A4	1 minute
A5	1 minute 30 seconds
A6	2 minutes
A7	2 minutes 30 seconds

**Example: To select A4 function menu.**

	PAD	INSTRUCTION	DIGITAL DISPLAY WINDOW
1		Open the door and put the food in the oven.	
2		<b>Press the A4 Memory Pad once.</b> The display will scroll the Power level, heating time and next operation to 'PRESS START'.	
3		<b>Press Start pad.</b> The oven lamp will turn on and heating will start. The heating time will count down.	

- When all time expires, beep tone will sound and heating will stop. The oven lamp will turn off. One minute later, cooling fan will stop.
- Open the door and take the food out. The oven lamp will turn on.
- Close the door. The oven lamp will turn off.

### Repeat Feature



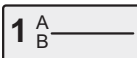



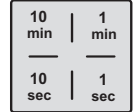



- You can repeat the last selected function A program by pressing the Start pad, if the oven is used within 1 minute.
- The Repeat Feature will be cancelled after 1 minute of non-use, or by pressing Stop/Cancel pad once.

# How to Operate

## To program function B memory pads.

Programs B1 - B7 are programmable.

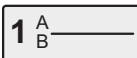



**Example: To program B1 memory pad on medium power for 10 minutes.**

	PAD	INSTRUCTION	DIGITAL DISPLAY WINDOW
1		<b>Close the door.</b>	
2		<b>Press the P Pad.</b> P will blink in the display. The words 'SELECT PROGRAM NUMBER' will scroll in the display.	
3		<b>Press B1 memory pad.</b> The words 'SELECT MICRO POWER' will appear in the display.	
4		<b>Select desired Power level.</b> To select medium power: Press Power level selector pad 3 times. The words 'SET TIME' will appear in the display.	
5		<b>Set the desired time using the time pads. To set at 10 minutes: Press 10 min pad once.</b> The words 'PRESS PROGRAM' will appear in the display.	
6		<b>Confirm the program by pressing the P pad.</b> P will blink in the display. The words 'PROGRAM SET' will appear in the display.	

- N.B.** 1. You can program 2 or 3 stages on the Function B pads. Repeat stages 4 and 5 before pressing the P pad.  
2. The function B programs will be stored as long as the oven is plugged in and electricity is supplied.

## To operate a function B program.

**Example: To operate program B1.**

	PAD	INSTRUCTION	DIGITAL DISPLAY WINDOW
1		<b>Open the door and put the food in the oven.</b>	
2		<b>Press the B1 Memory pad.</b> <b>Note: 1 press will select program A1. 2 presses will select program B1.</b>	
3		<b>Press Start pad.</b> The oven lamp will turn on and heating will start. The heating time will count down.	

- When all time expires, beep tone will sound and heating will stop. The oven lamp will turn off. One minute later, cooling fan will stop.
- Open the door and take the food out. The oven lamp will turn on.
- Close the door. The oven lamp will turn off.

### Repeat Feature



- You can repeat the last selected function B program by pressing the Start pad, if the oven is used within 1 minute.
- The Repeat Feature will be cancelled after 1 minute of non-use, or by pressing Stop/Cancel pad once.

# How to Operate

## PROGRAM LOCK

### To Activate Program Lock:


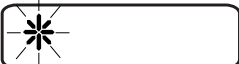
This procedure locks the Function B Memory pads into their programmed heating times and power levels.

	PAD	INSTRUCTION	DIGITAL DISPLAY WINDOW
1		Keep the door closed.	
2		Press and hold P button for 4 seconds or more. A * will blink twice in the display. After the 4 seconds the words 'PROGRAM LOCK ON' will appear in the display.	

- The oven will not allow you to change the function B programs.
- When the program lock is activated, standard tapping of the P pad is not accepted.
- Manual operation is still allowed

### To release Program Lock:

This procedure releases program lock and allows function B memory programs to be changed.

	PAD	INSTRUCTION	DIGITAL DISPLAY WINDOW
1		Keep the door closed.	
2		Press and hold P button for 4 seconds or more. A * will blink twice in the display. After the 4 seconds the words 'PROGRAM LOCK OFF' will appear in the display.	









- The oven will allow you to change the function B programs.

# How to Operate

## Auto Weight Defrost

With this feature you can defrost frozen foods according to their weight. Select the category and set the weight of the food. The weight can be programmed in pounds and ounces or grams. The weight starts from the minimum weight for each category.

**Example: To select 400g Frozen bread.**

	PAD	INSTRUCTION	DIGITAL DISPLAY WINDOW
1		<b>Open the door and put the food in the oven.</b>	
2		<b>Select the desired program by pressing pad.</b> Press "CHAOS DEFROST" pad once to select bread, twice to select bar snacks or three times to select multi-portion items.	
3		<b>Press to select g or lb and oz.</b> The words 'SET WEIGHT' will appear in the display.	
4		<b>Enter the weight of the food by pressing the up and down pads.</b> Pressing the up pad first will start with the minimum weight for each food.	
5		<b>Press start pad.</b> The defrosting time will appear in the display and count down.	

Program	Weight Range	Suitable Foods
1 Bread	100 - 800g (4oz - 1lb 12oz)	Bread and rolls.
2 Bar snacks	200 - 1200g (7oz - 2lb 10oz)	Individual recipe dishes, filled jacket potatoes.
3 Multi-Portion Items	400 - 2000g (14oz - 4lb 6oz)	Multi-portion recipe dishes.

# How to Operate

## Auto Weight Defrost

This feature uses the CHAOS Theory principle to produce quick and even defrosting. The CHAOS system uses a random sequence of pulsing microwave energy which speeds up the defrosting process.

Fast and even defrosting of the following foods will save on preparation and heating time.

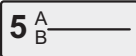
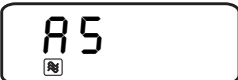
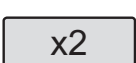
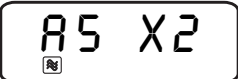


1. Bread - suitable for defrosting rolls, buns and slices of bread for immediate use. Small items may feel warm immediately after defrosting. This program is not suitable for cream cakes or desserts.
2. Bar Snacks - individual entrees and filled jacket potatoes can be defrosted prior to heating in the microwave ensuring they will not be overcooked on the outside. Not suitable for pies and sausage rolls. Transfer food to suitable microwave containers.
3. Multi-portions - recipe dishes and pies can be defrosted prior to heating in the microwave ensuring they will not be overcooked on the outside. Transfer food to a suitable container.

For best results turn, stir or break up the food during the defrosting period. Large items will require a standing time at the end of the defrosting period.

## Double Quantity / x 2 Function

The double quantity / x 2 function pad is preset to automatically double the programmed time for double quantity heating. You can use the x 2 pad for Function A and B programs.

### Example: Program A5 x 2.

	PAD	INSTRUCTION	DIGITAL DISPLAY WINDOW
1		Open the door and put the food in the oven.	
2		Press the A5 memory pad once.	
3		Press the x 2 pad once. Then the display scrolls to the words 'PRESS START'.	
4		Press Start pad. The oven lamp will turn on and heating will start. In the display window the heating time will count down.	

- When all time expires, beep tone will sound and heating will stop. The oven lamp will turn off. One minute later, cooling fan will stop.
- Open the door and take the food out. The oven lamp will turn on.
- Close the door. The oven lamp will turn off.

# Cooking Instructions

## Defrosting Frozen Foods

1. For best results do not try to defrost frozen food completely in the microwave oven as uneven defrosting may occur due to differences in the thickness and shape of food. Defrost up to 70% and allow food to stand - this is ideal and helpful for the next cooking operation.
2. To defrost evenly, turn the food 180°, or turn it over during defrosting.
3. To defrost fatty meat, heat it in the Microwave Oven for a short time and leave it to stand at room temperature, or heat it intermittently until defrosted.
4. When you defrost a whole chicken, or any frozen food of irregular shape, wrap legs or thin parts with aluminium foil. Otherwise thin parts will be defrosted faster and sometimes cooked before other parts have properly defrosted.
5. Ice should be removed during defrosting.

## Other Helpful Instructions

### For best results

1. When determining heating time for a particular food, always calculate the minimum time and check occasionally during cooking for progress. The Microwave Oven cooks so quickly, it is easy to overcook foods.
2. Be careful of the cooking time for small quantities of food, or food with low water content. They may burn if cooked too long.
3. Do not use the oven for drying kitchen towels or napkins. They may burn if heated too long.
4. Do not try to boil eggs in the oven.

5. When you cook an egg be sure to pierce the yolk membrane prior to placing into the oven to prevent the egg bursting.
6. To achieve a more even cooking result, turn or stir the food.
7. When reheating two items at a time place both dishes on the turntable side by side.

## Cookware

1. Before using the oven always check that containers are suitable. **DO NOT MICROWAVE** sealed containers as they may explode. N.B. Always check manufacturer's instructions as some food manufacturers are producing food in containers that do not require piercing.
2. **DO NOT** leave the appliance unattended if paper, plastic or other combustible containers are used. Do not use re-cycled paper products, as they may contain impurities which may cause sparks and/or fires when used, unless packaging states they are specifically designed for **MICROWAVE** use.
3. Heat-proof glassware such as Pyrocream and Pyrex, is best suited for use in the Microwave Oven.
4. Do not use metal ware, ceramics trimmed with gold or silver, or any container with a metal content.
5. If 'arcing' should occur, check the cookware carefully again for metal.
6. You may use ordinary glass-ware, china-ware, plastic-ware, and paper-ware when cooking food for short times only. Using this type of cookware for longer cooking may cause cracking or warping.

**CAUTION**  
**Do not use METAL UTENSILS in this oven.**

# Cooking Instructions

## Microwave Basics

Fundamental principles determine the success of microwave food preparation.

They include:

1. **TEMPERATURE OF FOODS** - Frozen or refrigerated food items will require longer heating times to reach a desired serving temperature than foods from room temperature.
2. **FOOD COMPONENTS** - Foods high in sugar, salt, fats and moisture content heat faster because these properties attract microwave energy. Denser foods high in protein and fibre, absorb microwave energy slower which means a longer heating time.
3. **BULK/VOLUME** - The greater the mass of food, the longer it takes to heat.
4. **CONTAINERS** - Ceramic, paper, china, styrofoam, glass and plastic are suitable for use in microwave ovens with the following caution.

Heating foods with either high sugar or high fat content should be done **ONLY** in high temperature resistant containers since these foods get very hot. Using styrofoam containers for these foods will cause the styrofoam to warp. Other low temperature restaurant glass or plastic platters may crack or warp under similar conditions.

**DO NOT HEAT** foods in a **SEALED** container or bag. Foods expand when heated and can break the container or bag.

5. **AVOID METAL** because it 'bounces' the microwaves, causing uneven heating and sometimes even flashes, which may pit or mark the interior of the oven, the metal container or plate trim.
6. Heated liquids can erupt if not mixed with air. Do not heat liquids in the microwave oven without first stirring.

## General Guidelines for Heating in a Panasonic Microwave Oven

For specific time, see each food category for appropriate heating techniques, plus necessary pre-preparation of foods.

### Heating Food from Refrigerated Temperature

Foods stored in the refrigerator (4°C) should be covered before reheating with the exception of breads, pastries or any breaded product, which should be heated uncovered to prevent soginess.

Most conventionally prepared foods should be slightly undercooked and held in the refrigerator, so that overcooking does not occur during microwave heating.

Cooked items, such as vegetables, may be portion plated and covered for reheating without loss of colour, texture or nutritional content.

### Heating Foods from Room Temperature

Food items such as canned entrees, vegetables, etc. will require significantly less heating time than those from refrigerated temperatures.

### Important Recommendations

1. For best results it is recommended that foods conventionally prepared be slightly undercooked when subsequently heated in this oven.
2. **REMEMBER** that after the heating cycle has been completed, internal food temperatures continue to rise slightly in foods heated in this oven.
3. A major abuse of microwave applications is the category of breads, pastries and pies. They are drier than insides or fillings, they heat more slowly. Therefore, baked goods should **ONLY** be heated until the crust is warm to the touch (50-55°C).
4. **DO NOT OVERHEAT YOUR FOOD**. 99% of all food quality complaints of microwave heated foods can be traced to overheating.

# Cooking /Reheating Guide

The times below are a **guideline only**. Many factors eg. **starting temperature** of the food can effect the final heating time required. The cooking and reheating times must be adjusted when necessary. All times are tested using foods at **starting temperatures** as below;

Chilled foods.....Approx, +4°C

Frozen foods.....Approx, -18°C

Always check for the correct core temperature with a temperature probe to comply with current Government Food Hygiene Regulations.

Function	Food	Weight	Power Level	Time
Cooking from Chilled Raw Food	Scrambled egg	2 eggs + 2 tbsp milk	HIGH	50 sec. Stir 30 sec.
	Porridge	1 cup oats + 2 cups milk/water	HIGH	4-5 min.
	Runner Beans	450g	HIGH	7 min.
	Broccoli	450g	HIGH	8 min.
	Brussel Sprouts	450g	HIGH	8-9 min.
	Cabbage-sliced	450g	HIGH	7-9 min.
	Carrots	450g	HIGH	7-9 min.
	Cauliflower-florets	450g	HIGH	9 min.
	Corn on the Cob	450g	HIGH	6-7 min.
	Courgettes	450g	HIGH	5 min.
	Leeks	450g	HIGH	7-9 min.
	Mushrooms	450g	HIGH	5 min.
	Potatoes - boiled	450g	HIGH	6-7 min.
	Potatoes - jacket	1 (225g/8oz)	HIGH	5 min.
		2	HIGH	8 min.
		3	HIGH	13 min.
	Fish Fillets	450g (3)	HIGH	3-4 min.
	Fish Steaks	450g (2)	HIGH	3-4 min.
	Fish - whole	450g (1)	HIGH	3-4 min.
Bacon	220g (8 rashers)	HIGH	4-5 min.	
Chicken Breasts	595g	MEDIUM	12-14 min.	
Chicken Quarters	1.2kg (4)	MEDIUM	20-25 min.	

# Cooking /Reheating Guide

Function	Food	Weight	Power Level	Time
<b>Cooking and /or Reheating from Frozen</b>	Broad Beans	450g	HIGH	8 min.
	Green Beans	450g	HIGH	8-9 min.
	Brussel Sprouts	450g	HIGH	9-10 min.
	Carrots	450g	HIGH	8-9 min.
	Cauliflower	450g	HIGH	10 min.
	Mixed Vegetables	450g	HIGH	7 min.
	Peas	450g	HIGH	6-7 min.
	Spinach	450g	HIGH	8-9 min.
	Sweetcorn	450g	HIGH	7 min.
	Cooked Rice	167g	HIGH	2 min. 45 sec.
	Cooked Sausages	x 3 (40g each)	HIGH	1 min. 40 sec.
	Cooked Beef Burger in Bun	190g	HIGH	1 min. 40 sec.
	Cooked Chicken Burger in Bun	150g	HIGH	1 min. 40 sec.
	Chocolate Sponge with sauce	110g	HIGH	1 min.
	Syrup Sponge	110g	HIGH	1 min. 10 sec.
Pizza	155g	HIGH	2 min. 10 sec.	
Cooked Wings of Fire	x 7 pcs (212g)	HIGH	2 min. 40 sec.	
<b>Reheating from Cooked Chilled</b>	Lasagne	300g	HIGH	4 min.
	Lasagne	1.58kg	HIGH	16 min.
	Vegetable Curry	325g	HIGH	3 min.
	Chicken Tikka Masala	325g	HIGH	3 min. 40 sec.
	Chicken Tikka Masala	1.36kg	HIGH	11 min.
	Macaroni Cheese	300g	HIGH	3 min. 30 sec.
	Taglietelle	360g	HIGH	3 min.
	Fishermans Pie	300g	HIGH	3 min. 20 sec.
	Leek/ Bacon Bake	1.76kg	HIGH	21 min.
	Cottage Pie	325g	HIGH	3 min.
	Soup	125ml	HIGH	1 min. 30 sec.
	Soup	350ml	HIGH	2 min. 50 sec.
	Sauce	100ml	HIGH	1 min. 15 sec.
	Sauce	300ml	HIGH	2 min.
	Custard	300ml	HIGH	1 min. 30 sec.
	Rice Pudding	500g	HIGH	2 min. 30 sec.
	Baked Beans	110ml	HIGH	1 min. 15 sec.
	Plated meal	375g	HIGH	4-5 min.
	Sausage Rolls	260g (4)	HIGH	1-2 min.
	Cornish Pasty	300g (2)	HIGH	2-3 min.
Beef & Onion Pie	155g	HIGH	1-2 min.	
Quiche	400g	HIGH	3-4 min.	

# Cooking /Reheating Guide

Function	Food	Weight	Power Level	Time
<b>Reheating from Cooked Chilled cont.</b>	Samosas	140g (4)	HIGH	1-2 min.
	Spring Rolls	230g (6)	HIGH	1-2 min.
	Onion Bhajis	200g (6)	HIGH	1-2 min.
	Fruit Pie	1 (individual)	HIGH	10-15 sec.
	Fruit Pie	4 (individual)	HIGH	30-35 sec.
	Fruit Pie	1kg (whole)	HIGH	4 min.
	Mince Pie	90g (2)	HIGH	10-20 sec.
	Bread Roll	75g (1)	HIGH	15 sec.
	Croissant	2	HIGH	15-20 sec.
<b>Reheating from Ambient Temperature (canned items)</b>	Crepes suzette	140g	HIGH	2 min.
	Baked Beans	225g	HIGH	2 min.
	Baked Beans	447g	HIGH	4 min.
	Spaghetti in Tomato Sauce	213g	HIGH	2 min.
	Hot Dogs	415g	HIGH	2 min.30 sec.
	Soup	425g	HIGH	4 min.
	Mushy Peas	440g	HIGH	2 min.
	Tomatoes	400g	HIGH	3 min.
	New Potatoes	820g	HIGH	5 min.
Creamed Rice	824g	HIGH	3 min.	

## HINTS:

- **Solid/dense foods** should not be cooked from frozen as they will be overcooked round the edges before the centre has reached the required temperature.
- **Cover** dishes where appropriate during cooking/reheating. This will retain moisture and prevent splashing/spillages.
- Loosen lids/pierce clingfilm before cooking/reheating covered foods.
- **Stir or shake** foods halfway through cooking/reheating time to distribute the heat evenly.
- Allow a **Stand Time** before the food temperature is checked and/or offered for consumption.

# Defrosting Guide

The times given in the chart below are a guideline only. Defrosting times must be adjusted when necessary.

All times are tested using foods at a starting temperature of approximately -18°C.

Always check the correct core temperature with a temperature probe to comply with current Government Food Hygiene Regulations.

Function	Food	Weight	Power Level	Time
Defrosting	Chicken Portions	450g	DEFROST	10-12 min.
	Whole Chicken	1.36kg	DEFROST	26 min.
	Minced Beef	450g	DEFROST	12 min.
	Chops	450g	DEFROST	10 min.
	Sausages	450g	DEFROST	12 min.
	Fish Fillets	450g	DEFROST	7-8 min
	Prawns	450g	DEFROST	6-7 min.
	Whole Fish	450g	DEFROST	9-10 min.
	Bread Rolls	50g (1)	DEFROST	40 sec.
	Multi-portion: Lasagne	1.58kg	DEFROST	28-30 min.
	Chicken Tikka	1.36kg	DEFROST	26-28 min.
	Leek/Bacon Bake	1.76kg	DEFROST	32-34 min.
	Single Portion: Cottage Pie	325g	DEFROST	8-10 min.
	Pasta	360g	DEFROST	6-7 min.
	Apple Pie	1kg (whole)	DEFROST	9-10 min.

## HINTS:

- When defrosting **multi-portions** of foods, turn over and break apart halfway through defrost time to allow better penetration of microwave energy.
- **Stir** or **Shake** foods halfway through defrosting time to distribute the heat evenly.
- Allow a **Stand Time** before food temperature is checked and/or offered for consumption.

# Technical Specifications

This product is an equipment that fulfills the European standard for EMC disturbances (EMC = Electromagnetic Compatibility) EN 55011. According to this standard this product is an equipment of group 2, class B and is within required limits. Group 2 means that radio-frequency energy is intentionally generated in the form of electromagnetic radiation for warming up of foods. Class B means that this product may be used in normal household areas.



## **Information on Disposal for Users of Waste Electrical & Electronic Equipment (private households)**

This symbol on the products and/or accompanying documents means that used electrical and electronic products should not be mixed with general household waste.

For proper treatment, recovery and recycling, please take these products to designated collection points, where they will be accepted on a free of charge basis. Alternatively, in some countries you may be able to return your products to your local retailer upon the purchase of an equivalent new product.

Disposing of this product correctly will help to save valuable resources and prevent any potential negative effects on human health and the environment which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest designated collection point.

Penalties may be applicable for incorrect disposal of this waste, in accordance with national legislation.

## **For business users in the European Union**

If you wish to discard electrical and electronic equipment, please contact your dealer or supplier for further information.

## **Information on Disposal in other Countries outside the European Union**

This symbol is only valid in the European Union.

If you wish to discard this product, please contact your local authorities or dealer and ask for the correct method of disposal.

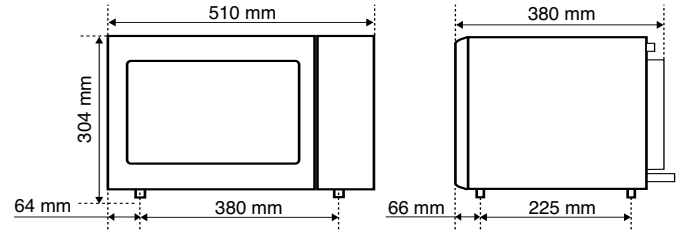
# Technical Specifications

	<b>NE-9051</b>
Power Source	230 - 240 V, 50 Hz, single phase
Required Power	5.6 A 1300 W
Output	HIGH - 900 W* DEFROST - 270 W MEDIUM - 600 W LOW - 440 W SIMMER - 250 W WARM - 100 W
Frequency	2450 MHz
Outer Dimensions (W x D x H)	510 mm x 380 mm x 304 mm
Cavity Dimensions (W x D x H)	359 mm x 352 mm x 217 mm
Net Weight	11.5 kg
Shipping Weight	13.5 kg

\*Rated output power derived using

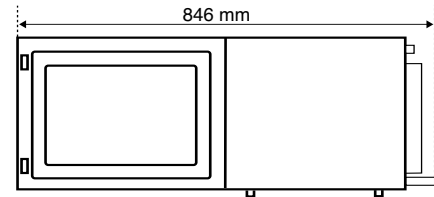
IEC 60705 Test Procedure

Specifications subject to change without notice.



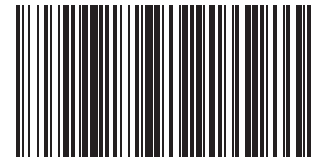
**Front View**

**Side View**



**Side View with Opened Door**

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